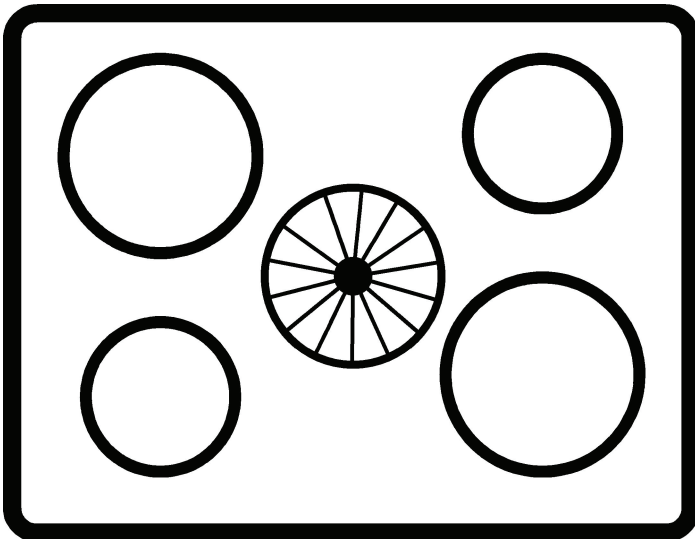


USER MANUAL



Strictly observe the instructions in this manual. All liability is declined for any problems, damage or fires caused by failure to comply with the instructions in this manual. The device is intended for domestic use only, to cook food and extract the fumes generated by cooking. No other use is allowed (e.g. heating rooms). The manufacturer declines any liability for inappropriate use or incorrect control settings.

The device may have different aesthetic features with respect to the illustrations in this handbook, however the operating, maintenance and installation instructions remain the same.

- ⓘ Read the instructions carefully: they include important information about installation, use and safety.
- ⓘ Do not make electrical changes to the device.
- ⓘ Before installing the device, make sure that none of the components are damaged. Otherwise, contact the dealer and do not continue with the installation.
- ⓘ Check that the device is intact before continuing with installation. Otherwise, contact the dealer and do not continue with the installation.

Note: The parts marked with the symbol "(*)" are optional accessories supplied only with some models or otherwise not supplied, but available for purchase.



1. Warnings

Please note! Pay strict attention to the following instructions: ● The device must be disconnected from the electric power supply before carrying out any installation work. ● Installation or maintenance must be performed by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the device unless specifically stated in the operating manual. ● By law, the appliance must be earthed. ● The power cable must be long enough to allow the device built into the unit to be connected to the power supply. ● In order for the installation to comply with current safety regulations, an approved omnipolar circuit breaker is required that

guarantees complete disconnection of the mains in overvoltage category III, in accordance with the installation rules. ● Do not use power strips or extension cords. ● Once installation is complete, the electrical components must no longer be accessible by the user. ● The device and its accessible parts get hot during use. Be careful not to touch the heating elements. ● Ensure that children do not play with the device; keep children away and supervise them because the accessible parts may become very hot during use. ● For people with pacemakers and active implants, it is important to check, prior to using the induction hob, that their pacemaker is compatible with the device. ● Do not touch the heating elements of the device during and after use. ● Avoid contact with cloths or any other flammable material until all the hob components have cooled down sufficiently, risk of fire ● Do not place flammable material on or near the device. ● Overheated fats and oils easily catch fire. Supervise the cooking of fatty or oily food. ● If the surface is cracked, switch the device off immediately to prevent the risk of an electric shock. ● The device is not intended to be operated with an external timer or a separate remote control system. ● Unattended cooking on a device with oil or fat can be dangerous and may cause a fire. ● The cooking process must be supervised. A short cooking process must be constantly monitored. ● NEVER attempt to put fires out using water. Instead, turn off the device and smother the flames, for example with a lid or a fire blanket. Fire hazard: do not place objects on the cooking surfaces. ● Do not use steam cleaners, risk of electric shock. ● Do not place metal objects, such as knives,

forks, spoons or lids on the device because they could become hot. ● Before connecting the device to the electrical network: check the data plate (on the bottom of the device) to ensure that the voltage and power correspond to the mains supply and that the power socket is suitable. If in doubt, consult a qualified electrician.

Important: ● After use, turn off the hob at the switch and do not rely on the pan detector. ● Prevent liquids from boiling over, so turn the heat down when boiling or heating liquids. ● Do not leave the heating elements turned on with empty pots and pans or with no pans. ● Switch off the relevant hot plate when you have finished cooking. ● Never use aluminium foil for cooking and never place products packaged in aluminium on the hob. The aluminium would melt and irreparably damage your device. ● Never heat a tin or can containing foods without opening it first: it might explode! ● This warning also applies to all other types of hobs. ● High power levels such as the Booster function should not be used to heat certain liquids, such as oil for frying. Excessive heat may be dangerous. In these cases, we recommend the use of a lower power level. ● Containers must be placed directly on the hob and in the centre. Under no circumstances may any other objects be placed between the pan and the hob. ● If the temperature becomes high, the device automatically decreases the power level of the cooking zones. ● Before doing any cleaning or maintenance work, disconnect the device from the mains power supply by removing the plug or turning off the mains switch. Wear protective gloves for all installation and maintenance operations. The device can be used by children over the age of eight and by people with impaired physical, sensory or

mental abilities or lacking in experience or the necessary knowledge provided that they are supervised or after they have received instruction about how to safely use the device and understand the inherent dangers. Children must be supervised to ensure they do not play with the device. Cleaning and maintenance must never be performed by children unless they are properly supervised. The room must be properly ventilated when the device is used at the same time as other gas-powered devices, or powered by other fuel. The device must be regularly cleaned both internally and externally (AT LEAST ONCE A MONTH), in strict accordance with the maintenance instructions. Failure to follow the rules for device cleaning and filter replacement and cleaning may result in a fire hazard. Food must never be cooked flambé. Using a naked flame may damage the filters and cause a fire hazard; it must, therefore, be avoided under all circumstances. Extra care must be taken when frying to prevent the oil from overheating and catching fire. ● PLEASE NOTE: The accessible parts of the device may become hot when the hob is switched on. ● **Please note!** Do not connect the device to the electric power supply until installation has been fully completed. The regulations laid down by local authorities must be strictly followed with regard to the technical and safety measures to adopt for fume extraction. ● The extracted air must not be conveyed through the same ducts used to extract the fumes generated by gas combustion or other types of combustion devices. Never use the device without the grille properly installed! Only use the fastening screws supplied with the device for installation, or if not supplied, purchase the correct type of screws. Use screws of the right

length, as indicated in the installation guide. ● When the device is used together with other devices powered with non-electrical energy, the negative pressure of the room must not exceed 4 Pa (4×10^{-5} bar). This manual must be stored for future consultation at any time. If sold, transferred or moved, it must remain with the device.

This device is marked in compliance with the European Directive 2012/19/EC, Waste Electrical and Electronic Equipment (WEEE). By ensuring that this device is disposed of correctly, the user will help prevent potential negative impacts on the environment and human health.



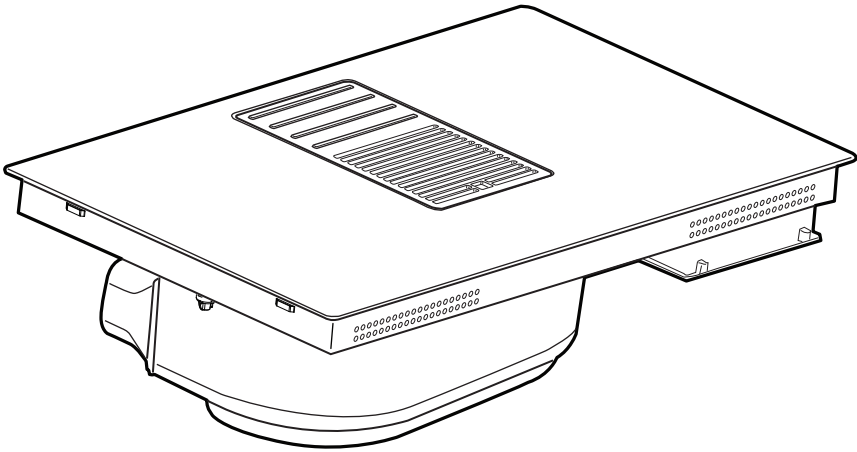
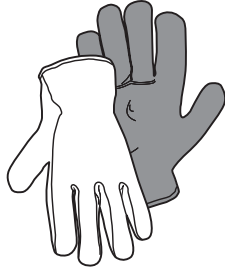
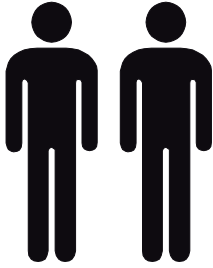
The symbol on the device or documentation provided indicates that this device must not be treated as domestic waste, but must be taken to a suitable waste collection site for the recycling of electrical and electronic appliances. Dispose of it in accordance with local regulations for waste disposal. For further information about the treatment, recovery and recycling of this device, please contact your local authority, the collection service for household waste or the shop from where the device was purchased.

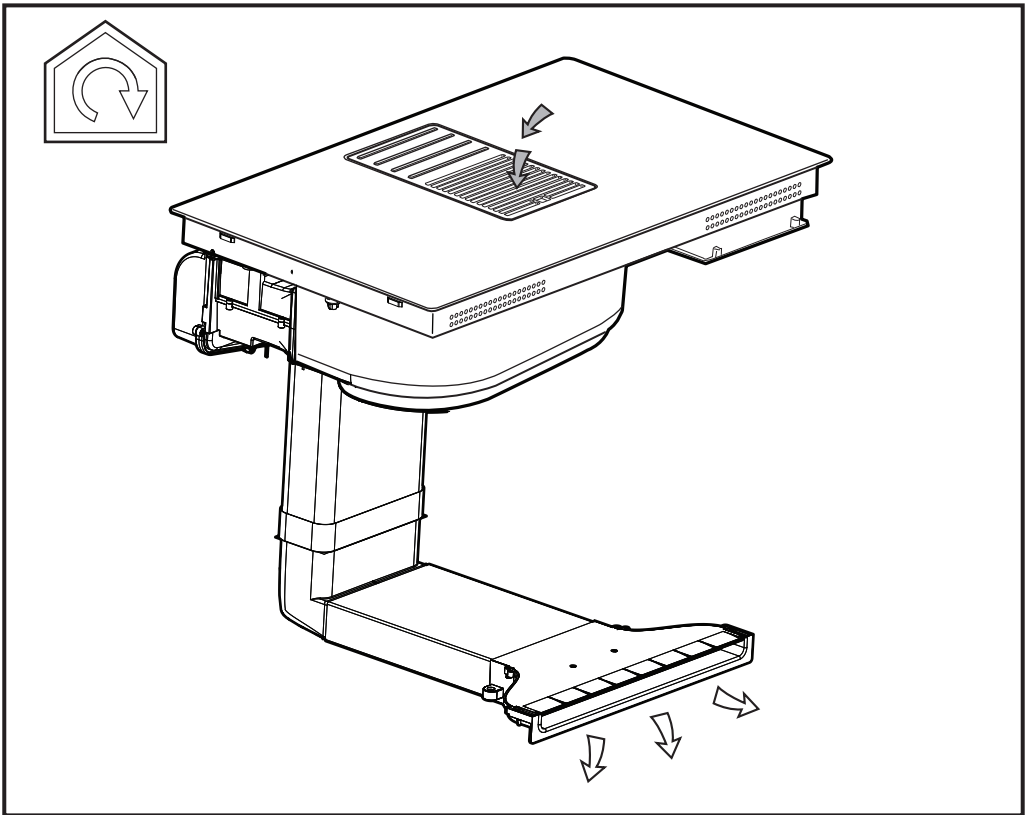
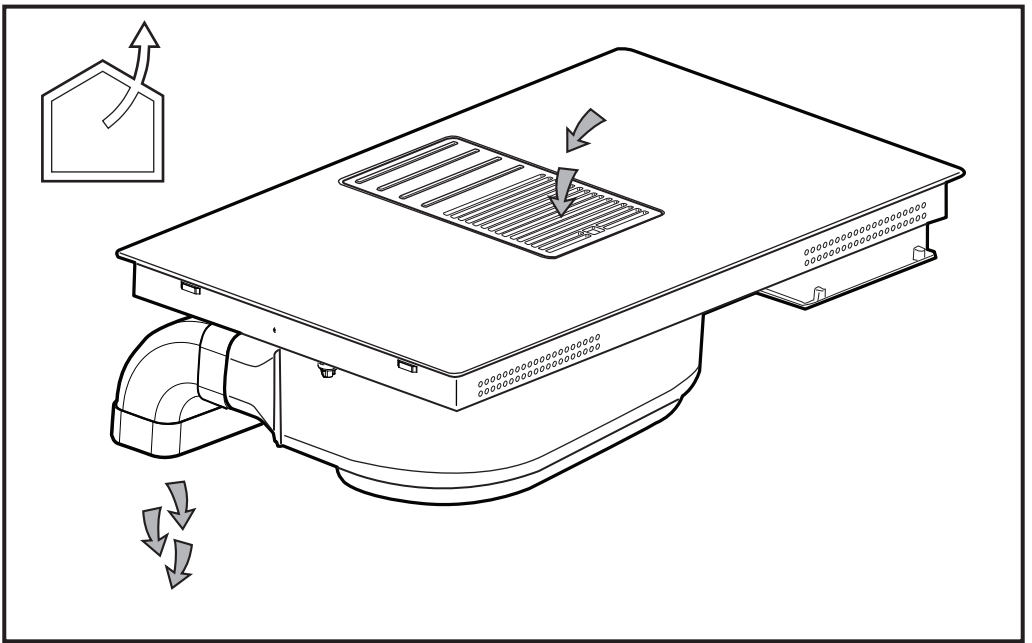
Device designed, tested and developed in compliance with regulations on:

- Safety: EN/IEC 60335-1; EN/IEC 60335-2-6, EN/IEC 60335-2-31, EN/IEC 62233.
- Performance: EN/IEC 61591; ISO 5167-1; ISO 5167-3; ISO 5168; EN/IEC 60704-1; EN/IEC 60704-2-13; EN/IEC 60704-3; ISO 3741; EN 50564; IEC 62301. EN 60350-2;
- EMC: EN 55014-1; CISPR 14-1; EN 55014-2; CISPR 14-2; EN/IEC 61000-3-3; EN/IEC 61000-3-12. Recommendations for correct use in order to reduce the impact on the environment: When you start cooking, turn the device on at minimum speed, leaving it on for a few minutes when you have finished cooking. Increase the speed only if there is a large quantity of fumes and steam, using the Booster function only in extreme cases. To keep the odour reduction system running efficiently, replace the carbon filter/s when necessary. To ensure the high performance of the grease filter, clean it when necessary. To improve efficiency and minimise noise, use the maximum duct diameter indicated in this manual.

For Australia only:

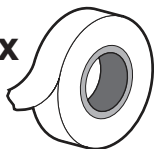
The device is compliant to AS/NZS 60335.2.31 and AS/NZS 60335.2.6 .







1x



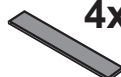
8x



4x



4x



1x

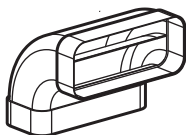


2,8 m

4x

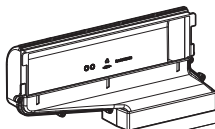


1x

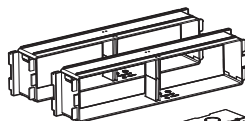


Source locally

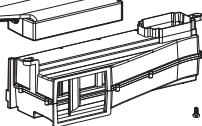
1x



2x



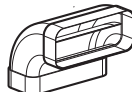
1x



4x



1x



2x



3,5x9,5mm

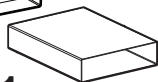
1x



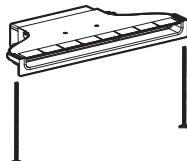
1x

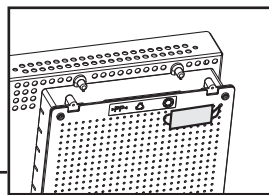
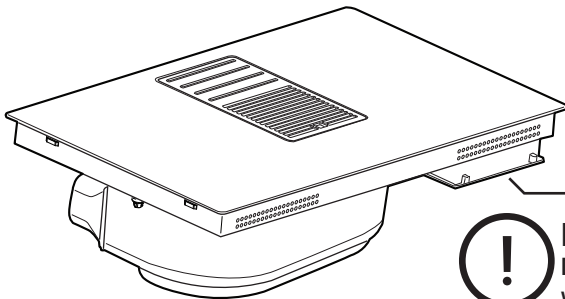


1x

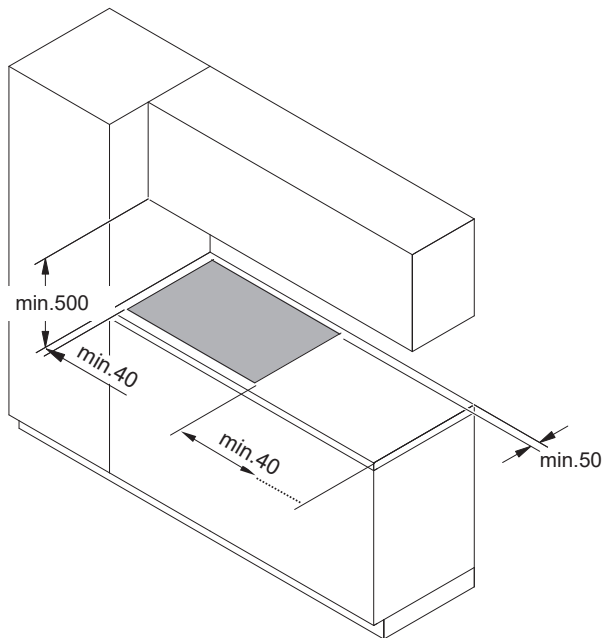


1x



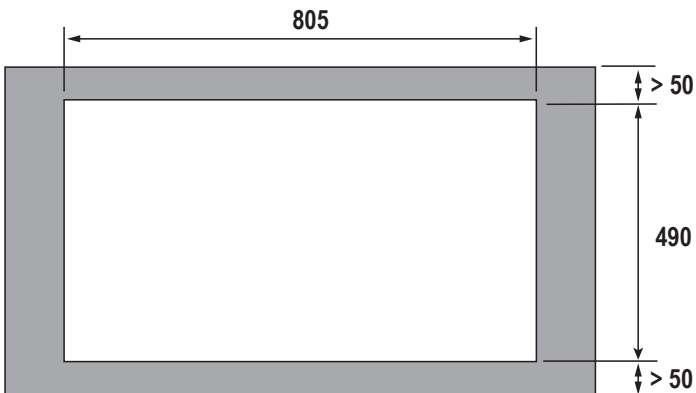
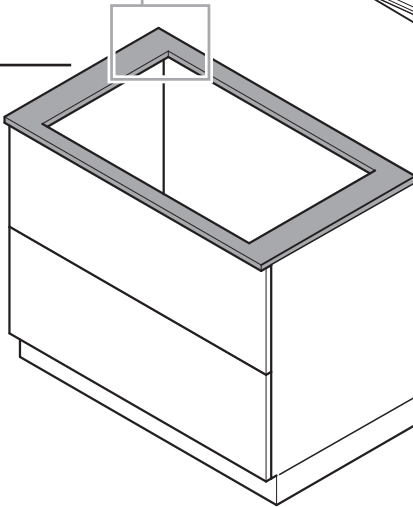
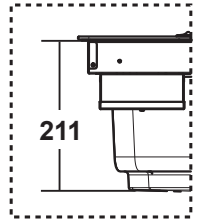
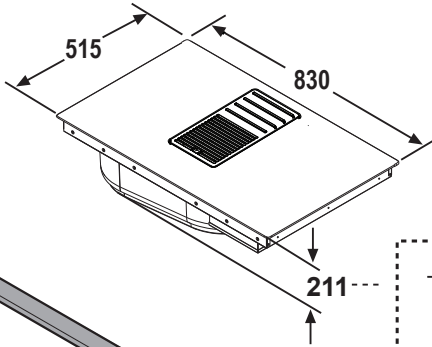
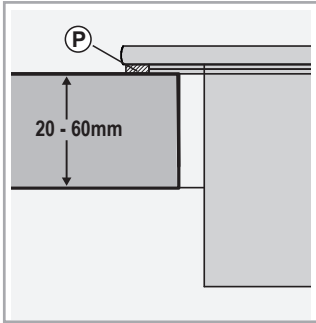


Eu Market ONLY.
Do not remove adhesive label and wires below.



