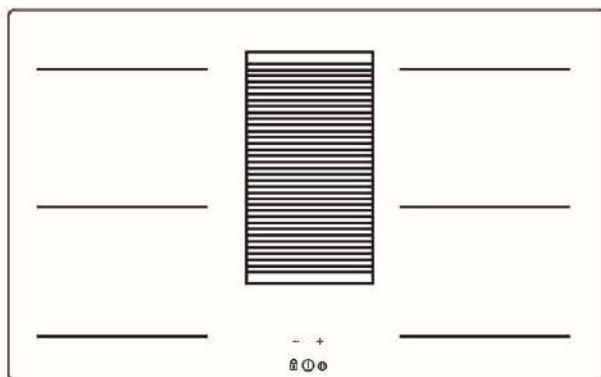
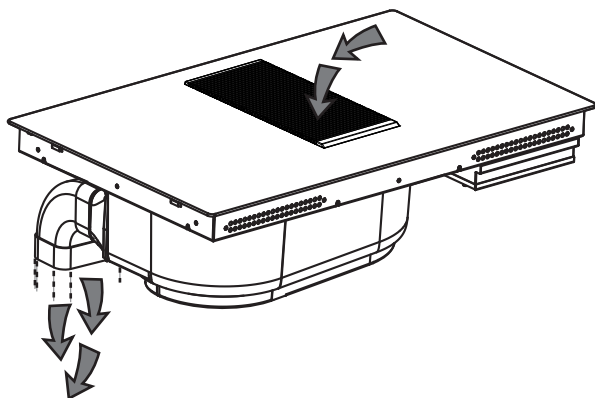
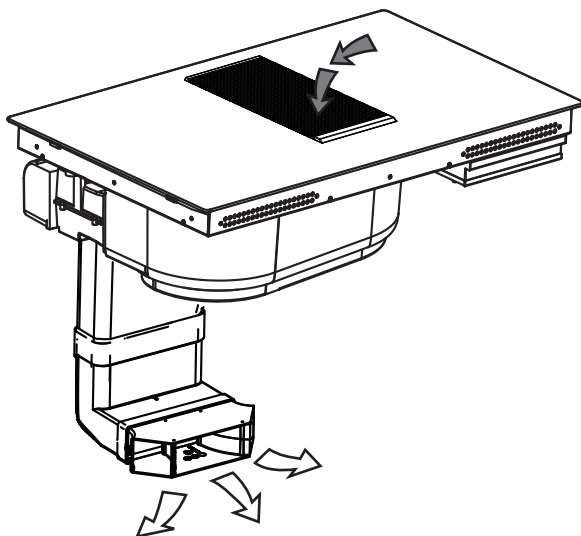
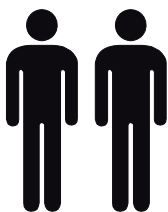


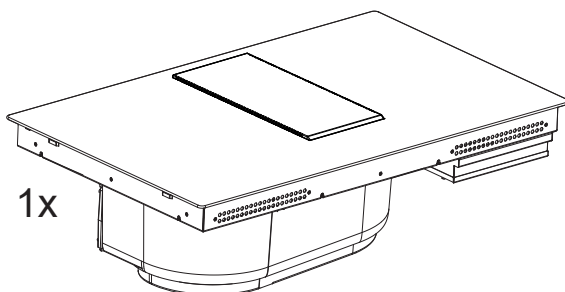
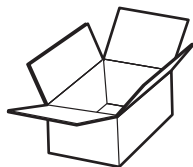
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HAIH8IFMCF



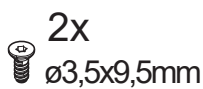
- IT Istruzioni di montaggio e d'uso**
- EN Instruction on mounting and use**
- DE Montage- und Gebrauchsanweisung**
- FR Prescriptions de montage et mode d'emploi**
- ES Montaje y modo de empleo**
- PT Instruções para montagem e utilização**
- CS Návod na montáž a používání**
- SK Návod k montáži a užití**
- RO Instrucțiuni de montare și utilizare**
- NL Instructie voor montage en gebruik**
- SL Navodila za montažo in uporabo**

CANDY HOOVER GROUP Via Comolli 16 Brugherio - Italy





1x



2x

ø3,5x9,5mm



1x

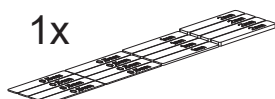


1x

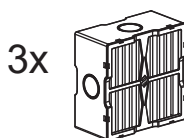
2,8 m



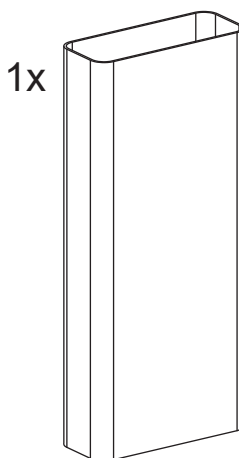
4x



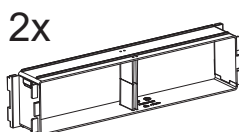
1x



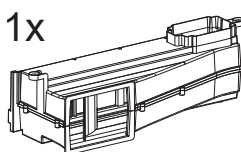
3x



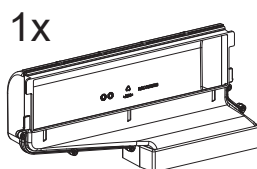
1x



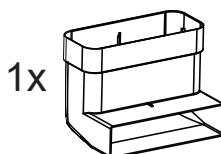
2x



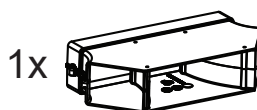
1x



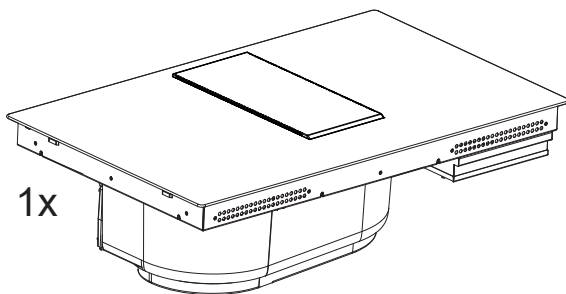
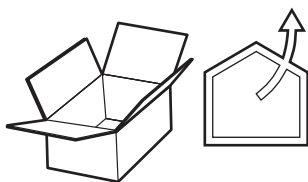
1x



1x



1x



1x

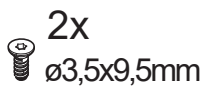


1x



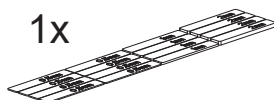
1x

2,8 m



2x

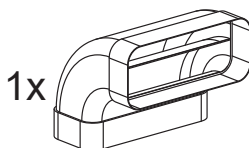
ø3,5x9,5mm



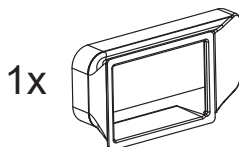
1x



4x



1x

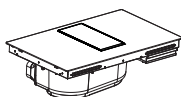


1x

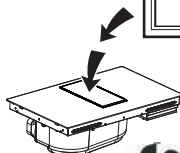
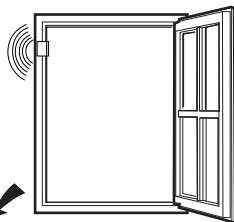


KIT WINDOW

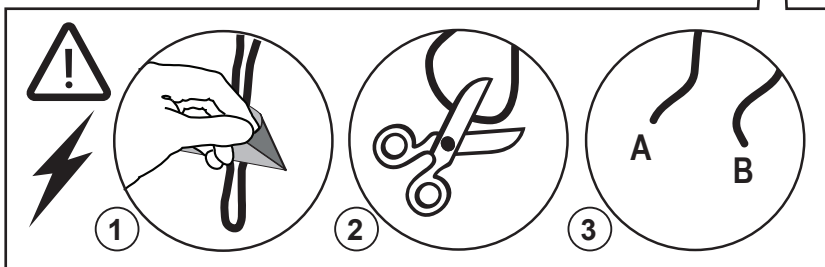
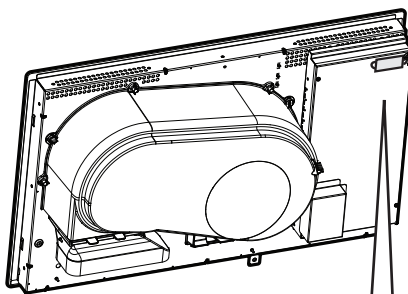
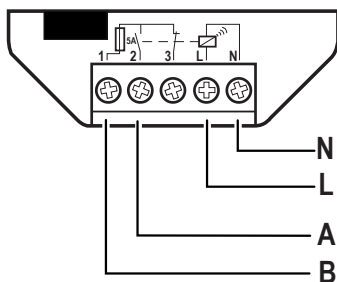
OFF

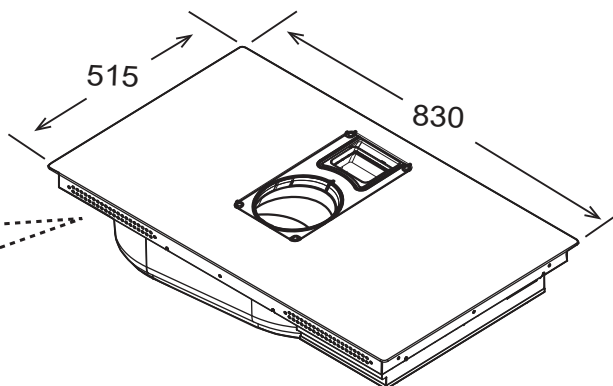
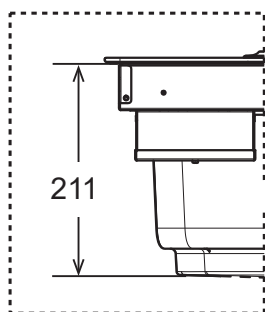
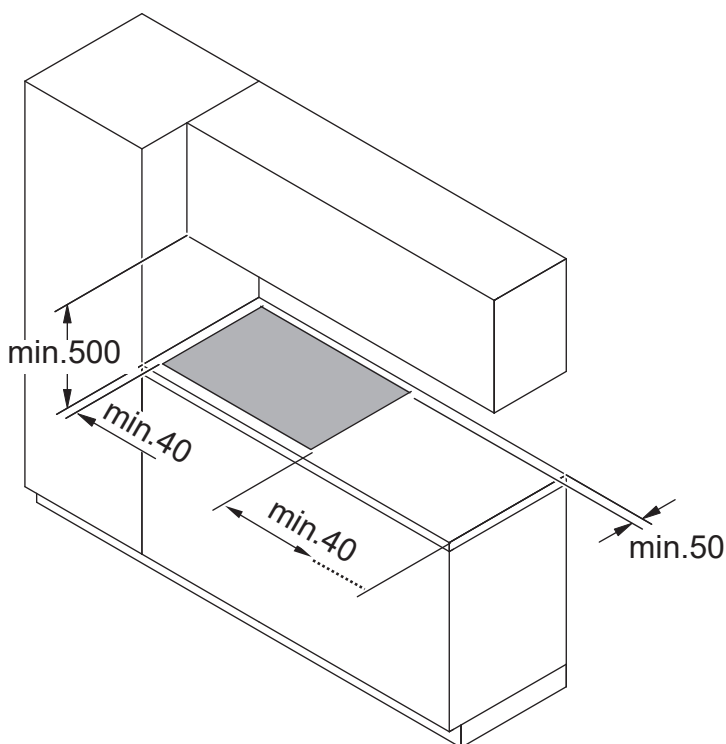
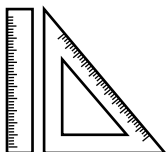


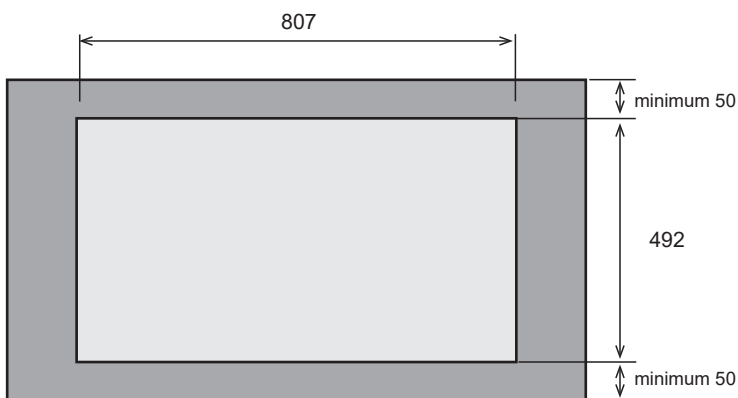
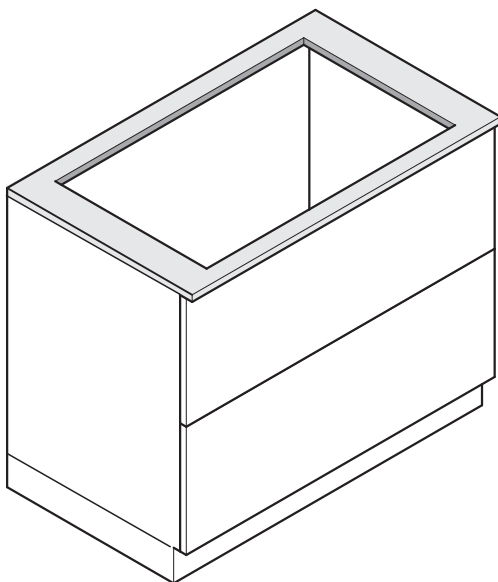
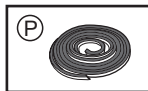
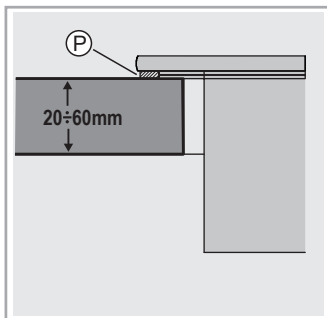
ON



