

Installation advices - Instructions for the use



TOUCH CONTROL INDUCTION
COOKING HOBS

100% ELBA QUALITY
MADE IN ITALY



ELBA
TALENT FOR COOKING



Made in Italy

Dear Customer,

Thank you for having purchased and given your preference to our product.

The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please preserve this booklet carefully. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

DECLARATION OF CE CONFORMITY

- This appliance has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This appliance has been designed, constructed, and marketed in compliance with:
 - Safety requirements of the "Low voltage" Directive 2014/35/EU;
 - Safety requirements of the "EMC" Directive 2014/30/EU;
 - Requirements of EU Directive 93/68/EEC;
 - Requirements of EU Directive 2011/65/EU.



IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

IMPORTANT: This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

Read the instructions carefully before installing and using the appliance.

- This appliance has been designed and manufactured in compliance with the applicable standards for the household cooking products and it fulfills all the safety requirements shown in this manual, including those for surface temperatures.
Some people with sensitive skin may have a more pronounced temperature perception with some components although these parts are within the limits allowed by the norms.
The complete safety of the appliance also depends on the correct use, we therefore recommend to always pay a extreme attention while using the product, especially in the presence of children.
- After having unpacked the appliance, check to ensure that it is not damaged.
In case of doubt, do not use it and consult your supplier or a professionally qualified technician.
- Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the appliance.**
- **IMPORTANT:** The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.

- Do not operate your appliance by means of an external timer or separate remote-control system.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- Do not use a steam cleaner because the moisture can get into the appliance therefore making it unsafe.
- Do not cover the hob with aluminium foils.
- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in bare feet.
- If you should decide not to use this appliance any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- After use, ensure that the controls are in the off position.
- Children less than 8 years of age 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 the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.

- **WARNING:** During use the appliance and its accessible parts become hot; they remain hot for some time after use.
 - Care should be taken to avoid touching heating elements on the hob.
 - To avoid burns and scalds, young children should be kept away.
- Make sure that electrical cables connecting other appliances in the proximity of the cooktop cannot come into contact with the hob.
- **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 surfaces.
- Do not place or leave empty pans on the glass ceramic hob.
- Do not allow heavy or sharp objects to drop on the glass ceramic hob.
- Do not scratch the hob with sharp objects. Don't use the hob as a work surface.
- **WARNING:** If the hob is cracked or otherwise damaged by falling objects etc., disconnect the appliance from the electrical power supply to avoid the possibility of electric shock and call Customer Service.
- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.

- If the appliance is not fitted with a supply cord and a plug, or with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- **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 of age shall be kept away unless continuously supervised.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- **INDUCTION HOBS:**
 - Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
 - Do not use metallic kitchen utensils (e.g. ladles). It is preferable to use plastic or wood kitchen utensils.
 - Please use pans of recommended size (see minimum pan diameter recommended). It is not advisable to use pans smaller than the cooking zone. The pans have to be placed in the centre of the cooking zone.
 - Do not use defective pans or pans with a curved bottom.
 - Please use suitable pans marked for induction cooking.
 - Please keep your distance from the electromagnetic fields by standing 5-10 cm from the cooking zones. When possible use the rear cooking zones.
 - Magnetic objects (e.g. credit cards, floppy disks, memory cards) and electronic instruments (e.g. computers) should not be placed near the induction hob.

- The heating of magnetic tins is forbidden! Closed tins may explode by exceeding pressure while heating. There is a burning risk with open tins as well, because the integrated temperature protection will not work correctly.

ENERGY LABELLING/ECODESIGN

- Commission regulation (EU) No 66/2014 (implementing Directive 2009/125/EC of the European Parliament and of the Council).

Reference to the measurement and calculation methods used to establish compliance with the above requirements:

- Standard EN 60350-2 (hobs: electric cooking zones and/or areas).

USE OF THE APPLIANCE, ENERGY SAVING TIPS

HOB

INDUCTION COOKING ZONES AND/OR AREAS

- To save electricity, use lids whenever possible.
- When the pan comes to the boil, turn the heat down to the level desired.
- Please use suitable pans marked for induction cooking. Some cookware available on the market has an effective ferromagnetic area which is much smaller than the diameter of the pan itself. Avoid using this cookware because the induction cooktop may not function properly or may be damaged.
- Always use pans/coffee pots with thick, completely flat bottom. Do not use pans/coffee pots with concave or convex bottom; these could cause overheating of the cooking zone.
- Important: Do not use pots/coffee pot adaptors.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2012/19/UE.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



Advice for the installer

1 INSTALLATION

IMPORTANT:

- The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment.
Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may have.
- This appliance is to be installed only by an authorised person according to the current local regulations and in observation of the manufacturer's instructions.
Failure to comply with this condition will render the guarantee invalid.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- This appliance shall only be serviced by authorized personnel.
- Always disconnect the cooktop from mains power supply before carrying out any maintenance operations or repairs.
- **Important: The use of suitable protective clothing/gloves is recommended when handling or installing this appliance.**
- **The appliance must be housed in heat resistant units.**
- **The walls of the units must not be higher than work top and must be capable of resisting temperatures of 70 °C above room temperature.**
- **We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150 °C to avoid delamination.**
- **Do not install the appliance near inflammable materials (eg. curtains).**

WARNING

When correctly installed, your product meets all safety requirements laid down for this type of product category.

