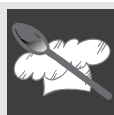
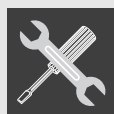


1. INSTRUCTIONS FOR USE	28
2. SAFETY PRECAUTIONS	30
3. ENVIRONMENTAL CARE	32
3.1 Our environmental care	32
3.2 Your environmental care	32
4. GET TO KNOW YOUR APPLIANCE	33
4.1 Layout of the cooking zones	33
4.2 Cookware recognition	33
4.3 Cookware suitable for use in induction cooking	34
4.4 Limiting the cooking duration	34
4.5 Protection from hob overheating	34
4.6 Advice on energy-saving	35
4.7 Power levels	35
5. USING THE COOKING HOB	36
5.1 General warnings and advice	36
5.2 Control panel	36
5.3 Switching on and off the hob	37
5.4 Switching on the cooking zone	37
5.5 Switching off the cooking zone	37
5.6 Residual heat	37
5.7 Power Function	37
5.8 Pause function	38
5.9 Timer	38
5.10 Cooking zone automatic switch-off timer	39
5.11 Heating accelerator function	40
5.12 Bridge function	40
5.13 Control lock	41
5.14 Power management	41
5.15 Cooking guidelines	42
6. CLEANING AND MAINTENANCE	43
6.1 Cleaning the glass ceramic hob	43
6.2 Weekly cleaning	43
7. TROUBLESHOOTING	44
8. INSTALLATION	45
8.1 Safety instructions for installing in kitchen units	45
8.2 Section cut from the work surface	45
8.3 Mounting	46
8.4 Ventilation	47
8.5 Hob seal	47
8.6 Positioning the fastening clips	48
8.7 Electrical connection	49



INSTRUCTIONS FOR THE USER: these contain user advice, the description of the controls and the correct procedures for cleaning and maintenance of the appliance.



INSTRUCTIONS FOR THE INSTALLER: these are intended for the qualified technician who must install the appliance, set it functioning and carry out an inspection test.



Further information about the products can be found at www.smeg.com



1. INSTRUCTIONS FOR USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. IT MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE HOB. WE ADVISE YOU TO READ THIS MANUAL AND ALL THE INFORMATION IT CONTAINS CAREFULLY BEFORE USING THE HOB. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTION: **COOKING AND HEATING UP FOOD**; ALL OTHER USES ARE CONSIDERED UNSUITABLE. THE MANUFACTURER CANNOT BE HELD LIABLE FOR USES OTHER THAN THOSE INDICATED.



NEVER OBSTRUCT THE OPENINGS AND SLOTS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.



DO NOT USE THIS APPLIANCE FOR HEATING ROOMS.



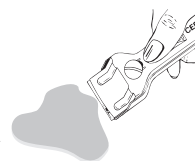
THE IDENTIFICATION PLATE CONTAINING THE TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME IS IN A VISIBLE POSITION UNDER THE CASING OF THE APPLIANCE. A COPY OF THE IDENTIFICATION PLATE IS INCLUDED IN THE BOOKLET. IT SHOULD BE APPLIED TO THE APPROPRIATE SPACE ON THE BACK OF THE COVER. **DO NOT REMOVE THIS PLATE FOR ANY REASON.**



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL LABELS AND PROTECTIVE FILMS APPLIED ON EXTERNAL SURFACES MUST BE REMOVED.



TAKE CARE NOT TO SPILL SUGAR OR SWEET MIXTURES ON THE HOB WHILE COOKING OR TO PLACE MATERIALS OR SUBSTANCES WHICH COULD MELT ON IT (PLASTIC OR TIN FOIL). IF THIS HAPPENS, TO AVOID DAMAGE TO THE SURFACE, TURN OFF THE HEAT IMMEDIATELY AND CLEAN THE SURFACE WITH THE SCRAPER PROVIDED WHILE THE HOT PLATE IS STILL LUKEWARM. **IF THE GLASS CERAMIC HOB IS NOT CLEANED IMMEDIATELY, THERE IS A RISK THAT INCRUSTATIONS WILL BE LEFT THAT ARE IMPOSSIBLE TO REMOVE ONCE THE HOB HAS COOLED.**



DO NOT USE METALLIC SPONGES: THEY WILL DAMAGE THE SURFACE. USE NORMAL NON-ABRASIVE PRODUCTS AND A WOODEN OR PLASTIC TOOL IF NECESSARY.



TAKE CARE NOT TO SPILL ACID SUBSTANCES SUCH AS LEMON JUICE OR VINEGAR ON THE HOB.



NEVER PLACE SAUCEPANS WITH BASES WHICH ARE NOT PERFECTLY FLAT AND SMOOTH ON THE COOKING HOB.



THE APPLIANCE BECOMES VERY HOT DURING USE. SUITABLE HEAT-PROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS.



ENSURE THAT THE SENSOR KEYS ARE ALWAYS KEPT CLEAN AS THE APPLIANCE MAY INTERPRET DIRTY MARKS AS AN INTENTIONAL FINGER CONTACT. DO NOT PLACE OBJECTS OF ANY KIND (SAUCEPANS, TOWELS, ETC.) ON THE SENSORS. IF FOOD OVERFLOWS ONTO THE SENSOR KEYS, YOU ARE ADVISED TO TURN OFF THE APPLIANCE.



AFTER USE, TURN OFF THE COOKING ZONE IMMEDIATELY BY PRESSING THE APPROPRIATE KEY AND NOT JUST USING COOKWARE RECOGNITION.



SAUCEPANS AND OTHER PANS MUST NOT COVER THE SENSOR KEYS AS THE APPLIANCE MAY AUTOMATICALLY DEACTIVATE.



General instructions

GB-IE



ACTIVATE THE CHILD LOCK IF YOU HAVE PETS THAT COULD REACH THE HOB.



DO NOT PUT EMPTY SAUCEPANS AND FRYING PANS ON COOKING ZONES WHICH HAVE BEEN SWITCHED ON.



DO NOT USE THE HOB IF PYROLYSIS IS TAKING PLACE INSIDE THE OVEN.



