



## **HOBS**

*USER INSTRUCTIONS* \_\_\_\_\_ **GB - IE**

## **PIANI COTTURA**

*ISTRUZIONI D'USO E DI INSTALLAZIONE* \_\_\_\_\_ **IT**

## **TABLE DE CUISSON**

*NOTICE D'EMPLOI ET D'INSTALLATION* \_\_\_\_\_ **FR**

## **KOCHMULDE**

*GEBRAUCHS - UND INSTALLATIONSANWEISUNGEN* \_\_\_\_\_ **DE**

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*MANUAL DE INSTRUCCIONES* \_\_\_\_\_ **ES**

## **PLACAS**

*MANUAL DE INSTRUÇÕES* \_\_\_\_\_ **PT**

## **VARNÉ DESKY**

*NAVOD POUŽITÍ* \_\_\_\_\_ **CZ**

## **NAVODILA ZA UPORABO**

*VGRADNJO IN PRIKLJUČITEV* \_\_\_\_\_ **SL**

## **ВСТРАИВАЕМЫЕ ВАРОЧНЫЕ ПОВЕРХНОСТИ**

*ИНСТРУКЦИИ ПО ЭКСПЛУАТАЦИИ И УСТАНОВКЕ* \_\_\_\_\_ **RU**

## **PŁYTY**

*INSTUKCJE DLA UŻYTKOWNIKA* \_\_\_\_\_ **PL**

## **KOOKPLAATS**

*INSTALLATIE-EN GEBRUIKSINSTRUCTIES* \_\_\_\_\_ **NL**

## **HOBS**

*INSTUKTIONER FÖR ANVÄNDNING OCH INSTALLATION* \_\_\_\_\_ **SE**

## **HOBS**

*KÄYTTÖ - JA ASENUSOHJEET* \_\_\_\_\_ **FI**

## **HOBS**

*BRUGSANVISNING OG INSTALLATION* \_\_\_\_\_ **DK**

## **HOBS**

*BRUKS - OG MONTERINGSVEILEDNING* \_\_\_\_\_ **NO**

