



FOR USER
THIS RANGE IS FOR RESIDENTIAL USE ONLY
INSTALLATION AND SERVICE MUST BE
PERFORMED BY A QUALIFIED INSTALLER.



Dear Customer,

Thank you for choosing Lofra appliances. We are pleased to welcome you as a new customer.

The safety precautions and recommendations reported below are for yours and other People's safety, and they will also help you to make full use your appliance.

Please keep this booklet safe, it will be useful in the future for reference.

This appliance must be used only for the function for which it was designed, i.e. to cook food. Any other use shall be considered inappropriate or dangerous.

The manufacturer will not be responsible in case of improper use of the appliance.

WARNING:

This appliance has to be installed by a qualified installer.

Improper installation, adjustment, alteration, services, or maintenance can cause injury or property damage. Consult a qualified installer, service agent, or the gas supplier.

Never Operate the Top Surface Cooking Section of this Appliance Unattended

- **Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.**

- **If a fire should occur, keep away from the appliance and immediately call your fire department.**

DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.

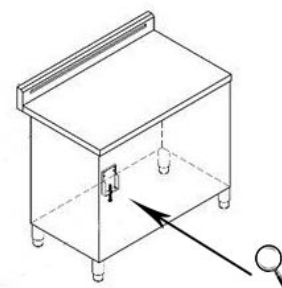
WARNING:

- This range can tip. Injury to person could result.
- Install anti-tip device shipped with range.
- See installation Instructions.

IMPORTANT: SAVE FOR LOCAL ELECTRICAL INSPECTOR'S USE.**READ AND SAVE THERE INSTRUCTIONS FOR FUTURE REFERENCE.****OBSERVE ALL GOVERNING CODES AND ORDINANCES.****WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.**

CHECKING THE ANTI TIP DEVICE

To check the installation of the anti-tipping safety system, we recommend that you view the installation of the bracket under the kitchen (in the visible part between the feet, see illustration).

**WARNING:****A child or adult can tip the range and be killed.****Verify the anti-tip device has been properly installed and engaged****Ensure the anti-tip device is re-engaged when the range is moved.****Do not operate the range without the anti-tip device in place and engaged.****Failure to do so can result in death or serious burns to children or adults.****IMPORTANT - PLEASE READ AND FOLLOW**

- Before beginning, please read these instructions completely and carefully.
- Do not remove permanently affixed labels, warnings, or plates from the product. This may void the warranty
- Please observe all local and national codes and ordinances.
- Please ensure that this product is properly grounded.
- The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference.

IMPORTANT INSTRUCTION

- ***Proper installation – Be sure your appliance is properly installed and grounded by a qualifier technician.***
- ***Never Use Your Appliance for Warming or Heating the Room.***
- ***Do Not Leave Children Alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.***
- ***Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the appliance.***
- ***User Servicing – Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.***
- ***Storage in or on Appliance – Flammable materials should not be stored in an oven or near surface units.***
- ***Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.***
- ***Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.***
- ***Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.***
- ***Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.***
- ***Keep Oven Vent Ducts Unobstructed.***
- ***Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.***
- ***To check the installation of the anti-tipping safety system, we recommend that you view the installation of the bracket under the kitchen (in the visible part between the feet, see illustration).***
- ***Electrical installation must be in accordance with the National Electrical Code, ANSI/NFPA70 - latest edition and/or local codes.***

The instructions have been examined by the testing agency for comprehensibility, accuracy and compatibility with the results of tests.

GENERAL INFORMATION

WARNING!!

1. This appliance shall not be used for space heating. This information is based on safety considerations.
2. All openings in the wall behind the appliance and in the floor under the appliance shall be sealed.
3. Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
4. Do not obstruct the flow of combustion and ventilation air.
5. Disconnect the electrical supply to the appliance before servicing.
6. When removing appliance for cleaning and/or service:
 - Disconnect AC power supply.
 - Carefully remove the range by pulling outward.

CAUTION: Range is heavy; use care in handling.

7. **Electrical Requirement:** electrical installation should comply with national and local codes.
8. **Air Supply and Ventilation:** the installer must refer to local/national codes.

The appliance should not be installed with a ventilation system that blows air downward toward the appliance.

An air curtain or other overhead range hood, which operates by blowing a downward airflow onto a range, shall not be used in conjunction with a range.
9. The misuse of oven door (e.g. stepping, sitting, or leaning on them) can result in potential hazards and/or injuries.
10. When installing or removing the range for service, a rolling lift jack should be used. Do not push against any of the edges of the range in an attempt to slide it into or out of the installation. Pushing or pulling a range (rather than using a lift jack) also increases the possibility of bending the leg spindles or the internal coupling connectors.
11. This product can expose you to chemicals including formaldehyde, which is known to the State of California to cause cancer, and lead, which is known to the State of

California to cause birth defects or other reproductive harm. For more information go to [www. P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

WARNING:

ELECTRICAL GROUNDING INSTRUCTIONS

The range must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, NFPA 70 or the Canadian Electric Code, CSA C22.1-02. Installation should be made by a licensed electrician.

FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.

WARNING:

Health Hazard This appliance complies with electromagnetic safety standards. However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field. Failure to follow this advice may result in death.



REPLACEMENT PARTS

Only authorized replacement parts may be used in performing service on the range. Replacement parts are available from factory authorized parts distributors. Contact the nearest parts distributor in your area.

PRODUCT SPECIFICATION

IMPORTANT NOTE TO THE CONSUMER

Keep these instructions manual for future reference.

- As when using any appliance generating heat, there are certain safety precautions you should follow.
- Be sure your cooktop is installed and grounded properly by a qualified installer or service technician.
- Make sure the wall covering around the cooktop can withstand the heat generated by the cooktop.

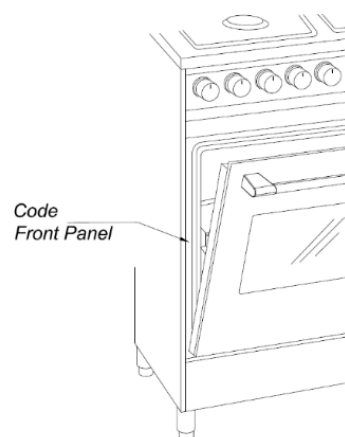
Write the appliance's model/serial numbers in this manual for service/maintenance reference.

The user have to keep this manual for personal reference and for that of inspectors, service personnel, etc.



CAUTION:

Cold temperature can damage the electronic control. When using the appliance for the first time, or when the appliance has not been used for an extended period, be certain the unit has been in temperatures above 32°F (0°C) for at least 3 hours before turning on the power to the appliance.



CUSTOMER SERVICE INFORMATION


The serial number can be found on the inner side of door trim.

IMPORTANT SAFETY INSTRUCTIONS

- ✓ The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- ✓ After having unpacked the appliance, check to ensure that it is not damaged.
- ✓ This range is supplied with a protective film on steel and aluminium parts. This film must be removed before installing/using the appliance.
- ✓ This appliance is intended for use in your household. Never use the appliance for any other purpose!
- ✓ In case of doubt, do not use the appliance and consult your supplier or a professionally qualified technician.

- ✓ Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- ✓ Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- ✓ After use, ensure that the knobs are in OFF position.
- ✓ Do not allow children or other incapable people to use the appliance without supervision.
- ✓ Keep children away from the range when it is in use.
- ✓ Do not cook on broken cook-top: if cook-top should break, cleaning solutions and spillovers may penetrate the broken cook – top and create a risk of electric shock. Contact a qualified technician immediately.
- ✓ Clean cook – top with caution: if a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- ✓ Induction cooktop surface units: do not place metallic objects such as knives, forks, spoons and lids on the cooktop surface since they can get hot.
- ✓ Do not touch heating elements or interior surfaces of oven: heating elements may be hot even though they are dark in colour. Interior surfaces of an oven become hot enough to cause burns. During and after use of the range, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool.
- ✓ Placement of oven racks: always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- ✓ Fire risk! Do not store flammable material in the oven, and in the storage compartment.
- ✓ Make sure that electrical cables connecting other appliances in the proximity of the range cannot come into contact with the hob or become entrapped in the oven door.
- ✓ Do not line the oven walls with aluminium foil. Do not place shelves, broiler pan, pans or other cooking utensils on the base of the oven chamber.
- ✓ Never cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminium foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminium foil linings may also trap heat, causing a fire hazard.
- ✓ To avoid any possible hazard, the appliance must be installed by qualified personnel only. Any repairs by unqualified persons may result in electric shock or short circuit. In order to

avoid possible injuries to your body or to the appliance, do not attempt any repairs by yourself. Such work should be carried out by qualified service personnel only.