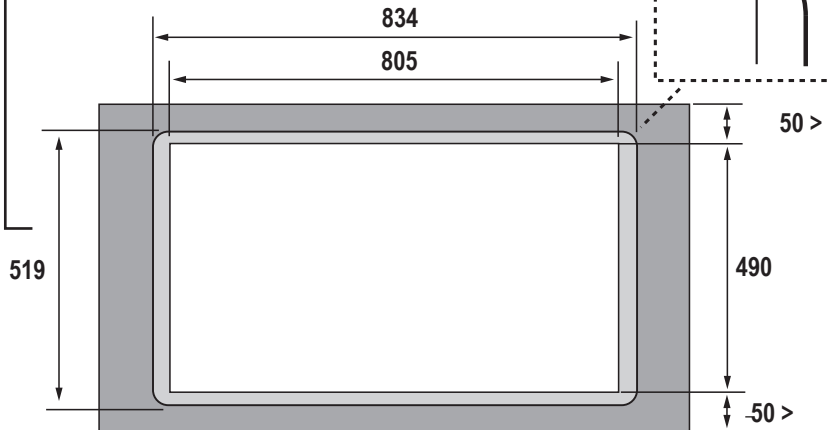
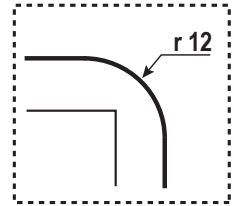
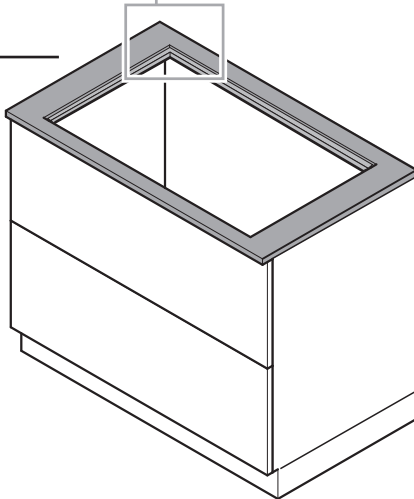
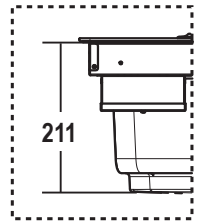
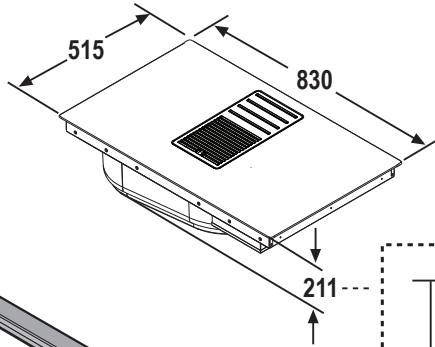
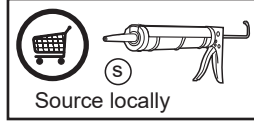
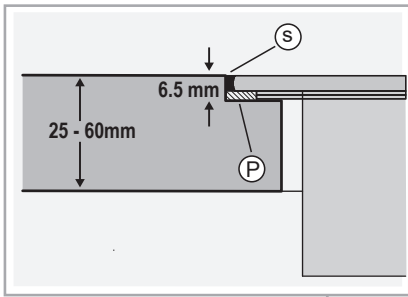
1

inst. A

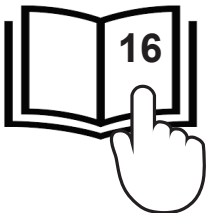
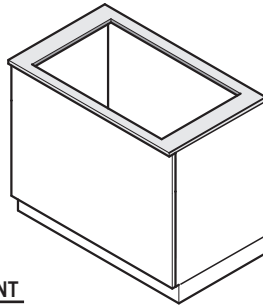
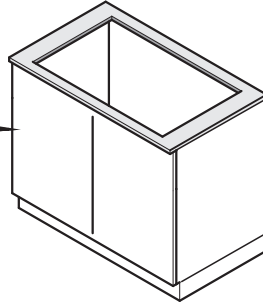
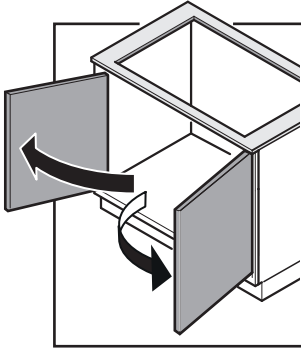
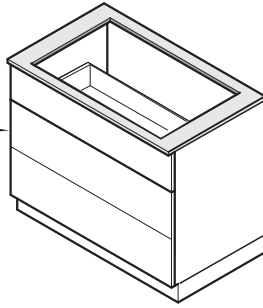
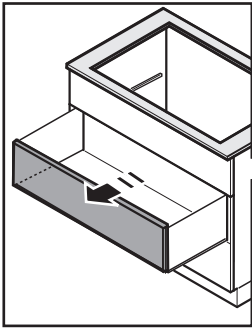


1a

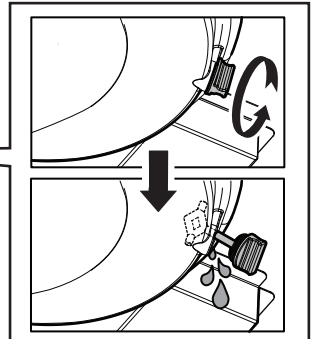
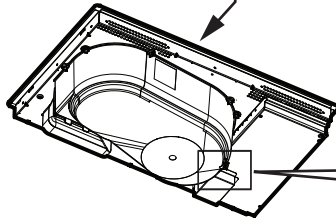
inst. B



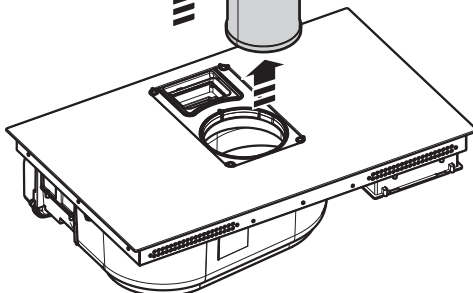
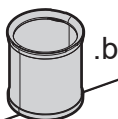
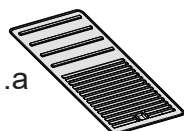
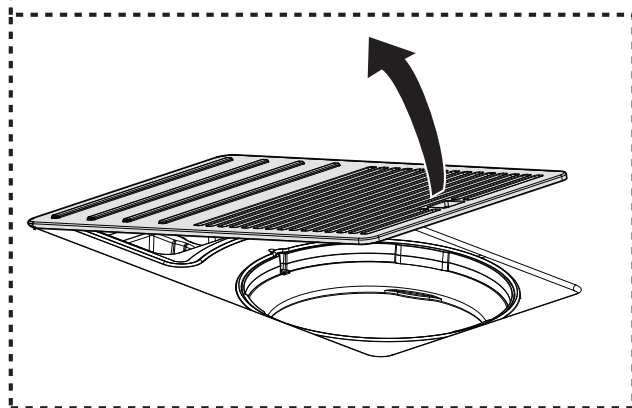
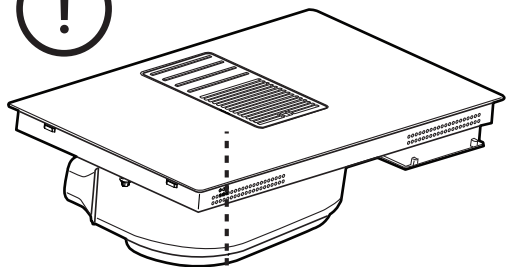
1b



FRONT



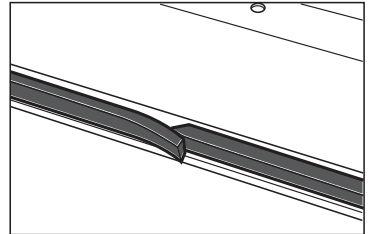
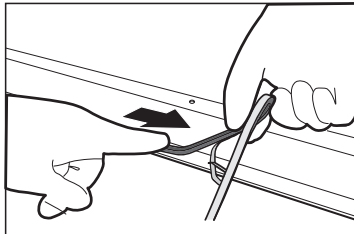
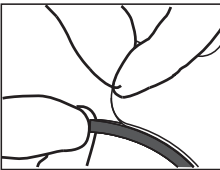
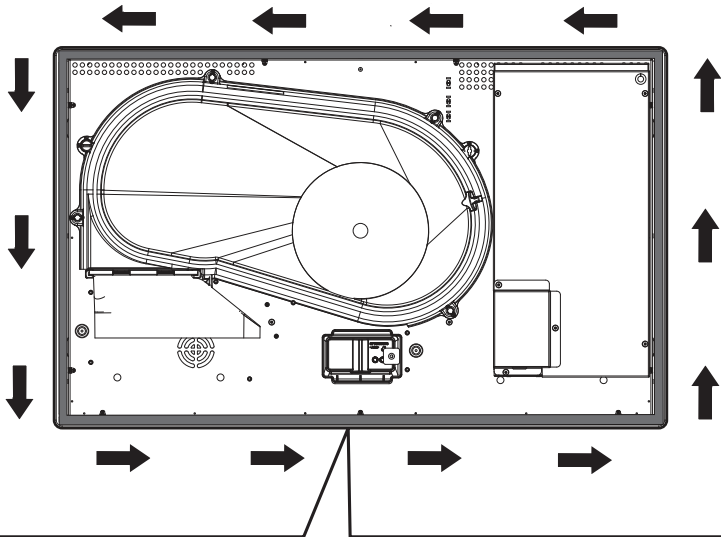
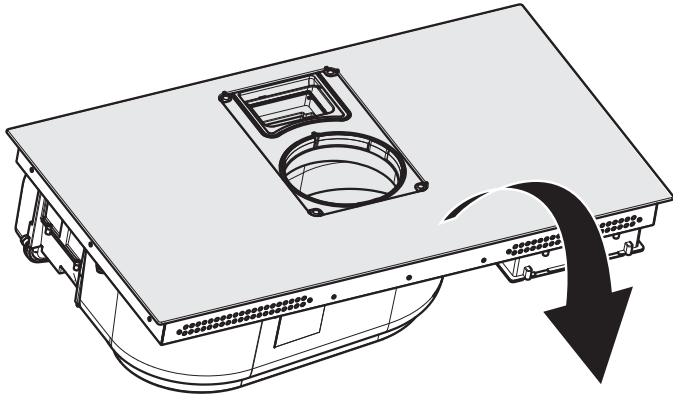
1c



inst. A

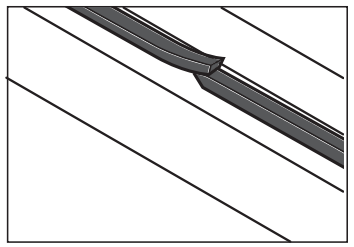
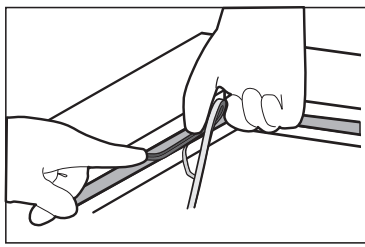
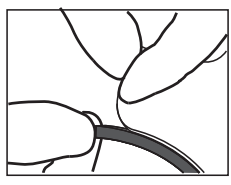
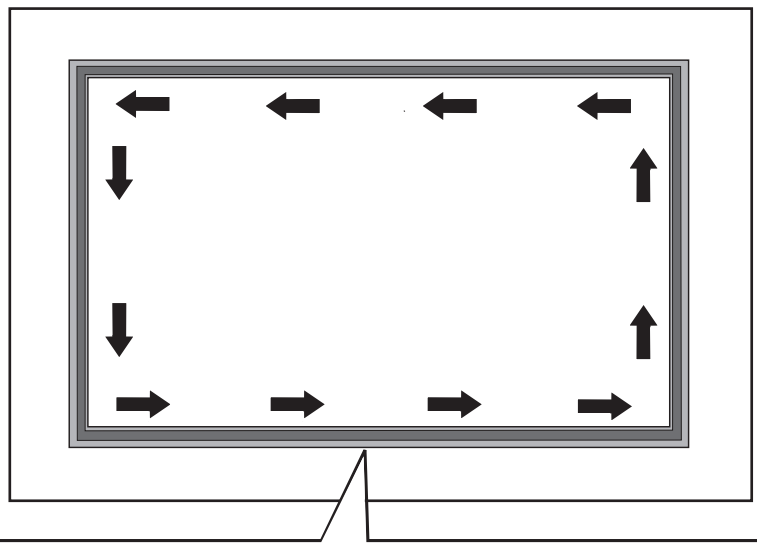
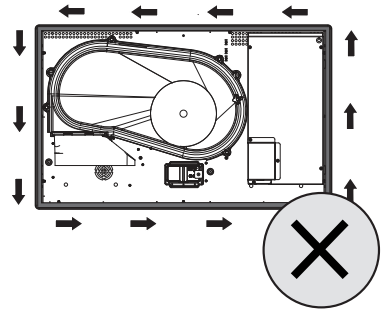
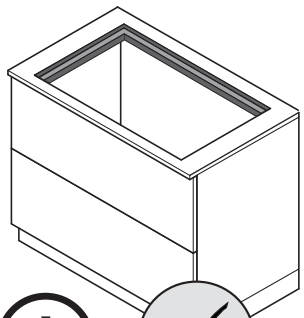
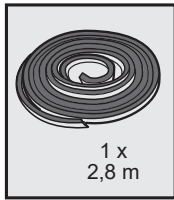


1 x
2,8 m



2a

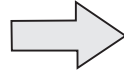
inst. B



2b

**OPTIONAL
CONNECTION**

**220V-240V ~
50Hz/60Hz**



.a

.b

**380V-415V ~
50Hz/60Hz**

2N~

OK!

.c

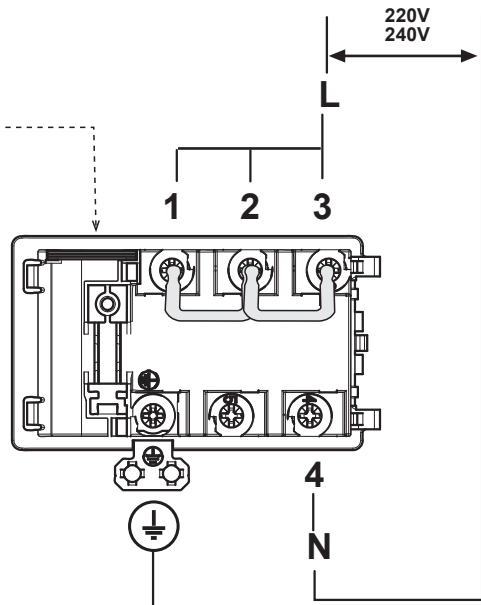
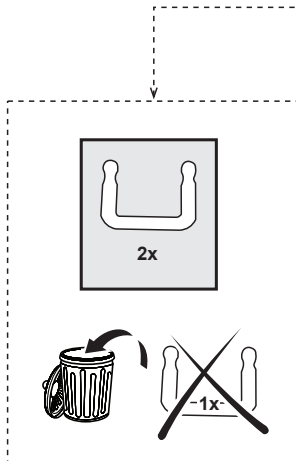
**380V-415V ~
50Hz/60Hz**

3N~

OK!

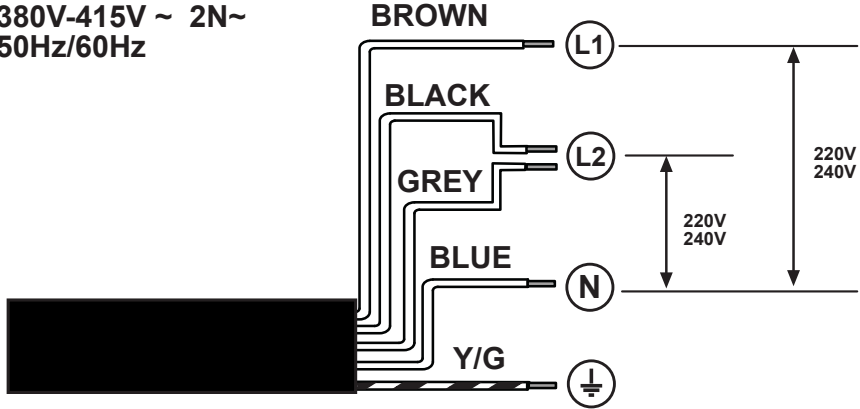
3

**220V-240V ~
50Hz/60Hz**



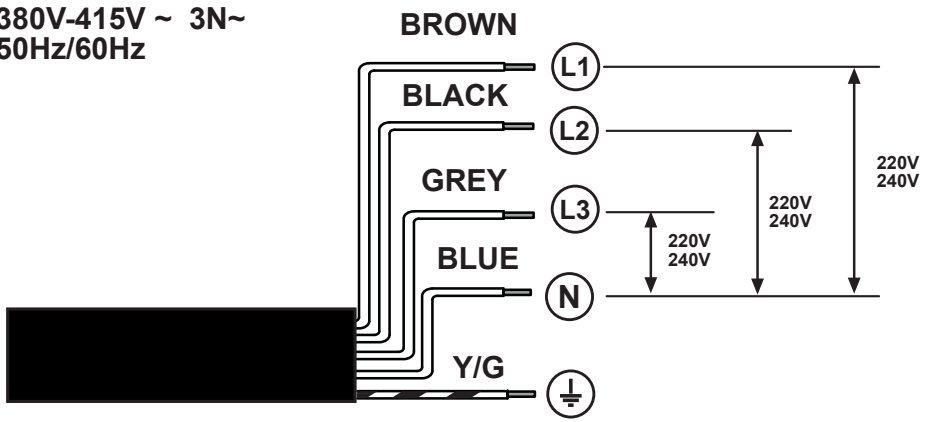
.a - see Chapter 3.1

380V-415V ~ 2N~
50Hz/60Hz



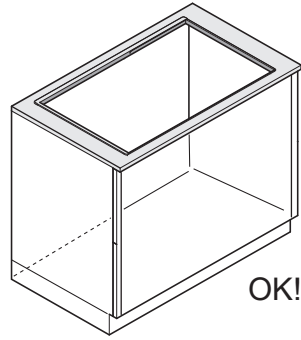
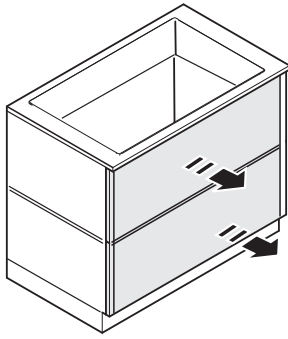
.b

