

Contents

1	Instructions	4
1.1	General safety instructions	4
1.2	Appliance purpose	8
1.6	Disposal	9
1.7	How to read the user manual	10
2	Description	11
2.1	General Description	11
2.2	Control panel	12
3	Use	14
3.1	Instructions	14
3.2	Preliminary operations	15
3.3	Using the cooktop	15
3.4	Special functions	23
3.5	Auto-Vent 2.0 function	24
3.6	Additional functions	25
3.7	User menu	28
3.8	Error codes	31
4	Cleaning and maintenance	32
4.1	Instructions	32
4.2	Cleaning the surfaces	32
4.3	Ordinary weekly cleaning	32
4.4	Food stains or residues	32
4.5	What to do if...	33
5	Installation	34
5.1	Electrical connection	34
5.2	Instructions for the installer	35
5.3	Power limitation procedure (for installer only)	35
5.4	Safety instructions	36
5.5	Cutting the worktop	36
5.6	Mounting	38

TRANSLATION OF THE ORIGINAL INSTRUCTIONS

We advise you to read this manual carefully, which contains all the instructions for maintaining the appliance's aesthetic and functional qualities.

For further information on the product: www.smeg.com the product: www.smeg.com



Instructions

1 Instructions

1.1 General safety instructions

Risk of personal injury

- During use the appliance and its accessible parts become very hot.
- Never touch the heating elements during use.
- Never try to put out a fire or flames with water: turn off the appliance and smother the flames with a fire blanket or other appropriate cover.
- This appliance may be used by children aged at least 8 and by people of reduced physical, sensory or mental capacity, or lacking in experience in the use of electrical appliances, as long they are supervised or instructed by adults who are responsible for their safety.
- Children must not be allowed to play with the appliance.
- Keep children under eight years of age at a safe distance if they are not constantly supervised.
- Do not allow children younger than 8 years old to come near the appliance when in operation.
- Cleaning and maintenance must not be carried out by unsupervised children.
- Be aware of how rapidly the cooking zones heat up. Do not place empty pans on the heat: danger of overheating.
- Fats and oils can catch fire if they overheat. Do not leave the appliance unattended while preparing foods containing oils or fats. If fats or oils catch fire, never put water on them. Place the lid on the pan and turn off the relevant cooking zone.
- Do not use the Booster and Double Booster functions to heat fats or oils – Fire hazard!
- The cooking process must always be monitored. Short cooking processes must be monitored continuously.
- When in use, do not place metal objects, such as dishes or cutlery, on the surface of the cooktop as they may overheat.
- Do not insert pointed metal objects (cutlery or utensils) into the slots in the appliance.



- Do not use or store flammable materials near the appliance or directly underneath the cooktop.
- NEVER USE AEROSOL CANS NEAR THE APPLIANCE WHILE IT IS IN OPERATION.
- Switch the appliance off immediately after use.
- DO NOT MODIFY THIS APPLIANCE.
- Before carrying out any work on the appliance (installation, maintenance, positioning or moving), wear personal protective equipment.
- Before carrying out any work on the appliance, disconnect the mains power supply.
- Have authorised persons carry out installation and assistance interventions according to the standards in force.
- Do not try to repair the appliance yourself or without the intervention of authorised persons.
- If the power supply cable is damaged, contact technical support immediately and they will replace it.

Risk of damaging the appliance

- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts.
- Do not place hot pans on the control panel.
- Use wooden or plastic utensils.
- Do not seat on the appliance.
- Do not use as a support surface.
- Do not obstruct ventilation openings and heat dispersal slots.
- Do not use steam jets to clean the appliance.
- Never leave the appliance unattended during cooking operations in which fats or oils could be released that could overheat and catch fire. Be very careful.
- Fire hazard: never store objects on the cooking surface.
- DO NOT USE THE APPLIANCE TO HEAT ROOMS FOR ANY REASON.
- The cooking vessels or griddle plates should be placed inside the perimeter of the cooktop.



Instructions

- All cookware must have smooth, flat bottoms.
- If any liquid does boil over or spill, remove the excess from the cooktop.
- Take care not to spill acidic substances such as lemon juice or vinegar onto the cooktop.
- Do not spill sugar or sweet mixtures on the cooktop during cooking.
- Do not place materials or substances that could melt or catch fire (paper, plastic or aluminium foil) on the appliance while it is in use.
- Place the cookware directly on the glass ceramic surface.
- Do not put empty pans or frying pans on switched on cooking zones.
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).

Installation

- THIS APPLIANCE **MUST NOT BE INSTALLED** IN BOATS OR CARAVANS.
- Position the appliance into the cabinet cutout with the help of a second person.
- Check that the piece of furniture material is heat resistant.
- Check that the piece of furniture has the required slots.
- To prevent overheating, the appliance must not be installed behind a decorative door or a panel.
- Have the electrical connection performed by authorised persons.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Use cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.
- The power cable must only be installed and replaced by authorised persons.



For this appliance

- If cracks or fissures form, or if the glass ceramic cooking surface breaks, turn off the appliance immediately. Disconnect the power supply and call Technical Support.
- Avoid hard, solid objects falling on the cooking surface.
- Do not use the cooktop if the pyrolytic cycle is taking place inside any oven installed below.
- Do not touch or clean the cooktop surface during operation or when the residual heat indicator lights are still on.
- Activate the control lock when you have children or pets which could reach the cooktop.
- After use the cooking zones remain hot for a certain period of time after they have been turned off. Do not touch the cooktop surfaces.
- Switch off the hot plates after use. Never rely solely on the cookware detector.
- Supervise children carefully as they cannot easily see the indication that there is residual heat. After use the cooking zones remain hot for a certain period of time even if they have been turned off. Keep children away from the cooking zones.
- The glass ceramic surface is highly resistant to impact. However, prevent hard, solid objects falling onto the cooking surface as they may cause it to break if they are sharp.
- The glass ceramic cooking surface must not be used as a surface for placing objects.
- Remove any traces of liquid from the lid (if fitted) before opening.
- Leave the cooking surface to cool before closing the lid.
- People who have pacemakers or other similar devices fitted must make sure that the operation of these devices is not jeopardised by the inductive field, whose frequency range is between 20 and 50 kHz.



Instructions

- In conformity with the provisions regarding electromagnetic compatibility, the electromagnetic induction cooktop comes under group 2 and class B (EN 55011).
- This appliance complies with current safety and electromagnetic compatibility standards and legislation. However, people who wear pacemakers should keep a minimum distance of 20-30 cm between the pacemaker and the appliance when it is in operation. Contact the pacemaker manufacturer for further information.