- ✓ Danger of burns! The oven and cooking accessories may become very hot during operation. Make sure children are kept out of reach and warn them accordingly. To avoid burns use kitchen clothes and gloves when handling hot parts or utensils.
- ✓ Stand away from the range when opening oven door. Hot air or steam which escapes can cause burns to hands, face, and/or eyes.
- ✓ Remove the door and the storage compartment pivoting panel before disposal to prevent entrapment.
- ✓ Never clean the range, oven and storage compartment with a high-pressure steam cleaning device, as it may provoke a short circuit.
- ✓ Wear Proper Apparel: loose – fitting or hanging garments should never be worn while using the appliance.
- ✓ Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- ✓ The packaging material is recyclable and is marked with the recycling symbol .
- ✓ If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with old appliances.
- ✓ An air curtain or other overhead range hood, which operates by blowing a downward airflow onto a range, shall not be used in conjunction with a range.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- ✓ Never touch the appliance with wet hands or feet;
- ✓ Do not operate the appliance barefooted;

- ✓ Do not allow children or disabled people to use the appliance without your supervision.

WARNING:

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

FIRE SAFETY

- Do not store/place/use combustible materials (e.g., paper, plastic, pot holders, linens, gasoline, alcohol) near the product.
- Do not douse a grease fire with water. Instead, turn off the heat source, and smother the fire with a tight-fitting lid, or use a multi-purpose, dry-chemical or foam extinguisher.
- If a grease fire should occur in the oven, turn off the oven by putting the handle in the OFF position.
- Do not wear loose fitting or hanging garments while using the product.
- Use only dry potholders: moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Do not let potholders or other flammable material touch a heating element. Do not use a towel or other bulky cloth item as a pot holder.
- Use proper pan size: this appliance is equipped with one or more surface units of different size. Select pans having flat bottoms large enough to cover the surface unit-heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Glazed cooking utensils: only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Never leave surface units unattended at high heat settings: broilover causes smoking and greasy spillovers that may ignite.
- Keep oven vent ducts unobstructed, to avoid grease build up, regularly clean the vents.
- Use care when opening door: let hot air or steam escape before removing or replacing food.

- Keep the oven door closed until the fire goes out. If necessary, use a multipurpose dry chemical or foam-type fire extinguisher.
- Do not heat unopened food containers: build – up of pressure may cause container to burst and result in injury.

ELECTRICAL AND GROUNDING SAFETY

- Do not use an adapter or an extension cord.
- Do not use a damaged power plug, power cord, or loose power outlet.
- Do not modify the power plug, cord, or outlet.
- Do not put a fuse in a neutral or ground circuit.
- Do not connect the ground wire to plastic plumbing lines, gas lines, or hot water pipes.
- This product must be grounded. If the range malfunctions or breaks down, grounding reduces the risk of electric shock by providing a safe path for the current. This range's power cord has a grounding plug, which must be firmly plugged into an outlet that is properly installed and grounded according to local regulations. If you are not sure your electrical outlet is properly grounded, have it checked by a licensed electrician.
- The range is supplied with a 4-pronged grounded plug. This cord must be plugged into a mating, grounded 4-prong outlet that meets all local codes and ordinances.
- The product owner shall ensure that the proper electrical service is provided for the product.

COOKTOP SAFETY

- Make sure all burners are OFF when not in use.
- Do not place any objects other than cookware on the cooktop.
- Before removing or changing cookware, turn off the burners.
- Remove food and cookware immediately after cooking.
- Before self-cleaning the oven: remove broiler pan and other utensils.
- To avoid carbon monoxide poisoning, do not pour water or other liquids into the cooktop during cleaning.

- Do not use oven cleaners: no commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Clean only parts listed in manual.
- To avoid cookware discoloration, deformity, and/or carbon monoxide poisoning, do not use cookware that is exceedingly larger than the grate.
- Always use a minimum amount of oil for any type of frying. Always thaw food before frying, and do not fry food that is overly cold or that has clumps of ice attached to it.
- When frying, always heat the oil slowly, and monitor the oil as it heats. When frying foods at high heat, monitor the oil throughout the cooking process. If combining fats or oils for frying, mix them together before heating. Stand at a safe distance while frying to avoid hot spatter.
- Use a deep-fry thermometer when possible to avoid heating the oil beyond its smoke point. (Know the smoke point of the oil you are using.)
- Always let the oil/fat in the cookware to cool to room temperature before moving the cookware.
- To avoid delayed-eruptive boiling, let hot oil/fat stand at least 20 seconds after turning off the burner so the temperature can stabilize. In the event of scalding, follow these first-aid instructions:
 1. Immerse the scaled area in cool or lukewarm water for at least 10 minutes.
 2. Do not apply any creams, oils, or lotions.
 3. Cover with a clean, dry cloth.

OVEN SAFETY

- Do not use the oven for non-cooking purposes such as drying clothes or storage. Use the oven for cooking purposes only.
- Do not leave plastic items inside the oven.
- Do not use aluminium foil or foil liners anywhere in the oven. Do not use aluminium foil or like material to cover any holes or passages in the oven bottom or to cover an oven rack.
- When repositioning the oven racks, make sure the oven is completely cool.
- Make sure the oven racks are placed on the same level on each side.
- Do not damage, move, or clean the door gasket.
- Stand away from the oven when opening the oven door.

