

Model: centrale b2



| D | MONTAGE- UND GEBRAUCHSANWEISUNG |
|----|--|
| GB | INSTRUCTIONS ON MOUNTING AND USE |
| F | PRESCRIPTIONS DE MONTAGE ET MODE D'EMPLOI |
| NL | MONTAGEVOORSCHRIFTEN EN GEBRUIKSAANWIIZING |
| ES | MONTAJE Y MODO DE EMPLEO |
| | ISTRUZIONI DI MONTAGGIO E D'USO |

Caution

This instruction handbook is conserved together with the *centrale b2* for future consultation. If the equipment is sold or transferred to another person, make certain the instruction handbook is supplied together with it, so that the new user can become aware of the operation of the cooker hood and related warnings. These warnings have been compiled for your safety and the safety of others. Please take the time to read them carefully before installing and using the equipment. Be sure to also consult the drawings in the front pages, including the alphabetic and numeric references in the text descriptions. Closely follow the instructions in this manual. The manufacturer declines all responsibility for any inconveniences, damage or fires caused due to non-compliance with the instructions in this manual. The installation and electrical connection must be provided by a qualified service technician. The supplier is not liable for any warranty for damages caused by improper installation or improper use of the appliance. Do not modify or seek to modify the specifications of this appliance.

he cooking top must always be used within the limits of normal domestic use, not for professional use, but simply to prepare and keep dishes warm. Any other use is not allowed. The unit should not be left unsupervised during its operation.

This appliance can be used by children from the age of 8 onwards, and by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, provided they are properly monitored, or if they have been instructed in the safe use of the appliance and are aware of related dangers.

Children must not be allowed to play with the appliance.

Make use of the locking device to prevent children from accidentally turning on the device, or modifying its functions. The unit should not be left unsupervised during its operation.

 D_{o} not control the cooking top using a remote timer.

he unit should not be left unsupervised during its operation.

Make certain children at home are prevented from toppling hot pots and pans to the floor. Turn the handles and knobs of pots and pans to the side on the cooking top, so that they are above the cooking top, and to prevent the risk of burns.

or safety reasons, the cooking top must be used only after having been installed in its recessed housing.

Prior to proceeding with the installation, check to make sure there are no visible signs of damageto the cooking top. Never start up a damaged unit, as it may pose a safety risk.

Cleaning and maintenance must not be carried out by children without proper supervision.

f the power cord is damaged, it must be replaced by a qualified service centre or technician only.

he electrical installation must have a breaker upstream from the appliance which ensures that all poles are disconnected with a contact gap of at least 3mm.

CAUTION: The hob protection devices must be only those designed by the appliance manufacturer or those indicated as suitable in the manufacturers instructions or the hob protection devices incorporated in the appliance.

The use of inappropriate protection devices may provoke accidents.

During the installation the equipment must be connected to a power source whose system impedance is matched to a value of 0.005+j0.005[Ohm].

Do not seal the area between the glass and the worktop with silicone because should the cooktop need to be replaced, the glass could break during removal.

The unit's installation and electrical connection to the power grid must be carried out by qualified service technicians only. The device's electrical safety can be guaranteed solely if a regular ground connection is provided for the cooking top. If in doubt, have the electrical system checked by a qualified electrician. Do not connect the cooking top to the mains using extension cords or multiple sockets, since they will not guarantee the required safety (e.g. risk of overheating). Prior to connecting the cooktop, compare the connection specifications (voltage and frequency) indicated on the unit's identification nameplate with those of the mains electricity supply. These specifications must absolutely correspond, otherwise the unit may be subject to damage. Contact an electrician if in doubt.

Disconnect the unit from the mains when carrying out installation work, maintenance or repairs.

Comply with all air discharge regulations.

CAUTION: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Never open unit's outer casing. Any contact with live parts or the modification of electrical or mechanical parts can cause operating abnormalities.

The induction hob should not be used as a work surface. The rough underside of food containers can scratch the surface of the cooktop.

 ${\sf A}$ lways keep the cooking areas and underside of food containers perfectly dry.

Fire hazard

Oil and grease that are too hot will catch fire quickly.

Do not leave overheated oil or grease unsupervised.

f oil or grease should catch fire, do not attempt to put out the flames with water. Extinguish the flames with a lid or plate, or with a fireproof blanket. Turn off the cooking zone. Never place flammable items on the hob.

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m W}_{
m ARNING:}$ Fire hazard: do not leave objects on the cooking surface.

Burn hazard

CAUTION: This appliance and its accessible parts become very hot during use.

Pay attention to avoid touching the heating elements.

Keep children under 8 years of age away from the appliance, unless they are continually monitored.

Do not place objects such as knives, forks, spoons or lids on the induction top, as they may overheat.

Do not heat closed containers, such as tin receptacles, on the cooking top. The excess pressure generated could blow up the container.

Suitable food containers

Only ferromagnetic containers are suitable for induction cooking; the following receptacles, in particular, are suitable: enamelled steel, cast iron, special dishes for induction cooking in stainless steel.

Use only pots and pans with a smooth bottom. Do not introduce any objects between the bottom of the pot and the glass ceramic surface, such as adapters.

| Cooking zone | Minimum diameter | Maximum recommended diameter |
|--------------|-------------------------------|------------------------------|
| 1 | 90mm-100mm (Booster power) | 160mm* |
| 2 | 120mm | 200mm* |
| 3 | 120mm | 200mm* |
| 4 | 90mm-100mm (Booster power) | 160mm* |

^{*} the maximum recommended diameter corresponds to the diameter of the cooking zone; pots of a greater diameter can be used but the heat will spread much less uniformly.

To find whether receptacles are suitable, check whether they are attracted by a magnet.

Another type of special receptacle exists for induction cooking, with a bottom that is not entirely ferromagnetic.

Non-suitable food containers

Never use recipients made of: normal finegrained steel, glass, pottery, copper and aluminium. Do not place empty containers on the cooking zone, as they may cause damage.

Do not place hot recipients on the control panel, in the area of the pilot lights or on the edge of the cooking top, as they may cause damage.

Danger of mishaps

Pots from which liquids have completely evaporated can cause damage to the glass ceramic top, for which the manufacturer does not assume any responsibility.

he appliance is equipped with a cooling fan. If a drawer is set under the recessed hob, a suitable distance must be ensured between the contents of the drawer and the lower part of the unit, in order to avoid compromising ventilation.

he worktop should be flat and horizontal. The furniture should be cut to measure before installing the appliance. Remove any chips to avoid compromising the operation of electrical components.