KIT WINDOW

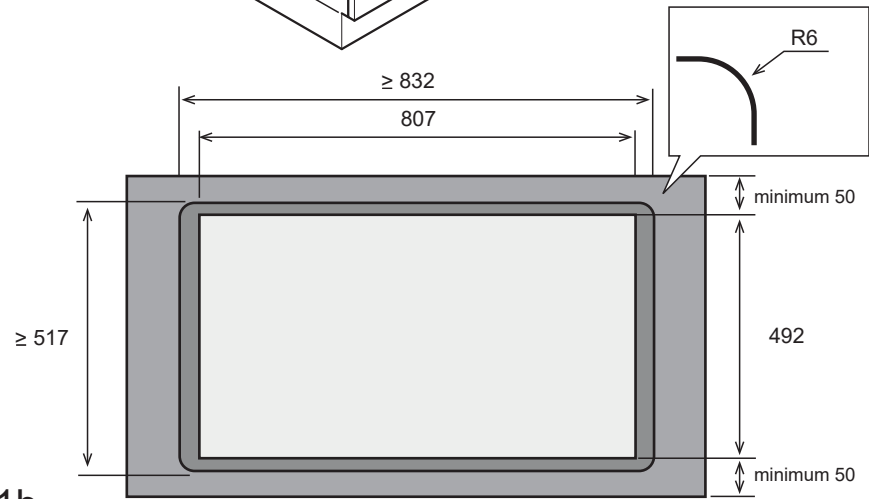
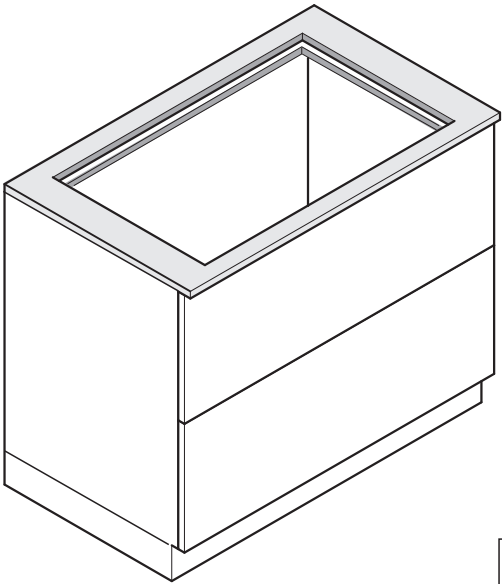
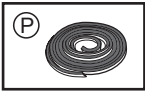
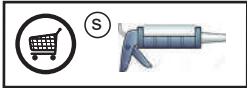
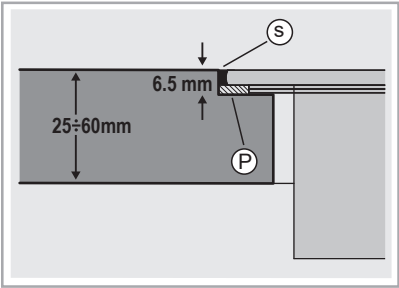






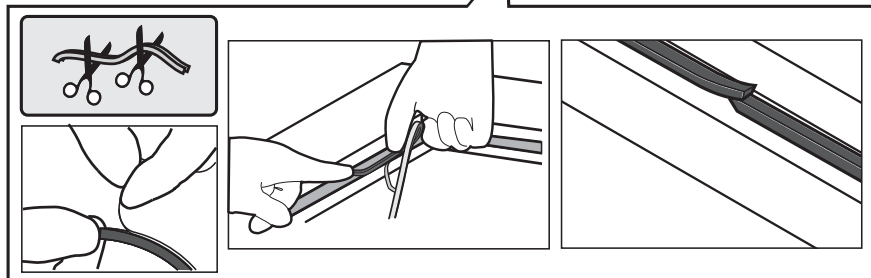
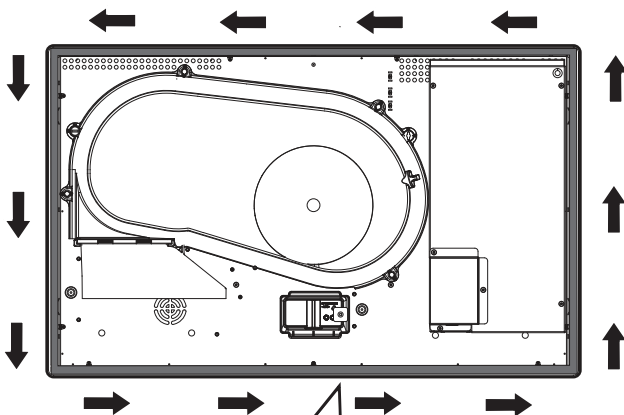
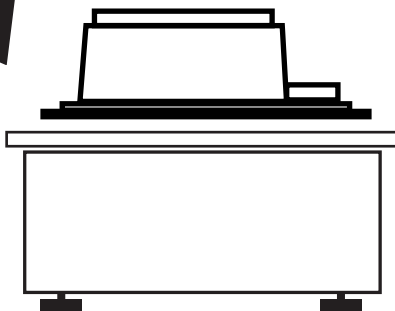
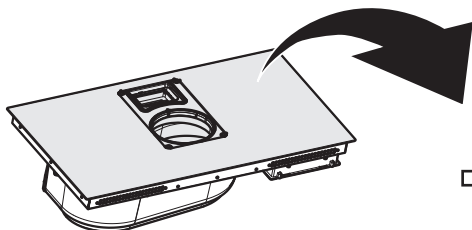
1a

inst. **B**



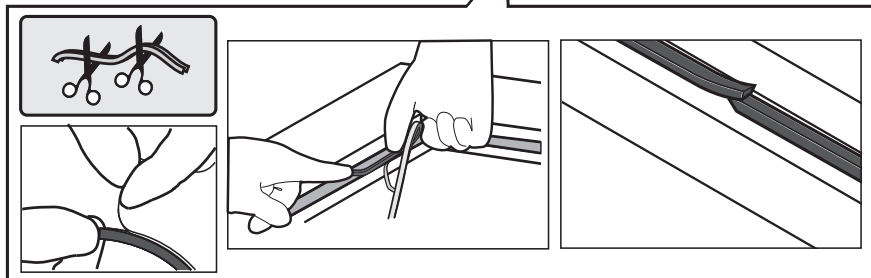
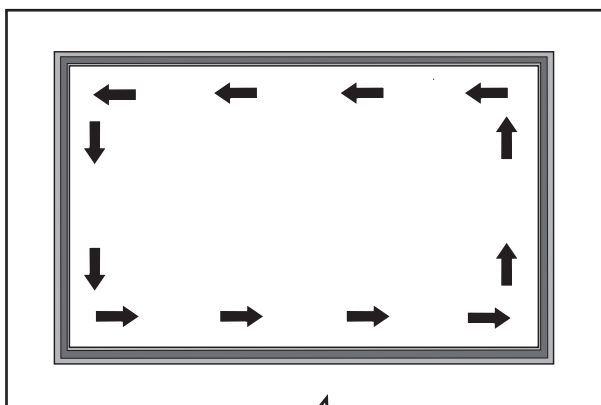
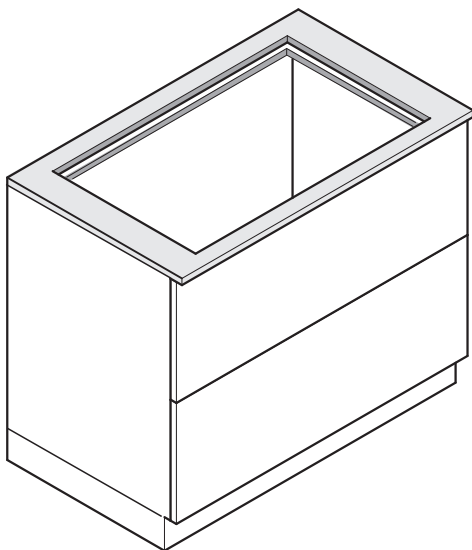
1b

inst. **A**

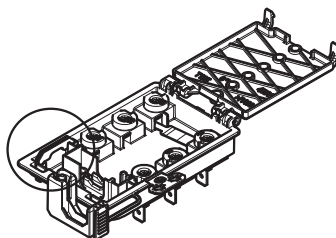
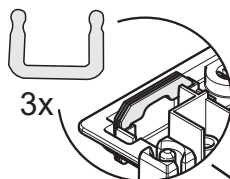
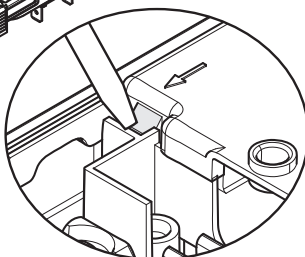
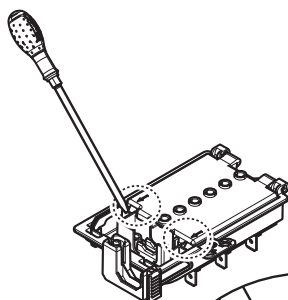
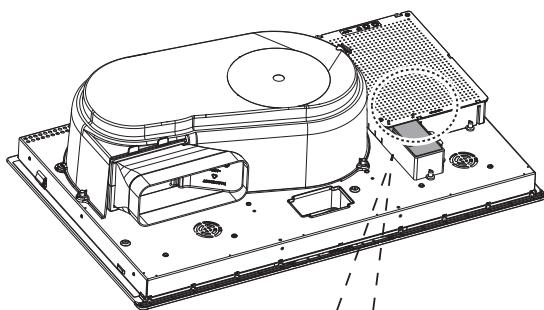


2a

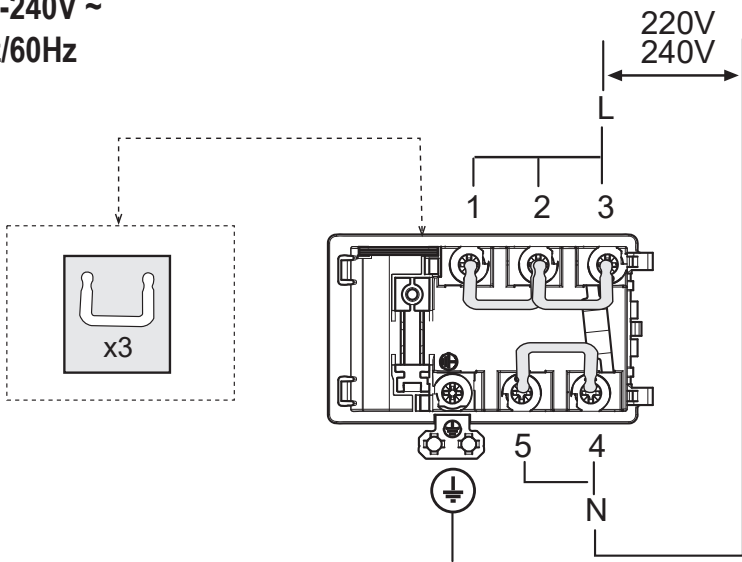
inst. **B**



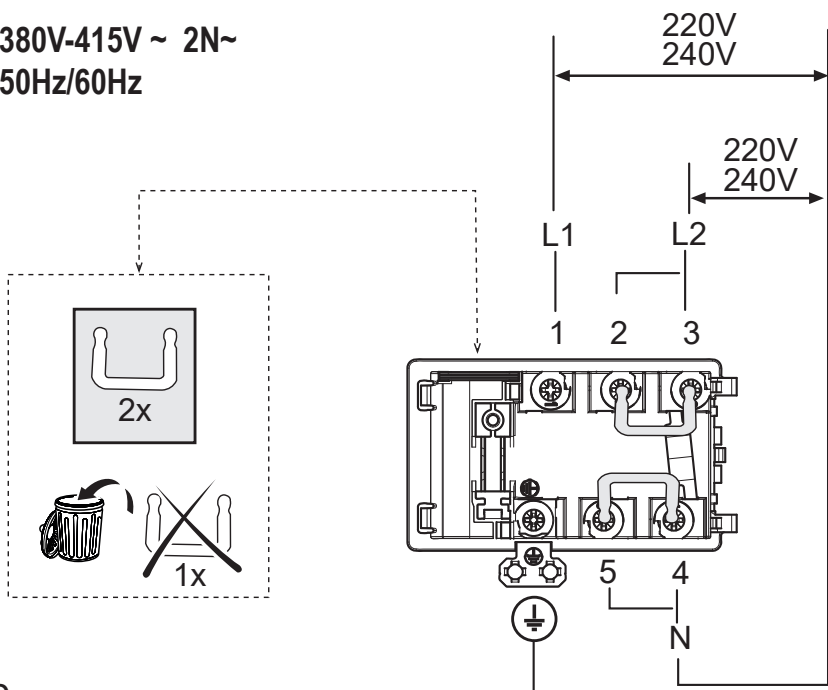
2b



220V-240V ~
50Hz/60Hz

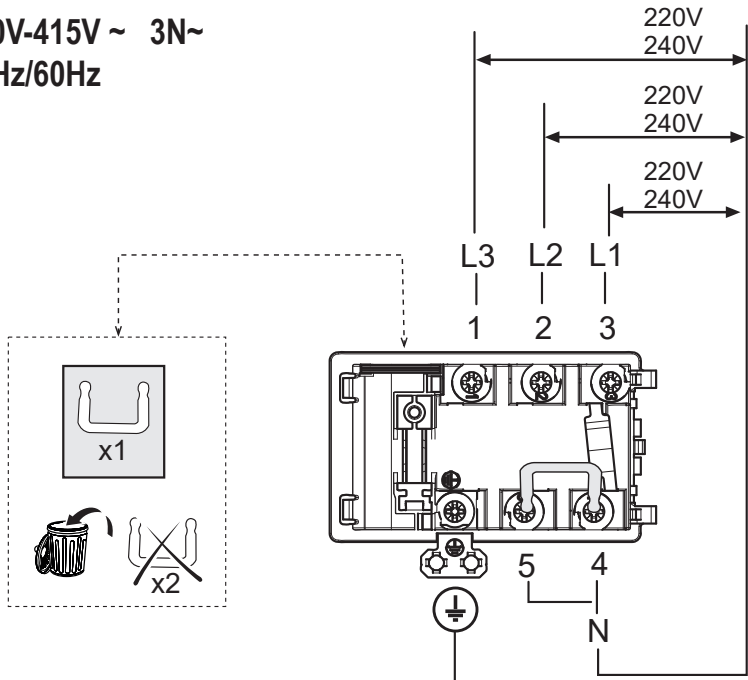


380V-415V ~ 2N~
50Hz/60Hz

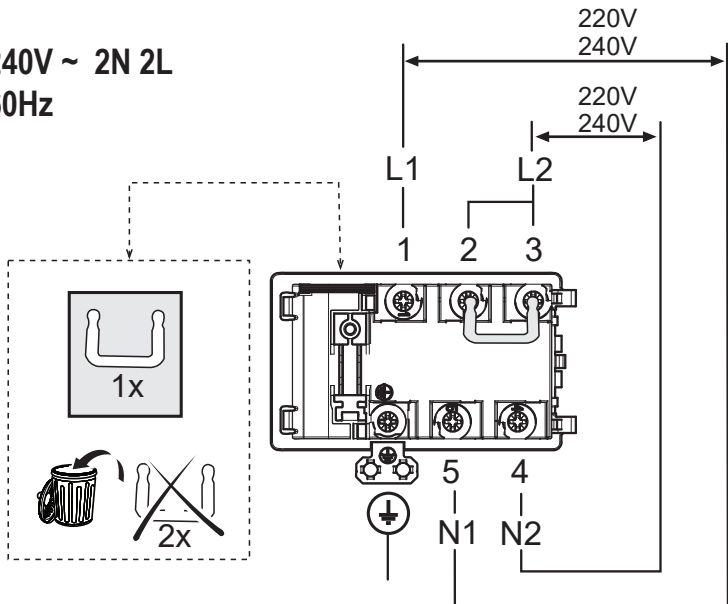


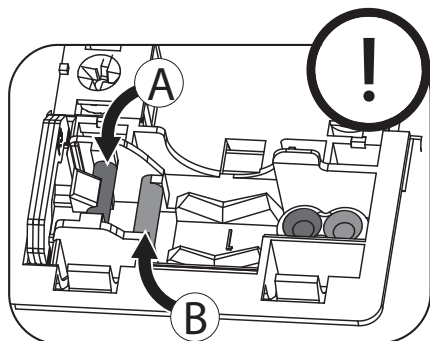
3b

380V-415V ~ 3N~
50Hz/60Hz



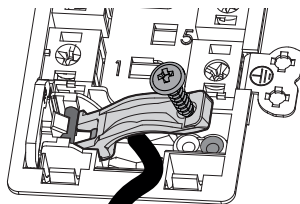
220V-240V ~ 2N 2L
50Hz/60Hz





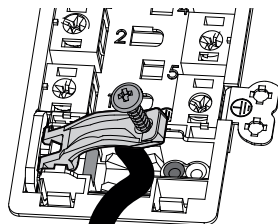
3C

A

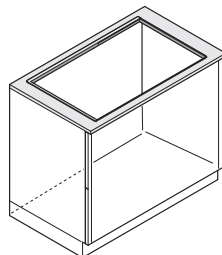
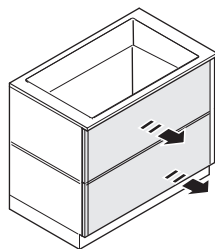


