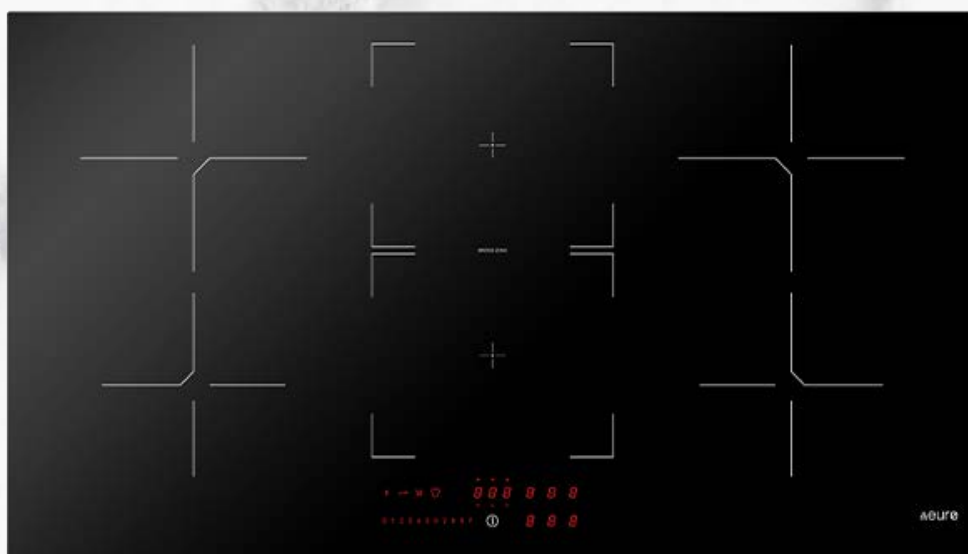




cooktops

USAGE AND
CARE GUIDE

PRODUCT
CODE:
E60IDB
E900IDB2



INSTALLATION

Dear Customer,

We thank you and congratulate you on granting us your preference, by purchasing one of our products. We are sure that this new appliance, manufactured with quality materials, will meet your requirements in the best possible way.

The use of this new equipment is easy. However, we invite you to read this booklet carefully, before installing and using the appliance. This booklet gives the right information on the installation, use and maintenance, as well as useful advice.

THE MANUFACTURER

GENERAL WARNINGS



Please read this instruction manual before installing and using the equipment. The manual must be kept together with the appliance for any future consultation. If the appliance should be sold or transferred to another person, ensure that the manual accompanies it, so that the new user will be informed of the operation and of the relevant warnings.

The product label, with the serial number, is glued to the hob bottom.



All operations relating to installation, adjustment and adaptation to the type of electric connection must be carried out by qualified personnel according to the regulations in force.

The specific instructions are described in the part of the manual reserved for the installer.



Declaration of Conformity:

we declare that our products comply with the European directives, orders and regulations as well as with the requirements indicated in the reference standards.

The manufacturer declines all responsibility in the event of damage to property or to persons resulting from improper installation or from improper, incorrect or unreasonable use of the appliance.

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WARNINGS

1.1 Premise

This user manual is an integral part of the appliance and must be kept intact and within reach of the user throughout the life of the appliance.

In case of lost, it is available in electronic format upon request electronically to the manufacturer.

Before using the appliance read this user manual carefully.

1.2 Product label

The identification plate shows the technical data, the serial number and the marking.

The identification plate must never be removed.

1.3 Responsibility of the manufacturer

The manufacturer declines all responsibility for damage to persons and property caused by:

- Use of the appliance other than that intended.
- Failure to comply with the instructions in the user manual.
- Tampering with even a single part of the appliance.
- The use of non-original spare parts.

1.4 Precautions

- **WARNING:** if the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Pots and pans with a rough base could scratch the glass ceramic hob. Use only pots and pans with a smooth base.
- To move the dishes it is always advisable to lift them. In this way the surface of the surface is not scratched.
- If spraying aerosols, slightly flammable

liquids or combustible materials, these can ignite. For this reason do not store slightly flammable objects in the drawers directly under the hob. The plate drawer, if present, must be made of heat-resistant material.

- Do not heat empty pots or pans.
 - When covering the hob, there is a danger that the cover material will ignite, shatter or melt if the ignition is switched on inadvertently or the residual heat is removed. Do not cover the hob, for example with cover plates, a cloth or protective film.
 - If an electrical appliance is used in the immediate vicinity of the hob, e.g. a blender, make sure that the power supply cable does not come into contact with the hob. The insulation of the power cord may be damaged.
 - If the hob has been recessed behind the door of a piece of furniture, put it into operation only with the unit door open. Close the unit door only when the residual heat indicator lights are off.
 - The electromagnetic field of the hob when on can influence the operation of magnetisable objects (credit cards,...).
 - **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- ## 1.5 Appliance purpose
- This appliance is intended for the cooking of food in a domestic environment. Any other use is improper.
 - The appliance is not designed to work with external timers or remote

WARNINGS

control systems.

- This hob is not intended for outdoor use.
- This hob is intended for use in the home.
- Do not use the hob in non-stationary locations (e.g. on ships).
- 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.
- To be used always within the limits of normal domestic use, NOT for professional use, to prepare and keep dishes warm. Any other use is NOT permitted.
- Persons who due to their physical, sensory or mental abilities or to their inexperience or lack of knowledge are not able to safely use the hob must not do so without the supervision and guidance of a responsible person.
- These persons may only use the device alone if it has been clearly explained to them how it works in order to use it safely. It is important that they know how to recognise and understand what dangers may derive from incorrect use of the appliance.

1.6 Damage to the appliance

- Do not modify the appliance.
- Never attempt to repair the appliance yourself or without the intervention of a qualified technician.

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass, since they scratch the surface, which may result in shattering of the glass.
- Damage to the hob can put the safety of users at risk. Verify that there are no visible damage. Never operate a damaged appliance.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Flames could ignite the grease filters of the extractor hood. Do not prepare flambé dishes under the extractor hood.
- Do not use the hob to prepare preserves or to heat cans. Cooking to prepare preserves or heating closed tins can result in bursting due to overpressure.
- Never use two pans on a single cooking zone.
- Do not heat empty pots or pans.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- **WARNING:** Danger of fire: Do not store items on the cooking surfaces.
- Steam cleaner is not to be used.

1.7 Damage to persons

- **WARNING** for persons with pacemakers: bear in mind that an electromagnetic field is generated in the immediate vicinity of the device

WARNINGS

when it is operating. The possibility of pacemaker functioning being affected is very remote. If in doubt, contact the pacemaker manufacturer or your doctor.