1.2 Appliance purpose

- This appliance is intended for cooking food in the home environment. Every other use is considered improper.
- The appliance is not designed to operate with external timers or with remote-control systems.

1.3 Manufacturer liability

- The manufacturer declines all liability for damage to persons or property caused by:
- use of the appliance other than the one envisaged;
- failure to comply with the instructions in the user manual;
- tampering with any part of the appliance;
- the use of non-original spare parts.

1.4 Identification plate

The identification plate bears the technical data, serial number and brand name of the appliance. Do not remove the identification plate for any reason.

1.5 This user manual

This user manual is an integral part of the appliance and must therefore be kept in its entirety and in an accessible place for the whole working life of the appliance.

- Read this user manual carefully before using the appliance.



1.6 Disposal



This appliance conforms to the WEEE European directive (2012/19/EU) and must be disposed of separately from other waste at the end of its service life. The appliance does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

To dispose of the appliance:

- Cut the power supply cable and remove it along with the plug.



Power voltage

Danger of electrocution

- Disconnect the mains power supply.
- Unplug the power cable from the socket.

- Deliver the appliance to the appropriate recycling facility for electrical and electronic equipment waste, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis.

Our appliances are packaged in non-polluting and recyclable materials.

- Deliver the packing materials to the appropriate recycling facility.



Plastic packaging

Danger of suffocation

- Do not leave the packaging or any part of it unattended.
- Do not let children play with the plastic bags.



Instructions

1.7 How to read the user manual

This user manual uses the following reading conventions:

Instructions



General information on this user manual, on safety and final disposal.

Description



Description of the appliance and its accessories.

Use



Information on the use of the appliance and its accessories, cooking advice.

Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.

Installation



Information for authorised persons: installation, operation and inspection.



Safety instructions



Information



Advice

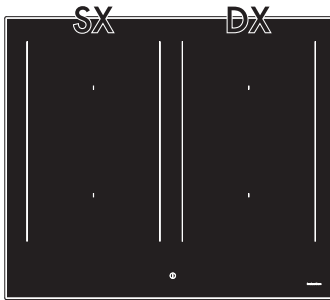
1. Sequence of instructions for use.

- Standalone instruction.

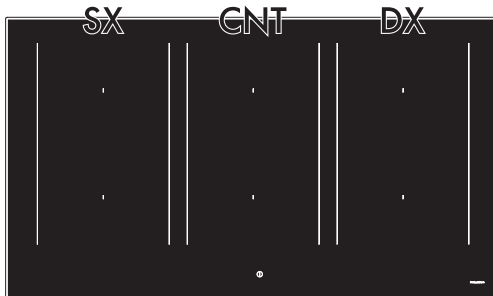


2 Description

2.1 General Description



60 cm



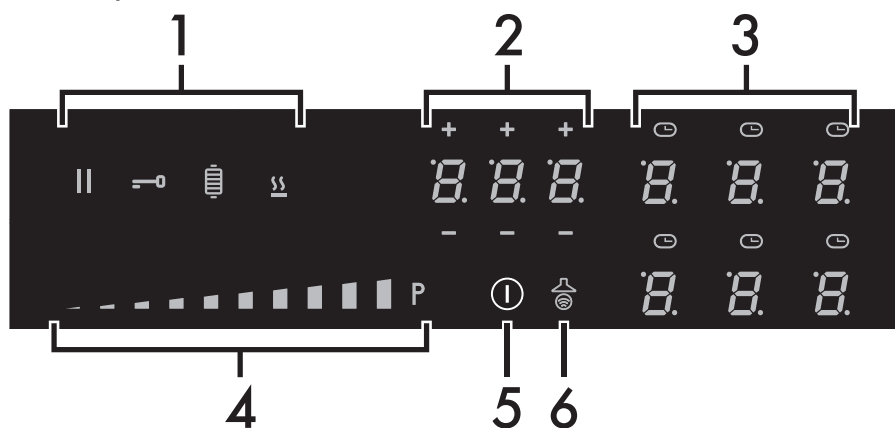
90 cm

- SX** = Left cooking zones
- CNT** = Centre cooking zones
- DX** = Right cooking zones



Description

2.2 Control panel



1 Special functions buttons

2 Timer display

3 Cooking zones display

4 Slider bar

5 On/Off button

6 Auto-Vent 2.0 function button

Maximum power draw table

	Dimensions H x L (mm)	Level 9	Booster	Double Booster
Single zone	180 x 240	2100 W	2500 W	3000 W
Multizone	360 x 240	3000 W	3700 W	-

* power levels are indicative only and can vary according to the pan used or the settings.



Advantages of induction cooking



The appliance is equipped with an induction generator for each cooking zone. Each generator located under the glass ceramic cooking surface creates an electromagnetic field which induces a thermal current in the base of the pan. This means the heat is no longer transmitted from the cooktop to the pan but created directly inside the pan by the inductive current.

- Energy saving thanks to the direct transmission of energy to the pan (suitable magnetisable cookware is required) compared to traditional electric cooking.
- Improved safety as the energy is only transmitted to the pan placed on the cooktop.
- High level of energy transmitted from the induction cooking zone to the base of the pan.
- Rapid heating.
- Reduced danger of burns as the cooking surface is only heated under the base of the pan; foods which overflow do not stick.

Power management

The cooktop is fitted with a power management module that optimises/limits the power draw. If the overall set power levels surpass the maximum limits permitted, the electronic circuit board manages automatically the power supplied by the hot plates.

The module tries to maintain the maximum deliverable power levels. The levels set by the automatic management will appear on the display.



- Priority is given to the last zone set.
- The power management module does not affect the total power consumption of the appliance.



Use

3 Use

3.1 Instructions



High temperature Danger of burns

- Protect your hands wearing heat-proof gloves during use.
- Do not touch or clean the cooktop surface during operation or when the residual heat indicator lights are still on.
- Do not put empty saucepans or frying pans on switched on cooking zones.
- Do not allow children younger than 8 years old to come near the appliance when in operation.
- Activate the control lock when you have children or pets which could reach the cooktop.
- After use the cooking zones remain hot for a certain period of time after they have been turned off. Do not touch the cooktop surfaces.



High temperature Danger of fire or explosion

- Do not use or leave flammable materials near the appliance or directly underneath the cooktop.
- Do not cook using closed tins or containers, plastic kitchenware or containers.
- Do not leave the appliance unattended during cooking operations where fats or oils could be released.
- In case you notice cracks or fissures or you cannot turn the appliance off, disconnect the power supply and contact the Assistance Centre.