Ø 7 - 9 mm

B

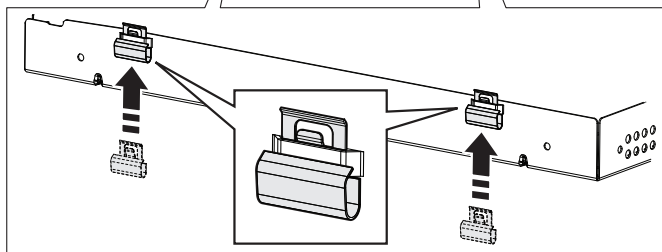
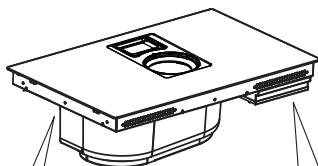


Ø 11 - 14.5 mm



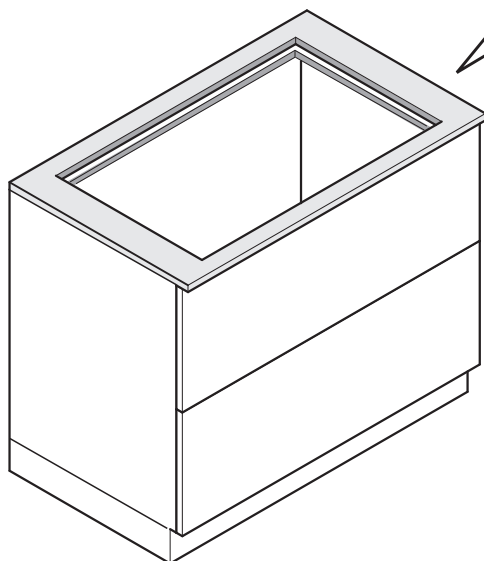
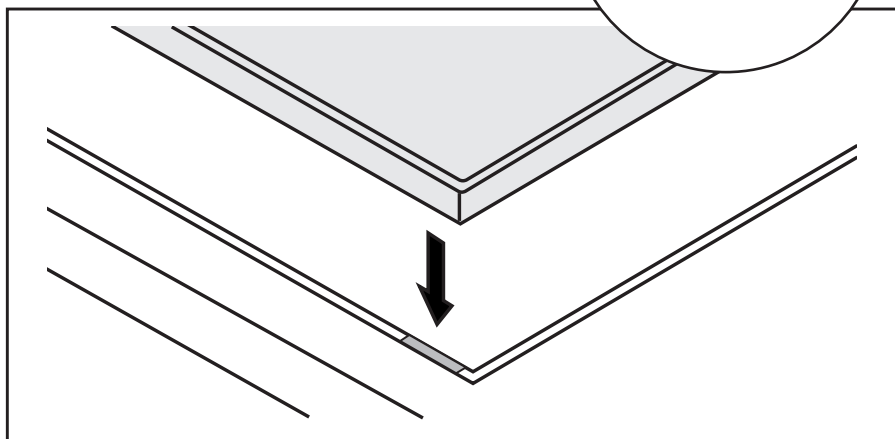
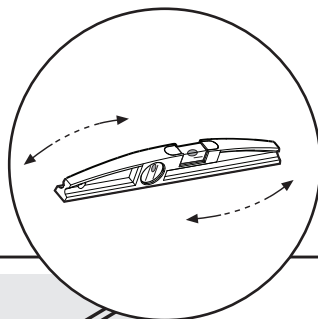
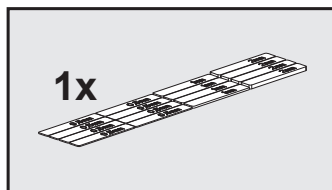
OK!

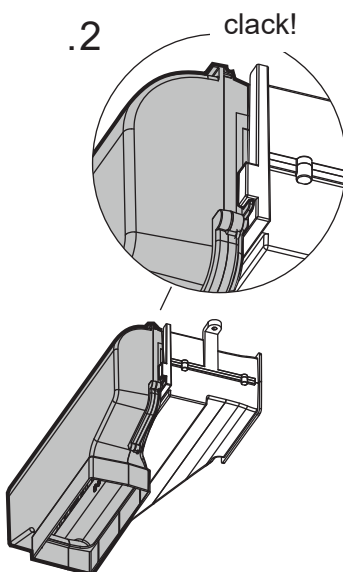
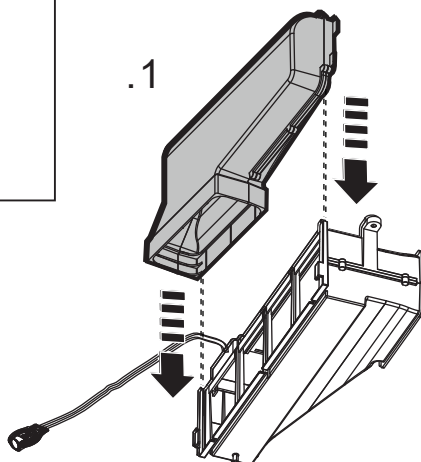
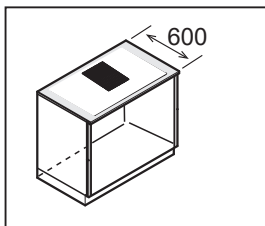
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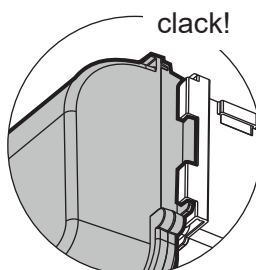
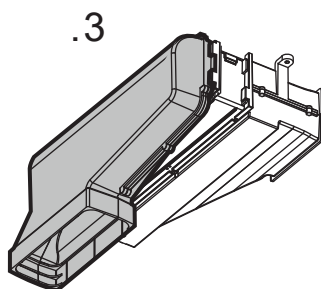
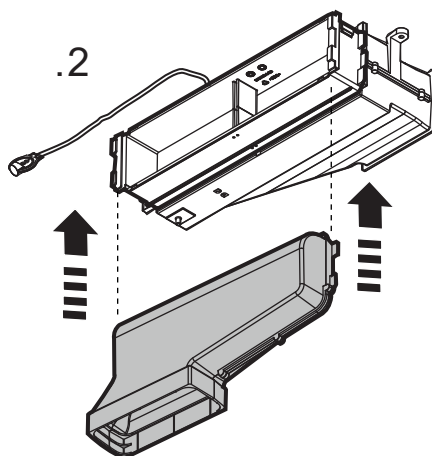
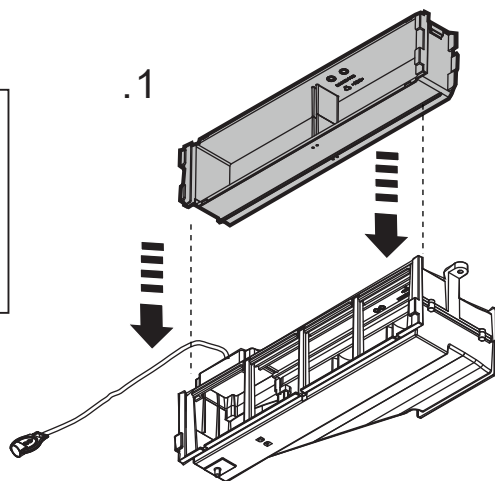
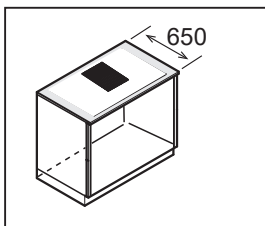


5

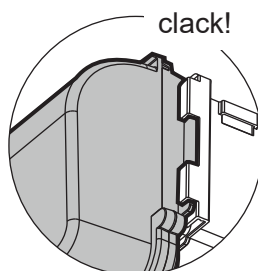
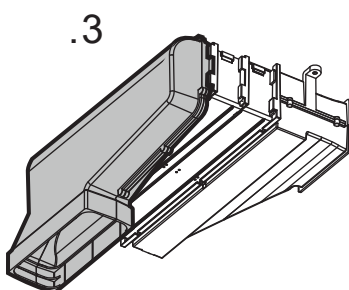
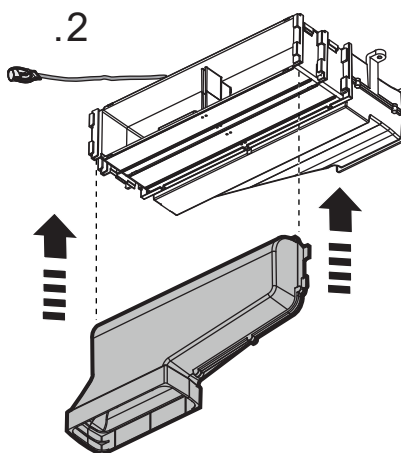
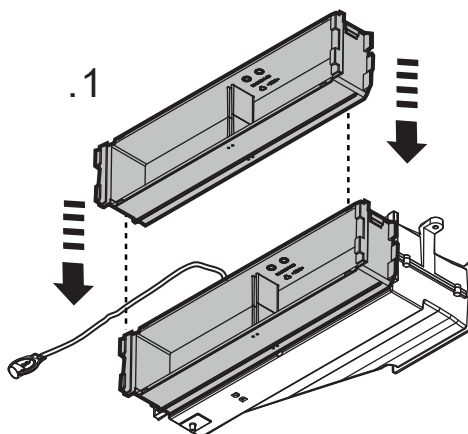
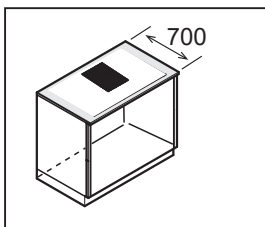
inst. **B**





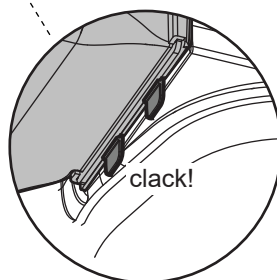
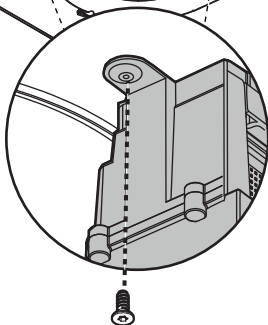
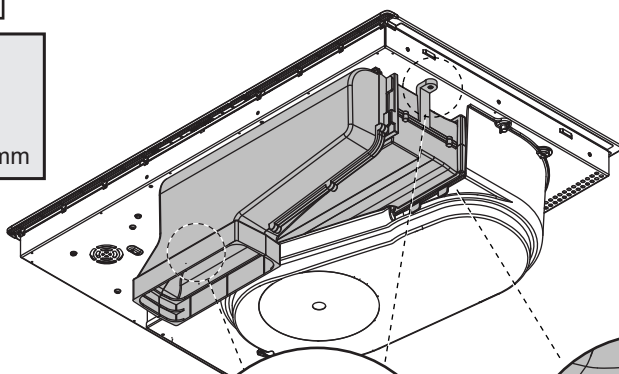


7b

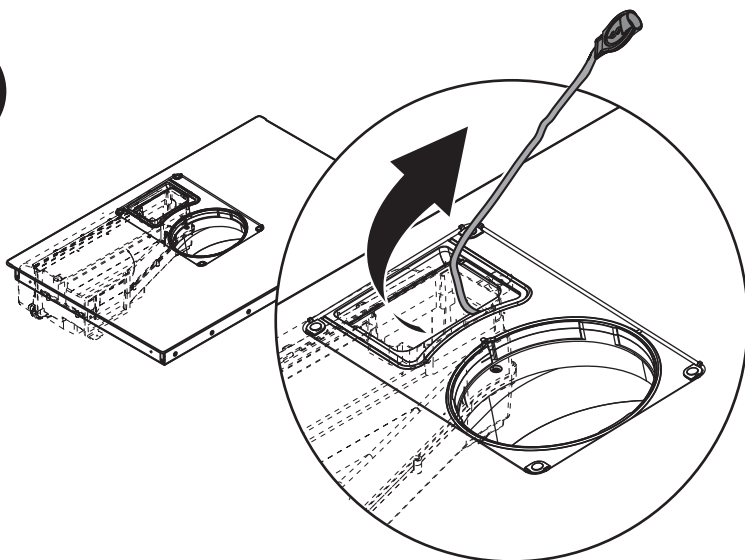




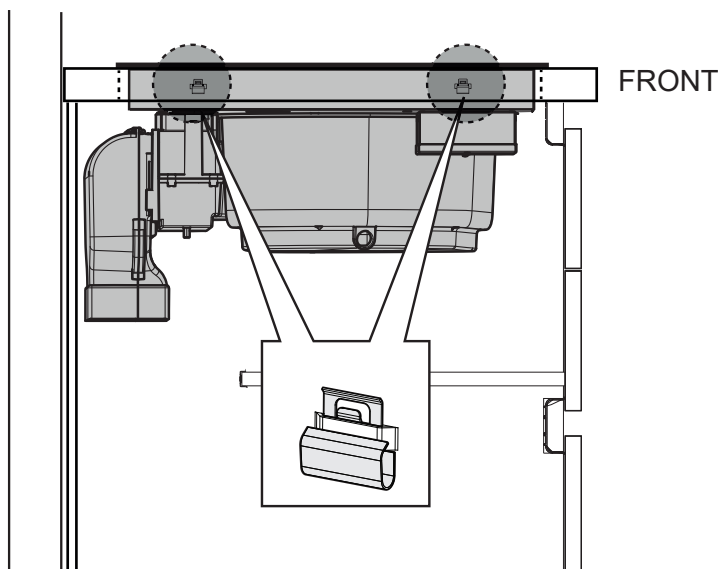
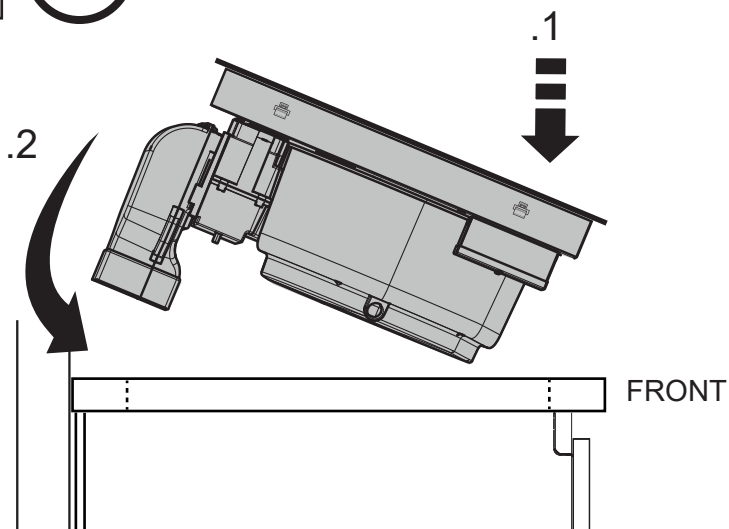
2x
3,5x9,5mm