However special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

STANDARD INSTALLATION

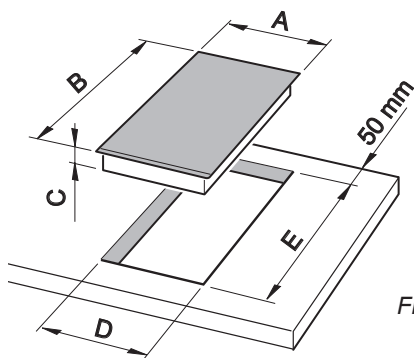


Fig. 1.1a

FLUSH INSTALLATION (MODELS WITHOUT METAL TRIM/S ONLY)

If you wish to install the hob flush with the work surface, it is necessary to execute/carry out a milling in the hole of the cut-out as indicated in fig.1.1b

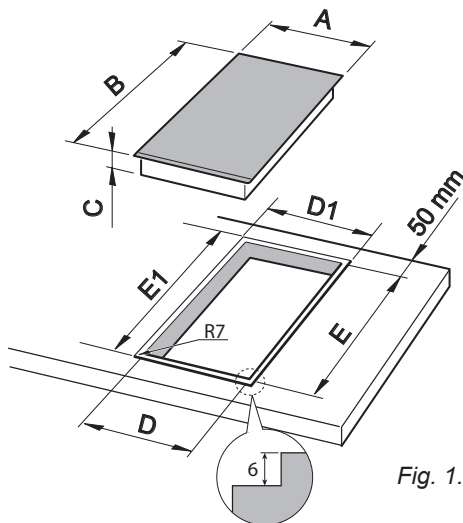


Fig. 1.1b

Description	Measures (mm)						
	A (*)	B (*)	C (**)	D	D1	E	E1
30cm wide models	300	520	54 or 60 for flush installation	270	305	480	525

(*) For models with metal trim/s add 4mm to the measurement for each trim.
Example: front metal trim= B+4mm.

(**) from the top of countertop to bottom of cooktop.

FITTING REQUIREMENTS

This cooktop can be built into a working surface 30 to 50 mm thick and 600 mm deep. In order to install the ceramic hob into the kitchen fixture, a hole with the dimensions shown in figures 1.1a and 1.1b has to be made, keeping in consideration the following:

- The cooktop shall not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the cooktop electronics.
- If the cooktop is installed above an oven, the oven shall be provided with cooling fan. The two appliances should be connected to the electrical supply with independent connections.
- **IMPORTANT WARNING! This cooktop requires adequate supply of fresh, cool air to fully function. The base of the cooktop must have direct unrestricted ventilation to the room where the cooktop is installed. Follow the requirements of figure 1.3a or 1.3b.**
- The ceramic hob must be kept no less than 60 mm away from any side wall (from side edge of cutout).
- The rear wall must be at least 50 mm from the ceramic hob (from rear edge of cutout)
- There must be a distance of at least 650 mm between the hob and any wall cupboard or extractor hood positioned immediately above (see fig. 1.2).
- The walls surrounding the cooktop must be made of heat-resistant material.
- **Do not install the appliance near inflammable materials (eg. curtains).**

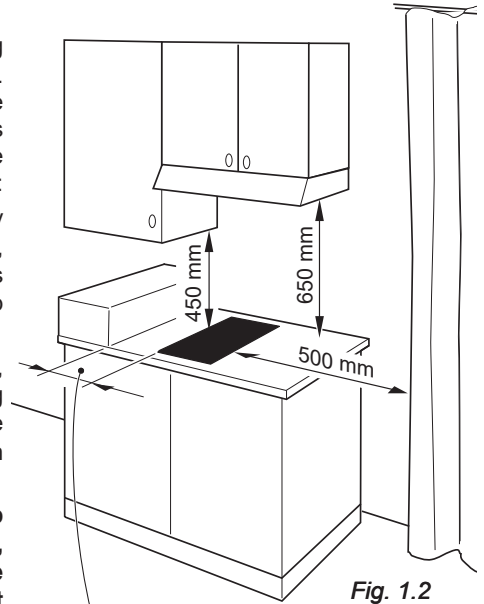
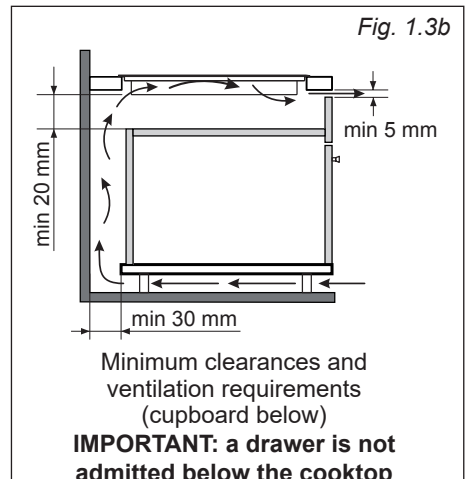
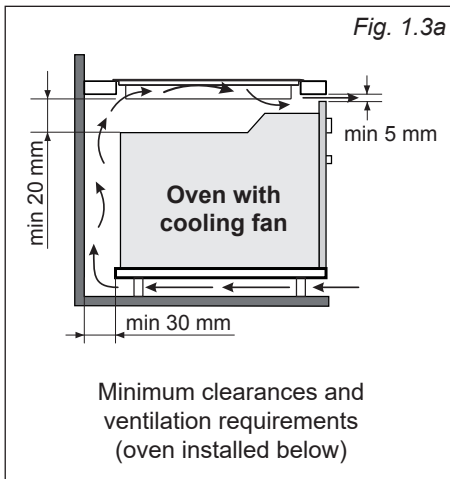


Fig. 1.2

60 mm minimum
between the side of the
cut-out and the side wall



FASTENING THE COOKTOP

Each cooktop is provided with an installation kit including brackets and screws for fastening the cooktop to benches from 30 to 50 mm thick.

The kit includes four metal clips “A” and four self-threading screws “B” (fig. 1.4a, 1.4b).

