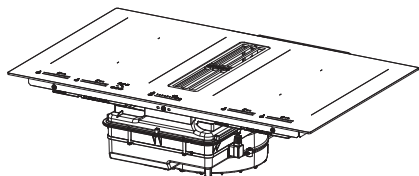






- IT LIBRETTO DI USO
- EN USER MANUAL
- FR MANUEL D'UTILISATION
- DE GEBRAUCHSANLEITUNG
- NL GEBRUIKSAANWIJZING
- ES MANUAL DE USO
- PT LIVRO DE INSTRUÇÕES PARA UTILIZAÇÃO
- RU РУКОВОДСТВО ПО ЭКСПЛУАТАЦИИ



|    |       |     |
|----|-------|-----|
| IT | ..... | 3   |
| EN | ..... | 18  |
| FR | ..... | 31  |
| DE | ..... | 46  |
| NL | ..... | 61  |
| ES | ..... | 76  |
| PT | ..... | 91  |
| RU | ..... | 106 |

## 1. SAFETY INFORMATION

 For your own safety and correct operation of the appliance, please read this manual carefully before installation and operation. Always keep these instructions together with the appliance, even if it is sold or transferred to third parties. It is important that users are familiar with all the appliance's operating and safety characteristics. These hobs have induction systems that comply with the requirements of EMC standards and with the EMF directive, and they should not interfere with other electronic devices. Pacemaker wearers and those using other electronic implants must consult their doctor or the manufacturer of the implanted device to assess whether or not it is sufficiently resistant to interference.

 Electrical connections must be performed by a trained technician. Before making the electrical connection, please read the section on ELECTRICAL CONNECTION.


For appliances with a power supply cable, the terminals or section of wire between the cable anchor point and the terminals must be laid out so that they allow the live wire to be ex-

tracted before the earth wire if it comes loose.


- The manufacturer cannot be held responsible for any damage resulting from incorrect or inadequate installation.
- Check that the mains power supply corresponds to the one indicated on the rating plate affixed to the inside of the product.
- The cut-out devices must be installed in the fixed system according to the wiring system regulations.
- For Class I appliances, check that the domestic power supply has a suitable earthing connection.
- Connect the suction hood to the flue using a suitable pipe. Refer to the purchasable accessories indicated in the installation manual (for circular pipes: minimum diameter 120 mm). The length of the discharge piping must be as short as possible.
- Connect the product to the mains using an omnipolar switch.
- The air venting regulations must be complied with.
- Never connect the suction appliance to ducts carrying combustion fumes (heaters, fireplaces, etc.).
- If the suction hood is used alongside non-electrical appliances (e.g. appliances with gas burners), it is necessary to guarantee a sufficient level of ventilation in the room, to

prevent any exhaust back-flow. When the cooking appliance is used together with other appliances using non-electrical power sources, the negative pressure in the room must not exceed 4 Pa, to prevent the fumes being sucked back into the room by the cooking appliance.


- The air must not be discharged into a pipe that is also used as a flue for appliances powered by gas or other fuels.
- If the power cable is damaged, it must be replaced by the manufacturer, an authorised service centre or a qualified technician, to avoid any risk of danger.
- Connect the appliance plug to a socket that complies with current regulations and is in an accessible area.
- As regards the technical and safety measures to be taken for exhausting of fumes, it is important that the regulations set by local authorities be followed carefully.

 **WARNING:** Remove the protective films before installing the appliance.

- Only use the screws and other hardware elements supplied with the appliance.

 **WARNING:** Failure to install the screws or fixing devices as described in these instructions may lead to a risk of electric shocks.

- Cleaning and maintenance must not be carried out by children, unless they are supervised by an adult.
- Children must be supervised to ensure that they do not play with the appliance.
- This appliance must not be used by persons (including children) with limited physical, sensory or mental abilities, or by inexperienced or untrained persons, unless closely supervised and instructed in the safe use of the appliance by a person responsible for their safety.
- This appliance may be used by children over the age of eight and by persons with limited physical, sensory or mental abilities or with insufficient experience and knowledge, provided they are closely supervised and instructed on the safe use of the appliance and on the dangers that it involves. Do not allow children to play with the appliance.

 **WARNING:** The appliance and its accessible parts become extremely hot during use.

Take great care not to touch the heating elements.

Keep children under 8 years of age well away from the appliance, unless they are under constant supervision.