380V-415V ~ 3N~
50Hz/60Hz

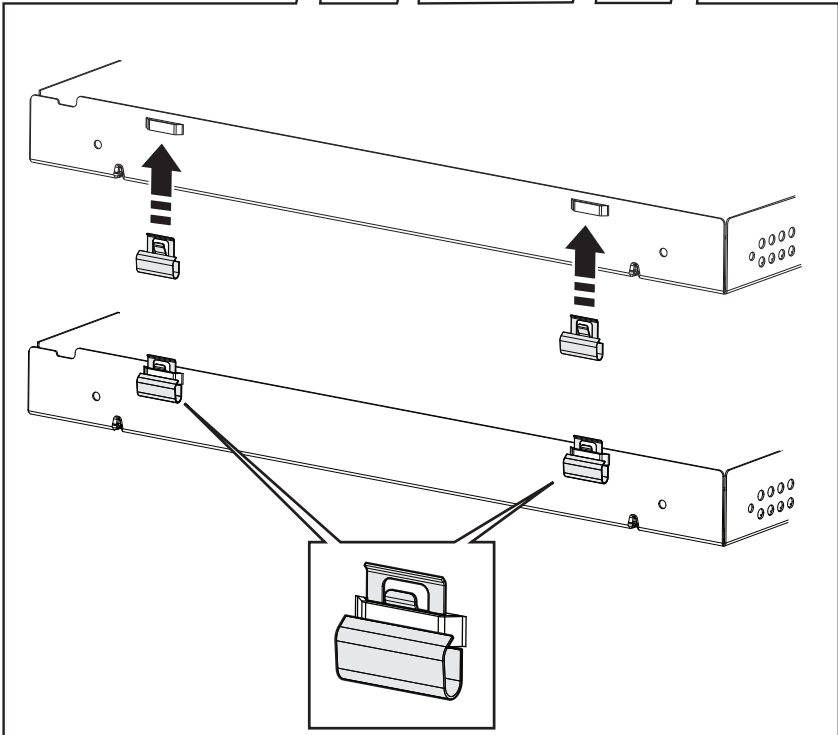
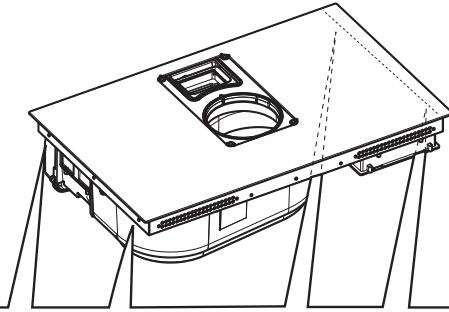
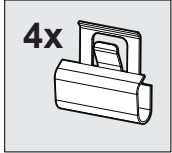


.c

4

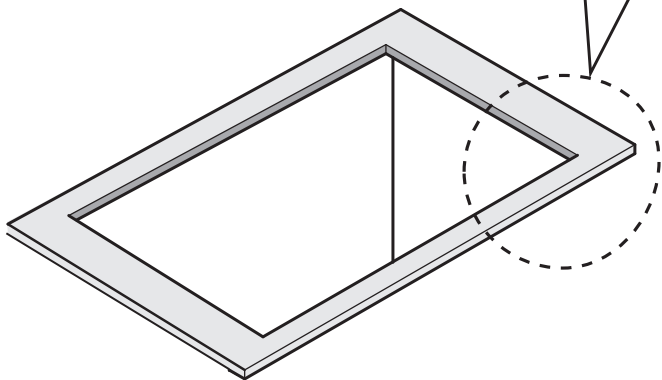
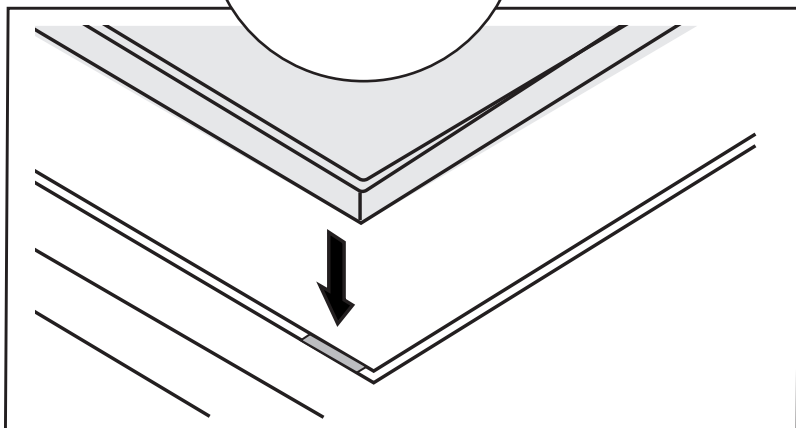
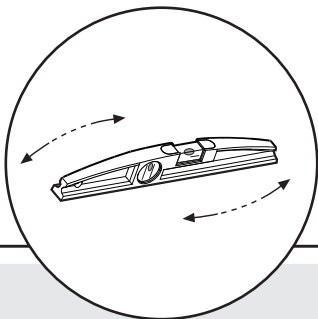


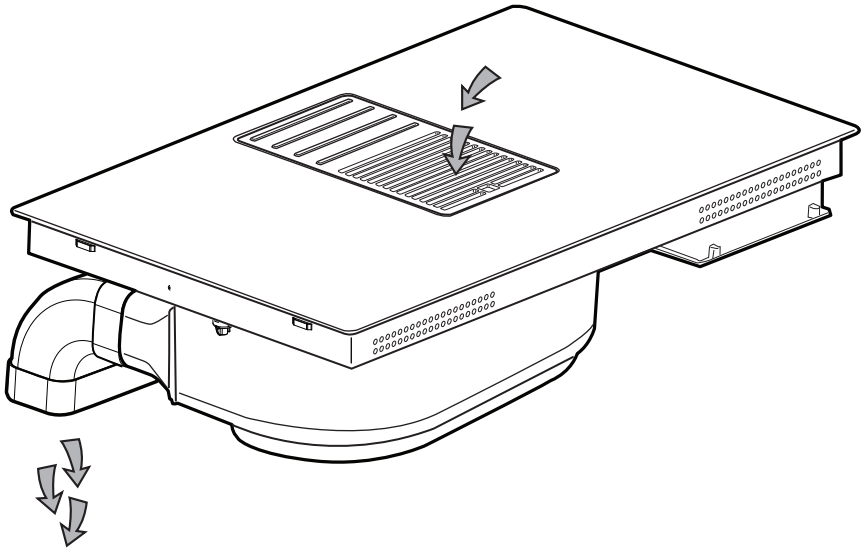
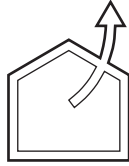
OK!

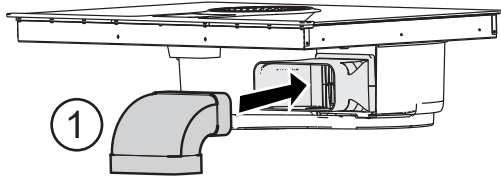


5

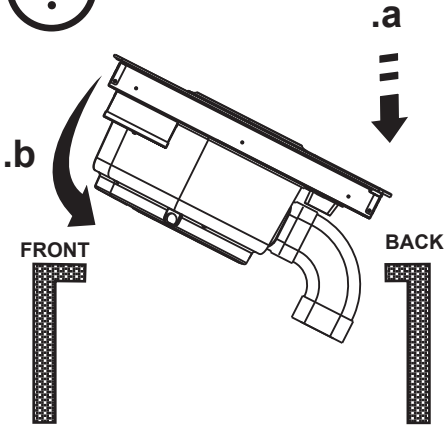
inst. B



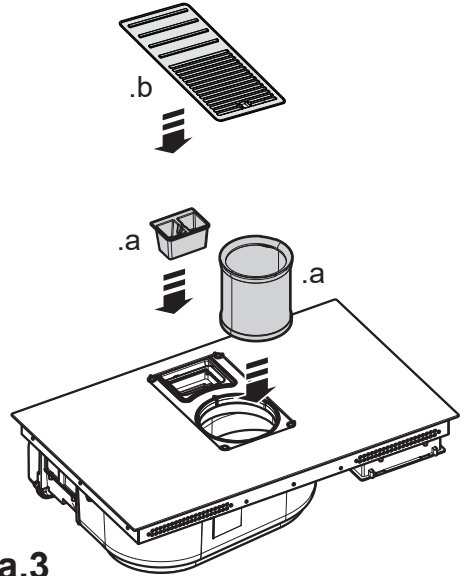




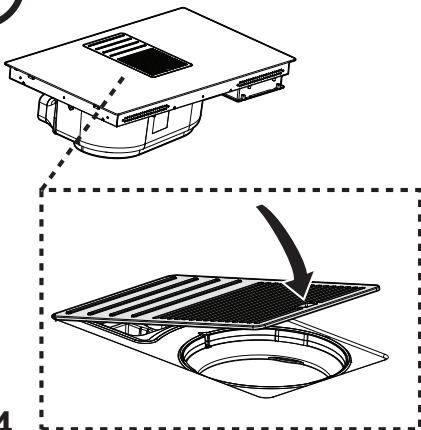
7a.1



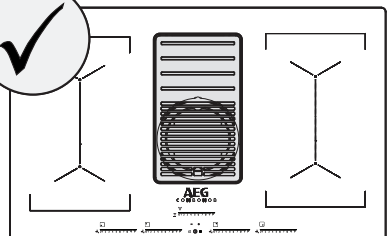
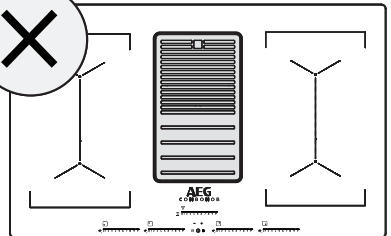
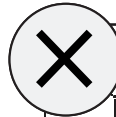
7a.2

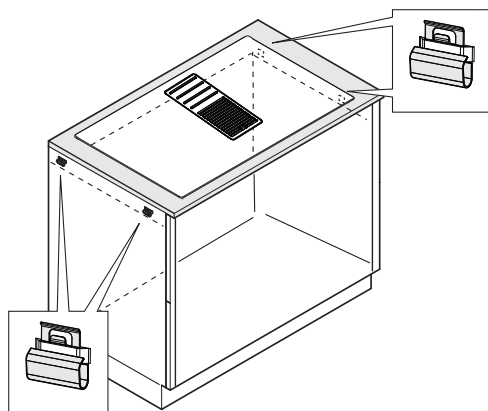


7a.3

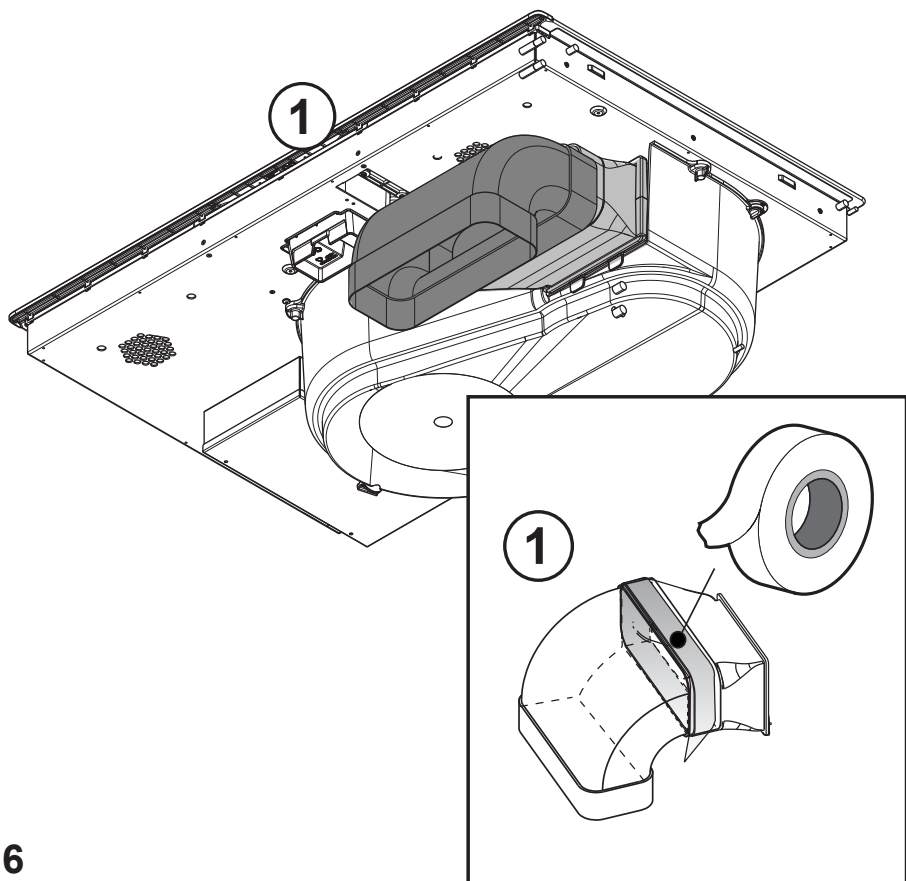


7a.4





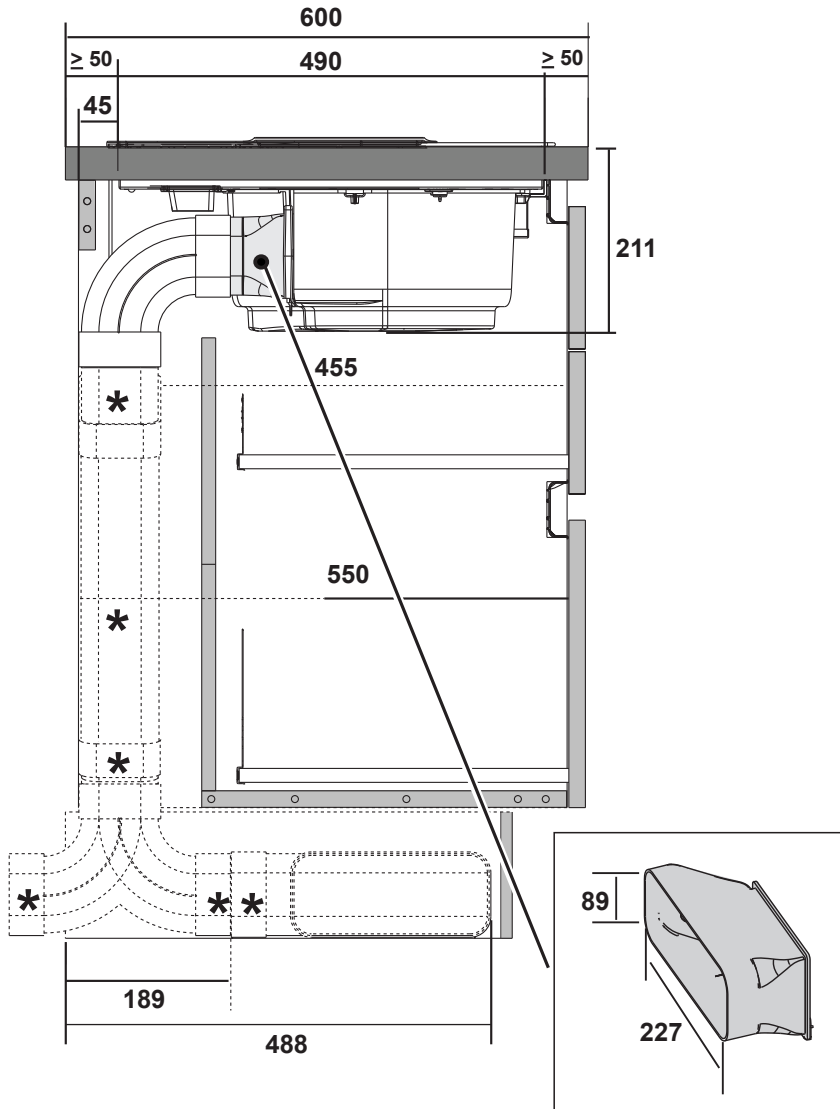
7a.5



7a.6

inst. A

inst. B



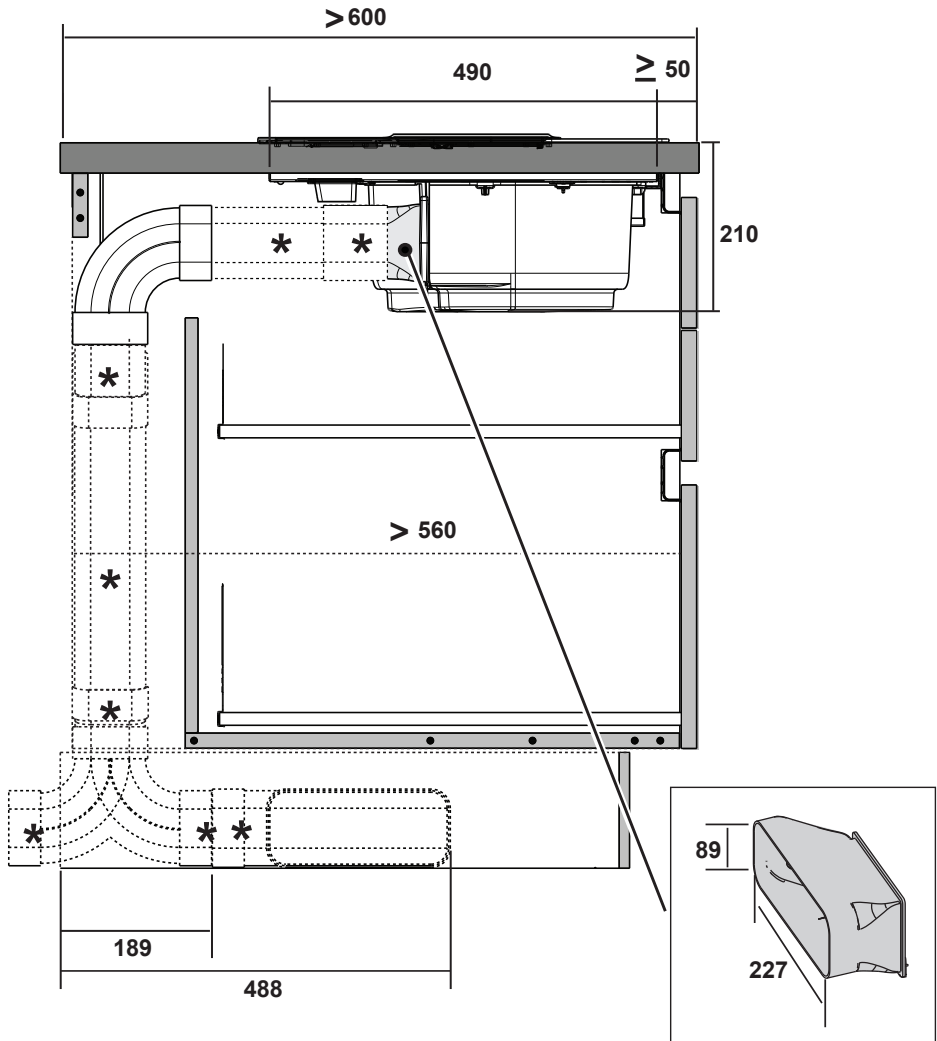
7b



Source locally

inst. **A**

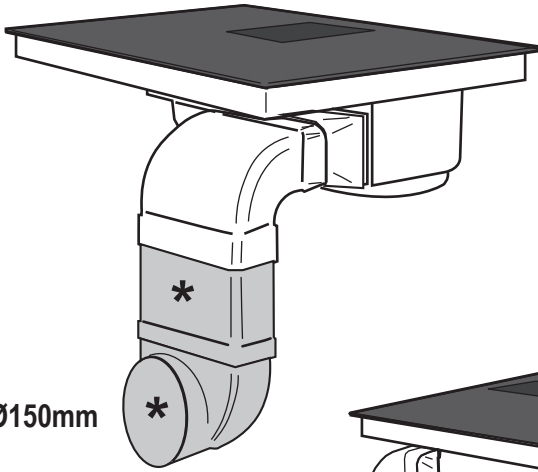
inst. **B**



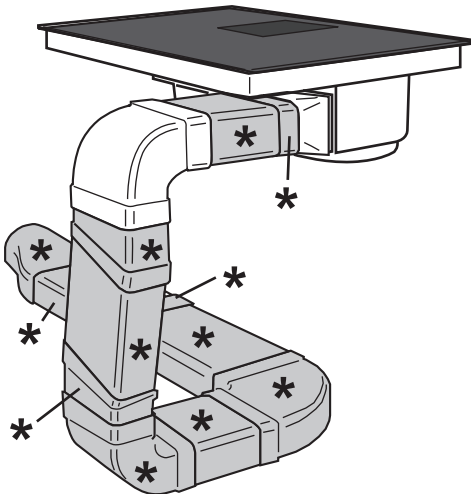
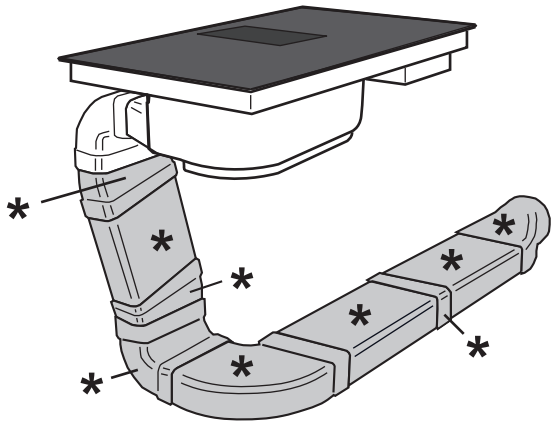
7b



