



# Airforce

*aspira induction*

Model : Aspira ob 60

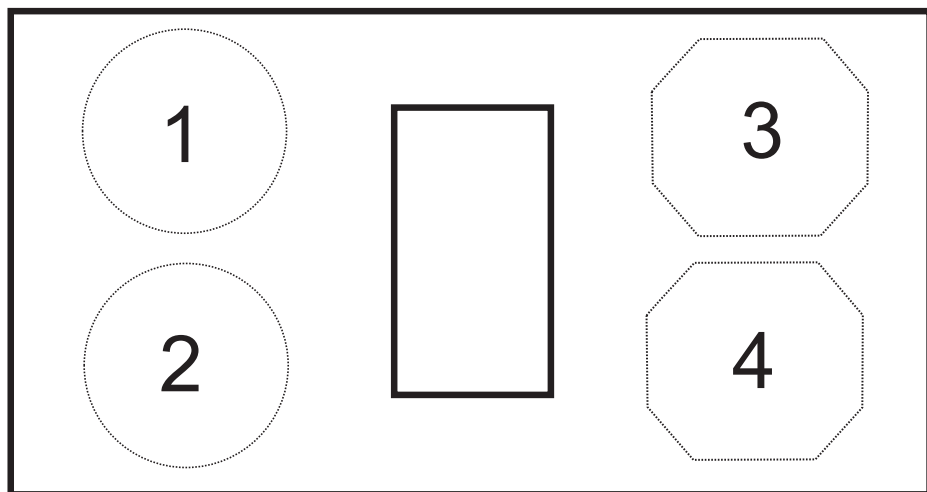


D	MONTAGE- UND GEBRAUCHSANWEISUNG
GB	INSTRUCTIONS ON MOUNTING AND USE
F	PRESCRIPTIONS DE MONTAGE ET MODE D'EMPLOI
NL	MONTAGEVOORSCHRIFTEN EN GEBRUIKSAANWIJZING
ES	MONTAJE Y MODO DE EMPLEO
S	MONTERINGS- OCH BRUKSANVISNINGAR
I	ISTRUZIONI DI MONTAGGIO E D'USO





- IT *Per tutte le operazioni di installazione e manutenzione utilizzare guanti da lavoro*
- EN *Always wear work gloves for all installation and maintenance operations*
- DE *Bei allen Installations- und Instandhaltungsarbeiten immer Schutzhandschuhe tragen.*
- FR *Munissez-vous de gants de travail avant d'effectuer toute opération d'installation et d'entretien.*
- NL *Draag bij alle installatie- en onderhoudswerkzaamheden werkhandschoenen.*
- ES *Todas las operaciones de instalación y mantenimiento se deben realizar utilizando guantes de trabajo.*
- PT *Para todas as operações de instalação e manutenção, utilize luvas adequadas para este tipo de atividade*
- GR *Πάντοτε να φοράτε γάντια εργασίας για όλες τις επεμβάσεις εγκατάστασης και συντήρησης.*
- SV *Använd alltid skyddshandskar vid installation och underhåll.*
- FI *Käytä asennus- ja huoltotöissä suojakäsineitä.*
- NO *Ved alle installasjonsprosedyrer og alt vedlikehold av ventilatoren må man bruke arbeidshansker*
- DA *Ved alle installations- og vedligeholdelsesindgreb skal der bæres arbejdshandsker.*
- PL *Wszelkie czynności montażowe i konserwacyjne wykonywać w rękawicach ochronnych.*
- CZ *Při všech instalačních a údržbových pracích používejte pracovní rukavice*
- SK *Pri všetkých inštačných a údržbárskych prácach používajte ochranné pracovné rukavice.*
- HU *Valamennyi üzembe helyezési és karbantartási művelethez használnjon védőkesztyűt*
- BG *за всички операции по инсталиране и техническо обслужване използвайте работни ръкавици.*
- RO *Pentru toate operațiile de instalare și întreținere utilizați mănuși de protecție.*
- RU *Для выполнения всех операций по установке и уходу используйте рабочие перчатки.*
- ET *Kasutage paigaldus- ja hooldustöödel kaitsekindaid.*



1



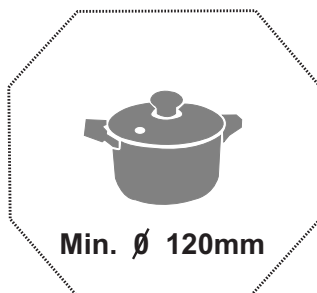
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2



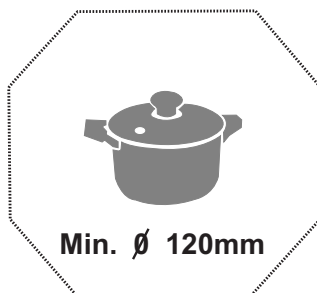
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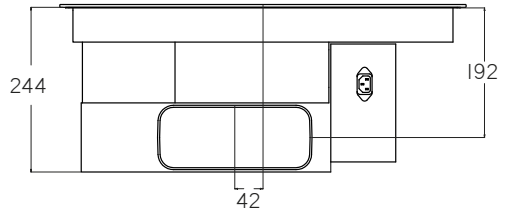
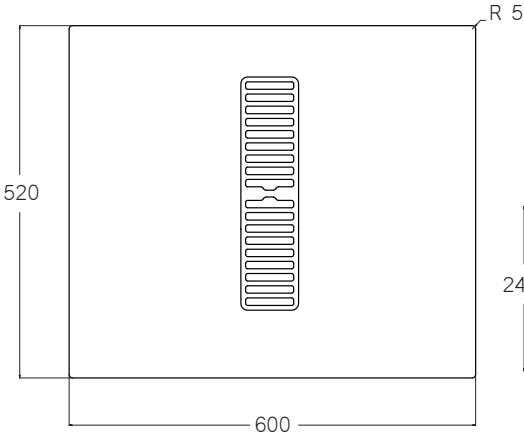
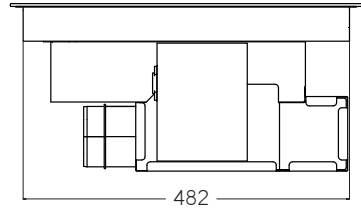
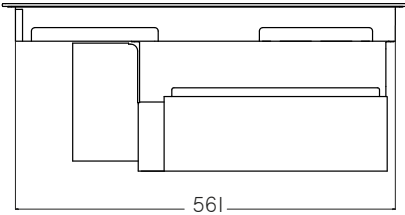
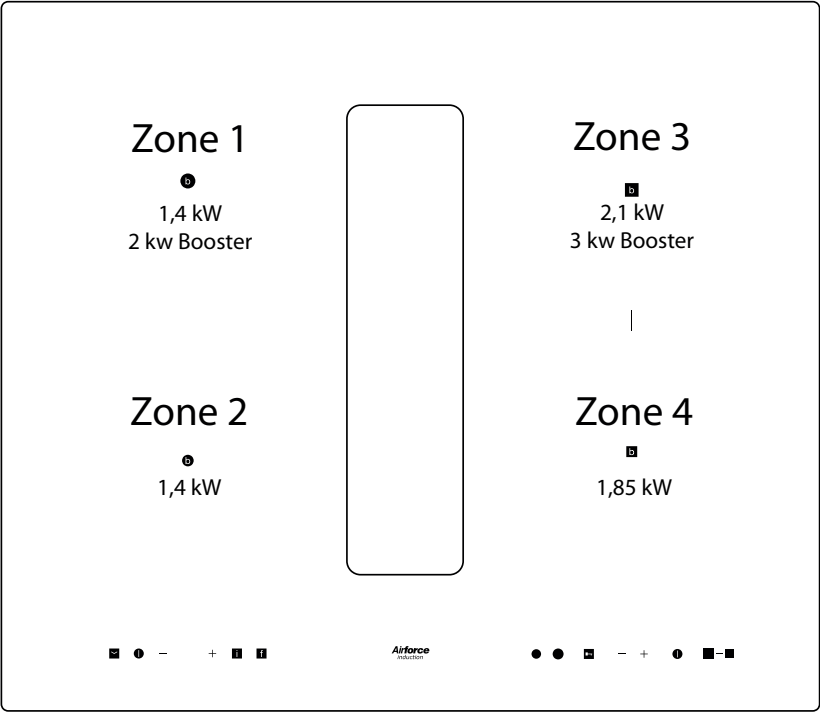