Considering the ventilation of the cooktop, the following must be provided:

-if the cooktop is installed above a drawer, leave a 70 mm space between the drawer and the top of the cooktop (fig.1).

Do not store small objects or sheets of paper in the drawer under the cooking hob, since such objects may be aspirated and could break the fan, thus hindering the unit's cooling; likewise, do not store metal or inflammable objects, which could become very hot or catch fire.

f the cooking hob is assembled behind a cabinet door, power it on only with the door left open. Close the cabinet door only if the appliance and residual heat indicator lights are off.

f the unit is assembled above an oven or an electric pyrolytic stovetop, it should not be operated while the pyrolytic process is ongoing, as it can trigger the cooktop's overheating protection.

The cooktop should not be installed above dishwashers because the steam released by the latter may lead to faulty operation of the electronic circuit of the cooktop.

Do not make use of any steam devices, as steam can reach the appliance's live parts and cause a short circuit.

Any interventions or repairs on the unit during the warranty period must be carried out solely by the manufacturer's authorised service centre; conversely, the warranty will be is invalidated and terminated immediately. The manufacturer will not recognise any warranties under any circumstances for any problems subsequently encountered.

Replace any defective or damaged parts with original spare parts: only original spare parts can ensure compliance with safety standards.

Notice to persons with pacemakers: keep in mind that an electromagnetic field is generated in the immediate vicinity of the unit while it is in operation.

The possibility that the pacemaker's operation may be affected is very remote. If in doubt, contact the pacemaker manufacturer or your doctor.

W arning: do not pour any type of liquid into the suction slot of the hood.

Warning: it is recommended to seal with silicone or adhesive tape all the joints of the pipes, both of the exhaust pipes and the fittings that join the various parts.

In the case of installation in filtration mode, pay particular attention to the positioning of the fume exhaust area to avoid possible turbulence, so as not to interfere either with the suction system or with the hob.

In the installations in filtration mode, place the pipes inside of the plinth of the furniture, ensuring air evacuation to the outside via a special grid, in order to prevent moisture from building up inside of the same.

Turn on the suction device only when the cover is open. To open and close the cover, use only the dedicated slot.

he liquid collection tray must be emptied on a regular basis.

Such tray is designed to contain about 0,7 litre of water; in case of spillage or fall of fluids on the device, turn off the appliance immediately and empty the tray. If the liquid fallen on the floor is greater than the maximum capacity of the tray, turn off the device and contact the customer service immediately.

After use, turn off the cooking hob through its control device and do not rely on the cookware detector.

Noise emissions

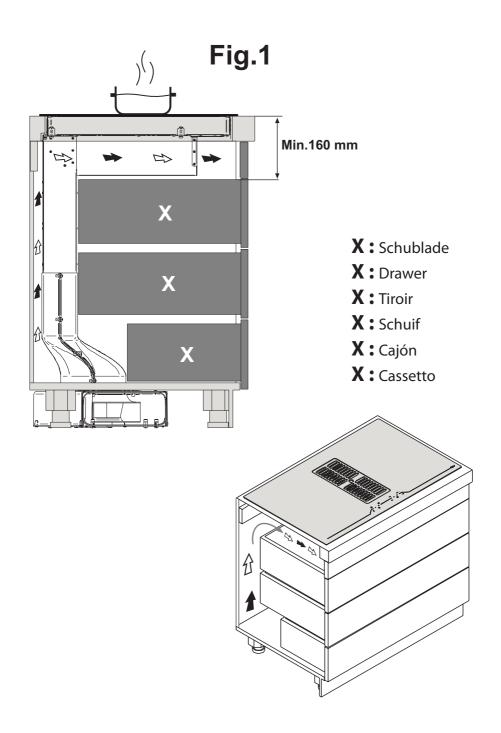
Induction can generate slight noise emissions, which can vary depending on the material, type of pot and power setting selected.

When the cooktop is used frequently, the cooling fan turns itself on to protect the electronics, generating a buzzing sound: this is perfectly normal.

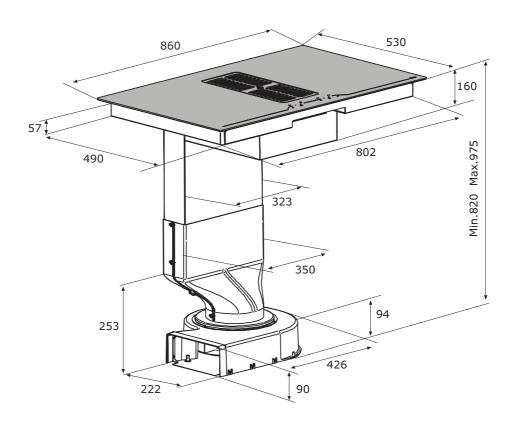
First usage

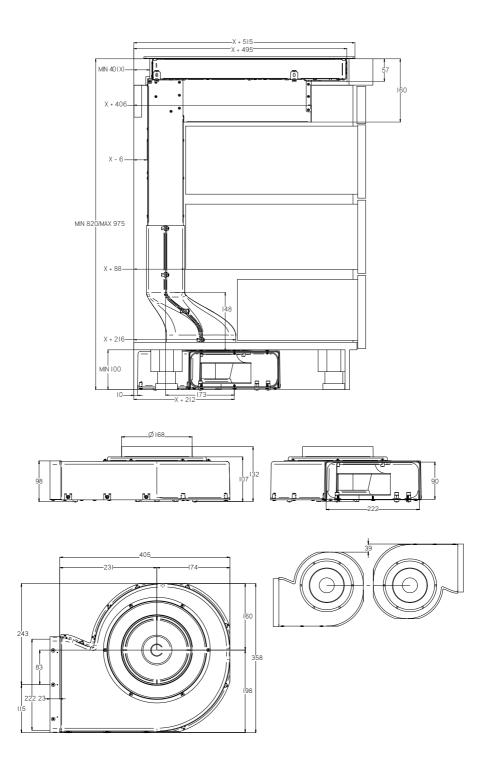
Use a damp cloth to clean and dry the cooktop before using it for the first time. It is recommended to dry the appliance after having cleaned it with a damp cloth, in order to prevent the build-up of limescale.

When the unit is powered on for the first time, odours or fumes may be generated. The odour will diminish with each subsequent use, until it disappears altogether. Odours and any fumes are not caused by a faulty connection or damage to the appliance, and are not hazardous to health.



