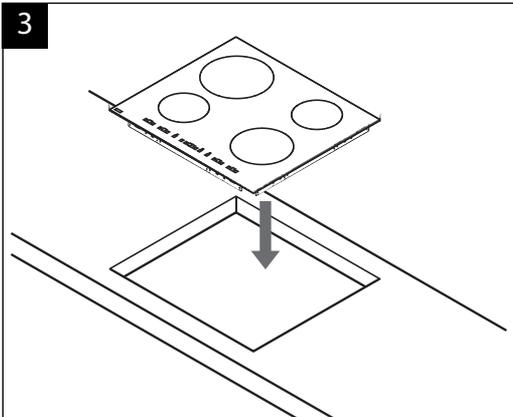
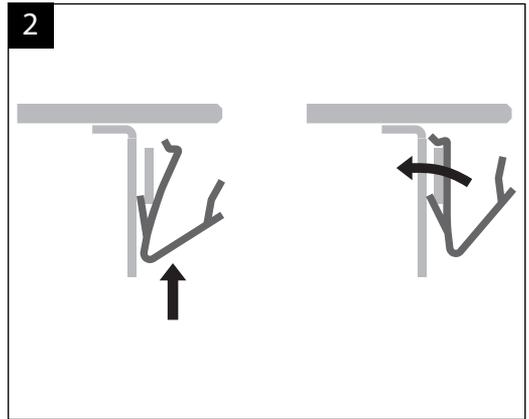
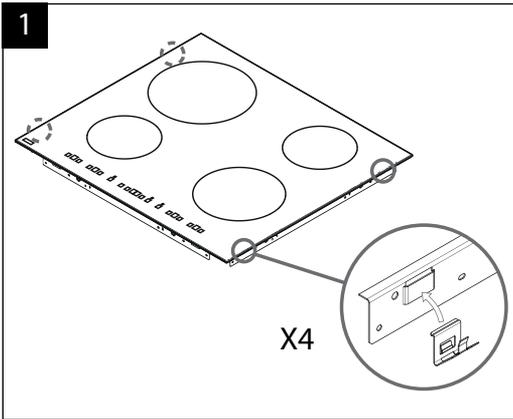
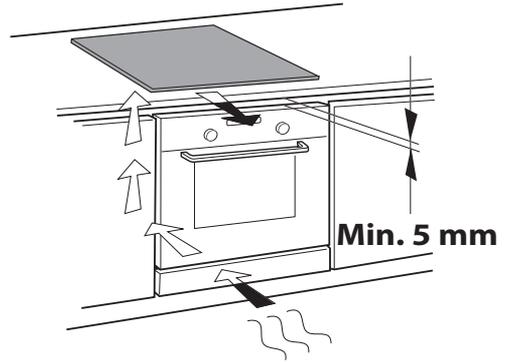
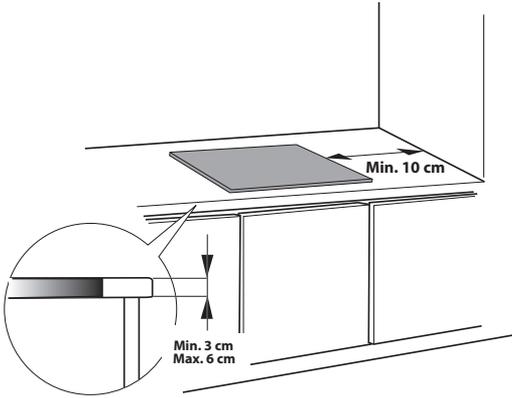
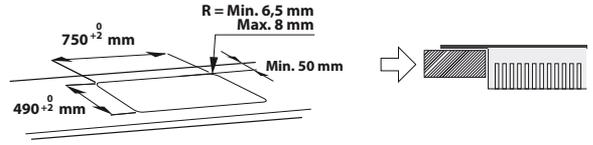
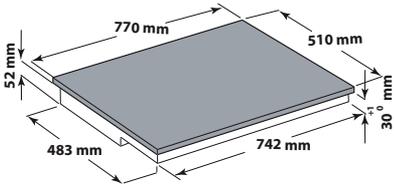


Instructions for use

KitchenAid

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Installation diagrams



IMPORTANT SAFETY INSTRUCTIONS

YOUR SAFETY AND THAT OF OTHERS IS VERY IMPORTANT

This manual and the appliance itself provide important safety warnings which you should read and observe at all times.



