

SOCIALE

by Fabita

[EN] Use and installation manual	2
[FR] Manuel d'installation et d'utilisation	22
[ES] Manual de instalación y uso	42

Cooking area

Surface de cuisson

Área de cocción

[EN] Use and installation manual

Dear Customer,

congratulations on your purchase.

Please carefully read the instructions for installation and use before using the cooktop for the first time.

The instructions contain important information for installation, safety, use and maintenance.

This will protect you from injury and prevent damage to the cooktop.

The manufacturer will not be held liable for damage caused by failure to comply with the safety instructions and warnings.

Keep the instructions in a safe place and pass them along to any future owner.

TABLE OF CONTENTS

Important safety instructions	3	Residual heat	13
Intended use	3	Timer	13
Children at the cooking area	3	Pause	14
Technical safety	3	Recall	14
Proper use	4	Control lock	14
		Child safety lock	14
Induction cooking	7	Special programs: Melt, Simmer, Power Boost, Automatic warm-up	15
Advantages of induction cooking	7	Safety switch	16
Cookware	7	Bridge (Flexible cooking zones)	17
Examples of cooking applications	9		
		Troubleshooting	18
Using the Cooking area	10	Protecting the environment	20
Control panel sensor keys	10	Disposal of your old appliance	20
Display symbols and leds	12	Energy-saving advice	20
Switching the appliance on	13		
Switching the appliance off	13	Wireless induction charge	21
Switching the cooking zones on	13		
Switching the cooking zones off	13		
Pot detection	13		

Important safety instructions

WARNING!	
	READ THE OPERATING INSTRUCTIONS CAREFULLY BEFORE USING THE COOKTOP! THIS APPLIANCE IS INTENDED FOR RESIDENTIAL COOKING ONLY.

Intended use

- This cooking surface is intended for use in households and similar environments.
- This cooking surface is not intended for outdoor use.
- This cooking surface is not to be used in mobile locations such as ships.
- Use the cooking surface only in household-type situations for the preparation and warming of food. All other types of use are not permitted.
- Never Use Your Appliance for Warming or Heating the Room.
- Individuals who are incapable of using the appliance safely because of their physical, sensory or mental capabilities or their lack of experience or knowledge must not use this appliance without supervision or instruction by a responsible person.
- Clean Cooking area 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.

Children at the Cooking area

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.

- Children under 8 years of age must be kept away from the cooking surface unless they are under constant supervision.
- Children 8 years and older must only be allowed to use the cooking surface if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- The cooking surface is hot during use and remains so for some time after being switched off. Keep children away from the appliance until it has cooled down enough that there is no longer any danger of burning.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range - children climbing on the range to reach items could be seriously injured.
- **Risk of scalding and burns!** ALWAYS turn pot/pan handles inward so that they do not extend out from the cooking surface, where they could be grabbed. This helps reduce the risk of burns and scalding.
- Use the Child Safety Lock to prevent children from turning the **cooking surface** on. When using the cooking surface, turn on the Control Lock to prevent children from changing the (selected) settings. (See "Using the cooking area" chapter.)

Technical safety

- Installation, repair, grounded and maintenance work shall be performed by an authorized service technician. Work by unqualified persons could be dangerous for the user.
- A damaged **cooking surface** can be dangerous. Before installing the **cooking surface**,

Important safety instructions

check for visible damage. Do not operate a damaged appliance.

