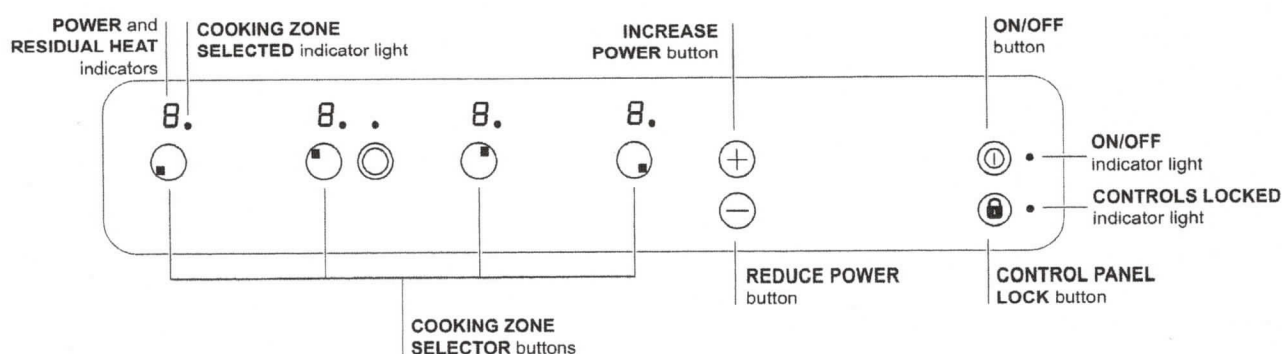


# Description of the appliance

## Control panel

The control panel described in this manual is only a representative example: it may not exactly match the panel on your appliance.

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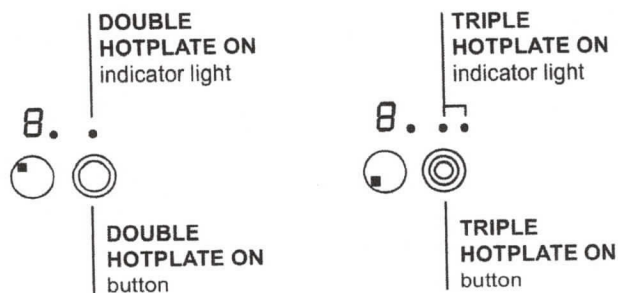


- **INCREASE POWER** button switches on the hotplate and controls the power (*see Start-up and use*).
- **REDUCE POWER** button controls the power and switches off the hotplate (*see Start-up and use*).
- **COOKING ZONE SELECTOR** button shows a particular cooking zone has been selected and therefore various adjustments are possible.
- **COOKING ZONE SELECTOR** button is used to select the desired cooking zone.
- **POWER** indicator provides a visual display for the current heat level.
- **ON/OFF** button switches the appliance on and off.
- **ON/OFF** indicator light shows whether the appliance is on or off.
- **CONTROL PANEL LOCK** button prevents accidental changes to the hob settings (*see Start-up and use*).
- **CONTROL PANEL LOCK** indicator light shows the control panel has been locked (*see Start-up and use*).

## Extendable cooking zones

Certain models are fitted with extendable cooking zones. These may be circular and may vary in their extensibility (they may be double or triple hotplates). A list of controls is given below (these controls are only present in models with the extendable cooking zone option).

### Circular extendable hotplate




- **DOUBLE HOTPLATE ON** button switches on the double hotplate (*see Start-up and use*).
- **DOUBLE HOTPLATE ON indicator light** shows the double hotplate has been switched on.
- **TRIPLE HOTPLATE ON** button switches on the triple hotplate (*see Start-up and use*).
- **TRIPLE HOTPLATE ON indicator light** shows the triple hotplate has been switched on.

! The glue applied on the gaskets leaves traces of grease on the glass. Before using the appliance, we recommend you remove these with a special non-abrasive cleaning product. During the first few hours of use there may be a smell of rubber which will disappear very quickly.


! A few seconds after the hob is connected to the electricity supply, a buzzer will sound. The hob may now be switched on.

! If the **-** or **+** button is pressed for an extended period of time, the display scrolls quickly through the power levels and timer minutes.

## Switching on the hob




To switch the hob on, press and hold the  button for approximately one second.

## Switching on the cooking zones


Each cooking zone is controlled using a selector button  and a power adjustment device consisting of a double **-** and **+** button.

- To begin operating a cooking zone, press the corresponding control button and set the desired power level (between 0 and 9) using the buttons **-** and **+**.

## Power function

The power function for the cooking zones may be used to shorten heating-up times. Activate and set the power level for the desired cooking zone  as described in the previous paragraph. Press and hold the selector button corresponding to the desired cooking zone  for at least 2 seconds. The display, the power level indicator, will alternately show the letter "P" and the power level set previously until the desired power level has been reached. Once this level has been reached, the display will revert to showing the set power level. To deactivate this function, press and hold **-** for at least 2 seconds - the selector button corresponding to the cooking zone on which the  function has been activated; alternatively, select a different power level using the buttons **-** and **+**.

