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DETAILED INSTRUCTIONS

FOR USE OF GLASS CERAMIC BUILT-IN INDUCTION COOKING HOB

gorenje

BY

STARCK®

We thank you for your trust and the purchase of our appliance.

This detailed instruction manual is supplied to make the use of this product easier. The instructions should allow you to learn about your new appliance as quickly as possible.

Make sure you have received an undamaged appliance. If you do find transport damage, please contact the seller from which you purchased the appliance, or the regional warehouse from which it was supplied. The telephone number can be found on the invoice or on the delivery note.

Instructions for use are also available at our website:

www.gorenje.com / < http://www.gorenje.com />

 Important information

 Tip, note

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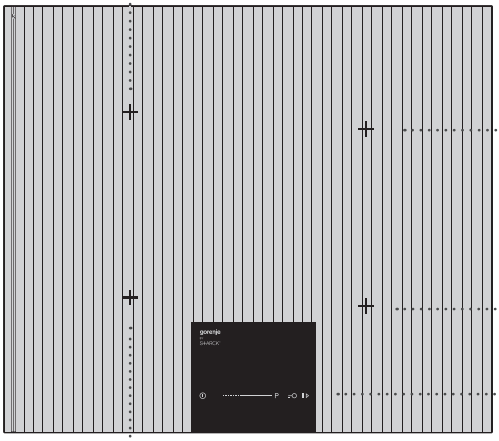
BUILT-IN GLASS CERAMIC INDUCTION COOKING HOB

(DESCRIPTION OF EQUIPMENT AND FUNCTIONS – DEPENDING ON THE MODEL)

Since the appliances for which these instructions were drawn up may have different equipment, some functions or equipment may be described in the manual that may not be present in your appliances.



Induction cooking zone rear left

Induction cooking zone rear right

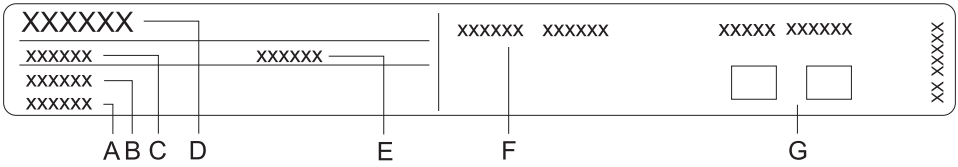
Induction cooking zone front right

Cooking hob control module

Induction cooking zone front left

TECHNICAL SPECIFICATIONS

(DEPENDING ON THE MODEL)



A Serial number
B Code/ID
C Type
D Brand
E Model
F Technical data
G Compliance symbols

The rating plate with basic information on the appliance is located on the bottom side of the cooking hob.

IMPORTANT SAFETY INSTRUCTIONS

CAREFULLY READ THE INSTRUCTIONS AND SAVE THEM FOR FUTURE REFERENCE.

This appliance may be used by children aged 8 years and above and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they are supervised during the use of the appliance or if they have been provided relevant instructions regarding the use of the appliance in a safe way and if they understand the hazards involved. Do not let the children play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING: The appliance and some of its accessible parts may become very hot during use. Be careful not to touch the heaters. Children younger than 8 years should be constantly supervised.

WARNING: Danger of fire: do not store any objects on the hob surface.

WARNING: Leaving the cooking hob unsupervised while cooking with fat or oil may be dangerous and could result in a fire. Never try to put out the fire with water. Switch off the appliance and cover the flame with a lid or a damp cloth.

WARNING: If the glass ceramic cooking hob surface is cracked, switch off the appliance to prevent an electric shock. Switch off all cooking zones using their respective controls and remove the fuse or trip the main circuit breaker so that the appliance is fully isolated from the power mains.

Do not place objects like knives, forks, spoons, or lids on the induction cooking zone as they can become very hot.

Do not use steam cleaners or high pressure cleaners to clean the appliances as this may result in an electric shock.

The appliance is not intended to be controlled with external timers or special control systems.

The appliance is intended for household use. Do not use it for any other purpose, e.g. for room heating.

The appliance may only be connected to the power mains by an authorized service technician or expert. Tampering with the appliance or non-professional repair thereof may result in risk of severe injury or damage to the product.

If another electrical appliance is connected to an AC power socket near the appliance, make sure the power cord does not come into contact with hot cooking zones.

If the **power cord** is damaged, it should be replaced by the manufacturer or an authorized service technician, in order to avoid hazard.

Using the glass ceramic hob as a storage area may result in scratches or other damage to it. Never heat food in aluminium foil or in plastic containers on the cooking hob. Such foil or containers may melt which can result in a fire or damage to the cooking hob.

Do not store temperature-sensitive items underneath the appliance, such as cleaners or detergents, spray cans etc.