This is the hazard symbol, which warns of potential safety risks to users and others.

All safety information is preceded by the hazard symbol and the following words:



DANGER

Indicates a hazardous situation which, if not avoided, will result in serious injury.



WARNING

Indicates a hazardous situation which, if not avoided, could cause serious injury.

All safety warnings specify the potential risk to which they refer and indicate how to reduce the risk of injury, damage and electric shocks caused by incorrect use of the appliance.

Observe the following instructions at all times:

- Wear protective gloves when unpacking and installing the appliance.
- The appliance must be disconnected from the power supply before installation.
- Installation and repairs must be carried out by a qualified technician in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual.
- The appliance must be earthed.
- The power cable must be long enough to connect the appliance to the mains power supply once fitted in its housing.
- For installation to comply with current safety regulations, an omnipolar switch with a minimum contact gap of 3 mm is required.
- Do not use multi-socket adapters or extension leads.

- Do not pull on the appliance's power supply cable.
- The user must not be able to access the electrical components after installation.
- The appliance is designed solely for cooking food in a domestic environment. No other use is permitted (e.g. heating rooms). The manufacturer cannot be held responsible for inappropriate use or incorrect setting of the controls.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching the heating elements. Infants (0-3 years) and young children (3-8 years) should be kept away from the appliance unless continuously supervised.
- This appliance must not be used by children aged 8 and over or by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge unless they are supervised or have been given instructions on how to use the appliance safely and understand the hazards involved. Do not let children play with the appliance. Do not let children use, clean or perform maintenance on the appliance without supervision.
- Do not touch the heating elements in the appliance during or after use. Do not allow the appliance to come into contact with cloths or other flammable materials until all the components have cooled down completely.
- Do not place flammable materials on or near the appliance.
- Oils and fats can easily catch fire if they overheat. Pay attention when cooking food that has a high fat or oil content.
- A separator panel (not supplied) must be installed in the compartment under the appliance.
- If the surface of the hob cracks, switch off the appliance to avoid the possibility of electric shock (only applies to hobs with a glass surface).
- The appliance is not intended to be operated by means of an external timer or a separate remote control system.
- Leaving food high in fat or oil unattended while cooking can be dangerous and may result in fire. NEVER try to extinguish a fire with water – switch off the appliance and then cover flame, e.g. with a

lid or a fire blanket.

Risk of fire: Do not leave items on the cooking surfaces.

- Do not use steam cleaners.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the surface of the hob as they can become hot.
- After using the hob, switch off the element using its control and do not rely on the pan detector (only applies to hobs with a glass surface).

Disposing of household appliances

- This product is made from recyclable or reusable materials. It must be disposed of in accordance with local regulations for waste disposal. Cut off the power supply cable before sending the appliance for scrap.

For further information on the treatment, recovery and recycling of household electrical appliances, contact your competent local authority, the collection service for household waste or the shop where you purchased the product.

Safeguarding the environment

Disposing of packaging materials

The packaging materials are fully recyclable and marked with the recycling symbol . Dispose of the various packaging materials in compliance with your local authority's regulations on waste disposal in order to prevent pollution of the environment.

Disposal

This appliance is marked in compliance with European Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE). By ensuring that this product is disposed of correctly, you will help to prevent any negative consequences for the environment and human health which could otherwise arise.



The  symbol on the appliance or accompanying documentation indicates that this product should not be disposed of as domestic waste, but must be taken to a special collection point for recycling WEEE.

Energy saving tips

For optimum results:

- Use pots and pans that have the same base diameter as the cooking zone you are using.
- Only use pots and pans that have a flat base.
- If possible, keep the lids on pots and pans while cooking.
- Use a pressure cooker to save even more energy and time.
- Place the pan in the centre of the cooking zone marked on the hob.

Eco Design Declaration

This appliance meets the Ecodesign requirements of European Regulation No. 66/2014 and complies with the European Standard EN 60350-2.

Before use

IMPORTANT: The cooking zones will not switch on if the pans on them are not the right size. Only use pots marked with the "INDUCTION SYSTEM" symbol (see picture opposite). Place the pot or pan on the cooking zone you want to use before switching on the hob.



