

Installation advices - Instructions for the use



INDUCTION BUILT-IN COOKTOPS

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

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.



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, 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.

- Models provided with power supply cable. If the power supply cable is damaged, it must be replaced only by an authorised 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 HOBBS:**
 - 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.
- **IMPORTANT WARNING:** The induction hob complies with European Standards for domestic cooking appliances. Therefore it should not interfere with other electronic units. Persons with cardiac pacemakers or any other electrical implants must check with their doctor if they can use an induction cooking system (and check any possible interferences with the implants).

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.

Advice for the installer

1 INSTALLATION

IMPORTANT:

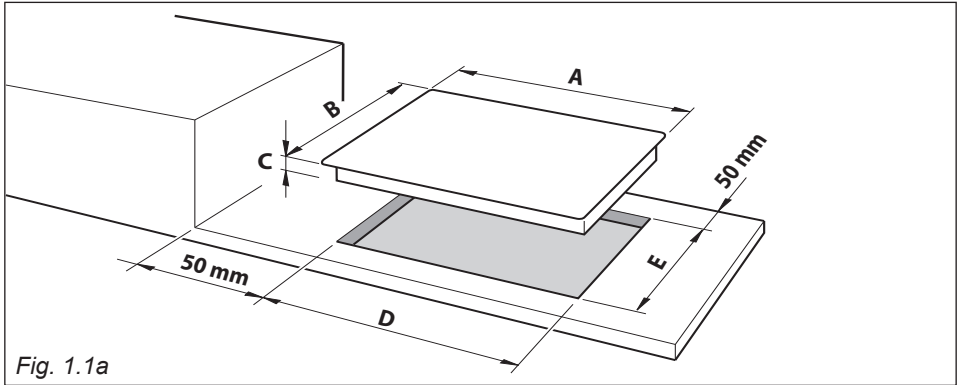
- The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment.
Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may 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.

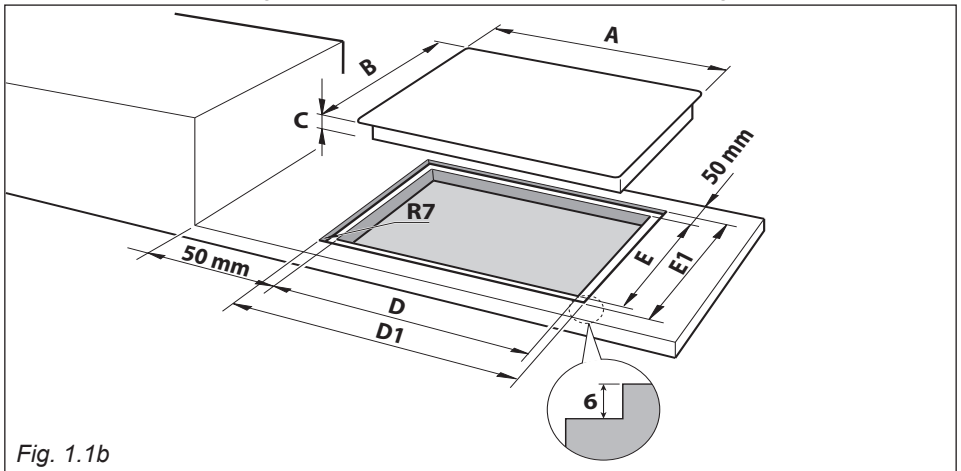
However special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

STANDARD INSTALLATION



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 figs. 1.1b.



Description	Measures (mm)						
	A (*)	B (*)	C (**)	D	D1	E	E1
60cm wide models	600	520	47 or 53 for flush installation	560	605	480	525

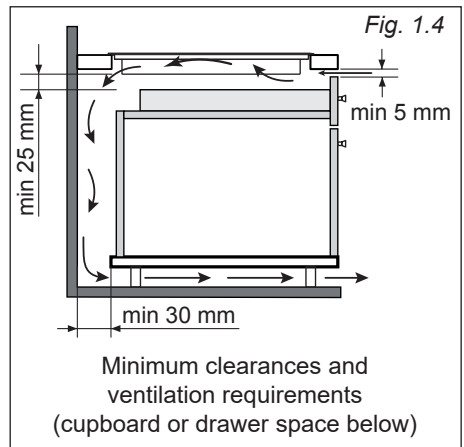
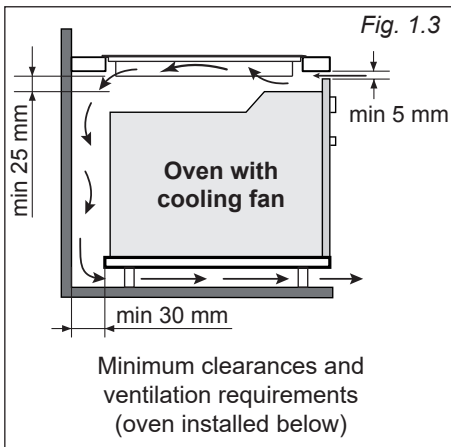
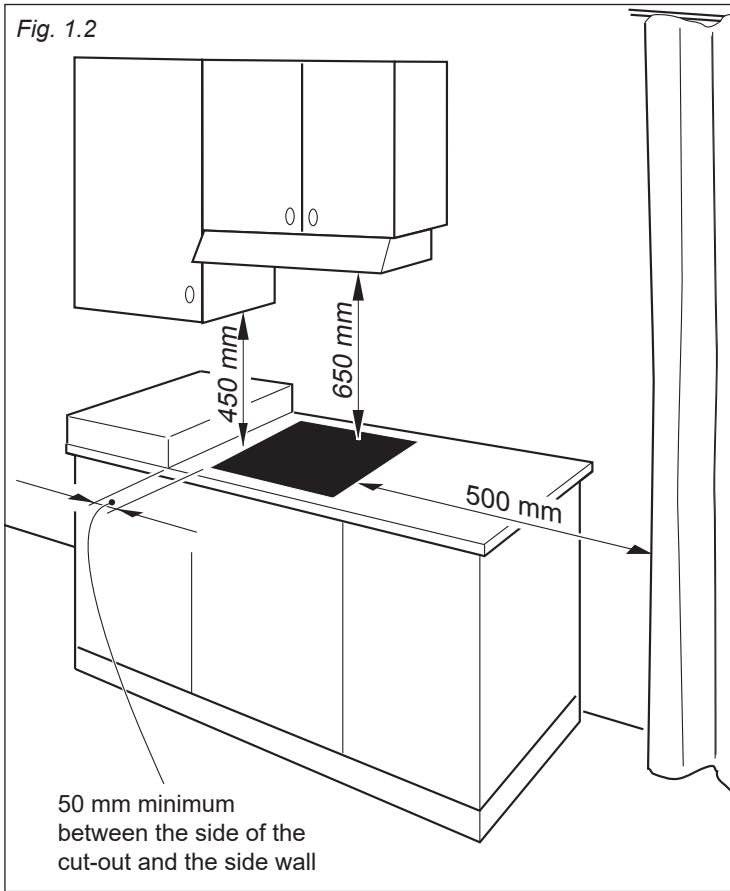
(*) For models with metal trim/s add 4mm to the measurement for each trim.
Example: front metal trim= B+4mm.

