

User manual  
Extractor hob



## EN 1. ⚠ SAFETY INFORMATION

### ⚠ WARNING!

READ CAREFULLY AND KEEP IT FOR FUTURE REFERENCE!

### 1.1 General

The manufacturer cannot be held liable for any damage resulting from failure to follow the safety instructions and warnings.

Damage caused by incorrect connection, incorrect fitting, or incorrect use is not covered by the warranty.

### ⚠ HOT SURFACE!

This appliance and the accessible parts will become hot during use. Do not touch hot parts. Keep children younger than 8 away from the appliance unless they are under continuous supervision.

### ⚠ DANGER OF FIRE!

- WARNING: Danger of fire: do not store items on the cooking surfaces.
- WARNING: Cooking with fat or oil on a hob without supervision can be dangerous and can lead to a fire.
- NEVER try to extinguish a fire with water. Instead, switch the appliance off and then cover the flames with, for example, a lid or a fire blanket.

### NOTE!

CAUTION! The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

### ⚠ WARNING!

Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the appliance manufacturer in the instructions for use as suitable or hob guards incorporated in the appliance. The use of

inappropriate guards can cause accidents.

- If a drawer underneath the appliance is permitted (see the installation instructions), without an intermediate bottom, this should not be used to store highly flammable objects/materials.

Ensure that there is adequate clearance of a few centimetres between the bottom of the hob and the contents of any drawers.

- The hob is only to be used for the preparation of food.
- This appliance is only designed for household use.
- Do not warm closed tins on the hob. There will be a build-up of pressure that will cause tins to explode. You might get injured or scalded.
- Never cover the appliance with a cloth or something similar. If the appliance is still hot or is switched on, there is a risk of fire.
- Do not use the appliance as a worktop. The appliance may accidentally be switched on or still be hot, which means objects could melt, become hot or catch fire.
- Do not use the appliance in temperatures below 5 °C.
- The appliance should not be placed or used outdoors.
- When you use the hob for the first time, you will notice a “new smell”. Don’t worry, this is normal. If the kitchen is well ventilated, the smell will soon disappear.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Never open the casing of the appliance.
- In connection with electrical safety, the appliance shall not be cleaned with high-pressure cleaners or steam cleaners.
- The ceramic top is extremely strong but not unbreakable. For example, a spice jar or sharp utensil falling on it could cause it to break.
- If you decide to discontinue using the appliance because of a fault, we recommend you cut off the cable after removing the plug from the plug socket. Take the appliance to your municipality’s waste disposal site.

## **⚠ WARNING!**

### **Ceramic glass plate broke**

- Shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply.
- Do not touch the appliance surface.
- Do not use the appliance.

## **⚠ WARNING!**

### **Households with children and people with special needs**

This appliance can be used by children aged 8 years and over, as well as by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge, provided they are supervised and instructed in the safe use of the appliance and understand the hazards involved.

- Do not allow children to play with the appliance.
- Do not allow children to clean or maintain the appliance unless supervised.
- Do not keep objects that children might find interesting in cupboards above or behind the appliance.
- The cooking zones/burners heat up during use and stay hot for a while afterwards. Keep young children away from the hob during and immediately after cooking.

### **1.2 Induction hob with integrated extractor**

- Do not place metal objects such as knives, forks, spoons, and lids on the surface of the cooking hob; they may become hot.
- As soon as you remove the pan from the hob, the cooking process will stop automatically. Get into the habit of switching off the cooking zone or hob manually to avoid unintentionally switching on the appliance.
- After use, switch off the hob element using the controls and don't rely only on the pan detector.
- Remember that if the hob is used on a high setting the heating time will be very short. Do not leave the hob unattended if you are using a zone in a high setting.
- When the induction hob is in use, keep objects that are

sensitive to magnetic fields (credit cards, bank cards, discs, watches and similar items) away from the hob. We advise anyone with a pacemaker to consult their cardiologist first.

- 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.

### ⚠ WARNING!

Life-threatening, the danger of poisoning through back-drafting of combustion gasses!

- Never use the appliance to extract air while using a cooker that consumes air from the room, unless the room is sufficiently ventilated. Cooking appliances that consume air in the room (such as equipment that heats using gas, oil, wood or coal, geysers, hot water appliances) draw the combustion air out of the room and carry these gasses outside via the outlet (eg. chimney).

In combination with an activated cooker hood, the air is withdrawn from the kitchen and the adjacent rooms. This creates negative pressure if there is insufficient air supply. Poisonous gasses from the chimney or outlet channel are then back drafted into the living area.

- Always provide adequate ventilation!
- When the extraction unit and appliances supplied with energy other than electricity are simultaneously in operation, the negative pressure in the room must not exceed 4 Pa ( $4 \times 10^{-5}$  bar).
- Local regulations concerning the discharge of air have to be fulfilled.

### ⚠ ELECTRIC SHOCK!

Avoid the risk of electric shock; make sure the appliance is switched off before cleaning the appliance.

- Do not use the extraction unit if the grease filter has not been fitted properly!
- To prevent hot fat from catching fire, you should only deep-

fry under continuous supervision.

- Clean the filters on time.
- Follow the instructions in the manual for cleaning or replacing the grease filters and/or carbon filters!

### **⚠ DANGER OF FIRE!**

- There is a risk of fire if the instructions for cleaning or replacing grease filters and/or carbon filters are not followed.
- Grease deposits in the metal grease filters can cause a fire. Never flambé on a cooking zone with the extractor switched on. The high flames can cause a fire. Always use the appliance with the metal grease filter. Clean the grease filter regularly.
- Overheated fat or oil can start a fire. Always supervise the heating of fat and oil. Never extinguish a fire with water; always use a fire blanket, lid or plate.

## **2. SAFETY INSTRUCTIONS**

### **2.1 Installation**

#### **⚠ WARNING!**

This appliance should only be connected by a registered installer.

If the safety instructions and warnings are not followed, the manufacturer cannot be held responsible for any resulting damage.

- This appliance should only be connected by a registered installer.
- Prior to installation, ensure that the local distribution conditions (voltage, frequency, nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- The voltage, frequency, power, type of gas and the country for which the appliance has been designed are shown on the appliance rating plate.
- Check the appliance for transport damage. Do not connect a damaged appliance.
- The walls and the worktop surrounding the appliance must be heat resistant up to at least 105 °C.
- The worktop into which the hob is fitted should be flat.
- Extraction hoods and other appliances that

extract cooking vapours can affect the safe operation of appliances that burn gas or other fuel (including those in other rooms) by backflowing combustion gases. These gases can potentially lead to carbon monoxide poisoning. After installing an extraction hood or other vapour extractor, the operation of appliances with flue gas extraction must be tested by a competent person to ensure that the combustion gases do not flow back.

### **2.2 Electrical connection**

#### **⚠ ELECTRIC SHOCK!**

This appliance must be earthed.