Technical drawing





Um sich besser an die Beschaffenheit jeder Küche anzupassen, kann centrale b2 auf 4 verschiedene Weisen installiert werden; wählen sie den Montagetyp, der am besten zu ihrem Küchenmöbel passt.

centrale b2 can be installed in 4 different modes to better suit the layout of every kitchen; choose the mounting type that is more suitable for your furniture.

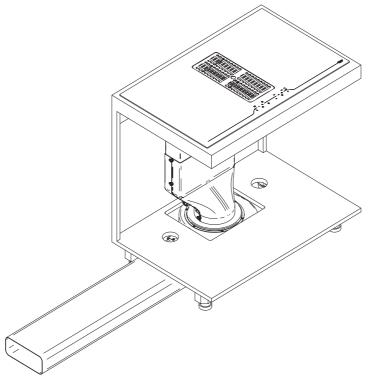
centrale b2 peut être installée de quatre façons différentes, pour s'intégrer au mieux à chaque cuisine ; choisir le type de montage le plus adapté à votre meuble.

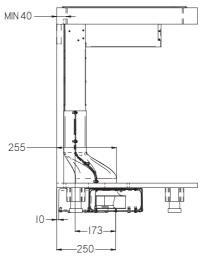
centrale b2 kan op 4 verschillende manieren geïnstalleerd worden, om zich beter te kunnen aanpassen aan de vorm van elke keuken; kies het type montage dat het best past bij uw meubel.

centrale b2 puede instalarse de 4 maneras diferentes para adaptarse mejor a la conformación de cada cocina; elija el tipo de montaje que mejor se adapte a su mueble.

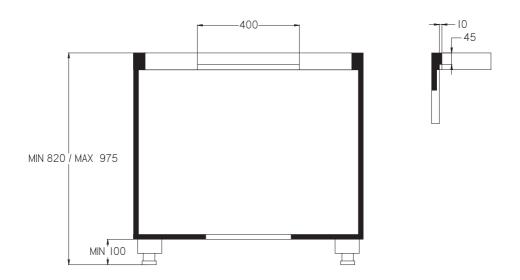
centrale b2 può essere installata in 4 modi diversi, per meglio adattarsi alla conformazione di ogni cucina; scegliere il tipo di montaggio più congeniale al vostro mobile.

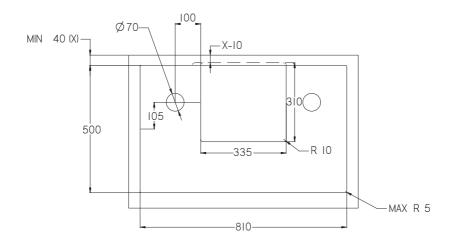
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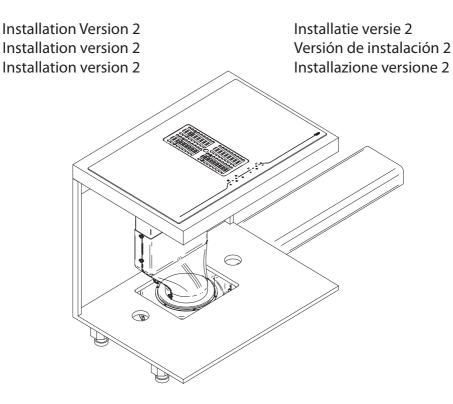


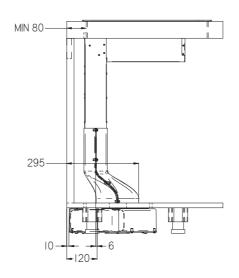


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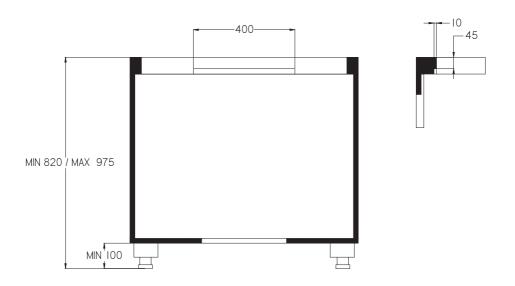


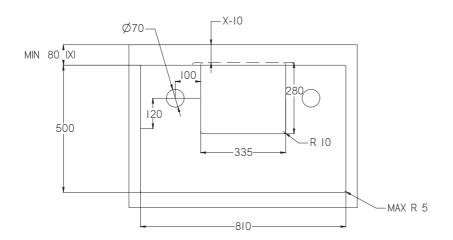




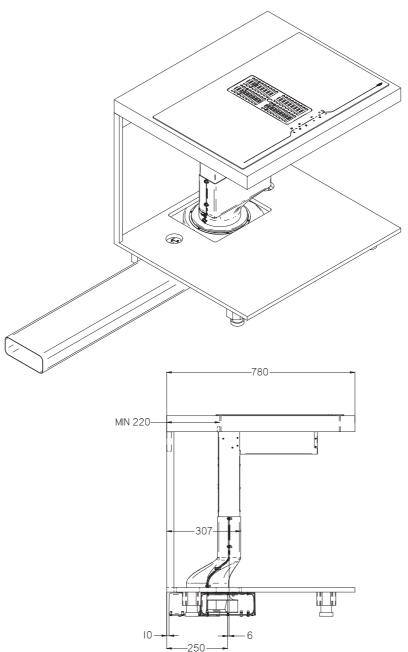


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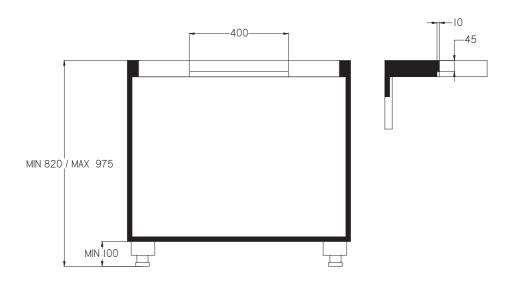


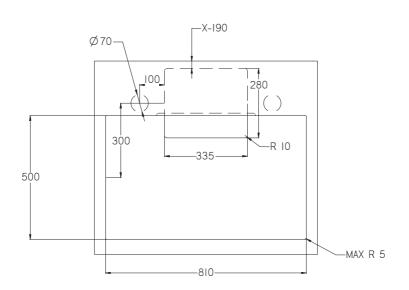


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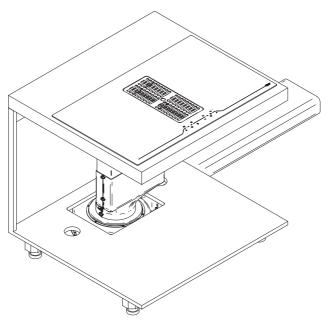