- Cut the unit according to the dimensions in fig. 1.1.
- Turn the hob upside down and rest the glass side on a soft surface.
- Spread the seal “C” around the edge of the hob.
- Put tabs “A” into the mountings by using the screws “B” (only tighten screws a few turns).

Make sure that the metal clips are mounted correctly as shown in the figure 1.4b.

- Put the cooktop into the cutout and position it correctly.
- Put tabs “A” into place. Tighten screws “B” until the cooktop is completely secured.
- If necessary, using a sharp cutter or trimmer knife, trim the excess sealing material around the edge of the cooktop. Take care not to damage the workbench.
- In case to install the hob flush with the work surface, fill any gaps between the glass and along the perimeter of the work surface with insulating silicone, and wipe away any excess.

IMPORTANT: Spread the sealing material “C” around the edge of the hob (edge of the glass).

The sealing material “C” must be installed correctly to guarantee a perfect seal between the appliance and the unit. Incorrect installation may cause irreparable damage to the appliance.

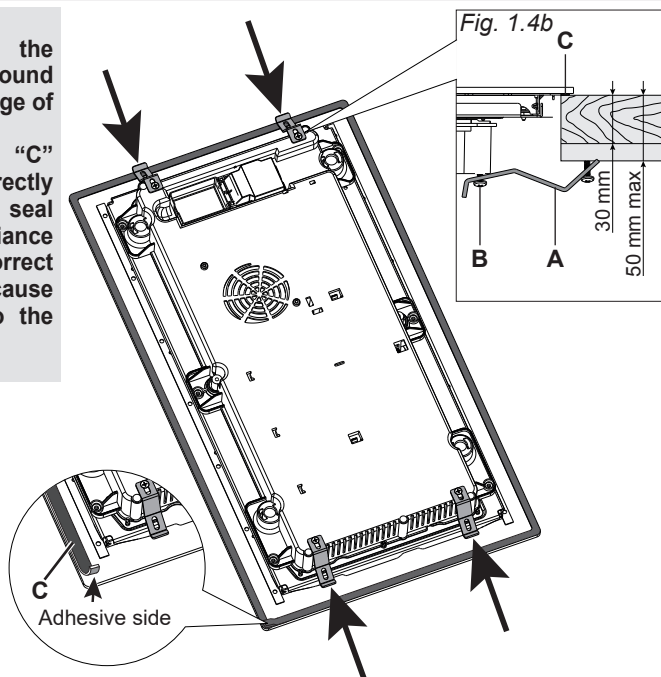


Fig. 1.4a

2 ELECTRICAL SECTION

IMPORTANT: Installation must be carried out according to the manufacturer's instructions. Incorrect installation may cause harm and damage to people, animals or property, for which the manufacturer accepts no responsibility.

Before carrying out any work on the electrical section of the appliance, it must be disconnected from the mains.

Connection to a good earth wiring system is absolutely essential.

The manufacturer accepts no responsibility for any inconvenience caused by failure to comply with this rule.

Before carrying out any work on the electrical section of the appliance, it must be disconnected from the mains.

If the hob surface is cracked disconnect the appliance from the mains and contact the After-Sales Service.

GENERAL

- Connection to the electric power supply must be carried out by a qualified technician and following the appropriate safety regulations.
- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- If the hob is supplied without plug, fit a standard plug which is suitable for the power absorbed by the appliance and in conformity with the local rules in force.
- The colours of the wires in the appliance power cable may not correspond with the colours marked on the terminals of your electrical plug. The plug should always be wired as follows:

- connect the green/yellow wire to the terminal marked with the letter **E** or the earth symbol \perp or coloured green/yellow;
- connect the blue wire to the terminal marked with the letter **N** or coloured black;
- connect the brown wire to the terminal marked with the letter **L** or coloured red.
- The plug must be connected to an outlet connected to the grounding unit in conformity to security norms.
- If the appliance is to be connected directly to the mains, it must be placed with an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 50°C above ambient.
- Once the appliance has been installed, the power switch or power plug must always be in a accessible position.
- If the power supply cable is damaged it must be substituted by a suitable cable available in the After Sales Service.
- The appliance must be powered individually; any other appliance installed nearby must be powered separately.
- **N.B. For connection to the mains, do not use adapters, reducers or branching devices as they can cause overheating and burning.**

In the event that installation should require modifications to the mains supply wiring system, it is recommended that a qualified technician be called to carry out substitution.

The technician will also have to verify that the cross-section of the electric cables on the power point match the appliance's power rating.

CONNECTION/REPLACING THE POWER SUPPLY CABLE

Important! This cooktop must be connected to the electricity supply only by an authorised person.

To connect the feeder cable to the hob it is necessary to carry out the following operations:

- Turn the cooktop over and unhook the terminal board cover by inserting a screwdriver into the two hooks “A” (fig. 2.1).
- Open the cable gland by unscrewing screw “F” (fig. 2.3), unscrew the terminal screws and remove the cable.
- The new supply cable, of suitable type and section, is connected to the terminal board following the diagram in fig. 2.2.
- Close the cover of the terminal board (check the two hooks “A” are correctly hooked).

NOTE: The earth conductor must be left about 3 cm longer than the others.

Le operazioni devono essere eseguite da un tecnico qualificato.

SECTION OF THE SUPPLY CABLE TYPE “H05RR-F”

or
“H05V2V2-F” (resistance to
temperatures of 90°C)

220-240 V ac (V 2 ac) 3 x 1,5 mm² (*) (**)

(*) Connection possible with plug and outlet.

(**) Connection with wall box connection.

220-240 V ac (V 2 ac)

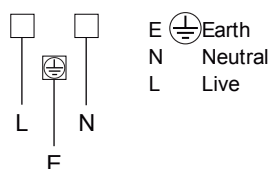


Fig. 2.2

Models provided with power supply cable. WARNING: If the power supply cable is damaged, it must be replaced only by an authorised service agent in order to avoid a hazard.

