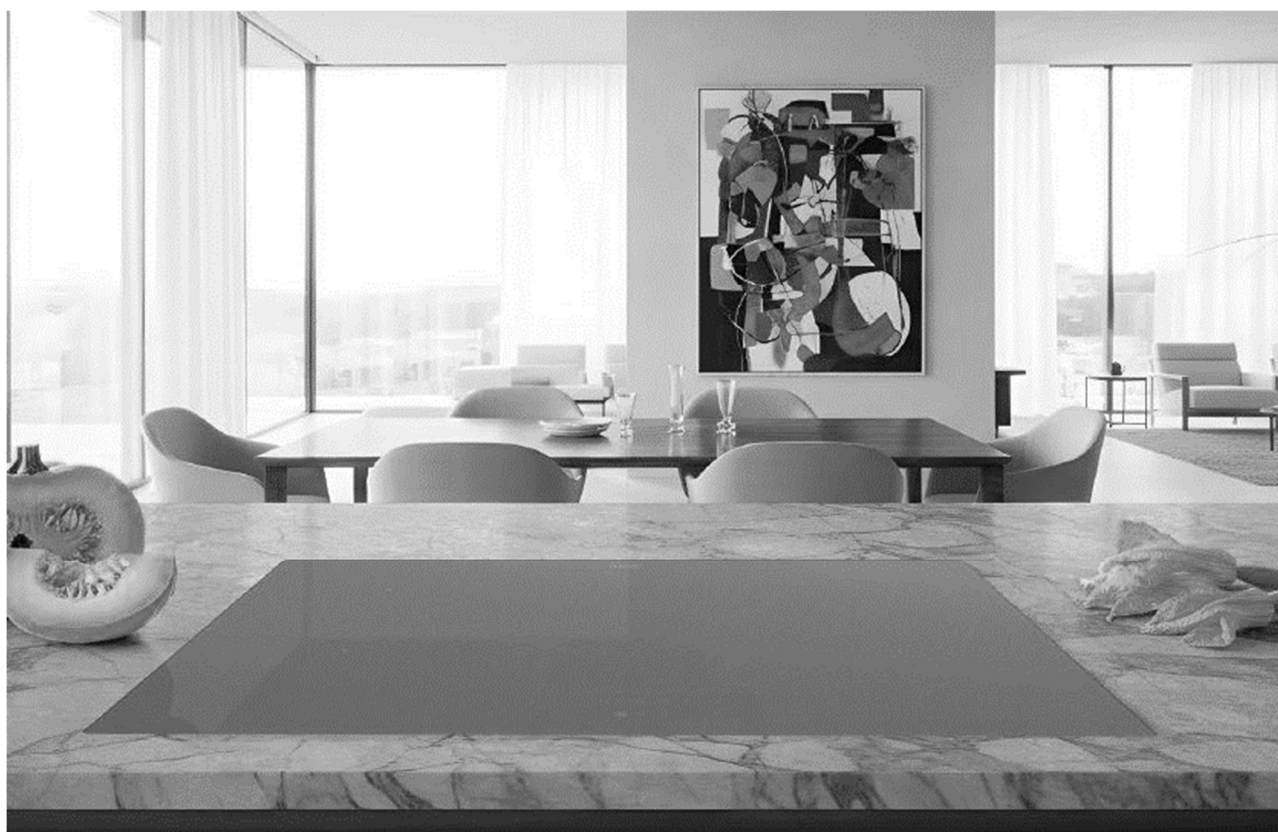




P5F



INSTRUCTIONS FOR INSTALLATION, USE AND MAINTENANCE



1N 220-240V / 50-60Hz

2N 220-240V / 50-60Hz

3N 380-415V / 50-60Hz

Summary

I	GENERAL	4
II	WARNINGS.....	5
III	INSTALLATION	8
	III.1 PRELIMINARY INDICATIONS	8
	III.2 INSTALLATION OF THE INDUCTION HOB.....	10
	III.3 ELECTRICAL CONNECTION	15
IV	OPERATION.....	18
	IV.1 DESCRIPTION OF THE INDUCTION HOB	18
	IV.1.a TECHNICAL CHARACTERISTICS	18
	IV.1.b MAIN CONTROL CHARACTERISTICS OF THE INDUCTION HOB	20
	IV.2 CONTAINERS FOR COOKING	21
	IV.2.a QUALITY OF THE PANS	21
	IV.2.b DIMENSIONS OF PANS.....	21
	IV.3 INDUCTION HOB.....	22
	IV.3.a COOKING ZONE DISPLAY	22
	IV.3.b HOB CHARACTERISTICS.....	23
	IV.3.c HOB CONFIGURATION	23
	IV.3.d HOB OPERATION	26
V	MAINTENANCE AND CLEANING	35
VI	TROUBLESHOOTING.....	36
	VI.1 ERRORS / TROUBLESHOOTING.....	37
	VI.2 ASSISTANCE SERVICE	38
VII	DECOMMISSIONING	39
	VII.1 DECOMMISSIONING	39
	VII.2 DISASSEMBLY.....	39
	VII.3 PROTECTING THE ENVIRONMENT	39
	VII.4 DISPOSAL	39

I GENERAL

These user instructions describe the appliance and its use. This instruction manual is an integral part of the appliance itself, therefore it must be carefully stored and ALWAYS kept with the appliance, even in the event of its assignment to another owner or user, or transfer to another installation site.

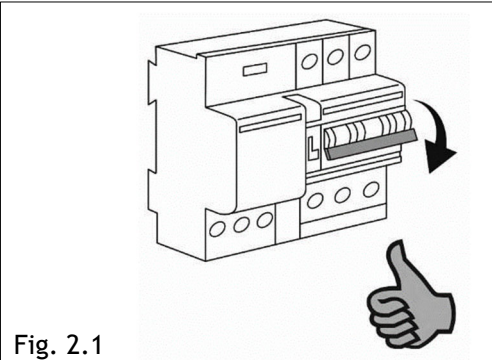
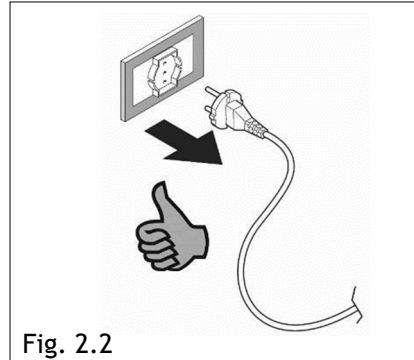
The appliance may have different aesthetics compared to what is illustrated in the drawings in this manual, however the instructions for installation, use and maintenance remain the same.

The manufacturer strives for continuous improvements.

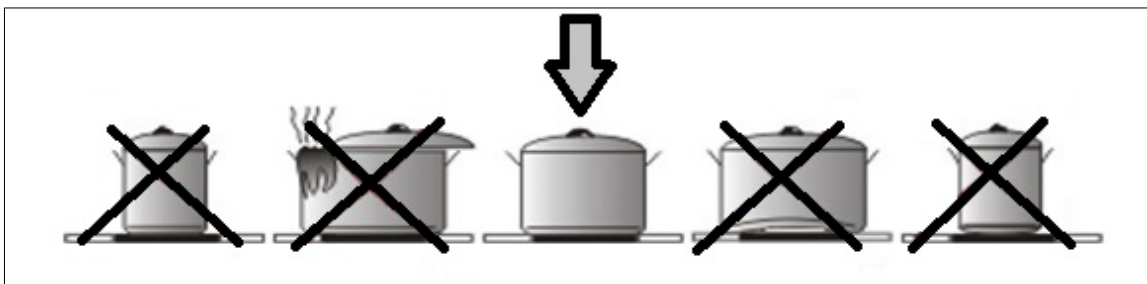
For this reason, the text and illustrations in this manual may be changed without notice.

II WARNINGS

- The appliance is manufactured according to the safety standards in force.
- Use of the appliance cannot be different from that for which it was built, i.e. as an induction hob, for the cooking of food, installed in domestic kitchens.
- The manufacturer disclaims all liability for any damage caused to persons, animals or property, installation and maintenance errors, or misuse.
- Before connecting the appliance to the mains, check the serial number plate (located on the lower part of the appliance) to make sure that the voltage and power correspond to those of the mains and that the connection socket is suitable. If in doubt, contact a qualified electrician.

	Attention! Before any cleaning or maintenance operation or in the event of thunderstorms, disconnect the appliance by setting the main system switch to "off" (Fig.2.1) or by unplugging it (Fig.2.2).  Fig. 2.1  Fig. 2.2
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- When the hob is in operation, the parts of the hob adjacent to the induction hobs can also become hot.
- There is a possibility of fire if cleaning operations are not carried out according to the instructions.
- The appliance must not be cleaned with steam or high-pressure cleaners.
- Do not use the appliance to heat the room.
- Pay attention to the electrical connection of other appliances in the immediate vicinity that must not come into contact with the hot appliance.
- It is forbidden to pull, detach or twist the electrical cables exiting the appliance, even if it is disconnected from the power supply.
- It is forbidden to cook on the flame.
- To avoid any unwanted interference on the control panel (Touch Control "TC"), position suitable pans centred on the points marked on the glass ceramic surface.



Precautions before use

- Unpack all the materials.
- The installation and connection of the appliance must be performed by authorised specialists. The manufacturer cannot be held responsible for damage caused by installation or connection errors.
- To be used, the appliance must be well equipped and installed in a kitchen unit and on an adapted and approved work surface.
- This appliance is intended solely for the cooking of food and excludes any other domestic, commercial or industrial use.
- Remove all labels and stickers from the ceramic glass.
- Do not change or alter the appliance.
- The hob cannot be used as a free-standing or work surface.
- The appliance must be earthed and wired in accordance with the local standards.
- Do not use any extension cord to connect it or multiple sockets.
- The appliance must not be used on top of a non-ventilated oven, a dishwasher or tumble dryer: steam can damage electronic appliances.
- The appliance is not designed to be operated using an external timer or separate remote control system.

Use of the appliance

- After use, switch off the hob using its control device and do not rely on the pot detector.
- Turn off the heating zones after use.
- Be vigilant when cooking with fat or oils that could catch fire quickly.
- Be careful not to burn yourself during or after using the appliance.
- Make sure that there are no cables from any appliance, fixed or mobile, in contact with the glass or hot pot.
- Magnetic objects (credit cards, mobile phones, calculators) must not be placed near the plugged-in device.
- Metallic objects such as knives, forks, spoons and lids must not be placed on the hob surface as they can heat up.
- In general, do not place metal objects except for heating containers on the glass surface. In the event of unexpected or residual overheating, these can heat up, melt or even burn.
- Never cover the appliance with a cloth or protective sheet. This could become very hot and catch fire.
- This appliance may be used by children aged 10 years or over and by persons with reduced physical, sensory or mental capabilities or who lack experience and knowledge only if they have been supervised or instructed in safe use of the appliance and understand the dangers.
- Children must not play with the appliance.
- Cleaning and maintenance by the user must not be performed by children without supervision.