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Keep children away if they are not being continuously supervised.
- Children shall not play with the appliance.
- Keep children away from the appliance until it has completely cooled down. In this way there is no risk of burns.
- Cleaning and user maintenance shall not be made by children.
- After use, switch off the hob element by its control and do not rely on the gas detector.
- The appliance in operation is very hot and also remains hot for some time after it has been switched off.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Incorrectly performed repairs or installation and maintenance work can seriously endanger the user.
- Be sure the appliance is properly installed and grounded by a qualified technician.

1.8 Disposal



This appliance must be disposed of separately from other waste (directives 2002/95/EC, 2002/96/EC, 2003/108/EC).

This appliance does not contain substances in quantities such as to be considered hazardous to health and to the environment, in accordance with the current European directives.

To dispose to the appliance

- Cut the power supply cable and remove the cable together with the plug.



Electrical voltage

Danger of electrocution

- Turn off the power supply from the electrical system.
- Disconnect the power supply cable from the electrical system.
- Take the appliance to the appropriate waste collection centres for electrical and electronic waste, or return the appliance to the retailer at the time of purchase of equivalent equipment, on a like-for-like exchange.
- It should be noted that non-polluting and recyclable materials are used for packaging of the appliance.
- Give the packaging materials to the appropriate recycling centres.



Plastic packing

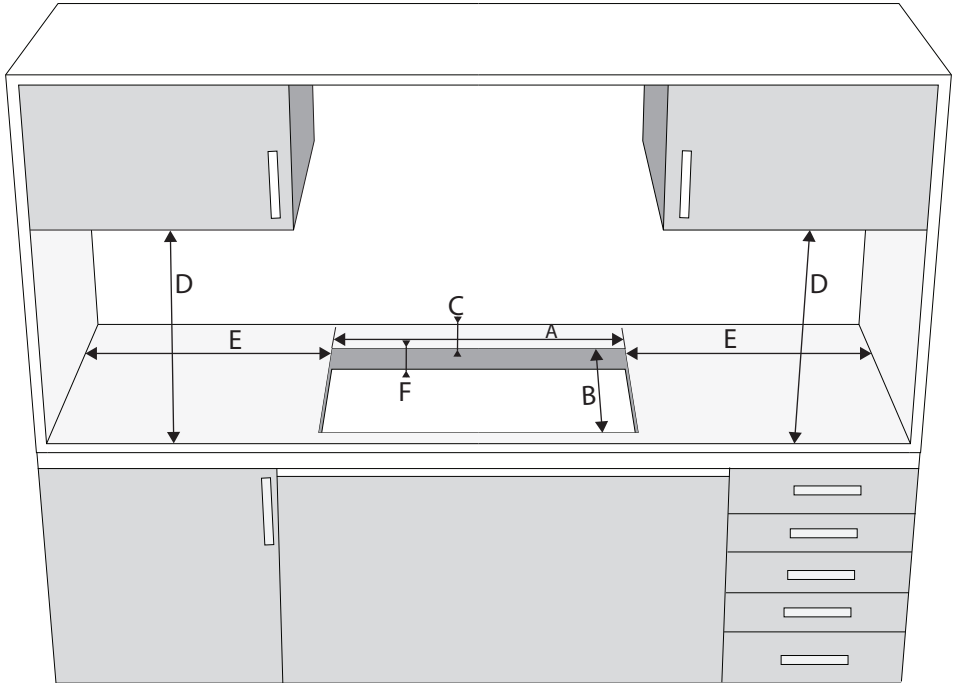
Danger of suffocation

- Do not leave the packaging or parts of it unattended.
- Children may play by wrapping themselves in the packaging material (e.g. in film) or wrap it around their..

INSTALLATION

2. Built-in hobs dimensions

- The worktop veneers must be prepared with a heat-resistant adhesive (100°C) so that they cannot detach or become deformed. The end wall profiles must be heat-resistant.



Dimensions :

Model	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	F (mm)
E60IDB	560	490	min 50	780	100	20-60
E900IDB	860	490	min 50	780	100	20-60

- Respect the minimum distance of 50 mm towards the rear wall and a minimum distance of 100 mm to the right or left towards a possible side wall.

INSTALLATION

Installation Warnings

- In case of lost, the manual is available in electronic format upon request electronically to the manufacturer.
- Make the notch in the worktop according to the dimensions relative to the model (see figure on the opposite page).
- Respect the minimum distance of 50 mm towards the rear wall and a minimum distance of 100 mm to the right or left towards a possible side wall.
- This hob complies with the current safety regulations. Improper use can cause damage to property and/or to persons.
- Read the operating instructions carefully before operating the hob as they contain important indications for installation, safety, use and maintenance of the appliance.
- Observing them avoids dangers for persons and prevents damage to materials.
- Keep the user instructions and hand them over to any other users.
- The insulation of the fixed wiring supplying the appliance must be protected, for example, by insulating sleeving having an appropriate temperature rating or the insulation of the fixed wiring supplying the appliance shall have an appropriate temperature rating.
- Metal objects stored in a drawer under the appliance may become incandescent if the appliance is used for a prolonged period.
- Do not store metal objects in a drawer located directly below the hob.
- The hob cannot be recessed above a dishwasher, a tumble drier, a washing machine, a refrigerator, a freezer, an oven or a cooker without a fan for cooling of the appliance.
- Do not store small or pointed objects or paper in the drawer as these may enter the casing through the ventilation slots or they may be sucked in and thus damage the fan or impair cooling.
- If a stationary appliance is not fitted with a supply cord or plug, must be a mean for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions must be incorporate in the fixed wiring in accordance with the wiring rules of the country where the appliance is installed.

For Australia and New Zealand this mean of disconnection shall be in accordance with AS/NZS 3000.

INSTALLATION

3.1 Electrical connection



Electrical voltage

Danger of electrocution

- Have the electrical connection carried out by qualified technical personnel.
- The earth connection is obligatory according to the methods foreseen by the safety regulations of the electrical system.
- Turn off the general power supply.
- The installation and connection of the appliance can only be carried out by a qualified electrician. Contact an electrician who is knowledgeable of the local rules and additional regulations issued by the local electricity operator and ensure that the work is carried out in compliance with the same. The manufacturer is not responsible for damage caused by incorrect installation or connection of the appliance. To prevent damage to the appliance, recess it only after installing the units and the extractor hood.
- The electrical safety of the appliance is only guaranteed if it is connected to a compliant earthing conductor. It is very important to verify that this condition is fulfilled as it is a fundamental premise. If in doubt, have the system checked by a specialist technician. The manufacturer is not responsible for damage caused by the absence or interruption of the earthing conductor.
- Pay attention (conformity) to phase and neural allocation of house connection and appliance (connection schemes); otherwise, components can be damaged. Warranty does not cover damage resulting from improper installation

3.2 General Information

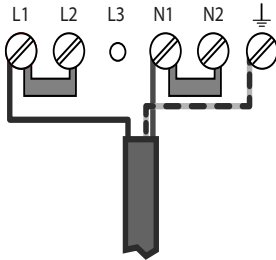
- Check that the characteristics of the electrical network are suitable for the data shown on the plate.
- The identification plate, with technical data, serial number and marking is visibly positioned on the appliance.
- The appliance works with 220-240V or 380-415V, based of type connection.
- Provide for the earth connection with a cable longer than the others by at least 20mm.
- The necessary connection data is indicated on the plate and must correspond to that of the mains.
- Determine the various connection possibilities from the diagram from the next page and in according to table I.

