

Dear customer!

This appliance is intended for household use only. Materials used for packaging are nature friendly and may be recycled, deposited or destroyed without any threats to the environment. In order to recognize these features, all packing materials are marked with relevant symbols. Once your appliance has become obsolete and you do not intend to use it any longer, take adequate care not to litter the environment. Deposit your old appliance with the authorized depot dealing with used household appliances.

Instruction for use

Instructions for use have been prepared for the user, and describe the particulars and handling of the appliance. These instructions apply to different models from the same family of appliances, therefore you may find information and descriptions that may not apply to your particular appliance.

Installation instruction

The appliance should be connected to the power supply in accordance with the instructions from the chapter "Electrical connections" and in line with the standing regulations and standards. The connections should be carried out by a qualified personnel only.

Rating plate

The rating plate with basic information is located underneath the appliance.

Fire hazard protection

Appliances are allowed to be mounted on one side next to a high kitchen cabinet, the height of which may exceed that of the appliance. On the opposite side however, only a kitchen cabinet of equal height as the appliance is allowed.

The Manufacturer strives for continuous improvements. For this reason, the text and illustrations in this book are subject to change without notice.

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IMPORTANT **WARNINGS**

- The appliance may be built-in and connected to the power supply only by a qualified technician.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
Prevent the children to hang around the appliance and warn them properly against the danger of burns.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. Be sure have the preparation of such food (fries) under constant control. Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Do not use high-pressure steam cleaner or hot steam to clean the appliance.
- Never place any metal objects upon the induction hotplate, such as knives, forks, spoons, pot lids, and the like, as they may get very hot.
- The hob can not be activated by external timers or remote controls systems.
- Hotplates may not be left in operation empty, without any dishes on top.
- Never use the appliance for heating the ambience.
- Never use the induction cooktop as a working surface. Sharp objects may damage the cooktop surface.
- Preparation of food in aluminium or plastic cookware is not allowed. Never place any plastic objects or aluminium foil upon the cooktop surface.
- In case any other appliances are plugged in the electric mains close to the cooktop, prevent the contact of the plug cable with the hot cooking zones.
- Never keep any flammable or temperature sensitive objects, like cleaning agents, sprays, detergents, etc., below the appliance.
- In case of any malfunctions, disconnect the appliance from the power supply and call service department.
- The appliance is manufactured in compliance with the relevant effective safety standards.
- Be careful not to drop objects or crockery on the ceramic glass's surface. Even light objects (e.g. a salt shaker) can crack or damage the ceramic plate.
- If the appliance is built in over an oven with a pyrolytic system, it should not be operated while the pyrolytic process is in progress because it can trigger the overheating protection of the cooktop.
- Don't connect the hob to the power supply with an extension cable or multiple sockets, because they don't assure a sufficient safety (e.g. overheating risk of multiple sockets).
- After using the cooktop, disconnect it from the user's interface. Do not trust the pot detector.
- Connect the equipment to a permanent connection.