- Clean and/or replace the filters after the period indicated (danger of fire). See the para-

graph on Cleaning and maintenance.

- Always guarantee adequate ventilation of the room when the appliance is used in conjunction with other appliances powered by gas or other fuels (this does not apply to appliances that only recirculate the air within the room).

**WARNING:** If the surface shows any signs of cracking, turn the appliance off to prevent any risk of electric shock.

- Do not turn the device on if the surface is cracked or any damage is visible in the thickness of the material.
- Do not touch the appliance if your hands or body are wet.
- Do not use steam appliances to clean the product.
- Do not rest metal objects such as knives, forks, spoons and pan lids on the surface of the hob, as they might overheat.
- Use the relevant control to turn the hob off after use; do not rely on the pan indicators.

**WARNING:** Unsupervised cooking on a hob using oil and grease may be dangerous and could cause a fire. NEVER attempt to put flames out with water. Turn the appliance off and suffocate the flames by covering them with a pan lid or a fire blanket, for example.

**WARNING:** The cooking process must be supervised. A short cooking process must be constantly monitored.

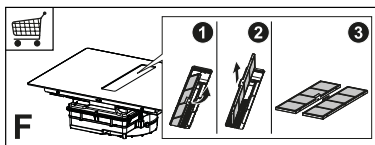
- The appliance is not designed to be started using an external timer or a separate remote-controlled system.

**WARNING:** Danger of fire: do not place objects on the cooking surfaces.

- The appliance must be installed to allow it to be cut off from the electrical power supply with a contact opening (3 mm) that ensures complete disconnection under over-voltage category III conditions.
- The appliance must never be exposed to the elements (rain, sun).
- Ventilation of the appliance must comply with the manufacturer's instructions.
- Keep the packaging away from children and animals.
- Kitchen hoods and other cooking fume extractors can affect the safe operation of appliances which burn gas or other fuels (including those in other rooms) due to the backflow of combustion gases. These gases can cause carbon monoxide poisoning. After installing a kitchen extractor hood or any other cooking fume extractor, make sure that the gas appliances are tested by a certified technician to guarantee that there is no backflow of combustion gases.

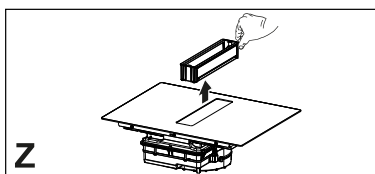
## 2. USE

- The suction hood has been designed solely to eliminate cooking fumes during domestic use.
- Never use the appliance for purposes other than those for which it has been designed.
- Deep fryers must be continuously monitored during use: overheated oil could catch fire.
- Do not operate the appliance using an external timer or separate remote controlled system.
- The appliance must never be installed behind a decorative door, to prevent it from overheating.
- Never stand on the appliance, as this may damage it.
- Do not rest hot pots and pans on the frame, as this may damage the silicone seals.
- Do not cut or prepare foodstuffs on the surface and do not drop hard objects onto it. Do not drag pans or plates over the surface.



### Regeneration procedure:

- Wash in the dishwasher at a MAX temperature of 70° or hand wash in hot water without using abrasive sponges (do not use detergents!).
- Dry in the oven at a MAX temperature of 70° for 2 hours (it is advisable to carefully read the user manual and the assembly instructions of the oven you own).
- The grease filters must be cleaned every 2 months of use, or more frequently in the case of particularly intensive use. They can be washed in a dishwasher. Do not wash the grids in a dishwasher (Z).



## 3. CLEANING AND MAINTENANCE

- Switch the appliance off or disconnect it from the electricity supply before any maintenance work.
- If the Activated Charcoal odour filter is supplied and is of type (F) (refer to the assembly instructions), it can be regenerated. The Activated Charcoal odour filter can be washed and regenerated every 3-4 months (or more frequently if the hood is subject to intensive use), up to a Max. of 8 regeneration cycles (in case of particularly intensive use it is recommended that you do not exceed 5 cycles). Contact the after-sales service to order a new filter (F).

### General recommendations

- Never use abrasive sponges, wire wool, hydrochloric acid or other products that might scratch or mark the surface.
- Foods that accidentally fall or settle on the surface, on the functional or aesthetic elements of the hob must not be consumed.