- The electrical connection must comply with national and local regulations.
- For class I appliances, check that your home's electrical system provides proper earthing.
- The wall plug socket and plug should always be accessible.
- If a stationary appliance is not fitted with a supply cord and a plug, or with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage

category III conditions, the means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules. This is also applicable for appliances with a supply cord and plug when the plug is not accessible after installing the appliance. Using an omnipolar switch with a contact separation of at least 3 mm fitted in the fixed wiring will fulfil this requirement.

- The supply cord must hang freely and should not be fed through a drawer.
- For connecting, use an approved cable with the correct cable diameters appropriate for the connection. The cable casing should be made of rubber (preferably of the H05V2V2 or H07V2V2 type).
- Before connecting the appliance, make sure

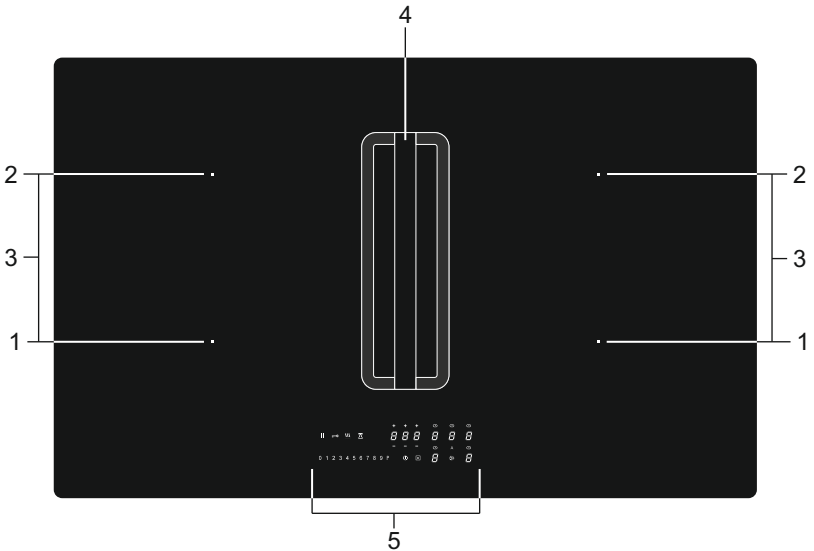
the voltage indicated on the rating plate conforms to the voltage in your power mains.

- The connection should be adjusted to the current and fuses.
- The appliance should not be connected to the mains via a multi-plug adapter or extension cable, as the safe use of the equipment cannot be guaranteed.
- After installation, the parts carrying electrical current and insulated parts shall be protected against contact.

• **⚠ WARNING!**

Failure to use screws or fasteners for installation as described in the installation instructions may result in electric shock.

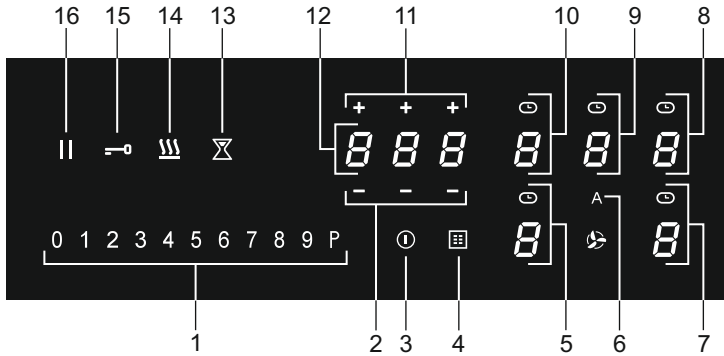
### 3. DESCRIPTION



1. Cooking zone front 210 x 190 mm / 2.1 kW (boost 3.0 kW)
2. Cooking zone rear 210 x 190 mm / 2.1 kW (boost 3.0 kW)
3. Connected cooking zones 21 x 39 cm / 3.7 kW
4. Extractor
5. Control panel



## 4. CONTROL PANEL



1. Slider control for inductor and extractor
2. Minus key timer
3. On/Off key
4. Grease filter symbol
5. Cooking zone front left and timer symbol
6. Automatic extraction mode
7. Cooking zone front right and timer symbol
8. Cooking zone rear right and timer symbol
9. Extraction key and timer symbol
10. Cooking zone rear left and timer symbol
11. Plus key timer
12. Timer display
13. Minute minder key
14. Keep warm key
15. Lock key
16. Pause and recall key

## 5. DISPLAY

### Cooking zone



Power level; 1 = low level / 9 = high level.



Boost level active.



No (suitable) pan on cooking zone (pan detection symbol).



Residual heat indicator; The hob has a residual heat indicator for each cooking zone to show those which are still hot. Although the hob is switched off, the indicator 'H' will remain on for as long as the cooking zone is hot! Avoid touching them when this indicator is lit.

**Danger! Risk of burns.**



Child safety lock active.



Automatic heat-up function active.



Keep warm function active.



Pause function active.



Connected Bridge induction zones active.



Timer active.

## Extractor unit



Extractor speed level: 1 = low level / 8 = high level.



Boost levels active.



Grease filter saturation indication.



Odour filter saturation indication.



Timer active.

## Timer



Timer has not been set.



Timer has been set (125 minutes).

## 6. SAFETY

### **⚠ WARNING!**

Before use, read safety instructions.

### 6.1 Temperature safety

A sensor continuously measures the temperature of certain parts of the hob. Every cooking zone is equipped with a sensor that measures the temperature of the bottom of the pan to avoid any risk of overheating when a pan boils dry. In case of temperatures rising too high, the cooking level is reduced automatically or the hob switches off automatically.

### 6.2 Cooking-time limiter

#### **⚠ WARNING!**

The cooking-time limiter is a safety function of your cooking appliance. It will operate if you forget to switch off your hob. Depending on the power level you have chosen, the cooking time will be limited as follows:

Power level	Maximum operating time (in hours, minutes)
1	8 hours, 36 min.
2	6 hours, 42 min.

3	5 hours, 18 min.
4	4 hours, 18 min.
5	3 hours, 30 min.
6	2 hours, 18 min.
7	2 hours, 18 min.
8	1 hour, 48 min.
9	1 hour, 30 min.
P (boost)	5 min (then switches back to level 9)

### 6.3 Power management

Two cooking zones one in front of the other effect each other. When both of these cooking zones are switched on at the same time, the power is automatically shared between them. When the Boost function is selected, the other cooking zone will be set to a somewhat lower setting. If a cooking zone is set at boost and you want to set the other one to setting 9, the cooking zone with boost will automatically go to a lower setting. Automatic heat-up function is deactivated.

## 7. BEFORE FIRST USE

### 7.1 Use of the touch keys and slide control

Place the tip of your finger flat on a key or the slide control to achieve the best results. You do not have to apply any pressure. The touch keys only react to the light pressure of a fingertip. Do not operate the controls with any other objects.

### 7.2 Induction noises

#### **A ticking sound**

This is caused by the capacity limiter on the left

and right zones. Ticking can also occur at lower cooking levels.

#### **Pans are making noise**

Pans can make some noise during cooking. This is caused by the energy flowing from the hob to the saucepan. At high levels, this is perfectly normal for some pans. It will not damage either the pans or the hob.