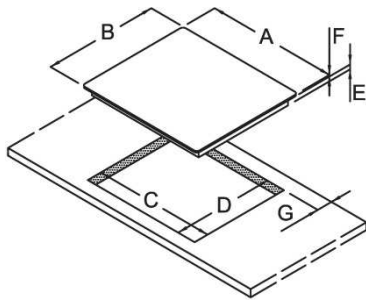


The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

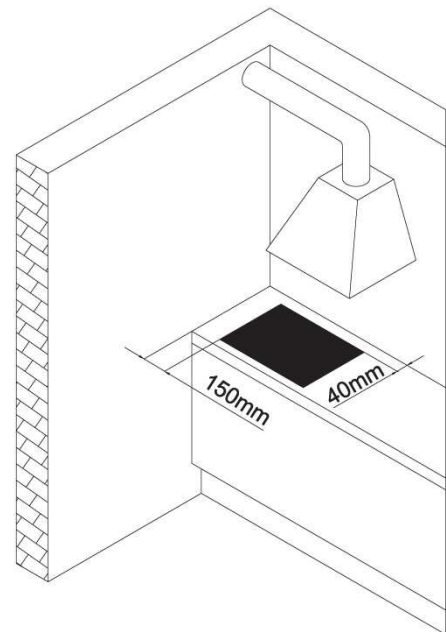
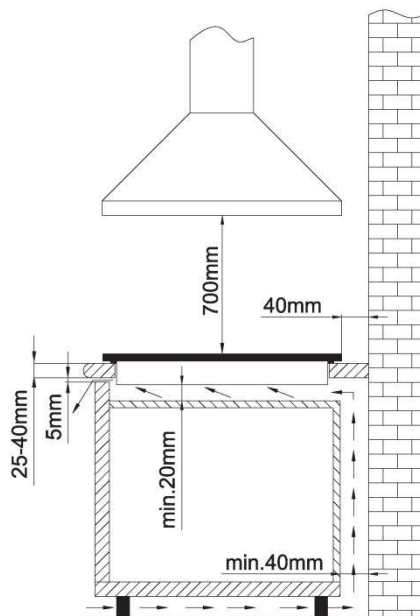
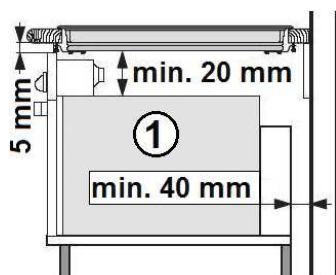
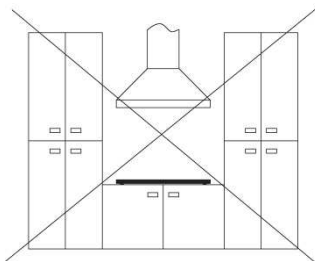
INSTALLATION

Important warnings

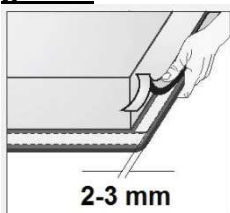
- To avoid any possible hazard, the appliance may be installed by qualified personnel only.
- Panels and furniture lining of the kitchen cabinet receiving the hob must be treated with temperature resistant adhesives 100°C (otherwise they might be discoloured or deformed because of inadequate temperature resistance).
- The cooking hob is intended for building into the worktop above the kitchen element of 600 mm width or more.
- After the installation of built-in hob make sure that there is free access to the two fixing elements in front.
- Suspended kitchen elements above the cooktop must be installed at such distance to provide enough room for comfortable working process.
- The distance between the worktop and the hood must be at least such as indicated in the instructions for installation of the kitchen hood, but in no case it may be less than 700 mm.
- The use of hard wood decorative borders around the worktop behind the appliance is allowed, in case the minimum distance remains as indicated on the installation illustrations.
- Minimum distance between the built-in cooktop and rear wall is indicated at the illustration for the installation of the built-in cooktop.
- Induction hob may be built into the 25 to 40 mm thick worktops.
- Bottom kitchen element must not have a drawer. It must be fitted with a horizontal plate 20 mm away from the worktop bottom surface. Space between the plate and the hob must be empty and no objects may be stored or kept there.
- Rear side of the kitchen element must also have a 50 mm high opening along the entire width of the element, and the front part must have an opening of no less than 5 mm.
- **Incorporation of the oven under the induction hob is permissible for ovens equipped with a cooling fan^①.**
- Prior inserting the oven, it is necessary to remove the rear kitchen element panel in the area of the oven opening. Equally, the front part of the element must have an opening of no less than 5 mm.



A (mm)	770
B (mm)	450
C (mm)	750
D (mm)	430
E (mm)	50
F (mm)	5
G (mm)	50



Installing the foam gasket



Before inserting the appliance into the opening in the kitchen worktop, the supplied foam gasket must be attached to the lower side of the glass ceramic (glass) cooking hob.
Do not install the appliance without the foam gasket!

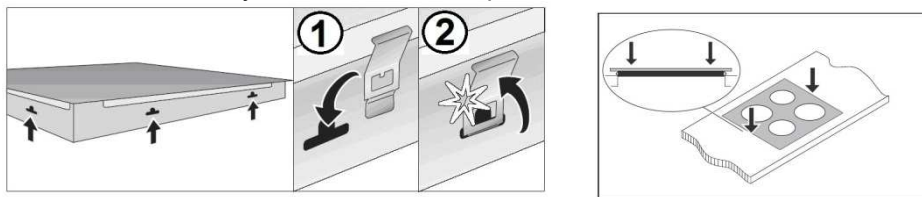
The gasket should be attached to the appliance in the following way:

- Remove the protective film from the gasket.
- Then, attach the gasket to the lower side of the glass, approximately 2-3 millimetres from the edge.
- The gasket must be attached along the entire length of the glass edge and should not overlap at the corners.
- When installing the gasket, make sure that the glass does not come into contact with any

sharp objects.