Eventual mismatches in colour shades between different appliances or components within a single design line may oAccur due to various factors, such as different angles under which the appliances are observed, different coloured backgrounds, materials, and room illumination.

Carefully read the instructions for use before connecting the appliance. Repairs or any warranty claims resulting from incorrect connection or use of the appliance shall not be covered by the warranty.

BEFORE USING THE APPLIANCE FOR THE FIRST TIME

If your hob has a glass ceramic surface, clean it with a damp cloth and some washing-up liquid. Do not use aggressive cleaners, such as abrasive cleaners that could cause scratches, abrasive dishwashing sponges, or stain removers.

INDUCTION COOKING SURFACE

GLASS CERAMIC COOKING SURFACE

- The hob is resistant to temperature changes.
- The hob is also impact-resistant.
- Using the glass ceramic hob as a storage area may result in scratches or other damage to it.
- Do not use the glass ceramic hob if it is cracked or broken. If a sharp object falls on the hob, the hob may break. The consequences of such occurrence may be visible immediately or only after a while. If any visible crack appears in the hob, immediately cut off the power supply to the appliance.
- Make sure the cooking zone and the cookware bottom is clean and dry. This will allow better conduction of heat and prevent any damage to the heating surface. Do not place empty cookware on the cooking zone.
- The cooking zone may be damaged if you place an empty pan onto it. Before placing a pan onto the cooking zone, wipe the pan bottom dry to allow conduction of heat.

COOKING POWER LEVELS

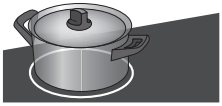
Cooking zone heat power can be set to ten different levels. The table lists some examples of use for each level.

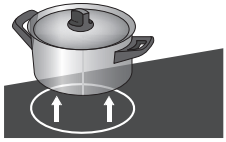
Level	Purpose
0	Switched off, using the residual heat
1 - 2	Keeping the food warm, slow cooking of smaller amounts (lowest setting)
3	Slow cooking (follow-up cooking after the initial power boost)
4 - 5	Slow cooking (follow-up cooking) of large amounts, pan-roasting of larger chunks
6	Searing and browning
7 - 8	Searing
9	Cooking of large amounts, searing
P	Power boost setting for start of the cooking process; also suitable for very large amounts of food

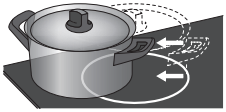
POWER SAVING TIPS

- When purchasing cookware, note that the diameter indicated on the pan usually pertains to the upper edge or the lid, which is normally larger than the diameter of the pan bottom.
- If a dish takes a long time to cook, use a pressure cooker. Make sure there is always sufficient liquid in the pressure cooker. If an empty cooker is placed on the cooking hob, it may overheat which in turn may lead to damage to both the pot and the cooking zone.
- Whenever possible, close the pot or pan with a suitably sized lid. Use cookware that fits the amount of food you are cooking. Cooking in a large partly full pot will consume much more energy.

PAN RECOGNITION

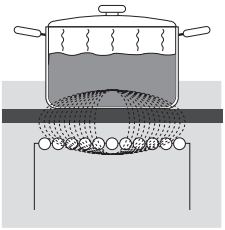






- Even if there is no pot or pan on the cooking zone or if the pan used has a diameter that is smaller than the diameter of the cooking zone, there will be no losses of energy.
- If the pan is much smaller than the cooking zone, there is a possibility that it will not be recognized by the cooking zone. When the cooking zone is activated, the sign “U” will appear on the cooking power display. If a pan is placed on the induction cooking zone within the next ten minutes, the hob will recognize it and switch on with the selected cooking power. As soon as the pan is removed from the cooking zone, the power supply is cut off.
- If a smaller pan or pot is placed on the cooking zone and it is recognized, the hob will only use as much power as necessary given the pan size.

INDUCTION COOKING ZONE OPERATING PRINCIPLE



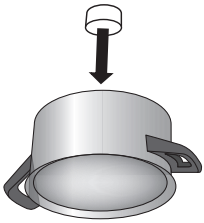
- The cooking hob is fitted with highly efficient induction cooking zones. The heat is generated directly in the bottom of the pan where it is needed the most. This avoids any losses through the glass ceramic surface. Power consumption is considerably lower than in conventional cooking zones with radiation heaters.
- The glass ceramic cooking zone is not heated directly, but only indirectly with the heat radiated back by the pan. After the cooking zone is switched off, this heat is indicated as »residual heat«.
- In induction cooking zones, heating is made possible by the induction coil installed under the glass ceramic surface. The coil induces a magnetic field which generates eddy currents in the bottom of a ferromagnetic pan, which in turn heats the pan.

If sugar or food with high sugar content is spilled over a hot class ceramic hob, immediately wipe the hob or remove the sugar with a scraper, even if the cooking zone is still hot. This will prevent any damage to the class ceramic surface.

