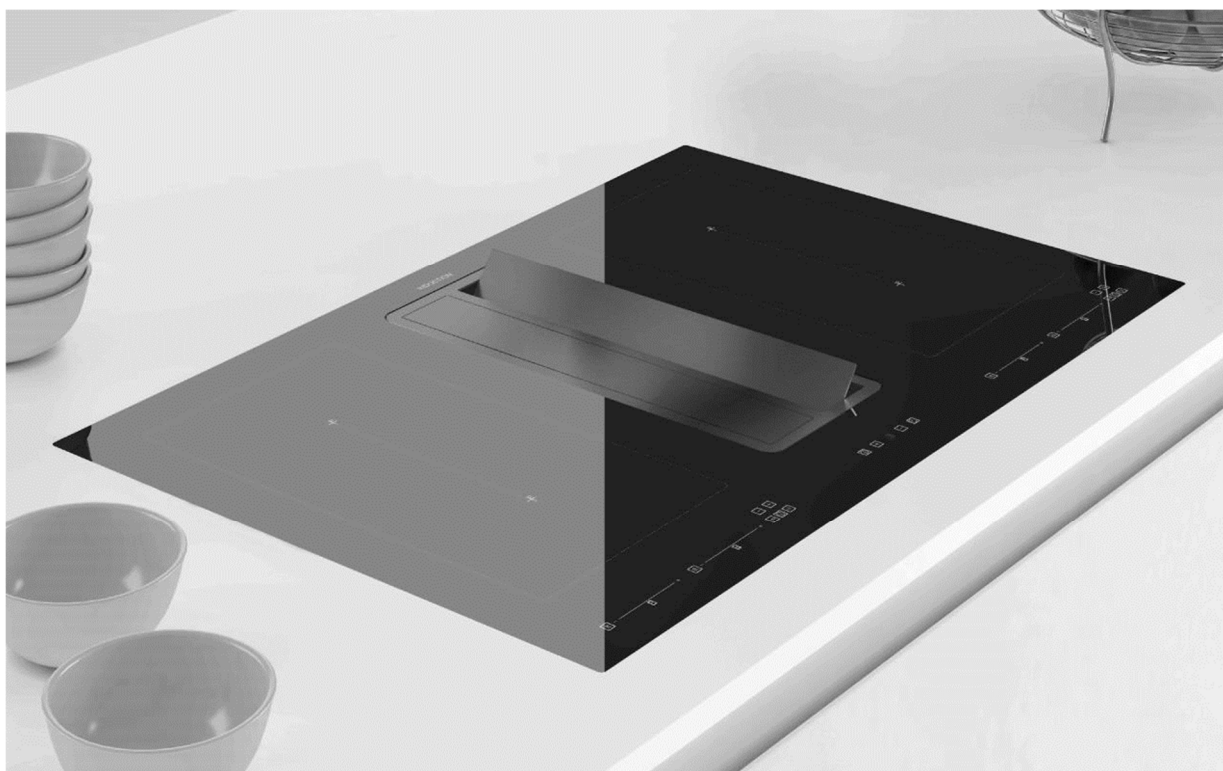




KompakOne



INSTALLATION, OPERATING AND MAINTENANCE GUIDE



220-240V 50/60Hz

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I GENERAL

This guide describes the appliance and its use. This guide is an integral part of the appliance itself and has to be retained with the appliance and ALWAYS accompany it, even in case of its assignment to another owner or user or in case the cooker hood is moved to another installation plant.

The aspiration system is composed by two appliances:

- An induction hob;
- An integrated cooker hood.

The two appliances are electrically and functionally independent.






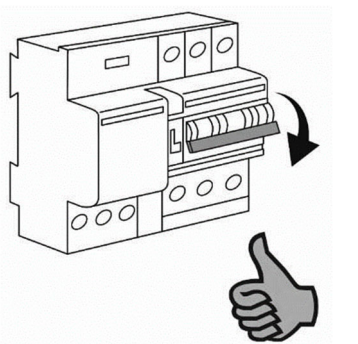
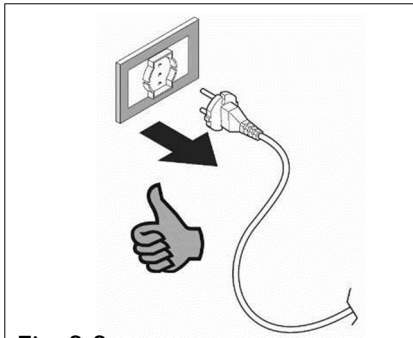
The Manufacturer strives for continuous improvements.

For this reason, the text and illustrations in this guide may change without notice.

II WARNINGS

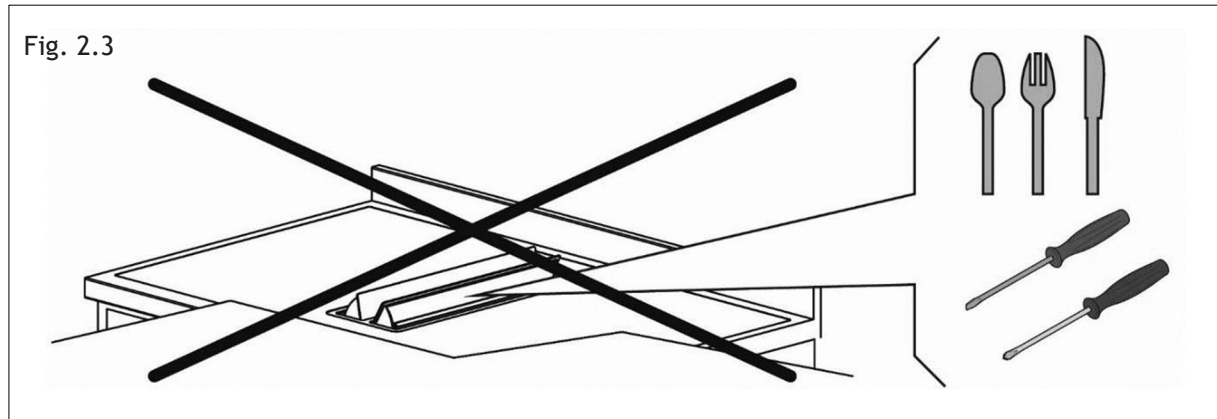
CAUTION: This appliance has not been designed for gas hobs.

- This appliance is manufactured according to the safety standards in force.
- The use of this appliance must not be other than the one it has been designed for; this means as an induction hob for cooking in domestic kitchens with an integrated aspiration for cooking fumes;
- The manufacturer does not accept any liability for damages caused by people, animals or things, by installation and maintenance mistakes or by any illegitimate use.

	Caution! Unattended cooking with fat or oil can be dangerous and may result in fire. Be sure having the preparation of such food under constant control.
	Unattended cooking with fat or oil can be dangerous and may result in fire. Be sure having the preparation of such food (fries) under constant control.
	Caution! Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
	Caution! If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
	<p>Caution! Before any cleaning or maintenance operation or in case of storms, disconnect the appliance from the main power supply (fig.2.1) or disconnect the plug (fig.2.2).</p> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;">  <p>Fig. 2.1</p> </div> <div style="text-align: center;">  <p>Fig. 2.2</p> </div> </div>

- Be careful not to drop objects or crockery on the glass surface. Even light objects (e.g. a salt shaker) can crack or damage the glass plate.
- While the induction hob is active, even the aspiration parts adjacent to the induction hob may become hot.
- There is a possibility of fire if the cleaning operations are not carried out as indicated in the instructions.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised;
- Prevent the children to hang around the appliance and warn them properly against the danger of burns;

- This appliance can be used by children aged from 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved;
- Children shall not play with the appliance;
- Cleaning and maintenance shall not be made by children without supervision;
- Don't use high-pressure steam cleaner or hot steam to clean the appliance;
- It is forbidden to introduce any object in the aspiration flaps and air grids (fig.2.3).



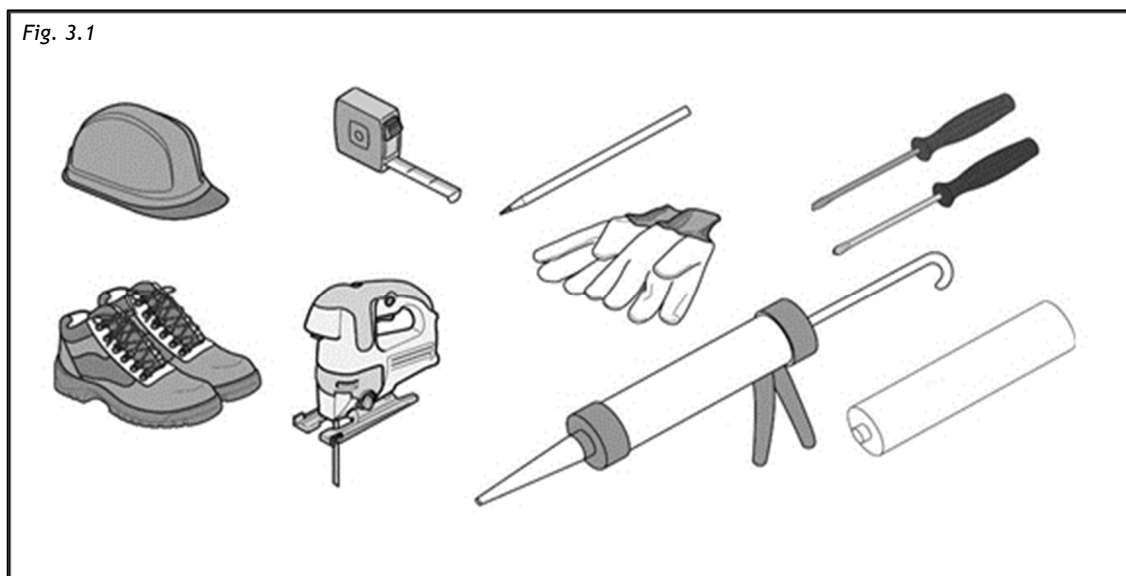
- The appliance cannot be activated by external timers or remote controls systems. Do not use the appliance for room heating;
- If there is a wall power outlet located near the appliance and another appliance is plugged into it, make sure the power cord does not come into contact with the hot cooking zones;
- Do not store any temperature-sensitive objects, materials, or substances underneath the appliance, e.g. detergents, sprays, etc.
- In case of a failure of the appliance, immediately disconnect the appliance from the power mains and contact the service center;
- Connect the appliance to a permanent connection;
- Don't connect the appliance to the power supply with an extension cable or multiple sockets, because they don't assure a sufficient safety (e.g. overheating risk of multiple sockets);
- The appliance may be built-in and connected to the power supply only by a Qualified Technician;
- It is forbidden to pull, disconnect, twist the electrical wiring out of the appliance even if it is disconnected from the power supply;
- Cooking zones may not be left in operation empty, without any dishes on top;
- Never use the glass surface as a working surface. Sharp objects may damage it;
- Preparation of food in aluminium or plastic cookware is not allowed. Never place any plastic objects or aluminium foil upon the appliance surface;
- After using the appliance, disconnect it from the user's interface;
- Do not sprinkle or throw any water directly on the appliance;
- Do not flambé.

III INSTALLATION

III.1 PRELIMINARY INDICATIONS

Carefully read the guide before installation and use of the appliances.

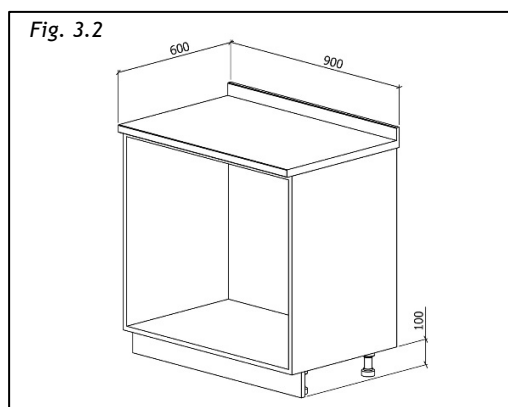
The installation requires safety equipment and a range of tools as per fig. 3.1



The aspiration hob is equipped with all the hardware needed for its installation and is suitable for most furniture.

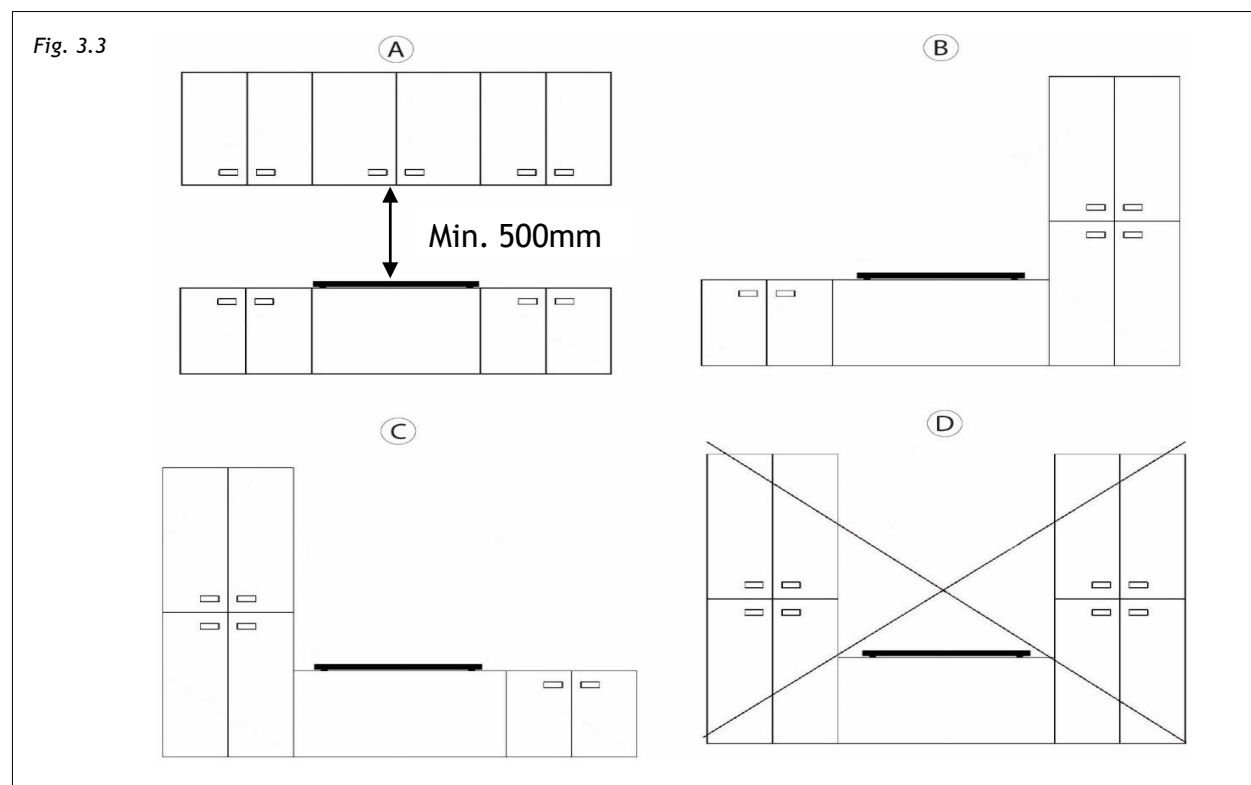
Important: eventually, more screws than necessary for installation have been provided so it is normal to have some left at the end of the installation.

Check minimum dimensions of the base requested for installation (Fig. 3.2). Minimum height of the kitchen plinth is very important (min. 100 mm) in order to allow the passage of the air ducts below the base of the furniture. Upon request, it is possible to purchase a special kit for kitchen plinth up to 60 mm height.



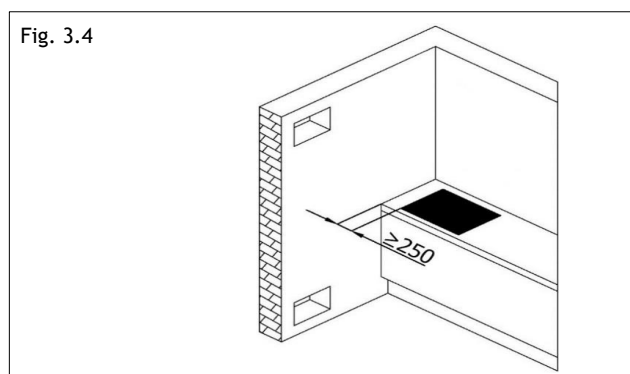
The furniture finishing should be treated with heat resistant glue (100°C) otherwise its shape and colour may change due to the inferior heat resistance.

Ideally the appliance should be installed without any adjacent furniture or walls on both sides (Fig.3.3-A). Furniture on only one side of the appliance is allowed (Fig.3.3-B and Fig.3.3-C). To prevent fire hazard it is strictly forbidden to install any furniture or walls higher than the appliance on both sides (Fig.3.3-D). Use of wood decoration plates or boards is not permitted.



The safety space between the hob and any furnishings positioned above it must respect a minimum distance of 500 mm. (Fig. 3.3-A).

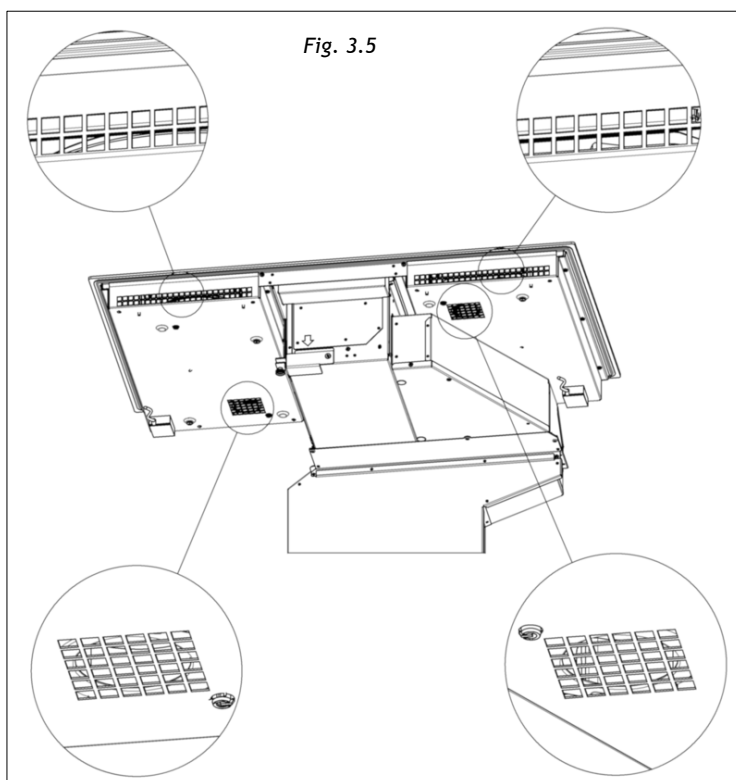
Minimum distance between the edge of the appliance and the furniture / wall is 250 mm (Fig.3.4).



It is recommended to install the appliance only after having installed the kitchen base cabinet in order to avoid eventual damages to the glass hob.

It is necessary to ensure adequate ventilation on the front side of the base so that the air can properly flow (Fig. 3.5).

If a drawer is below the hob, to guarantee a good air circulation and good cooling system of the induction hob, maintain a gap of **30 mm minimum** between the ventilation of the lower part of the hob and what is stowed inside the drawer (Fig. 3.5).



III.1.a AIR TREATMENT

The appliance has been designed for the treatment of the cooking fumes. The appliance may be installed in duct-out or filtering mode (with active charcoal filters kit or with plasma filter kit both separately purchasable).



Duct-out. The kitchen fumes are expelled outside through the pipe (not supplied with the hood) connected to the engine exhaust fitting.



Warning! The piping must never be connected to combustion discharge pipes (stoves, boilers, burners, etc.)

The use of long pipes, with many bends, corrugated and with a diameter smaller than the motor outlet's will cause a decrease in extracting performance and a noise increase.

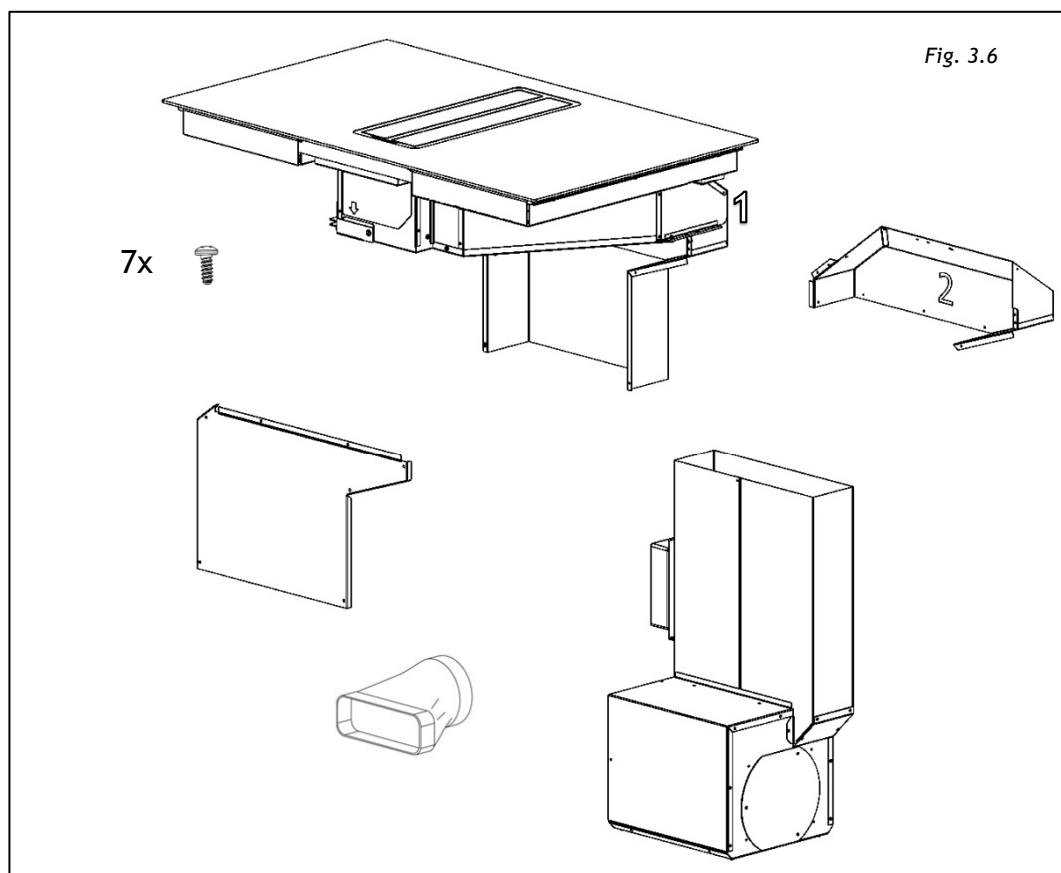


Filtering (recycling). The fumes pass through the active charcoal anti-odour filter (not supplied with the hood) to be purified and recycled in the kitchen.

III.2 INSTALLATION ON UP TO 660 mm DEEP BASES

In the box the technician will find the elements shown on Fig. 3.6.

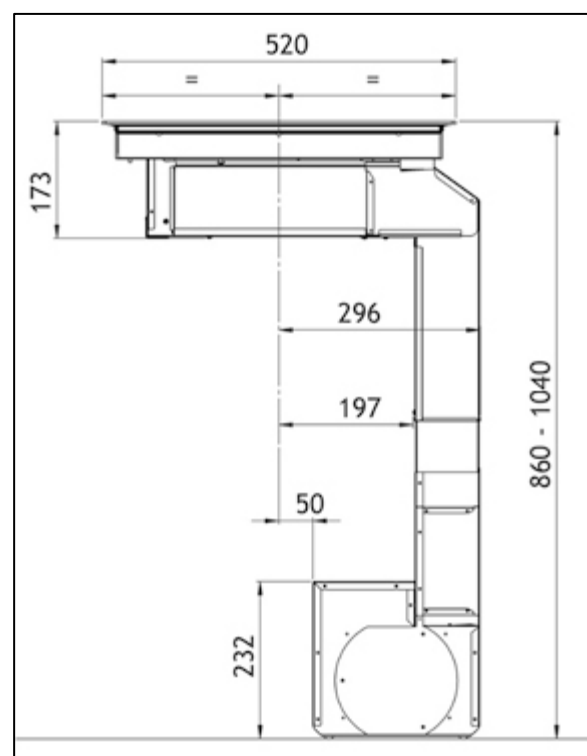
Elements must be mounted carefully following the procedure described in this guide.



The replacement fitting identified with "2" by a marking on the back is not useful in this installation.

The device dimensions after installation are shown at Fig. 3.7

The dimensions refer to the axis of the induction hob and involve a specific configuration of the piece of furniture, of the drawers that may be present and of their own dimensions.

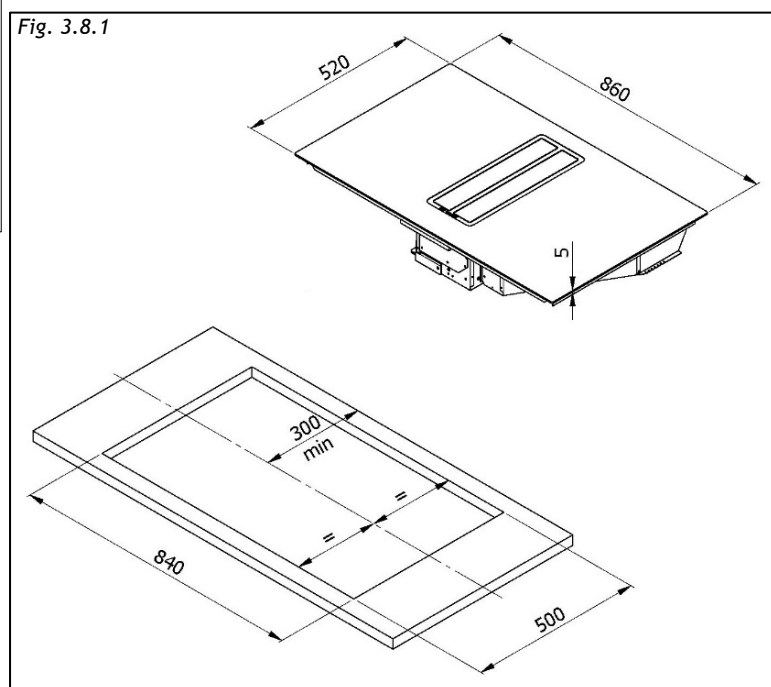
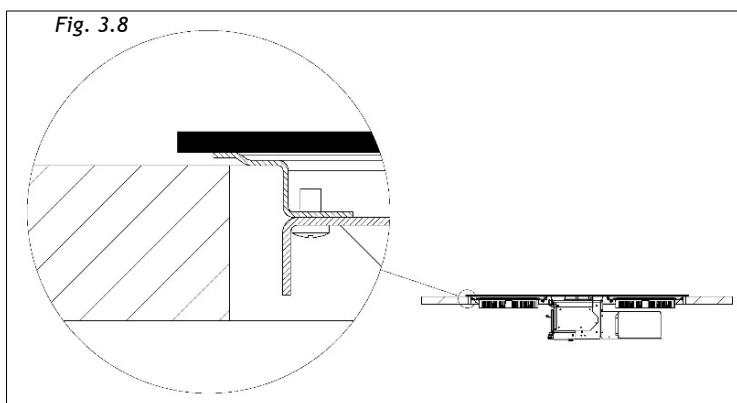


III.2.a INDUCTION HOB INSTALLATION

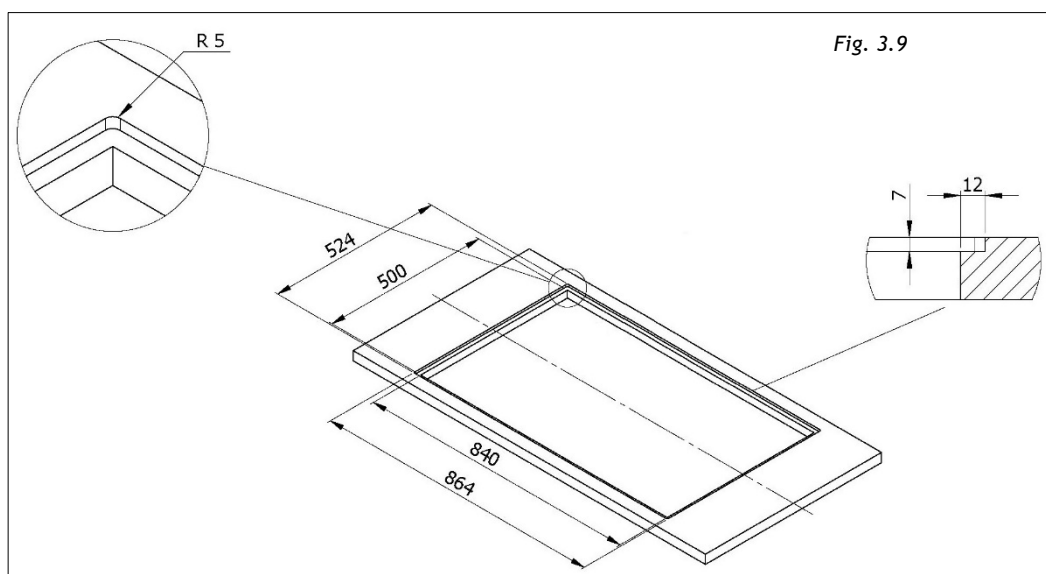
To leave the necessary space for the air pipes it is important to install the induction hob with the centerline more than 300mm away from the wall on the back that may be present.