- The electrical safety of this cooking surface can only be guaranteed if proper grounding has been installed in compliance with applicable regulations. It is imperative that this basic safety requirement be met. If in doubt, have the house wiring checked by a qualified electrician.
- Before installation, make sure that the voltage and frequency on the cooking surface's data plate correspond with the household electrical supply. These ratings must match to prevent damaging the cooking surface. If in doubt, consult a qualified electrician.
- Multiple power outlets or extension cords are not safe (risk of fire). Do not use them to connect the cooking surface to the electrical power supply.
- To ensure safe operation, use the cooking surface only when it has been properly installed.
- Do not under any circumstances open the cooking surface housing. Any contact with connections carrying voltage or changes to the electrical or mechanical set-up will endanger you and may impair the functioning of the cooking surface.
- Only with original spare parts can the manufacturer guarantee the safety of the appliance. Defective components should only be replaced with original parts.
- The cooking surface is not intended for use with an external timer or a remote control system.
- Connection of the cooking surface to the electrical power supply must only be performed by a qualified electrician. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Before installation, maintenance or repair work is performed, disconnect the cooking surface from the electrical power supply.
Ensure this by:
 - switching the respective circuit breaker off, or
 - fully unscrewing the respective fuse, or
 - pulling out the power plug (if applicable). Pull on the plug and not on the cord.
- 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.
- **Risk of electric shock!** If the cooking surface is defective or chipped, cracked or broken in any way, immediately switch it off and do not continue to use it. Disconnect it from the electrical power supply.
- Do Not Cook on Broken Cooking Surface - If cooking surface should break, cleaning solutions and spillovers may penetrate the broken cooking area and create a risk of electric shock. Contact a qualified technician immediately.

Proper use

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Never Leave Surface Units Unattended at High Heat Settings - Boilover causes smoking and greasy spillovers that may ignite.
- **WARNING:** Unattended cooking on a cooking surface with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
 - Do Not Use Water on Grease Fires - Smother fire or flame or use dry chemical or

Important safety instructions

foam-type extinguisher.

- **WARNING:** The cooktop is hot during use and remains so for some time after being switched off. The risk of burns remains until the residual heat indicators have gone out.
 - **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
 - **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 contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooking surface and surfaces facing the cooktop.
 - **DANGER OF FIRE:** Do not store items on the cooking surfaces!
 - Metallic objects such as knives, forks, spoons and lids shall not be placed on the hob surface since they can become hot.
 - Always switch the cooking zones off after use!
 - If the cooking area is switched on or accidentally switched on or if it is still hot, metal objects on the cooktop can heat up. Other items may melt or catch fire. Damp lids can become attached to the cooktop by suction.
 - Flames can set fire to the grease filters in the exhaust hood. Never flambé food under an exhaust hood.
 - Spray cans, flammable liquids or flammable materials can ignite if heated. If there is a drawer below the appliance, do not store flammable items in the drawer. If there is a cutlery tray below the cooking area, it must be made of heat-resistant material.
 - Never heat empty cookware or an empty pot! This can damage the glass ceramic surface.
 - Never use the cooking surface to heat closed cans. The increased pressure can cause the cans to explode.
 - If using a small appliance (e.g. a hand mixer) in the vicinity of the cooking surface, make sure that the power cord does not come into contact with the hot cooking area. The insulation of the cord could get damaged.
 - If the cooktop is built in behind a cabinet door, it should only be operated with the door open. Close the door only when the residual heat indicators have gone out.
- Wear Proper Apparel -** Loose-fitting or hanging garments should never be worn while using the appliance.
- 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.
- You could burn yourself on a hot cooking zone. Protect your hands when working with a hot appliance - wear oven mitts or use potholders. Make sure the material is not wet or damp. This would increase the transfer of heat to your skin and could cause steam burns.
 - Do not let sugar, food containing sugar, plastic or aluminium foil fall on the hot cooking surface and melt. They can damage the ceramic surface when they cool. Switch the cooking area off immediately and clean with a glass scraper. Clean the cooking surface with a glass ceramic cleaner once it has cooled down.
 - Rough cookware can scratch the glass ceramic surface. Use only pots and pans with

Important safety instructions

a smooth bottom.

- Salt, sugar, and grains of sand or dirt (e.g. from fresh vegetables) between the cookware and the cooking surface can cause scratches. Keep cooking area and cookware clean.
- Even light objects such as a salt shaker can cause cracks and chips if they fall on the glass ceramic surface. Do not drop anything on the glass ceramic surface.
- Hot objects on the sensor areas or indicators can damage the electronics underneath. Never place hot pots or pans on the sensor areas or indicators.
- Do not heat oils and fats for longer than one minute, and never use the power booster.
- Storage in or on Appliance - Flammable materials should not be stored in an oven or near surface units.
- Metal objects stored in a drawer under the cooking surface can become hot when the cooking area is in heavy use over a longer period of time. Do not store metal objects in a drawer under the cooking surface!
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **For users who wear a pacemaker:** When the cooking area is in use it is surrounded by an electromagnetic field. It is unlikely that this will affect a pacemaker. However, if in doubt consult the manufacturer of the pacemaker or your doctor.
- Objects affected by electromagnetic fields, for instance credit cards, CDs and calculators, should be kept away from the cooking area when it is on.
- Because induction heating works so quickly, the temperature of the cookware bottom can quickly reach the ignition point of oils and fats. Never leave the cooking area unattended during use!
- The cooking surface is equipped with a cooling fan. If there is a drawer below the installed appliance, you will need to ensure there is enough space to allow for ventilation. Do not use the drawer to store sharp or small objects or paper. They could pass through or be sucked into the vents in the housing and damage the fan blades or otherwise interfere with cooling.