Fig. 2.1

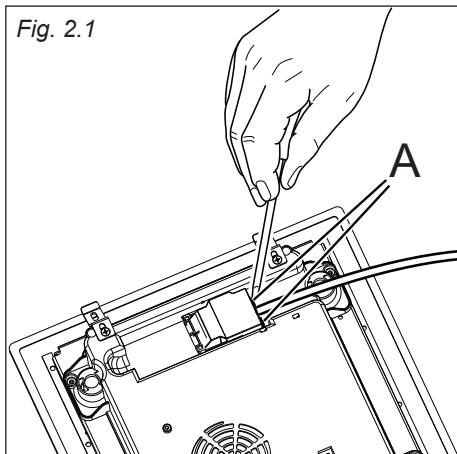
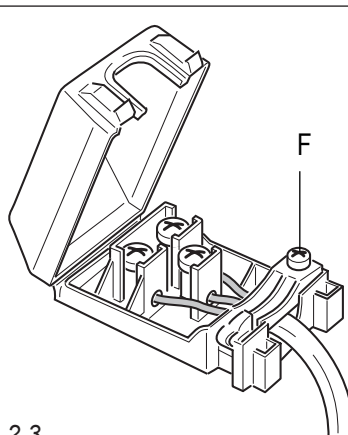


Fig. 2.3

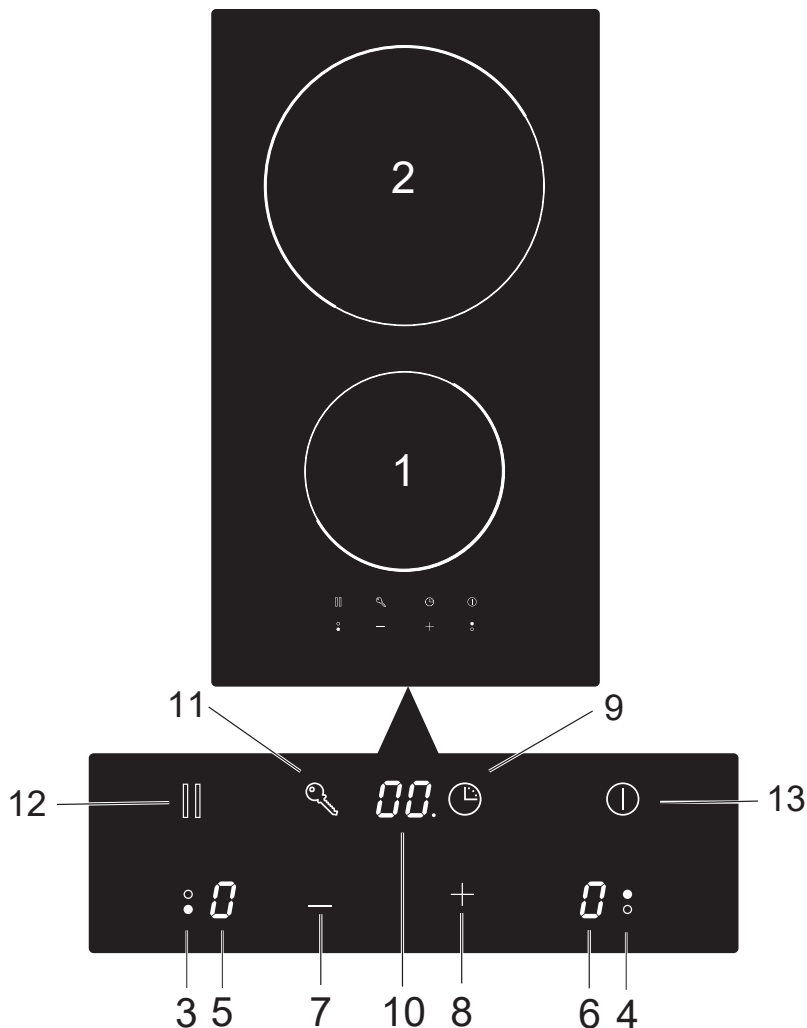


Advice for the users

1

FEATURES AND TECHNICAL DATA

Fig. 1.1



Note:

These figures are indicative only. The symbols may vary.

Attention: Detach the appliance from the mains if the ceramic glass is cracked and contact the After- Sales Service.

Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

Electrical insulation Class I

COOKING POINTS

1. Induction cooking zone Ø 145 mm - 1200 W (Booster Power: 1600 W)
2. Induction cooking zone Ø 210 mm - 1500 W (Booster Power: 2000 W)

TOUCH-CONTROL DESCRIPTION

3. Front cooking zone key
4. Rear cooking zone key
5. Front cooking zone display
6. Rear cooking zone display
7. Decreasing key of values on operative display (power or timer)
8. Increasing key of values on operative display (power or timer)
9. Timer key
10. Automatic cooking (timer) display
11. Child lock selection key (Key Lock)
12. Pause function key
13. ON/OFF key

Note:

- Each selection (by touching one of the keys) is indicated by an acoustic signal (beep).
- The touch control area is switched off automatically (and a warning beep sounds every 10 seconds):
 - if one or more keys are touched for more than 10 seconds;
 - if an object is positioned on the touch control area;
 - in the case of spillage of liquids on the control keys.

2 USE OF INDUCTION HOB

The ceramic hob is fitted with induction cooking zones. These zones, shown by graphic elements painted on the ceramic surface, are controlled by a touch control system.

INDUCTION COOKING SYSTEM

When your induction hob is switched On and a cooking zone has been selected, the electronic circuits produce induced currents that instantaneously heat the bottom of the pan which then transfers this heat to the food.