#### **The fan is making noise**

To enlarge the lifespan of the electronics, the appliance is equipped with a fan. If you use the appliance intense, the fan is activated to cool

down the appliance and you will hear a buzzing sound. The fan runs on for several minutes after the hob has been switched Off.

### 7.3 Appropriate pans

Induction cooking requires a pan with a thick flat bottom (minimum 2.25 mm). Use pans made of magnetic material or pans with a sandwich bottom. The best pans to use have the Class Induction quality mark. Other pans provide a lower performance. Pans made of copper, aluminum or ceramic material are not appropriate.

**⚠** Only use pans with a flat bottom. A hollow or rounded bottom can interfere with the operation of the empty cooking protection, causing the appliance to become too hot. This may lead to damages. Damage caused by using pans that are not appropriate or that boil dry is excluded from the guarantee.

**⚠** Pans that have been used on a gas hob cannot be used on an induction hob.

**⚠** Be careful with thin enamelled sheet-steel pans! The enamel may become damaged at high settings if the pan is too dry. High power level settings may cause the bottom of the pan to warp.

#### Minimum pan diameter

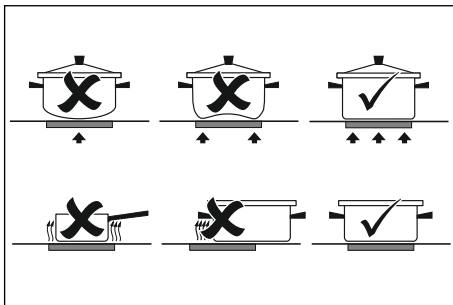
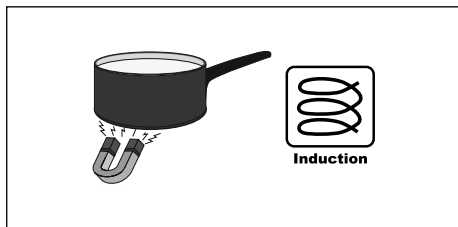
The minimum pan diameter per zone is as follows:

- Ø 160 mm: minimum pan diameter 120 mm.
- Ø 210 mm: minimum pan diameter 140 mm.
- Octa zone: minimum pan diameter 140 mm.

You will achieve the best results by using a pan with the same diameter as the zone. If a pan is too small, the zone will not work.

A pan used on connected Bridge induction cooking zones must have a diameter of at least 220 mm.

**⚠** Grains of sand may cause scratches which cannot be removed. Only put pans with a clean bottom on the hob. We recommend that you lift pans and not slide them over the hob.



### 7.4 Pan detection

- The pan detection system automatically detects a pan that is put on a cooking zone. The display of this cooking zone lights up more intensely and the dot stops flashing.
- If the hob does not detect a (ferrous) pan after a pan is put on a cooking zone, the pan detection symbol flashes in the display. After 20 seconds, the cooking zone switches off.

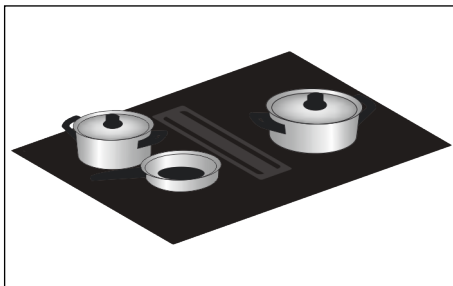
### 7.5 Cooking levels

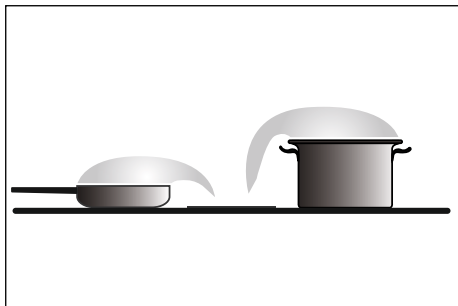
The cooking zones have 9 levels and a 'boost' level (P). Set the cooking level by touch and slide over the slide control. By slide over the slide control, the cooking setting is changed. By move to the right, the level increasing, while moving to the left decreases the level. When you move your finger away from the slide control, the cooking zone starts to operate at the level set.

#### Boost function

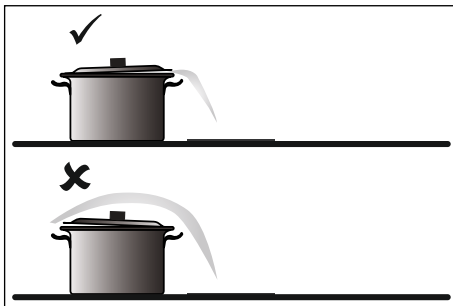
- You can use the 'boost' function to cook at the highest cooking level during a short period of time (max. 5 minutes). After the maximum boost time the power will be reduced to setting 9.
- The Boost function is not available when Bridge induction cooking zones are connected!

### 7.6 Use of the downdraft





Place the lid at an angle on the pan with the opening to the extraction side. This ensures maximum extraction.



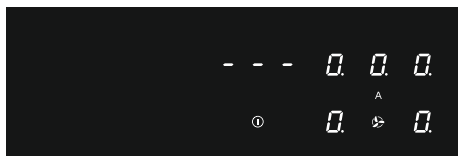
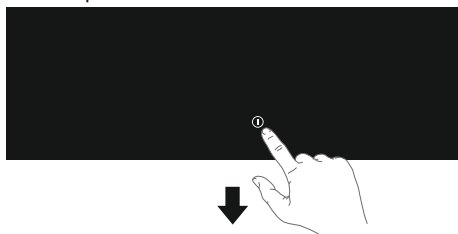
## 8. OPERATION OF THE HOB

**⚠** Please read the chapter 'Before first use' very carefully before you start cooking. This prevents incorrect use of the hob.

### 8.1 Start cooking

1. Touch and hold the on/off key until you hear an audio signal.

- All displays light up; the induction hob is in standby mode.
- The cooking zones and the extraction unit have power level zero.



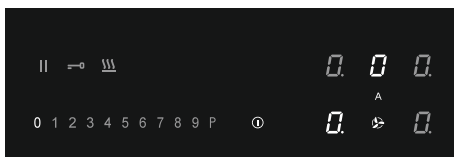
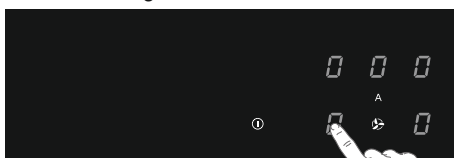
If the hob is not used for 20 seconds, it will shut off automatically.

2. Place a suitable pan on the cooking zone.
- The cooking zone automatically detects the pan; the display of this cooking zone lights up more intensely and the dot stops flashing.

As long as the dot is not flashing, the cooking zone is selected and the power level can

be set.