Source locally



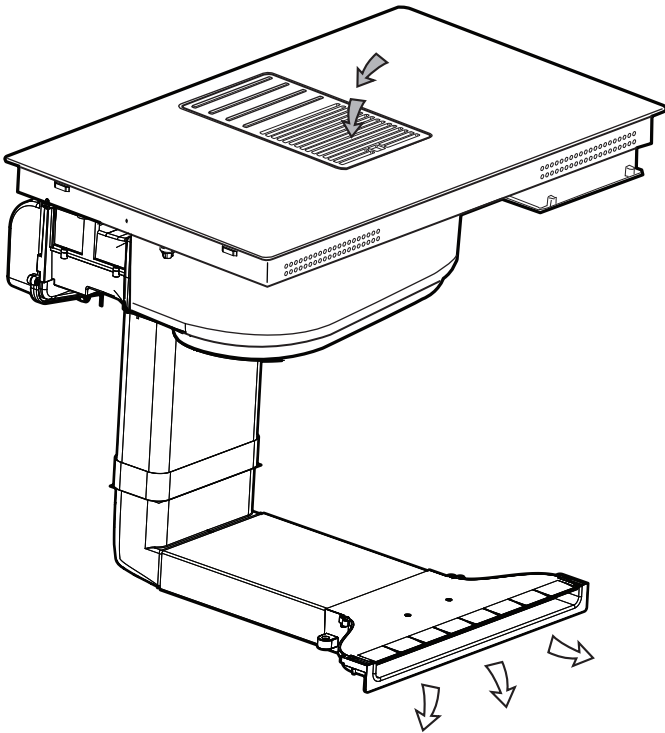
Ø150mm

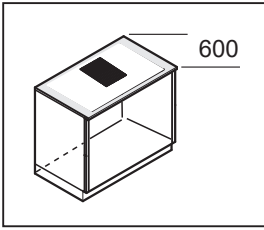


7c



Source locally

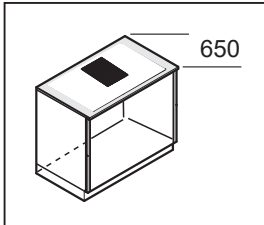
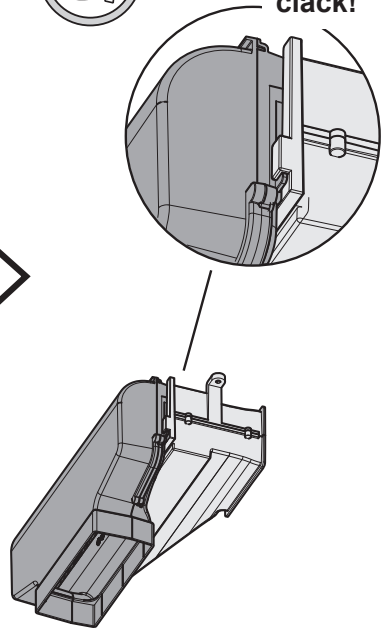
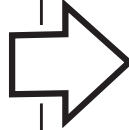
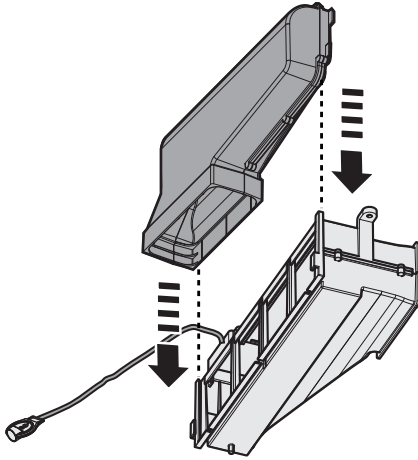




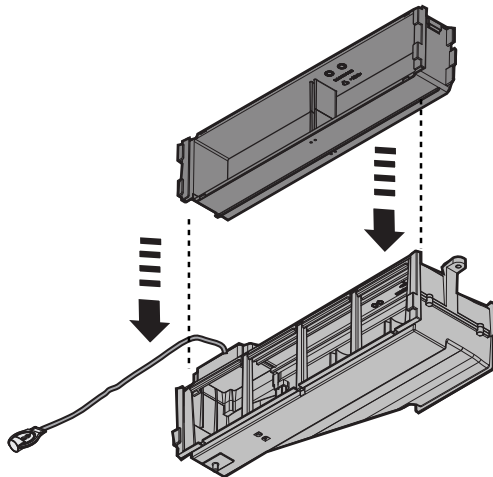
9.1

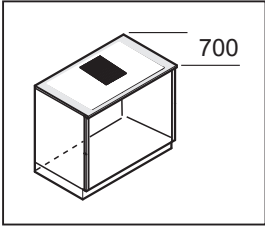


clack!

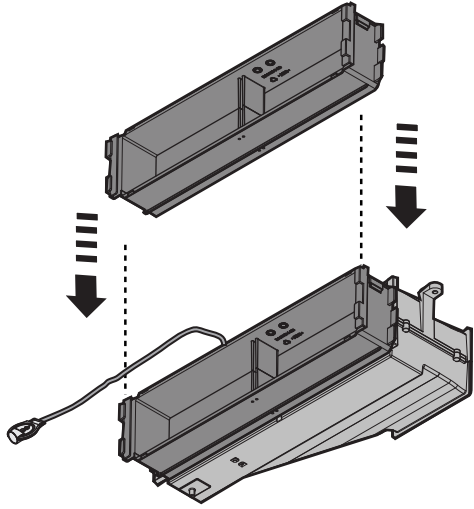


9a.1.2

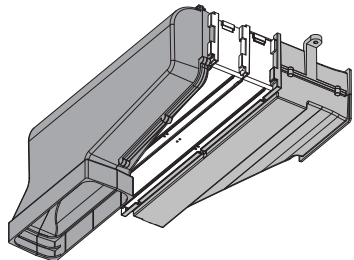
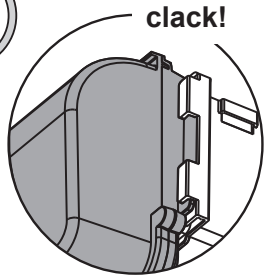
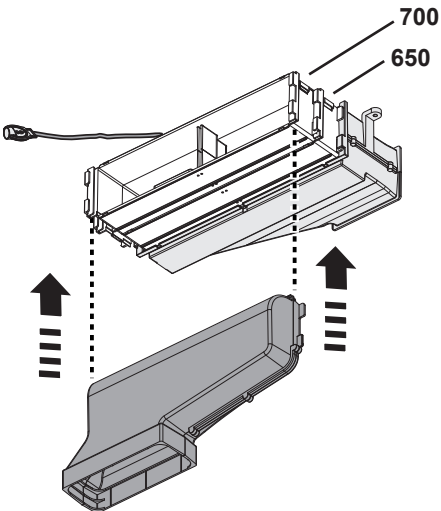




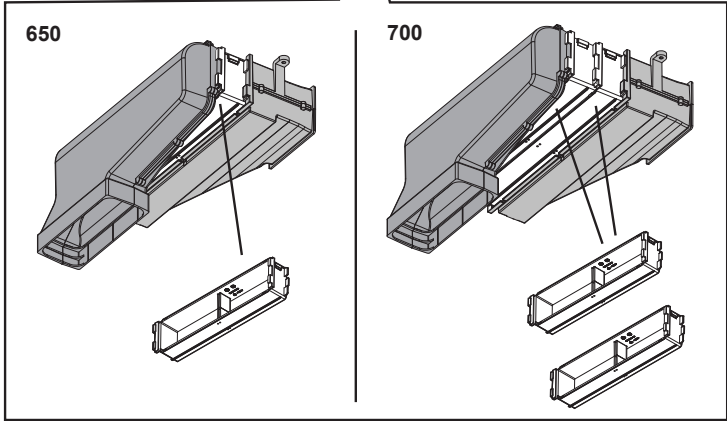
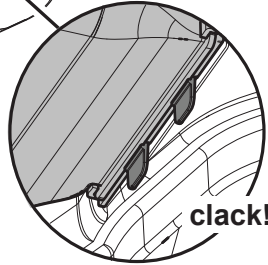
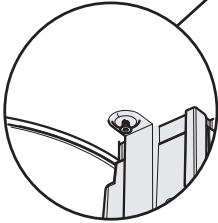
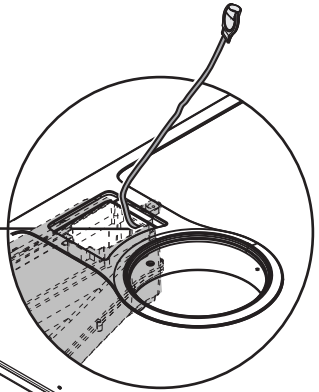
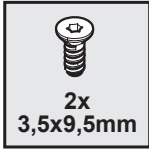
9a.1.3

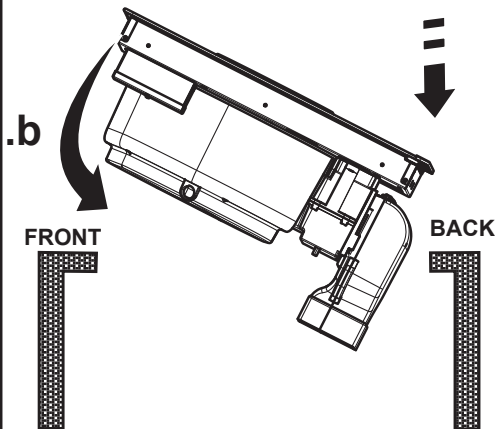


9.2

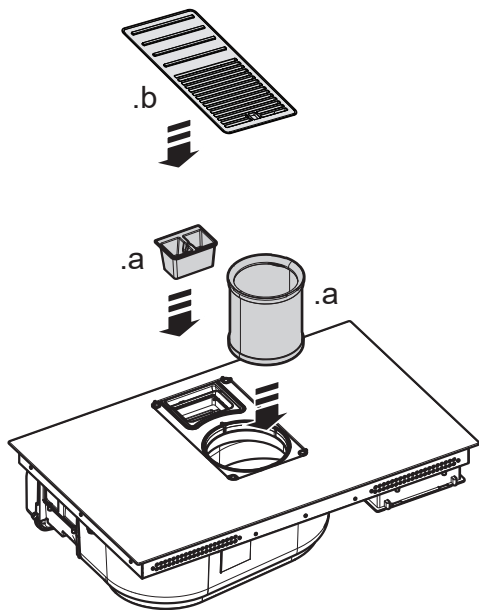


9.3

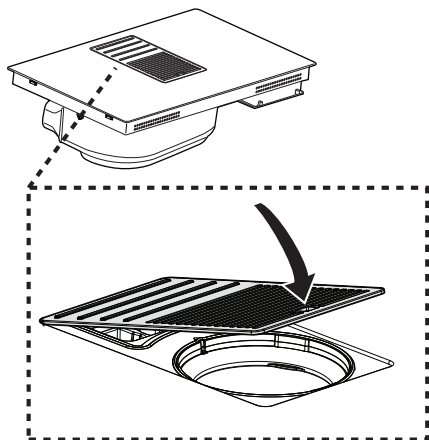




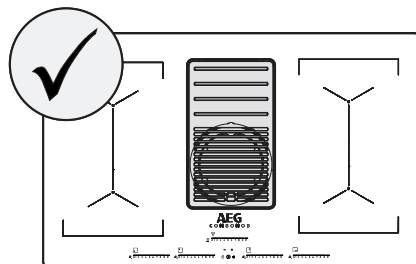
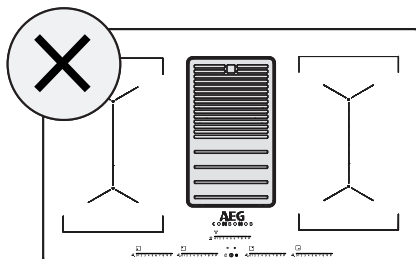
9a.4



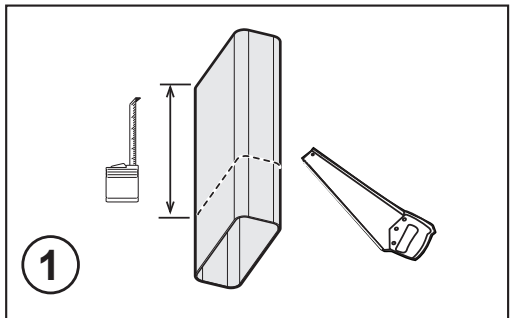
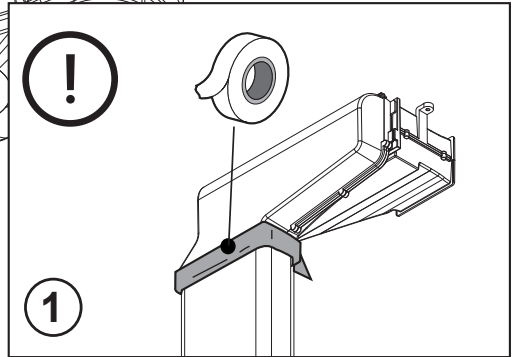
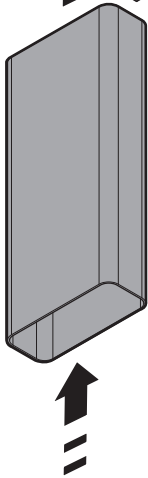
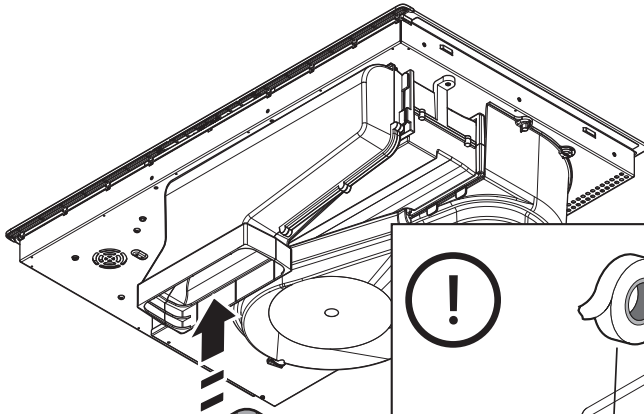
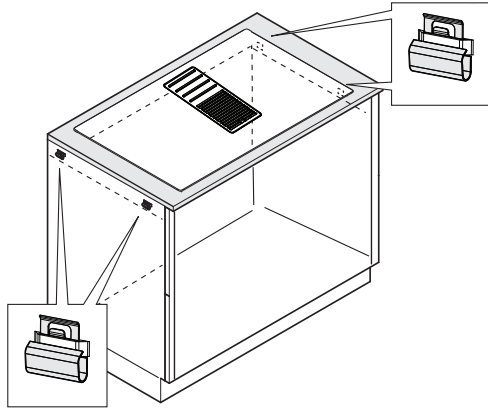
9a.5



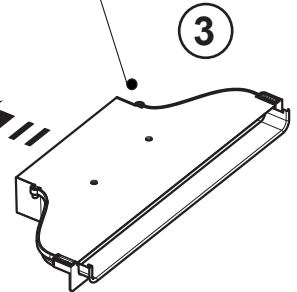
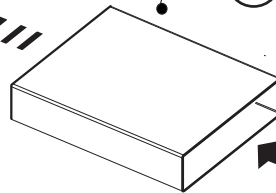
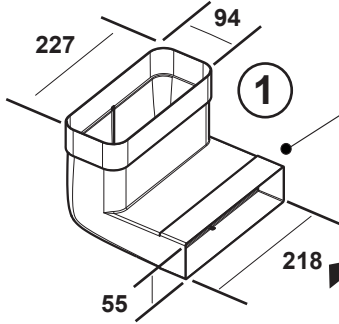
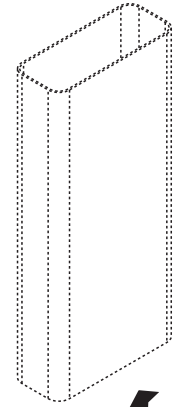
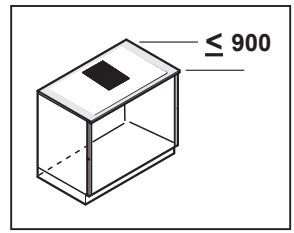
9a.6