Cooking takes place with hardly any energy loss between the induction hob and the food.

Your induction hob operates only if a correct pan/coffee pot with the right features is placed on a cooking zone. Please refer to “**COOKWARE/COFFEE POT FOR INDUCTION COOKING**”.

COOKWARE/COFFEE POT FOR INDUCTION COOKING


The induction cooking system OPERATES ONLY if using correct cookware suitable for induction cooking (normally identified by an induction symbol on the bottom of the cookware/coffee pot). The use of not suitable cookware may cause damage to the appliance.

The bottom of the pan/coffee pot has to be ferromagnetic to generate the electromagnetic field necessary for the heating process (meaning a magnet has to stick to the bottom of the pan/coffee pot).

To check if a pan/coffee pot is suitable or not:

- glass, wood, porcelain, ceramic, stoneware;
- pure stainless steel, aluminium or copper without magnetic bottom.

To check if a pan/coffee pot is suitable or not:

- Test the bottom of the pan/coffee pot with a magnet: if the magnet sticks, the pan is suitable.
- If a magnet is not available pour a small amount of water inside the pan/coffee pot and place the pan on a cooking zone. Switch on the cooking zone: if the cooking zone display shows alternately the set power level and “

Important note: the cooking zones will not operate if the pan/coffee pot diameter is too small. To correctly use the cooking zones follow the indications given in the following table.

Induction cooking zone	Minimum pan diameter recommended (referred to the bottom of the pan/coffee pot)
Cooking zone Ø 145 mm	90 mm
Cooking zone Ø 210 mm	130 mm

IMPORTANT: Some cookware available on the market is not of good quality or has an effective ferromagnetic area which is much smaller than the diameter of the pan itself. Avoid using this cookware because the induction cooktop may not function properly or may be damaged.

Pay attention: The pan/coffee pot shall always be centred over the middle of the cooking zone. It is possible to use oversized pans/coffee pots but its bottom shall not touch the other cooking zone. Always use pans/coffee pots with thick, completely flat bottom.

Do not use pans/coffee pots with concave or convex bottom; these could cause overheating of the cooking zone.

Note: Some types of pans/coffee pots could cause noise when used on an induction cooking zone. The noise does not mean any failure on the appliance and does not influence the cooking operation.

HOW TO SWITCH ON/OFF THE COOKTOP

Switching ON

Touch the key ① and keep it pressed until the touch control system is lit. (fig. 2.1).

The displays of the cooking zones read “0”.

Notes:

- If the safety Child Lock protection is active, the cooktop can be used only after having deactivated this protection (see chapter CHILD LOCK SAFETY).
- Auto switch-Off: If a cooking zone is not turned On within 10 seconds, the cooktop will automatically switch off.

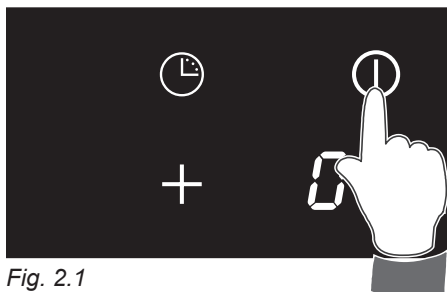


Fig. 2.1

Switching OFF

The cooktop may be switched Off at any time by pressing the key ①.

If any cooking zones are turned On, they will be turned Off.

POWER IGNITION AND ADJUSTMENT OF A COOKING ZONE

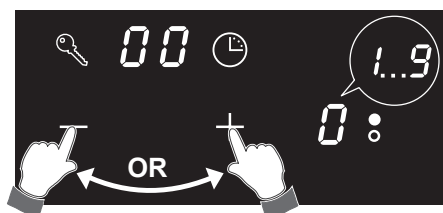
To turn On a cooking zone the cooktop must be switched On (see section “HOW TO SWITCH ON/OFF THE COOKTOP”).

- Select a cooking zone by touching the relevant key of the cooking zone to be used (fig. 2.2).
- Press the key + and keep it pressed until the desired power level, ranging between “1” and “P” is set.
As an alternative, press the key —. The choice starts from level “P” (maximum level) down to “1” (minimum level).
- To switch Off a cooking zone, press the key — and keep it pressed until the display shows (0) or alternatively press the keys + and — at the same time.
- The cooking zone display shows the selected level.
- The power level can be modified at any time.

Fig. 2.2



Fig. 2.3



AFTERHEAT IN COOKING ZONE/S

When switching off a cooking zone (power level “0”), if the temperature of the zone is too warm to be touched the display will show alternately “H” and “0”. Whenever the touch control is switched off, the residual heat is shown by a static “H”.

Avoid touching the hob surface over the cooking area. Please pay special attention to children.

It is still possible to start cooking again; just set the required power level.

“H” is turned OFF when the cooking zone temperature drops below a preset temperature.

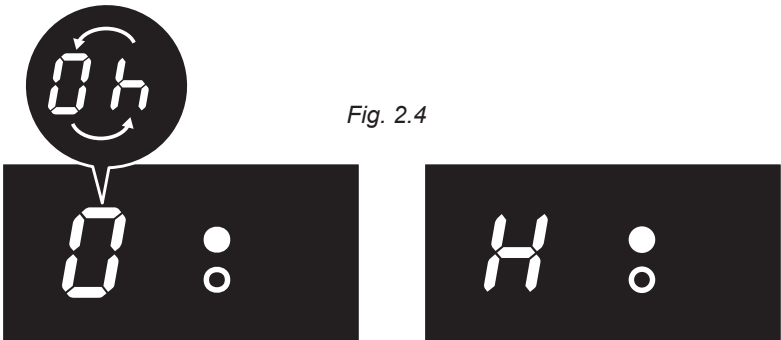


Fig. 2.4

COOKING ZONE POWER LEVEL	Ø 145 mm (Watt power)	Ø 210 mm (Watt power)
1	75 W	100 W
2	175 W	200 W
3	225 W	300 W
4	350 W	500 W
5	500 W	700 W
6	650 W	900 W
7	800 W	1100 W
8	1000 W	1300 W
9	1200 W	1500 W
P	1600 W	2000 W

BOOSTER FUNCTION (“FAST HEATING”)

This function allows the cooking zone to operate at the “Booster” maximum power (above the nominal power) for maximum 10 minutes; it could be used, for example, to rapidly heat up large amount of water.