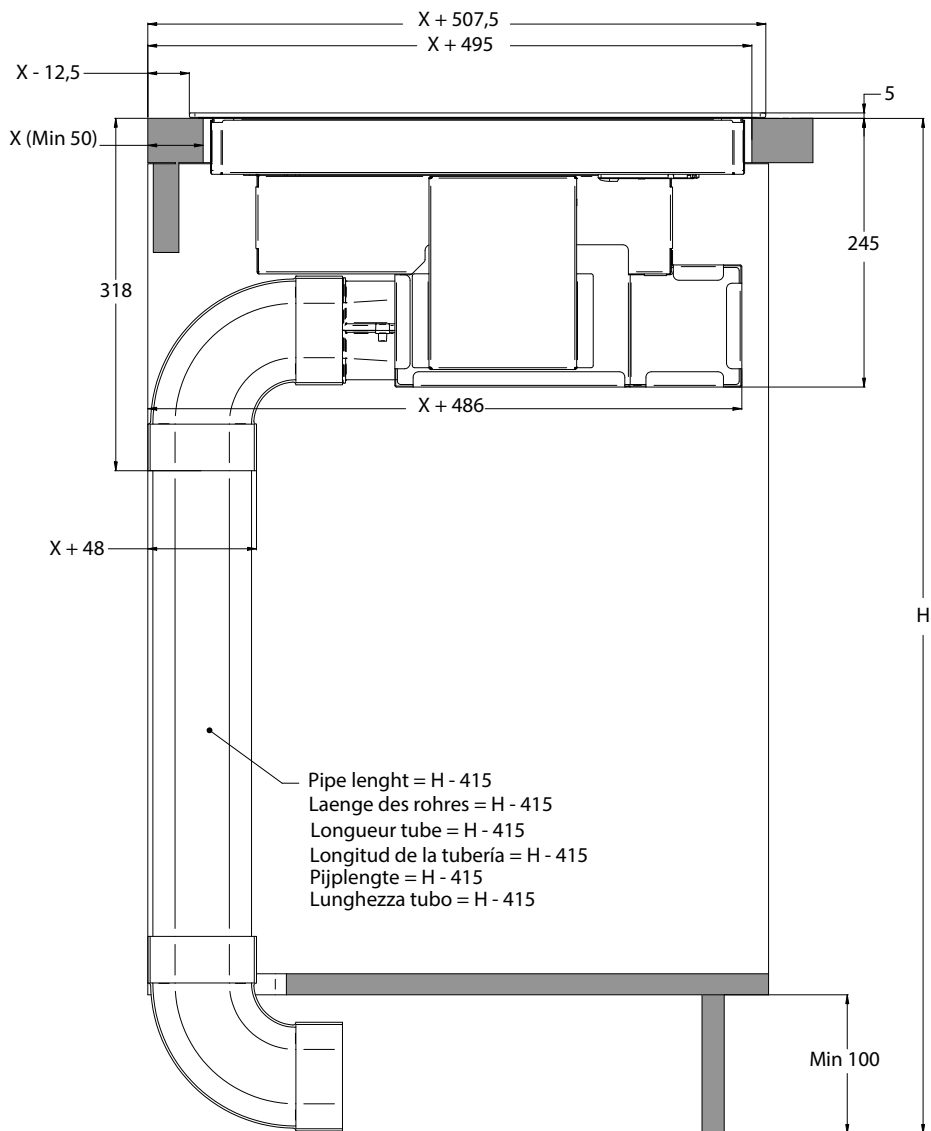
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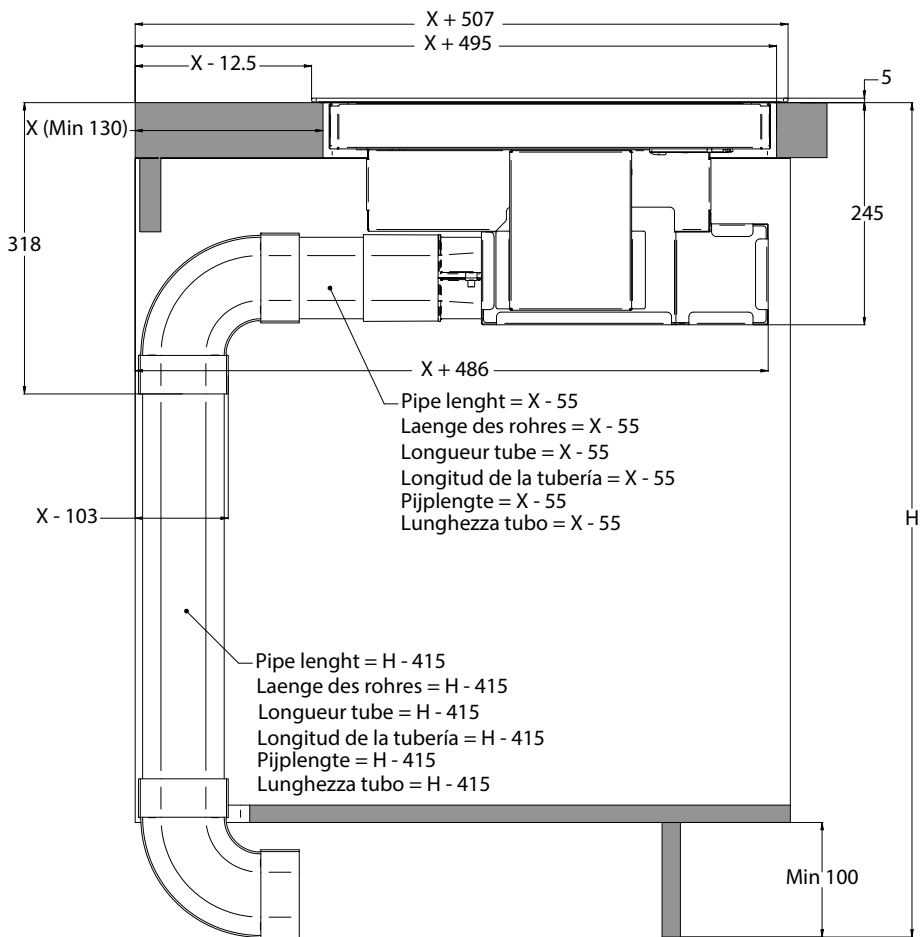
4



Min.  $\varnothing$  120mm







## Flächenbündige Kochfelder

### Hinweise zum Einbau

Ein flächenbündiges Kochfeld ist nur für den Einbau in Naturstein (Granit, Marmor), Massivholz und geflieste Arbeitsplatten geeignet. Bei Arbeitsplatten aus anderen Materialien erfragen Sie bitte beim jeweiligen Hersteller, ob sie für den Einbau eines flächenbündigen Kochfeldes geeignet ist.

## Flush Cooktop

### Notes about Installation

A flush cooktop is only appropriate for installation in counters made of natural stone (granite or marble), solid wood or those counters that have tiled. For counters made of other materials, ask the respective manufacturer, if their product is appropriate for the installation of a flush cooktop.

## Plaque de cuisson intégrée à fleur

### Consignes d'installation

Une plaque de cuisson à fleur est destinée à être encastrée dans des plans de travail en pierre naturelle (granit, marbre), en bois massif et en carrelage. Pour les plans de travail réalisés en d'autres matériaux, veuillez demander au fabricant respectif pour voir si chacun d'entre eux convient à l'installation d'une plaque de cuisson à fleur.

## Vlakke fornuizen

### Opmerkingen voor de montage

Een vlak fornuis is enkel geschikt voor montage in natuursteen (graniet, marmer), massief hout en werkvlakken met tegels. Bij werkvlakken van andere materialen vraagt u het best bij de betreffende producent na of deze geschikt zijn voor de montage van een vlak fornuis.

## Placas de cocción empotradas

### Instrucciones de instalación

Una placa de cocción empotrada sólo es adecuada para la instalación en piedra natural (granito, mármol), madera maciza y superficies de trabajo revestidas. Por favor, en superficies de trabajo de otros materiales pregunte al fabricante correspondiente si ésta es adecuada para la instalación de una placa de cocción empotrada.

## Spishäll i höjd med bänkskivan.

### Monteringsanvisningar

En spishäll i höjd med bänkskivan lämpar sig för montering på en bänkskiva i natursten (granit, marmor), solitt trä och kaklade arbetsytor. Med arbetsytor i andra material ska man rådfråga tillverkaren om de lämpar sig för montering på en spishäll i höjd med bänkskivan.

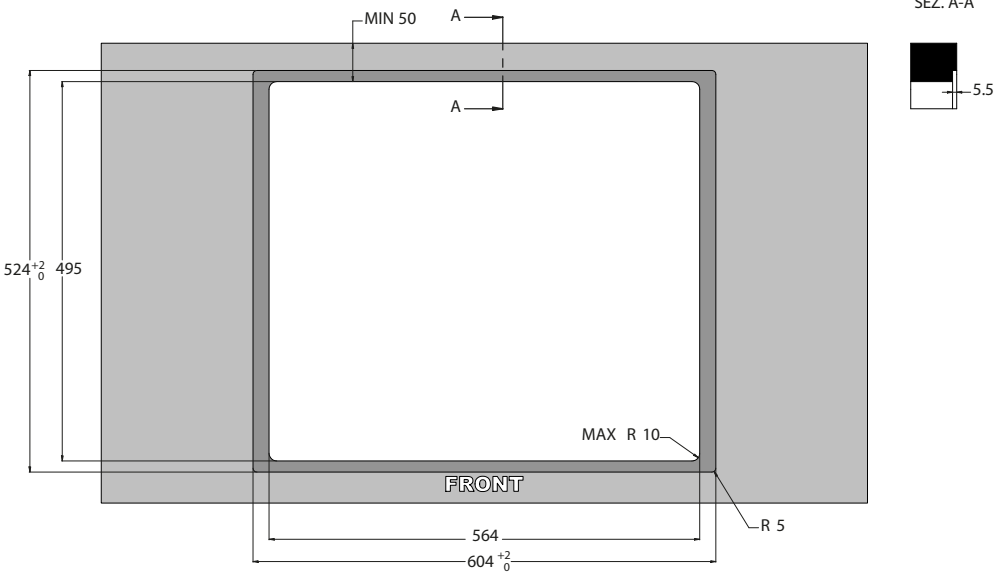
## Piano cottura a filo top

### Indicazioni per il montaggio

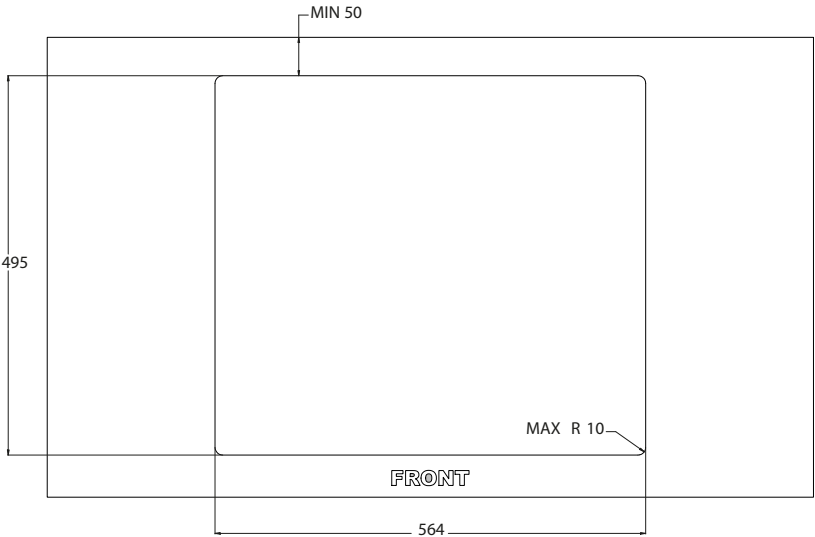
Un piano cottura a filo è adatto per essere montato su un top in pietra naturale (granito, marmo), massello e piani di lavoro piastrellati. In caso di piani di lavoro fatti di materiali diversi, occorre domandare al produttore se sono adatti per il montaggio di un piano cottura a filo top.