Do not use detergents and other cleaners to clean a hot glass ceramic hob as this could damage the surface.

INDUCTION COOKWARE

COOKWARE SUITABLE FOR AN INDUCTION HOB



- The induction will work correctly if you use suitable cookware.
- Make sure the pot or pan is in the middle of the cooking zone.
- Suitable cookware: cookware made of steel, enamel-coated steel pans, or cast iron pans.
- Unsuitable cookware: alloy steel cookware with copper or aluminium bottom, and glass cookware.
- The magnet test: Use a small magnet to check whether the pan or pot bottom is ferromagnetic. If the magnet sticks to the bottom of the pan, then it is suitable for an induction cooker.

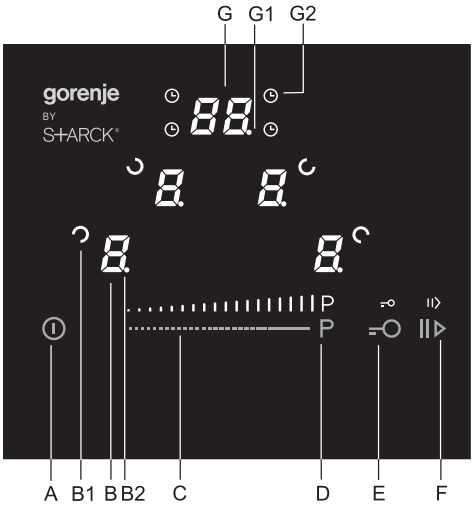
- When using a pressure cooker, keep an eye on it until the right pressure is reached. First, set the cooking zone to maximum power; then, following the pressure cooker manufacturer's instructions, decrease the cooking power when appropriate.
- Make sure there is enough liquid in the pressure cooker or any other pot or pan. Due to overheating, using an empty pot on the cooking zone may result in damage to both the pot and the cooking zone.

- When using special cookware, observe the manufacturer's instructions.

Cooking zone	Minimum pan bottom diameter
Front left, rear left, front right	Ø 110 mm
rear right	Ø 145 mm

OPERATING THE COOKING HOB

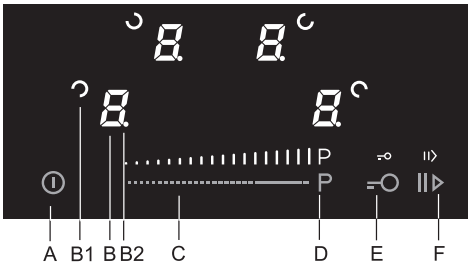
CONTROL UNIT



Settings sensor keys:

A Hob on/off key
B Display and cooking zone function key
B1 Cooking zone position symbol
B2 Cooking zone decimal point
C Slider
D Power boost
E Control unit lock / Child lock
F Stop/go
G Timer function display unit
G1 Timer function decimal point
G2 Active cooking zone timer function symbol

SWITCHING ON THE HOB



Touch the on/off sensor key (A) and hold it for at least 1 second. The cooking hob will be activated and the display units will light up.

If the subsequent setting does not follow within 20 seconds, the cooking hob will be automatically switched off.

Touch the corresponding key to select the desired cooking zone (B). A decimal dot (B2) will light up next to the display unit and slider flashing points (C) will appear. Touch the slider to set the power level on the scale 1–9–P.
After ten seconds, the slider keys will be switched off and the corresponding decimal point will disappear. The cooking zone, however, remains activated.

Display units also work as keys for adjusting the settings.

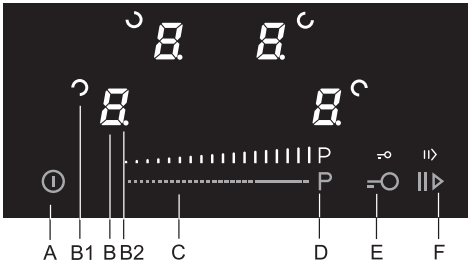
Change of cooking zone settings
Select the cooking zone by touching the (B) key. Decimal point (B2) will light up on the display unit of the selected cooking zone; the slider lights will light up as well. Slider lights that remain lit up indicate the set power level; the remaining slider keys will flash.
(Example: if the power level is set at 6, the first 6 slider lights will be lit up while others will flash.)

Touch the slider to adjust the power level.

AUTOMATIC RAPID HEATING

All cooking zones are fitted with a special mechanism that sets the cooking power to maximum at the start of the cooking process, regardless of the actual power setting. After a while, the cooking zone power switches back to the initially set level. Automatic rapid heating can be activated on every cooking zone for any cooking power level except for level "9" and "P".