To activate the “Booster” function: The touch control must be switched ON (see section “How to Turn the Touch Control ON and OFF”).

Set the power level “9” on the selected cooking zone, then just touch the key \oplus until the relevant display shows “P”, or as an alternative, press the key \ominus .

At the end of the “Booster” program (10 minutes) the cooking zone is automatically set to the power level “9”.

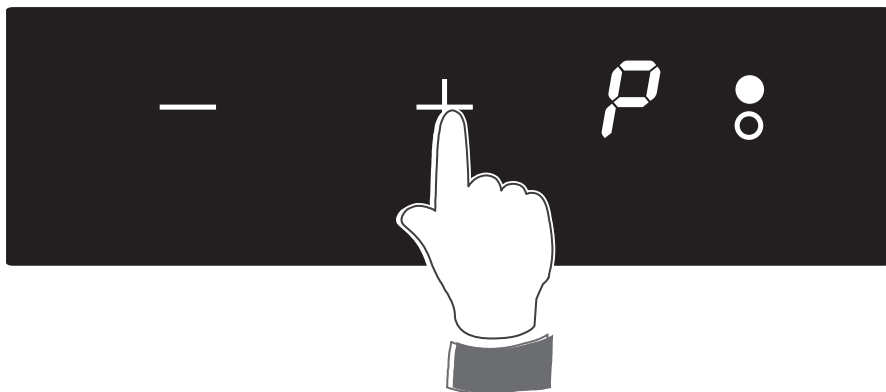
With the zone at the Booster level:

- if touching the key \oplus , no change is performed;
- if touching the key \ominus , a beep sounds, the “Booster” heat up program is cancelled and the power level set to “9”.

IMPORTANT NOTES:


- The “Booster” function is not suitable for use with non water based cooking.
- Do not use this function for heating oil (e.g. deep fat frying).

Fig. 2.5



KEY LOCK SAFETY - CHILD LOCK SAFETY

This function locks the “touch-control” keys against unwanted activation.

To activate the key-lock press the key ; the indicator light above the key symbol will light up for a few seconds. Then, if pressing any function key, the light above the key-lock symbol will light up again for a few seconds to indicate that the safety key-lock is active.

- Cooking zone/s operating (power level already set): with the key-lock protection active it is only possible to switch off the cooktop.
- Cooktop off: with the key-lock protection active it is not possible to use the cooktop. To use the cooktop deactivate this protection.



To deactivate the key-lock protection just press the key .



Fig. 2.6


PAUSE MODE

When at least one cooking zone is in operation, the cooking may be paused temporarily by touching the key  (fig. 2.7).

Already programmed automatic cookings are stopped and do not continue during the pause.

The residual heat calculation and operating time limitation continue and are not stopped.

The pause mode may last for max 10 minutes. If the pause mode is not terminated within the time, the cooktop switches Off automatically.

To deactivate the pause mode touch again the key .

The cooktop may be switched Off at any time with the On/Off key; any possibly program already set (pause mode included) is then terminated.

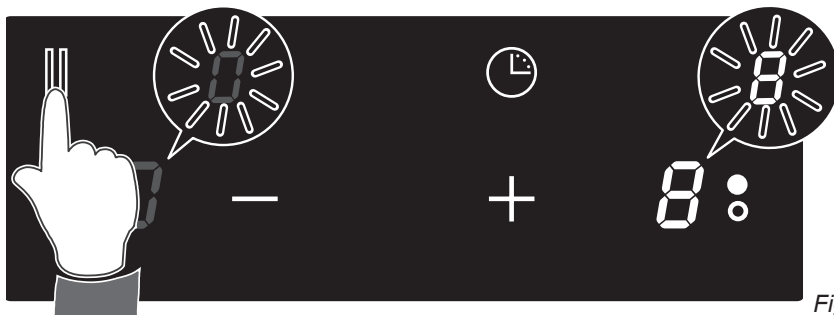



Fig. 2.7


PROGRAM FOR AUTOMATIC SWITCHING OFF OF ONE COOKING ZONE


This function permits to set a timer from “1” to “99” minutes for automatic turning Off of the cooking zone/s.

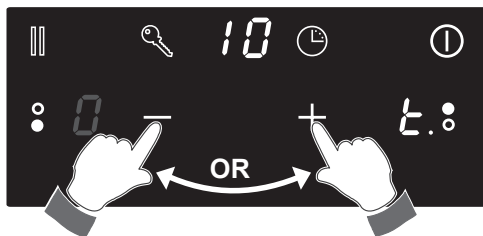
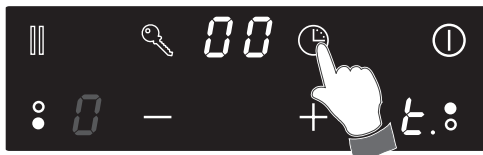
- Select the cooking zone and set the desired power level.
- Press the key  (timer); an acoustic signal (beep) will sound and the timer display shows “00”. The display of the cooking zone will show “t” (timer).
- Within 5 seconds, set the timer by using the timer keys $+$ or $-$ to increase or reduce the value.
By pressing the key $+$ the initial value is “1”.
By pressing the key $-$ the initial value is “99”.
If the selected time is “00”, the timer is switched off automatically after 5 seconds, while the zone stays on.
- The time can be changed at any time following the same procedure here above indicated (selecting previously the cooking zone if more than one zone is operating).
- To program another cooking zone, repeat as described above.
NOTE: The led indicating the cooking zone closest to the end of the program, is lighted. In the case of one programmed zone only, the led is always lit.