Installation of the induction hob may be flush or non-flush.

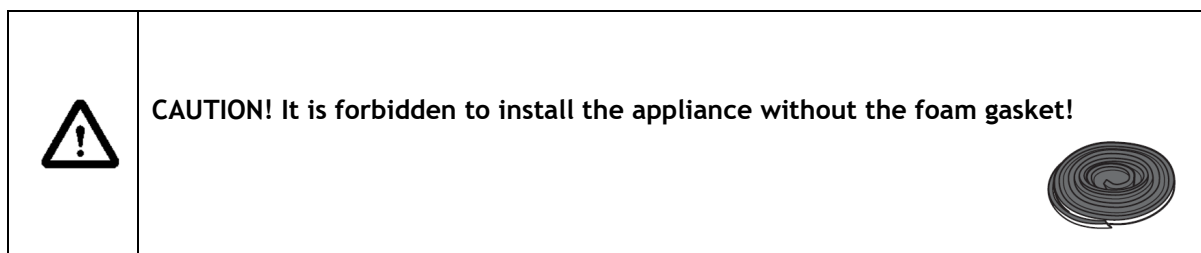
NON-FLUSH INSTALLATION (Fig. 3.8): Prepare the hole in the worktop as shown on Fig. 3.8.1



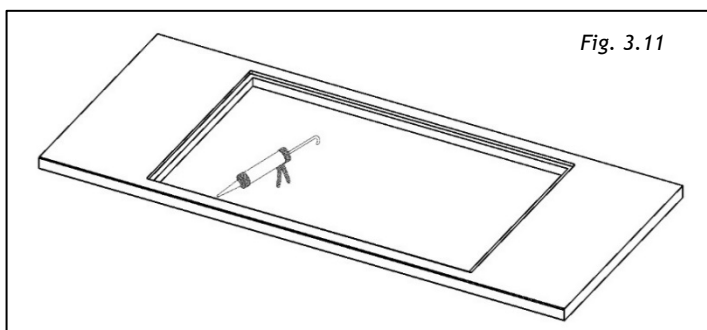
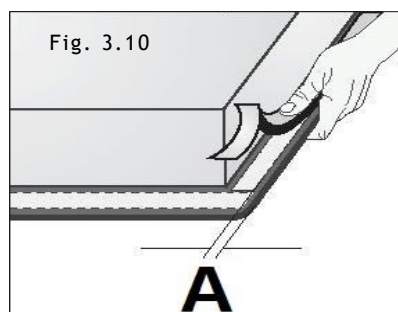
FLUSH INSTALLATION: Prepare the hole in the worktop, mill the worktop along the entire edge of the hole. Be sure to comply with the dimensions indicated on Fig. 3.9.



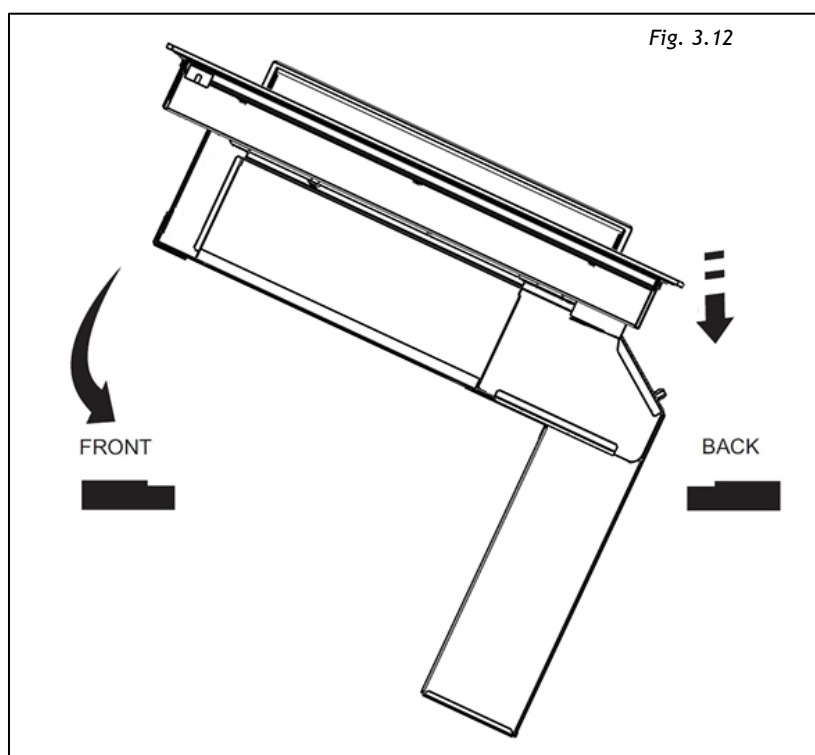
Before fixing the induction hob, fix the foam gasket provided with the appliance on the back of the hob.



Remove the protective film and fix the foam gasket at a 2 mm distance from the edge of the glass (A=2mm), The gasket must be attached along the entire length and should not overlap at the corners (Fig.3.10).



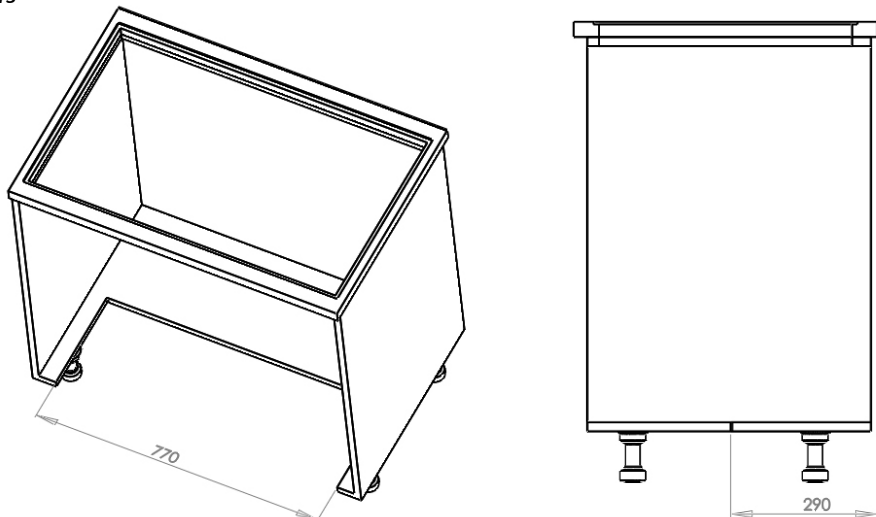
Lay in the silicon sealant flush with the hole (Fig. 3.11), along the milling and lay the hob on (Fig.3.12)



III.2.b EXECUTIVE DIRECTIONS

The base of the cabinet must be at least drilled as indicated in Fig. 3.13 and the back removed in case. If the installation includes also the plasma filtering kit (available as an optional) the cut of the base can be reduced to 660 of large.

Fig. 3.13



Installation of the appliance implies a maximum length of the drawers that may be mounted under the hob (Fig. 3.14):

- Upper drawers depth = 470mm
- Last drawer depth = 320mm

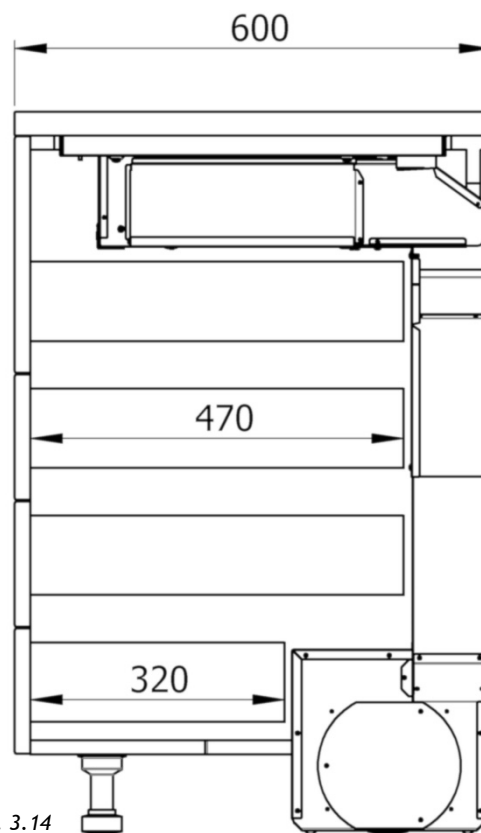
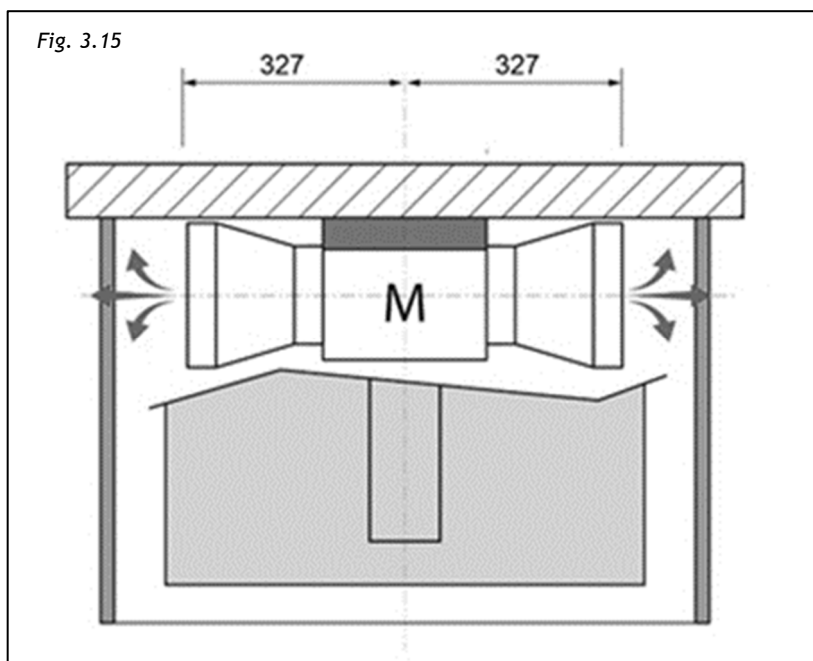


Fig. 3.14

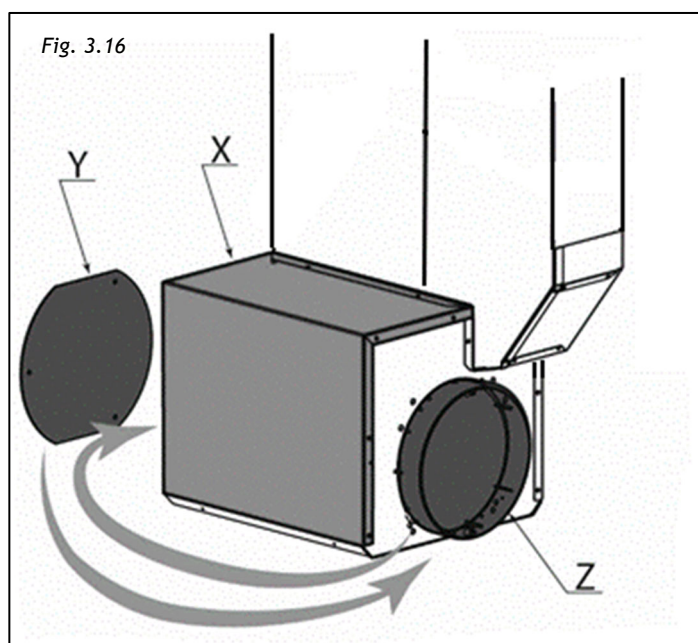
The depths of the drawers are approximate and generated by the project of a kitchen base unit with standard dimensions.

The next step is to determine the exit of the fumes according with the installation needs (Fig. 3.15).



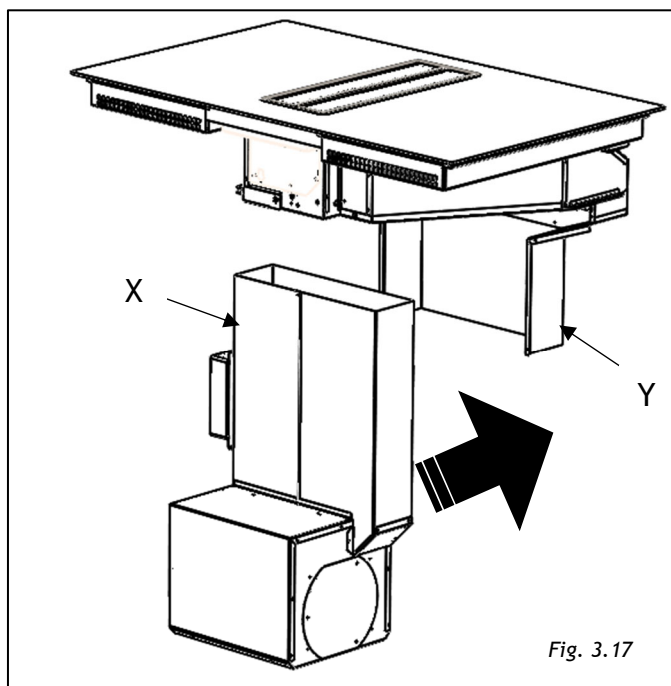
The air exit can be on the left or on the right of the kitchen base. To carry this operation out it is necessary to remove the covers (Fig. 3.16-X), (Fig. 3.16-Y), invert the motor exit. Then proceed with the same operations backwards, fix the cover (Fig. 3.16-Y) on the opposite side and install the covering. (Fig. 3.16-X).

The air exit can be rear or front by connecting a bend pipe not included.

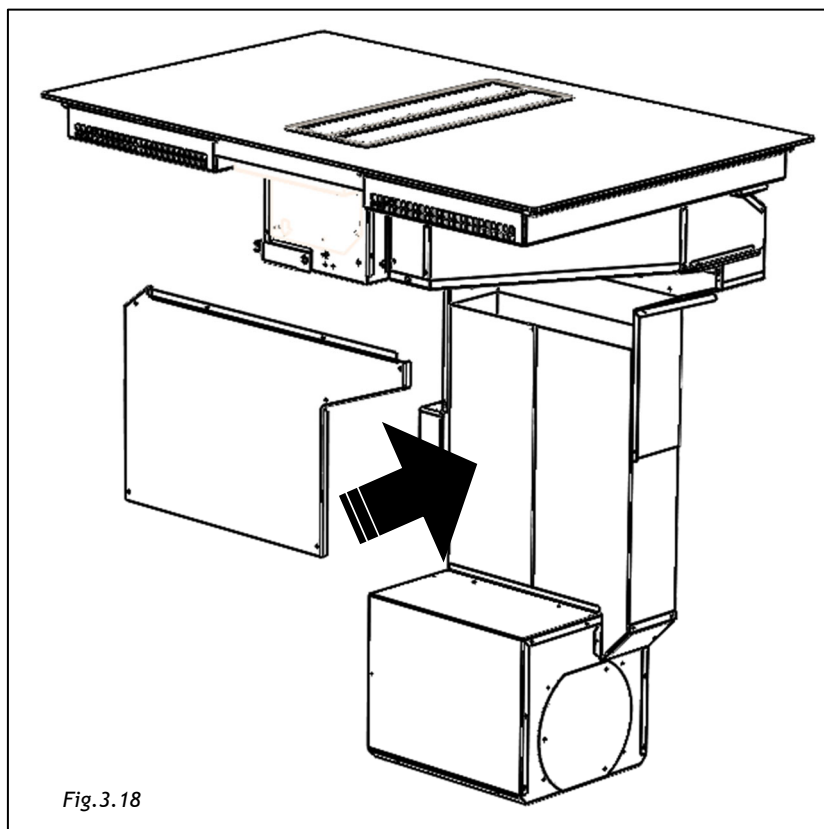


III.3.c ASPIRATION UNIT ASSEMBLY

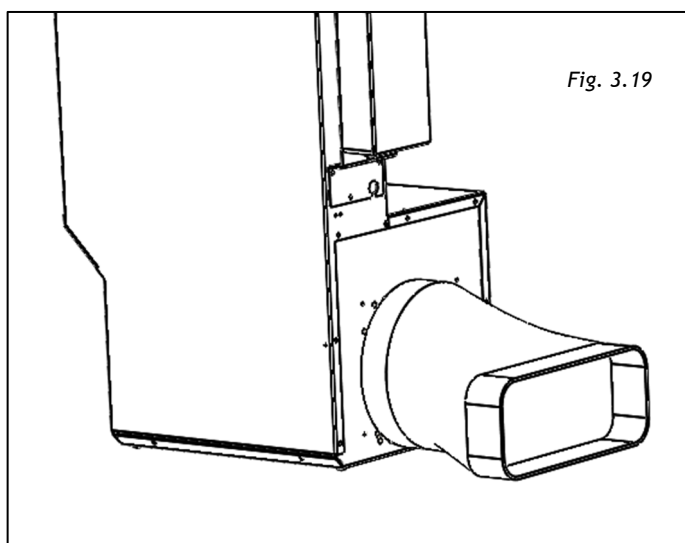
After having determined the aspiration box position, proceed by positioning it inside the hole of the kitchen base previously cut (Fig. 3.13), making sure to recess the superior part (Fig. 3.17-X) to the fix joint (Fig. 3.17-Y).



Proceed by fixing the cover to the vertical duct (Fig.3.18), use the special screws included.

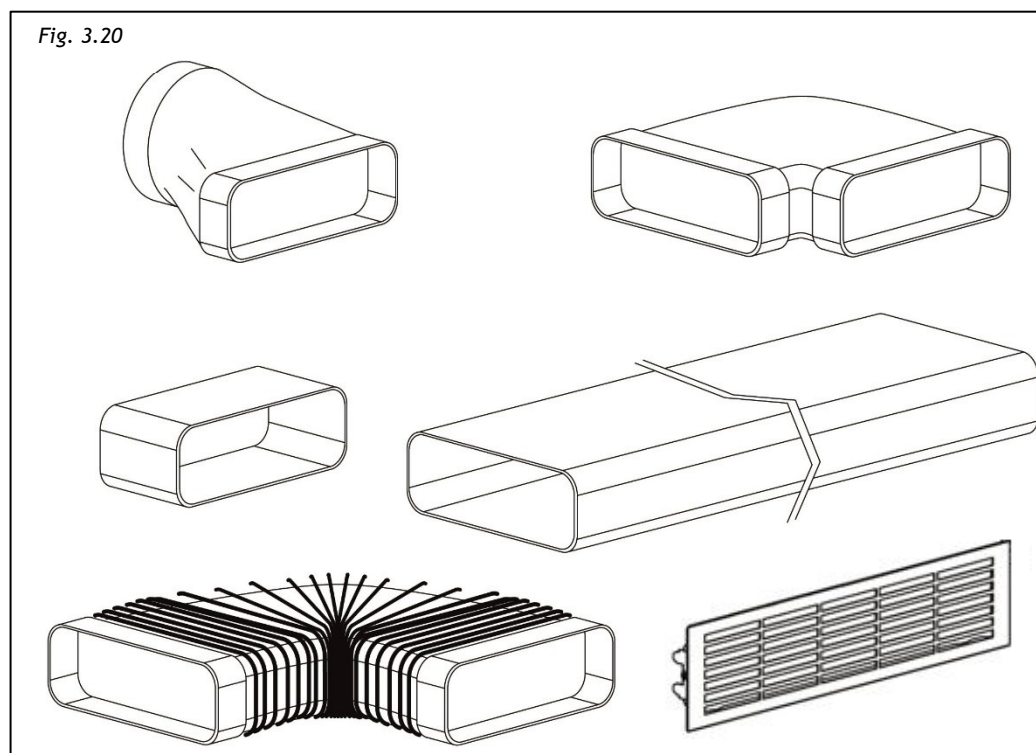


It is now possible to joint up the external air exit for the fumes exhaust by using the joint included (Fig. 3.19).



To place the exhaust pipe in the desired position it is necessary to buy spare joint pipes not provided (Fig. 3.20).

All the pipes must pass under the base of the piece of furniture, inside the lift of the kitchen plinth.



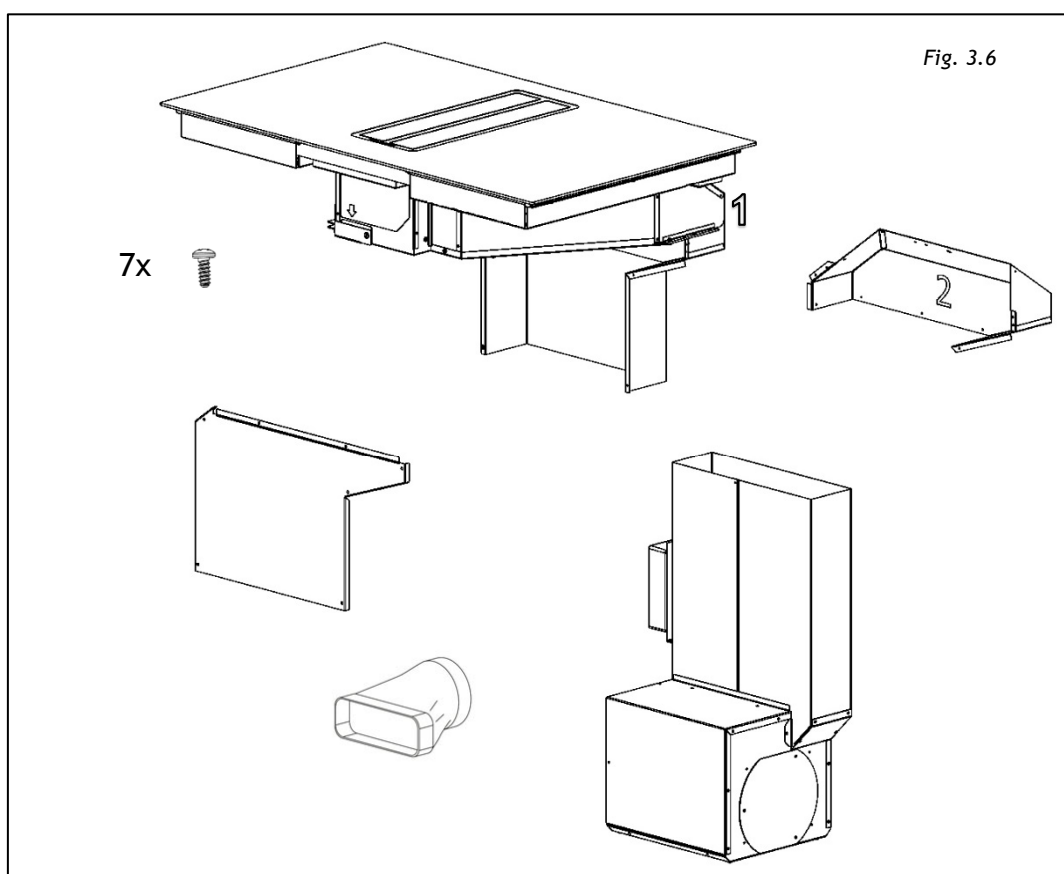
III.3 INSTALLATION ON UP TO 750mm DEEP BASES

For installation on bases deep up to 660 mm the only installation possible is described at paragraph III.3.b.

For bases deep more than 660mm in addition to the previous configuration it is possible to increase the space for the drawers by replacing joint flagged by “1” (label on the back) with the one flagged by “2”.

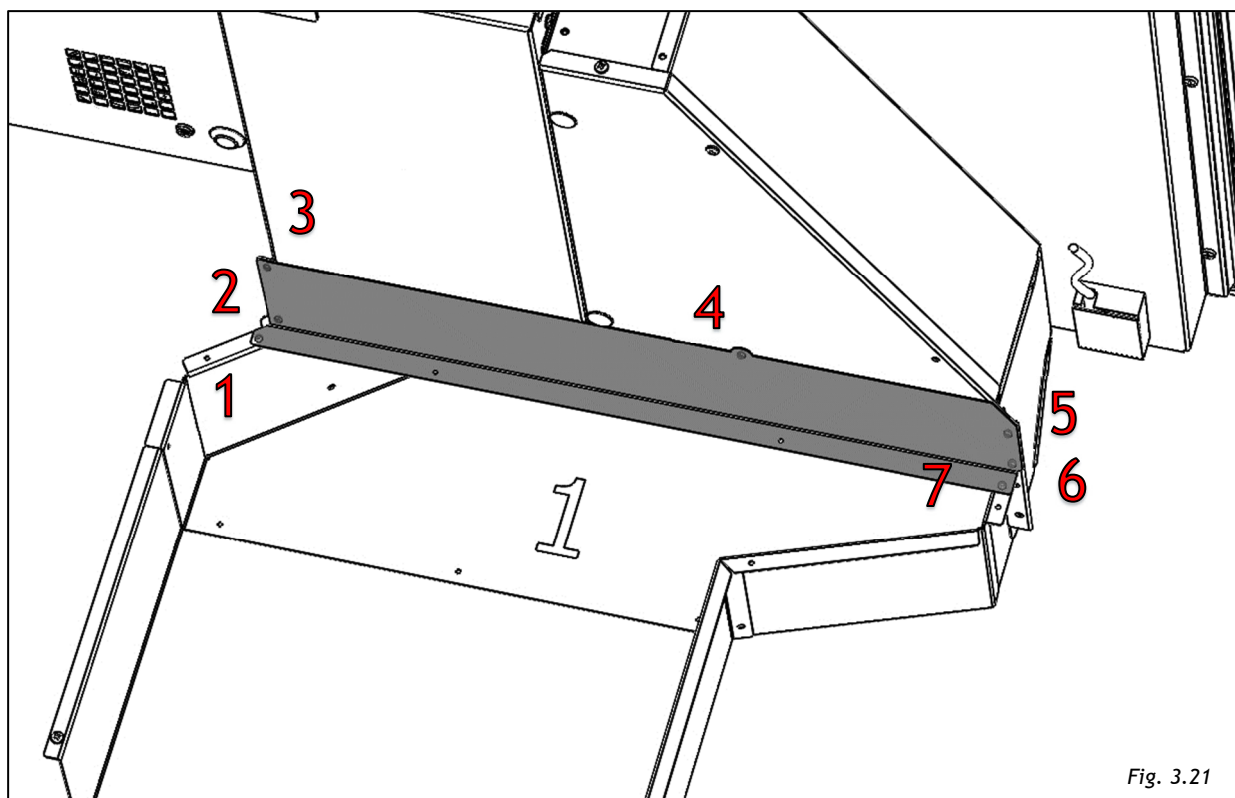
Follow the installation procedure described hereunder.

The technician will find in the box the elements described at Fig. 3.6.