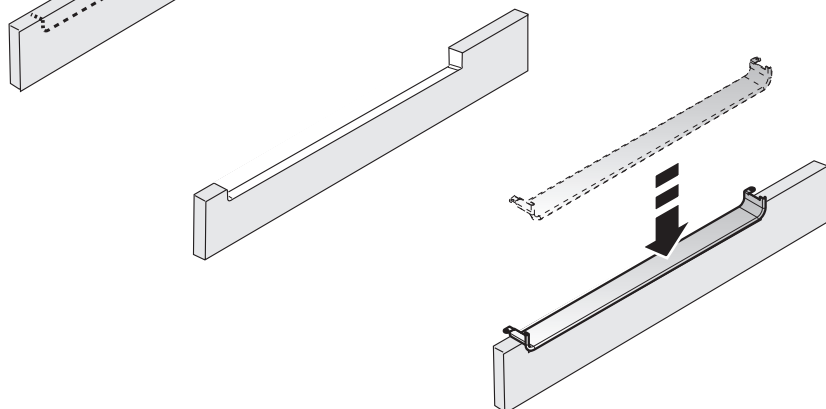
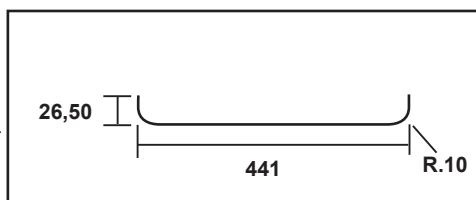
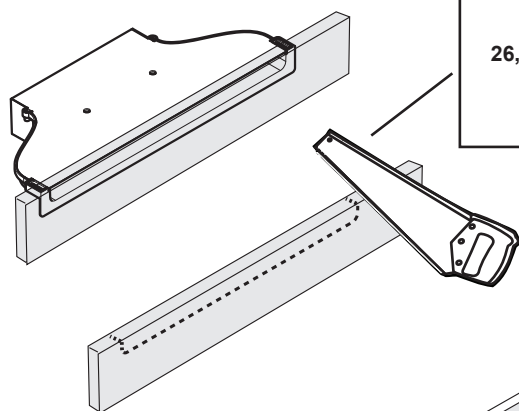
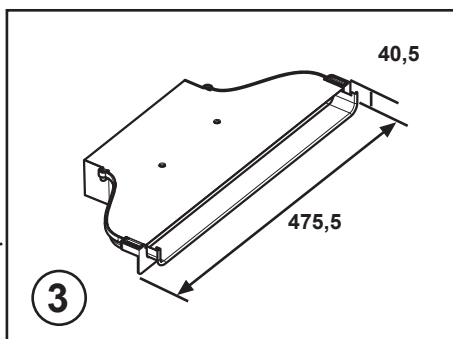
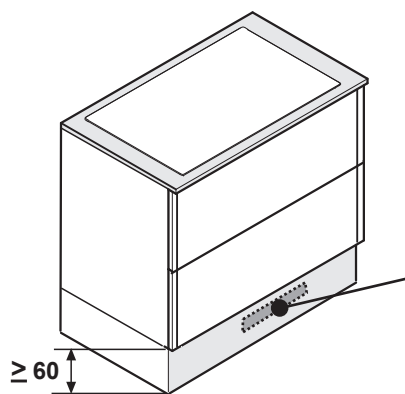


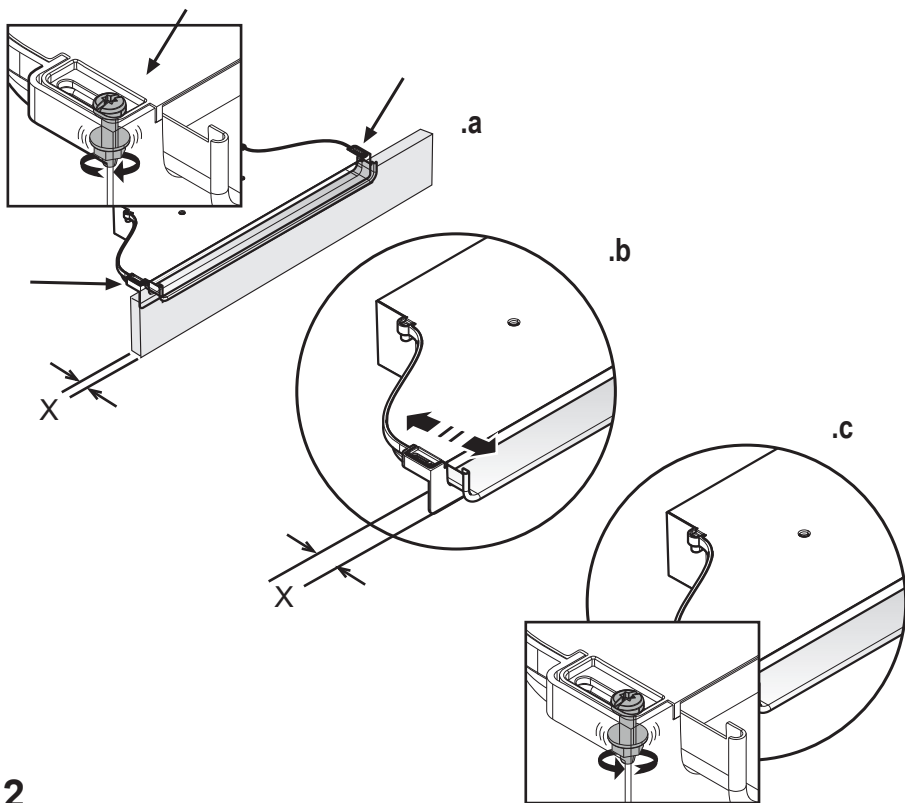
9a.7



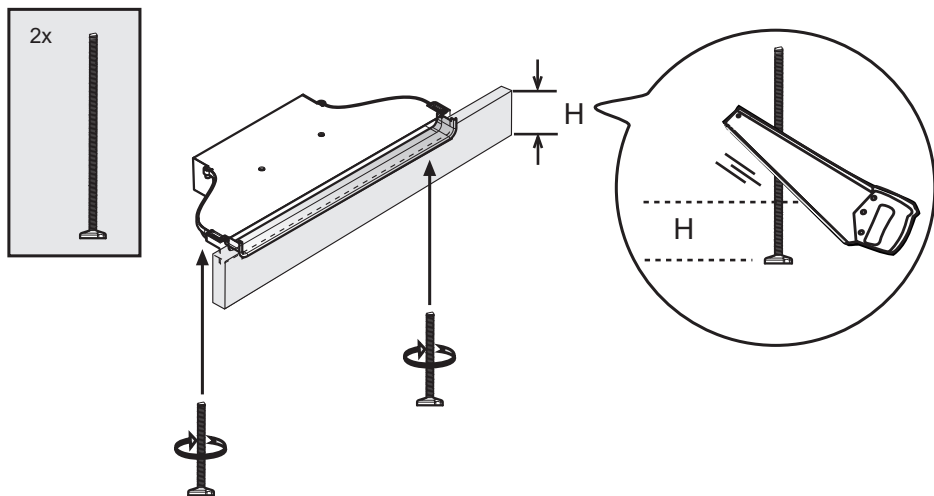
9a.8

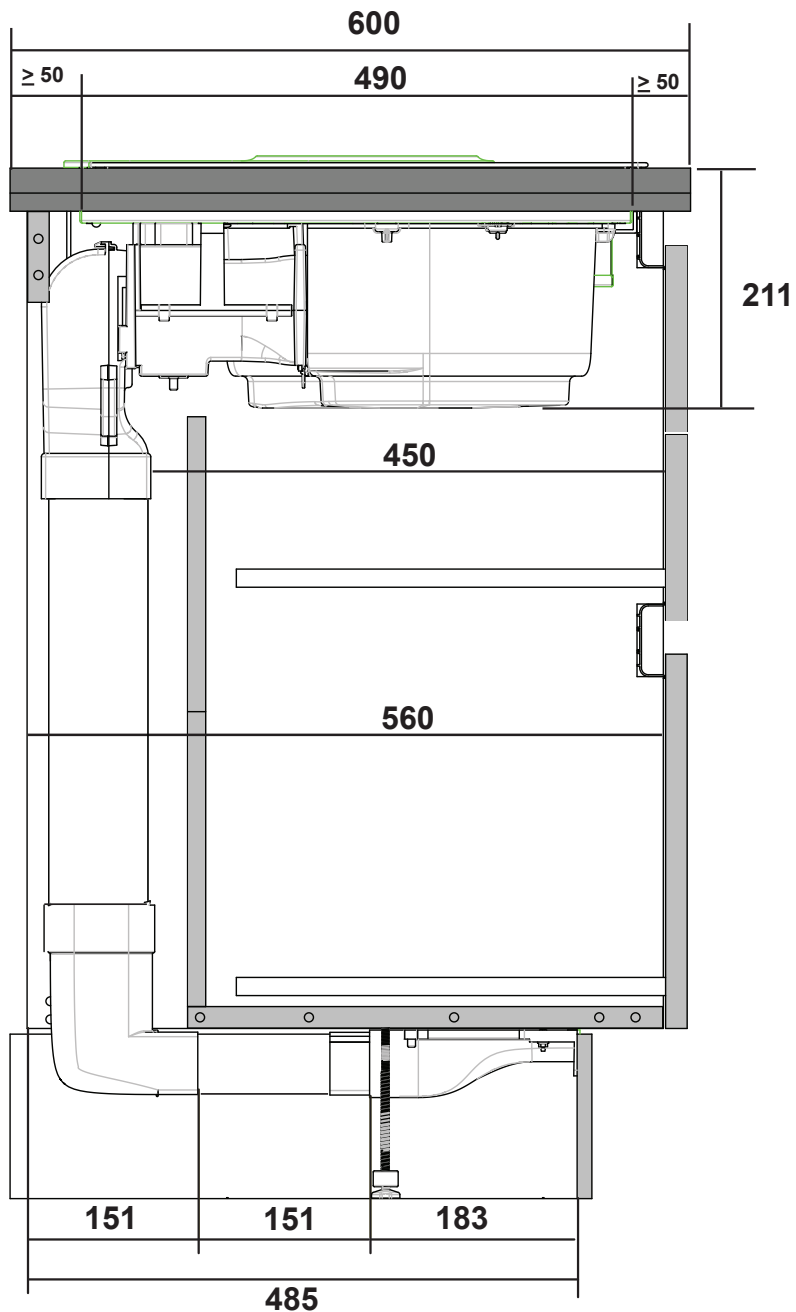




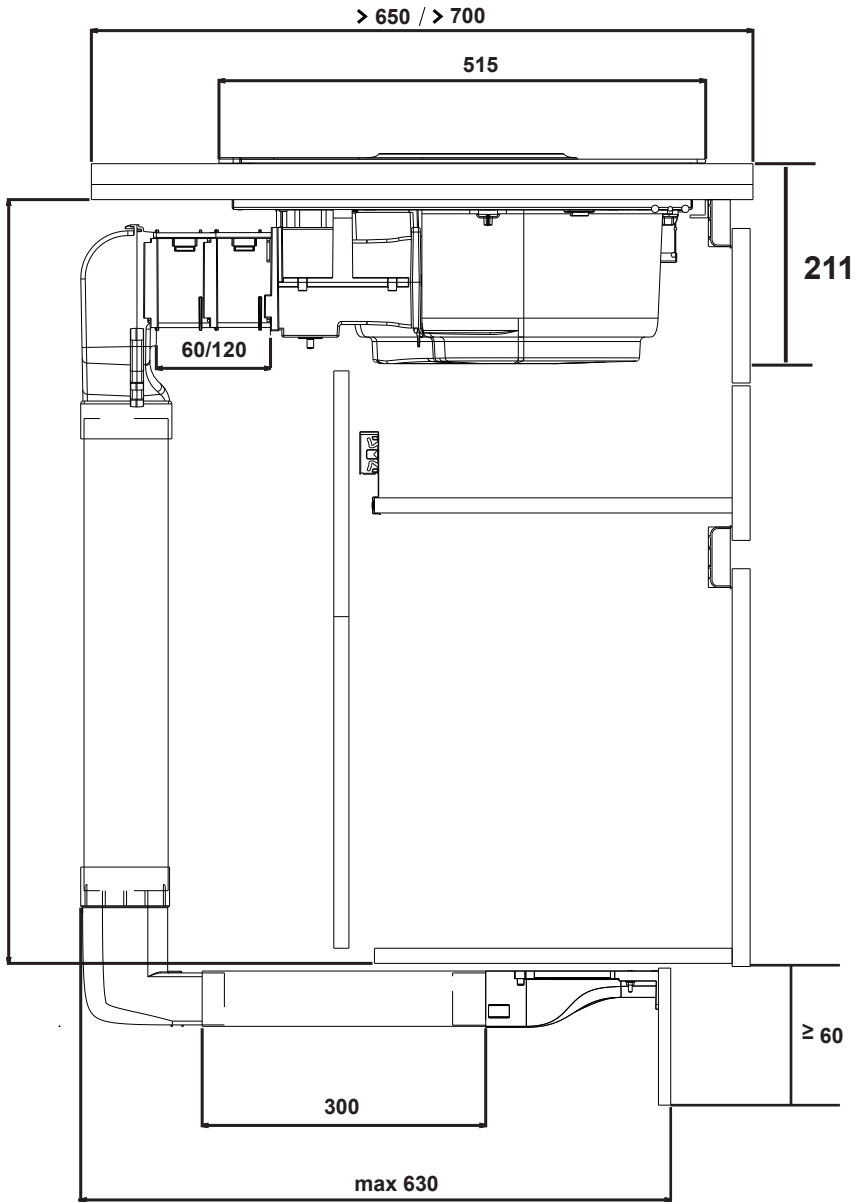


12

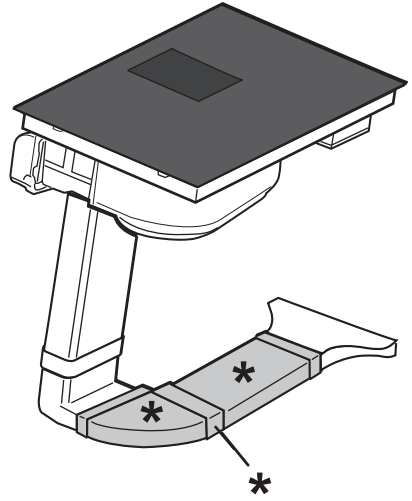
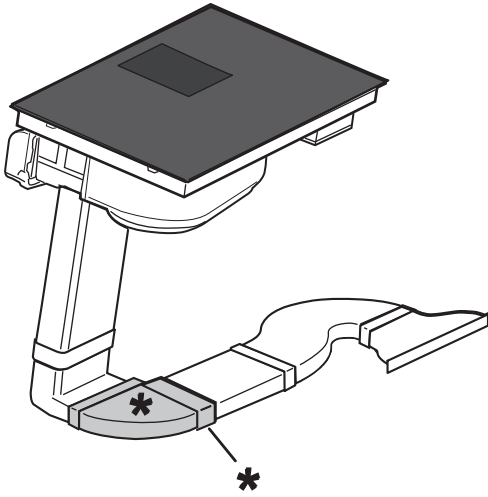




13a

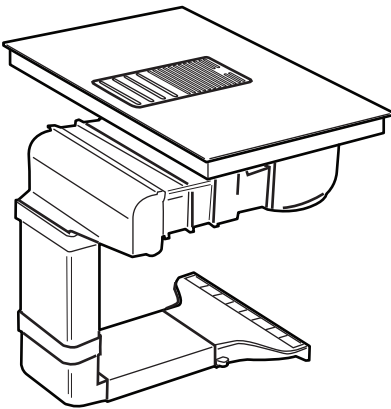


13b

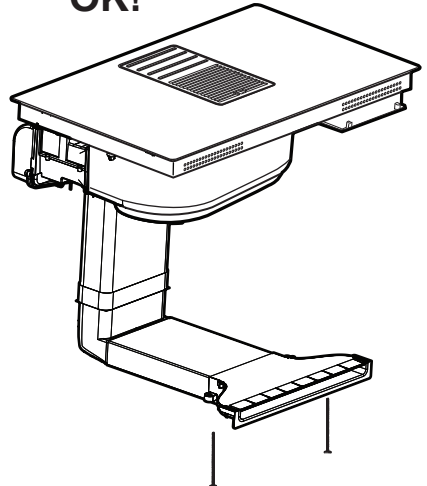


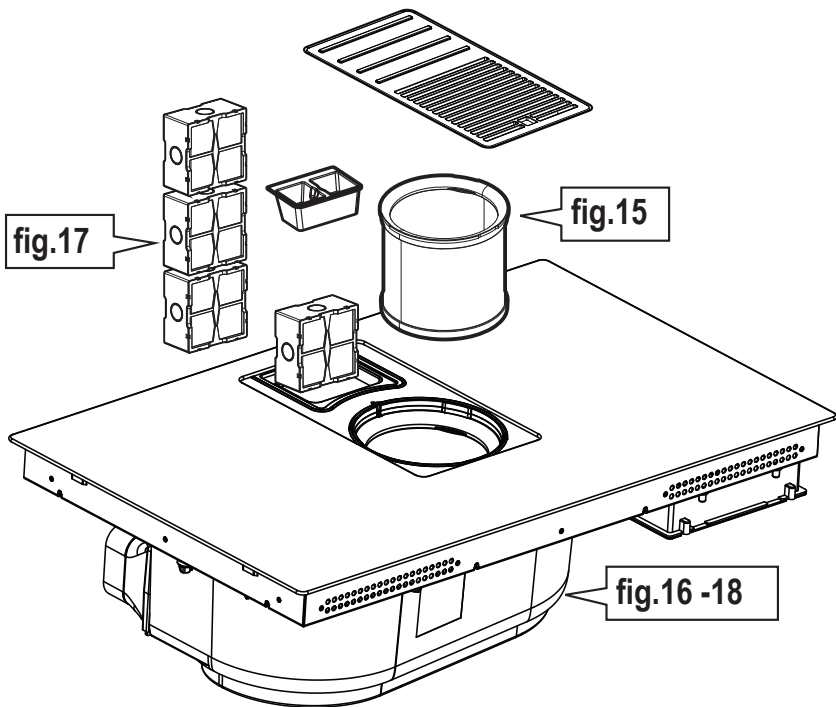
Source locally

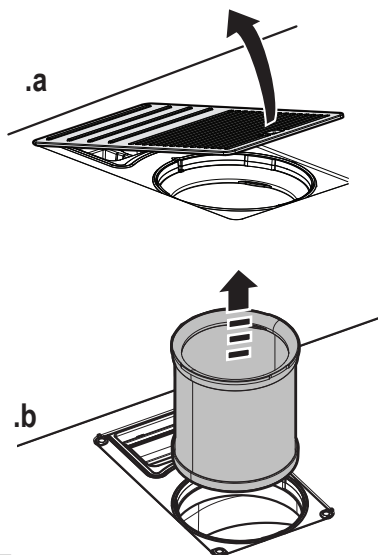
OK!



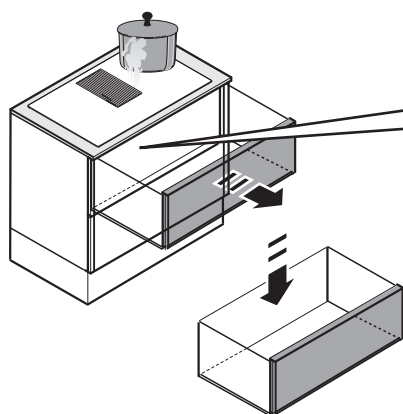
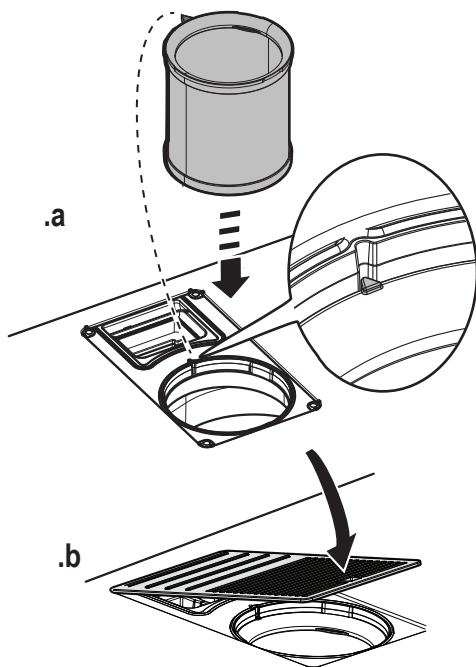
OK!