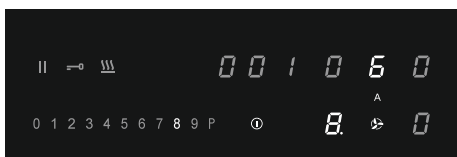
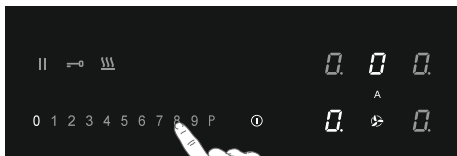
3. When the response time has elapsed, or during cooking, you can activate the cooking zone by manually selecting the display of the desired cooking zone.



4. Within 10 seconds, set the power level by touching the slide control.

- The cooking zone starts at the level that has been set.
- The extraction unit switches on automatically from position 3. The extraction unit can be switched on manually at position 1 and 2.
- The extractor unit automatically switches on with the necessary extraction speed. By default the automatic extraction mode is active.
- Set a higher or lower level with the slide control.
- Touch the key 'Automatic extraction mode' to deactivate the automatic extraction mode.

- The extraction can now be set manually, if desired. See 'Operating the extractor unit'.
- After 10 seconds the slide control will switch off and the cooking time counter is hidden.



## 8.2 Boost

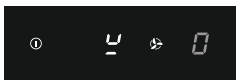
You can use the boost function to cook for max. 5 minutes at the highest cooking level. You can use the Boost function for a maximum of two cooking zones alongside each other at the same time.

1. Touch power level P to select the Boost function.

- 'P' shows on the display.
- After the maximum boost time the power will be reduced to power level 9.

## 8.3 Pan detection symbol

When the pan detection symbol appears in the display:



- you have not placed a pan on the correct cooking zone;
- the pan you're using is not suitable for induction cooking;
- the pan is too small or not properly centred on the cooking zone.  
The cooking zone will not work unless there is a suitable pan on the cooking zone.

## 8.4 Finish cooking

1. Set the power level to '0' to switch off the cooking zone.
2. Switch off the induction hob by touching the On/off key.

⚠ Symbol **H** will appear in the display of the

cooking zone which is too hot to touch. The symbol disappears when the surface has cooled down to a safe temperature. It can also be used as an energy saving function; if you want to heat other pans, use the cooking zone that is still hot.

## 8.5 Switch on the automatic heat-up function

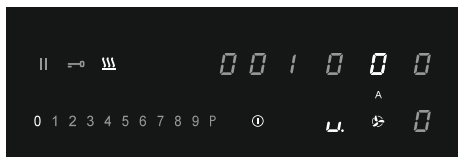
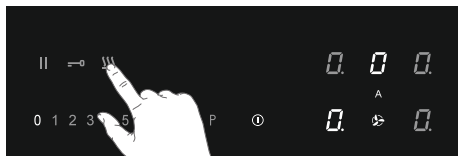
This function sets the cooking zone at the highest level in order to bring your pan rapidly up to the required temperature. After a given time interval, the power level returns to the established level. This function is available for power level 1 to 8.

Power level	Heat-up Automatic time (seconds)
1	48
2	144
3	230
4	312
5	408
6	120
7	168
8	216
9	not available
P	not available

1. Switch on the hob and select the desired cooking zone .
2. Touch and hold the slide control for at least 3 seconds at the desired level (from 1 to 8).
  - An 'A' appears in the display alternating with the selected power level. When the automatic heat-up time has expired, the cooking zone will switch automatically to the selected level which will show permanently on the display.
3. To stop the automatic heat-up function, select the cooking zone and touch the slide control.

## 8.6 Switch on the keep warm function

1. Switch on the hob and put a suitable pan on a cooking zone.
2. Touch the cooking zone key of the desired cooking zone.
  - The '0' of the selected cooking zone will light up clearly and a single beep sounds.
3. Touch the keep warm key.
  - The keep warm symbol 'u' appears in the display. The keep warm function is selected.



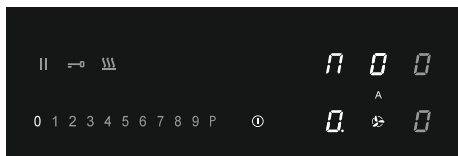
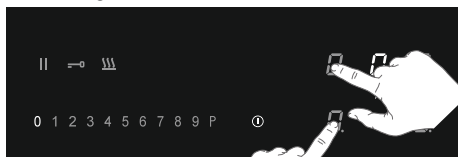
4. Set the power level to '0' or touch the keep warm key to switch off the keep warm function.

## 8.7 Connecting the Bridge induction cooking zones

Two Bridge induction cooking zones can be connected to each other. This creates one large zone that can be used, for example, with a grill plate or a fish pan on the same power level. The pan must be large enough to cover the centres of the front and rear bridge induction cooking zone (at least 22 cm).

### Connection of Bridge induction cooking zones

1. Switch on the hob.
  2. Simultaneously touch the left-hand side or right-hand side cooking zone keys.
- The rear cooking zone display shows a connection symbol to indicate that the two cooking zones are connected.

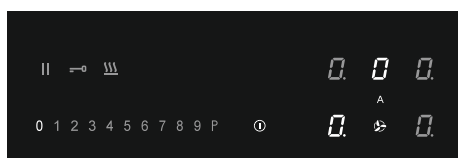
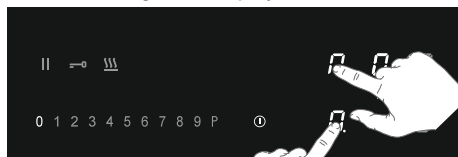


3. Set the power level by touching the slide control.
- The front cooking zone display shows the

power level.

### Disconnection of Bridge induction cooking zones

1. Simultaneously touch the cooking zone keys of the connected cooking zones.
- The connection symbol will disappear on the rear cooking zone display.

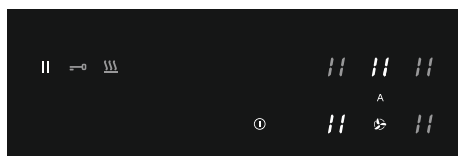
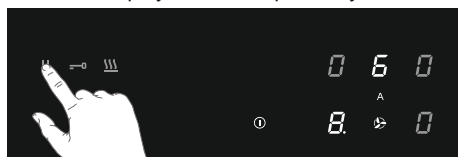


## 8.8 Pause and recall function

### Pause cooking

This function stops the cooking activity temporarily (max. 10 minutes); timers are also paused.

1. Touch the pause key for at least 1 second.
- All the displays show the pause symbol.



2. To continue cooking, touch the pause key for at least 1 second until it flashes.
  3. Touch any other key within 10 seconds and the cooking process will continue.
- The hob will automatically switch off after 10 minutes if the pause function is not switched off in the meantime.

## Recall function

If the hob was switched off accidentally with the On/off key, all settings can be restored using the recall function.

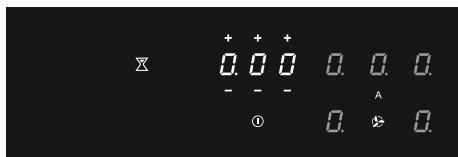
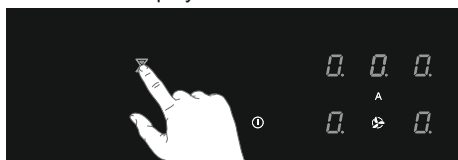
1. Touch the on/off key again within 5 seconds.
  - The pause key is flashing.
2. Touch the pause key within 6 seconds.
  - The previous settings are active again.