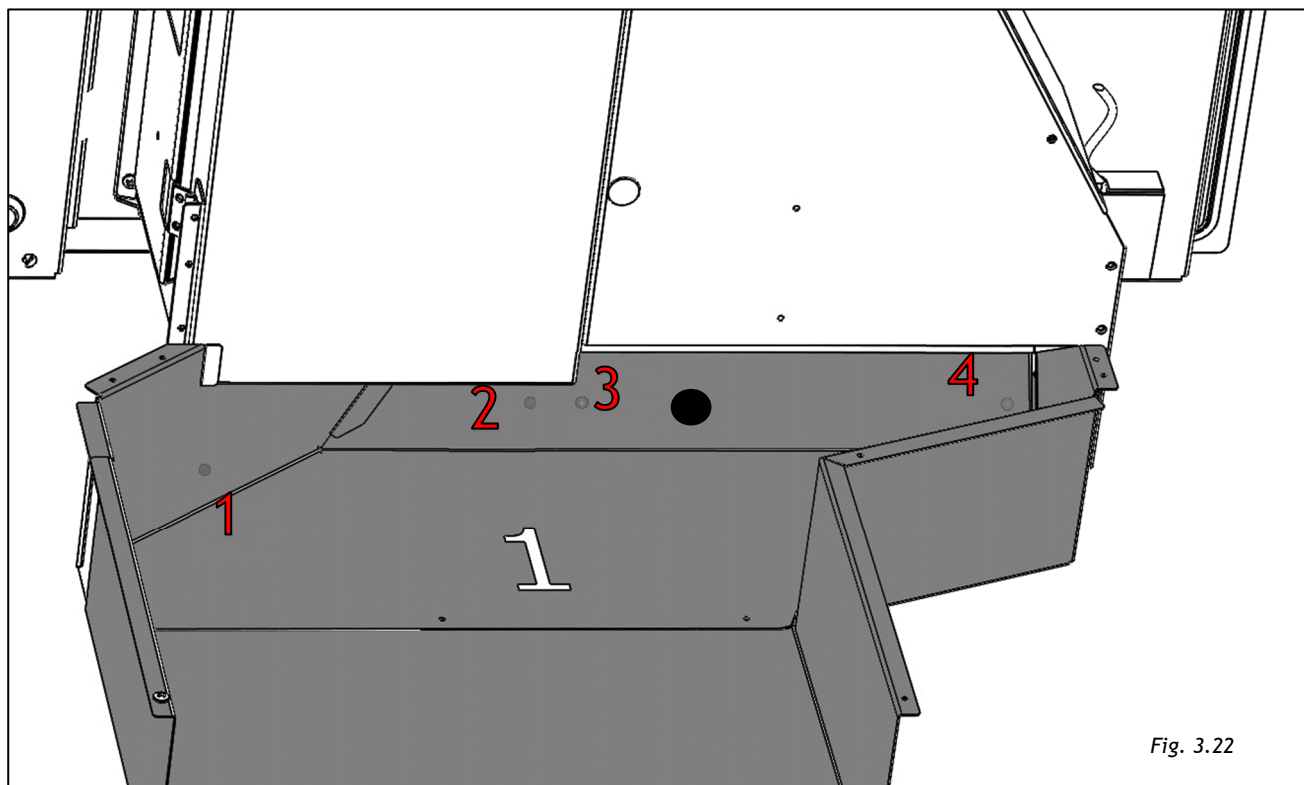


Remove the joint “1”

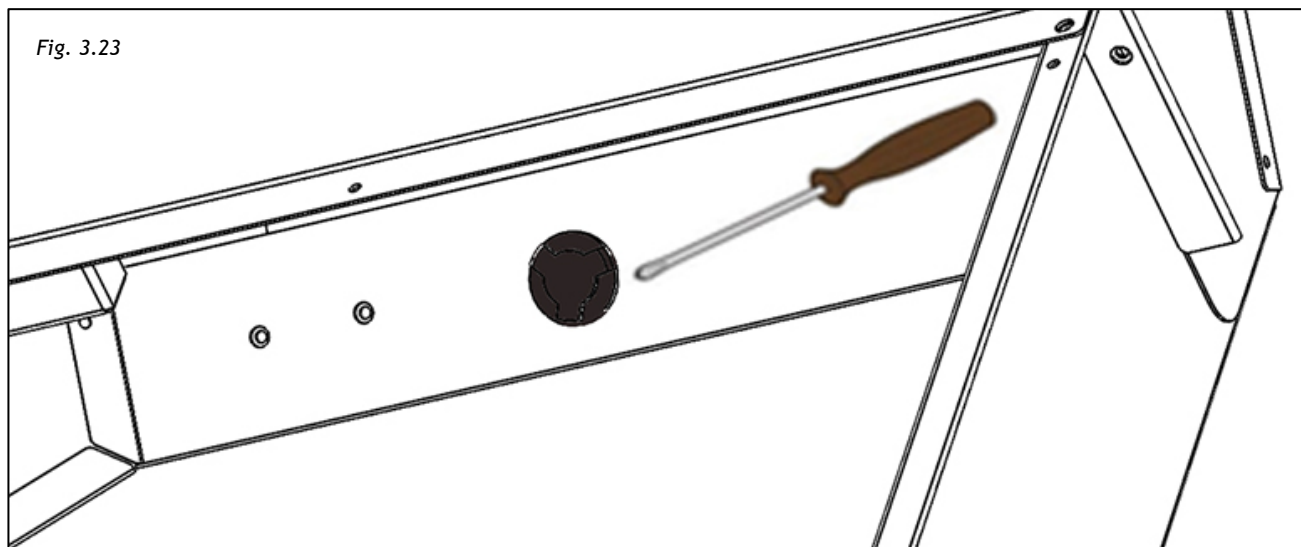
To carry this operation out it is necessary to remove the screws from the joint as shown on Fig. 3.21.



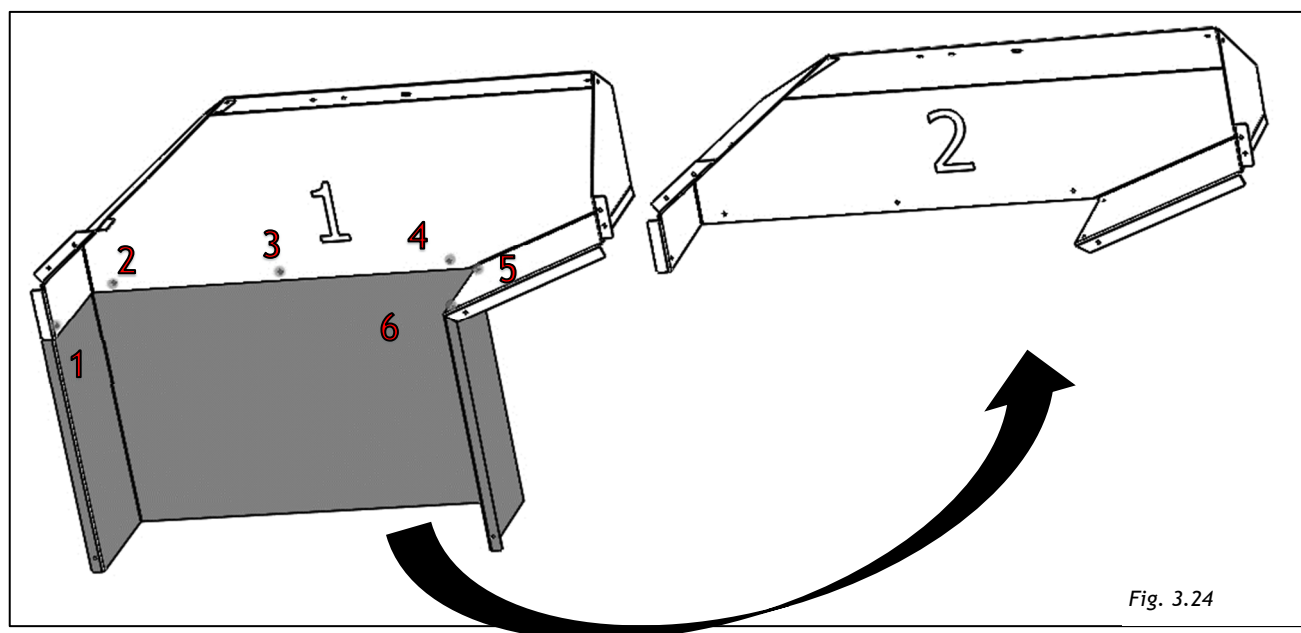
Once the angular cover has been removed, remove the union 1 by unscrewing the screws on the inclined wall as shown in Fig. 3.22.



Once the screws have been removed, the fitting remains fixed to the system thanks to the plastic snap pin (Fig.3.23). It is necessary to snap the pin with the aid of a screwdriver, then proceed with removal.

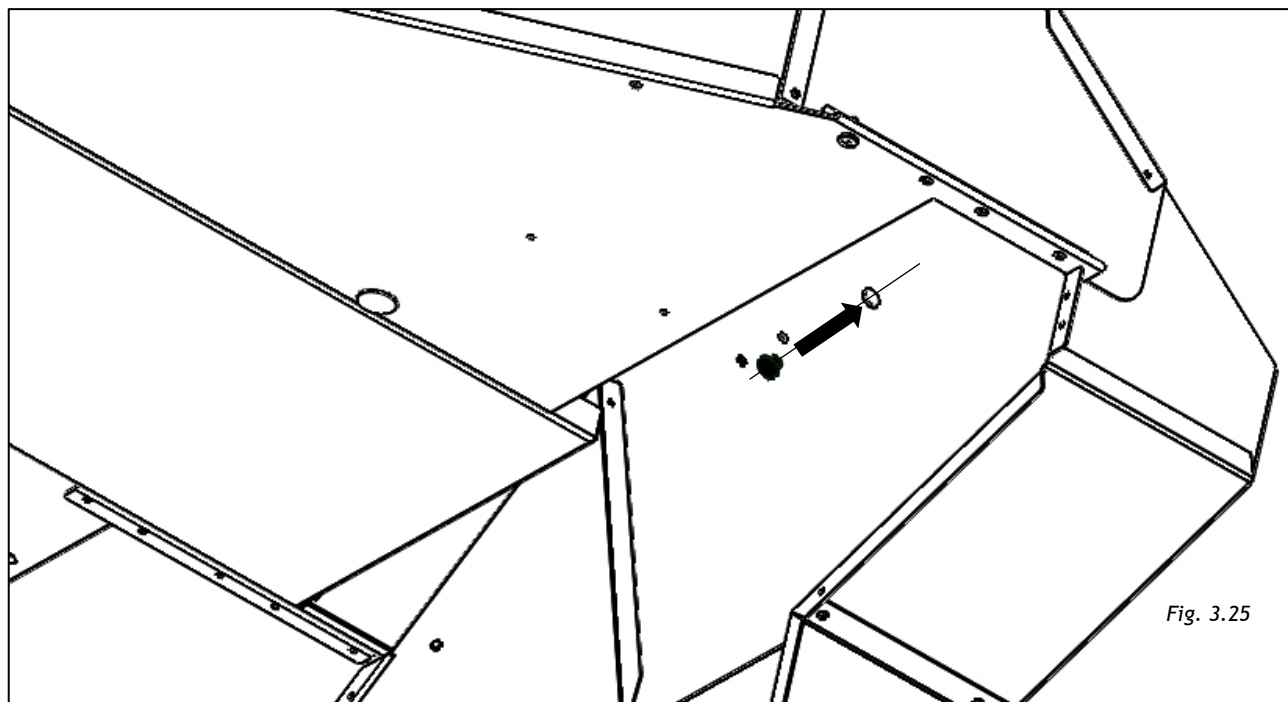


Now that the connection has been removed from the suction unit, it is necessary to disassemble the extension from the fitting 1 and reassemble it on the fitting 2 through the 6 screws that join the two plates together as shown in Fig. 3.24

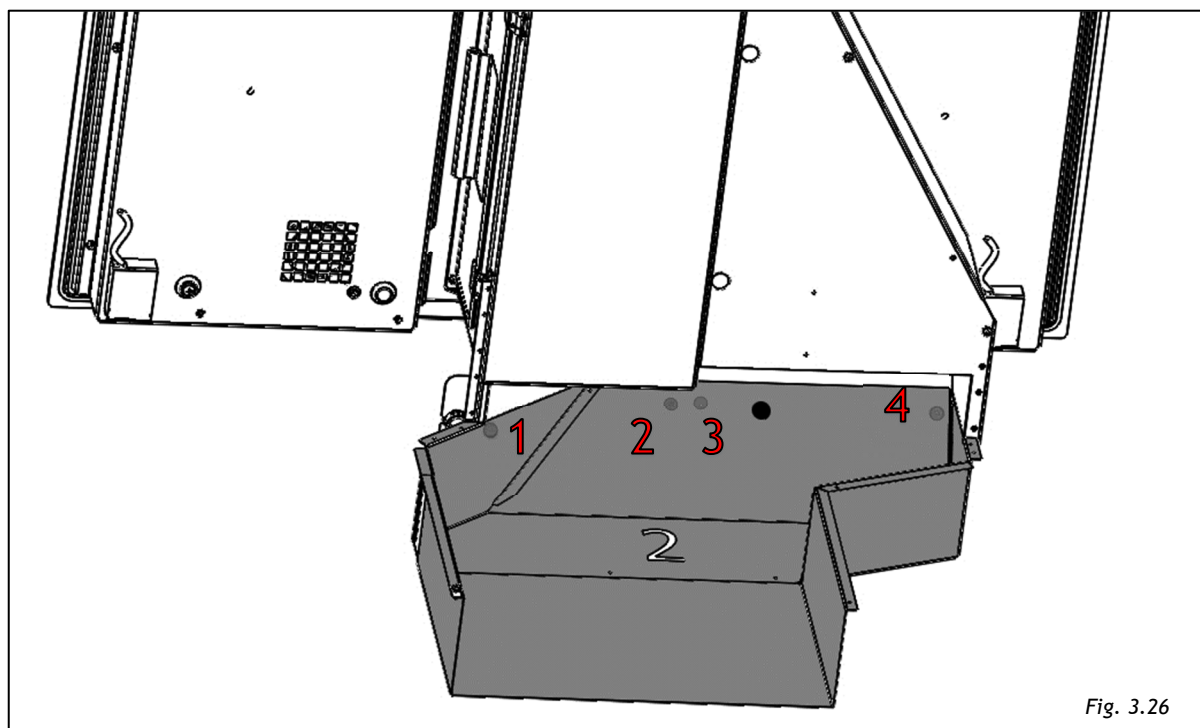


Now it is possible to proceed with fitting the fitting 2

To make assembly of the new fitting easier, first insert the plastic pin into the housing hole
(Fig. 3.25)



Then proceed to fasten the 4 screws previously removed (Fig. 3.26)



At this point reassemble the angular cover in the rearmost position so as to cover the gap left by the new connection and screw the seven screws indicated in Fig. 3.27.

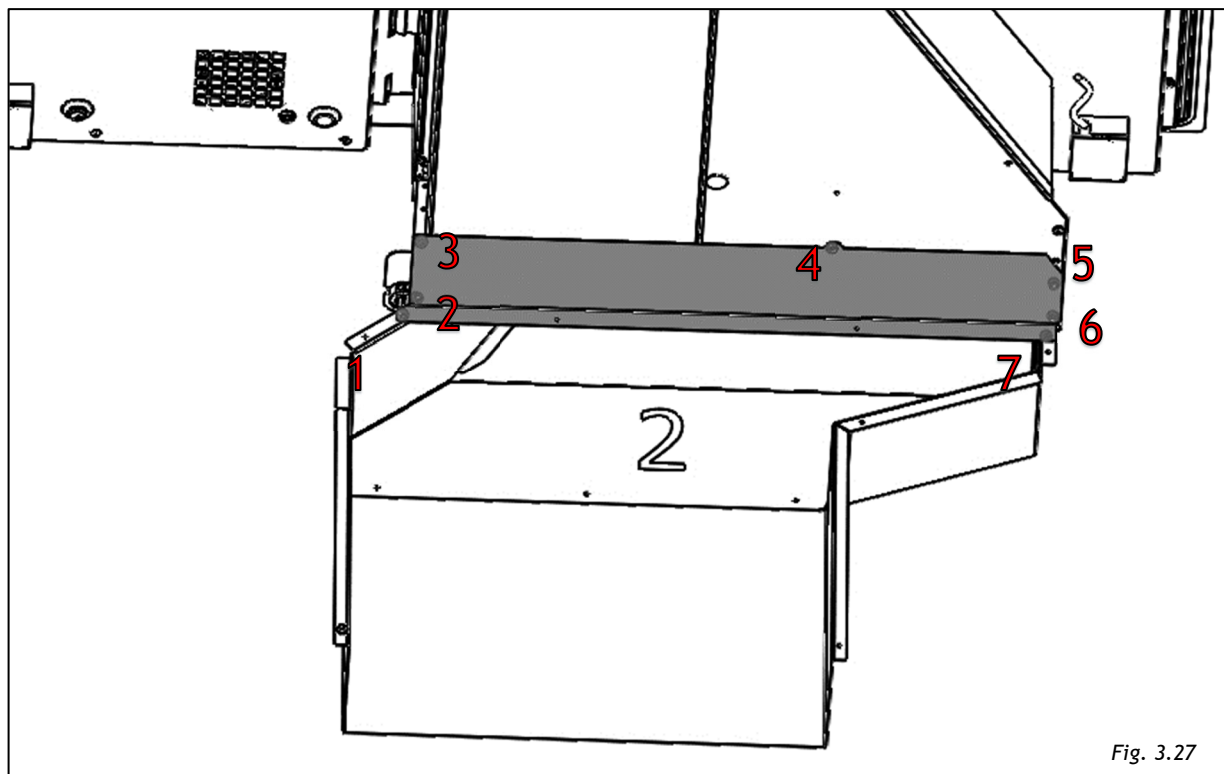


Fig. 3.27

Once the new joint is mounted the dimensions after complete installation will be the ones shown at Fig. 3.28

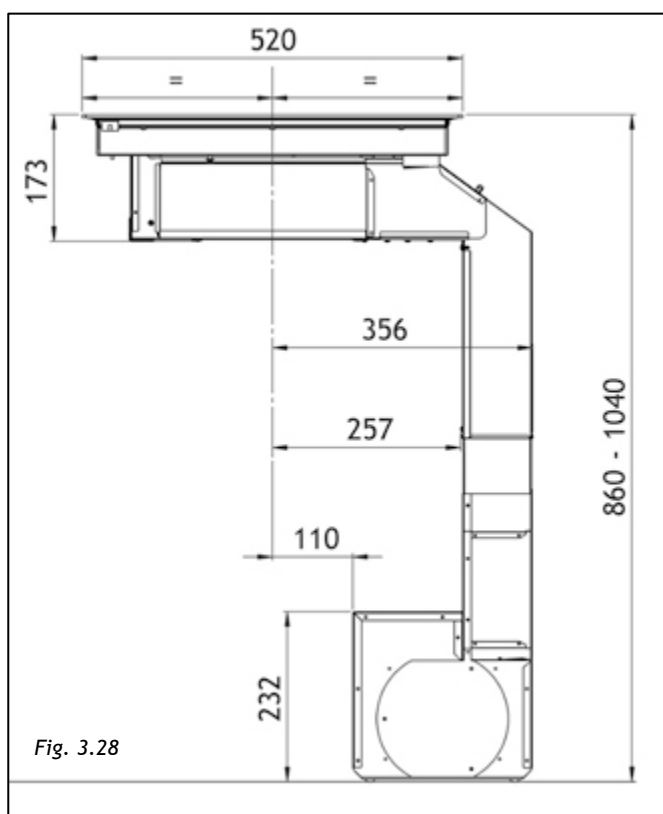


Fig. 3.28

III.3.a INDUCTION HOB INSTALLATION

To leave the necessary space for the air pipe it is important to install the induction hob with the center line at more than 360mm distance from a possible wall on the back.

Installation of the induction hob can be flush or non-flush.

FOR NON-FLUSH INSTALLATION: drill the worktop as shown at Fig. 3.29

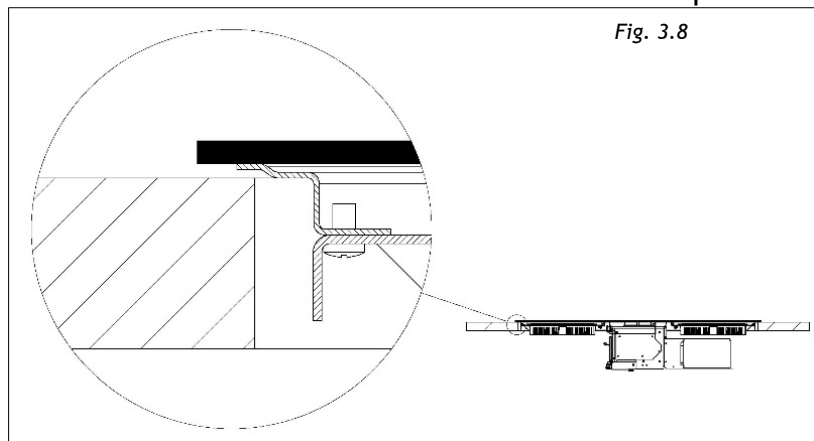


Fig. 3.8

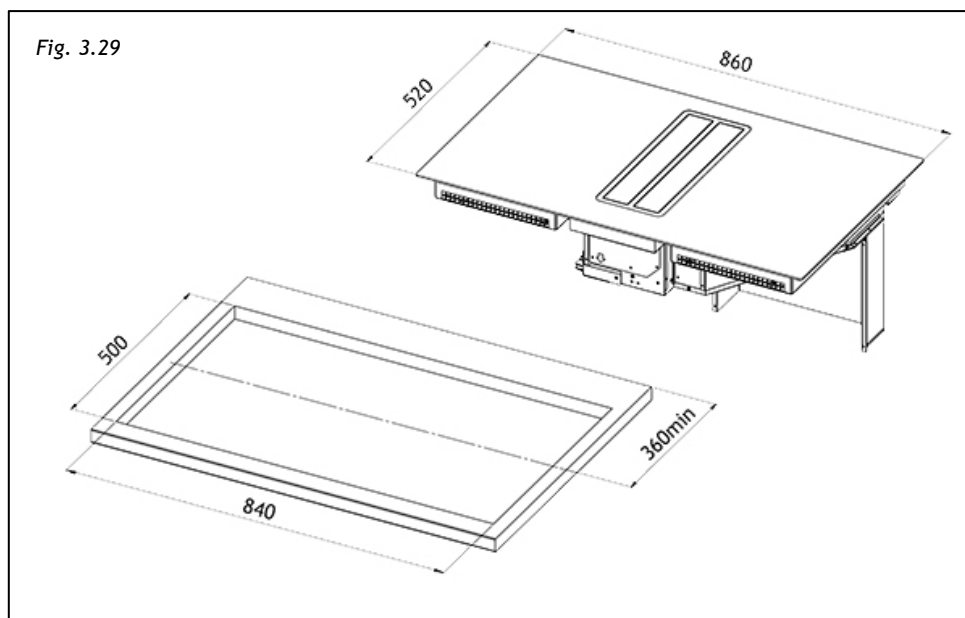


Fig. 3.29

FOR FLUSH INSTALLATION: drill the worktop and mill it all along the edge of the hole, following sizes indicated Fig. 3.9.

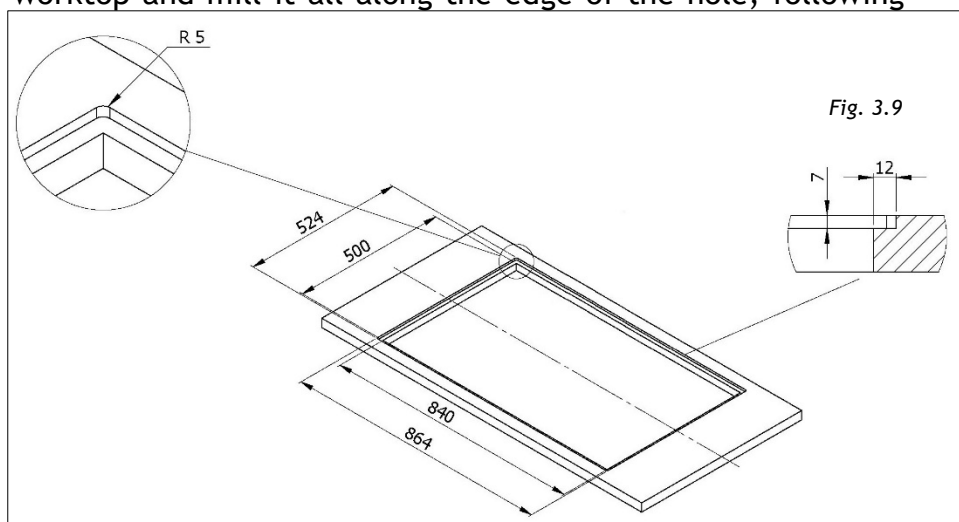
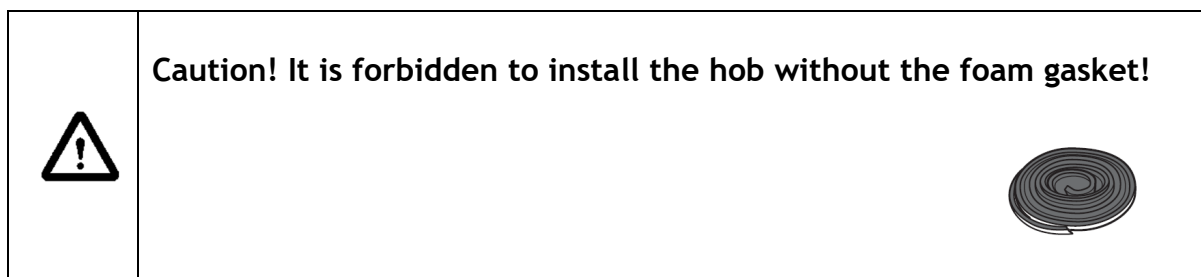
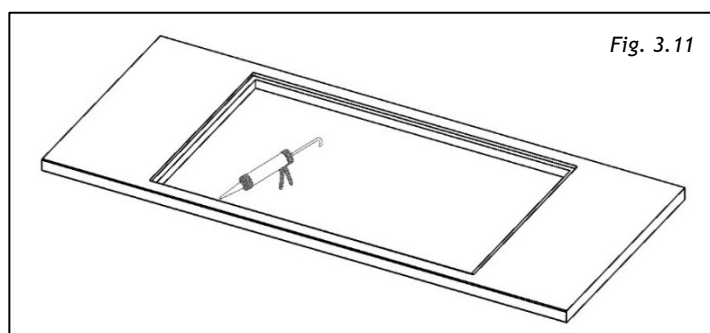
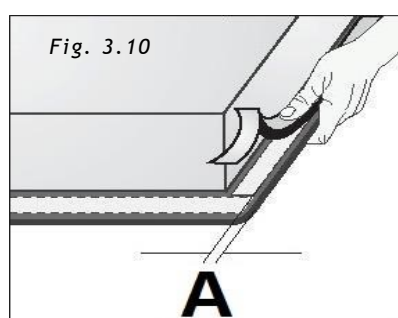


Fig. 3.9

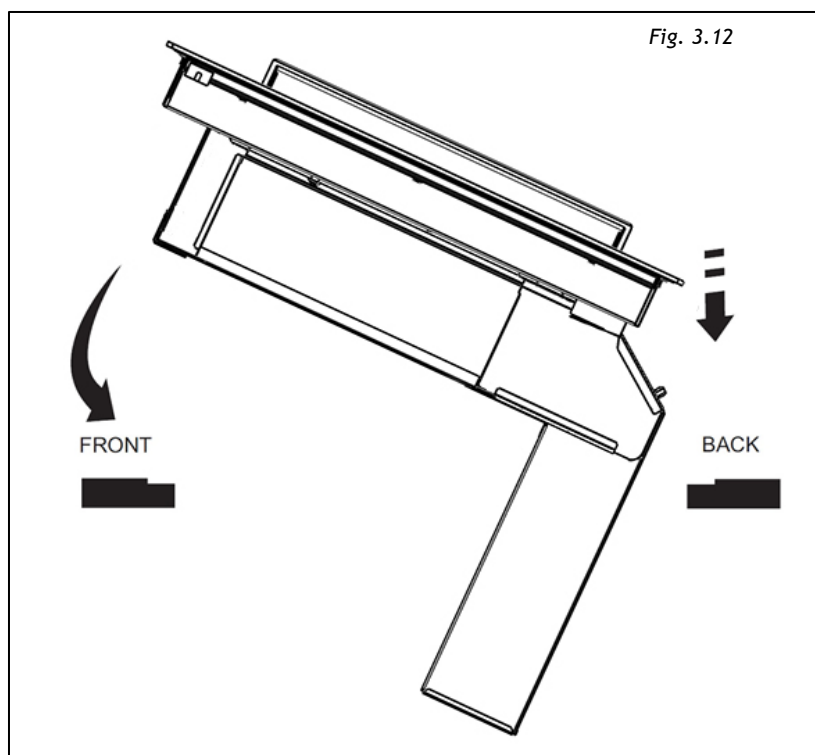
Before fixing the induction hob, glue the foam gasket included on the inferior part of the glass.