Improper use Risk of damage to surfaces

- Do not use the cooktop if the pyrolytic cycle is taking place inside any oven installed below.
- Never place pans with bases which are not perfectly flat and smooth.
- Avoid hard, solid objects falling on the cooking surface.
- Do not use as a support surface.



3.2 Preliminary operations

In order to remove any moisture that could have accumulated during the manufacturing process and for the electronic circuits and control keypad to work properly:

1. Remove the protective films from the external surfaces of the appliance and accessories.
2. Remove any labels (apart from the technical data plate).


3.3 Using the cooktop

All the appliance's control and monitoring devices are located together on the front panel. The induction cooktop is controlled by means of the Touch Control sensor buttons. Lightly touch a symbol on the glass ceramic surface. The buzzer will sound to confirm every effective touch.







First switch-on

i On first connection to the electrical mains, an automatic check will be carried out that will switch on all indicator lights for a few seconds.

When the appliance is turned on for the first time after being connected to the mains

electricity supply, the flashing  symbol appears on the display. It is used to access the appliance's technical menu and is intended only for Technical Support personnel.

Symbol description

-  On/Off key: turns the cooktop On/Off.
-  Auto-Vent 2.0 function button: activates communication between the cooktop and the extractor hood.
-  Pause key: pauses cooking.
-  Control lock key: prevents the controls from being activated accidentally.
-  Grill function key: activates the Grill function
-  Warming function key: activates the keep warm function.

Slider bar: increases or decreases the power level of a cooking zone.

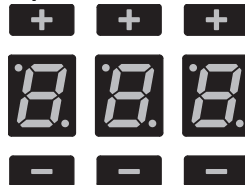


Cooking zones display



The buttons for selecting the cooking zones and the relative timer icons are found in this area.

Timer display



The controls for setting the independent timer and the timer for the cooking zones can be found in this area.



Use

Minimum cookware diameters

Make sure that the minimum diameter of pans used are as specified in the following table, for both configurations.

Configuration	∅ minimum (cm)	∅ recommended (cm)
Single zone	11	18
Multizone	19	22

Bear the following in mind:

- Do not exceed the limits of the zones outlined on the cooktop.
- Do not cover the control panel.
- Do not place pans near the edges of the glass.
- If you use a pan with a diameter less than that specified "∅ minimum (cm)", it may not be detected.
- If you wish to use a griddle, it is recommended to use one with a minimum size of 19 x 19 cm and a maximum size of 22 x 36 cm, only in the Multizone configuration.

Cookware suitable for use in induction cooking

Cookware used on the induction cooking surface must be made of metal, with magnetic properties and a sufficiently large base.

Suitable cookware:


- Enamelled steel cookware with thick bases.
- Cast iron cookware with an enamelled base.
- Cookware in multilayer stainless steel, ferritic stainless steel and aluminium with a special base.

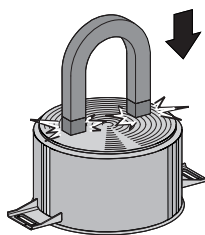
Unsuitable cookware:

- Copper, stainless steel, aluminium, fireproof glass, wood, ceramic and terracotta cookware.

To see whether the pan is suitable, bring a magnet close to the bottom: if it is attracted, the pan is suitable for induction cooking.

If you do not have a magnet, you can put a small amount of water in the pan, place it on a cooking zone and start the hot plate.

If the symbol  appears on the display, it means the pan is not suitable.



Use only cookware with a perfectly flat bottom and suitable for induction hot plates. Using cookware with an irregular bottom could jeopardise the efficiency of the heating system so that cookware is not detected on the hot plate.




Make sure that pans do not cover the control panel.



Limiting the cooking duration

The cooktop has an automatic device which limits the duration of use.

If the cooking zone settings are not changed, the maximum duration of operation of each zone depends on the power level selected.

When the device for limiting the duration of use is activated, the cooking zone turns off, a short alert sounds and, if the zone is hot, the  symbol appears on the display.

Set power level	Maximum cooking duration in hours
1	6
2	6
3	5
4	5
5	4
6	1 ½
7	1 ½
8	1 ½
9	1 ½

Protection from overheating

If the cooktop is used on full power for a long period, the electronics will have trouble cooling down if the room temperature is high.

If the temperature of the internal electronic components exceeds the safety threshold, the appliance will switch off automatically and code "ER21" will be displayed (see "Error codes").

Advice on energy-saving

- The diameter of the base of the pan must not be greater than the width of the cooking zone.
- The pans must not be placed outside the perimeter of the cooktop or above the controls on the front panel.
- When buying a pan, check whether the diameter indicated is that of the base or the top of the pan, as the top is almost always larger than the base.
- When preparing dishes with long cooking times, you can save time and energy by using a pressure cooker, which also makes it possible to retain the vitamins contained in the food.
- Make sure that the pressure cooker contains enough liquid as, if there is not enough and it overheats, this may cause damage to both the pressure cooker and the cooking zone.
- If possible, always cover pans with a suitable lid.
- Choose a pan suitable for the quantity of food to be cooked. A large, half-empty pan leads to a waste of energy.





If the cooktop and the oven are being used at the same time, under certain circumstances, the maximum power limit that can be used by the electrical system might be exceeded.



Use


Power levels

The power in the cooking zone can be adjusted to various levels. The table shows the levels suitable for various types of cooking.

Power level	Suitable for:
0	OFF setting
1 - 2	Cooking small amounts of food (minimum power)
3 - 4	Cooking
5 - 6	Cooking large quantities of food, roasting larger portions
7 - 8	Roasting, slow frying with flour
9	Roasting
P /  	Roasting / browning, cooking (maximum power)*

* see Booster and Double Booster function

Switching the cooktop on/off

To activate the cooktop, press and hold the On/Off button  for at least 1 second. Press it again to deactivate it.




The cooktop will automatically turn off within a few seconds if no power setting has been selected.


Switching on the cooking zone automatically



The cooktop is fitted with a pan detection system that automatically selects the zones on which a suitable pan has been placed; this function is enabled by default and can be deactivated via the user menu.

After having switched on the cooktop:

1. Place a non-empty container (that is suitable for induction cooking) on the cooking zone that you intend to use.
 - The display corresponding to the zone on which the container has been placed turns on automatically and displays . The first segment of the slider bar lights up.

If automatic pan detection is disabled, when the appliance is switched on, the  symbol with a flashing dot in the bottom right corner appears on the all the displays of the cooking zones. To activate the zones, select them via the relative display and then select the required power level.