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

FITTING REQUIREMENTS

This cooktop can be built into a working surface from 20 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 or 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 1.3 or 1.4.**
- 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).
- **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.**
- **The walls of the units must be capable of resisting temperatures of 70 °C above room temperature.**
- Standard installation (not flush): Do not seal the cooktop into the benchtop with silicone or glue; this makes future servicing difficult. The manufacturer will not cover the costs of removing the cooktop, or of damage caused by this removal.
- **The walls surrounding the cooktop must be made of heat-resistant material.**
- **Do not install the appliance near inflammable materials (eg. curtains).**

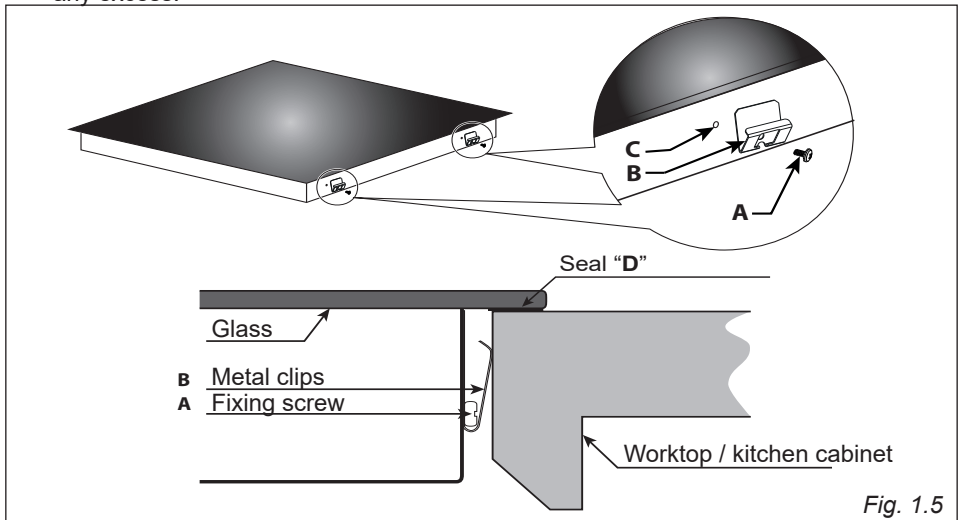


FASTENING THE COOKTOP

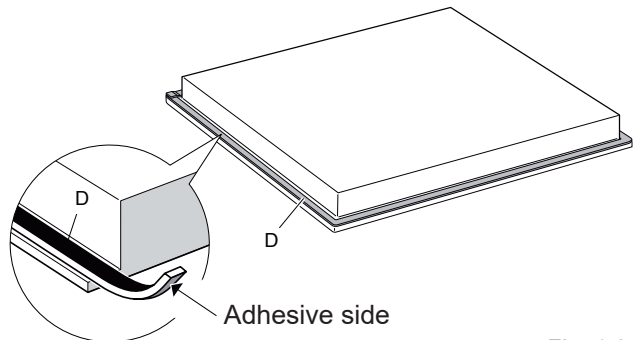
Each cooktop is provided with an installation kit including brackets and screws for fastening the cooktop to benches from 20 mm thick. Before you install the cooktop, make sure that the work surface is square and level, and no structural members interfere with space requirements previously indicated.

The kit includes four metal clips “B” and four self-threading screws “A” (fig. 1.5).

- Cut the unit according to the dimensions in fig. 1.1a or 1.1b.
- Turn the hob upside down and rest the glass side on a soft surface.
- Spread the seal “D” around the edge of the hob (fig. 1.6).
- Fasten the metal clips “B” into the hole “C” using the screws “A”. Make sure that the metal clips are mounted correctly as shown in the figure 1.5.
- Put the cooktop into the cutout and position it correctly.
- 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 “D” around the edge of the hob (edge of the glass). The sealing material “D” must be installed correctly to guarantee a perfect seal between the appliance and the unit. Incorrect installation may cause irreparable damage to the appliance.



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.

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

ELECTRICAL REQUIREMENTS

- 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.
- The appliance should be connected directly to the mains placing an omnipolar switch with minimum opening between the contacts of 3 mm between the appliance and the mains (Australia and New Zealand only: means providing full disconnection under overvoltage category III conditions must be incorporated in the fixed wiring in accordance with AS/NZS 3000).
- 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 switch must always be in an accessible position.

N.B. For connections to the mains power supply, never use adaptors, reductions or multiple power points as these may overheat and catch fire.

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.

He should also check that the domestic electrical system is suitable for the power absorbed by the appliance.