Now the program for automatic switching Off is complete.

At the end of the countdown the cooking zone will switch off automatically, an acoustic signal (beep) will sound (for one minute only), “00” will show on the timer display and the cooking zone display will show “t” (timer).

Press the key  to reset the timer.

Note: The program for automatic switch off can be cancelled at any time by resetting the timer to “00”. As an alternative, press the key  and keys $+$, $-$ at the same time (selecting previously the cooking zone if more than one zone is operating).



OPERATION TIME LIMIT OF COOKING ZONES

Each cooking zone is automatically switched OFF after a maximum preset time if no operation is performed.
The maximum preset time limit depends on the set power level, as illustrated in this schedule.
Each operation on the cooking hob by using the keys **+** , **-** will reset the maximum operation time at its initial value.

POWER LEVEL OF COOKING ZONES	OPERATION TIME LIMIT
1	10 hours
2	10 hours
3	10 hours
4	10 hours
5	10 hours
6	10 hours
7	10 hours
8	10 hours
9	3 hours
P	10 minutes

MAXIMUM POWER MANAGEMENT

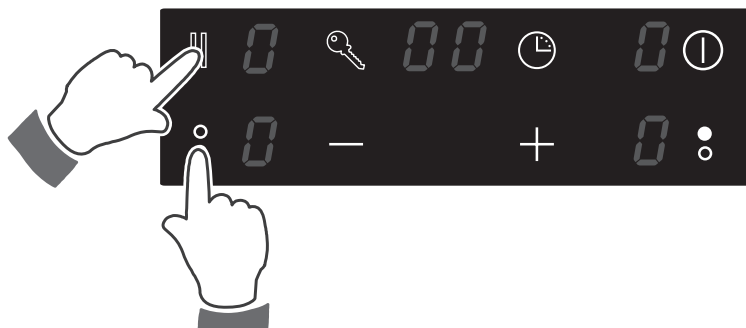
There are two options to reduce the maximum power limit of the appliance:

Option 1 “High range”(high maximum power)

The cooktop maximum power limit (3600 W) can be reduced to 2800 W or 3500 W.

To change the maximum power limit (only within 30 seconds from the electrical connection):

- Connect the appliance to the electrical power supply.
- With the safety key-lock protection deactivated and all the cooking zones off, press at the same time the pause function key, and front cooking zone key.



- An acoustic signal (beep) will sound and the current set maximum power limit can be read on the display, eg:



- “7” and “2”: maximum power limit = 3600 W;
- “2” and “8”: maximum power limit = 2800 W;
- “3” and “5”: maximum power limit = 3500 W;
- “6” and “0”: maximum power limit = 3600 W.

- Touch the keys $+$ or $-$ for selecting a new maximum power limit. Then, to set the new maximum power limit (shown on the displays) press at the same time the pause function key, and front cooking zone key. If this is not done within 60 seconds, the system resets automatically and the new power limit is not set.

Option 2 “Low range” (low maximum power)

Attention: when using one or more zones, the cooking times may become longer due to the operation of the maximum power management (see paragraph “POWER MANAGEMENT WHEN USING THE COOKTOP”).

The cooktop maximum power limit (3600 W) can be reduced to 1000 W, 1600 W, 2200 W or 2800 W.

To change the maximum power limit (only within 30 seconds from the electrical connection):

- Connect the appliance to the electrical power supply.
- With the safety key-lock protection deactivated and all the cooking zones off, press at the same time the pause function key, and rear cooking zone key.



- An acoustic signal (beep) will sound and the current set maximum power limit can be read on the display, eg:

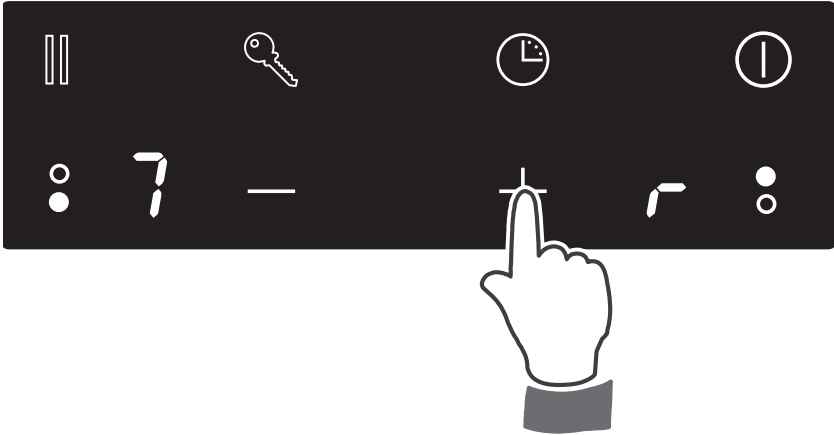


- “1” and “2”: maximum power limit = 3600 W;
- “1” and “0”: maximum power limit = 1000 W;
- “1” and “6”: maximum power limit = 1600 W;
- “2” and “2”: maximum power limit = 2200 W;
- “2” and “8”: maximum power limit = 2800 W;

- Touch the keys $+$ or $-$ for selecting a new maximum power limit. Then, to set the new maximum power limit (shown on the displays) press at the same time the pause function key, and rear cooking zone key. If this is not done within 60 seconds, the system resets automatically and the new power limit is not set.

