

INSTRUCTION OF USE

P905INE



Dear customer,

Thank you for having chosen our induction ceramic hob.

In order to make the best use of your appliance, we would advise you to read carefully the following notes and to keep them for a later consulting.

SUMMARY

SAFETY.....	3
PRECAUTIONS BEFORE USING.....	3
USING THE APPLIANCE	3
PRECAUTIONS NOT TO DAMAGE THE APPLIANCE.....	4
PRECAUTIONS IN CASE OF APPLIANCE FAILURE.....	4
OTHER PROTECTIONS	4
DESCRIPTION OF THE APPLIANCE.....	5
TECHNICAL CHARACTERISTICS	5
CONTROL PANEL.....	5
USE OF THE APPLIANCE	5
SENSITIVE TOUCHES	5
DISPLAY.....	5
VENTILATION.....	6
STARTING-UP AND APPLIANCE MANAGEMENT	6
BEFORE THE FIRST USE.....	6
INDUCTION PRINCIPLE	6
STARTING-UP	6
PAN DETECTION.....	7
RESIDUAL HEAT INDICATION.....	7
BOOSTER AND DOUBLE BOOSTER FUNCTION.....	7
TIMER.....	8
FUNCTION “KEEP WARM”	9
AUTOMATIC COOKING.....	9
PAUSE FUNCTION.....	9
RECALL FUNCTION.....	10
BRIDGE FUNCTION.....	10
CONTROL PANEL LOCKING.....	10
COOKING ADVICES	11
PAN QUALITY.....	11
PAN DIMENSION.....	11
EXAMPLES OF COOKING POWER SETTING.....	12
MAINTENANCE AND CLEANING	12
WHAT TO DO IN CASE OF A PROBLEM	12
ENVIRONMENT PRESERVATION.....	13
INSTALLATION INSTRUCTIONS	13
ELECTRICAL CONNECTION.....	15
AFTER-SALES TECHNICAL SERVICE AND SPARE PARTS.....	16

SAFETY

Precautions before using

- Unpack all the materials.
- The installation and connecting of the appliance have to be done by approved specialists. The manufacturer can not be responsible for damage caused by building-in or connecting errors.
- To be used, the appliance must be well-equipped and installed in a kitchen unit and an adapted and approved work surface.
- This domestic appliance is exclusively for the cooking of food, to the exclusion of any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- The cooking plate can not be used as freestanding or as working surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use any extension cable to connect it.
- The appliance can not be used above a dishwasher or a tumble-dryer: steam may damage the electronic appliances.
- **Warning:** Servicing should be carried out only by authorised personnel
- Do not modify this appliance

Using the appliance

- Switch the heating zones off after using.
- Keep an eye on the cooking using grease or oils: that may quickly ignite.
- Be careful not to burn yourself while or after using the appliance.
- Make sure no cable of any fixed or moving appliance contacts with the glass or the hot saucepan.
- Magnetically objects (credit cards, floppy disks, calculators) should not be placed near to the engaged appliance.
- Do not place any metallic object except heating containers. In case of untimely engaging or residual heat, this one may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This is supposed to become very hot and catch fire.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- After use, switch off the hob element by its control and do not rely on the pan detector.

Precautions not to damage the appliance

- Raw pan bottoms or damaged saucepans (not enamelled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not put or leave empty saucepans on the vitroceramic hobs.
- Sugar, synthetic materials or aluminium sheets must not contact with the heating zones. These may cause breaks or other alterations of the vitroceramic glass by cooling: switch on the appliance and take them immediately out of the hot heating zone (be careful: do not burn yourself).
- Never place any hot container over the control panel.
- If a drawer is situated under the embedded appliance, make sure the space between the content of the drawer and the inferior part of the appliance is large enough (2cm). This is essential to guaranty a correct ventilation.
- Never put any inflammable object (ex. sprays) into the drawer situated under the vitroceramic hob. The eventual cutlery drawers must be resistant to heat.

