

- To use the hob turn the knob(s) counter clockwise and position at the required power setting.
- To switch off the hob return the knob(s) to position "0".
- The hob is provided with 2 indicator lights showing when the cooking zones are hot.

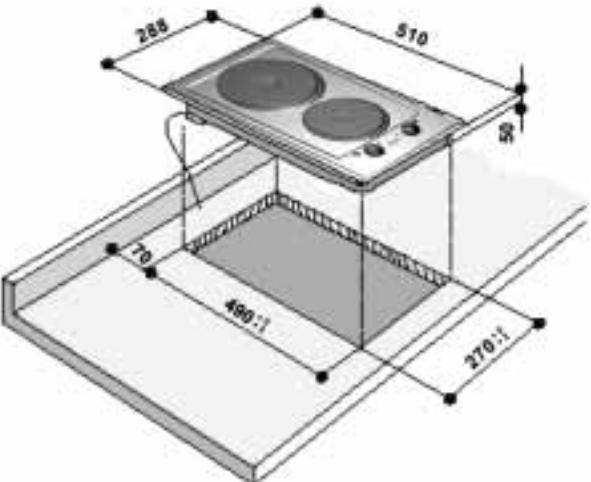
Make sure that the voltage indicated on the rating plate corresponds to the mains voltage. The technical data stated on the rating plate underneath the hob are also provided below:

ELECTRICAL CONNECTION

Supply voltage	Conductors: number and size
230 ~ +	HO5 RR-F 3 x 1.5 mm ²

DIMENSIONS OF COOKING HOB AND WORKTOP (mm)

Knob (1 - 6)	Table for use of the cooking zones
1-2	For melting (butter, chocolate)
2	To keep food warm and to heat small quantities of liquids
3	To heat larger quantities, whip creams and sauces
3-4	Slow boiling, e.g.: boiled vegetables, spaghetti, soups, continuing steam cooking of roasts, stews
4	For all types of fried foods, chops, steaks, cooking without lid, e.g.: risotto
4-5	Browning meats, roast potatoes, fried fish and to boil large quantities of water
6	Quick frying, steaks in steak pan, etc.



Type PLATD 230 V - 50 Hz 3,5 kW

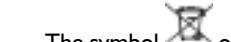
PROTECTING THE ENVIRONMENT

Disposal of packaging

- The packaging material is entirely recyclable, and is marked with the recycling symbol
- Do not dispose of the various packaging materials carelessly, but do so responsibly and in full compliance with local authority regulations governing waste disposal.

Disposal of old household appliances

- This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health.

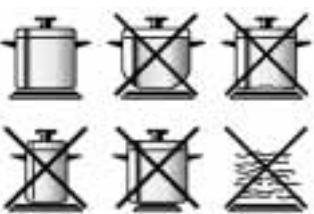


The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Dispose of in accordance with local standards governing waste disposal.

For further information on the treatment, recovery and recycling of this product, contact the relevant local authority, household waste collection service, or the outlet at which the product was purchased.

Energy saving

- Use pots and pans with the bottom diameter equal to, or slightly larger than that of the cooking zones.
- Only use flat-bottomed pots and pans.
- If possible, keep pot lids on when cooking.
- Cook vegetables, potatoes, etc. with little water in order to cut down cooking time.
- A pressure cooker allows you to save even more energy and time.



WARNINGS

- Never operate the hotplates under no load (without recipients).
- Avoid whenever possible spillage of liquids on the hotplates when still warm.
- The hob is designed exclusively for domestic use to cook food. Any other use is prohibited. The manufacturer declines all liability for inappropriate use or incorrect settings of controls.
- Avoid exposure of the hob to atmospheric agents.
- Any repairs or operations must be performed exclusively by an authorised technician.

- Avoid touching the hob with parts of the body when wet and never use when barefoot.

Avoid children contact with:

- the hob in general to avoid physical injury. During and immediately after operation, the hob can reach very high temperatures;
- packaging (bags, polystyrene, metal parts etc.);
- the hob to be scrapped.