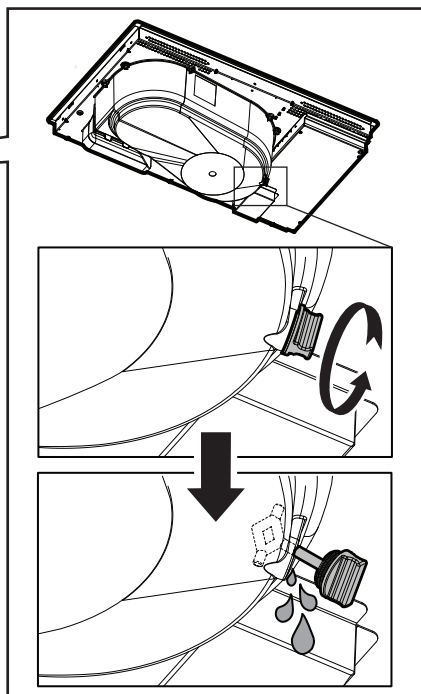


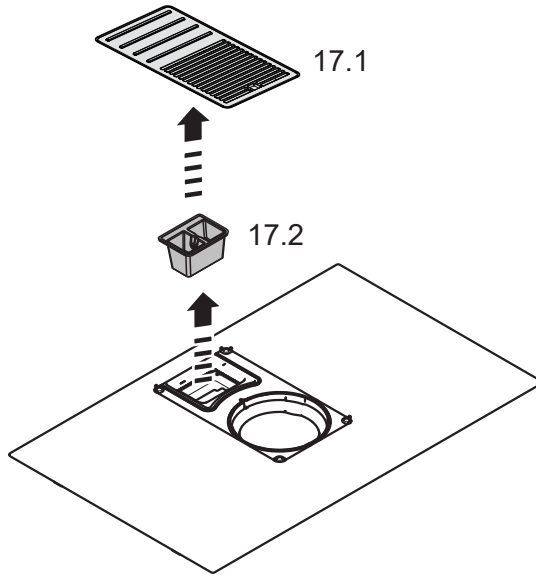


15

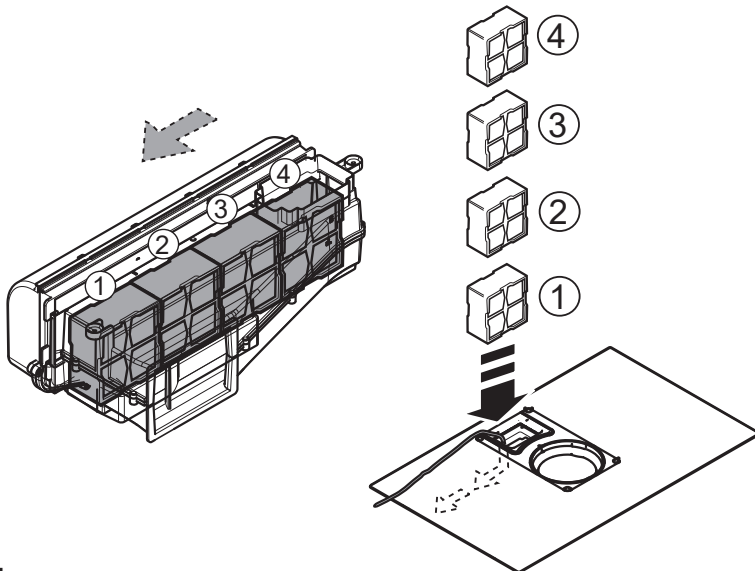


16

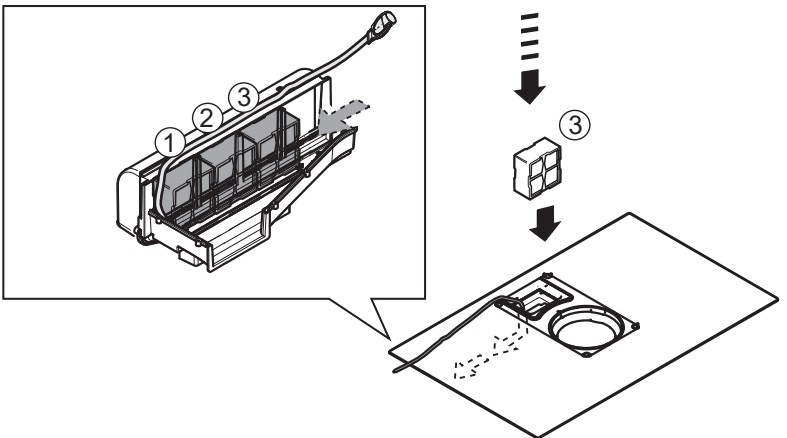
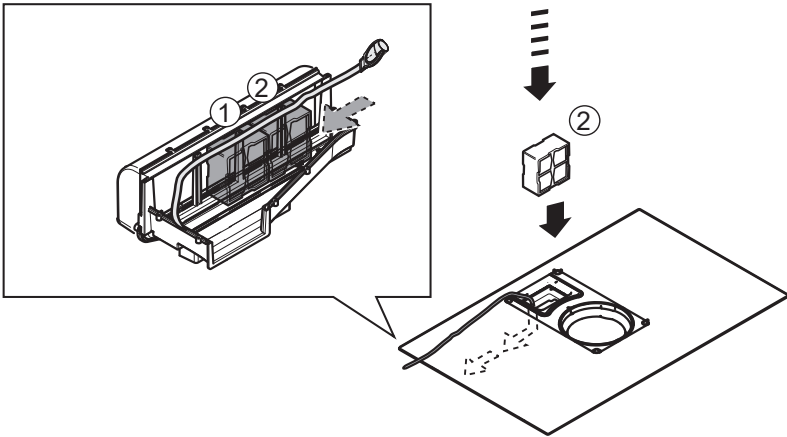
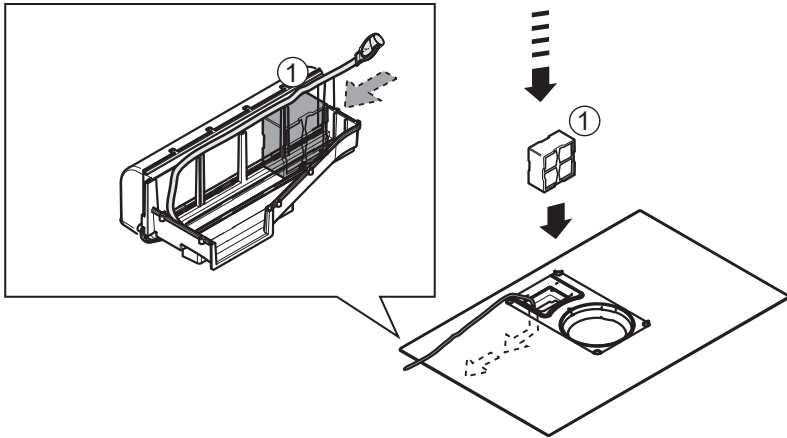


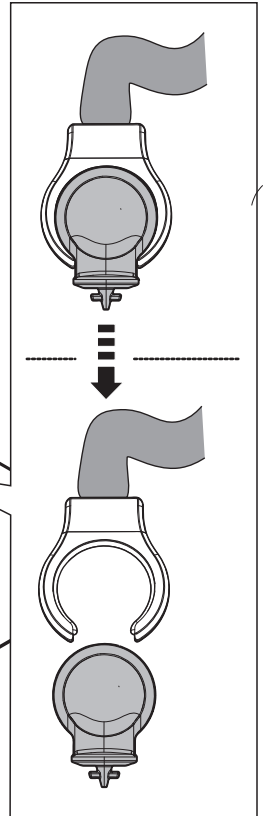
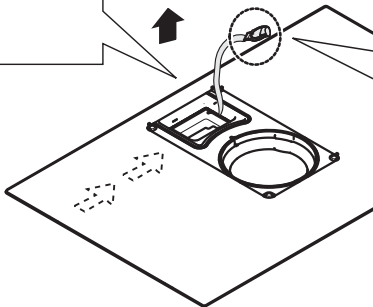
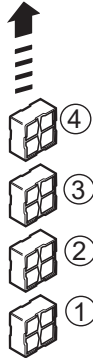
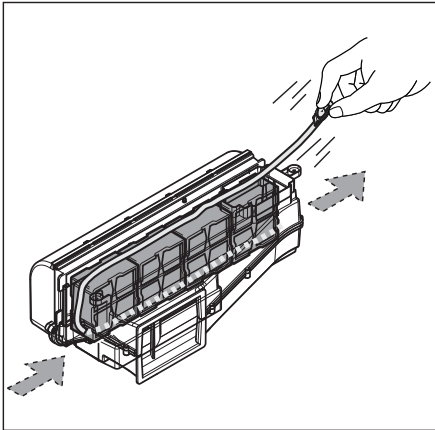
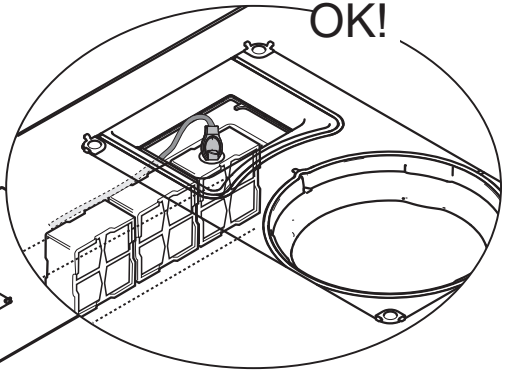
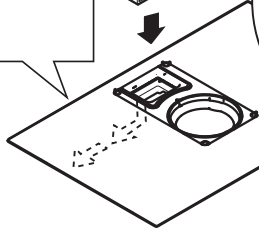
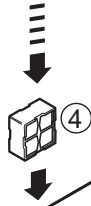
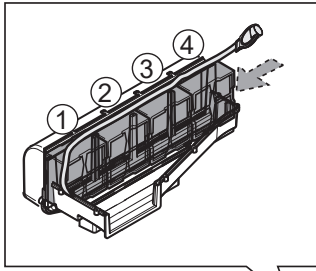


17

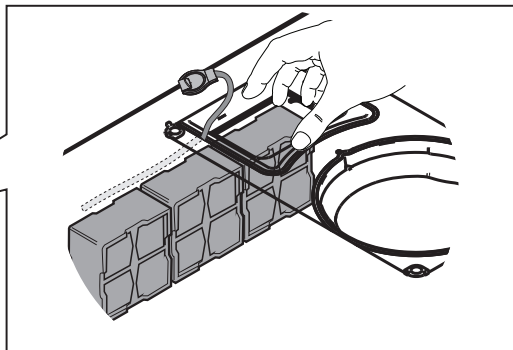
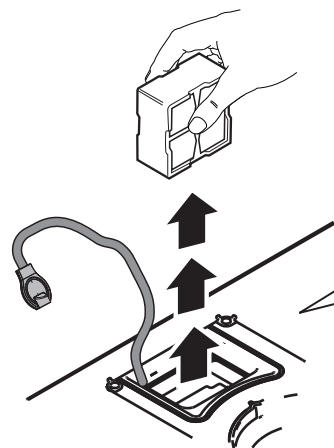
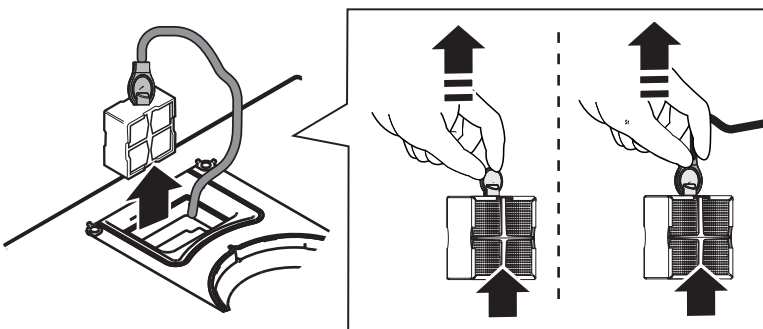
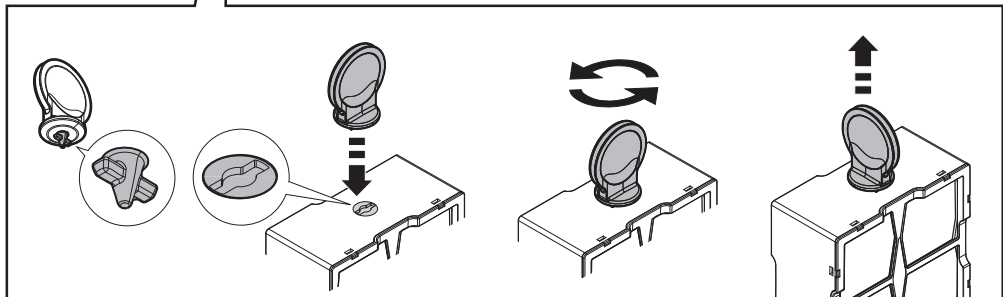
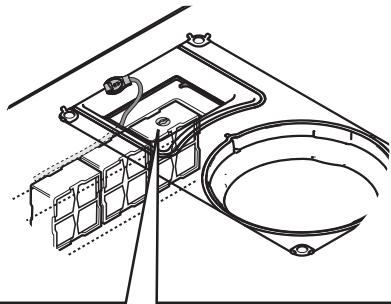


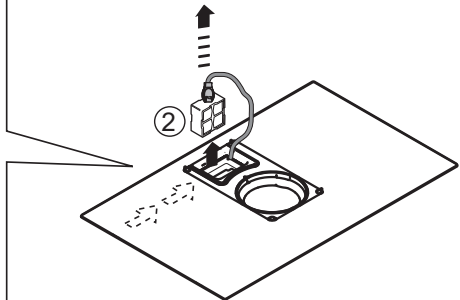
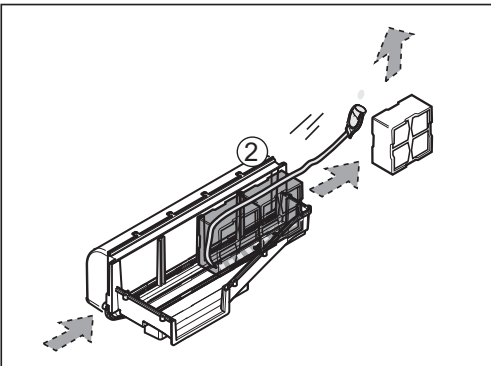
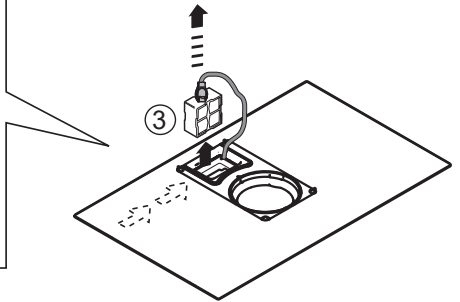
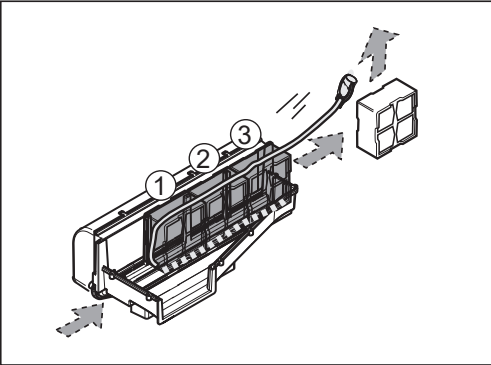
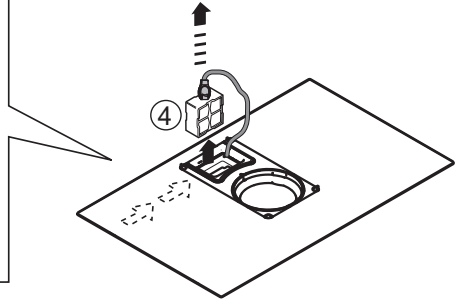
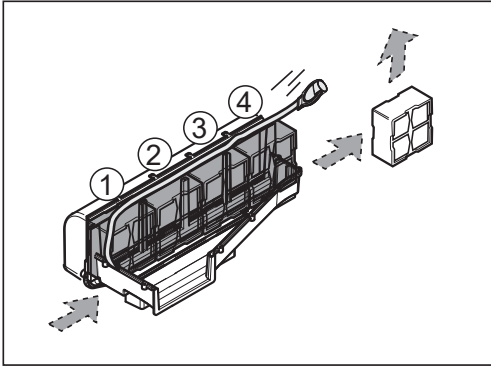
17a

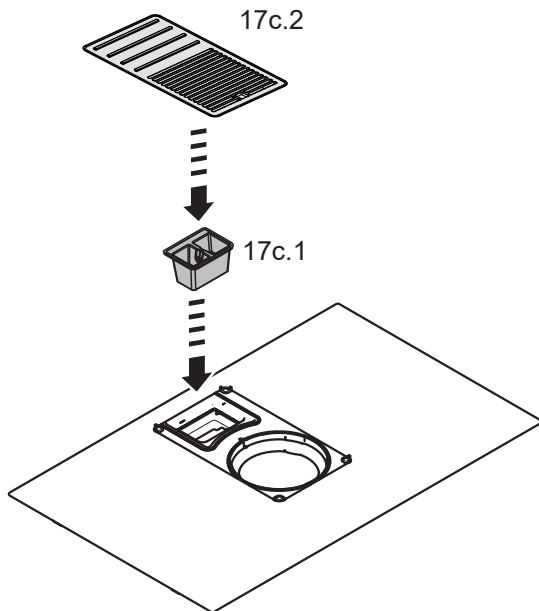
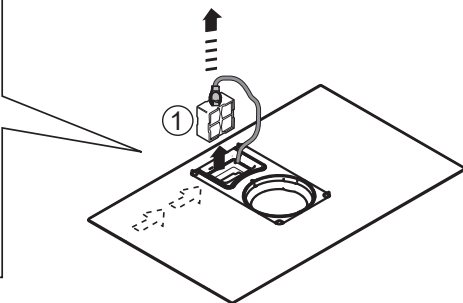
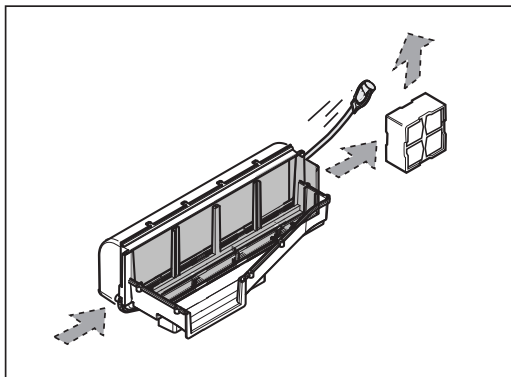




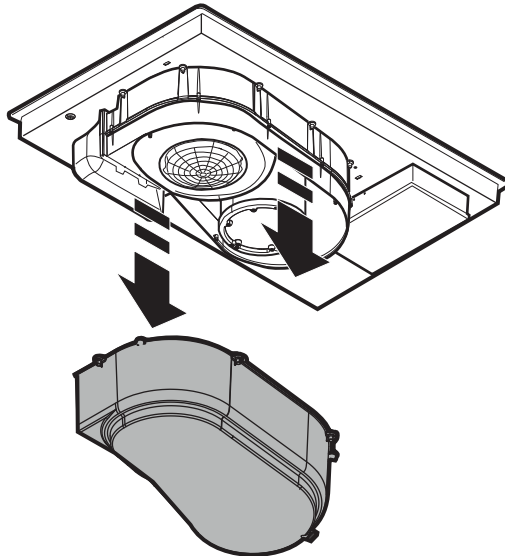
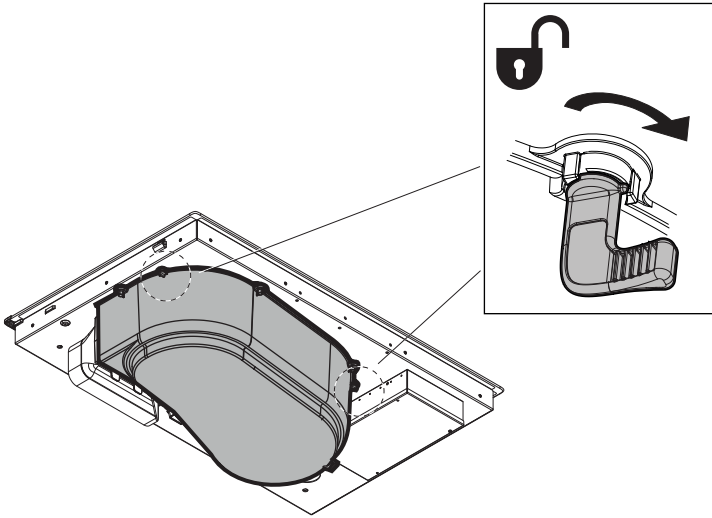
17b