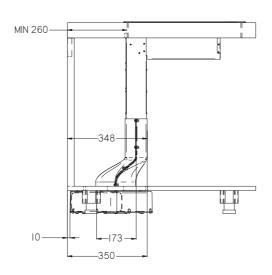
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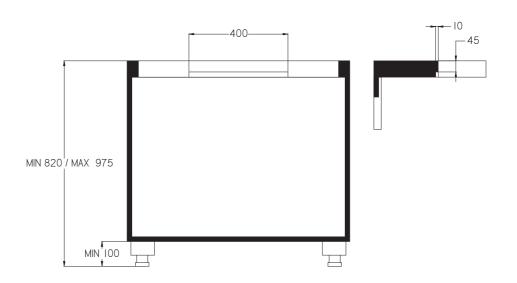


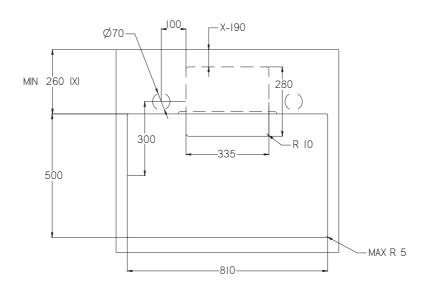
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Installation Version 4 Installation version 4 Installation version 4 Installatie versie 4 Versión de instalación 4 Installazione versione 4





Von hier ab gelten die Montageanleitungen für alle 4 Installationsweisen; achten Sie auf die Ausrichtung des Motors und des Anschlusses beim ausgewählten Installationstyp.

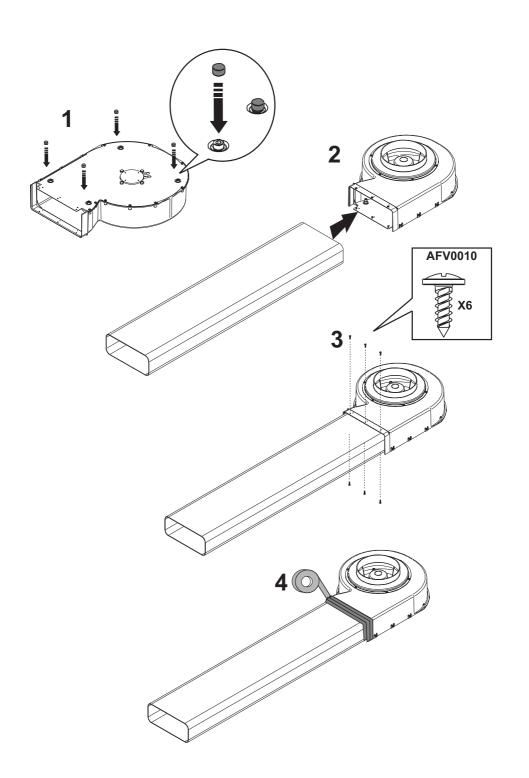
From this point on, the assembly instructions apply to each of the four setup modes; be careful to the position of the motor and the fitting, specific to the type of installation chosen.

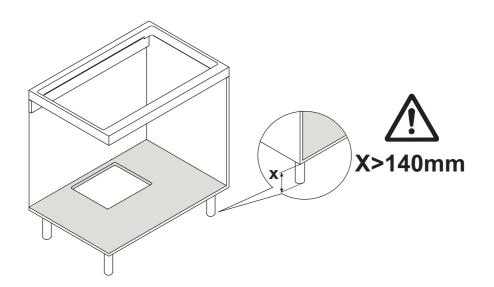
À partir de ce point, les instructions de montage s'appliquent à chacun des quatre modes d'installation ; tenir compte l'orientation du moteur et du raccord selon le type d'installation adopté.

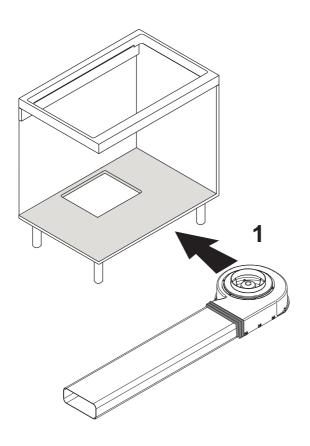
Vanaf hier gelden de montage-instructies voor elk van de vier installatiemodi; let op de oriëntatie van de motor en van de aansluiting naargelang het gekozen type installatie.

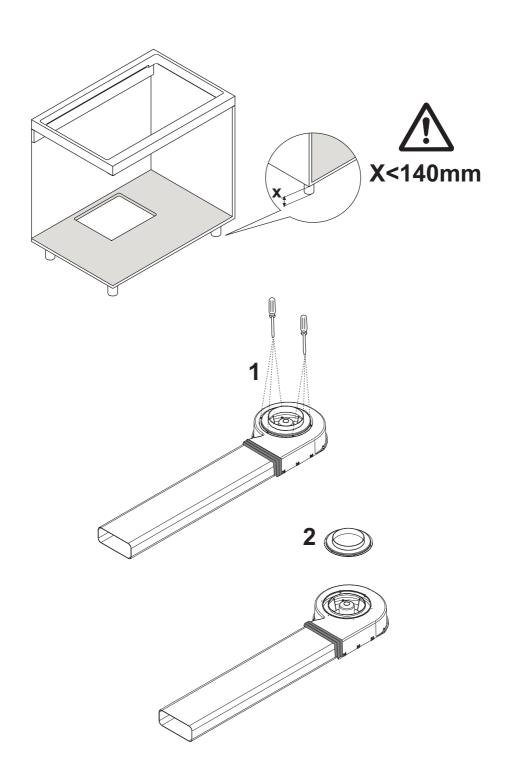
A partir de este punto, las instrucciones de montaje son válidas para cada una de las cuatro modalidades de instalación; preste atención a la dirección del motor y del empalme en función del tipo de instalación elegida.

