



Instruction manual for hob

Model code: C896IBK



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SAFETY

Precautions before using

- This appliance is adapted for the following markets: EN
- Unpack all the materials.
- The installation and connecting of the appliance have to be done by approved specialists. The manufacturer can not be responsible for damage caused by building-in or connecting errors.
- To be used, the appliance must be well-equipped and installed in a kitchen unit and an adapted and approved work surface.
- This domestic appliance is exclusively for the cooking of food, to the exclusion of any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass.
- Before using the appliance, check the placement of all the elements of the burners.
- Do not change or alter the appliance.
- The cooking plate can not be used as freestanding or as working surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use any extension cable to connect it.
- The appliance can not be used above a dishwasher or a tumble-dryer: steam may damage the electronic appliances.
- The appliance is not intended to be operated by means of external timer or separate remote control system.

Using the appliance

- Switch the heating zones off after using.
- Never use the gas burner if the flame is unstable.
- Keep an eye on the cooking using grease or oils: that may quickly ignite.
- Be careful not to burn yourself while or after using the appliance.
- Make sure no cable of any fixed or moving appliance contacts with the glass, the hot saucepan, or the hot gas burner.

- Magnetically objects (credit cards, floppy disks, calculators) should not be placed near to the engaged appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- In general do not place any metallic object except heating containers on the glass surface. In case of untimely engaging or residual heat, this one may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This is supposed to become very hot and catch fire.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.

Precautions not to damage the appliance

- Raw pan bottoms or damaged saucepans (not enamelled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not put or leave empty saucepans on the vitroceramic hobs.
- Sugar, synthetic materials or aluminium sheets must not contact with the heating zones. These may cause breaks or other alterations of the vitroceramic glass by cooling: switch on the appliance and take them immediately out of the hot heating zone (be careful: do not burn yourself).
- **WARNING:** Danger of fire: do not store items on the cooking surface **or on the burner.**
- Never place any hot container over the control panel.

- If a drawer is situated under the embedded appliance, make sure the space between the content of the drawer and the inferior part of the appliance is large enough (2 cm). This is essential to guaranty correct ventilation.
- Never put any inflammable object (ex. sprays) into the drawer situated under the vitroceramic hob. The eventual cutlery drawers must be resistant to heat.

Precautions in case of appliance failure

- Warning: If you smell gas, Open windows and doors, and extinguish any open flame. Do not touch electrical switches and call your gas supplier immediately.
- If a defect is noticed, switch off the appliance and turn off the electrical supplying.
- If the ceramic glass is cracked or fissured, you must unplug the appliance and contact the after sales service.
- Repairing has to be done by specialists. Do not open the appliance by yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Special precautions related to gas

- This appliance is adapted for the following markets: EN
- This appliance is certified for the following categories: II2H3+
- This appliance is from the class 3.
- The gas connection must be performed by a qualified person.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.

- The use of a gas cooking appliance results in the production of heat, moisture, and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation open or install a mechanical ventilation device (mechanical extractor hood).
- Caution accessible parts may be hot when the hob is in use. Young children should be kept away.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

Other protections

- Note sure that the container pan is always centred on the cooking zone or the pan supports. The bottom of the pan must have to cover as much as possible the cooking zone.
- For the users of pacemaker, the magnetic field could influence its operating. We recommend getting information to the retailer or of the doctor.
- Do not to use aluminium or synthetic material containers: they could melt on still hot cooking zones.
- **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.