Precautions to avoid damaging the appliance

- Rough pot bases or damaged pans (not enamelled cast iron pans) can damage the ceramic glass.
- Sand or other abrasive materials can damage the ceramic glass.
- Avoid dropping objects, even small ones, on the ceramic glass.
- Do not strike the edges of the glass with pans.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not place or leave empty pans on glass ceramic hobs.
- Sugar, synthetic materials or aluminium foil must not come into contact with the heating zones. These can cause breakage or other alterations of the glass ceramic glass when cooling: switch on the appliance and remove them immediately from the hot heating zone (be careful: do not burn yourself).
- **WARNING:** unattended cooking on a hob with fat or oil can be dangerous and can cause fires.
- **ATTENTION:** the cooking process must be monitored. A short-term cooking process must be monitored constantly.
- **ATTENTION:** fire hazard: do not place objects on the cooking surface.
- Never place hot containers on the control panel.
- Adequate ventilation must be ensured on the front and back of the unit so that the air can circulate.
- If a drawer is located under the built-in appliance, make sure that the space between the contents of the drawer and the underside of the induction hob is large enough (30 mm). This is essential to ensure correct ventilation.
- Never place flammable objects (e.g. sprays) in the drawer located under the glass ceramic hob. Any cutlery drawers must be heat-resistant.

Precautions in case of equipment fault

- If a defect is found, switch off the appliance and interrupt the power supply.
- If the ceramic glass is broken or cracked, it is necessary to disconnect the appliance and contact the after-sales assistance.
- Repairs must be performed by specialists. Do not open the appliance yourself.
- **WARNING:** If the surface is cracked or fractured, switch off the appliance to avoid the possibility of electric shock.

Other protections

- Make sure that the pot/container is always centred on the cooking zone marked on the hob.
- Wearers of pacemakers must be aware that the magnetic field could affect its operation. It is advisable to ask the retailer or doctor for information.
- Do not use containers made of aluminium or synthetic material: they could melt in the cooking zones that are still hot.
- **NEVER** attempt to extinguish a fire with water, but switch off the appliance and cover the flame, e.g. with a lid or fire blanket.

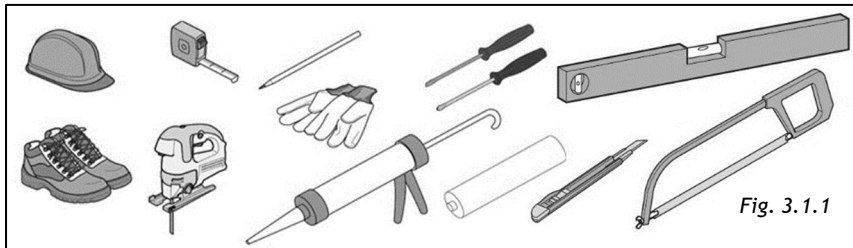
	THE USE OF POOR QUALITY COOKWARE OR ANY INDUCTION ADAPTER PLATE FOR NON-MAGNETIC COOKWARE WILL VOID THE WARRANTY. IN THIS CASE, THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ANY DAMAGE CAUSED TO THE HOB AND/OR TO THE SURROUNDING ENVIRONMENT.	
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III INSTALLATION

III.1 PRELIMINARY INDICATIONS

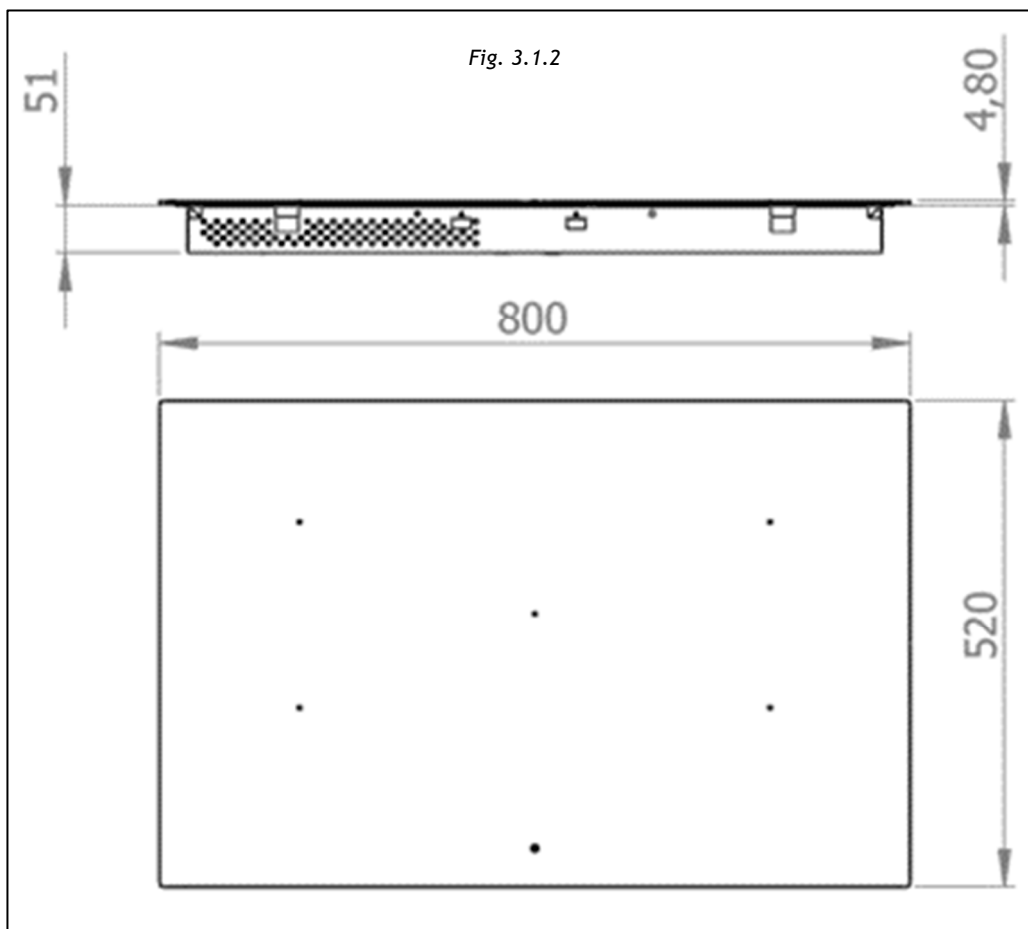
Read the entire instruction booklet before installing and using the equipment.

For the installation of the appliance, safety equipment and a series of devices are required as shown in Fig.3.1.1.



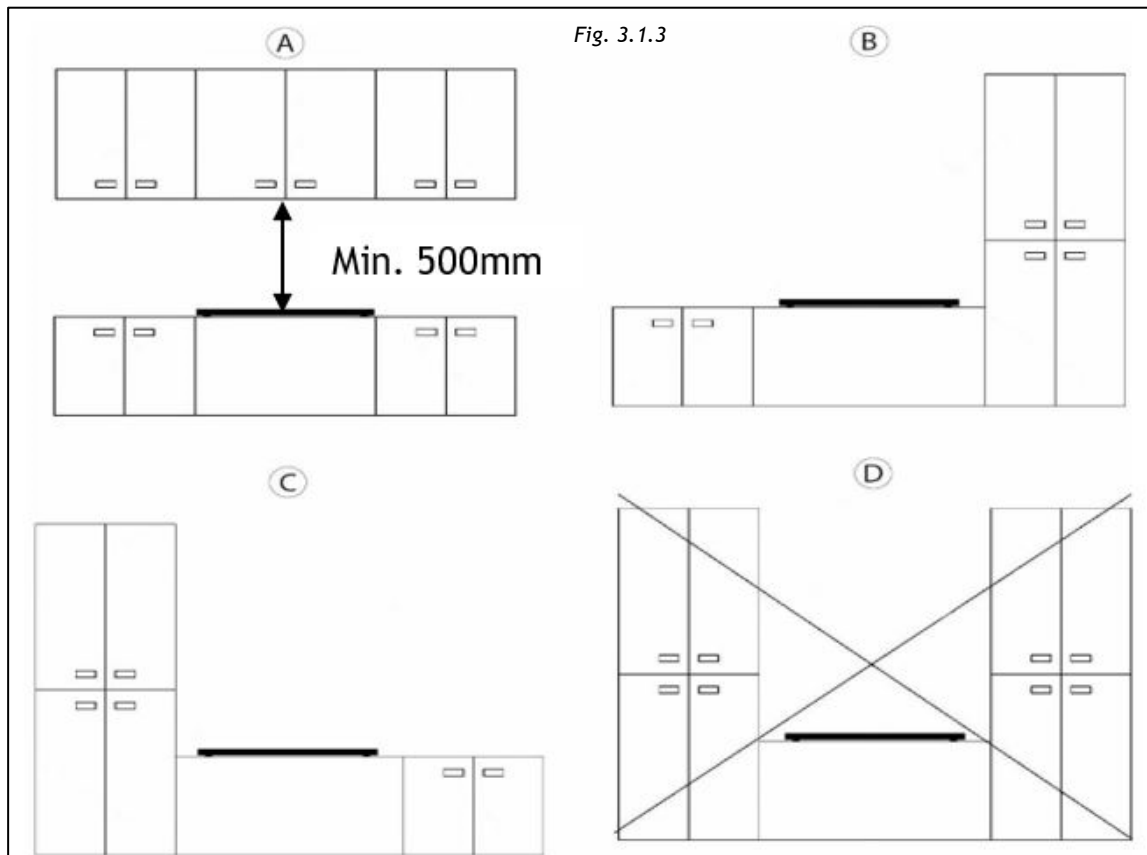
The induction hob is equipped with all the fixings necessary for its installation and suitable for most units.

Attention: check the minimum dimensions of the unit for installation considering the overall dimensions of the appliance indicated in Fig. 3.1.2.



The unit cladding must be treated with heat-resistant glues (100°C) otherwise, due to lower thermal resistance, its shape and colour could change.

Ideally the appliance must be installed without tall units or walls on both sides (Fig.3.1.3-A). The presence of tall units or walls is only permitted on one side of the appliance (Fig.3.1.3-B and Fig.3.1.3-C). It is absolutely forbidden to place units or walls higher than the appliance on both sides (Fig.3.1.3-D), for protection against the danger of fire. The use of wooden decorative slats is not permitted.