### Cleaning the device

- Clean the hob after each use to prevent any food residues from carbonising. It is much harder work to remove encrusted and burnt-on dirt.
- For day-to-day dirt, use a soft cloth or sponge and a suitable detergent. Follow the manufacturer's recommendations regarding detergents to be used. The use of protective detergents is recommended.

- Remove encrusted dirt, for example milk that has overflowed during boiling, using a scraper pad suitable for vitreous ceramic, while the hob is still hot. Follow the manufacturer's recommendations regarding scraper pads to be used.
- Remove food containing sugar, for example jam that has spilt during cooking, using a scraper pad suitable for vitreous ceramic, while the hob is still hot. If you do not, the residue may damage the vitreous ceramic surface.
- Remove any melted plastic using a scraper pad suitable for vitreous ceramic, while the cooker hob is still hot. If you do not, the residue may damage the vitreous ceramic surface.
- Remove limescale using a small amount of limescale remover solution, for example vinegar or lemon juice, once the cooker hob has cooled down. Then, clean again with a damp cloth.

## 4. INSTALLATION REQUIREMENTS

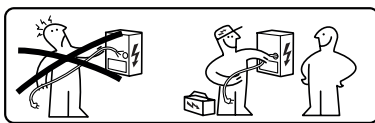
The installation process must comply with the laws, ordinances, directives and standards (electrical safety rules and regulations, proper recycling in accordance with the regulations, etc.) in force in the country of use!

- Do not use silicon sealant between the appliance and the worktop. The cooker hob is designed to be fitted flush with the kitchen worktop, on a kitchen unit with a width of 600 mm or more.
- If the appliance is installed on flammable materials, the guidelines and regulations relating to low voltage installations and fire prevention must be followed strictly.
- For built-in units, the components (plastic materials and veneered wood) must be mounted with heat-resistant adhesives (min.100°C): the use of unsuitable materials and ad-

hesives can cause deformation and detachment.

- The kitchen unit must have sufficient space to allow for electrical connection of the device. Wall-mounted units above the device must be installed at a sufficient distance to leave the space required to work in comfort.
- The use of decorative hardwood borders around the worktop behind the device is allowed, provided the minimum distance always complies with the indications provided in the installation drawings.
- The minimum distance between the fitted device and the rear wall is indicated in the installation drawing for the flush-fitted device (150 mm for the side wall, 40 mm for the rear wall and 500 mm for any wall-mounted units above it. For ergonomic reasons a minimum distance of 1000 mm is recommended).
- To prevent infiltration of liquids between the edge of the cooker hob and the worktop, fit the adhesive seal supplied along the whole outer edge of the cooker hob prior to installation.

## 5. ELECTRICAL CONNECTIONS



**WARNING:** All electrical connections must be carried out by an authorised installer.


- Follow the connection diagram (underneath the product).
- This appliance has a Y-type connection. We recommend using an H05V2V2-F power cable measuring 5 x 2.5 mm<sup>2</sup>, SINGLE AND TOW-PHASE connection: minimum wire section: 2.5 mm<sup>2</sup>. External cable diameter: min 8 mm - max 12 mm.

- The connection terminals can be accessed by removing the junction box cover.
- Check that the domestic power supply characteristics (voltage, maximum power and current) are compatible with those of the appliance.
- Connect the appliance as outlined in the installation manual (in compliance with the standard supply voltages in force under national law).
- If it is possible, always put the lids on the cookware.
- Place the pan on the hob before you switch it on.
- Put smaller pans on the smaller cooking areas.
- Put the pans directly in the centre of the cooking area.
- Use residual heat to keep the food warm or melt it.

**⚠ Attention!** Do not weld any of the cables!


## 6. ENVIRONMENTAL ASPECTS

### Disposal of household appliances

The  symbol on the product or packaging indicates that the product must not be disposed of with normal domestic waste. The product must be disposed of at a specialist recycling centre for electrical and electronic components. By ensuring that this product is disposed of correctly, you will help prevent possible negative consequences for the environment and health that might result from its improper disposal. For more detailed information on how to recycle this product, please contact your local municipal offices, local waste disposal service or the shop from which the product was purchased.

The appliance complies with directive 2012/19/EU relating to reduction in the use of dangerous substances in electrical and electronic appliances and waste disposal.