Induction cooking

Advantages of induction cooking

When cooking with induction, heat is generated directly in the base of the pan. This provides many benefits for you:

- Time saving when boiling and frying. Cookware is heated directly.
- Less energy is consumed.
- Easy cleaning and maintenance. Spilled food does not burn onto the cooking surface so quickly.
- Controlled supply of heat and increased safety. The burner reacts immediately to any power change, so heating can be dosed precisely. Heating is interrupted when you remove the cookware from the burner even if the burner is still switched on.

Cookware

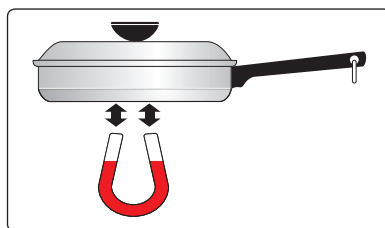
Only ferromagnetic cookware made of the following materials is suitable for induction **cooking surface**:

- Enameled steel
- Cast iron
- Induction-capable cookware of stainless steel.

To determine whether the cookware is suitable, check whether the base of the pot or pan attracts a magnet.

There are other induction-capable pots and pans whose bases are not completely ferromagnetic. If the base of the cookware it's not completely ferromagnetic, only the area that is magnetizable will get hot. Thus it can happen that the heat is not distributed evenly.

To get good cooking results, we recommend that the dimension of the ferromagnetic area of the cookware match the size of the burner.



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.

Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units - To reduce the risk of burns, ignition of flammable materials, and spillage

Induction cooking

due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

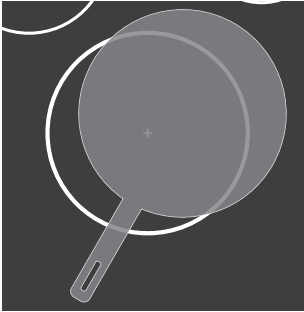
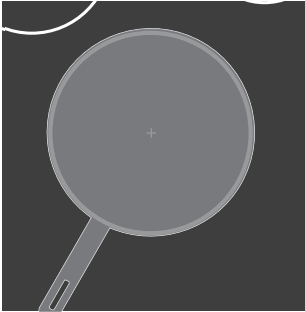
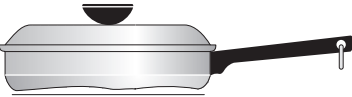
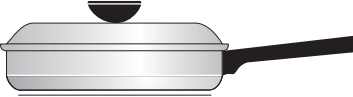
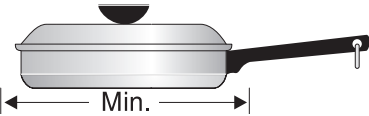
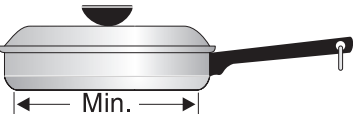
Use Proper Pan Size - This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. Proper relationship of utensil to burner will also improve efficiency.

Unsuitable cookware

Do not ever use adapter plates for induction or cookware made of:

- Traditional stainless steel
- Glass
- Clay
- Copper
- Aluminum

Correct cookware positioning

INCORRECT	CORRECT
	
<p>Cookware not centered on Cooking Zone surface.</p>	<p>Cookware centered correctly on Cooking Zone surface.</p>
	
<p>Curved or warped pan bottoms or sides.</p>	<p>Flat pan bottom & straight sides.</p>
	

Induction cooking

Pan does not meet the minimum size required for the Cooking Zone.