**MODELS SUPPLIED WITH POWER CORD ALREADY FITTED TO THE APPLIANCE
FEEDER CABLE SECTION TYPE:**

- **H05RR-F, H07RN-F;**
- **or H05VV-F, H05V2V2-F (resistant to temperatures of 90°C)**

220-240 V ac 3 x 6 mm² (*), or 5 x 2,5 mm² (*) (**)

380-415 V 2N ac 5 x 2,5 mm² (*) (**)

380-415 V 3N ac 5 x 2,5 mm² (*) (**)

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

**MODELS SUPPLIED WITHOUT POWER CORD ALREADY FITTED TO THE APPLIANCE
FEEDER CABLE SECTION TYPE:**

- **H05RR-F, H07RN-F;**
- **or H05VV-F, H05V2V2-F (resistant to temperatures of 90°C)**

220-240 V ac 3 x 6 mm² (*)

380-415 V 2N ac 4 x 2,5 mm² (*)

380-415 V 3N ac 5 x 2,5 mm² (*)

(*) Connection with wall box connection.

(**) See also chapter "MODELS SUPPLIED WITH POWER CORD 5x2,5 mm² ALREADY FITTED TO THE APPLIANCE " and fig. 2.4 or 2.5 or 2.6.

CONNECTION OF THE POWER SUPPLY CABLE

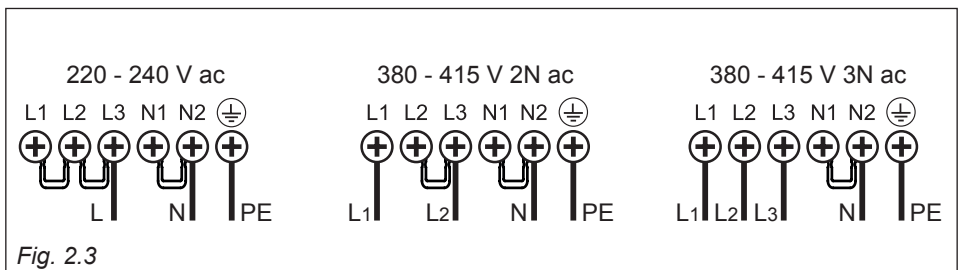
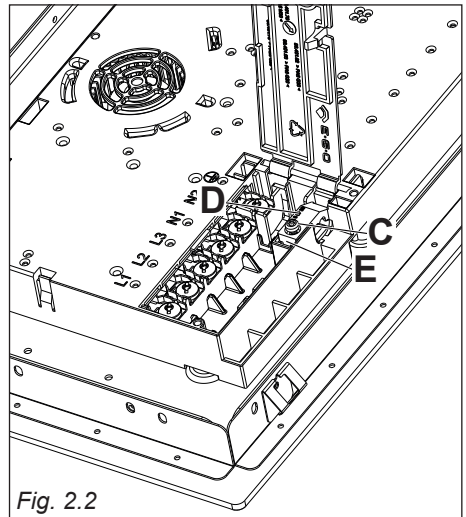
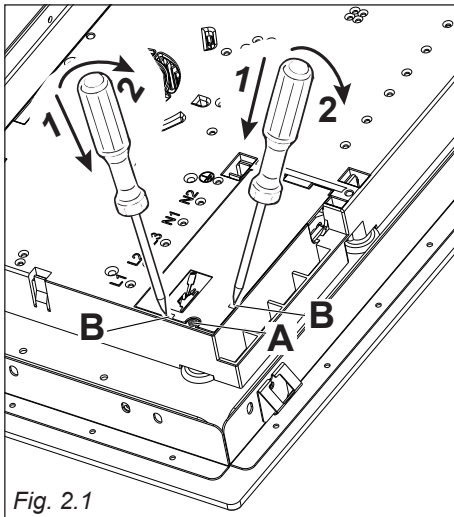
Important! This cooktop must be connected to the electricity supply only by an authorised person.

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

- Unscrew the screw “A”
- Unhook the terminal board cover by inserting a screwdriver into the two hooks “B” (fig. 2.1). Open completely the terminal block cover.
- Unscrew the screw “C”, then unhook the cable clamp “D” by inserting a screwdriver into the hook “E”. Remove completely the cable clamp “D” (fig. 2.2).
- Connect the phase, neutral and earth wires to terminal board according to the diagrams in fig. 2.3.
- Strain the feeder cable and block it with cable clamp “D” (by hooking hook “E” and screwing screw “C”).
- Close the cover of the terminal board (check the two hooks “B” are correctly hooked and screwing screw “A”).

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

The operations must be executed by a qualified technician.



MODELS SUPPLIED WITH POWER CORD 5x2,5 mm² ALREADY FITTED TO THE APPLIANCE

- The cooktop is supplied with a power cord already fitted to the appliance and it is suitable for a single-phase type electrical connection. (fig. 2.4).
- For the two-phase type electrical connection (fig. 2.5):
 - separate the black and brown wires by removing the metallic terminal;
 - remove about 5 mm of the insulation sheathing from the terminal end of the black and brown wires;
 - tightly fit a new metallic terminal (2,5 mm) on the terminal end of each wire (black and brown).
- For the three-phase type electrical connection (fig. 2.6):
 - separate the black and brown wires by removing the metallic terminal;
 - separate the blue and gray wires by removing the metallic terminal;
 - remove about 5 mm of the insulation sheathing from the terminal ends of the black, brown, blue and gray wires;
 - tightly fit a new metallic terminal (2,5 mm) on the terminal end of each wire (black, brown, blue and gray);
 - disconnect the gray wire from the terminal block (to access the terminal block see chapter “CONNECTION OF THE POWER SUPPLY CABLE”) and connect it to the L3 terminal of the terminal block. Position the U-bolt between the terminals N1 and N2 of the terminal block and close its cover.

ATTENTION!

All the operations/electrical connections must be carried out by a qualified technician.

CAUTION!