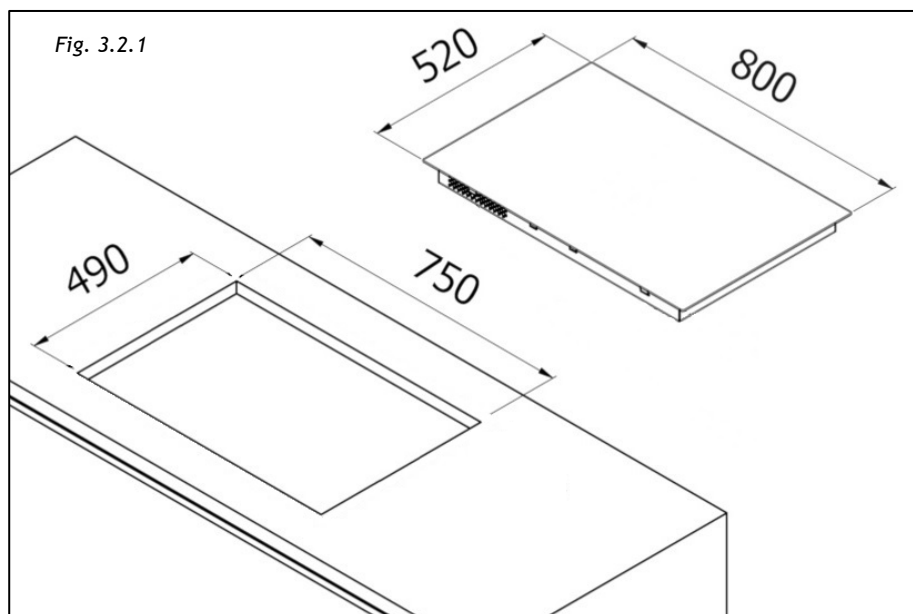
We recommend installing the appliance only after having assembled the wall unit to avoid any damage to the glass top.

The safety space between the hob and any unit positioned above it must respect a minimum distance of 500 mm. (Fig. 3.1.3-A).

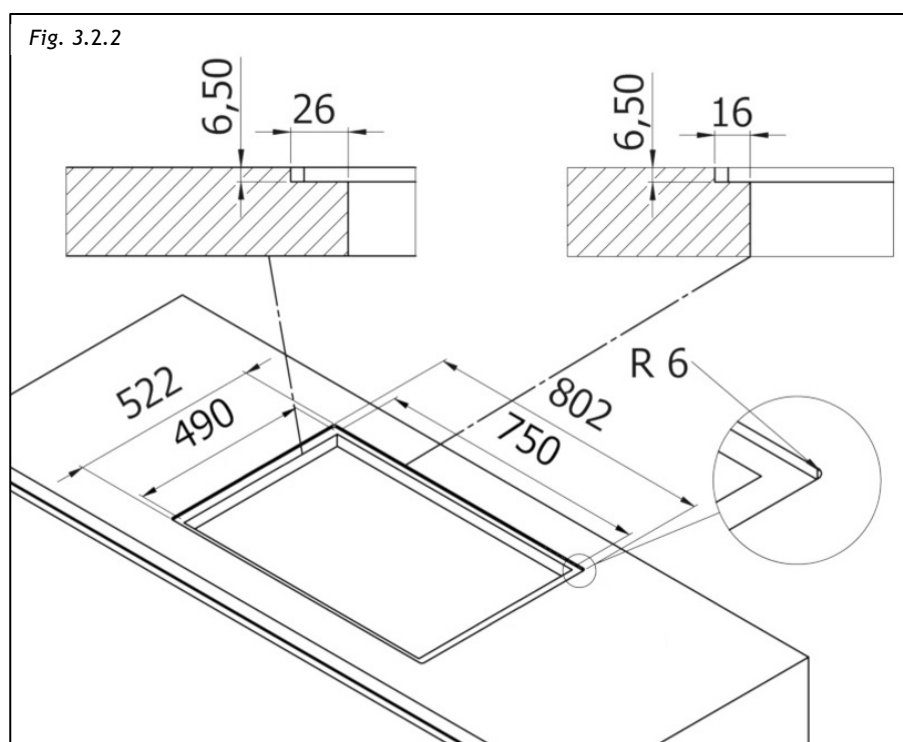
III.2 INSTALLATION OF THE INDUCTION HOB

The induction hob can be installed in two ways, either resting on the work surface or flush with the work surface.

To perform LAY-ON INSTALLATION, drill the top as shown in Fig. 3.2.1.



To perform FLUSH INSTALLATION, drill and mill the work surface along the edge of the installation hole, respecting the measurements indicated in Fig. 3.2.2.



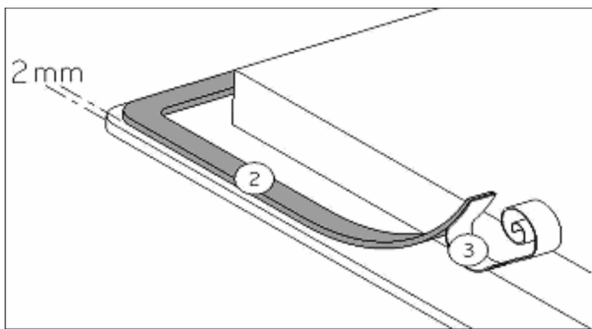
The installation is under the sole responsibility of the specialists.

The installer is required to comply with the legislation and standards in force in their country of origin.

Materials are often used to expand work surfaces in contact with water. To protect the cut edge of the unit, apply a coat of varnish or special sealant. Particular care must be taken when applying the adhesive seal supplied with the hob to prevent leaks in the support unit. This seal ensures a proper seal when used in conjunction with smooth work surfaces.

How to attach the seal:

The seal supplied with the hob prevents all liquid infiltration into the unit. Its installation must be performed carefully, respecting the following drawing.



Attach the seal (2) two millimetres from the outer edge of the glass, after removing the protective sheet (3).

Assembly - installation:

Make sure there is a distance of 50mm between the hob and the wall or sides.

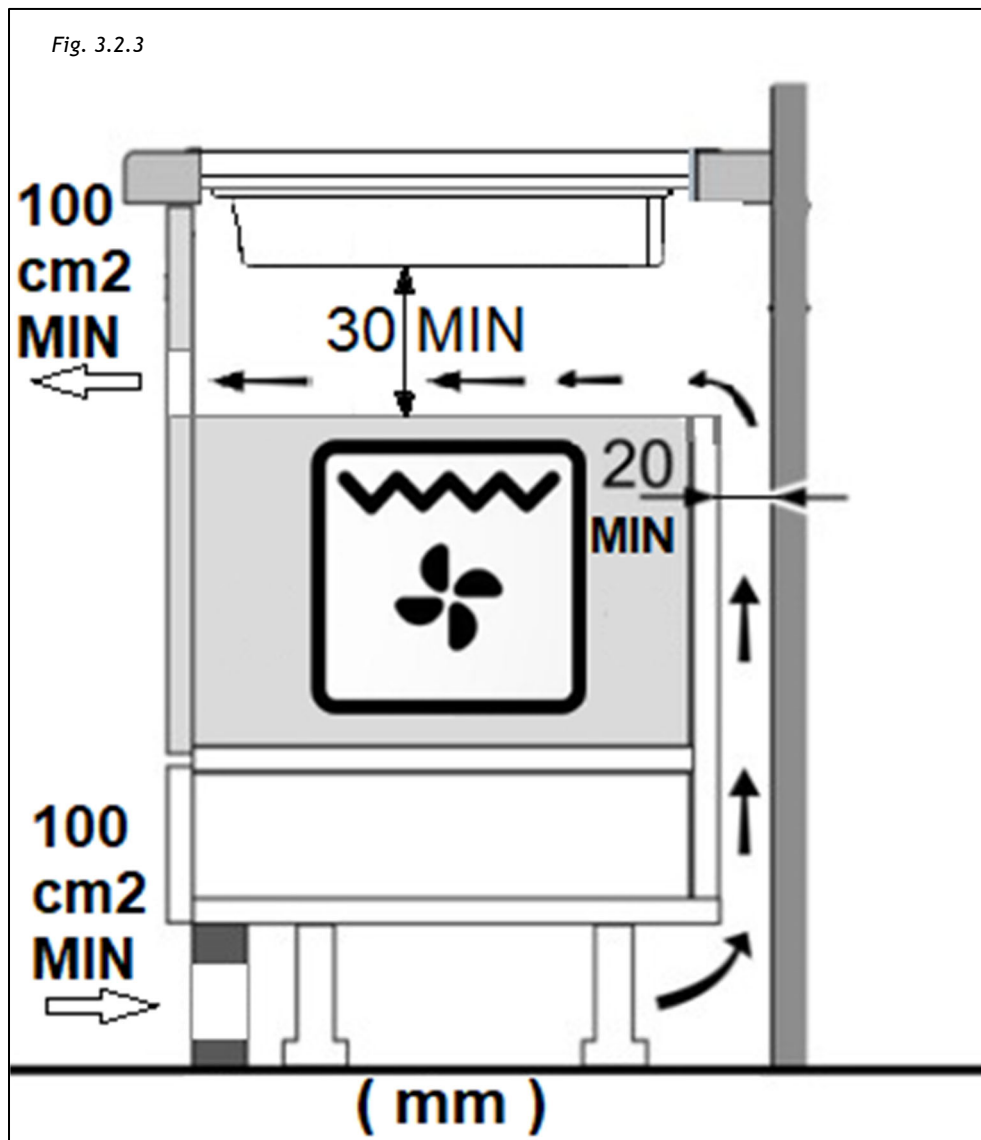
Ideally the hob should be installed with plenty of space on both sides. There may be a wall to the rear and tall units or a wall to one side. **On the other side, however, no unit or divider should be higher than the hob.**

The unit or support into which the hob is to be installed, as well as the edges of the unit, the laminate coverings and the glue used to fix them, must be able to withstand temperatures of up to 100°C.