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by tampering with any part of the appliance or by the use of non-original spare parts.



2. SAFETY PRECAUTIONS

CONSULT THE INSTALLATION INSTRUCTIONS FOR THE SAFETY STANDARDS APPLICABLE TO ELECTRICAL APPLIANCES AND FOR THE VENTILATION FUNCTIONS.

IN YOUR INTERESTS AND FOR YOUR SAFETY THE LAW REQUIRES THAT THE INSTALLATION AND SERVICING OF ALL HOUSEHOLD APPLIANCES IS CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE.

OUR APPROVED INSTALLERS GUARANTEE A SATISFACTORY JOB.

ELECTRICAL APPLIANCES MUST ALWAYS BE UNINSTALLED BY COMPETENT PERSONS.



BEFORE CONNECTING THE APPLIANCE TO THE POWER GRID, CHECK THE DATA ON THE PLATE AGAINST THE DATA FOR THE GRID ITSELF.



BEFORE CARRYING OUT INSTALLATION/MAINTENANCE WORK, MAKE SURE THAT THE APPLIANCE IS NOT CONNECTED TO THE POWER GRID.



IMMEDIATELY AFTER INSTALLATION, CARRY OUT A BRIEF INSPECTION TEST, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE POWER SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.



THE PLUG TO BE CONNECTED TO THE POWER SUPPLY CABLE AND ITS SOCKET MUST BE OF THE SAME TYPE AND CONFORM TO THE REGULATIONS IN FORCE.

THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.

NEVER UNPLUG BY PULLING ON THE CABLE.



IF THE POWER SUPPLY CABLE IS DAMAGED, CONTACT THE TECHNICAL ASSISTANCE CENTRE IMMEDIATELY AND THEY WILL REPLACE IT.



THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.



DURING COOKING THE APPLIANCE BECOMES VERY HOT IN THE ZONE IN CONTACT WITH THE PANS. TAKE CARE NOT TO TOUCH THE SURFACE OF THE HOB.



THE APPLIANCE IS INTENDED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN TO GO NEAR IT OR PLAY WITH IT.



IMPORTANT: SUPERVISE CHILDREN CAREFULLY AS THE WARNING LIGHTS INDICATING RESIDUAL HEAT ARE OUT OF THEIR LINE OF SIGHT.

THE COOKING ZONES REMAIN HOT FOR A CERTAIN PERIOD OF TIME EVEN AFTER THEY HAVE BEEN TURNED OFF.

KEEP CHILDREN AWAY FROM THE COOKING ZONES.



IF CRACKS OR FISSURES FORM, OR IF THE GLASS CERAMIC COOKING SURFACE BREAKS, TURN OFF THE APPLIANCE IMMEDIATELY. DISCONNECT THE POWER SUPPLY AND CALL TECHNICAL SUPPORT.



USERS OF PACEMAKERS OR SIMILAR DEVICES MUST ENSURE THAT THE OPERATION OF THEIR DEVICES WILL NOT BE AFFECTED BY THE INDUCTION FIELD, WHICH HAS A FREQUENCY RANGE OF 20-50 KHZ.



THIS APPLIANCE MUST NOT BE USED BY PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL CAPACITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS WHO ARE RESPONSIBLE FOR THEIR SAFETY.



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL LABELS AND PROTECTIVE FILMS APPLIED ON EXTERNAL SURFACES MUST BE REMOVED.



General instructions

GB-IE



NEVER ATTEMPT TO REPAIR THE APPLIANCE. ALL REPAIRS MUST BE CARRIED OUT BY AN **AUTHORISED TECHNICIAN** OR AT AN **AUTHORISED SERVICE CENTRE**.



IN CONFORMITY WITH THE PROVISIONS REGARDING ELECTROMAGNETIC COMPATIBILITY, THE ELECTROMAGNETIC INDUCTION COOKING HOB COMES UNDER GROUP 2 AND CLASS B (EN 55011).



DO NOT LEAVE THE INDUCTION HOB UNATTENDED WHEN SWITCHED ON.



BE AWARE OF HOW RAPIDLY THE COOKING ZONES HEAT UP. DO NOT PLACE EMPTY SAUCEPANS ON THE HEAT. DANGER OF OVERHEATING.



FATS AND OILS CAN CATCH FIRE IF THEY OVERHEAT. YOU ARE THEREFORE RECOMMENDED NOT TO LEAVE THE HOB UNATTENDED WHILE PREPARING FOODS CONTAINING OILS OR FATS. IF FATS OR OILS CATCH FIRE, NEVER PUT WATER ON THEM. COVER THE PAN AND SWITCH OFF THE COOKING ZONE.



THE GLASS CERAMIC SURFACE IS HIGHLY RESISTANT TO IMPACTS. HOWEVER, AVOID HARD, SOLID OBJECTS FALLING ON THE COOKING SURFACE AS THEY MAY CAUSE IT TO BREAK IF THEY ARE SHARP.



THE GLASS CERAMIC COOKING SURFACE MUST NOT BE USED AS A SURFACE FOR PLACING OBJECTS.



IF IT BECOMES IMPOSSIBLE TO TURN OFF THE HOB DUE TO A FAULT IN THE SENSOR CONTROL, IMMEDIATELY DISCONNECT THE POWER SUPPLY AND CALL TECHNICAL SUPPORT.



BE CAREFUL WHEN CONNECTING ADDITIONAL ELECTRICAL APPLIANCES. CONNECTION CABLES MUST NOT COME INTO CONTACT WITH HOT COOKING ZONES.



NEVER PLACE METAL OBJECTS, SUCH AS DISHES OR CUTLERY, ON THE INDUCTION HOB SURFACE AS THEY MAY OVERHEAT. DANGER OF BURNS.



NEVER PLACE FLAMMABLE, READILY EXPLOSIVE OR DEFORMABLE OBJECTS DIRECTLY UNDERNEATH THE HOB.



BE CAREFUL WITH METAL OBJECTS WHICH COME INTO DIRECT CONTACT WITH THE BODY. THEY MAY OVERHEAT IN THE IMMEDIATE VICINITY OF THE HOB. DANGER OF BURNS. THE SAME RISK DOES **NOT** APPLY TO NON-MAGNETISABLE OBJECTS SUCH AS GOLD AND SILVER RINGS.