- After use, ensure that the knobs are in position "0".
- Make sure that the electrical wires of other electrical appliances near the hob do not come into contact with hot parts.

- Always supervise cooking when using large quantities of grease or oil. Oil and grease can overheat and set fire!
- Do not use the hob surface as a support or work surface
- Never place plastic, aluminium foil, cloths, paper, etc. on or near the hotplates/cooking zones when still hot.

BEFORE USING THE COOKING HOB

Before use, remove the following:

- adhesive labels on the top of the hob;
- protective card and plastic film;
- Check whether the hob has been damaged during transport. If in doubt, contact the After Sales centre.

CLEANING AND MAINTENANCE

Important: never clean the appliance with high pressure water or steam cleaning equipment.

- Clean the hob when it is cool, after each use. This will prevent the build-up of dirt and make cleaning easier.
- Clean the electric plates with a cloth moistened with water and salt, and polish with a cloth moistened with oil.
- Never use water directly for cleaning the electric plates to avoid the formation of rust.
- Do not allow food residue to dry on the plates.
- Do not use abrasive products, chloride based corrosives, oven-cleaner spray or pan scourers for cleaning the plates.
- The hob should be treated periodically with a commercially available proprietary products according to the specific instructions.

STAINLESS STEEL TOPS

- Prolonged use of the hob may alter the colour of the hotplates due to the high temperatures reached.
- Stainless steel parts must be cleaned with a sponge soaked in soapy water or other suitable non-abrasive products.
- Dry with a soft cloth.
- Acid substances such as lemon juice, tomato, vinegar or similar, make the surface opaque if not removed for a long time.

ENAMELLED TOPS

- Enamelled parts must be cleaned with a sponge soaked in soapy water or other suitable non-abrasive products.
- Dry with a soft cloth.
- Acid substances such as lemon juice, tomato, vinegar or similar, make the surface opaque if not removed for a long time.

TROUBLESHOOTING GUIDE

The hob does not work:

- Check for the presence of mains electrical power.
- Set the knob to "0" and switch on the hob again to ensure that the fault has been remedied.

The hob does not turn off:

- disconnect the hob immediately by disconnecting the power cable from the socket.

ACCESSORIES:

- The glass cover can be ordered via the After Sales Service, with the code: AMC 966 NB (New Black) AMC 966 MR (Mirror)

AFTER-SALES SERVICE

Before contacting After-Sales Service:

- See if you can solve the problem yourself with the help of the suggestions given in chapter "Troubleshooting Guide".

If after the above checks the fault persists, contact the nearest After-sales Service.

Please give:

- a brief description of the fault;
- the type and exact model of the hob;
- the service number (i.e., the number that follows the word SERVICE on the rating plate, located under the hob). The service number is also indicated on the warranty booklet;
- your full address;
- your telephone number and area code.

If any repairs are required, please contact an **authorised After-sales Service** (to guarantee that original spare parts will be used and repairs carried out correctly).

Failure to comply with these instructions may compromise the safety and quality of the product.

INSTALLATION

Recommendations

Important: Before any installation or maintenance operation, disconnect the hob from the mains power supply.

- Electrical connections must be made before connecting the appliance to the electricity supply.
- Installation must be performed by a qualified technician according to the manufacturer's instructions and current local regulations.
- After unpacking the hob, check that there has been no damage during transport. **If in doubt, contact the nearest dealer or Authorised After Sales Service.**

Preparation of fitted cabinet

- Perform all required cuts on the work top before inserting the appliance. Carefully remove all chips or residue which could impair efficient operation of the appliance.
- The hob must be recessed in a work top with a thickness of min. 30 and max. 50 mm.
- Insert a separator panel at a minimum distance of 20 mm from the bottom of the hob, so that it is not accessible to the user.
- If the hob is to be fitted above an oven, the latter must be produced by the same manufacturer and equipped with a cooling system.
- Never place other materials between the hob and oven (e.g. cross-members, insulation, etc.).
- If the hob is to be installed next to a column unit, leave a distance of at least 100 mm from the edge hob.
- Make an opening in the worktop, observing the dimensions specified.
- Fit the seal supplied onto the hob (if not already present), after carefully cleaning the application surface.