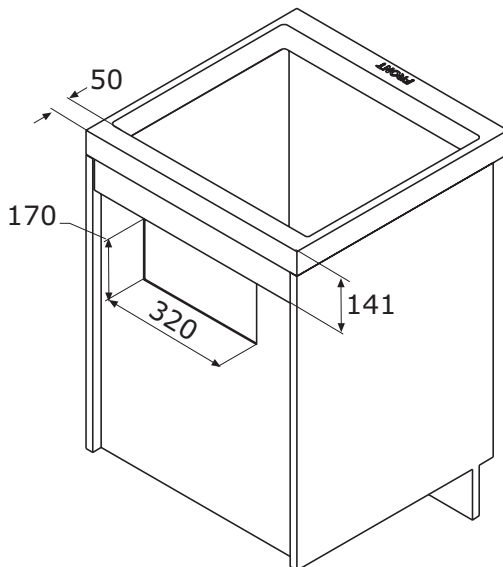
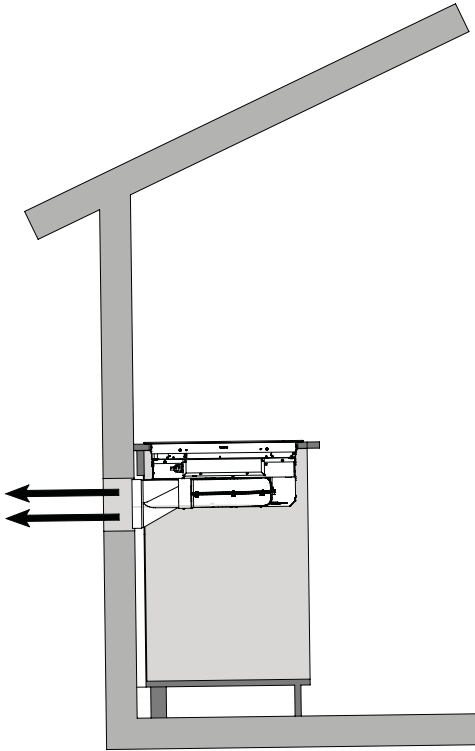


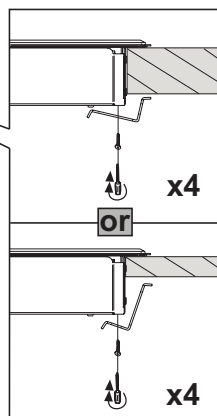
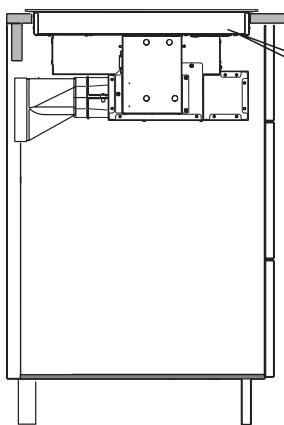
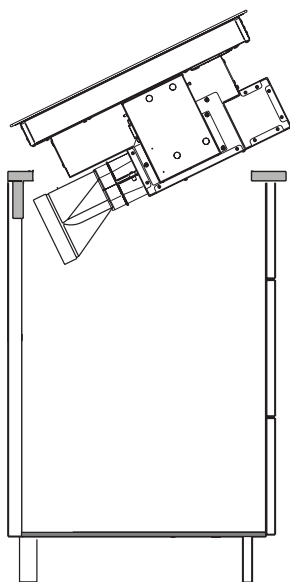
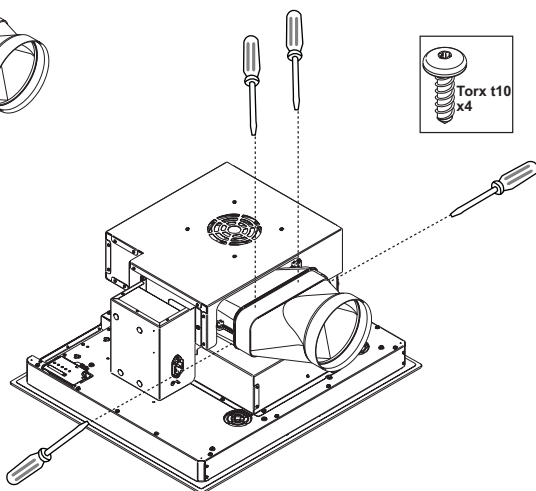
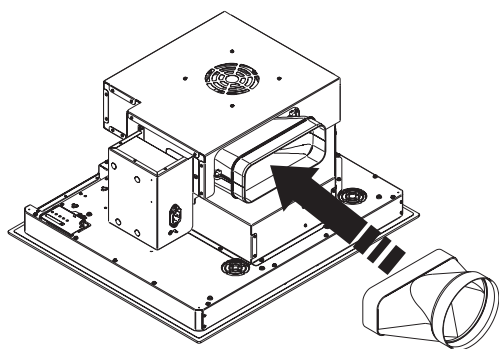
INSTALLATION FLUSH TOP

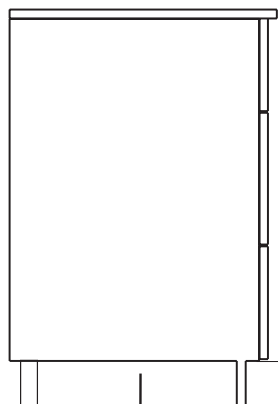


INSTALLATION STANDARD

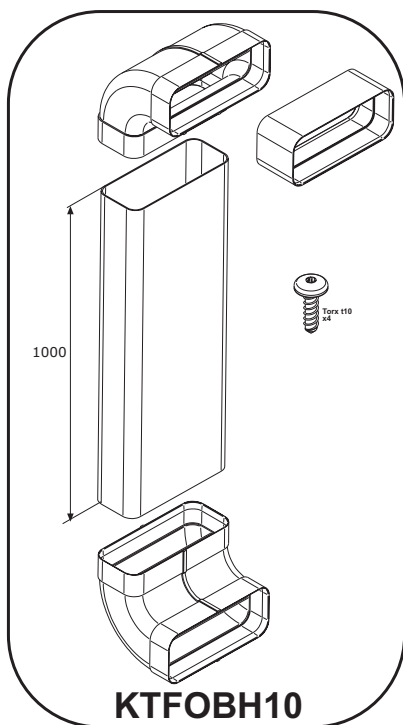


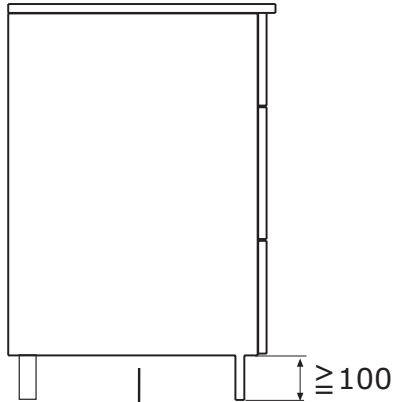






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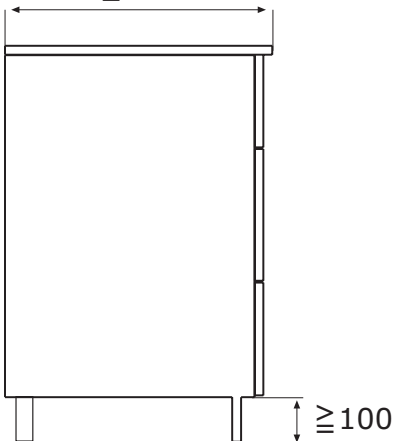


**KTFOBH10**

**Installation A**



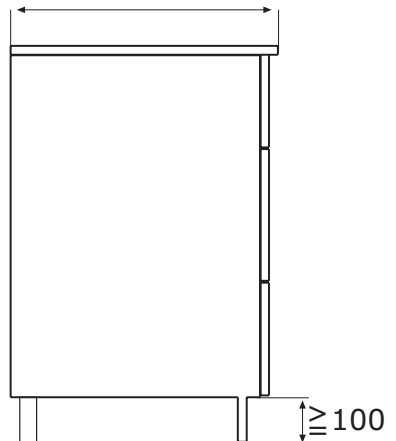
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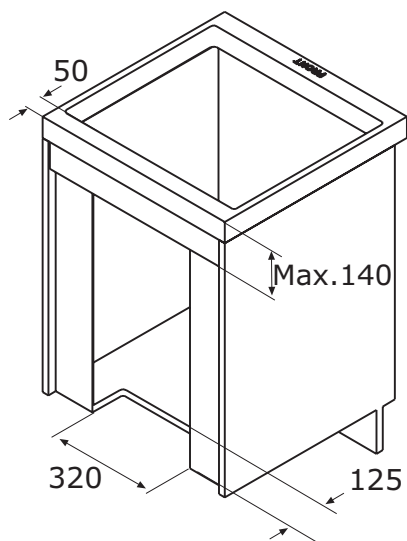
**Installation B**