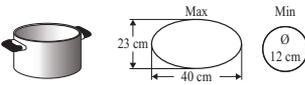
Using existing pots and pans

Use a magnet to check whether your pots and pans are suitable for using on the induction hob: If the magnet does not stick to the item's base, it will not work on the hob.

- Make sure that pots and pans have a smooth base, otherwise they may scratch the glass ceramic surface of the hob. Check dishes as well.
- Never place hot pots or pans on the hob's control panel as they may damage it.



Recommended pan base diameters

 dia. 21 cm	 dia. 15 cm min - 21 cm max.	 dia. 14.5 cm	 dia. 10 cm min - 14.5 cm
Flexible zone			

If adapter plates (not provided) are used or a pan is empty, the internal temperature of the system will exceed the set limit and the power supply to the hob will be switched off.

This happens to protect the internal components from overloading.

We recommend switching off the hob and allowing the cooking zone to cool down to the temperature at which the indicators on the control panel switch off.

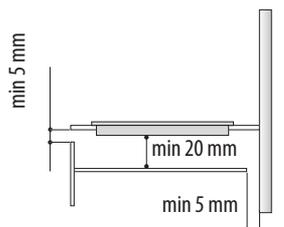
Installation

After unpacking the product, check that it has not been damaged during transit. In case of problems, contact your dealer or our after-sales service. See the illustrations on page 5 for the appliance's dimensions when built in and for installation instructions.

PREPARING THE CABINET FOR FITTING

WARNING

- **Install a separator panel under the hob.**
 - **The lower part of the product must not be accessible after installation.**
 - **If there is an oven beneath the hob, do not install the separator panel.**
- Observe the clearances between the underside of the appliance and the separator panel below it given in the figure.
 - Failure to observe the minimum clearance between the hob and the top of the unit (min. 5 mm) may prevent the product from working correctly.
 - If an oven is installed beneath the hob, make sure it has a cooling system.
 - Do not install the hob above a dishwasher or washing machine, as its electronic circuitry could become damaged by steam and humidity.
 - If flush mounting the product, call our after-sales service to fit the set of screws (4801 211 00112).
 - To remove the hob, use a screwdriver (not provided) to prise off the perimeter clips on the underside of the appliance.



Electrical wiring

WARNING

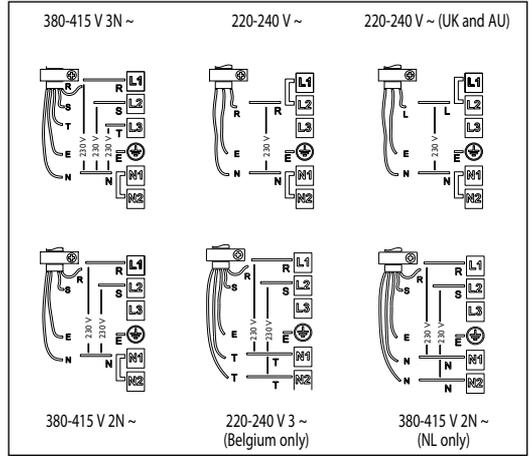
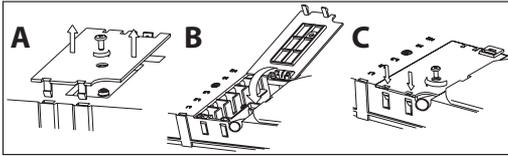
- **Disconnect the appliance from the power supply.**
- **Installation must be carried out by qualified personnel who are familiar with current safety and installation regulations.**
- **The manufacturer cannot be held responsible for injury to persons or animals and for damage to property resulting from failure to observe the regulations provided in this section.**
- **The power supply cable must be long enough to allow the hob to be removed from the worktop.**
- **Make sure the voltage specified on the rating plate on the underside of the appliance is the same as that of the domestic electricity supply.**

Electrical wiring

Connecting to the terminal block

Use an H05RR-F or H05V2V2-F cable for the electrical wiring as indicated in the table below.

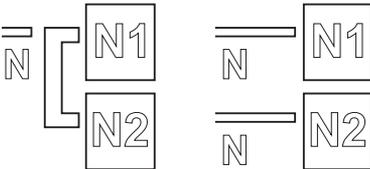
Wires	Number x size
220-240 V ~ + ⊕	3 x 4 mm ²
220-240 V 3 ~ + ⊕	5 x 1.5 mm ²
380-415 V 3N ~ + ⊕	5 x 1.5 mm ²
380-415 V 2N ~ + ⊕	4 x 1.5 mm ²



Important:

- Based on the wiring diagram (see figure), either keep or remove the metal jumpers between the screws on the terminal block L1-L2 and N1-N2.
- If a wire is provided, see the wiring instructions attached to it.
- Tighten all six screws on the terminal block after connecting the wires.