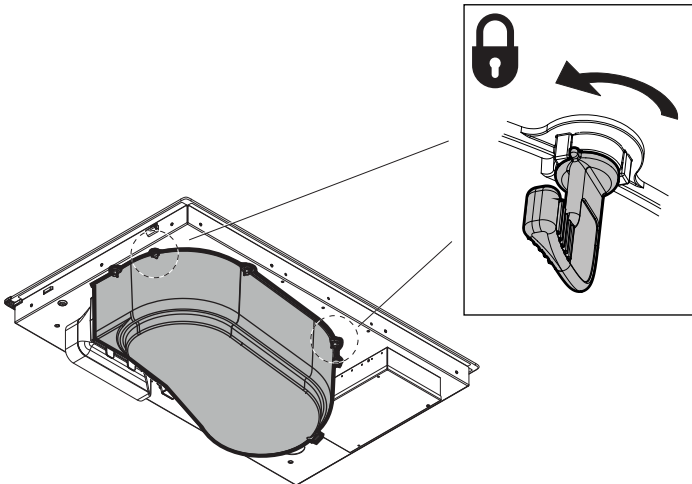
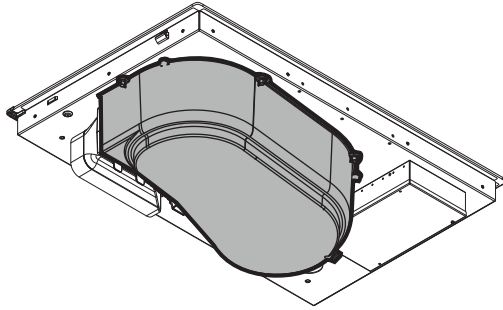
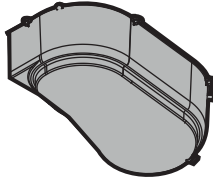
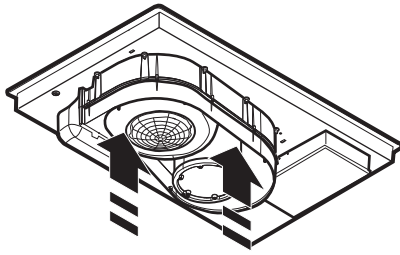




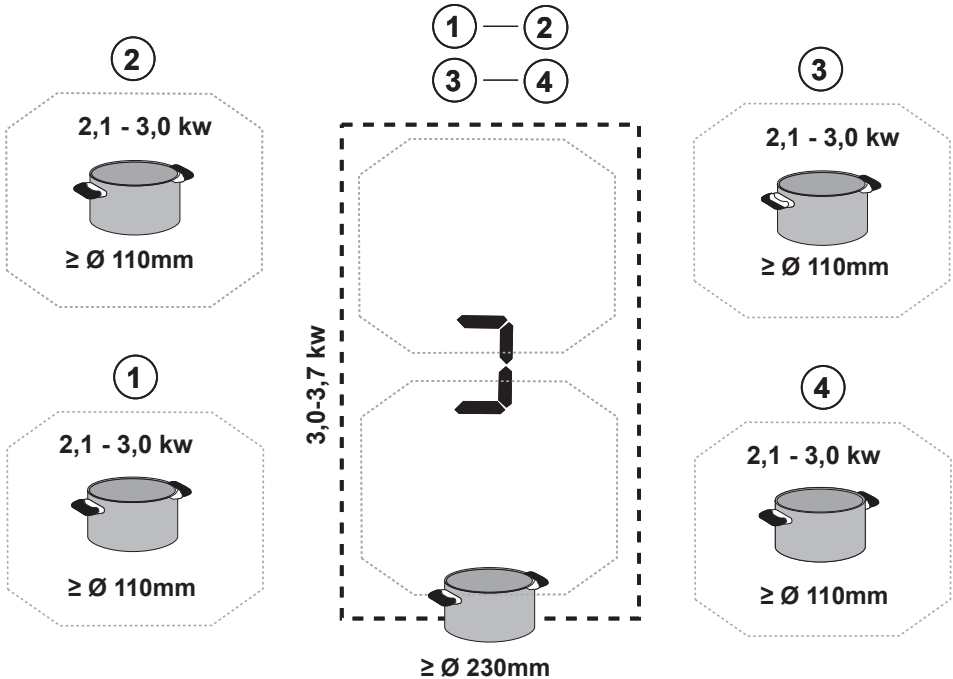
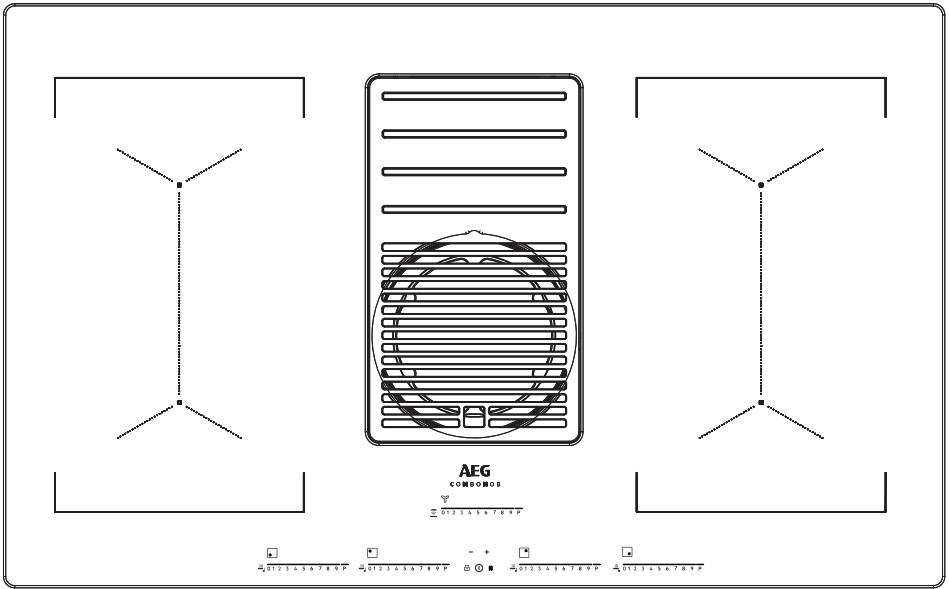


17c





18b





✓

OK!

OK!

✗

NO!

| | | |
|------------|------------|------------|
| <p>NO!</p> | <p>NO!</p> | <p>OK!</p> |
| | | <p>NO!</p> |

- 40 %

2. Use

Using the hob

The induction cooking system is based on the physical phenomenon of magnetic induction. The main characteristic of this system is the direct transfer of energy from the generator to the pot.

Advantages:

When compared to electric hobs, your induction hob is:

- **Safer:** lower temperature on the glass surface.
- **Faster:** shorter food heating times.
- **More accurate:** the hob immediately reacts to your commands
- **More efficient:** 90% of the absorbed energy is transformed into heat. Moreover, once the pot is removed from the hob, heat transmission is immediately interrupted, avoiding unnecessary heat losses.

Attention! User should not put hot or warm pot and pans on metal grille.

2.1 Cooking containers

Use only pots bearing the symbol



Important:

to avoid permanent damage to the hob surface, do not use:

- containers with less than perfectly flat bottoms.
- metal containers with enamelled bottoms.
- containers with a rough base, to avoid scratching the hob surface.
- never place hot pots and pans on the surface of the hob's control panel

2.1.1 Pre-existing containers

Induction cooking uses magnetism to generate heat. Containers must therefore contain iron. Check if the pot material is magnetic using a magnet. Pots are not suitable if they are not magnetically detectable.

2.1.2 Recommended pan bottom diameters

IMPORTANT: if the pots are not correctly sized, the cooking zones will not turn on

For details of the minimum pot diameter that needs to be used on each zone, see **Fig. 19**

2.2 Energy saving

Recommendations for best results:

- Use pots and pans with a bottom diameter equal to that of the cooking zone.
- Use only pots and pans with flat bottoms.
- Where possible, keep the lid on pots during cooking
- Cook vegetables, potatoes, etc. with a minimal amount of water to reduce cooking time.
- Use a pressure cooker, as it further reduces the energy consumption and cooking time
- Place the pot in the centre of the cooking zone outlined on the hob.

Using the extractor fan

The extraction system can be used in two versions: external extraction and evacuation or as a filter with internal recirculation.



Extraction version

Fig. 7

The fumes are evacuated towards the outside through a series of pipes (bought separately) fastened to the supplied connecting flange.

The diameter of the exhaust pipe must be equivalent to the diameter of the connecting ring:

- for rectangular outlets 222 x 89 mm
- for circular outlets Ø 150 mm (source locally)

For more information, see the page relative to the extraction version in the illustrated part of this manual. **Fig. 7c**

Connect the product to wall-mounted exhaust pipes and holes with a diameter equivalent to the air outlet (connecting flange).

Using wall-mounted exhaust pipes and holes with a smaller diameter may reduce the efficiency of extraction and drastically increase noise levels.

All responsibility in this regard is therefore denied.

- ⚠ Keep duct as short as possible.
- ⚠ Use ducting with the least possible number of curves (maximum angle: 90°).
- ⚠ Avoid drastic changes in the ducting diameter.



Filtration version

Fig. 8

The extracted air will be filtered in special grease filters and odour filters before being sent back into the room.

The product is supplied with all parts necessary for standard installation, with the air outlet positioned in the front part of the cabinet plinth.

Four high-performance ceramic activated carbon filter packs are already supplied with the product. Ceramic filters are innovative modular carbon filters, which are regenerating (see the Maintenance - Activated carbon filters section of this manual).

Their chemical-physical properties allow extremely efficient odour absorption and high mechanical resistance.

For more information, see the page relative to the filtration version (in the illustrated part of this manual). **Fig. 13c**

3. Installation

Both electric and mechanical installation must be carried out by specialised personnel.

The electrical appliance is designed to be built into a work top with a thickness of 2-6 cm in the case of TOP installation; 2.5-6 cm in the case of FLUSH installation.

The minimum distance between the hob and the wall must be at least 5 cm in front, at least 4 cm on the sides and at least 50 cm from overhead wall units.

NB = The recommended distances are given as examples: when planning the spaces, the indications of the kitchen manufacturer must be observed.



3.1 Electrical connection

Fig. 3

- Disconnect the device from the electric power supply.
- Installation must be carried out by professionally qualified personnel with knowledge of the regulations in force for installation and safety.
- The manufacturer denies all liability to persons, animals or property if the guidelines provided in this chapter are not followed.
- The power cable must be long enough to allow the hob to be removed from the worktop.
- Make sure that the voltage on the serial number data plate on the bottom of the device corresponds to that of the domestic environment where it will be installed.
- Do not use extension leads.
- The earth power cable must be 2cm longer than the other cables.
- If the electrical appliance is not supplied with a power cable, use one with a minimum conductor diameter of 2.5 mm² for power up to 7200 Watt; for higher power levels, the diameter must be 4 mm².
- The temperature must not reach 50°C above room temperature anywhere along the cable.
- The appliance is intended for permanent connection to the power supply.

Note: to connect the appliance using the optional single phase connection the existing cable must be removed and replaced with another type (not supplied) having the following specifications:

single phase connection: H05V2V2-F 3G4 cable

Fig. 3a

Please note! Before reconnecting the circuit to the mains power supply, make sure that it is working correctly, always check that the power cable is correctly installed.

Please note! The interconnection cable must be replaced by the authorised technical support service or by a person with similar qualifications.

Note : the product is equipped with a Power Limitorator function, which allows a maximum power limit to be set

The limit must be set at the time of the product's connection to the electrical network or when the electrical network itself is reconnected (within the following 2 minutes). **For the Power Limitation setting sequence, see the Operation section of this manual.**

3.2 Mounting

Before starting the installation:

- After unpacking the product, check that it has not been damaged during transport and in the event of problem, please contact the reseller or the Customer support service before installing it.
- Check that the product is the right size for the installation area.
- Check for accessories (e.g. bags containing screws, warranty certificates, etc.) inside the packaging (placed there for transport reasons). Remove and keep them safe, if present.
- Also check that there is a power socket near the installation area.

Preparing the cabinet for installation:

- The product cannot be installed above cooling appliances, dishwashers, heaters, ovens, washing machines and dryers.
- Create the cut-outs in the cabinet before inserting the hob and carefully remove any shavings or sawdust.

IMPORTANT: use a single-component adhesive sealant (S), which withstands temperatures up to 250°; before installation, thoroughly clean the surfaces to stick and eliminate any substance that may compromise adhesion, (e.g. release agents, preservatives, fats, oil, dust, traces of old adhesives, etc.); the adhesive should be uniformly spread all around the outside of the frame; after sticking, leave the adhesive to dry for about 24 hours.

Fig. 1b

CAUTION! Failure to install screws and fasteners in accordance with these instructions may result in electrical hazards.

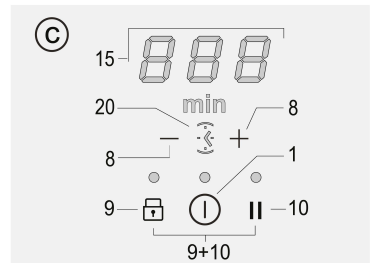
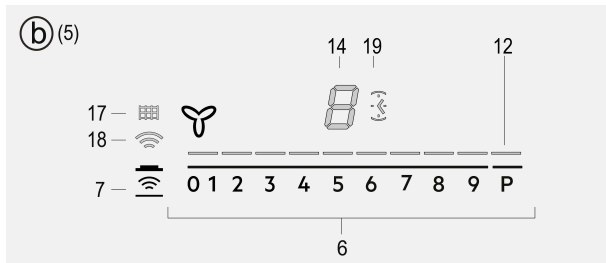
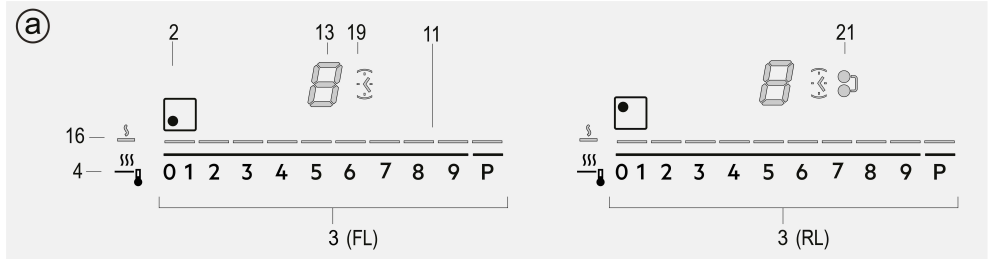
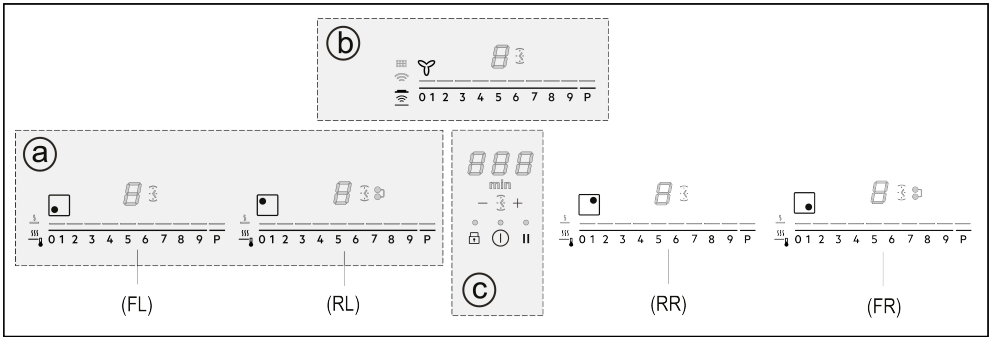
Note: to ensure the correct installation of the product, it is recommended to tape the pipes using an adhesive with the following characteristics:

- soft elastic PVC film, with an acrylic-based adhesive
- compliant with DIN EN 60454 regulations
- flame retardant
- excellent resistance to wear
- resistant to temperature fluctuations
- can be used at low temperatures

4. Operation

Control panel

Note: To select the commands, simply touch (press) the symbols representing them



Keys

1. **ON/OFF** of the hob / extractor fan for hob
2. Cooking zone position indicator
3. Cooking zone selection
Increase/Decrease Power Level
4. Warming Function activation
5. Extractor fan indicator
6. Extractor fan selection
Increase/Decrease extraction speed (power)
7. Activation of automatic functions
Reset filter saturation
8. Activate Timer
Increase/Decrease Timer value
9. Key Lock
- 9+10. Child Lock
10. Pause / Recall

Display / LED

11. View Power Level
12. View extraction speed (power)
13. Cooking zone display
14. Extractor fan display
15. Timer display
16. Warming Function Indicator
17. Filter assistance indicator
18. Automatic extraction function indicator
19. Timer indicator active
20. Egg Timer indicator active
21. Bridge indicator active

USING THE HOB


Before you begin, it is important to know:

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

For this reason:

• **Some functions will not be activated, or will be automatically deactivated, in the absence of pots on the burners or when they are poorly positioned.**

• In other cases the activated functions will be automatically deactivated after a few seconds when the specific function requires a further setting that has not been selected (e.g.: **“Turn the hob on”** without **“Selecting the cooking zone”** and the **“Operating temperature”**, or the **“Lock Function”** or the **“Timer”** function).

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

Cooking zone display

the cooking area display indicates:

| | |
|----------------------------|----------------|
| Cooking zone active | 0 |
| Power Level | 1...9-P |
| Residual Heat Indicator | H |
| Pot Detector | U |
| Warming Function active | U |
| Child Lock Function active | L |
| Pause Function | |
| Automatic Heat UP Function | A |
| Bridge Function active | ∩ |

Hob characteristics

● **Safe Activation**

The product is activated only in the presence of pots on the cooking zone: the heating process does not start or is interrupted if there are no pots, or if these are removed.

● **Pot Detector**

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

● **Safety Shut Down**

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


● **Residual Heat Indicator**

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

Operation

Note: Before activating any functions, the desired zone must be activated

● **Switch-on**

Push (tap)  **ON/OFF button of hob/extractor fan**
The indicator light will turn on to indicate that the hob/extractor is ready for use
Press again to turn off

Note: This function has priority over the others.

● **Selecting the cooking zones**

Tap (press onto the **Selection zone (3)** corresponding to the desired cooking zone.

● **9 Power Level**

The hob features 9 power levels

Tap and swipe with your fingers onto the **Selection zone (3)**: to the right, to increase the power level; to the left to decrease the power level.