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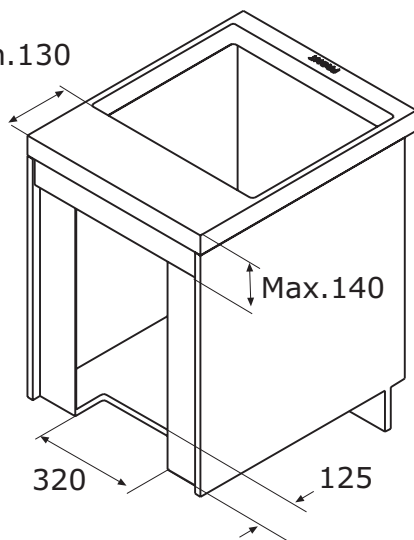


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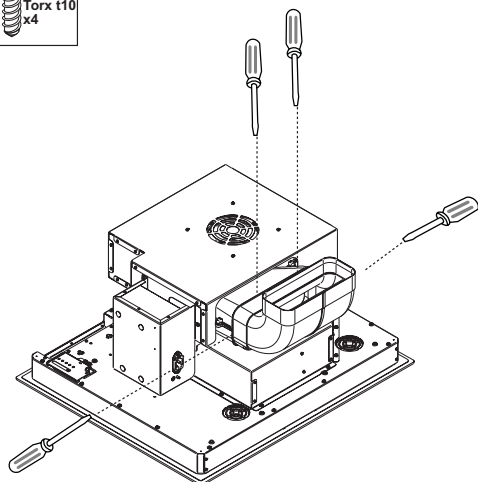
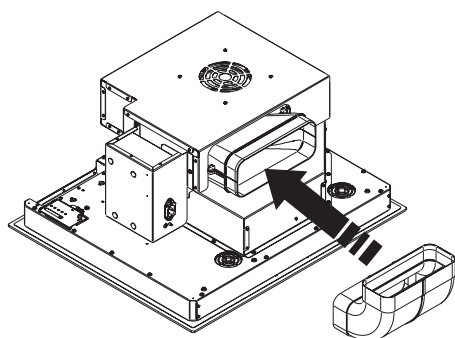
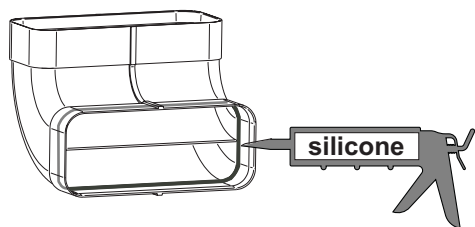


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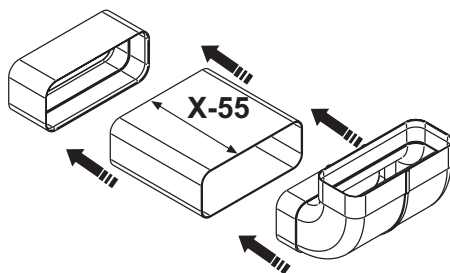
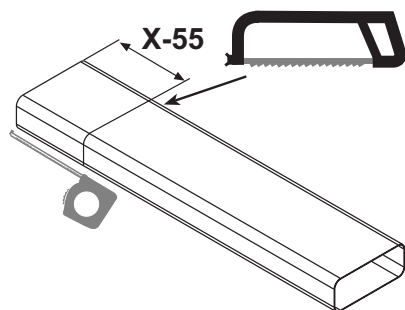
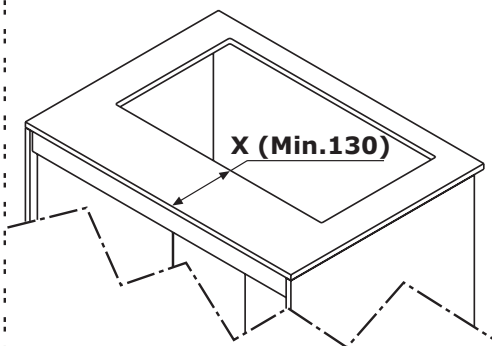
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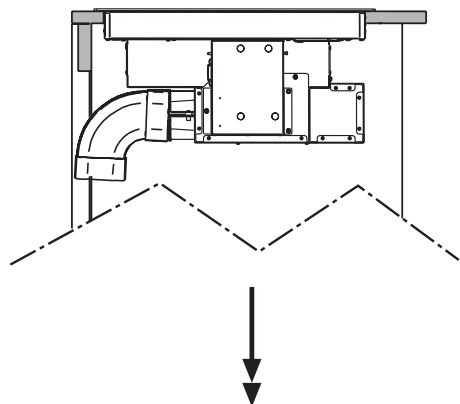
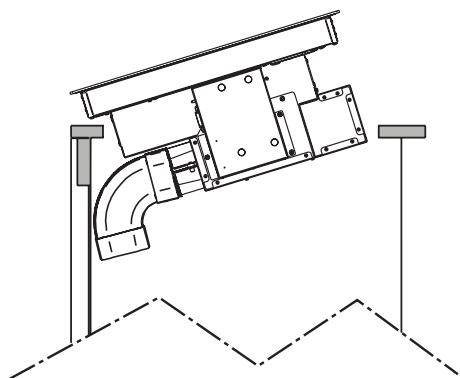
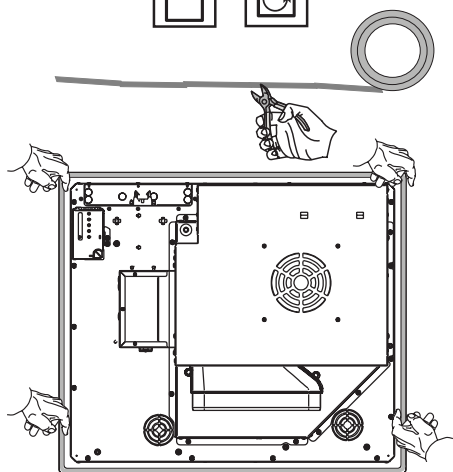
## Installation A



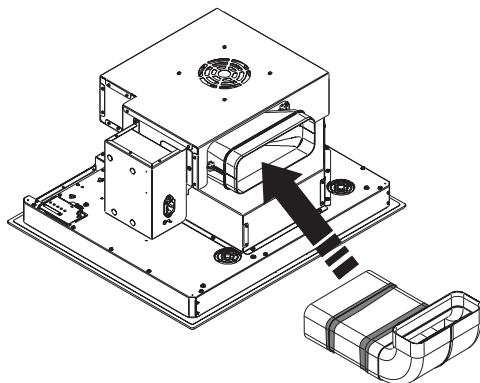
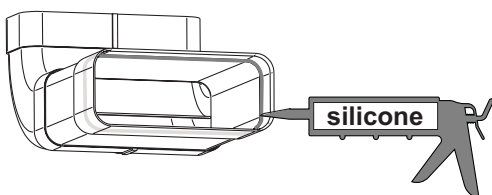
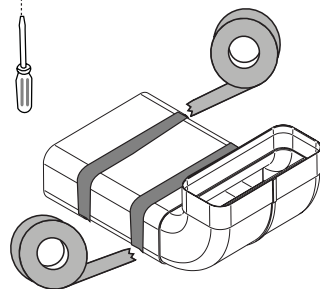
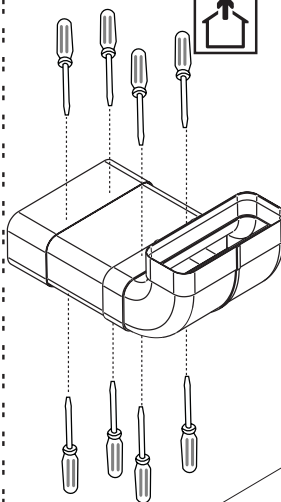
## Installation B



## Installation A



## Installation B

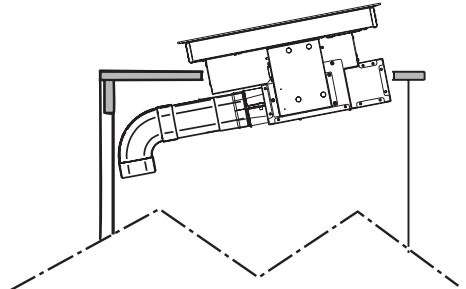
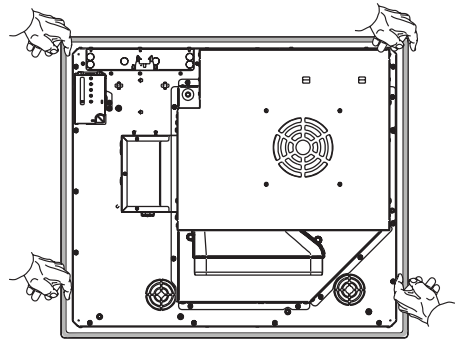
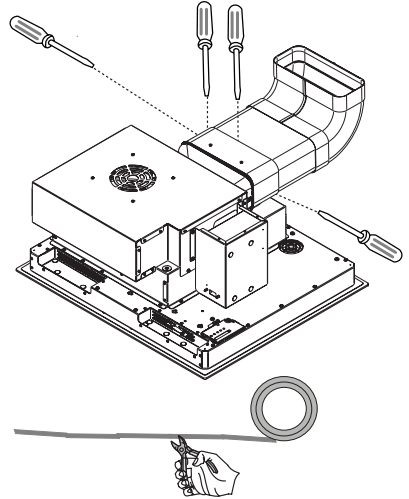




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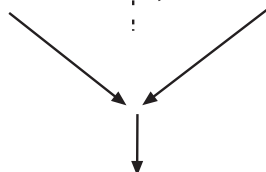
Installation B