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



DESCRIPTION OF THE APPLIANCE

Technical characteristic

| | |
|---|----------------|
| Type | C896IBK |
| Total power | 7400 W |
| Energy consumption for the induction hob EC _{hob} ** | 175.3 Wh/kg |
| Left heating zone (Gas) | DUAL |
| Nominal power* | 5000 W |
| Rear middle heating zone | Ø 215 mm |
| Minimum detection | Ø 100 mm |
| Nominal power* | 2300 W |
| Booster power* | 3000 W |
| Standardised cookware category** | D |
| Energy consumption EC _{cw} ** | 178 Wh/kg |
| Front middle heating zone | Ø 175 mm |
| Minimum detection | Ø 90 mm |
| Nominal power* | 1100 W |
| Booster power* | 1400 W |
| Standardised cookware category** | B |
| Energy consumption EC _{cw} ** | 177.3 Wh/kg |
| Rear right heating zone | Ø 175 mm |
| Minimum detection | Ø 90 mm |
| Nominal power* | 1100 W |
| Booster power* | 1400 W |
| Standardised cookware category** | B |
| Energy consumption EC _{cw} ** | 177.3 Wh/kg |
| Front right heating zone | Ø 215 mm |
| Minimum detection | Ø 100 mm |
| Nominal power* | 2300 W |
| Booster power* | 3000 W |
| Standardised cookware category** | C |
| Energy consumption EC _{cw} ** | 168.4Wh/kg |

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

** calculated according to the method of measuring performance (EN 60350-2).

Gas characteristics

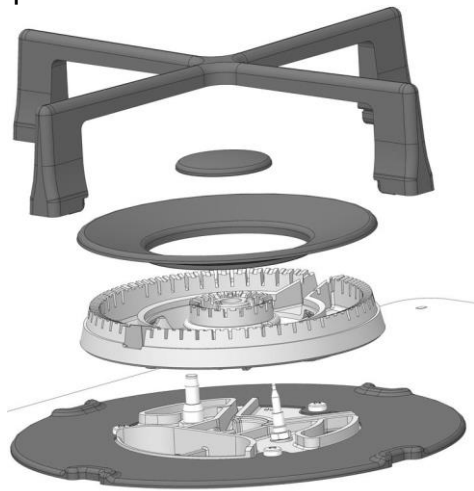
| Burner Type | Configuration | GAS | Min power (KW) | Max power (KW) | Gas Flow (L/H) | | Gas Flow (gr/H) only for lpg | |
|-------------|---------------|---------------|----------------|----------------|----------------|-----|------------------------------|-----|
| | | | | | Min | Max | Min | Max |
| DUAL | C0 | G30 / 28 MBAR | 0,3 | 4,2 | 8 | 125 | 20 | 315 |
| | C0 | G31 / 37 MBAR | 0,3 | 4,3 | 11 | 165 | 21 | 308 |
| | C1 | G20 / 20 MBAR | 0,3 | 5 | 25 | 470 | | |

Gas burners

Burner Mounting

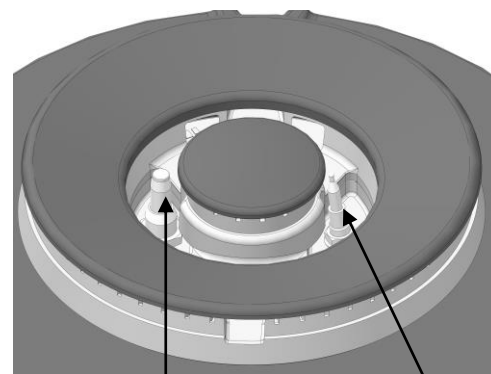
It is essential to ensure that all the burner parts and pan supports are properly assembled on the appliance to work correctly. A blue and stable flame shows the proper burner operation.

Do not remove the burner caps during the use. Place all the elements of the burner like in the below picture:



Safety system

Each burner is equipped with a safety system (thermocouple) and an ignition system. The ignition starts automatically once a power level is selected on the cooking zone. If the flame goes accidentally out the ignition will start again. These two elements must remain very clean.