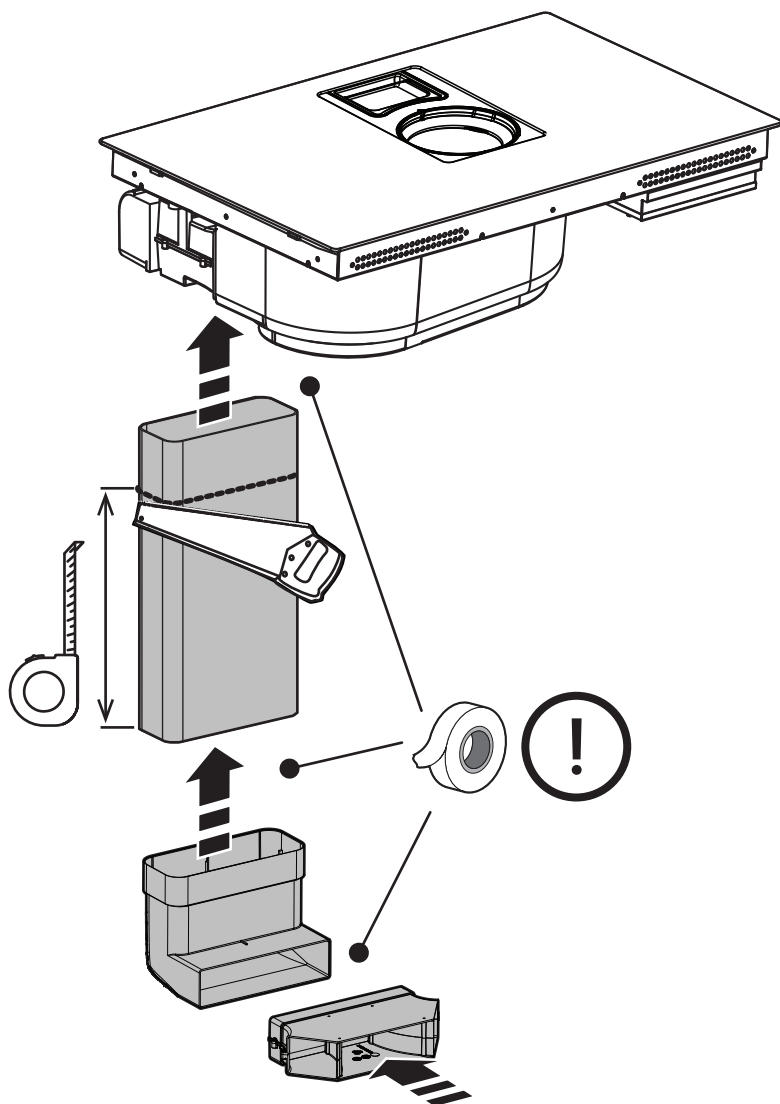


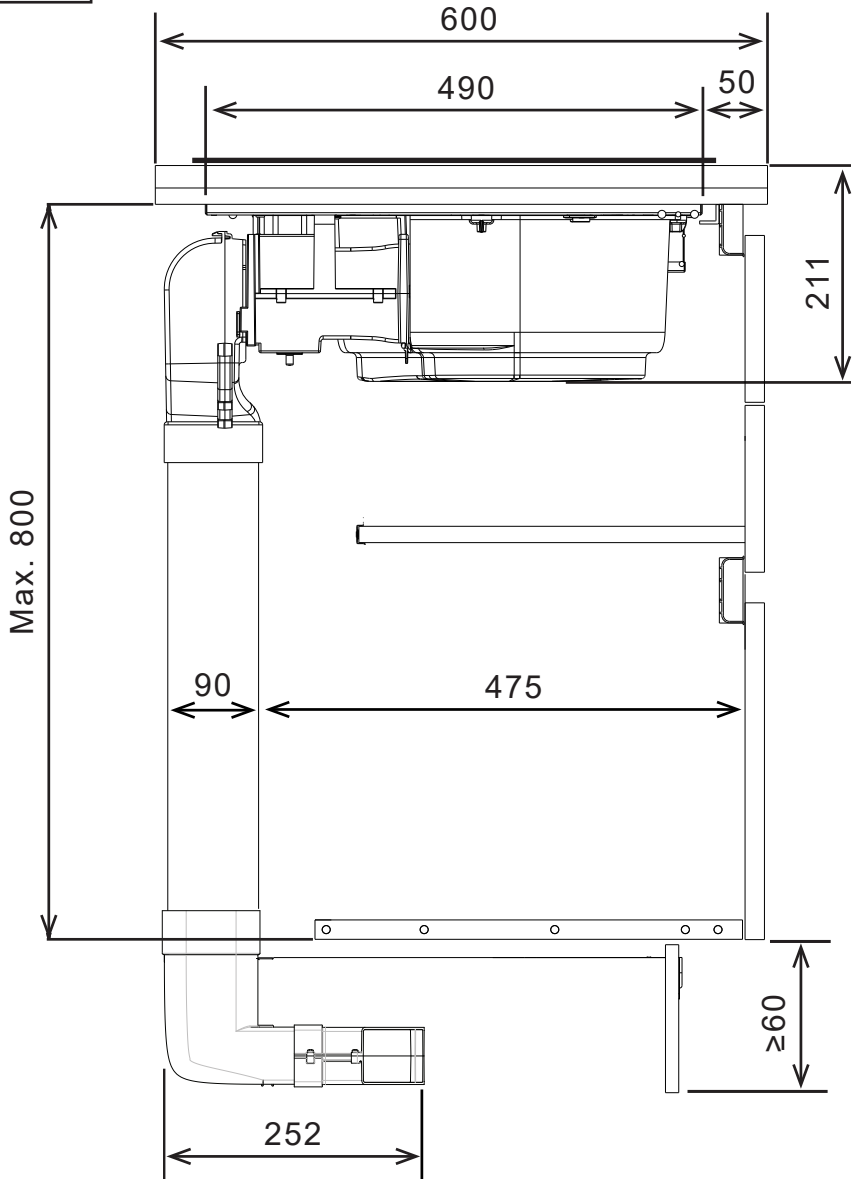
8



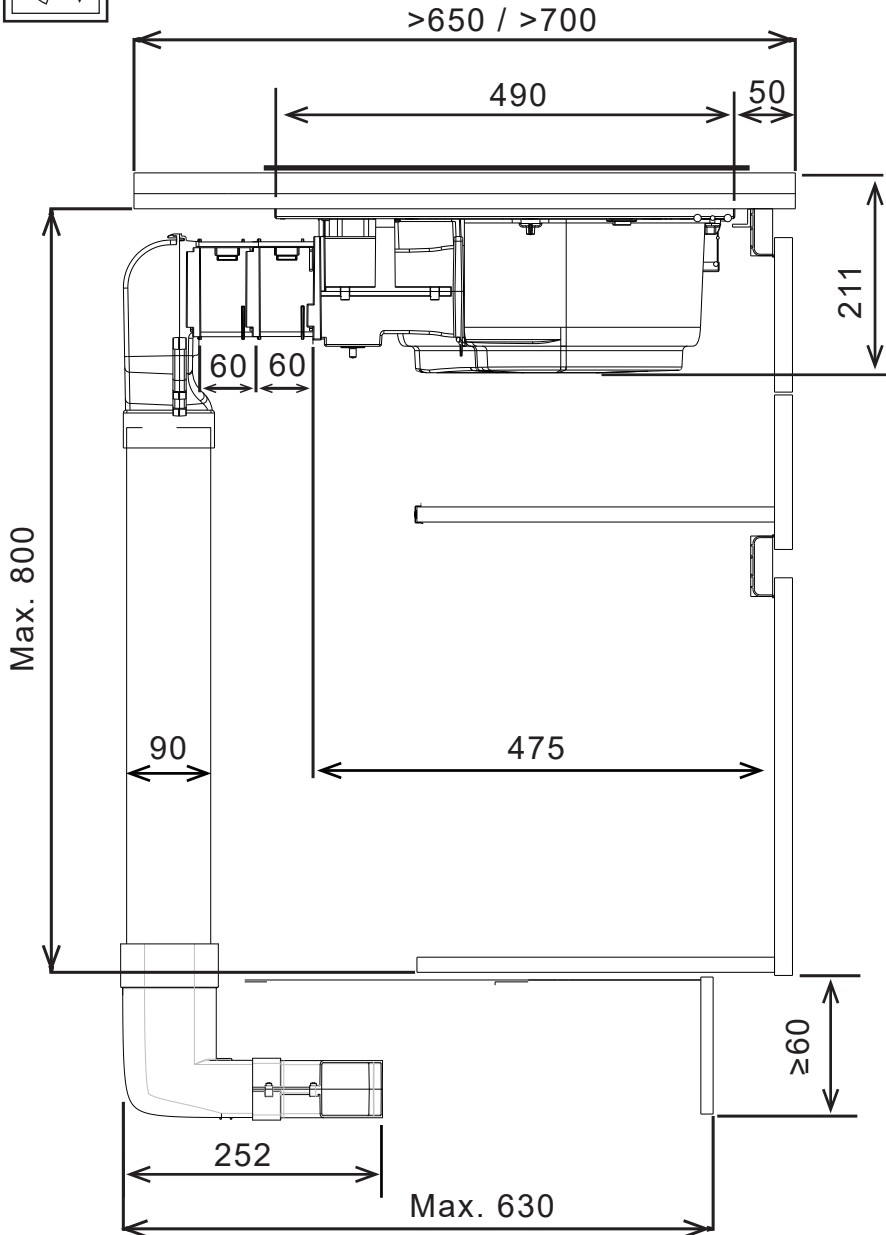
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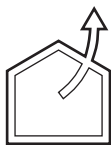




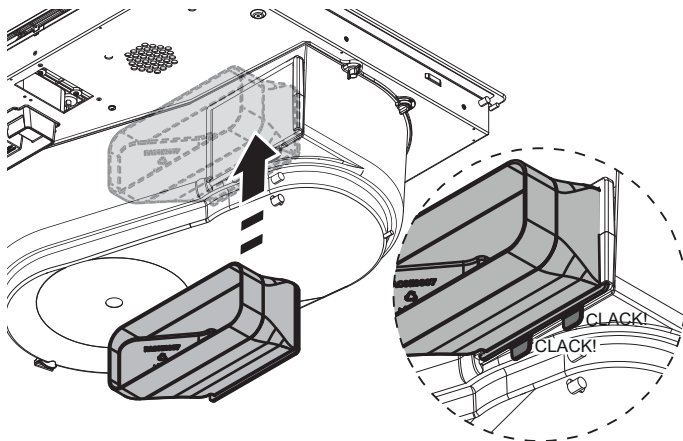
13a



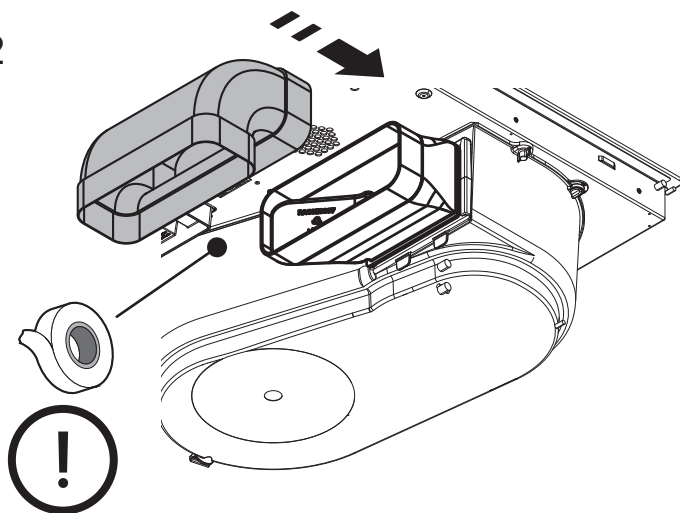
13b

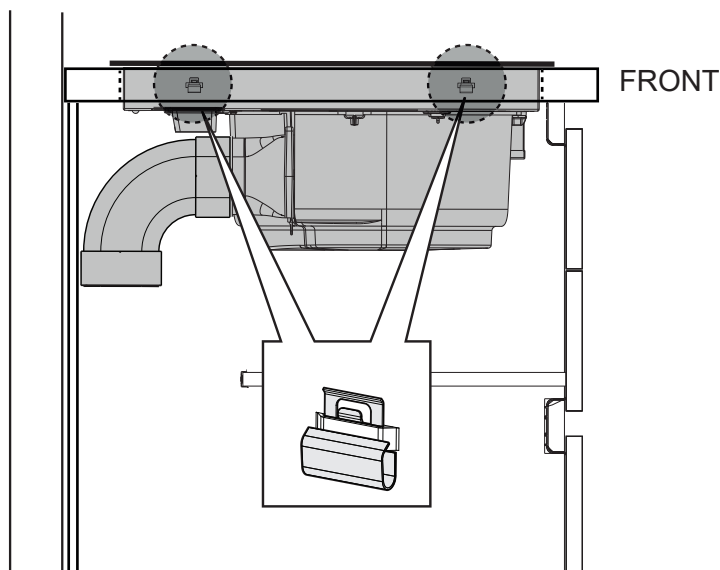
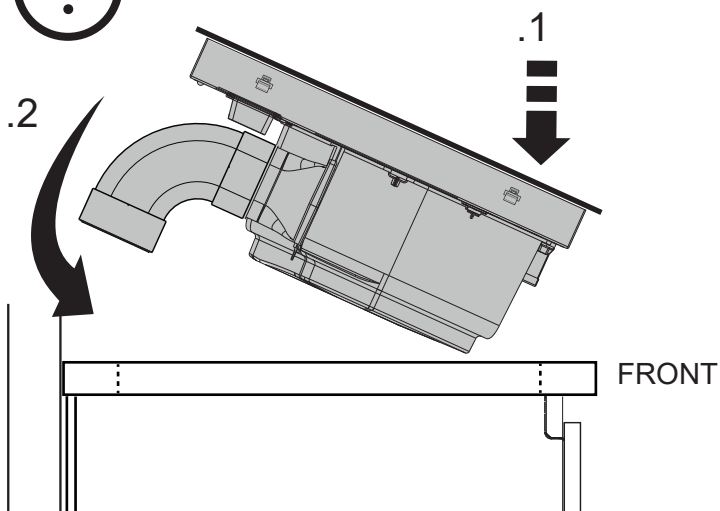