Installation A

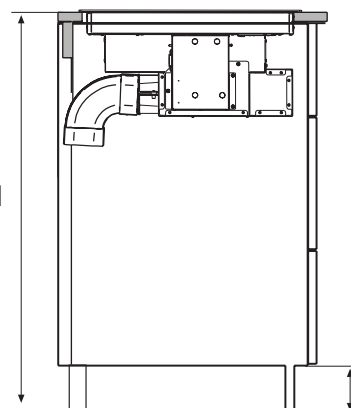


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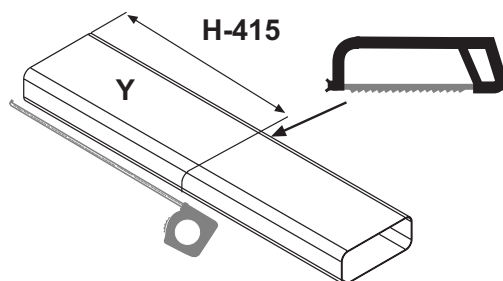


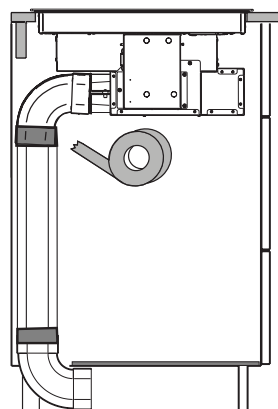
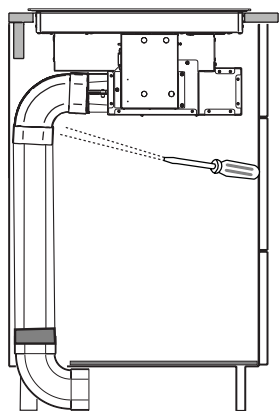
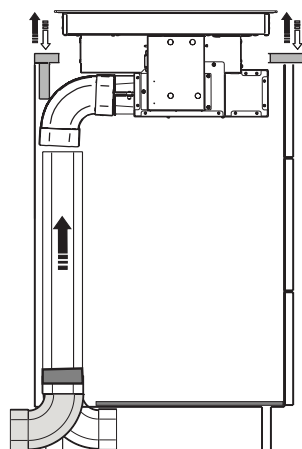
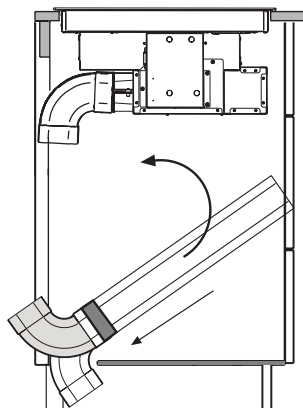
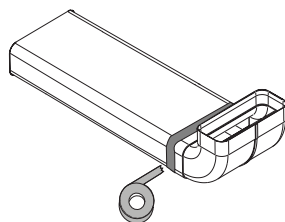
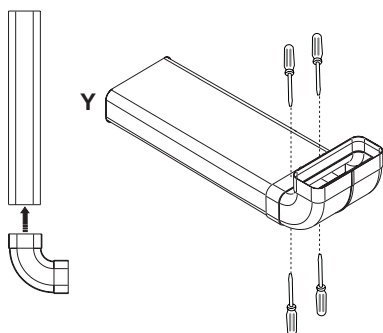
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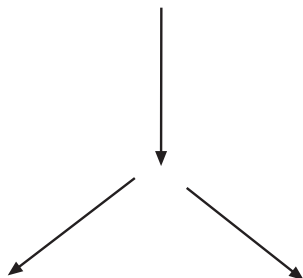
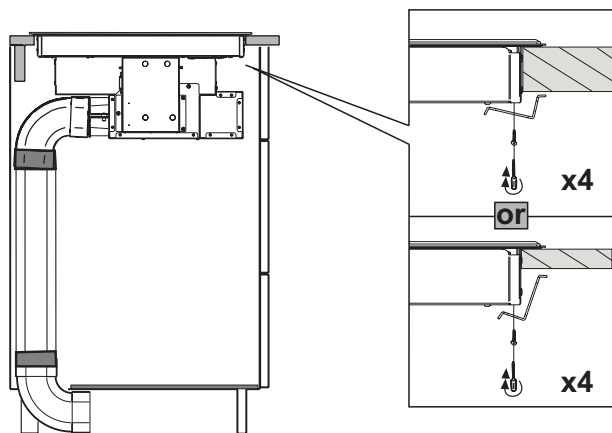
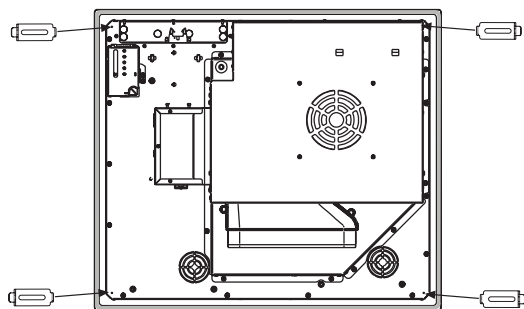
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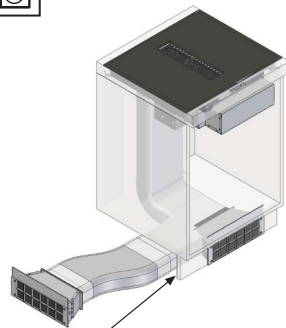
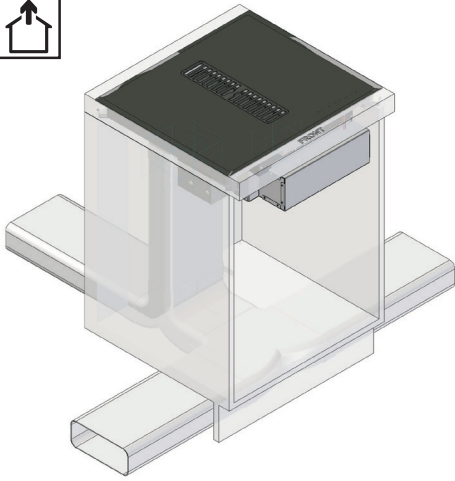


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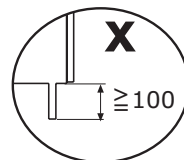








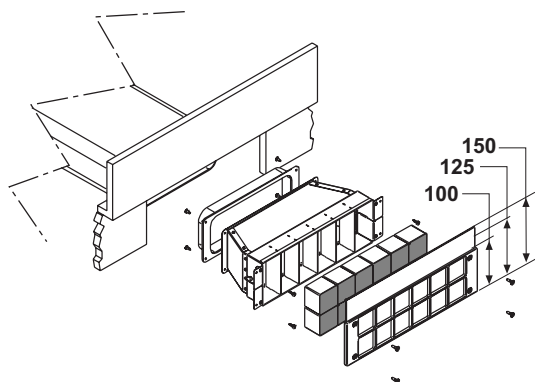
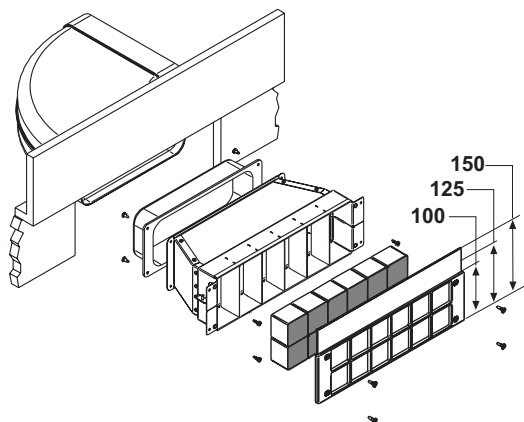
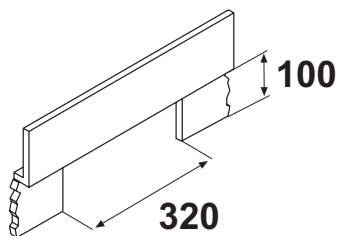
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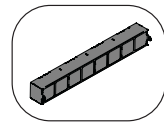
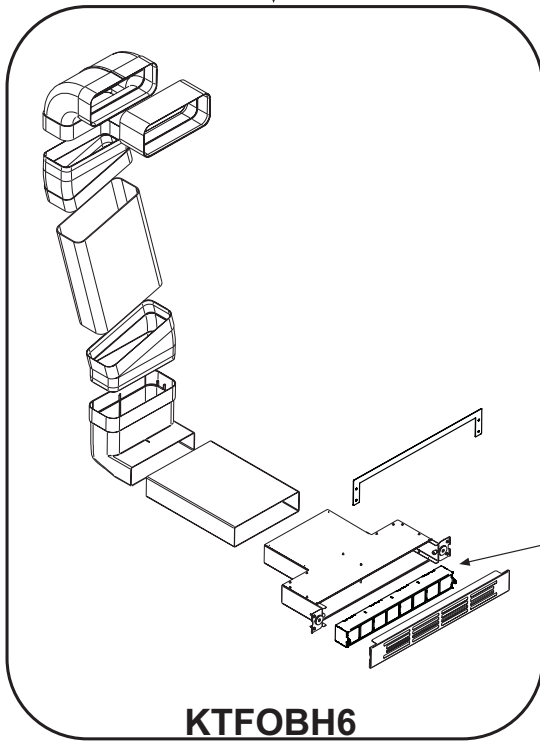
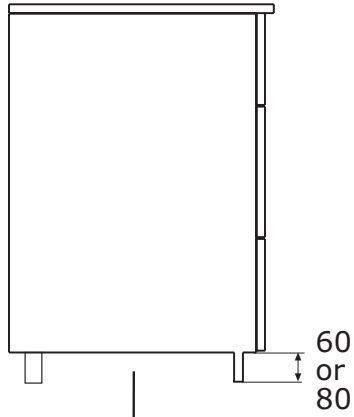


accessories at



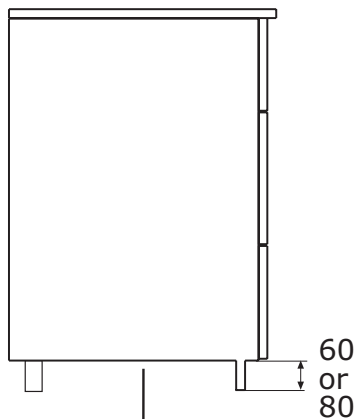
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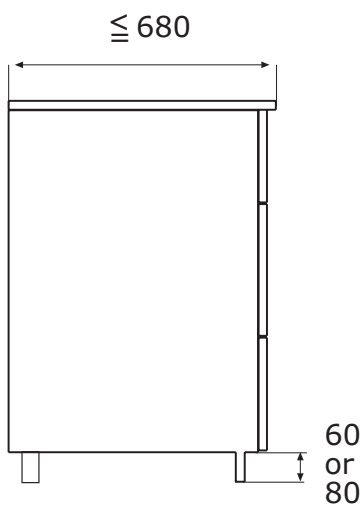


