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# READ AND SAVE THESE INSTRUCTIONS

## Important safety Notice

### COOKTOP SAFETY

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."

These words mean:

 **DANGER**

**You can be killed or seriously injured if you don't immediately follow instructions**

 **WARNING**

**You can be killed or seriously injured if you don't follow instructions.**

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

# IMPORTANT SAFETY INSTRUCTIONS

**WARNING:** To reduce the risk of fire, electrical shock, injury to persons, or damage when using the cooktop, follow basic precautions, including the following:

- **CAUTION:** Do not store items of interest to children in cabinets above a cooktop – Children climbing on the cooktop to reach items could be seriously injured.
- **Proper Installation** – Be sure your cooktop is properly installed and grounded by a qualified technician.
- **Never Use Your Cooktop for Warming or Heating the Room.**
- **Do Not Leave Children Alone** – Children should not be left alone or unattended in area where cooktop is in use. They should never be allowed to sit or stand on any part of the cooktop.
- **Wear Proper Apparel** – Loose-fitting or hanging garments should never be worn while using the cooktop.
- **User Servicing** – Do not repair or replace any part of the cooktop unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- **Storage on Cooktop** – Flammable materials should not be stored near surface units.
- **Do Not Use Water on Grease Fires** – Smother fire or flame or use dry chemical or foam-type extinguisher.
- **Use Only Dry Potholders** – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- **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 cooktop and surfaces facing the cooktop.
- **Use Proper Pan Size** – This cooktop 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.

- **Never Leave Surface Units Unattended at High Heat Settings** – Boilover causes smoking and greasy spillovers that may ignite.
- **Glazed Cooking Utensils** – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop 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 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.
- **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.
- **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.
- **Do not place metal objects such as knives, forks, spoons and lids on the hob surface as they may overheat.**

## **For units with ventilating hood –**

- **Clean Ventilating Hoods Frequently** – Grease should not be allowed to accumulate on hood or filter.
- **When flaming foods under the hood, turn the fan on.**

## **For units with coil elements –**

- **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, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Do Not Soak Removable Heating Elements** - Heating elements should never be immersed in water.

# SAVE THESE INSTRUCTIONS

This induction cooktop generates and uses ISM frequency energy that heats cookware by using an electromagnetic field. It has been tested and complies with Part 18 of the FCC Rules for ISM equipment. This induction cooktop meets the FCC requirements to minimize interference with other devices in residential installation.

This induction cooktop may cause interference with television or radio reception. If interference occurs, the user should try to correct the interference by:

- Relocating the receiving antenna of the radio or television.
- Increasing the distance between the cooktop and the receiver.
- Connecting the receiver into a different outlet.

It is the user's responsibility to correct any interference.

**NOTE:** People with a pacemaker or similar medical device should use care when standing near this induction cooktop while it is on. The electromagnetic field may affect the pacemaker or similar device. Consult your doctor or the manufacturer of the pacemaker or similar medical device for additional information about its effects with electromagnetic fields of the induction cooktop.

Caution! Strictly observe the following instructions:

- The device must be disconnected from the electrical network before performing any installation work.
- Installation or maintenance must be performed by a qualified technician, in compliance with the manufacturer's instructions and with local safety regulations. Do not repair or replace any part of the device unless specifically stated in the operating manual.
- Earthing the device is compulsory.
- Do not use multiple sockets or extension cords.
- Once installation is complete, the electrical components must no longer be accessible by the user.
- The device and its accessible parts heat up during use. Be careful not to touch the heating elements.
- Ensure that children do not play with the device; keep children away and supervise them, as the accessible parts may become very hot during use.
- For people with pacemakers and active implants it is important to check, prior to using the induction hob, that their pacemaker is compatible with the device.
- During and after use, do not touch the heating elements of the device.
- Avoid contact with cloths or other flammable materials until all the device components have sufficiently cooled.
- Do not place flammable materials on or

near the device.

- Overheated fats and oils easily catch fire. Supervise the cooking of foods rich in fat and oil.
- If the surface is cracked, switch off the device to avoid the possibility of an electric shock.
- The device is not intended to be run with an external timer or a separate remote control system.
- Unattended cooking on a hob with oil or fat may be dangerous and may cause a fire.
- The cooking process must be supervised. A short-term cooking process must be constantly monitored.
- NEVER attempt to put fires out using water. Instead, turn off the device and smother the flames, for example with a lid or a fire blanket. Fire hazard: do not rest objects on the cooking surfaces.
- Do not use steam cleaners.
- Before connecting the device to the electrical network: check the data plate (on the bottom of the device) to ensure that the voltage and power correspond to the network values and that the connection socket is suitable. If in doubt, consult a qualified electrician.

### **Important:**

- After use, switch off the hob from its control device and do not rely on the pot detector.
- Avoid spills; when boiling or heating liquids, lower the heat supply.

- Do not leave the heating elements on with pots and pans empty or without containers.

- Once cooking is complete, turn off the relative zone.

- Never use aluminium foil to cook with, and never directly place products packaged with aluminium on top of the cooking surface. The aluminium would melt and irreparably damage your device.

- Never heat a tin or a tin can containing foods without first opening it: it might explode!

This warning also applies to all other types of hobs.

- A high power level such as the Booster function should not be used to heat certain liquids such as oil for frying. Excessive heat may be dangerous. In these cases we recommend the use of a lower power level.

-The containers must be placed directly on the hob and should be centred. Under no circumstances may anything be inserted between the pot and the hob.

- In high temperature situations, the device automatically decreases the power level of the cooking zones. Before performing any cleaning or maintenance, disconnect the product from the electrical network by detaching the plug or disconnecting the home's master switch. For all installation and maintenance

operations, always use work gloves

The device can be used by children 8 years or older and by persons with physical, sensory or mental impairments, or by people without any experience or the necessary knowledge, provided they are supervised or have received instructions regarding the safe use of the device and provided they have a thorough understanding of the associated risks.

Children must be supervised to ensure they do not play with the device.

Cleaning and maintenance must never be performed by children unless they are properly supervised.

The room must be properly ventilated when the cooker hood is used at the same time as other combustion devices, gas or otherwise.

The hood must be regularly cleaned both internally and externally (AT LEAST ONCE PER MONTH), in strict accordance with the maintenance instructions.

Failure to follow the rules for hood cleaning and filter replacement and cleaning shall result in a fire hazard.

It is strictly prohibited to flame food.

The use of an open flame may damage the filters and cause a fire hazard; it must therefore be avoided under all circumstances.

Extra care must be taken when frying to prevent the oil from overheating and catching fire.