Remove the protective film and glue the gasket at 2mm distance from the glass edge (A=2mm), the gasket must be attached along the entire length and should not overlap at the corners (Fig.3.10).



Lay in the silicone sealant flush at the hole (Fig. 3.11), place the induction hob (Fig.3.12)

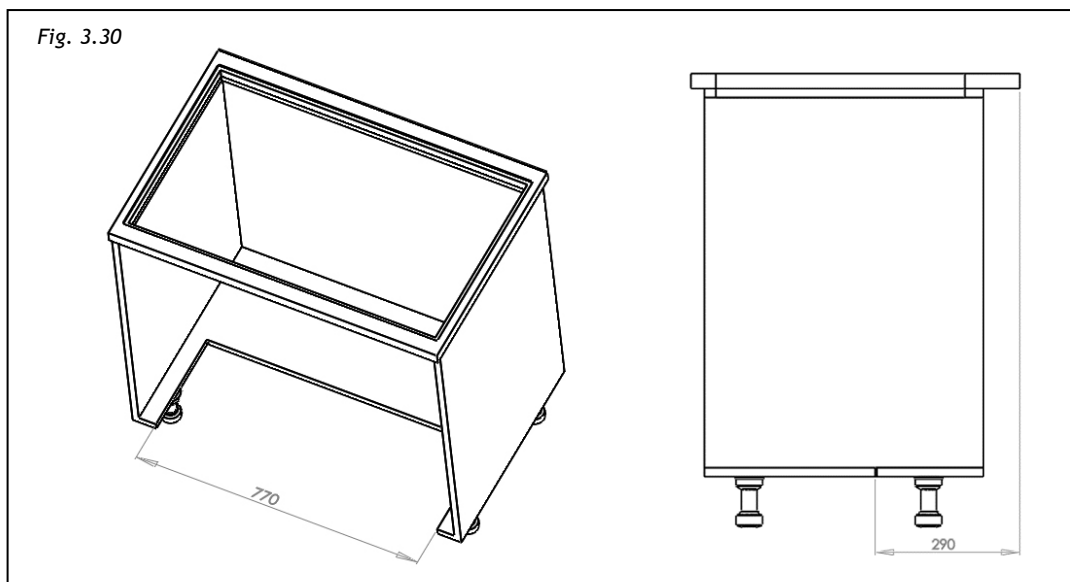


III.3.b EXECUTIVE DIRECTIONS

The base must be at least cut as shown in Fig. 3.29 and the back removed if needed.

If installation includes the plasma filtering kit (available as optional) the cut of the base can be reduced to 660mm of large.

Fig. 3.30



Installation of the appliance implies a maximum length of the drawers that may be mounted under the hob (Fig. 3.31):

- Upper drawers depth= 530mm
- Last drawer depth = 380mm

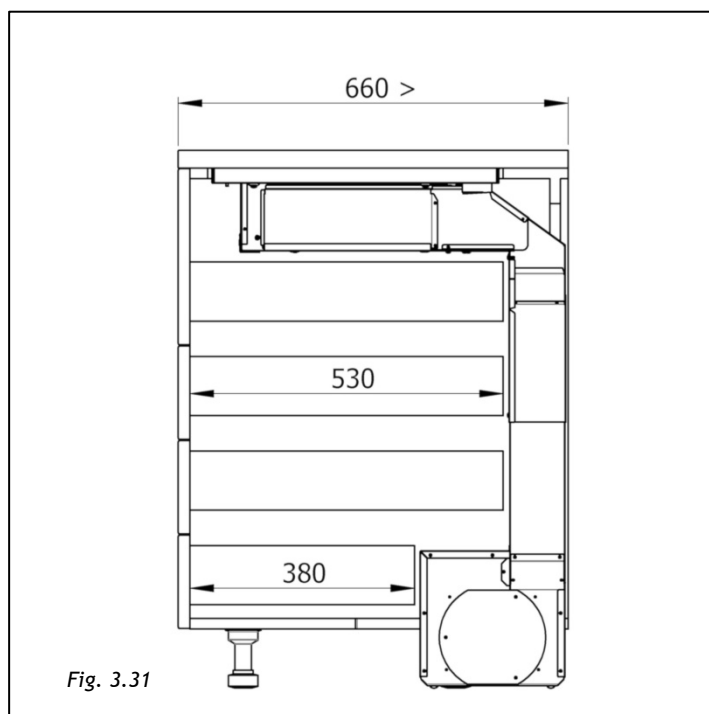
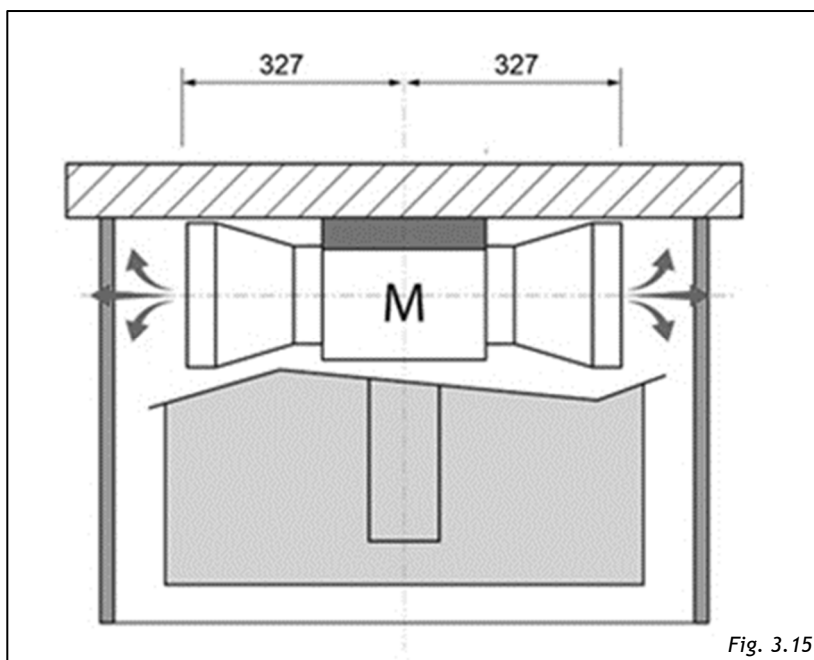


Fig. 3.31

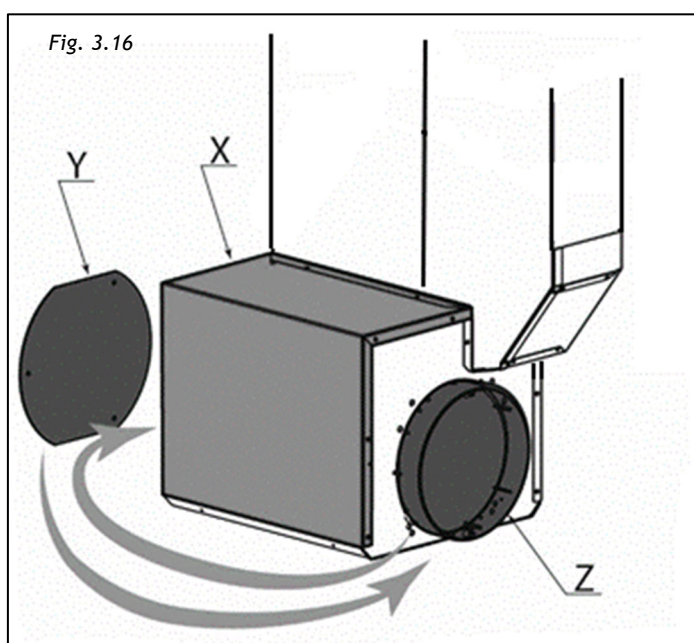
The depths of the drawers are approximate and generated by the project of a kitchen base unit with standard dimensions.

The next step is to determine the exit of the fumes according with the installation needs (Fig. 3.15).



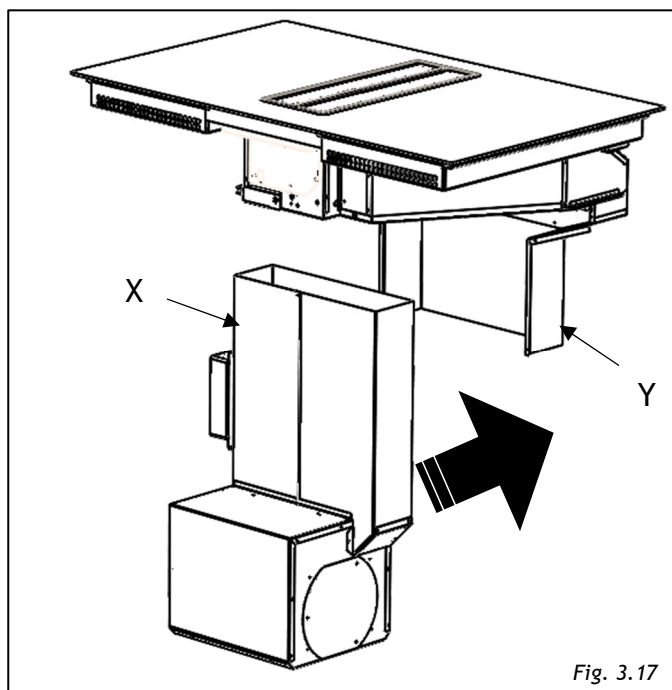
The air exit can be on the left or on the right of the kitchen base. To carry this operation out it is necessary to remove the covers (Fig. 3.16-X), (Fig. 3.16-Y), invert the motor exit. Then proceed with the same operations backwards, fix the cover (Fig. 3.16-Y) on the opposite side and install the covering. (Fig. 3.16-X).

The air exit can also be rear or front by connecting a bend pipe not included.

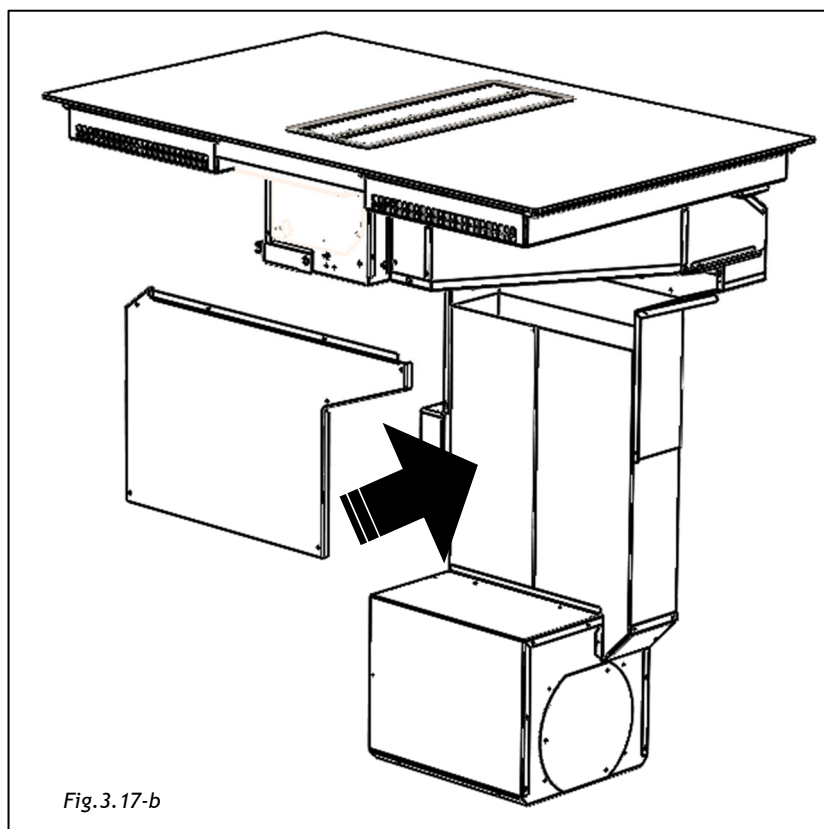


III.3.c ASPIRATION UNIT ASSEMBLY

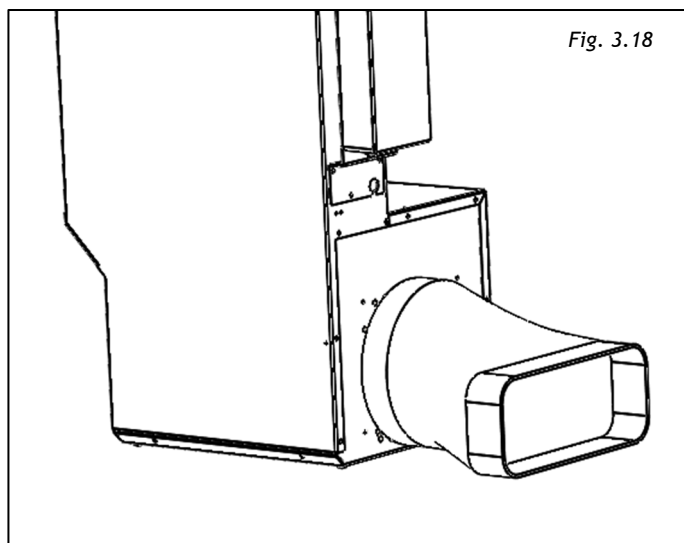
After having determined the aspiration box position, proceed by positioning it inside the hole of the kitchen base previously cut (Fig. 3.29), making sure to recess the superior part (Fig. 3.17-X) to the fix joint (Fig. 3.17-Y).



Proceed by fixing the cover to the vertical duct (Fig.3.17-b), use the special screws included.

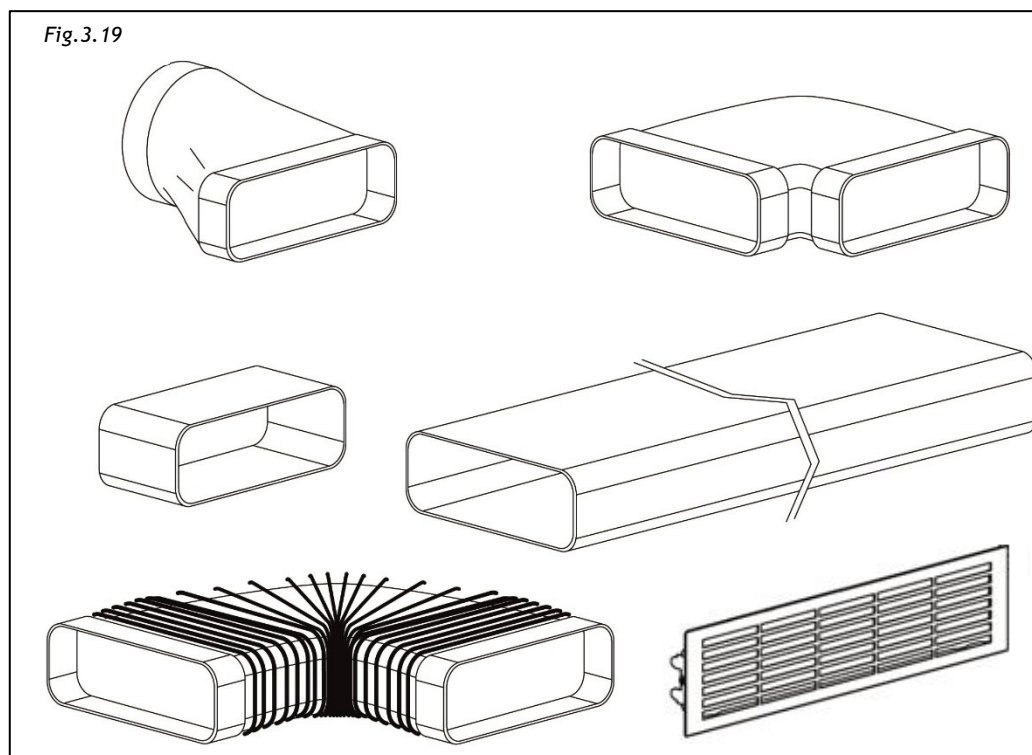


It is now possible to joint up the external air exit for the fumes exhaust by using the joint included (Fig. 3.18).



To place the exhaust pipe in the desired position it is necessary to buy spare joint pipes not provided (Fig. 3.19).

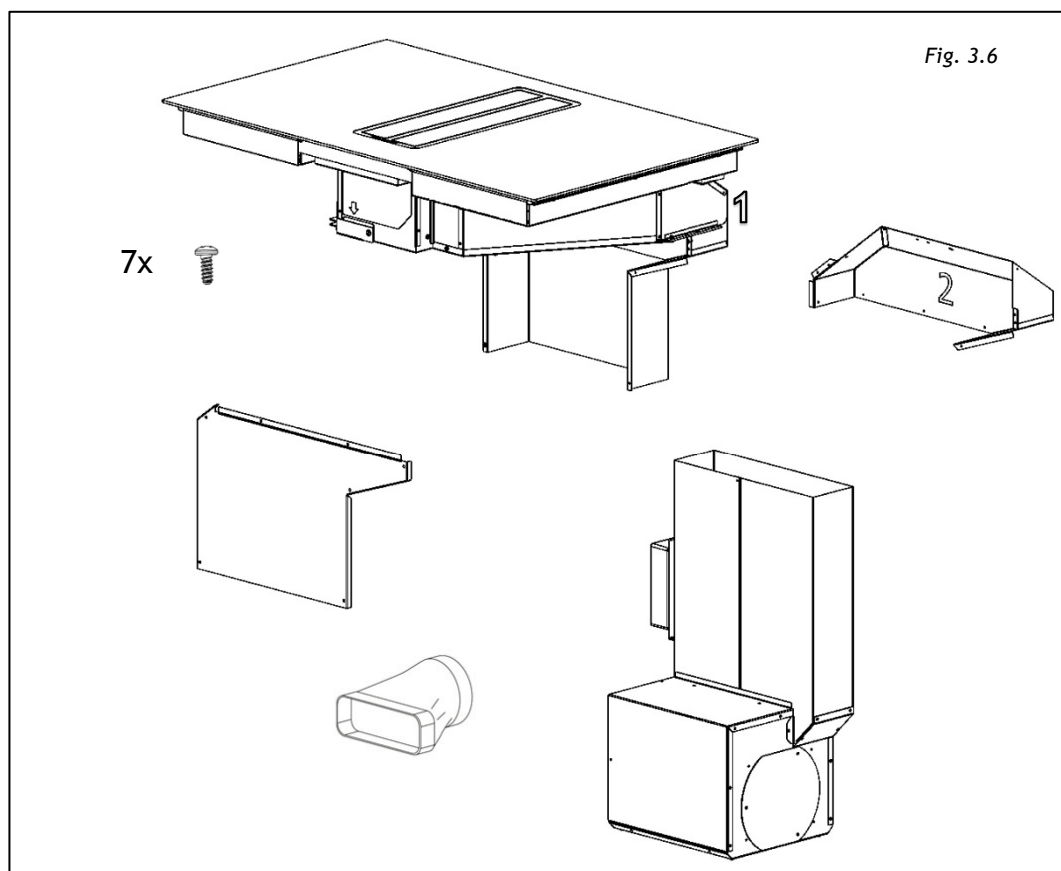
All the pipes must pass under the base of the piece of furniture, inside the lift of the kitchen plinth.



III.4 INSTALLATION ON BASES DEEP UP TO 810mm

In the box the technician will find the elements shown on Fig. 3.6.

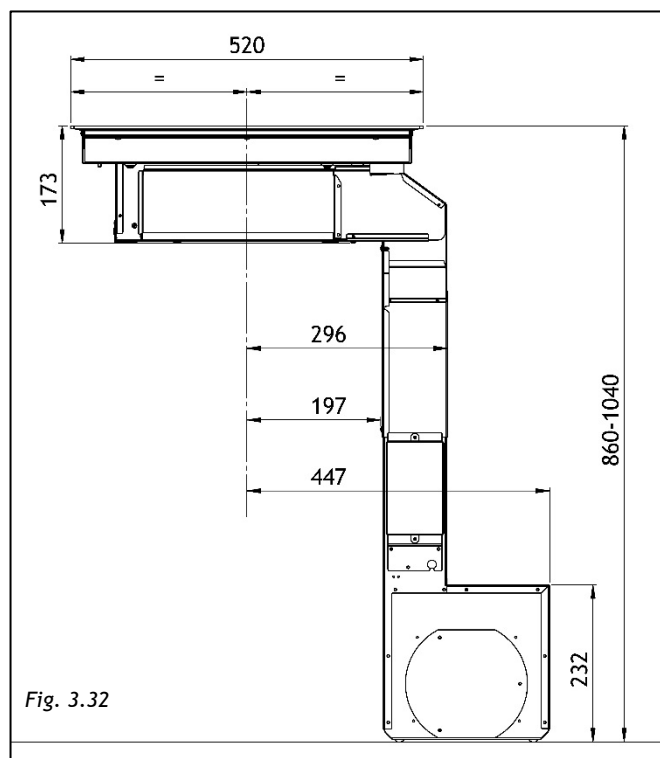
Elements must be mounted carefully following the procedure described in this guide.



The replacement fitting identified with "2" by a marking on the back is not useful in this installation.

The device dimensions after installation are shown at Fig. 3.32

The dimensions refer to the axis of the induction hob and involve a specific configuration of the piece of furniture, of the drawers that may be present and of their own dimensions.

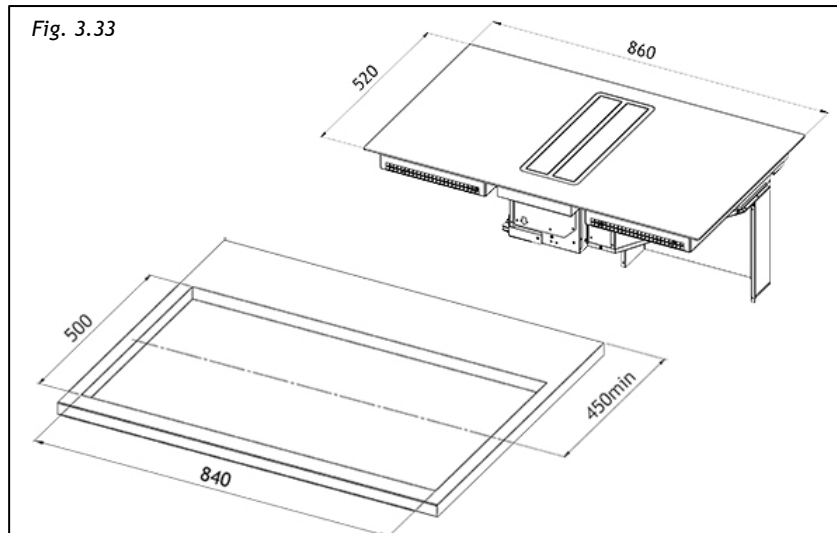
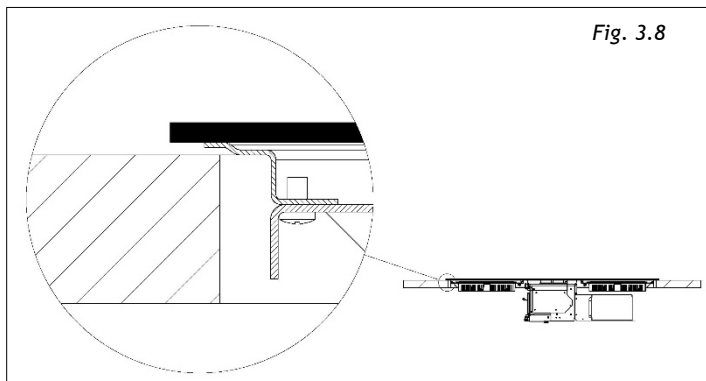


III.2.a INDUCTION HOB INSTALLATION

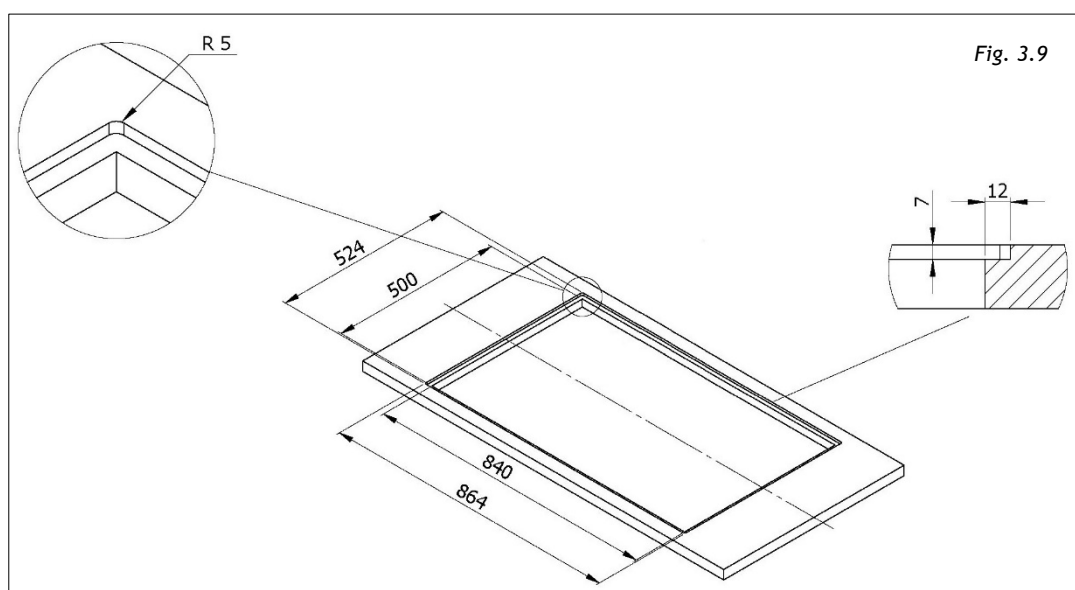
To leave the necessary space for the air pipes it is important to install the induction hob with the centerline more than 450mm away from the wall on the back that may be present.

Installation of the induction hob may be flush or non-flush.



NON-FLUSH INSTALLATION (Fig- 3.8): Prepare the hole in the worktop as shown on Fig. 3.33.



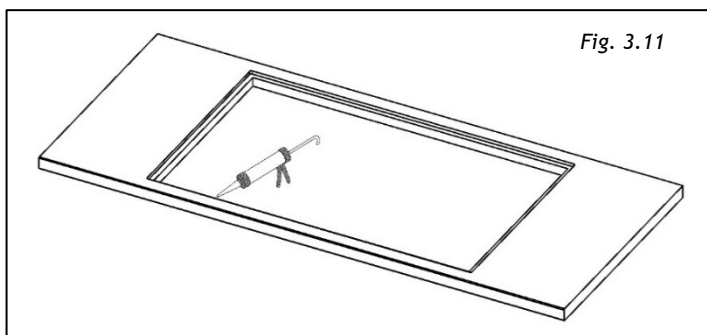
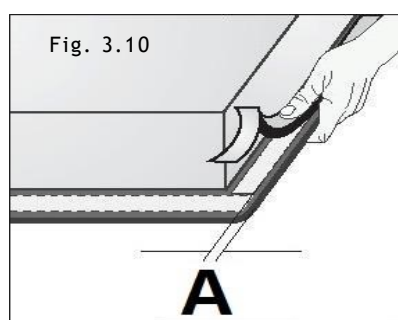
FLUSH INSTALLATION: Prepare the hole in the worktop, mill the worktop along the entire edge of the hole. Be sure to comply with the dimensions indicated on Fig. 3.9.



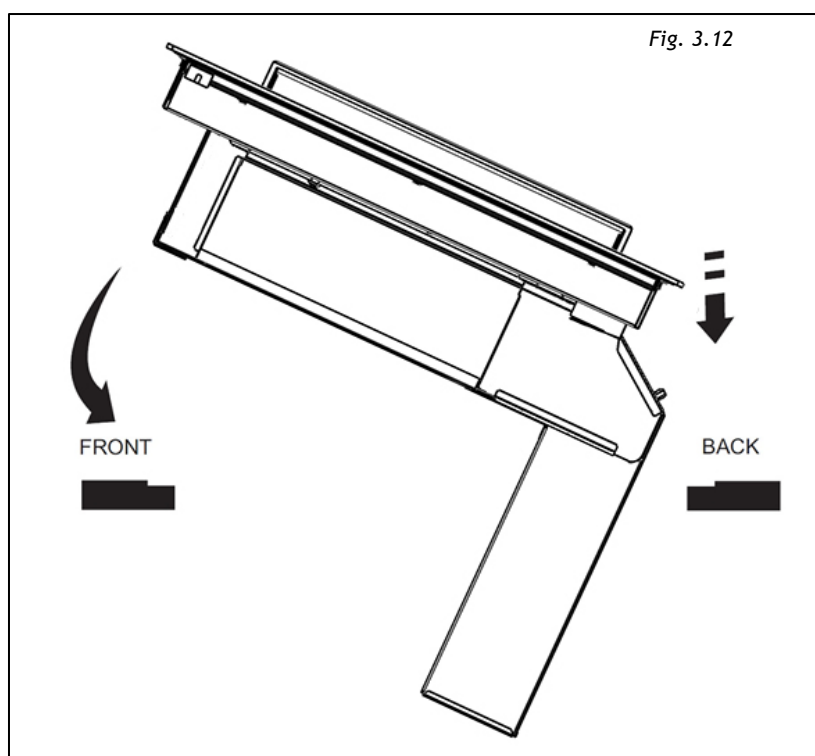
Before fixing the induction hob, fix the foam gasket provided with the appliance on the back of the hob.