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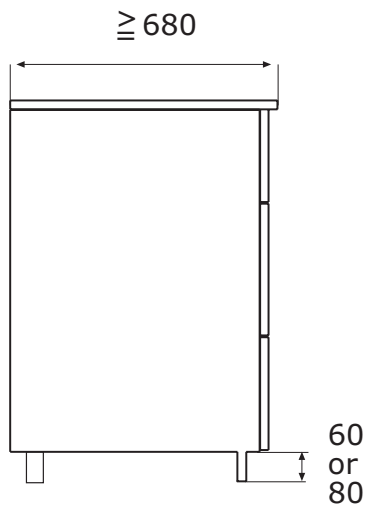




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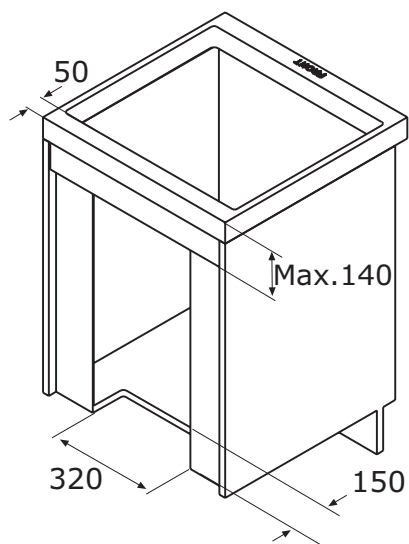


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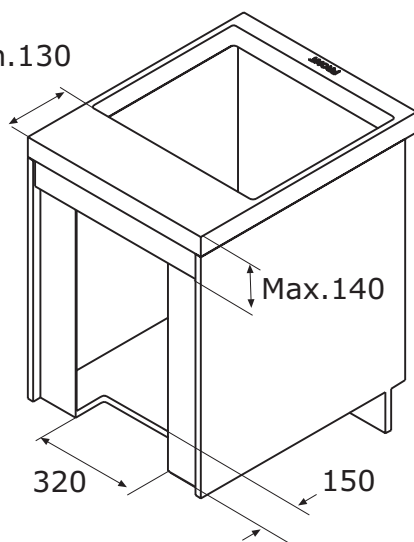


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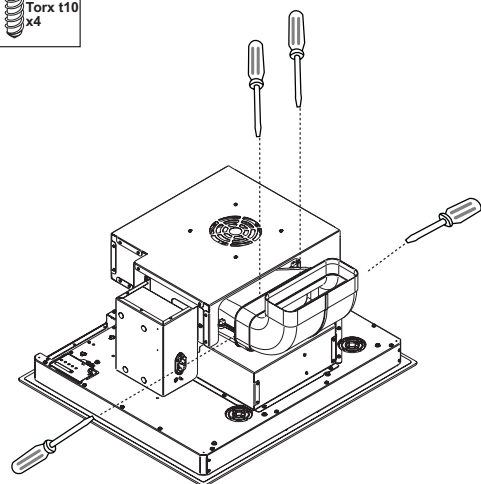
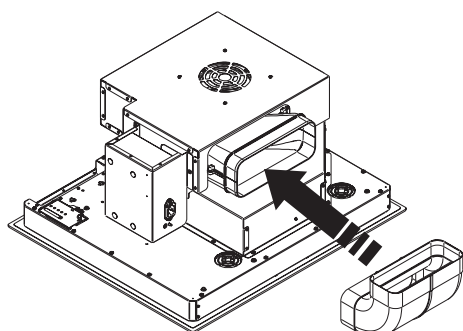
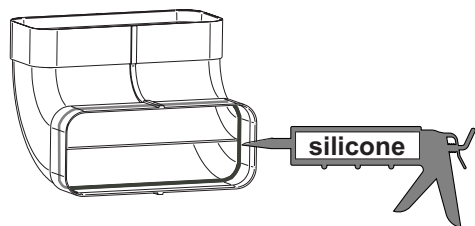


Installation D

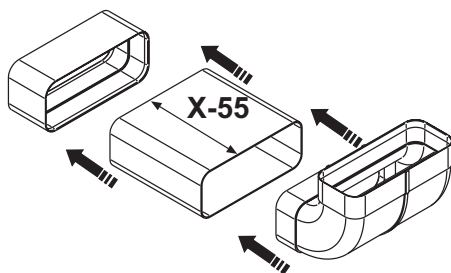
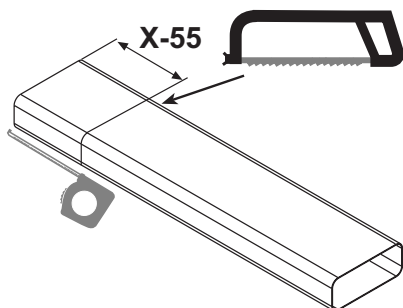
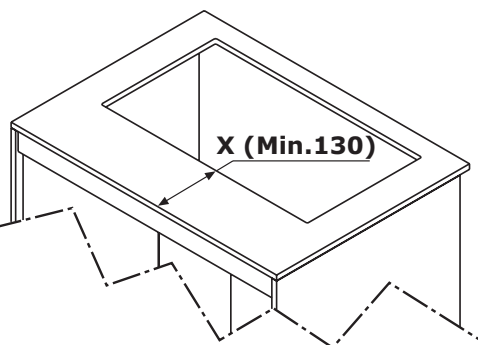
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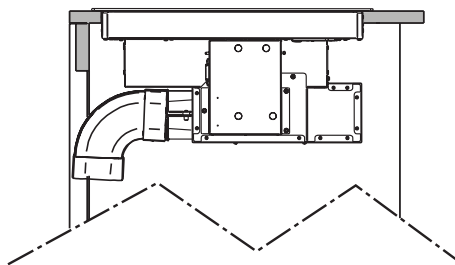
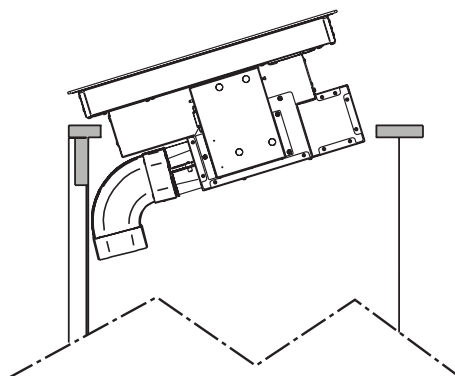
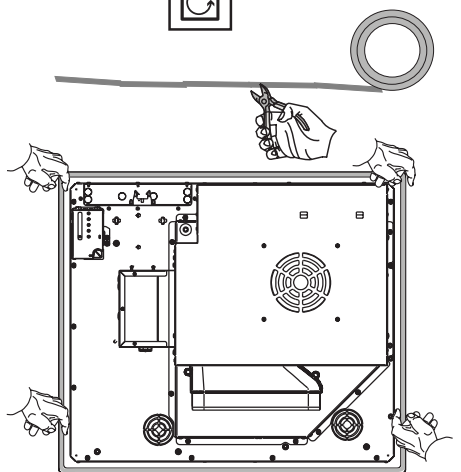
# Installation C



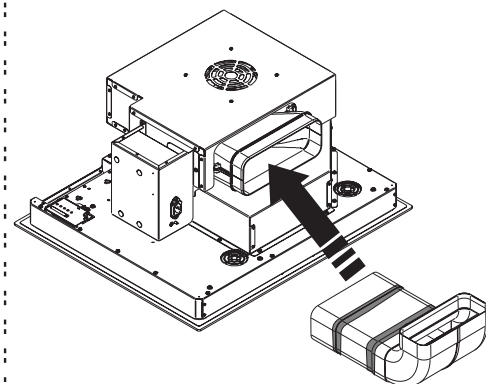
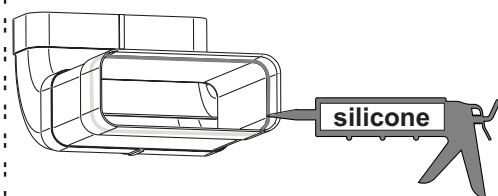
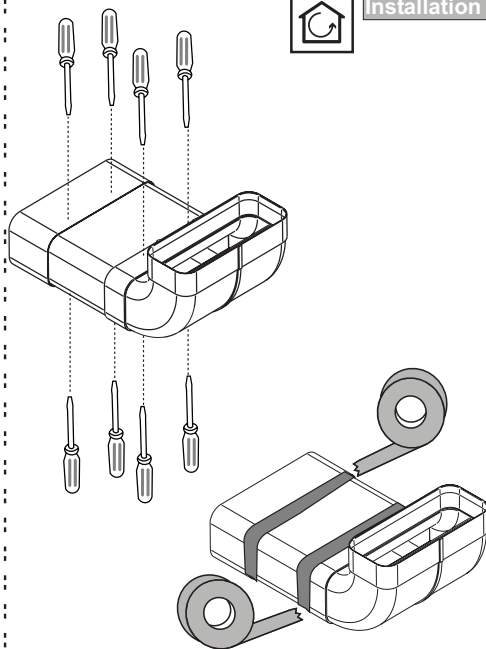
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## Installation C