INSTALLATION

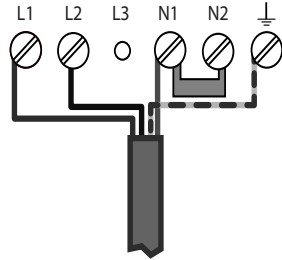
3.3 Supply cable connection

MODELS	RATINGS	CURRENT-SUPPLY CABLE	VOLTAGE CONNECTION	SUPPLY CABLE CONNECTION
E60IDB	220-240/380-415V 2N; 50-60Hz; 7400 W	32 A 3x4.0 mm ²	220-240 V	TYPE 2
		16 A 4x1.5mm ²	380-415V 2N	TYPE 3
E900IDB	220-240/380-415V 3N; 50-60Hz; 7400 W	32 A 3x4.0 mm ²	220-240 V	TYPE 5
		16 A 5x1.5mm ²	380-415 V 3N	TYPE 4

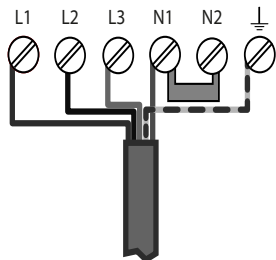
TYPE 2



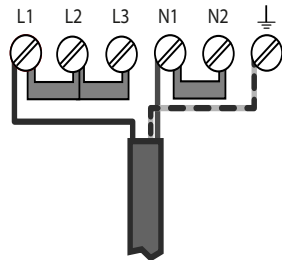
TYPE 3



TYPE 4



TYPE 5



INSTALLATION

3.4 Fixed connection

- The interruption device must be located in an easily accessible position and near the appliance.

3.5 Connection with plug and socket

- Check that the plug and socket are of the same type.
- Avoid using reductions, adapters or shunts as they could cause heating or burning.
- A direct connection to the line is also possible. In this case it is necessary to interpose an omnipolar switch with a minimum contact opening of 3 mm, suitable for the load to be supported and in compliance with the regulations in force (the earthing conductor not to be interrupted by the circuit breaker).

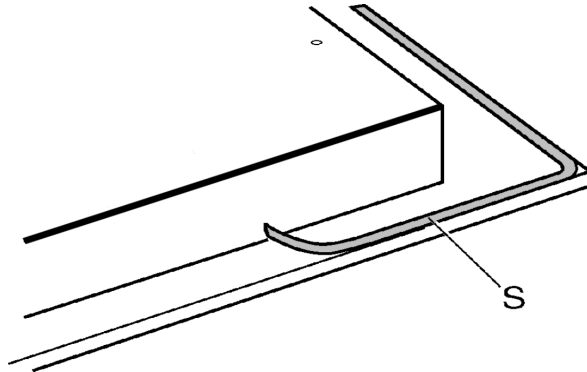
3.6 For the installer

- The appliance must be installed according to the installation diagrams.
- The plug must remain accessible after installation. Do not bend or trap the connection cable to the mains.
- The appliance must not be connected to the mains with an extension cord; extensions do not guarantee the necessary safety of the appliance.
- Increase this hob only on ovens or electric cookers equipped with a smoke cooling system.
- The worktop veneers must be prepared with a heat-resistant adhesive (100°C) so that they cannot detach or become deformed. The end wall profiles must be heat-resistant.
- For greater safety, it is advisable to include a circuit breaker with 30mA disconnection current.
- If there is a drawer under the appliance, do not store flammable objects in it (e.g. spray cans).
- Make sure that the connection cable to the hob electrical system is not subjected to mechanical stress after installation (e.g. due to a drawer).
- If the appliance does not function properly after having carried out all the checks, refer to the Authorised Assistance Centre in your area.
- When the appliance is correctly installed, please instruct the user on the correct method of operation.

3.7 Built-in hobs installation

- Make the notch in the worktop according to the dimensions relative to the model (see figure above).
- Respect the minimum distance of 50 mm towards the rear wall and a minimum distance of 100 mm to the right or left towards a possible side wall.

INSTALLATION



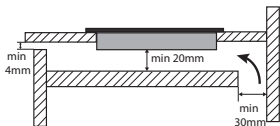
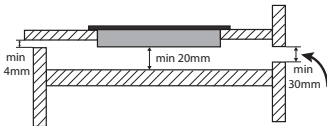
- If the appliance is installed above a cooker hood, the safety distance indicated by the hood manufacturer must be observed. In the absence of precise indications or if flammable materials (e.g. a shelf) are located above the appliance, the safety distance must be at least 760mm.
- If several appliances are installed under the extractor hood, for which different safety distances are envisaged, observe the greater safety distance indicated.

ATTENTION:

In order to ensure correct operation of the appliance, a gap of at least 10 mm must be left for the length of recessing on the front of the unit during installation.

This is because the electronic controls are equipped with a protection device which, when the temperature of the electronic part exceeds 85°C, turns off the hob until it returns below this limit. During operation then a fan comes on to guarantee the necessary air flow to avoid exceeding of the temperature limit.

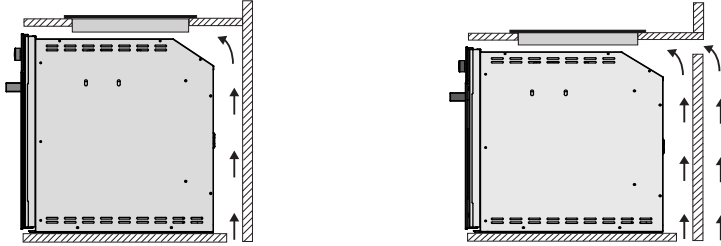
Therefore provide the installation with an underlying protection that in any case guarantees a flow of air from the back of the unit or, if the hob is installed above an oven, a type of insulation that is adequate to ensure that this temperature is not exceeded. In the case of overtemperature, the electronic part may fail, for which the manufacturer declines all responsibility.



INSTALLATION

Over Built-in oven

- If installed above an oven, a space must be left between the bottom of the hob and the top of the appliance installed below.
- The clearance between the hob and the kitchen furniture or other installed appliances must be enough to ensure sufficient ventilation and air discharge.
- If installed on top of an oven, the latter must be equipped with a cooling fan.