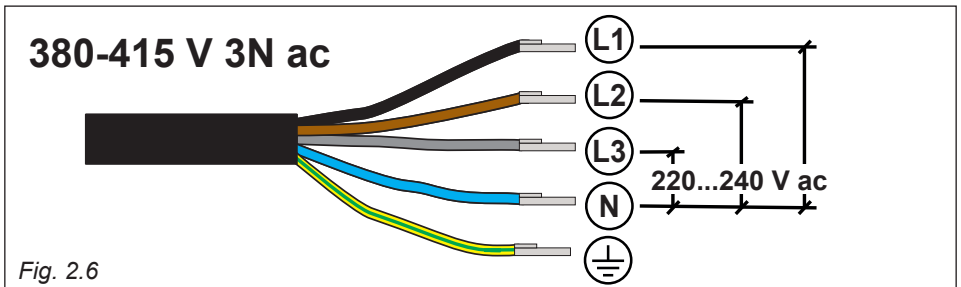
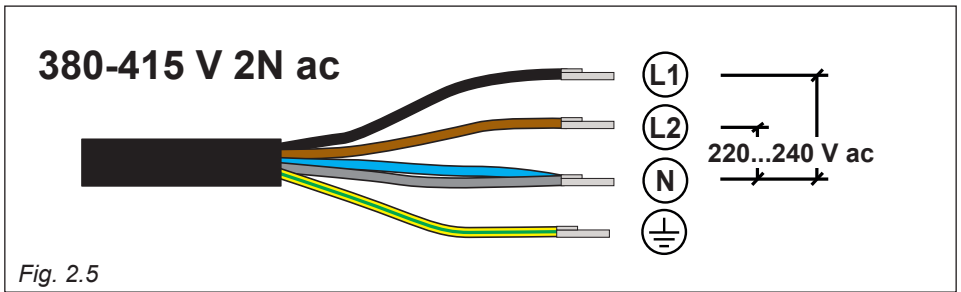
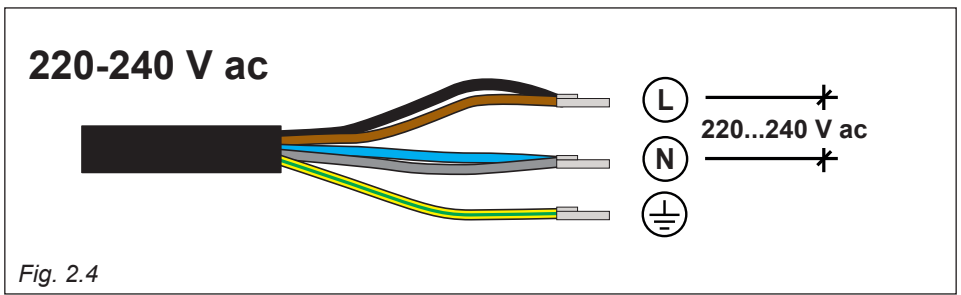
Do not pierce or weld the terminal ends of the wires. This is strictly forbidden!

CAUTION!

Do not connect the power cord to the electrical power supply without the metallic terminals correctly in place.

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

“220-240 V ac” connection		“380-415 V 2N ac” connection		“380-415 V 3N ac” connection	
	Green - Yellow		Green - Yellow		Green - Yellow
N	Blue and Gray	N	Blue and Gray	N	Blue
L	Black and Brown	L1	Black	L1	Black
/		L2	Brown	L2	Brown
/		/		L3	Gray

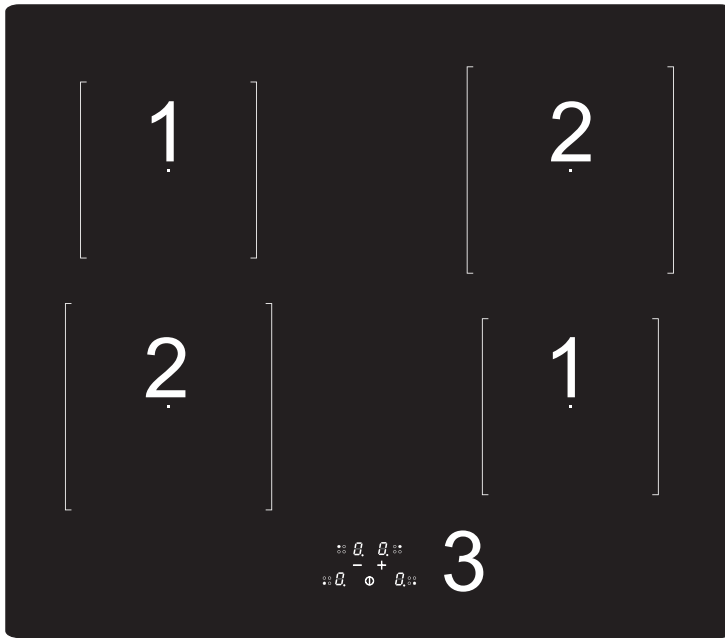


Advice for the user

1

FEATURES AND TECHNICAL DATA

Fig. 1.1



This figure is indicative only.