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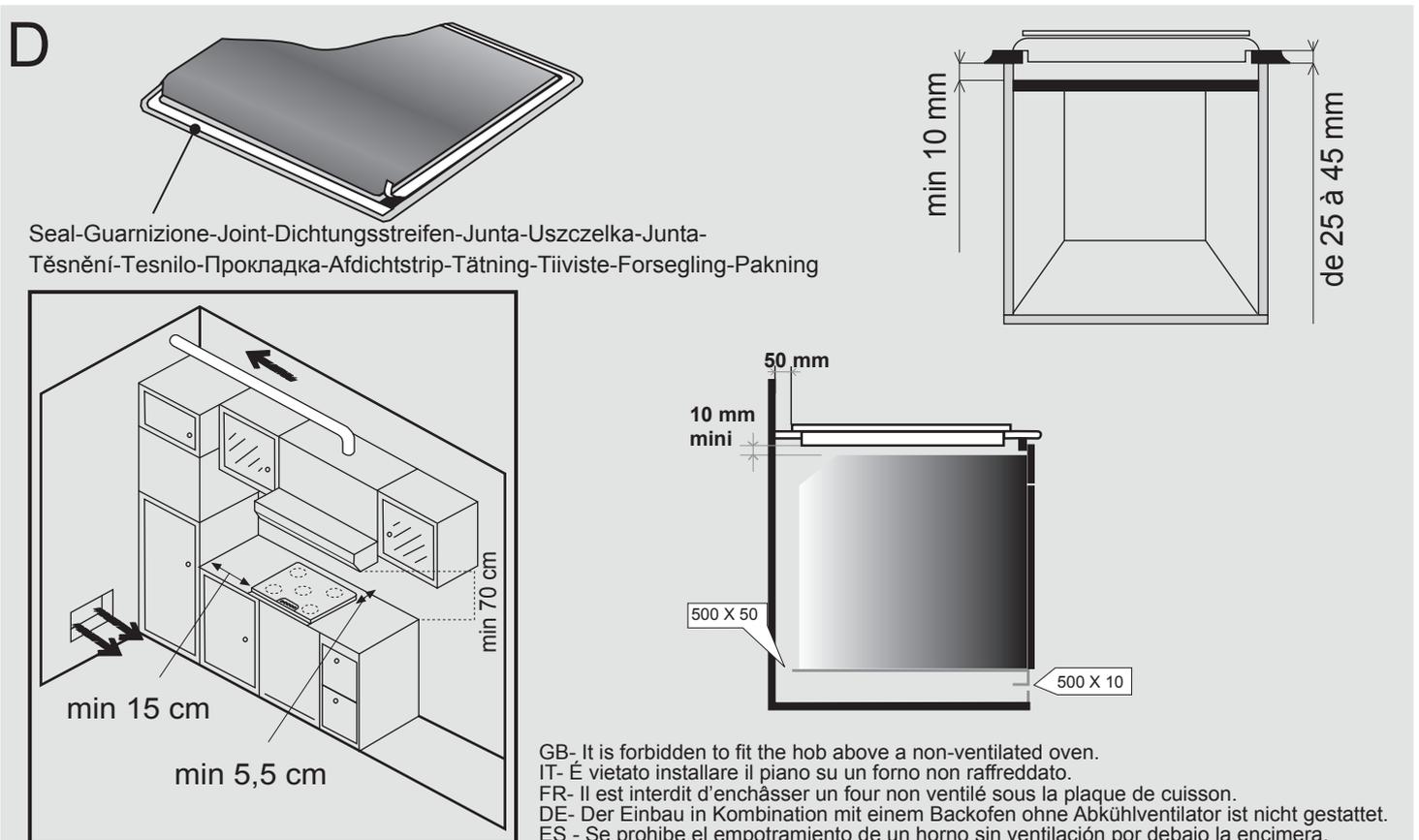
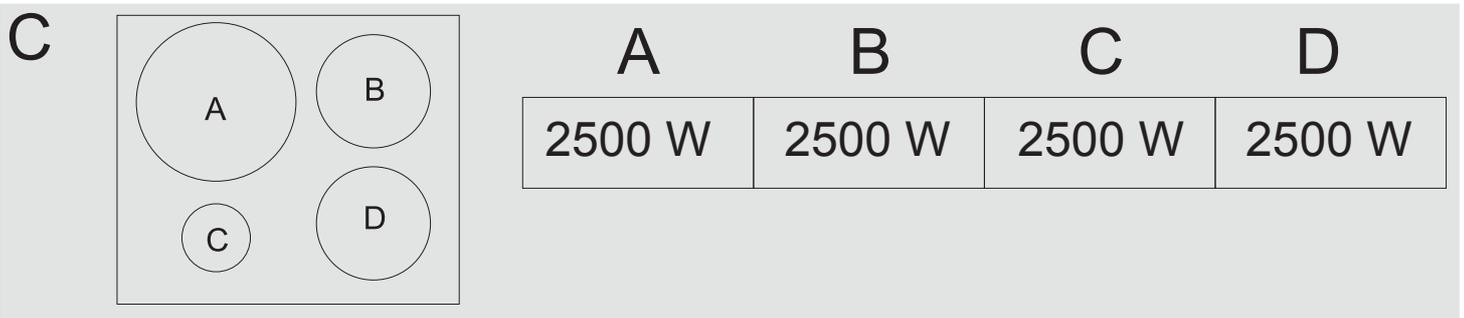
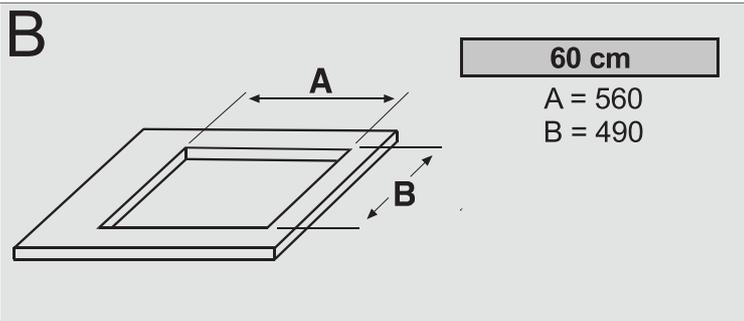
**A** Identification Plate (located under the hob's bottom casing)  
 Plaque signalétique (située sous le caisson inférieur de la table)  
 Placca segnaletica (situata sotto la cassetta inferiore del piano)  
 Matrikelschild: (befindet sich auf der Unterseite des Gerätes)  
 Placa de características (está bajo el cajón inferior de la encimera)  
 Placa de identificação e de características (localizada por baixo da caixa do fundo da placa)  
 Výrobní štítek (umístěný pod spodním krytem desky)      Tablica s podatki (na spodnji strani ohišja)  
 Паспортная табличка (расположена в нижней части корпуса варочной поверхности)  
 Tabliczka znamionowa (na spodzie płyty)  
 Identificatieplaatje (aan de onderkant van het kookvlak)  
 Identifikationsplåt (finns under hällen botten)  
 Mærkeplade (placeret under pladens bundbeklædning)      Laitekilpi (sijaitsee lieden pohjassa)  
 Merkeplate (plassert under toppens nedre del)