Examples of jumper fitted (left) or removed (right). See the wiring diagram for details (the jumpers can be between L1-L2 and between N1-N2).



Connect the yellow/green earth wire to the terminal with the ⊕ symbol.
This wire must be longer than the other wires.

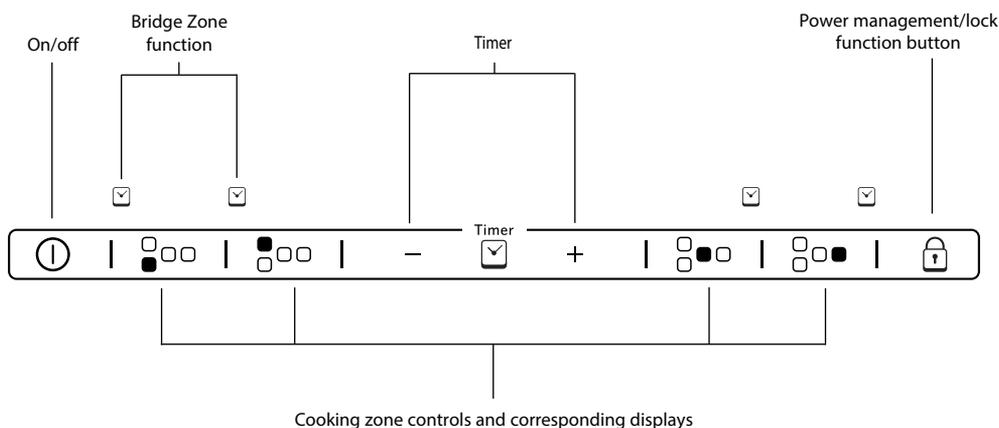
1. Remove the terminal block cover (A) by undoing the screw and inserting the cover in the terminal block hinge (B).
2. Insert the power supply cable into the cable clamp and connect the wires to the terminal block as shown in the diagram next to it.
3. Secure the power supply cable with the cable clamp.
4. Close the cover (C) and screw it on the terminal block using the screw you removed before.

Every time the hob is connected to the mains, it will carry out an automatic check which takes several seconds.

If the hob already has a power supply cable, follow the instructions accompanying the cable. Connect the appliance to the mains electricity supply using a multi-pole disconnector with a minimum contact gap of 3 mm.

Instructions for use

Description of the control panel



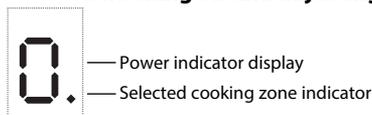
Switching the hob on/off

To switch the hob on, press the  button for approx. 2 seconds until the cooking zone displays light up. To switch off the hob, press and hold the same button until the displays switch off. All the cooking zones will be switched off.

If the hob has been in use, the residual heat indicator "H" will remain lit until the cooking zones have cooled down.

The hob will switch off automatically if no function is selected within 10 seconds of switching it on.

Switching on and adjusting cooking zones



Switch the hob on and activate the cooking zone you want to use by pressing the "+" circular button, then place the pot or pan on the zone.

To increase the power setting, press the "+" button. To decrease the power setting, press the "-" button.

Deactivating cooking zones

To switch off the cooking zone, press and hold the "+" and "-" buttons for more than 3 seconds.

The cooking zone will switch off and, if the zone is still hot, the letter "H" will appear in the circle.

Instructions for use

Control panel lock

This function locks the hob controls to prevent them from being activated accidentally. To activate the control panel lock, switch the hob on and press and hold the timer button for 3 seconds: A signal will sound and an indicator light will switch on by the padlock symbol to show that the function has been activated. The control panel is locked with the exception of the OFF function. To unlock the controls, repeat the activation procedure. The dot will go out and the hob will be reactivated.

Water, liquid spilled from pans or objects resting on the button below the symbol can accidentally activate or deactivate the control panel lock.