Pan bottom rests on cooktop trim or does not rest completely on the cooktop surface.

Pan size meets or exceeds the recommended minimum size for the Cooking Zone.



Pan rests completely on the Cooktop surface.



Heavy handle tilts pan.



Pan is properly balanced.

Examples of cooking applications

The information given in the following table is for guidance only.

HEAT SETTING		SUITABLE FOR	COOKING TIME
off	0 - off	-	-
low heat level	1	Keeping food warm	as required
	1-2	Melting	5-25 mins.
		Solidifying	10-40 mins.
	Melt program	Melting. Automatically sets the temperature at 70°C/158°F	as required
	2-3	Simmering	25-50 mins.
medium heat level	Simmer program	Simmering. Automatically sets the temperature at 94°C/201,2°F	as required
	3-4	Steaming and braising	20-45 mins.
high heat level	4-5	Boiling small amounts	
	6-7	Gentle frying	
maximum heat level	7-8	Heavy frying	
	9	Boiling, searing, deep frying	
	Power boost program	Quick boiling (suitable for large quantities of liquids)	automatic switch off to heat level 9 after 10 mins

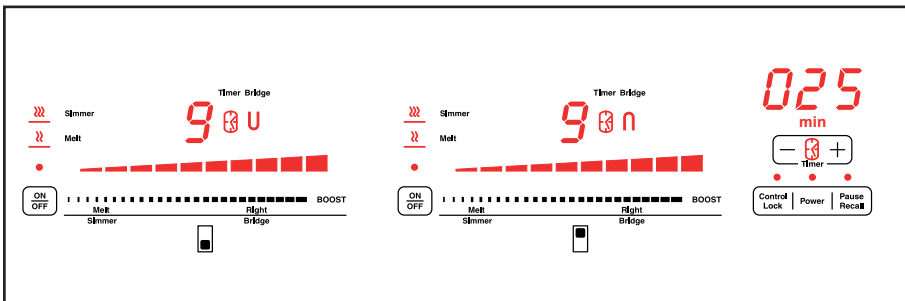
Using the Cooking area

Control panel sensor keys

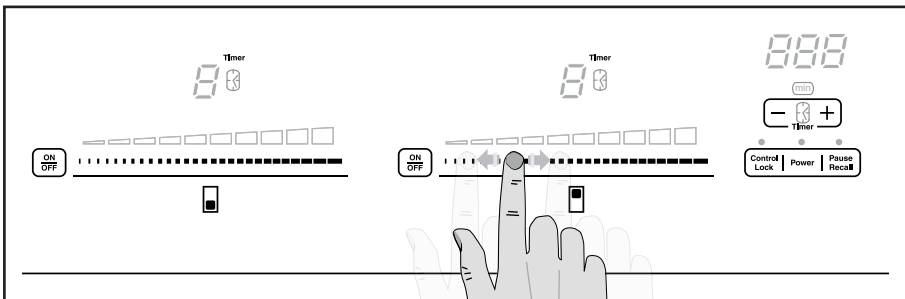
The appliance is operated using the control panel sensor keys.

Functions are controlled by touching the sensor keys and confirmed by displays and acoustic signals. Touch the sensor keys from above, without covering other sensor keys. The hob has four induction cooking zone, and two Hi light cooking zone. These two kind of cooking zone have two commands. Below the commands:






INDUCTION



HI LIGHT



Using the Cooking area














Sensor key	Function
Power	Power - press to switch on the appliance
Control Lock	Control Lock - press to activate "Control lock" function
Pause Recall	Pause/Recall - press to activate "Pause" or "Recall" function
	On-off - press to switch on a cooking zone
BOOST	Power Boost - press to activate "Power boost" function
	Melt/Simmer - press to activate "Melt" or "Simmer" program
	Left/Right bridge - press simultaneously to activate Left or Right Bridge
	Timer - press + and/or - to activate and set a cooking zone "Timer", or to set an "Egg timer/Reminder"
	Sliderbar - Slide left or right to set the heat level of a cooking zone

WARNING! Risk of burns from heat emitted.

Lengthy cooking on higher settings with larger cookware on the front cooking zones can heat the sensor fields. Take care when touching sensor fields.