Product code / Code produit

Code produit : .....

Numéro de série : .....

Sérial n° / Numéro de série



GB- It is forbidden to fit the hob above a non-ventilated oven.  
 IT- È vietato installare il piano su un forno non raffreddato.  
 FR- Il est interdit d'enchâsser un four non ventilé sous la plaque de cuisson.  
 DE- Der Einbau in Kombination mit einem Backofen ohne Abkühlventilator ist nicht gestattet.  
 ES- Se prohíbe el empotramiento de un horno sin ventilación por debajo la encimera.  
 PT- Não é permitida a instalação da placa por cima de um forno que não seja ventilado.  
 CZ- Zakázané instalovat varnou desku nad troubu bez ventilátoru.  
 RU- Запрещается устанавливать варочную поверхность над неventилируемой духовкой  
 SL- Kuhalne plošce ni dovoljeno vgraditi nad pečico brez ventilatorja za hlajenje  
 PL- Zabrania się instalowania płyty nad piekarnikiem nie mającym wentylacji  
 NL- Het is verboden een nietgen-ventileerde oven onder het werkblad in te bouwen.  
 SE- Spishällen får inte monteras ovanför en oventilerad ugn.  
 FI- Liettä ei saa asentaa sellaisen uunin päälle, jonka ilmanvaihdosta ei ole huolehdittu.  
 DK- Det er forbudt at montere kogepladen oven på en ovn uden ventilation.  
 NO- Platetoppen må ikke monteres over en stekeovn som ikke er ventilert.

# 1. GENERAL WARNINGS

READ THE INSTRUCTIONS BOOKLET CAREFULLY TO MAKE THE MOST OF YOUR HOB.

We recommend you keep the instructions for installation and use for later reference, and before installing the hob, note its serial number in case you need to get help from the after sales service.

- It is strongly recommended to keep children away from the cooking zones while they are in operation or when they are switched off, so long as the residual heat indicator is on, in order to prevent the risks of serious burns.
- When cooking with fats or oils, take care always to watch the cooking process as heated fats and oils can catch fire rapidly.
- Aluminium foil and plastic pans must not be placed on heating zones.
- After every use, some cleaning of the hob is necessary to prevent the build up of dirt and grease. If left, this is recooked when the hob is used and burns giving off smoke and unpleasant smells, not to mention the risks of fire propagation.
- It is advisable not to stare directly at the halogen elements.
- Do not touch the heat zones during operation or for a while after use.
- Never cook food directly on the glass ceramic hob. Always use the appropriate cookware.
- Always place the pan in the centre of the unit that you are cooking on.
- Do not use the surface as a cutting board.
- Do not slide cookware across the hob.
- Do not store heavy items above the hob. If they drop onto the hob, they may cause damage.
- Do not use the hob as a working surface.
- Do not use the hob for storage of any items.
- In the unlikely event of a surface crack appearing, do not use the hob.  
Immediately disconnect the hob from the electrical power supply and call the After Sales Service
- Never use a steam or high pressure spray to clean the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

We are constantly striving to improve product quality and as such may modify appliances to incorporate the latest technical improvements.