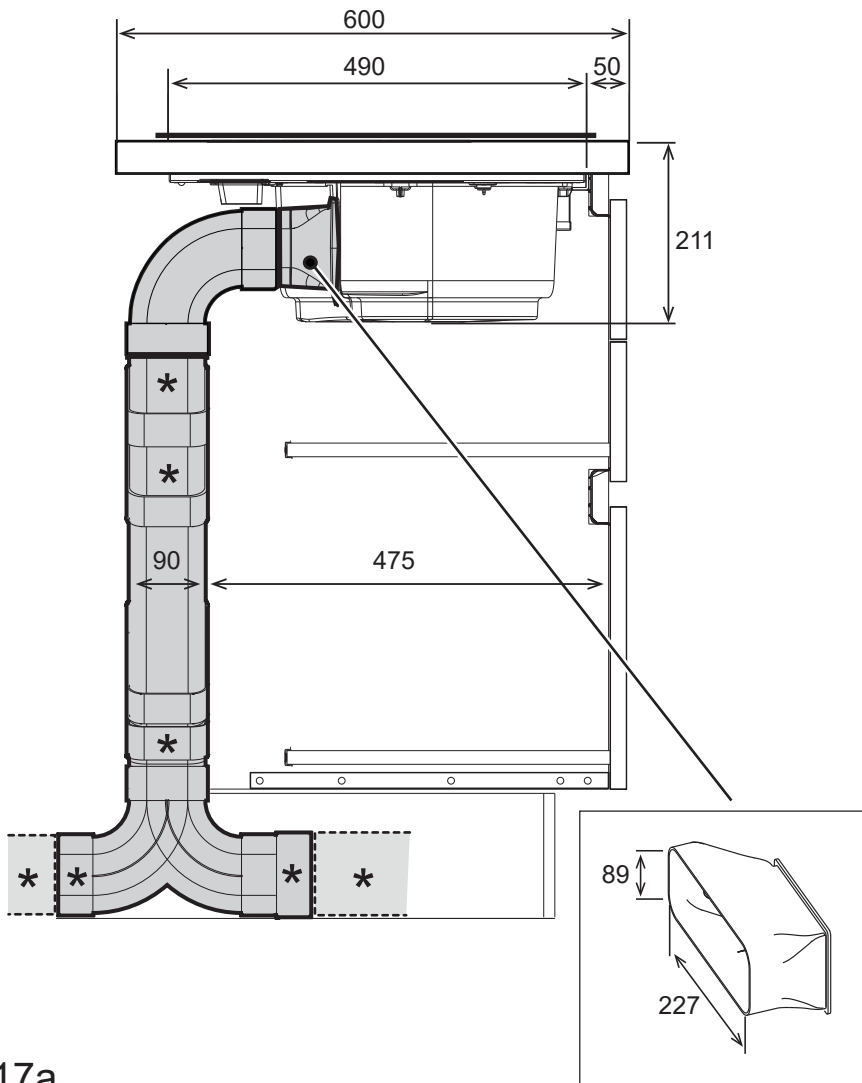
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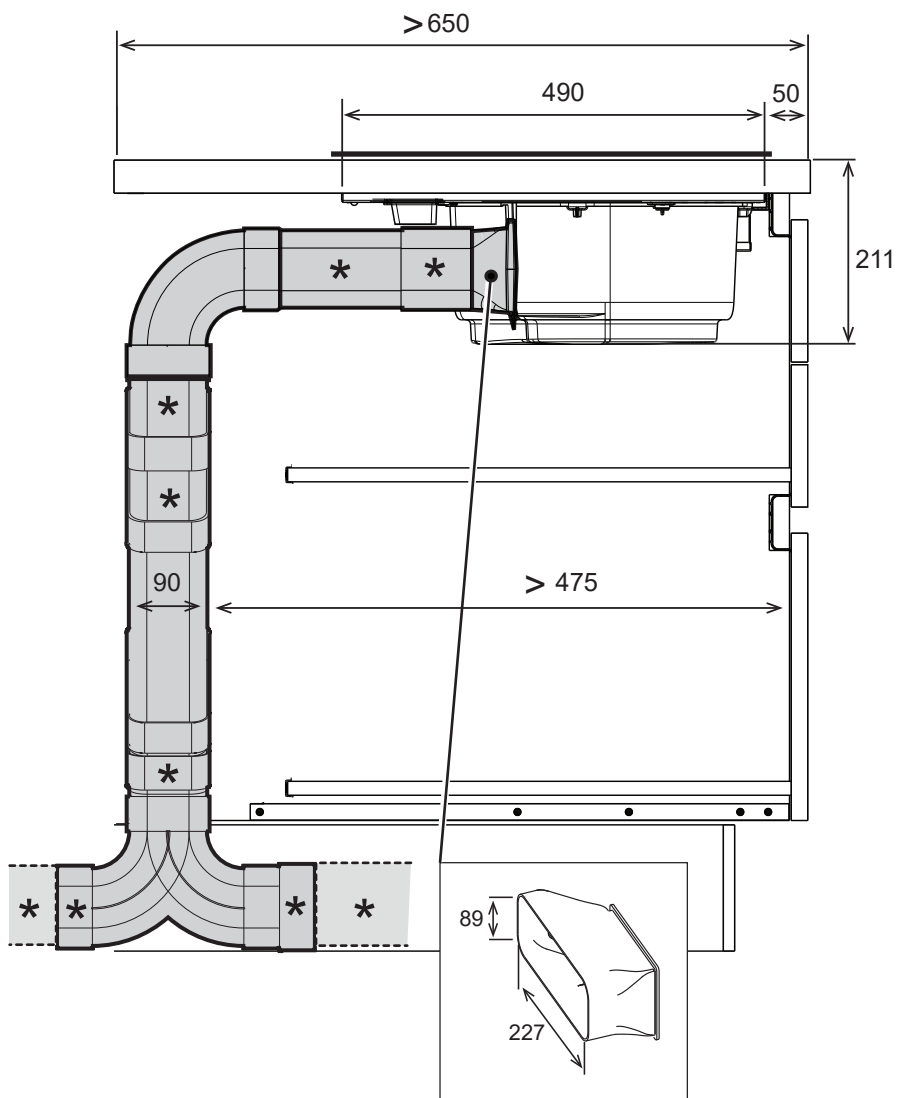
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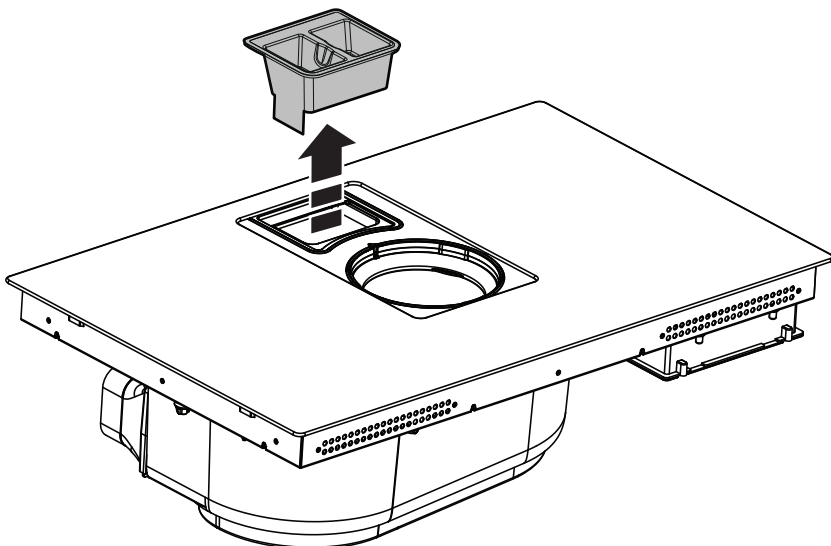
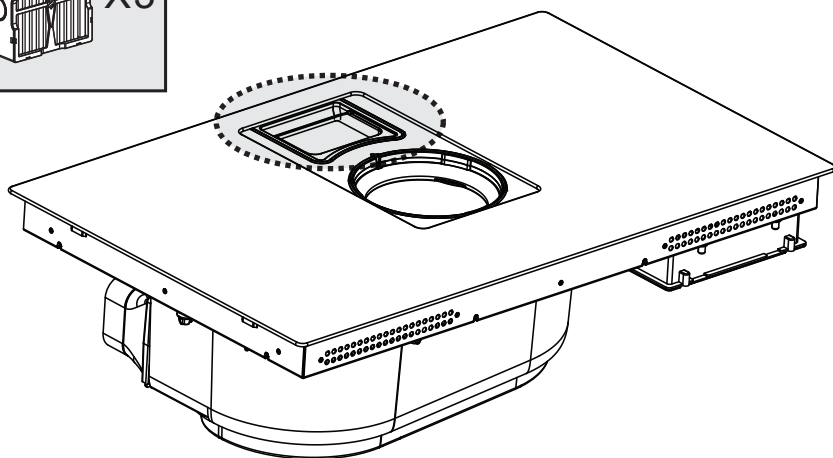
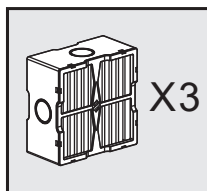




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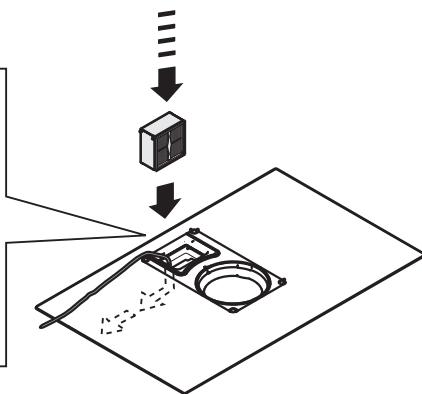
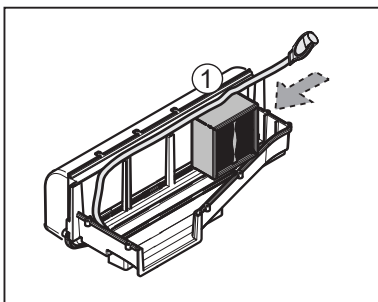


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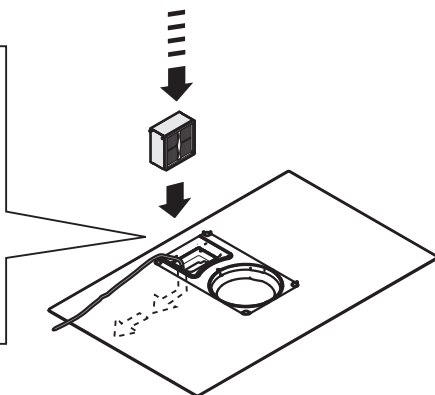
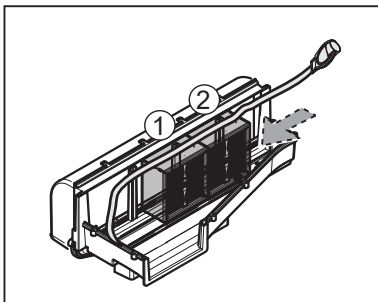




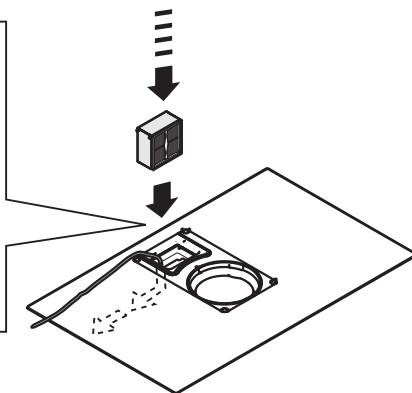
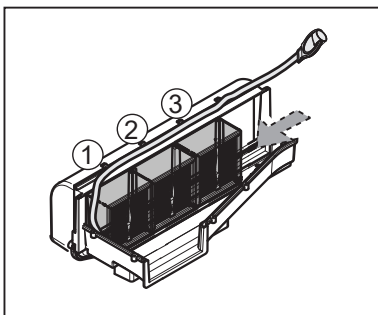
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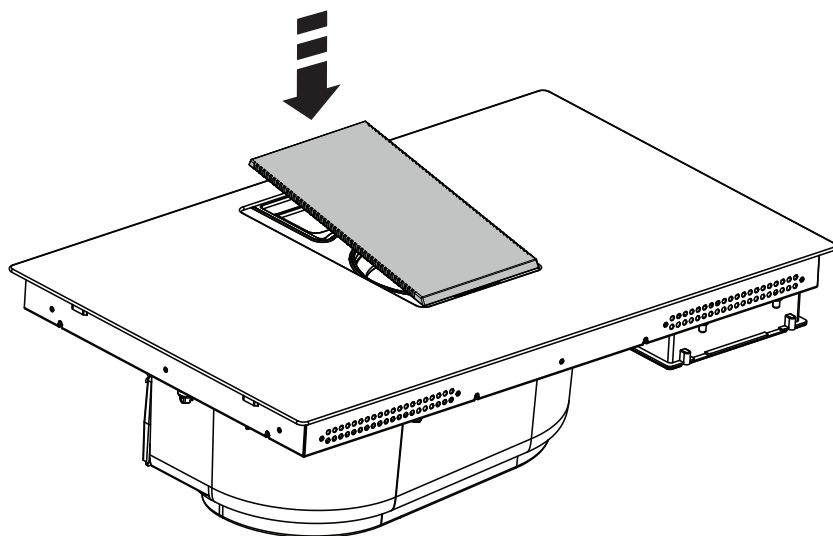
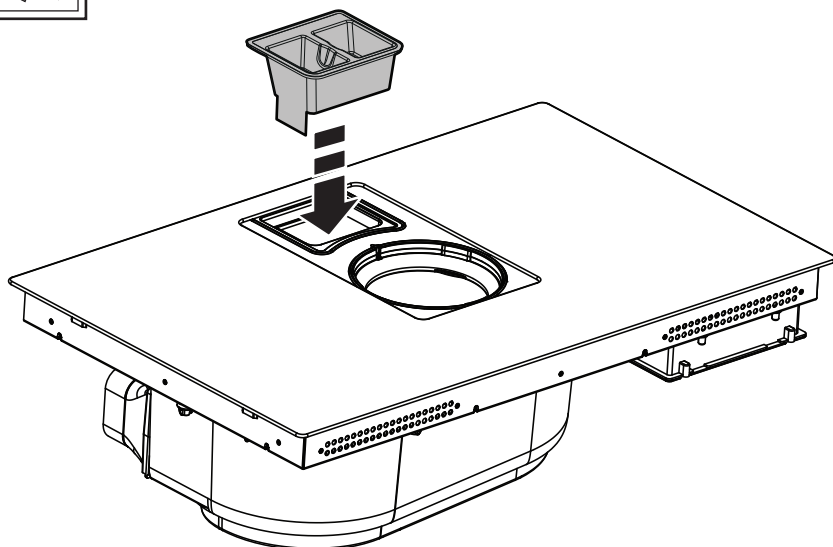