Timer

Timer The timer can be used to set the cooking time for a maximum of 99 minutes (1 hour and 39 minutes) for all the cooking zones.



Select the cooking zone to be used with the timer, press the timer and a beep will sound (see figure). The display will show “00” and the LED indicator will light up. The length of time can be decreased or increased by pressing and holding the “+” and “-” slider function buttons. Once the time you have set has elapsed, a signal will sound and the cooking zone will switch off automatically. To deactivate the timer, press and hold the timer button for at least 3 seconds.

To set the timer for another zone, repeat the steps above. The timer display shows either the timer for the selected zone or the shortest timer.

To change the length of time or deactivate the timer, press the cooking zone selection button for the relevant timer.

CONTROL PANEL WARNINGS



Residual heat indicator

The hob has a residual heat indicator for each cooking zone. These indicators alert the user to the fact that cooking zones are still hot.

If the display shows “H”, the cooking zone is still hot. If the residual heat indicator of any cooking zone is lit, that zone can be used (for example) to keep a dish warm or to melt butter. Once the relevant cooking zone has cooled down, the indicator will switch off.



Incorrect pan or pan missing indicator

If you are using a pot or pan that is not suitable, not correctly positioned or not of the correct dimensions for your induction hob, the “no pot” message will appear in the display (see figure on the left). If a pot or pan is not detected within 60 seconds, the hob will switch off.

Fast boil function (booster where available)

This function, which only some cooking zones have, makes it possible to use the hob’s maximum power (e.g. to bring water to the boil very quickly).

To activate this function, press and hold the “+” button until “P” appears on the display. After 5 minutes of using the booster function, the appliance will automatically switch the zone to setting 9.

Power management (function where available)

The “power management” function allows the user to set the maximum power that the hob can reach. This setting can be applied at any time and will be retained until it is changed.

Setting the maximum power enables the hob to automatically adjust power distribution to the different cooking zones while ensuring that this limit is never exceeded. This also allows all of the zones to be managed simultaneously without risking overloading.

Four maximum power levels are available and shown on the display: 2.5 – 4.0 – 6.0 – 7.2 kW (7.2 kW is the maximum power of the hob)

The hob’s default setting is maximum power.

In the first 60 seconds after connecting the appliance to the mains, you can set the power level you require as follows:

Instructions for use

Step	Control panel	Display
1	+ Press and hold for approx. 3 seconds	
2	Press the “power management” button to confirm	The display shows 
3	-/+ Press to set the level you require from the different options available	The light will switch on together with the usage indicator lights for the individual cooking zones
4	Press the “power management” button to confirm	The display shows the selected setting, which will flash for approximately 2 seconds. A signal then sounds and the hob will switch itself off. The appliance is now ready to use.

If an error occurs when setting the power, the  symbol will appear in the middle and a signal will sound for around 5 seconds. If this happens, repeat the configuration procedure from the beginning. If the error occurs again, contact our after-sales service.

During normal use, if the user tries to increase the maximum available power level once it has been reached, the level of the zone being used will flash twice and a signal will sound.

To obtain higher power for that zone, the power level of one or more of the other cooking zones that are in use must be manually decreased.

Flexible zone

This function can be used to combine two zones and manage them as a single cooking zone. It is perfect for oval, rectangular and elongated pans (with maximum base dimensions of 40x23 cm). Switch on the hob and press the  button: The two cooking zone displays will show the setting “0”. The two dots next to the setting number will be lit, indicating that you have selected to merge the two cooking zones into a single zone. To change the power setting, slide your finger along the touchscreen: The number inside the circle will increase/decrease as your finger slides up/down the touchscreen, ranging from a minimum of 1 to a maximum of 9. To deactivate the flexible zone function, press the button again: The two cooking zones will go back to operating separately. Press OFF to switch off the cooking zone.

The booster power setting and SENSOR function cannot be used on the same zone when the flexible zone function is in use. If the timer is set, it will be displayed alongside the cooking zone indicator at the top.

Cleaning

WARNING

- **Do not use steam cleaners.**
- **Before cleaning, make sure that the cooking zones are switched off and the residual heat indicator (“H”) is not displayed.**

IMPORTANT: Do not use abrasive sponges or pan scourers as these could damage the surface of the glass.

