

# Table of Contents

<b>1 Description</b>	<b>13</b>
1.1 General description	13
1.2 Control panel	15
<b>2 Use</b>	<b>17</b>
2.1 Warnings	17
2.2 Using the cooktop	18
2.3 Special features	27
2.4 Additional functions	28
2.5 User menu	32
2.6 Error codes	35
<b>3 Cleaning and maintenance</b>	<b>36</b>
3.1 Warnings	36
3.2 Surface cleaning	36
3.3 Weekly routine cleaning	36
3.4 Food stains or residues	36
3.5 What to do if...	37

EN

## IMPORTANT INSTRUCTIONS

**WARNING:** If the instructions contained in this manual are not followed precisely, fire or explosion may result causing property damage, personal injury, or loss of life.



**READ AND SAVE THESE INSTRUCTIONS** - Your safety and the safety of others are very important.

We have provided many important safety messages throughout this manual and on the appliance.

Read all the instructions before using the appliance and always obey all safety messages.



## Important Safety Instructions



### RECOGNIZE SAFETY INFORMATION

This is a safety alert symbol. This symbol alerts you to potential hazards that can result in severe personal injury or loss of life.

### UNDERSTAND SIGNAL WORDS

A signal word - DANGER, WARNING or CAUTION - is used with the safety alert symbol. DANGER denotes the most serious hazards. It means you could lose your life or be seriously injured if you do not immediately follow the instructions. WARNING means you could lose your life or be seriously injured if the instructions are not followed. CAUTION indicates a potentially hazardous situation which, if not avoided, could result in minor to moderate injury.

### WARNING



- **This appliance is intended for use in the home only.**
- **Use this appliance only for its intended purpose. The manufacturer cannot be held liable for damage caused by improper use of this appliance.**
- **This appliance complies with current safety regulations. Improper use of this appliance can result in personal injury and material damage.**
- **Read all the instructions before installing or using the appliance for the first time.**
- **Keep these operating instructions in a safe place and pass them on to any future user.**

The safety messages will inform you of potential hazards, on how to avoid the risk of injury, and what can occur if the instructions are not followed.

**IMPORTANT: Observe all codes and ordinances in force.**

**WARNING: For your safety, the instructions contained in this manual must be followed to minimize the risk of fire or explosion and to prevent property damage, personal injury, or loss of life.**

Do not store or use gasoline or other flammable vapors, liquids or materials near this or any other appliance.



**NOTES:** This appliance is NOT designed for installation in manufactured (mobile) homes or in recreational vehicles (RVs).

**DO NOT install this appliance outdoors.**

Do not use this product near water (for example: near a kitchen sink, in a wet basement, near a swimming pool or similar locations).

# Important Safety Instructions



## WARNING



To reduce the risk of fire, electrical shock, personal injury, or damage when using the appliance, follow basic safety precautions, including the following:

- Read all instructions.
- Read and follow the specific “precautions to avoid possible exposure to excessive microwave energy” found in this manual.
- Proper installation is your responsibility. Have a qualified technician install and ground this appliance in accordance with these installation instructions.
- It is the responsibility of the installer to comply with installation information specified on the model/serial ID plate. The ID plates are visibly located under the appliance. These ID plates must never be removed.
- Proper installation is your responsibility. Make sure your appliance is properly installed and grounded by a qualified installer.
- **WARNING:** NEVER use this appliance as a space heater for heating or warming a room. Doing so may result in the appliance overheating.
- **DO NOT LEAVE CHILDREN UNATTENDED:** Children should not be left alone or unattended in the area where the appliance is being used. Never allow children to sit or stand on any part of the appliance.
- The use of this appliance by children who are 8 years of age or older and by persons with reduced physical, sensory, or mental abilities or who lack experience and knowledge is permitted when supervised or given instructions by adults responsible for their safety.
- Children should not play with the appliance.
- Keep children under the age of eight at a safe distance unless they are constantly supervised.
- Do not allow children younger than 8 years of age to approach the appliance during operation.
- Cleaning and maintenance should not be performed by children without supervision.



## Important Safety Instructions

- This appliance and its accessible parts get very hot during use.
- Do not touch the heating elements during use.
- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS** – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials come in contact with surface units or areas near units until they have had sufficient time to cool. Among these areas are the cooktop and surfaces facing the cooktop. Surface units may be hot even though they are dark in color.
- **DO NOT HEAT UNOPENED FOOD CONTAINERS:** A buildup of pressure can cause the containers to burst.
- Do not use water on grease fires - smother fire or flame or use a dry chemical or foam-type extinguisher.
- **CAUTION:** Do not store items of interest to children in cabinets above a cooktop or on the backguard of a cooktop - children climbing on the cooktop to reach items could be seriously injured.
- **WEAR PROPER APPAREL:** Loose-fitting or hanging garments should never be worn while using the appliance.
- Do not store or use gasoline or other flammable vapors, liquids or materials near this or any other appliance.
- For safety reasons and to avoid damage to your appliance, never sit, stand, or lean on the appliance.
- Do not leave the packing materials around the home. Sort the various items of waste and take them to the nearest specialized waste collection facility.
- Do not use any part of the appliance for storage. Flammable materials can ignite and plastic items may melt or burst into flame.
- Be aware of how rapidly the cooking zones heat up. Avoid heating pans when they are empty, there is a danger of them overheating.
- Use only dry potholders - Moist or damp potholders on hot surfaces may cause burns due to steam. Do not allow potholders to touch hot heating elements. Do not use a towel or other bulky cloth.