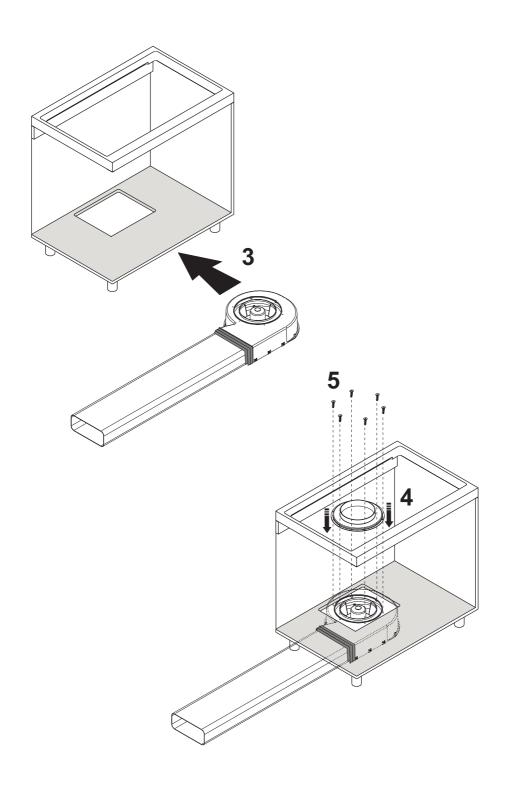
Da questo punto le istruzioni di montaggio sono valide per ognuna delle quattro modalità di installazione; fare attenzione all'orientamento del motore e del raccordo a seconda del tipo di installazione scelta.