CAUTION: When the hob is on, the accessible parts of the hood may become hot.

**Caution!** Do not connect the device to

the electrical network until installation is entirely complete.

In regards to the technical and safety measures that must be adopted for fume extraction, regulations issued by local authorities must be strictly followed.

The extracted air must not be conveyed through the same ducts used to extract the fumes generated by gas combustion or other types of combustion devices.

Never use the hood unless the grill has been correctly assembled!

Use only the fastening screws supplied with the product for its installation, or if not supplied, purchase the correct type of screws. Use screws with the right length, as indicated in the installation guide.

When the cooker hood is used together with other devices powered with non-electrical energy, the negative pressure of the room must not exceed 4 Pa ( $4 \times 10^{-5}$  bar).

This manual must be stored for future consultation at any time. If sold, transferred or moved, it must remain with the product.

# Electrical & Installation requirements

## Electrical requirements

Fig. 2

- Disconnect the device from the electrical network
- The installation must be performed by professionally qualified personnel familiar with the applicable installation and safety standards.
- The manufacturer declines any liability to people, animals or things in the case of failure to follow the guidelines provided in this chapter.
- Make sure that the voltage on the rating plate on the bottom of the device corresponds to that of the house where it will be installed.
- Do not use extension cords.
- Earthing is required by law

### IMPORTANT

Observe all governing codes and ordinances.

It is the customer's responsibility:  
To contact a qualified electrical installer.  
To assure that the electrical installation is adequate and in conformance with National Electrical Code, ANSI/NFPA 70 — latest edition\*, or CSA Standards C22.1-94, Canadian Electrical Code, Part 1 and C22.2 No.0-M91 - latest edition\*\* and all local codes and ordinances.

If codes permit and a separate ground wire is used, it is recommended that a qualified electrician determine that the ground path is adequate.

Do not ground to a gas pipe.  
Check with a qualified electrician if you are not sure range hood is properly grounded.  
Do not have a fuse in the neutral or ground circuit.

### IMPORTANT

Save Installation Instructions for electrical inspector's use.  
The appliance should be connected directly to the fused disconnect (Or circuit breaker) box through metal electrical conduit.

Wire sizes must conform to the requirements of the National Electrical Code ANSI/NFPA 70 — latest edition\*, or CSA Standards C22.1-94, Canadian Electrical Code Part 1 and C22.2 No. 0-M91 - latest edition\*\* and all local codes and ordinances.

A U.L.- or C.S.A.-listed conduit connector must be provided at each end of the power supply conduit (at the appliance and at the junction box).

Copies of the standards listed may be obtained from:

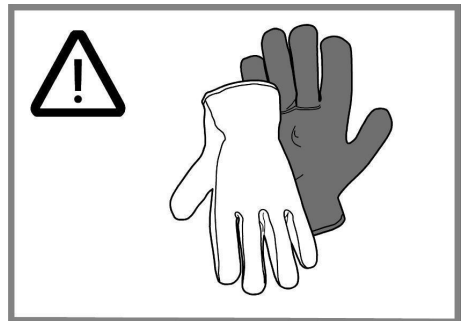
\* National Fire Protection Association  
Batterymarch Park Quincy, Massachusetts 02269

\*\* CSA International 8501 East Pleasant Valley Road Cleveland, Ohio 44131-5575

## Before installing

At least two people are necessary for installation.

Wear gloves to protect against sharp edges.

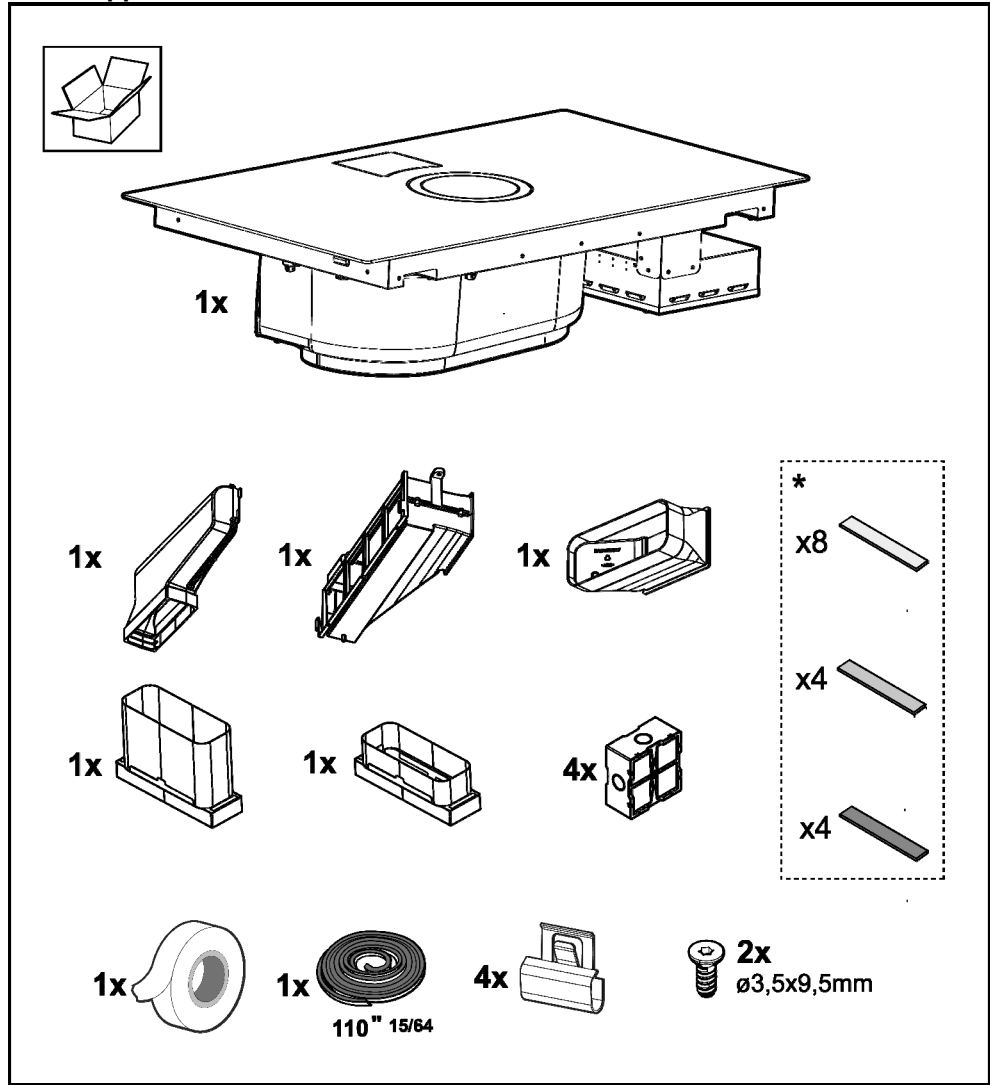


The exhaust air should not be vented into a wall, a ceiling, or a concealed space of a building To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.