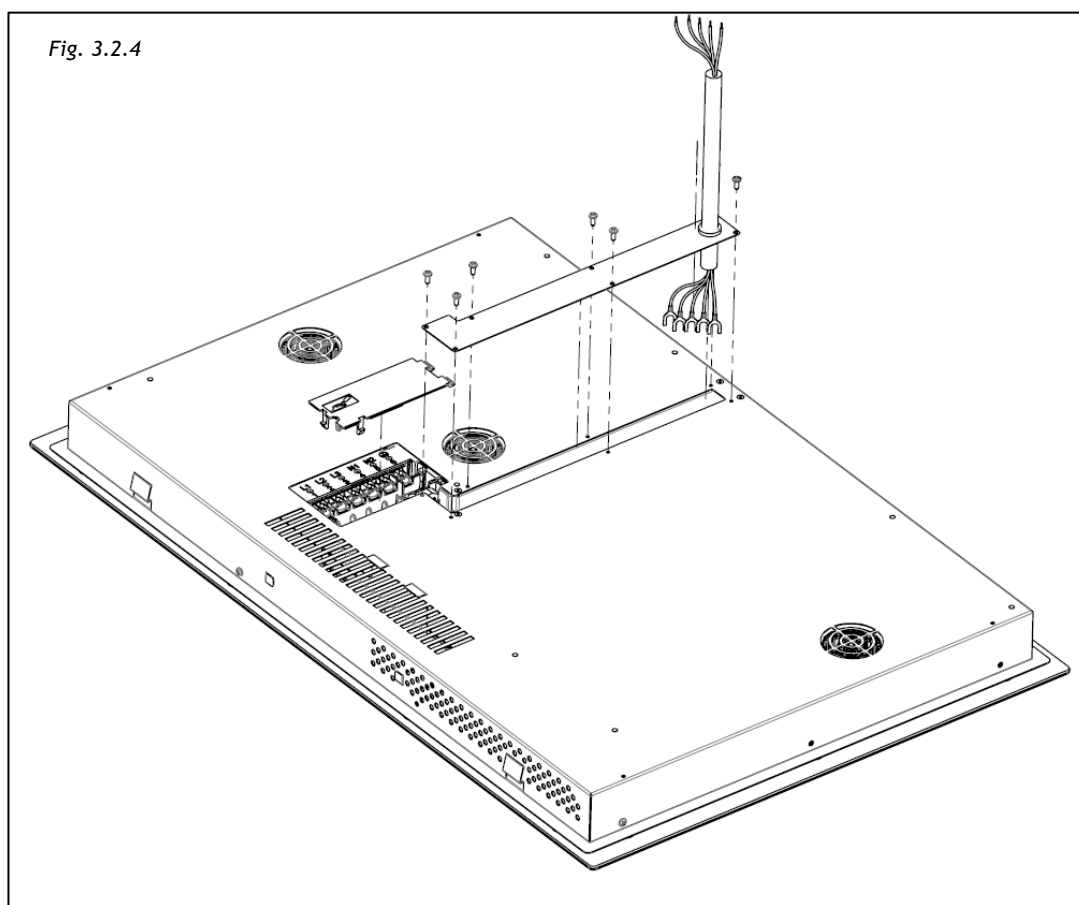
The edge wall rods must be heat-resistant.

Do not install the hob above a non-ventilated oven or dishwasher or tumble dryer.

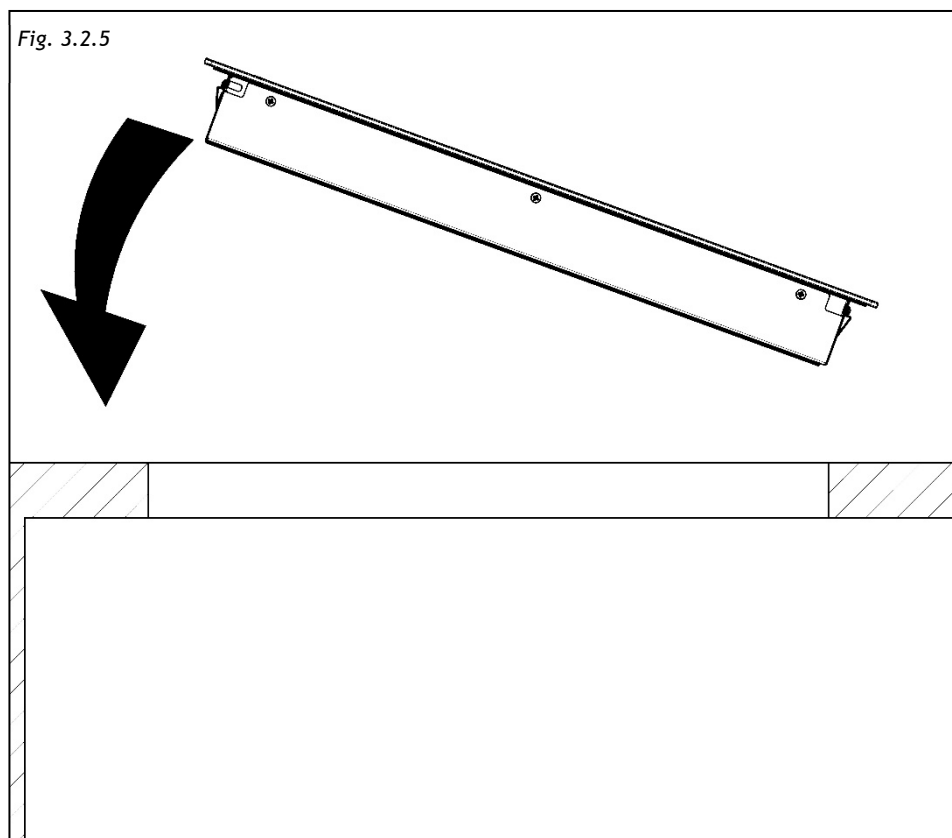
Non-compliance with the specified construction requirements for the cabinet beneath the induction hob, as illustrated in Fig. 3.2.3, shall result in the voiding of the product warranty.



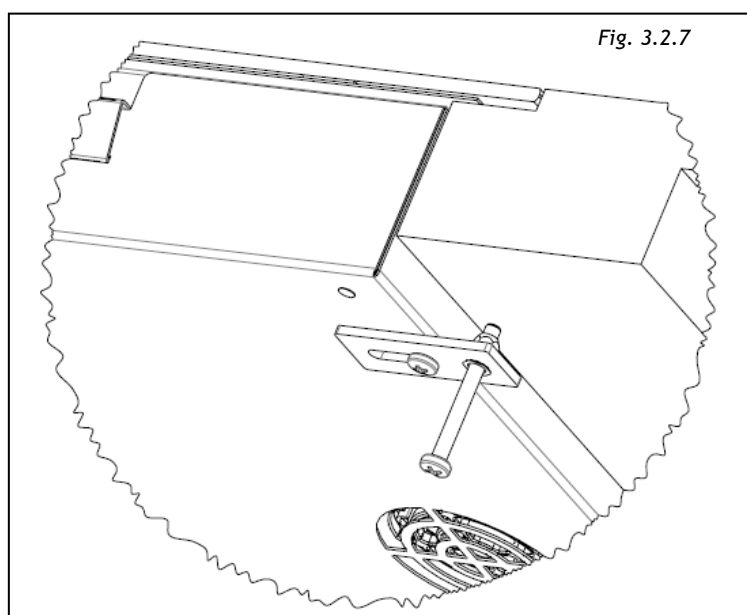
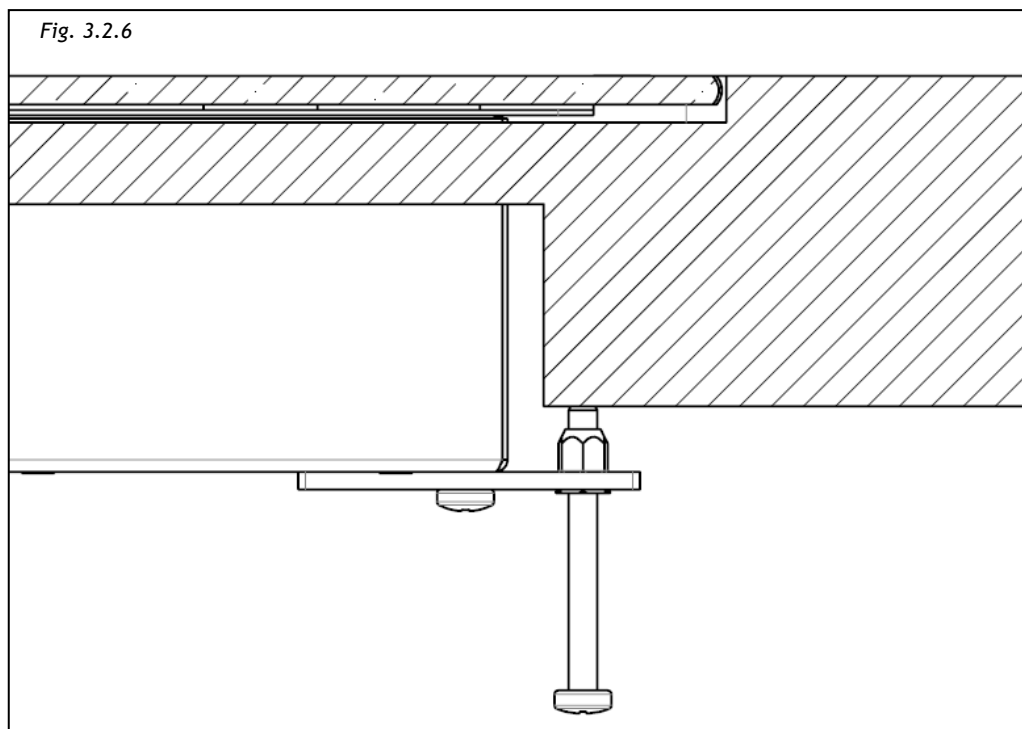
Access the electrical connection compartment by removing the protective covers shown in Fig. 3.2.4.
For the wiring diagram, see paragraph III.3 ELECTRICAL CONNECTION.



Lay the hob on (Fig.3.2.5)



Secure the induction hob to the countertop using the supplied mounting brackets (Fig. 3.2.6 e Fig. 3.2.7).



If a drawer is under the hob, to ensure good air circulation and a good cooling system of the appliance, maintain a space of at least 30 mm between the ventilation of the lower part of the hob and what is placed inside of the drawer.

If a drawer is positioned under the hob, avoid placing flammable items (for example: sprays) or non-heat resistant items in this drawer.

After installation, the connection cable must not be subjected to any mechanical stress, such as due to a drawer.

III.3 ELECTRICAL CONNECTION

The electrical connection must **ONLY** be performed by specialist technicians.

The electrical protection of the electrical connection upstream of the appliance must comply with the standards in force.

	Attention! Make sure that the voltage (V) and frequency (Hz) indicated on the serial number plate inside the appliances correspond to those available in the place of installation.
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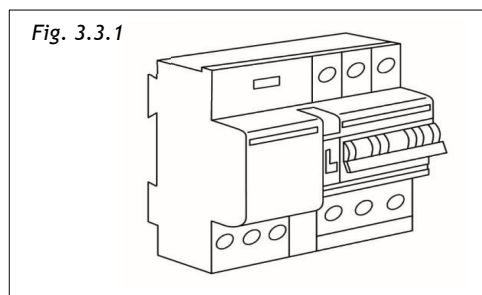
Any modifications that may be necessary to the electrical system to install the appliance must only be performed by competent persons.