DO NOT USE SEALED TINS OR CONTAINERS IN THE APPLIANCE. OVERPRESSURE MAY OCCUR INSIDE THE CONTAINERS DURING COOKING, CREATING A DANGER OF EXPLOSION.



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by tampering with any part of the appliance or by the use of non-original spare parts.



3. ENVIRONMENTAL CARE

3.1 Our environmental care



Pursuant to Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relating to the reduction of the use of hazardous substances in electrical and electronic appliances, as well as to the disposal of refuse, the crossed out bin symbol on the appliance indicates that the product, at the end of its working life, must be collected separately from other refuse. Therefore, the user must consign the product that has reached the end of its working life to the appropriate selective collection centres for electrical and electronic refuse, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis. Adequate selective collection for the subsequent forwarding of the decommissioned product to recycling, treatment and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health and promotes the recycling of the materials of which the appliance consists. Illicit disposal of the product by the user will lead to the application of administrative sanctions.

The product does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

3.2 Your environmental care

Our product's packaging is made of non-polluting materials, therefore compatible with the environment and recyclable. Please help by disposing of the packaging correctly. You can obtain the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.



Do not discard the packaging or any part of it, or leave it unattended. It can constitute a suffocation hazard for children, especially the plastic bags.

Your old appliance also needs to be disposed of correctly.

Important: hand over your appliance to the local agency authorised for the collection of electrical appliances no longer in use. Correct disposal enables intelligent recovery of valuable materials.

Before disposing of your appliance it is important to remove doors and leave shelves in the same position as for use, to ensure that children cannot accidentally become trapped inside during play. It is also necessary to cut the connecting cable to the power supply network, removing it along with the plug.



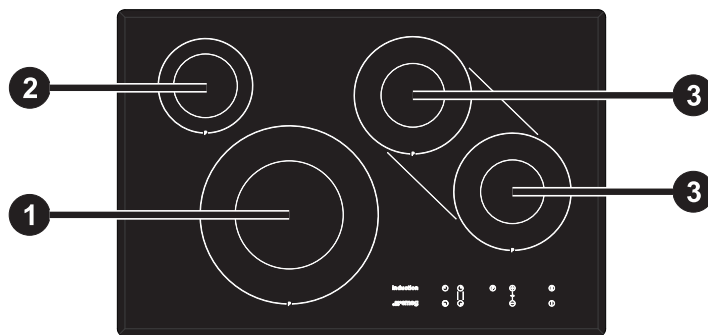
4. GET TO KNOW YOUR APPLIANCE

The hob is equipped with an induction generator for each cooking zone. Each generator located under the glass ceramic cooking surface creates an electromagnetic field which induces a thermal current in the base of the saucepan. This means the heat is no longer transmitted from the hob to the pan but created directly inside the pan by the inductive current.

Advantages of an induction hob

- Energy saving thanks to the direct transmission of energy to the pan (suitable magnetisable cookware is required) compared to traditional electric cooking.
- Improved safety as the energy is only transmitted to the container placed on the hob.
- High level of energy transmitted from the induction cooking zone to the base of the saucepan.
- Rapid heating.
- Reduced danger of burns as the cooking surface is only heated under the base of the saucepan; foods which overflow do not stick.


4.1 Layout of the cooking zones



Zone	Outside diameter (mm)	Max. absorbed power (W) *	Absorbed power in power function (W) *
1	280	2600	3700
2	145	1400	2200
3	180	1850	3000

* power levels are indicative and can vary according to the pan used or the settings made.

4.2 Cookware recognition

If there is no saucepan on a cooking zone or if the saucepan is too small, no energy will be transmitted. If there is a suitable saucepan on the cooking zone, the recognition system notices it and turns on the hob to the set power level. Energy transmission is also interrupted when the saucepan is removed from the cooking zone (the symbol  will flash on the display). If the cookware recognition function is activated in spite of the saucepan or frying pan on the cooking zone being smaller than the zone itself, only the necessary energy will be transmitted.

Cookware recognition limits: The minimum diameter of the saucepan base is indicated by a circle inside the cooking zone. Pans with smaller diameters risk not being detected and therefore not activating the inductor.



4.3 Cookware suitable for use in induction cooking

The containers used on the induction cooking surface must be made of metal, with magnetic properties and a sufficiently large base.




Use only cookware with bases suitable for induction hot plates.

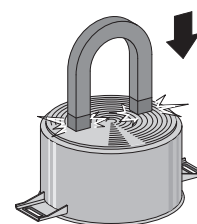
Suitable containers

- Enamelled steel cookware with thick bases.
- Cast iron cookware with an enamelled base.
- Cookware in multilayer stainless steel, ferritic stainless steel and aluminium with a special base.

Unsuitable containers

- Copper, stainless steel, aluminium, fireproof glass, wood, ceramic and terracotta cookware.

To see whether the pan is suitable, bring a magnet close to the bottom: if it is attracted, the pan is suitable for induction cooking. If you do not have a magnet, you can put a small amount of water in the pan, place it on a cooking zone and start the hot plate. If the symbol  appears on the display, it means the pan is not suitable.




Use only cookware with a perfectly flat bottom. Using cookware with an irregular bottom could jeopardise the efficiency of the heating system so that cookware is not detected on the hot plate.

4.4 Limiting the cooking duration

The hob has an automatic device which limits the duration of use.

If the cooking zone settings are not changed, the maximum duration of operation of each zone depends on the power level selected.

When the device for limiting the duration of use is activated, the cooking zone turns off, a short alert is sounded and if the zone is hot the symbol  will show on the display.

However, the automatic switch-off function takes precedence over the limitation device; the cooking zone only turns off after the time set for automatic switch-off has elapsed.

Set power level	Maximum cooking duration in hours
1 - 2	8
3 - 4	6
5 - 6	5
7	3
8	2
9	1 ½

4.5 Protection from hob overheating

If the hob is used on full power for a long period, the electronics will have trouble cooling down if the room temperature is high.

