

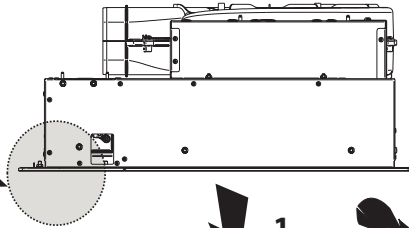
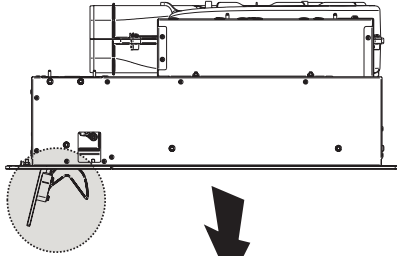


INNOVA Slim

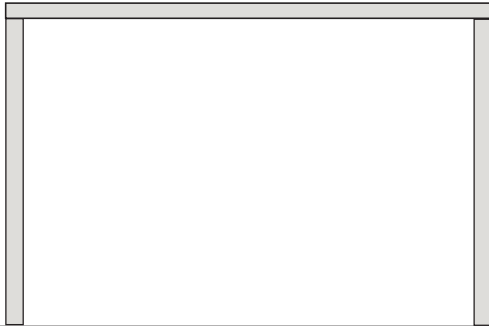
D	MONTAGE- UND GEBRAUCHSANWEISUNG
GB	INSTRUCTIONS ON MOUNTING AND USE
F	PRESCRIPTIONS DE MONTAGE ET MODE D'EMPLOI
NL	MONTAGEVOORSCHRIFTEN EN GEBRUIKSAANWIJZING
ES	MONTAJE Y MODO DE EMPLEO
I	ISTRUZIONI DI MONTAGGIO E D'USO

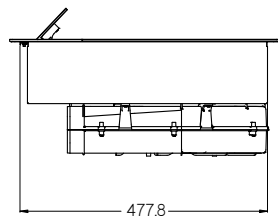
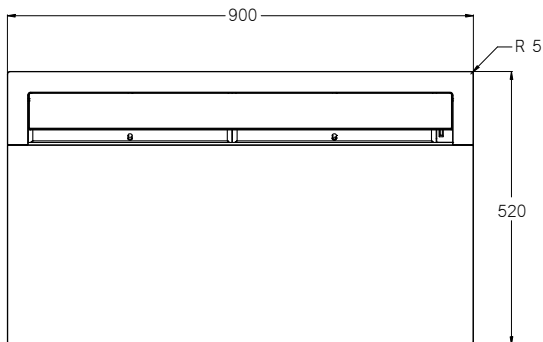
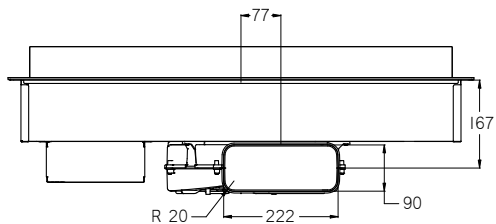
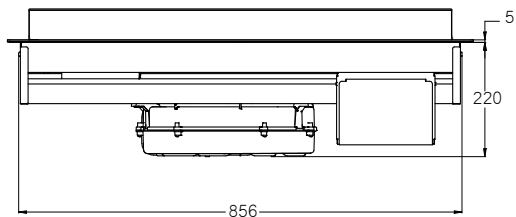


- IT** *Per tutte le operazioni di installazione e manutenzione utilizzare guanti da lavoro*
- EN** *Always wear work gloves for all installation and maintenance operations*
- DE** *Bei allen Installations- und Instandhaltungsarbeiten immer Schutzhandschuhe tragen.*
- FR** *Munissez-vous de gants de 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 inštalčných a údržbárskych prácach používajte ochranné pracovné rukavice.*
- HU** *Valamennyi üzembe helyezési és karbantartási művelethez használjon védőkesztyűt*
- BG** *за всички операции по инсталиране и техническо обслужване използвайте работни ръкавици.*



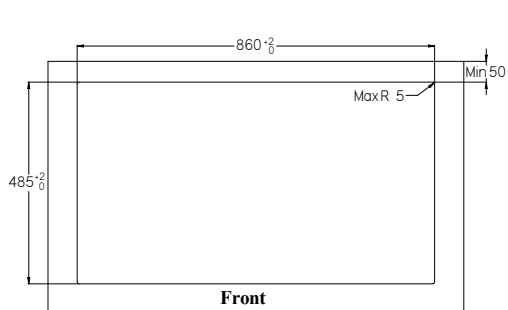
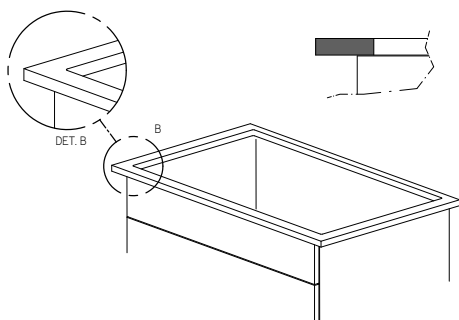
Closed



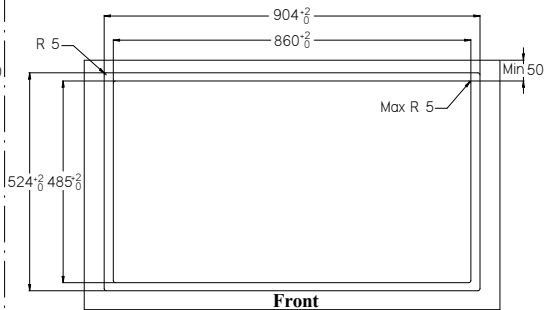
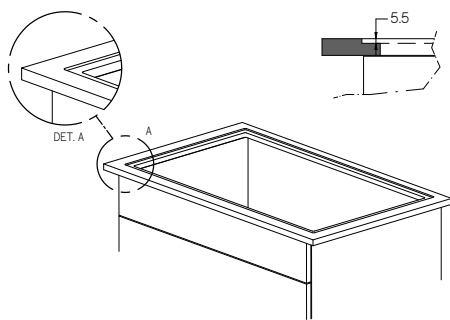


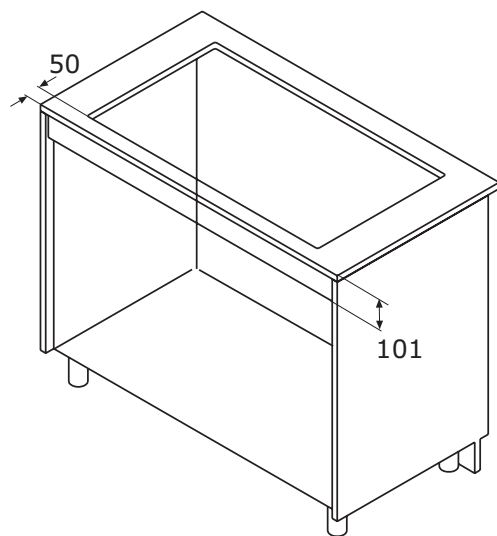
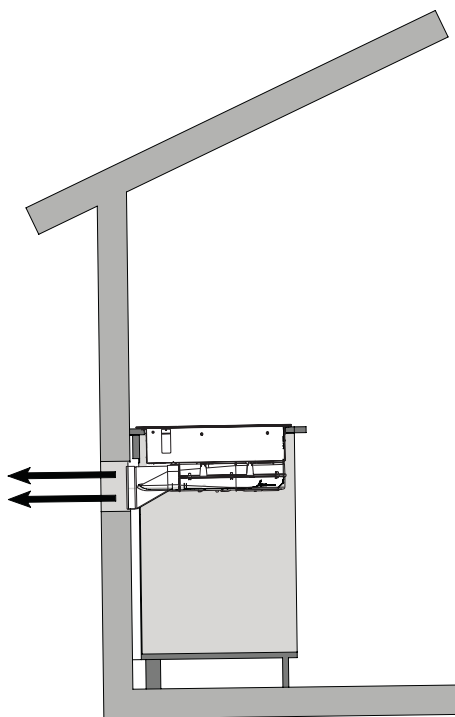
CUT OUT Innova Slim

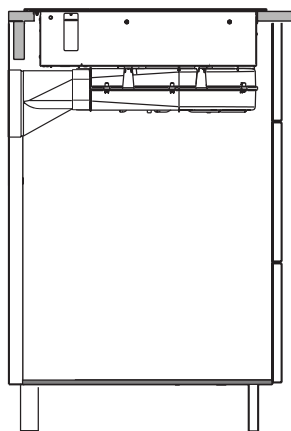
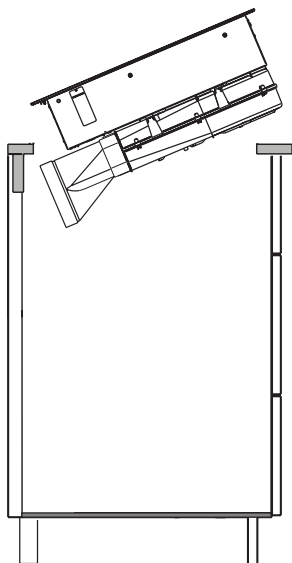
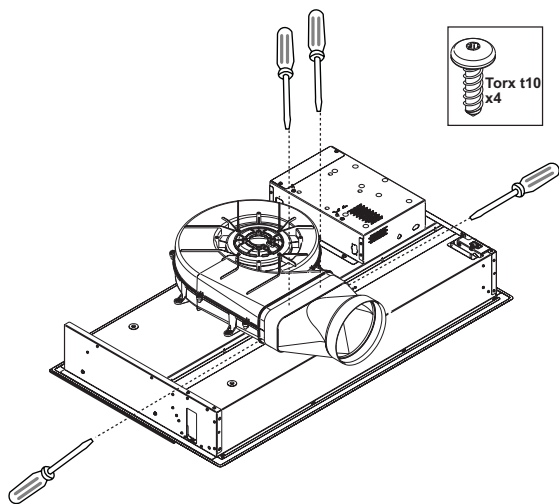
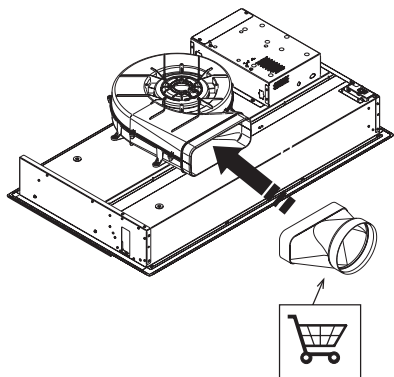
Standard installation

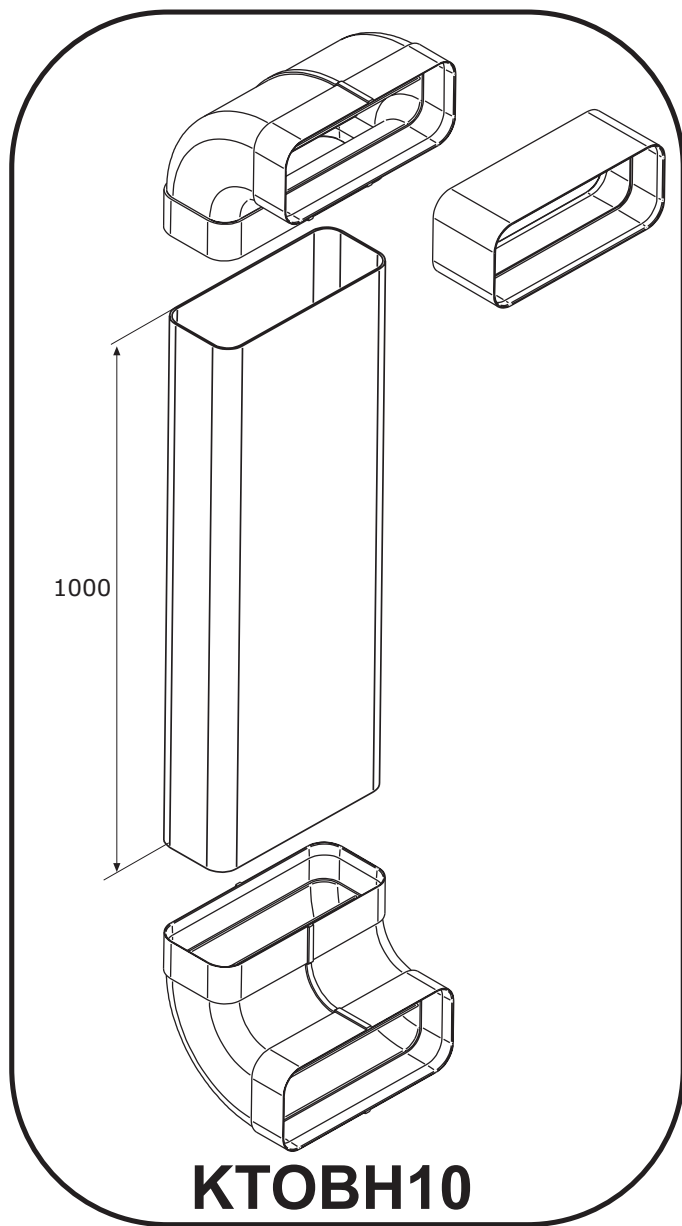


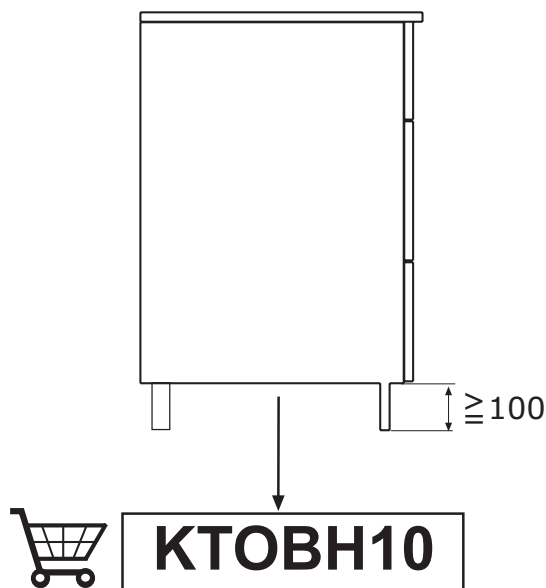
Flush top installation







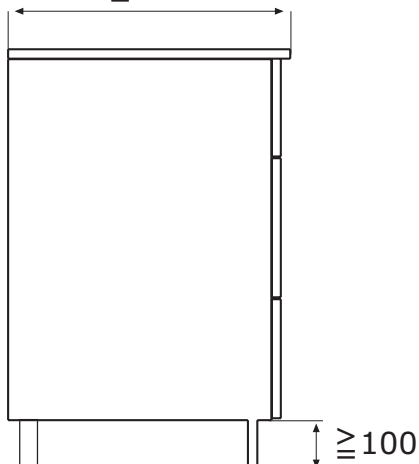




Installation A



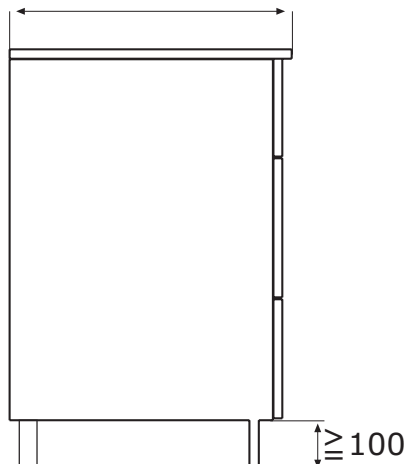
≤ 680



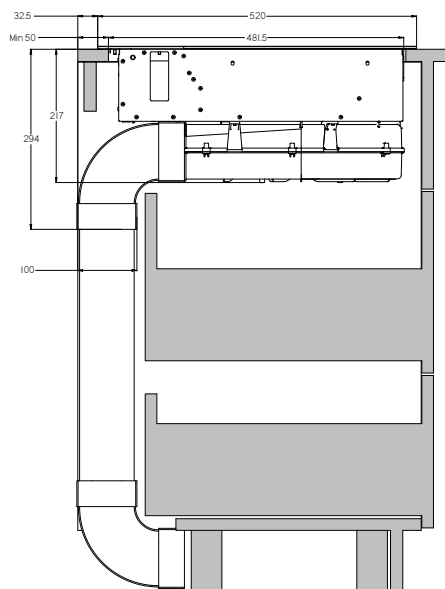
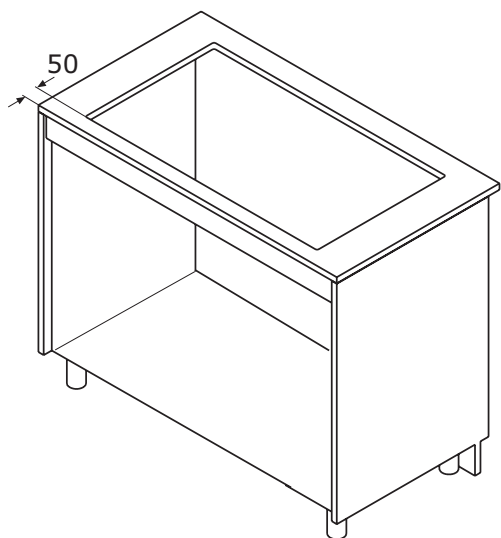
Installation B



