

## IMPORTANT SAFETY INSTRUCTIONS

### YOUR SAFETY AND THE SAFETY OF OTHERS ARE VERY IMPORTANT

This manual and the appliance itself provide important safety messages, to be read and observed at all times.

 This is the safety alert symbol, pertaining to safety, which alerts users to potential hazards to themselves and others.  
All safety messages will follow the safety alert symbol and either the terms:

 **DANGER** Indicates a hazardous situation which, if not avoided, will cause serious injury.

 **WARNING** Indicates a hazardous situation which, if not avoided, could cause serious injury.

All Safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

- The appliance must be disconnected from the power supply before carrying out any installation work.
- Installation and maintenance must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual.

 **WARNING** If the information in this manual is not followed exactly, a fire or explosion may result causing property damage or injury.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this appliance.

 **WARNING** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years old shall be kept away, unless continuously supervised.

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 hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

 **WARNING** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. 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.

 **WARNING** Danger of fire: do not store items on the cooking surface. This appliance is not intended to be operated by means of an external timer or separate remote-control system.

### WARNING

If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

- When the hob is installed, provide a multi-pole circuit breaker with a contact separation of at least 3 mm, that provides full disconnection.
- Regulations require that the appliance is grounded.
- The power cable must be long enough for connecting the appliance, once fitted in its housing, to the power supply
- If necessary, the electrical power cable must be replaced exclusively with a power cable having identical characteristics to the original supplied by manufacturer (H05RR-F3x2,5mm<sup>2</sup>). This operation must be performed by a qualified electrician.
- The manufacturer cannot be held responsible for any injury to persons or animals or damage to property arising from failure to comply with these requirements.
- Do not use multiple plug adapters or extension cords.
- Do not pull the power supply cord in order to unplug the appliance.
- The electrical components must not be accessible to the user after installation.
- Do not touch the appliance with any wet part of the body and do not operate it when barefoot.
- This hob is designed solely for private household use for cooking food. Do not use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the hob. The Manufacturer declines all responsibility for inappropriate use or incorrect setting of the controls.
- Young children should be kept away from the appliance and supervised to ensure that they do not play with it.
- Do not touch the appliance heating elements during and after use. Do not allow the appliance to come into contact with cloths or other flammable materials until all the components have cooled sufficiently.
- Do not place flammable materials on or near the appliance.
- Do not place metal objects, such as kitchen utensils (knives, forks, spoons, lids, etc.), on the cooking zone, as they can become very hot.
- If the surface of the hob is damaged (glass cracked or broken), do not use the appliance. Call the After-Sales Service.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Overheated oils and fats catch fire easily. Always remain vigilant when cooking foods rich in fat, oil or alcohol (e.g. rum, cognac, wine).
- Keep the packaging materials out of the reach of children.
- Before cleaning or maintenance wait for hob to cool down.

**SAVE THESE INSTRUCTIONS**

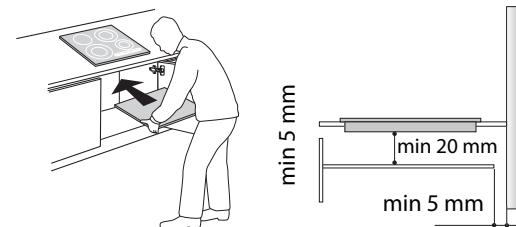
## INSTALLATION

After unpacking the hob, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service.

### PREPARING THE CABINET FOR FITTING

#### ! WARNING

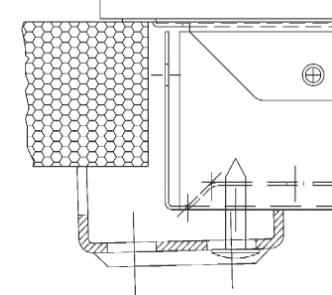
- Install a separator panel under the hob.
- The lower part of the product must not be accessible after installation.
- In case of installation of an undertop oven, do not interpose the separator panel.



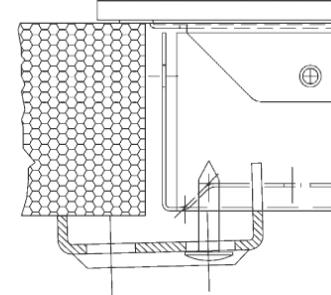
- The distance between the underside of the appliance and the separator panel must respect the dimensions given in the figure.
- For correct operation of the product, do not obstruct the minimum opening between the worktop and the top of the cabinet (min.5 mm).
- Do all cabinet cutting work before fitting the hob, and carefully remove any shavings or sawdust.
- In case of installation of an undertop oven, make sure the oven has a cooling system.
- Do not install the hob above a dishwasher or washing-machine, so that the electronic circuits do not come into contact with steam or moisture which could damage them.
- This product can be embedded in a worktop 30 to 40 mm thick.**
- Before installation, make sure that:**
  - the outer surfaces of the furniture or appliances adjacent to the hob are heat resistant according to local regulations;
  - this appliance is not connected to a fume exhaust device. It shall be installed in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.