After installation, the insulated parts and those carrying electric current must be protected from possible contact.

	Attention! If the electrical connection is performed incorrectly or not according to the standards, parts of the appliance can be damaged and the warranty will be invalidated.
	Attention! Before any intervention, disconnect the appliance from the mains (Fig.2.1-Fig. 2.2 WARNINGS chapter).

These appliances must be connected to an earthed system.

The appliance must be connected to the electrical mains system, interposing an omnipolar switch which ensures disconnection from the network, with an opening distance of the contacts which allows complete disconnection under the conditions of overvoltage category III, in compliance with the installation rules (Fig.3.3.1).



The earth connection (yellow-green cable) must never be interrupted.

The power cable must be long enough to allow connection of the appliance, built into the appliance, to the mains. If the power cable is damaged, it must be replaced in order to prevent any risk.

We cannot be held responsible for any accidents resulting from incorrect connection or which may arise from using an appliance which has not been earthed or which has been fitted with a faulty earth connection.

Protection against live parts must be ensured after installation.

Connection to the mains must be made using an earthed plug or an omnipolar circuit breaker device with a contact opening of at least 3 mm.

The power cable must be positioned in such a way as not to touch the hot parts of the hob or anything else.

To connect the appliance to the mains use the power cable provided or one with equivalent properties.

At no point should the cable reach a temperature 50°C higher than ambient temperature.

The appliance is intended to be permanently connected to the electricity mains.

Attention! Comply with the following connection diagram:

SINGLE-PHASE

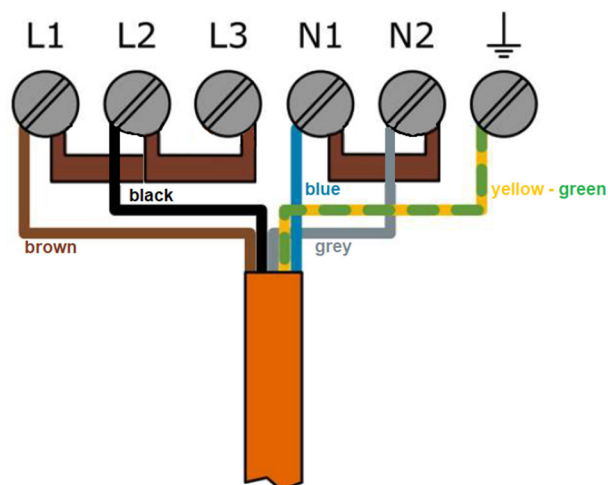


1x48* circuit breaker

1x220-240V

*1x32 circuit breaker

if total hob power reduced at 7.4kW



TWO-PHASE



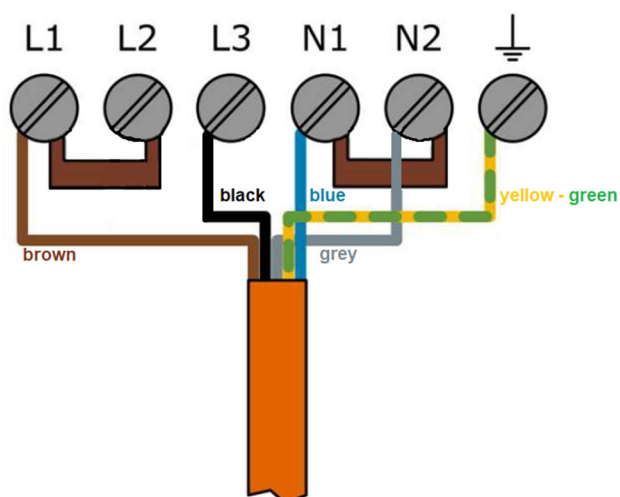
2x16* circuit breaker

2x220-240V

L1 16A - L3 16A

N1 16A - N2 16A

*Total hob power must be limited to 2x3.7kW

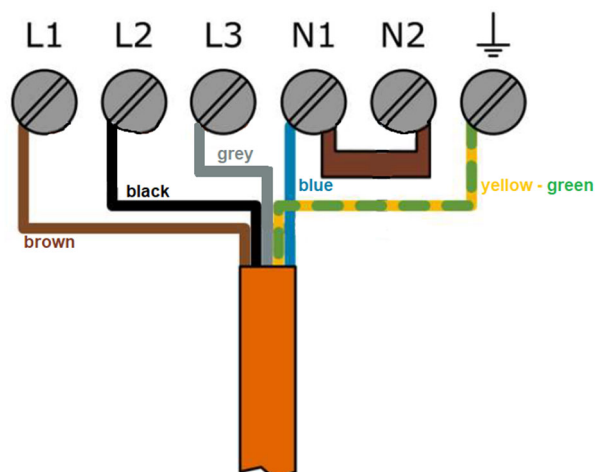


THREE-PHASE



3x16 circuit breaker

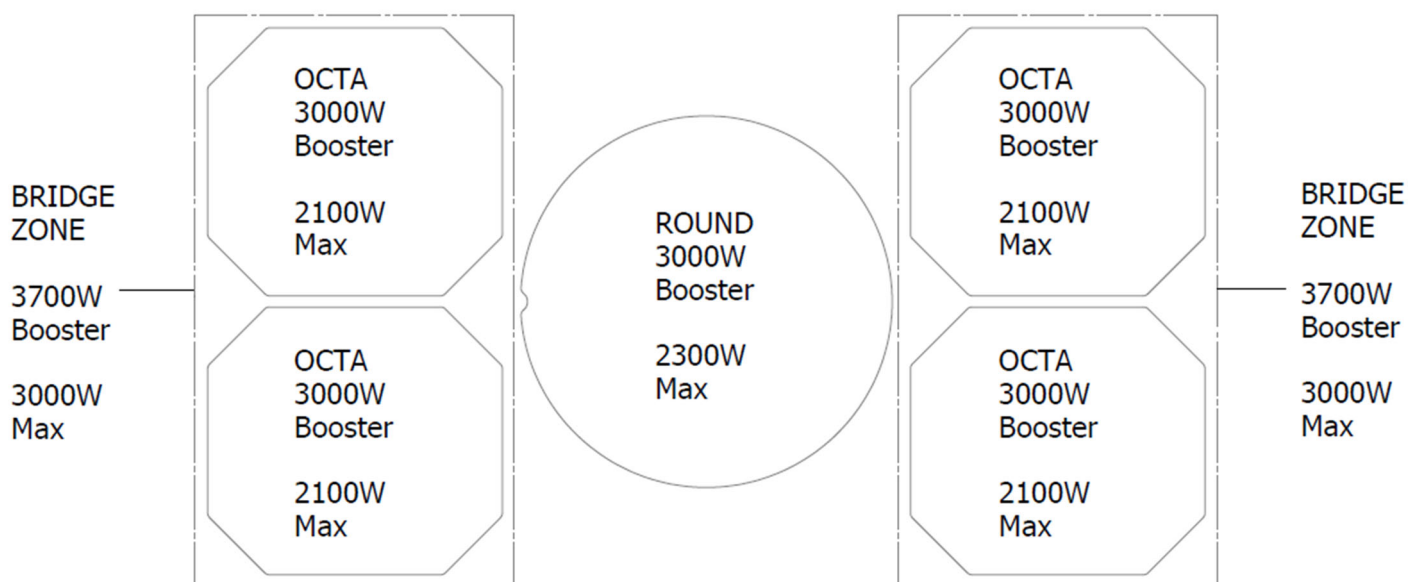
3x380-415V



IV OPERATION

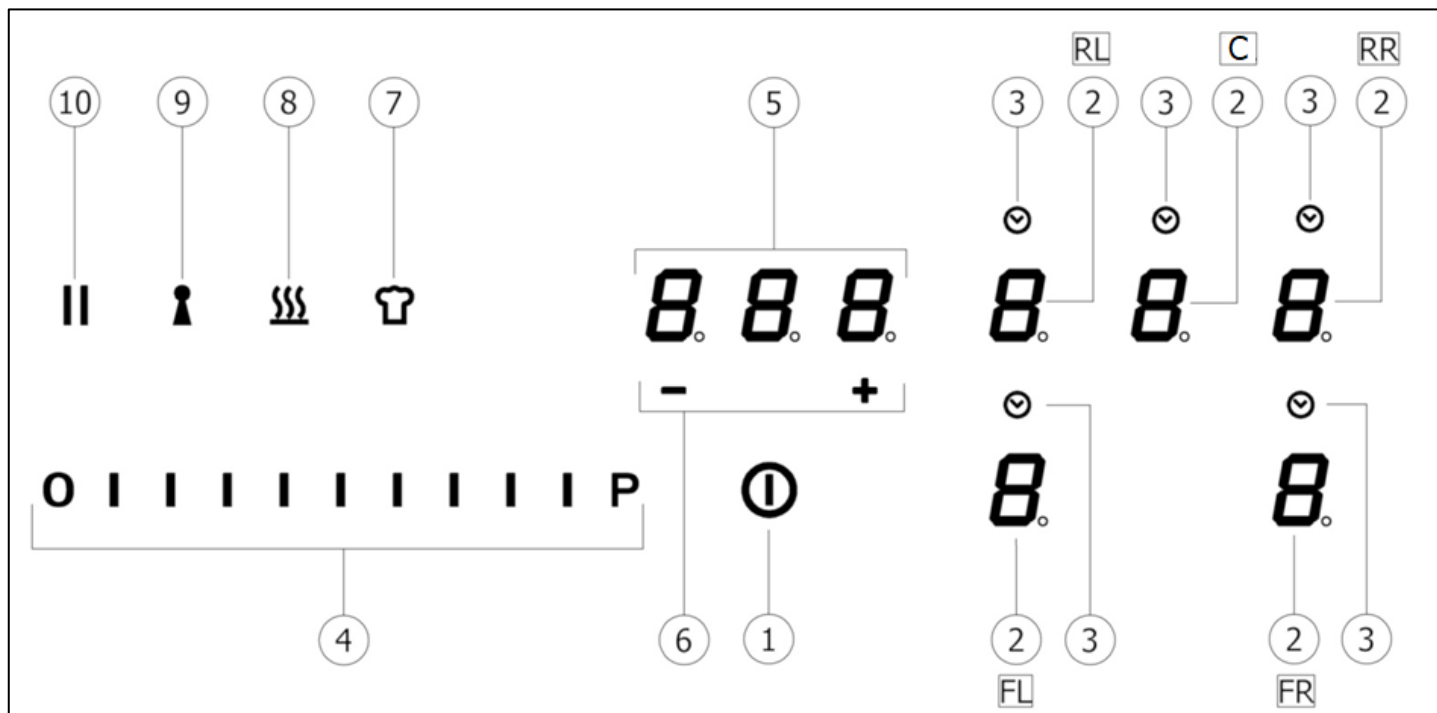
IV.1 DESCRIPTION OF THE INDUCTION HOB

IV.1.a TECHNICAL CHARACTERISTICS



Technical Data		
Parameters	Value	
Single-phase connection voltage	1N 220 - 240V	
Two-phase connection voltage	2N 220 - 240V	
Three-phase connection voltage	3N 380 - 415V	
Frequency	50Hz - 60Hz	
Max power consumed	11.1kW Max Adjustable power, see on HOB CONFIGURATION, User menu	
Fuse / single-phase mains connection	1 x 48A	
Fuse / connection to the two-phase network	2 x 16A	
Fuse / connection to the three-phase network	3 x 16A	
Dimensions (width x depth x height)	800 x 520 x 51mm	
Net weight	15,0 kg.	
Gross weight	19,0 Kg.	
Surface material	Glass ceramic	
Power level	1 - 9, P	
Cooking zone dimensions	n.4 OCTA: 210x190mm n.1 ROUND: Ø 250mm	
Max-booster cooking zone power level	OCTA: 2100W - 3000W Ø 250: 2300W - 3000W	
Induction hob zone	Energy consumption (Wh/kg)	Pot size (mm)
Front left cooking zone (FL)	187.3	180
Front right cooking zone (FR)	187.3	180
Rear left cooking zone (RL)	187.3	180
Rear right cooking zone (RR)	187.3	180
Central cooking zone (C)	185.9	270
Zona cottura Bridge (FL+RL/FR+RR)	174.6	240

IV.1.b MAIN CONTROL CHARACTERISTICS OF THE INDUCTION HOB



CONTROL PANEL (TOUCH CONTROL "TC")

Touch keys (Touch) / Display

1. ON/OFF of the hob
2. Cooking zone selection / Cooking zone display:
 - 2FL → Front Left
 - 2FR → Front Right
 - 2RL → Rear Left
 - 2RR → Rear Right
 - 2C → Central
3. Cooking zone timer activation / Active cooking zone timer indicator
4. Increase/Decrease cooking power level / Display of cooking power level
5. Activation of Independent Timer / Independent Timer Display / Cooking zone timer display
6. Independent Timer time increase/decrease / Cooking zone timer display
7. Activation of the "Chef cook" function
8. "Warming" function activation
9. "Keylock" function activation
10. "Pause" function activation

IV.2 CONTAINERS FOR COOKING

IV.2.a QUALITY OF THE PANS

Only use pans bearing the symbol 

Suitable materials: steel, enamelled steel, cast iron, ferromagnetic stainless steel, aluminium with a ferromagnetic base.

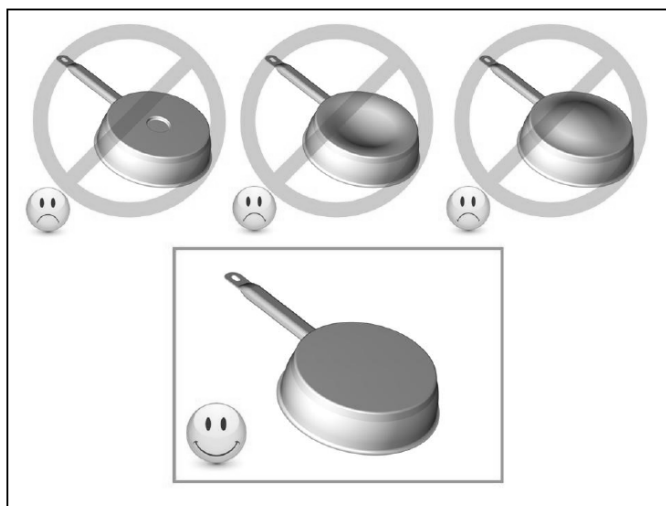
Unsuitable materials: aluminium and stainless steel without ferromagnetic base, copper, brass, glass, ceramic, porcelain.

Manufacturers specify whether their products are induction compatible.

To check if the pans are compatible:

- Add some water to a pot positioned on an induction heating zone set to the minimum level. This water must heat up in seconds.
- A magnet sticks to the bottom of the pot.

Some cookware can make noise when placed on an induction cooking zone. This noise does not mean that there is a fault with the appliance and it will not affect the cooking operation.



IV.2.b DIMENSIONS OF PANS

The minimum recommended diameter of the pans to be used is:

Function active	Minimum pot diameter
OCTA single cooking area	Ø 110 mm
BRIDGE cooking zone	Ø 230 mm
ROUND cooking zone	Ø 145 mm

To obtain the best efficiency of the hob, position the suitable pot well centred in relation to the cooking zone marked on the glass ceramic surface.

IV.3 INDUCTION HOB

Important:

All functions of this hob are designed to comply with the most stringent safety regulations.

For this reason:

- Some functions are not activated, or are deactivated automatically, if there are no pans on the burners or when they are incorrectly positioned.
- In other cases the activated functions will be automatically deactivated after a few seconds, if the specific function requires a further setting that has not been selected (e.g.: “Turn the hob on” without “Selecting the cooking zone” and the “Operating temperature”, or the “Lock Function” or the “Timer” function).

Attention! In the case (for example) of prolonged use, the cooking zone may not immediately shut down because it is in the cooling phase; the “H” symbol will appear on the cooking zone display, to indicate the execution of this phase.

Wait for the display to switch off before approaching the cooking zone.

IV.3.a COOKING ZONE DISPLAY

The following is shown on the cooking zone displays:

Cooking zone on	
Power level	 (P=Power Booster)
Residual heat display	
Pot Detection	
Bridge function active	
Warming function active	
Pause function	
Chef Cook Function	

IV.3.b HOB CHARACTERISTICS

➤ **Permanent Pot Detection:**

The hob is only activated in the presence of pots on the cooking zones. Heating does not start, or stops, if pots are absent or removed.

➤ **Pot Detector:**

The hob automatically detects the presence of pots on the cooking zones.

➤ **Safety Shutdown:**

For safety reasons, each cooking zone has a maximum operating time which depends on the power level set.

➤ **Residual Heat Indicator:**

When one or more cooking zones shut down, the presence of residual heat is indicated by a visual signal on the corresponding zone display, by way of the “H” symbol.

➤ **Acoustic feedback (Beep)**

Function activation acoustic signal

IV.3.c HOB CONFIGURATION

Before use, the Touch Control Panel of the hob, it must be set up to suit your personal requirements.

Note: When the hob is powered on, the symbol  will flash for 2 minutes. This does not indicate any malfunction. During this time, the cooktop can be used normally.

➤ **USER MENU**

From the user menu it is possible to modify certain functions of the control panel such as power level adjustment, brightness adjustment, the volume of the key tones, the volume of the notification sounds, the control panel lighting, the timer animation, etc.

To access the User Menu, the control panel (hob control display) must be in standby mode (off).

Overview of the user menu items

The following table (Fig. 4.3.c.1) provides an overview of the user menu items:

Fig. 4.3.c.1			
Display Rear Left (2RL)	Meaning	Display Front Left (2FL)	Note
U0	Power regulation	Adjustable in 0.1kW steps, from the maximum power down to the minimum of 1.4kW	The maximum allowed power, pre-set at the factory, can be reduced in 0.1kW steps until reaching the minimum level of 1.4kW: 1st step, select timer central display (5) where the set power value is lit up; 2nd step, scroll with the slider (4): ->To decrease the value: press and hold, or press repeatedly, the first left-lit segment on slider (4) until you reach the desired value. ->To increase the value: press and hold, or press repeatedly, the last right-lit segment on slider (4) until you reach the desired value. Important: the maximum permitted power is factory preset by default as follows: 11.0kW for single-phase and three-phase 7.4kW for two-phase, 2Nx3.7kW, and is set for products intended by the manufacturer directly for the Dutch market. Note: the default maximum value may be configured differently during installation via the Service Menu.
U2	Volume for button tones	0,1,2,3	Volume adjustment for button tones: 0: No button tone 1: minimum volume 2: half volume 3: maximum volume (default) Notes: • For regulatory reasons, the button tones for power on and off cannot be disabled. They will sound at the last volume level that was set before disabling the button tones. • Error tones are always played at maximum volume (setting 3) and cannot be disabled.

U3	Volume for signal tones	0,1,2,3	Adjusting the volume of the acoustic signals (e.g. when the timer expires): 0: No button tone 1: minimum volume 2: half volume 3: maximum volume (default)
U4	Display brightness	0,1,2,3,4,5,6,7,8,9	Display brightness adjustment: 0: maximum brightness (default) 9: minimum brightness
U5	Timer animation	0,1	0: No timer animation 1: The timer is animated 10 minutes before it expires (default)
U6	Permanent pot detection		Cannot be deactivated
U7	Behaviour when the Timer expires	0,1,2	0: Acoustic signal for 120 sec. (default) 1: Acoustic signal for 10 sec. 2: No tone

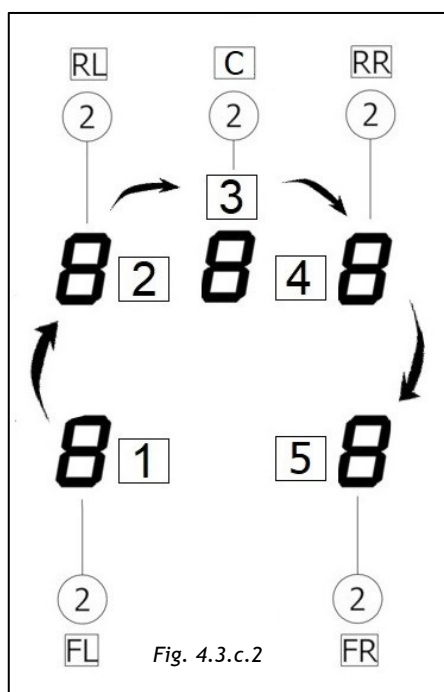
User Menu Access:

-> Touch ON/OFF to turn on the Control Panel, then touch ON/OFF again within 3 seconds to turn off.

-> The || key (Pause) starts pulsing for a maximum of 60 seconds (if no action is taken, the attempt to enter the menu is automatically exited after these 60 seconds).

-> Press the || key (pause) without releasing it.

-> Press the display of each cooking zone clockwise as shown in Fig. 4.3.c.2, again without releasing the Pause key, starting from the display of the left front cooking zone 2FL (1-2-3-4-5).