 Appliance complies with European Directives 73/23/EEC and 89/336/EEC, replaced by 2006/95/EC and 2004/108/EC, and subsequent amendments.

# 2. INSTALLATION

Installing a domestic appliance can be a complicated operation which if not carried out correctly, can seriously affect consumer safety. It is for this reason that the task should be undertaken by a professionally qualified person who will carry it out in accordance with the technical regulations in force. In the event that this advice is ignored and the installation is carried out by an unqualified person, the manufacturer declines all responsibility for any technical failure of the product whether or not it results in damage to goods or injury to individuals.

## 3. BUILT-IN

The furniture in which your hob will be installed and all adjacent furniture, should be made from materials that can withstand high temperatures. In addition, all decorative laminates should be fixed with heat-resistant glue.

Installation (Fig. B / D):

- A watertight seal is supplied with the hob.

Before fitting:

- turn the hob upside down, with the glass surface facing downwards. Make sure the glass is protected.
  - fit the seal round the hob.
  - make sure that it is correctly fitted to avoid any leakage into the supporting cabinet.
- Leave a gap of at least 5 cm between the appliance and the vertical sides of the adjacent furniture.
  - If, when installing the hob, the lower hob face is adjacent to an area normally accessible when handling or cleaning, fit a partition 1 cm below the base of the hob to avoid any risk of scorching or damage.

## 4. ELECTRICAL CONNECTION

"The installation must conform to the standard directives."  
The manufacturer declines all responsibility for any damage that may be caused by unsuitable or unreasonable use.

Warning:

we cannot be held responsible for any incident or its consequences that may arise during the use of an appliance not linked to the earth, or linked to an earth whose continuity is defective.

- Always check before any electrical operation, the supply tension shown on the electricity meter, the adjustment of the circuit-breaker, the continuity of the connection to earth to the installation and that the fuse is suitable.

- The electrical connection to the installation should be made via a socket with a plug with earth, or via an omnipole cut-out switch.

If the appliance has a socket outlet, it must be installed so that the socket outlet is accessible.

- The yellow/green wire of the power supply cable must be connected to the earth of both power supply and appliance terminals.
- Any queries regarding the power supply cord should be referred to After Sales Service or a qualified technician.

• The hob is fitted with a power supply cord which allows it to be connected only to a power supply of 220-240 V between phases or between phase and neutral :

- connect to a socket, to choose the correct fuse, you must refer on the table.

It is however possible to connect the hob to :

- Three phases 220-240 V3~
- OR
- Three phases 380-415 V3N~

THE CHOICE OF COOKWARE - The following information will help you to choose cookware which will give good performance.

Stainless S teel : highly recommended. Especially good with a sandwich clad base. The sandwich base combines the benefits of stainless steel (appearance, durability and stability) with the advantages of aluminium or copper (heat conduction, even heat distribution).

Aluminium : heavy weight recommended. Good conductivity. Aluminium residues sometimes appear as scratches on the hob, but can be removed if cleaned immediately. Because of its low melting point, thin aluminium should not be used.

Cast Iron : usable, but not recommended. Poor performance. May scratch the surface.

Copper Bottom / stoneware: heavy weight recommended. Good performance, but copper may leave residues which can appear as scratches. The residues can be removed, as long as the hob is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass hobs. An overheated copper pot will leave a residue that will permanently stain the hob.

Porcelain/enamel : Good performance only with a thin smooth, flat base.

Glass-ceramic : not recommended. Poor performance. May scratch the surface.