# Important Safety Instructions



NE

- Fats and oils can catch fire if they overheat. Do not leave the appliance unattended while preparing foods containing oils or fats. If fats or oils catch fire, never use water to extinguish the fire. Place a lid on the pan and turn off the relevant cooking zone.
- Do not use the Booster and Double Booster functions to heat fats or oils, as this is a fire hazard.
- Cooking must always be monitored. Short cooking processes must be continuously monitored.
- Activate the control lock in the presence of children or pets able to reach the cooktop.
- Do not place metal objects, such as dishes or cutlery, on the surface of the cooktop during use as they may overheat.
- Do not insert sharp metal objects (knives and utensils) into the slots.
- **DO NOT USE FLAMMABLE PRODUCTS TO CLEAN THE APPLIANCE.**
- Do not use or store flammable materials near the appliance or directly under the cooktop.
- Fire hazard: Do not store anything on the cooking surfaces.
- Never Leave Surface Units Unattended at High Heat Settings – Boiling over causes smoke and greasy spillovers that may ignite.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cookware – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed cookware are suitable for cooktop service without breaking due to the sudden change in temperature.
- 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 pans will expose a portion of the heating element to direct contact and may cause clothing to catch on fire. Using the proper sized pan for the burner will also improve efficiency.



## Important Safety Instructions

- DO NOT USE AEROSOL SPRAYS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN USE.
- Turn off the appliance after use.
- Switch the plates off after use. Never rely only on the cookware detector.
- After use, turn off the cooking zones. They will remain hot for a certain period of time after switching them off. Do not touch the surfaces of the cooktop.
- DO NOT COOK ON BROKEN COOKTOP – IF THE COOKTOP BREAKS, CLEANING SOLUTIONS AND SPILLOVERS CAN PENETRATE THE BROKEN COOKTOP AND CREATE A RISK OF ELECTRIC SHOCK. CONTACT A QUALIFIED TECHNICIAN IMMEDIATELY.
- CLEAN COOKTOP 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.
- Supervise children carefully as they cannot see the residual heat indicator easily. Even after being turned off, the cooking zone remains hot for a certain amount of time. Make sure that children never touch them.
- Do not place hot pans on the control panel.
- Do not sit on the appliance.
- Do not use the cooktop as a work surface.
- Do not block openings, ventilation slots and heat dissipation vents.
- Cookware or griddles must be positioned inside the perimeter of the cooktop.
- All cookware must have smooth, flat bottoms.
- If liquids boil over or spill, remove the excess from the cooktop.
- Do not place materials or substances which may melt (plastic or aluminum foil) on the cooktop during cooking.
- Place the cookware directly on the glass ceramic surface.
- Do not place empty pots and pans on the cooking zones when the cooking zones are switched on.

# Important Safety Instructions



- Take care not to spill acid substances such as lemon juice or vinegar on the cooktop.
- Do not spill sugar or sweet mixtures onto the cooktop during cooking.
- Remove any traces of liquid from the cover, if fitted, before opening it.
- Let the cooking surface cool down before closing the cover.
- Cookware Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units. To reduce the risk of burns, igniting flammable materials and spillage due to unintentional contact with the cookware, the cookware handles should be positioned so that they are turned inward, and do not extend over adjacent surface units.
- Do Not Cook on Broken Cooktop – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Do not use abrasive or corrosive detergents on the glass parts (e.g. powder products, stain removers or metal scouring pads).
- Do not use rough or abrasive materials or sharp metal scrapers.
- Do not use cleaning products containing chlorine, ammonia or bleach on the steel parts or those with metallic surface finishes (e.g. anodizing, nickel or chrome plating).
- Do not use steam jets to clean the appliance.
- Avoid letting heavy objects fall on the cooktop surface.
- If cracks form, or if the glass ceramic cooking surface breaks, turn the appliance off immediately. Disconnect the power supply and call Technical Support.
- Do not use the cooktop if an oven installed underneath is undergoing the self-cleaning process.
- Do not touch or clean the cooktop during operation or when the residual heat warning lights are on.
- The glass ceramic surface is highly resistant to impact. However, prevent hard, solid objects from falling on the cooking surface, as they may cause it to break if they are sharp.



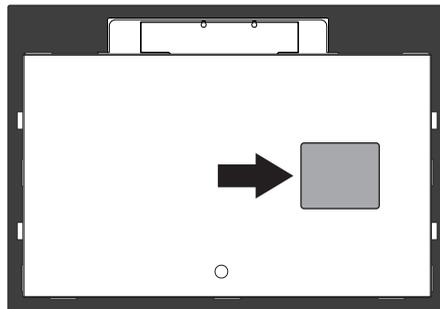
## Important Safety Instructions

- People who have pacemakers or other similar devices must make sure that the operation of these devices is not affected by the inductive field, the frequency range of which is between 20 and 50 kHz.
- In conformity with the provisions regarding electromagnetic compatibility, the electromagnetic induction cooktop comes under group 2 and class B (EN 55011).
- This appliance complies with the current standards and directives regarding safety and electromagnetic compatibility. However, people who wear pacemakers should maintain a minimum distance of 8-12 inches (20-30 cm) between the pacemaker and the appliance when it is in operation. Contact the pacemaker manufacturer for further information.
- **ONLY QUALIFIED SERVICE PERSONNEL SHOULD PERFORM REPAIRS.** Service personnel must disconnect the power supply before servicing this unit.
- Move the appliance into the desired position with the help of a second person.
- Check that the surrounding cabinetry material is heat-resistant.
- Check that the cabinetry has the required openings.
- To avoid possible overheating, the appliance must not be installed behind a decorative door or a panel.
- The power cord must only be installed or replaced by a qualified technician.
- Use cables that can withstand temperatures of at least 90°C.
- **ELECTRICAL GROUNDING IS REQUIRED.** It is the customer's responsibility to:
  1. Contact a qualified electrician.
  2. Ensure that the electrical system is adequate and in compliance with the National Electrical Code ANSI / NFPA 70 Electrical Code – latest edition – or the CANADIAN ELECTRICAL CODE, C22.11 – 1982 and C22.2 No. 01982 – or latest edition – and all local codes and ordinances.
- Always check that the controls are in the "zero" (off) position when the appliance is not in use.
- Do not attempt to repair or replace any part of this appliance unless specifically recommended in this manual. All other servicing should be done by a qualified technician.