Safety distance to the sides/rear wall

When recessing a hob, on the back and on the side (on the right or on the left) there should preferably be unit or room walls (see images above).

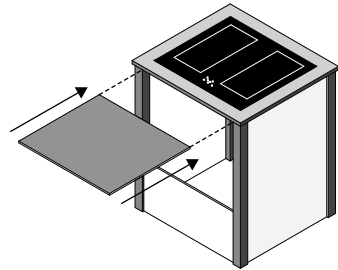
- 50mm minimum safety distance on the back from the notch of the worktop to the rear edge of the same.
- 50mm minimum safety distance on the right and/or left side of the worktop notch to the adjacent unit (e.g. column unit) or to the wall.

Intermediate shelf

The installation of an intermediate shelf under a cooking hob is required if it is present a drawer underneath.

To lay an electrical power cord, prepare a 10mm slot on the back.

It must only be possible to remove the double-layer base using suitable equipment.



Failure to install the double-layer wooden base exposes the user to possible accidental contact with sharp or hot parts.

Downward safety distance

To guarantee correct ventilation, it is necessary to maintain a minimum distance between the appliance and an oven, an intermediate shelf or a drawer.

The minimum distance between the lower edge of the hob and

- the upper edge of an oven must be minimum 20mm;
- the upper edge of an intermediate shelf must be minimum 20mm;
- If you have a drawer under the hob, you must installation an intermediate shelf between hob and drawer.

INSTALLATION

Safety distance from the niche covering

If a covering is applied to the niche, a minimum distance must be observed between the worktop niche and the covering as high temperatures can damage or modify the materials.

If the covering is made of flammable material (e.g. wood), the minimum distance between the worktop and covering must be 50mm

If the covering is made of non-flammable material (e.g. metal, natural stone, ceramic tiles), the minimum distance between the worktop and covering notches must be 50mm less the thickness of the covering.

Example: covering thickness 15mm

50mm - 15mm = minimum distance 35mm

Differential switch (circuit breaker)

For greater safety, it is advisable to include a circuit breaker with 30mA disconnection current

Separation devices

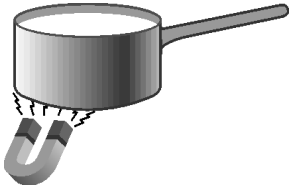
The device must be deactivated by means of disconnecting devices for each pole. (When the device is switched off, the contact opening must be at least 3mm). The disconnecting devices are overcurrent protections and protection switches.

START AND USE

Practical tips for use of the appliances

- Use cooking containers whose manufacturing material is compatible with the principle of induction (ferromagnetic material). The use of these pots is recommended: in cast iron, enamelled steel or special stainless steel for induction. To make sure that a container is compatible, simply test it with a magnet.

SUITABLE MATERIAL



UNSUITABLE MATERIAL



Cast iron, enamelled steel, special stainless steel with magnetic base

Copper, Aluminium, Glass, Terracotta, Ceramic, Non-magnetic stainless steel

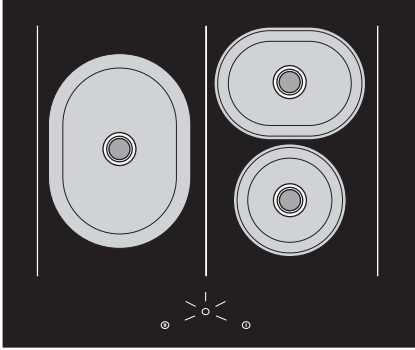
In addition, to obtain the best performance from the hob:

- Use pots with a flat, thick base to ensure that they adhere perfectly to the heating zone.
- Use pots of sufficient diameter to completely cover the heating zone in order to guarantee exploitation of all the heat available.
- Ensure the base of the cookware is always perfectly dry and clean to guarantee correct adherence and durability, both to the cooking zones and to the pots themselves.
- Avoid using the same pans used on gas burners: the concentration of heat on gas burners can deform the base of the pot, which loses adhesion.

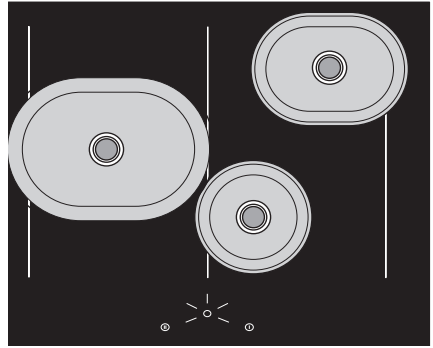
CORRECT	INCORRECT
A line drawing of a cooking pot with a flat base resting on a surface.	A line drawing of a cooking pot with a curved base resting on a surface.
A line drawing of a cooking pot with a wide base. Two horizontal arrows below the base indicate its width.	A line drawing of a cooking pot with a narrow base. Two horizontal arrows below the base indicate its width, which is narrower than the heating zone.
A line drawing of a cooking pot with a clean, flat base resting on a surface.	A line drawing of a cooking pot with a base that is deformed and uneven. A circular inset shows a magnified view of the irregular surface.
A line drawing of a frying pan with a flat base resting on a surface.	A line drawing of a frying pan with a warped, uneven base resting on a surface.

START AND USE

Pots arrangement

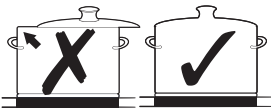
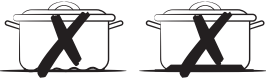


EXAMPLE OF CORRECT PAN POSITION



EXAMPLE OF INCORRECT PAN POSITION

If a large pan is used, oval or oblong, ensure that it is positioned at the centre of the cooking zone.



Energy saving tips

Follow these tips to save power consumption.

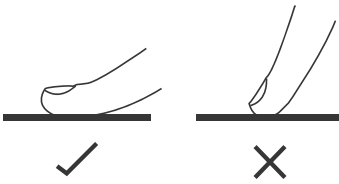
- Always put cookware on a cooking zone before you turn the corresponding burner on.
- keep the cooking zones and cookware bases clean. Otherwise, more power will be consumed.
- Firmly close the cover of cookware if available. This will reduce power consumption.
- Turn the working burner off before the end of the cooking time. Use the residual heat to keep food warm.

START AND USE

Using the touch buttons

To operate the touch buttons, touch the desired button with the tip of your pointed finger until the relevant displays illuminate or go out, or until the desired function is activated.

Ensure that you are touching only one button when operating the appliance. If your finger is too flat on the button, an adjacent button may be actuated as well.