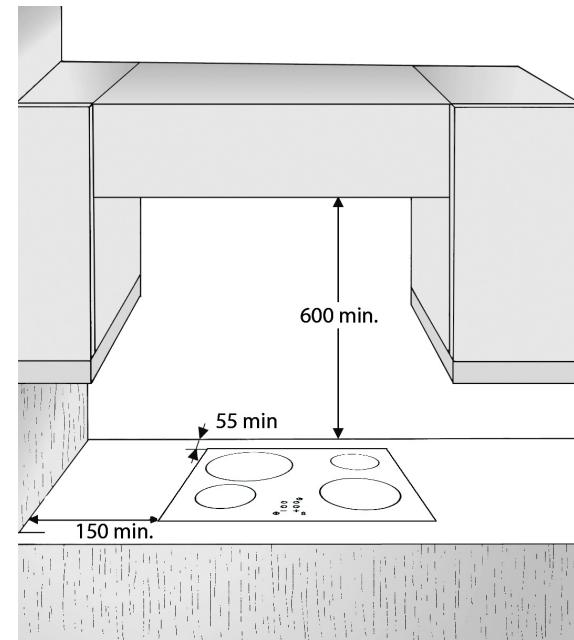
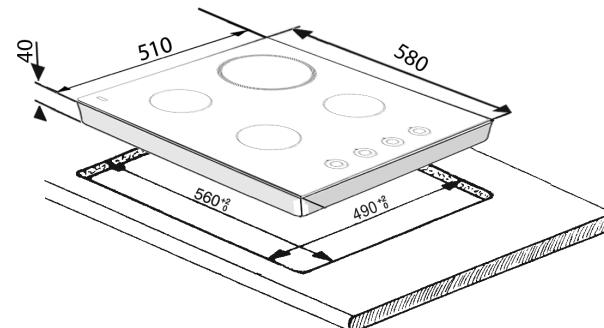
Top 30 mm



Top 40 mm



### DIMENSIONS AND DISTANCES TO BE MAINTAINED (mm)



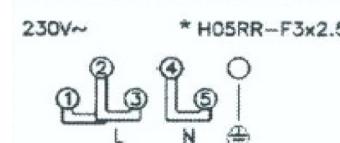
## ELECTRICAL CONNECTION

#### ! WARNING

This operation must be performed by a qualified technician.

#### ! WARNING

- The electrical connections must comply with local regulations.
- The earthing of this appliance is compulsory by law.
- Do not use an extension cord.



POWER SUPPLY: 220-240 V ~ 50/60 Hz

**IMPORTANT:** the data relevant to the voltage and power absorption are indicated on the rating plate.

## ASSEMBLY

After having cleaned the perimeter surface, apply the supplied gasket to the hob as shown in the figure.



Position the hob in the worktop opening made respecting the dimensions indicated in the Instruction.

**NOTE:** the power supply cable must be long enough to permit its upward extraction.

To secure the hob, use the brackets provided with it. Fit the brackets into the relevant bores and fasten them by means of their screws in accordance with the thickness of the worktop (see the following figures).

## AFTER-SALES SERVICE

Before calling the After-Sales Service, make sure you can give the following information:

- type of fault or problem;
- exact model (written on the label affixed to the instruction/warranty);
- service number that follows the word SERVICE on the rating plate under the hob and on the label affixed to instruction/warranty;
- your complete address and phone number.

If any repairs are required, please contact an authorised After-Sales Service, as indicated in the warranty.

SERVICE 0000 000 0000



## CLEANING THE HOB SURFACE

### WARNING

- Do not use steam cleaners.
- Before cleaning, make sure the cooking zones are switched off and that the residual heat indicator ("H") is not displayed.

IMPORTANT: Do not use abrasive sponges or scouring pads. Their use could eventually ruin the glass.

- After each use, clean the hob (when it is cool) to remove any deposits and stains due to food residuals.
- Sugar or foods with a high sugar content damage the hob and must be immediately removed.
- Salt, sugar and sand could scratch the glass surface.
- Use a soft cloth, absorbent kitchen paper or a specific hob cleaner (follow the Manufacturer's instructions).

## DECLARATION OF CONFORMITY (CE)

- This hob has been designed, constructed and marketed in compliance with:
  - safety objectives of the "Low Voltage" Directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments);
  - protection requirements of EEC Directive "EMC" 2004/108/EC.
- This hob is suitable for contact with foodstuffs and complies with EEC (CE) Regulation n. 1935/2004.