# Important Safety Instructions



- Use only dry potholders - Moist or damp potholders on hot surfaces may cause burns due to steam. Do not allow potholders to touch hot heating elements. Do not use a towel or other bulky cloth.
- Do not stand or sit on the appliance.
- Remove all packing materials and temporary labels from the appliance.
- DO NOT MODIFY THE APPLIANCE.
- Always wear personal protective equipment before carrying out any work on the appliance (installation, maintenance, positioning or handling).
- Switch off the power supply before carrying out any work on the appliance.
- Qualified personnel should carry out the installation and servicing in compliance with existing regulations.
- Do not attempt to repair the appliance yourself or without the intervention of a qualified technician.
- If the power cord is damaged, immediately contact the technical support service to replace the cord.
- Record the model and serial number on Page 2 of this booklet. The model and serial numbers are on the appliance ID plate. The ID plates are visibly located under the appliance. **THE ID PLATE MUST NOT BE REMOVED.**



## State of California Proposition 65 Warnings

**NOTES:** The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

**WARNING:** This product contains a chemical known by the State of California to cause cancer, birth defects or other reproductive harm.

This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, toluene, and soot.



## Important Safety Instructions

- This appliance is designed for cooking or baking food in the home. Any other use is inappropriate.
- This appliance is not designed to work with external timers or remote control systems.

The manufacturer accepts no liability for damage to persons or property caused by:

- use of the appliance in any way other than stipulated herein;
  - failure to comply with the instructions in the User Manual;
  - tampering with any part of the appliance;
  - use of after-market replacement parts.
- This User Manual is an integral part of the appliance and must be kept intact and available to users throughout the life cycle of the appliance.

### How to read the user manual

This user manual uses the following reading conventions:

#### Instructions



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

#### Description



Description of the appliance and its accessories.

#### Use



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

#### Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.



Safety instructions



Information

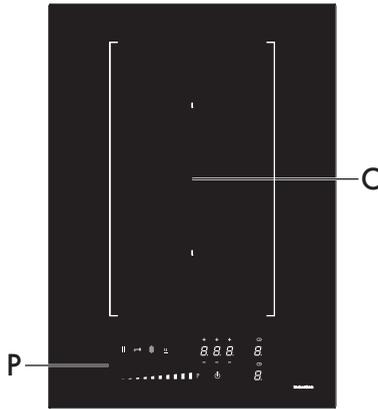
1. Order of use instructions.
- Stand-alone instructions.