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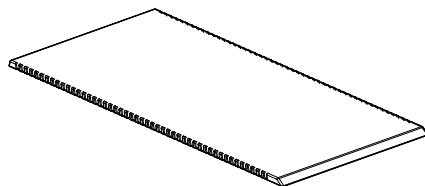


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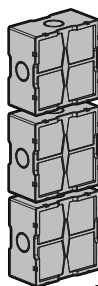


fig.24

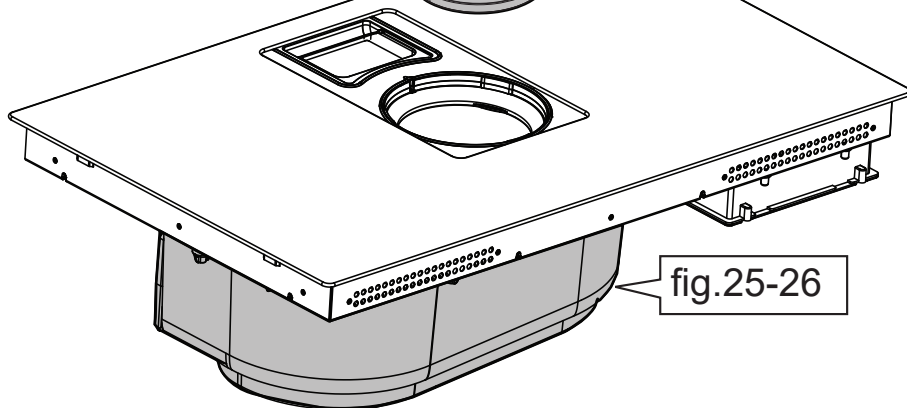
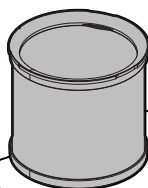
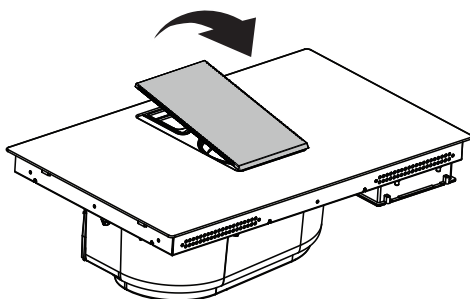


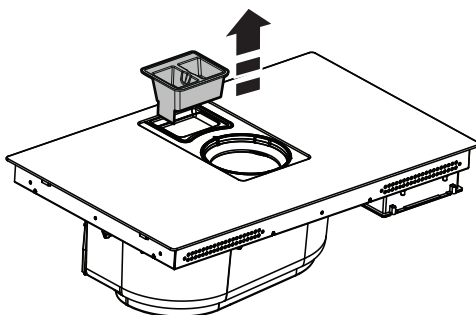
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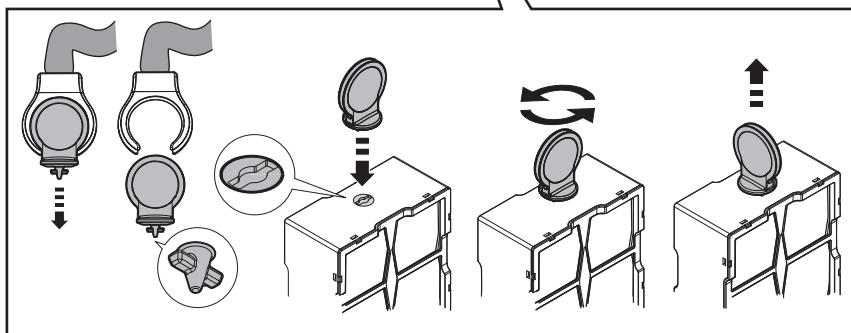
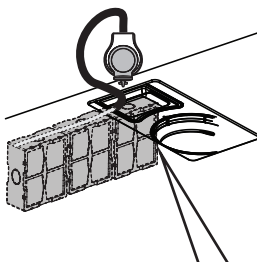
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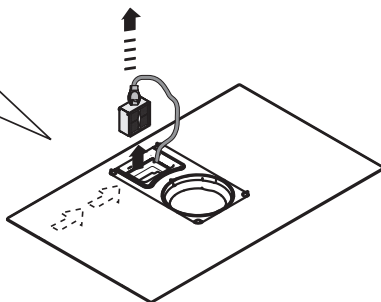
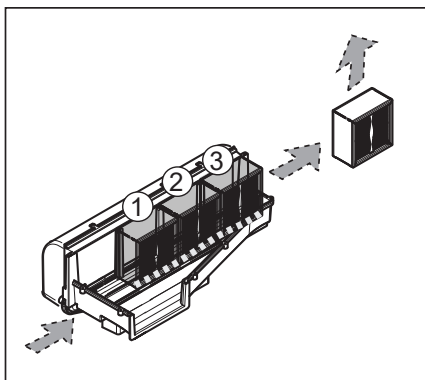


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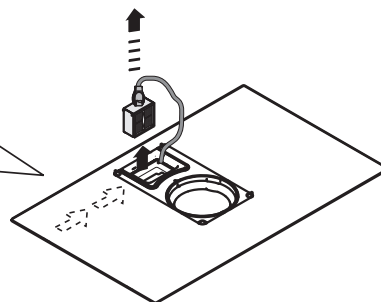
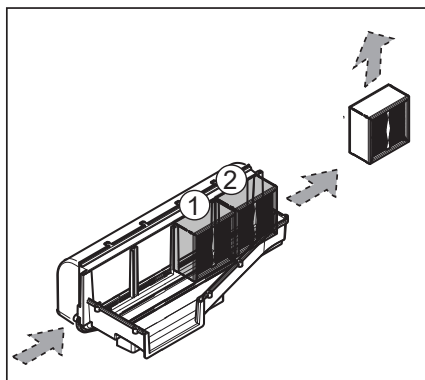




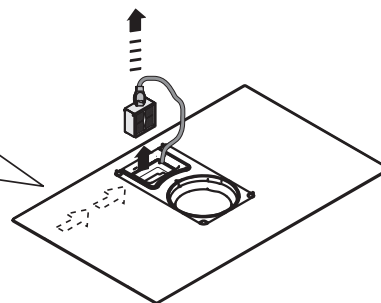
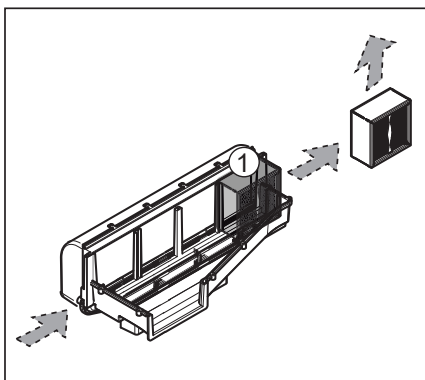
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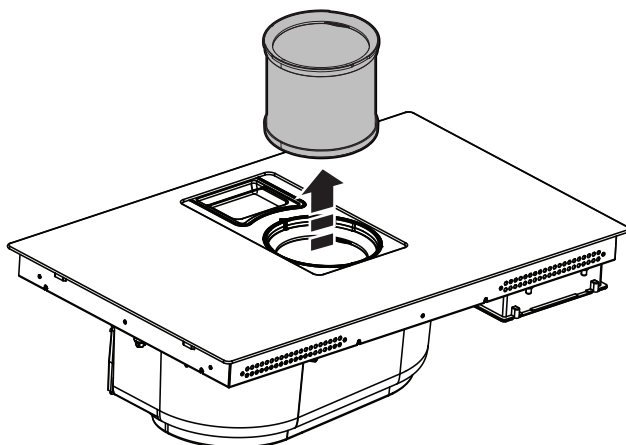
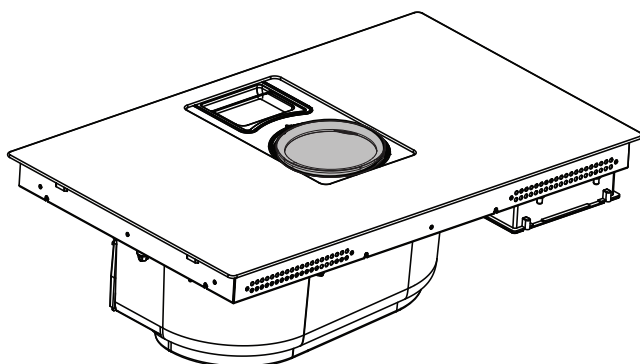
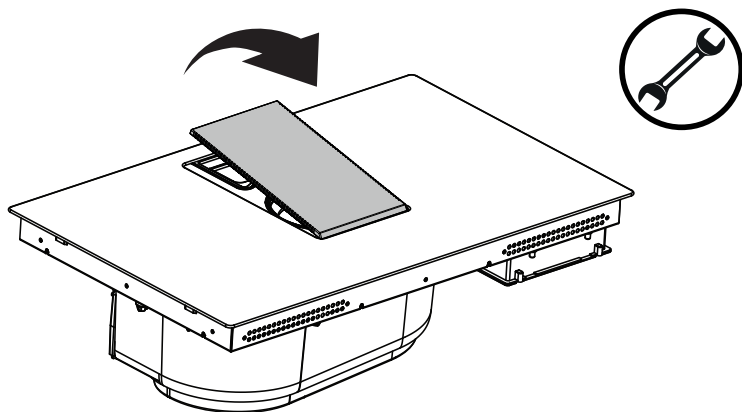


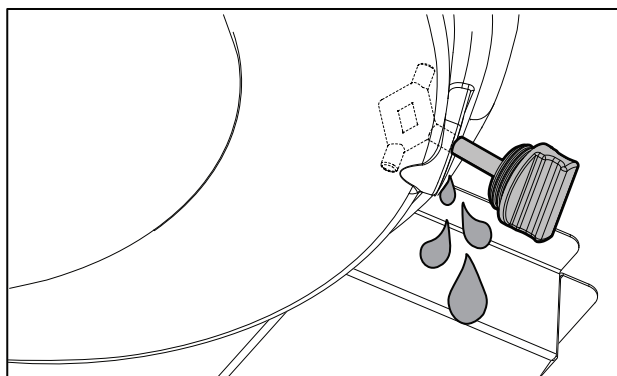
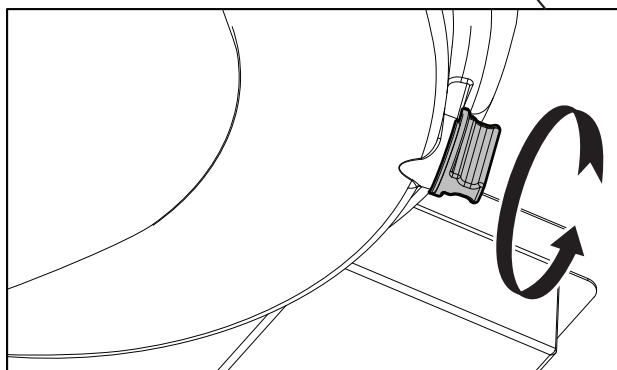
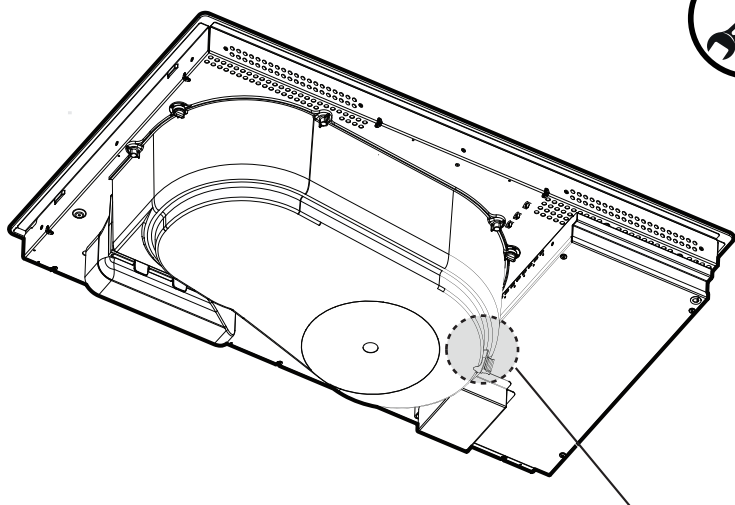
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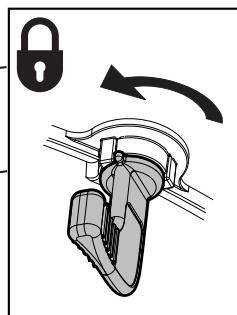
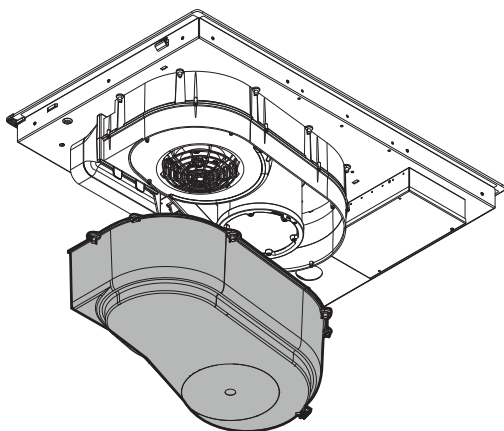
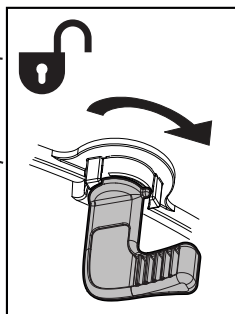
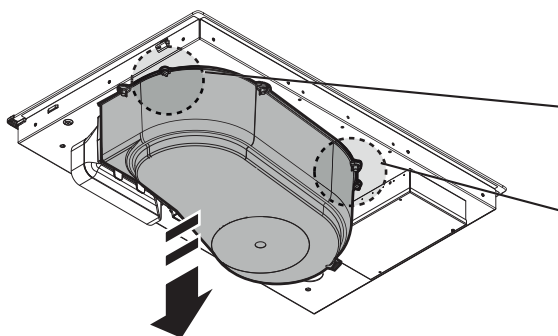