In order to reach a constant cooking power and avoid power self-regulation (power increase-decrease), use a heat setting higher than 7.

● **Power Booster**

The product features a supplementary power level (after level **9**), which remains active for 10 minutes, after which the temperature returns to the previously set value.

Tap and swipe with your fingers onto the **Selection zone (3)**

(beyond the level **9**) and activate the Power Booster

The Power Booster level is shown on the display of the selected zone with the symbol **“P”**

● **Bridge Zones**

Thanks to the Bridge function, the cooking zones can operate in a combined way, creating a single zone with the same power level. This function allows evenly distributed cooking with large-sized pots and pans.


You can use both the **“Master”** front cooking zone and the corresponding **“Secondary”** cooking zone on the back.

(to check which zones are equipped with this function, see the illustrated part of this manual).

To activate the Bridge Function:

• **simultaneously select the two selection zones of the cooking zones that you want to use**

• the Bridge (21) indicator of the **“Secondary”** cooking zone

lights up 


• use the **Selection zone (3)** of the **“Master”** cooking zone to set the operating Power Level

• to disable the **Bridge Function** all you have to do is to repeat the activation procedure

● Warming Function

The Warming Function is a control function that allows you to keep the heat at a constant temperature at an optimized power level; this feature is ideal for keeping ready meals warm.


The Warming Function can be enabled by tapping the activation zone (4)

On the display of the zone active in Warming Function mode will appear the symbol "L" 

● Key Lock

The Key Lock allows you to lock the settings of the hob to prevent accidental tampering with the same, while leaving the set functions enabled.

Activation:

- push  (9)
- the LED over the button will turn on, to indicate that it has been activated



Repeat the operation to deactivate.

● Child Lock

The Child Lock makes it possible to prevent children from accidentally accessing the cooking zone and extraction zone, preventing the activation of any functions.

The Child Lock can only be activated when the product is on, but with the cooking zones (and extraction zone) off.

Activation:

- remove any pots from the hob
- push and hold both  (9) and the  (10), an acoustic signal indicates that the function is active, and a "L" will appear on the display (13) and (14).



Repeat the operation to deactivate.



● Timer

The Timer function is a countdown, which can be set for each cooking zone (and suction zone), even simultaneously.



At the end of the set period, the cooking zones (or extraction zone) will automatically shut down and the user will be informed by way of an acoustic signal.


Activation/Regulation of hob Timer function

- Select the cooking zone (power'0)
- Press   (8) simultaneously to access the Timer function
- Set the duration of the Timer:


press the selector , to increase the automatic shut-down time
press the selector , to decrease the automatic shut-down time
If desired, repeat the operation for the other cooking zones.

Note: Each cooking zone can have a different Timer set; on the display, (15), the countdown of the last selected hob will be shown for 10 seconds, after which the countdown with the least remaining time will be shown.



When the timer has finished the count, it emits a beep (for 2 minutes; you can mute it by tapping   simultaneously), while the display (15) is flashing, showing the symbol "000".

Note: the symbol "S"  (19) appears beside the display of the cooking zone when the timer is active.



To switch-off the Timer:


- select the cooking zone
 - set the value of the timer to "0", via 
- Note:** the function remains active if no other key is pressed in the meantime.

● Egg Timer

The Egg Timer function is a countdown independent of the cooking zones (and the extraction zone). The Egg Timer can be enabled by pushing   (8) simultaneously.

Note: to set the Egg Timer function, follow the same steps as that applicable to the Timer


When the timer has finished the count, it emits a beep (for 2 minutes; you can mute it by tapping   simultaneously), while the display (15) is flashing, showing the symbol "000".

Note: with the Egg Timer active, appears the symbol "S"  (20)

● Pause


The Pause function allows to suspend any function active on the hob, bringing the cooking power to zero.

Activation:

- push  (10)
- on display will appear a "||" (13).

To deactivate the function:

Note: this operation restores the hob conditions prior to the pause.

- push  (10)
- within 10 seconds slide your fingers to the right along the Selection zone (3), corresponding to the desired cooking zonem (FIG.19);



Note: if the operation is not performed during this time the pause function will remain active.

Note: if after 10 minutes, the Pause Function is not deactivated, the hob switches off automatically.

● Recall

The Recall function allows to recover all the hob settings, in case of accidental shut-down.

Activation:

- switch the cooktop on again  within 6 seconds after shut-down
- push  within the next 6 seconds

● Automatic Heat UP

The Automatic Heat UP function allows you to bring the set power up to speed; with this function, we have the advantage of having a faster cooking, but without the risk of burning the food, because the temperature does not exceed that of the set level.

This function is available for power levels 1-8.


Activation:

- push and hold the Selection zone (3), the desired power
- on display appears a "F" (13).

● Power Limitation

The Power Limitation function allows the product to be used while limiting its maximum consumption.

Note : the limit must be set when the hob is off, **without** pressing

the key  , at the time of the hob's connection to the electrical network, or when the electrical network itself is reconnected, within the following 2 minutes.

To set the Power Limitation:

- push and hold the keys  +  , until you hear a short beep
- simultaneously swipe onto the selection zones

FL and RL 0 1 2 3 4 5 6 7 8 9 P ,

from left to right, then push and hold down the area corresponding to the last power level, until you hear a short beep, the Timer (15) display shows the symbols "CF6", to indicate that it is possible to run the setup



- the **FL zone** display shows the current setting**

0 = 7.4 KW

1 = 4.5 KW

** by default, the limit is set to 7.4 KW

- to change the Power Limitation settings, swipe onto the selection zones **FL** 0 1 2 3 4 5 6 7 8 9 P

- to save the change made, push the keys  +  , for 1 second;
a beep will be emitted to confirm the setting; the function will close.

USING THE EXTRACTOR FAN

● Power-on

Press (touch)  **hob/ extractor**

The indicator light will turn on to indicate that the hob/extractor fan is ready for use.

Note: The extractor fan switch On with a delay of about 2/3 secs.

Press again to turn off

Note: This function has priority over the others.

● Switching on the extractor fan:

Touch (press) the **Selection bar (6)** to activate the extractor fan

● Extraction speed (power):

Touch and scroll along the **Selection bar (6)**:



to the right to increase the speed (power) of the extractor fan (0-P);

to the left to decrease the speed (power) of the extractor fan (P-0);



● Timer

Activation/Regulation of Timer function for the extractor fan

- Select the extractor fan (speed \neq 0).


- Press  +  (8) simultaneously to access the Timer function (from any speed)

- Regulate the duration of the Timer:

press  , to increase the automatic shut-down time
press  , to decrease the automatic shut-down time

the display (15) will show the countdown,

Note: on the side of the display of the extractor fan, with the Timer

in use, the following symbol will appear  (19)

When the timer has finished the countdown, there is an acoustic signal (for 2 minutes, or it will stop when one of the buttons on the hob is pressed), while the display (15) will flash, with the symbol "0.00".

To switch off the Timer:

- select the cooking zone


- set the value of the timer to "0", by means of 

Note: the function remains active if no other key is pressed in the meantime.

● Filter saturation indicator

The hood indicates when filter maintenance is needed:


Grease filter the  (17) LED lights up

Activated carbon odour filter the  (17) LED flashes

● Reset filter saturation

After carrying out maintenance on the filters (grease and/or


activated carbon) hold down the key  (7);

the  (17) LED turns off and the count restarts.

● Activation of activated carbon odour filter saturation indicator

This indicator is normally deactivated.


To activate it, proceed as follows:

- turn on the aspiration hob by pressing  ;
- with the aspiration motor and cooking zones off, press and hold

 (7);

-  turns on, then off to indicate successful activation.

● Deactivation of activated carbon odour filter saturation indicator



repeat the activation steps described above  flashes, then turns off to indicate successful deactivation.

● Automatic operation (Hob2Hood)

The extractor fan will turn on at the most suitable speed, adapting the extraction capacity to the cooking level used in the cooking zone.

Once the hob is turned off, the extractor fan adapts its aspiration speed, gradually decreasing it, so as to eliminate residual vapours and odours

To activate this function:

Briefly press  (7) , the LED  (18) will light up to indicate that the extractor fan is working in this mode.

4.1 Power tables

| Power level | | Cooking type | Use of level (display combines the experience and cooking habits) |
|--------------|------------|-----------------------------------|---|
| Max power | Boost | Heat quickly | Ideal to quickly increase the temperature of the food up to fast boiling in the case of water or quickly heat cooking liquids |
| | 8-9 | Fry - boil | Ideal for browning, starting to cook, frying frozen products, boiling rapidly |
| High power | 7-8 | Brown - fry - boil - grill | Ideal for frying, keeping the boil, cooking and grilling (for short times, 5-10 minutes) |
| | 6-7 | Brown - cook - stew - fry - grill | Ideal for frying, maintaining a simmer, cooking and grilling (for average times, 10-20 minutes), preheating accessories |
| Medium power | 4-5 | Cook - stew - fry - grill | Ideal for stewing, maintaining a light boil, cooking (for longer times). Stir pasta |
| | 3-4 | Cook - simmer - thicken - stir | Ideal for slow cooking (rice, sauces, roasts, fish) in the presence of liquid (e.g. water, wine, broth, milk), stirring pasta |
| | 2-3 | Cook - simmer - thicken - stir | Ideal for slow cooking (volume less than one litre: rice, sauces, roasts, fish) in the presence of liquid (e.g. water, wine, broth, milk) |
| Low power | 1-2 | Melt - thaw - keep warm - stir | Ideal for softening butter, gently melting chocolate, thawing small products |
| | 1 | Melt - thaw - keep warm - stir | Ideal for keeping small portions of freshly cooked food warm or keeping the temperature of serving dishes and stirring risotto |
| OFF | Zero power | Support surface | Hob in stand-by or off (possible presence of residual heat from the end of cooking, signalled by H-L-O) |

4.2 Cooking tables

| Category of foods | Dishes or type of cooking | Power level and cooking pattern | | | |
|---------------------|---------------------------|--|-----------|--|--------|
| | | First stage | Powers | Second stage | Powers |
| Pasta, rice | Fresh pasta | Heating water | Booster-9 | Cooking pasta and maintaining the boil | 7-8 |
| | Fresh pasta | Heating water | Booster-9 | Cooking pasta and maintaining the boil | 7-8 |
| | Boiled rice | Heating water | Booster-9 | Cooking pasta and maintaining the boil | 5-6 |
| | Risotto | Frying and roasting | 7-8 | Cooking | 4-5 |
| Vegetables, legumes | Boiled | Heating water | Booster-9 | Boiling | 6-7 |
| | Fried | Heating oil | 9 | Frying | 8-9 |
| | Sauté | Heating accessory | 7-8 | Cooking | 6-7 |
| | Stewed | Heating accessory | 7-8 | Cooking | 3-4 |
| | Fried | Heating accessory | 7-8 | Browning fried | 7-8 |
| Meats | Roast | Meat browning with oil (if with butter, power 6) | 7-8 | Cooking | 3-4 |
| | Grilled | Pre-heating pan | 7-8 | Grilling on both sides | 7-8 |
| | Browning | Browning with oil (if with butter, power 6) | 7-8 | Cooking | 4-5 |
| | Stew | Browning with oil (if with butter, power 6) | 7-8 | Cooking | 3-4 |
| Fish | Grilled | Pre-heating pan | 7-8 | Cooking | 7-8 |
| | Stew | Browning with oil (if with butter, power 6) | 7-8 | Cooking | 3-4 |
| | Fried | Heating oil or fat | 8-9 | Frying | 7-8 |
| Eggs | Omelettes | Heating pan with butter or fat | 6 | Cooking | 6-7 |
| | Omelettes | Heating pan with butter or fat | 6 | Cooking | 5-6 |
| | Soft boiled/boiled | Heating water | Booster-9 | Cooking | 5-6 |
| | Pancakes | Heating pan with butter | 6 | Cooking | 6-7 |
| Sauces | Tomato | Browning with oil (if with butter, power 6) | 6-7 | Cooking | 3-4 |
| | Meat sauce | Browning with oil (if with butter, power 6) | 6-7 | Cooking | 3-4 |
| | Béchamel | Preparing the base (melt butter and flour) | 5-6 | Bring to simmering point | 3-4 |
| Desserts, creams | Custard | Boil the milk | 4-5 | Keep simmering | 4-5 |
| | Puddings | Boil the milk | 4-5 | Keep simmering | 2-3 |
| | Rice pudding | Heat the milk | 5-6 | Keep simmering | 2-3 |

5. Maintenance

Hob maintenance

Caution! Before any cleaning or maintenance, make sure the cooking zones are switched off and the heat indicator has turned off.

5.1 Cleaning

The hob must be cleaned after each use.

Important:

Do not use abrasive sponges, scouring pads. Their use, over time, may ruin the glass.

Do not use chemical irritants, such as oven sprays or stain removers.

After each use, leave the hob to cool and clean it to remove deposits and stains caused by food residue.

Sugar or food with a high sugar content damages the hob and must be immediately removed.

Salt, sugar and sand may scratch the glass surface.

Use a soft cloth, paper towel or specific products to clean the hob (follow the Manufacturer's instructions).

DO NOT USE STEAM JET CLEANERS!!!

Important:

If liquids accidentally or excessively leak out of the pots, the drain valve located on the lower part of the product can be opened so as to remove any residue and be able to clean in conditions of maximum hygiene.

Fig.16

For a more complete and in-depth clean, the lower tray can be completely removed.

Fig.18a - 18b

Cleaning the metal grille:

To clean the metal grille, it is recommended to wash it by hand using only water and neutral soap.

Extractor fan maintenance

Cleaning

For cleaning, use **ONLY** a cloth moistened with neutral liquid detergents. **DO NOT USE CLEANING UTENSILS OR TOOLS!**

Avoid the use of products containing abrasives.

DO NOT USE ALCOHOL!

Grease filter

Traps grease particles generated by cooking.

Must be cleaned once per month (or when the filter saturation indication system indicates this need), with non-aggressive detergents, either manually or in the dishwasher at a low temperature and in a short cycle.

When cleaned in the dishwasher, the metal grease filter may discolour, but its filtering characteristics remain unchanged.

Fig. 15

Activated Carbon Filter - Ceramic

(Only for Filtration Version)


Traps unpleasant odours generated by cooking.

Fig. 17 – 17a – 17b – 17c

The product comes with a set of odour filters. The saturation of the odour filters can occur after somewhat prolonged use depending on the type of cooking and how regularly the grease filter is cleaned. The odour filters can be thermally regenerated every 2/3 months in an oven pre-heated to 200°C for 45 minutes. The correct regeneration of the filter ensures that it can constantly filter efficiently for 5 years.

Warning! Do not leave filters on the bottom of the oven, but place it on a baking tray and position it at a mid height..

5.2 Troubleshooting

| INFORMATION CODE | DESCRIPTION | POSSIBLE CAUSES | SOLUTION |
|--|---|--|---|
| E2 | The command zone switches off due to an excessively high temperature | The temperature inside the electronic parts is too high | Wait for the hob to cool before reusing it |
| ERR03 + acoustic signal  | Continuous (permanent) key activation is detected. The interface switches off after 10 seconds. | Water, pots or kitchen tools are on top of the user interface. | Clean the surface, remove any objects from the surface. |
| For all other error signals (E ... U ...) | Call customer service and report the error code | | |

5.3 Customer service

Before contacting Customer Service

1. Check that you cannot solve the problem yourself based on the points described in "Troubleshooting".
2. Switch the device off and on again to see if the problem resolves itself.

If the fault persists after the above checks, contact the nearest Customer Service.

AEG Warranty

FOR SALES IN AUSTRALIA AND NEW ZEALAND
ALL AEG BRANDED APPLIANCES

This document sets out the terms and conditions of the product warranties for AEG Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.

1. In this warranty:

- (a) 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010;
- (b) 'Appliance' means any Electrolux product purchased by you and accompanied by this document;
- (c) 'ASC' means Electrolux's authorised serviced centres;
- (d) 'AEG' is the brand controlled by Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot NSW 2020, ABN 341 762 004 51 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited (collectively "Electrolux") of 5-3 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
- (e) 'Warranty Period' means the period specified in clause 3 of this warranty;
- (f) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.

2. Application: This warranty only applies to new Appliances, purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) other rights and remedies under a law to which the Appliances or services relate, including any non-excludable statutory guarantees in Australia and New Zealand.

3. Warranty Period: Subject to these terms and conditions, this warranty continues for in Australia for a period of 60 months and in New Zealand for a period of 60 months, following the date of original purchase of the Appliance.

4. Repair or replace warranty: During the Warranty Period, Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. Electrolux or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux.

5. Travel and transportation costs: Subject to clause 7, Electrolux will bear the reasonable cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. Travel and transportation will be arranged by Electrolux as part of any valid warranty claim.

6. Proof of purchase is required before you can make a claim under this warranty.

7. Exclusions: You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:

- (a) light globes, batteries, filters or similar perishable parts;
- (b) parts and Appliances not supplied by Electrolux;

- (c) cosmetic damage which does not affect the operation of the Appliance;
- (d) damage to the Appliance caused by:
 - (i) negligence or accident;
 - (ii) misuse or abuse, including failure to properly maintain or service;
 - (iii) improper, negligent or faulty servicing or repair works done by anyone other than an Electrolux authorised repairer or ASC;
 - (iv) normal wear and tear;
 - (v) power surges, electrical storm damage or incorrect power supply;
 - (vi) incomplete or improper installation;
 - (vii) incorrect, improper or inappropriate operation;
 - (viii) insect or vermin infestation;
 - (ix) failure to comply with any additional instructions supplied with the Appliance;

In addition, Electrolux is not liable under this warranty if:

- (a) the Appliance has been, or Electrolux reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any non-domestic purpose;
- (b) the Appliance is modified without authority from Electrolux in writing;
- (c) the Appliance's serial number or warranty seal has been removed or defaced.

8. How to claim under this warranty: To enquire about claiming under this warranty, please follow these steps:

- (a) carefully check the operating instructions, user manual and the terms of this warranty;
- (b) have the model and serial number of the Appliance available;
- (c) have the proof of purchase (e.g. an invoice) available;
- (d) telephone the numbers shown below.

9. Australia: For Appliances and services provided by Electrolux in Australia: Electrolux goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. 'Acceptable quality' and 'major failure' have the same meaning as referred to in the ACL.

10. New Zealand: For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.

11. Confidentiality: You accept that if you make a warranty claim, Electrolux and its agents including ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before calling for service, please ensure that the steps listed in clause 8 above have been followed.

| | | |
|---|--|--|
| <p>FOR SERVICE or to find the address of your nearest authorised service centre in Australia PLEASE CALL 664 363 1300 OR EMAIL customercare@aegaustralia.com.au <small>For the cost of a local call (Australia only)</small></p> | <p>SERVICE AUSTRALIA AEG aeg.com/au</p> | <p>FOR SPARE PARTS or to find the address of your nearest spare parts centre in Australia PLEASE CALL 50 13 13 OR EMAIL customercare@aegaustralia.com.au <small>For the cost of a local call (Australia only)</small></p> |
| <p>FOR SERVICE or to find the address of your nearest authorised service centre in New Zealand PLEASE CALL 234 234 0800 OR EMAIL customercare@electrolux.co.nz <small>(New Zealand only)</small></p> | <p>SERVICE NEW ZEALAND AEG aegnewzealand.co.nz</p> | <p>FOR SPARE PARTS or to find the address of your nearest spare parts centre in New Zealand PLEASE CALL 20 66 10 0800 OR EMAIL customercare@electrolux.co.nz <small>(New Zealand only)</small></p> |