## SAVE THESE INSTRUCTIONS



## 1 Description

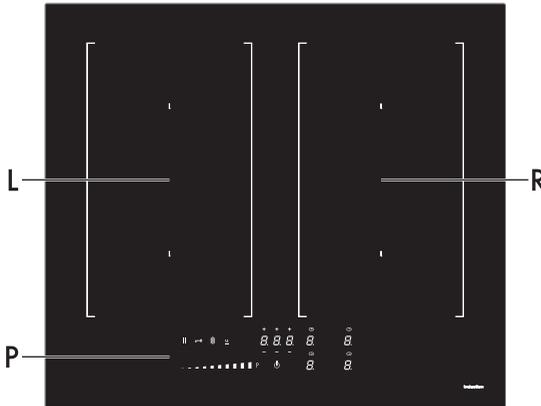
### 1.1 General description



15 in - 380 mm

P = Control panel

C = Central cooking zone



24 in - 610 mm

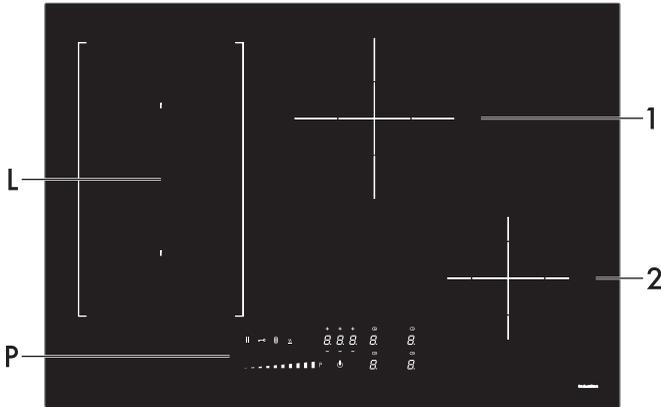
L = Left cooking zone

R = Right cooking zone

P = Control panel



## Description



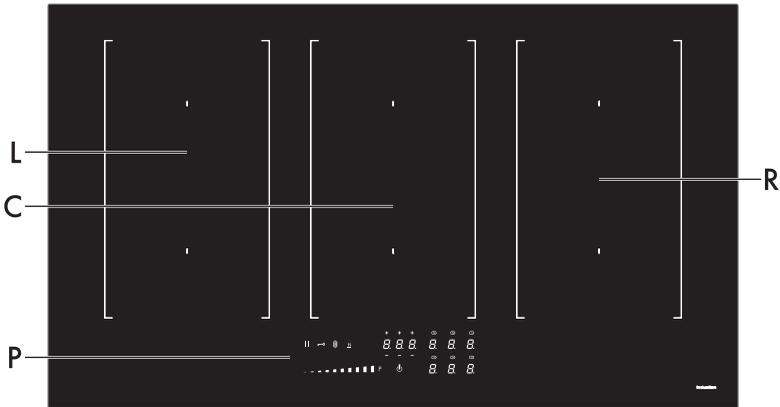
**30 in - 762 mm**

**L** = Left cooking zone

**P** = Control panel

**1** = Rear central cooking zone

**2** = Front right cooking zone



**36 in - 914 mm**

**L** = Left cooking zone

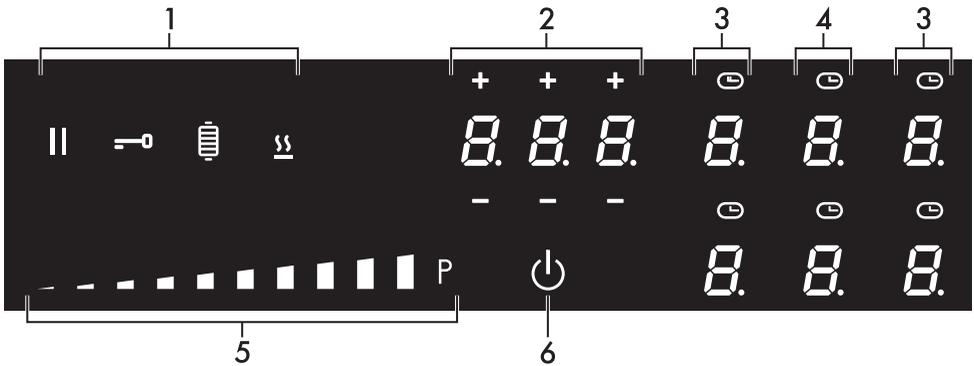
**C** = Central cooking zone

**P** = Control panel

**R** = Right cooking zone



## 1.2 Control panel



1 Function buttons

4 (36 in - 914 mm model only)

2 Timer buttons and display

5 Scroll bar

3 Cooking zone buttons and display

6 On/Off button

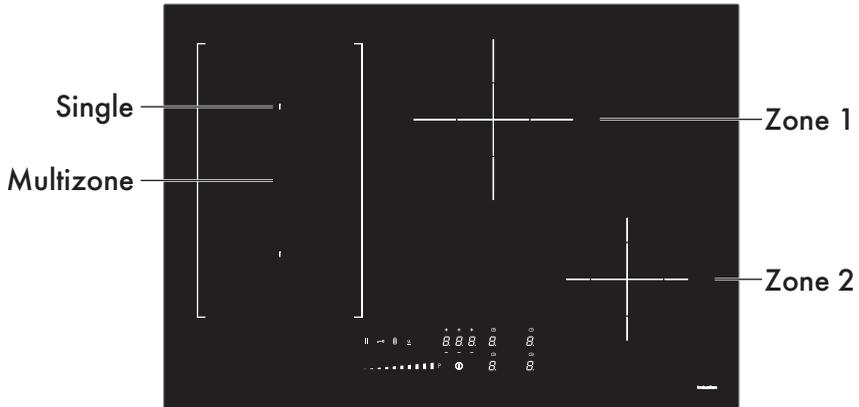
### Table of maximum power consumption

Zone	Dimensions H x L	Level 9	Booster	Double Booster
Single	71 in x 95 in 180 cm x 240 cm	2100 W	2500 W	3000 W
Multizone	142 in x 95 in 360 cm x 240 cm	3000 W	3700 W	-
Zone 1	79 in x 79 in 200 cm x 200 cm	2300 W	3000 W	-
Zone 2	63 in x 63 in 160 cm x 160 cm	1400 W	1700 W	2100 W

\* power levels are approximate and may vary according to the pan used or the settings.



## Description



### Advantages of induction cooking



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

- Reduced danger of burns as the cooking surface is only heated under the base of the pan; food that overflows does not stick.

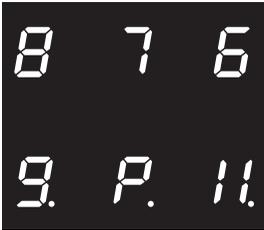
- Energy saving due to the direct transmission of energy to the pan (special cookware made of magnetizable materials is required) compared to traditional electric cooking.
- Greater safety, as energy is only transmitted to the pan placed on the cooktop.
- High efficiency energy transmission from the induction cooking zone to the base of the pan.
- Rapid heating speed.



## Power control

The cooktop is fitted with a power control module that optimizes / limits energy consumption. If the total set power level exceeds the maximum allowed limit, the circuit board will automatically regulate the power supplied by the hot plates.

The module tries to maintain the maximum power levels that can be supplied. The levels that are automatically set by the control module will be shown on the display.



**NOTES:** Priority is given to the last zone that was set.



**NOTES:** The power control module does not affect the total power consumption of the appliance.



## Use

### 2 Use

#### 2.1 Warnings



##### High temperature

##### Burn hazard

- Protect your hands with thermal gloves during use.
- Do not touch or clean the cooktop during operation or when the residual heat warning lights are on.
- Do not place empty pots and pans on the cooking zones when they are switched on.
- Do not allow children younger than 8 years of age to approach the appliance during operation.
- Activate the control lock in the presence of children or pets able to reach the cooktop.
- After use, turn off the cooking zones. They will remain hot for a certain period of time after switching them off. Do not touch the surfaces of the cooktop.



##### High temperature

##### Danger of fire or explosion

- Do not use or store flammable materials near the appliance or directly under the cooktop.
- Do not use cans, unopened containers, dishes or plastic containers for cooking.
- Do not leave the appliance unattended during cooking operations that could release fats or oils.
- In the case of cracks or fractures or if you cannot switch off the appliance, disconnect the power supply immediately and call Customer Service.



##### Improper use

##### Risk of damage to surfaces

- Do not use the cooktop if an oven installed underneath is undergoing the self-cleaning process.
- Use only pans with perfectly flat and smooth bases on the cooktop.
- Avoid letting heavy objects fall on the cooktop surface.
- Do not use the cooktop as a work surface.



## 2.2 Using the cooktop

All the appliance's commands and controls are grouped together on the front panel. The induction cooktop is controlled using the Touch control sensor buttons. Lightly touch a symbol on the glass ceramic surface. Each correct touch is confirmed with a beep.

### Preliminary operations

In order to remove any moisture that has accumulated during manufacturing, for a correct operation of the electronic circuits and the control keypad:

1. Remove the protective film from the appliance's external surfaces and from the accessories.
2. Remove any labels (except the nameplate with the technical data).
3. Fill a pot with water, place it on the cooking zones and switch them on one after the other for 3-4 minutes at the highest setting.

### Switching on the cooktop for the first time



**NOTES:** During the first connection to the mains supply, an automatic check is run that turns on all the lights for a few seconds.