Precautions in case of appliance failure

- If a defect is noticed, switch off the appliance and turn off the electrical supplying.
- If the ceramic glass is cracked or fissured, you must unplug the appliance and contact the after sales service.
- Repairing has to be done by specialists. Do not open the appliance by yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

Other protections

- Note sure that the container pan is always centred on the cooking zone. The bottom of the pan must have to cover as much as possible the cooking zone.
- For the users of pacemaker, the magnetic field could influence its operating. We recommend getting information to the retailer or of the doctor.
- Do not to use aluminium or synthetic material containers: they could melt on still hot cooking zones.



**THE USE OF EITHER POOR QUALITY POT OR ANY INDUCTION ADAPTOR
PLATE FOR NON-MAGNETIC COOKWARE RESULTS IN A WARRANTY BREACH.
IN THIS CASE, THE MANUFACTURER CANNOT BE HELD RESPONSIBLE
FOR ANY DAMAGE CAUSED TO THE HOB AND/OR ITS ENVIRONMENT.**



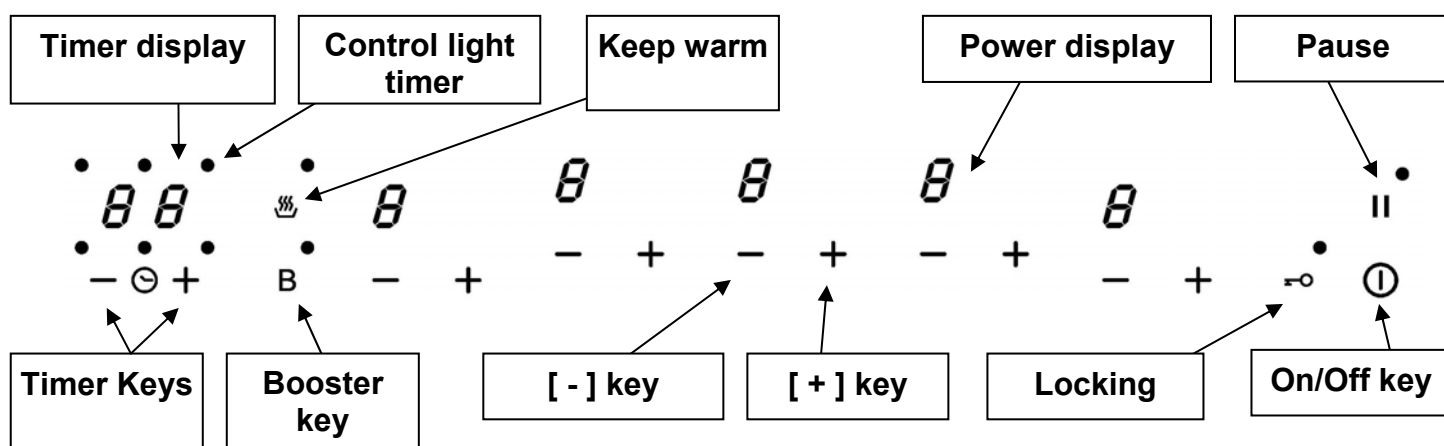
DESCRIPTION OF THE APPLIANCE

Technical characteristics

Type	Total power	Position of the heating zone	Nominal power *	1 st Booster power*	2 nd booster power*	Diameter
P905INE	11100 W	Front Left	2050 W	2500 W	3700 W	110 mm
		Rear Left	2050 W	2500 W	3700 W	110 mm
		Centre	1850/2600 W	2500/3300 W	3000/5500 W	90/220 mm
		Rear Right	2050 W	2500 W	3700 W	110 mm
		Front Right	2050 W	2500 W	3700 W	110 mm

* The given power may change according to the dimensions and material of the pan

Control panel



USE OF THE APPLIANCE

Sensitive touches

Your ceramic hob is equipped with electronic controls with sensitive touch keys. When your finger touches the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a “beep” sound. Touch only one key on the same time.