Installation procedure

- Worktop must be placed absolutely horizontal.
- Suitably protect the edges of the cut aperture.
- Connect the cooking hob to the mains power supply (see instructions for the connection of the cooking hob to mains power supply).
- Put the supplied springs in their places.
- Insert the hob into the cut aperture.
- Press the hob firmly towards the worktop from above.



CONNECTION TO THE POWER SUPPLY

- Connections may be carried out by a qualified technician only. The earthing protection must comply with the standing regulations.
- Connection terminals are revealed when the connection box cover is removed.
- Prior any attempted connection check that the voltage indicated on the rating plate is in line with your home power supply.
- The rating plate is located underneath the appliance.
- The appliance is manufactured for use with the power supply voltage 220-240 V ~.
- In order to make a fixed connection to the mains, insert an all-pole circuit breaker between the appliance and the mains. This device shall have a contact separation in all poles, providing full disconnection under overvoltage category III conditions.
- Such appliances are allowed to be mounted on one side next to a high kitchen cabinet, the height of which may exceed that of the appliance. On the opposite side however, only a kitchen cabinet of equal height as the appliance is allowed.
- Upon the completion of installation, live wires and isolated cables must be adequately protected against accidental touching.

Basic adjustment of sensors to the ambience

Upon each connection to the power supply the sensors of the appliance are automatically adjusted to the environment to ensure their proper function. All displays turn on and are fully illuminated for a few seconds.

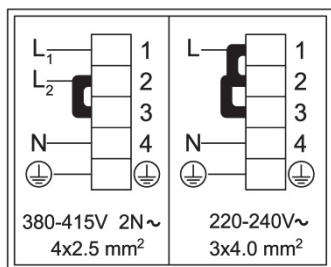
During the adjustment procedure the sensors must be free of any objects, otherwise the adjustment procedure will be interrupted until such objects are removed from the sensor surface. During this period the regulation of the cooktop is impossible.

ATTENTION !

Before attempting any repairs on the appliance, disconnect the power supply. In accordance with the mains voltage the appliance should be connected in line with the attached diagram.

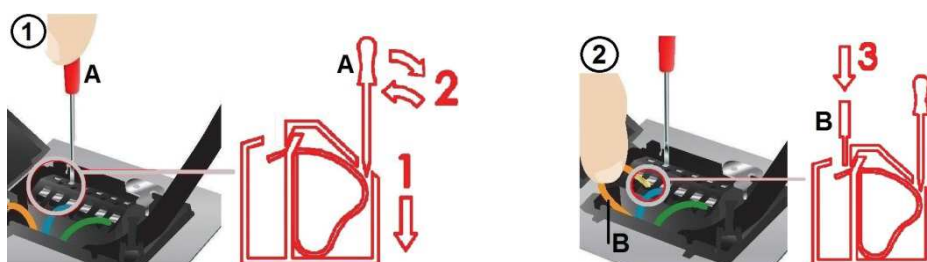
The earthing wire must be connected to the terminal marked with the earthing symbol. The connection cable must lead through the relief safety device, protecting it from accidental pulling out. Upon the completion of installation switch all the hotplates on for about 3 minutes to check the proper functioning.

Installation diagram

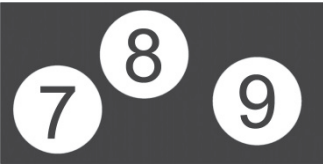


- Incorrect connection may destroy parts of the appliance, making the warranty void.
- Before connecting the appliance, make sure the voltage indicated on the rating plate is consistent with the voltage in your home network. Connection voltage should be checked by a qualified technician using a corresponding measuring device!
- Connection cable on the back of the appliance should be led in such way that it does not touch the appliance back wall, as this part will get very hot during operation.

The following cables must be used for connection:
H05V2V2-F.