### Disposal of packaging materials

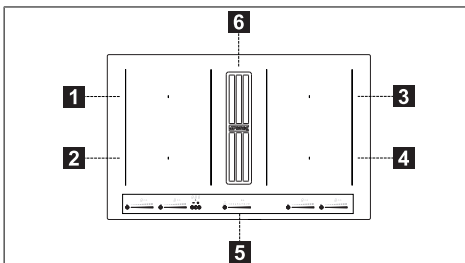
Materials with the  symbol can be recycled. Dispose of the packaging in special recycling collection bins.

### Energy saving

You can save energy during everyday cooking if you follow hints outlined below.

- When you heat water, only use the quantity you require.

## 7. PRODUCT DESCRIPTION




|     |  |
|-----|--|
| 1   | Single cooking zone (210x190 mm) 2100 W, with 3000 W Booster function    |
| 2   | Single cooking zone (210x190 mm) 2100 W, with 3000 W Booster function    |
| 3   | Single cooking zone (210x190 mm) 2100 W, with 3000 W Booster function    |
| 4   | Single cooking zone (210x190 mm) 2100 W, with 3000 W Booster function    |
| 5   | Control panel  |
| 6   | Extractor  |
| 1+2 | Bridge cooking area (210 x 380 mm) 3000 W, with 3700 W Booster function. |
| 3+4 | Bridge cooking area (210 x 380 mm) 3000 W, with 3700 W Booster function. |

## INDICATORS

### Pan detection

Each cooking zone is equipped with a system that detects the presence of a pan on the hob.

The detection system is able to recognise pans with a magnetisable bottom of a type suitable for use on induction hobs.

If the pan is removed during operation or an unsuitable pan is used, the symbol  appears on the display.

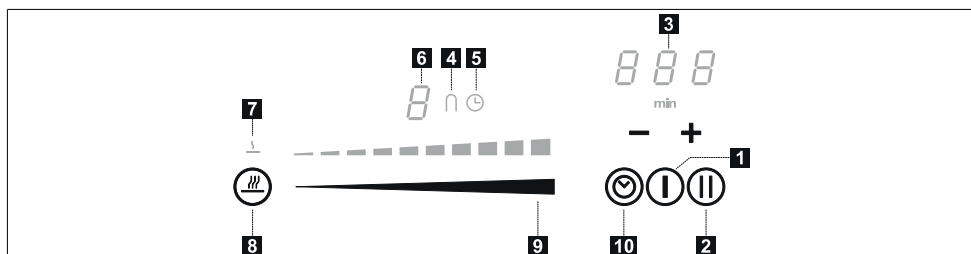


## Residual heat indicator

The residual heat indicator is a safety feature, indicating that the surface of the cooking area is still at a temperature of

50°C or above, which may cause burns if touched with bare hands. The digit for the corresponding cooking area indicates *H*.

## 8. CONTROL PANEL



|    |  |
|----|--|
| 1  | On/Off                                   |
| 2  | Pause key                                |
| 3  | Timer control and cooking time indicator |
| 4  | "Bridge" symbol                          |
| 5  | Timer symbol                             |
| 6  | Power level indicator                    |
| 7  | Defrost symbol                           |
| 8  | Melting                                  |
| 9  | Scroll keypad                            |
| 10 | Timer function key                       |

The cooking zones can be activated by pressing the reference digit *8*. The digit becomes brighter to confirm the operation.

When a pan is placed on one of the 4 cooking areas, the hob automatically detects its presence and lights up the corresponding digit to activate it.

If there are no pans or other objects on the hob, the digits are not visible.

The functions which can be selected are always visible on the control panel, but with a dimmed light. Select the functions by touching the corresponding symbol.

## 9. POWER LIMITATION

When connecting to the household power supply for the first time, the installer must set the power of the cooking zones based on the actual capacity of the household power supply.

If this is not necessary, the hob can be turned on directly using **1**, otherwise, follow the operations below to access the menu.

- Connect the hob to the domestic mains power (this operation must be performed each time the menu is accessed).
- All the digits light up for a few seconds.
- As soon as the digits go out again, press and hold **7** and **11** for 4 seconds until the left swipe keyboards light up.
- Press and hold both swipe keyboards on the left for 4 seconds until the 3 control digits indicate "CF6".
- Press **11** until "PHA" appears.
- Press the last keyboard on the left to select the correct setting.