- To avoid damaging the oven control knob, always bake and/or broil with the oven door closed.
- Do not broil meat too close to the broil element. Trim excess fat from meat before cooking.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Keep the oven free from grease build up.
- Do not spray water on the oven glass while the oven is on or just after you have turned it off.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass. They can scratch the surface which may result in the glass shattering.



CAUTION:

- Do not attempt to operate the oven during a power failure.
- If the power fails, always turn the oven off. If the oven is not turned off and the power returns, the oven may begin to operate again. Food left unattended could catch fire or spoil.

WARNING:

Never leave children alone or unattended in the area where an appliance is in use. As children grow, teach them the proper, safe use of all appliances. Never leave the oven door open when the range is unattended.



CAUTION:

- Stepping, leaning or sitting on the door or drawers of this range can result in serious injuries and can also cause damage to the range. A child or adult can tip the range and be killed.
- Do not store items of interest to children in the cabinets above the range. Children could be seriously burned climbing on the range to reach items.
- Do not store or use gasoline or other flammable vapors and liquids near this or any other appliance. Explosions or fires could result.
- Do not use the oven as a storage space. This creates a potentially hazardous situation.
- Install the anti – tip device to the structure and/or the range. Verify the anti – tip device has been properly installed and engaged.
- Re – engaged the anti – tip device if the range is moved. Do not operate the range without the anti – tip device in place and engaged.

- Never use your range for warming or heating the room. Prolonged use of the range without adequate ventilation can be dangerous.
- Reset all control to the “off” position after using a programmable timing operation.

To avoid breakage: Do NOT handle or manipulate the unit by the cooktop.

Electrical equipment with moving parts can be dangerous. The important safety instructions in this manual are intended to minimize the risk of property damage, personal injury, and death. Be sure to read them.

Keep this manual in a handy place so you can refer to it as needed.

REPLACEMENT PARTS

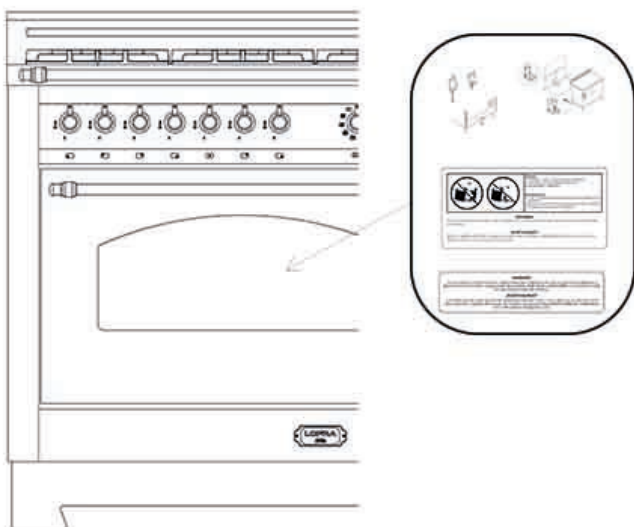
Only authorized replacement parts may be used in performing service on the range. Replacement parts are available from factory authorized parts distributors. Contact the nearest parts distributor in your area.

PRODUCT SPECIFICATION

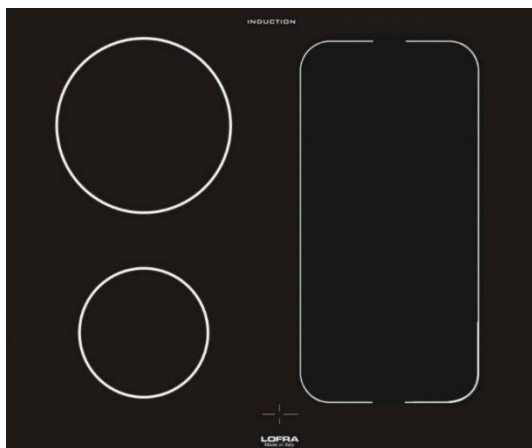
NOTE: do not pinch the power supply cord between the range and the wall.

Do not seal the range to the side cabinets.