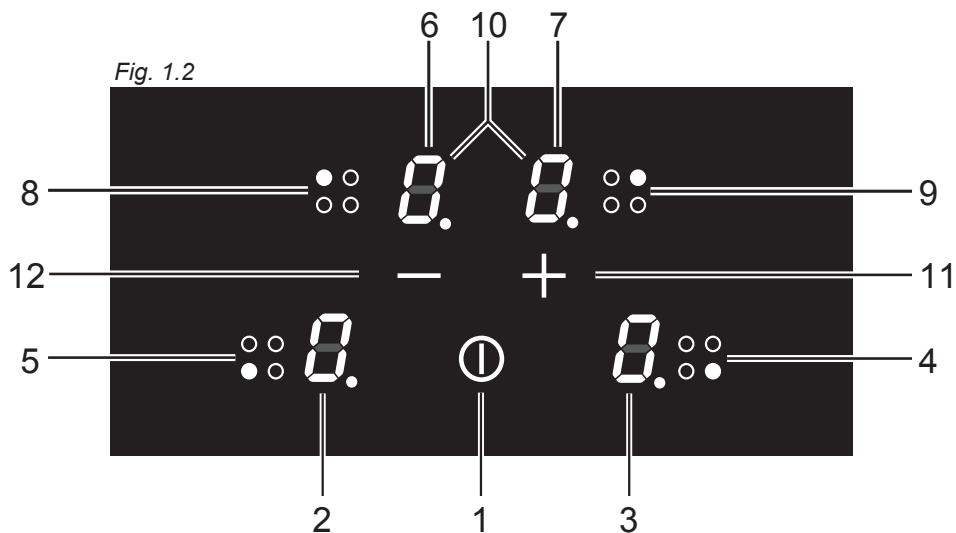
Caution!

Do not cover the hob with aluminium foils.

- | | | |
|---------------------------|----------|---|
| 1. Induction cooking zone | Ø 145 mm | Normal Power: 1400 W
Booster Power: 1850 W |
| 2. Induction cooking zone | Ø 160 mm | Normal Power: 1400 W
Booster Power: 2100 W |
| 3. Touch controls | | |

Note: The Nominal and Booster Power may change depending on the size and material of the pan set on the cooking zone.

Fig. 1.2



TOUCH CONTROLS

1. ON/OFF key
2. Front left cooking zone display
3. Front right cooking zone display
4. Front right cooking zone selector key
5. Front left cooking zone selector key
6. Rear left cooking zone display
7. Rear right cooking zone display
8. Rear left cooking zone selector key
9. Rear right cooking zone selector key
10. Automatic cooking (timer) display
11. Increasing key (power or timer)
12. Decreasing key (power or timer)

Notes:

- 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):
 - if one or more keys are touched for more than 10 seconds;

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.

2 USE OF INDUCTION HOB

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

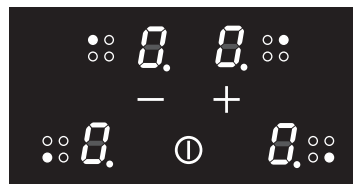


Fig. 2.1

In the front central area of the hob, the displays of the touch control system indicate:



= Cooking zone Off (not activated)



= Cooking zone On (activated but not operating).

If all the zones are in zero setting, the touch control system switches off automatically (touch controls Off) after about 10 seconds.



= Power levels



= "Booster" function



= GentleHeat low setting



= Remaining heat indicator



= Pan detection indicator




= Child Lock safety

Note: Each lit figure (excluding the "Automatic cooking timer" display) refers to the relevant cooking zone.

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 with the right features is placed on a cooking zone. Please refer to COOKWARE FOR INDUCTION COOKING.

If the pan detection symbol  appears on the display, your pan is not suitable and your induction hob will not operate. After 10 minutes without detecting any pan, the cooking zone switches Off automatically.


If the induction cooktop emits a humming noise when a zone is used on a high power level, this phenomenon is normal as it is caused by the induction cooking technology.

The noise should weaken or disappear completely when the power level is decreased.

REMAINING HEAT INDICATORS

When the temperature of a cooking zone is still hot, the relevant  remaining heat indicator lights up on the display to alert you of the hot surface.

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

When the  is lit on the display, it is still possible to start cooking again; just operate the cooking zone as indicated in the chapter POWER IGNITION AND ADJUSTMENT OF A COOKING ZONE.

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).


Pans/coffee pots made from the following materials are not suitable:

- 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 and place the pan on a cooking zone. Switch on the cooking zone: if the symbol  (pan detection) appears on the cooking zone display (instead of the power level), the pan/coffee is not suitable.

Important: Do not use pots/coffee pot adaptors; this could cause an overheating and possible damage to the appliance.

Important note: the cooking zones will not operate if the pan/coffee diameter is too small ( pan detection symbol will appear on the cooking zone display). 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)
Cooking zone Ø 145 mm	90 mm
Cooking zone Ø 160 mm	90 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.

Pay attention: If using a grill pan do not select the maximum level for a too long time, the pan may become deformed due to the excessive heat. Always use pans with thick bottom.

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.

Always lift pans off the induction hob – do not slide, or they may scratch the glass.

HOW TO SWITCH ON/OFF THE COOKTOP

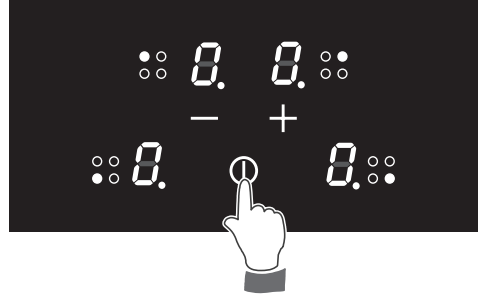
Switching ON

Touch the key ① until the touch control system is lit (fig. 2.2). 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 15 seconds, the cooktop will automatically switch off.

Fig. 2.2



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. 2.3).
- Press the key + and keep it pressed until the desired power level, ranging between 1 and 9 is set. As an alternative, press the key - . The choice starts from level (maximum level) down to (minimum level).
- To reset the power level press the key - and keep it pressed until power level zero (0) .
- The cooking zone display shows the selected level.
- The power level can be modified at any time.