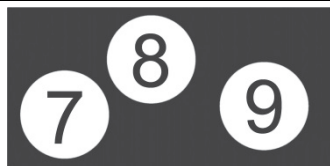


TECNICAL INFORMATION

IS730SC / VI3_670335F		
		
Rated voltage	220-240V~	50/60 Hz
	380-415V 2N~	
P _{TOT}	6700 W	
7	Ø 16 cm / 1,2 kW	
8	Ø 20 cm / 2,3 kW (P=3,0 kW)	
9	Ø 25 cm / 2,3 kW (P=3,0 kW)	

P= extra powerful setting

ENERGY EFFICIENCY

IS730SC / VI3_670335F	
	
Type of hob	Built-in
Induction cooking zones	3
EC _{ELECTRIC HOB}	178,4 Wh/Kg

ZONE		EC _{ELECTRIC COOKING}
7	Ø 16 cm	185,0 Wh/Kg
8	Ø 21 cm	166,8 Wh/Kg
9	Ø 26 cm	183,5 Wh/Kg

Hotplate function principle

- Ceramic glass hob is fitted with three or four hotplates. Hob surface is completely flat and smooth, without edges to accumulate dirt.
- The hob is fitted with high power induction hotplates. Heat is generated directly at the bottom of the dish, where it is most needed, without any losses through the ceramic glass surface.

This way the required extent of energy is considerably smaller compared to traditional heaters, which operate on radiation principle.

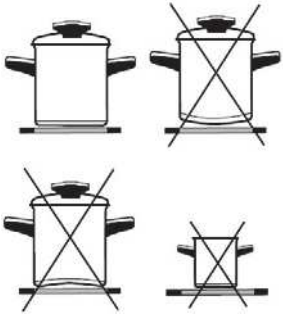
- Glass ceramic hotplate is not heated directly, but only by return heat transmitted by the dish. This heat figures as “remaining heat” after the hotplate is turned off. The induction hotplate generates heat from the induction coil, installed underneath the ceramic glass surface. The coil creates magnetic field at the bottom of the dish (which can be magnetized) which in turn originates whirling flows of current which then heat the hotplate.

IMPORTANT!

In case sugar or other heavily sweetened substance is spilled on the hotplate, wipe it immediately and remove the sugar residues with a scraper although the cooking zone is still hot, otherwise the hotplate may be damaged.

Avoid cleaning the cooktop while the cooking zones are still hot, as you may damage the hob.

Appropriate cookware for induction hotplates



- Induction hotplate will function perfectly only if appropriate cookware is used.
- Dish should be in the middle of the hotplate during cooking.
- The appropriate cookware is the one which enables induction, for example steel, enamel or steel alloy cookware. Pots made from steel alloy with copper or aluminium bottom, or glass pots are inappropriate.
- If you use the pressure cooker (“economy pot”) keep it under close surveillance until proper pressure is obtained. Hotplate should first operate on maximum power, then follow the manufacturer’s instructions and use the appropriate sensor to decrease the power.
- **When buying cookware, check if it bears the label “allows induction”.**

Cooking zones	Min.-Max. pan bottom Ø
7	11 - 16 cm
8	15 - 21 cm
9	18 - 26 cm

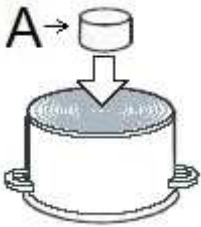
Magnet test

Use small magnet **A** to test if the dish bottom is magnetic. Only dishes where magnet sticks to the bottom are suitable for induction cooking.

Dish recognition

One of great advantages of the induction hotplate is dish recognition. Even if there are no dishes upon the hotplate, or the dish diameter is smaller than the diameter of the relevant hotplate, there are no thermal energy losses. When the hotplate is on, the power indicator displays letter “U”. If you place the dish over that hotplate within the following 10 minutes, the hotplate recognizes the dish and turns on to the pre-set power value.

At the moment you remove the dish from the hotplate, power is suspended. If you place smaller dish upon the hotplate and it is recognized, the hotplate will only use the amount of energy required to heat the dish according to its size.



Hotplate may be damaged if:

- it is turned on and left empty, or an empty dish is placed on it;
- you use clay dishes which leave scratches on the ceramic glass surface;
- you fail to wipe the dish bottom dry prior placing it on the ceramic glass hotplate; heat induction is obstructed and the hotplate may be damaged;
- you fail to use the appropriate dishes that can be magnetized: steel dishes, enamel or steel alloy dishes; induction hotplate will not function otherwise.

Power regulation

Heating power of the hotplates may be set at nine different levels. The following chart indicates illustrative use of each power setting.