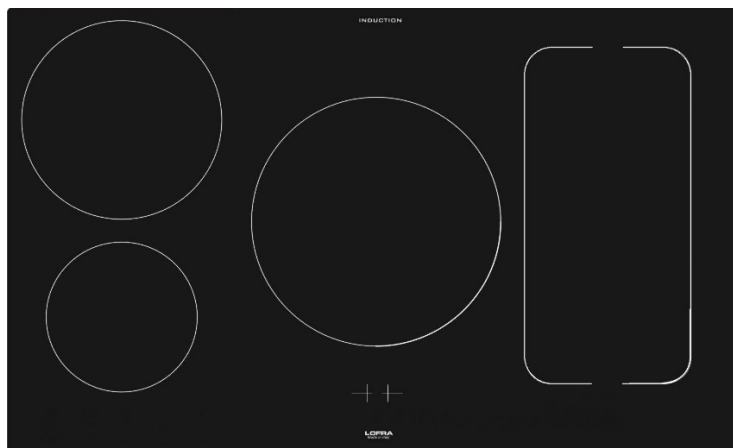
For all other information about the appliance, see the labels on the back of the appliance.



PRODUCT SPECIFICATION



30"



36"

The cooking surface:

Front Left – 1.400 W (2.200 W*)

Rear Left – 2.300 W (3.700 W*)

Right Double Zone

- Up – 2.100 W (3.700W*)
- Down – 2.100 W (3.700W*)

* Maximum output when set on PowerBoost

Front Left – 1.400 W (2.200 W*)

Rear Left – 2.300 W (3.700 W*)

Center - 2.300 W (3.700 W*)

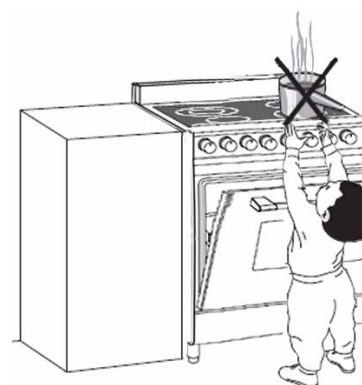
Right Double Zone

- Up – 2.100 W (3.700W*)
- Down – 2.100 W (3.700W*)

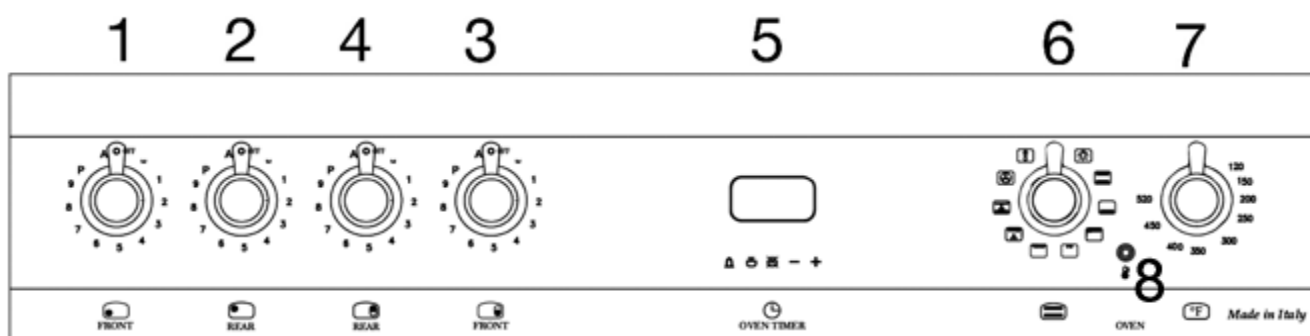
* Maximum output when set on PowerBoost

WARNING

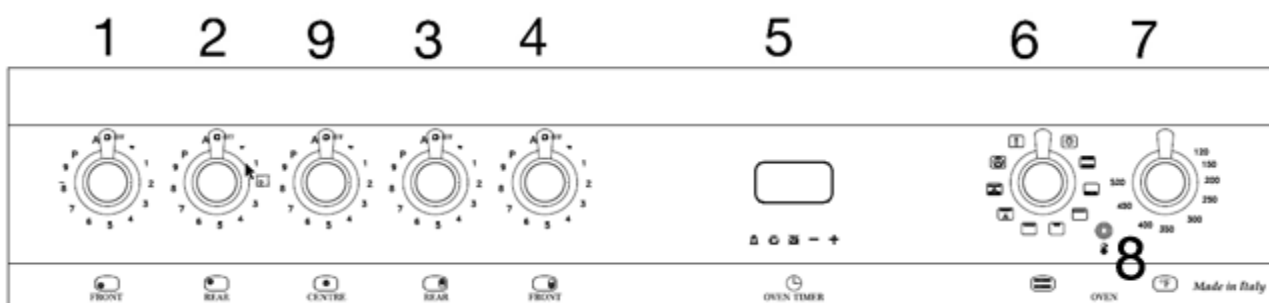
Ensure that the handles of cookware do not stick out over the edge of the range, to avoid them being knocked over by accident. This also makes it more difficult for children to reach the cooking vessels.