To avoid excessively high temperatures forming in the electronics, the power to the cooking zone is reduced automatically.

If, during normal use of the hob in normal room temperatures, the code E2 appears frequently, this means that cooling is probably insufficient. This may be caused by insufficient cooling slots or the lack of appropriate screening. If necessary, check the installation.



4.6 Advice on energy-saving

Below you will find advice on how to use your hob effectively and economically.

- The diameter of the base of the saucepan must correspond to the diameter of the cooking zone.
- When buying a saucepan, check whether the diameter indicated is that of the base or the top of the container, as the top is almost always larger than the base.
- When preparing dishes with long cooking times, you can save time and energy by using a pressure cooker, which also makes it possible to preserve the vitamins in the food.
- Make sure that the pressure cooker contains enough liquid as, if there is not enough and it overheats, this may cause damage to both the pressure cooker and the cooking zone.
- If possible, always cover saucepans with a suitable lid.
- Choose a saucepan suitable for the quantity of food to be cooked. A large, half-empty saucepan leads to a waste of energy.

4.7 Power levels

The power in the cooking zone can be adjusted to various levels. The table shows the levels suitable for various types of cooking.

Power level	Suitable for
0	OFF position
U	Food warming function
1 - 2	Cooking small amounts of food (minimum power)
3 - 4	Cooking
5 - 6	Cooking large quantities of food, roasting larger portions
7 - 8	Roasting, slow frying with flour
9	Roasting
P	Roasting / browning, cooking (maximum power)



5. USING THE COOKING HOB

5.1 General warnings and advice



On first connection to the electrical mains, an operating check will be carried out automatically and all indicator lights will come on for a few seconds.



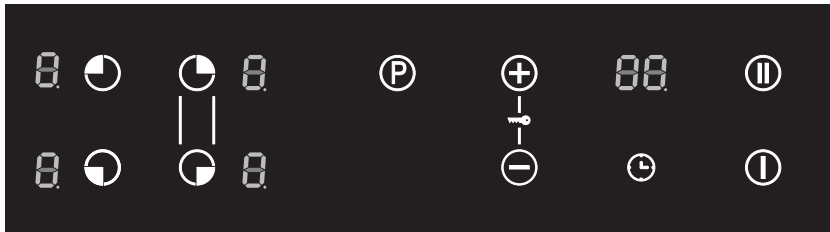
After use, switch off the hot plates using the controls described in point "5.5 Switching off the cooking zone". Never rely solely on the cookware detector.





Never place metal objects, such as dishes or cutlery, on the induction hob surface as they may overheat. Danger of burns.


5.2 Control panel


All the appliance's control and monitoring devices are located together on the front panel. The induction hob is controlled by means of the Touch Control sensor keys. Lightly touch a symbol on the glass ceramic surface. The buzzer will sound to confirm every effective touch.




 **ON/OFF key:** this key is used to switch the hob on or off.

 **Pause key:** It temporarily interrupts the cooking operation.

 **Power increase key:** increases the power level or cooking time.

 **Power decrease key:** decreases the power level or cooking time.

 **Timer key:** activates the timer for the automatic switch-off.

 **Power function key:** activates the power function for the previously selected zone.

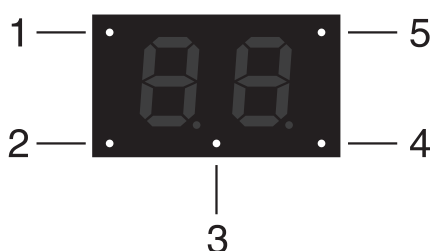
 **Zone selection key:** rear left.

 **Zone selection key:** rear right.

 **Zone selection key:** front left.

 **Zone selection key:** front right.



At the sides of the display are located warning LEDs, their flashing can indicate a power value change or a timer change:



- 1 Rear left cooking zone
- 2 Front left cooking zone
- 3 Timer
- 4 Front right cooking zone
- 5 Rear right cooking zone






5.3 Switching on and off the hob

To activate the hob keep the On/Off key  pressed for at least 1 second. To deactivate the hob keep key  pressed for at least 2 seconds.




If after having activated the hob, no power value is selected within a few seconds, the hob is automatically deactivated.


5.4 Switching on the cooking zone

After having switched on the hob, select the required cooking zone using the appropriate zone selection keys (for example : rear right cooking zone). A flashing dot will appear on the display to indicate the value change. Using keys  and  the cooking power can be selected ranging from 1 to 9, otherwise enable the power function, see "5.11 Heating accelerator function".



Pressing key  for the first time sets the power level automatically to 5 to speed up the selection.


5.5 Switching off the cooking zone

After having selected the cooking zone you wish to switch off using the zone selection keys, return to 0 (zero) the power level value using key  to switch it off.



To switch off all cooking zones at the same time, hold down the On/Off key  for at least 2 seconds.

5.6 Residual heat



If the cooking zone is still hot after being switched off, the symbol  will appear on the display. The symbol clears once the temperature drops below 60°C.





Supervise children carefully as they cannot readily see the residual heat indicator. The cooking zones remain hot for a certain period of time even after they have been turned off. Make sure that children never touch the hob.

5.7 Power Function

This function allows you to use the maximum possible power for the cooking zone.

After having activated the required cooking zone, press the Power key , on the display will appear .

To deactivate the Power function press key  or key .






The Power function is available for 10 minutes, after which the power level drops automatically to 9.



5.8 Pause function

The cooking operation can be briefly paused using the Pause function. To resume cooking you have to deactivate the Pause function.

During the cooking operation press the Pause key .  will appear on the display.

To deactivate the Pause function press the Pause key  and then any another key apart from the On/off key.



For safety reasons, the Pause function is only available for 10 minutes, after which the hob switches automatically off.




The set timer stops to then resume the countdown as soon as the Pause function is deactivated.

5.9 Timer

This function is used to set a timer, which will sound a buzzer at the end of the pre-set time (from 1 to 99 minutes).

5.9.1 Setting the timer

Press key  and the display will show a flashing dot to indicate the timer has changed.

Set the required timer time using keys  and  (hold the keys down to set the time more quickly).