Display

<u>Display</u>	<u>Designation</u>	<u>Function</u>
0	Zero	The heating zone is activated
1...9	Power level	Selection of the cooking level
<u>U</u>	Pan Detection	No pan or inadequate pan
A	Heat accelerator	Automatic cooking
E	Error message	Electronic failure
F	Error message	Heating zone failure
H	Residual heat	The heating zone is hot
P	Power	The boosted power is activated.
..	Double Power	The double boosted power is activated.
u	Keep warm	Maintain automatically of 45°C.
U	Keep warm	Maintain automatically of 70°C.
	Stop&Go	The hob is in pause.
□	Bridge	2 cooking zones are combined.

Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed when the calories brought out by the electronic system reach a certain level. The ventilation starts his high speed when the hob is intensively used. The cooling fan reduces his speed and stops automatically when the electronic circuit is cooled enough.

STARTING-UP AND APPLIANCE MANAGEMENT

Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent which risks causing blue-tinted colour on the glass surface.

Induction principle

An induction coil is located under each heating zone. When it is engaged, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic bottom plate of the pan. The result is a heating-up of the pan located on the heating zone.

Of course the pan has to be adapted:

- All ferromagnetics pans are recommended (please verify it thanks a little magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms...
- Are excluded: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware,...

The induction heating zone adapts automatically the size of the pan. With a too small diameter the pans don't work. This diameter is varying in function of the heating zone diameter.

If the pan is not adapted to the induction hob the display will show [U].

Starting-up

- **Start-up/ switch off the hob**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To start	touch the key [<u>1</u>]	[0]
To stop	touch the key [<u>1</u>]	nothing or [H]

- **Start-up/ switch off a heating zone**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Increase power	touch key [+]	[4] to [9]
Decrease power	touch key [-]	[9] to [1]
Stop	touch simultaneous [+] and [-] or touch key [-]	[0] or [H]

If no action is made within 10 second the electronics returns in waiting position.

Pan detection

The pan detection ensures a perfect safety. The induction doesn't work:

- If there is no pan on the heating zone or if this pan is not adapted to the induction. In this case it is impossible to increase the power and the display shows [U]. This symbol disappears when a pan is put on the heating zone.
- If the pan is removed from the heating zone the operation is stopped. The display shows [U]. The symbol [U] disappears when the pan is put back to the heating zone. The cooking continues with the power level setted before.

After use, switch the heat element off: don't let the pan detection [U] active.

Residual heat indication

After the switch off of a heating zone or the complete stop of the hob, the heating zones are still hot and indicates [H] on the display.

The symbol [H] disappears when the heating zones may be touched without danger.

As far as the residual heat indicators are on light, don't touch the heating zones and don't put any heat sensitive object on them. **There are risks of burn and fire.**

Booster and Double Booster function

The Booster function [P] and the Double Booster [,, !!] grants a boost of power to the selected heating zone.

If this function is activated the heating zones work during 10 minutes with an ultra high power. Power is foreseen for example to heat up rapidly big quantities of water, like nuddles.

• Start up / Stop the 1st booster

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start up the booster	press key [B]	control light is lighting
Zone selection	press key [+] or [-] from the desired heating zone	[P]
Stop the booster	press key [-] from the boosted heating zone	[9]

• Start up / Stop the 2nd booster

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start up the 1 st booster	press key [B]	control light is lighting
Start up the 2 nd booster	press key [B]	control light is blinking
Zone selection	press key [+] or [-] from the desired heating zone	[,, !!] then P]
Stop the booster	press key [-] from the boosted heating zone	[9]

• Power management

The hole cooking hob is equipped by a maximum of power. When the booster function is activated, and not to exceed the maximum power, the electronic system orders to reduce automatically the power level of an other heating zone. The display is blinking on [9] during a few seconds and then shows the maximum of power allowed ([6] or [8]).