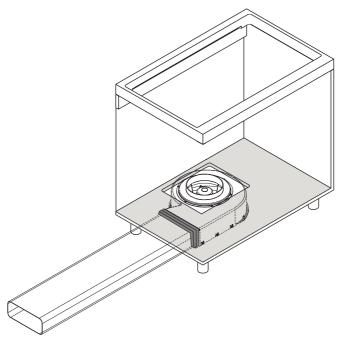


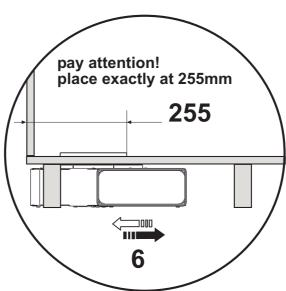


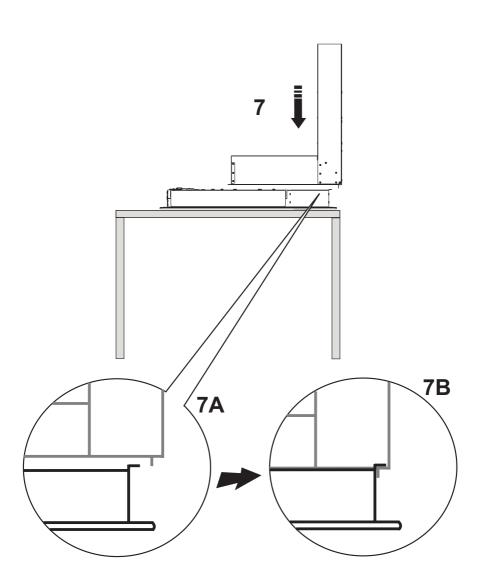


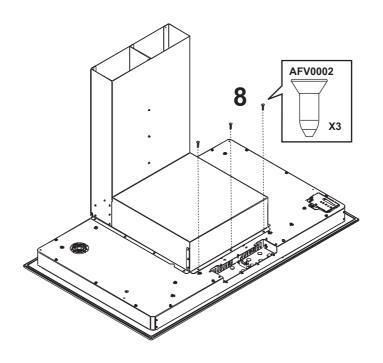


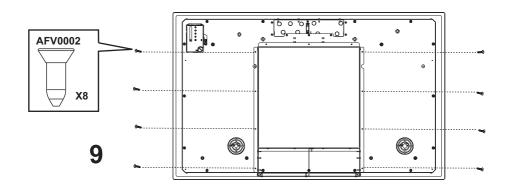


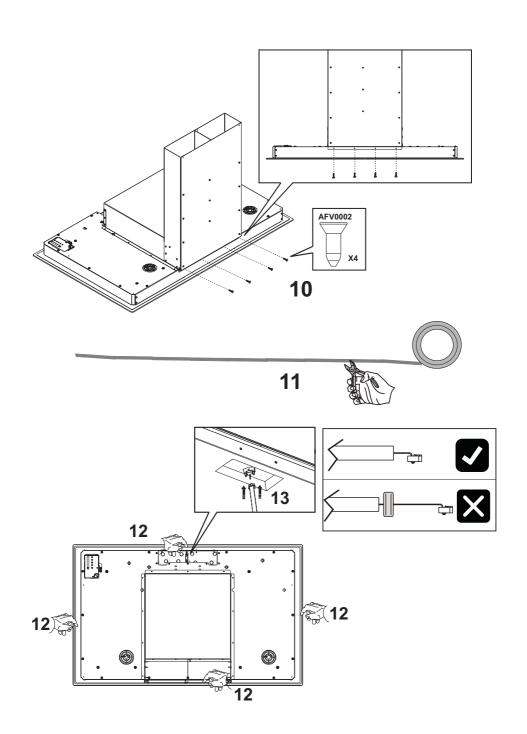


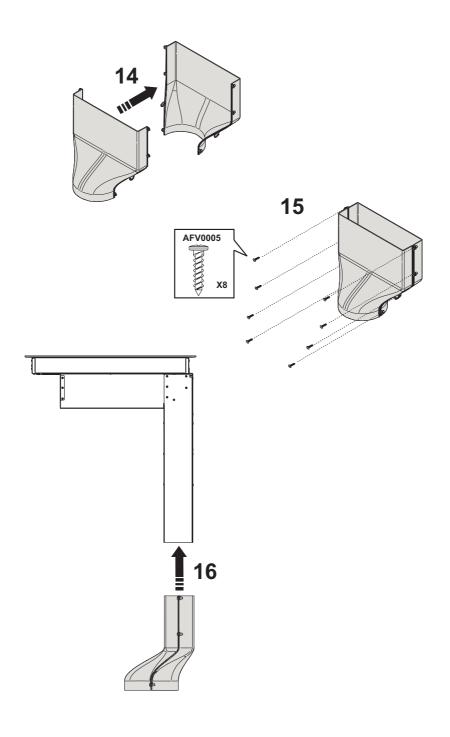


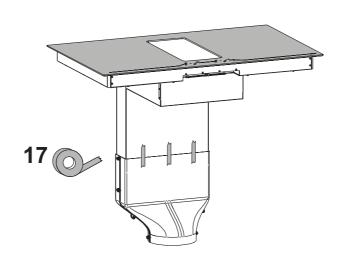


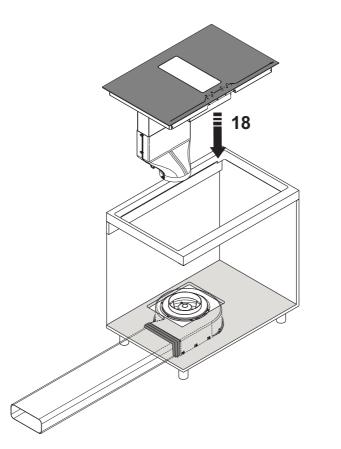


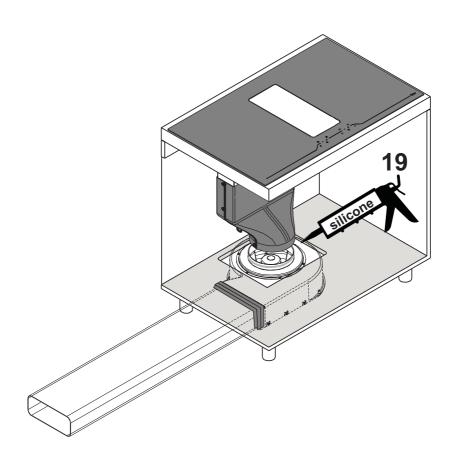


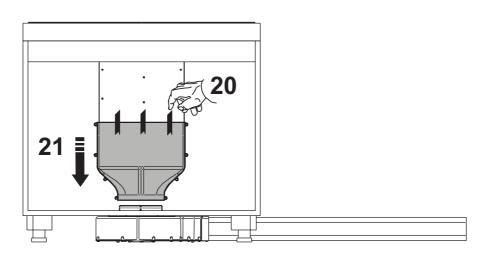


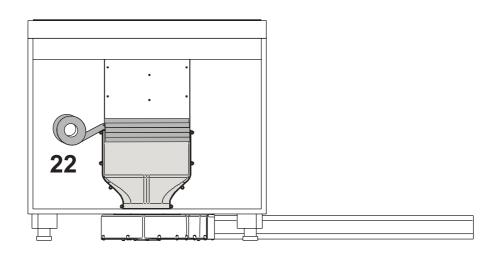


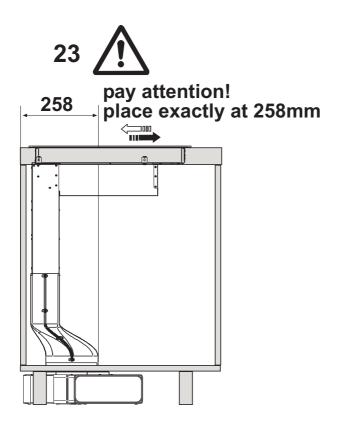


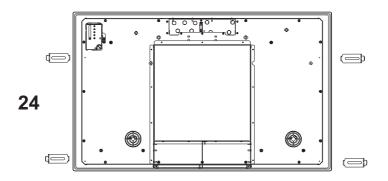


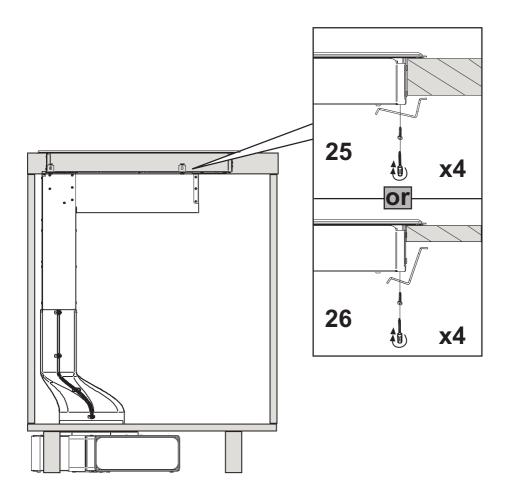


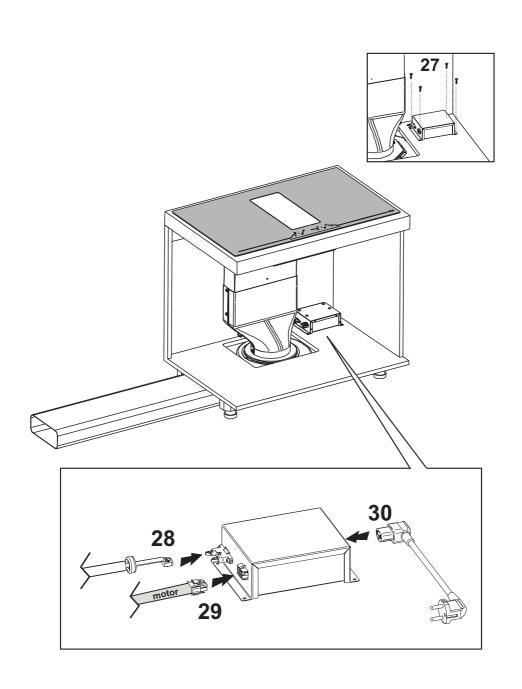




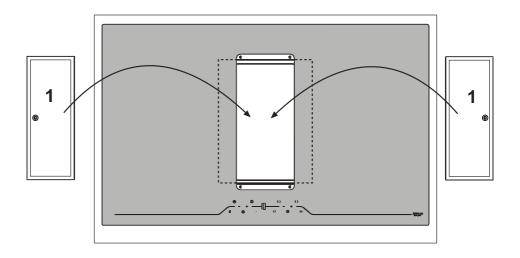


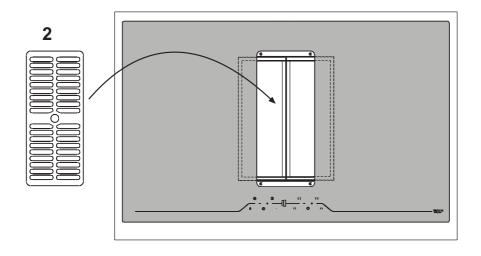




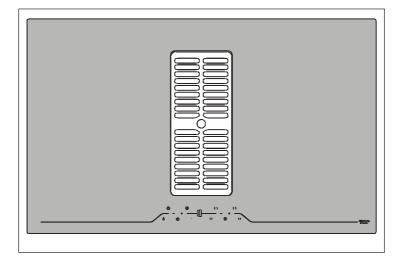


exhaustion mode

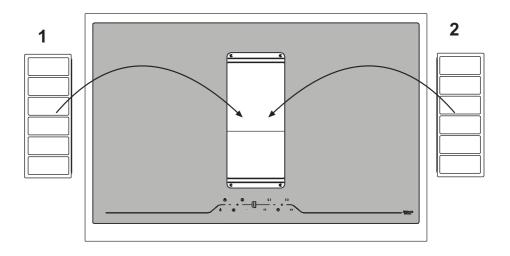


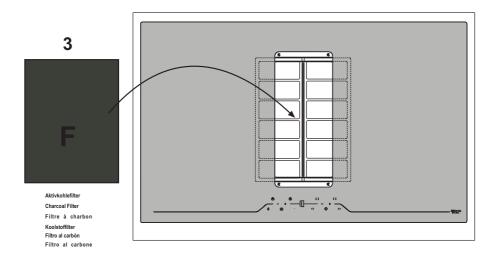


exhaustion mode

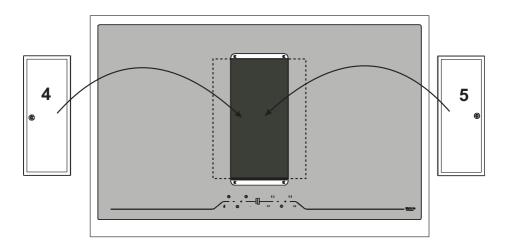


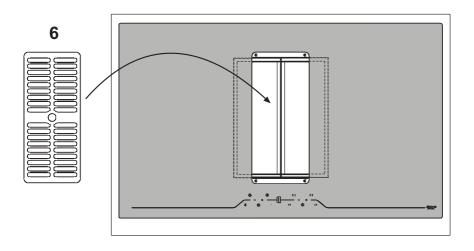
recirculation mode

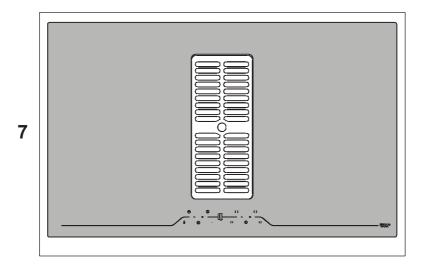




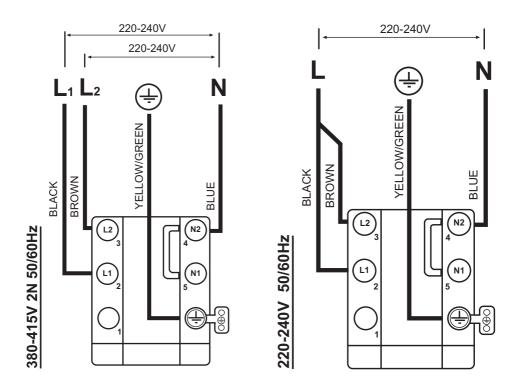
recirculation mode







Electrical connection diagram



The induction hob is composed of 2 modules, each one can absorb 3.7kW max.

The total rated power of the product is 8,8kW (1,4kW+3kW+3kW+1,4kW)

Switching on the cooktop

Aspira is equipped with touch sensitive electronic sensor keys.

Switch on the cooktop firstly, and then the desired cooking zone.

Activating the desired cooking zones

Press the power button of for at least 2 seconds.

All of the displays will light up. If no other inputs are provided, after a few seconds the cooktop will automatically shut itself off for safety reasons.

Touch the key button for the desired cooking zone.

The display will show "0"; press + or - to select the desired power setting, ranging from 1 to P

P: indicates the BOOSter function, and is present on each of the cooking zones. To activate it, press the + key to get to power setting 9, then press the key once more. This function will remain active for 5 minutes, after which the system will reset itself to power setting 9. This function is recommended to bring water to the boil more quickly.

Pot Detection

If no pots or receptacles are placed or recognised on the various cooking zones, the pot detection function will indicate this condition with the symbol " \underline{u} ".

Set a pot or pan of a suitable diameter and material onto the cooking zones, as described in the section on suitable cooking containers.

The cooking zone will switch off automatically after 10 minutes if no pot is recognised.

Switching off the cooktop and residual heat indication

Touch the power button.