- Clean the hob after every use (wait until it has cooled down first) to remove any food residues.
- Sugar and foods with a high sugar content may damage the hob and must be removed immediately.
- Salt, sugar and sand can scratch the surface of the glass.
- Use a soft cloth, absorbent kitchen towel or a specific hob cleaner (follow the manufacturer’s instructions).

Troubleshooting

- Read and follow the instructions given in the “Instructions for use” section.
- Check that the electricity supply has not been cut off.
- Dry the hob thoroughly after cleaning it.
- If alphanumeric codes appear on the display when the hob is switched on, consult the following table for instructions.
- If you are unable to switch off the hob after using it, disconnect it from the power supply.

FAULT CODE	DESCRIPTION	POSSIBLE CAUSES	REMEDY
C81, C82	The control panel has switched off because of excessively high temperatures.	The internal temperature of the electronic components is too high.	Wait for the hob to cool down before using it again.
F42 or F43	The connection voltage is incorrect.	The sensor has detected a discrepancy between the appliance voltage and that of the mains supply.	Disconnect the hob from the mains and check the electrical connection.
F12, F21, F25, F36, F37, F40, F47, F56, F58, F60	Call our after-sales service and state the fault code.		

Noises made by the hob

Induction hobs can make whistling or crackling sounds during normal operation – these actually come from the pots and pans and are caused by the characteristics of their base (e.g. whether the base is made from several layers of material or is uneven). These noises vary depending on the pots and pans used and the amount of food they contain, and they do not indicate a defect of any kind.

The induction hob is also equipped with an internal cooling system to control the temperature of its electronic components. This means that, during operation and for several minutes after the hob has been switched off, you will be able to hear the cooling fan running. This is perfectly normal and indeed essential for the appliance to work correctly.

After-sales service

Before contacting our after-sales service

1. See if you can solve the problem yourself by referring to the “Troubleshooting” section.
2. Switch the hob off and on again to see if the problem persists.

If the fault persists after you have carried out the checks listed above, contact your nearest after-sales service.

Always provide:

- A brief description of the fault
- The type of product and the exact model
- The service number (the number after the word “Service” on the rating plate) on the underside of the appliance (on the metal plate).
- Your full address
- Your telephone number.

SERVICE 0000 000 00000



If repairs are required, please contact an authorised after-sales service centre (to guarantee that original spare parts will be used and that repairs will be carried out correctly). Spare parts are available for 10 years.

Power setting table

Power setting		Type of cooking	Setting use (cooking type and habits)
Max. power	Boost	Heating quickly	Ideal for rapidly increasing the temperature of food or cooking liquids and boiling water quickly
	8-9	Frying, boiling	Ideal for browning, starting to cook, frying frozen products, rapid boiling
High power	7-8	Browning, sautéing, boiling, grilling	Ideal for sautéing, maintaining a vigorous boil, cooking and grilling (for a short period of time, e.g. 5-10 minutes)
	6-7	Browning, cooking, stewing, sautéing, grilling	Ideal for sautéing, maintaining a moderate boil, cooking and grilling (for a medium period of time, e.g. 10-20 minutes), preheating accessories
Medium power	4-5	Cooking, stewing, sautéing, grilling	Ideal for stewing, maintaining a gentle boil, cooking (for a long period of time) and creaming pasta
	3-4	Cooking, simmering, thickening, creaming	Ideal for recipes with a long cooking time (rice, sauces, roasts, fish), with liquids (e.g. water, wine, broth, milk) or for creaming pasta
	2-3		Ideal for recipes with a long cooking time (quantities under 1 litre: rice, sauces, roasts, fish) or with liquids (e.g. water, wine, broth, milk)
Low power	1-2	Melting, defrosting, keeping food warm, creaming	Ideal for softening butter, gently melting chocolate, thawing small products and keeping just-cooked food warm (e.g. sauces, soups, minestrone)
	1		Ideal for keeping just-cooked food warm, for creaming risottos and for keeping serving dishes warm (with an accessory suitable for induction cooking)
OFF	Zero power	Support surface	Hob in standby mode or off (possible residual heat from cooking, indicated by an “H”)

PLEASE NOTE:

Do not use pans larger than 24 cm in diameter when cooking foods that cook quickly and require even heat distribution (e.g. pancakes) on the 28 cm double cooking zone (where present). Use the smaller diameter single zones for delicate cooking (e.g. melting chocolate or butter).



FOR THE WAY IT'S MADE.

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