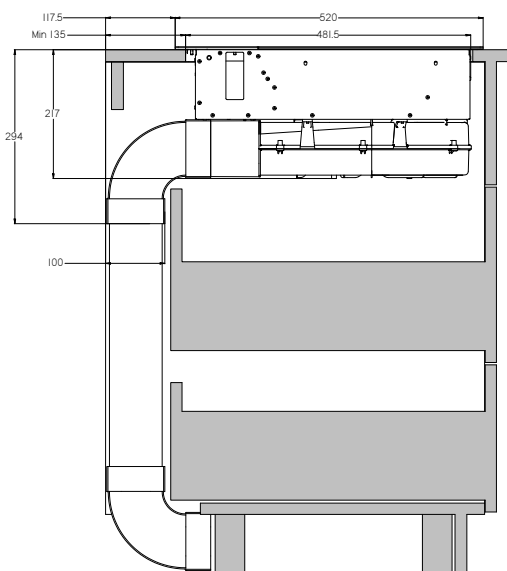
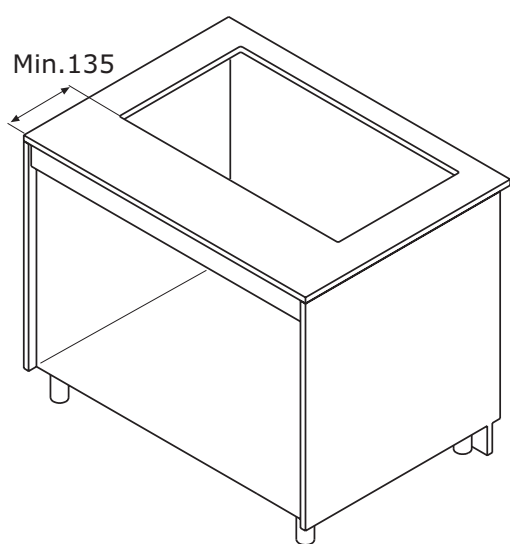
≥ 680



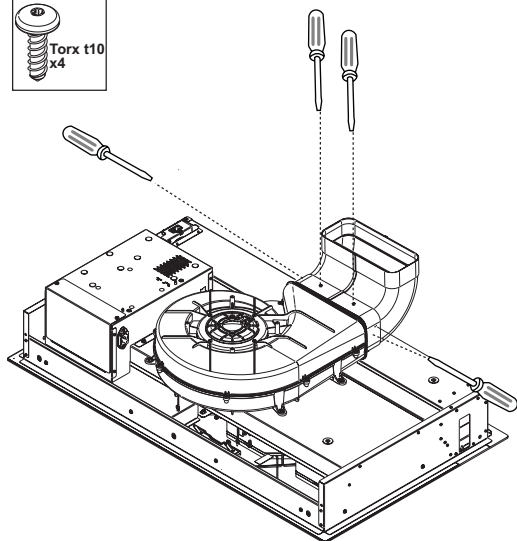
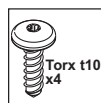
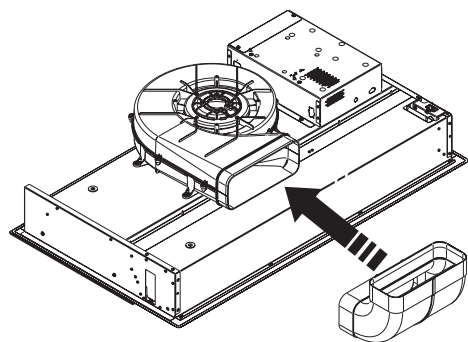
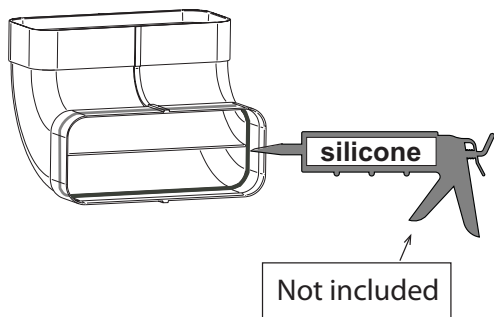
Installation A



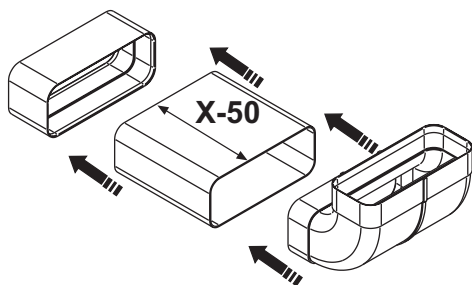
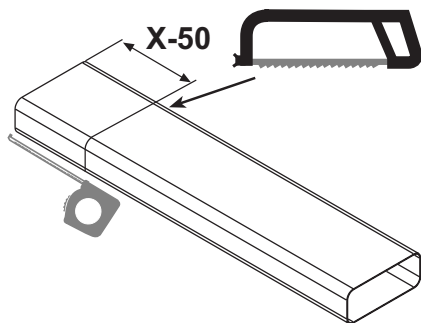
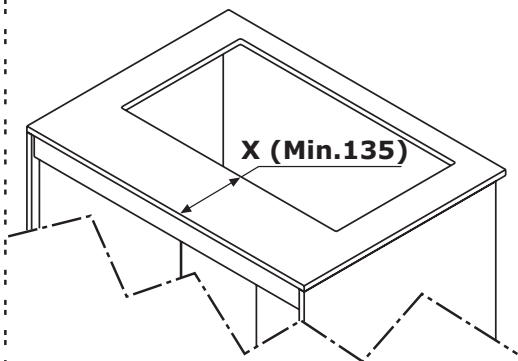
Installation B



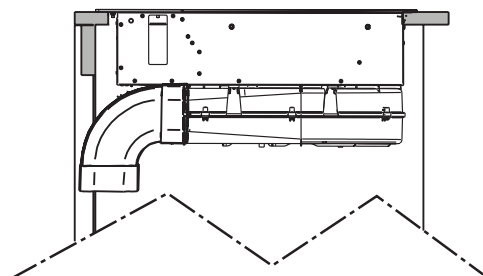
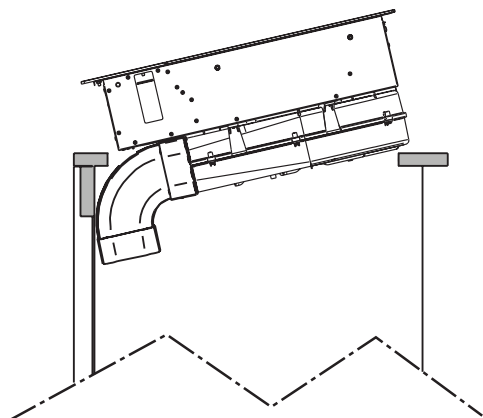
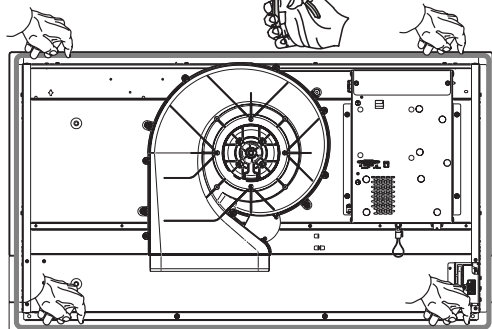
Installation A



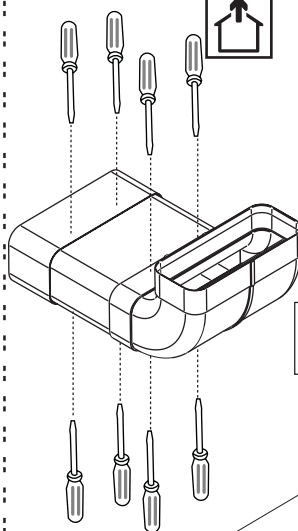
Installation B



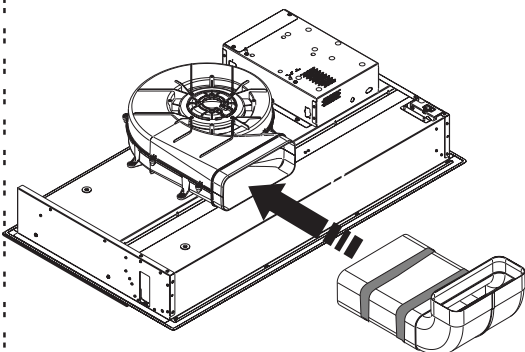
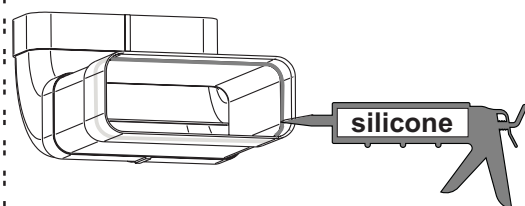
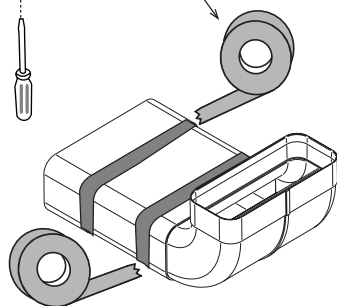
Installation A

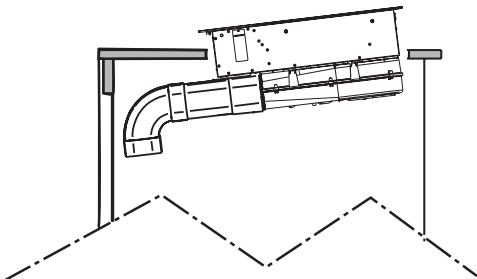
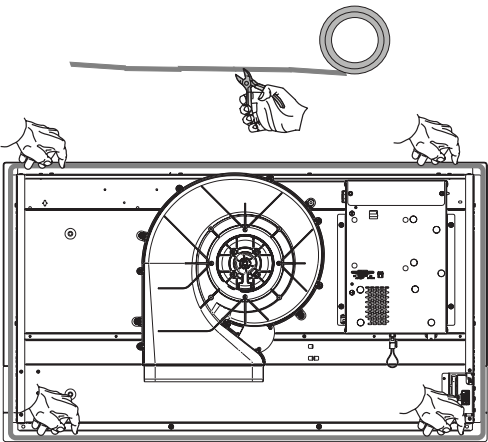
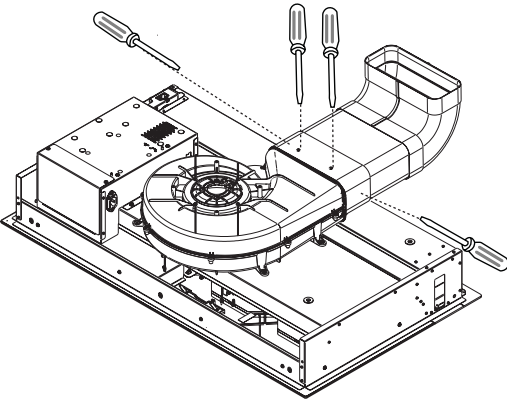


Installation B



Not included
we recommend pvc tape

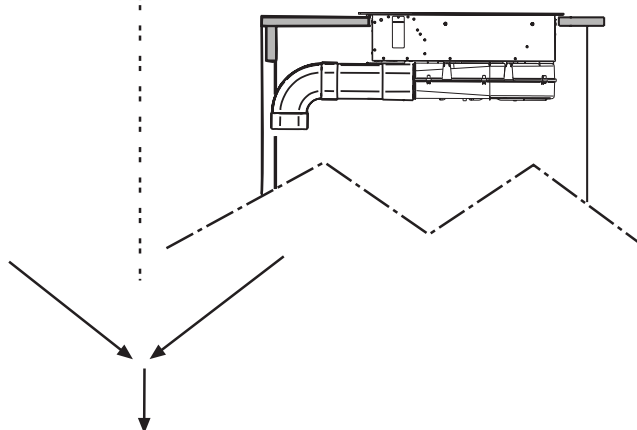




Installation A

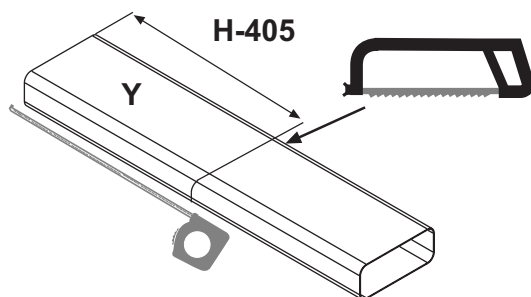
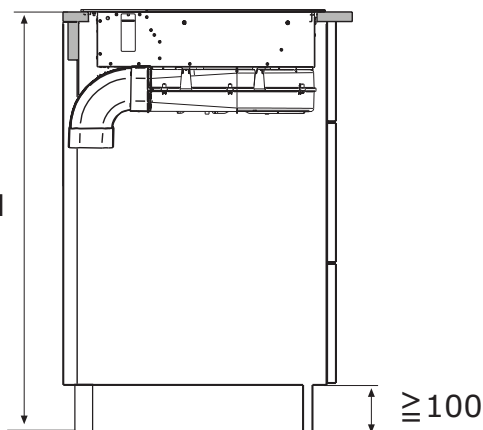


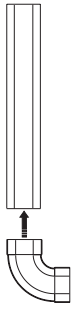
Installation B



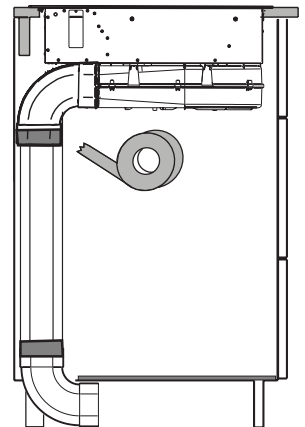
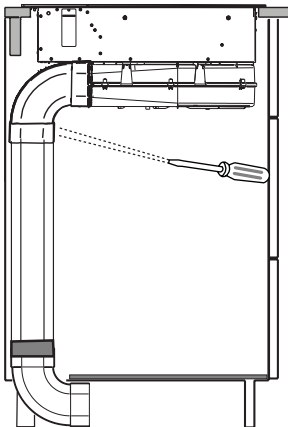
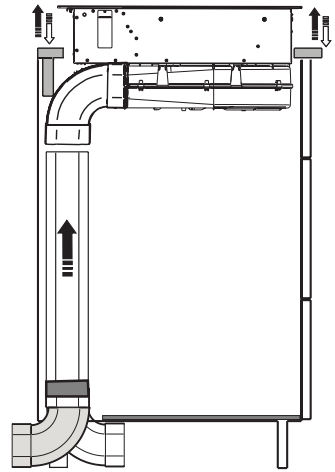
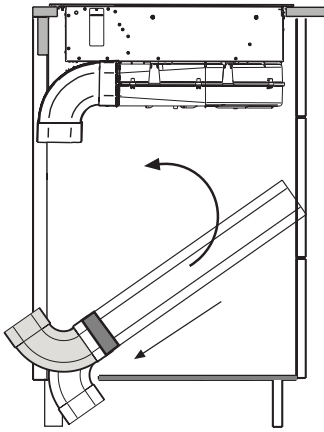
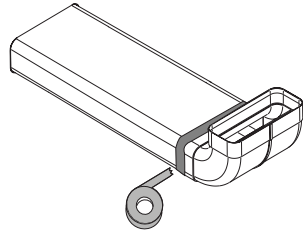
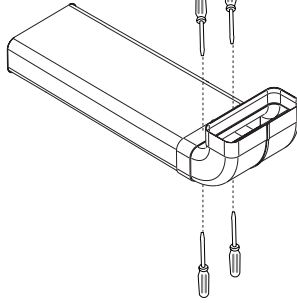
$Y = H - 405$