	<p>Caution! It is forbidden to install the appliance without the foam gasket!</p> 
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Remove the protective film and fix the foam gasket at a 2 mm distance from the edge of the glass (A=2mm), The gasket must be attached along the entire length and should not overlap at the corners (Fig.3.10).

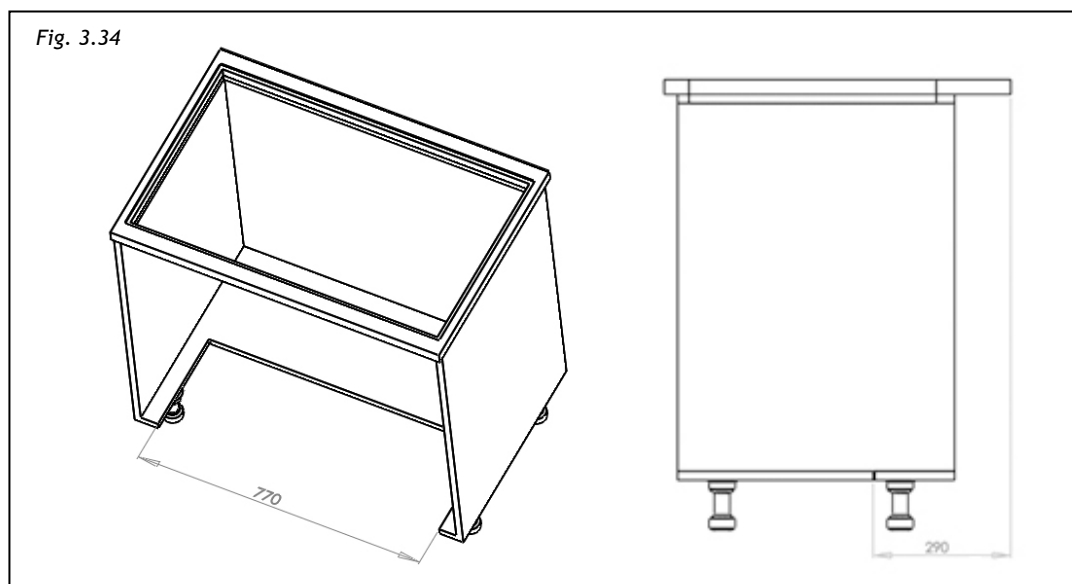


Lay in the silicon sealant flush with the hole (Fig. 3.11), along the milling and lay the hob on (Fig.3.12)



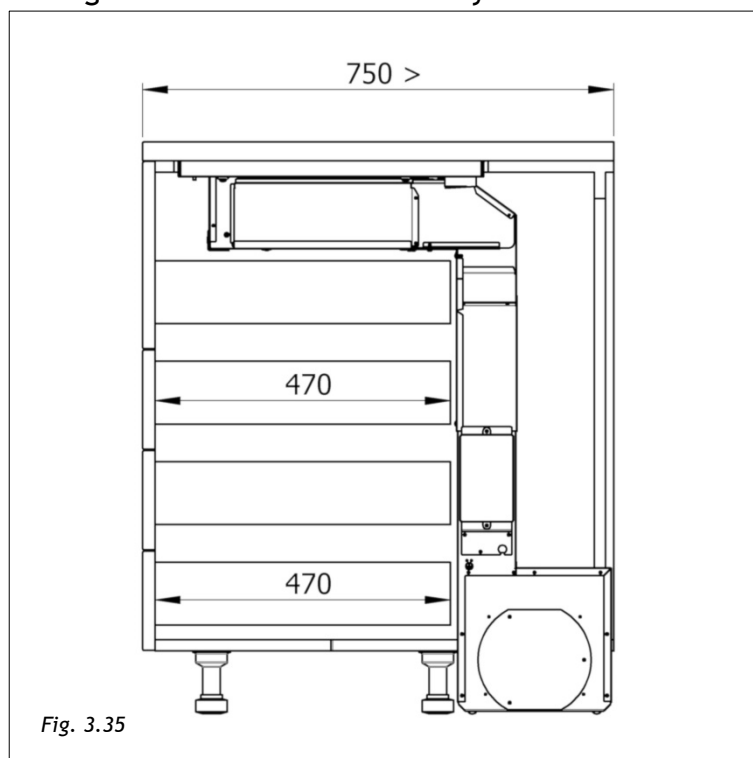
III.2.b EXECUTIVE DIRECTIONS

The base of the cabinet must be at least drilled as indicated in Fig. 3.34 and the back removed in case.



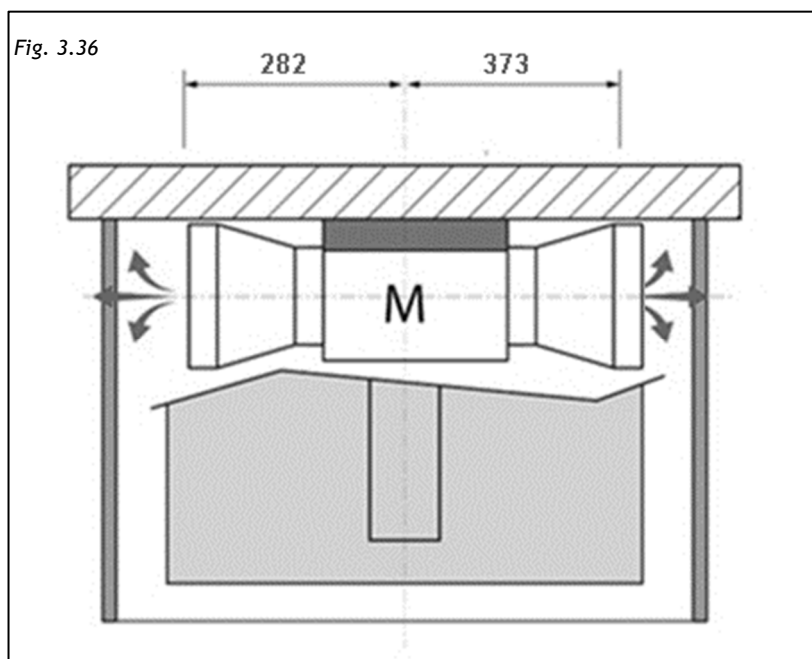
Installation of the appliance implies a maximum length of the drawers that may be mounted under the hob as shown at Fig. 3.35:

- Drawers depth approximately 470mm



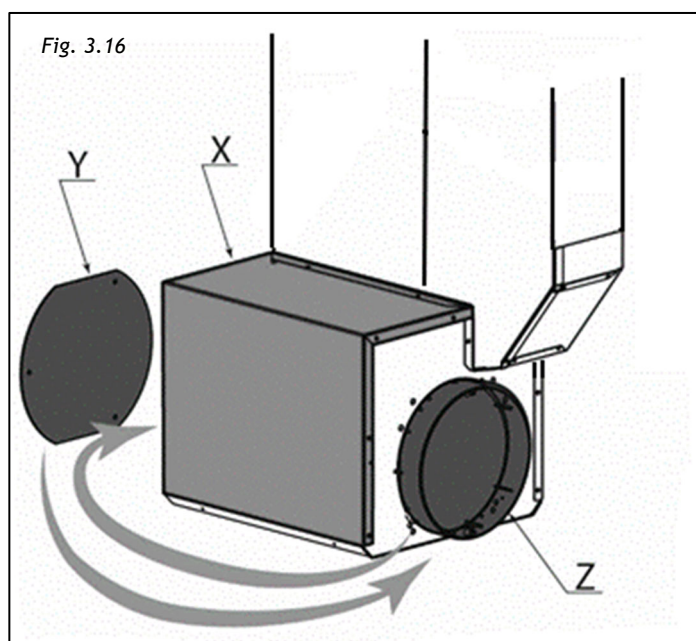
The depths of the drawers are approximate and generated by the project of a kitchen base unit with standard dimensions.

The next step is to determine the exit of the fumes according with the installation needs (Fig. 3.36).



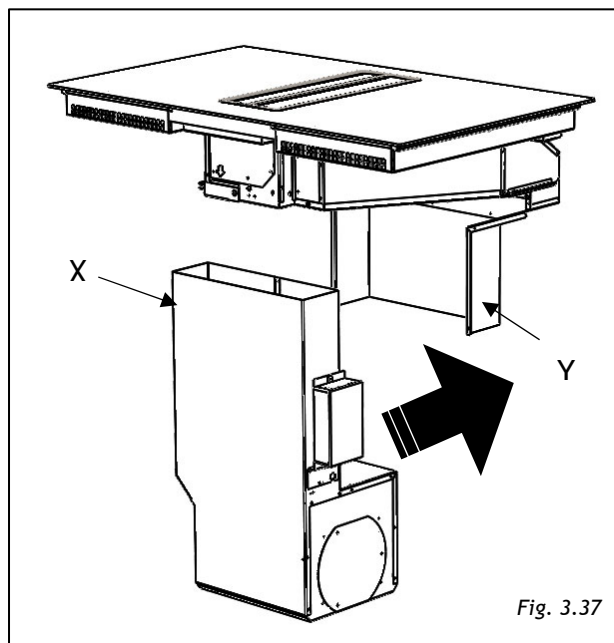
The air exit can be on the left or on the right of the kitchen base. To carry this operation out it is necessary to remove the covers (Fig. 3.16-X), (Fig. 3.16-Y), invert the motor exit. Then proceed with the same operations backwards, fix the cover (Fig. 3.16-Y) on the opposite side and install the covering. (Fig. 3.16-X).

The air exit can be rear or front by connecting a bend pipe not included.

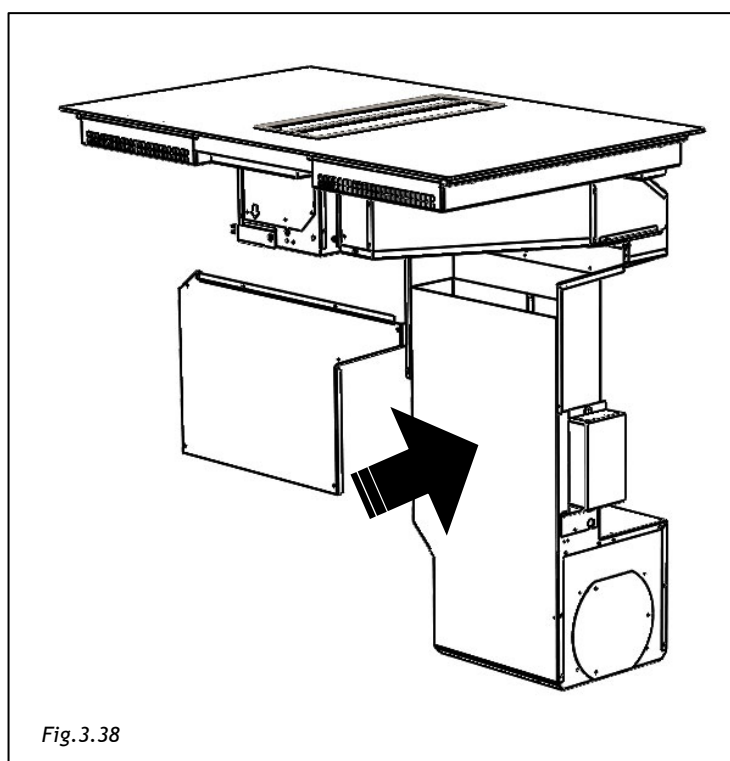


III.3.c ASPIRATION UNIT ASSEMBLY

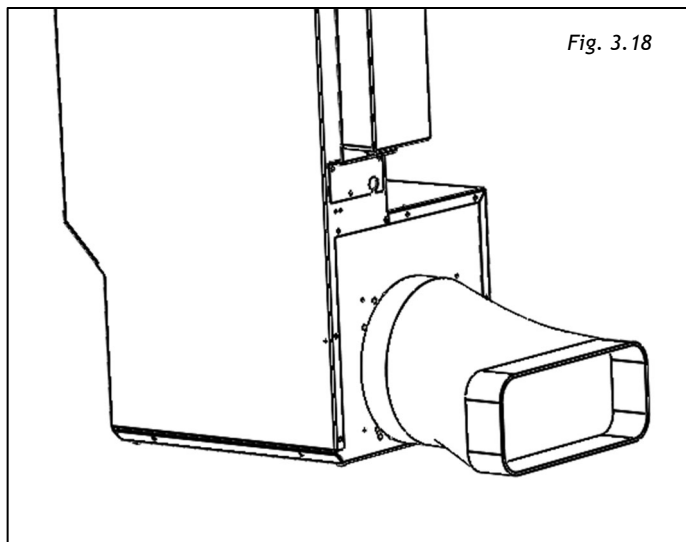
After having determined the aspiration box position, proceed by positioning it inside the hole of the kitchen base previously cut (Fig. 3.34), making sure to recess the superior part (Fig. 3.37-X) to the fix joint (Fig. 3.37-Y).



Proceed by fixing the cover to the vertical duct (Fig.3.38), use the special screws included.

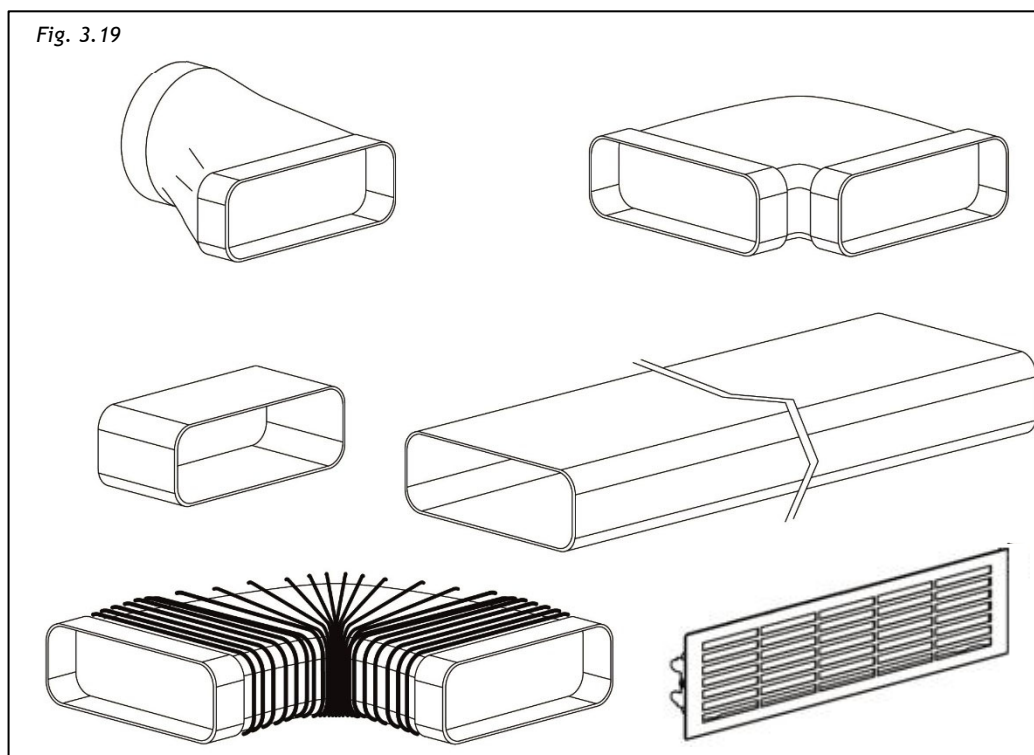


It is now possible to joint up the external air exit for the fumes exhaust by using the joint included (Fig. 3.18).



To place the exhaust pipe in the desired position it is necessary to buy spare joint pipes not provided (Fig. 3.19).

All the pipes must pass under the base of the piece of furniture, inside the lift of the kitchen plinth.



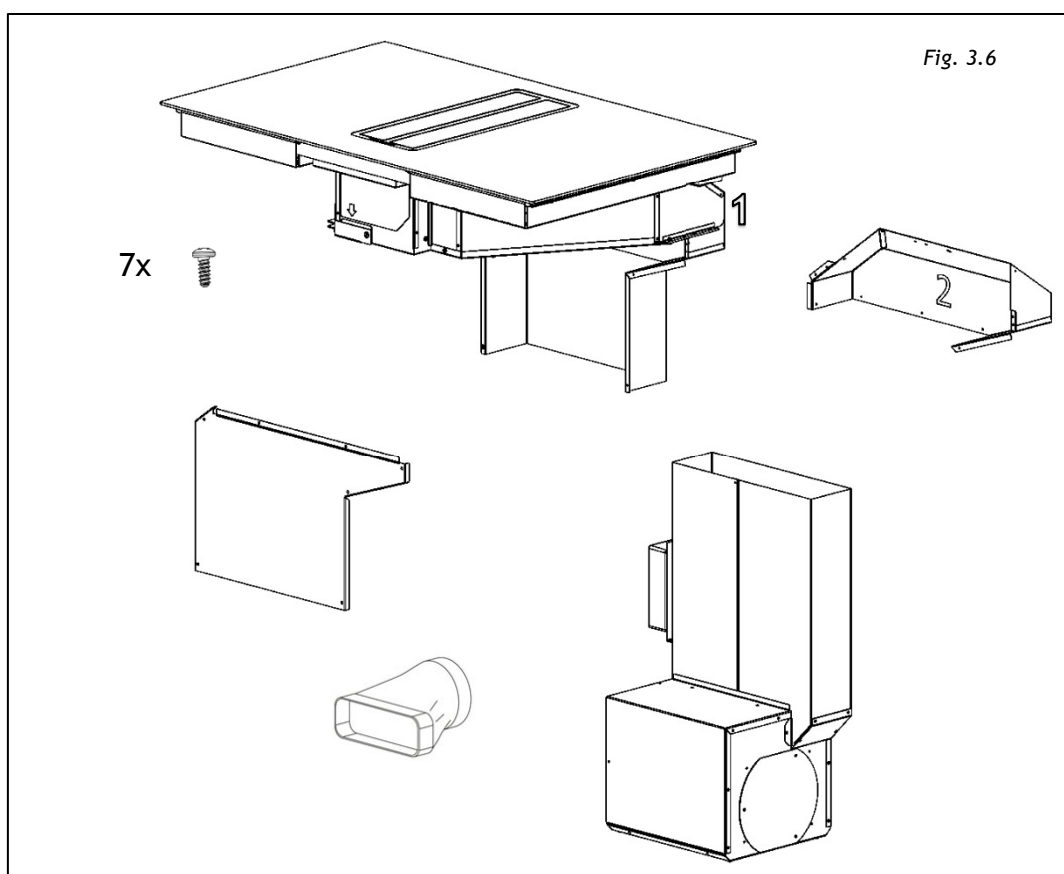
III.5 INSTALLATION ON BASES DEEP MORE THAN 810mm

For installation on bases deep up to 660 mm the only installation possible is described at paragraph III.3.b.

For bases deep more than 660mm in addition to the previous configuration it is possible to increase the space for the drawers by replacing joint flagged by “1” (label on the back) with the one flagged by “2”.

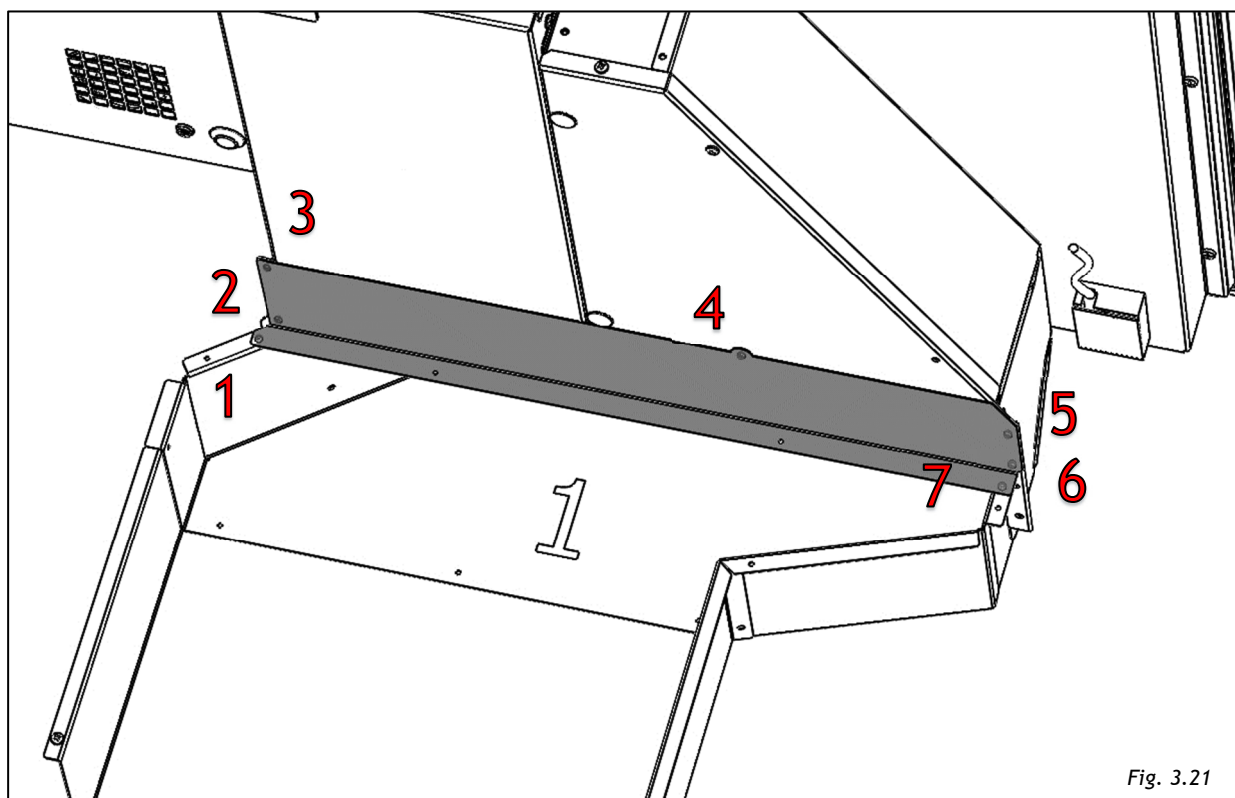
Follow the installation procedure described hereunder.

The technician will find in the box the elements described at Fig. 3.6.

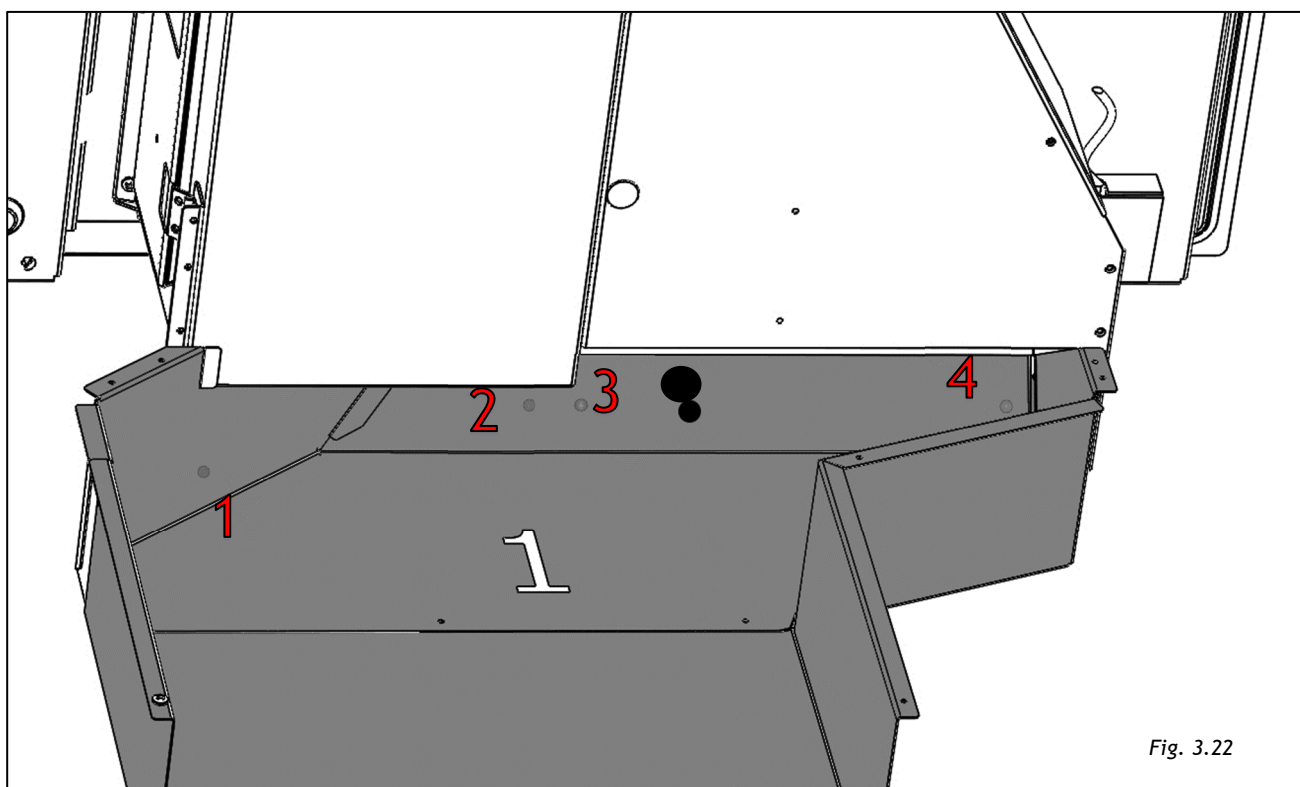


Remove the joint “1”

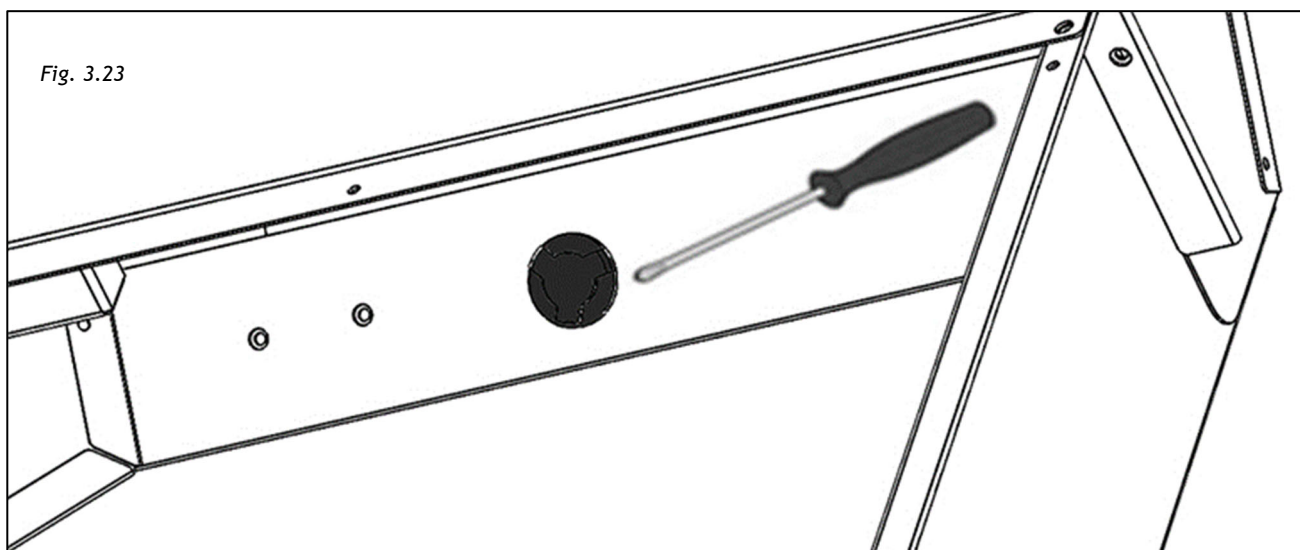
To carry this operation out it is necessary to remove the screws from the joint as shown on Fig. 3.21



Once the angular cover has been removed, remove the union 1 by unscrewing the screws on the inclined wall as shown in Fig. 3.22.