ASSEMBLY:

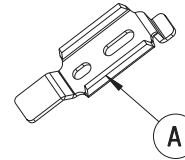
After having cleaned the perimeter surface, apply the supplied gasket to the hob as shown in the figure.



Connection to the electrical mains

Note: the yellow/green earthing wire (**B**) must be connected to the screw. If the power cable is not yet connected:

- strip approx. 70 mm of sheath from the power supply cable
- strip approx. 10 mm of sheath from the wires
- Open the terminal board (**C**) by pressing the side tabs by means of a suitable tool.
- Insert the power cable (**D**) in clamp (**E**) and connect the wires to the terminal board.
- Close the terminal board cover.
- After the electrical connection, insert the hob from the above and secure on the fixing brackets as shown in figure 1.



Declaration of conformity CE

- This cooking hob is suitable for contact with foodstuffs, and complies with EEC Directive 89/109.
- This cooking hob has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This cooking hob has been designed, constructed and marketed in compliance with:
 - safety requirements of EEC Directive "Low voltage" 73/23;
 - protection requirements of EEC Directive "EMC" 89/336;
 - requirements of EEC Directive 93/68.

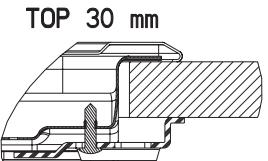
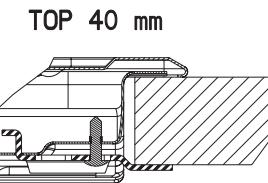
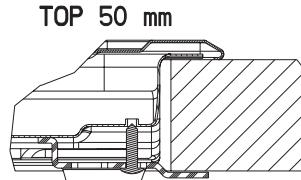


Fig. 1

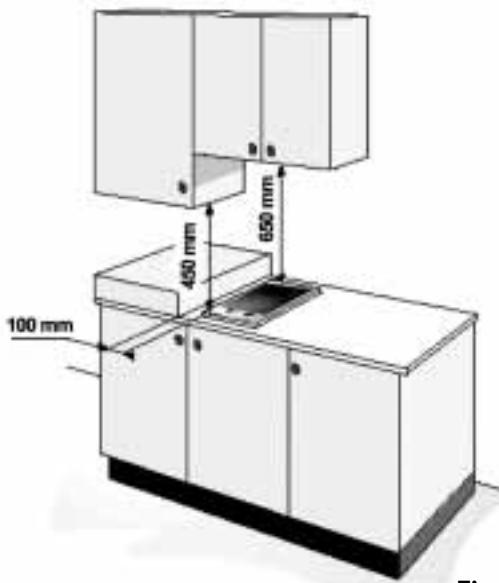


Fig. 2

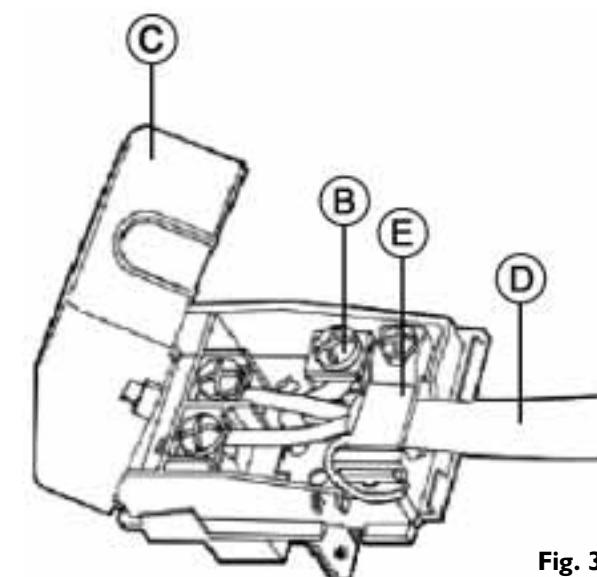


Fig. 3