The auto rapid heating function is suitable, for dishes that have to be heated up and then cooked for a longer period of time without the need for constant supervision.
The auto rapid heating function is not suitable, for braising, frying or sautéing, food that requires frequent turning, basting, or mixing, or food that has to boil for a longer period of time in a pressure cooker.



To activate the automatic rapid heating, select the desired cooking zone by touching the (B) key. Then, set the desired cooking power on the slider (C). Hold a finger on the selected level for around 3 seconds until you hear a beep and "A" appears on the display unit (B).

"A" and selected power level will alternate on the power level display. When the power boost heating time expires, the cooking zone automatically switches to the selected level which will then be continuously displayed.

If cooking power is decreased while the automatic rapid heating is activated, the automatic rapid heating will be switched off for this cooking zone.

The auto function can be deactivated by selecting the relevant cooking zone and decreasing the power level to "0". Then, set the new power level.

Type of food/ cooking method	Amount	Power level	Cooking time (minutes)
Soup/reheating	0,5 - 1 litre	A 7 - 8	4 - 7
Milk/reheating	0,2 - 0,4 litre	A 1 - 2	4 - 7
Rice/cooking	125g - 250g approx. 300ml - 600ml of water	A 2 - 3	20 - 25
Boiled potatoes/ whole, unpeeled	750g - 1,5kg	A 5 - 6	25 - 38
Fresh vegetables, chopped/cooking	0,5 - 1 kg approx. 400ml - 600ml of water	A 4 - 5	18 - 25

- The table lists examples of some dishes that will particularly benefit from the automatic rapid heating function.
- The indicated values are approximate and may depend on other parameters of cooking (e.g. type and quality of cookware, amount of water added etc.).
- Smaller amounts apply to smaller cooking zones; larger amounts apply to large cooking zones.

POWER BOOST SETTING

For rapid cooking, power boost can be activated for any cooking zone. This will allow you to rapidly heat large amounts of food using extra power.

The front right cooking zone Ⓟ **(Front right cooking zone, Power boost)** features the power boost function. In a cooking zone with this function, extra power is activated for five minutes; then, the zone automatically switches to level 9.
After automatic switch off, it can be reactivated for five minutes.

Activating the Power Boost
- Choose the cooking zone and touch the slider on the far right (D), symbol »P«.
- »P« will appear on the power level display.

Deactivating the Power Boost
- Select the cooking zone and reduce cooking power on the slider (C).

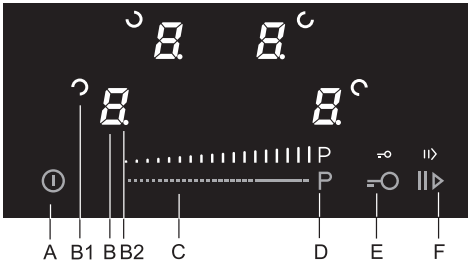
OVERHEAT PROTECTION

- The hob is fitted with a cooling fan which cools the electronic components during cooking. The fan may operate for a while even after the end of the cooking process.
- Induction cooking hob is also fitted with an overheating protector which protects the electronic components from damage. The protector operates at several levels. When the cooking zone temperature gets very high, the cooking power is automatically reduced. If this does not suffice, the cooking zone power continues to decrease, or the safety mechanisms switches off the cooking zone completely. In such case, the display unit will read “E2”. When the cooking hob is cooled down, its total power will be available again.

RETRIEVING THE MOST RECENT SETTING

This function allows you to retrieve all cooking zone settings if the cooking hob was accidentally switched off. However, this can only be done within six seconds after the hob has been switched off.
- Use the on/off key (A) to switch the cooking hob back on within 6 seconds after it has been switched off. The key (F) will flash on the display unit for 6 seconds. Within that time, touch this key and all settings that were active just before the hob was switched off will be restored.

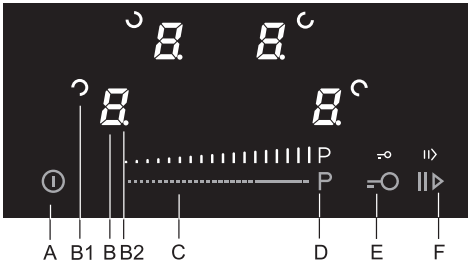
PAUSING THE COOKING PROCESS



- Press the pause (F) key while the cooking hob is operating and all settings will be temporarily suspended: all cooking zones will be switched off and the timers will stop. »||« will appear on the cooking zone display units.
- The pause can last for a maximum of 10 minutes. Then, the entire cooking zone will be switched off automatically.
- To reactivate the settings, press the pause (F) key again, followed by any cooking zone (B) or slider (C) key. All settings will return to where they were before the pause.