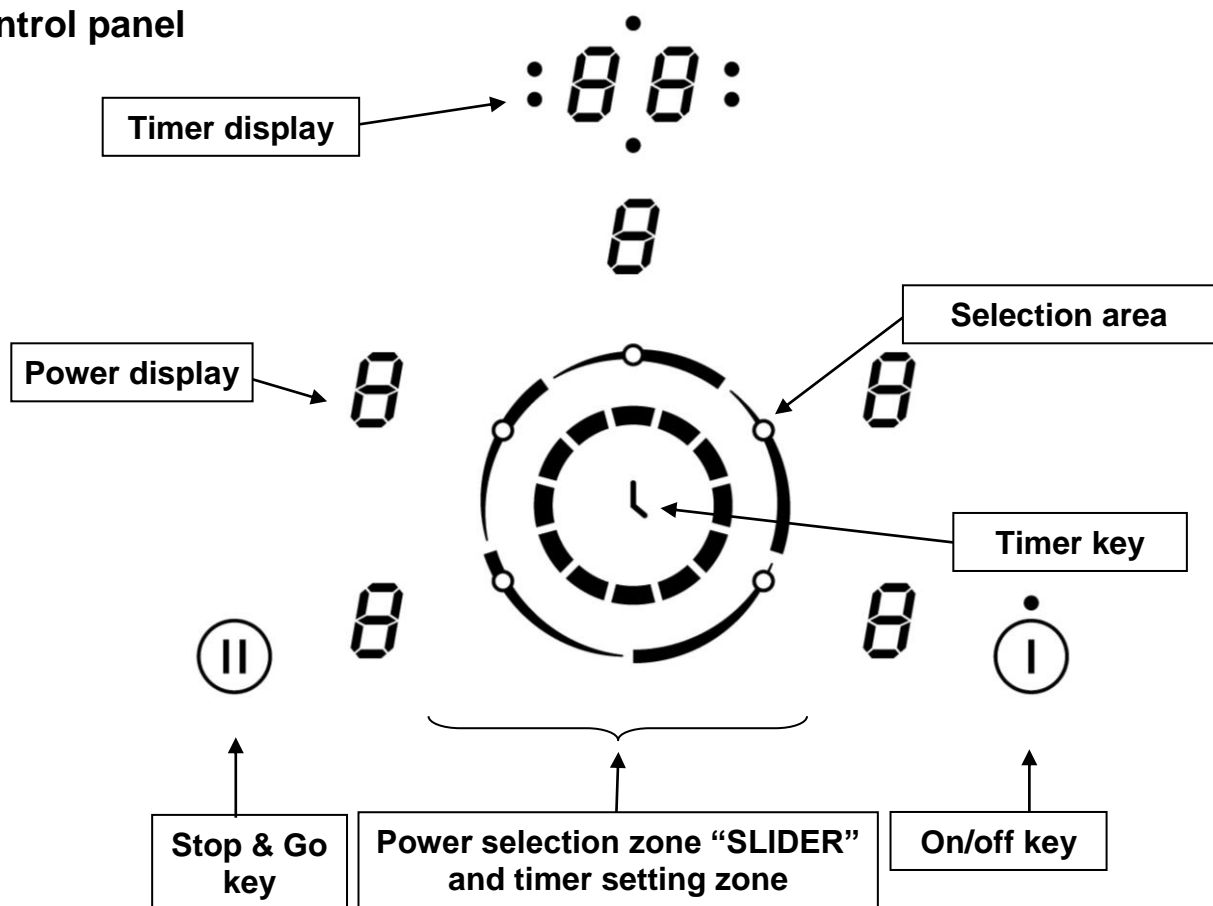
Igniter

Thermocouple

Please note:

- The ignition device should not be operated for more than 10 seconds.
- If a burner does not ignite or turns off accidentally, switch the burner of "0" position, and wait for one minute before attempting to reignite the burner.

Control panel



USE OF THE APPLIANCE

Sensitive touch

Your ceramic hob is equipped with electronic controls with sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a "beep" sound.

In the case of a general use press only one key at the same time.

Display

| <u>Display</u> | <u>Designation</u> | <u>Description</u> |
|----------------|--------------------|---------------------------------|
| 0. | Zero | The heating zone is activated. |
| 1...9 | Power level | Selection of the cooking level. |
| U | No pan detection | No pan or inadequate pan. |
| A | Heat accelerator | Automatic cooking. |
| E | Error message | Electronic failure. |
| H | Residual heat | The heating zone is hot. |
| P | Power | The boosted power is activated. |
| L | Locking | Control panel locking. |
| U | Keep warm | Maintain automatically of 70°C. |
| II | Stop&Go | The hob is in pause. |