Adjusting the power of the cooking zone

After selecting a cooking zone:

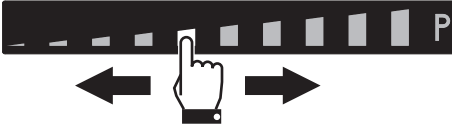
1. Place a finger on the left of the slider bar of the cooking zone that is to be used.



The power level will now be .



2. Slide your finger to the right or left along the slider bar to select the power level from **1** to **9** or enable the Booster function (see "Booster Function").



The display for the zone used indicates the set power level.


Switching the cooking zone off

1. Slide your finger towards the left until you reach the end of the slider bar of the cooking zone that is to be turned off.



The display for the zone being used shows



To switch off all cooking zones at the same time, hold down the On/Off  button for at least 2 seconds.

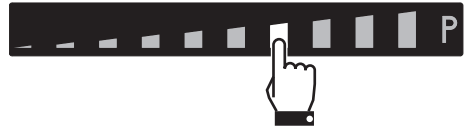
Quick selection



This function can be used to quickly set the hot plates to the required power level.

After switching on the cooktop and selecting a cooking zone:

1. Place a finger at approximately the required power level on the slider bar.



2. Slide your finger towards the left or right to select the required cooking power.

Booster Function



Improper use
Danger of burns

- Do not use the Booster and Double Booster functions to heat fats or oils as they could catch fire.



This function allows you to use the maximum available power of the cooking zone in order to bring a large amount of water to the boil rapidly.




Use

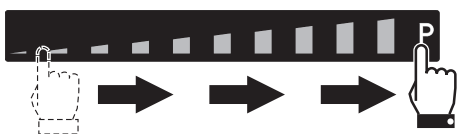
After switching on the cooktop and selecting a cooking zone:

1. Place a finger on the left of the slider bar.



The display of the cooking zone used turns on: the power level indicated is .

2. Slide your finger to the right of the slider bar to select the Booster function.



The display of the cooking zone used indicates a value of .

The Booster function can be activated quickly.


- After switching on the cooktop and selecting a cooking zone, place a finger at the far right of the slider bar of the cooking zone that you wish to use.



The Booster function remains active for 5 minutes, after which the power is reduced automatically to level 9.

Double Booster Function

The Double Booster function allows more power to be supplied compared to the Booster function.

After activating the Booster function for a cooking zone, press the "P" symbol at the far right of the slider bar. The symbols 

 and  will be displayed in sequence.

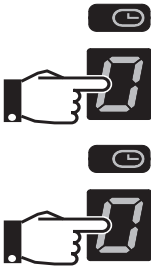


Multizone Function

i This function can be used to: Operate two cooking zones simultaneously (front and rear) in order to use cookware such as rectangular pans or fish kettles.

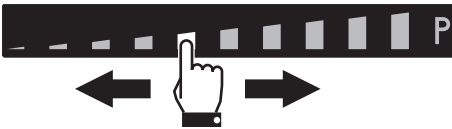
After having switched on the cooktop:

1. Place a finger simultaneously on the buttons of two cooking zones one above the other.



After a short beep, the **A** symbol will appear next to the button of the rear zone. The Multizone function is now active.

2. Set the required cooking power using the left hand side slider bar.



The same parameters are set for both cooking zones.



The Multizone function can only be activated between cooking zones that are vertically connected (zones indicated by "SX", "CNT" and "DX" - see "General Description").

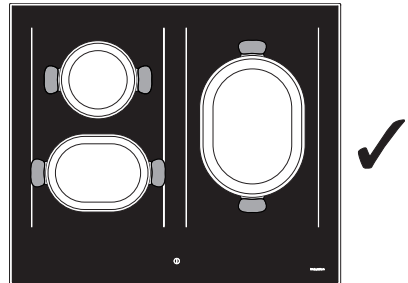


This function automatically distributes power equally between both of the hot plates involved.



When the Multizone function is active, it is not possible to use the Double Booster function for the zones in question.

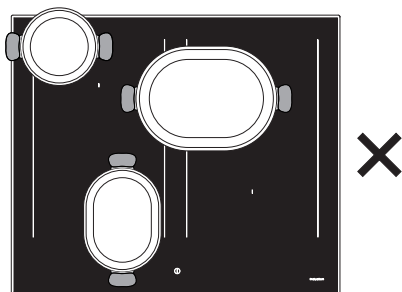
If you use a large, oval or oblong pan, make sure that you place it at the centre of the cooking zone.



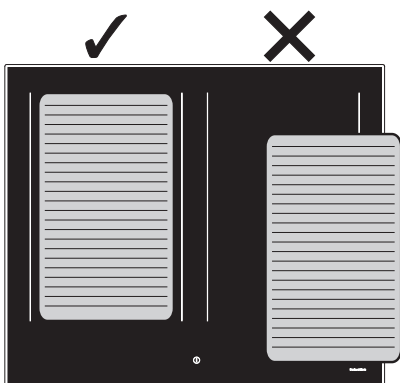
Example of correct positioning of pans



Use




Example of INCORRECT positioning of pans



Griddle position examples

To deactivate the Multizone function:

Simultaneously press the buttons of the cooking zones on which the Multizone

function is active. The  symbol disappears and the two zones can be regulated separately.

Cooking guidelines

The table below shows the power levels that can be set, together with the corresponding type of food. Settings may vary depending on the amount of food and personal taste.

Power level	Suitable for:
1 - 2	Heating food, keeping small amounts of water on the boil and whipping sauces with egg yolk or butter.
3 - 4	Cooking solid or liquid foods, keeping water on the boil, defrosting deep-frozen foods, cooking 2- or 3-egg omelettes, fruit and vegetable dishes and various cooking processes.
5 - 7	Cooking meat, fish and vegetable stews, simmering foods, making jams, etc.
8-9	Roasted meats, fish, steaks, liver; sautéing meat, fish, eggs etc.
Booster and Double Booster	Deep-frying potatoes, etc., or bringing water to the boil rapidly.




Residual heat



Improper use Danger of burns

- Supervise children carefully as they cannot readily see the residual heat indicator. The cooking zones remain hot for a certain period of time even after they have been turned off. Make sure that children never touch the cooktop.

If the cooking zone is still hot after being switched off, the symbol  will be displayed on the display. The symbol clears once the temperature drops below 60°C.



3.4 Special functions

Pause function



This function pauses the operation of all the cooking zones.


To activate the Pause function:

- Switch on at least one cooking zone.
- Keep the pause key pressed . The  symbol will appear on the displays of all the cooking zones.



The pause function can be maintained for a maximum of 10 minutes, after which the appliance will switch off.