**ELECTRICAL CONNECTION**

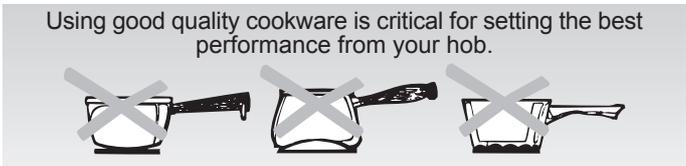
	Monophase 220-240V~	Two phases 220-240V2~	Two phases 380-415V2N~	Three phases 220-240V3~	Three phases 380-415V3N~
FUSE	20 A	20 A	20 A	20 A	16 A
CABLE AREA TYPE	3 G 2,5 mm <sup>2</sup> H05RR-F, H05VV-F, H05V2V2-F	3 G 2,5 mm <sup>2</sup> H05RR-F, H05VV-F, H05V2V2-F	4 G 2,5 mm <sup>2</sup> H05RR-F, H05VV-F, H05V2V2-F	4 G 2,5 mm <sup>2</sup> H05RR-F, H05VV-F, H05V2V2-F	5 G 1,5 mm <sup>2</sup> H05RR-F, H05VV-F, H05V2V2-F
CONNECTION TO THE TERMINAL BLOCK	 PH Phase shunt 1-2 shunt 2-3 N Neutral shunt 4-5 T Earth	 PH Phase shunt 1-2 shunt 2-3 PH Phase shunt 4-5 T Earth	 PH Phase shunt 2-3 PH Phase shunt 3-4 N Neutral shunt 4-5 T Earth	 PH Phase shunt 1-2 PH Phase shunt 3-4 PH Phase T Earth	 PH Phase PH Phase N Neutral shunt 4-5 T Earth

**5. PRESENTATION**

• highlight zone : a metallic conductor strip is spread uniformly over the whole surface unit. It is effective within 3 seconds and is suitable for steady, homogeneous and also sustained cooking.

The glass-ceramic hob benefits from greater heat output which is generated by the highlight cooking zones thereby accelerating the cooking process. Modifications to the design of the hob have not affected the capacity of the glass to withstand high temperatures, but they have improved controllability. With the "Sprinter" facility, reduced cooking times of up to 15% can be achieved, depending upon the method of cooking and the type of saucepans being used.

**6. HOB COOKWARE ADVICE**



- Always use good quality cookware with perfectly flat and thick bases : using this type of cookware will prevent hot spots that cause food to stick. Thick metal pots and pans will provide an even distribution of heat.
- Ensure that the base of the pot or pan is dry : when filling pans with liquid or using one that has been stored in the refrigerator, ensure that the base of the pan is completely dry before placing it on the hob. This will help to avoid staining the hob.
- Use pans whose diameter is wide enough to completely cover the surface unit : the size of the pan should be no smaller than the heating area. If it is slightly wider the energy will be used at its maximum efficiency.

**7. HOW TO OPERATE THE GLASS CERAMIC HOB**

- Locate the sign corresponding to the cooking zone that you need: Each surface unit is regulated by a control knob which provides access to any power levels.
- It is recommended that heat setting is at its highest until it has properly warmed up and then lower to the desired cooking setting.
- The residual heat indicator lights up when the heat zone temperature reaches 60°C and above. It will stay on, even if the unit is switched off, until the surface has cooled down. It will switch off when the temperature of the heat zone falls below 60°C.
- To switch off an heat zone, turn the corresponding knob back on the "0" setting.
- Positions : the examples below are intended as a guide. When you become familiar with using your hob you will be able to work out the settings which suit you best.

Positions	Some tip s...
1 Very low	To keep a dish hot, melt butter and chocolate...
2 Low	Slow cooking, sauces, stews, rice pudding, poached eggs...
3 Moderately	Beans, frozen foods, fruit, boiling water...
4 Medium	Steamed apples, fresh vegetables, pasta, crepes, fish...
5 High	More intense cooking, omelettes, steaks...
6 Very high	Steaks, chops, frying...

## 8. CLEANING AND MAINTENANCE

- Before carrying out any maintenance work on the hob, allow it to cool down.
- Only products, (creams and scrapers) specifically designed for glass ceramic surfaces should be used. They are obtainable from hardware stores.
- Avoid spillages, as anything which falls on to the hob surface will quickly burn and will make cleaning more difficult.
- It is advisable to keep away from the hob all substances which are liable to melt, such as plastic items, sugar, or sugar-based products.

### MAINTENANCE:

- Place a few drops of the specialised cleaning product on the hob surface.
- Rub any stubborn stains with a soft cloth or with slightly damp kitchen paper.
- Wipe with a soft cloth or dry kitchen paper until the surface is clean.