POWER MANAGEMENT WHEN USING THE COOKTOP

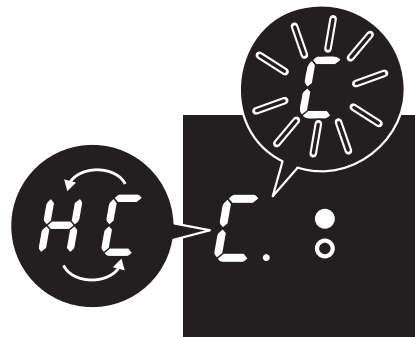
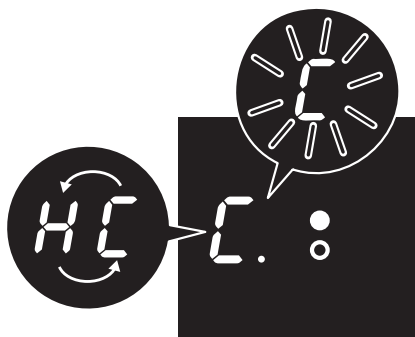
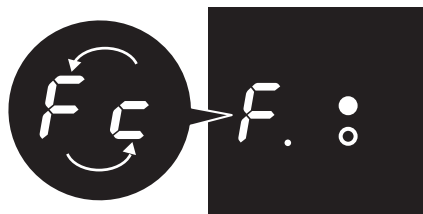
When using one or more cooking zones if the total power set on the zones is greater than the maximum power limit, an acoustic signal (beep) sounds and the last set zone shows “r” for 3 seconds; then the power of that zone is automatically reduced within the allowed limit.



THERMAL PROTECTIONS

The induction hob is fitted with safety devices to protect the electronic system and to protect each cooking zone from overheating.

- When the touch control reaches an ambient temperature above a preset temperature the heating elements are automatically switched off (the displays show “F” and “C” alternating - error message “F C”). In this case let the cooktop cool down before using again.



OVERHEATING OF COOKING ZONE

- Cooking zone OFF:** the cooking zone display shows “H” and “C” alternating or just “C” blinking.
- Cooking zone ON:** the cooking zone display alternates between set power level and “C” .
No power is delivered to the cooking zone.
Let the cooking zone cool down before using.

OVERHEATING OF INDUCTION GENERATOR

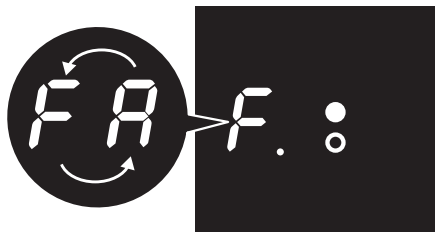
- Cooking zone OFF:** the cooking zone display shows “H” and “C” alternating or just “C” blinking.
- Cooking zone ON:** the cooking zone display alternates between set power level and “C” .
No power is delivered to the cooking zone.
Let the cooking zone cool down before using.

ERROR CODE ON THE DISPLAY/S

If an error message appears on the display/s (the display/s show/s “F” and another character alternating - e.g. “F” and “R”, “F” and “U”,):

1. Disconnect the cooktop from the mains.
2. Reconnect the cooktop and turn it on..
3. Wait for about two minutes and if the problem does not appear the cooktop can be used.
4. If the problem does not disappear repeat step from 1 to 3.
5. If the problem continues, disconnect the cooktop from the mains and contact your Authorised Service Centre

Important: In the case of error message, “F” and “L” or “F” and “L” see notes at pages 28.



DISPLAY/S OFF OR NOT CORRECTLY OPERATING

If a display or the displays are only partially lit or not lit.

1. Switch off the cooktop and disconnect it from the mains.
2. Reconnect the cooktop and turn it on.
3. Wait for about two minutes and if the problem does not appear the cooktop can be used.
4. If the problem does not disappear repeat step from 1 to 3.
5. If the problem continues, disconnect the cooktop from the mains and contact your Authorised Service Centre.

3

CLEANING AND MAINTENANCE

GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is switched off and disconnected from the electrical power supply.**
- It is advisable to clean when the appliance is cold.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- **Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.**
- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.**
- **Do not scratch the cooktop with cutting or sharp objects.**
- **Important: The manufacturer declines all liability for possible damage caused by the use of unsuitable products to clean the appliance.**

WARNING!

When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

CLEANING THE CERAMIC HOB

- Remove spillages and other types of incrustations.
- Dust or food particles can be removed with a damp cloth.
- If you use a detergent, please make sure that it is not abrasive or scouring. Abrasive or scouring powders can damage the glass surface of the hob.
- All traces of the cleaner must be removed with a damp cloth.
- Dust, fat and liquids from food that has boiled over must be removed as soon as possible. If they are allowed to harden they become increasingly difficult to remove. This is especially true in the case of sugar/syrup mixtures which could permanently pit the surface of the hob if left to burn on it.
- Do not put articles on the hob which can melt: i.e plastic, aluminium foil, sugar, sugar syrup mixtures etc.
- If any of these products has melted on the ceramic surface, you should remove it immediately (when the surface is still hot) by using a proper scraper to avoid any permanent damage to the surface of the hob.
- Avoid using a knife or other sharp utensil as these may damage the ceramic surface.
- Do not use steel wool or an abrasive sponge which could scratch the surface permanently.



The manufacturer cannot be held responsible for possible inaccuracies due to printing or transcription errors in the present booklet.

The manufacturer reserves the right to make all modifications to its products deemed necessary for manufacturer commercial reasons at any moment and without prior notice, without jeopardising the essential functional and safety characteristics of the appliances.

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