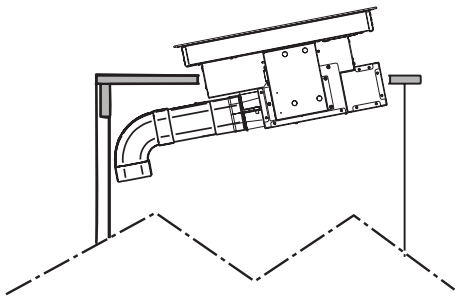
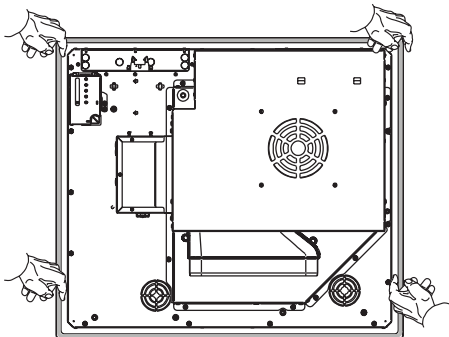
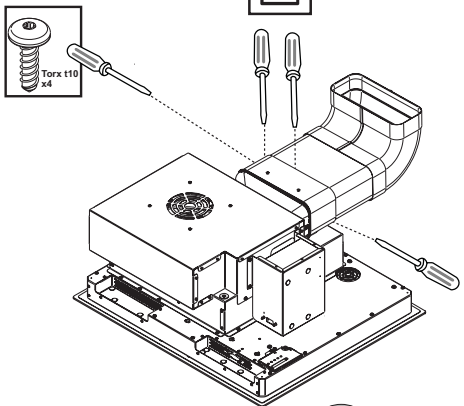
## Installation D



Installation C



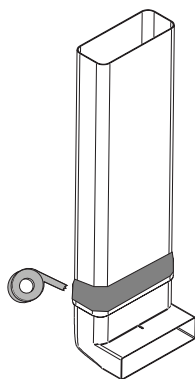
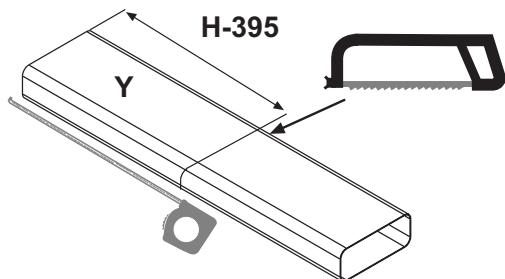
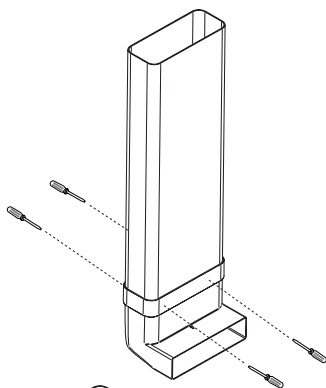
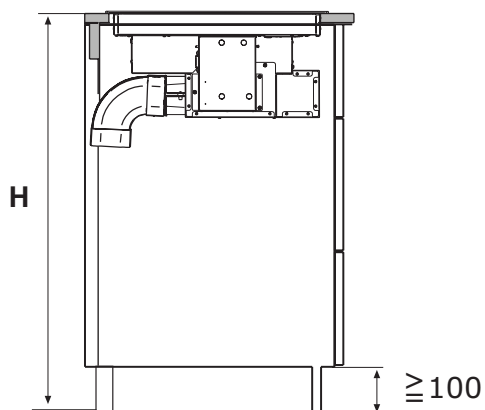
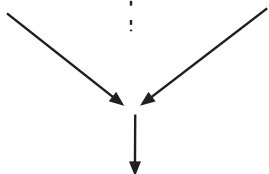
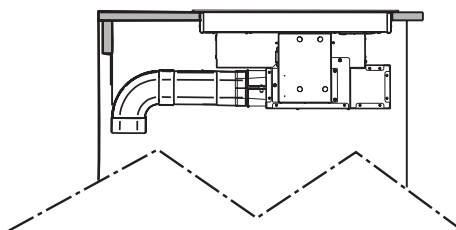
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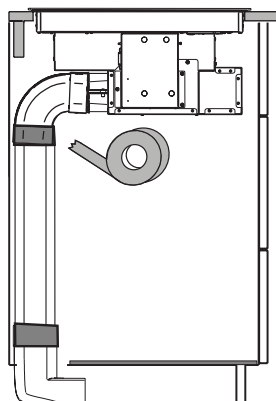
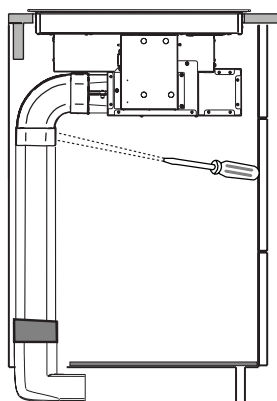
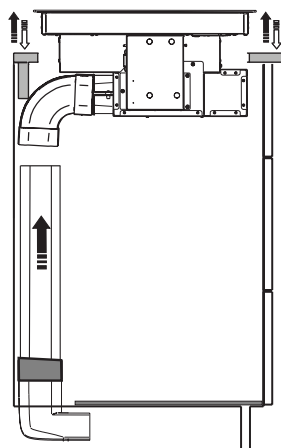
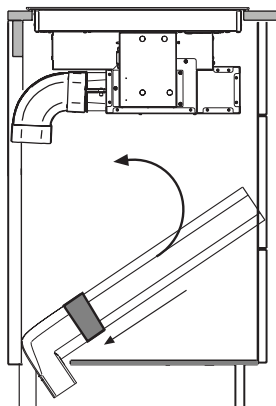


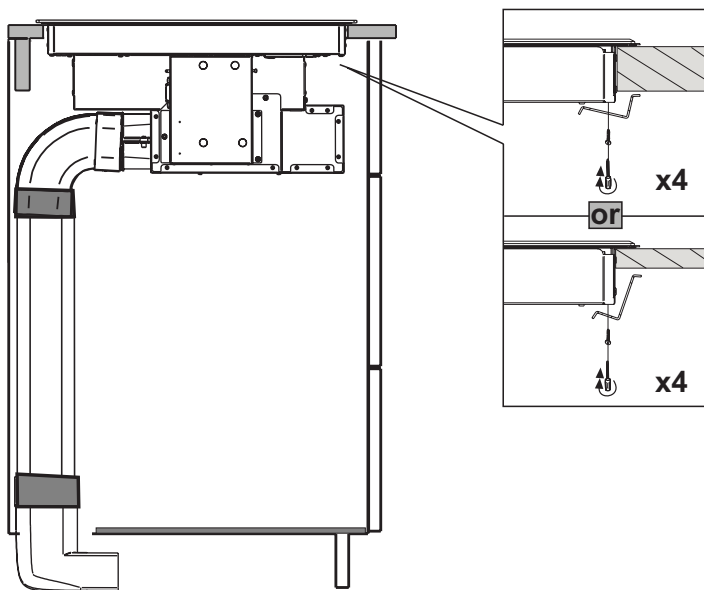
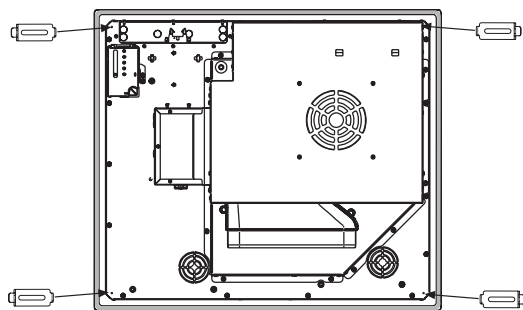
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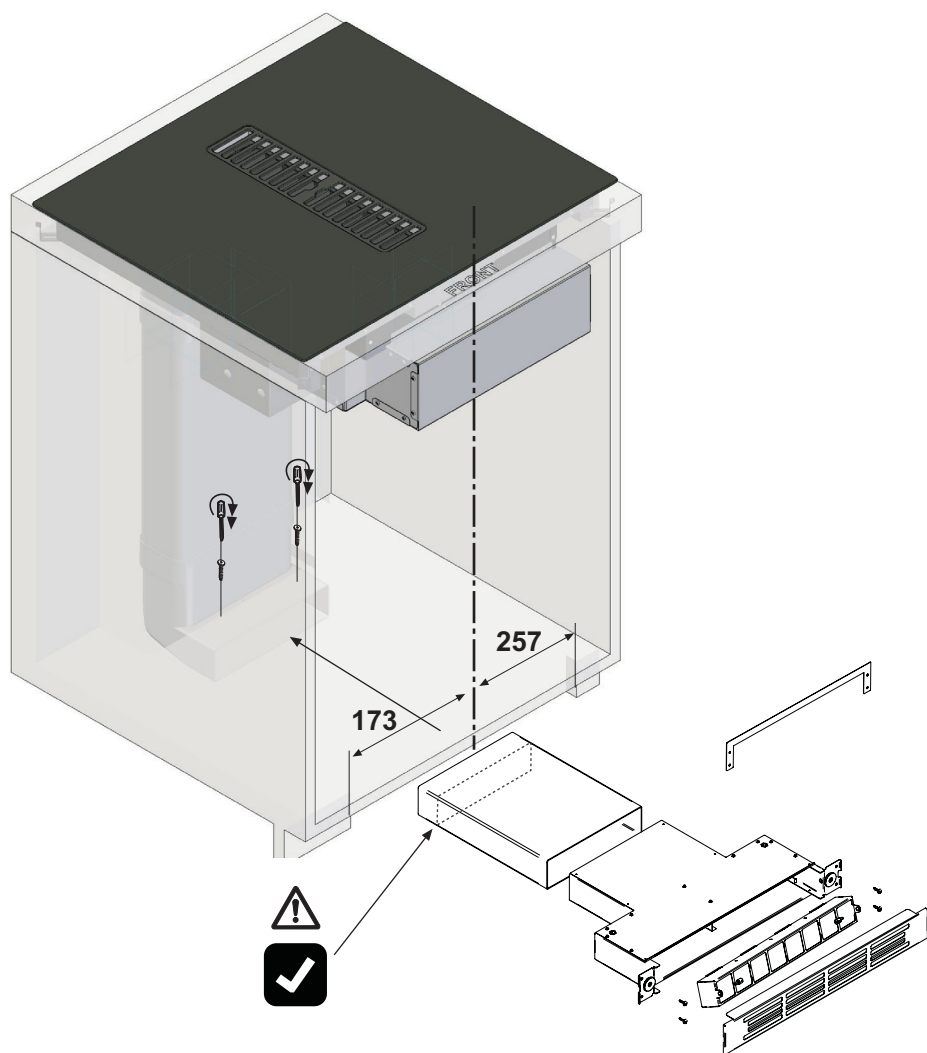