## SAFEGUARDING THE ENVIRONMENT



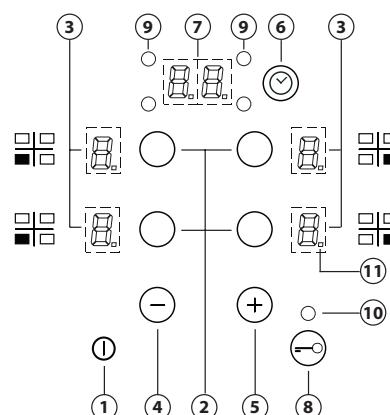
### Disposal of packing material

The packing material is 100% recyclable and is marked with the recycle symbol (♻). The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

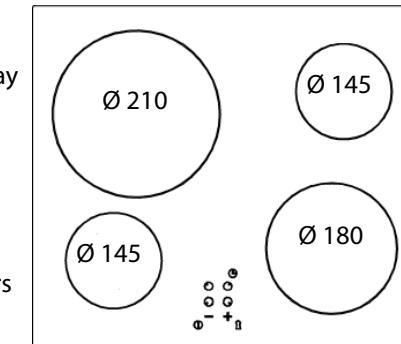
### Scraping the product

- This appliance is marked in compliance with European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE).
- By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
- The symbol (☒) on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

## PRODUCT DESCRIPTION



1. On/Off
2. Cooking zone
3. Set value display
4. Increase
5. Decrease
6. Timer
7. Timer display
8. Lock
9. Timer indicators
10. Lock indicator
11. Decimal point



## PRACTICAL ADVICE ON USING THE VITROCERAMIC HEATING ELEMENTS

- With the vitroceramic heating elements it is advisable to use flat-bottomed pots and pans of the same width (or slightly larger) as the hotplate.
- Avoid spilling liquids; therefore when boiling or heated, lower the heat setting.
- Do not leave the cooking zone activated when not being used or with empty pots or pans on it.
- Deactivate the zone at the end of cooking.

## HOW TO USE THE HOB

All operations can be performed using touch control sensitive keys (optical sensors) located on the front of the control board; each key has a corresponding display. All actions are confirmed by an audible signal.

**N.B.:** the first time that the hob is connected to the power supply, the keylock function will be inserted. Press button 8 to deactivate it and start using the product.

### Switching the appliance on and off. "Mini-Square" Touch control

Switching on the appliance:

1. Touch the key ① for 2 seconds.

The control is powered on: the power level indicator (3) shows 0.

The next operation must be performed within 10 seconds or the appliance will automatically switch off.

### Switching on a cooking zone

After switching on the appliance by pressing ①, a cooking zone must be switched on within 10 seconds as follows:

1. Press the key 2 corresponding to the cooking zone. The relative display will show 0 flashing, indicating that the zone is now on.

2. Set the power level (1 to 9) using the keys + and - (5/4).

The keys + and - have a repeater function, i.e. holding these keys pressed will increase or reduce the setting by one unit every 0.3 seconds.

Only one cooking zone may be switched on at a time, so only one hob zone is flashing at a time.

### Switching off the cooking zone

1. The cooking zone must be on.
2. Press keys + and - (5/4) simultaneously the zone will switch off immediately.

### Residual heat indicators

While the cooking zone is still hot enough to cause burns, the corresponding display shows the symbol H (residual heat). The symbol only disappears when the temperature falls below 60°C and there is no longer any risk of burning.

The display shows 0 as long the temperature remains below 60°C, switching to H only when the temperature raises above 60°C.

To save energy, switch off the cooking zone before cooking is completed in order to make use of the residual heat. The residual heat indicator H will go out if the power supply is interrupted.

The appliance may be switched off at any time by pressing the power key ①.

### Appliance lock function

The entire appliance may be locked to prevent unintentional operation pressing the lock key (8).

The lock function is not deactivated before the appliance is switched off, it will still be active when the appliance is next switched on.

While the lock function is activated, operating the keys, will have no effect.

### Automatic switch off

If one or more of the cooking zones is left on by mistake, the control will automatically switch them off after a certain time limit.

In the event of automatic switch off, the symbol H is displayed.

To prevent automatic switch off, simply touch the zone selection key or the + and - keys before the time limit expires.

## **Automatic preheating (Heat-up function)**

This function simplifies the cooking process as it obviates the need of human intervention. The cooking zone is first preheated at maximum power to rapidly bring the zone up to the cooking temperature, after which the power is automatically reduced to the preset level.

| <b>Power level</b> | <b>Heat-up function (Time in minutes)</b> |
|--------------------|-------------------------------------------|
| 1                  | 1'11"                                     |
| 2                  | 2' 44"                                    |
| 3                  | 4' 47"                                    |
| 4                  | 5' 28"                                    |
| 5                  | 6' 26"                                    |
| 6                  | 1' 11"                                    |
| 7                  | 2' 44"                                    |
| 8                  | 2' 44"                                    |
| 9                  | -                                         |

### **Activating the automatic preheating function**

Select the cooking zone by pressing key **2**. Select power level 9 using the - key, then select level 9 with a decimal point, using the + key. Now select the desired power level, e.g. 6, using the - key. In the automatic preheating mode, the cooking zone display will alternately show the set level ("6") with a decimal point (**11**).