Once the screws have been removed, the fitting remains fixed to the system thanks to the plastic snap pin (Fig.3.23). It is necessary to snap the pin with the aid of a screwdriver, then proceed with removal.



Now that the connection has been removed from the suction unit, it is necessary to disassemble the extension from the fitting 1 and reassemble it on the fitting 2 through the 6 screws that join the two plates together as shown in Fig. 3.24

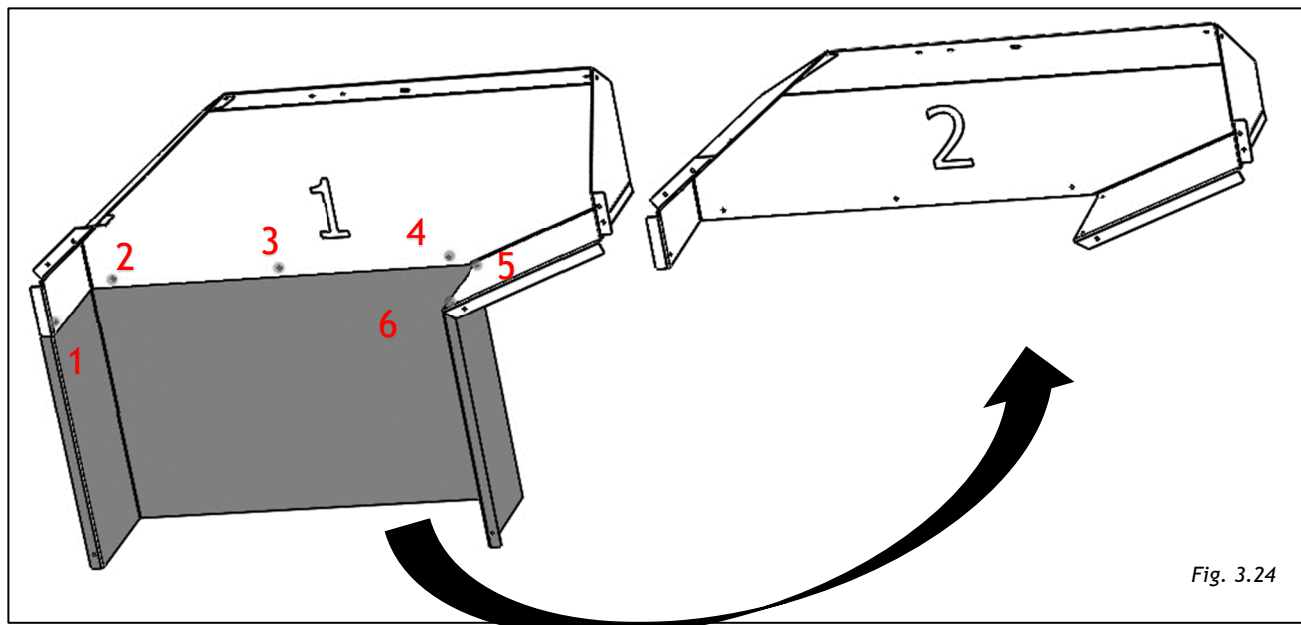
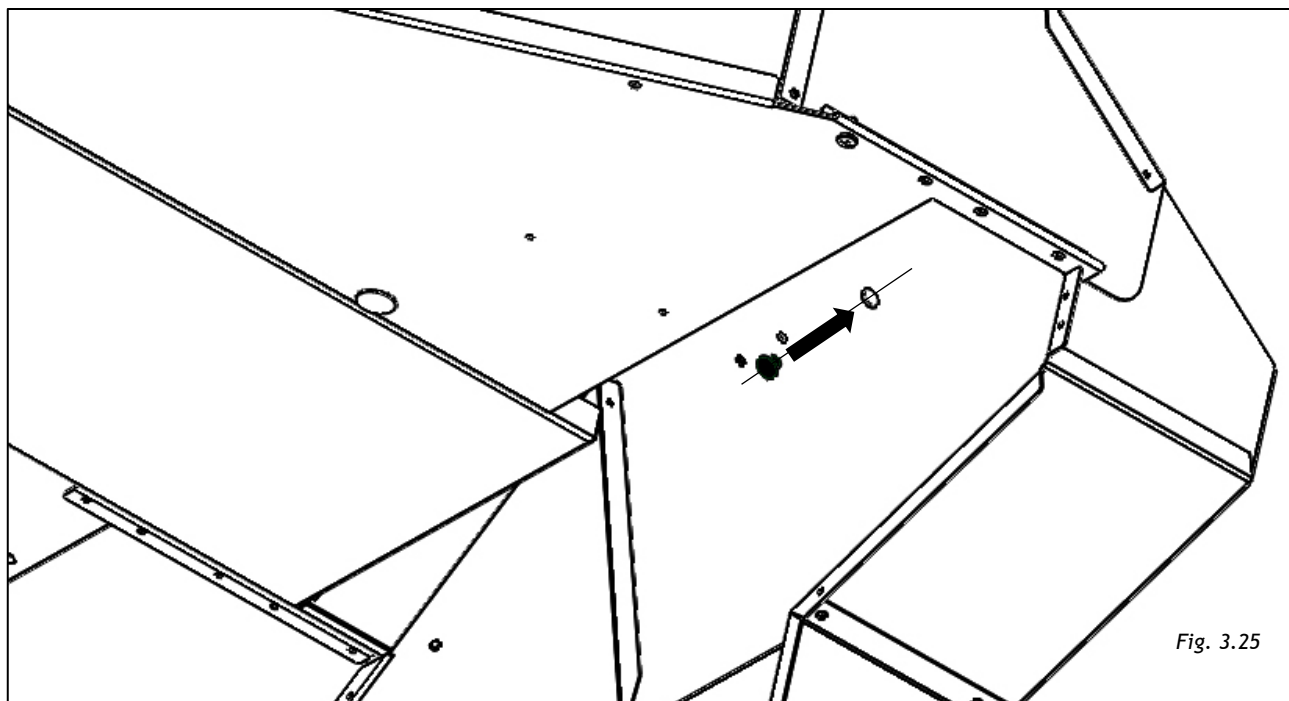


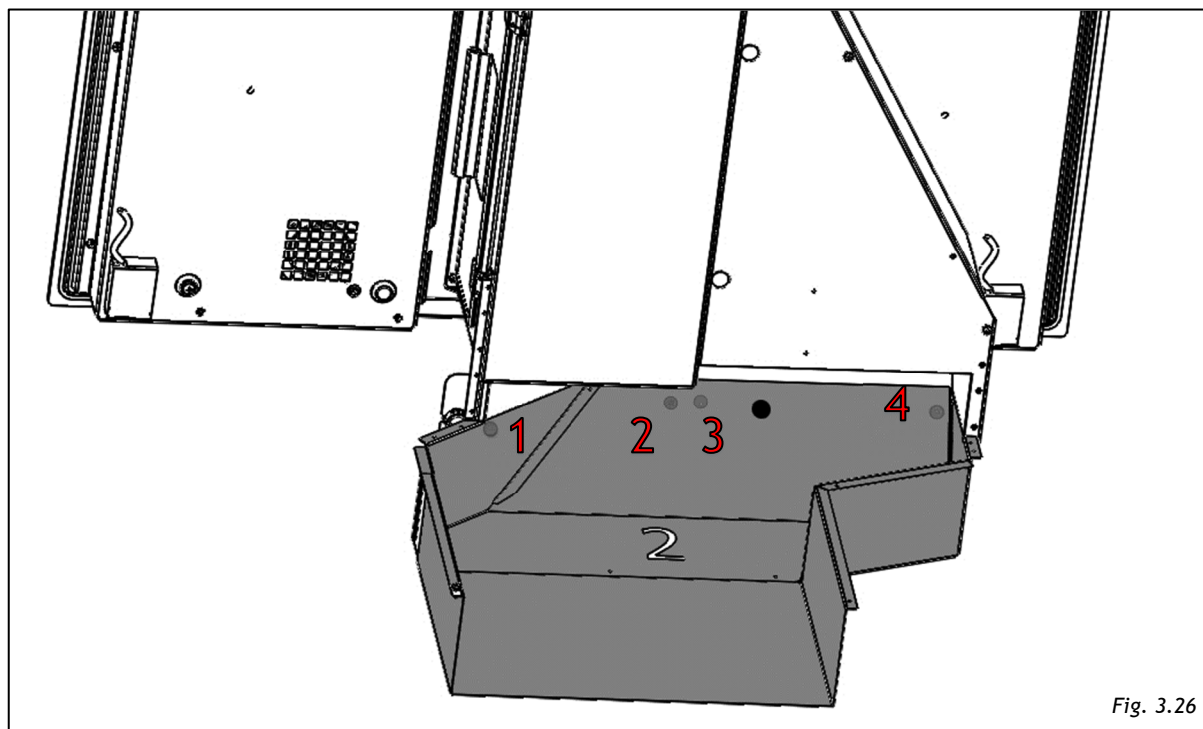
Fig. 3.24

Now it is possible to proceed with fitting the fitting 2

To make assembly of the new fitting easier, first insert the plastic pin into the housing hole (Fig. 3.25)



Then proceed to fasten the 4 screws previously removed (Fig. 3.26)



At this point reassemble the angular cover in the rearmost position so as to cover the gap left by the new connection and screw the seven screws indicated in Fig. 3.27.

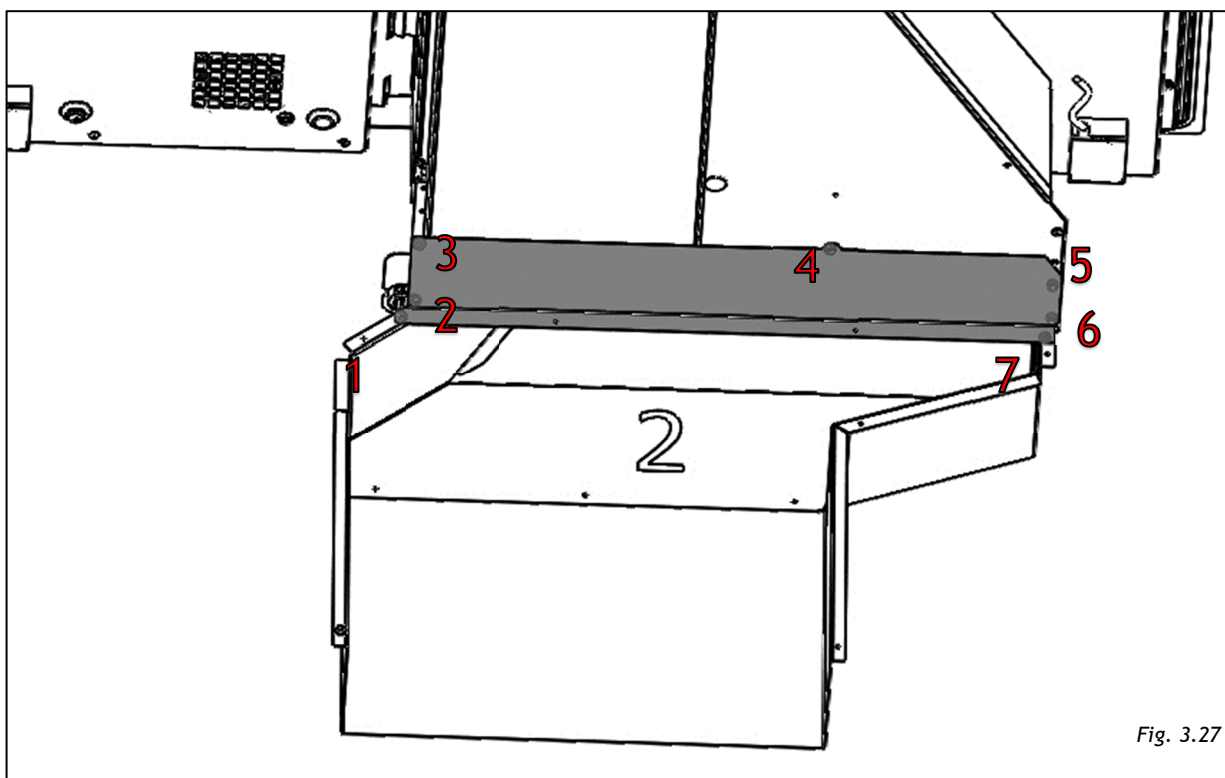


Fig. 3.27

With the new fitting installed, the dimensions after installation will be those shown in Fig. 3.39.

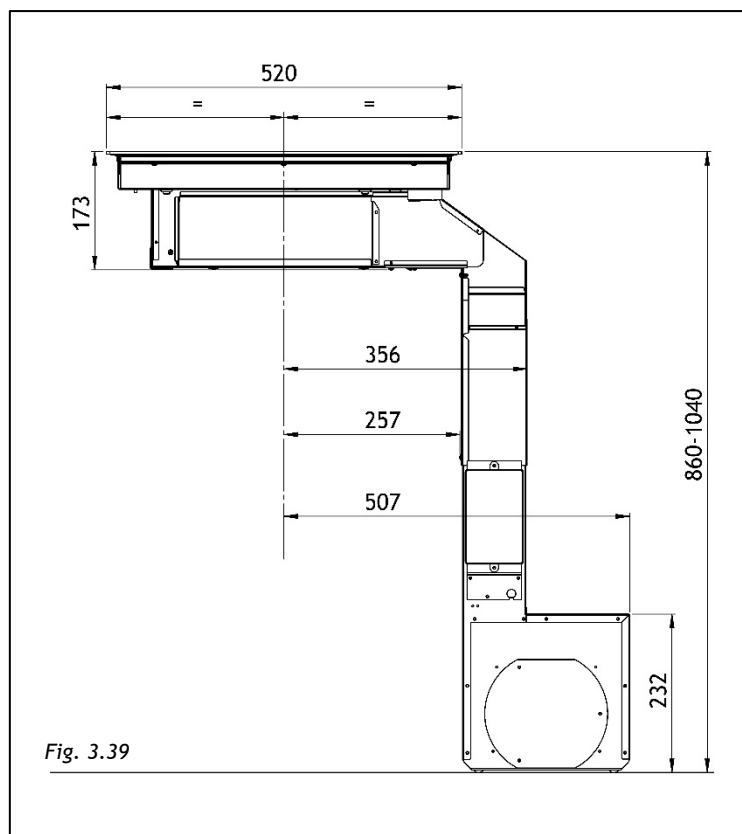


Fig. 3.39

III.3.a INDUCTION HOB INSTALLATION

To leave the necessary space for the air pipe it is important to install the induction hob with the center line at more than 360mm distance from a possible wall on the back.

Installation of the induction hob can be flush or non-flush.

FOR NON-FLUSH INSTALLATION (Fig. 3.8): drill the worktop as shown at Fig. 3.40

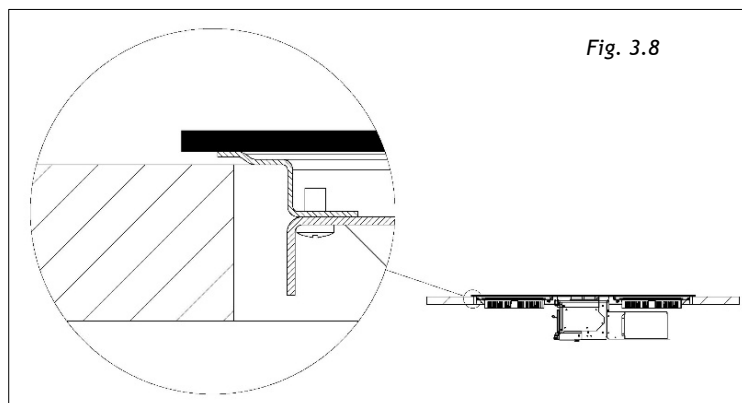
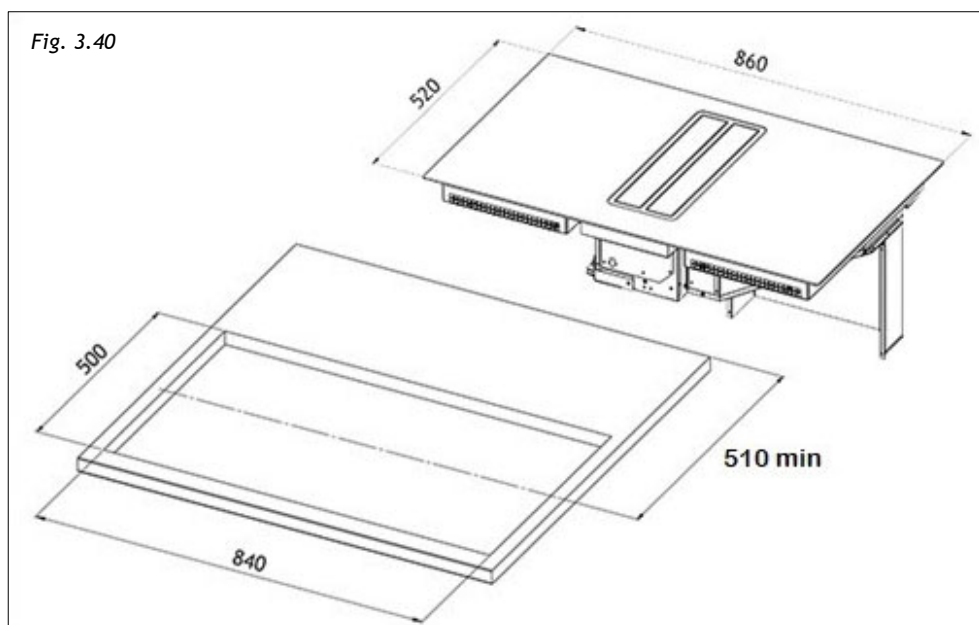
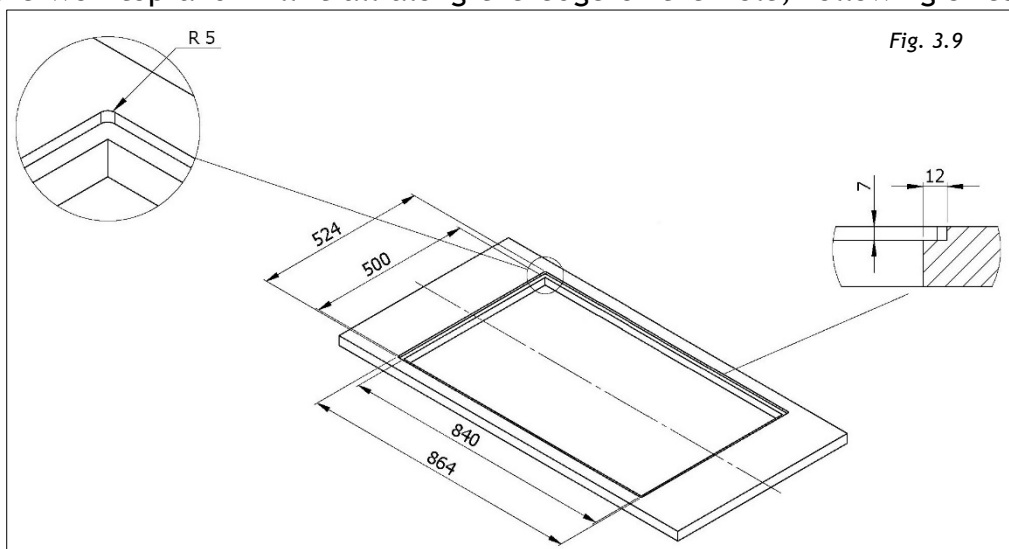


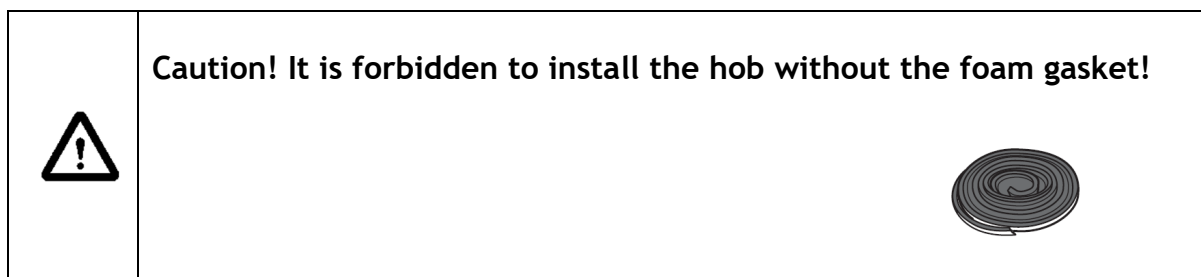
Fig. 3.40



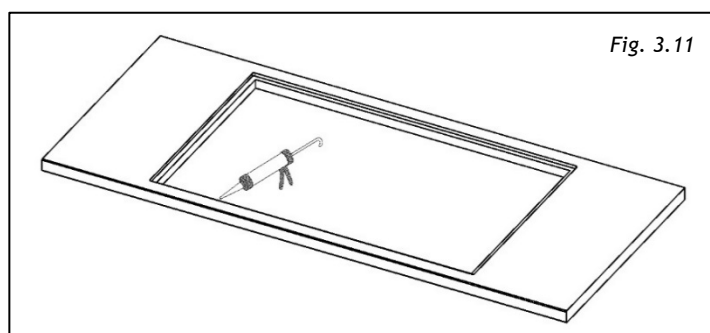
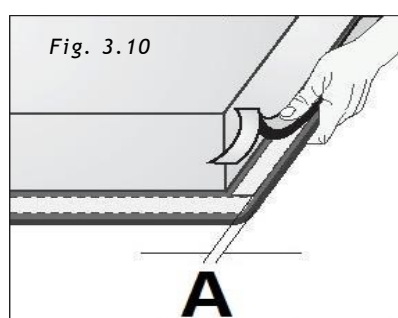
For flush installation: drill the worktop and mill it all along the edge of the hole, following sizes indicated Fig. 3.9.



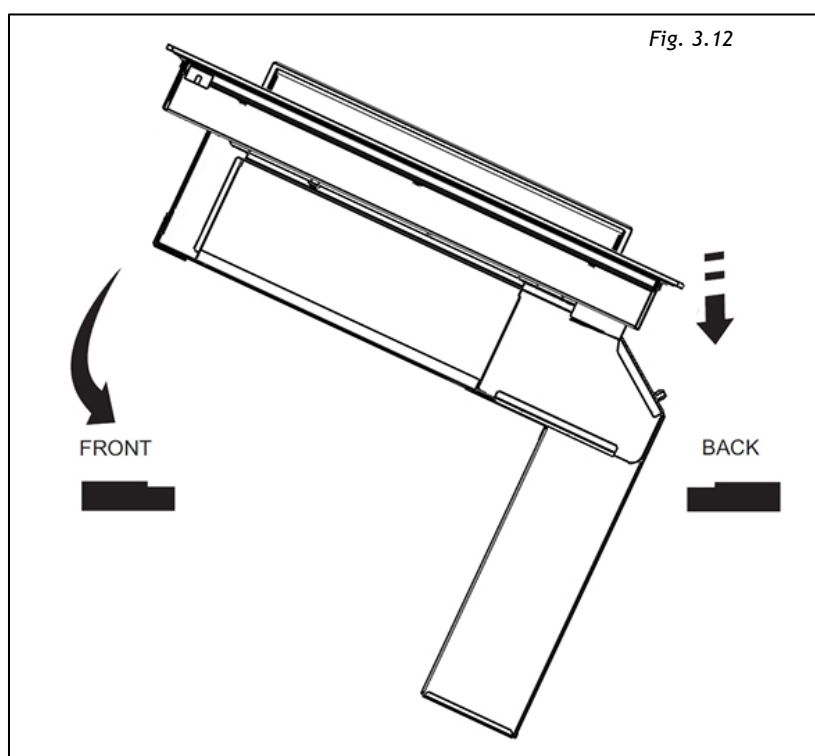
Before fixing the induction hob, glue the foam gasket included on the inferior part of the glass.



Remove the protective film and glue the gasket at 2mm distance from the glass edge (A=2mm), the gasket must be attached along the entire length and should not overlap at the corners (Fig.3.10).

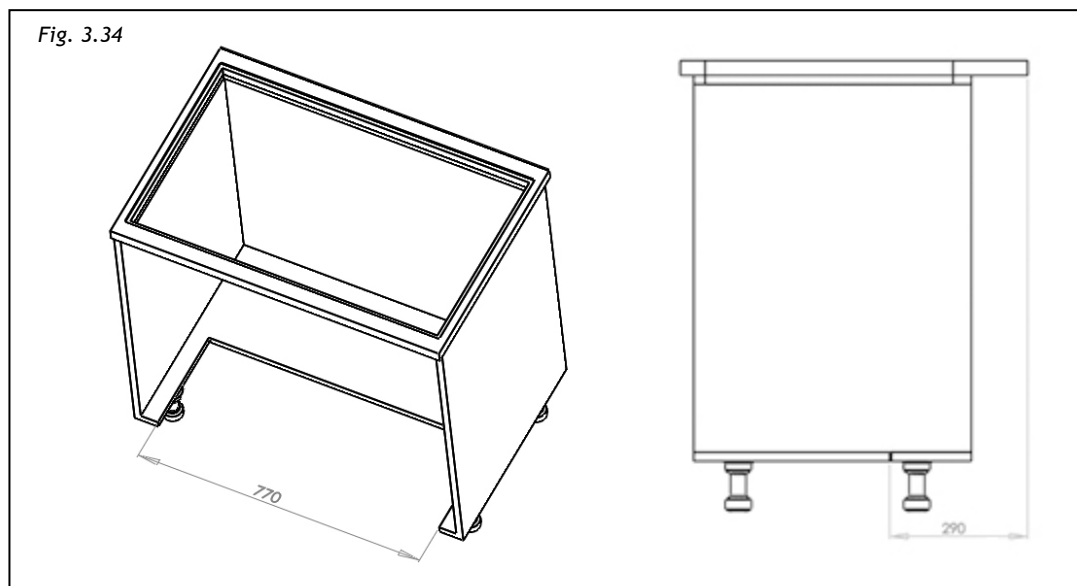


Lay in the silicone sealant flush at the hole (Fig. 3.11), place the induction hob (Fig.3.12)



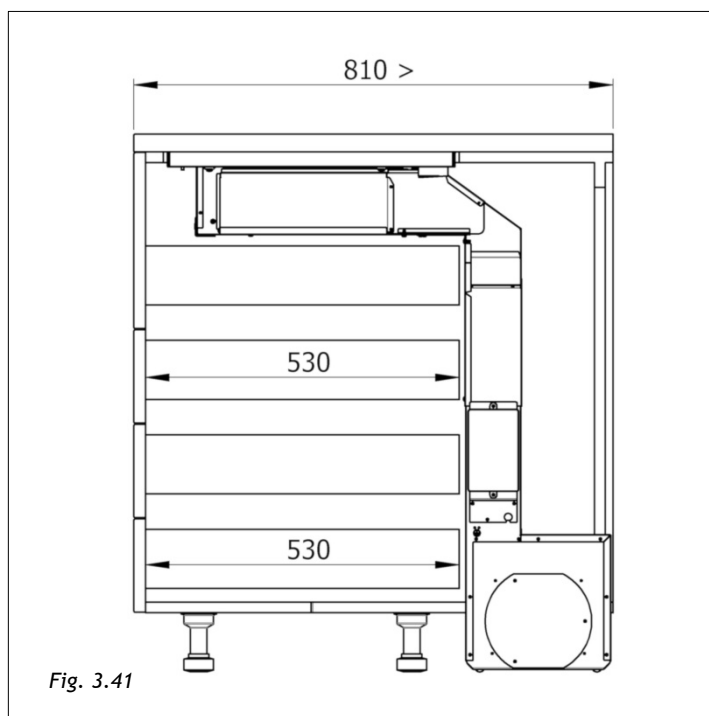
III.3.b EXECUTIVE DIRECTIONS

The base must be at least cut as shown in Fig. 3.34 and the back removed if needed.