To turn off the Pause function:

- Keep the  button pressed. The pause symbol that was just pressed will start to flash.
- Press any button except the Pause button.
- The pause function has now been deactivated and the previous functions are restored.





- The cooking time limitation, the residual heat indicators and the controls lock function remain enabled while the Pause function is active.
- When power comes back on after a power failure, the pause function will be deactivated.

Control lock

This function is useful as it allows the appliance to be cleaned while it is in operation.

In order to activate the controls lock function, there must be at least one active zone on the appliance or the Pause function must be active.


- Press and hold the  button for at least one second.

All the buttons, apart from the  and  buttons, will be locked.



Use

To turn the controls lock off:

1. press and hold the  button again for at least one second.




- When power comes back on after a power failure, the controls lock will be deactivated.
- If the appliance is turned off and on again, the controls lock will remain active.



Grill Function



This function is used to automatically activate the Multizone function for the left zones only. It is used when using a griddle or elongated cookware.


To activate the Grill function:

1. Place a griddle or a long pan on the left zones.
2. Press the  button, which will start to flash.

The  symbol will appear on the front zone display and the  symbol will appear on the rear zone display. The slider bar will be set automatically to level **8**. (preheating stage)



After two minutes of operation, the power will be reduced to level **6**.



Press the  button and use the slider bar to modify the power level at any time.

Warming Function




This function is used to keep cooked food warm or keep water on the boil.

To turn on the Warming function, first switch the cooktop on, then:

1. Select a cooking zone.
2. Press the  button to activate the function. The  symbol will appear on the display of the selected cooking zone.


To deactivate the Warming function:

1. Select the cooking zone on which the function is active.
2. Press .

3.5 Auto-Vent 2.0 function




- This function allows you to control the speed of the hood extractor fan via a wireless connection.
- The hood must be designed to use the Auto-Vent 2.0 function.
- The connection is always unidirectional, from the cooktop to the hood: it is not possible to control the cooktop via the hood.


The Auto-Vent 2.0 function is disabled by default, but can be enabled from the user menu. Once enabled, the  button will remain dimly lit at all times.



This function has an automatic and a manual mode:

- The default automatic mode adjusts the hood extractor fan speed according to the total power of the appliance (see "User menu" - option **U8**)
- Manual mode allows you to adjust the extractor fan speed by pressing the  button.

After switching on the cooktop, to activate manual mode:

1. Press the  button, which will light up at full brightness.
2. Each subsequent press of the button will increase the fan speed in a cyclical sequence with 5 power levels, from 0 (off) to 4 (maximum speed).

To return to manual mode, the appliance must be switched off and on again.



Refer to the extractor hood manual for more detailed information.


3.6 Additional functions

Child lock

This function is useful to prevent functions being activated by mistake (e.g. by children).

To activate the child lock, the appliance must be on, but with the zones deactivated:

1. Press and hold any cooking zone display.
- The slider bar will show an animation.
2. Release the display and slide your finger from left to right on the bar.

The child lock function is now active and the  symbol appears on the cooking zone displays.

To deactivate the child lock, with the appliance switched on:

1. Press and hold any cooking zone display.
- The slider bar will show an animation.
2. Release the display and slide your finger from right to left on the bar.



- When power comes back on after a power failure, the child lock will remain active.
- Once deactivated, the child lock cannot be reactivated. To reactivate it, you will need to turn the appliance off and on again.



Use

Rapid heating

i This function is not available for power level **9**, the Booster and Double Booster functions.

The rapid heating function heats one cooking zone at maximum power for a limited time, after which it continues cooking at the set power level.

After selecting a cooking zone:

- Press and hold a power level (from **1** to **8**) for at least 3 seconds.
- The **A** symbol will appear on the cooking zone display.
- After the heating time has elapsed, the cooking zone will revert to the previously selected power level.

This function can be deactivated by pressing and holding the set power level for at least 3 seconds, or by selecting a lower power level.

Timer

i This function is used to set a minute minder timer, which will emit an acoustic signal when the pre-set time has elapsed.

After switching on the cooktop, without having selected a cooking zone:

1. Touch the area inside the timer display.



2. Press the **+** and **-** buttons to select the required time.



- The first digit on the left is used to select the hours, the middle digit sets the tens of minutes and the one on the right sets the minutes.

i After switching on the appliance, touch the timer display within 3 seconds, otherwise it will deactivate and the appliance will have to be restarted.

3. After 10 seconds, the timer will start the countdown.
4. When the time elapses, a series of beeps will sound. Press any button to deactivate them.

i A maximum of 9 hours and 59 minutes can be set.

Using the minute minder does not stop the operation of the cooking zones but rather informs the user when the set minutes have run out.

Modifying or deactivating the timer

To modify or deactivate the timer during the countdown:

1. Press the On/Off button to activate the cooktop (if it is in standby).
- The timer display will indicate the minutes that were set.



- Use the **+** and **-** buttons to modify or reset the timer.
- After 10 seconds, the timer will start the new countdown or will be deactivated.
- Press any button to deactivate the buzzer.


Timed cooking

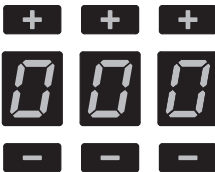
i This function is used to program the automatic switch-off of each cooking zone at the end of a period of time.

To activate the timed cooking function, after having activated at least one cooking zone:

- Select a power level.
- Touch the area inside the timer display.



- The flashing  symbol will appear above the cooking zone display.
- Press the **+** and **-** buttons to select the required time.



- Timed cooking starts a few seconds after the last selection has been made.


A buzzer will warn the user when the set time has elapsed.

i A maximum of 9 hours and 59 minutes can be set.

i The function can be activated on multiple cooking zones simultaneously. The time indicator and flashing LED refer to the cooking zone that is about to be switched off.

Modifying or deactivating timed cooking

To deactivate timed cooking during countdown:

- Press the On/Off button  to activate the cooktop (if it is in standby).
- Press the display button of the timed cooking zone.
 - The timer display will indicate the minutes that were set at the beginning.
- Use the **+** and **-** buttons to modify or reset the timer.
- After 10 seconds, the timer will start the new countdown or will be deactivated.

i An independent timer can be set during timed cooking.



Recall Function




This is used to restore some functions that have already been started after the appliance has been switched off unintentionally.

If the appliance is switched off unintentionally, carry out the following procedure within 6 seconds:

1. Switch on the appliance.

• The  button will start to flash.

2. Then immediately press the pause button  to restore the previously active functions.








This function restores the cooking zone, timer and rapid heating functions. No other functions will be restored.