# List of Materials

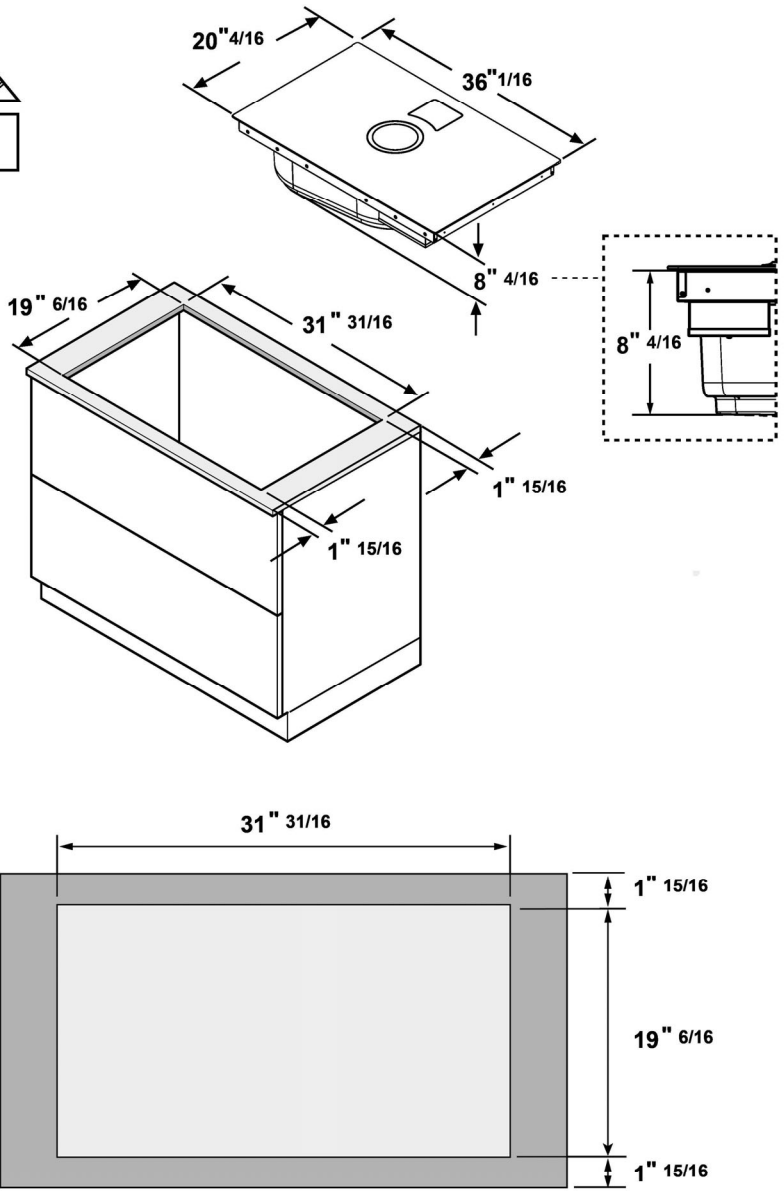
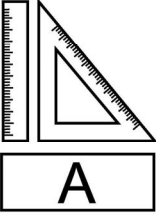
## Parts supplied

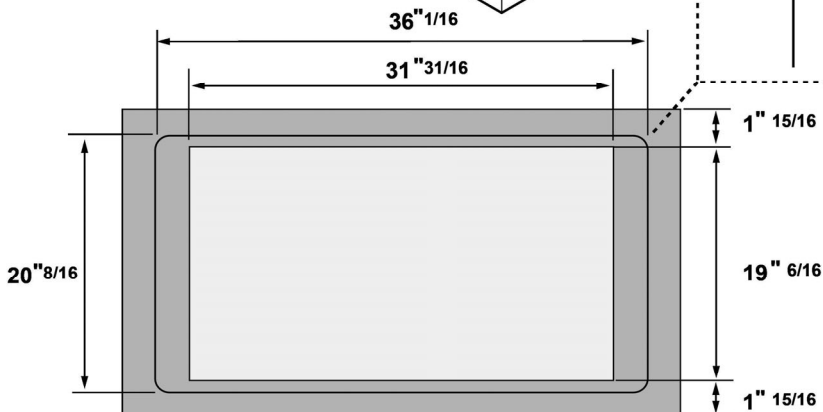
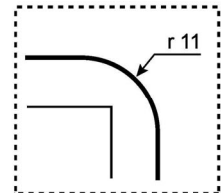
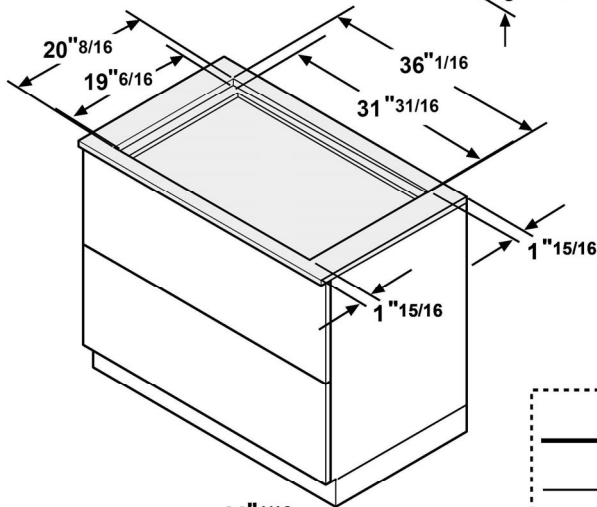
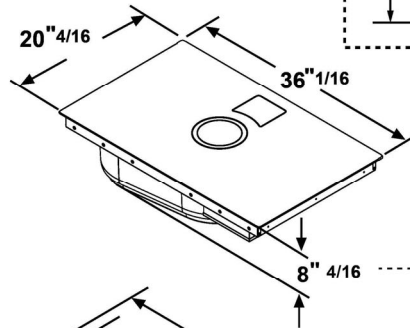
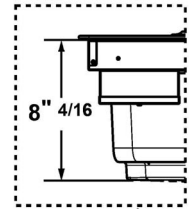
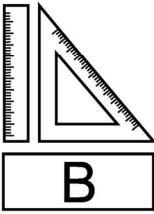


## Parts not supplied

- Duct, conduit and all tools required for installation.