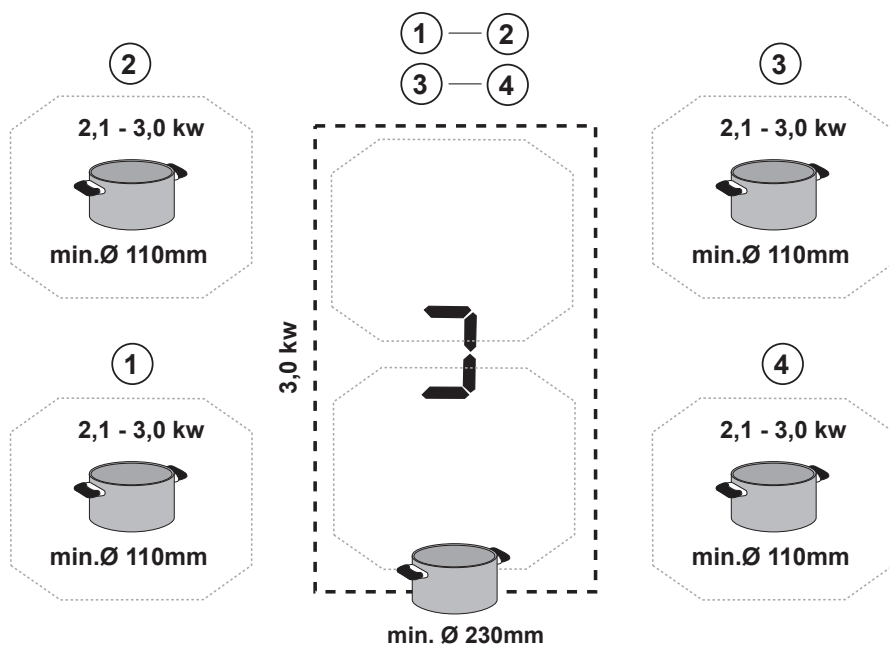
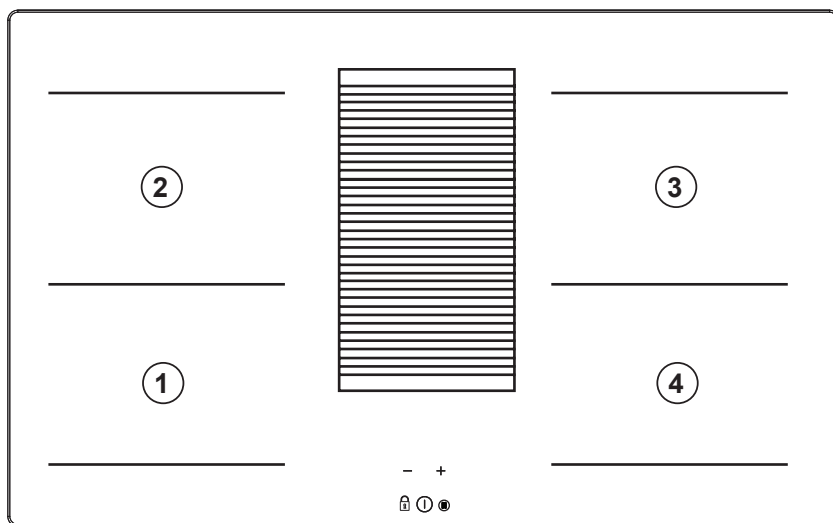
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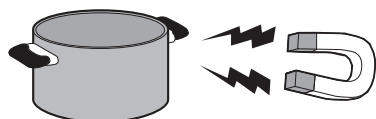
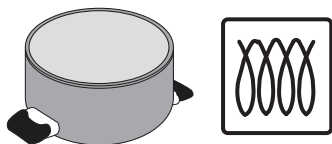




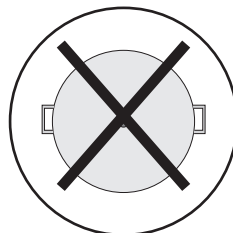
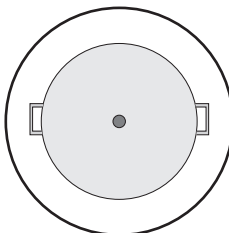
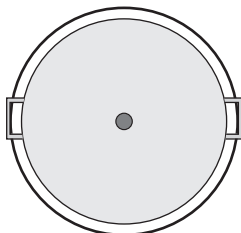
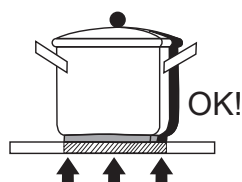
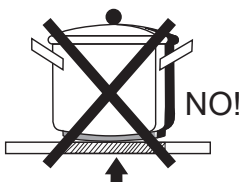
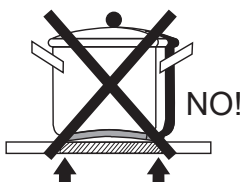
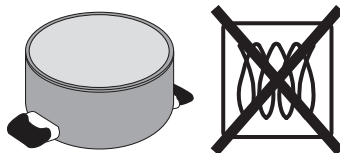




OK!



NO!



- 40 %

EN - Instruction on mounting and use

Strictly observe the instructions in this manual. All liability is declined for any problems, damage or fires caused by failure to comply with the instructions in this manual. The device is intended for domestic use only, to cook food and extract the fumes generated by cooking. No other use is allowed (e.g. heating rooms). The manufacturer declines any liability for inappropriate use or incorrect control settings. **The device may have different aesthetic features with respect to the illustrations in this handbook, however the operating, maintenance and installation instructions remain the same.**

- ❗ Read the instructions carefully: they include important information about installation, use and safety.
- ❗ Do not make electrical changes to the device.
- ❗ Before installing the device, make sure that none of the components are damaged. Otherwise, contact the dealer and do not continue with the installation.
- ❗ Check that the device is intact before continuing with installation. Otherwise, contact the dealer and do not continue with the installation.

Note: The parts marked with the symbol "(*)" are optional accessories supplied only with some models or otherwise not supplied, but available for purchase.



Electrical connection

Please note! Pay strict attention to the following instructions: ● The device must be disconnected from the electric power supply before carrying out any installation work. ● Installation or maintenance must be performed by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the device unless specifically stated in the operating manual. ● By law, the appliance must be earthed. ● The power cable must be long enough to allow the device built into the unit to be connected to the power supply. ● In order for the installation to comply with current safety regulations, an approved omnipolar circuit breaker is required that guarantees complete disconnection of the mains in overvoltage category III, in accordance with the installation rules. ● Do not use power strips or extension

cords. ● Once installation is complete, the electrical components must no longer be accessible by the user. ● The device and its accessible parts get hot 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 because 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. ● Do not touch the heating elements of the device during and after use. ● Avoid contact with cloths or any other flammable material until all the hob components have cooled down sufficiently, risk of fire ● Do not place flammable material on or near the device. ● Overheated fats and oils easily catch fire. Supervise the cooking of fatty or oily food. ● If the surface is cracked, switch the device off immediately to prevent the risk of an electric shock. ● The device is not intended to be operated with an external timer or a separate remote control system. ● Unattended cooking on a device with oil or fat can be dangerous and may cause a fire. ● The cooking process must be supervised. A short 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 place objects on the cooking surfaces. ● Do not use steam cleaners, risk of electric shock. ● Do not place metal objects, such as knives, forks, spoons or lids on the device because they could become hot. ● 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 mains supply and that the power socket is suitable. If in doubt, consult a qualified electrician.

Important: ● After use, turn off the hob at the switch and do not rely on the pan detector. ● Prevent liquids from boiling over, so turn the heat down when boiling or heating liquids. ● Do not leave the heating elements turned on with empty pots and pans or with no pans. ● Switch off the relevant hot plate when you have finished cooking. ● Never use aluminium foil for cooking and never place products packaged in aluminium on the hob. The aluminium would melt and irreparably damage your device. ● Never heat a tin or can containing foods without opening it first: it might explode! ● This warning also applies to all other types of hobs. ● High power levels 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. ● Containers must be placed directly on the hob and in the centre. Under no circumstances may any other objects be placed between the pan and the hob. ● If the temperature becomes high, the device automatically decreases the power level of the cooking zones. ● Before doing any cleaning or maintenance work, disconnect the device from the mains power supply by removing the plug or turning off the mains switch. Wear protective gloves for all installation and maintenance operations. The device can be used by children over the age of eight and by people with impaired physical, sensory or mental abilities or lacking in experience or the necessary knowledge provided that they are supervised or after they

have received instruction about how to safely use the device and understand the inherent dangers. 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 device is used at the same time as other gas-powered devices, or powered by other fuel. The device must be regularly cleaned both internally and externally (AT LEAST ONCE A MONTH), in strict accordance with the maintenance instructions. Failure to follow the rules for device cleaning and filter replacement and cleaning may result in a fire hazard. Food must never be cooked flambé. Using a naked 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. ● PLEASE NOTE: The accessible parts of the device may become hot when the hob is switched on. ● **Please note!** Do not connect the device to the electric power supply until installation has been fully completed. The regulations laid down by local authorities must be strictly followed with regard to the technical and safety measures to adopt for fume extraction. ● 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 device without the grille properly installed! Only use the fastening screws supplied with the device for installation, or if not supplied, purchase the correct type of screws. Use screws of the right length, as indicated in the installation guide. ● When the device is used together with other devices powered with

non-electrical energy, the negative pressure of the room must not exceed 4 Pa (4×10^{-5} bar). This manual must be stored for future consultation at any time. If sold, transferred or moved, it must remain with the device.



Electrical connection

Fig. 3

- Disconnect the device from the electric power supply.
- Installation must be carried out by professionally qualified personnel with knowledge of the regulations in force for installation and safety.
- The manufacturer denies all liability to persons, animals or property if the guidelines provided in this chapter are not followed.
- The power cable must be long enough to allow the hob to be removed from the worktop.
- Make sure that the voltage on the serial number data plate on the bottom of the device corresponds to that of the domestic environment where it will be installed.
- Do not use extension leads.
- The earth power cable must be 2cm longer than the other cables.
- If the electrical appliance is not supplied with a power cable, use one with a minimum conductor diameter of 2.5 mm² for power up to 7200 Watt; for higher power levels, the diameter must be 4 mm².
- The temperature must not reach 50°C above room temperature anywhere along the cable.
- The appliance is intended for permanent connection to the power supply.

● **Please note!** Before reconnecting the circuit to the mains power supply, make sure that it is working correctly, always check that the power cable is correctly installed.

● **Please note!** The interconnection cable must be replaced by the authorised technical support service or by a person with similar

qualifications.

Note : the product is equipped with a Power Limitorator function, which allows a maximum power limit to be set

The limit must be set at the time of the product's connection to the electrical network or when the electrical network itself is reconnected (within the following 2 minutes). For the Power Limitation setting sequence, see the Operation section of this manual.

Installation

- Both electric and mechanical installation must be carried out by specialised personnel.

The electrical appliance is designed to be built into a work top with a thickness of 2-6 cm in the case of TOP installation; 2.5-6 cm in the case of FLUSH installation.

The minimum distance between the hob and the wall must be at least 5 cm in front, at least 4 cm on the sides and at least 50 cm from overhead wall units.

NB = The recommended distances are given as examples: when planning the spaces, the indications of the kitchen manufacturer must be observed.

Mounting

Before starting the installation:

- After unpacking the product, check that it has not been damaged during transport and in the event of problem, please contact the reseller or the Customer support service before installing it.
- Check that the product is the right size for the installation area.
- Check for accessories (e.g. bags containing screws, warranty certificates, etc.) inside the packaging (placed there for transport reasons). Remove and keep them safe, if present.
- 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.
- Create the cut-outs in the cabinet before inserting the hob and carefully remove any shavings or sawdust.

IMPORTANT: use a single-component adhesive sealant (S), which withstands temperatures up to 250°; before

installation, thoroughly clean the surfaces to stick and eliminate any substance that may compromise adhesion, (e.g. release agents, preservatives, fats, oil, dust, traces of old adhesives, etc.); the adhesive should be uniformly spread all around the outside of the frame; after sticking, leave the adhesive to dry for about 24 hours.

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
- compliant with DIN EN 60454 regulations
- flame retardant
- excellent resistance to wear
- resistant to temperature fluctuations
- can be used at low temperatures

Caution!: the back panel of the cabinet under the worktop must be removable for inspection \ maintenance.

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
- compliant with DIN EN 60454 regulations
- flame retardant
- excellent resistance to wear
- resistant to temperature fluctuations
- can be used at low temperatures

The device can also be used in combination with a Window sensor KIT (not supplied by the manufacturer).

If the Window sensor KIT is installed (only in the case of use in EXTRACTOR mode), air extraction will halt every time the window in the room, on which the KIT is applied, is closed.

- **The KIT must be electrically connected to the device by qualified and specialised technical personnel.**
- **The KIT must be certified separately in accordance with the safety standards for the component and its use with the device. Installation must be carried out in accordance with current regulations for domestic systems.**

PLEASE NOTE:

- **the wiring of the KIT to be connected to the device must be part of a certified safety extra-low voltage (SELV) circuit.**
- **the manufacturer of this device declines all liability for any inconvenience, damage or fires caused by defects and/or problems associated with the malfunction and/or incorrect installation of the KIT.**

This device is marked in compliance with the European Directive 2012/19/EC - UK SI 2013 No3113, Waste Electrical and Electronic Equipment (WEEE). By ensuring that this device is disposed of correctly, the user will help prevent potential negative impacts on the environment and human health.



The  symbol on the device or documentation provided indicates that this device must not be treated as domestic waste, but must be taken to a suitable waste collection site for the recycling of electrical and electronic appliances. Dispose of it in accordance with local regulations for waste disposal. For further information about the treatment, recovery and recycling of this device, please contact your local authority, the collection service for household waste or the shop from where the device was purchased.