## 8.9 Using the minute minder

The minute minder is not connected to a cooking zone. The minute minder does not switch off a cooking zone.

The hob is switched on and no power level has been set for any cooking zone.

1. Touch the minute minder key to switch on the minute minder.
  - The timer display shows '0.00'.



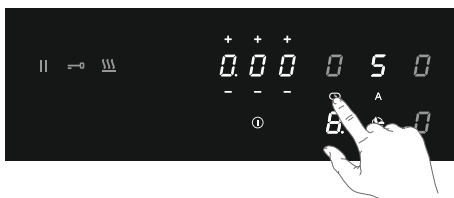
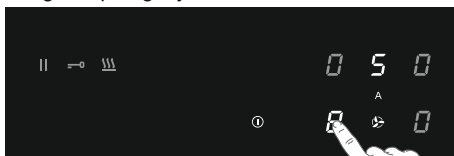
2. Use the '+' or '-' key to set the desired time (from 1 minute to 9 hours and 59 minutes).
  - The left position of the timer display shows the hours, the other positions the minutes.
  - When the time is set, it will begin to countdown.
  - The timer display will show the remaining time.
  - The last 10 minutes will be displayed in minutes and seconds.
  - The timer flashes and the alarm beeps after the set time has passed.
3. Touch the timer display to stop the alarm.
  - The alarm stops automatically after 2 minutes.

Touch the timer display and then touch the '-' key to set the time to '0.00' to switch off the minute minder before the time has passed.

## 8.10 Using the cooking timer

The cooking timer is connected to a cooking zone. After the set time has elapsed, the cooking zone will switch off automatically. The hob is switched on and for at least one cooking zone a power level has been set.

1. Touch the desired cooking zone key.
2. Touch the timer display.
  - The timer symbol of the active cooking timer lights up brightly.



3. Use the '+' or '-' key to set the desired time (from 1 minute to 9 hours and 59 minutes).
  - The left position of the timer display shows the hours, the other positions the minutes.
  - When the time is set, it will begin to countdown and the timer symbol flashes slowly.
  - The timer display will show the remaining time.
  - The last 10 minutes will be displayed in minutes and seconds.
  - The selected cooking zone will switch off automatically once the set time has elapsed.
  - The timer flashes and the alarm beeps after the set time has passed.
4. Touch the timer display to stop the alarm.
  - The alarm stops automatically after 4 minutes.

All the cooking zones can have a cooking timer that has been set. The display will always show the time of the cooking zone with the shortest time remaining.

### Changing the pre-set cooking time

The cooking time can be changed anytime



during the operation.

1. Touch the relevant cooking zone key.
2. Touch the timer display.
3. Use the '+' or '-' key to change the time.

### Checking the remaining cooking time

1. Touch the cooking zone key to select the zone of which you want to see the remaining time.
  - A zone connected to the cooking timer is identified by a flashing timer symbol above the cooking zone display.
  - The timer will display the remaining time of the selected cooking zone.
  - During the last 10 minutes of countdown, the remaining time will be displayed in minutes and seconds.

### Switching off the cooking timer

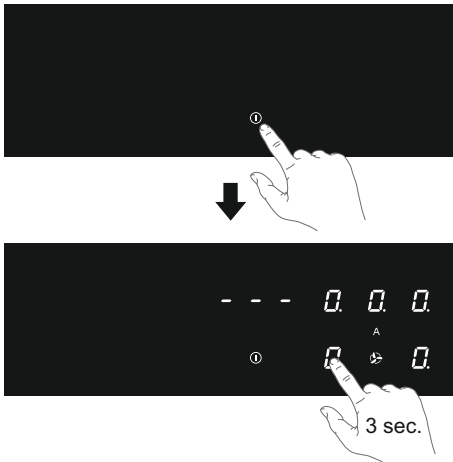
If you want to switch off the cooking timer before the end of pre-set time:

1. Touch the cooking zone key to select the zone of which you want to switch off the cooking timer.
  - A zone connected to the cooking timer is identified by a flashing timer symbol above the cooking zone display.
2. Touch the '-' key(s) to set the time to '0.00'.
  - The timer symbol is no longer brightly lit.

## 8.11 Child safety lock

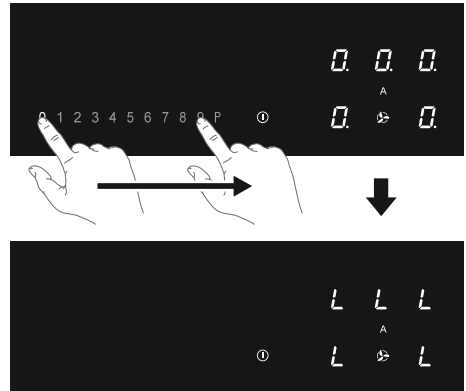
To activate the child safety lock, the steps described must be completed within 10 seconds.

1. Switch on the hob.
2. Touch and hold any of the cooking zone keys for 3 seconds.



3. Release and slide your finger from 0 to 9 along the slide control.

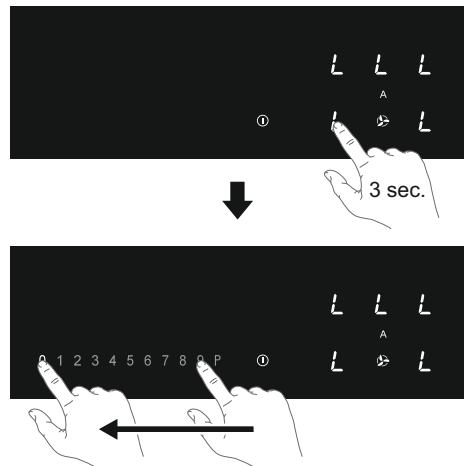
- All displays show the symbol 'L'.



The hob is now locked. It prevents unintended switching on. After 20 seconds, the hob will switch off automatically.

To deactivate the child safety lock, the steps described must be completed within 10 seconds.

1. Switch on the hob.
2. Touch and hold any of the cooking zone keys for 3 seconds.
3. Release and slide your finger from 9 to 0 along the slide control.



## 8.12 Locking function for rapid cleaning during cooking

1. Touch the lock key.
  - The lock key lights up brightly; the settings of the hob are locked to allow rapid cleaning.
2. Touch the lock key again after the rapid cleaning to switch off the function.



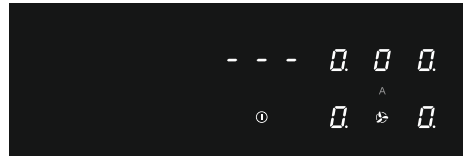
## 9. OPERATION OF THE EXTRACTOR UNIT

**⚠** By default, the automatic extraction mode is active; the key lights up more intensely. In automatic extraction mode the extraction level adjusts automatically to the use of the cooking zones.