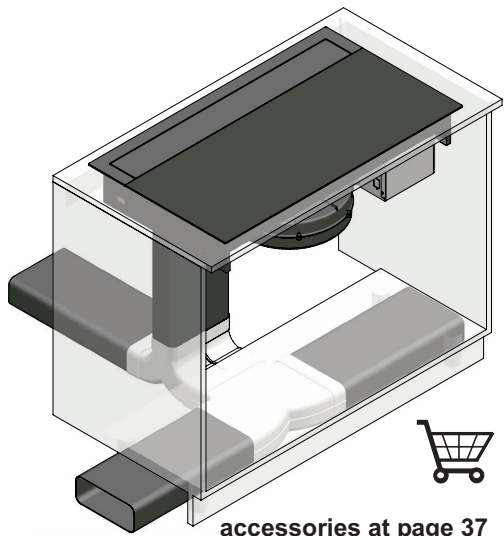
H



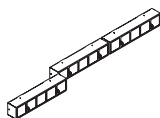


Y

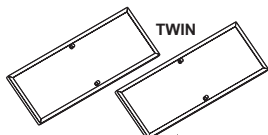




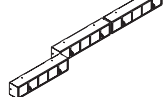
AFCFCAISOB01



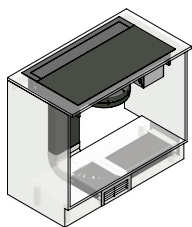
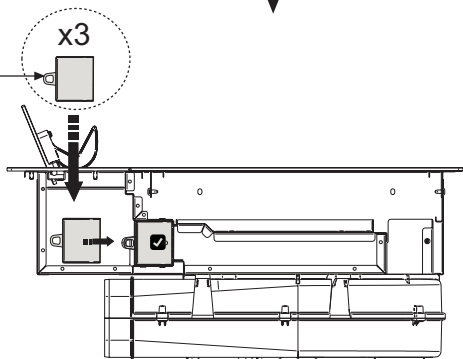
AFCFCAISOB02



AFCFCAISOB01

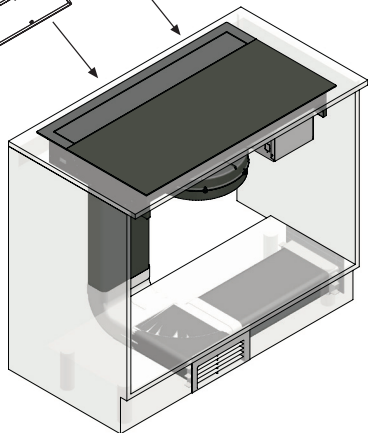
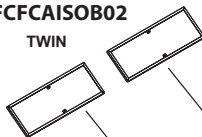


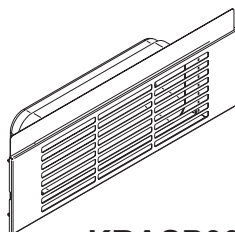
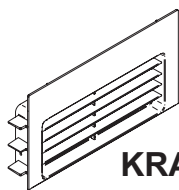
x3



AFCFCAISOB02

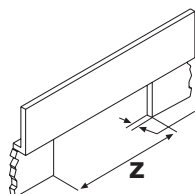
TWIN



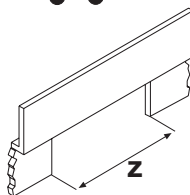


KRAS P009
(inox)

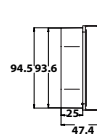
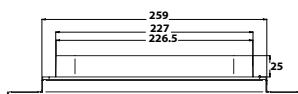
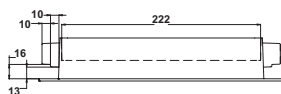
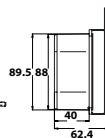
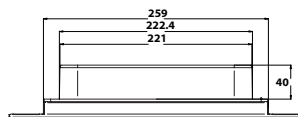
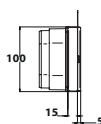
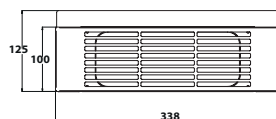
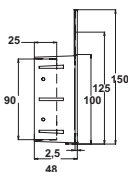
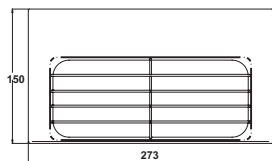
KRASP010
(BLACK)



X=13 Z=230
X=16 Z=250

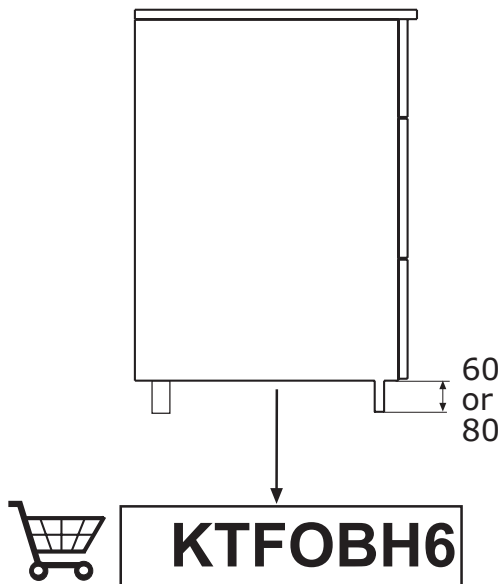


Z=300



accessories at page 37

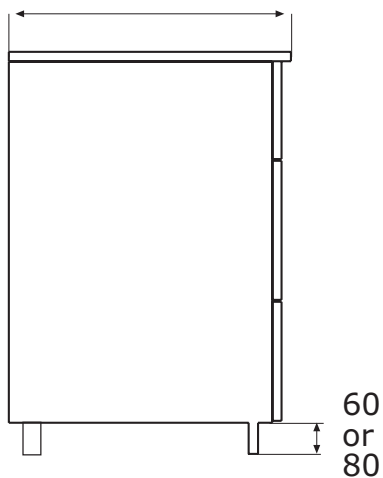




Installation C



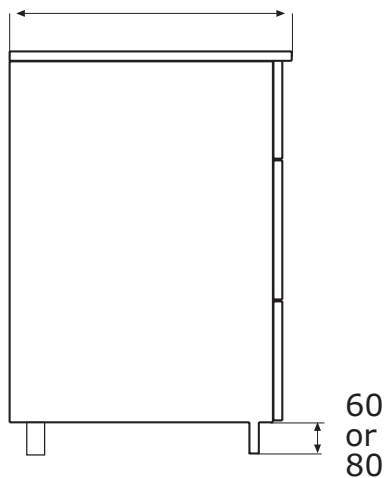
≤ 680

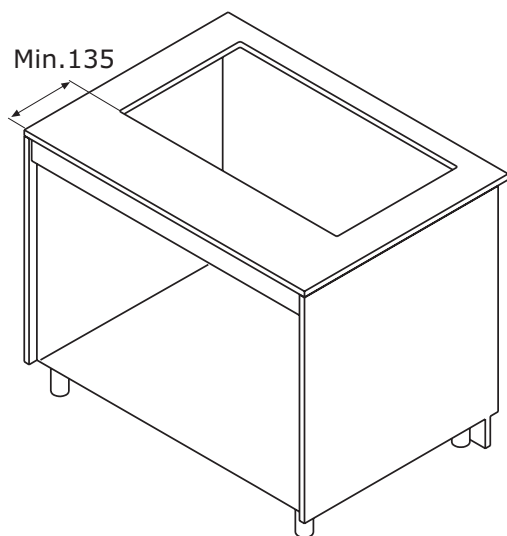
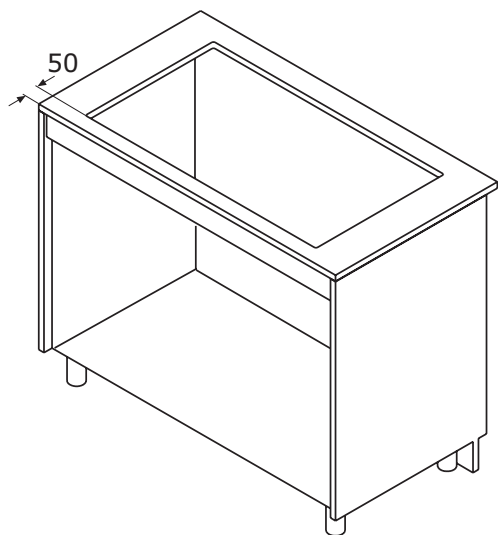


Installation D

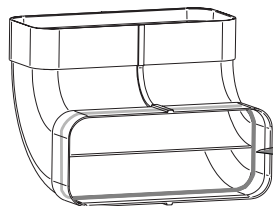


≥ 680



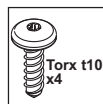
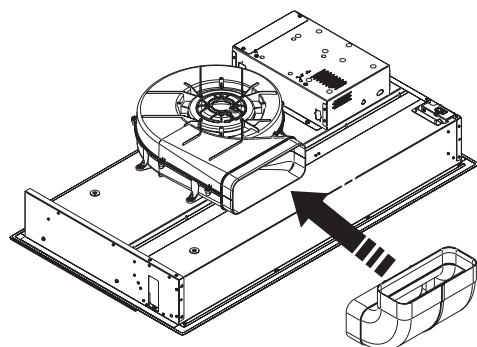


Installation C

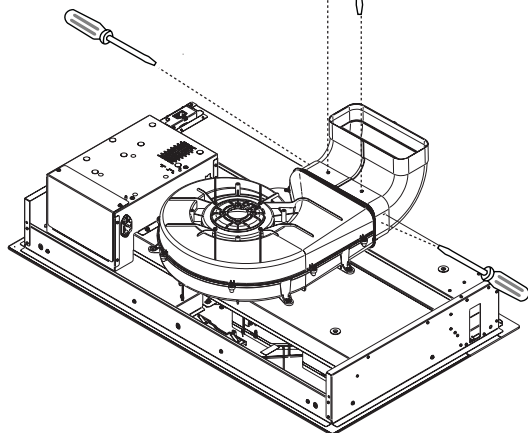


silicone

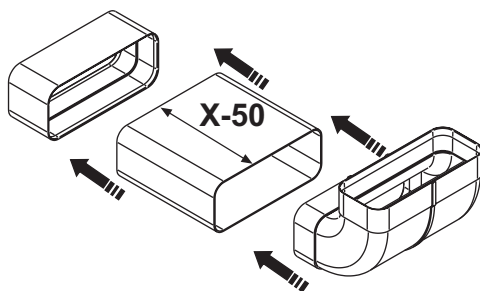
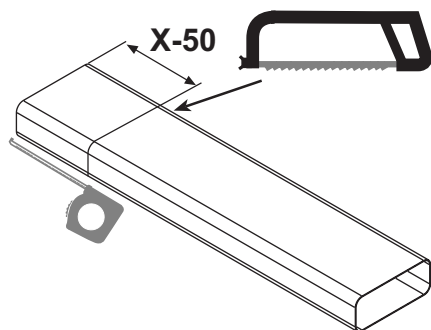
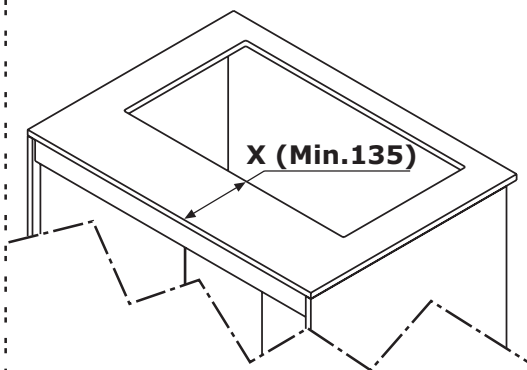
Not included



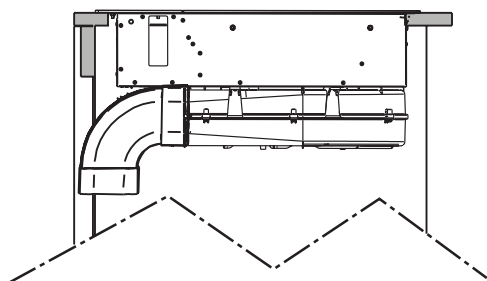
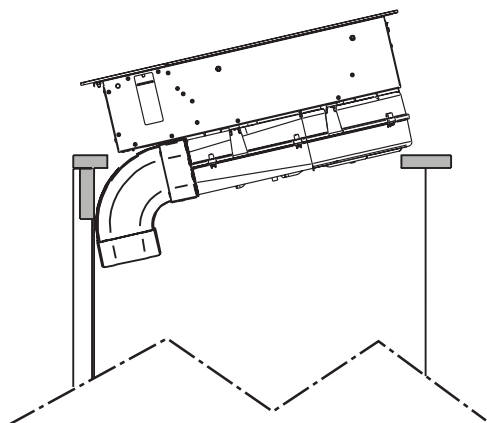
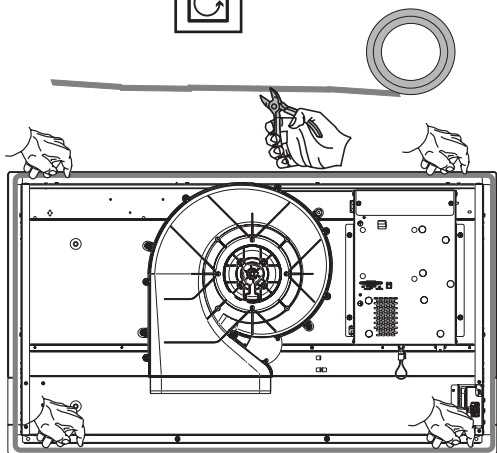
Torx t10
x4



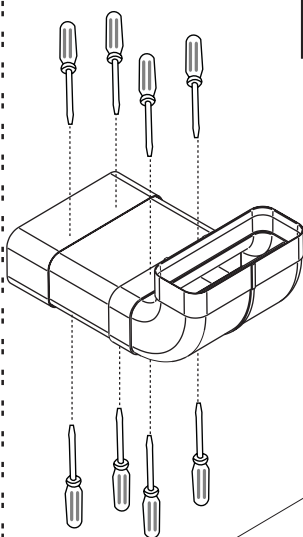
Installation D



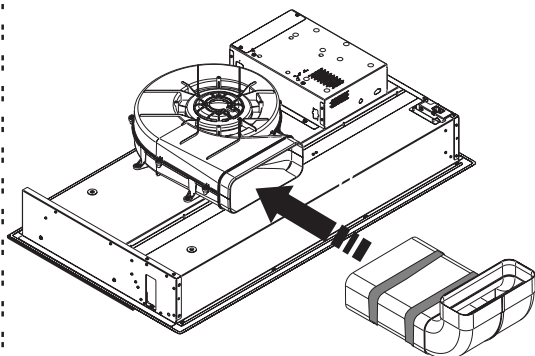
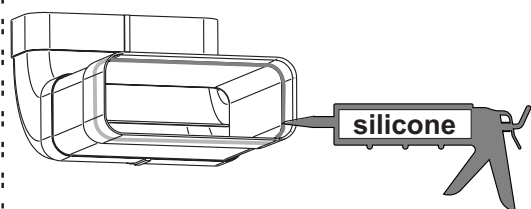
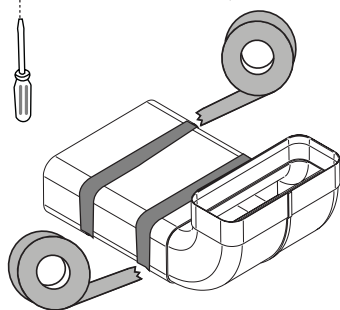
Installation C

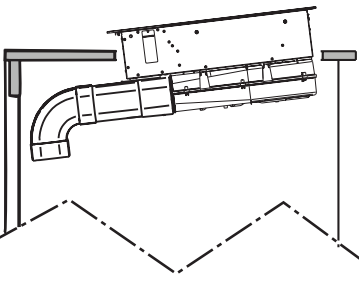
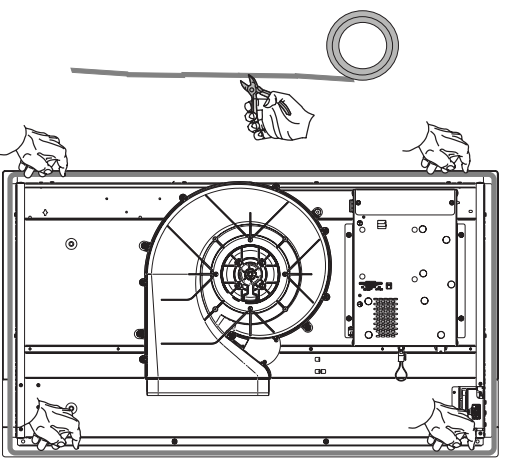
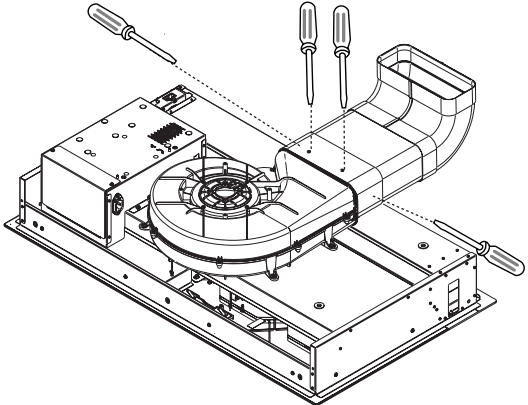