CHILD LOCK

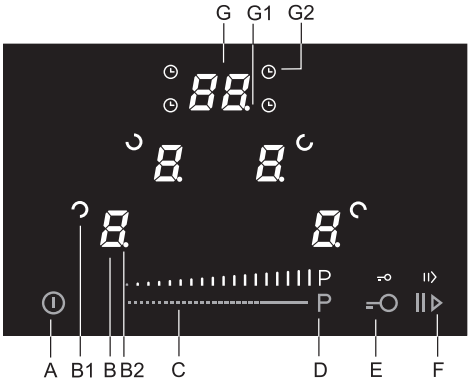
The hob must be switched off.



To activate:
Press the (A) key to switch on the cooking hob. In addition to other symbols, the lock key (E) will also be displayed. Touch the lock key (E) and hold it for approximately 3 seconds. A beep will be emitted and the sign "L" will appear on all display units (B). Switch off the appliances using the (A) key, or it will switched off automatically after 10 seconds. The child lock is now activated.

To deactivate
Press the (A) key to switch on the cooking hob. "L" will appear on all display units (B).
- Touch the lock key (E) and hold it for approximately 3 seconds. A beep will be heard and »0« will be displayed in place of »L«.
- The child lock is now deactivated and the cooking hob can be controlled normally.

TIMER FUNCTIONS



A) SWITCH-OFF TIMER

The switch-off time makes the cooking process easier by allowing you to set the cooking time for the selected cooking field. When the time set on the timer expires, the cooking zone will automatically switch off and emit an acoustic signal. Switch of the acoustic signal by touching any key; alternatively, it will switch off automatically after 2 minutes. The switch-off timer can be set independently for all cooking zones. The time that is closest to reaching zero will be displayed.

Switch-off timer can only be set if the minute minder is not already activated.

Setting the switch-off timer

- Press the (B) cooking zone key to select the desired cooking zone. Then, use the slider (C) to set the cooking power.
- Press the timer function display (G). The display »CL« will turn to »0-«. The relevant symbol (G2) indicating the cooking field will start to flash and the slider (C) will light up.
- Touch the slider to set the value between 1 and 9 minutes. Confirm the setting by pressing the timer function display. The display will now read »-x« (x ... the value already set). Now, use the slider to set the value between »1x« and »9x« as required. After a few seconds, the set value will be stored and the countdown will begin.

B) MINUTE MINDER

The minute minder will not switch off the cooking hob, but rather only activate an acoustic signal that can be acknowledged and switched off by touching any key; alternatively, the acoustic signal will switch off automatically after 2 minutes. The setting can be made in the interval from 1 to 99 minutes.

The minute minder can only be set when no cooking zone is switched on.

Setting the minute minder:

- Switch on the cooking hob by pressing the on/off key (A).
- Press the timer function display (G); the display will turn from »CL« to »0-« and the slider (C) will light up.
- Touch the slider to set the desired value, in the same way as described for the switch-off timer.
- If no cooking zone is selected, the cooking hob will be switched off automatically after a few seconds and the minute minder display will be saved.

SWITCHING OFF A COOKING ZONE

First,select the cooking zone you wish to switch off. Slide to the far left end of the slider or touch that part of the slider (to the left of the last dot) to set the power level to 0. If power level for all cooking zones is set to "0", then the entire hob will be switched off after 20 seconds.

RESIDUAL HEAT INDICATOR

The glass ceramic hob is also fitted with a residual heat display, "H". The glass ceramic cooking zone is not heated directly, but only indirectly by the heat radiated back by the pan. As long as the symbol "H" is lit up after the hob has been switched off, there is residual heat in the cooking zone, which can be used to keep the food warm or for defrosting. When the "H" sign disappears, the cooking zone may still be hot. Be careful as there is danger of burning!

MAXIMUM COOKING TIME

For safety, the cooking time for each cooking zone is restricted to a maximum duration. Maximum cooking time depends on the most recently set power level.
If the power level is not changed, the cooking zone will be switched off automatically after the maximum cooking duration is reached.

Power level	1	2	3	4	5	6	7	8	9	P
Maximum operating time	8	6	5	5	4	1,5	1,5	1,5	1,5	1,5

SWITCHING OFF THE ENTIRE COOKING HOB

The cooking hob may be switched off anytime by touching the on/off sensor key (A).

MAINTENANCE & CLEANING

Be sure to unplug the appliance from the power supply and wait for the appliance to cool down.

Children should not clean the appliance or perform maintenance tasks without proper supervision.

After each use, wait for the glass ceramic surface to cool down and clean it. Otherwise, all remaining impurities will burn onto the hot surface the next time you use the hob.
For regular maintenance of the glass ceramic hob, use special care products that create a protective film on the surface to prevent the dirt from sticking onto it.