See the following table for the specifications:

| Value on swipe key-board | KW  | Notes                    |
|--------------------------|-----|--------------------------|
| 0                        | 7.4 | Standard initial setting |
| 1                        | 4.5 |                          |
| 2                        | 3.5 |                          |

|   |     |  |
|---|-----|--|
| 3 | 2.8 |  |
|---|-----|--|

Once the correct value has been entered, confirm by pressing and holding ☺ and ⏸.

## 10. HOB FUNCTIONS

|  |  |
|---|--|
| <b>Lock</b>   | <p>It is possible to lock the hob functions during use, e.g. to clean the hob.</p> <p>To enable/disable: press "+" and "-".</p>  |
| <b>Child lock</b>   | <p>This function prevents accidental use of the appliance. This cannot be used during a cooking operation.</p> <p>To enable: press ⏸, simultaneously press and release ☺ + ⏸ and then again ☺.</p> <p>All the digits that indicate .</p> <p>The operations described must be completed within 10 seconds.</p> <p>To disable: press ⏸, simultaneously press and release ☺ + ⏸ and then again ⏸.</p> <p>All the digits that indicate  disappear.</p> <p>The operations described must be completed within 10 seconds.</p>  |
| <b>Boost function</b>   | <p>Every cooking area can be set to an additional power level for a maximum of 10 minutes.</p> <p>To enable: select one of the 4 cooking areas and select "Boost" on the swipe keyboard. The corresponding digit indicates .</p> <p>To disable: select one of the other possible values on the swipe keyboard.</p>  |
| <b>Cooking area timer</b>   | <p>The timer allows a specific cooking area to be switched off when the set time expires. The cooking areas can be programmed individually because each one has its own timer.</p> <p>To enable: turn on the hob and select one of the 4 cooking areas, then press "+" and "-" to set the timer. The symbol ☺ of the cooking area lights up. Press "+" and "-" separately to set the countdown. The increase and decrease of the value during the setting varies according to the time to be set. The display in the time management controls area shows the countdown.</p> <p>To confirm the set time, do not touch anything for 5 seconds.</p> <p>To disable: wait until the end of the countdown or reset the time values (press "+" and "-" and reset with "-").</p> |
| <b>Timer (generic)</b>  | <p>Timer with alarm for generic use.</p> <p>To enable: turn on the hob, then press "+" and "-" to set the timer. Press "+" and "-" separately to set the countdown. The increase and decrease of the value during the setting varies according to the time to be set. The display in the time management controls area shows the countdown.</p> <p>To confirm the set time, do not touch anything for 5 seconds.</p> <p>To disable: wait until the end of the countdown or reset the time values (press "+" and "-" and reset with "-").</p>   |
| <b>Melting</b>  | <p>To enable: select one of the 4 cooking zones and press .</p> <p>The digit of the selected zone shows .</p> <p>To disable: press  or press ⏸.</p>   |