30" FRONT PANEL



36" FRONT PANEL

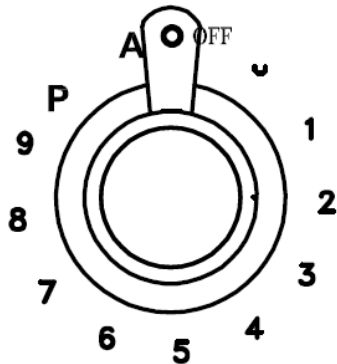


Controls description:

1. Front left zone control knob
2. Rear left zone control knob
3. Front left zone control knob
4. Rear left zone control knob
5. Electronic programmer
6. Multifunction oven switch knob
7. Multifunction oven thermostat knob
8. Oven thermostat indicator light
9. Central zone burner control knob

USING THE TOP ZONE

Hob control knob



- 1...9: Power Level
- U : Power Level to keep a food warm
- P : Booster
- A : Heating Accelerator

These knobs provide control of the ceramic hob's cooking zones.

The zone it controls is shown above each knob. Turn the knob to the right to set the zone's operating power; the settings range from a minimum of U to a maximum of 9.

The working power is shown by a display on the hob.

Heating accelerator

Each cooking zone is equipped with a heating accelerator that allows the involved zone to have a peak power for a time proportional to the heating power selected.

To start the heating accelerator, turn the knob to the left, select setting "A" and then release. The letter "A" will appear on the display on the hob.

You now have 3 seconds to select the desired heating setting. Once a setting between 1 and 9 has been selected, "A" and the chosen setting will flash in alternation on the display.

While the heating accelerator is in operation, the heating level can be increased at any time. The "full power" time will be modified accordingly. If the power is reduced by turning the knob anticlockwise, option "A" is automatically deactivated.

U function

By selecting this particular cycle, the food does not cool down as the desired cooking zones are automatically brought to the "keep warm" level.

Power Function

The power function allows the user to activate each heating zone continuously at the maximum power for no more than 10 minutes. This function can be used, for example, to make a large amount of water boil quickly.

Turn the knob clockwise and set heating level 9, then use the knob to set the "**P**" position and release it. "**P**" appears on the display.

After 10 minutes, the power is reduced automatically, the knob returns to the 9 setting and the "**P**" disappears.

However, the power function can be turned on at any time by reducing the heating level.

When the power function is selected for one heating zone (e.g. the left front zone), the power absorbed by the second zone (left rear zone) might be reduced to supply the maximum available energy to the first zone.

Consequently, the power function takes priority over the heating accelerator.

If a pan is removed from the cooking zone while the power function is on, the function is switched off.

ATTENTION:

Metal items such as cutlery or lids must never be placed on the surface of the hob since they may overheat

Cooking zones

L'appareil est équipé de 4 ou 5 zones de cuisson (en fonction du module d'induction présent dans l'appareil) de diamètres et de puissances différents. Leurs positions sont clairement marquées par des anneaux, tandis que la puissance de chauffe n'est libérée que dans la zone interne. Les 4 ou 5 zones de cuisson sont de type mural et commencent à chauffer quelques secondes après avoir été allumées. Le niveau de chaleur de chaque zone peut être réglé du minimum au maximum à l'aide des boutons situés sur le panneau avant.

Sous chaque zone de cuisson se trouve une bobine appelée "inducteur", alimentée par un système électronique, qui génère un champ magnétique variable. Lorsqu'une casserole est placée à l'intérieur de ce champ magnétique, les courants à haute fréquence se concentrent directement sur le fond de la casserole et produisent la chaleur nécessaire à la cuisson des aliments.

Pan recognition

Induction appliances can only operate with compatible pots (iron or steel/iron pots with magnetic bottom)

The hob does not work:

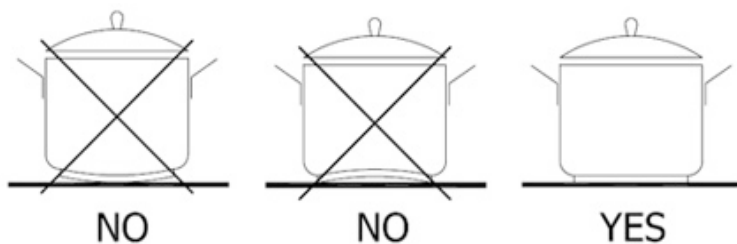
- with unsuitable pots (stainless steel pots without magnetic bottom, aluminium or copper, glass, ceramic, terracotta)
- if the bottom of the pot is too small
- without pots on it

To check if a pan is suitable, simply place a magnet close to its bottom:

if the magnet is attracted, then the pan is suitable for induction cooking. Otherwise, put a little water in the pan, place it on a cooking zone and switch it on. If the hob doesn't turn on and the symbol **U** appears on the display, the pan is not suitable.