<u>Heating zone selected</u>	<u>The other heating zone:</u> (example: power level 9)
[P] is displayed	[9] goes to [6] or [8] depending the type of zone

Timer

The timer is able to be used simultaneous with all 5 heating zones and this with different time settings (from 0 to 99 minutes) for each heating zone.

- **Setting and modification of the “Egg Timer”**

The “Egg Timer” is independent from the heating zones. If this timer is on and you stops the hob, the “Egg Timer” will continue until the end of the time.

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To start:	touch the key [①]	[0]
To select the “Egg Timer”	press once on timer key [T -] and [T +] simultaneously	[00]
Decrease the time	press on timer key [T -]	[30] went to 29,28,27,
Increase the time	press on timer key [T +]	the time increases...

When the time reaches [00] it is blinking and beeping.

- **To stop the “Egg Timer”**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To select the “Egg Timer”	press once on timer key [T -] and [T +] simultaneously	the time displays
To stop the “Egg Timer”	press on timer key [T -] press second time on timer key [T -]	displays [01] displays [00]

- **Setting and modification of the cooking time of a heating zone**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To select a heating zone	press on key [+]	[4]
To select the power level	press on key [+] or [-]	[1]...[9]
To select the « Timer »	press on timer key [T -] and [T +] simultaneously until the desired heating zone.	timer control light from the desired heating zone is on
Decrease the time	press on timer key [T -]	[30] went to 29,28,27,
Increase the time	press on timer key [T +]	the time increases...
The time is configured and the cooking starts until the time reaches [00].		

- **To stop the cooking time of a heating zone**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To stop the « Timer »	press on timer key [T +] and [T -] Simultaneously until the desired heating zone press on timer key [T -] press second time on timer key [T -]	The time displays displays [01] displays [00]

If several timers are activated repeat the process.

- **Automatic stop at the end of the cooking time**

As soon as the selected cooking time is finished the timer displays blinking [00] and a sound rings and the heating zone stops.



To stop the sound and the blinking it is enough to press a key.

Function “keep warm”

This function of maintenance to the heat makes it possible to reach and maintain automatically a temperature of 45 or 70°C.
This will avoid liquids over spillage and the food to attach at the bottom of the pan.

You must initially engage the cooking surface, then the zone of heating:

- **To engage, to start the function “ keep warm**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To engage	press key [] one time for 45°C press key [] two time for 70°C	keep warm control light is lighting keep warm control light is blinking
Select the desired heating zone	press key [+] or [-]	[U] or [U]
To stop	press key [+] or [-]	[0] to [9]

This function can be started independently on all the heating zone.

When the pan leaves the zone of cooking the "keep warm" function remains active during approximately 10 minutes.

The maximum duration of maintenance to the heat is 2 hours.

Automatic cooking

All the cooking zones are equipped with an automatic “go and stop” cooking device. The cooking zone starts at full power during a certain time, then reduces automatically its power on the preselected level.

- **Switching on the automatic cooking**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	press on key [+]	[4]
Full power setting	press on key [+]	[4] to [9]
Automatic cooking	press on key [+]	[9] is blinking with [A]
Power level selection (for example « 7 »)	press on key [-]	[9] [8] [7] ... [1] [7] is blinking with [A]

- **Switching off the automatic cooking**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To stop the function	press the zone key [-] and [+] simultaneously	[0]

Pause function

This function brakes all the hob’s cooking activity and allows restarting with the same settings.

- **Start up / Stop the pause function**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Engage pause	press key [II]	displays [II] in the heating zone displays
Stop the pause	press key [II] and press any key [-] or [+]	pause control light is blinking.

Recall Function

After switching off the hob [①], it is possible to recall the last settings.

- Cooking stages of all cooking zones (power)
- Minutes and seconds of programmed cooking zone-related timers
- Heat up function
- Keep warm function

The recall procedure is following:

- Press the key [①]
- Then press the key [II] within 6 seconds

The precedent settings are activated.