When the appliance is used for the first time, after being connected to the mains the flashing  symbol appears on the display. It is used to access the appliance's technical menu and is intended only for Technical Support personnel.

### List of symbols



On/Off button: turns the cooktop on or off.



Pause button: pauses cooking.



Control lock button: prevents accidental operation of controls.



Grill function button: activates the Grill function.



Warming function button: activates the keep warm function.



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



## Use

### Cooking zones display



The buttons for selecting the cooking zones and the timer icons above each of them are located in this zone.

### Timer display



The controls for setting the independent timer and the timer for the cooking zones are located in this area.

### Minimum pan diameter

Make sure that the minimum diameter of the pans are those indicated in the following table, for both configurations.

Zone	∅ minimum	∅ recommended
Single	5 in - 11 cm	7 in - 18 cm
Multizone	8 in - 19 cm	9 in - 22 cm
Zone 1	5 in - 11 cm	8 in - 19 cm
Zone 2	4 in - 9 cm	6 in - 16 cm

Bear in mind the following:

- Do not exceed the limits of the zones printed on the cooktop.
- Do not cover the control panel.
- Do not place the pans close to the edges of the glass.
- If you use a pan with a diameter less than the one indicated in the "minimum ∅ (inches/cm)" column, it might not be detected.

Minimum and maximum sizes for a griddle used in the Multizone configuration (inches/cm):

Model	inches	cm
15 in - 380mm		
24 in - 610 mm	min. 8 x 8	min. 19 x 19
30 in - 762 mm	max 9 x 14	max 22 x 36
36 in - 914 mm		



**NOTES:** The Multizone function can only be activated for zones marked "L", "C" and "R" - see "General description".

### Cookware suitable for use in induction cooking

Cookware used for induction cooking must be made of metal, have magnetic properties and a sufficiently large base.

#### Suitable cookware:

- Enameled steel cookware with thick bases.
- Cast iron cookware with an enameled base.
- Cookware made of multilayer stainless steel, ferritic stainless steel and aluminum with a special base.



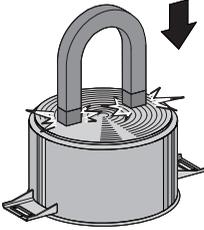
### Unsuitable cookware:

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

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

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

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



**NOTES:** Only use cookware that has a perfectly flat bottom, which is suitable for induction cooktops. Using cookware with an uneven bottom could affect the efficiency of the heating system and even prevent the cookware from being detected on the plate.



**NOTES:** Make sure that the pans do not cover the control panel.

### Switching the cooktop on and off

Keep the On/Off button  pressed for a few seconds to activate the cooktop.

Press it again to deactivate it.



**NOTES:** If a power level is not selected within a few seconds, the cooktop will be automatically deactivated.

### Overheating protection

If the cooktop is used on full power for a long time, it may be difficult for the electronics to cool down if the room temperature is high.

If the temperature of the internal electronic components exceeds the safety threshold, the appliance will switch off automatically

and the following symbols 

-  will be displayed in sequence (see "Error codes").

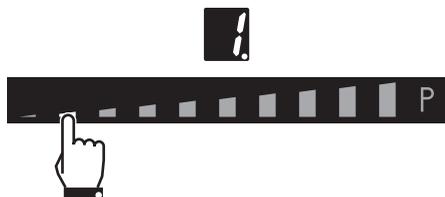


## Use

### Regulating the cooking zone

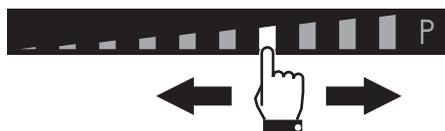
After selecting a cooking zone:

1. Place your finger on the left-hand side of the scroll bar of the cooking zone to be used.



The power level is now

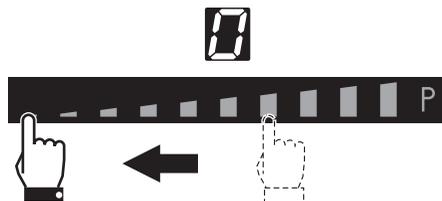
2. Slide your finger to the left or right on the scroll bar to select the power level, between and or activate the Booster function (see “Booster Function”).



The display of the zone being used will indicate the power level selected.

### Switching off the cooking zone

1. Slide your finger all the way to the left on the scroll bar of the cooking zone you wish to turn off.



The display of the selected zone indicates



**NOTES:** Hold the On/Off button down for at least 2 seconds to switch off all cooking zones at the same time.

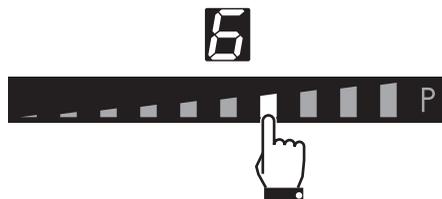
### Quick selection



**NOTES:** This function allows you to set the cooking zones to the required power level quickly.

After switching on the cooktop and selecting a cooking zone:

- Place a finger at approximately the power level required on the scroll bar.





## Limiting the cooking time

The cooktop is fitted with an automatic device that limits the time it is used for.

If the cooking zone settings are not changed, the maximum operating time for each individual zone will depend on the power level selected.

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

Set power level	Maximum cooking duration in hours
	6
	6
	5
	4
	1 ½

## Booster Function



Improper use  
Burn hazard

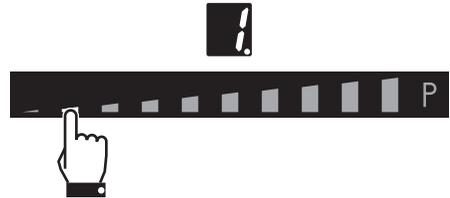
- Do not use the Booster and Double Booster functions to heat fats or oils as they could catch fire.



**NOTES:** Through this function, the maximum deliverable power of the cooking zone can be used, which is useful for bringing large amounts of water to a boil.