Use only vessels specially designed for induction cooking, with thick, completely flat bottom; if these are not available, the pans used must not have crowned (concave or convex) bottom

Use only pans designed for induction cooking, with flat bottom. Don't use pans with concave or convex bottom



Each cooking zone is equipped with a "pan present" device, which ensures that cooking cannot start unless a suitable pan is placed on the cooking zone and properly positioned.

In case of unsuitable or badly positioned pot the hob does not turn off and letter U appears on display.

Residual heat

Each cooking zone is equipped with a device which warns of residual heat. After any cooking zone is switched off, a flashing 'H' may appear on the display. This warns that the cooking zone concerned is still very hot.

Locking out the hob

When not in use, the hob can be "locked out" to prevent children from accidentally switching it on. With the cooking zones off, turn simultaneously the knobs of zones 1 and 2 to the left until letter "**L**" appears on the power display and then release the knobs.

To deactivate this function, repeat the same procedure: the cooking zone displays will stop displaying letter "**L**", indicating that the cooking zone lock-out function has been disabled.

Noises during the use of induction cooking appliances

Induction technology is based on the creation of electromagnetic fields generating heat directly under cooking pans. Depending on how they are manufactured and how they are used, cooking pans can produce some noises and vibrations:

Whistling

This noise is caused by empty cooking pans. It disappears by introducing water or food inside the containers.

Deep buzzing

It is produced when a high power level is set. It is caused by the energy quantity transmitted from the cooking top to the containers. By reducing the power level, the noise decreases or disappears.

Crackling and popping

The overlap of different building materials generates vibrations on the joining surfaces of the cooking containers. Noise intensity depends from food quantity and way of cooking.

Acute whistling

It is generated when a high power level is set simultaneously in two cooking zones. It disappears or decreases by reducing the power level.

Rhythmic sound

It is generated by using at least three cooking zones at the same time. It disappears or fades when one zone or more are switched off.

Fan noise

The cooking top is equipped with a fan that starts working when a too high temperature is detected. If the temperature is still too high after the switching off of the cooking top, it is possible that the fan still operates.

NOTE: in the context of induction technology, the above described noises are a standard. They do not indicate any damage and/or product failure

Error message	Description	Possible failure reason	troubleshooting
	Knob error	Knob permanent use of knob (> 30 s)	Release the knob
Er20	Flash error	µC- defect	Change display unit
Er31	Wrong configuration data	Induction needs to be configured with the correct configuration	execute new configuration using the service menu
Er47	LIN-communication error between display unit and induction	No or interrupted LINcommunication	Check connecting cable between display unit and induction

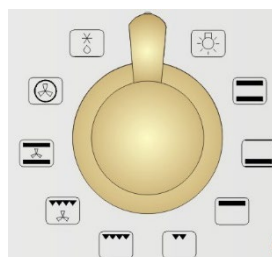
TEPPANYAKI

The "Teppanyaki" accessory (if available) must be placed over two burners on the cooktop as shown in the photo.

WARNING: it must not be placed on the cooktop with only one burner.