Using the Cooking area

Display symbols and leds

Display	Description
•	Active function led - indicates that the corresponding function/zone is active
	Timer/egg timer led - cooking zone timer active / egg timer active
	Bridge led - indicates that the bridge function is active
	Melt led - indicates that the “melt” program is active (the cooking zone heat level is set at 70°/158°F)
	Simmer led - indicates that the “simmer” program is active (the cooking zone heat level is set at 94°C/201,2°F)
	No timer setting made
	The cooking zone is on and ready to be set
	Active cooking zone heat level
	Timer display
	Pot detection - cookware is unsuitable, too small or no cookware has been placed on the cooking zone
	Residual heat - indicates that the cooking zone is still hot. Warning!
	Power boost function is activated
	Automatic warm-up function is activated
 digit	Error - malfunction has occurred. (Refer to “troubleshooting” chapter)

WARNING! RISK OF BURNS FROM RESIDUAL HEAT



Residual heat indicator

After being switched off, the cooking zones need some time to cool down.

Look at the residual heat indicator.

Tips: Residual heat can be used for melting and keeping food warm.

The induction cooking zones create the heat required for cooking directly in the base of the cookware. The glass ceramic is merely heated by the residual heat of the cookware. The cooling fan switches itself on and off depending upon the temperature of the electronics.

Using the Cooking area

Switching the appliance on

Press the **Power key** to switch the appliance on.

All the displays relative to the cooking zones switch on in the standby position "0". The control unit remains active for 10 seconds. If no cooking zone is selected within this time, the appliance switches off automatically.

Switching the appliance off

To turn off the appliance entirely hold down the **power key**.

Switching the cooking zones on

Switch on the appliance then switch on the desired cooking zone by pressing the corresponding **on-off key**. Adjust the heat setting using the sidebar within 10 seconds. The heat level of each single cooking zone can be set in 9 different positions and will be shown in the corresponding cooking zone display with a number ranging from "1" to "9". Slide right on the sidebar to increase the heat level, slide left to decrease it.

Switching the cooking zones off

To switch a cooking zone off press the corresponding **on-off key**.

Pot detection

Each induction cooking zone has a pot detection minimum limit, which varies according to the material of the cookware being used.

For this reason, you should choose the cooking zone which is most suitable for the diameter of the cookware you are going to use.

If the symbol  appears on the cooking zone display, it means that:

- The cookware used is not suitable for induction cooking.
- The cookware diameter is smaller than the one allowed by the cooking area.
- No cookware is on the cooking zone.

For more details about this feature refer to chapter "induction cooking".

Residual heat

If the temperature of the cooking zone is still high (**over 50°C/122°F**) after it has been switched off, the relative display will indicate the symbol "**H**" (residual heat). The symbol will stay on even when the appliance is switched off and will only switch off when the burn risk is no longer present.

Timer

This function allows you to set an acoustic reminder for each cooking zone "100" (1 minute) to "1.59" (1 hour and 59 minutes).

Switch on a cooking zone and slide on the sidebar to adjust the heat level. To activate the timer press simultaneously the **[+]** and **[-]** **keys** on the timer area until the clock symbol lights up beside the cooking zone display, then set the

Using the Cooking area

desired time using the **[+]** and **[-]** **keys** within 6 seconds. Wait for 5 seconds for the automatic confirmation. The time countdown will be shown on the timer display.

When time elapses, the display will show a flashing “000” and an acoustic signal will be heard. Press the **[+]** or **[-]** **key** on the timer area to stop the signals.

To disable the timer of a cooking zone press repeatedly and simultaneously the **[+]** and **[-]** **keys** on the timer area until the clock symbol lights up beside the display of the desired cooking zone, then bring the timer value back to “000” by using the **[-]** **key**. Wait for 5 seconds for the automatic confirmation. The clock symbol beside the cooking zone display goes off.

Pause

When at least one cooking zone is operating it is possible to momentarily pause the appliance switching off the cooking zones.

To enable this function press the **Pause/recall key**. The relative led lights up and all the cooking zone displays show the symbol “II”. Previously programmed timers will be stopped.

The pause can last for maximum **10 minutes**. If this status is not terminated within this time the appliance switches off.

To disable the Pause function press the **Pause/recall key** and slide right on the sidebar within 10 seconds.