# Dimensions and Clearances





# Use

The induction cooking system is based on the physical phenomenon of magnetic induction. The main characteristic of this system is the direct transfer of energy from the generator to the pot.

## Advantages:

When compared to electric hobs, your induction hob is:

- **Safer:** lower temperature on the glass surface.
- **Faster:** shorter food heating times.
- **More accurate:** the hob immediately reacts to your commands
- **More efficient:** 90% of the absorbed energy is transformed into heat. Moreover, once the pot is removed from the hob, heat transmission is immediately interrupted, avoiding unnecessary heat losses.

## Cooking containers



Use only pots bearing the symbol

### Important:

to avoid permanent damage to the hob surface, do not use:

- containers with less than perfectly flat bottoms.
- metal containers with enamelled bottoms.
- containers with a rough base, to avoid scratching the hob surface.
- never place hot pots and pans on the surface of the hob's control panel

## Pre-existing containers

Induction cooking uses magnetism to generate heat. Containers must therefore contain iron. Check if the pot material is magnetic using a magnet. Pots are not suitable if they are not magnetically detectable.

## Recommended pan bottom diameters

**IMPORTANT: if the pots are not correctly sized, the cooking zones will not turn on**

For details of the minimum pot diameter that needs to be used on each zone, see the illustrated part of this manual.

## Energy saving

Recommendations for best results:

- Use pots and pans with a bottom diameter equal to that of the cooking zone.
- Use only pots and pans with flat bottoms.
- Where possible, keep the lid on pots during cooking
- Cook vegetables, potatoes, etc. with a small amount of water to reduce cooking time.
- Use a pressure cooker, it further reduces the energy consumption and cooking time
- Place the pot in the centre of the cooking zone drawn on the hob.

# Installation

**The electrical and mechanical installation must be performed by qualified personnel.**

The electrical appliance is designed to be built-in to a 2-6 cm thick worktop in the case of TOP installations; 2.5-6 cm in the case of FLUSH installations.

The minimum clearance between the cooktop and wall must be at least 5 cm at the front, at least 4 cm on the side and at least 50 cm with respect to the wall units above.

**NB = The suggested clearances are indicative: when designing the spaces, follow the instructions of the kitchen manufacturer.**

## Preparation of the hood for installation:

**Before starting the installation:**

- **After unpacking the product, check that it has not been damaged during transport and in the case of problems, contact your dealer or Customer Service, before proceeding with the installation.**
- Check that the product is the right size for the installation location.
- Check for accessories inside the packaging (placed there for ease of transport) such as bags containing screws, the warranty card, etc.. Remove them and keep them safe.
- Also check that there is a power socket near the installation area

**Preparing the cabinet for installation:**

- The product cannot be installed above cooling appliances, dishwashers, heaters, ovens, washing machines and dryers.
- Cut the cabinet before inserting the hob and carefully remove shavings or sawdust.

**CAUTION!** Failure to install screws and fasteners in accordance with these instructions may result in electrical hazards.

**Note:** to ensure the correct installation of the product, it is recommended to tape the pipes using an adhesive with the following characteristics:

- soft elastic PVC film, with an acrylic-based adhesive
- which complies with DIN EN 60454 regulations
- flame retardant
- excellent resistance against wear
- resistant against temperature fluctuations
- can be used in low temperatures

**IMPORTANT:** use a single component adhesive sealant (**S**), resistant against high temperatures up to 250°;

prior to installation, the surfaces that need to be glued must be carefully cleaned, removing all substances that may compromise adhesion

(e.g. release agents, preservatives, grease, oils, powders, old adhesive residue, etc.);

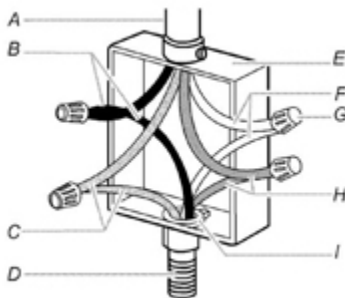
the sealant must be evenly distributed along the entire perimeter of the frame;

after gluing, leave to dry for approximately 24 hours.

**Fig. 1b**

## 4-Wire Cable from Home Power Supply to 4-Wire Cable from Cooktop

**IMPORTANT:** Use the 4-wirw cable from home power supply in the U.S. where local codes do not allow grounding through homes and recreational vehicles, new construction, and in Canada



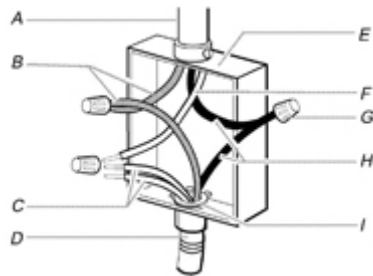
- A.** Cable from home power supply
- B.** Black wires
- C.** Green or yellow-green ground wires
- D.** 4-wire cable from cooktop
- E.** Junction box
- F.** White wires
- G.** UL listed wire connector
- H.** red wires
- I.** UL listed or CSA approved conduit connector

1. Connect the 2 black wires together using the UL listed wire connectors
2. Connect the 2 red wires together using the UL listed wire connectors
3. Connect the 2 white wires together using the UL listed wire connectors

**4.** Connect the green ( or yellow-green) ground from the cooktop cable ti the green (or yellow-green) ground wire (in the junction box) using the UL listed wire connectors

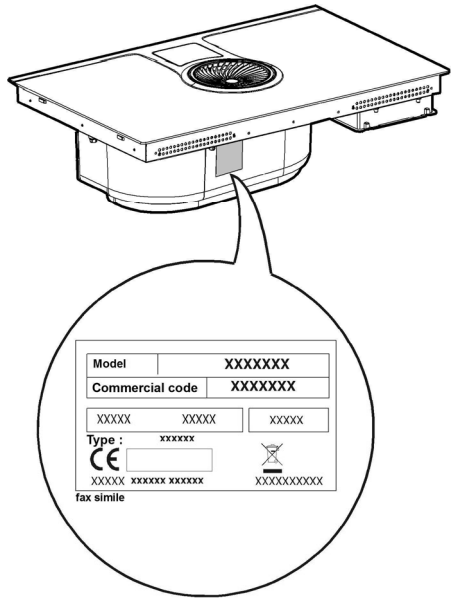
**5.** Install junction box cover.**3-Wire Cable from Home Power Supply to 4-Wire Cable from Cooktop - U.S. Only**

**IMPORTANT:** Use the 3-wir cable from home power supply where local codes permit connecting the frame-ground conductor to the neutral (white) junction box wire.