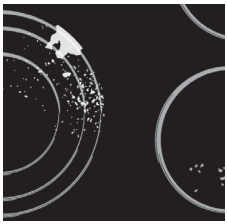
Before each use of the glass ceramic surface, wipe off the dust or any other impurities that could scratch the surface, from both the hob and the pan bottom.

Steel wool, coarse cleaning sponges, and abrasive powders may scratch the surface. The surface may also be damaged by aggressive spray cleaners and unsuitable liquid cleaners.

Signage may be worn when using aggressive or abrasive cleaners or cookware with coarse or damaged bottom.

Use a damp soft cloth to remove **minor impurities**. Then, wipe the surface dry.

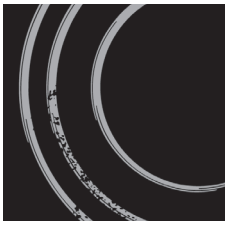
Remove **water stains** with a mild solution of vinegar. However, do not use this solution to wipe the frame (only with some models) as it may lose its sheen. Do not use aggressive spray cleaners or descaling agents.



Use special glass ceramic cleaners for **stubborn dirt.** Observe the manufacturer's instructions. **Be sure to thoroughly remove any cleaner residues after the cleaning process as they may damage the glass ceramic surface when the cooking zones heat up.**

Remove stubborn and burnt residues with a scraper. Be careful when handling the scraper to prevent injury.

Only use the scraper when dirt cannot be removed with a wet cloth or special cleaners for glass ceramic surfaces.



Hold the scraper at the **correct angle** (45° to 60°). **Gently press** the scraper against the glass and slide it over the signage to remove the dirt. Make sure the plastic handle of the scraper (in some models) does not come into contact with a hot cooking zone.

Do not press the scraper perpendicularly against the glass and do not scratch the hob surface with its tip or blade.

Immediately remove any **sugar or sugar-laden food** from the glass ceramic hob using a scraper, even if the hob is still hot, as sugar may permanently damage the glass ceramic surface.

Any changes to the sheen of the graphic design elements or discolouration should not be deemed as damage to the appliance, but rather a result of normal use of the cooking hob**.** Such discolouration is most commonly a result of food residues burnt onto the surface, or it may be caused by some cookware materials (such as aluminium or copper). Such discolouration is very difficult to remove entirely.

Note: Discolouration and similar flaws only affect the appearance of the hob and do not directly affect its function. Removing such flaws shall not be covered by the warranty.

TROUBLESHOOTING TABLE

NOISE AND ITS CAUSES DURING INDUCTION COOKING

Noises and sounds	Cause	Solution
Induction-generated operating noise	Induction technology is based on the properties of some metals under electromagnetic effect. It results in so-called eddy currents that force the molecules to oscillate. These oscillations (vibrations) are transformed into heat. Depending on the type of metal, this could result in quiet noises.	This is normal and it is not a result of any malfunction.
Transformer-like buzz	Occurs when cooking at a high power level. The reason for this is the amount of energy transferred from the cooking hob to the pot or pan.	This noise will disappear or weaken when you reduce the power level.
Vibration and crackling of the cookware	This noise appears in cookware (pots or pans) made of different materials.	It results from vibrations along the adjacent surfaces of different material layers. This noise depends on the cookware. It can vary depending on the amount and type of food being cooked.
Fan noise	Correct operation of induction electronic components requires temperature control. Therefore, the cooking hob is fitted with a fan which operates at varying speed, depending on the perceived temperature.	The fan may operate even after the cooking hob has been switched off, if the temperature remains too high.

If the problems persist despite observing the advice above, call an authorized service technician. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty. In this case, the user will cover the cost of repair.

Before the repair, disconnect the appliance from the power mains (by removing the fuse or by removing the plug from the wall outlet).

SAFETY FUNCTIONS AND ERROR DISPLAY

The cooking hob is fitted with overheating sensors. These sensors can automatically switch off any cooking zone or the entire hob temporarily.

Error, possible cause, solution

- Continuous beep and Er03 flashing on the display.
  - Water spilt over sensor surface, or an object placed over the sensors. Wipe the sensor surface.

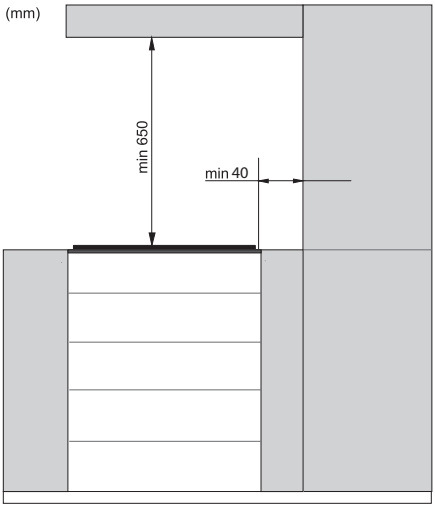
- E/2 flashes
  - Cooking zone has overheated. Wait for the cooking zone to cool down.