Recall

When the appliance has been switched off by mistake it is possible to quickly recall the previously active settings by pressing the **Power key** within 6 seconds, then pressing the **Pause/recall key** within another 6 seconds. If the recall function is available the relative led will be flashing when the appliance is switched on again.

Control lock

Controls can be locked in order to prevent any risk of unintentional changes to the settings (children, cleaning operations, etc.). To activate this function press the **Control Lock key**. The relative led will light up. The function remains active when the appliance is switched off and on again.

To disable the Control Lock function simply press the **Control Lock key**. The relative led will go off.

Child safety lock

This function serves the purpose of preventing children from switching on the appliance even accidentally or intentionally.

The Child safety lock can only be activated with all the cooking zones off.

To activate this function press simultaneously the **Control lock key** and the **Pause/Recall key**, then again the Control Lock key. The symbol “L” will

Using the Cooking area

appear on all displays to confirm your selection and the relative led will light up. When the Child safety lock is enabled you can switch the appliance off. The Child safety lock is still enabled when the appliance is switched on again.

To unlock the appliance permanently, press simultaneously the **Control lock key** and the **Pause/Recall key**, then again the **Pause/Recall key**. In this case the Child safety lock won't be enabled when the appliance is switched on again.

To unlock the appliance temporarily press simultaneously the **Control lock key** and the **Pause/Recall key**. In this case the Child safety lock will still be active each time the appliance is switched on again.

Special programs: Melt, Simmer, Power Boost, Automatic warm-up

The cooking area has three special programs that have already been set to perform special cooking operations.

• Melt

The “**Melt**” program sets the heat temperature of the selected cooking zone at **70°C/158°F** to melt chocolate, butter or the like. To activate this program press the sidebar in correspondence of the symbol “Melt-Simmer”.

• Simmer

The “**Simmer**” program sets the heat temperature of the selected cooking zone at **94°C/201,2°F** to bring to a boil slowly preparing sauces or soups and stews. To activate this program press the sidebar in correspondence of the symbol “Melt-Simmer”, then press again and hold on until the Simmer symbol lights up besides the cooking zone display.

• Power Boost

This program further reduces the cooking time of a certain cooking zone, by bringing the temperature to the maximum heat level for **10 minutes**.

At the end of this timeframe, the cooking zone heat level will automatically go back to level “9”. The use of this function is recommended for heating large quantities of liquids (e.g. water to cook pasta) or food in a very short time.

To activate this program, switch on your cooking zone and slide right on the sidebar until you reach level “9” then press the Power boost key. An acoustic signal will be heard, and the “**P**” symbol will be shown on the cooking zone display.

• Automatic warm-up

All cooking zones are equipped with an automatic warm up function. This feature sets the cooking zone to the highest heat level for a certain period of time and then automatically switches back to the cooking setting that was

Using the Cooking area

originally set.

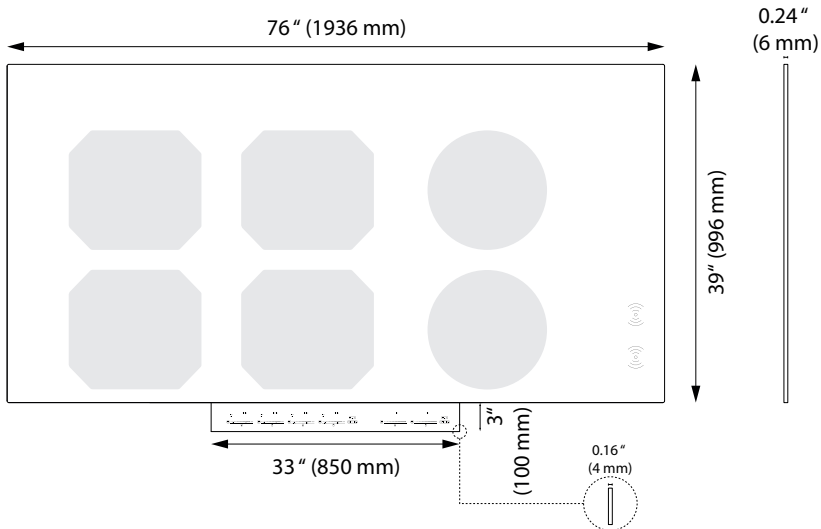
The length of time that the automatic warm up function operates depends on the heat setting selected.