| <b>Pause function</b>   | This function allows you to pause/restart any active function on the hob, by reducing the power available in the cooking zone and resetting all the functions.<br>During the pause, all the digits indicate <b>  </b> to inform the user that:<br>- No energy is produced in any of the cooking areas.<br>- All functions and the timer are disabled.  |                 |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
|---|--|-----------------|-----------------|---|----|---|----|---|-----|---|-----|---|-----|---|-----|---|-----|---|-----|---|---------------|-------|---------------|
|   | To enable: with the hob on, press and hold <b>  </b> for at least 1 second.  |                 |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
|   | To disable: press and hold <b>  </b> for at least 1 second and slide your finger from minimum to maximum along the swipe keyboard which shows an animation.  |                 |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
| <b>Recall function</b>  | This function is used to recall the function settings of the hob if it is switched off by mistake using <b>I</b> .   |                 |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
|   | With the hob off, to recover the settings press <b>I</b> within 6 seconds, then press <b>  </b> within 6 seconds. A beep is emitted to confirm the operation.  |                 |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
|   | When the hob is off, if it is not turned back on within 6 seconds, the settings of the previous functions are lost.  |                 |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
| <b>Heating function</b>   | This function is used to heat a pan to the maximum power before continuing to cook at a selected level. The time interval for which the cooking zone is held at maximum power depends on the final cooking level that has been set. See the table:   |                 |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
|   | <table border="1"> <thead> <tr> <th>Power level</th> <th>Timer (seconds)</th> </tr> </thead> <tbody> <tr><td>1</td><td>40</td></tr> <tr><td>2</td><td>72</td></tr> <tr><td>3</td><td>120</td></tr> <tr><td>4</td><td>176</td></tr> <tr><td>5</td><td>256</td></tr> <tr><td>6</td><td>432</td></tr> <tr><td>7</td><td>120</td></tr> <tr><td>8</td><td>192</td></tr> <tr><td>9</td><td>Not available</td></tr> <tr><td>Boost</td><td>Not available</td></tr> </tbody> </table> | Power level     | Timer (seconds) | 1 | 40 | 2 | 72 | 3 | 120 | 4 | 176 | 5 | 256 | 6 | 432 | 7 | 120 | 8 | 192 | 9 | Not available | Boost | Not available |
|   | Power level  | Timer (seconds) |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
|   | 1  | 40              |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
|   | 2  | 72              |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
|   | 3  | 120             |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
|   | 4  | 176             |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
|   | 5  | 256             |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
|   | 6  | 432             |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
|   | 7  | 120             |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
|   | 8  | 192             |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
| 9   | Not available  |                 |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
| Boost   | Not available  |                 |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
| Select one of the 4 cooking areas and press and hold the selected value (from 1 to 8) on the swipe keyboard for 3 seconds. The hob will have a maximum power peak for a period of time that varies according to the previously set cooking power, then it will go back to the value set at the beginning. |  |                 |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
| <b>Combo mode ("bridge" function)</b>   | This function allows 2 cooking areas to be combined to use and control them as if they were one and have a bigger cooking area at your disposal. This function allows you to use pans with a wider base.<br>Only the cooking areas on the left and on the right can be selected for use with this function.  |                 |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
|   | To enable: simultaneously press both keyboards on the left until a digit indicates <b>∩</b> and the symbol <b>∩</b> lights up.   |                 |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
|   | To set the power of the area that can be used in combo mode, use the last swipe keyboard on the left.  |                 |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
|   | In both cooking areas, the symbol <b>∩</b> lights up.  |                 |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
|   | To disable: simultaneously press the keys used to enable the "bridge" function until the symbols disappear.  |                 |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |
| Important! The hob automatically recognises the presence of a larger pan that occupies two cooking areas, but it will manage the areas separately unless the "bridge" function is enabled.  |  |                 |                 |   |    |   |    |   |     |   |     |   |     |   |     |   |     |   |     |   |               |       |               |

## 11. COOKING TABLE

| Power level | Cooking method                         | To be used for                            |
|-------------|--|---|
| 1           | Melting, heating gently                | Butter, chocolate, gelatine, sauces       |
| 2           | Melting, heating gently                | Butter, chocolate, gelatine, sauces       |
| 3           | Warming up                             | Rice                                      |
| 4           | Prolonged cooking, thickening, stewing | Vegetables, potatoes, sauces, fruit, fish |
| 5           | Prolonged cooking, thickening, stewing | Vegetables, potatoes, sauces, fruit, fish |

|   |                                  |  |
|---|----------------------------------|--|
| 6 | Prolonged cooking, braising      | Pasta, soups, braised meat   |
| 7 | Light frying                     | Rösti (potato fry-ups), omelettes, breaded and fried foods, sausages |
| 8 | Frying, deep fat frying          | Meat, chips  |
| 9 | Quick frying at high temperature | Steak  |
| P | Quick heating                    | Boiling water  |

## 12. SUCTION HOOD FUNCTIONS

|   |  |
|---|--|
|   |  |
| The controls for the cooking areas, suction hood and timer can be activated by pressing on the reference Digit. |  |
|   | Suction power selection.<br>Increase/decrease of suction speed (power).  |
|   | Activation/deactivation of an automatic function (by default the automatic mode is activated).<br>By tapping (pressing) the hood selection bar, the automatic mode is deactivated and the extractor fan can be used in manual mode.<br><br>To re-enable the automatic mode, press the key : the LED <b>auto</b> will light up to indicate that the hood is active in that mode.<br><br>The hood is set by default to ducting mode.<br><b>Charcoal filter activation</b><br><br>– When the hood  is being turned on for the first time, press the key  for 5 seconds.<br>After activation, the icon will light up to indicate that maintenance must be carried out on the charcoal (odour) filter .<br><br>The grease filter cleaning signals, displayed with the LED , are always enabled.<br><b>Resetting and reactivation of the charcoal filter</b><br>After having carried out maintenance on the filter:<br><br>– press the key  for 5 seconds - The grease filter LED will turn off and the countdown will restart.<br><br>– press the key  for 5 seconds - The odour filter LED will turn off and the countdown will restart. |
|   | <b>Setting the INTENSIVE speed</b><br>This setting is timed to activate for 5 minutes. Once this time has passed, the system will automatically return to the speed set previously.  |

## 13. POWER MANAGEMENT FUNCTION

This product has an electronically controlled power management function.