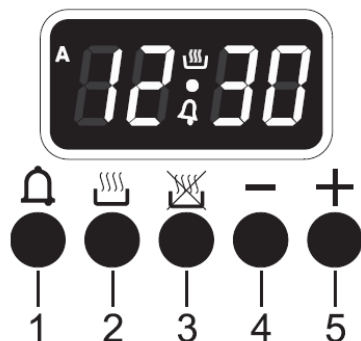
OVEN FUNCTIONS








FUNCTION SELECTOR KNOB

Icon	Function Name	Description	Notes
	Oven Light	The oven lamp light up.	The lamp is always on in all the cooking functions.
	Conventional Oven	The heat distributes evenly from the top and the bottom. Ideal for baking pastries, cakes & biscuits and roasts.	Recommended for cooking individual items.
	Cooking From Below	The heat distributes from the bottom to give cooked food a finishing touch.	
	Cooking From Above	The heat comes from the top (sky) heating element.	Ideal for cooking the top of dishes without grilling.
	Grilling	The heat is radiated in the oven.	Ideal for cooking on the grill, toasting, browning, gratinating.
	Grilling With Maxi Grill	The heat expands with higher power and greater irradiation surface.	Ideal for cooking on the grill, toasting, browning, gratinating.
	Grilling With Fan-Assisted Oven	The heat is radiated in the oven and evenly distributed by the fan.	Ideal for grilling, toasting, browning, gratin dishes, etc. without the inside of the food drying out.
	Even Cooking	The heat emitted by the top and bottom heating elements is distributed by the fan for quick, even cooking, inside and out.	Recommended for cooking individual items.
	Fan-Assisted Cooking	The heat is distributed by forced ventilation. This cooking system enables you to cook three different dishes at the same time.	Ideal for food that has to be well-cooked in the middle and not well-done on the outside. Super fast defrosting: Set the switch to "fan-assisted cooking" and the thermostat to 120° F in order to defrost food in no time at all.
	Defrosting	Set the oven thermostat to "0" position. Food can be defrosted by using the fan without any heat.	

ELECTRONIC PROGRAMMER





LIST OF FUNCTIONS

-  Timer key
-  End of cooking key
-  Cooking duration key
-  Value decrease key
-  Value increase key

Setting the time

On the first use, or after a power failure, **0000** will be flashing on the oven's display.


Press the  and  keys together, and at the same time press the value adjustment keys **+** or **-**: this will increase or decrease the setting by one minute for each press.



Press either of the value modification keys to display the current time.

Before each programmer setting, activate the required function and temperature.

Timed cooking


Timed cooking is the function which allows a cooking operation to be started and then ended after a specific length of time set by the user.


Press the  key and the display will light up showing the figures **0000**; keep it pressed, and at the same time use the keys **-** or **+** to set the cooking duration.



When  is released, the count of the programmed cooking duration will start and the display will show the current time together with  and **A** (to indicate that a programmed cooking operation has been set).



Programmed cooking

This function switches the oven on and off in fully automatic mode.


Press the  key and the display will light up showing the figures **0000**; keep it pressed, and at the same time use the value modification keys **-** or **+** to set the cooking duration.

Press the  key and the display will show the sum of the current time plus the cooking duration: keep it pressed, and at the same time use the value modification keys **-** or **+** to adjust the end of cooking time.

When the  key is released, the programmed count will start and the display will show the current time together with the symbols **A** and .







After making the setting, press the  key to view the remaining cooking time; press the  key to view the cooking end time. The logic prevents the setting of incompatible values (e.g. the programmer will not accept a cooking end time with a duration which is too long for its value).


End of cooking

At the end of the cooking time the oven will switch off automatically and simultaneously a buzzer will start to sound intermittently. After the buzzer has been deactivated, the display will return to show the current time together with the  symbol to indicate that the oven has returned to manual use mode.

Timer

The programmer can also be used as an ordinary timer.

Press the  key and the display will show the figures ; keep  pressed and simultaneously press the value modification keys  or . When the key is released the count will start and the display will show the current time and the symbol .



After the setting, to display the time left press the  key.

In timer mode, the oven operation will not be cut out at the end of the set time.

Adjusting the buzzer volume




The buzzer volume can be varied (3 settings) while it is in operation by pressing .

Stopping the buzzer

The buzzer stops automatically after about seven minutes. It can be deactivated manually by pressing keys  and  together.

To switch off the appliance, return all the knobs to the 0 setting.

Deleting the set data

Having programmed a timed or programmed cooking operation, this programming can be cancelled by holding down the key for the function which has just been programmed and simultaneously pressing  or  until  appears on the display.

The programmer will interpret the cancellation of the program as terminating the cooking operation.

Modifying the set data

The set cooking data can be modified at any time by holding down the function key and at the same time pressing the keys **−** or **+** to change the value.

MODEL AND SERIAL NUMBER LOCATION

The serial plate is located on the oven front frame behind the oven door or on the drawer side frame.

When ordering parts for or making inquiries about your range, always be sure to include the model and serial numbers and a lot number or letter from the serial plate on your range.

Your serial plate also tells you the rating of the burners, the type of fuel and the pressure the range was adjusted for when it left the factory.

Marking shall comply with CAN/CSA – C22.2 No. 0.

Adhesive nameplates shall comply with the applicable requirements of CSA C22.2 No. 0.15.

These adhesive nameplates must have:

- Manufacturer's name and trademark
- Model number
- Rated input voltage
- Frequency in hertz
- Rated input in amperes or watts
- Number of phases
- Date code, serial number, month and year of manufacture.

BEFORE YOU CALL FOR SERVICE

Read the Avoid Service Checklist and operating instructions in your Use and Care Guide. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

Refer to the warranty and service information in your Use and Care Guide for phone number and address.

Please call or write if you have inquiries about your range product and/or need to order parts.



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