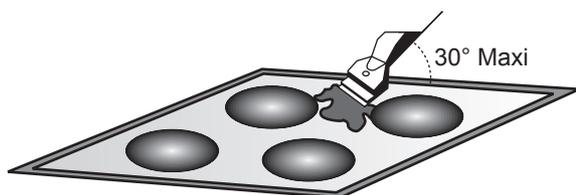
If there are still some stubborn stains:

- Place a few more drops of specialised cleaning fluid on the surface.
- Scrape with a scraper, holding it at an angle of 30° to the hob, until the stains disappear.
- Wipe with a soft cloth or dry kitchen paper until the surface is clean.
- Repeat the operation if necessary.

### A FEW HINTS:

Frequent cleaning leaves a protective layer which is essential to prevent scratches and wear. Make sure that the surface is clean before using the hob again. To remove marks left by water, use a few drops of white vinegar or lemon juice. Then wipe with absorbent paper and a few drops of specialised cleaning fluid. The control knobs can be removed for a complete cleaning. However, you must care not to let any liquid go into the open zones, and then to push the knobs fully on fitting back. The glass ceramic surface will withstand scraping from flat-bottomed cooking vessels, however, it is always better to lift them when moving them from one zone to another.

NB:



Do not use a sponge which is too wet.  
Never use a knife or a screwdriver.  
A scraper with a razor blade will not damage the surface, as long as it is kept at an angle of 30°.  
Never leave a scraper with a razor blade within the reach of children.  
Never use abrasive products or scouring powders.

- The metal surround : to safely clean the metal surround wash with soap and water, rinse, then dry with a soft cloth.

## 9. PROBLEM SOLVING

The cooking zones do not simmer or only fry gently

- Only use flat-bottomed pans. If light is visible between the pan and the hob, the zone is not transmitting heat correctly.
- The pan bottom should fully cover the diameter of the selected zone.

The cooking is too slow

- Unsuitable pans are being used. Only use flat-bottomed utensils, that are heavy and have a diameter at least the same as the cooking zone.

Small scratches or abrasions on the hob's glass surface

- Incorrect cleaning or rough-bottomed pans are used; particles like grains of sand or salt get between the hob and the bottom of the pan. Refer to the "CLEANING" section; make sure that pan bottoms are clean before use and only use smooth bottomed pans. Scratches can be lessened only the cleaning is done correctly.

Metal marks

- Do not slide aluminium pans on the hob. Refer to the cleaning recommendations.
- You use the correct materials, but the stains persist. Use a razor blade and follow the "CLEANING" section.

Dark stains

- Use a razor blade and follow the "CLEANING" section.

Light surfaces on the hob

- Marks from an aluminium or copper pan, but also mineral, water or food deposits; they can be removed using the cream cleaner.

Caramelisation or melted plastic on the hob.

- Refer to the "CLEANING" section.

The hob does not operate or certain zones don't work

- The shunts are not positioned correctly on the terminal board. Have a check made that the connection is done in compliance with the recommendations.

"H" display, residual heat indicator, blinking.

- The electronic temperature is too high. A technician should verify the fitting in compliance with the recommendations.

## 10. AFTERCARE

Before calling out a Service Engineer please check the following:

— that the plug is correctly inserted and fused;

If the fault cannot be identified switch off the appliance — do not tamper with it — call the Aftercare Service Centre. The appliance is supplied with a guarantee certificate that ensures that it will be repaired free of charge at the Service Centre.

## 11. PROTECTION OF THE ENVIRONMENT



This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The symbol on the product indicates that this product may not be treated as household waste.

Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

**GB - IE**

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**PL**

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**NL**

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**SE**

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**FI**

Valmistaja ei ole vastuussa epätarkkuuksista, jotka johtuvat tämän esitteen painamisesta tai virheistä käännöksessä. Pidätämme oikeuden tehdä tarvittavia muutoksia tuotteisiin kuluttajatytyväisyyden varmistamiseksi ja rajoittamatta oikeutta turvallisuus- ja toimintaparannuksiin.

**DK**

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