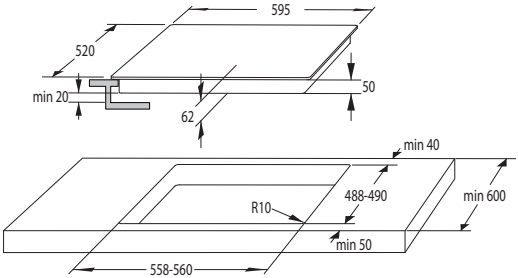
- E/3 flashes
  - Unsuitable cookware that lacks ferromagnetic properties. Use another pot or pan.

If an error occurs or if the error display does not disappear, disconnect the cooking hob from the power mains for a few minutes (undo the fuse or switch off the main switch); then, reconnect the hob to the power mains and switch on the main switch key.

If the problems persist, call a service technician.

INSTALLING A BUILT-IN HOB





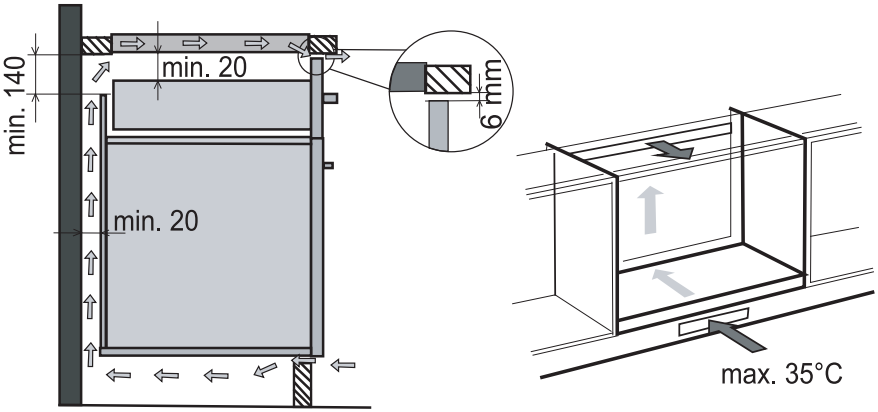
- After installation of the built-in cooking hob, the front two fixing elements have to be accessible from the bottom side.
- Use of solid wood corner trims on worktops behind the cooking zone is only allowed if the clearance between the trim and the cooking hob is no smaller than indicated on the installation plans.
- If the thickness of your counter top exceeds 30 mm, then the opening for the hob should be made in the middle of the oven, with sufficient clearance from the front edge of the counter top so that the induction hob does not touch the oven shield.

AIR VENTS IN THE LOWER KITCHEN CABINET

- Normal operation of the induction cooking hob electronic components requires sufficient air circulation.

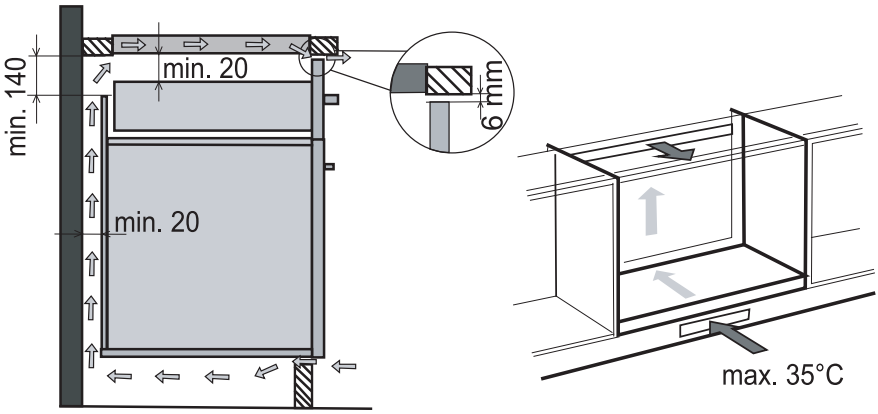
A Lower cabinet with a drawer

- There must be an opening with a height of no less than 140 mm along the entire width of the cabinet in the cabinet rear wall. In addition, there should be an opening of at least 6 mm in the front side, along the entire width of the cupboard.
- The hob is fitted with a fan located in its lower part. If there is a drawer below the kitchen cabinet, do not use it to store small objects or paper as these could, if sucked into the fan, damage the fan and the cooling system. Moreover, do not use the drawer to store aluminium foil or flammable substances or liquids (such as sprays). Keep such substances away from the cooking hob. Danger of explosion! There should be at least 20 mm of clearance between the contents of the drawer and the fan inlet vents.