Fig. 2.3

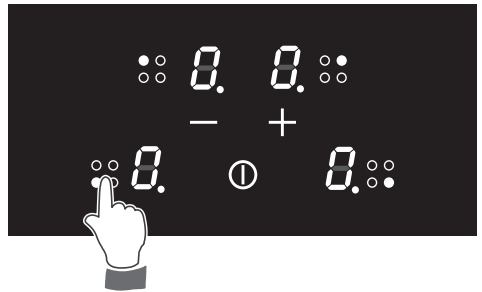
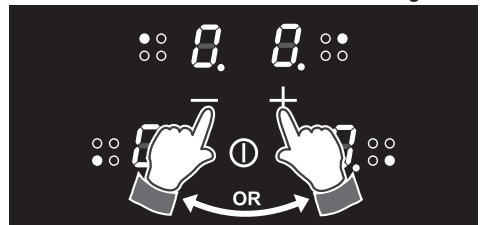



Fig. 2.4



GENTLEHEAT LOW SETTING (WARMING/MELTING)

This function is ideal for the most delicate cooking tasks (such as melting chocolate), as the cooking zone will provide a very low continuous gentle heat. It is also ideal for keeping cooked food warm and the gentle warming of delicate foods.

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 display of the cooking zone to be used.
- Select a setting on the selector (between “0” and “1”).
- The cooking zone display shows .

BOOSTER FUNCTION

This function allows the cooking zone to operate at the “Booster” maximum power (above the nominal power) for maximum 5 minutes; it could be used, for example, to rapidly heat up large amount of water.

- **The “Booster” function is always limited to a maximum of 5 minutes.**

To activate the “Booster” function:

- Set the power level “9” on the selected cooking zone, then just touch the key + until the relevant display shows “P” (fig. 2.5).
- At the end of the “Booster” program (5 minutes) the cooking zone is automatically set to the power level “9”.
- Note: if a cooking zone is still hot, it is not possible to use the “Booster” function and “P” will flash if you try to activate. The cooking zone is automatically set to the maximum power level (“9”).

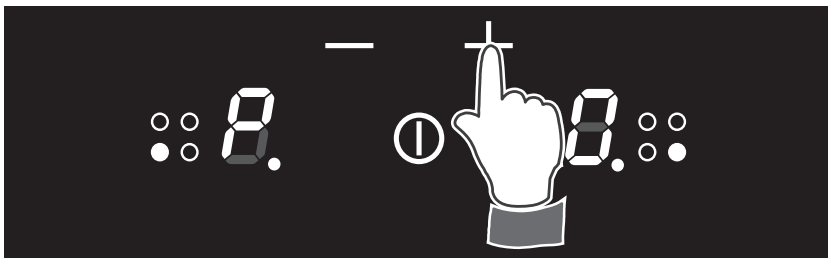
To deactivate the “Booster” function:

- Set a different power level on the selected cooking zone.
- or
- Switch Off the cooktop.

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



OPERATION TIME LIMIT OF THE 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 touch controls will reset the maximum operation time at its initial value.

POWER LEVEL OF COOKING ZONES	OPERATION TIME LIMIT
1	480 minutes
2	360 minutes
3	300 minutes
4	300 minutes
5	240 minutes
6	90 minutes
7	90 minutes
8	90 minutes
9	90 minutes
P	5 minutes

COOKING ZONE POWER LEVEL	COOKING ZONE Ø 145 mm (Watt power)	COOKING ZONE Ø 160 mm (Watt power)
1	46	42
2	74	74
3	111	116
4	167	168
5	250	252
6	390	390
7	592	588
8	897	893
9	1400	1400
P	1850	2100

EXAMPLES OF COOKING POWER SETTING

0	Cooking zone not operating	
1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, lever, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water
P	Rapidly heat up large amount of water	

PROGRAM FOR AUTOMATIC SWITCHING OFF OF A COOKING ZONE

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

With the cooktop switched On:

- Select the cooking zone and set the desired power level.
- Within 8 seconds, touch the timer keys + and - simultaneously (the led indicating the programmed zone starts blinking) and set the timer:

By pressing the key + the initial value is “0”.

By pressing the key - the initial value is “30”.

- The time can be changed at any time following the same procedure here above indicated (selecting previously the cooking zone).

Warning! if pressing the timer keys + and - simultaneously again within 8 seconds, the minute counter program is selected instead of the program for automatic cooking (the led indicating the programmed zone is steadily lit, not blinking). In that case, press the timer keys + and - simultaneously again until the led indicating the programmed zone starts blinking.

- To program another cooking zone, repeat as described above.

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 2 minute only), “00” will flash on the timer display and the led next to the heater display will blink. Touch one of the keys to stop the beep.

The program for automatic switch Off can be cancelled at any time:

- by resetting the timer to “00”.
- **IMPORTANT:** Remember to switch Off the zone manually.

Fig. 2.6

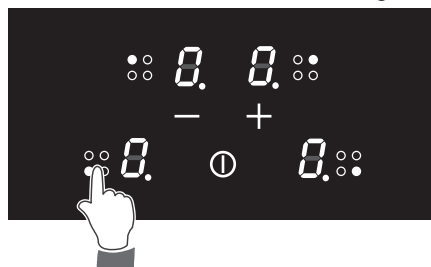


Fig. 2.7

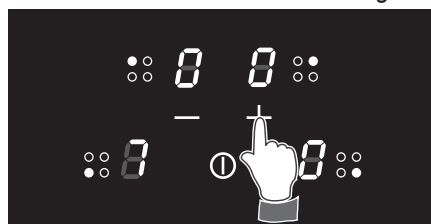


Fig. 2.8

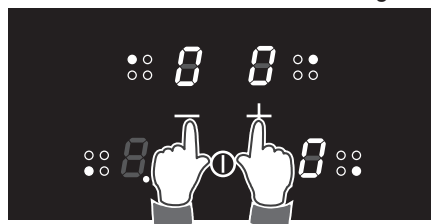
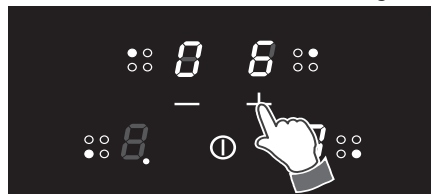


Fig. 2.9



MINUTE COUNTER

The minute counter is a timed acoustic warning device which can be set from “1” to “99” minutes.