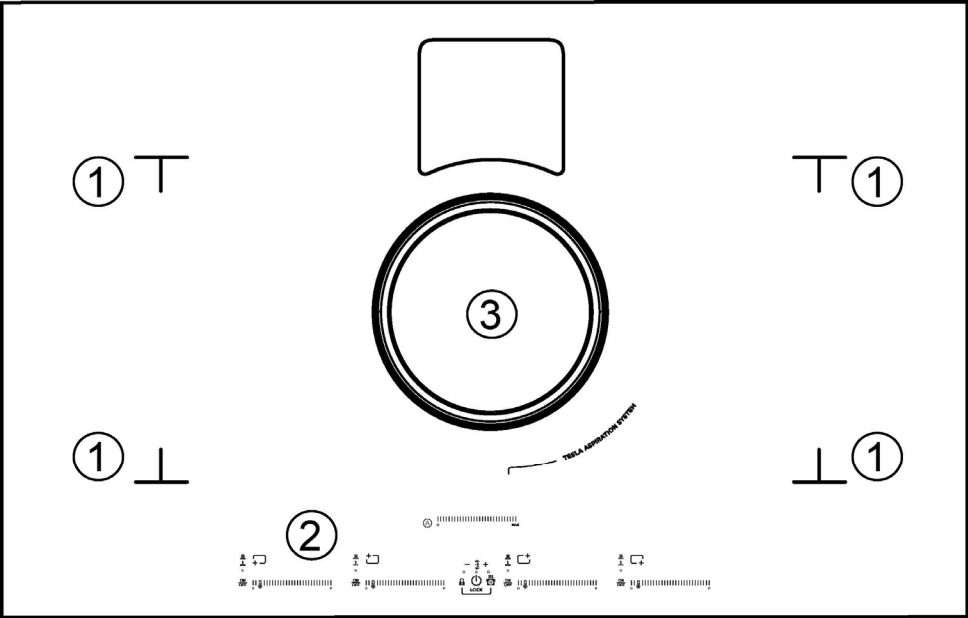
- A.** Cable from home power supply
- B.** Red wires
- C.** White wire and green (or yellow-green) wire (from cooktop)
- D.** 4-wire cable from cooktop
- E.** Junction box
- F.** White wires
- G.** UL listed wire connector
- H.** Black wires
- I.** UL listed or CSA approved conduit connector

- 1.** Connect the 2 black wires together using the UL listed wire connectors
- 2.** Connect the 2 red wires together using the UL listed wire connectors
- 3.** Connect the green ( or yellow-green) and white cooktop cable to the white (neutral) wire in the junction box using the UL listed wire connectors
- 4.** Install junction box cover.



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# Description of the hood & Controls

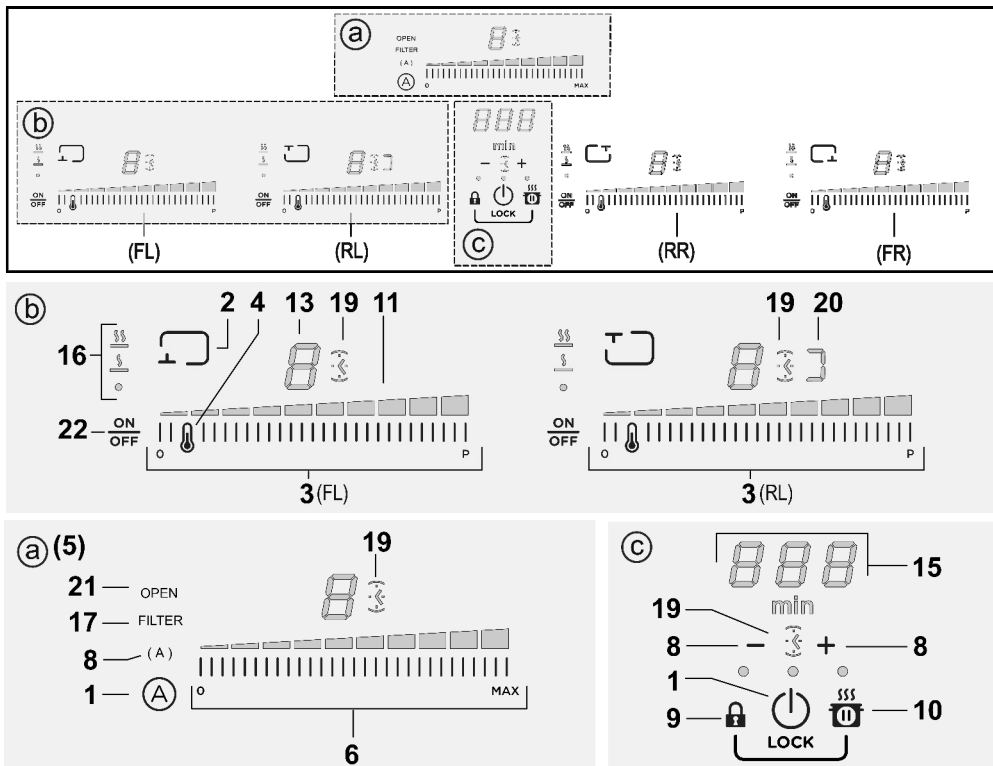


- 1 - Cooking zones
- 2 - Control Panel
- 3 - Extractor fan

# Controls

## Control panel

**Note:** To select the commands, simply touch (press) the symbols representing them



### Keys

1. **ON/OFF** of the hob / extractor fan for hob
2. Cooking zone position indicator
3. Cooking zone selection
4. Increase/Decrease Power Level
5. Temperature Manager activation
6. Extractor fan selection
7. Increase/Decrease extraction speed (power)
8. Activation of automatic functions
9. Reset filter saturation
10. Activate Timer
11. Increase/Decrease Timer value
12. Key Lock
13. Child Lock
14. Pause / Recall
15. **ON/OFF** Cooking zone

### Display / LED

16. View Power Level
17. View extraction speed (power)
18. Cooking zone display
19. Extractor fan display
20. Timer display
21. Temperature Manager display
22. Filter assistance indicator
23. Automatic extraction function indicator
24. Timer indicator active
25. Bridge indicator active
26. FLAP indicator



## USING THE HOB



### Before you begin, it is important to know:

All functions of this hob are designed in order to comply with the most stringent safety regulations.

For this reason:









• **Some functions will not be activated, or will be automatically deactivated, in the absence of pots on the burners or when they are poorly positioned.**

• In other cases the activated functions will be automatically deactivated after a few seconds when the specific function requires a further setting that has not been selected (e.g.: "Turn the hob on" without "Selecting the cooking zone" and the "Operating temperature", or the "Lock Function" or the "Timer" function).