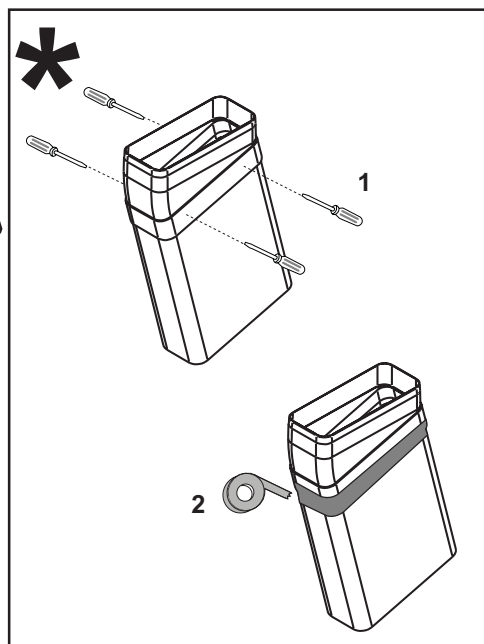
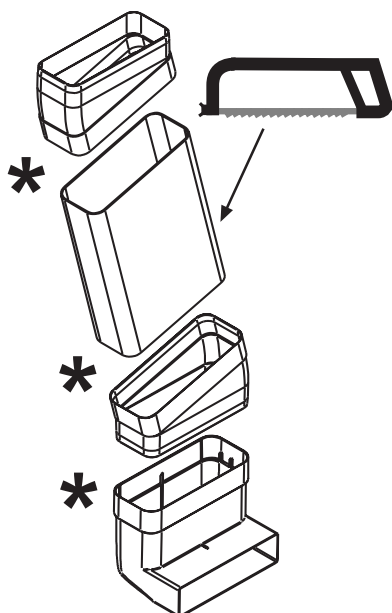
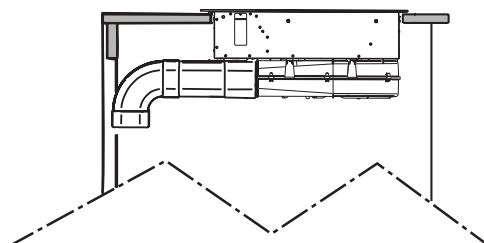
Installation D

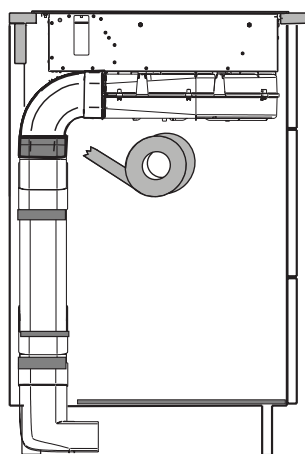
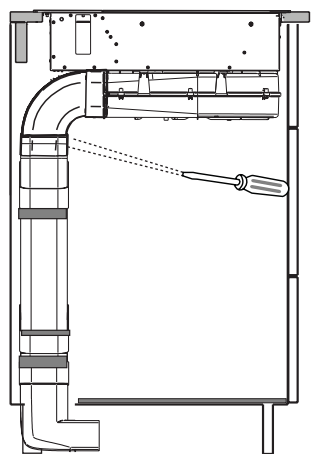
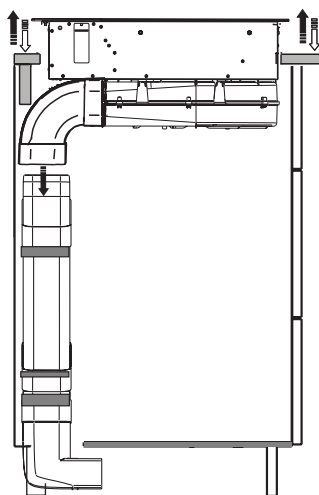
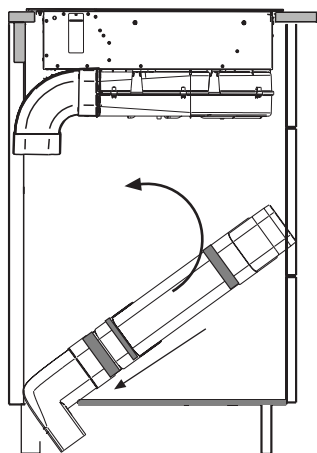


Not included
we recommend pvc tape



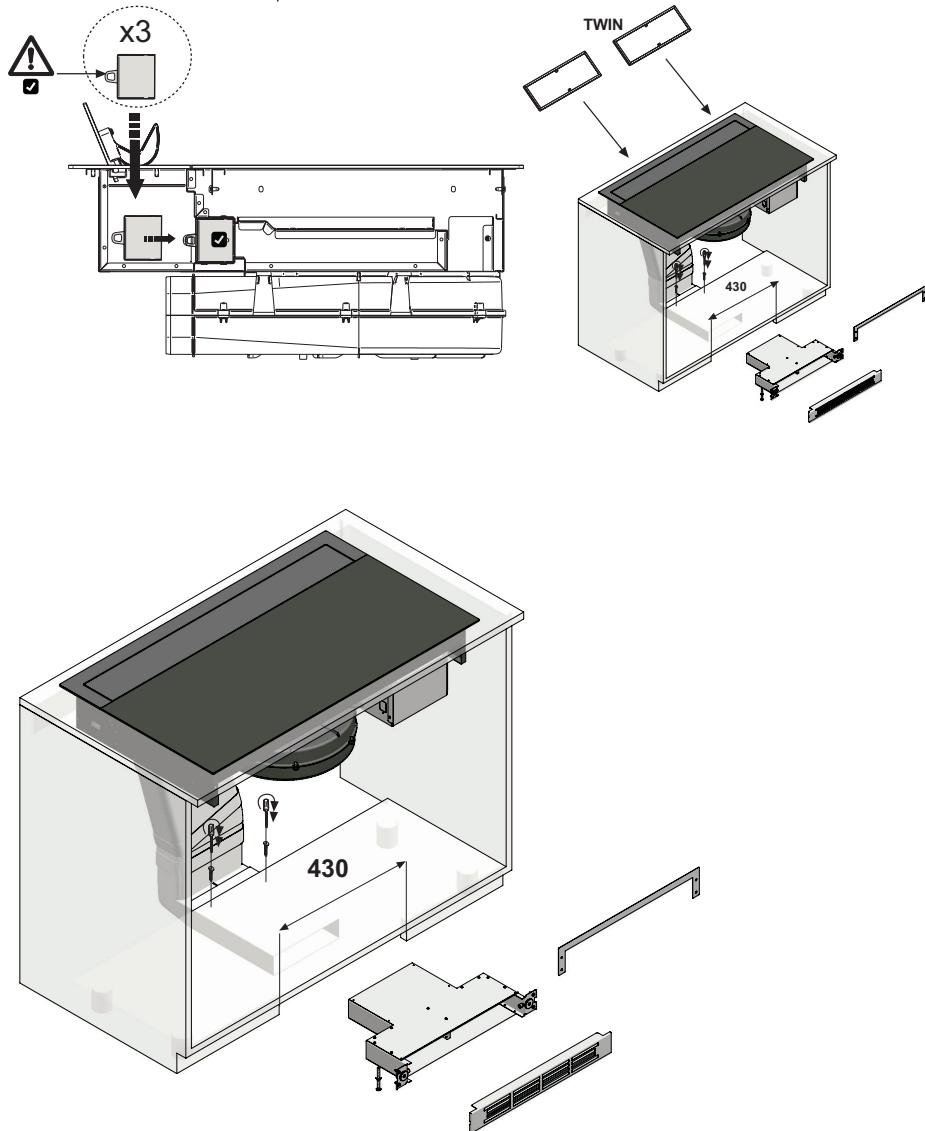


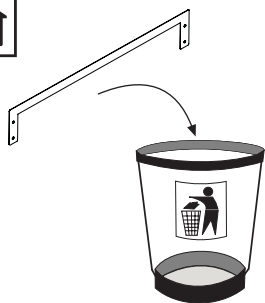




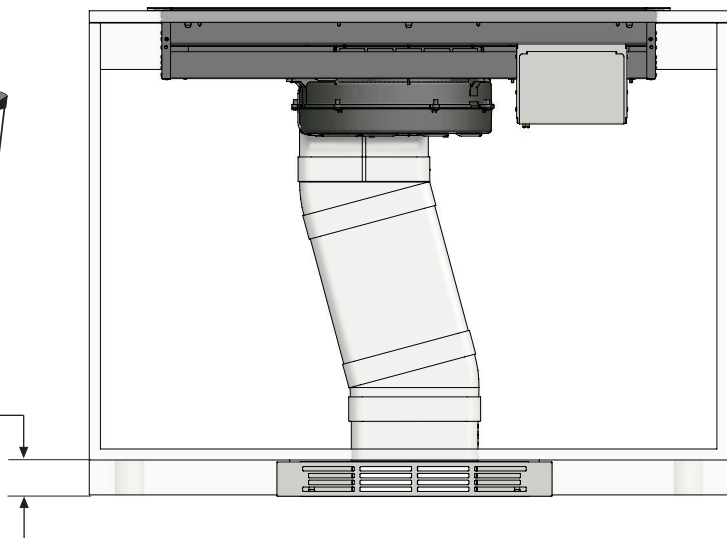
AFCFCAISOB01

AFCFCAISOB02

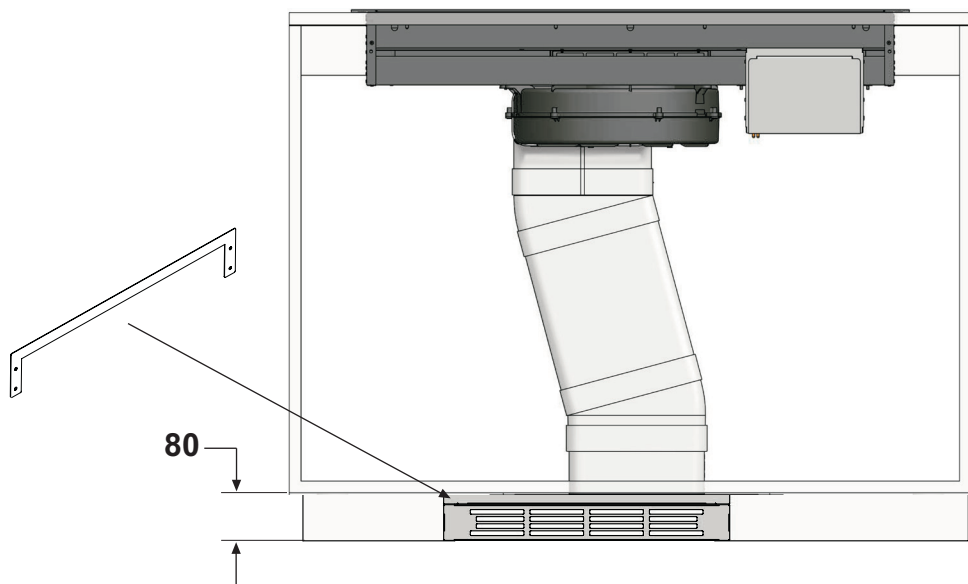




60



80



Kit for the extraction of air in the plumbing space of the kitchen base

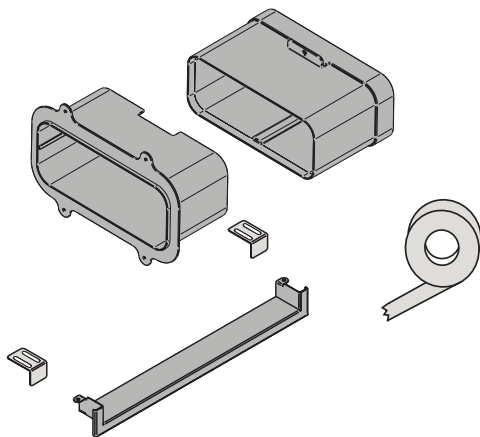
Kit d'extraction d'air dans le vide sanitaire

Kit zum Absaugen der Luft im Sanitärraum des Küchensockels

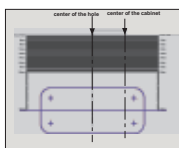
Kit voor het afzuigen van lucht in de sanitaire ruimte van de keukenbasis

Kit per l'estrazione nel vuoto sanitario

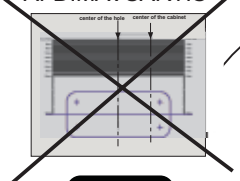
KRASP008

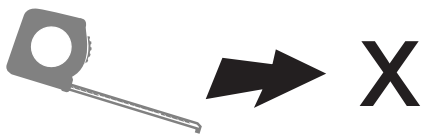


TEMPLATE-DIMA
Cod.
AFDIMAVSSLIM

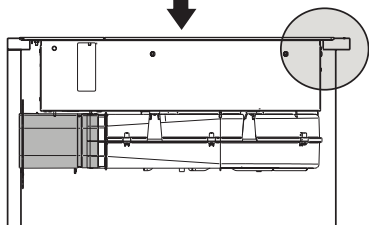


TEMPLATE-DIMA
Cod.
~~AFDIMAVSARTIS~~



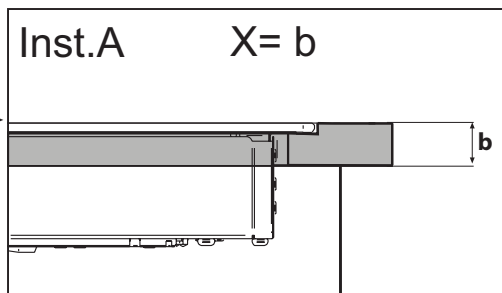


Top glass

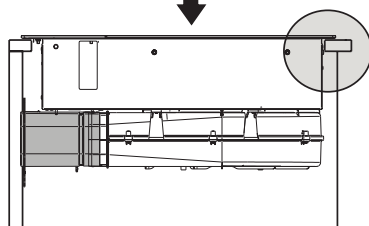


Inst.A

$X = b$

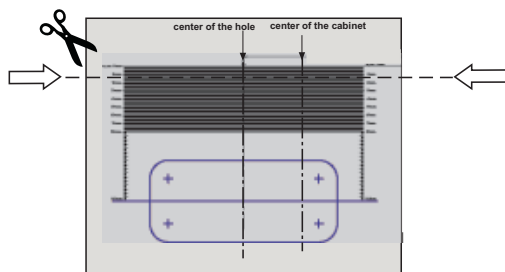
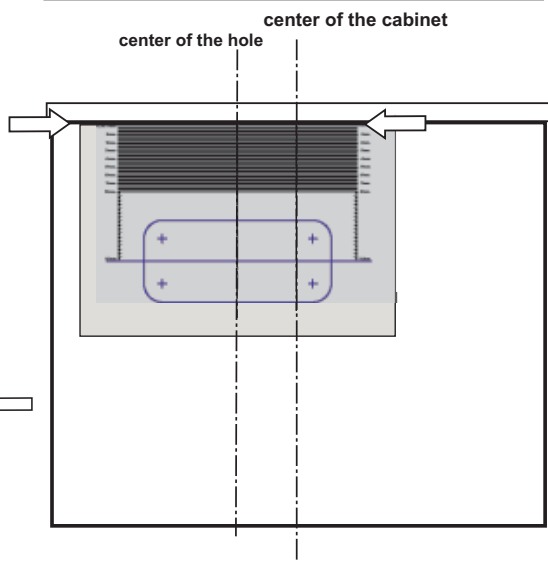
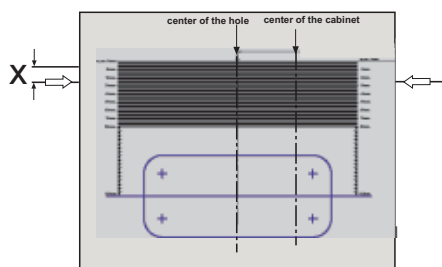
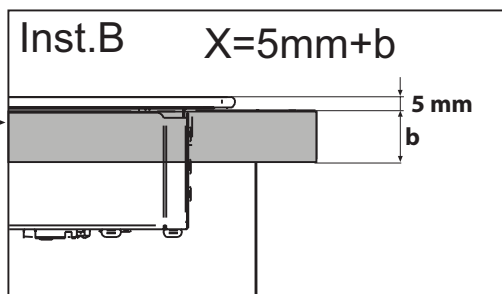