This function controls the delivery of the maximum power of 3700 W between the combined cooking areas (left side and right side), optimising the power distri-

bution and avoiding system overload situations.

To do this, the total power is monitored continuously, and reduced when necessary. If it is not possible to supply the total power required, a control element reduces by a predefined amount the power in another cooking element so that it is at a level immediately below its respective power curve. This ensures

that the current absorption of 16 A is not exceeded.

In this case the generator detects the last command with the highest priority sent by the user interface and, if necessary, reduces the previous settings activated for another cooking element.

The Power management function is first activated when the presence of a pan is detected on the cooking element.

Example:



If boost level (P) is selected for hob 1, hob 2 cannot exceed level 9 at the same time and will be automatically limited."

## 14. GUIDE TO PAN USE

### Which pans to use

Only use pots and pans with the bottom made from ferromagnetic material which are suitable for use with induction hobs:

- cast iron
- enamelled steel
- carbon steel
- stainless steel (including partial)
- aluminium with ferromagnetic coating or ferromagnetic plate

To determine if a  or pan is suitable, check for the  symbol (usually stamped on the bottom). You can also hold a magnet to the bottom. If it clings to the underside, the pan can be used on an induction hob.

To ensure optimum efficiency, always use pots and pans with a flat bottom that distributes the heat evenly. If the bottom is not perfectly flat, this will affect power and heat conduction.

### How to use

Minimum diameter of pot/pan base for the different cooking areas.

To ensure that the hob functions properly, the pan must cover one or more of the reference points indicated on the surface of the hob, and must be of a suitable minimum diameter.

Always use the hob that best corresponds to the diameter of the bottom of the pan.

| Cooking areas       | Pan base diameter   |                     |
|---------------------|---------------------|---------------------|
|                     | Ø min.(recommended) | Ø max (recommended) |
| Combined left/right | 190 mm              | 230 mm              |
| Single left/right   | 110 mm              | 190 mm              |

### Empty pots/pans or with thin base

Do not use empty or thin-based pots/pans on the hob as it will be unable to detect the temperature or turn off automatically if the temperature is too high, thus damaging the pan or the hob surface.

If this occurs, do not touch anything and wait for all components to cool down.

If an error message appears, refer to "Troubleshooting".

### Normal working noises in the hob

Induction technology is based on the creation of electromagnetic fields. These electromagnetic fields generate heat directly on the bottom of the pan. Pots and pans may produce a variety of noises or vibrations, according to their construction.

These types of noise can be described as follows:

#### Light buzz (like the noise made by a transformer)

This noise is produced when cooking with a high level of heat, and it is determined by the amount of energy transferred by the hob to the pans. The noise will stop or decrease when the heat level is reduced.

#### Light whistle

This noise is produced when the pot or pan is empty, and stops as soon as it is filled with water or food.

#### Crackle

This noise occurs with pans made from layers of numerous different materials, and is caused by vibration of the surfaces where the different materials meet. The noise comes from the pans, and may vary according to the quantity of food and preparation method being used.

#### Loud whistle

This noise occurs with pans made up of layers of different materials, and also

when these are used at maximum level and on two cooking areas. The noise will stop or decrease when the heat level is reduced.

### Fan noises

For the electronic system to operate correctly, the temperature of the cooker hob must be regulated. To do this, the hob is equipped with a cooling fan that is activated to reduce and regulate the temperature in the electronic system. The fan may continue to operate after

the appliance has been turned off, if the temperature of the cooker hob is still detected to be too high.

### Rhythmic sounds like a clock ticking

This noise only occurs when at least three cooking areas are operating, and it disappears or decreases when some of them are turned off.

The noises described are a normal feature of induction technology and are not to be considered as defects.