3.7 User menu

The user menu allows you to modify the operating characteristics of the appliance. Nine options in the user menu can be modified. Each option is indicated on the display with the letter "U" which alternates with a progressive number.

Option	Function
U0	Maximum total power (kW) - Changed only by the installer
U1	Option disabled
U2	Button volume
U3	Timer alarm volume
U4	Display brightness
U5	Timer animation
U6	Automatic pan detection
U7	Timer alarm duration
U8	Hood fan configuration
U9	Auto-Vent 2.0 function

Accessing the user menu

1. With the cooktop off, switch it on using the On/Off button .
2. Press  again immediately to switch it off; the  button will start to flash.
3. Press and hold .
4. Press and hold . Some symbols will appear on the cooking zones displays that must be pressed in sequence to access the menu options.



Press all the buttons of the cooking zones in sequence in a clockwise direction starting from the front left. Each correct touch will be confirmed by a beep.

60 cm models:





90 cm models:




If the sequence of the buttons is selected incorrectly, the procedure for accessing the menu will have to be repeated.

5. Release the  button.

The user menu is now active and the  symbol alternating with the number  will appear at the top of the cooking zones display.



This option is only to be used by the installer (see "Power limitation procedure (for installer only)").

- Press the  symbol to go back to selecting the options. The slider bar appears, in which each segment is associated with a menu option.
- Press the segments of the slider bar (except the first two) to select the available options.



- The first segment on the left (option **U0**) is reserved for the power limitation procedure (for installer only).
- For technical reasons, the second segment from the left (option **U1**) is disabled. Selecting this option will have no effect.

Option **U2** modifies the volume of the button sounds; four sound levels can be selected using the slider bar.




According to the adjustment range of each option, the slider bar will show only those segments that correspond to the adjustments available for each option.

- 0**: minimum volume.
- 3**: maximum volume.



Use



The sound associated with the  button and the sounds associated with error messages cannot be deactivated.

Option **U3** modifies the volume of the beeps when the timer has ended. Four levels can be selected.

- **0**: minimum volume.
- **3**: maximum volume.

Option **U4** modifies the brightness of the display. 10 levels can be selected.

- **0**: maximum brightness.
- **9**: minimum brightness.

Option **U5** allows you to display the seconds countdown of the timer and timed cooking, from 59 to 0 seconds.



The seconds countdown is displayed when the timer is set for less than 10 minutes.

- **0**: animation disabled.
- **1**: animation enabled.

Option **U6** allows you to activate or deactivate the automatic pan detection function. (See "Switching on the cooking zone automatically").

- **0**: automatic detection off.
- **1**: automatic detection on.



If automatic pan detection is disabled, the zone must be switched on manually when a pan is placed on the cooktop.

Option **U7** specifies the duration of the alarm when the timer has ended. Three levels can be selected:

- **0**: alarm duration 120 seconds.
- **1**: alarm duration 10 seconds.
- **2**: alarm disabled.

Option **U8** allows you to activate the Auto-Vent 2.0 function in automatic mode. 8 levels can be selected. The following table summarizes the possible settings:

Value	Hood lighting	Hood fan speed		
		Delicate cooking	Medium cooking	Intense cooking
0	off	off		
1	on	off		
2 - 4 - 6	on	off	speed 1	speed 2
3 - 5 - 7	on	speed 1	speed 2	speed 3

Refer to the following table to choose the most suitable value according to the power limitation of the appliance:

Value	Power limitation
2 - 3	up to 4 kW
4 - 5	from 4 to 5 kW
6 - 7	from 5 to 11.1 kW



If you select a higher power level than the one that has been set, it may not be possible to select some of the hood fan speeds.




Option **U9** activates or deactivates the Auto-Vent 2.0 function:


- **0**: function off.
- **1**: function on.

Exiting the user menu

There are two ways to exit from the user menu:

1. Press . Any modifications will not be saved and the cooktop will be switched off.

Or

2. Press and hold the On/Off button  for at least 2 seconds. Modifications will be saved and the cooktop will be switched off.

3.8 Error codes

If the appliance malfunctions or operates incorrectly, the corresponding error code will appear on the cooking zones display.

Error codes always begin with “E.” or “Er.”, followed by a number.

The following error codes can be corrected without having to contact the Technical Support Service.

- **Er03**: Remove any items or pans from the area of the front control panel.
- **E2**: Make sure that the pans are suitable for induction cooking and that they are not empty; allow the appliance to cool down.



If these error codes appear frequently, please contact Technical Support.

For all other errors, make a note of the code, if possible, and contact Technical Support.



4 Cleaning and maintenance

4.1 Instructions



Improper use

Risk of damage to surfaces

- Do not use steam jets to clean the appliance.
- Do not spill sugar or sweet mixtures on the cooktop during cooking.
- Do not place materials or substances that could melt (plastic or aluminium foil).
- Keep always clean and do not place any object on the sensor buttons.
- Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic surface finishes (e.g. anodizing, nickel- or chromium-plating).
- Do not use abrasive or corrosive detergents (e.g. scouring powders, stain removers and metallic sponges) on glass parts. Use wooden or plastic utensils.

4.2 Cleaning the surfaces

To keep the surfaces in good condition, they should be cleaned regularly after use. Let them cool first.

4.3 Ordinary weekly cleaning

Clean and maintain the cooktop once a week using an ordinary glass cleaning product. Always follow the manufacturer's instructions. The silicon in these products creates a protective, water-repellent membrane which also resists dirt. All marks stay on the membrane and can therefore be easily removed. After cleaning, dry the surface with a clean cloth. Make sure that no detergent residue remains on the cooking surface as it will undergo an aggressive reaction when heated up and could modify the structure of the cooking surface.

4.4 Food stains or residues

Light coloured smudges from pans with aluminium bases can be easily cleaned using a cloth dampened in vinegar. Remove any burnt-on residues after cooking, then rinse with water and dry thoroughly with a clean cloth.

Dirt which may have fallen on the cooktop while cleaning lettuce or potatoes can scratch the cooktop when moving pans. Consequently, remove any dirt from the cooking surface immediately.



Changes in colour do not affect the operation and stability of the glass. These are not alterations to the material of the cooktop but just residues which have not been removed and have then carbonised.

Shiny surfaces can form due to the bases of pans, especially aluminium ones, rubbing on the surface, and due to the use of unsuitable detergents. They are difficult to remove using conventional cleaning products. It may be necessary to repeat the cleaning process several times. Use of aggressive detergents or rubbing of pan bases can wear away the decoration on the cooktop over time and contribute to the formation of stains.