Using the timer does not switch off the cooking zones but rather informs the user when the set minutes have run out.




The timer can be activated while the cooking zones are on or off.

5.9.2 End of set time

At the end of the previously set time, the hob will warn the user with a series of buzzers. Press key  to stop the buzzer.

5.9.3 Deactivating the timer

To deactivate the timer during the countdown, zero the set time using key . When the display shows




the timer will be deactivated.







5.10 Cooking zone automatic switch-off timer

This function is used to program the automatic switch-off of each cooking zone at the end of a period of time (from 1 to 99 minutes).

5.10.1 Setting the cooking time


Press key , the display will show a flashing dot to indicate the timer has changed, (see 5.9 Timer).

Press key  again, if at least one cooking zone is active, one flashing dot will light to indicate that the zone is being timed. It is now possible to select the automatic switch-off time using keys  and  (hold the keys down to set the time more quickly), or select an additional hot plate using key .



If the timer is activated with no cooking zone active, it will behave as described previously, see "5.9 Timer".

5.10.2 Changing the set time

Press key  until a lighted dot appears under the display of the zone whose set time is to be changed.

Once the relevant zone is selected, use keys  and  to change the previously selected time.

5.10.3 End of set time

At the end of the previously set time, the hob will deactivate the cooking zone and warn the user with a series of buzzers. Press any key to stop the buzzer.



5.11 Heating accelerator function

This function can be used to reach the selected heating level more quickly. The cooking zones will start at maximum power. Once the selected power level is reached, power is reduced.

To activate this function after having reached the maximum power level **9**, press key **+**. **A** will appear on the display to indicate that the heating accelerator is active. Then the display will alternatively show the power level **9** and **A**. Using keys **+** and **-** you can select the cooking power. After a given period of time (see table) cooking will continue at the set power level.



After having activated the heating accelerator function if you do not select a power level lower than 9 to continue cooking, the heating accelerator function will be automatically deactivated after 10 seconds and cooking will continue at level 9.



If a high power level or the Power function has been selected, the heating accelerator function may deactivate if the maximum power is exceeded.

Set power level	Quick start cooking Time (min:sec)
1	0:48
2	2:24
3	3:50
4	5:12
5	6:48
6	2:00
7	2:48
8	3:36
9	-

5.12 Bridge function

Using the bridge function you can use cookware such as fish kettles or rectangular cookware on the cooking zones connected by the two lines. The zones will be activated at the same time and will work as if a single zone is being controlled.

5.12.1 Activating the bridge function

After having switched on the hob, see "5.3 Switching on and off the hob", press keys **☾** and **☽** at the same time.

The top display of the cooking zones will show symbol **A**. The power level will instead be shown on the bottom display.

5.12.2 Deactivating the bridge function

To deactivate the bridge function you have to press keys **☾** and **☽** at the same time.



When the Bridge function is active you cannot activate the Power function for the same zones.






5.13 Control lock

The control lock is a device that protects the appliance from accidental or inappropriate use.



This function cannot be enabled if the cooking zones are active.

5.13.1 Activating the control lock




After having switched on the hob (see “5.3 Switching on and off the hob”), press keys  and  at the same time. After the buzzer has sounded press key .

The controls are now locked and  will appear on the display.



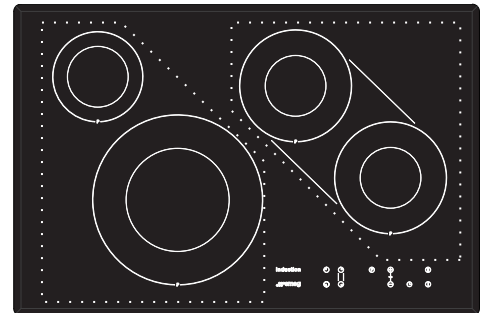
In case of a power failure the control lock will be disabled.

5.13.2 Deactivating the control lock

Press keys  and  at the same time. After the buzzer has sounded press key .

5.14 Power management

To optimise energy consumption, the groups made up of two hot plates (see figure below) are prevented from supplying more than a determined maximum operating power. If the value set for the two hot plates exceeds the permitted power, the electronic circuit board will automatically maintain the maximum level permitted modifying the power supplied by the hot plates. The power level selected by the electronic circuit board will always be visible on the display.



Priority is given to the last zone set.



5.15 Cooking guidelines

The table below shows the power values which can be set, together with the corresponding type of food. Settings may vary depending on the amount of food and consumer taste.

SETTING	TYPE OF FOOD
1 - 2	To heat food, keep small amounts of water on the boil, and whip up sauces with egg yolk or butter.
3 - 4	To cook solid or liquid food, keep water on the boil, defrost deep-frozen food, cook 2 or 3 egg omelettes, fruit and vegetables, various cooking processes.
5 - 7	To stew meat, fish and vegetables, simmer food, make jams, etc.
8 - 9	To roast meat, fish, steaks and liver; to sauté meat, fish, eggs, etc.
P	To deep-fry potatoes, etc., or bring water to the boil rapidly.

For best cooking results and energy saving, only use containers suitable for electric cooking:

- The bases of containers must be very thick, perfectly flat, clean and dry. The hob must also be clean and dry.
- Do not use cast iron saucepans or saucepans with a rough base, as they may scratch the cooking surface.

The diameter of the base of the saucepans must be equal to the diameter of the circle outlining the cooking zone. If not, energy will be wasted.





6. CLEANING AND MAINTENANCE




Before performing any operations requiring access to powered parts, disconnect the appliance from the power supply.



Do not use a steam jet for cleaning the appliance.

6.1 Cleaning the glass ceramic hob



The glass ceramic hob should be regularly cleaned, preferably after every use, once the  symbol has disappeared from the displays.

Smudges from aluminium-based pans can be easily cleaned off with a cloth dampened in vinegar.

After cooking remove any burnt residues with the scraper provided; rinse with water and dry thoroughly with a clean cloth. Regular use of the scraper considerably reduces the need for chemical detergents for the daily cleaning of the hob.