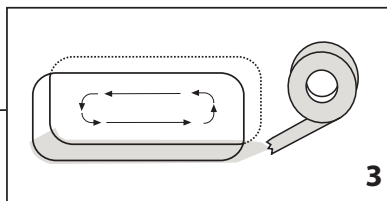
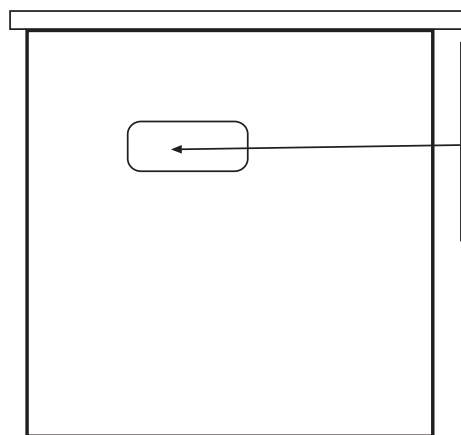
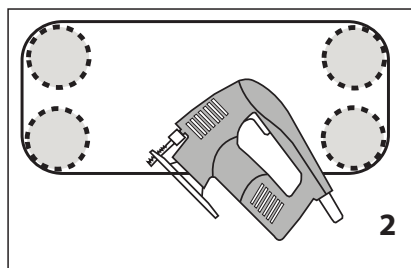
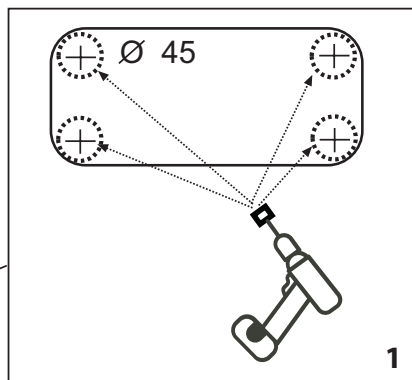
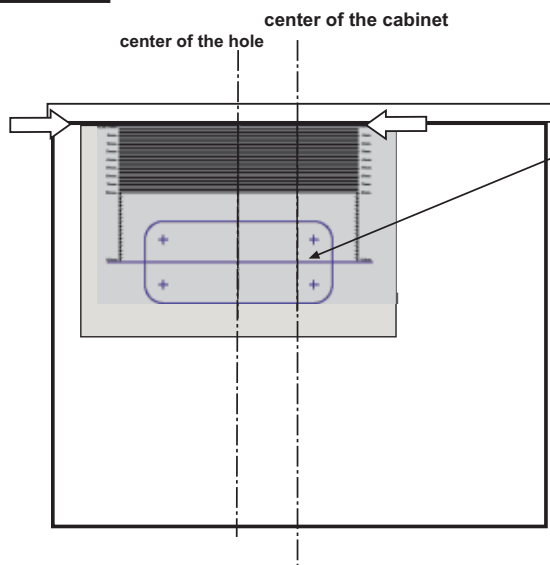
Top glass

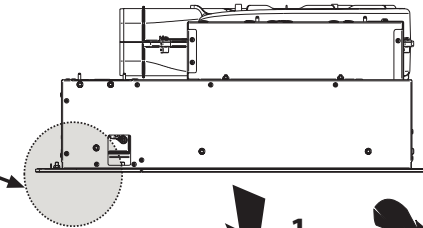
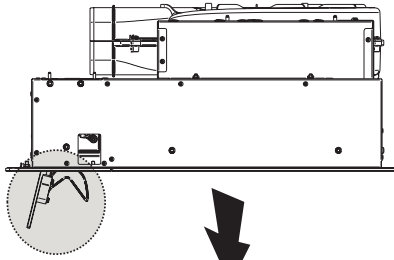


Inst.B

$X = 5\text{mm} + b$

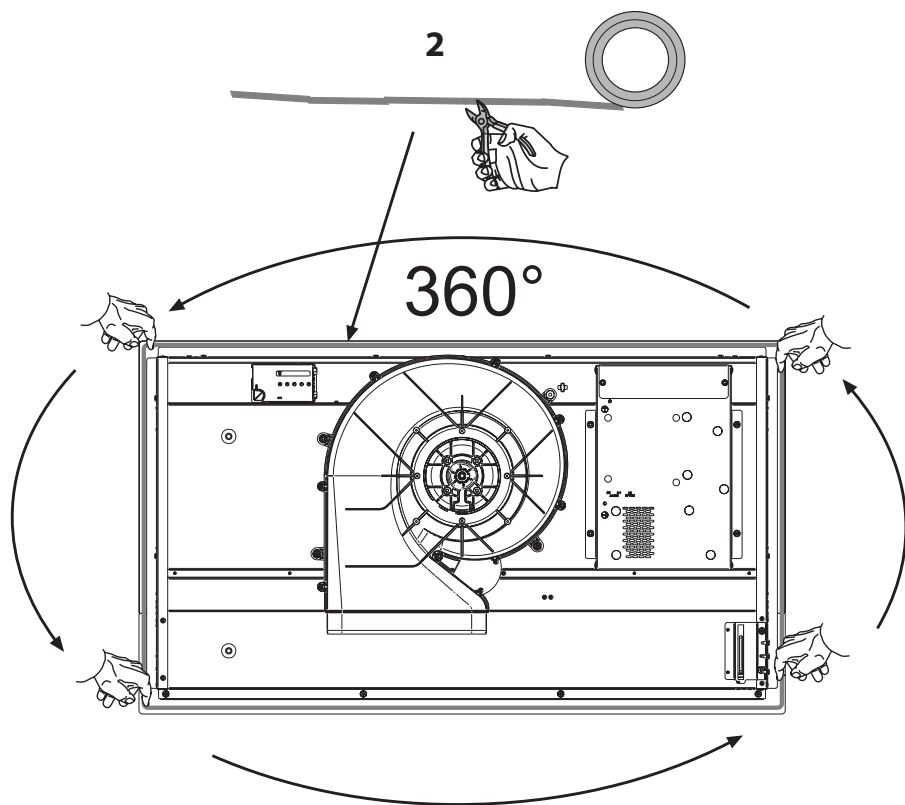


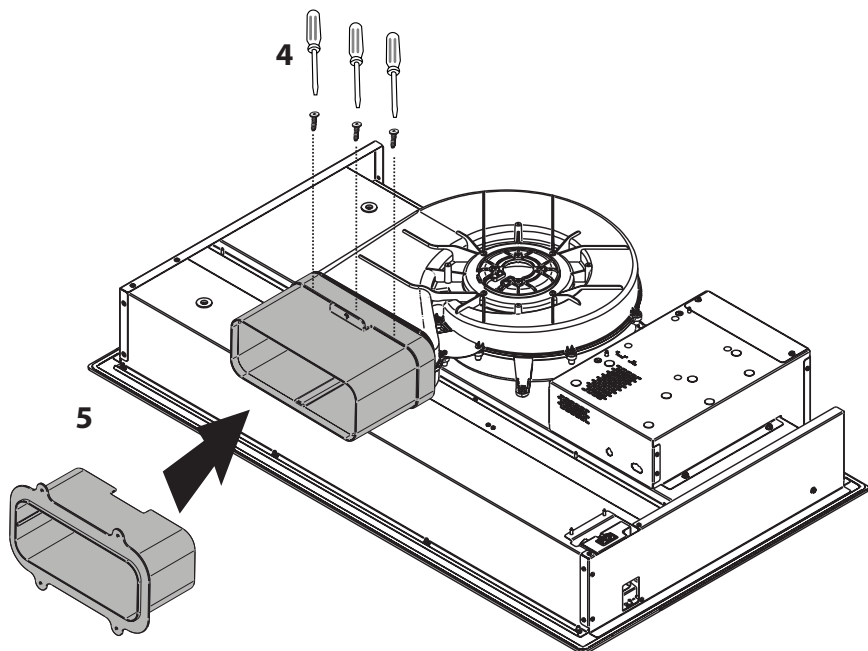
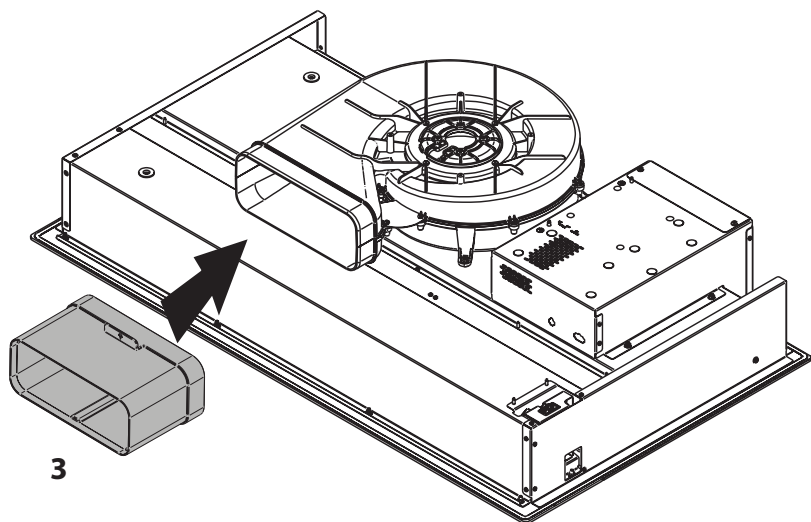


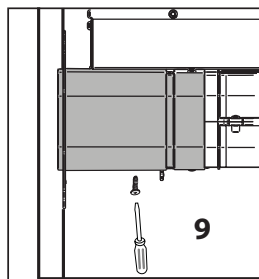
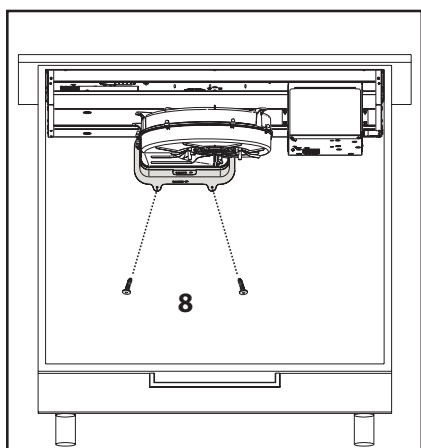
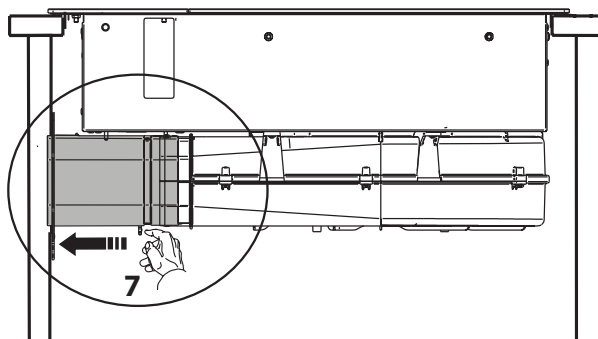
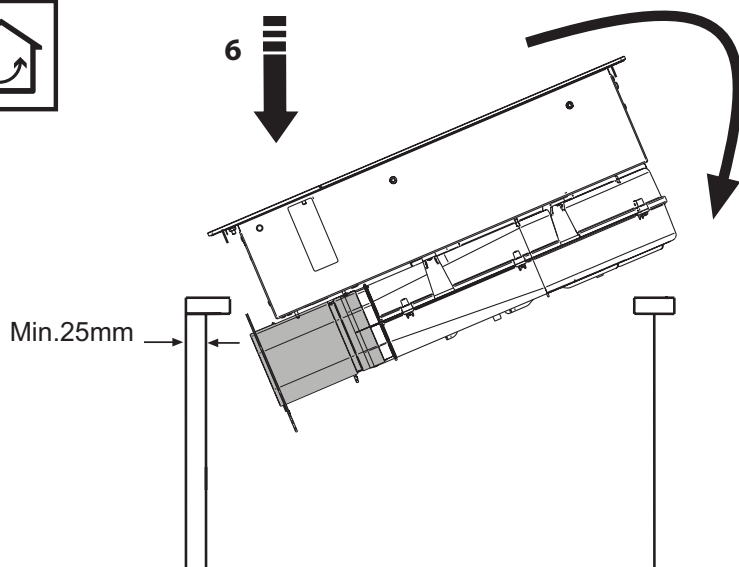


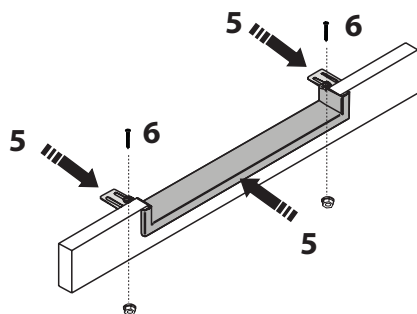
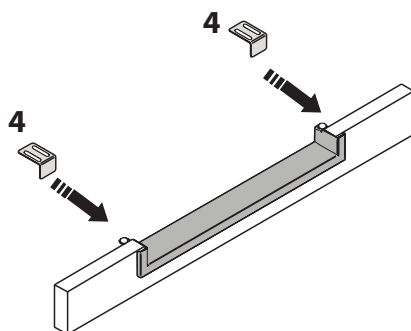
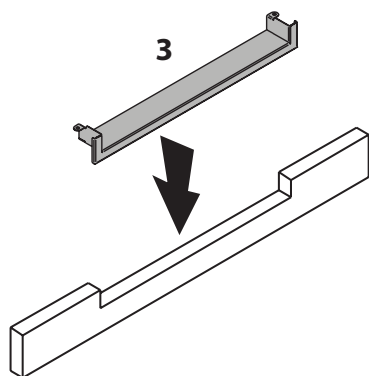
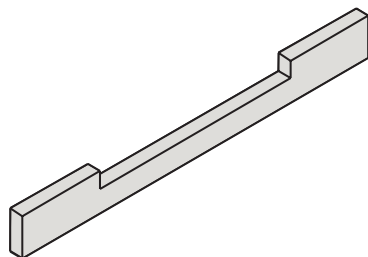
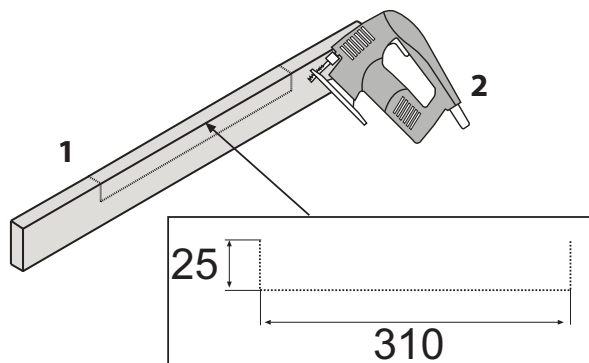
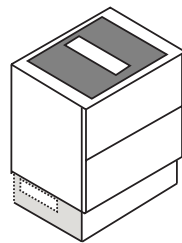
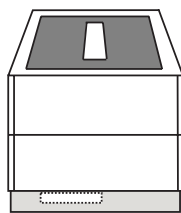
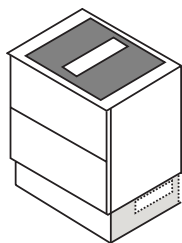
Closed











D Filter und Wasserauffangbehälter

Um die Wartung/Reinigung/Entfernung der Fett- oder Geruchsfilter durchzuführen, drücken Sie die Klappe an den in der folgenden Abbildung angegebenen Stellen nach unten.

DIESE WARTUNG MUSS BEI AUSGESCHLOSSENER ABSAUGUNG DURCHFÜHRT WERDEN.

GB Filters and water collector

To carry out maintenance/cleaning/removal of the filters and the water collector, press the flap downwards in the points indicated in the following figure.

THIS MAINTENANCE MUST BE CARRIED OUT WITH THE SUCTION OFF.

F Filtres et récupérateur d'eau

Pour effectuer l'entretien/le nettoyage/le retrait des filtres à graisse ou à odeur, appuyez sur la trappe d'unité d'aspiration aux endroits indiqués dans l'illustration suivante.