 **Warning!** In the case (for example) of prolonged use, the cooking zone may not immediately shut down because it is in the cooling phase; the "" symbol will appear on the cooking zone display  to indicate the execution of this phase. Wait for the display to turn off before approaching the cooking zone.

### Cooking zone display

the cooking area display indicates:

Cooking zone on	
Power Level	
Residual Heat Indicator	
Pot Detector	
Temperature Manager Function active	
Child Lock Function active	
Pause function	
Automatic Heat UP function	

## Hob characteristics

### ● Safe Activation

The product is activated only in the presence of pots on the cooking zone: the heating process does not start or is interrupted if there are no pots, or if these are removed.


### ● Pot Detector

The product automatically detects the presence of pots on the cooking zones.

### ● Safety Shut Down

For safety reasons, each cooking zone has a maximum operating time, which depends on the maximum power level set.

### ● Residual Heat Indicator

When one or more cooking zones shut down, the presence of residual heat is indicated by a visual signal on the corresponding zone display, by way of the "" symbol. .

### Operation

**Note:** Before activating any functions, the desired zone must be activated

### ● Power-on

 **ON/OFF hob/ extractor**

The indicator light will turn on to indicate that the hob/extractor is ready for use

Press again to turn off

**Note:** This function has priority over the others.

### ● Selecting the cooking zone

Touch ON/OFF(22), press the **Selection bar (3)** corresponding to the desired cooking zone.

### ● 9 Power Levels


The hob features 9 power levels

Touch and scroll along the **Selection bar (3)**:


to the right to increase the level of power;

to the left to decrease the level of power.

### ● Power Booster

The product features a supplementary power level (after level , which remains active for 10 minutes, after which the temperature returns to the previously set value.

Touch and scroll along the **Selection bar (3)** (after level ) and activate the Power Booster

The Power Booster level is shown on the display of the selected zone with the symbol" 

### ● Bridge Zones

Thanks to the Bridge function, the cooking zones are able to work in a combined manner, creating a single zone with the same power level. This function allows evenly distributed cooking with large-sized pots and pans.

The front "**Master**" cooking zone can be used in combination with the corresponding "**Secondary**" cooking zone at the back

(to check which zones are equipped with this function, see the illustrated part of this manual).

#### To activate the Bridge Function:

- **simultaneously select the two cooking zones you want to use**

- the Bridge indicator (20) of the "Secondary" cooking zone

lights up "  "

- by means of the Selection bar (3) of the "Master" cooking zone it will be possible to set the operating level (Power)



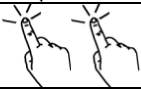

- to deactivate the Bridge Function simply repeat the same activation procedure

#### ● Temperature Manager


Temperature Manager is a function that allows to set the most suitable pre-set temperature to achieve the desired result (see the Temperature Manager table at the end of this chapter).

Select the desired cooking zone.

• Press once or multiple times  (4) to choose the most suitable level among the ones available:

	Melting*	
	Warming*	
* See the Temperature Manager at the end of this chapter.		

• Press again to turn it off.

The following symbol appears on the display of the zone working in Temperature Manager mode "  "

#### ● Key Lock

The Key Lock allows to block the settings of the hob to prevent accidental tampering, leaving the functions that have already been set active.

**Activation:**

• press  (9)

• The LED over the button will turn on, to indicate that it has been activated

**Repeat the operation to deactivate.**




#### ● Child Lock

The Child Lock makes it possible to prevent children from accidentally accessing the cooking zone and extraction zone, preventing the activation of any functions.

The Child Lock can only be activated when the product is on, but with the cooking zones (and extraction zone) off.

**Activation:**

• remove any pots from the hob

• simultaneously press and hold  (9) and  (10), an acoustic signal indicates that the function is active, and a "  " appears on display (13) and (14). **Repeat the operation to deactivate.**


#### ● Timer

The Timer function is a countdown, which can be set for each cooking zone (and extraction zone), even simultaneously.


**Note:** the timer is a simple warning buzzer, which at the end of the set minutes **DOES NOT** turn off the cooking zone


**Activation/Regulation of hob Timer function**

• Select the cooking zone (power ' 0).

• Press  + (8) to access the Timer function


• Regulate the duration of the Timer:

press the selector , to increase the automatic shut-down time


press the selector , to decrease the automatic shut-down time

If desired, repeat the operation for the other cooking zones.

**Note:** Each cooking zone can have a different Timer set; on the display, (15), the countdown of the last selected hob will be shown for 10 seconds, after which the countdown with the least remaining time will be shown.



When the timer has finished the countdown, there is an acoustic signal (for 2 minutes, or it will stop when one of the buttons on the hob is pressed), while the display (15) will flash, with the symbol "  ".

**Note:** on the side of the display of the cooking zone, the following

symbol will appear  (19)


**To switch off the Timer:**

• select the cooking zone


• set the value of the timer to "  ", by means of 

**Not:** the function remains active if no other key is pressed in the meantime.

#### ● Egg Timer

The Egg Timer function is a countdown independent of the cooking zones (and the extraction zone). The Egg Timer is activated by pressing  + (8) .

**Note :** to regulate the **Egg Timer** function, follow the same procedure as for the **Timer**-function.


When the timer has finished the countdown, there is an acoustic signal (for 2 minutes, or it will stop when one of the buttons on the hob is pressed), while the display (15) will flash, with the symbol "  ".

#### ● Pause

The Pause function allows to suspend any function active on the hob, bringing the cooking power to zero.

**Activation:**

• press  (10)

• a "  " is displayed (13).

**To deactivate the function:**

**Note :** this operation restores the hob settings to those prior to the pause.



- press (10)
- within 10 seconds scroll to the right along the **Selection bar (3)**, relating to the **cooking zone 2 (FIG.19)**;  
**Note** : if the operation is not performed within this time the pause function will remain active.  
**Note**: if after 10 minutes, the **Pause Function** is not deactivated, the hob will turn off automatically.

### ● Recall

The Recall function allows to recover all the hob settings, in case of accidental shut-down.

#### **Activation:**

- turn the hob back on  within 6 seconds after shut-down



- press within the next 6 seconds

### ● Automatic Heat UP

The Automatic Heat UP function allows to reach the set power faster; with this function it is possible to cook food faster, but without the risk of burning it, because the temperature does not exceed the set level.

This function is available for the levels of power 1 -8 .

#### **Activation:**

- press and hold, on the **Selection bar (3)**, the desired power
- a "P" is displayed (13).