The main indicator light and cooking zone lights will switch off. The cooktop is now powered off. The residual heat indicator, displayed as a H on each cooking zone, will remain lit until these zones have not sufficiently cooled down.

Warning: risk of burns

Do not touch a cooking zone for which the indication (H) appears.

OPERATION

If a cooking zone remains lit for too long at the same power level, the appliance will automatically switch it off, and the residual heat indicator H will appear. Switch it back on to reset the cooking zone's operation.

The table below lists the maximum uninterrupted operating time for each power level:

| Powen | Operating limit in minutes |
|-------|----------------------------|
| 1 | 520 |
| 2 | 402 |
| 3 | 318 |
| 4 | 260 |
| 5 | 212 |
| 6 | 170 |
| 7 | 139 |
| 8 | 113 |
| 9 | 90 |
| Р | 5 |

Timer

The timer function can be set from 1 to 99 minutes on each cooking zone.

To activate the timer: select a cooking zone and set the desired power level, then simultaneously press the + and - keys, and press + or – to set the desired minutes. A buzzer will sound of 2 minutes duration will indicate the end of the time setting, and the cooking zone will switch off automatically.

Countdown

The countdown function can be activated both with the cooktop off or on, ranging from 1 to 99 minutes; however, contrary to the timer, it does not have a built-in cooking zone switch off function.

With the cooktop switched off: simultaneously press the + and - keys, the press + or - to set the desired minutes; the display will switch off and two dots will flash at the bottom right.

A buzzer will sound to indicate the end of the time setting.

With the cooktop switched on: without selecting any cooking zone in particular, perform the same procedure as described for the cooktop switched off.

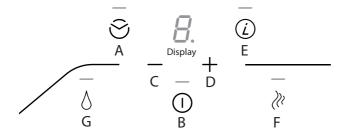
Child-Lock safety function

The cooktop is equipped with a safety-lock to ensure that it is not inadvertently switched on by children. It can be activated only if the cooking zones have not been selected. To enable the Child

GB OPERATION

Lock function: touch the power button, then simultaneously press the button that indicates the cooking zone at the lower right, followed by the – key; press the button that indicates the cooking zone at the lower right once again. Once the Child Lock function has been enabled, the symbol L will appear on the display. To disable the Child Lock function: touch the power button, then simultaneously press the button that indicates the cooking zone at the lower right, followed by the – key; press the – key once again.

centrale b2



This device allows you to choose the operating mode (suction or filtration), depending on the installation.