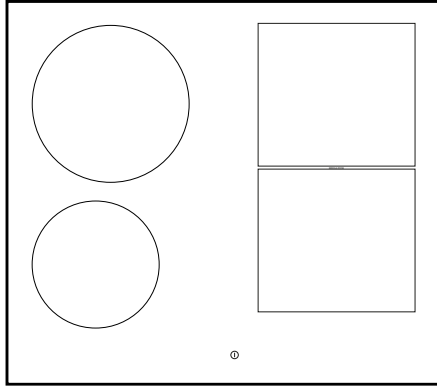


First commissioning

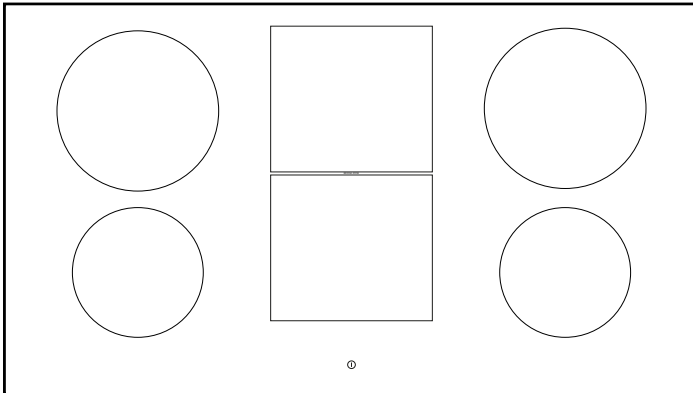
- Remove any protective and adhesive films.
- Before starting the appliance for the first time, clean it with a damp cloth and dry it.
- The metal components have been treated with a special protective product. At first start the appliance may emit odours and possibly steam. Even with the heating of the induction coils, odours may be given off during the first few hours of operation. With any further use the odour fades until it disappears completely.
- Smells and any fumes are not symptomatic of incorrect connection and damage to the appliance and are not harmful to health.

DESCRIPTION

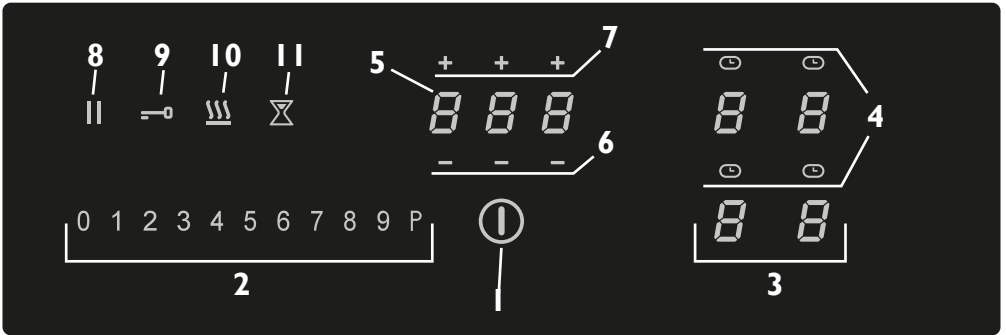
E60IDB



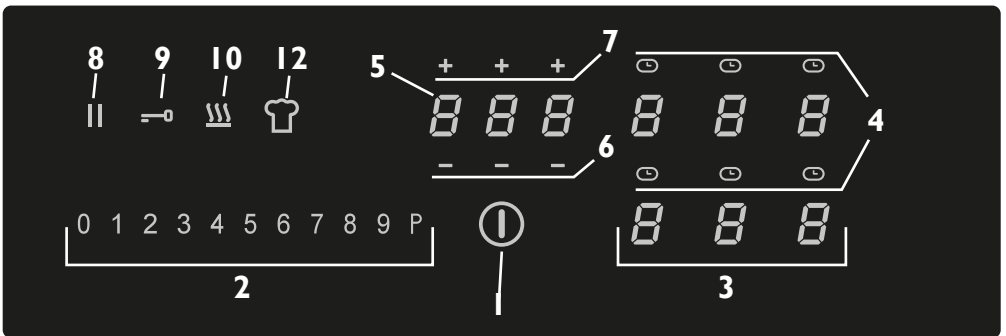
E900IDB



FUNCTIONS DESCRIPTION



4 zones cooktop interface



6 zones cooktop interface

Sensors key

- 1 On/Off
- 2 Power level setting range with slide bargraph
- 3 Cooking zone selection and power level display
- 4 Timer lasercaps
- 5 Timer display
- 6 Timer level decrement
- 7 Timer level increment
- 8 Pause-Recall function key
- 9 Key-Lock function
- 10 Warming function
- 11 Stand-alone timer function
- 12 Chef cook function


FUNCTIONS DESCRIPTION

START

Once the hob is switched on, place the pan in the desired area and the corresponding display will automatically light up on the control panel.

Choose the power level with the slider.

CHILD LOCK


Child lock is a functionality to protect the cooktop against unintended operation, e.g. by children. If locked, the cooktop may be turned ON, but no cooking zone, heating level or timer may be selected. The displays for the cooking zones will show .

Child lock stays active even if the power supply voltage is interrupted and recovered. It has to be de-activated manually (see section de-activation of child Lock).

Precondition

- Cooktop is switched OFF.

Activation

- Power the cooktop ON.
- Touch and hold an arbitrary cooking zone for 3 sec. then release it.
- The slider area show a chaser sequence.
- Slide the slider from 0 to 9 within 10 seconds .
- The child-lock is activated. All cooking zone shows an .

De-activation

- Press an arbitrary cooking zone for 3 sec. then release it.
- The slider area show a chaser sequence.
- Slide the slider from 9 to 0 within 10 seconds.
- The child-lock is de-activated.

KEY LOCK

Key lock is a functionality intended to lock the keys during the cooktop is in operation or in pause state. This is useful for cleaning purposes (as the touch control is unable to differentiate a wet cloth from a finger).

Activation

- Press special key .

De-activation

- Press special key again .

FUNCTIONS DESCRIPTION

HEAT-UP AUTOMATIC

Heat-up automatic is a feature which enables heating up a cold pot with full heating power and returning automatically to the desired cooking level.

The time during the cooking zone is heated with full power is depending on the selected cooking level and mentioned in the table below.

The heat-up times are adapted to be used with cold cookware and common household quantity of food.


COOKING LEVEL	HEAT-UP AUTOMATIC TIME (SEC)
1	48
2	144
3	230
4	312
5	408
6	120
7	168
8	216
9	not available
P	not available

Precondition


Cookware is placed on a cooking zone. Cooktop is ON and a cooking level between 1 and 8 has been selected for the cooking zone.

Activation

- Select the corresponding cooking zone.

The slider area is lighted and the selected cooking zone shows a  beneath the cooking level.

- Touch and hold the desired cooking level (1-8) and hold the selection for 3 s.