## USING THE EXTRACTOR FAN

### ● Power-on



Press (touch) **ON/OFF(1) hob/ extractor**

The indicator light will turn on to indicate that the hob/extractor is ready for use

Press again to turn off

**Note: This function has priority over the others.**

### ● Switching on the extractor fan:

Touch (press) the **Selection bar (6)** to activate the extractor fan

### ● Extraction speed (power):



Touch and scroll along the **Selection bar (6)**:



to the right to increase the speed (power) of the extractor fan (0-4);

to the left to decrease the speed (power) of the extractor fan (4-0);

### ● Timer

**Activation/Regulation of Timer function for the extractor fan**

- Select the extractor fan (speed 1 0).
- Press   (8) to access the Timer function (from any speed)
- Regulate the duration of the Timer:

press the selector , to increase the automatic shut-down time  
press the selector , to decrease the automatic shut-down time  
the display (15) will show the countdown,


**Note:** on the side of the display of the extractor fan, with the Timer



in use, the following symbol will appear (19)

When the timer has finished the countdown, there is an acoustic signal (for 2 minutes, or it will stop when one of the buttons on the hob is pressed), while the display (15) will flash, with the symbol "0.00".

#### **To switch off the Timer:**

- select the cooking zone
  - set the value of the timer to "0", by means of 
- Not:** the function remains active if no other key is pressed in the meantime.

### ● Filter saturation indicator

The hood indicates when filter maintenance is needed:

**Grease filter** the "FILTER" (17) LED lights up

**Activated carbon odour filter** the "FILTER" (17) LED flashes

### ● Reset filter saturation

After carrying out maintenance on the filters (grease and/or



activated carbon) hold down the  key;

the "FILTER" LED turns off and the count restarts.

### ● Activation of activated carbon odour filter saturation indicator

This indicator is normally deactivated.

To activate it, proceed as follows:

- turn on the aspiration hob by pressing ;
- with the aspiration motor and cooking zones off, press and hold ;
- "FILTER" turns on, then off to indicate successful activation.

### ● Deactivation of activated carbon odour filter saturation indicator

repeat the activation steps described above


"FILTER" flashes, then turns off to indicate successful deactivation.

### ● Automatic mode

The hood will turn on at the most suitable speed, adapting the extraction capacity to the maximum cooking level used in the cooking zone.

Once the hob is turned off, the hood adapts its aspiration speed, gradually decreasing it, so as to eliminate residual vapours and odours

To activate this function:

Briefly press , the LED " ( A ) " (18) will light up to indicate that the hood is working in this mode.



### ● Open FLAP indicator

The suction area is equipped with a mechanical rotating FLAP. To activate the product you have to switch on the hood and open the flap. The hood is equipped with a sensor that, when the suction function is activated and with the FLAP completely closed, stops the motor automatically. The suction function restarts only when the FLAP is reopened.

- when switching on the fan, the motor does not start if the FLAP is closed: the LED "**OPEN**" (23) lights up, a long beep will be emitted every 5 seconds. the display (12) flashes

- if you close the FLAP when the motor is running, the latter stops: the LED "**OPEN**" (23) lights up, a long beep will be emitted every 5 seconds. the display (12) flashes

# Power tables

Temperature Manager		Description
	Melting	It identifies a suitable cooking level to slowly melt delicate products without compromising their sensory characteristics (chocolate, butter, etc.).
	Warming	It identifies a suitable cooking level to allow to delicately keep the food at the same temperature, without letting it boil.

Power level		Cooking type	Use of level (display combines the experience and cooking habits)
Max power	Boost	Heat quickly	Ideal to quickly increase the temperature of the food up to fast boiling in the case of water or quickly heat cooking liquids
	8-9	Fry - boil	Ideal for browning, starting to cook, frying frozen products, boiling rapidly
High power	7-8	Brown - fry - boil - grill	Ideal for frying, keeping the boil, cooking and grilling (for short times, 5-10 minutes)
	6-7	Brown - cook - stew - fry - grill	Ideal for frying, maintaining a simmer, cooking and grilling (for average times, 10-20 minutes), preheating accessories
Medium power	4-5	Cook - stew - fry - grill	Ideal for stewing, maintaining a light boil, cooking (for longer times). Stir pasta
	3-4	Cook - simmer - thicken - stir	Ideal for slow cooking (rice, sauces, roasts, fish) in the presence of liquid (e.g. water, wine, broth, milk), stirring pasta
	2-3	Cook - simmer - thicken - stir	Ideal for slow cooking (volume less than one litre: rice, sauces, roasts, fish) in the presence of liquid (e.g. water, wine, broth, milk)
Low power	1-2	Melt - thaw - keep warm - stir	Ideal for softening butter, gently melting chocolate, thawing small products
	1	Melt - thaw - keep warm - stir	Ideal for keeping small portions of freshly cooked food warm or keeping the temperature of serving dishes and stirring risotto
OFF	Zero power	Support surface	Hob in stand-by or off (possible presence of residual heat from the end of cooking, signalled by H-L-O)

# Cooking tables

Category of foods	Dishes or type of cooking	Power level and cooking pattern			
		First stage	Powers	Second stage	Powers
Pasta, rice	Fresh pasta	Heating water	Booster-9	Cooking pasta and maintaining the boil	7-8
	Fresh pasta	Heating water	Booster-9	Cooking pasta and maintaining the boil	7-8
	Boiled rice	Heating water	Booster-9	Cooking pasta and maintaining the boil	5-6
	Risotto	Frying and roasting	7-8	Cooking	4-5
Vegetables, legumes	Boiled	Heating water	Booster-9	Boiling	6-7
	Fried	Heating oil	9	Frying	8-9
	Sauté	Heating accessory	7-8	Cooking	6-7
	Stewed	Heating accessory	7-8	Cooking	3-4
	Fried	Heating accessory	7-8	Browning fried	7-8
Meats	Roast	Meat browning with oil (if with butter, power 6)	7-8	Cooking	3-4
	Grilled	Pre-heating pan	7-8	Grilling on both sides	7-8
	Browning	Browning with oil (if with butter, power 6)	7-8	Cooking	4-5
	Stew	Browning with oil (if with butter, power 6)	7-8	Cooking	3-4
Fish	Grilled	Pre-heating pan	7-8	Cooking	7-8
	Stew	Browning with oil (if with butter, power 6)	7-8	Cooking	3-4
	Fried	Heating oil or fat	8-9	Frying	7-8
Eggs	Omelettes	Heating pan with butter or fat	6	Cooking	6-7
	Omelettes	Heating pan with butter or fat	6	Cooking	5-6
	Soft boiled/boiled	Heating water	Booster-9	Cooking	5-6
	Pancakes	Heating pan with butter	6	Cooking	6-7
Sauces	Tomato	Browning with oil (if with butter, power 6)	6-7	Cooking	3-4
	Meat sauce	Browning with oil (if with butter, power 6)	6-7	Cooking	3-4
	Béchamel	Preparing the base (melt butter and flour)	5-6	Bring to simmering point	3-4
Desserts, creams	Custard	Boil the milk	4-5	Keep simmering	4-5
	Puddings	Boil the milk	4-5	Keep simmering	2-3
	Rice pudding	Heat the milk	5-6	Keep simmering	2-3

# User Servicing and Maintenance Instructions

## Hob maintenance

**Caution!** Before any cleaning or maintenance, make sure the cooking zones are switched off and the heat indicator has turned off.