## 15. TROUBLESHOOTING

| Error code   | Description   | Possible causes of the error   | Solution  |
|--|---|--|---|
| "Acoustic signal upon ignition. No error code displayed" | The hood command does not work  | LIN cable damaged or badly connected to the hood electronic board  | Please check the connection. If the error persists, please contact After Sales Service  |
| ER03   | Hob switches off after 10 sec.  | Continuous key activation detected. Water or pan placed on the control panel.  | Remove water or pan from the ceramic glass surface and control panel.   |
| ER21   | Hob switches off.   | The internal temperature of electronic parts is too high.  | Let the hob cool down. Please check if the hob has sufficient ventilation. If the error persists, please contact the After-Sales Service.   |
| E2   | Corresponding cooking area switches off.  | Empty or unsuitable pan. Pan or ceramic glass surface temperature too high. Electronic component temperature too high. | Let the hob cool down. Use a suitable pan. Do not heat empty pans.  |
| E3   | Corresponding cooking area switches off.  | Unsuitable pan. The pan is losing its magnetic properties and may damage the induction hob.                            | Use a suitable pan. The error is automatically cancelled after 8 seconds and the cooking area can be used again. If any other errors occur, the pan must be changed. If the error persists, please contact the After-Sales Service. |
| E6   | Hob does not switch on.   | Power supply voltage and/or frequency is out of range.   | Check mains voltage and/or frequency. If necessary, contact the After-Sales Service.  |
| E8   | Cooking areas are turned off.   | Fan fault. Fan blocked by dust or fibres.  | Clean and remove foreign bodies from the fan. If the error persists, please contact the After-Sales Service.  |
| E4-E5-E7-E9-ER20-ER22-ER31-ER36-ER47-EA-EH               | Disconnect the hob from the power supply. Wait a few seconds, then reconnect the hob to the power supply. If the problem persists, call the After Sales Service and specify the error code that appears on the display. |  |   |

## 16. TECHNICAL DATA

Product identification

Type: **4300**

Model: HOBD682D2

Please see the identification plate affixed to the bottom of the product.

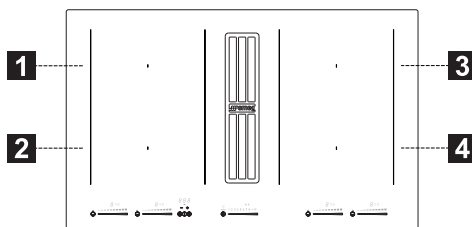
The manufacturer makes continual improvements to products. For this reason, the text and illustrations in these

instructions for use may change without warning.

Further information on the technical data is available on the website:

www.smeg.com

| MODEL                              | HOB682D2                |
|------------------------------------|-------------------------|
| Total maximum power (hob and hood) | 7.62 Kw (basic setting) |
| Total maximum power (hob and hood) | 4.72 Kw                 |
| Total maximum power (hob and hood) | 3.72 Kw                 |
| Total maximum power (hob and hood) | 3.02 Kw                 |



| 1,2 Flexible cooking area 1 + 2 In bridge |   |                   |
|---|---|-------------------|
| 3,4 Flexible cooking area 3 + 4 In bridge |   |                   |
| Parameter                                 | Value   | Dimensions (mm)   |
| Working dimensions                        | -   | 830 x 520 (W x D) |
| Power supply voltage/frequency            | 220-240 V, 50 Hz; 220 V, 60 Hz 3N~/2N~/380-415 V, 50 Hz; 3N~/2N~/380 V, 60 Hz |                   |
| Electrical and heating element data       |   |                   |
| Cooking area 1,2,3,4                      | 2100 W; Power Boost: 3000 W   | 210 x 190         |
| Flexible cooking area 1+2, 3+4            | 3000 W; Power Boost: 3700 W   | 210 x 380         |
| Parameter                                 | Value   | Dimensions (mm)   |
| Weight of the device                      | 21  | kg                |
| Number of cooking areas                   | 4   |                   |
| Heat source                               | induction   |                   |

## 17. MAINTENANCE - REPAIR AND CONFORMITY

- Make sure that maintenance on electrical components is only carried out by the manufacturer or by the service technicians.
- Make sure that damaged cables are only replaced by the manufacturer or by the service technicians.

When contacting the service department, please provide the following information:

- Type of fault
- Device model (Art./Cod.)
- Serial number (S.N.)

This information can be found on the identification plate. The identification plate is affixed to the bottom of the device.

**Information on the product pursuant to EU regulation no. 66/2014**

**Reference standards:**

EN/IEC 60350-2

EN/IEC 50564



This appliance has been designed, manufactured and sold in compliance with the EEC directives.