The heat-up automatic is activated. The Smart Kii of the corresponding cooking zone displays .

Notes

- Increasing the power level while heat-up automatic is active is possible.
- Decreasing the power level while heat-up automatic is active will de-activate the heat-up automatic immediately.

De-Activation

- Touch and hold the Cooking Zone Smart Kii for 3 s.

The heat-up automatic is de-activated. The cooking zone is heated with the cooking level set before.

FUNCTIONS DESCRIPTION

WARMING FUNCTION

Warming function is intended to keep boiled food warm.

Activation

- Cookware is placed on cooking zone. Cooktop is switched ON.
- Select the cooking zone
- A dot (🔥) appear behind the cooking zone display to indicate the selection.
- Press the special key, the display of the corresponding cooking zone shows 🔥.

De-activation

- Select the cooking zone.
- A dot (🔥) appear behind the cooking zone display to indicate the selection.
- Press special key.

CHEF COOK FUNCTION *(available only for hob with 6 octa plate)*

Chef cook function is a feature which enables all cooking zones with different heating powers. Starting from the left to the right, the following power levels are set and dissipated as soon as a suitable cookware is placed onto the cooking zones:

- Left cooking zone(s): 2
- Middle cooking zones(s): 6
- Right cooking zone(s): 9

Activation

Cooktop is switched ON.

- Touch the chef cook function key.
- The chef cook mode is activated. The displays for the cooking zones show the bridge symbols 🔥 and the set power levels (2, 6 and 9) from left to right.

De-Activation

- Touch the chef cook function key.

The chef cook mode is de-activated. The power levels for all cooking zones are set to 0.

TIMER

There are 2 different types of timers which are explained in detail below.

STAND-ALONE TIMER

Stand-alone timer has the behavior of an egg timer.

It can be adjusted within a range of 1 min to 9 h 59 min. Beneath 10 min, the display shows the current time accurate to the second.

After the adjusted time has run out, a signal tone will be emitted.

If stand-alone timer is running, the cooking zones can be operated normally. Stand-alone timer has no impact on any cooking zone.

Activation

Cooktop is switched ON.

FUNCTIONS DESCRIPTION

- Ensure that no cooking zone has been selected.
The timer display show **000** .
- Touch the stand-alone timer button.
The timer display **000** flash for the next 10 s.
- Adjust the desired start time digit for digit with +/- above/beyond the digits.
- Do not perform any action for 10 s
The timer starts counting backwards. Beneath 10 min, the display shows the current time accurate to the second. If it has reached 0, a signal tone will be emitted.

Note The timer selection is kept for 10s after the last action. Each change resets the selection time back to 10s.

Changing the value of the stand-alone timer

Cooktop is switched ON.

- Ensure that no cooking zone has been selected.
- Touch the timer button. **X**
The current time value is displayed flashing (rounded to full minutes).
- Set the new desired time digit with +/- buttons.
- Do not perform any action for 10 s.
The timer starts counting backwards starting with the new time. Beneath 10 min, the display shows the current time accurate to the second. If it has reached 0, a signal tone will be emitted .

Note The timer selection is kept for 10 s after the last action. Each change resets the selection time back to 10 s

De-activation

- Ensure that no cooking zone has been selected.
- Touch the timer display.
The current time value is displayed flashing (rounded to full minutes).
- Set the Stand-alone time to **000** as described above.
The stand-alone timer is deactivated.

COOKING ZONE TIMER

Cooking zone timers can be used to switch a cooking zone OFF automatically after the set time has run out. It can be adjusted within a range of 1 min to 1 h 59 min. Beneath 10 min, the display shows the current time accurate to the second.

During the time is running, the cooking zone can be operated normally, i. e. changing the cooking level is possible.


Each cooking zone has an independent timer, i. e. an individual time selection per cooking zone is possible. If more than one 1 timer is set, the timer will always display the lowest remaining time.

FUNCTIONS DESCRIPTION

Activation

Pot is placed on the corresponding zone and a cooking level has been set to this cooking zone .

- Select the corresponding cooking zone .

The display of the cooking zone shows a dot () in addition to the select cooking level.

- Touch the timer display.


start to flashing for the next 10s .

- Adjust the desired start time digit for digit with +/- .

Activation

Pot is placed on the corresponding zone and a cooking level has been set to this cooking zone.

- Select the corresponding cooking zone .

The display of the cooking zone shows a dot () in addition to the select cooking level.


- Touch the timer display.

Start to flashing for the next 10s.

- Adjust the desired start time digit for digit with +/-

- Do not perform any action for 10s.

The timer starts counting backwards and the laser cap for the corresponding cooking zone starts pulsating. If it has reached 0, a signal tone will be emitted; the timer displays show **000** and the corresponding cooking zone will be turned OFF.

If the residual heat detection detects a hot cooking zone, an  will be displayed at the corresponding cooking zone.

- Touch any button to disable the signal tone.

The signal tone stops and the cooktop can be operated normally. If no key is activated, the signal tone will stop automatically.

Notes

- The timer selection is kept for 10 s after the last action.

- Each change resets the selection time back to 10 s.

- If a cooking zone with a running cooking zone timer is selected, the current value of the timer is displayed on the timer display.

- A timer set for a cooking zone is indicated by the corresponding laser cap above the cooking zone.

- If more than 1 cooking zone timer is set, the timer value for the lowest time period running is displayed on the timer display. Additionally, the laser cap for this cooking zone timer will be flashing.

FUNCTIONS DESCRIPTION

Changing the value of the cooking zone timers

Cooktop is switched ON .Timer for cooking zone is active.

- Select the corresponding cooking zone.
- Touch the display timer.

The current time value is displayed flashing (rounded to full minutes).

- Set the new desired time digit for digit with +/- display above/beyond the digits.
Do not perform any action for 10s.

The timer starts counting backwards starting with the new time. Beneath 10min, the display shows the current time accurate to the second . If it has reached 0, a signal tone will be emitted.

Note: The timer selection is kept for 10s after the last action . Each change resets the selection time back to 10s.

De-activation

- Set the cooking zone time to **000** as described above.

PAUSE FUNCTION

Pause function is a feature to “freeze” the cooktop for max. 10 min e. g. if the user is leaving the cooktop for a short period of time. During the pause function is active

- no cooking zone will dissipate any power.
- all timers (including egg timer) will be stopped.
- booster function and heat-up automatic will be stopped.

Note

- Pause function has no influence on operation time limitation and display of residual heat.
- If pause state lasts longer than 10 min, the display will turn OFF the cooktop.

Activation

Cooktop is switched ON and at least one cooking has a cooking level > 0.

- Touch and hold the Pause button for 1 s.
All 7-segment displays for the cooking zones show **⏸**.
The pause function is active.