Device designed, tested and developed in compliance with regulations on:

- Safety: EN/IEC 60335-1; EN/IEC 60335-2-6, EN/IEC 60335-2-31, EN/IEC 62233.
- Performance: EN/IEC 61591; ISO 5167-1; ISO 5167-3; ISO 5168; EN/IEC 60704-1; EN/IEC 60704-2-13; EN/IEC 60704-3; ISO 3741; EN 50564; IEC 62301. EN 60350-2;
- EMC: EN 55014-1; CISPR 14-1; EN 55014-2; CISPR 14-2; EN/IEC 61000-3-3; EN/IEC 61000-3-12. Recommendations for correct use in order to reduce the impact on the environment: When you start cooking, turn the device on at minimum speed, leaving it on for a few minutes when you have finished cooking. Increase the speed only if there is a large quantity of fumes and steam, using the Booster function only in extreme cases. To keep the odour reduction system running efficiently, replace the carbon filter/s when necessary. To ensure the high performance of the grease filter, clean it when necessary. To improve efficiency and minimise noise, use the maximum duct diameter indicated in this manual.

Use

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 minimal amount of water to reduce cooking time.
- Use a pressure cooker, as it further reduces the energy consumption and cooking time
- Place the pot in the centre of the cooking zone outlined on the hob.

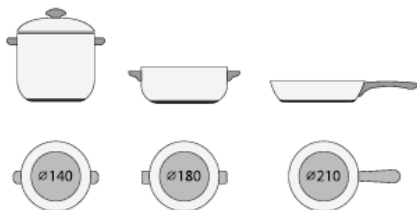
Selection of cooking vessels

	Iron oil frying pan
	Enamel cooking pot
	Iron pan
	Iron kettle
	Enamel stainless steel kettle
	Stainless steel pot
	Iron plate

You may have a number of different cooking vessels

1. This induction hob can identify a variety of cooking vessels, which you can test by one of the following methods: Place the vessel on the cooking zone. If the corresponding cooking zone displays a power level, then the vessel is suitable. If "U" flashes, then the vessel is not suitable for use with the induction hob
2. Hold a magnet to the vessel. If the magnet is attracted to the vessel is suitable for use with the induction hob. NB: The base of the vessel must contain magnetic material. It must have flat bottom with a diameter according to the table 1-below.
3. Use only ferromagnetic cookwares made from enameled steel, cast iron or stainless steel but compatible with induction
4. Use pans whose diameter of the ferromagnetic area (base of the pan) is in the range of dimensions in the table below.
(Table 1)
 - If you use smaller pots, performance could be affected
 - If you use pot with a diameter smaller than the one indicated in the table 1, pots may not be detected

According to the dimension of the zone you can use pots of different diameters as picture below:



5. If the ferromagnetic part covers only partially the base of the pan, only the ferromagnetic area will heat up, the rest of the base may not heat up a sufficient temperature for cooking.



6. If the ferromagnetic area is not homogeneous, but presents others material such as aluminum this may affect the heating up and the pan detection.

If the base of the pan is similar to the pictures below the pan could be not detected.



Using the hob

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.

Using the extractor fan

The extraction system can be used in two versions: external extraction and evacuation or as a filter with internal recirculation.



Extraction version

Fig. 14

The fumes are evacuated towards the outside through a series of pipes (bought separately) fastened to the supplied connecting flange.

The diameter of the exhaust pipe must be equivalent to the diameter of the connecting ring:

- for rectangular outlets 222 x 89 mm
- for circular outlets Ø 150 mm (*)

For more information, see the page relative to the extraction version in the illustrated part of this manual. Connect the product to wall-mounted exhaust pipes and holes with a diameter equivalent to the air outlet (connecting flange). Using wall-mounted exhaust pipes and holes with a smaller diameter may reduce the efficiency of extraction and drastically increase noise levels.

All responsibility in this regard is therefore denied.

- ⚠ Keep duct as short as possible.
- ⚠ Use ducting with the least possible number of curves (maximum angle: 90°).
- ⚠ Avoid drastic changes in the ducting diameter.



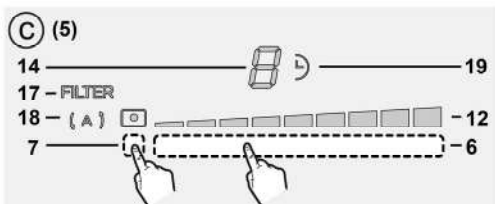
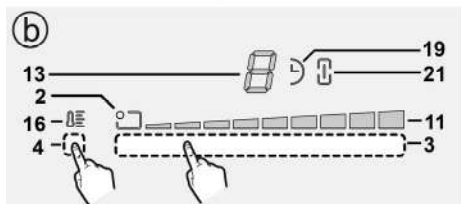
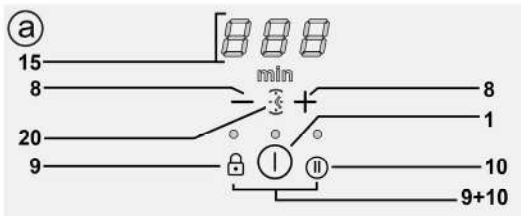
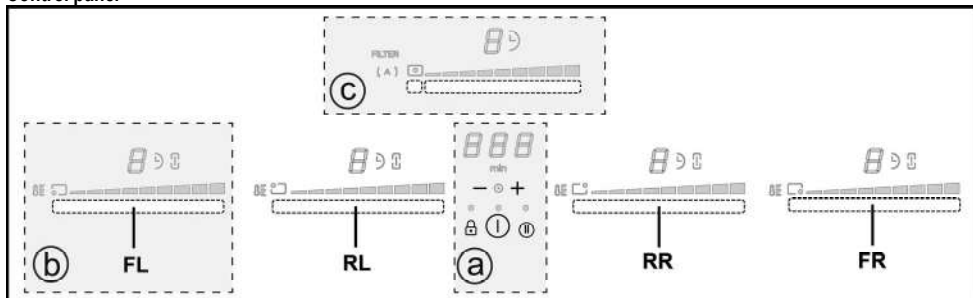
Filtration version

Fig. 13

The extracted air will be filtered in special grease filters and odour filters before being sent back into the room. The product is supplied with all that is required for the filter installation. In this configuration, we always recommend making an opening in the cabinet plinth to facilitate air recirculation. The product comes with a set of odour filters. For more information, see the page relating to accessories in the installation manual - Filter version.

Operation

Control panel



Keys

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

Display / LED

11. View Power Level
12. View extraction speed (power)
13. Cooking zone display
14. Extractor fan display
15. Timer display
16. Keep Warm Indicator
17. Filter assistance indicator
18. Automatic extraction function indicator
19. Timer indicator active
20. Minute Minder indicator active
21. Bridge indicator active

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 **"H"** 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	
Keep Warm 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 **"H"** symbol.

Operation

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

● Switch-on

Push (tap) **ON/OFF button of hob/extractor fan**

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 zones

Tap (press) onto the **Selection zone (3)** corresponding to the desired cooking zone.

● 9 Power Level

The hob features 9 power levels

Tap and swipe with your fingers onto the **Selection zone (3)**: to the right, to increase the power level; to the left to decrease the power level.

● Power Booster

The product features a supplementary power level (after level **9**), which remains active for 5 minutes, after which the temperature returns to the previously set value.

Tap and swipe with your fingers onto the **Selection zone (3)** (beyond the level **9**) and activate the Power Booster
The Power Booster level is shown on the display of the selected zone with the symbol **"P"**

● Bridge Zones

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

You can use both the **"Master"** front cooking zone and the corresponding **"Secondary"** cooking zone on 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 selection zones of the cooking zones that you want to use**
- the Bridge (21) indicator of the "Secondary" cooking zone lights up (21)
- use the Selection zone (3) of the "Master" cooking zone to set the operating Power Level
- to disable the Bridge Function all you have to do is to repeat the activation procedure

● Keep Warm

The Keep Warm is a control function that allows you to keep the heat at a constant temperature at an optimized power level; this feature is ideal for keeping ready meals warm. The Keep Warm function can be enabled by tapping the activation zone (4)

On the display of the zone active in Keep Warm mode will appear the symbol "L"

● Key Lock

The Key Lock allows you to lock the settings of the hob to prevent accidental tampering with the same, while leaving the set functions enabled.

Activation:

- push (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
- push and hold both (9) and the (10), an acoustic signal indicates that the function is active, and a "L" will appear on the 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 suction zone), even simultaneously.

At the end of the set period, the cooking zones (or extraction zone) will automatically shut down and the user will be informed by way of an acoustic signal.

Activation/Regulation of hob Timer function

- Select the cooking zone (power0)
- Press — + (8) to access the Timer function
- Set 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 count, it emits a beep (for 2 minutes; you can mute it by tapping — +), while the display (15) is flashing, showing the symbol "0.00".

Note: the symbol (19) appears beside the display of the cooking zone when the timer is active.

To switch-off the Timer:

- select the cooking zone
- set the value of the timer to "0", via —

Note: the function remains active if no other key is pressed in the meantime.

● Minute Minder

The Minute Minder function is a countdown independent of the cooking zones (and the extraction zone). The Minute Minder can be enabled by pushing — + (8).

Note : to set the Minute Minder function, follow the same steps as that applicable to the Timer-function.

When the timer has finished the count, it emits a beep (for 2 minutes; you can mute it by tapping — +), while the display (15) is flashing, showing the symbol "0.00".

Note: with the Minute Minder active, appears the symbol

(20)

● Pause

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

Activation:

- push (10)
- on display will appear a "||" (13).

To deactivate the function:

Note : this operation restores the hob conditions prior to the pause.

- push (10)
- within 10 seconds slide your fingers to the right along the Selection zone (3), corresponding to the desired cooking zone.

Note : if the operation is not performed during this time the pause function will remain active.

Note: if after 10 minutes, the Pause Function is not deactivated, the hob switches off automatically.

● **Recall**

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

Activation:

- **switch the cooktop on again**  within 6 seconds after shut-down
- **push**  within the next 6 seconds

● **Automatic Heat UP**

The Automatic Heat UP function allows you to bring the set power up to speed; with this function, we have the advantage of having a faster cooking, but without the risk of burning the food, because the temperature does not exceed that of the set level.

This function is available for power levels 1-8 .

Activation:

- push and hold the **Selection zone (3)**, the desired power
- on display appears a " (13).

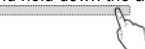
● **Power Management**

The Power Management function allows the product to be used while limiting its maximum consumption.

Note : the limit must be set when the hob is off, **without**

pressing the key , at the time of the hob's connection to the electrical network, or when the electrical network itself is reconnected, within the following 2 minutes.

To set the Power Management:

- push and hold the keys  + , until you hear a short beep
- simultaneously swipe onto the selection zones **FL and RL** , from left to right, then push and hold down the area corresponding to the last power level , until you hear a short beep

- the Timer (15) display shows the symbols "**CF6**", to indicate that it is possible to run the setup

-- then press key  and the timer display (15) will show

PHA

- the FL zone display shows the current setting**

0 = 7.4 KW

1 = 4.5 KW

2 = 3.1 KW

** by default, the limit is set to 7.4 KW

- to change the Power Management setting scroll on the FL

selection areas 

- to save the selection press the keys  + , for 1 second; a beep will be emitted to confirm the setting; the function will close.

USING THE EXTRACTOR FAN

● **Switch-on**

Push (tap)  **ON/OFF button of hob/extractor fan**

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.

● **Starting the extractor:**

Tap (push) the **Selection area (6)** to enable the hob

● **Extraction speed (power):**

The hob features 8 suction power levels

Tap and swipe with your fingers onto the **Selection zone (3)**: to the right to increase the suction speed (power) (0-8); to the left to decrease the suction speed (power) (8-0);

● **Suction Power Booster**

The product is equipped with two additional suction speed (power) levels (in addition to the level 

- Tap and swipe with your fingers the **Selection area (3)** (in addition to level  and activate the Suction Power Booster

level 9 : remains active for 15 minutes

level 10 : remains active for 15 minutes

after that the power returns to level 8

Note: the active Suction Power Booster function is indicated on the display (13) of the selected cooking zone with the symbol "".

● **Timer**

Activation/Regulation of Timer function for the extractor fan

- Select the extractor fan.
- Push  +  (8) to access the Timer function (at any speed)
- Set the duration of the Timer:
press the selector , to increase the automatic shut-down time
push the selector , to decrease the automatic shut-down time
display (15) will show the countdown,

Note: the symbol  (19) appears beside the display of the extractor fan

When the timer has finished the count, it emits a beep (for 2 minutes; you can mute it by tapping  + , while the display (15) is flashing, showing the symbol "".

To switch-off the Timer:

- select the **Selection zone (6)**

• set the value of the timer to "0", via  , via 

Note: the function remains active if no other key is pressed in the meantime.

● Activation of filter saturation indicators

These indicators are normally deactivated

(for both the grease filter and the activated carbon filter)

To activate them, proceed as follows:

- switch on the extractor hob by means of  ;
- with the suction motor and the cooking zones turned off, push and hold down the **Selection area (7)**:

the LED "FILTER" (17) turns on at low brightness
the display (14) of the extractor fan shows the letter "G" – to proceed with the activation of the **grease filter** saturation indicator –

Note : push the **Selection zone (7)** again to display (14) the letter "F" and proceed the **odour carbon filter Active**

- push the **Selection zone (6)**, the LED "FILTER" (17) switches to high brightness, then, after 10 seconds, it turns off and indicates that the **ACTIVATION** was completed.

● Deactivation of filter saturation indicators

repeat the operation described above for activation;

- the LED "FILTER" (17) switches to low brightness, then, after 10 seconds, it turns off to indicate that **DEACTIVATION** was completed.

● Filter saturation indicator

The hood indicates when it is necessary to perform maintenance on the filters:

Grease filter

the LED "FILTER"(17) turns on
the display (14) shows the symbol "G" (for 10 seconds from switching on)

Activated carbon odour filter

the LED "FILTER"(17) flashes;
the display (14) shows the symbol "F" (for 10 seconds from switching on)

● Reset filter saturation

After having serviced the filters (both the grease and/or the odour activated carbon filters) press and hold the **Selection Area (7)**:

The LED "FILTER" goes out and the indicator count is restarted.

Note: Repeat the operation if both filters signals are displayed simultaneously.

● Automatic operation

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 push the **Selection zone (7)**, the LED "(A)" (18) lights up to show that the hood is working in this mode.

Power tables

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

Maintenance

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. 25

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

Fig. 26

Cleaning the metal grille:

The grille must be washed by hand with hot water and neutral detergent, then dried thoroughly to prevent oxidation.

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

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 discolour, but its filtering characteristics remain unchanged.

Fig. 24

Activated Carbon Filter - Ceramic

(Only for Filtration Version)

Traps unpleasant odours generated by cooking.

The product comes with a set of odour filters. The saturation of the odour filters can occur after somewhat prolonged use depending on the type of cooking and how regularly the grease filter is cleaned. The odour filters can be thermally regenerated every 2/3 months in an oven pre-heated to 200°C for 45 minutes. The correct regeneration of the filter ensures that it can constantly filter efficiently for 5 years.

Fig. 22-23