### **Changing the power level setting during automatic preheating**

1. The relative cooking zone must be on. The decimal point (**11**) on the corresponding display must be lit up.
2. The heat-up value can only be increased with the + button. If the level is increased, the + new preheating time will be calculated taking into account the time elapsed since the previous setting.

Example: Level 1 is first selected, corresponding to a preheating time of 1'11". After 30", the power level is increased to 4, which requires a preheating time of 5'28". After changing the level, the automatic preheating will last a further 4'58" (5'28"-30" = 4'58").

### **Deactivating the automatic preheating function.**

1. The relative zone must be on. The decimal point (**13**) on the corresponding display must be lit up.
2. Press - (**4**) after the function has been activated for at least 10 seconds.

### **Timer function**

This automatic function also obviates the need of human intervention during the entire cooking cycle. The cooking zone is automatically switched off after setting the time period.

### **Activation of the timer function.**

1. The zone to be programmed must be on.
2. Select a level between 1 and 9.
3. Press the timer key (**7**): the timer display will show "00".
4. Select the cooking time (from 0 to 99 minutes) using keys + and - (**5/4**).

The timer function is + automatically activated within a few seconds. The indicator light (**9**) corresponding to the programmed zone illuminates. To rapidly adjust the cooking time, hold pressed the + or - keys.

The timer function applies to all hob zones.

### **Changing a previously set cooking time.**

The programmed cooking time may be changed at any time.

1. The relative zone must be on. The corresponding display flashes together with the LED corresponding to the zone timer (**9**).
2. Press the timer key (**7**).
3. Set a new cooking time using the keys + and - (**5/4**).

To rapidly adjust the cooking time, hold pressed the + or - keys.

### **Deactivating the timer function.**

When the set cooking time has elapsed, an audible signal sounds for 2 minutes. To interrupt the signal, simply press any key. The cooking zone is now switched off.

If you want to interrupt the timer before the programmed time period has elapsed:

1. The relative zone must be on.
2. Press the timer key (**7**).
3. Zero the time by pressing - (**4**). The timer is now deactivated but the cooking zone will remain on until it is switched off manually.

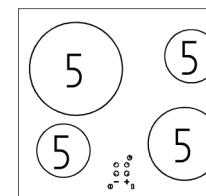
### **Rapid switch off**

1. The relative zone must be on.
2. Press keys + and - (**5/4**) simultaneously; the cooking zone is switched off immediately. The timer will also be deactivated.

### **POWER LIMITATION**

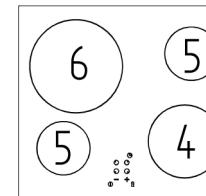
This hob model has a maximum power limitation function carried out by means of software. Therefore, if the user wishes to activate a cooking zone at a power higher than that allowed, the system emits an acoustic signal and prevents the zone power increase; at the same time the symbol  is shown on the display.

E.g. Assuming the user has set the following levels, utilizing all the available power:



If the user tries to increase the power level of a given zone, a double beep sounds and the power levels will not be modified.

However, by reducing the power level of one of the other zones, the level of the required zone can be increased:



### **ADVICE ON USING THE VITROCERAMIC HEATING ELEMENT**

| Energy regulator | Heat intensity | Types of cooking                                                                                                                              |
|------------------|----------------|-----------------------------------------------------------------------------------------------------------------------------------------------|
| 1-2              | Minimum        | <ul style="list-style-type: none"> <li>- Melting fat, etc.</li> <li>- Heating small amounts of liquid</li> </ul>                              |
| 3-4              | Very low       | <ul style="list-style-type: none"> <li>- Heating medium amounts of liquid</li> <li>- Preparing long-cooking sauces and creams</li> </ul>      |
| 5-6              | Low            | <ul style="list-style-type: none"> <li>- Thawing</li> <li>- Heating large amounts of liquid</li> <li>- Cooking below boiling point</li> </ul> |
| 7-8              | Medium         | <ul style="list-style-type: none"> <li>- Cooking tender roasts</li> <li>- Cooking at boiling point</li> </ul>                                 |
| 9-10             | High           | <ul style="list-style-type: none"> <li>- Cooking roasts</li> <li>- Boiling meat</li> <li>- Cooking meat in pan</li> </ul>                     |
| 10-11            | Maximum        | <ul style="list-style-type: none"> <li>- Bringing large amounts of liquid to boil</li> <li>- Frying</li> </ul>                                |