Bridge Function

This function allows to use the 2 cooking zones at the right at same time with the same features as a single cooking zone. Booster function isn't allowed.

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	Press display [①]	[0] or [H] on the 5 displays
Activate the bridge	Press on the [+] rear right zone and the [-] front right	[□]
Increase bridge	Press on the [+]	[1 to 9] or [U]
Stop the bridge	Press on the [+] rear right zone and the [-] front right	[0] or [H]

Control panel locking

To avoid modifying a setting of cooking zones, in particular with within the framework of cleaning the control panel can be locked (with exception to the On/Off key [①]).

• Locking

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Hob locking	Press key [🔒] during 2s	Locking control light is on

• Unlocking

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Hob unlocking	Press key [🔒] during 2s	Locking control light is off

When you start and if the locking function is on, you have 10s to unlock the hob.

COOKING ADVICES

Pan quality

Adapted materials: steel, enamelled steel, cast iron, ferromagnetique stainless-steel, aluminium with ferromagnetique bottom.

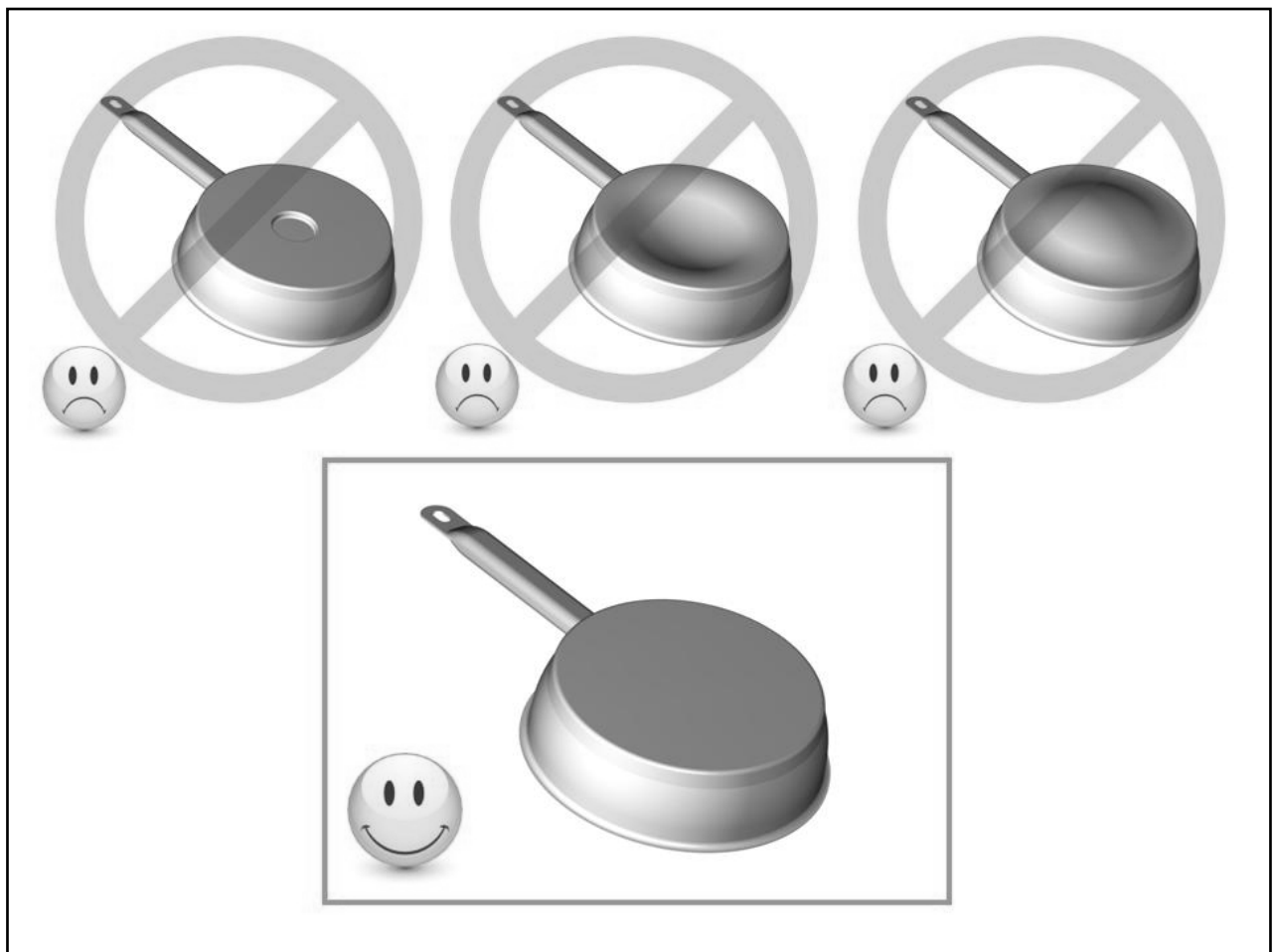
Not adapted materials: aluminium and stainless-steel without ferromagnetique bottom, copper, brass, glass, ceramic, porcelain.