Upon first start-up, the display shows which operating mode is enabled.

Filtration: the display shows the letters C and the filter reset button flashes quickly.

Suction: the display indicates the letter C and the filter reset button is off.

During this phase you can change the operating modes by pressing the key **F**

A beep confirms the program change.

Once the set time elapses, the program will exit this operating mode and goes to standby mode or by pressing the on/off button of the motor

To access the operating mode selection again, turn off power to the appliance and then power it again.

Note: in suction mode, when the device is turned off, suction still operates for 20 minutes at a minimum speed, to allow evaporating any possible condensation that has formed during the cooking phases.

B:Motor on/off key: when touched, this key enables the motors; if pressed, it shuts down the motor. By operating the keys "+" and "-" the user can modify the suction speed (power). In suction mode, the 5th and the 6th are timed. For the version with 4-speed (serial) motor, only the 4th speed is timed.

C:Suction speed (power) decrease key: when touched, this key decreases the suction speed of the hood.

D:Suction speed (power) increase key: when touched, this key increases the suction speed of the hood.

G:Filter reset key: when touched, this key will reset the warnings on anti-grease metal filter. After 30 hours of hood operation, the symbol F, alternating with the symbol G, will flash indicating the need to clean the anti-grease metal filters; this alarm prevents the operation of the suction system until it is reset, to allow the condensate tray to empty (operation to be performed as needed, but however each time you reset the filters).

F:Filter reset key: Active only in filtration mode: After 120 hours of operation of the hood, the symbol F, alternating with the symbol C, will flash indicating the need to clean/replace the activated carbon filters; the carbon filters can be washed in the dishwasher once, and then they must be replaced.

In suction mode, the alarm of carbon filters is disabled.

A:Timer key: when touching the key, the timer will be enabled, regardless of the selected suction speed. Upon first touch, the time will be 5 minutes (shown by a flashing button on the key), the second touch corresponds to 10 minutes (double flashing time) and the third touch to 20 minutes (triple flashing time) The timer key will flash throughout the entire operation. A fourth pressure of the button will disable the timer function.

E:Intensive key: when touching the button, the motor switches directly to the first intensive phase (5th speed, timed for approximately 8 minutes); a second pressure of the button activates the second intensive phase (6th speed, timed for approximately 6 minutes). For the version with 4-speed (serial) motor, the button activates and deactivates the intensive speed (4th speed, timed for approx. 8 minutes).

The timing of speed is active only in suction mode.

Cooking top

The cooking top must be cleaned after each use. Allow the appliance to cool before cleaning it.

Prior to cleaning the ceramic glass cooking hob, it is advisable to activate the Child Lock function, so that the cooking top is not switched on accidentally (see Child Lock function).

Use only cleaning products specially formulated for ceramic glass cooking tops. Respect all indications on the product packaging.

Do not use the following cleaning products, as they may cause damage to the surfaces of the ceramic glass cooking top:

softeners or products for eliminating stains and/or rust;

dishwashing and/or dishwasher detergents;

detergents for glass;

detergents containing soda, ammonium, acids or chlorides;

any abrasive detergent, sponge or brush;

solvents:

dirt removing rubber erasers;

pointed objects;

oven or grill cleaning products;

any steam device, as steam can reach the appliance's live parts and cause a short circuit.

To prevent damaging the cooking top frame, observe the following guidelines:

Use hot water only, with little soap;

Never use pointed utensils or abrasive products;

Do use a window scraping tool.

Any cooking or dirt residue should be removed with a window scraping tool. Be careful when using scraping tools to avoid injury.

If sugar or food preparations containing sugar, plastic or aluminium foil end up on the hot cooking top, it is advisable to switch it off. Remove these substances immediately from the cooking zone, even if the cooking top is still hot, using a scraper; otherwise these substances can damage the ceramic glass top when cooling down.

(Warning: burn hazard!!!) Lastly, clean the cooking zone when it has cooled.

The symbols on the cooking top can wear out as a result of using abrasive or aggressive detergents, steel wool, and the scraping of pots and pans. Avoid using these cleaning products. In any case, this will not in any way compromise the unit's correct operation.

Note: all of the problem issues described in this section are solely of an aesthetic nature and do not in any way affect the appliance's correct operation. They cannot be restored under the warranty.

TABLE OF COOKING TOP ERRORS

These errors appear on the cooking top display.

| Error code | Description | Possible causes | Solution | |
|---|---|---|---|--|
| C, E, C flashing, E flashing or - symbol | If the display in one of the cooking zones shows one of these symbols, an intervention has occurred or is occurring in the system's basic configurations. | Problems or changes detected to the system's basic configurations. | Contact the authorised service centre, specifying the error code. | |
| E2 | Excessive temperature on the cooking zone. | Overheated pot. | Allow the system to cool down, decreasing the power or removing the pot.* | |
| E3 | Malfunction due to the use of inappropriate cookware materials. | Pots of inappropriate material or possible loss of magnetic properties at higher temperature. | Use pots of a suitable material or replace them.* | |
| E4, E5, E6, E7, E8, E9, EA, EC, EH, | Hardware fault | Hardware errors detected | Contact the authorised service centre, specifying the error code. | |
| No display / Function | Voltage or touch control error. | Faulty electrical connection or faulty component. | Contact the authorised service centre, specifying the error code. | |
| ū | Pot not detected | Inappropriate cooking pot | Use a suitable pot. Refer to the section of the manual on suitable recipients.* | |
| Er31, Er47, Er22, Er20 or segments on the display lighting up cyclically | Touch control fault | Touch control error detected | Contact the authorised service centre, specifying the error code. | |

| Er 03 or / - / | Continuous activation of one of the control keys; the control switches off after 10 seconds. | Liquid or pot on the control zone | Dry and clean the glass or remove the pot from the control zone. |
|------------------------------|--|--|---|
| The power returns to level 0 | | Fault detected on a hardware component | Contact the authorised service centre, specifying the error code. |
| L | No error! Child Lock enabled | | Disable the Child Lock function: refer to the section of the manual |

^{*} If the error persists, contact your authorised service centre, specifying the error code.

NOTES

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