## Cleaning

The hob must be cleaned after each use.

### **Important:**

Do not use abrasive sponges, scouring pads. Their use, over time, may ruin the glass.

Do not use chemical irritants, such as oven sprays or stain removers.

After each use, leave the hob to cool and clean it to remove deposits and stains caused by food residue.

Sugar or food with a high sugar content damages the hob and must be immediately removed.

Salt, sugar and sand may scratch the glass surface.

Use a soft cloth, paper towel or specific products to clean the hob (follow the Manufacturer's instructions).

**DO NOT USE STEAM JET CLEANERS!!!**

### **Important:**

If liquids accidentally or excessively leak out of the pots, the drain valve located on the lower part of the product can be opened so as to remove any residue and be able to clean in conditions of maximum hygiene.

### **Fig. 14**

For a more complete and in-depth clean, the lower tray can be completely removed.

**Fig. 14.1 → 14.5**

## Extractor fan maintenance

### Cleaning

For cleaning, use **ONLY** a cloth moistened with neutral liquid detergents. **DO NOT USE CLEANING UTENSILS OR TOOLS!**

Avoid the use of products containing abrasives.

**DO NOT USE ALCOHOL!**

## Grease Filter

### Grease filter

**Traps grease particles generated by cooking.**

Must be cleaned once per month (or when the filter saturation indication system indicates this need), with non-aggressive detergents, either manually or in the dishwasher at a low temperature and in a short cycle.

When cleaned in the dishwasher, the metal grease filter may discolor, but its filtering characteristics remain unchanged.

**Fig. 13 → 13.1**

## Charcoal Filter

### Activated Carbon Filter - Ceramic

**(Only for Filtration Version)**

**Traps unpleasant odours generated by cooking.**

The product is equipped with four filter packs that trap odours thanks to the activated carbons.

The activated carbons are incorporated into a ceramic structure, making them easily and completely accessible by impurities, thus creating a large absorption surface.


The **ceramic activated carbon filters** will become saturated after a more or less prolonged period of use, depending on the type of cooking and frequency with which the grease filters are cleaned.

These odour filters can be thermally regenerated every 2/3 months in an oven preheated to 200°C for 45 minutes.

Regeneration allows a maximum filter lifespan of 5 years.

**Fig. 15 → 15.12**

# Troubleshooting

INFORMATION CODE	DESCRIPTION	POSSIBLE CAUSES	SOLUTION
E2	The command zone switches off due to an excessively high temperature	The temperature inside the electronic parts is too high	Wait for the hob to cool before reusing it
ERR03 + acoustic signal 	Continuous (permanent) key activation is detected. The interface switches off after 10 seconds.	Water, pots or kitchen tools are on top of the user interface.	Clean the surface, remove any objects from the surface.
For all other error signals ( E ... U ... )	Call customer service and report the error code		

## Customer service

Before contacting Customer Service

1. Check that you cannot solve the problem yourself based on the points described in "Troubleshooting".
2. Switch the device off and on again to see if the problem resolves itself.

**If the fault persists after the above checks, contact the nearest Customer Service.**



**Induction hob:** ENS436BL

**Rated Voltage:** 120/208 V~

**Frequency:** 60 Hz

**Power consumption:** 7100 W

**Current consumption:** 35,7 A

**Number:** 1 piece.

**Made in Italy**

**Manufactured by:** Elica SPA

**Imported by :** ELICAMEX S.A. de C.V.

**Address:** Av. La Noria No. 102 int. S/N, Col. Parque Industrial Querétaro  
Del. Santiago de Querétaro, C.P. 76220 Querétaro, R.F.C. EII060102RK8



# Warranty

## ***ELICA North America*** TWO-YEARS LIMITED WARRANTY

### **TO OBTAIN SERVICE UNDER WARRANTY**

Owner must present proof of original purchase date. Please keep a copy of your dated proof of purchase (sales slip) in order to obtain service under warranty.

### **PARTS AND SERVICE WARRANTY**

For the period of two (2) years from the date of the original purchase, Elica will provide free of charge, non consumable parts or components that failed due to manufacturing defects. During these two (2) years limited warranty, Elica will also provide free of charge, all labor and in-home service to replace any defective parts.

### **WHAT IS NOT COVERED**

- Damage or failure to the product caused by accident or act of God, such as, flood, fire or earthquake.
- Damage or failure caused by modification of the product or use of non-genuine parts.
- Damage or failure to the product caused during delivery, handling or installation.
- Damage or failure to the product caused by operator abuse.
- Damage or failure to the product caused by dwelling fuse replacement or resetting of circuit breakers.
- Damage or failure caused by use of product in a commercial application.
- Service trips to dwelling to provide use or installation guidance.
- Light bulbs, metal or carbon filters and any other consumable part.
- Normal wear of finish.
- Wear to finish due to operator abuse, improper maintenance, use of corrosive or abrasive cleaning products/pads and oven cleaner products.

### **WHO IS COVERED**

This warranty is extended to the original purchaser for products purchased for ordinary residential use in North America (Including the United States, Guam, Puerto Rico, US Virgin Islands & Canada).

This warranty is non-transferable and applies only to the original purchaser and does not extend to subsequent owners of the product. This warranty is made expressly in lieu of all other warranties, expressed or implied, including, but not limited to any implied warranty of merchantability or fitness for a particular purpose and all other obligations on the part of Elica North America, provided, however, that if the disclaimer of implied warranties is ineffective under applicable law, the duration of any implied warranty arising by operation of law shall be limited to two (2) years from the date of original purchase at retail or such longer period as may be required by applicable law.

This warranty does not cover any special, incidental and/or consequential damages, nor loss of profits, suffered by the original purchaser, its customers and/or the users of the Products.

### **WHO TO CONTACT**

To obtain service under Warranty or for any Service Related Question:

- Elica North America Authorized Service - (714) 428-0046
- [elica@servicepower.com](mailto:elica@servicepower.com)