CET ENTRETIEN DOIT ÊTRE EFFECTUÉ AVEC L'ASPIRATION.

I Filtri e vaschetta raccogli acqua.

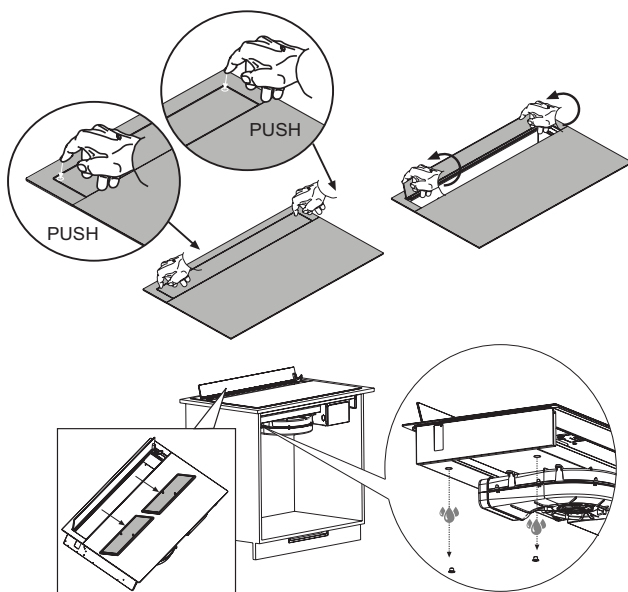
Per effettuare la manutenzione/pulizia/rimozione dei filtri e del raccoglitore acqua, premere lo sportello verso il basso nei punti indicati nella figura seguente.

QUESTA MANUTENZIONE DEVE ESSERE EFFETTUATA CON L'ASPIRAZIONE SPENTA.

ES Filtros y colector de agua.

Para realizar el mantenimiento/limpieza/desmontaje de los filtros y del recogedor de agua, presionar la trampilla hacia abajo en los puntos indicados en la siguiente figura.

ESTE MANTENIMIENTO DEBE REALIZARSE CON LA ASPIRACIÓN APAGADA.



D Wasserauffangbehälter

- Es wird empfohlen, den Wasserauffangbehälter alle zwei Wochen zu überprüfen und zu entleeren.
- Entfernen Sie die Filter und trocknen Sie das Innere des Wasserauffangbehälters mit einem trockenen Tuch.

GB Water collector

- It is recommended to check and empty the water collector every two weeks.
- Remove the filters and dry the inside of the water collector with a dry cloth.

F Récupérateur d'eau

- Il est recommandé de vérifier et de vider le récupérateur d'eau toutes les deux semaines.
- Retirez les filtres et séchez l'intérieur du récupérateur d'eau avec un chiffon sec.

I Vaschetta raccoglitrice acqua

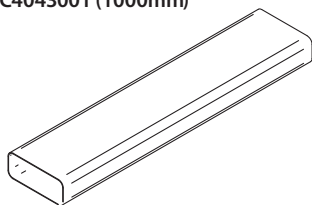
- Si consiglia di controllare e svuotare il raccoglitore dell'acqua ogni due settimane.
- Rimuovere i filtri e asciugare l'interno del raccoglitore d'acqua con un panno asciutto.

ES Colector de agua

- Se recomienda revisar y vaciar el recolector de agua cada dos semanas.
- Retire los filtros y seque el interior del recolector de agua con un paño seco.

Accessories

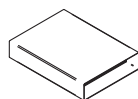
AFC4043001 (1000mm)



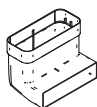
AFC4043005



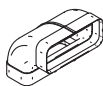
AFC4021003



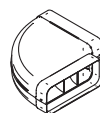
AFCRAC0120994



AFC4043004 (90°)



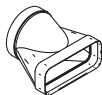
AFC4043003 (90°)



AFC4043007 (15°)



AFC4043006



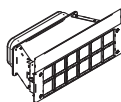
AFC4043002



KRASPO03



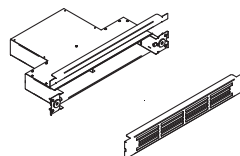
AFCONFRACFP



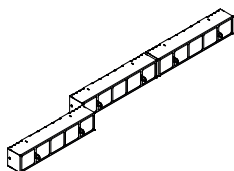
AFCFCARFP



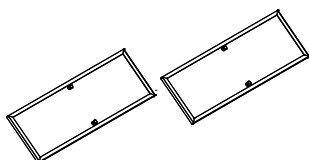
KRFH6



AFCFCAISOB01



AFCFCAISOB02





D

Nach der Installation Ueberprüfen Sie, ob das Produkt ordnungsgemäß funktioniert, danach warten Sie 24 Stunden, damit das Silikon vollständig trocknen kann.

GB

Once installation is complete, verify the correct functioning of the product, then wait 24 hours to allow the silicone to dry completely.

F

Une fois l'installation terminée, vérifier que le produit fonctionne correctement. Une fois vérifiée, attendre 24h afin de permettre au silicone de sécher complètement.

ES

Una vez terminada la instalación, verificar que el producto funcione correctamente. Una vez verificado, esperar 24 horas para permitir al silicona de secarse completamente.

I

Ad installazione ultimata verificare il corretto funzionamento del prodotto, dopo di che attendere 24 ore per consentire al silicone di asciugarsi completamente.

Caution

This instruction handbook is conserved together with the *Innova Slim* 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.

The 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.

Do not control the cooking top using a remote timer.

The 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.

For 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 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.

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 $0.005+j0.005[\Omega]$.

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.

Always 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.

If 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.

WARNING: 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.

Keeep 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
OCTA (single)	110 mm
OCTA (bridged mode)	230 mm

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.

The 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.

The 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.

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.

If 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.

If 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 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.

Warning: 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.

The 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.

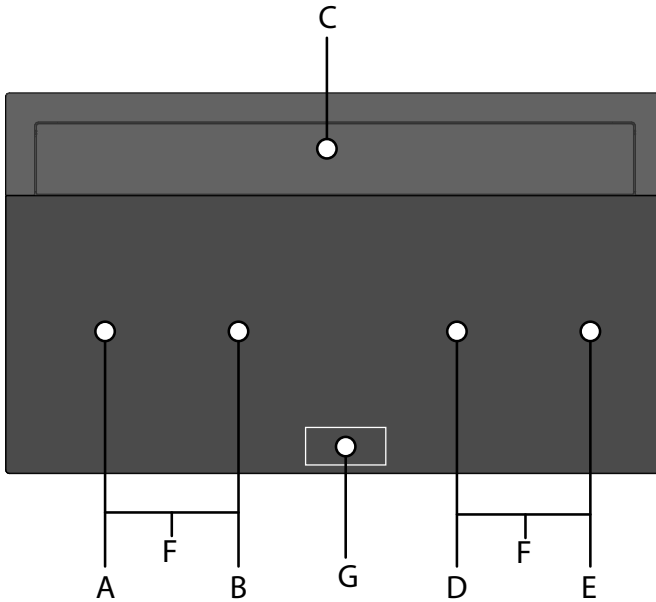
When the cooktop is used frequently, the cooling fan turns itself on to protect the electronics, generating a buzzing sound: this is perfectly normal.

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.

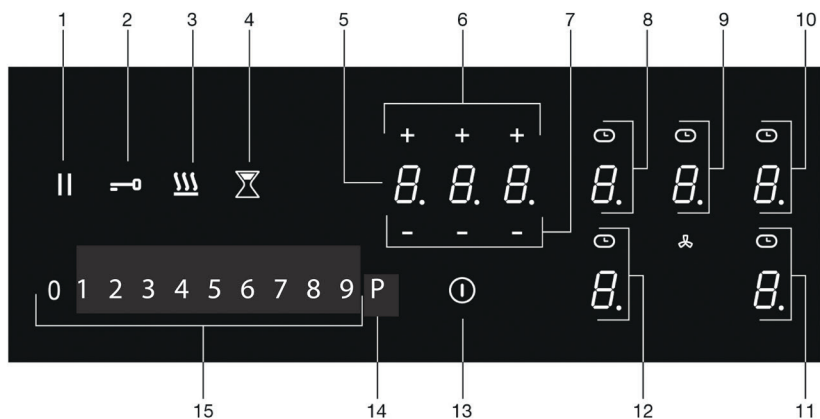
When the unit is powered on for the first time, odours or fumes may be generated. The odour will diminish with each subsequent use, until it disappears altogether. Odours and any fumes are not caused by a faulty connection or damage to the appliance, and are not hazardous to health.

YOUR INDUCTION HOB

Description

- A. Cooking zone 210 x 190 mm / 2,1 kW (boost 3,0 kW)
- B. Cooking zone 210 x 190 mm / 2,1 kW (boost 3,0 kW)
- C. Extractor
- D. Cooking zone 210 x 190 mm / 2,1 kW (boost 3,0 kW)
- E. Cooking zone 210 x 190 mm / 2,1 kW (boost 3,0 kW)
- F. Connected cooking zones 21 x 39 cm / 3.7 kW
- G. Control panel

YOUR INDUCTION HOB

Description

1. Pause key
2. Lock key
3. Keep warm key
4. Minute minder key
5. Timer display
6. Plus key timer
7. Minus key timer
8. Cooking zone key B (cooking zone display) and timer symbol
9. Extraction key (extractor unit display) and timer symbol
10. Cooking zone key C (cooking zone display) and timer symbol
11. Cooking zone key D (cooking zone display) and timer symbol
12. Cooking zone key E (cooking zone display) and timer symbol
13. On/Off key
14. Boost key
15. Slide control (from position 0 to position 9) for:
 - ▷ setting a value (power level/extractor speed level/minutes)

Indications in the display

Cooking zone display	Description
	Power level; 1 = low level / 9 = high level.
	Boost level active.
	No (suitable) pan on cooking zone (pan detection symbol).
 	Residual heat indicator; The hob has a residual heat indicator for each cooking zone to show those which are still hot. Although the hob is switched off, the indicator 'H' will remain on for as long as the cooking zone is hot! Avoid touching them when this indicator is lit. Danger! Risk of burns.
	Child safety lock active.
	Automatic heat-up function active.
	Keep warm function active.
	Pause function active.
	Connected Bridge induction zones active.
	Timer active.

Extractor unit display	Description
	Extractor speed level: 1 = low level / 9 = high level.
	Boost level active.
	'FG': Grease filter saturation indication.
	'FC': Odour filter saturation indication.
	Timer active.

Timer display	Description
	Timer has not been set.
	Timer has been set (25 minutes).

YOUR INDUCTION HOB



Before use, read the separate safety instructions.

Temperature safety

A sensor continuously measures the temperature of certain parts of the hob. Every cooking zone is equipped with a sensor that measures the temperature of the bottom of the pan to avoid any risk of overheating when a pan boils dry. In case of temperatures rising too high, the cooking level is reduced automatically or the hob switches off automatically.

Cooking-time limiter



The cooking-time limiter is a safety function of your cooking appliance. It will operate if you forget to switch off your hob. Depending on the power level you have chosen, the cooking time will be limited as follows:

Power level	Maximum operating time (in hours, minutes)
1	8 hours, 36 min.
2	6 hours, 42 min.
3	5 hours, 18 min.
4	4 hours, 18 min.
5	3 hours, 30 min.
6	2 hours, 18 min.
7	2 hours, 18 min.
8	1 hour, 48 min.
9	1 hour, 30 min.
P (boost)	5 min (then switches back to level 9)

Power management

Two cooking zones one in front of the other effect each other. When both of these cooking zones are switched on at the same time, the power is automatically shared between them. When the Boost function is selected, the other cooking zone will be set to a somewhat lower setting. If a cooking zone is set at boost and you want to set the other one to setting 9, the cooking zone with boost will automatically go to a lower setting. Automatic heat-up function is deactivated.

Use of the touch keys and slide control

Place the tip of your finger flat on a key or the slide control to achieve the best results. You do not have to apply any pressure. The touch keys only react to the light pressure of a fingertip.

Do not operate the controls with any other objects.

Induction noises

A ticking sound

This is caused by the capacity limiter on the left and right zones. Ticking can also occur at lower cooking levels.

Pans are making noise

Pans can make some noise during cooking. This is caused by the energy flowing from the hob to the saucepan. At high levels, this is perfectly normal for some pans. It will not damage either the pans or the hob.

The fan is making noise

To enlarge the lifespan of the electronics, the appliance is equipped with a fan. If you use the appliance intense, the fan is activated to cool down the appliance and you will hear a buzzing sound. The fan runs on for several minutes after the hob has been switched Off.

Appropriate pans

Induction cooking requires a pan with a thick flat bottom (minimum 2.25 mm). Use pans made of magnetic material or pans with a sandwich bottom. Pans made of copper, aluminum or ceramic material are not appropriate.



Only use pans with a flat bottom. A hollow or rounded bottom can interfere with the operation of the empty cooking protection, causing the appliance to become too hot. This may lead to damages. Damage caused by using pans that are not appropriate or that boil dry is excluded from the guarantee.



Pans that have been used on a gas hob cannot be used on an induction hob.



Be careful with thin enamelled sheet-steel pans! The enamel may become damaged at high settings if the pan is too dry. High power level settings may cause the bottom of the pan to warp.

BEFORE FIRST USE



Attention

Make sure the bottom of the pan and the surface of the cooking zone are clean and dry. We recommend that you lift pans and not slide them over the hob.

Pan detection

- If the hob does not detect a (suitable) pan after a pan is put on a cooking zone, the pan detection symbol flashes in the display. After 20 seconds, the cooking zone switches off.
- If you remove a pan from the cooking zone during cooking, the pan detection symbol shows. The cooking zone switches off. The symbol disappears when you put the pan back. The cooking zone switches on again with the power level set before.
- The automatic pan detection (adjustable: active by default) automatically detects a pan that is put on a cooking zone. The display of this cooking zone lights up more intensely.

Cooking levels

The cooking zones have 9 levels and a 'boost' level (P). Set the cooking level by touch and slide over the slide control. By slide over the slide control, the cooking setting is changed. By move to the right, the level increasing, while moving to the left decreases the level. When you move your finger away from the slide control, the cooking zone starts to operate at the level set.

Boost function

- You can use the 'boost' function to cook at the highest cooking level during a short period of time (max. 5 minutes). After the maximum boost time the power will be reduced to setting 9.

BEFORE FIRST USE

Cooking guidelines

Because the levels depend on the quantity and composition of the contents of the pan, the table below is intended as a guideline only.

Use level 'boost' to:

- bring the food or liquid to the boil quickly;
- 'shrink' greens;
- heat oil and fat;
- wok.

Use level 9 to:

- sear meats;
- cook fish;
- cook omelettes;
- fry boiled potatoes;
- deep fry foods.

Use level 7 and 8 to:

- fry thick pancakes and make French toast;
- fry thick slices of breaded meat;
- fry breaded fish;
- fry bacon (fat);
- cook raw potatoes;
- cook through pasta;
- fry thin slices of (breaded) meat.

Use level 4-6 to:

- complete the cooking of large quantities;
- defrost hard vegetables;
- fry thick slices of breaded meat.

Use level 1-3 to:

- simmer bouillon;
- stew meats;
- simmer vegetables;
- melt chocolate;
- poach;
- melt cheese.

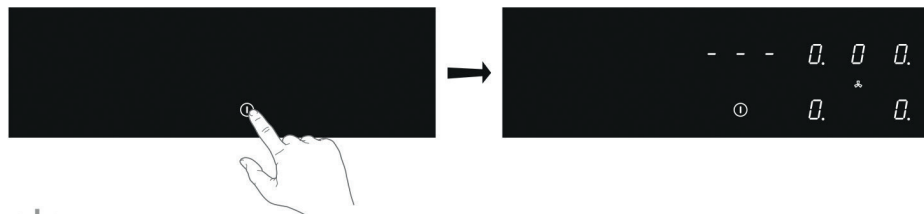
OPERATION OF THE HOB



Please read the chapter 'Before first use' very carefully before you start cooking. This prevents incorrect use of the hob.

Start cooking

1. Touch and hold the on/off key until you hear an audio signal.
 - ▷ All displays light up; the induction hob is in standby mode.
 - ▷ The cooking zones and the extraction unit have power level zero.