Ventilation

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

STARTING-UP AND APPLIANCE MANAGEMENT

Before the first use

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

Induction principle

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

Of course, the pan has to be adapted:

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

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

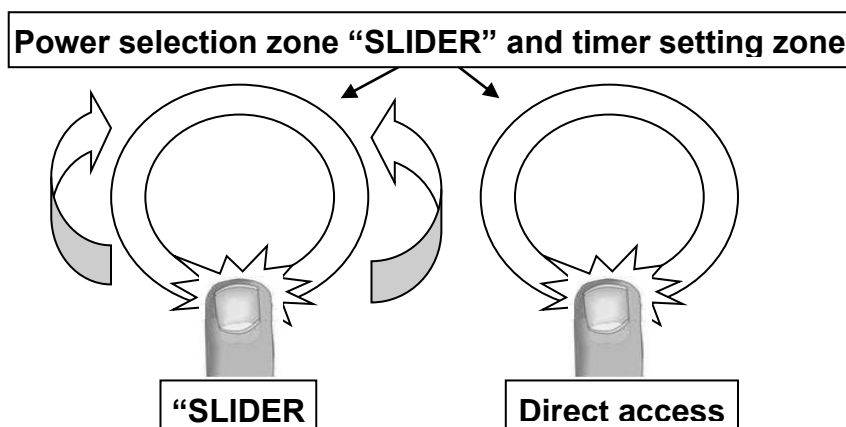
If the pan is not adapted to the induction hob the display will show [U].

Power selection zone "SLIDER" and timer setting zone

Select the cooking zone. The display corresponding to the selected zone will be highlighted.

While the zone is activated (for a few seconds), you can adjust the power, either by sliding your finger on the slider, or by direct access.

To adjust the power of another cooking zone, wait until the previous zone is no longer activated (the highlighted display becomes normal).



Starting-up

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

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|---------------|----------------------|--------------------|
| To start | Press key [①] | [0] are blinking |
| To stop | Press key [①] | Nothing or [H] |

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

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|------------------------------|---|----------------------------------|
| Zone selection | Press on the “SLIDER” across from the desired zone | [0] and control light on |
| To set (adjust the power) | Slide on the “SLIDER” to the right or to the left | [0] to [9] |
| To stop | Slide to [0] on “SLIDER” or press on [0] | [0] or [H] [0] or [H] |

If no action is made within 20 seconds, the electronics returns in waiting position.

Pan detection

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

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

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

Residual heat indication

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

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

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

Booster function (only induction)

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

If this function is activated the heating zones work during 10 minutes with an ultra-high power.

Booster is foreseen for example to heat up rapidly big quantities of water.

- **Start-up / Stop the booster Power function:**

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|----------------------|---|-------------------------------|
| Zone selection | Press on the “SLIDER” across from the desired zone | [0] and control light on |
| Start up the Booster | Slide on the “SLIDER” | [0] to [P] |
| Stop the Booster | Slide on the “SLIDER” | [P] to [0] |

- **Power management:**

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

Heating zone selected
[P] is displayed

The other heating zone: (example: power level 9)
[9] goes to [6] or [8] depending the type of zone

Timer

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

- **Setting and modification of the cooking time:**

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|--|--|-----------------------------|
| Zone selection | Press on the "SLIDER" across from the desired zone | [0] and control light on |
| Select the power level | Slide on the "SLIDER" | [1] to [9] |
| Select « Timer » | Press on the [\curvearrowright] | [00] |
| Set the tens | Press on the [\curvearrowright] | [10, 20, 30, ...] |
| Set the units | Slide on the "SLIDER" | [31, 32, 33, 34, 35, ...] |
| The time is confirmed, and the cooking starts. | | |

- **To stop the cooking time:**

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|----------------------|--|----------------------------|
| Zone selection | Press on the "SLIDER" across from the desired zone | [0] and control light on |
| Select « Timer » | Press on the [\curvearrowright] | [00] |
| Deactivate « Timer » | Slide on the "SLIDER" to [0] | [00] |

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

As soon as the selected cooking time is finished the timer displays blink [00] and a sound rings. To stop the sound and the blinking it is enough to press the key [\curvearrowright].