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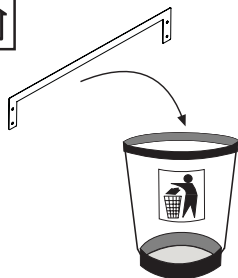




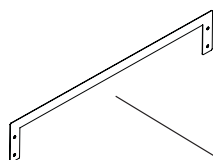
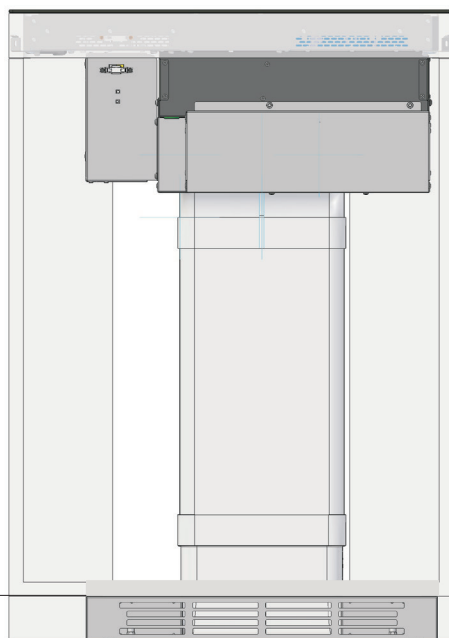




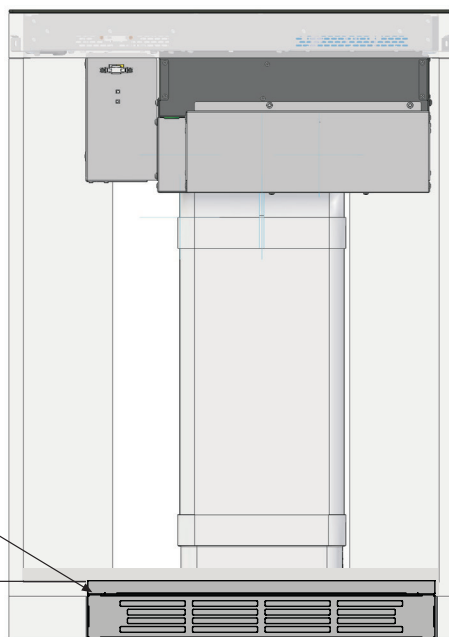




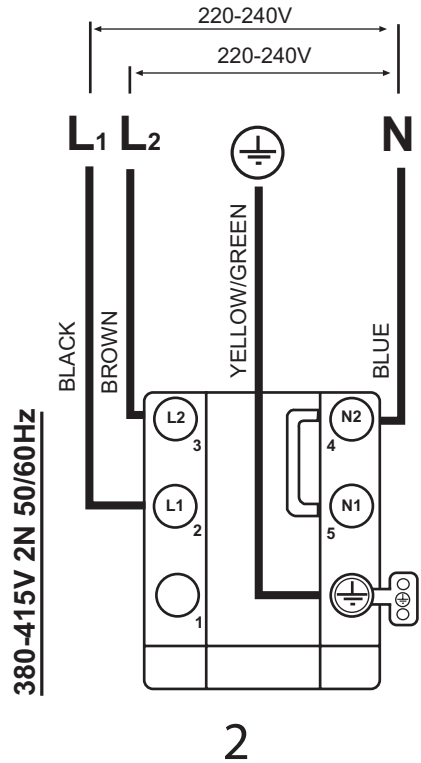
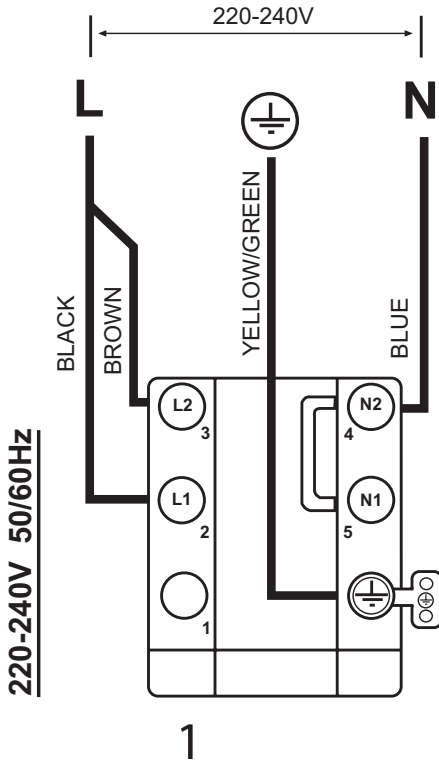
60



80



## Electrical connection diagram



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

Scheme 1: for 1 phase (220-240V~ 1N), total power absorbed 7,4kW (7,4kW for phase)

Scheme 2: for 2 phase (380-415V~ 2N), total power absorbed 7,4kW (3,7kW for phase)

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

**Caution**

**T**his instruction handbook is conserved together with the ASPIRA 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.

**T**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.

**T**his 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.

**C**hildren must not be allowed to play with the appliance.

**M**ake 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.

**T**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.

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

**P**rior to proceeding with the installation, check to make sure there are no visible signs of damage to 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.

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

The 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  $0.005+j0.005[\text{Ohm}]$ .

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.

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

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

**A**lways keep the cooking areas and underside of food containers perfectly dry.

### Fire hazard

**O**il and grease that are too hot will catch fire quickly.

**D**o not leave overheated oil or grease unsupervised.

**I**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.

**W**ARNING: Fire hazard: do not leave objects on the cooking surface.

### Burn hazard

**C**AUTION: This appliance and its accessible parts become very hot during use.

**P**ay attention to avoid touching the heating elements.

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

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

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

### Suitable food containers

**O**nly 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.

**T**o find whether receptacles are suitable, check whether they are attracted by a magnet.

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

## Non-suitable food containers

**N**ever 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.

**D**o 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

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

**T**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.

**T**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).

**D**o 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.

**I**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.

**I**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.

**T**he 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.

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

**A**ny 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 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.

**N**otice 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.

**W**arning: 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.

**I**n 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.

**I**n 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.

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

**T**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.



## Noise emissions

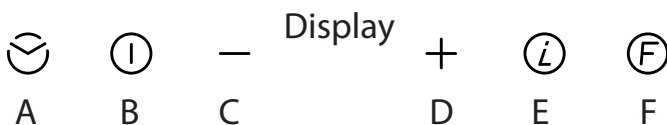
**I**nduction can generate slight noise emissions, which can vary depending on the material, type of pot and power setting selected.

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

**U**se 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.

**W**hen 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.



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).

**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.

**F:Filter reset key:** when touched, this key will reset the warnings on anti-grease metal filter (1) saturation and replacement of carbon filter (2).

(1) 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).

(2) **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:** Touching the key will directly activate the motor intensive speed (6th speed, timed for approximately 8 minutes).

**The timing of the 6th speed is active only in suction mode.**

## 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  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 "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.

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
P	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

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.

### Bridged mode zone 3-4

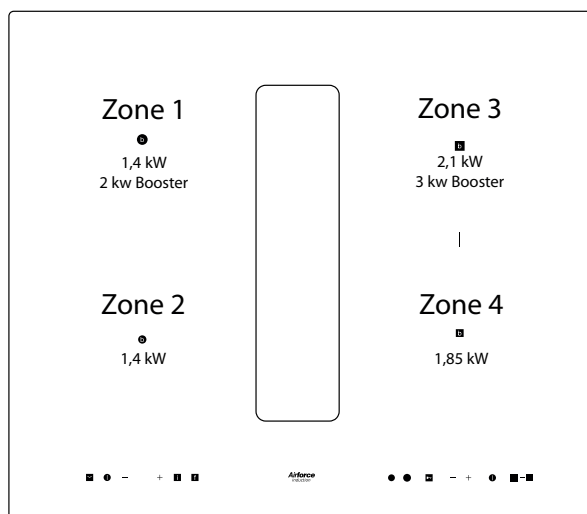
The Bridge function allows use of two cooking zones simultaneously as if they were one, allowing use of fairly big saucepans to cover two adjoining cooking zones.

To activate this function, simultaneously select two adjoining cooking zones; on one of the two the symbol ( 8 ) appears while on the other, the cooking power is displayed which must be set using the + and - keys.

To disable the Bridge function, simultaneously press a second time the keys in the two cooking zones.

ATTENTION: the Bridge function can only be activated on two zones 3-4.

If the bridge function is on, only one booster can be on, and only on the cooking zones that are not in Bridged 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.
<u>u</u>	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.



Er03 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.