B Lower cabinet with an oven

- Installing an oven under the induction hob is possible for oven types EVP4, EVP2, EVP3 with a cooling fan. Before installing the oven, the kitchen cabinet rear wall has to be removed in the area of the opening for installation. In addition, there should be an opening of at least 6 mm in the front side, along the entire width of the cupboard.

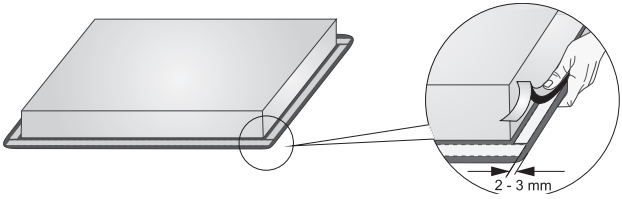


FITTING THE FOAM GASKET

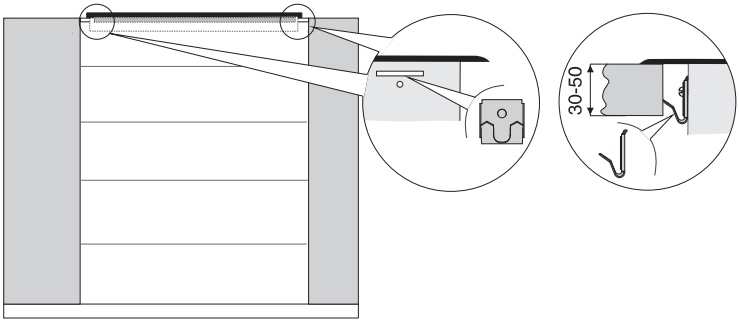
Some appliances come with the gasket already fitted!

Before installing the appliance into a kitchen worktop, attach the foam gasket supplied with the appliance to the bottom side of the glass ceramic hob.

- Remove the protective film from the gasket.
- Attach the gasket to the bottom side of the glass (2–3 mm away from the edge). The gasket has to be applied along the entire edge of the glass. The gasket may not overlap in the corners.
- When fitting the gasket, make sure it is not damaged by or in contact with any sharp objects.



Do not install the appliance without this gasket!



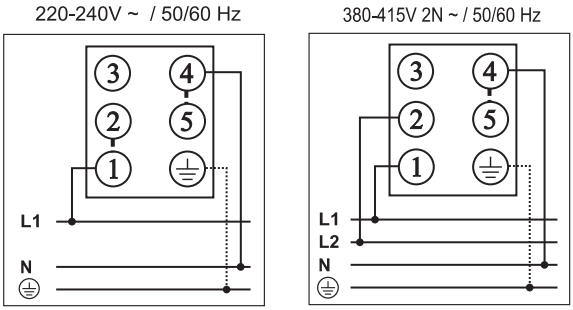
- The worktop has to be completely level.
- Protect the cut out surfaces.
- Use the four supplied screws (4x) to attach the fixing elements (4x) to the hole and cut-out in the front and back wall of the cooking hob.
- Insert the cooking hob into the cut-out and press it strongly towards the worktop from above.
- Do not use screws longer than 6.5 mm to tighten the fixing clamp.

CONNECTING THE COOKING HOB TO THE POWER MAINS

- Power mains protection must conform to the relevant regulations.
- Before connecting the appliance, make sure the voltage indicated on the rating plate conforms to the voltage in your power mains.

The appliance may only be connected by an authorized expert. False connection can destroy parts of the appliance. In such case, there is no right to warranty.
Disconnect the appliance from the power mains before any repair or maintenance operation.

CONNECTION DIAGRAM:



The appliance is designed for two-phase connection; it can also be connected to a single phase.

- **Two-phase connection**
  Install the jumper connectors on terminals/clips 4 and 5.

- **Single-phase connection**
  Install the jumper connectors on terminals/clips 4 and 5, and terminals/clips 1 and 2

Note: Connection 3 is free.

The following may be used for connection:
- Rubber connection cables type H05 RR-F 4x1.5 with a yellow-and-green protective conductor;
- PVC insulated connection cables type H05 VV-F 4x1.5 with yellow-and-green protective conductor, or other equivalent or superior cables.

DISPOSAL

Packaging is made of environmentally friendly materials that can be recycled, disposed of, or destroyed without any hazard to the environment. To this end, packaging materials are labelled appropriately.

The **symbol** on the product or its packaging indicates that the product should not be treated as normal household waste. The product should be taken to an authorized collection centre for waste electric and electronic equipment processing.

Correct disposal of the product will help prevent any negative effects on the environment and health of people which could occur in case of incorrect product removal. For detailed information on removal and processing of the product, please contact the relevant municipal body in charge of waste management, your waste disposal service, or the store where you bought the product.

We reserve the right to any changes and errors in the instructions for use.