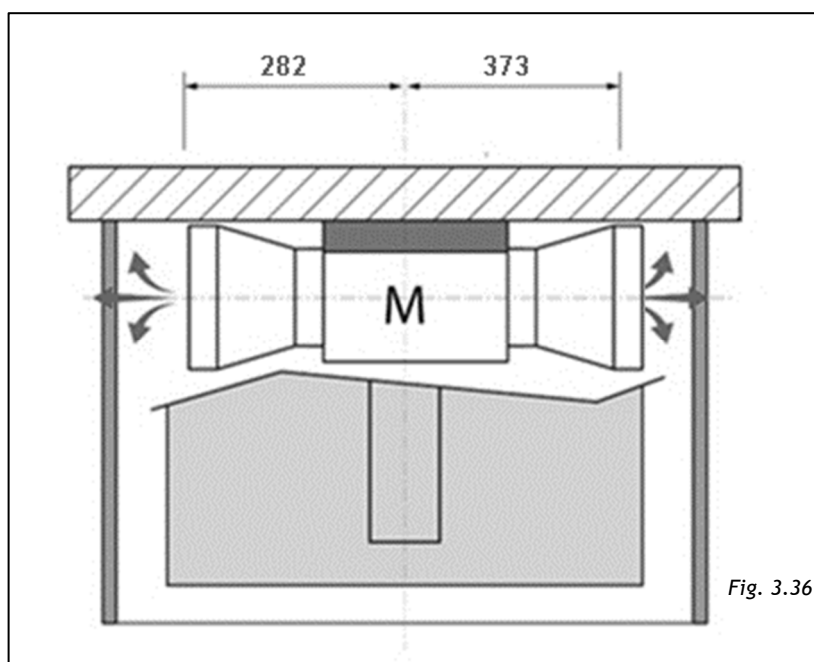
Installation of the appliance implies a maximum length of the drawers that may be mounted under the hob (Fig. 3.41):

- Approximate drawers depth 530mm



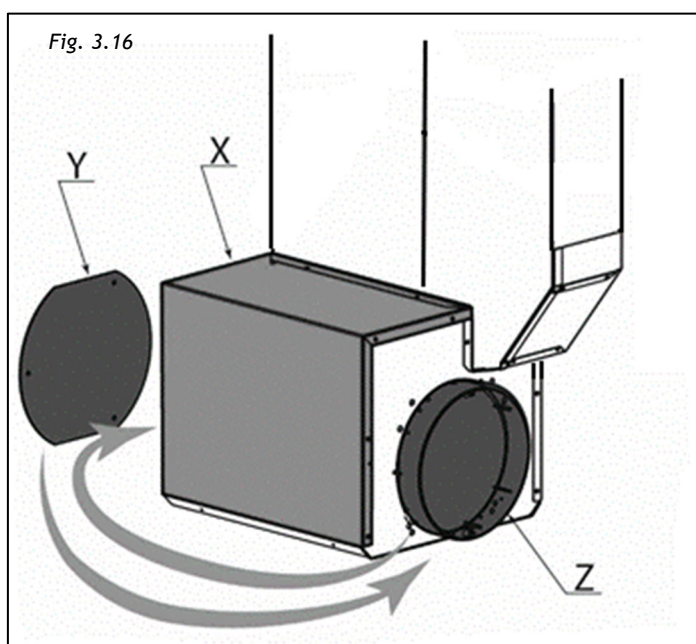
The depths of the drawers are approximate and generated by the project of a kitchen base unit with standard dimensions.

The next step is to determine the exit of the fumes according with the installation needs (Fig. 3.36).



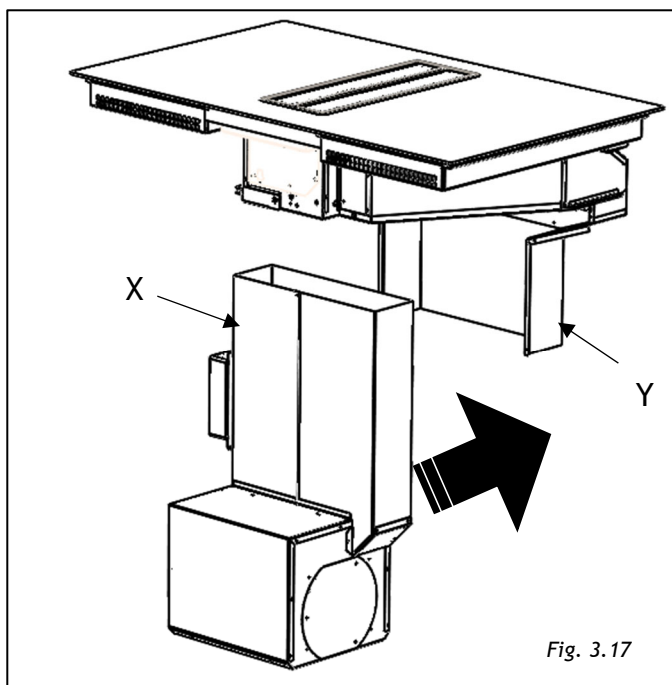
The air exit can be on the left or on the right of the kitchen base. To carry this operation out it is necessary to remove the covers (Fig. 3.16-X), (Fig. 3.16-Y), invert the motor exit. Then proceed with the same operations backwards, fix the cover (Fig. 3.16-Y) on the opposite side and install the covering. (Fig. 3.16-X).

The air exit can be rear or front by connecting a bend pipe not included.

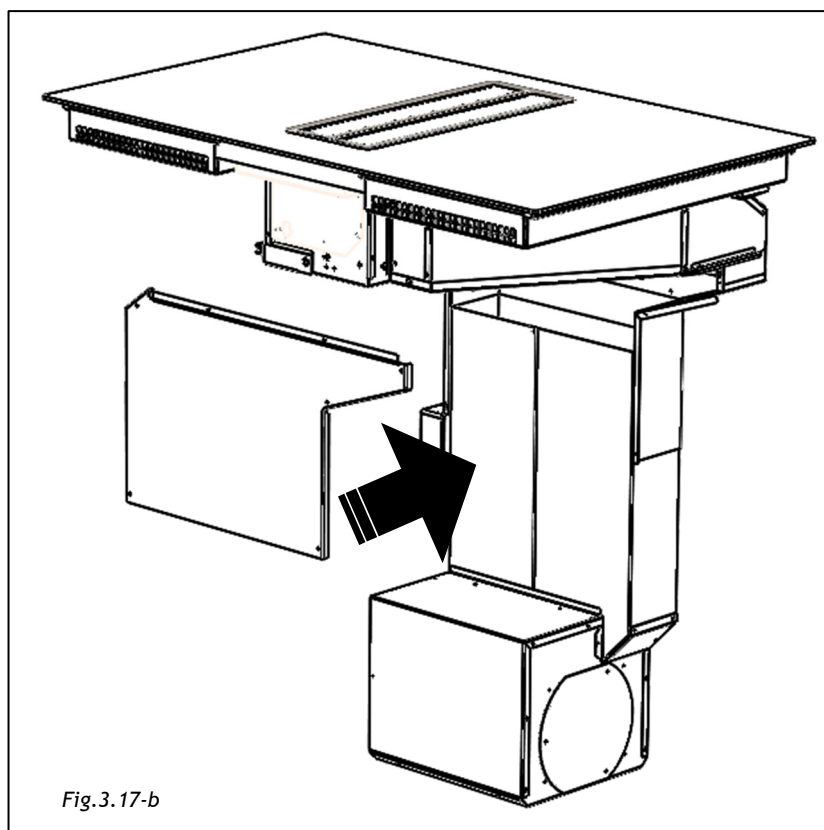


III.3.c ASPIRATION UNIT ASSEMBLY

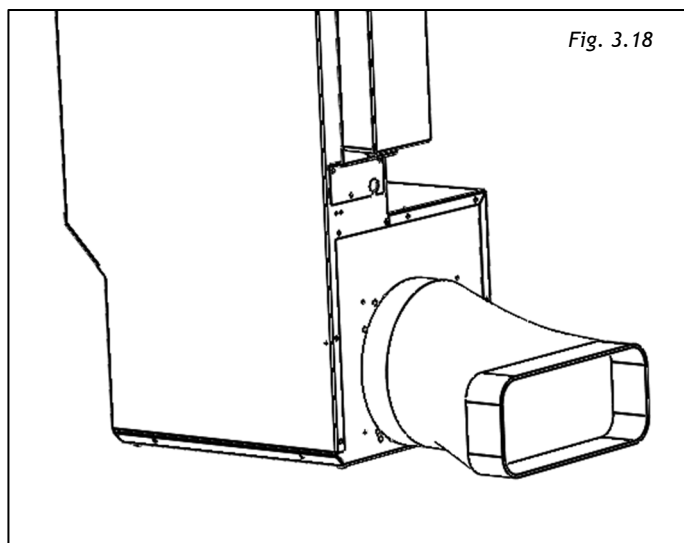
After having determined the aspiration box position, proceed by positioning it inside the hole of the kitchen base previously cut (Fig. 3.29), making sure to recess the superior part (Fig. 3.17-X) to the fix joint (Fig. 3.17-Y).



Proceed by fixing the cover to the vertical duct (Fig.3.17-b), use the special screws included.

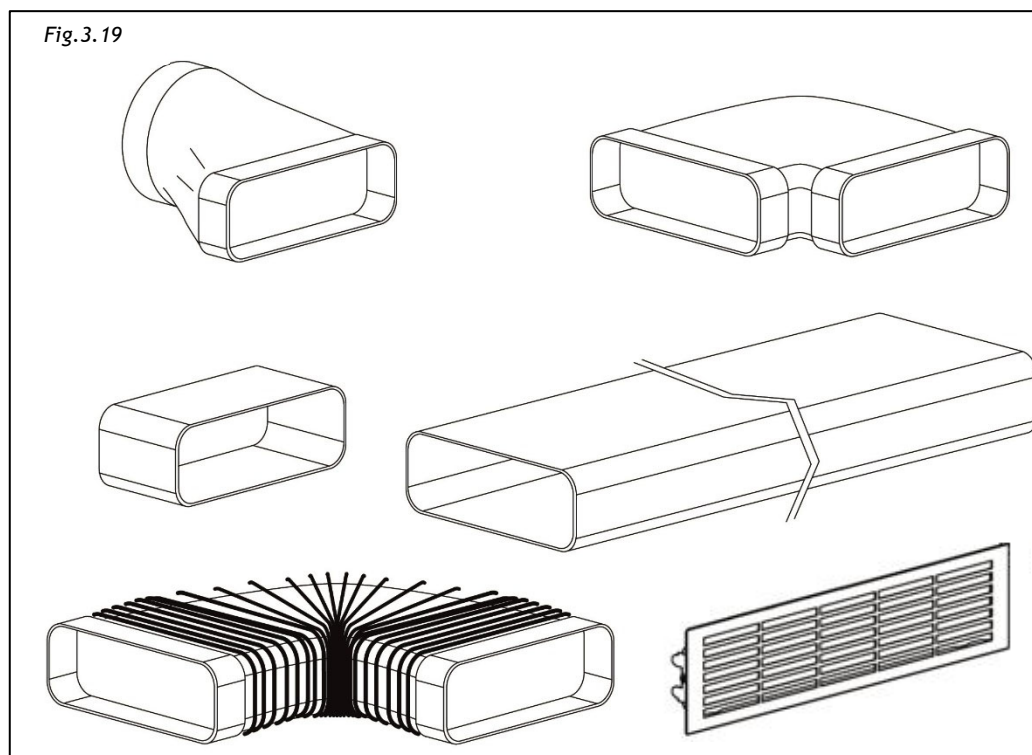


It is now possible to joint up the external air exit for the fumes exhaust by using the joint included (Fig. 3.18).




To place the exhaust pipe in the desired position it is necessary to buy spare joint pipes not provided (Fig. 3.19).

All the pipes must pass under the base of the piece of furniture, inside the lift of the kitchen plinth.





III.6 ELECTRICAL CONNECTION

The electrical connection must be carried out **ONLY** by qualified technicians.
 The electrical protection of the electrical connection upstream of the equipment must comply with the regulations in force.

	Caution! Make sure that the voltage (V) and frequency (Hz) indicated on the serial number plate located on the appliances correspond to those available at the installation site.
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Any change to the electrical installation necessary to install the hood should only be undertaken by qualified staff.

After installation, insulated parts and those carrying electricity must be protected from any possible contact.

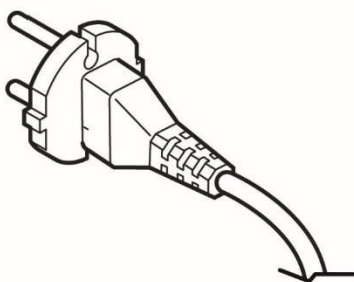
	Caution! If the electrical connection is carried out incorrectly or not meeting the regulations, it may damage part of the appliance and the warranty will not be valid.
	Caution! Before any intervention, disconnect the appliance from the power mains (Fig. 2.1 - Fig. 2.2 WARNINGS chapter).

These appliances must be earthed.

Two types of connections to the network are possible:

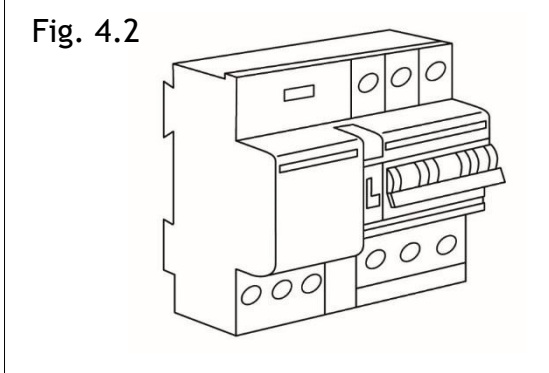
1. Using a standard plug connected (Fig. 4.1) to the power cord and inserted into an accessible socket outlet (to be disconnected during service operations). Make sure that the plug is accessible even after the complete installation of the appliance.

Fig. 4.1



2. Stable connection to the network by interposing a bipolar switch to ensure disconnection from the network, with a contact opening distance allowing complete disconnection under the conditions of the overvoltage category III, in accordance with the installation rules (fig.4.2).

Fig. 4.2



Earth connection (yellow-green wire) should not be interrupted.

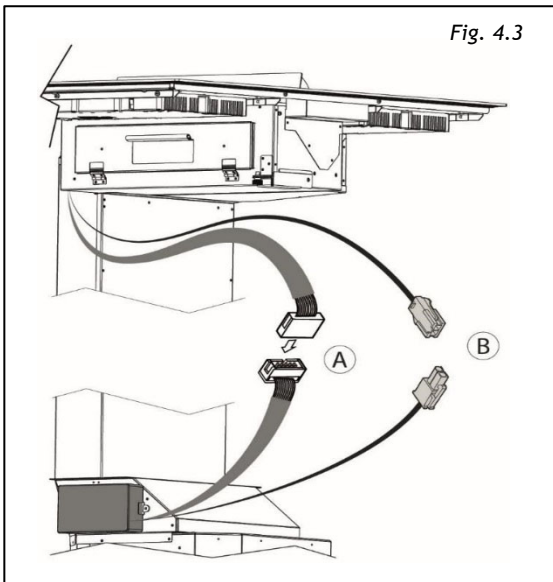
If the power cord is damaged, it must be replaced by the manufacturer or its authorized service center or by a qualified technician, in order to prevent any risk.

Connection procedure:

First of all, connect the motor box to the induction hob:


- Connect the flat connector (male-female) to the main board, with the controls falling down from the induction hob (Fig.4.3-A).
- Connect the main board connector (male-female) with the electronic water sensors located inside of the hood (Fig.4.3-B).

Fig. 4.3



The appliance is composed by three devices that must be separately connected to the electricity: the serial plates stating the electricity supply needed are located under each side of the induction hob and on the upper aspiration unit.

Connection must be carried out by means of connection cables model H05V2V2-F:

LINE	L	BROWN
EARTH		YELLOW/GREEN
NEUTRAL	N	BLUE

- After the connection switch the induction hob for about 3 minutes to make sure it is operating correctly.
- Connection cable on the back sides of the appliance should NOT touch the appliance back side, as this part will get very hot during operation.

Upon each connection to the power supply the sensors of the appliance are automatically adjusted to ensure their proper function.

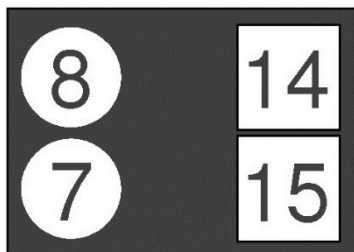
During this process all displays turn on and are lighted on for a few seconds.

During the adjustment procedure the sensors must be free of any objects, otherwise the adjustment procedure will be interrupted.

During this process the use of the appliance is not possible.

IV OPERATION

IV.1 TECHNICAL FEATURES OF THE INDUCTION HOB



Supply Voltage	220-240Vac
Supply Frequency	50/60Hz
P _{TOT}	7400W
7	Ø 16 cm / 1,2 kW (P=1,4 kW)
8	Ø 20 cm / 2,3 kW (P=3,0 kW)
14	19x21 cm / 1,6 kW (P=1,85 kW)
15	19x21 cm / 2,1 kW (P1=2,3 kW; P2=3,0 kW)

P = Maximum power

The wattage quoted may vary depending on the size and material of the pans used.

IV.2 APPROPRIATE POTS FOR INDUCTION

The induction works perfectly if you use the appropriate pots with the right pot sizes in the inductor area (fig.5.1).

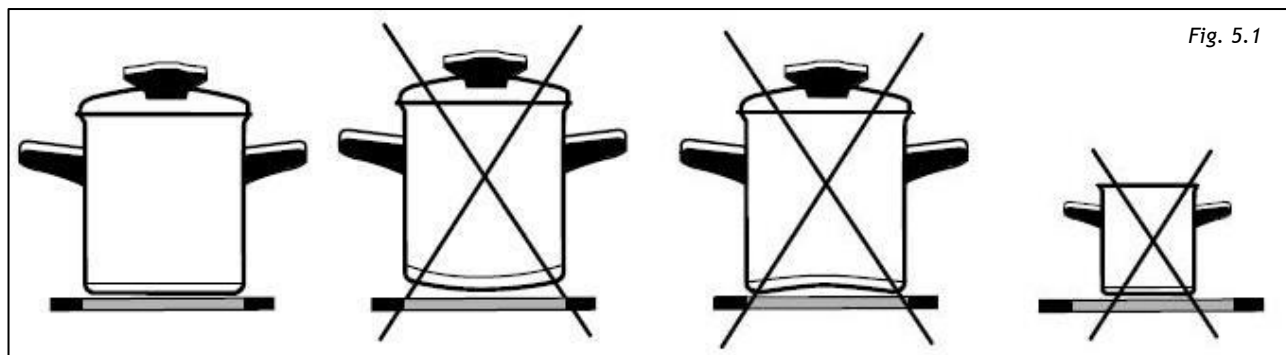
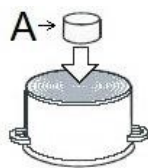


Fig. 5.1

The pots during cooking must be at the center of the cooking zone. If the pressure cooker is used, it should be kept under close supervision until it is pressurized. The induction plane must first operate at maximum power, then follow the manufacturer's instructions.

When buying cookware, check the label “allows induction”.



Use small magnet (A) to test if the dish bottom is magnetic. Only dishes where magnet sticks to the bottom are suitable.

ZONE	ØMIN. PAN BOTTOM	ØMAX. PAN BOTTOM
7	Ø 11 cm	Ø 16 cm
8	Ø 12 cm	Ø 20 cm
14 o 15 (single)	Ø 112 cm	Ø 19 cm
14 + 15	Ø 20 cm	Ø 22 cm
	20 x 12 cm	39 x 22 cm

Note:

When Bridge function is selected, you can use the created zone in different ways, with one or two pots.

If you use larger pots than the recommended maximum size, the heating time will be longer, because the heating will propagate from centre to edges of the pot by conduction, in this case also the temperature will be very uneven.

IV.3 INDUCTION HOB OPERATION


Induction cooking zones are highly performing. The heat is formed directly into the bottom of the pot, where it serves more, without unnecessary dispersion through the glass surface.

The glass surface does not heat directly, but only with the heat coming back from the pot.

At the time the unit is switched on, all the displays / led (for a moment) will light up.

The unit is equipped with electronic sensors that light up if you touch the indicated surfaces for at least 1 second.


Each sensor activation is followed by a sound signal.

Avoid placing any objects on sensor surface (possible error signal_ ).

Always keep the sensor surface clean.

POT DETECTOR

One of the advantages of induction appliances is the pot detector.

If there are no cookware on the cooking zone, the symbol  will appear when the appliance is switched on.

If, in 10 minutes time, a pan will be placed on the cooking zone, the zone will detect it and it will switch on to the set level.

When the pan is removed from the cooking area, the power supply stops. When placing a pan with a diameter smaller than the cooking zone, the zone will use only the energy needed to heat it.

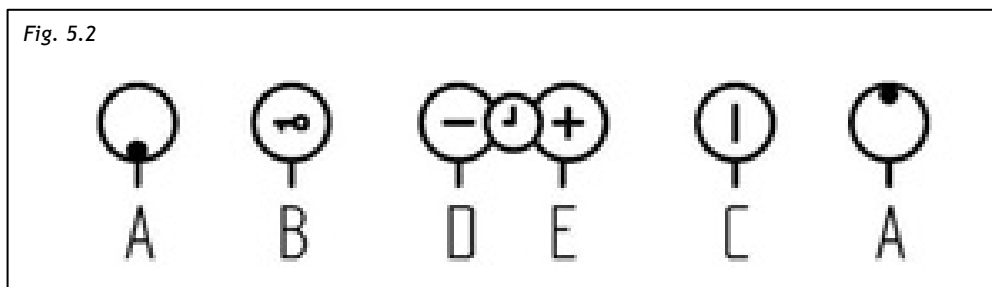
THE APPLIANCE MAY BE DAMAGED IF:

- It is turned on and left empty, or an empty pot is placed on it;
- You don't use the appropriate pots
- You use clay pots leaving scratches on the glass surface;
- Bottom of the pot is not perfectly dry;
- You use pots without a magnetic bottom.

CONTROLS


Hob controls are illustrated on fig. 5.2. Functionality is described hereunder:

Fig. 5.2



- A. ON/OFF cooking zone
- B. ON/OFF lock
- C. ON/OFF hob
- D. - Timer / Warning / Cooking zone
- E. + Timer / Warning / Cooking zone

TURN THE HOB ON

- Touch ① for 1 second at least.
- The induction hob is active.
- All the cooking zones display 

The next setting must be done within 20 seconds otherwise the command switches off.

TURN THE COOKING ZONES ON

If the control is switched on, during the next 20 seconds the desired cooking zone can be selected.

- Choose the desired cooking zone, the corresponding display will show the cooking level.
- Touch ⊕ or ⊖ to set the cooking level from 1 to 9.

Keeping ⊕ or ⊖ pressed the cooking levels decrease or increase automatically.



This can be done also by individually touching the sensors and changing the cooking level every time.

The setting is possible on the selected cooking zone only.

If you turn off the cooking zone before cooking, you can use the residual heat and save energy.

TURN COOKING ZONES OFF

The selected cooking zone must be activated.

- Touch  and bring the cooking zone to .
- After 10 seconds the cooking zone switches off.

FAST SWITCH OFF

The selected cooking zone must be activated.

- Touch the sensor of the selected zone at the same time of .

TURN THE HOB OFF



The induction hob can be switched off anytime by touching .

The acoustic signal is switched off and all displays / LEDs are switched off, except those of the still hot cooking zones that display **H**, indicating the residual heat.




LOCK FUNCTION

By activating the key Lock you can stop the operation or the use of the cooking zones. This lock is acting also as Child Lock.

Activation

- The hob is active.
- Touch  for about 2 seconds. The timer displays .
- The lock is activated
- Should the hob be switched off accidentally, the lock will be active until the next switch on.

Deactivation






- If the hob is switched off, switch it on touching , the timer display shows .
- Touch  for 2 seconds at least.
- The lock is activated.

CHILD LOCK FUNCTION

By activating the Child Lock protection you can stop the operation of the appliance and the use of hotplates by children.




This function can only be activated when no cooking zone is selected or active.

Activation





- Touch ① to turn the control on. All displays show .
- Within 10 seconds, touch  and  together. After the sound signal touch  again. All the displays show .
- Function is active.

Temporary deactivation for cooking

Touch ① to turn the control on. All displays show .

- Within 10 seconds, touch  and  together. The cooking zones displays show .
- It is possible to set the zones for cooking.
- Should the hob be switched off, the functions remains active until the next use.

Deactivation

- Touch ① to turn the control on. All displays show .
- Within 10 seconds, touch  and  together. After the sound signal touch again .
- The control is switched off. The function is no more active.

BRIDGE FUNCTION (zones 14 and 15)

With this function it is possible to manage two zones with **equal size**.

The two zones are activated at the same time and controlled only through one of them.

Activation

whether the two cooking zones operate at a different level, or at level 0, touch at the same time

☺ and ☺ of the related cooking zones;

Now the two zones are operating together.

The level of the control zone display is shown, while the display of the controlled zone shows **17**;

When the function is active, you can set the timer, fast cooking function cannot be activated.

Should no pot on the final cooking zone be detected within 10 minutes, the bridge function is automatically deactivated.

Deactivation

Touch at the same time ☺ and ☺ of the related cooking zones (same as per activation).

The function turns off, the display of the two cooking zones show **0** and can be set again.

RESIDUAL HEAT INDICATOR

Appliances also features residual heat indicator **H**. Cooking zones are not heated directly, but through return heat radiating from the dish. As long as **H** is on after the cooking zone was turned off, the residual heat may be used for warming up food or for melting.

Even when **H** disappears, the cooking zone may still be hot.









Caution! Burns hazard!

FAST COOKING FUNCTION




Extra powerful setting may be additionally switched on for fast cooking. This extra power is used for heating large quantities of food.

After switching on, the extra power is activated for 10 minutes then automatically switches back on to the maximum normal level 9.

Activation

- Touch  or  of desired cooking zone, immediately after touch  then touch 
- For cooking zone **15**, touch:
 -  one time -> P1 in active
 -  two times -> P2 in active
- Extra powerful setting in on and cooking zone display shows *P*.

Deactivation

- Touch  or  of the desired cooking zone, immediately after touch .
- The cooking level switched to 9.



“KEEP WARM” FUNCTION      

The level "Keep warm" is not to heat chilled dishes, but to keep the food warm immediately after cooking.



The maximum duration of "Keep warm" is 2 hours.

- Keep the food warm only in the pan in which it was prepared. Cover the pot with a lid.
- It is not necessary to mix the dishes while they are kept warm.
- Already during the cooking process the foods lose nutrients. This phenomenon continues even when kept warm. It is recommended to keep the dishes warm for the shortest possible time.

Set the level to keep warm

- Touch the button (A) to select the desired cooking zone.
- Touch  until the display of the relevant zone is displayed  (between levels "0" and "1").

Turn off the heat level

- Touch the button (A) to select the desired cooking zone.
- Touch  to turn off the cooking zone or  to set a new cooking level.

POWER MANAGEMENT SYSTEM

The Power Management system distributes power between the available cooking zones arranged in pairs (Fig.5.3), providing maximum power at a cooking zone and automatically reducing the power available to the other one. The display of the second cooking zone alternates, for a few seconds, the power of cooking chosen and the limited power.

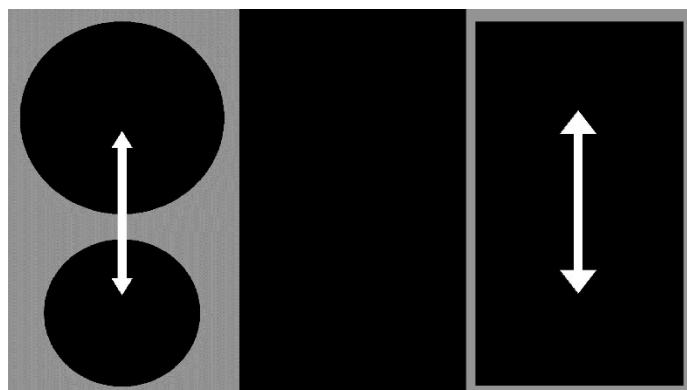


Fig. 5.3



Caution! In certain circumstances, the Extra powerful setting function may turn off automatically to protect the electronic components inside the hob.

SAFETY SWITCH OFF

Maximum continuous operation of a particular cooking zone is limited, and the duration is displayed in the above chart. When the cooking zone is turned off by the safety mechanism, the indicator displays **0**, or **H** in case there is any remaining heat left.