With the cooktop switched On:

- Touch the timer keys + and - simultaneously. If after this selection a led is blinking on a cooking zone display, this means that the program for automatic cooking has been selected (first 2 points of chapter “PROGRAM FOR AUTOMATIC SWITCHING OFF OF A COOKING ZONE”) and touch again the keys + and - to select the minute counter. Set the timer:
 - By pressing the key + the initial value is “0”.
 - By pressing the key - the initial value is “30”.
- The time can be changed at any time following the same procedure here above indicated.

At the end of the countdown, an acoustic signal (beep) will sound (for 2 minute only), and “00” will flash on the timer display.

Touch one of the keys to stop the beep.

IMPORTANT: Remember to switch Off the zone/s manually.

CHILD LOCK SAFETY

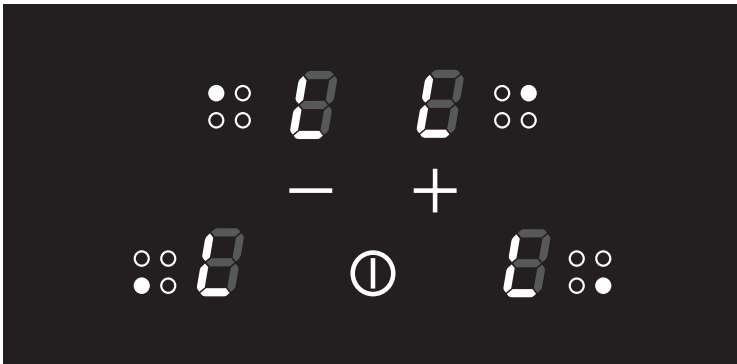
When not using the induction hob, set the Child Lock safety to prevent children from accidentally switching On the cooking zones.

- Ensure all cooking zones are switched Off.
- If the cooktop is switched off, touch the key ① until the touch control system is lit.
- Simultaneously touch the front left cooking zone selector key and the key - ; then touch again the same cooking zone selector key until “L” lights up.
- To deactivate the Child Lock, touch simultaneously the front left cooking zone selector key and the key - ; then touch again the key - until “0” lights up on the displays of the cooking zones.

Temporary deactivation of the Child Lock

- If the cooktop is switched off, touch the key ① until the touch control system is lit.
- Touch simultaneously the front left cooking zone selector key and the key - . Then, the product can be used until the touch control system is on; this means that the Child Lock is automatically reactivated when switching off the appliance.

Fig. 2.10



MAXIMUM USABLE POWER FOR THE COOKING ZONES

The left and right cooking zones are controlled by two separate power boards. Where a power board manages two zones (front/rear LH zones; front/rear RH zones in model with four zones) the maximum total power per each power board is 3700 W. Should the cooking zones of one power board require more than 3700 W, the last selected power level has priority and the power of the other cooking zone is automatically reduced to the remaining power available.

If this occurs, the cooking zone will display a flashing figure for about 3 seconds before automatically displaying the new power level.

This means for example that:

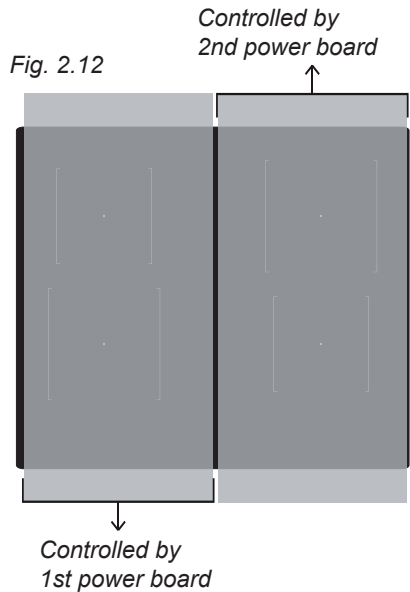
- When setting a “Booster” programme for the second zone, the setting for the other zone could be reduced to the remaining power available.
- When setting a “Booster” programme for a zone and then another setting on the second zone, if the total power exceed 3700 W the “Booster” programme is deleted and the power reduced to the maximum power available.

THERMAL PROTECTIONS

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

In case of overheating, one of the following automatic functions could be started by the electronic system:

- “Booster” program deleted and power reduced.
- One or more cooking zone switched Off.
- Cooling fan motor of the induction unit switched On.

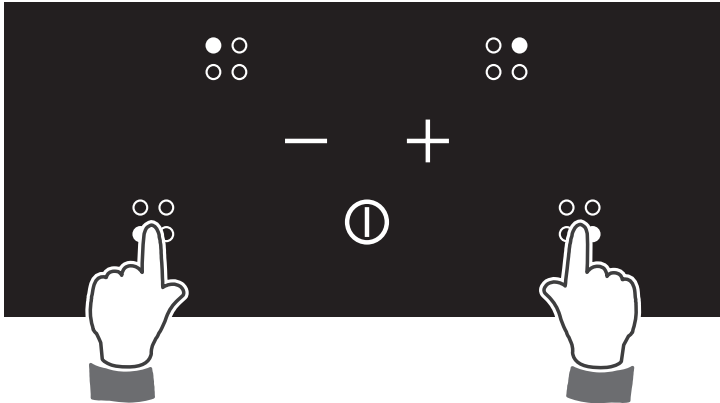


MAXIMUM POWER MANAGEMENT

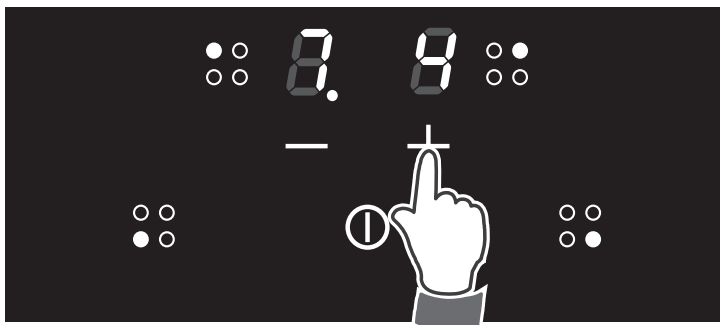
The cooktop maximum power limit (7400 W) can be reduced to 6000 W, 5000 W, 4000 W, 3500 W, 3000 W, 2800 W, 2500 W, 2000 W or 1400 W.