- **Egg timer function:**

Example for 29 minutes:

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|----------------------|--------------------------------------|----------------------------|
| Activate the hob | Press display [\curvearrowright] | Zone control lights are on |
| Select« Timer » | Press display [CL] | [00] |
| Set the units | Slide on the "SLIDER" to [9] | [0 fixed] [9 blinking] |
| Valid the units | Press display [09] | [0 blinking] [9 fixed] |
| Set the tens | Slide on the "SLIDER" to [2] | [2 blinking] [9 fixed] |
| Valid the tens | Press display [29] | [29] |

After a few seconds the control light stops blinking.

As soon as the selected cooking time is finished the timer displays blink [00] and a sound rings. To stop the sound and the blinking it is enough to press the display [00]. The hob switches off.

Stop&Go function

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

- **Startup/stop the pause function:**

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|----------------------|--|---|
| Engage pause | Press [II] key during 2s | Displays [II] in the heating zone displays |
| Stop the pause | Press [II] key during 2s Press another touch or slide on the "SLIDER" | Pause control light is blinking Pause control light is off |

Control panel Locking

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

- **Lock:**

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|----------------------|---|----------------------------|
| Start | Press [①] key | [0] or [H] on displays |
| Hob locking | Press on key [II] and keep your finger on this key, with your other finger press 3 times on key [ʌ] | [L] on displays |

- **Unlock:**

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|---|---|----------------------------|
| Start | Press [①] key | [L] on displays |
| In the 5 seconds after start: Unlocking the hob | Press on key [II] and keep your finger on this key, with your other finger press 3 times on key [ʌ] | [0] or [H] on displays |

CONVERT THE APPLIANCE TO ANOTHER TYPE OF GAS

The conversion to another type of gas must be performed by a qualified Technician.
This cooktop can be used with different type of gas (conversion kit sold separately):

- G20/20mbar
- G30/28-30mbar
- G31/37mbar

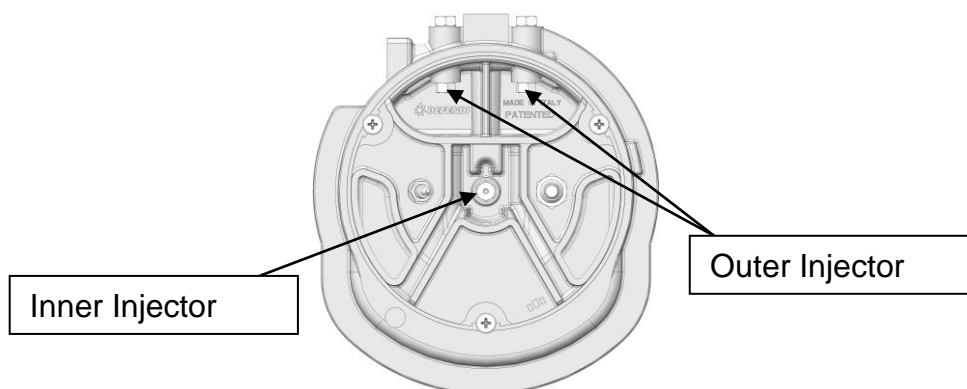
Modification of the type of gas in the user interface:

This process must be done in the 2 minutes after connection of the hob to the electrical network.

- 1) Do not switch on the hob. Press the [start and stop key] and hold it down.
- 2) With your other hand press the timer key, a short beep is done. Release the timer key.
- 3) Slide on the slider with your finger to follow the illuminated half ring from the right to the left. Remove your fingers from the user interface, a double beep means an error occurred. Procedure has to be started again. If no further action is done, the menu is left after 2 min
- 4) The configuration is shown on the two left 7 segment displays. Now you must choose the right gas configuration that matches to your gas network:
C0: G30/28mbar – G31/37mbar
C1: G20/20mbar
Touch slider to increase gas configuration from 0 to F
- 5) Touch timer key to confirm the gas configuration.