4.5 What to do if...

The cooktop does not work:

- Make sure that the cooktop is connected and that the main switch is turned on.
- Make sure that there is no power failure.
- Make sure that the fuse has not tripped. In this case replace the fuse.
- Make sure that the magneto thermal switch of the residential electrical system has not tripped. In this case, re-activate the switch.

The cooking results are unsatisfactory:

- Make sure that the cooking temperature is not too high or too low.

The cooktop smokes:

- Let the cooktop cool down and clean it once cooking is finished.
- Make sure that the food has not come out and use a larger cooking vessel, if needed.

The fuses or the magneto thermal switch of the residential electrical system are repeatedly triggered.

- Call Technical Support or an electrician.

There are cracks or fissures in the cooktop:

- Turn off the appliance immediately, disconnect the power supply and contact Technical Support.



Installation

5 Installation

5.1 Electrical connection



**Power voltage
Danger of electrocution**

- Have the electrical connection performed by authorised persons.
- Use personal protective equipment.
- The appliance must be connected to earth in compliance with electrical system safety standards.
- Disconnect the main power supply.
- Do not pull the cable to remove the plug.
- Use cables withstanding a temperature of at least 90°C.
- The tightening torque of the screws of the terminal supply wires must be 1.5 - 2 Nm.

General information

Check the grid characteristics against the data indicated on the plate.

The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.

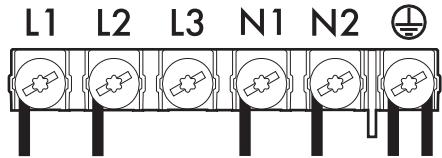
Do not remove this plate for any reason.

Perform the ground connection using a wire that is 20 mm longer than the other wires.

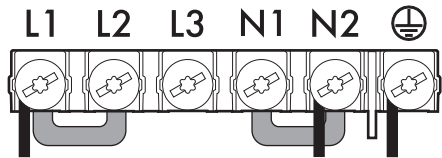
Depending on the model, the appliance can be connected as follows:

60 cm models:

- 220-240 V / 380-415 V 2N~



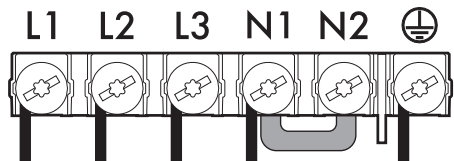
Six-core 6 x 1.5 mm² cable.



Three-core 3 x 6 mm² cable.

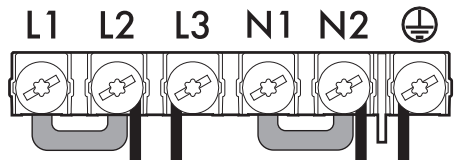
90 cm models:

- 380-415 V 3N~



Five-core 5 x 2.5 mm² cable.

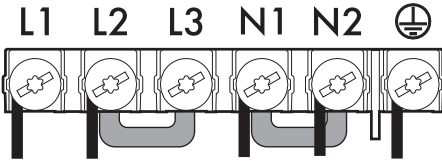
- 220-240 V 3~ / 380-415 V 2N~



Four-core 4 x 4 mm² cable.



- 220-240 V 1N~



Five-core 5 x 4 mm² cable



For all types of connection, use the jumper provided.

Fixed connection

Fit the power line with an omnipolar circuit breaker in compliance with installation regulations. The circuit breaker should be located near the appliance and in an easily reachable position.



Run the power cable in the rear part of the unit. Take care that it does not come into contact with the lower part of the cooktop or any oven built-in underneath it.



Be careful when connecting additional electrical appliances. Connection cables must not come into contact with hot cooking zones.

Testing

At the end of installation, carry out a brief inspection test. If the cooktop fails to operate, after checking that you have carried out the instructions correctly, disconnect the appliance from the power supply and contact Technical Support.


5.2 Instructions for the installer

- Do not bend or trap the electrical power cable.
- The appliance must be installed according to the installation diagrams.
- If the appliance does not work correctly after having carried out all the checks, contact your local Authorised Service Centre.
- Once the appliance has been installed, please explain to the user how to use it correctly.

5.3 Power limitation procedure (for installer only)

In order to modify the maximum power draw of the appliance, you must access the user menu (see "User menu"). Once you have accessed the menu, the first available option is indicated by "U0" (Maximum total power). Ten options in the user menu can be modified. Each option is indicated on the display with the letter "U" which alternates with a progressive number.

1. Once you have accessed the user menu,

the symbol  alternating with  will appear at the top of the cooking zones display.

2. The timer display, on the other hand, indicates the default power setting (depending on the model - in kW):



3. Press the timer display to enable changes to the power settings.





Installation

4. Then press the left half of the slider bar to decrease the power, or the right half to increase it.

The **Eco-Logic Advance** function increases or decreases the power in 0.1 kW steps with each touch.

To exit from the user menu:

1. Press and hold  for at least 2 seconds to save the modifications.
2. Press  to exit without saving the modifications.

In both cases, the cooktop will switch off and will have to be switched back on.

Power consumption table

Model	Minimum power (kW)	Maximum power (kW)
60 cm	2.4	7.4
90 cm	2.4	11.1

5.4 Safety instructions



Heat production during appliance operation

Risk of fire

- Check that the piece of furniture material is heat resistant.
- Check that the piece of furniture has the required slots.
- Do not obstruct the ventilation grille in front of the product in any type of installation.

Veneers, adhesives or plastic coatings on adjacent furniture should be temperature-resistant ($>90^{\circ}\text{C}$), otherwise they might warp over time.

The minimum distance between a ventilation hood and the cooking surface must be at least the distance indicated in the ventilation hood installation instructions.

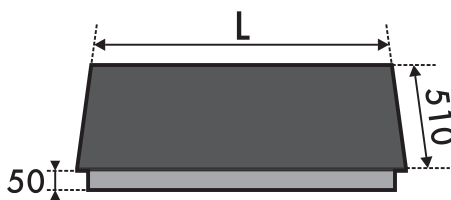
The minimum distances must also be respected for the edges of the cooktop on the back as indicated in the mounting illustrations.

5.5 Cutting the worktop



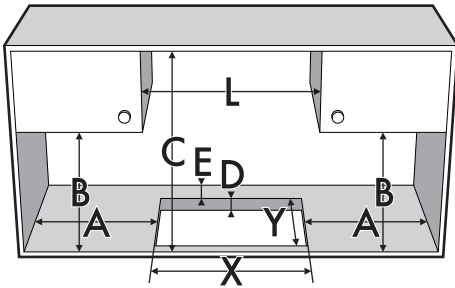
The following operation requires building and/or carpentry work and must therefore be carried out by a competent tradesman. Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant ($>90^{\circ}\text{C}$).