The manufacturers specify if their products are compatible induction.

To check if pans are compatibles:

- Put a little water in a pan placed on an induction heating zone set at level [9]. This water must heat in a few seconds.
- A magnet sticks on the bottom of the pan.

Certain pans can make noise when they are placed on an induction cooking zone. This noise doesn't mean any failure on the appliance and doesn't influence the cooking operating.



Pan dimension

The cooking zones are, until a certain limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone.

To obtain the best efficiency of your hob, please place the pan well in the center of the cooking zone.

Examples of cooking power setting

(the values below are indicative)

1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, liver, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting, boiling water	Steaks, omelettes, fried dishes, Water
P, II	Frying, roasting, boiling water	Scallops, steaks, boiling significant quantities of water

MAINTENANCE AND CLEANING

Switch-off the appliance before cleaning.

Do not clean the hob if the glass is too hot: **risk of burn.**

- Remove light marks with a damp cloth with washing up liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must be absolutely avoided.
- Do not use a steam cleaner or pressure washer to clean this appliance.
- Do not use any object that may scratch the ceramic glass.
- Ensure that the pan is dry and clean. Ensure that there are no grains of dust on your ceramic hob or on the pan. Sliding rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately. You will thus prevent the surface being damaged.

WHAT TO DO IN CASE OF A PROBLEM

The hob or the cooking zone doesn't start-up:

- The hob is badly connected on the electrical network.
- The protection fuse cut-off
- The locking function is activated
- The sensitive keys are covered of grease or water.
- An object is put on a key.

The symbol [U] displays:

- There is no pan on the cooking zone.
- The pan is not compatible with induction.
- The bottom diameter of the pan is too small.

The symbol [E] displays:

- Call the After-sales Service.
- Disconnect and replug the hob.

One or all cooking zones cut-off:

- The safety system functioned
- You forgot to cut-off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction of Booster level and breaking Automatic overheating

Continuous ventilation after cutting-off the hob:

- This is not a failure, the fan continuous to protect the electronic device.
- The fan cooling stops automatically.

The automatic cooking system « go and stop » doesn't start-up:

- The cooking zone is still hot [H]
- The highest power level is set [9]
- The cooking level was engaged with [-]

The control panel displays [U]:

- Refer to the chapter "Keep warm".

The control panel displays [II]:

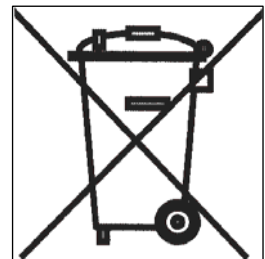
- Refer to the chapter "Stop&Go".

The control panel displays [□]:

- Refer to the chapter "Bridge".