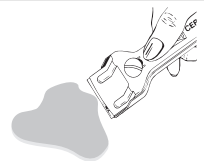
Never use abrasive or corrosive detergents (e.g. cleaning powders, oven sprays, spot-removers and wire sponges).

Dirt which may have fallen on the hob while cleaning lettuce or potatoes can scratch the hob when moving saucepans.

Consequently, remove any dirt from the cooking surface immediately.

Changes in colour do not affect the operation and stability of the glass ceramic. These are not alterations to the material of the hob but just residues which have not been removed and have then carbonised.

Shiny surfaces can form due to the bases of saucepans, especially aluminium ones, rubbing on the surface, and due to the use of unsuitable detergents. These are difficult to remove with ordinary cleaning products. It may be necessary to repeat the cleaning process several times. Using aggressive detergents, or friction with the base of saucepans, can wear away the decoration on the hob over time and contribute to the formation of stains.



6.2 Weekly cleaning

Clean and maintain the hob once a week using an ordinary glass ceramic cleaning product. Always follow the manufacturer's instructions. The silicon in these products creates a protective, water-repellent membrane which also resists dirt. All marks stay on the membrane and can therefore be easily removed. After cleaning, dry the surface with a clean cloth. Make sure that there is no detergent left on the cooking surface as it will undergo an aggressive reaction when heated up and could modify the structure of the cooking surface.



7. TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTION
The hob does not work.	<ul style="list-style-type: none"> - The hob is not wired in or the main switch is not on. - There is a power failure. - The fuse or the magneto thermal switch of the appliance has blown. - The sensor keys are blocked (child lock). - The keys are partially covered by a damp cloth, a liquid or a metal object. - Unsuitable saucepans have been used. 	<ul style="list-style-type: none"> - Switch on the main switch. - Check the power supply. - Replace the fuse or reactivate the magneto thermal switch of the appliance. - Unlock the sensor keys (child lock). - Remove the obstacle. - See "Saucepans suitable for use in induction cooking" section.
The results of cooking are unsatisfactory.	<ul style="list-style-type: none"> - Temperature is too high or too low. 	<ul style="list-style-type: none"> - Consult cooking guidelines.
The hob smokes.	<ul style="list-style-type: none"> - The hob is dirty. - Food has spilled onto the hob. 	<ul style="list-style-type: none"> - Clean the hob once cooking is finished. Let it cool first. - Use a larger saucepan.
The error code E2 is displayed and an acoustic signal is temporarily heard.	<ul style="list-style-type: none"> - The Touch-control keys have been activated due to food falling on the hob, saucepans or other objects. 	<ul style="list-style-type: none"> - Clean the surface or remove the object.
An E1 - E3 - E4 - E5 - E6 - E7 error code is displayed	<ul style="list-style-type: none"> - There is a technical fault. 	<ul style="list-style-type: none"> - Contact Technical Support.
The fuses or the magneto thermal switch of the appliance are repeatedly triggered.		<ul style="list-style-type: none"> - Call Technical Support or an electrician.
The saucepans in use are making a noise.	<ul style="list-style-type: none"> - There is no danger to the hob or the saucepan. 	<ul style="list-style-type: none"> - This is normal with certain types of pan.
The cooling fan continues to function even after the hob has been switched off.	<ul style="list-style-type: none"> - This is normal because the electronics need to cool down. 	
Sounds can be heard as if something is creaking or switching on.	<ul style="list-style-type: none"> - This is for technical reasons and cannot be avoided. 	
There are cracks or fissures in the hob.		<ul style="list-style-type: none"> - If cracks or fissures form, or if the glass ceramic cooking surface breaks, turn off the appliance immediately. Disconnect the hob from the power supply and call Technical Support.



8. INSTALLATION

8.1 Safety instructions for installing in kitchen units

	USE PERSONAL PROTECTIVE EQUIPMENT WHEN INSTALLING THE APPLIANCE.		
--	--	--	--

	<p>Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant (>90°C). If they are not sufficiently temperature-resistant, they may warp over time.</p> <p>The minimum distance between a ventilation hood and the cooking surface must be at least the distance indicated in the ventilation hood installation instructions.</p> <p>The minimum distances must also be respected for the edges of the hob on the back as indicated in the mounting illustrations.</p>
--	---

8.2 Section cut from the work surface

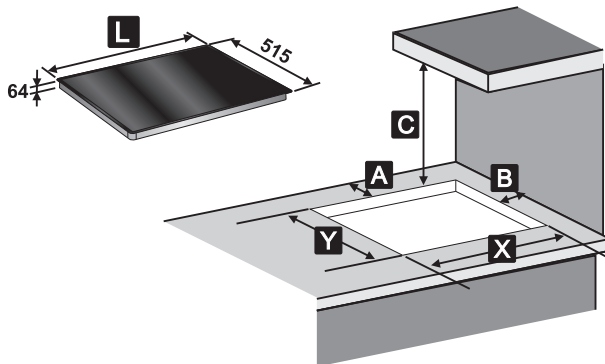
	<p>The following operation requires building and/or carpentry work and must therefore be carried out by a competent tradesman.</p> <p>Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant (T 90°C).</p>
--	--

Create an opening in the counter top with the dimensions shown in the figure, keeping a minimum distance **A** from the rear edge.

This appliance can be mounted against walls higher than the work surface on condition that a minimum distance **B** be kept between the appliance and the wall as shown in the figure so as to avoid damage from overheating.

Make sure there is a minimum distance **C** between the hob and any shelf that may be installed directly above it.