- > Each key press will be confirmed by an acoustic signal (beep).
- > Release the || key (pause) that pulsed.
- > The user menu is active.
- > The rear left cooking zone display (2RL) flashes “U0” (“U” and “0”).
- > Select the menu item to be viewed/modified using the slider (4) as summarised in the table Fig. 4.3.c.1.

For example, to go to U4 (display brightness), press 2RL on the display and select level 4 with the touch slider (the fourth slider bar starting from the left) **0 | | | |**

Now therefore U4 flashes intermittently.

- > At this point the left front display (2FL) is selected where the set value and any variation possibilities are displayed.

In the example of the brightness setting, after having selected the left front display (2FL), all the bars up to 9 will appear on the slider and the number will appear on the display (2FL) with a permitted value, in this case from 0 to 9 (in other cases there may be fewer values, for example in U3 there are only values from 0 to 3) **0 | | | | | | | | |**

Then the selected value of the corresponding selected element is shown on the display of the front left cooking zone (2FL), after which change the value by touching the slider.

Exiting from the User Menu:

- > **Exit without saving:** Touch the || key (Pause).

All changes are discarded and the || key stops flashing.

- > **Exit with Save settings:** Touch the power ON/OFF key for 2 seconds.

The changes are saved and the || key stops flashing.

Note: The user menu exits automatically if no operation is performed for 1 minute.

IV.3.d HOB OPERATION

Before selecting any function, it is necessary to activate the desired zone.

➤ Switch-on/off

The hob is turned on by touching the ON/OFF key (1) for a few seconds.

The symbol will light up ①

By keeping this key pressed, all the available functions will become visible for a few moments, then only the main functions will remain active.

While using the hob, the other functions will also be activated and can be used.

All the available functions will be illuminated with low intensity, which will only increase when they are activated.

To switch off, touch the ON/OFF key (1) for a few seconds.

Important: This function has priority over all the others; therefore, it is possible to switch off the hob at any time.

The hob switches off automatically after 20 seconds if all the cooking levels are set to 0 and no operation is in progress.

➤ Selection of cooking zones

Touch the Selection/Display area (2) corresponding to the desired cooking zone.

➤ Power level: increase/decrease

The hob is equipped with 9 power levels.

Touch and slide your fingers along the Selection Bar (4) to increase or decrease:

→ to the right to increase the power level;

← to the left to decrease the power level.

The power level set will be displayed in the Selection/Display area (2)

➤ "P" Booster Function (Enhanced Level)

The hob is equipped with an additional power level (Booster, in addition to level 9) which remains active for 5 minutes and then the power returns to the lower level (9).

This function is useful for heating or boiling a large quantity of water.

To activate the Booster function, slide with your fingers along the selection bar (4), beyond level 9 and activate the Booster function. The "P" symbol will appear on the Display (2).

By activating the Booster (P) on two cooking zones on the same side (2FL+2RL or 2FR+2RR) the first zone of the two activated will automatically switch to lower power to balance the maximum power permitted for each side. To change the cooking zone on which to leave the Booster active, simply select it and take it to level P; the other will automatically be brought to lower power.

Attention: since the Booster function can reach high temperatures, it must only be used for cooking with the use of water. Oil or fat may start burning if the booster function is used.

➤ Key Lock function

The Key Lock function blocks the hob settings, to prevent accidental tampering, leaving the functions already set active.

To activate it, touch the key  (9); to deactivate it, press the same key again.

If any other function is selected while Key Lock is active, the symbol  will remain on a steady light to indicate that the function is active. Then deactivate the function to be able to act on the hob.

➤ Child Lock function

The Childproof lock is a feature to protect the hob from undesirable operations, for example by children. If it is locked, the hob can be switched on, but it is not possible to select the cooking zone, neither the heating level nor the timer. The cooking zone displays will show the symbol .

The childproof lock can only be activated once after switching on. Once activated and deactivated, the child lock cannot be activated a second time. Only after switching ON/OFF can the childproof lock be activated again.

The childproof lock remains active even if the supply voltage is interrupted and recovered. It must be deactivated manually.

Activation:

- > Switch on the hob (Key 1).
- > Press and hold the display of any cooking zone (2) for 3 seconds. Then release the Display.
- > The scroll bar (4) lights up sequentially.
- > Slide the slider cursor from 0 to 9 within 10 seconds.
- > The childproof lock is activated. All the cooking zone displays show .

Deactivation:

- > Switch on the hob (Key 1).
- > Press and hold the display of any cooking zone (2) for 3 seconds. Then release the display.
- > The scroll bar (4) lights up sequentially.

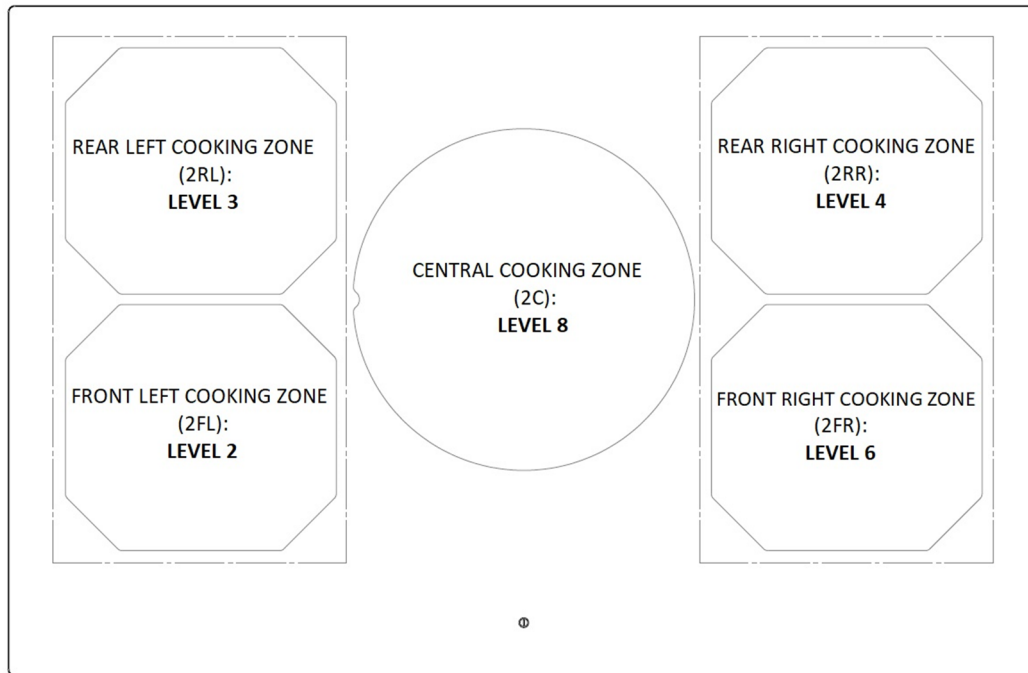
Slide the slider cursor from 9 to 0 within 10 seconds.

The childproof lock is deactivated. The hob switches to operating mode and can be operated normally.

➤ Chef Cook Function

The Chef Cook function is used to set different cooking levels in the cooking zones.

The following power levels are set and dissipated as soon as a suitable pot is placed on the cooking zones:



To start the Chef Cook function, as soon as the hob is switched on, it is first necessary to activate at least one cooking zone at any power. Subsequently, the function can be activated and deactivated at any time, until the hob is switched off.

Notes:

The power levels cannot be set by the user.

The operating time limit for the Chef Cook function is 2 hours.

While the Chef Cook function is active, the "pot detection" symbol is removed.

While the Chef Cook function is active, the Bridge function cannot be activated.

Activation:

- > The hob is switched on.
- > Touch the Chef Cook function key (7).
- > The Chef Cook mode is activated.
- > The cooking zone displays (2) show the set power levels listed above (see **Chef Cook Function**).

Deactivation:

- > Touch the Chef Cook function key (7).
- > The Chef Cook mode is deactivated.
- > The power levels for all the cooking zones are set to 0.

➤ **Automatic Heat-Up function (Rapid heating)**

This function is used to reheat a cold pot with full heating power and to automatically return to the desired cooking level. It will therefore be possible to cook faster without the risk of burning the food. The function can be activated for power levels from 1 to 8.

The time to reach full power in the cooking zone depends on the cooking level selected and mentioned in the table below. The heating times are adapted for use with cold pots and common household food quantities.

Cooking level	Heat-Up Time (seconds)
1	48
2	144
3	230
4	312
5	408
6	120
7	168
8	216
9	Not available
P	Not available

Activation:

The pots are positioned and the hob is active with a level of between 1 and 8 for the cooking zone (2). Select the cooking zone concerned.

Touch and hold the cooking level on the selection bar (4) for 3 seconds.

On the Display (2) a flashing **A** appears which alternates with the power set in the cooking zone.

By increasing the power level of the cooking zone, the Heat-Up function remains active, with the new temperature setting;

By decreasing the power level of the cooking zone, the Heat-Up function is deactivated.

Deactivation:

Touch and hold the cooking zone (2) for 3 seconds.

Rapid heating is deactivated and the cooking zone is heated with the previously set cooking level.

Alternative: Select a cooking level lower than the level currently set for this cooking zone. Rapid heating is deactivated. The cooking zone is heated up with the new cooking level.

➤ Warming function (Keeping warm)

This function keeps cooked food warm at a constant temperature.

The function is activated when the key  (8) is pressed for the first time.

The symbol  appears on the display (2) of the zone that is working with the "Warming" function active.

By selecting another cooking zone at the same time, the symbol  (8) will once again have a dim light, and it will therefore be possible to activate the function for this zone as well. However, the function remains active in the zone in which it has already been set, as indicated on the Display (2).

Press the key  (8) again to deactivate and switch off, until bringing the level shown on the display (2) to 0.

If the "Warming" function is active on several cooking zones, first select the desired zone using the Selection Display (2). This function can also be deactivated via the Selection

Bar (4), bringing the Power level to 0.

➤ Pause function

The Pause function suspends any active function on the hob, bringing the cooking power to 0.

To activate the function, press || (Pause, 10) and the cooking zone displays (2) will show a steady light .

To deactivate the function, press || (Pause, 10), tap the Selection Bar (4) and the function will deactivate.

Deactivation restores the conditions of the hob before the pause and the hob continues to work with the same settings previously set.

Attention: the hob must never be left unattended while the pause function is active.

10 minutes after activation of the Pause Function, if it is not deactivated, the hob switches off automatically.

➤ Recall Function

This function is used to recover the power levels, timer settings and rapid heating after the hob has been switched off inadvertently.

If the hob is switched off and on again within 6 seconds, all the previous settings (power levels, timer, rapid heating) will be recovered automatically.