De-Activation

- Touch and hold the Pause for 1 s.
The symbol on the Pause starts flashing.
- Touch and arbitrary cooking zone within the next 10 s.
The pause function is terminated and the cooktop will continue with all actions set before.

FUNCTIONS DESCRIPTION

RECALL FUNCTION (available only for hob with BASIC 3)

Recall function is a feature which enables recovering power levels and timer settings after the cooktop has been switched OFF unintentionally. Within 6 s after powering off the cooktop, all former setting (power levels, timers, heat-up automatic) can be recovered after a certain user action.

If the cooktop is turned OFF and ON again during 6 s, all former settings (power levels, timers, heat-up automatic) will be recovered automatically. Recall feature cannot be disabled by the user via the user menu.

Activation

Cooktop has just been switched off.

- Switch the cooktop ON again via the ON/OFF.

The Pause will flash for 6 s.

- Touch the Pause.

The Recall function becomes active. All power levels, timers and heat-up automatics set before will be recovered.

BRIDGE FUNCTION (available only for hob with octa plate)

Bridging of 2 cooking zones is the connection of 2 single cooking zones, so they can be controlled and will behave as one large cooking zone.

There is possible only in the square zone, where is the inscription "bridge".

This enables using cookware which has a larger bottom surface than a single cooking zone.

Activation

- Touch both cooking zones simultaneously on the display.

The cooking zones are bridged. This is shown by the symbol .

De-activation

- Touch both cooking zones simultaneously.

The cooking zones are split into 2 separate zones again.

The  symbol disappears.

FUNCTIONS DESCRIPTION

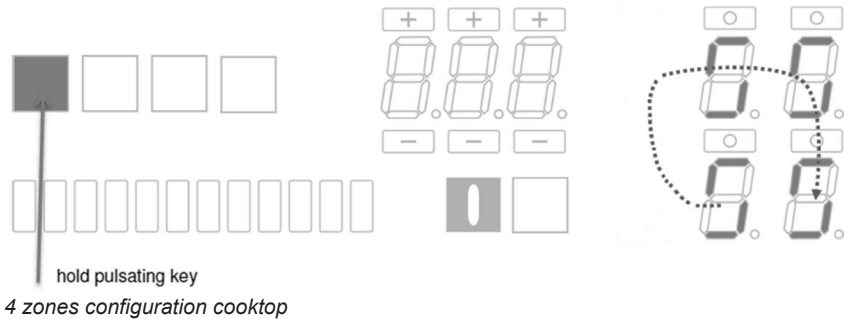
USER MENU

User menu is intended for end customer to adapt the Touch Control to his personal needs.

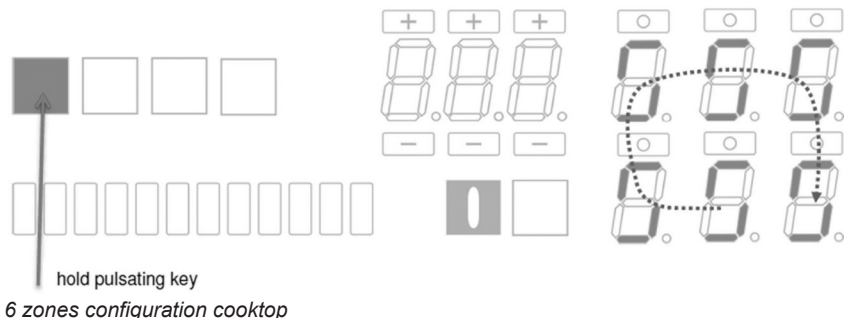
Entering the user menu

The hobs is in standby mode.

- Touch ON/OFF to power up the Touch Control. Touch the ON/OFF again within 3 s to set the Touch Control to standby mode again. Special function top left on the TC starts pulsating (for 60 s max).
- Press and hold down pulsating Pause.
- Press all cooking zone selection in clockwise direction, starting with the middle front cooking zone selection. Skip cooking zone selection which are not available.



4 zones configuration cooktop



6 zones configuration cooktop

Note If there is no middle front cooking zone, start with the left front cooking zone. Each key press will be acknowledged by an acoustic signal (beep).

Release Pause.

The user menu is active. The display shows **88** in the display for the rear left cooking zone.


Select and changing menu

- Enter the user menu as described in "entering the user menu".
- Select the menu item which you want to display/change via the slider.

FUNCTIONS DESCRIPTION

The value for the selected item is displayed on the display for the left front cooking zone.

- To change the menu item's value, select the menu item by touching on the displayed menu item.

The selected menu item is displayed by a .

- Choose the menu item's value by the slider via direct selection (sliding is not possible).

Note Only valid values can be entered by the slider keys, i.e. undefined values will not be accepted during selection.

POWER MANAGEMENT

The power management protects the phases against overload.

The cooktop is designed to have a power limitation, so it is possible that not all the cooking zones can reach the maximum power level at the same time.

The power management is prioritizing, i.e. the cooking zone with heating power has been increased at last will get the desired heating power and the other cooking zone connected to the same line conductor will be reduced in its heating power.

Additionally, the reduction of power will be signaled to the operator by flashing of the cooking level.

See the example below for the detailed behavior :

Cooking zone 1 has a max. power of 2.3 Kw. Cooking zone 2 has a max. power of 1.8 Kw. Both cooking zones are connected to the same line conductor..

An overload of the line conductor (4.1 Kw) would be caused by both cooking zones operating with their max. power.

- Put a pot on cooking zone 1 and set cooking level to 9.

- The pot on cooking zone 1 will be heated with 2.3 Kw.

- Put another pot on cooking zone 2 and set cooking level to 9.

the pot on cooking zone 2 will not be powered immediately. The cooking level for zone 1 is flashing for 3 sec to show that the heating power for cooking zone 1 will be reduced. After 3 sec, the heating power of cooking zone 1 will be reduced to level 7 (1.8 Kw) and cooking zone 2 will be powered with 1.8 Kw. The total power consumption of both cooking zones will be <3.7 Kw.

The power of the cooking zone which has been reduced by the power management is not increased to its former cooking level again. This behavior is intended for safety reasons.

During flashing of the cooking level, the user has the chance to set a lower cooking level which would cause no power reduction to the cooking zone. If the new cooking level still would cause an overload, the flashing time of 3 sec will restart.

FUNCTIONS DESCRIPTION

Exiting the User Menu

- Touch the Pause.
The service menu will be exited. All changes will be dropped.
- Touch the power key for 2 seconds.
The service menu will be exited. The changes will be saved.