After switching on the cooktop and selecting a cooking zone:

- Place a finger on the left of the scroll bar.

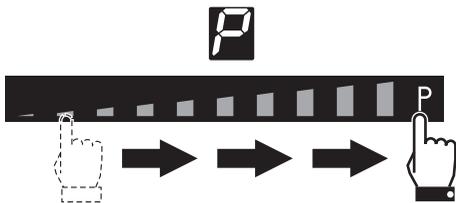


The display of the cooking zone used turns on: the power level indicated is .



## Use

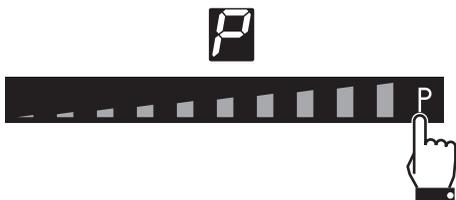
2. Move your finger to the right of the scroll bar to select the Booster function **P**.



The display of the cooking zone used will show **P**.

The Booster function can be activated quickly.

- After switching on the cooktop, place your finger at the far right of the scroll bar of the cooking zone you wish to use (on the **P** symbol).



**NOTES:** The Booster function remains active for a maximum of 5 minutes, after which the power is reduced automatically to level 9.

## Double Booster Function **P!!**



**NOTES:** There is no Double Booster Function in cooking zone 1 of the **30-inch (762 mm)** model.

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

After activating the Booster function for a cooking zone, press the **P** symbol at the

far right of the scroll bar. The symbols **P** -



will be displayed in sequence.

## Multizone Function **P!**



**NOTES:** This function can be used to operate two cooking zones (front and rear) when using pans such as fish kettles or rectangular pans.

After switching on the cooktop:

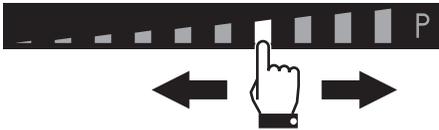
1. Place a finger simultaneously on the buttons of two cooking zones, one above the other.





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

2. Use the left-hand scroll bar to set the required cooking power.



The same parameters are set for both cooking zones.



**NOTES:** The Multizone function can only be activated for zones that are vertically connected (zones marked "L", "C" and "R" - see "General description").

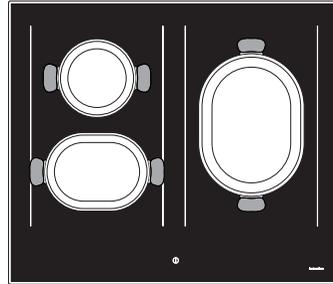


**NOTES:** This function automatically divides the power equally between both of the plates used.

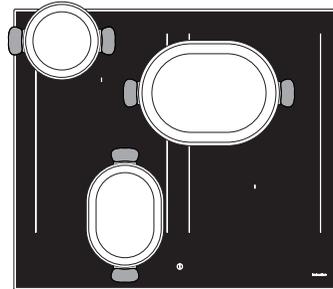


**NOTES:** It is not possible to activate the Double Booster function for the cooking zones on which the Multizone function is active.

If a large, oval or oblong pan is being used, make sure that it is placed in the center of the cooking zone.



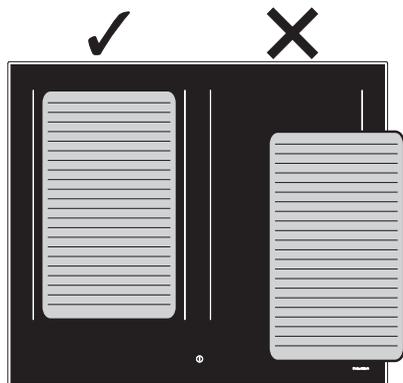
Example of correct pan position



Example of incorrect pan position



## Use



Examples of griddle position

### To deactivate the Multizone function:

Press the buttons of the cooking zones activated in Multizone at the same time. The

symbol disappears and the two zones can be adjusted separately.

### Power levels

The power of the cooking zone can be set to various levels. The following table shows the power levels that are suitable for preparing various types of food. The settings may vary depending on the amount of food and consumer taste.

Power level	Suitable for:
	OFF position
	Cooking small amounts of food (minimum power), reheating food, keeping small amounts of water boiling, and whipping egg yolk or butter sauces.
	Cooking solid or liquid foods, keeping water boiling, defrosting frozen foods, making 2- or 3-egg omelets, fruit and vegetable dishes, various preparations.
	Cooking large quantities of food, roasting larger portions, stewing meat, fish and vegetables, simmering food, making jams, etc.
	Roasting meat or fish, sautéing steaks or liver with flour, browning meat and fish, eggs, etc.
	Roasting, browning, cooking, etc.
	Deep-frying potatoes, etc., bringing water to boil quickly (maximum power)*.

\* see Booster and Double Booster function



## Residual heat



### Improper use Burn hazard

- Supervise children carefully as they cannot easily see the residual heat indicator. In fact, even after being switched off, the cooking zone remains hot for a certain period of time. Make sure that children never touch the cooktop.

If the cooking zone is still hot after being switched off, the  symbol will appear on the display. The symbol will disappear when the temperature drops below 140°F (60°C).

## Energy saving tips

- The diameter of the base of the pan must not be greater than the width of the cooking zone printed on the cooktop.
- Pans must not be placed outside the perimeter of the cooktop or over the front control panel.
- When buying a pan, check whether the diameter indicated refers to the base or to the top of the pan, as the top is almost always larger than the base.
- When preparing dishes with long cooking times, you can save time and energy by using a pressure cooker, which also helps to retain vitamins contained in the food.
- Make sure that the pressure cooker contains enough liquid, as overheating caused by the lack of water could damage the pan and the cooking zone.
- If possible, always cover pans with a suitable lid.
- Choose the right pan for the quantity of food to be cooked. A large, half-empty pan wastes energy.