8.2.1 Dimensions for flush mounting



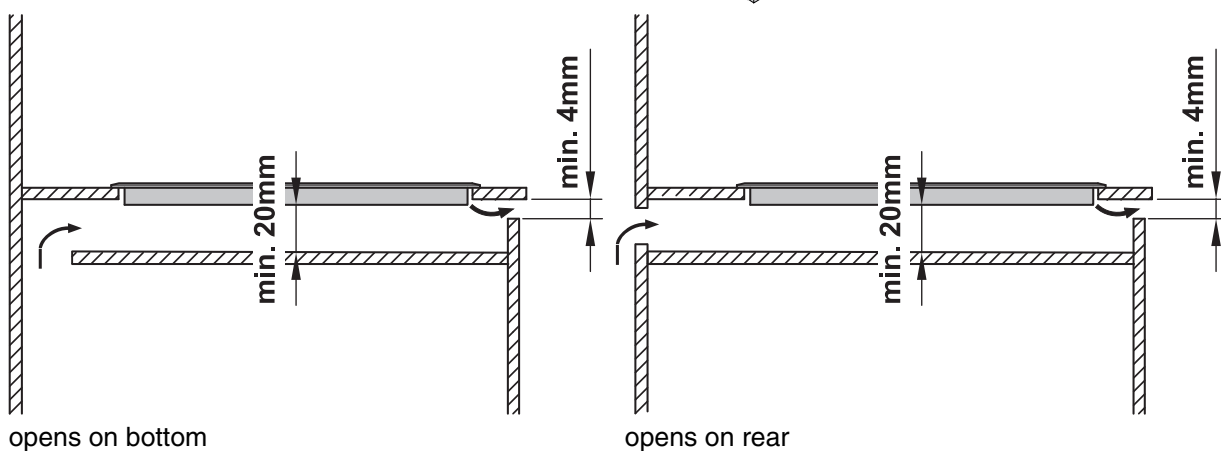
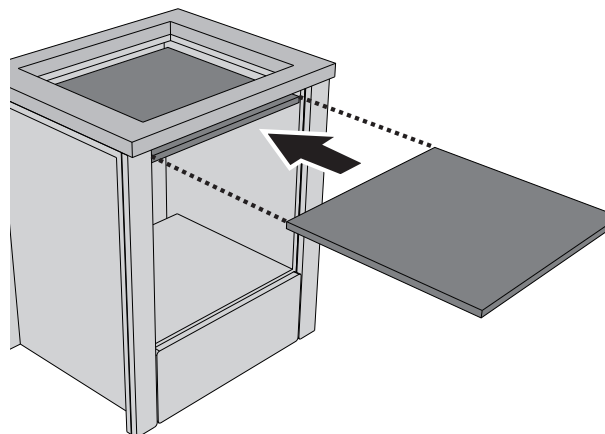
L (mm)	X (mm)	Y (mm)	A (mm)	B (mm)	C (mm)
770	730	480	50 min.	50 min.	750 min.



8.3 Mounting

8.3.1 Over empty kitchen unit or drawers

If there are other pieces of furniture (lateral walls, drawers, etc.) under the hob, a double-layer wooden base must be installed at least 20 mm from the bottom of the hob to avoid any accidental contact. It must only be possible to remove the double-layer base using suitable equipment.



8.3.2 Over built-in oven

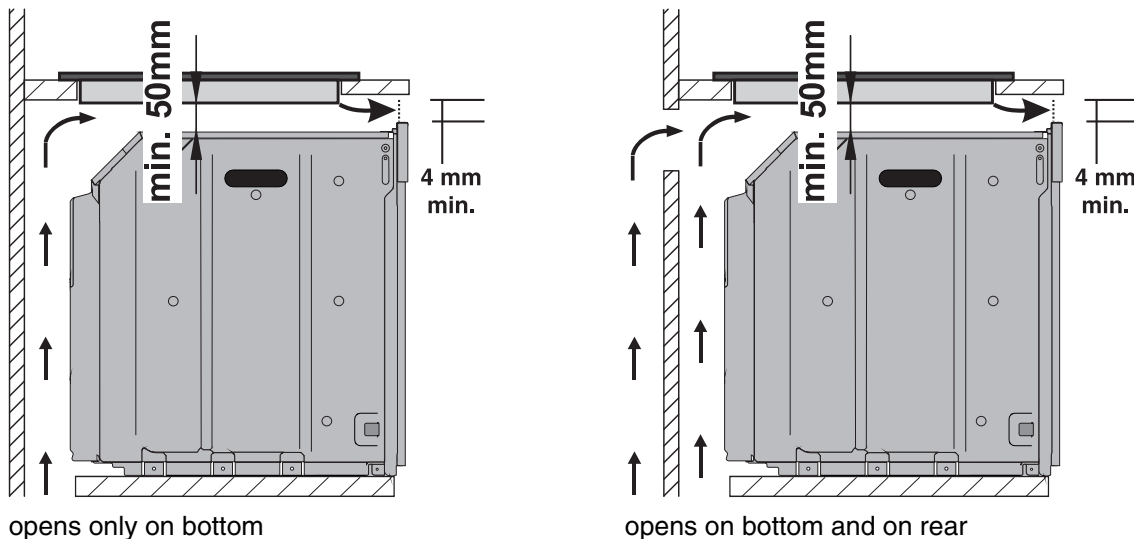


If installed on top of an oven, the latter must be equipped with a cooling fan.

The distance between the induction hob and the kitchen furniture or other built-in appliances must be enough to ensure sufficient ventilation and air discharge.

Remove the front transverse strip (if necessary) on the unit to create an opening for the air flow of at least 4 mm under the work surface across the full width of the appliance.

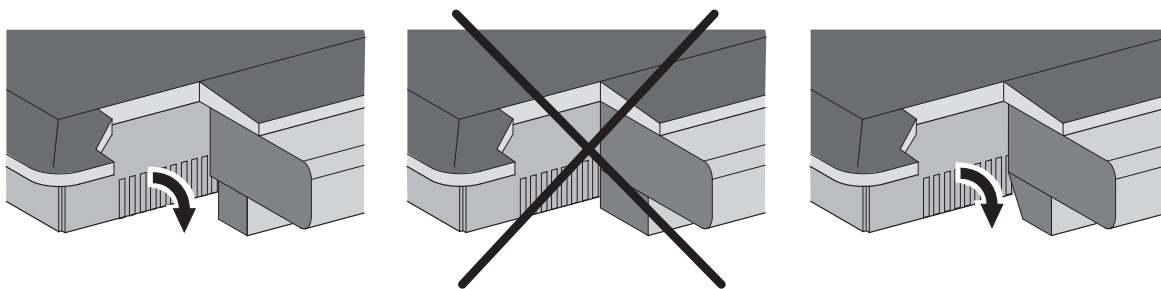
In any event, if installed above an oven, a dishwasher or a fridge, a space of at least 5 cm must be left between the hob and the top of the appliance installed below.