ENVIRONMENT PRESERVATION

- By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
- The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.
- Disposal must be carried out in accordance with local environmental regulations for waste disposal.
- For more detailed information about treatment, recovery and recycling of this product, please contact your local city council office.



INSTALLATION INSTRUCTIONS

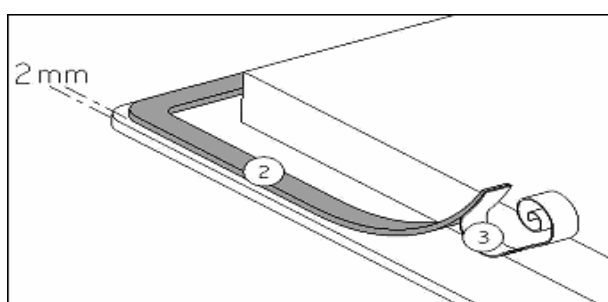
The installation comes under the exclusive responsibility of specialists.

The installer is held to respect the legislation and the standards enforce in his home country.

How to stick the gasket:

The gasket supplied with the hob avoids all infiltration of liquids in the cabinet.

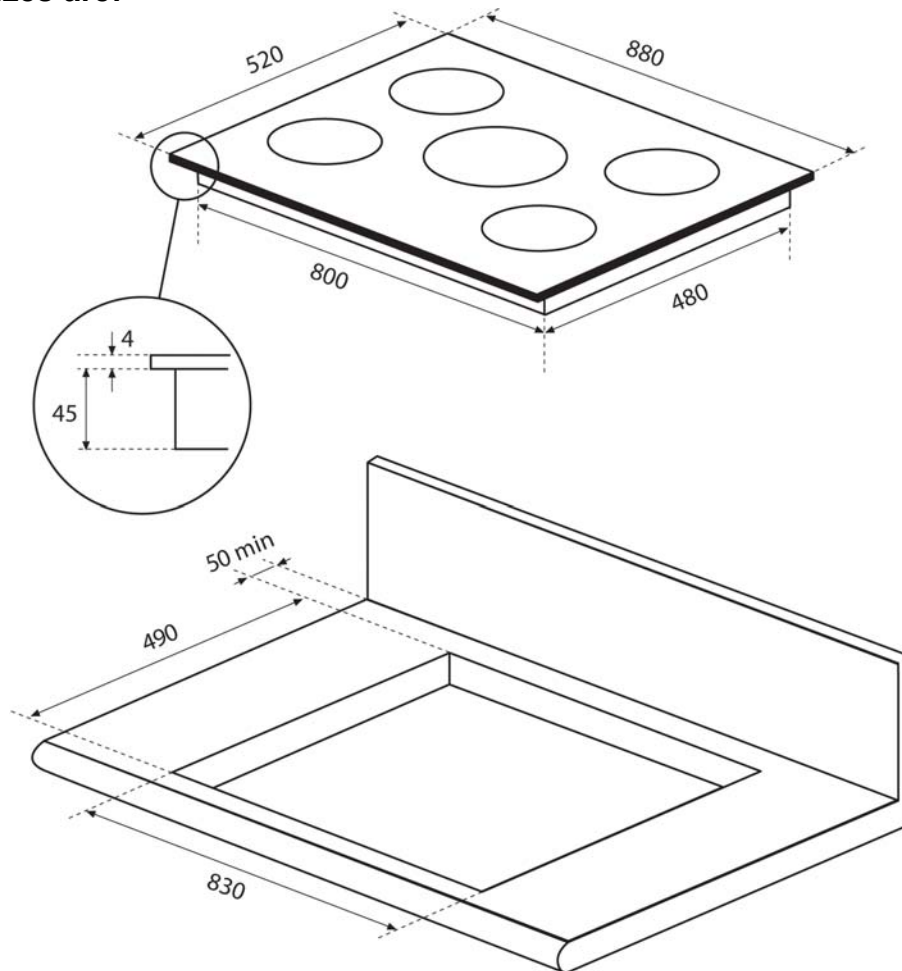
His installation has to be done carelessly, in conformity of the following drawing.