**NOTES:** Under certain circumstances, if the cooktop and an oven are used at the same time, the maximum power limit of your electrical system might be exceeded.



## 2.3 Special features

### Pause function



**NOTES:** This function pauses the operation of all the cooking zones.

To activate the Pause function:

1. Switch on at least one cooking zone.
2. Press and hold the pause button .



The  symbol appears on the displays of all the cooking zones.



**NOTES:** The pause function can be maintained for a maximum of 10 minutes, after which the appliance switches off.

To deactivate the Pause function:

1. Press and hold the  button. The pause symbol that has just been pressed starts to flash.
2. Press any button apart from the Pause button.
3. The pause function is deactivated and the previously set functions are restored.



**NOTES:** The cooking time limitation, the residual heat indicators and the control lock function remain enabled during the Pause function.



**NOTES:** When the power comes back on after a power failure, the pause function will be deactivated.

### Control lock

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

To activate the control lock function, there must be at least one active cooking zone on the appliance or the Pause function must be active.

- Press the control lock button  for at least one second.

All the buttons, apart from the On/Off  and control lock  buttons, are locked.

To deactivate the control lock:

1. press the control lock button  again for at least one second.



**NOTES:** When power comes back on after a power failure, the control lock will be deactivated.



**NOTES:** If the appliance is turned off and on again, the control lock remains active.



## Grill Function

**i** **NOTES:** This function is used to automatically activate the Multizone function for the left zones only. It is used when using a griddle or cooking with long pans.

To activate the Grill function:

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

The  symbol appears on the front zone display and the  symbol appears on the rear zone display. The scroll bar will be set automatically to level  (preheating phase).



After two minutes of operation, the power level will be lowered to level .



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

## Warming Function

**i** **NOTES:** This function allows you to keep cooked food warm or to keep water boiling.

To activate the Warming function, turn on the cooktop and then:

1. Select a cooking zone.
2. Press the  button to activate the function, the  symbol appears on the display of the selected cooking zone.

To deactivate the Warming function:

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

## 2.4 Additional functions

### Child lock

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

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

1. Press and hold any cooking zone display.

The slider bar shows an animation.

2. Release the display and slide your finger on the bar from left to right.



# Use

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

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

1. Press and hold any cooking zone display.

The slider bar shows an animation.

2. Release the display and slide your finger on the bar from right to left.



**NOTES:** When power comes back on after a power failure, the child lock function will remain active.

Once deactivated, the child lock cannot be reactivated. To reactivate it, you have to turn the appliance off and then on again.

## Rapid heating



**NOTES:** This function is not available for power levels 

Booster  and Double booster



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

After selecting a cooking zone:

- Press and hold a power level (from  to ) for at least 3 seconds.

The  symbol appears on the cooking zone display.

After the heating time has elapsed, the cooking zone reverts to the previously selected power level.

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

## Minute timer



**NOTES:** This function is used to set a timer that will emit a sound when the set time elapses.

After switching on the cooktop, without selecting a cooking zone:

1. Touch the central zone of the timer displays.





2. Use the  and  buttons to select the required time.



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



**NOTES:** Touch the timer display within 3 seconds of switching on the appliance, otherwise it will deactivate and the appliance will have to be restarted.

- The timer will start the countdown after 10 seconds.
- When the time elapses, a series of beeps will sound. Press any button to deactivate them.



**NOTES:** A maximum of 9 hours and 59 minutes can be set.



**NOTES:** The minute timer does not switch off the cooking zones, it only warns the user when the set number of minutes has passed.

## Modifying and deactivating the minute timer

To modify or deactivate the minute timer during the countdown:

- Press the On/Off button  to activate the cooktop (if it is in stand-by).

The timer display will indicate the minutes that were set.

- Use the  and  buttons to modify or reset the timer.
- After 10 seconds, the timer will start the new countdown or will be deactivated.

## Minute timer on cooking zones



**NOTES:** This function allows you to set additional independent timers at the same time, the number of which depends on the number of cooking zones available.

To activate additional minute timers after at least one cooking zone has been activated:

- Select a power level.
- Touch the central zone of the timer displays.



The flashing  symbol appears above the cooking zone display.



## Use

- Use the  and  buttons to select the required time.



- Timed cooking will start a few seconds after the last selection was made.

At the end of the set time, a buzzer warns the user that timed cooking has finished.

- Press any button to deactivate the buzzer.

### Modifying or deactivating timed cooking

To modify timed cooking during the countdown:

- Press the On/Off button  to activate the cooktop (if it is in stand-by).
- Press the display button of the timed cooking zone.

The timer display will indicate the minutes that were set at the start.

- Use the  and  buttons to modify or reset the timer.
- After 10 seconds, the timer will start the new countdown or will be deactivated.



**NOTES:** A maximum of 9 hours and 59 minutes can be set.



**NOTES:** The function can be activated on multiple cooking zones at the same time. The time indicator and the flashing LED refer to the next cooking zone to be switched off



**NOTES:** An independent timer can be set during timed cooking.



**NOTES:** The minute timer does not switch off the cooking zones, it only warns the user when the set number of minutes has passed.



## Recall Function

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

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

1. Switch on the appliance.

The pause button  starts to flash.

2. Press the pause button  immediately to restore the functions that were previously active.

**i** **NOTES:** This function restores the cooking zones, timer and rapid heating functions; no other functions will be restored.

## 2.5 User menu

The user menu allows you to modify the operating characteristics of the appliance. Each option is indicated on the display with the letter  which alternates with a progressive number.

	Description
	(installers only)
	Option disabled
	Button volume
	Timer alarm volume
	Display brightness
	Timer animation
	Automatic pan detection
	Timer alarm duration

### Accessing the user menu

1. If the cooktop is off, switch it on using the On/Off button .
2. Then press the On/Off button  again immediately to switch it off: the pause button  starts to flash.



## Use

3. Press and hold the pause button

Some symbols will appear on the cooking zone displays that must be pressed in sequence in order to access the menu options.