The recall function cannot be deactivated by the user.

Activation:

The hob has been switched off.

Turn the hob on again using ON/OFF (1).

The Pause key || (10) flashes for 6 seconds.

Touch the Pause || key (10).

The recall function becomes active (an acoustic “beep” is emitted). All the previously set power levels, timers and rapid heating are restored.

➤ Autonomous Timer Function

The independent Timer function is a countdown independent of the cooking zones which emits an acoustic signal (beep) when it expires.

The Timer is activated by pressing the central key **8** (5) between the two + / - keys (6).

When the Display shows “---” then the Timer can be set.

Set the desired duration of the timer using the + / - keys (6) and it will be shown on the display (5).

The timer starts 10 seconds after activating this function (by not pressing any other command).

The format of the autonomous Timer is **000**

The timer can be set up to a maximum of 600 minutes.

The remaining time will be displayed in the Zone/Display (5); at the end of the countdown an acoustic signal (beep) will be emitted.

If the remaining time of the timer is less than 1 minute, it will be displayed in the format shown below and the dot will have a steady light:

. -> minutes

00 -> seconds

To turn off the Timer, proceed in two ways:

-> select **8** (5) and set the duration of the Timer to **0.00**, using + / - (6)

or

-> press the ON/OFF key (1) twice

➤ Cooking zone timer

On each cooking zone, even simultaneously, it is possible to set the Cooking Zone Timer function which is a countdown.

At the end of which the cooking zones switch off automatically, emitting an acoustic signal (beep).

To activate the function:

-> touch the Selection/Display area (2) with a power level other than 0

-> touch the key ☺ (3) relating to the cooking zone

-> the display shows "---" and the Timer can be set.

-> set the duration of the timer, with the + / - keys (6), which is displayed in the Display area (5)

During programming the symbol ☺ (3) flashes.

The cooking zone timer starts 10 seconds after activation (without pressing any other key).

To reset the timer with cooking, press and hold the key ☺ (3) again

If desired, the Timer programming can be repeated for several cooking zones.

Each cooking zone can have a different Timer set and the display (5) will show the countdown of the cooking zone selected at that moment.

If no zone is selected, pressing on the Display (5) the countdown of the Autonomous Timer is displayed.

The countdown display is the same as for the Autonomous Timer (see previous paragraph)

At the end of the countdown, an acoustic signal (beep) will be emitted and the cooking zone will switch off.

To stop the beep, press ON, or

To deactivate the Timer:

-> select the cooking zone (2) and set the duration of the Timer to **0.00** with the + / - keys (6)

➤ Bridge Function

This function allows both cooking zones to work at the same time forming a single cooking zone with the same power level.

This function allows homogeneous cooking with large pots.

The front "Primary" cooking zone can be used in combination with the corresponding "Secondary" one at the back.

The function is provided on all cooking zones:

2FL (primary) + 2RL (secondary)

2FR (primary) + 2RR (secondary)

Bridge Function Activation:

-> select the two cooking zones to be used at the same time

-> on the Display (2) of the "Secondary" cooking zone the symbol "7" appears

-> using the selection bar (4) it will be possible to set the operating level (power), which will be shown on the display (2) of the "Main" cooking zone

Deactivate the Bridge Function:

-> repeat the same activation procedure

Attention: during the Bridge Function, the cooking zones are considered a single cooking area and therefore, if the Cooking Zone Timer is active, when it expires it will cause both cooking zones to switch off automatically.

➤ Power table

Power Level		Cooking type	Recommended use
Maximum	Booster	Quick heating	Ideal to quickly raise the temperature of food up to rapid boiling in the case of water or to quickly heat cooking liquids
	8-9	Frying, boiling	Ideal for browning, starting cooking, frying frozen products, boiling quickly
High	7-8	Browning, frying, boiling, grilling	Ideal for frying, maintaining a lively boil, cooking and grilling (for a short time, 5-10 minutes)
	6-7	Browning, cooking, stewing, frying, grilling	Ideal for frying, maintaining a light boil, cooking and grilling (for medium duration, 10-20 minutes), preheating accessories
Medium	4-5	Cooking, stewing, frying, grilling	Ideal for stewing, maintaining a delicate boil, cooking (for a long time). Stirring sauce into pasta
	3-4	Cooking, simmering, thickening, stirring	Ideal for prolonged cooking (rice, sauces, roasts, fish) in the presence of accompanying liquids (e.g. water, wine, broth, milk), stirring
	2-3	Cooking, simmering, thickening, stirring	Ideal for prolonged cooking (volumes less than a litre: rice, sauces, roasts, fish) in the presence of accompanying liquids (e.g. water, wine, broth, milk)
Low	1-2	Melting, defrosting, keeping warm, stirring	Ideal for softening butter, gently melting chocolate, defrosting small products
	1	Melting, defrosting, keeping warm, stirring	Ideal for keeping small portions of freshly cooked food warm or keeping serving dishes warm and stirring risottos
Off	0	None, support surface	Hob in stand-by or off position (possible presence of residual heat from the end of cooking, indicated with H)

V MAINTENANCE AND CLEANING



Attention! Before any maintenance or cleaning operation, disconnect the power supply from the appliance (Fig. 2.1 - Fig. 2.2 WARNINGS chapter).

Turn off the appliance before cleaning it.

Do not clean the hob if the glass is too hot as there is a risk of burns.

Remove light stains with a cloth dampened with dish detergent diluted in a little water. Then rinse with cold water and dry the surface thoroughly.

Highly corrosive or abrasive cleaners and cleaning equipment that can cause scratches should be strictly avoided.

Never use pressure or steam appliances.

Do not use objects that could scratch the ceramic glass.

Make sure the pot is dry and clean. Make sure there are no specks of dust on the glass ceramic hob or on the pot. Sliding rough pans will scratch the surface.

Spills of sugar, jam, jelly, etc. must be removed immediately. This will prevent damage to the surface.

Warning! The following products must **NOT** be used:

Products containing chlorides, especially those containing hydrochloric acid;

Products based on halides;

Products based on hydrogen peroxide;

Bleaches based on hypochlorous acid;

Aggressive products containing acids;

Detergents containing abrasive powder;

Silver cleaning products;

Detergents whose chemical composition is unknown;

Abrasive pads, brushes or discs;

Rough cloths or rough paper;

Tools that have previously cleaned other metals or alloys.

Ordinary cleaning

Do not let dirt accumulate on the external and internal surfaces of the appliance.

Routine cleaning must be carried out before an excessive accumulation of dirt is created which can cause abrasive phenomena.

Before carrying out the washing operations, it is necessary to remove any dust particles by blowing or suctioning them, in order to avoid rubbing on the surface.

Where water has been used as a means of cleaning or rinsing, especially in areas with a significant presence of limescale, it is advisable to dry the surface to prevent the appearance of stains.

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

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

VI TROUBLESHOOTING

Warning! During the warranty period, repairs may only be carried out by the authorised After-Sales Assistance Service.



Attention! Before any maintenance or cleaning operation, disconnect the power supply from the appliance (Fig.2.1 - Fig. 2.2 WARNINGS chapter).

- Unauthorised interventions and repairs can cause electric shock or short circuit so avoid performing them. Leave these tasks to authorised technicians.
- In the event of small problems, you can try to resolve the problem by following the tips in the user instructions.
- The removal of faults or complaints caused by incorrect use or installation of the appliance will not be covered under warranty. The repair costs will be borne by the user.

VI.1 ERRORS / TROUBLESHOOTING

The hob is programmed to provide dedicated error codes for quick and efficient troubleshooting.

The cooking zone displays show error codes.

An error code always begins with the letters “E” or “ER” depending on the electronic component that generated the error.

Error Code	Meaning Error	Behaviour of the hob	Cause possible	Solution Problem
ER03	Continuous activation of a key has been detected	Shutdown after 10 seconds	Water or pots placed on the TC*	Remove water or pots from the TC*
ER20	Internal error at TC*	Shutdown	-	Replace TC*
ER21	Overheating	Shutdown	The temperature sensor on TC* has detected a temperature > 85°C	Let the hob cool down (the error disappears if the temperature is < 75°C). Check the thermal insulation of the TC*
ER22	Internal error at TC*	Switch off after 3.5 - 7.5 seconds	-	Replace TC*
ER31	The internal configurations of the TC* and induction are incongruous	ER31 is displayed continuously	The internal configuration data of the induction generator is different from the configuration inside the TC*	Download the configuration. If the error is still present, replace the TC*. If the error is still present, replace the induction generator.
ER35	Internal error at TC*	Shutdown	-	Replace TC*
ER36	Internal error at TC*	Shutdown	-	Replace TC*
ER42	Secondary power supply not suitable	12V or 5V too high / too low		
ER47	No communication to at least one coupled LIN	ER47 is displayed continuously	Damaged LIN cable. No supply voltage for coupled LIN. Faulty coupled LIN.	Check and replace the LIN wiring. Check the supply voltage. Replace coupled LIN.

(*) TC = Touch Control (Control Panel)

VI.2 ASSISTANCE SERVICE

Before contacting the Assistance Service, it is important to:

- > Check if the problem can be resolved by consulting the error table in the "Errors/Troubleshooting" paragraph.
- > Switch the appliance off and on again (ON/OFF) to make sure that the problem has been resolved.

Finally, if after carrying out the above checks the error signals persist, contact the Assistance Service.

VII DECOMMISSIONING

VII.1 DECOMMISSIONING

Decommissioning means the definitive shutdown and dismantling of the appliance.

After decommissioning, the appliance can be incorporated into another unit, resold privately or disposed of.

	Attention! To put it out of service, it is necessary to switch off the appliance and disconnect the power supply from the appliance (Fig. 2.1-2.2 WARNINGS chapter).
	Attention! Only have the electrical lines disconnected and closed by specialist personnel.

VII.2 DISASSEMBLY

Disassembly requires that the device is accessible for disassembly and has been disconnected from the voltage supply.

To do this, proceed as follows:

- Loosen the screws and fixing brackets
- Remove any silicone sealants
- Pull the hob out from above

VII.3 PROTECTING THE ENVIRONMENT

The packaging materials are environmentally-friendly and recyclable.

The electronic devices consist of materials that are recyclable but sometimes harmful for the environment, but necessary for the correct functioning and safety of the appliance.

VII.4 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 must not be treated as normal household waste, but must be taken to the appropriate collection point for the recycling of electrical and electronic equipment.

By ensuring that this product is disposed of correctly, you will help prevent potential negative consequences for the environment and for human health. For detailed information about recycling this product, contact your council, your local waste collection service or the store where you purchased the product.