To change the maximum power limit (only within 2 minutes 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 front left and front right cooking zone key.



- A beep sounds and the timer display shows the current set maximum power limit e.g.:
 - “7” and “4”: maximum power limit = 7400 W.
 - “6” and “0”: maximum power limit = 6000 W.
 - “1” and “4”: maximum power limit = 1400 W.
 - ...etc.






- Touch the + or - key for selecting a new maximum power limit. Then, to set the new maximum power limit (shown on the timer display) press at the same time the front left and front right cooking zone key (keep pressed until the acoustic signal confirmation). 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 is automatically reduced within the allowed limit.

ERROR CODES ON THE DISPLAYS OF THE COOKING ZONES

Error code	Example	What to do
<p>Erxx or Ex (not E2 or EH)</p> <p>or</p> <p>display not operative</p>		<ol style="list-style-type: none"> 1. Switch Off the cooktop and disconnect it from the mains. 2. Wait for about 1 minute, then reconnect the cooktop and turn on the cooking zones. 3. Wait for about 1 minute and if the error message does not appear again the cooking zones can be used. 4. If the error message does not disappear repeat step from 1 to 3. 5. If the problem continues do not use the induction hob and contact your Authorised Service Centre.
<p>E2</p> <p>or</p> <p>EH</p>		<p>E and 2 or E and H alternating for one or more cooking zones.</p> <p>This indicates an overheating of the cooking zone/s.</p> <ol style="list-style-type: none"> 1. Switch Off the cooking zone/s and leave to cool. 2. If the problem continues do not use the induction hob and contact your Authorised Service Centre.
<p>E6</p> <p>or</p> <p>display not operative</p>		<p>The cooktop has been incorrectly connected.</p> <p>The appliance shall be connected to the appropriate power supply by a qualified technician.</p>

ADVICE FOR SAFE USE OF THE HOB

- Before switching on make sure that you have the correct cooking zone for the hotplate chosen. It is advisable to put the pan on the hotplate before switching on and to take it away after switching off.
- Use cookware with flat and even bottoms. Uneven bottoms can scratch the glass ceramic surfaces. Be careful that the bottom is clean and dry.
- Do not leave wet or damp lids on the hob.
- The glass-ceramic surface and pans must be clean. Carefully eliminate any food remains (especially containing sugar), dirt etc. with the aid of a cleansing agent.
- Make sure that the handles of cookware do not stick out over the edge of the hob, to avoid them being knocked over by accident. **This also makes it more difficult for children to reach the cooking vessels.**
- Do not lean over the cooking zones when they are switched on.
- Do not drop heavy or sharp objects on the glass ceramic cooktop. **If the surface is broken or damaged disconnect the cooktop from the electrical power supply and contact the after-sales service.**
- Do not put aluminium foil or plastic objects on the cooking zones when they are hot.
- Follow the cleaning instructions carefully.

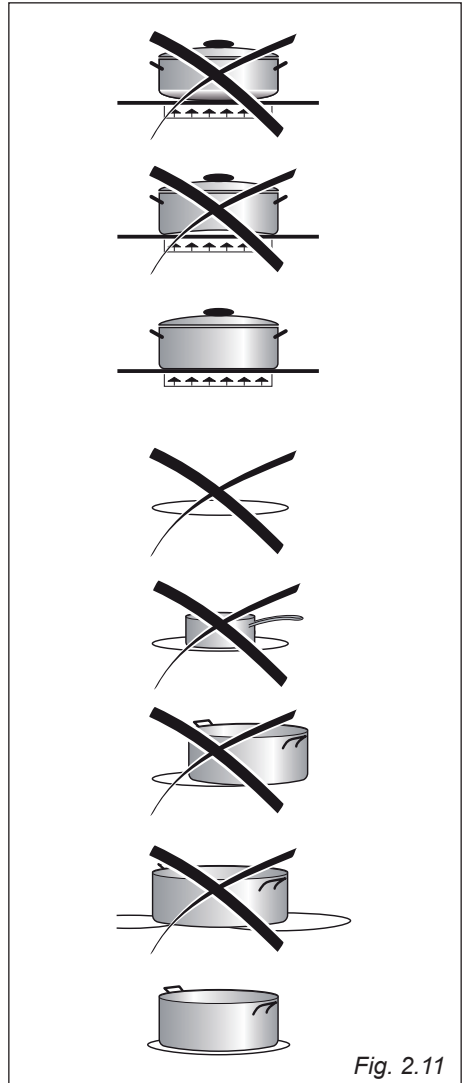


Fig. 2.11

**DO NOT USE PANS WITH ROUGH
CIRCULAR MACHINED BASE.**



Fig. 2.12

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!

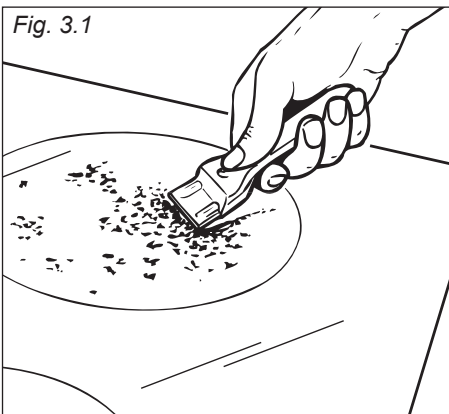
When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

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.

- 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.
- Do not put articles on the hob which can melt: i.e plastic, aluminium foil, sugar, sugar syrup mixtures etc.
- 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.

www.elba-cookers.com

ELBA

TALENT FOR COOKING

 Made in Italy 