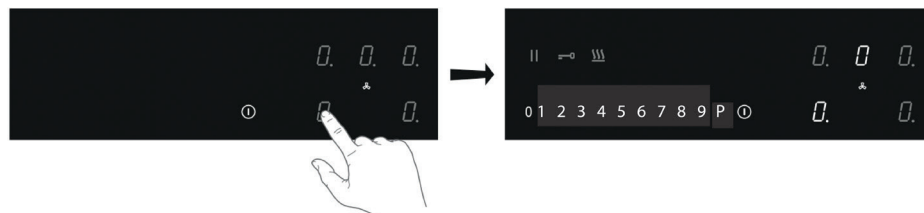
If the hob is not used for 20 seconds, it will shut off automatically.

2. Place a suitable pan on the cooking zone.
 - ▷ The cooking zone automatically detects the pan; the display of this cooking zone lights up more intensely.



As long as the display of the cooking zone lights up brightly, the cooking zone is selected and the power level can be set.

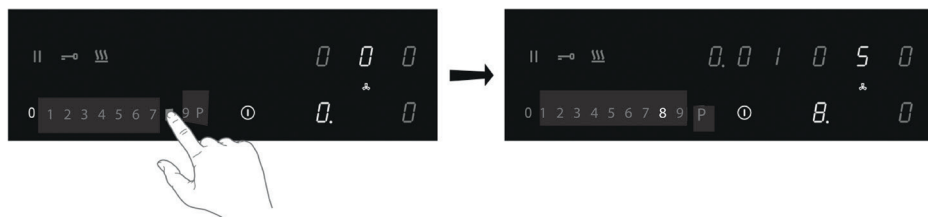
3. When the response time has elapsed, or during cooking, you can activate the cooking zone by manually selecting the display of the desired cooking zone.



OPERATION OF THE HOB

4. Within 10 seconds, set the power level by touching the slide control.

- ▷ The cooking zone starts at the level that has been set.



Boost

You can use the boost function to cook for max. 5 minutes at the highest cooking level. You can use the Boost function for a maximum of two cooking zones alongside each other at the same time.

1. Touch power level P to select the Boost function.

- ▷ P' shows on the display.
- ▷ After the maximum boost time the power will be reduced to power level 9.

Pan detection symbol

When the pan detection symbol appears in the display:



- you have not placed a pan on the correct cooking zone;
- the pan you're using is not suitable for induction cooking;
- the pan is too small or not properly centred on the cooking zone.
 - ▷ The cooking zone will not work unless there is a suitable pan on the cooking zone.

OPERATION OF THE HOB

Finish cooking

1. Set the power level to '0' to switch off the cooking zone.
2. Switch off the induction hob by touching the On/off key.



Symbol H will appear in the display of the cooking zone which is too hot to touch. The symbol disappears when the surface has cooled down to a safe temperature. It can also be used as an energy saving function; if you want to heat other pans, use the cooking zone that is still hot.

Switch on the automatic heat-up function

This function sets the cooking zone at the highest level in order to bring your pan rapidly up to the required temperature. After a given time interval, the power level returns to the established level. This function is available for power level 1 to 8.

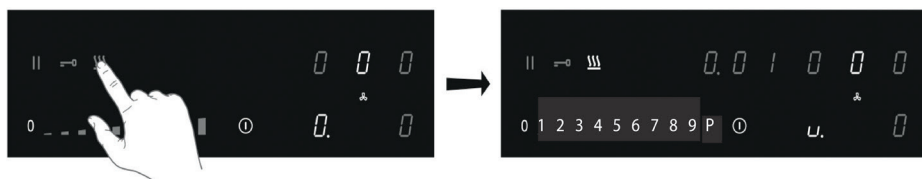
Power level	Heat-up time (seconds)
1	48
2	144
3	230
4	312
5	408
6	120
7	168
8	216

1. Switch on the hob and select the desired cooking zone .
2. Touch and hold the slide control for at least 3 seconds at the desired level (from 1 to 8).
 - ▷ An 'A' appears in the display alternating with the selected power level. When the automatic heat-up time has expired, the cooking zone will switch automatically to the selected level which will show permanently on the display.
3. To stop the automatic heat-up function, select the cooking zone and touch the slide control.

OPERATION OF THE HOB

Switch on the keep warm function

1. Switch on the hob and put a suitable pan on a cooking zone.
2. Touch the cooking zone key of the desired cooking zone.
 - ▷ The '0' of the selected cooking zone will light up clearly and a single beep sounds.
3. Touch the keep warm key.
 - ▷ The keep warm symbol 'u' appears in the display. The keep warm function is selected.



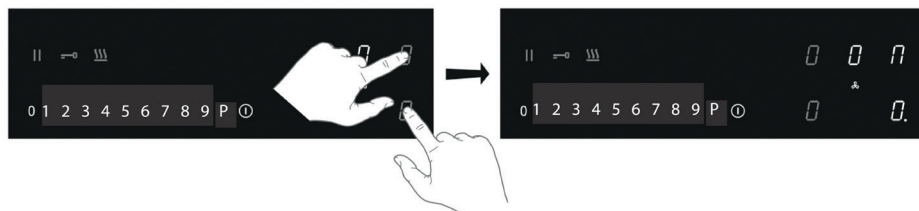
4. Set the power level to '0' or touch the keep warm key to switch off the keep warm function.

Connecting the Bridge induction cooking zones

Two Bridge induction cooking zones can be connected to each other. This creates one large zone that can be used, for example, with a grill plate or a fish pan on the same power level. The pan must be large enough to cover the centres of the front and rear bridge induction cooking zone (at least 22 cm).

Connection of Bridge induction cooking zones

1. Switch on the hob.
2. Simultaneously touch the right-hand side cooking zone keys.
 - ▷ The rear cooking zone display shows a connection symbol to indicate that the two cooking zones are connected.

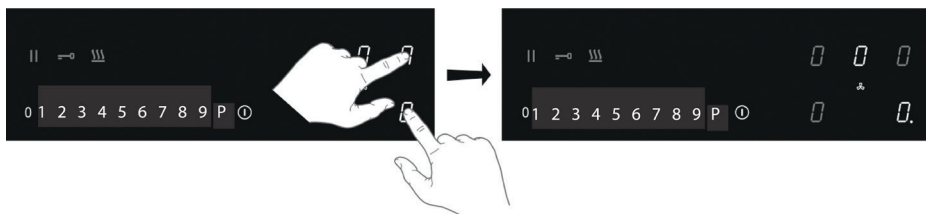


3. Set the power level by touching the slide control.
 - ▷ The front cooking zone display shows the power level.

OPERATION OF THE HOB

Disconnection of Bridge induction cooking zones

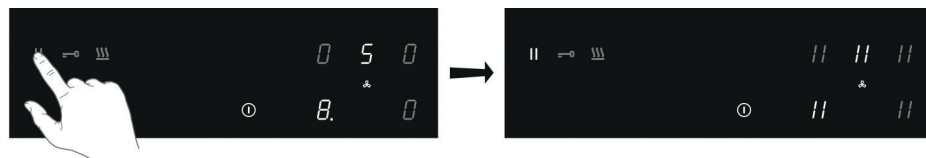
1. Simultaneously touch the cooking zone keys of the connected cooking zones.
 - ▷ The connection symbol will disappear on the rear cooking zone display.



Pause cooking

This function stops the cooking activity temporarily (max. 10 minutes); the extraction will go to the lowest setting and timers are paused.

1. Touch the pause key.
 - ▷ All the displays show the pause symbol.



2. To continue cooking, touch the pause key for at least 1 second until it flashes.
3. Touch any other key within 10 seconds and the cooking process will continue.
 - ▷ The hob will automatically switch off after 10 minutes if the pause function is not switched off in the meantime.

Recall function

If the hob was switched off accidentally with the On/off key, all settings can be restored using the recall function.

1. Touch the on/off key again within 6 seconds.
 - ▷ The pause key is flashing.
2. Touch the pause key within 6 seconds.
 - ▷ The previous settings are active again.

OPERATION OF THE HOB

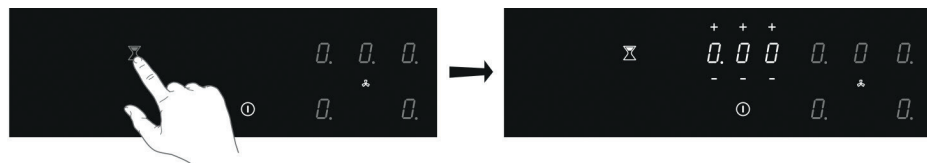
Using the minute minder



The minute minder is not connected to a cooking zone. The minute minder does not switch off a cooking zone or the extractor unit.

The hob is switched on.

1. Touch the minute minder key to switch on the minute minder.
 - ▷ The timer display shows '0.00'.



2. Use the '+' or '-' key to set the desired time (from 1 minute to 9 hours and 59 minutes).
 - ▷ The left position of the timer display shows the hours, the other positions the minutes.
 - ▷ When the time is set, it will begin to countdown.
 - ▷ The timer display will show the remaining time.
 - ▷ The last 10 minutes will be displayed in minutes and seconds.
 - ▷ The timer flashes and the alarm beeps after the set time has passed.
3. Touch the timer display to stop the alarm.
 - ▷ The alarm stops automatically after 2 minutes.



Touch the minute minder key and then touch the '-' key to set the time to '0.00' to switch off the minute minder before the time has passed.



When the hob is switched off, touch the on/off key twice to switch off the minute minder before the time has passed.

OPERATION OF THE HOB

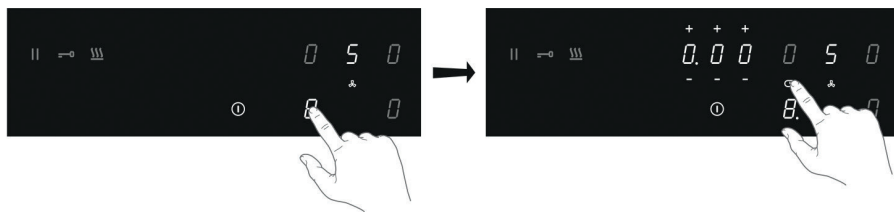
Using the cooking timer



The cooking timer is connected to a cooking zone. After the set time has elapsed, the cooking zone will switch off automatically.

The hob is switched on and for at least one cooking zone a power level has been set.

1. Touch the desired cooking zone key.
2. Touch the timer symbol.
 - ▷ The timer symbol of the active cooking timer lights up brightly.
 - ▷ The timer display shows '0.00'.



3. Use the '+' or '-' key to set the desired time (from 1 minute to 9 hours and 59 minutes).
 - ▷ The left position of the timer display shows the hours, the other positions the minutes.
 - ▷ When the time is set, it will begin to countdown and the timer symbol flashes slowly.
 - ▷ The timer display will show the remaining time.
 - ▷ The last 10 minutes will be displayed in minutes and seconds.
 - ▷ The selected cooking zone will switch off automatically once the set time has elapsed.
 - ▷ The timer flashes and the alarm beeps after the set time has passed.
4. Touch the timer symbol to stop the alarm.
 - ▷ The alarm stops automatically after 2 minutes.



All the cooking zones can have a cooking timer that has been set. The display will always show the time of the cooking zone with the shortest time remaining.

Changing the pre-set cooking time

The cooking time can be changed anytime during the operation.

1. Touch the relevant cooking zone key.
2. Touch the timer symbol.
3. Use the '+' or '-' key to change the time.

OPERATION OF THE HOB

Checking the remaining cooking time

1. Touch the cooking zone key to select the zone of which you want to see the remaining time.
 - ▷ A zone connected to the cooking timer is identified by a flashing timer symbol above the cooking zone display.
 - ▷ The timer will display the remaining time of the selected cooking zone.
 - ▷ During the last 10 minutes of countdown, the remaining time will be displayed in minutes and seconds.

Switching off the cooking timer

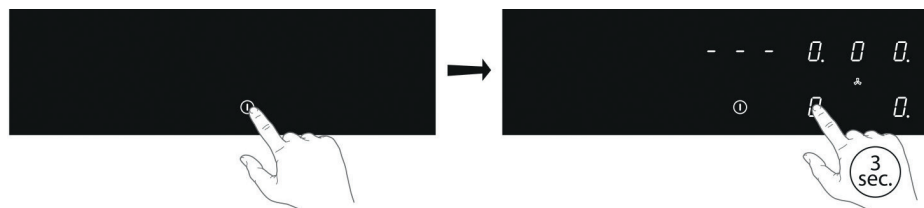
If you want to switch off the cooking timer before the end of pre-set time:

1. Touch the cooking zone key to select the zone of which you want to switch off the cooking timer.
 - ▷ A zone connected to the cooking timer is identified by a flashing timer symbol above the cooking zone display.
2. Touch the timer symbol.
3. Touch the '-' key(s) to set the time to '0.00'.
 - ▷ The timer symbol is no longer brightly lit.
4. Confirm the setting; touch the timer symbol again.

Child safety lock

To activate the child safety lock, the steps described must be completed within 10 seconds.

1. Switch on the hob.
2. Touch and hold any of the cooking zone keys for 3 seconds.



3. Release and slide your finger from 0 to 9 along the slide control.

- ▷ All displays show the symbol 'L'

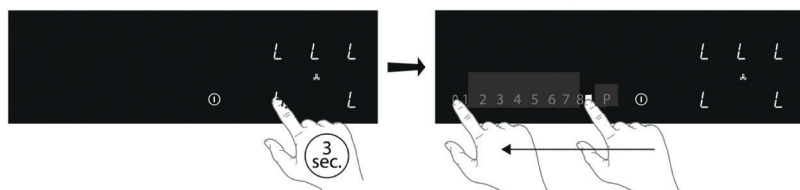


OPERATION OF THE HOB

The hob is now locked. It prevents unintended switching on. After 20 seconds, the hob will switch off automatically.

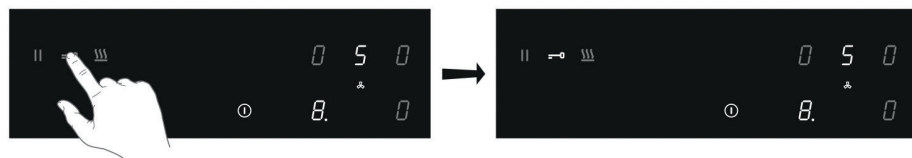
To deactivate the child safety lock, the steps described must be completed within 10 seconds.

1. Switch on the hob.
2. Touch and hold any of the cooking zone keys for 3 seconds.
3. Release and slide your finger from 9 to 0 along the slide control.



Locking function for rapid cleaning during cooking

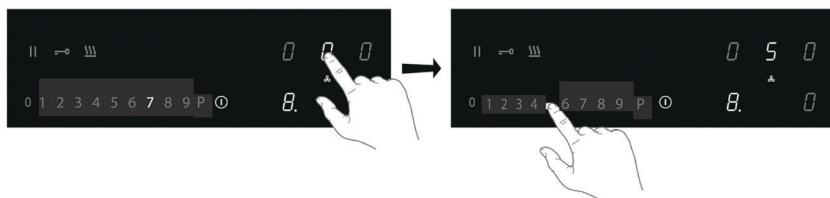
1. Touch the lock key.
 - ▷ The lock key lights up brightly; the settings of the hob are locked to allow rapid cleaning.
2. Touch the lock key again after the rapid cleaning to switch off the function.



OPERATION OF THE EXTRACTOR UNIT

Manually switching on and off the extractor unit

1. Touch the extraction key.
 - ▷ The display of the extractor unit lights up.
2. Set the extractor speed level within 3 seconds by touching the slide control (1 to 9).
 - ▷ The extractor unit switches on with the extraction speed that is set.
 - ▷ Set a higher or lower level with the slide control.



3. Set the extractor speed level to '0' to switch off the extractor unit.
4. Switch off the induction hob by touching the on/off key.



In recirculation mode, the extractor unit will operate in follow-up mode for another 20 minutes when the hob is switched off.

Boost

You can use the boost function to extract for max. 6 minutes at the highest level.

1. Touch level P to select the boost function.
 - ▷ 'P' shows on the display.
 - ▷ After the maximum boost time the extractor speed level will be reduced to level 9.



In recirculation mode there is no time limit and the boost function stays active.

2. Set the extractor speed level to '0' to switch off the extractor unit.
3. Switch off the induction hob by touching the on/off key.

OPERATION OF THE EXTRACTOR UNIT

Switching on and off the automatic extraction mode

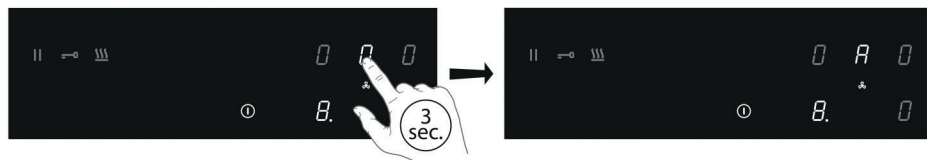


In automatic extraction mode the extraction level adjusts automatically to the use of the cooking zones.