Injector type for each gas

After choosing the gas configuration on the user interface you must replace the injectors according the table below.



| Burners | | Injectors | | |
|---------|-------|-----------|------------|---------|
| | | G20 | G30 | G31 |
| | | 20 mbar | 28-30 mbar | 37 mbar |
| Dual | Inner | 70 | 46 | 46 |
| | Outer | 115 | 72 | 72 |

Once you have replaced the injector, the sticker attached with the conversion kit has to be applied on the hob, near the gas supply inlet. Cover the old gas label that is factory fitted.

COOKING ADVICES

Pan quality (for induction)

Adapted materials: steel, enamelled steel, cast iron, ferromagnetic stainless-steel, aluminum with ferromagnetic bottom.

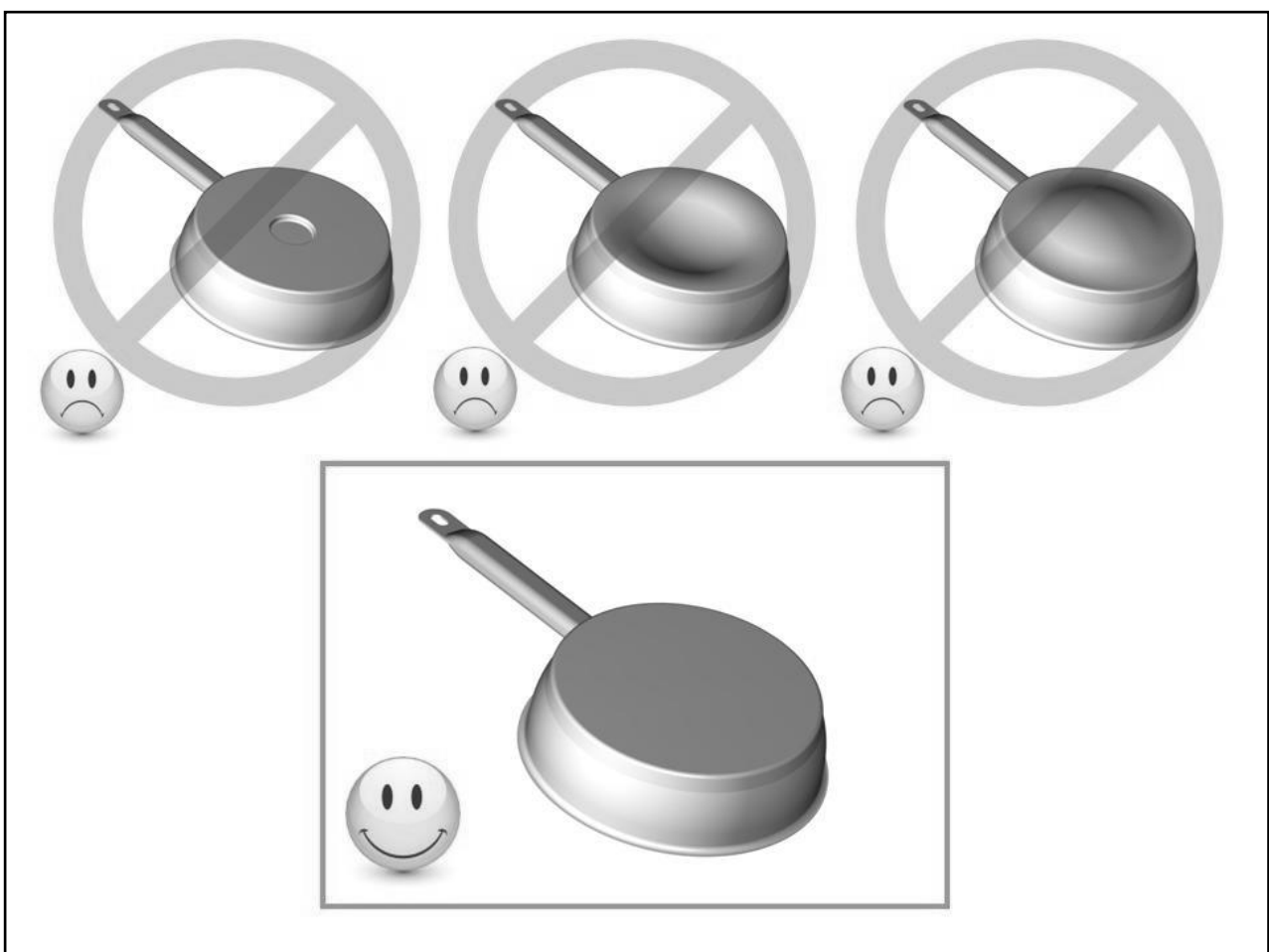
Not adapted materials: aluminium and stainless-steel without ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.