To activate the warm up function on a cooking zone place your finger on the sidebar at the desired heat level and hold the position until the symbol "A", alternating with the selected heat level, appears on the cooking area display.

Safety switch

The appliance has a safety switch that automatically switches off the cooking zones when they have been operating for a certain amount of time at a given heat level. In case of hot surface the residual heat symbol "H" is displayed.

HEAT LEVEL	OPERATING TIME LIMIT (hours)
1 - 2	6
3 - 4	5
5	4
6 - 7 - 8 - 9	1,5

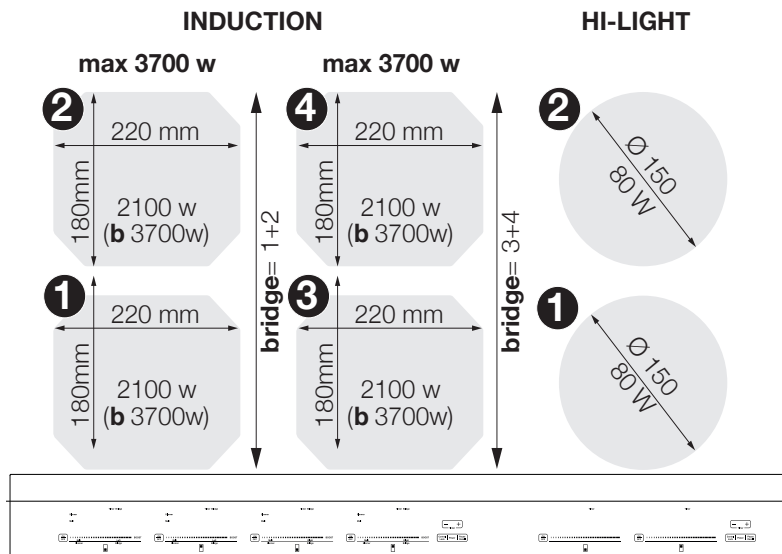


Using the Cooking area

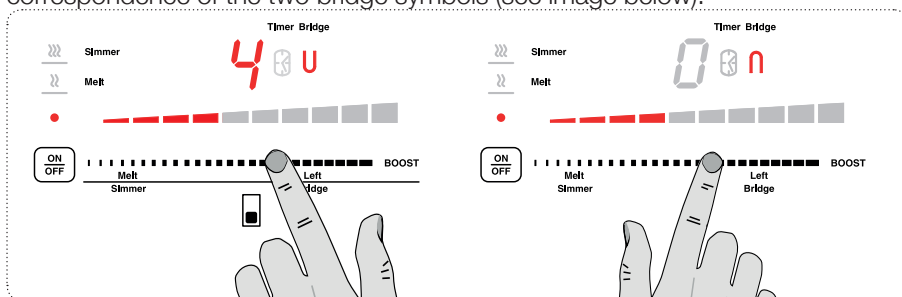
Bridge (Flexible cooking zones)

This function allows you to combine two adjacent cooking zones to create one large zone as shown below.

Pay attention in placing the cookware in the correct position on the cooking zones.






To activate the Bridge function between the two adjacent cooking zones (1+2, 3+4) switch on one cooking zone then press simultaneously the sidebar in correspondence of the two bridge symbols (see image below).



The bridge luminous symbol will appear on the side of the two cooking zones display indicating that the function is active. The heat level setting is only enabled by the front cooking zone sidebar and sensor keys. The function remains active when the cooking zone is switched off and on again. To disable the Bridge function press simultaneously the sidebar in correspondence of the two bridge symbols.