If the hob is switched off the extractor unit will operate in follow-up mode for another 15 minutes.

### 9.1 Switch off the automatic extraction mode

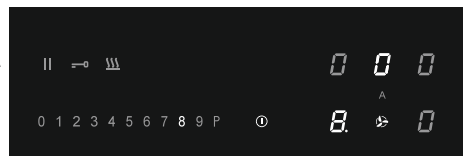
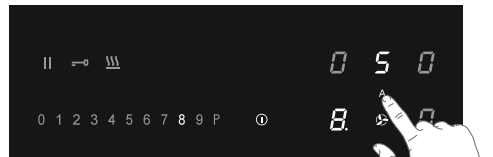
1. Touch and hold the on/off key until you hear an audio signal.
  - All displays light up; the induction hob is in standby mode.
  - The cooking zones and the extraction unit have power level zero.
2. Touch the 'Automatic extraction mode' key.
  - The 'Automatic extraction mode' key is now less brightly lit; the automatic extraction mode is switched off.



### 9.2 Switch off the automatic extraction mode during cooking

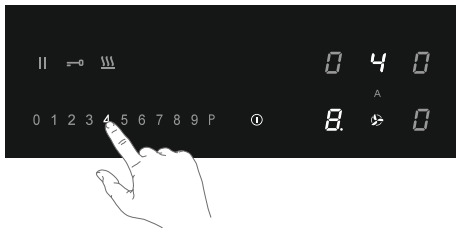
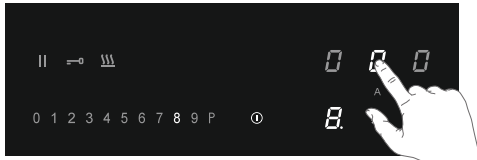
A cooking zone is operating (level 8) and the automatic extraction mode is active.

1. Touch the 'Automatic extraction mode' key.
  - The 'Automatic extraction mode' key is now less brightly lit. The extractor unit can now be set manually.



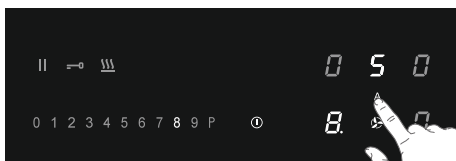
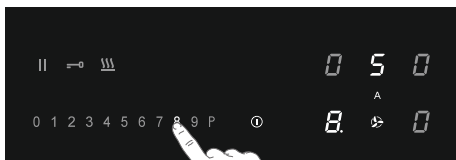
## 9.3 Manually switch on the extractor unit

1. Touch the extraction key.
  - The display of the extractor unit lights up.
2. Set the extractor speed level within 6 seconds by touching the slide control.
  - The extractor unit switches on with the extraction speed that is set.
  - Set a higher or lower level with the slide control.



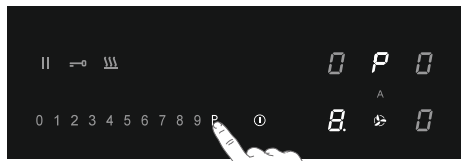
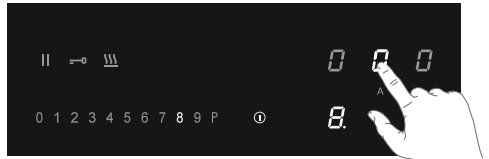
## 9.4 Boost

1. Switch on the hob.
2. Touch the 'Automatic extraction mode' key to switch off the automatic extraction mode.



3. Touch the extraction key.
  - The display of the extractor unit lights up.
4. Touch level P to select 'Boost'.

- The extractor unit switches on at speed level P (Boost).
- 'P' shows on the display.

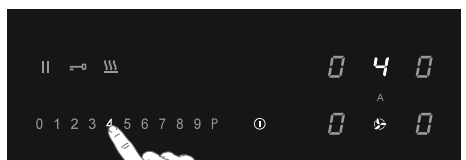
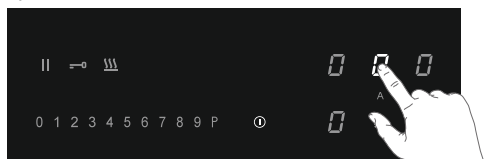


## 9.5 Set a number of minutes delay time

Use this function to switch off the extractor unit with a delay of a number of minutes.

The automatic extraction mode must be switched off.

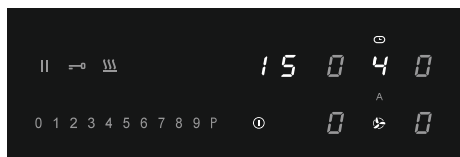
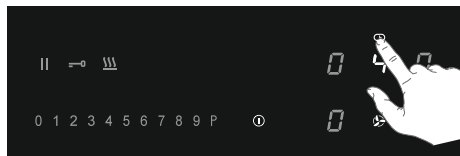
1. Switch on the hob.
2. Touch the extraction key and set an extractor speed level.



3. Touch the timer display.
  - The timer symbol of the extractor unit lights up brightly.
4. Use the '+' or '-' key to set the desired delay

time.

- Countdown starts automatically.
- The extractor unit switches off after the time that has been set.



## 9.6 Saturation of the grease filter

After 100 operating hours, the grease filter symbol is illuminated; it is necessary to perform maintenance of the grease filter (see 'Maintenance/Cleaning the filters'). The grease filter saturation indication is always enabled.

## 9.7 Saturation of the odour filter

After 200 operating hours, a flashing 'C' will appear in the extractor unit display; it is necessary to perform maintenance of the odour

filter.

By default the odour filter saturation indication is deactivated (when the extraction is operating in ducted mode). Activate the odour filter saturation indication if the extraction unit is installed as a recirculation application.

### Activation of the odour filter saturation indication

1. Touch the extraction key.
  2. Again, touch and hold the extraction key for 5 seconds.
- The odour filter signal 'C' lights up intensely for 1 second in the extractor unit display.
  - Now the symbol 'C' appears when it is necessary to perform maintenance of the odour filter.

### Deactivation of the odour filter saturation indication

1. Touch the extraction key.
  2. Again, touch and hold the extraction key for 5 seconds.
- The odour filter symbol 'C' blinks twice.

## 9.8 Reset the memory of the filter saturation indication

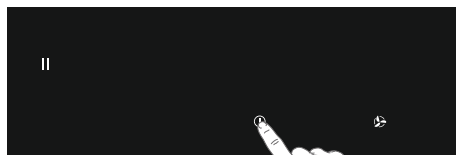
Reset the memory after replacing the grease filter and/or the odour filter.

1. Switch on the hob.
  2. Touch and hold the Key 'Automatic extraction mode' for 5 seconds.
- The grease filter symbol or the odour filter symbol will go off, and the memory starts counting over again.