Make an opening in the worktop with the dimensions (mm) indicated in the figure.





Semi-flush mounting

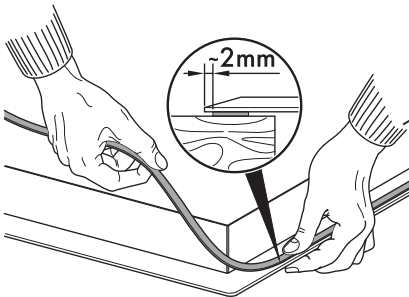


L	X	Y
600	560	480
900	860	490

A	B	C	D	E
min. 50	min. 460	min. 750	20 - 60	min. 50

Cooktop seal

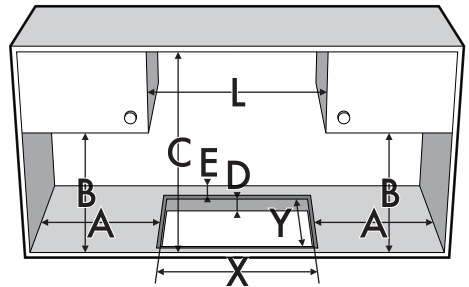
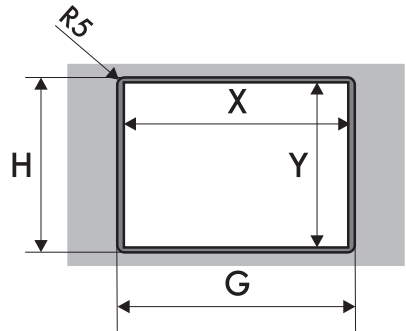
To prevent the leakage of liquid between the frame of the cooktop and the worktop, place the adhesive seal provided along the entire outer edge of the cooktop before assembly.



Do not use silicone to secure the cooktop. This would make it impossible to remove the cooktop, if necessary, without damaging it.

Flush mounting

For this kind of cooktops additional milling is needed in the recessed hole if you wish to install the cooktop flush with the work surface.



L	X	Y	G	H
600	560	480	604	514
900	860	490	904	514

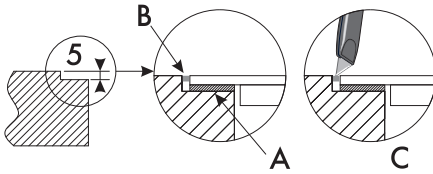
A	B	C	D	E
min. 50	min. 460	min. 750	20 - 60	min. 50

After laying the adhesive seal (A) on the glass surface and after positioning and securing the cooktop, fill the edges with insulating silicone (B) and wipe away any excess.



Installation

In the event the cooktop needs to be removed, cut the silicone using a cutter before attempting to remove it (C).



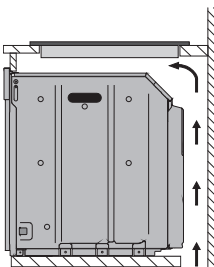
5.6 Mounting

Over built-in oven

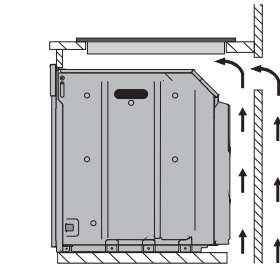


If installed on top of an oven, the oven must be equipped with a cooling fan.

The distance between the cooktop and the kitchen furniture or other installed appliances must be enough to ensure sufficient ventilation and air discharge. If installed above an oven, a space must be left between the bottom of the cooktop and the top of the appliance installed below.



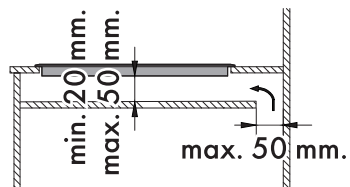
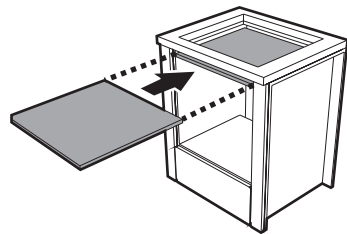
opens on bottom



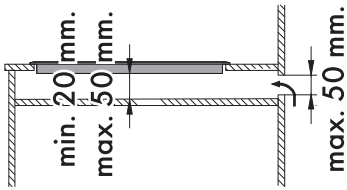
opens on bottom and on rear

Over empty kitchen unit or drawers

If there are other pieces of furniture (side walls, drawers etc.), dishwashers or fridges under the cooktop, a double-layer wooden base must be installed at least **20 mm** from the bottom of the cooktop to avoid any accidental contact. It must only be possible to remove the double-layer base using suitable equipment.



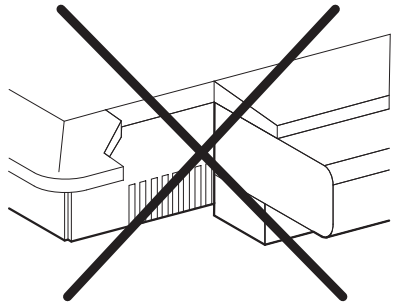
opens on bottom



opens on rear



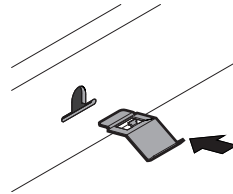
Failure to install the double-layer wooden base exposes the user to possible accidental contact with sharp or hot parts.



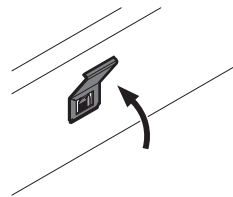
Spring clips

To ensure the cooktop is fixed and centred as accurately as possible, the clips provided must be positioned as described below:

1. Fit the clips by gently pressing them horizontally into the appropriate space.

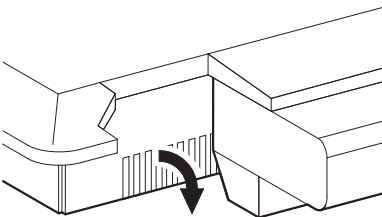
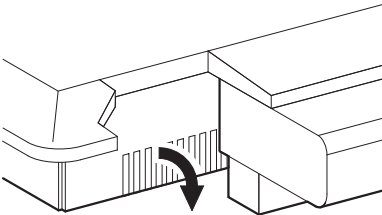


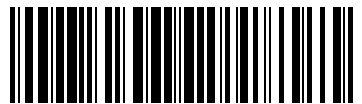
2. Then turn them upwards to fix them in place.



Ventilation

The illustrations below show two examples of installations having suitable ventilation and one example of an incorrect installation that should be avoided.





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