Stick the gasket (2) two millimetres from the external edge of the glass, after removing the protection sheet (3).

Fitting - installing:

The cut out sizes are:



- **Ensure that there is a distance of 50 mm between the hob and the wall or sides.**
- The hobs are classified as “Y” class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. **On the other side, however, no unit or divider must stand higher than the hob.**
- The piece of furniture or the support in which the hob is to be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- The mural rods of edge must be heat-resisting.
- Materials which are often used to make worktops expand on contact with water. To protect the cut out edge, apply a coat of varnish or special sealant. Particular care must be given to applying the adhesive joint supplied with the hob to prevent any leakage into the supporting furniture. This gasket guarantees a correct seal when used in conjunction with smooth work top surfaces.
- Not to install the hob to the top of a not ventilated oven or a dishwasher.
- To guarantee under the bottom of the hob casing a space of 20 mm to ensure a good air circulation of the electronic device.
- If a drawer is placed under the work, avoid to put into this drawer flammable objects (for example : sprays) or not heat-resistant objects.
- The safety gap between the hob and the cooker hood placed above must respect the indications of the hood manufacturer. In case of absence of instructions respect a distance minimum of 760 mm.
- The connection cord should be subjected, after building, with no mechanical constraint, such for example of the fact of the drawer.

ELECTRICAL CONNECTION

- The installation of this appliance and the connection to the electrical network should be entrusted only to an electrician perfectly to the fact of the normative regulations and which respects them scrupulously.
- Protection against the parts under tension must be ensured after the building-in.
- The data of connection necessary are on the stickers place on the hob casing near the connection box.
- The connection to the main must be made using an earthed plug or via an omnipolar circuit breaking device with a contact opening of at least 3 mm.
- The electrical circuit must be separated from the network by adapted devices, for example: circuit breakers, fuses or contactors.
- If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the installation regulations.
- The inlet hose must be positioned so that it does not touch any of the hot parts of the hob or even.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

Caution!

This appliance has only to be connected to a network 230 V~ 50/60 Hz

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

Connect always the earth wire.

Respect the connection diagram.

The connection box is located underneath at the back of the hob casing. To open the cover use a medium screwdriver. Place it in the slits and open the cover.

Mains	Connection	Cable diameter	Cable	Protection calibre
400V~ 50/60Hz	3 Phases + N	5 x 2.5 mm ²	H 05 VV - F H 05 RR - F	16 A *

(*) calculated with the simultaneous factor following standard EN 60 335-2-6/1990

Connection of the hob

For the various kinds of connection, use the brass bridges which are in the box next the terminal

Triphase 400V~ 3P+N

Put a bridge between terminal 4 and 5.

Attach the earth to the terminate "earth", the neutral N to terminal 5 (or 4), the Phase L1 to the terminals 1, the Phase L2 to the terminal 2 and the Phase L3 to the terminal 3.

Caution! Be careful that the cables are correctly engaged and tightened.

We cannot be held responsible for any incident resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty earth connection.

AFTER-SALES TECHNICAL SERVICE AND SPARE PARTS

Before leaving the factory, this appliance was tested and adjusted by specialist skilled staff to give the best operating results. Any subsequent necessary repairs or adjustments must be carried out with the greatest care and attention by authorised personnel. For this reason, we strongly advise you contact the *Bertazzoni Service Center*, specifying the nature of the problem, the model of the equipment and the serial number. This data is provided on the data label adhered to the base of the appliance. Always use original *Bertazzoni spare parts*.

BERTAZZONI GROUP ABN 38 069 686 326
650 Bridge Road, Richmond, Victoria 3121
Service & Spare Parts: 1300 748 308
Bertazzoni After Sales Service - P.O. Box 543 SOMERTON VIC 3061
Email: customercare@bertazzonigroup.com.au