User Menu Items Overview

The table below provides an overview about the implemented user menu items:

ITEM	MEANING	CHANGE ABLE	VALUE FORMAT	REMARK
U0	Max. power per line conductor	Yes	2.4 ... 5	Setting the max. allowed power per line conductor. The max. power is defined inside the service menu and can only be reduced in steps of 0.1 Kw until the minimum power.
U1	Filter setting	Yes	0,1,2	Filter changes: 0-150h (default) 1-300h 2-400h
U2	Volume for button tones	YES	2.4 ... 5	Adjustment of the volume for button tones 0:no button tones 1:min.volume 2:mid.volume 3:max. volume Notes: • For normative reasons, button tones for switching ON and OFF cannot be disabled. They will be emitted with last volume level which has been set before disabling the button tones • Tones for errors are always emitted with max. volume (setting 3) and cannot be disabled.
U3	Volume for signal tones	YES	0...3	Adjustment of the volume for signal tones (e.g. when timer runs out) 0: min.volume ... 3: max.volume

FUNCTIONS DESCRIPTION

U4	Display brightness	YES	0...9	Adjustment of the brightness for the display 0: Max. brightness 9: Min. brightness
U5	Timer animation	YES	0...1	0: No Timer animation 1: Timer is animated during the last 59s before 0
U7	Behavior when timer has run out	YES	0...2	0: Signal tone for 120s 1: Signal tone for 10s 2: No tone

PROBLEMS AND SOLUTIONS

ERROR HANDLING

An error code always starts with the letters “E” or “ER” depending on the electronic component which has generated the error:

- Error codes starting with “E...” are sent by the induction generator.
- Error codes starting with “ER...” are detected directly by the Touch Control itself.

Refer to the table below for possible causes and remedies.

Error code	Meaning	Possible Causes	Remedy
ER03	Continuous key activation detected	Water or cookware placed on the control	Remove water or cookware from the glass
ER20	Internal error	-	* Replace the control
ER21	Over temperature	Temperature sensor on the hob has detected a temperature >85°C	Let the cooktop cool down (error disappears if temperature is < 75°C). *Check heat insulation of the touch control
ER22	Internal error	The configuration date inside the induction generator is different from the configuration inside the electronic control	*Replace the touch control
ER31	Configurations inside Touch Control and induction are incongruent	The configuration data inside the induction generator is different from the configuration inside the touch control	*Download configuration. If error is still occurring, replace the touch control. *If error is still occurring, replace the induction generator.
ER36	Internal error inside the Touch Control	-	*Replace the touch control
ER42	Secondary power supply implausible	12V or 5V too high / too low	-
ER47	No communication		*Check and replace LIN cabling. *Check power supply voltage. *Replace LIN subscriber

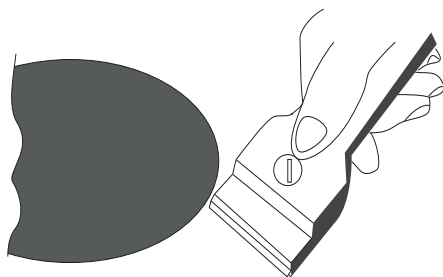
(*) For this type of problem contact technical support

CLEANING AND MAINTENANCE

CLEANING AND MAINTENANCE

- Steam from a steam cleaning appliance can reach voltage conductive parts and cause a short circuit.
- Do not spill sugar or sweet mixtures on the hob during cooking.
- Keep sensor keys clean at all times and do not rest any object on them.
- NEVER use a steam appliance to clean a hob.
- Always clean the hob after each use. Before doing so, allow it to cool completely.
- After cleaning, dry the appliance to avoid scale deposits.
- To avoid damaging the surfaces, DO NOT use the following cleaning products:
 - Washing-up liquid,
 - Detergents containing soda, ammonia, acids or chlorides,
 - Anti-scale products,
 - Products to eliminate stains and rust,
 - Abrasive detergents, e.g. abrasive creams or powders, cleaning pastes, solvents,
 - Dishwasher detergents,
 - Sprays for grills and ovens,
 - Glass cleaners,
 - Abrasive brushes and sponges such as scourers or sponges that still contain residues of abrasive detergents,
 - Dirt removing rubber,
 - Sharp objects, (to avoid damaging the seal between the glass ceramic plate and the frame or between the frame and the worktop)
- If the appliance is installed on an oven or an electric stove equipped with a pyrolytic system, do not operate it while the pyrolytic system is in progress as it may trigger the overheating protecting device of the hob.

If there are food residues on the glass surface they can be removed using a special scraper.
(OPTIONAL)



CLEANING AND MAINTENANCE

If the appliance is installed on an oven or an electric stove equipped with a PIROLITIC system, **do not operate it** while the oven's pyrolytic system is in progress, as the hob overheating protection can be triggered.

For cleaning DO NOT use dishwashing detergent.

- With dishwashing detergent it is not possible to eliminate all residues and deposits.
- An invisible film is created which discolours the glass ceramic.
- These discolourations are then impossible to remove.

Clean the hob regularly with a specific glass ceramic detergent.

Remove the largest pieces of dirt with a damp cloth;

Clean the surface of the hob with a suitable ceramic glass cleaner using kitchen paper or a clean cloth.

Finally, wipe the surface with a damp cloth and dry it.

In subsequent cooking procedures, the residues may adhere to the surface and damage the glass ceramic.

Carefully remove all detergent residues.

Stains due to calcareous residues, water and aluminium residues (spots with metallic reflections) can be eliminated by using a specific glass ceramic and stainless steel cleaner!!

Danger burns!!

Wear oven gloves before removing any residues of sugar, plastic or aluminium foil with a spatula from the hot hob.

Immediately turn off the hob if sugar, plastic or aluminium foil are found on it while it is still hot.

Carefully remove these substances while they are still hot from the hob using a spatula.

Clean the cooking zone once cold as described above.

DIRECTIVE 2012/19/EU

This product complies with Directive 2012/19/EU

The crossed bin symbol on the appliance indicates that the product, at the end of its useful life, needing to be treated separately from household waste, must be sent to a separate collection centre for electrical and electronic equipment or returned to the retailer at the time of purchase of a new equivalent appliance.



The user is responsible for taking the appliance at the end of its life to the appropriate collection facilities, otherwise incurring the penalties provided for by the current waste legislation.

Adequate separate collection for future use of the equipment assigned for recycling, treatment and environmentally compatible disposal helps to prevent possible negative effects on the environment and on human health and promotes recycling of the materials that compose the product.

For more detailed information regarding the collection systems available, contact the local waste disposal service or the store where the purchase was made.

Manufacturers and importers must comply with their responsibility for environmentally compatible recycling, treatment and disposal either directly or by participating in a collective scheme

The manufacturer declines all responsibility for possible inaccuracies due to printing or transcription errors contained in this manual. It reserves the right to make all the modifications it deems appropriate to its products without compromising the essential characteristics of functionality and safety.



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