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

5. Release the pause button

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

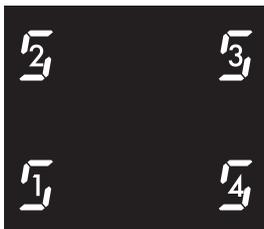


**NOTES:** This option is restricted to the installer.

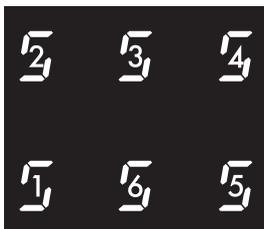
15 in - 380 mm model:



24 in - 610 mm and 30 in - 762 mm models:



36 in - 914 mm model:



6. Press the symbol to go back to selecting the options. The scroll bar appears in which each segment is associated with a menu option.

7. Press the segments of the scroll bar (except the first two) to select the available options.



**NOTES:** The first segment on the left (option ) is reserved for the power limitation procedure (installer only).



**NOTES:** If the sequence of the buttons is selected incorrectly, the cooktop will be turned off and the procedure for accessing the menu will have to be repeated.



**NOTES:** For technical reasons, the second segment from the left (option **01**) is disabled. Selecting this option will have no effect.



**NOTES:** For each option, press the value symbol to activate the scroll bar in order to modify it.

Option **02**

Modifies the volume of the button sounds.



**NOTES:** Depending on the adjustment range of each option, the scroll bar will show only those segments that correspond to the adjustments available for each option.

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



**NOTES:** The sound associated with the On/Off button  and the sounds associated with error messages cannot be deactivated.

Option **03**

Modifies volume of the sound signals when the timer has ended.

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

Option **04**

Modifies the brightness of the display.

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

Option **05**

Allows you to display the countdown of the minute timer and timed cooking in seconds, from 59 to 0 seconds.



**NOTES:** The second count is displayed when the timer is set for less than 10 minutes.

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



## Option **UE**

Allows you to activate or deactivate the automatic pan detection function.

- **U**: automatic detection off.
- **E**: automatic detection on.



**NOTES:** If automatic pan detection is disabled, the zone has to be switched on manually when a pan is placed on the cooktop.

## Option **U7**

Specifies the duration of the alarm when the timer has ended:

- **U**: alarm duration 120 seconds.
- **7**: alarm duration 10 seconds.
- **2**: alarm off.

## Exiting the user menu

There are two ways to exit from the user menu:

1. Press the pause button **|||**. Any modifications will be discarded and the cooktop will be switched off.

Or

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

## 2.6 Error codes

If the appliance malfunctions or operates incorrectly, the associated error code appears on the displays of the cooking zones.

The error codes always start with **E** or **F** - **F**, followed by a number.

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

- **E** - **F** - **0** - **3**: Remove any materials or pans from the area around the front control panel.
- **E** - **2**: Make sure that the pans are suitable for induction cooking and that they are not empty; allow the appliance to cool down.



**NOTES:** If these error codes appear frequently, contact Technical Support.

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



## 3 Cleaning and maintenance

### 3.1 Warnings



**Improper use**  
**Risk of damage to surfaces**

- Do not use steam jets to clean the appliance.
- Do not spill sugar or sweet mixtures onto the cooktop during cooking.
- Do not place materials or substances which may melt (plastic or aluminum foil) on the surface during cooking.
- Always keep the cooktop clean and do not place any objects on the sensor keys.
- Do not use cleaning products containing chlorine, ammonia or bleach on the steel parts or those with metallic surface finishes (e.g. anodizing, nickel or chrome plating).
- Do not use abrasive or corrosive detergents on the glass parts (e.g. powder products, stain removers or metal scouring pads). If possible, use wooden or plastic utensils.

### 3.2 Surface cleaning

To maintain the surfaces, you must clean them regularly after each use once they have cooled down.

### 3.3 Weekly routine cleaning

Clean and maintain the cooktop once a week using a standard product for cleaning glass. Always follow the manufacturer's directions. The silicone in these products creates a water- and dirt-repellent protective film. All the dirt remains on the film and therefore can be removed easily. Just wipe the surface with a clean cloth. Make sure no detergent remains on the cooktop surface because it will react aggressively when the cooktop is heated up and can change its structure.

### 3.4 Food stains or residues

Any marks left by the use of pans with aluminum bases can be wiped off with a damp cloth soaked in vinegar.

Remove any burnt-on residues after cooking, then rinse with water and dry thoroughly with a clean cloth.

**Grains of sand** which may end up on the cooktop while cleaning lettuce or potatoes can scratch the cooktop when you move pans around.

Therefore, make sure that no grains of sand are left on the cooktop.



**Changes in color** do not affect the function and stability of the glass. It is, in fact, not a question of changes to the cooktop material, but simply of residues which were not removed and therefore charred.

**Shiny spots** can form due to the bases of pans rubbing on the surface, especially if they are aluminum, and the use of unsuitable cleaning agents. They are difficult to remove using common cleaning products. You may need to repeat the cleaning process several times. Using aggressive detergents or sliding the base of pans on the surface can, over time, wear away the decorations of the cooktop and could cause spots to form.

### 3.5 What to do if...

The cooktop does not work:

- Check that the cooktop is plugged in and the main switch is turned on.
- Check that there are no power outages.
- Check that the fuse has not been tripped. If it has, replace the fuse.
- Check that the thermal-magnetic circuit breaker of the appliance has not been tripped. If it has, reset the switch.

The results of cooking are unsatisfactory:

- Check if the cooking temperature is too high or too low.

The cooktop smokes:

- Allow the cooktop to cool and clean it after cooking.
- Check that the food has not spilled and use a larger container if necessary.

The fuses or the thermal-magnetic circuit breaker of the appliance are triggered repeatedly:

- Contact Customer Service or an electrician.

There are fissures and cracks on the cooktop:

- Switch off the appliance, immediately disconnect the power supply and call Customer Service.

PAGE INTENTIONALLY LEFT BLANK