A cooking zone is operating (level 8) and the automatic extraction mode is active (level 5).

1. Touch the extraction key for three seconds.

▷ 'A' shows on the display.



2. Touch the extraction key for three seconds again to switch off the automatic extraction mode.

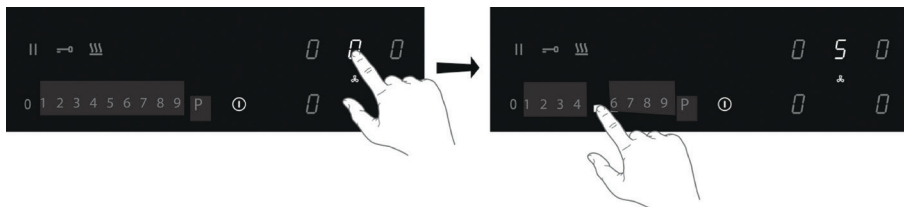
Set a number of minutes delay time

Use this function to switch off the extractor unit with a delay of a number of minutes.



The automatic extraction mode must be switched off.

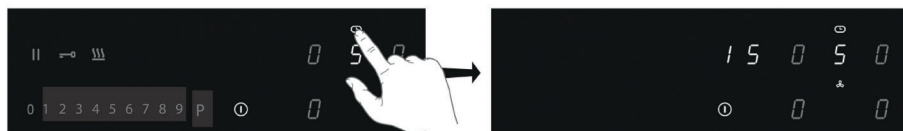
1. Switch on the hob.
2. Touch the extraction key and set an extractor speed level.



3. Touch the timer symbol.
- ▷ The timer symbol of the extractor unit lights up brightly.

OPERATION OF THE EXTRACTOR UNIT

4. Use the '+' or '-' key to set the desired delay time.
 - ▷ Countdown starts automatically.
 - ▷ The extractor unit switches off after the time that has been set.



Saturation of the grease filter

After 30 operating hours, 'F' and 'G' will be shown alternately in the display of the extraction unit; it is necessary to perform maintenance of the grease filter (see 'Maintenance/Cleaning the filters'). The grease filter saturation indication is always enabled.

Saturation of the odour filter

By default the odour filter saturation indication is deactivated (when the extraction is operating in ducted mode). Activate the odour filter saturation indication if the extraction unit is installed as a recirculation application; see 'User menu'.

After 120 operating hours, 'F' and 'C' will be shown alternately in the display of the extraction unit; it is necessary to perform maintenance of the odour filter (see 'Maintenance').

- When a combination odour/fine dust filter is used, the filter must be replaced after 1 year at the latest.

Reset the memory of the filter saturation indication

Reset the memory after replacing the grease filter and/or the odour filter

1. Switch on the hob.
2. Touch and hold the extraction key for 3 seconds.
 - ▷ On the display of the extractor unit 'F' and 'G' or 'F' and 'C' will disappear and the memory starts counting over again.

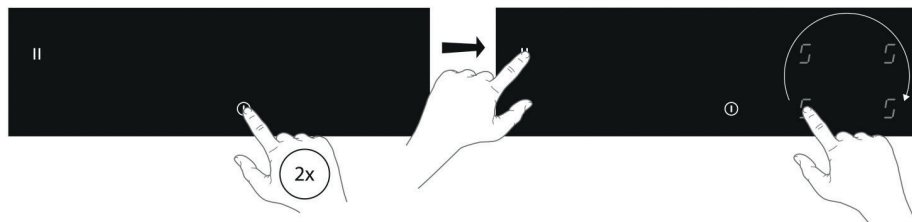
USER MENU

The user menu enables the user to set a.o. the signals on the hob as desired. This concerns both audio (tone and volume) and visual signals.

Menu code	Discription	Configuration value
U0	Total power available for the appliance	From 1400W to 7400W (default) in 100W steps
U1	Ducted mode / Recirculation mode	0: ducted mode (default) 1: recirculation mode
U2	Volume key sound	0 (off) - 1 - 2 - 3 max. (default)
U3	Volume alarm signal	0 (off) - 1 - 2 - 3 max. (default)
U4	Lighting level display	Max. 0 (default)- 1 - 2 - 3 - 4 - 5 - 6 - 7 - 8 - 9 Min.
U5	Countdown animation	0: off (default) 1: on
U6	Automatic pan detection	0: off 1: on (default)
U7	Audio signal countdown timer	0: audio signal during 120 seconds (default) 1: audio signal during 10 seconds 2: no audio signal

Open the user menu

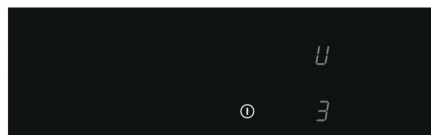
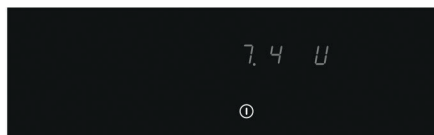
1. Touch the on/off key twice within three seconds.
▷ *The pause key is blinking.*
2. Touch and hold the pause key.
3. Then, touch each cooking zone key clockwise (start with the cooking zone key on the front left).



USER MENU

4. Release the pause key.

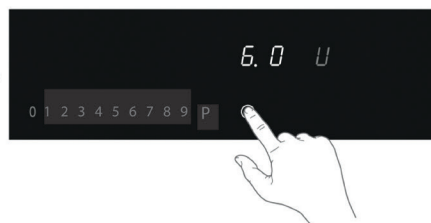
- ▷ “U” is flashing alternately with number “0” on the cooking zone display on the rear left.
- ▷ With menu code U0, the configuration value appears in the timer display.
- ▷ For all other menu codes, the configuration value appears in the cooking zone display on the front left.



Menu code U0 (total maximum power)

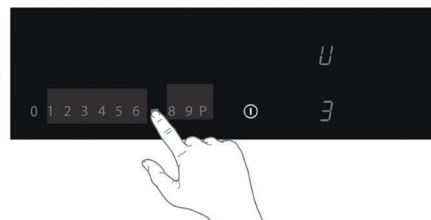
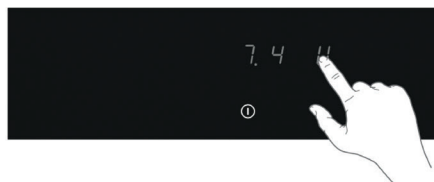
If the electric installation in your home has different current limits, maximum power consumption of the cooking hob can be reduced.

1. You have opened the user menu.
2. Touch the timer display once and use the left side of the slide control to decrease the power with 0,1kW per step. Use the right side of the slide control to increase the power with 0,1kW per step.
3. Confirm the setting; touch and hold the on/off key until you hear an audio signal.



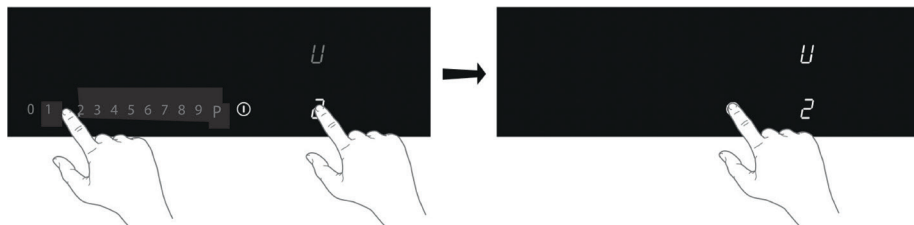
Menu code U1 - U7

1. You have opened the user menu.
2. Touch the cooking zone key on the rear left and choose the correct number of the menu code (see table).



USER MENU

3. Touch the cooking zone key on the front left and select the correct value (see table).
4. Confirm the setting; touch and hold the on/off key until you hear an audio signal.



POWER LIMITER



Setting the power limiter should only be carried out by a registered and qualified installer. Please read the safety regulations and the installation instructions carefully.

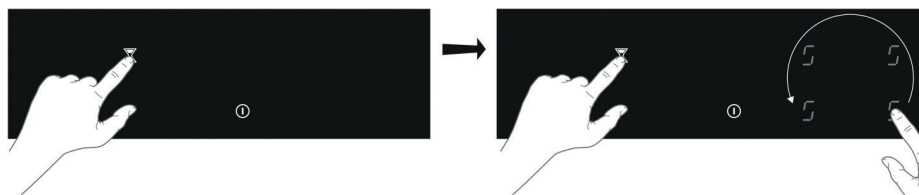
The hob is equipped with a power limiter. If the total power of operating cooking zones exceeds the maximum available amount of power, the power is automatically reduced. The display of the cooking zone who is being reduced in its power is first flashing; the level is then automatically reduced to the highest available power.

- The limiter is factory set at 7400W, but this setting can be changed up to 1400W in steps of 100W each..

Power limiter configuration

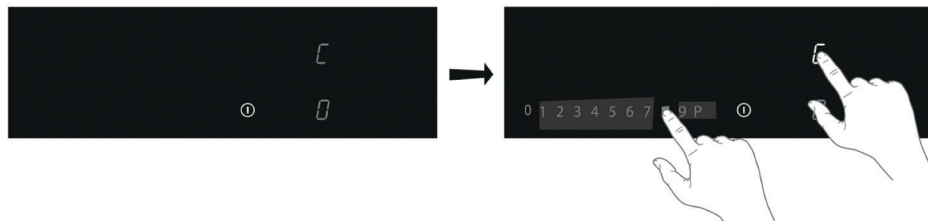
Make sure there are no pots or pans on the hob before you start!

1. Disconnect the appliance from the main power supply by removing the power connector from the socket, by removing the fuse or turning the circuit breaker off.
2. Reconnect the appliance to the power supply.
 - ▷ The minute minder key is flashing.
- **Perform, within 2 minutes after reconnecting the hob to the power supply, the following steps.**
- **Make sure all cooking zones are switched off.**
- 3 Touch and hold the minute minder key.
4. Then, touch each cooking zone key counterclockwise (start with the cooking zone key on the front right).

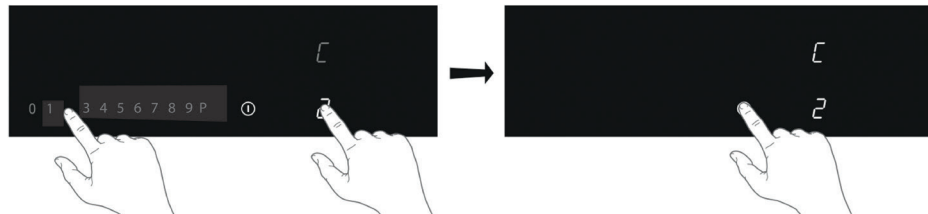


POWER LIMITER

5. Release the minute minder key.
 - ▷ "C" is flashing alternately with "0" on the cooking zone display on the rear left.
 - ▷ The configuration value appears in the cooking zone display on the front left.
6. Touch the cooking zone key on the rear left and choose "8" by using the slide control.
 - ▷ "C" is flashing alternately with "8" on the cooking zone display on the rear left.



7. Touch the cooking zone key on the front left and select the power limitation wanted with the slide control.
8. Then, touch and hold the On/off key until all the display segments disappear.
 - ▷ The hob is now ready for use with the selected power limiter active.



MAINTENANCE

Cleaning

First use

- Use a damp cloth to clean and dry the glass surface 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.

Daily cleaning

- Although food spills cannot burn into the glass, we nevertheless recommend you to clean the hob immediately after use.
- Best for daily cleaning is a damp cloth with a mild cleaning agent.
- Dry with kitchen paper or a dry teacloth.

Stubborn stains

- Stubborn stains can also be removed with a mild cleaning agent such as washing-up liquid.
- Remove watermarks and lime scale with vinegar.
- Metalmarks (caused by sliding pans) can be difficult to remove. Special agents are available.
- Use a glass scraper to remove food spills. Melted plastic and sugar is also best removed with a glass scraper.



Never use abrasives. They leave scratches in which dirt and lime scale can accumulate. Never use anything sharp such as steel wool or scourers.

Filters and collect tray

Grease filters

In the display of the extraction unit, 'F' and 'G' will be shown alternately after 30 operating hours of the extraction unit. The grease filters should now be cleaned.

These must be cleaned once a month (or when the filter saturation indication system indicates this necessity). Do not use aggressive cleaning agents and preferably clean the filter manually or in the dishwasher at a low temperature and with a short program. Place the filters with the opening downwards in the dishwasher so that the water can run out. The cleaning agents used in dishwashers make the aluminum dull faster. This is normal.

After the cleaning and replacing of the grease filters, reset the memory of the filter saturation indication.

MAINTENANCE

Recirculation filters - (cod.AFCFCAISOB01)

Filters can be restored in the oven, better if fan-assisted.

Temperature of the oven should be 150°-180°, higher temperatures could damage the filters. It is better to place the filter bricks on the oven's grid, non pre-heated, and let them cool down completely before removing.

The time needed to restore the filters is at least two hours or even more, depending on the cooking intensity. Restoring should be done only in a well-ventilated place.

Do not wash the filters in the dishwasher.

Recirculation filters can be restored many times, but for a better efficiency we recommend to replace every 1 years.

Recirculation filters Twin- (cod.AFCFCAISOB02)

The used filters in this hob are combined filters for grease and odour filtering. These TWIN filters are regenerable and need periodical maintenance.

- After 30 operating hours, 'F' and 'G' will be shown alternately in the display of the extraction unit; it is necessary to wash the TWIN filters.
- The twin filters must be washed without any detergents.
- The twin filters can be washed in the sink with hot water or can be put in the dishwasher with a quick wash program, without any other dishes (to avoid the presence of fats or oils) and at recommended temperatures not exceeding 60/65 °C.
- The twin filters can be dried naturally by covering them with a clean, residue-free cloth or in an oven with top and bottom heat at a temperature of 80 °C for no longer than 1 hour.

You need to replace the TWIN filters:

- when you notice that the odour filtering is not sufficient anymore (the average time is after 240 operating hours).
- after 1 year of use at the latest.
- when the filters are clearly damaged.

ATTENTION: Drying must never be carried out with air flows. It is important that the TWIN filters are properly dried before installation. After the maintenance, reset the memory of the filter saturation indication.

TROUBLESHOOTING

**Attention**

If you see a crack in the glass top (however small), switch off the hob immediately and disconnect it from the power mains. Contact the service department.

If the appliance does not work properly, this does not always mean that it is defective. Try to deal with the problem yourself first by checking the table below. You can also take a look on our website for more information. If the problem continues, contact the service department.

Symptom	Possible cause	Solution
The display lights up when the hob is activated for the first time.	This is the standard set-up routine.	Normal operation.
The fan runs on for several minutes after the hob has been switched off.	The hob is cooling.	Normal operation.
A slight smell is noticeable the first few times the hob is used.	The new appliance is heating up.	This is normal and will disappear once it has been used a few times. Ventilate the kitchen.
The pans make a noise while cooking.	This is caused by the energy flowing from the hob to the saucepan.	At high levels this is perfectly normal for some pans. It will not damage either the pans or the hob.
You have switched on a cooking zone, but the display shows u .	The pan you are using is not suitable for induction cooking, or has a too small diameter.	Use a suitable pan.
A cooking zone suddenly stops working and you hear a signal.	The time that has been set for the timer has ended.	Touch the left or right timer key to stop the alarm.
The hob is not working and nothing appears in the display.	There is no power supply due to a defective cable or a faulty connection.	Check the fuses or the electric switch (if there is no plug).
A fuse blows as soon as the hob is switched on.	The hob has been wrongly connected.	Contact a professional installer.
L shows on the display.	Child safety lock is activated.	See chapter 'Operation of the hob/Child safety lock'.
Error code ER 03 .	You have pressed two or more keys at the same time.	Do not operate more than one key at the same time.
	The control panel is dirty or has water lying on it.	Clean the control panel.

TROUBLESHOOTING

Symptom	Possible cause	Solution
Error code ER21 .	Overheating.	Let the hob cool down.
Error code E2 .	Excess temperature of the induction element. Empty cookware might have been used.	Do not heat empty cookware.
Error code E3 .	Wrong pan.	Use appropriate pans.
Error code E8 .	Malfunction of the extractor unit. The extractor unit may be blocked.	Remove any blockages and clean the extractor unit.
Other error codes.		Contact the service department.