The manufacturers specify if their products are compatible induction.

To check if pans are compatibles:

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

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



Pan dimension for induction

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

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

Pan dimension for gas

The gas combustion requires oxygen. If the pan is too large, the oxygen reaches hardly the burner and the performance will be reduced.

| Type de bruleurs | Dimensions de la casserole |
|------------------|----------------------------|
| Dual (5 KW) | 220-300 mm |



Examples of cooking power setting

(the values below are indicative)

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

MAINTENANCE AND CLEANING

Switch off the appliance before cleaning.

Do not clean the hob when the glass is too hot: **risk of burns.**

- Remove small spots with a damp cloth using washing-up liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Grids, burner caps and burners can be removed to be cleaned.
- Thermocouples and igniters must be cleaned frequently in order to ensure correct operation.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must be avoided at all costs.
- Never use steam cleaner or high-pressure washer.
- Do not use objects that might scratch the ceramic glass.
- Ensure that the pan is dry and clean and that there is no dust on your ceramic hob or on the pan. The use of rough saucepans will scratch the surface or the pan support.
- Spillages of sugar, jam, jelly, etc. must be removed immediately to prevent a damaged surface.
- Do not use knives, scrapers or similar implements to clean the point where the glass meets the burners.
- Always dry the burner and pan supports completely. Water droplets or damp patches on the hob at the start of cooking may damage the enamel.

WHAT TO DO IN CASE OF A PROBLEM

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

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

The control panel displays [U]:

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

The control panel displays [E]:

- Disconnect and re-plug the hob.
- Call the After-sales Service.

One or all cooking zone cut-off:

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

Continuous ventilation after cutting off the hob:

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

The automatic cooking system doesn't start-up:

- The cooking zone is still hot [H].
- The highest power level is set [9].

The control panel displays [L]:

- Refer to the chapter control panel locking page.

The control panel displays [U]:

- Refer to the chapter "Keep warm".

The control panel displays [II]:

- Refer to the chapter "Pause".

The control panel displays [A] or [Er03]:

- An object or liquid covers the control keys. The symbol disappears as soon as the key is released or cleaned.

The control panel displays [E2]:

- The hob is overheated, let it cool and then turn it on again.

The control panel displays [E3] ou [E7]:

- The pan is not adapted, change the pan.

The control panel displays [E6]:

- Defective network. Control the frequency and voltage of the electrical network.

The control panel displays [E8]:

- The air inlet of the ventilator is obstructed, release it.

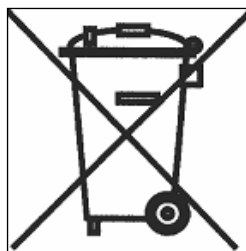
The control panel displays [E C]:

- Configuration error. Set the table again, referring to the chapter "The [E 4] appears."

If one of the symbols above persists, call the SAV.

ENVIRONMENT PRESERVATION

- The materials of packing are ecological and recyclable.
- The electronic appliances are composed of recyclable, and sometimes harmful materials for the environment, but necessary to the good running and the safety of the appliance.



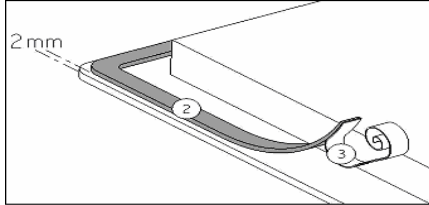
- Don't throw your appliance with the household refuses
- Get in touch with the waste collection centre of your commune that is adapted to the recycling of the household appliances.