Troubleshooting

Problem	Possible cause	Remedy
You cannot activate or operate the appliance.	The appliance is not connected to an electrical supply or it is connected incorrectly.	Contact a qualified electrician.
	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.
	it's been more than 10 seconds from the switching on of the appliance.	Activate the appliance again and set the heat setting in less than 10 seconds .
	You touched 2 or more sensor keys at the same time.	Touch only one sensor key.
	Pause function operates.	Refer to "Using the Cooking area" chapter.
The hob deactivates.	There is water or fat stains on the control panel.	Clean the control panel.
	You put something on the sensor key ON-OFF.	Remove the object from the sensor key.
Residual heat indicator does not come on.	The zone is not hot because it operated only for a short time.	If the zone operated sufficiently long to be hot contact an Authorised Service Centre.
Automatic Warm Up function does not operate.	The zone is hot.	Let the zone become sufficiently cool.
	The highest heat setting is set.	The highest heat setting has the same power as the function.
The heat setting changes between two levels.	Power management function operates.	Refer to "Using the Cooking area" chapter.
The sensor keys become hot.	The cookware is too large or you put it too near to the controls.	Put large cookware on the rear zones if possible.
 comes on.	Automatic Switch Off operates.	Deactivate the appliance and activate it again.
 comes on.	The Child Lock function operates.	Refer to "Using the Cooking area" chapter.
 comes on.	Water or cooking utensils above the control panel.	Remove the objects from the control panel.

Troubleshooting

E comes on.	There is no cookware on the zone.	Put cookware on the zone.
	The cookware is incorrect.	Use the correct cookware. Refer to "Induction Cooking" chapter.
	The dimension of the bottom of the cookware is too small for the zone.	Use cookware with correct dimensions. Refer to "Induction Cooking" chapter.
	The cookware does not cover the cooking zone.	Cover the cooking zone fully.
E and a number come on.	There is an error in the appliance.	Disconnect the appliance from the electrical supply for some time. Disconnect the fuse from the electrical system of the house. Connect it again. If comes on again, contact an Authorised Service Centre.
E2 comes on.	The induction coils are overheated.	Allow the appliance to cool down.
E21 comes on.	The appliance is overheated. The cooling fan might be blocked.	Allow the appliance to cool down. Check if objects block the cooling fan. If comes on again, contact an Authorised Service Centre.
E31 comes on.	Incorrect configuration.	data New configuration needed. Contact an Authorised Service Centre.
E47 comes on.	None or faulty communication between control panel and induction coils.	Ensure that connection cable is plugged on correctly and functional.
U400 comes on.	Control Panel is wrongly connected.	Connect to correct mains voltage.
E22 , E20 , E36 , E5 , E6 or E9 comes on.	An internal component of the appliance needs replacing.	Contact an Authorised Service Centre.

If you cannot find a solution to the problem yourself, contact your dealer or an Authorised Service Centre. Give the data from the rating plate.

Protecting the environment

Disposal of your old appliance

- Old electrical and electronic appliances often still contain valuable materials. However, they also contain harmful substances that were essential for the proper functioning and safe use of the equipment. Handling these materials improperly or disposing of them in your household waste can be harmful to your health and the environment. Therefore, please **do not dispose of your old appliance with regular household waste.**
- Old appliances may contain materials that can be recycled. Please contact your local recycling authority about the possibility of recycling these materials.
- Please be sure that your old appliance does not pose a danger to children while being stored for disposal.

Energy-saving advice

- Always place a fitting lid on cookware. Cooking with an uncovered pan will result in a four-fold increase in energy use. Use a glass lid to provide visibility and avoid having to lift the lid.
- Use cookware equipped with a solid, flat bottom. Curved pan bases increase energy consumption.
- The diameter of the pan base must match the size of the element. If not, energy may be wasted. Note: The manufacturer normally indicates the pan's upper diameter. This is normally greater than the diameter of the pan's base.
- Choose cookware of a size suited to the amount of food you are going to cook. A large pan that is only half full will use a lot of energy.
- Use a small amount of water when cooking. This saves energy, and vegetables retain a larger percentage of their vitamins and minerals.
- Select a lower power level.

Wireless induction charge



1. The Cooking area is equipped with two wireless phone charger.
2. For correct charging activation, the telephone device (Android or Apple) must be correctly placed in the center of the wireless symbol, screen-printed on the cooking surface, (otherwise the recharge does not activate and / or does not work properly).
3. Wireless charging takes place with predisposed devices (integrated wireless charging).
4. Charging is done with Qi technology:

IRRADIATE POWER	5 W
INPUT	DC 5V/1A, max 2A
OUTLET	5V/1000 mA
Standard Qi	YES