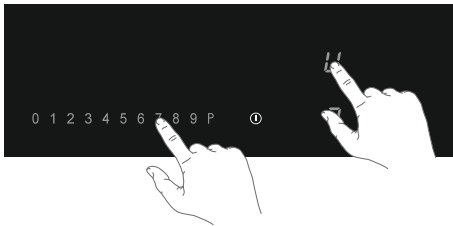
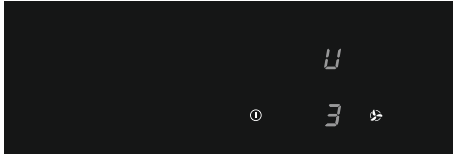
# 10. USER MENU

The user menu enables the user to set the signals on the hob as desired. This concerns both audio (tone and volume) and visual signals.

1. Touch the on/off key twice within three seconds.
- The pause key is blinking.
2. Touch and hold the pause key.
3. Then, touch each cooking zone key clockwise (start with the cooking zone key on the front left).



4. Release pause key.
- 'U' is flashing alternately with a number '0' on the cooking zone display on the rear left.
- The configuration value appears in the cooking zone display on the front left.
5. Touch the cooking zone key on the rear left and choose the correct number of the menu code ( see table).



6. Touch the cooking zone key on the front left and select the correct value ( see table).
7. Confirm the setting; touch and hold the on/off key until you hear an audio signal.



Menu code	Description	Configuration value
U2	Volume key sound	0 - 1 - 2 - 3
U3	Volume alarm signal	0 - 1 - 2 - 3
U4	Lighting level display	Max. 0 - 1 - 2 - 3 - 4 - 5 - 6 - 7 - 8 - 9 Min.
U5	Countdown animation (on or off)	0 - 1
U6	Pan detection (on or off)	0 - 1
U7	Audio signal countdown timer	0 - 1 - 2

## 11. POWER LIMITER

**⚠ Setting the power limiter should only be carried out by a registered and qualified installer. Please read the safety regulations and the installation instructions carefully.**

The hob is equipped with a power limiter. If the total power of operating cooking zones exceeds the maximum available amount of power, the power is automatically reduced. The display of the cooking zone who is being reduced in its power is first flashing; the level is then automatically reduced to the highest available power.

- The limiter is set at 7400W by the factory, but it is possible to change it to 2800W, 3500W or 4500W.

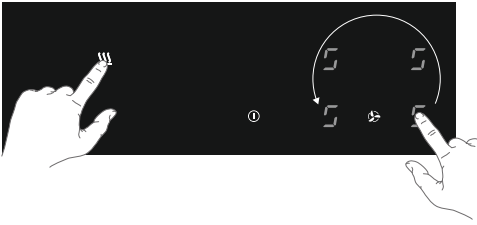
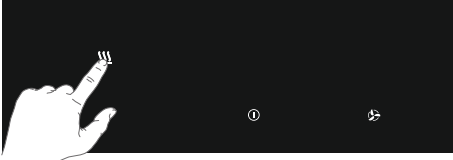
### Power limiter configuration

Make sure there are no pots or pans on the hob before you start!

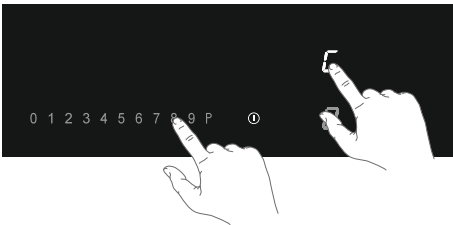
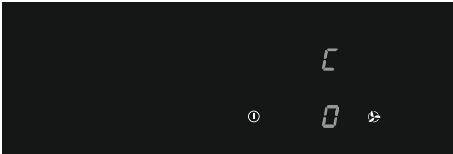
1. Disconnect the appliance from the main power supply by removing the power connector from the socket, by removing the fuse or turning the circuit breaker off.
2. Reconnect the appliance to the power supply.

- The keep warm key is flashing.
- **Perform, within 2 minutes after reconnecting the hob to the power supply, the following steps.**
- **Make sure all cooking zones are switched off.**

3. Touch and hold the keep warm key.
4. Then, touch each cooking zone key counterclockwise (start with the cooking zone key on the front right).

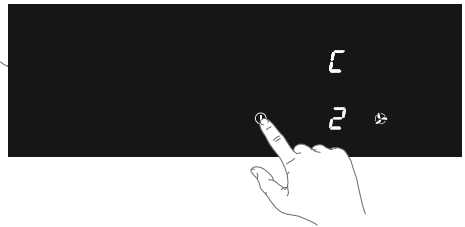
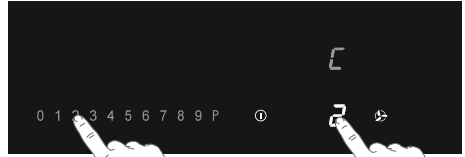


5. Release the keep warm key.
  - 'C' is flashing alternately with '0' on the cooking zone display on the rear left.
  - The configuration value appears in the cooking zone display on the front left.
6. Touch the cooking zone key on the rear left and choose '8' by using the slide control.
  - 'C' is flashing alternately with '8' on the cooking zone display on the rear left.



7. Touch the cooking zone key on the front left and select the power limitation wanted with the slide control (see table).
8. Then, touch and hold the On/off key until all the display segments disappear.

- The hob is now ready for use with the selected power limiter active.



Setting slide control	Setting of the power limiter
0	7400W
1	4500W
2	3500W
3	2800W

## 12. CARE AND CLEANING

### 12.1 Cleaning

#### Daily cleaning

- Although food spills cannot burn into the glass, we nevertheless recommend you to clean the hob immediately after use.
- Best for daily cleaning is a damp cloth with a mild cleaning agent.
- Dry with kitchen paper or a dry tea cloth.

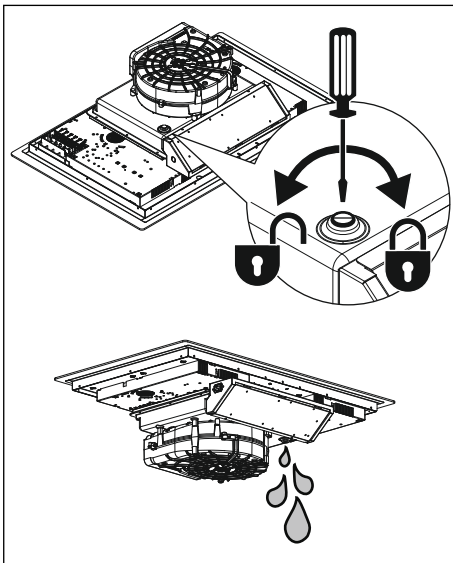
#### Stubborn stains

- Stubborn stains can also be removed with a mild cleaning agent such as washing-up liquid.
- Remove watermarks and lime scale with vinegar.
- Metalmarks (caused by sliding pans) can be difficult to remove. Special agents are available.
- Use a glass scraper to remove food spills. Melted plastic and sugar is also best removed with a glass scraper.