## Switching off the cooking zones

To switch off a cooking zone, select it using the corresponding selector button  and:

- Press the **-** button: the power of the cooking zone will progressively decrease until it is switched off.

## Heating elements


Two types of heating element may be installed, depending on the appliance model: halogen and radiant elements.


Halogen elements emit heat via radiation from the halogen lamps they contain.

They have similar properties to gas burners: they are easy to control and reach set temperatures quickly, allowing you to see the power level instantly.


Radiant elements consist of a series of coils which allow heat to be distributed evenly at the base of the cookware, so that all slow-flame cooking may be performed successfully, for example stews, sauces or reheated dishes.

## Control panel lock

When the hob is switched on, it is possible to lock the oven controls in order to avoid accidental changes being made to the settings (by children, during cleaning, etc.). Press the  button to lock the control panel: the indicator light above the button will switch on.

To use any of the controls (e.g. to stop cooking), you must switch off this function. Press the  button for a few moments, the indicator light will switch off and the lock function will be removed.

## Switching off the hob

Press the  button to switch the appliance off.

If the control panel lock has been activated, the controls will continue to be locked even after the hob is switched on again. In order to switch the hob on again, you must first remove the lock function.



## Practical advice on using the appliance

To obtain the best results from your hob:

- Use pans with a thick, flat base in order to fully utilise the cooking zone.



- Always use pans with a diameter which is large enough to cover the hotplate fully, in order to use all the available heat.



- Make sure that the base of the cookware is always clean and dry, in order to fully utilise and extend the life of both the cooking zones and the cookware.
- Avoid using the same cookware which has been used on gas burners: the heat concentration on gas burners may distort the base of the pan, causing it not to adhere correctly.

## Safety devices

### Pan sensor

Each cooking zone is equipped with a pan sensor device. The hotplate only emits heat when a pan with suitable measurements for the cooking zone is placed on it. If the indicator light is flashing, it may indicate:

- An incompatible pan
- A pan whose diameter is too small
- The pan has been removed from the hotplate.

### Residual heat indicators

Each cooking zone is equipped with a residual heat indicator. This indicator signals which cooking zones are still at a high temperature. If the power display

shows **H**, the cooking zone is still hot. It is possible, for example, to keep a dish warm or melt butter or chocolate. As the cooking zone cools, the power display will show **h**. The display switches off when the cooking zone has cooled sufficiently.

## Overheating protection

If the electronic elements overheat, the hob switches off automatically and **F** appears on the display, followed by a flashing number. When the temperature has reached a suitable level, this message disappears and the hob may be used again.

## Safety switch

The appliance has a safety switch which automatically switches the cooking zones off after they have been in operation for a certain amount of time at a particular power level. When the safety switch has been triggered, the display shows "0". For example: the right rear hotplate is set to 5 and will switch off after 5 hours of continuous operation, while the front left hotplate is set to 2 and will switch off after 8 hours.

Power level	Maximum operating time in hours
1	9
2	8
3	7
4	6
5	5
6	4
7	3
8	2
9	1


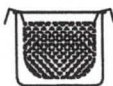


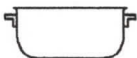


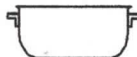
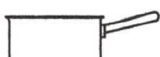
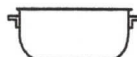
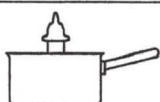
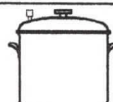


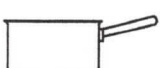
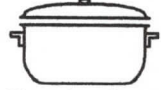
## Buzzer

This can also indicate several irregularities:

- An object (a pan, cutlery, etc.) has been placed on the control panel for more than 10 seconds.
- Something has been spilt on the control panel.
- A button has been pressed for too long. All of the above situations may cause the buzzer to sound. Remove the cause of the malfunction to stop the buzzer. If the cause of the problem is not removed, the buzzer will keep sounding and the hob will switch off.