8.4 Ventilation

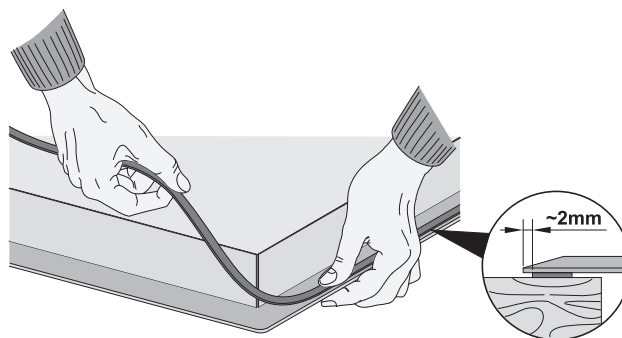
The illustrations below show two examples of installation suitable for proper ventilation and one example of incorrect installation to be avoided.



Do not obstruct the ventilation grille in front of the product in any type of installation.

8.5 Hob seal

To prevent leakage of liquid between the frame of the hob and the work surface, place the seal along the entire outer edge of the hob before assembly.

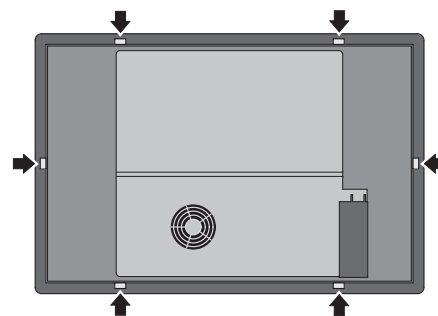


Do not fix the hob using silicone as this would make it impossible to remove the hob, if necessary, without damaging it.

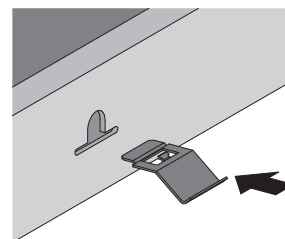


8.6 Positioning the fastening clips

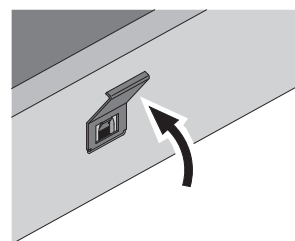
Insert the fastening clips in each of the positions indicated by the arrows. The clips ensure that the hob will be fixed and centred as accurately as possible.



To install the clips into the hob, all you have to do is insert them horizontally into the appropriate space by applying light pressure.



Then turn them upwards to fix them in place.





8.7 Electrical connection



Make sure that the voltage and capacity of the power line conform to the data shown on the plate located under the casing. **Do not remove this plate for any reason.**



THE HOB MUST BE CONNECTED TO THE POWER SUPPLY BY A QUALIFIED TECHNICIAN.



BEFORE ANY INTERVENTION, DISCONNECT THE POWER SUPPLY OF THE HOB.



THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.



WHEN LINKING UP TO THE POWER SUPPLY NETWORK BY PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND THEY SHOULD BE CONNECTED BY MEANS OF A POWER CABLE COMPLYING WITH THE REGULATIONS IN FORCE. THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.

NEVER UNPLUG BY PULLING ON THE CABLE.



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE HOB, FOLLOWING THE INSTRUCTIONS. IF THE HOB FAILS TO OPERATE, AFTER CHECKING THAT YOU HAVE CARRIED OUT THE INSTRUCTIONS CORRECTLY, DISCONNECT THE APPLIANCE FROM THE ELECTRICAL MAINS AND CONTACT YOUR NEAREST SERVICE CENTRE.

NEVER ATTEMPT TO REPAIR THE APPLIANCE.



RUN THE POWER CABLE UNDER THE UNIT, TAKING CARE THAT IT DOES NOT COME INTO CONTACT WITH THE BOTTOM OF THE CASING OF THE HOB OR THE OVEN BENEATH IT IF THERE IS ONE.



THE EARTHING WIRE MUST BE LONGER THAN THE CONDUCTING WIRES SO THAT, IF THE PLUG IS TORN OFF THE POWER CABLE, IT IS THE LAST TO BE DETACHED.



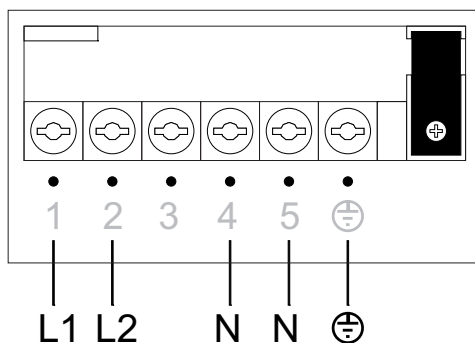
AVOID USE OF ADAPTERS AND SHUNTS AS THESE COULD CAUSE OVERHEATING AND RISK OF BURNS.



WHERE A FIXED CONNECTION IS IN USE, A MULTIPOLAR CUT-OUT DEVICE MUST BE INSTALLED ON THE SUPPLY CABLE WITH A CONTACT OPENING DISTANCE EQUAL OR GREATER THAN 3 MM, LOCATED IN A READILY REACHABLE POSITION NEAR THE APPLIANCE.



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by tampering with any part of the appliance.



The adjacent diagram illustrates the power supply terminal from below, with no cables connected. Terminals 4 and 5 must be connected at all times.



HOB TYPE (CM)	POSSIBLE CONNECTION TYPES	CABLE TYPE (if not present)
70	380 - 415 V 2N~ 	4-pole 4 x 2.5 mm² H05V2V2-F
	220 - 240 V 1N~ 	3-pole 3 x 4 mm² H05V2V2-F



Carefully read the wiring diagram plate underneath the appliance or around the power cable.



Use H05V2V2-F cables withstanding a temperature of at least 90°C.



The aforementioned power cables are sized taking into account the coincidence factor (in compliance with standard EN 60335-2-6).