Level	Time in hours before safety switch off
1	8
2	6
3	5
4	5
5	4
6	1,5
7	1,5
8	1,5
9	1,5

OVERHEATING PROTECTION

Induction hotplate is also fitted with safety device against overheating which protects electronic parts from damages. This device operates on several levels. When temperature of the hotplate excessively rises, it switches on two-stage fan. If this is not enough, extra powerful heating is deactivated, and finally the safety device either reduces the heating power of certain hotplates or turns them off completely. When the hotplate cools off, the full power of hotplate is again available.



TIMER

Use of timer facilitates cooking and can be used also as alarm.

Activation

Touch  or  of the desired cooking zone.

Set the cooking level with  or .

Simultaneously touch  and .

The timer display shows **00**.

Within the next 10 seconds, with  or , set the desired cooking time, (from 01 to 99 minutes).

The timer starts working automatically after a few seconds. The decimal point of the cooking zone selected is blinking.

The timer can be set for each cooking zone at the same time.



To quickly set the cooking time continuously touch the sensor  or .

Changing the pre-set cooking time





Cooking time can be changed anytime during the operation:

Touch  or  of the desired cooking zone.

Activate the Timer touching  and . The decimal point of the selected cooking zone is blinking.

Touch  or  to set the new desired cooking time.

Residual cooking time

Residual cooking time can be displayed by touching the selected cooking zone and  and  after; or by operating more times simultaneously keys  and . The displayed time is referring to the cooking zone display will blink the decimal point.

The timer will always display the minor residual cooking time:

If the time is related to the cooking zone, the decimal point will flash in its display.

If the time is related to the alarm, there will be no decimal point blinking.



Deactivation

After the set cooking time has passed, the beep sounds at intervals, which can be off by touching any sensor or shuts off automatically after 2 minutes.

When the set time expires, the cooking zone also goes out.

Switch off the timer before the pre-set time:

Touch  or  of the desired cooking zone. The decimal point will flash.

Activate the timer touching  and .

Touch  to change the cooking time to **00**.

The timer is deactivated, while the cooking zone keeps working until manual switch off.

ALARM FUNCTION:

The timer can be used as alarm, even when already used for the cooking time.

Activation

When the sensor is switched off:

Touch .

Touch  and .

Touch  or  to set the desired time.

The timer residual time keeps visible even while the hob is switched off.

Deactivation

After the pre-set timing, an acoustic signal switches on at intervals, this can be stopped touching any sensor or waiting until it self switches off after 2 minutes.


Waning! When the alarm switches off the hob is still on.



Deactivating the alarm before the pre-set time

When the sensor is off:

Touch .

Touch  and .

Touch , set the cooking time at **00**.

Simultaneously touch  and .

As long as the alarm is on, the timer can be used for any cooking zone.

CONFIGURATION OF THE COOKING ZONES

All pots should be removed from the cooking zones and a pot suitable for induction should be available.

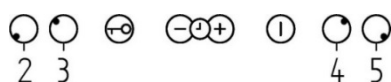
You can start configuration / erase within 2 minutes from the connection to the electricity network. The command must remain off as well as any display.

Input to configuration menu / cancellation

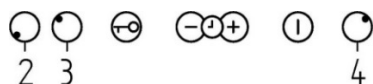
Keep ⊖ pressed

Touch all available cooking zone buttons by proceeding counterclockwise and starting from the right frontal one.

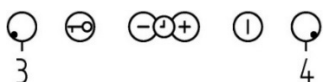
Sequence for 4 zones version: (5-4-3-2)



Sequence for 3 zones version: (4-4-3-2)



Sequence for 2 zones version: (4-4-3-3)



Each action is confirmed by an acoustic signal:

One only “beep” → right selection

Double “beep” → wrong selection

From the last action all the displays light up showing:

— → Set up zone

⌒ → Zone not set up

Set up cancellation procedure

After having entered the cancellation / set up menu

Keep ⊖ and ⊕ pressed at the same time: The display shows **E** blinking until all the cooking zones will be set up again.

All the displays will show ⌒.

Set up procedure

After entering the setup / erasing menu and after deleting it:

Select the cooking zone to set up.

⌒ will start blinking on the corresponding display.

After 20 seconds place the pot on the zone. The corresponding display will show:

- → Set up cooking zone
- ⌈ → Non detected pot - To repeat set up repeat the procedure from point 1.

This procedure must be completed for each cooking zone.

Set up ends:

Automatically after set up of all of the cooking zones.

Touching ① if only selected cooking zones have been set up.

At the end, it is recommended to try the hob to check that the configuration is successful.

COOKING LEVELS

Heating power of the hotplates may be set at nine different levels. The following chart indicates illustrative use of each power setting.

POWER SETTING	PURPOSE
0	Off, using remaining heat
1-2	Maintaining warm food, slow simmer of smaller quantities of food
3	Slow simmer (continuation of cooking after a powerful start-up).
4-5	Slow cooking of larger quantities of food.
6	Roasting, browning.
7-8	Roasting.
9	Start of cooking, roasting.
A	Automatic heat-up.
P	Fast cooking, for extremely large quantities of food.

ENERGY SAVING TIPS

When buying pots, be careful in selecting size: pot diameter usually refers to the top edge of the pot, which is often larger than the bottom;

Steam-pressure pots, which use pressure in tightly sealed interior, are especially economic, and save both time and energy. Shorter cooking time leaves more vitamins in food;

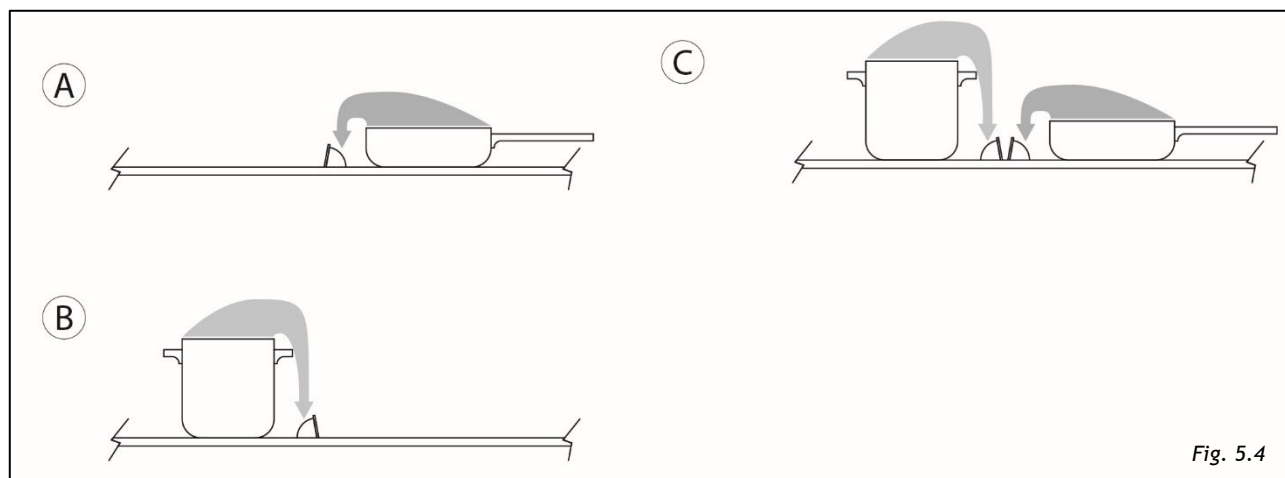
Always leave enough water in steam-pressure pots, otherwise it may result in overheating which may damage both the pot and the appliance;

Always cover pots with lids of appropriate size;

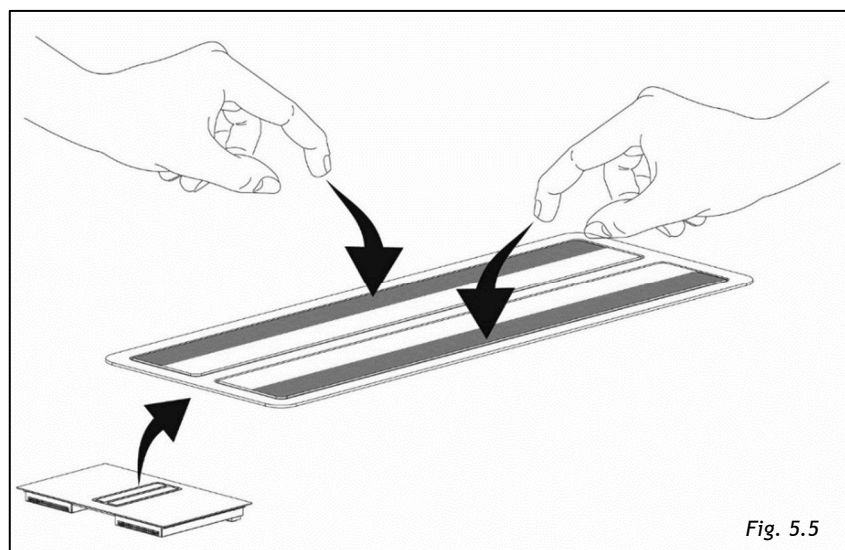
Use such pot size to accommodate the quantity of food to be prepared.

IV.4 COOKER HOOD OPERATION

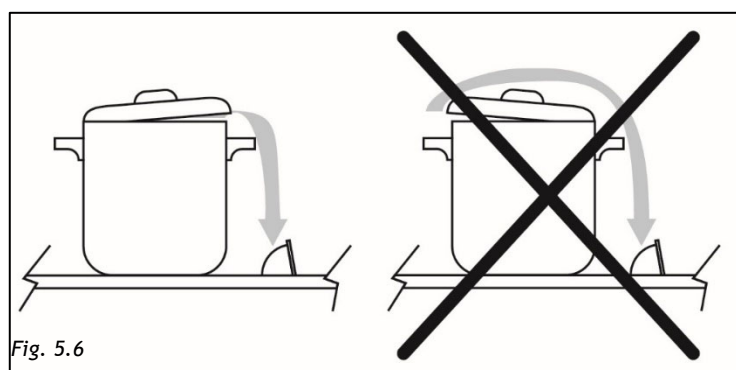
In order to switch the aspiration on firstly open one of the two flaps or both (fig. 5.4)



To open the flap just press on its exterior part (fig. 5.5).



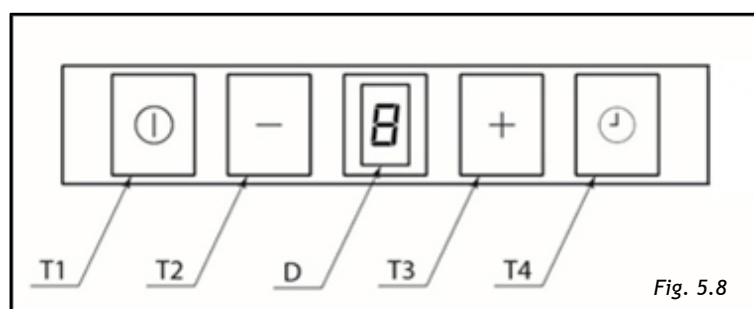
To reach the maximum aspiration try to convert the cooking fumes on the closer side to the aspiration (Fig. 5.6).



Do not place any object above the aesthetic frame and above the flaps of the hood (Fig.5.7).



The touch controls are located in front of the aspirator and consist of 4 buttons and a central display (Fig.5.8).



ASPIRATION TURN ON

Touching T1 for 1sec the aspiration turns on at 1st speed.

To increase the speed (2nd - 3rd - 4th or booster) touch T3.

To decrease the speed touch T2 (4th or booster - 3rd - 2nd - 1st).

At the 4th speed (booster) the aspiration will work at the maximum speed for 5 minutes after that it will automatically switch to 3rd speed. The display will blink "4" for the first 5 minutes than "3" constantly.

ASPIRATION TURN OFF

To turn the hood off touch T1.

Switching off will be possible any speed the aspiration will be working at.

CLEANING FUNCTION

In order to allow the cleaning of the hob the cleaning function is inhibiting the touch controls.

The function is activated by pressing T2 key for 5sec.

For a minute, the touch control will be inhibited.

During this period the display will show "C". After one minute the device will normally work

ADJUSTABLE AND DELAYED SELF-SWITCHING OFF

By pressing T4 adjustable and delayed self-switching off of the aspiration can be activated. The display shows "D":

With the hood in operation, select the desired speed than press T4 to activate the delayed self - switching off.

The display will show "1" blinking followed by a point, where the point stands for programming phase.

By pressing T2 and T3 respectively the self-switching off time could be adjusted from 1 to 4:

1= 5 minutes

2= 10 minutes

3= 15 minutes

4= 20 minutes

Press again T4 to confirm the programming.

During self-switching off operation, you can change the set speed by using the T2 and T3 keys and manually switch off the hood by pressing the T1 key.

You can also change the self-switching off time once set by pressing the T4 key again and resetting the new time: the count will resume from 0.

With the self-switching off activated the display will show cyclically for 5 seconds the set speed with fix light and for the following 5 seconds the self-switching off setting with blinking light.

If you choose the intensive speed, after 5min the hood will go to the 3rd speed and the self-timer will run at the 3rd speed.

With booster set the aspiration will automatically switch to the 3rd speed after 5 minutes, self-switching off will take place at the 3rd speed.

ANTI GREASE FILTER CLEANING ALARM

Every 30 hours' operation, when aspiration is switched off, letter "G" will light up on the display for 30 seconds warning that anti grease filter cleaning is necessary.

To reset the timer press T3 for 5 seconds while aspiration is switched off, otherwise the device will give the same warning the next time aspiration is switched off.

CHARCOAL FILTERS REPLACING ALARM

Every 120 hours' operation, when the hood is switched off, the display will show "S" for 30 seconds reminding the substitution of the charcoal filters (when installed). To reset the timer, keep the T3 key pressed for 5 seconds with aspiration switched off, otherwise the device will give the same warning the next time aspiration is switched off.

The warning will be reported even if the hood is not in filtering mode: in this case proceed with the ordinary cleaning of the anti-grease filter and reset the warning.

PRESENCE OF LIQUIDS INSIDE THE DEVICE ALARM

The device is equipped with an electronic internal sensor that immediately switches the aspiration off in case of condensation or excess liquids resulting from accidental fall through the flaps. The display will show "8" blinking for one minute.

The system is operating even when the device is switched off.

To reset the warning and switch the device on it is absolutely necessary to discharge the liquids.



CAUTION! Electrically disconnect the mains plug before any service operation. (fig.1-2 chapter WARNINGS)

To discharge the liquids, unscrew the knob (fig.37-X) and open the drain cover.

It is recommended to place the container for collecting liquids at the arrow.

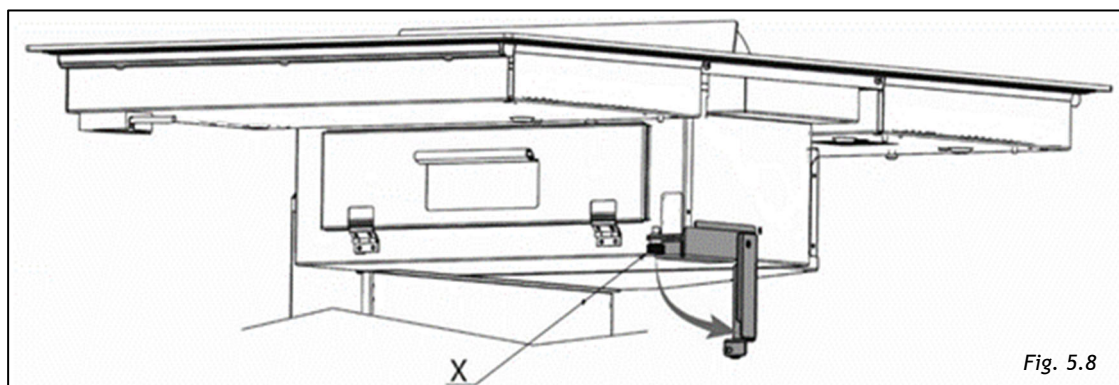


Fig. 5.8

To optimize the operation, it is also recommended to dry all the inside of the hood, then open the right flap (fig.5.9-X) to remove the grease filter in (fig.5.9-Y) by lifting it from the knob (fig .5.9-W) and grease collector (fig.5.9-Z), lifting it from the knob (fig.5.9-K).

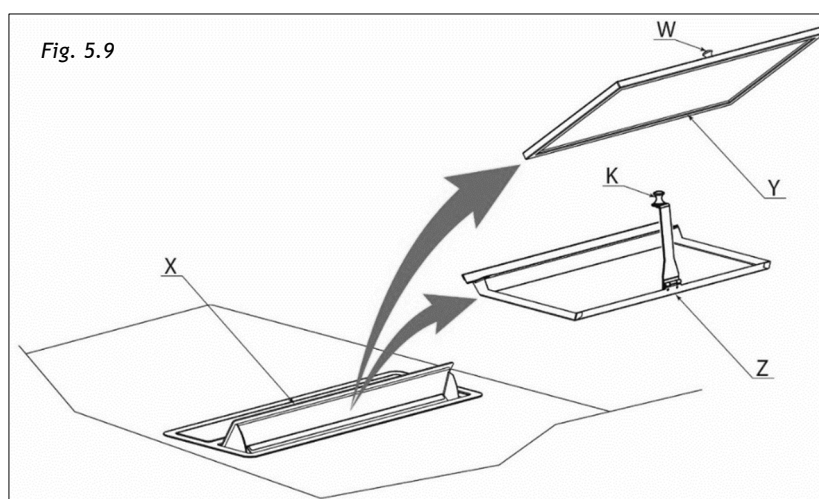


Fig. 5.9

After the above described action open the door on the left of the hood body (Fig. 5.10-X) and wipe the whole interior thoroughly.

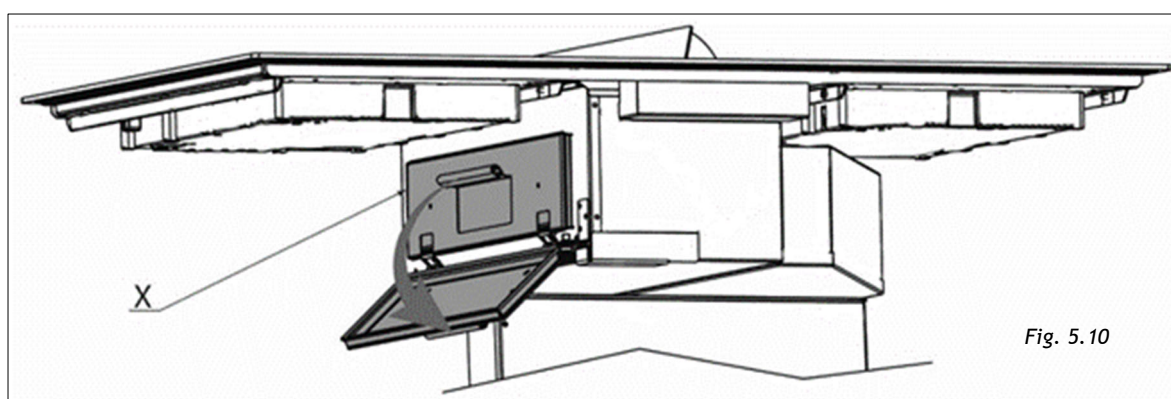


Fig. 5.10

V CLEANING AND MAINTENANCE



CAUTION! Before any service or cleaning operation disconnect the device from the power supply (Fig.2.1-2.2 WARNINGS chapter).

V.1 INDUCTION HOB CLEANING

After each use of the glass surface, wait for it to cool down and clean it; otherwise, even the smallest food residue will be burnt onto the hot surface next time you use the appliance.

For regular cleaning and maintenance of the glass surface, use special conditioning agents that form a protective layer on the surface, shielding it from dirt.

Before each use wipe any dust or other particles from the surface and pan bottom as these could scratch the surface (Fig.6.1).

Fig. 6.1



Also, abrasive sponges, abrasive detergents, aggressive sprays, decalcification agents can scratch the surface (fig. 6.2 and fig. 6.3).

Fig. 6.2

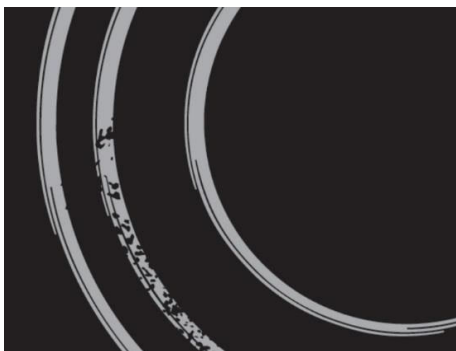


Fig. 6.3



Stubborn and burnt residues can be removed using specific detergents for glass surfaces or with a scraper! (fig. 6.4).



Caution! Be careful not to get hurt when using the scraper!



Fig. 6.4

The smallest dirt can be removed with a damp sponge.

Warning! Remove the detergent completely from the surface, as some residue may damage it.

Sugar can permanently damage the glass surface, sugar should be removed immediately with the scraper, even if the glass is still hot (see figure 43 above).

Glass screen printing could be damaged by the use of aggressive detergents, steel sponges, dirt pan bottom.

Any change in the color of the glass surface does not affect the working or the stability of the surface, but it is caused by the use of copper or aluminum pots or food residues on the bottom of the pots.

Warning! All defects mentioned above are of aesthetic character and do not directly affect the operation of the appliance. These cannot be repaired under guarantee.

V.2 COOKER HOOD CLEANING

The hood must be cleaned immediately after installing and removing the protective film in order to remove any residual glue or impurities of any kind.

The hood must be cleaned frequently both internally and externally (at least once a month).

Do not allow dirt to accumulate on the outer and inner surfaces of the hood.

The following products can be used for the aesthetic part of the hood in polished black stainless steel:

Nitro Solvent

Liquid detergents or glass cleaning products;

Neutral liquid soap (in case of greasy dirt);

Soft cloths (to be used with movements following the direction of finishing and not transversely to the same or circulatory).

Warning! Products that are NOT to be used are:

Products containing chlorides, especially those containing hydrochloric acid;

Halide based products;

Hydrogen peroxide products;

Hypochlorous acid-based bleaches;

Acid-containing aggressive products;

Detergents containing abrasive powder;

Silver cleaning products;

Detergents whose chemical composition is unknown;

Abrasive wipes, brushes or disc;

Coarse cloths or rough paper;

Tools that have previously cleaned other metals or alloys.

Cleaning at first use

After removing the protective plastic film, in the presence of any stains or spots, first wash with nitro solvent followed by further washing with neutral soap or liquid detergent, using only soft cloths and performing movements following the direction of finishing and not in a circulatory or transversal direction.

Ordinary cleaning

Ordinary cleaning should be performed before excessive build-up of dirt can occur which can cause abrasive phenomena.

Before performing the washing operations, any dust particles should be removed by air or aspirated, so as to avoid rubbing on the surface.

Where water has been used as a means of cleaning or rinsing, especially in areas with significant limestone, it is recommended to dry the surface to prevent staining.

To avoid contamination caused by iron particles, make sure that the tools selected for cleaning have not previously been used on other metals or alloys.

Materials for cleaning stainless steel products must be exclusively reserved for this purpose.

Special attention should be paid to the grease filter, which has the function of retaining the fat particles contained in the vapors, and the lump, which has the function of collecting the fat that could fall from the grease filter. Both of these items should be washed when the relevant warning appears or at least once a month in hot water and detergent (even in dishwasher).

The filter may become discolored after washing. This is normal and does not mean it needs to be replaced.

To carry out the maintenance of the antifreeze and damp filter, it is essential to remove them from the hood.

To remove the metallic grease filter and the drip tray, proceed as indicated in the NOTICE LIQUID INSIDE THE HOOD section - chapter OPERATION. The operation must be carried out both on the right flap and on the left flap.

The charcoal filter, if present, must be washed or replaced when the relevant warning appears (see ACTIVE CARBON FILTER REPLACEMENT - chapter OPERATION).

Ask for the filter to the manufacturer.

To replace the active charcoal filter, check the instruction manual of the kit separately purchased.

VI TROUBLESHOOTING GUIDE

WARNING! During the warranty period repairs can only be carried out by authorized service staff.




CAUTION!

Before any service or maintenance, disconnect the power supply of the device (Fig. 2.1 - Fig. 2.2 WARNINGS chapter)

- Unauthorized repairs or services may cause electric shock or short circuit, so do not run them. Leave these jobs to authorized personnel only.
- In the case of minor disturbances, try to solve the problem by following the instructions in the operating instructions.
- Elimination of faults or complaints caused by improper use or installation of the appliance will not be warranted. The repair costs will be borne by the user.



ERROR CODE	ERROR DESCRIPTION	GUIDE
E flashing	No error! Cooking zones are not set up.	See paragraph "Cooking zones set up".
L	No error! Cooking zones must be set up	See paragraph "Cooking zones set up". technical
-	No error! Cooking zones have been set up.	See paragraph "Cooking zones set up". technical
L lampeggiante	No error! Cooking zones will be configured soon.	See paragraph "Cooking zones set up". technical
E2	Overheating of the cooking zone. Overheated pot.	Leave the hob cool down. If the problem persists, get in touch with the authorized service center quoting the error code. technical
E3	Operation failed due to unsuitable pot material. Loss of magnetic properties of the bottom of the pot with temperature increase. Defective induction hob.	Use pots suitable for induction. If the problem persists, get in touch with the authorized service center quoting the error code. technical
E4	Cooking zone not configured or wrongly configured. Defective induction hob.	Repeat the configuration. If the problem persists, get in touch with the authorized service center quoting the error code. technical
E5	Missing communication between control and cooking zone. Defective induction hob.	Get in touch with the authorized service center quoting the error code. technical

E6	Wrong power. Defective induction hob. Overvoltage power supply.	Get in touch with the authorized service technical center quoting the error code.
E7	Incompatible software version between the control and the induction hob.	Get in touch with the authorized service center quoting the error code.
E8	Defective fan.	Get in touch with the authorized service center quoting the error code.
E9	Defective induction temperature sensor.	Get in touch with the authorized service center quoting the error code.
EA	Hardware error.	Get in touch with the authorized service center quoting the error code.
EC	Two cooking zones assigned to the same zone control.	Repeat configuration. If the problem persists get in touch with the authorized service center quoting the error code.
EH	The temperature is not changing after 5 minutes the hob has been turned on.	Leave the hob cooling down. If the problem persists get in touch with the authorized service center quoting the error code.
No display	Faulty power connection. Faulty control. Defective induction hob.	Get in touch with the authorized service center quoting the error code.
	Pot not suitable for induction.	Use pots suitable for induction. If the problem persists get in touch with the authorized service center quoting the error code.
- Cyclic o Er31 or Er47	Defective control.	Get in touch with the authorized service center quoting the error code.
Er22 - ER22	Sensors evaluation fault, the control turns off after 3,5-7,5 sec.	Get in touch with the authorized service center quoting the error code.
ER03 or 	Constant activation of the sensors, control is turning off after 10 sec. Liquids or tools over the control.	Clean the glass. If the problem persists get in touch with the authorized service center quoting the error code.
ER20	Defective control..	Get in touch with the authorized service center quoting the error code.
Cooking level switching to 0	Defective cooking zone	Get in touch with the authorized service center quoting the error code.
L	No errors! Activated lock function.	Deactivate lock function.

VII DISCONTINUATION, DISASSEMBLY AND WASTE DISPOSAL

DISCONTINUATION

- Discontinuation means the definitive stop of the operation and the disassembly or the appliance.
- After discontinuation the appliance can be installed on another furniture, privately resold or disposed of.

	<p>CAUTION!</p> <p>For discontinuation it is necessary to switch the appliance off and disconnect the power (Fig. 2.1 - Fig. 2.2 WARNINGS chapter).</p>
	<p>CAUTION!</p> <p>Electrical disconnection and must be undertaken only by qualified service staff.</p>

DISASSEMBLY

- Disassembly requires that the appliance is accessible for disassembly and has been disconnected from the power supply.
To do so, you need:
 - Loose screws and fixing brackets
 - Remove any silicone seals
 - Disconnect the motor and the channel from the hob
 - Take the top of the hob out.

WASTE DISPOSAL



This appliance is marked in accordance with the European Directive 2012/19/EC, Waste Electrical and Electronic Equipment (WEEE).

The symbol on the product or on the packaging indicates that the product should not be considered as a normal household waste, but must be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By appropriately dispose of this product, it helps to avoid potential negative consequences for the environment and health that may result from inappropriate disposal of the product. For more detailed information on recycling this product, contact your local office, local waste disposal service, or the shop where you purchased the product.



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