## Practical cooking advice

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Very high-flame cooking	9		
	8	Pressure cooking Pressure cooker	Frying
High-flame cooking	8		
	7	Grilling	Boiling
Medium-flame cooking	7		
	6	Crêpes	Cooking on a high flame and browning (roasts, steaks, escalopes, fish fillets, fried eggs)
	6		
	5	Fast thickening (liquid juices) Boiling water (pasta, rice, vegetables) Milk	
Low-flame cooking	5		
	4	Slow thickening (dense juices)	
Very low-flame cooking	5		
	4	Bain-marie cooking	Pressure cooking after whistle
Very low-flame cooking	4		
	3	Low-flame cooking (stews)	Reheating dishes
Very low-flame cooking	3		
	2	Chocolate sauce	Keeping food hot

# Precautions and tips

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! This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

**CE** This appliance conforms to the following European Economic Community directives:  
- 2006/95/EEC dated 12/12/06 (Low Voltage) and subsequent amendments;  
- 89/336/EEC dated 03/05/89 (Electromagnetic Compatibility) and subsequent amendments;  
- 93/68/EEC dated 22/07/93 and subsequent amendments.

## General safety

! Make sure that the air inlet behind the fan grille is never obstructed. The built-in hob should, in fact, be provided with suitable ventilation for the cooling of the electronic components used in the appliance.

- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms.
- Do not touch the appliance when barefoot or with wet or damp hands and feet.
- The appliance must be used by adults only for the preparation of food, in accordance with the instructions provided in this booklet. Do not use the hob as a worktop or chopping board.
- The glass ceramic hob is resistant to mechanical shocks, but it may crack (or even break) if hit with a sharp object such as a tool. If this happens, disconnect the appliance from the electricity mains immediately and contact a Service Centre.
- Ensure that power supply cables of other electrical appliances do not come into contact with the hot parts of the hob.
- Remember that the cooking zones remain relatively hot for at least thirty minutes after they have been switched off. An indicator light provides a warning when residual heat is present (*see Start-up and use*).
- Keep any object which could melt away from the hob, for example plastic and aluminium objects, or products with a high sugar content. Be especially careful when using plastic film and aluminium foil or packaging: if placed on surfaces which are still hot, they may cause serious damage to the hob.

- Always make sure that pan handles are turned towards the centre of the hob in order to avoid accidental burns.
- When unplugging the appliance, always pull the plug from the mains socket; do not pull on the cable.
- Never perform any cleaning or maintenance work without having disconnected the appliance from the electricity mains.
- The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.
- Do not look at the halogen lamps in the cooking zones for long if they are present.
- Do not let children play with the appliance.

## Disposal



- When disposing of packaging material: observe local legislation so that the packaging may be reused.
- The European Directive 2002/96/EC relating to Waste Electrical and Electronic Equipment (WEEE) states that household appliances should not be disposed of using the normal solid urban waste cycle. Exhausted appliances should be collected separately in order to optimise the cost of re-using and recycling the materials inside the machine, while preventing potential damage to the atmosphere and to public health. The crossed-out dustbin is marked on all products to remind the owner of their obligations regarding separated waste collection.  
For further information relating to the correct disposal of exhausted household appliances, owners may contact the public service provided or their local dealer.



## Switching the appliance off

Disconnect your appliance from the electricity supply before carrying out any work on it.

## Cleaning the appliance

! Do not use abrasive or corrosive detergents (for example, products in spray cans for cleaning barbecues and ovens), stain removers, anti-rust products, powder detergents or sponges with abrasive surfaces: these may scratch the surface beyond repair.

! Never use steam cleaners or pressure cleaners on the appliance.

- It is usually sufficient simply to wash the hob using a damp sponge and dry it with absorbent kitchen towel.
- If the hob is particularly dirty, rub it with a special glass ceramic cleaning product, then rinse well and dry thoroughly.
- To remove more stubborn dirt, use a suitable scraper. Remove spills as soon as possible, without waiting for the appliance to cool, to avoid residues forming crusty deposits. You can achieve excellent results by using a rust-proof steel wire sponge - specifically designed for glass ceramic surfaces - soaked in soapy water.
- If any plastic or sugary substances are accidentally melted on the hob, remove them immediately with the scraper, while the surface is still hot.
- Once it is clean, the hob may be treated with a special protective maintenance product: the invisible film left by this product protects the surface from drips during cooking. This maintenance task should be carried out while the appliance is warm (not hot) or cold.
- Always remember to rinse the appliance well with clean water and dry it thoroughly: residues can become encrusted during subsequent cooking processes.

## Stainless steel frame (only in models with outer frame)

Stainless steel can be marked by hard water which has been left on the surface for a long time, or by cleaning products containing phosphorus. After cleaning, it is advisable to rinse the surface well and dry it thoroughly. If water is spilt on the surface, dry it quickly and thoroughly.

! Some hobs have an aluminium frame which is similar to stainless steel. Do not use any cleaning or degreasing products which are not suitable for use with aluminium.

## Disassembling the hob

If it is necessary to disassemble the hob:

1. Loosen the screws fixing the alignment springs on each side.
2. Loosen the screws holding the fixing hooks in each corner.
3. Take the hob out of its installation cavity.

! Do not attempt to repair the appliance yourself. If the appliance breaks down, contact a Service Centre.