**⚠ Never use abrasives. They leave scratches in which dirt and lime scale can accumulate. Never use anything sharp such as steel wool or scourers.**

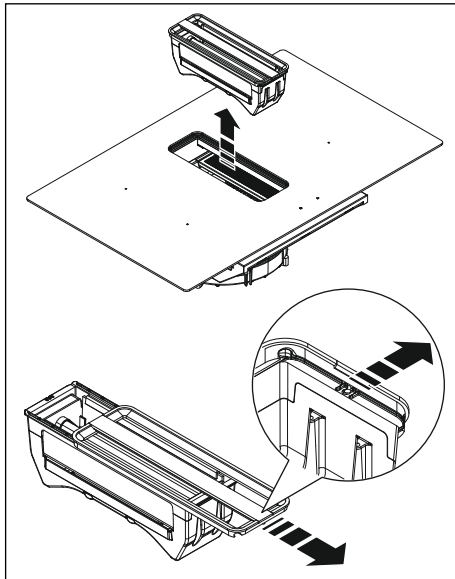
### 12.2 Water collector

It is recommended to check and empty the water collector every two weeks.

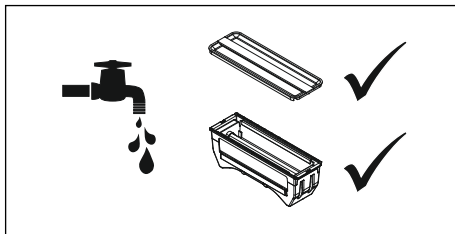


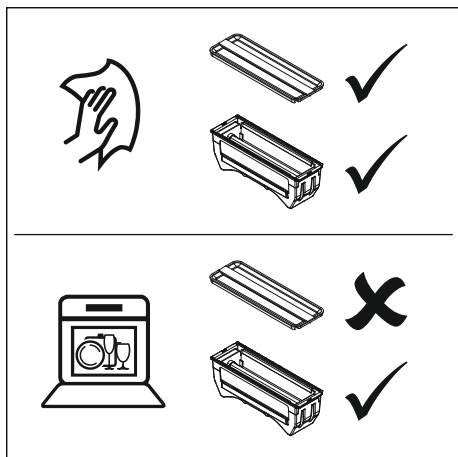
### 12.3 Cleaning the grid and filters

1. Remove the grid from the extraction inlet.
2. Carefully pull the grease filter out of the extraction inlet.



- Clean the grid with hot water and neutral soap, without using abrasive sponges (do not use detergents!). Do not wash the grid in a dishwasher.
- Clean the grease filter, when in use, at least every week (or when the filter saturation indication system indicates this necessity. This will maintain good performance of the extractor and prevent a potential fire hazard, caused by excessive grease build-up).
- Clean the filter with a non-aggressive detergents, preferably by hand or else in the dishwasher, which must be set to a low temperature and a short cycle.





### Odour filter (recirculation use)

#### **⚠ WARNING!**

Depending on type, filter can be or cannot be regenerated. Refer to the leaflet provided with the filter. Replace the odour filter when the filter saturation indication system indicates this necessity. Carefully remove the filter.

Put the filter back and reset the memory of the filter saturation indication on the appliance.

## 13. TROUBLESHOOTING

### **⚠ WARNING!**

If you see a crack in the glass top (however small), switch off the hob immediately and disconnect it from the power mains. Contact the service department.

If the appliance does not work properly, this does not always mean that it is defective. Try to deal with the problem yourself first by checking the table below. You can also take a look on our website for more information. If the problem continues, contact the service department.

Symptom	Possible cause	Solution
The display lights up when the hob is activated for the first time.	This is the standard set-up routine.	Normal operation.
The fan runs on for several minutes after the hob has been switched off.	The hob is cooling.	Normal operation.
A slight smell is noticeable the first few times the hob is used.	The new appliance is heating up.	This is normal and will disappear once it has been used a few times. Ventilate the kitchen.
The pans make a noise while cooking.	This is caused by the energy flowing from the hob to the saucepan.	At high levels this is perfectly normal for some pans. It will not damage either the pans or the hob.
You have switched on a cooking zone, but the display shows <b>u</b> .	The pan you are using is not suitable for induction cooking, or has a too small diameter.	Use a suitable pan.
A cooking zone suddenly stops working and you hear a signal.	The time that has been set for the timer has ended.	Touch the left or right timer key to stop the alarm.
The hob is not working and nothing appears in the display.	There is no power supply due to a defective cable or a faulty connection.	Check the fuses or the electric switch (if there is no plug).
A fuse blows as soon as the hob is switched on.	The hob has been wrongly connected.	Contact a professional installer.



Symptom	Possible cause	Solution
L shows on the display.	Child safety lock is activated.	See chapter 'Operation of the hob/Child safety lock'.
Error code <b>ER 03</b> and continuous beep.	You have pressed two or more keys at the same time.	Do not operate more than one key at the same time.
	The control panel is dirty or has water lying on it.	Clean the control panel.
Error code <b>ER21</b> .	Overheating.	Let the hob cool down.
Error code <b>E2</b> .	Excess temperature of the induction element. Empty cookware might have been used.	Do not heat empty cookware.
Error code <b>E3</b> .	Wrong pan.	Use appropriate pans.
Error code <b>E8</b> .	Malfunction of the extractor unit. The extractor unit may be blocked.	Remove any blockages and clean the extractor unit.
Other error codes.		Contact the service department.

## 14. TECHNICAL SPECIFICATIONS

### 14.1 Technical data

Hob		
	Unit	Value
Product type		Built-in
Dimensions	Width	mm 600/830
	Depth	mm 520
	Height	mm 230
Power supply voltage/frequency	V/Hz	220-240V/380-400V - 50Hz
Power	W	7620
Weight	Kg	21
Extraction unit		
Airflow max* - Exhaust installation	m <sup>3</sup> /h	450
Noise max* - Exhaust installation	dBA	63
Extraction unit power	W	220

\* Maximum speed (boost excluded)

### 14.2 Information according regulation (EU) 66/2014

Measurements according EN60350-2

Type of hob	Induction hob
Number of electric cooking zones and/or areas	4
Heating technology	Induction cooking zones and cooking areas

For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area	210 x 190 mm
Energy consumption per cooking zone or area calculated per kg ( $E_{c,electric,hob}$ ) in Wh/kg	210x190 mm: 192.0 Wh/kg Ø210 mm: 160.3 Wh/kg Ø160 mm: 181.0 Wh/kg
Energy consumption for the hob calculated per kg ( $E_{c,electric,hob}$ ) in Wh/kg	181

## 15. ENVIRONMENTAL CONCERNS


### Disposal of packaging and appliance

In the manufacturing of this appliance durable materials were used. Make sure to dispose of this equipment responsibly at the end of its lifecycle. Ask the authorities for more information regarding this.

The appliance packaging is recyclable. The following may have been used:

- cardboard;
- polythene film (PE);
- CFC-free polystyrene (PS hard foam).

Dispose of these materials in a responsible manner and in accordance with government regulations.

 As a reminder of the need to dispose of household appliances separately, the product is

marked with the symbol of a crossed-out wheeled dustbin. This means that at the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources.

#### Declaration of conformity



We declare that our products meet the applicable European Directives, Decisions and Regulations and the requirements listed and GB Regulations in the standards referenced.