INSTALLATION INSTRUCTIONS

The installation comes under the exclusive responsibility of specialists.
The installer is held to respect the legislation and the standards enforce in his home country.

How to stick the gasket:

The gasket supplied with the hob avoids all infiltration of liquids in the cabinet.
His installation has to be done carefully, in conformity of the following drawing.



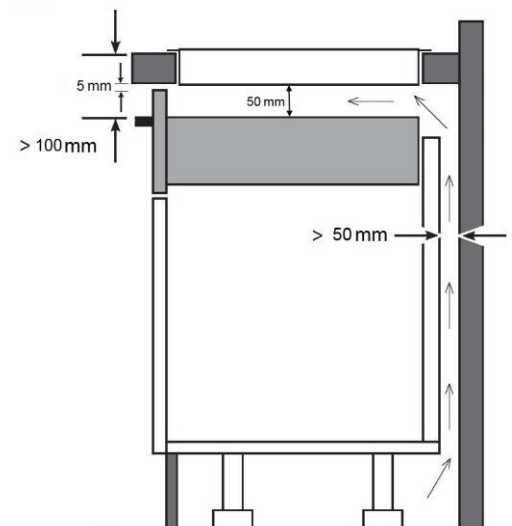
Stick the gasket (2) two millimeters from the external edge of the glass, after removing the protection sheet (3).

Fitting - installing:

The cut-out sizes are:

| Reference | Cut-size |
|-----------|--------------|
| C896IBK | 750 x 490 mm |

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



ELECTRICAL CONNECTION

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

Caution!

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

Connect always the earth wire.

Respect the connection diagram.

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

CONNECTION OF THE HOB FOR:

| Mains | Connection | Supply cord | Supply cord | Circuit braker |
|---------------|--------------|-------------------------|----------------------------|----------------|
| 230V~ 50/60Hz | 1 Phase + N | 3 x 2,5 mm ² | H 05 VV - F H 05 RR - F | 25 A * |
| 400V~ 50/60Hz | 2 Phases + N | 4 x 1.5 mm ² | H 05 VV - F H 05 RR - F | 16 A * |

* calculated with the simultaneous factor following the standard EN 60 335-2-6

Connection of the hob

Setting up the configurations:

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

Monophase 230V~1P+N

Put a bridge between terminal 1 and 2.

Attach the earth to the terminal "earth", the neutral N to terminal 4, the Phase L to one of the terminals 1 or 2.

Biphase 400V~2P+N

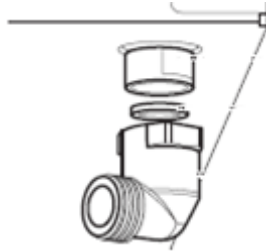
Attach the earth to the terminal "earth", the neutral N to terminal 4, the Phase L1 to the terminal 1 and the Phase L2 to the terminal 2.

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

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

GAS CONNECTION

- These instructions are for qualified technicians, installation of equipment must be in line with the relevant national standard.
- The main gas inlet of the hob is a G ½ screw thread.
- To save space you can use a ½ male cylindrical adaptor like on the below picture (not supplied with the hob).



- All works must be carried with electricity supply disconnected.
- The rating label on the hob shows the type of gas with which it is designed to be used. Connection to the mains gas supply or gas cylinder should be carried out after having checked that it is regulated for the type of gas with which it will be supplied. If it is not correctly regulated see the instructions in the following manual the paragraphs to change gas settings.
- For liquid gas (cylinder gas) use pressure regulators which comply with the relevant national standards.
- Use only pipes, washers and sealing washers which comply with the relevant national standards
- When connecting the hob to the gas supply via use of flexible hoses please ensure that the maximum distance covered by the hose does not exceed 2 metres.
- The flexible tube shall be fitted in such a way that it cannot come into contact with a moveable part of the housing unit and does not pass through any space where it may become crushed/kinked or damaged in any way.

CE Declarations of Conformity



This appliance has been manufactured to the strictest standards and complies with all applicable legislation, Low Voltage Directive (LVD) and Electromagnetic Compatibility Directive (EMC).

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