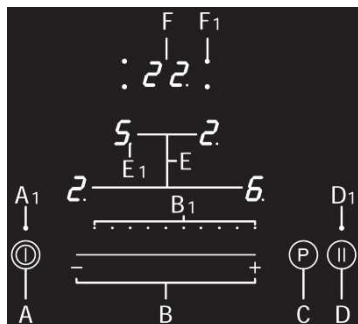
Power Setting	Purpose
0	Off, using remaining heat
1-2	Maintaining warm food, slow simmer of smaller quantities
3	Slow simmer (continuation of cooking after a powerful start-up)
4-5	Slow cooking (continuation) of larger quantities, roasting larger chunks
6	Roasting, browning
7-8	Roasting
9	Start of cooking, roasting
A	Automatic initial setting
P	Especially powerful setting for extremely large quantities of food

Energy saving tips

- When buying cookware be careful in selecting size: pot diameter usually refers to the top edge of the dish, which is often larger than the dish bottom.
- Steam-pressure pots (economic pots), which use pressure in tightly sealed interior, are especially economic, and save both time and energy. Shorter cooking time leaves more vitamins in food.
- Always leave enough water in steam-pressure pots, otherwise it may result in overheating which may damage both the pot and the hotplate.
- Always cover the cookware with lids of appropriate size.
- Use such dish size to accommodate the quantity of food to be prepared. If you use excessively large pot for small amount of food, you will consume considerably more energy.

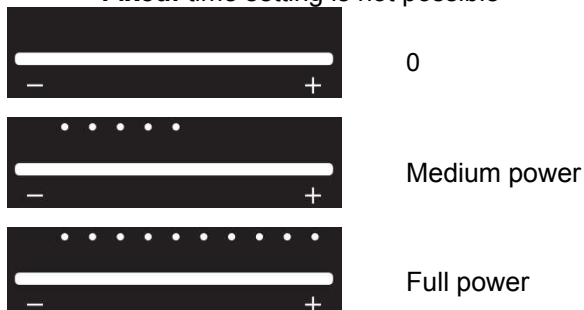
OPERATION

- After turning the ceramic glass hob on all displays come on for a moment. The hob is ready for operation.
- The hob is fitted with electronic sensors which are switched on if you touch the relevant circle for at least one second.
- Each sensor activation is followed by a sound signal.
- Avoid placing any objects on sensor surface (possible error signalization).
- Always keep the sensor surface clean.



- A. ON/OFF sensor
- A₁. ON/OFF indicator LED
- B. Slide control sensor
- B₁. Slide control indicator LED's
- C. Extra strong power setting ON/OFF sensor
- D. Safety lock on/off and child lock sensor
- D₁. Safety lock /child lock indicator LED
- E. Hotplate selection/power or remaining heat displays
- E₁. Decimal dot on the power displays:
 - On:** hotplate power control is possible
 - Off:** hotplate power control is not possible
- F. Timer ON/OFF sensor
- F₁. LED indication cooking zone on which the timer is active:
 - Flashing:** time setting is possible
 - Fixed:** time setting is not possible

Slide control power



- After turning the ceramic glass hob on all displays come on for a moment. The hob is ready for operation.
- The hob is fitted with electronic sensors which are switched on if you touch the relevant circle for at least one second.
- Each sensor activation is followed by a sound signal.
- Avoid placing any objects on sensor surface (possible error signalization).
- Always keep the sensor surface clean.

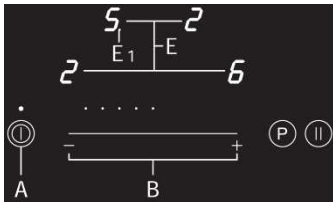
Turn the hob on

Touch the sensor (A) for at least one second. The hob is now active, and all hotplate power indicators (E) indicate »0«, (E₁) is flashing and the timer display shows "CL" . **Now you need to select the next setting within 20 seconds, otherwise the hob switches off again.**

Turn hotplates on

After turning the hob on using the sensor (A), within the next 20 seconds start one of the hotplates.

- Touching the desired hotplate sensor (E), its relevant power indicator indicates »0« and (E₁) changes from flashing fixed.
- Set the power level 1-9 by touching the slider. At the first touch, the level is set according to the part of the slider that you touch. Upon the slider, the control LEDs light up, according to the level set. By sliding along the slider, the power level setting is changed. By sliding to the right, the level increasing, while sliding to the left decreases the level.



When you move your finger away from the slider, the cooking field starts to operate at the level set. If the first touch of the slider is on its far right side (level 9), followed by a new pressure level 9, the automatic cooking is activated (see Automatic fast heating).

Changing hotplate power settings

- Select a particular hotplate by touching the sensor (E), (E1) lights.
- By touching or sliding along the slide sensor you change power setting.
- When you remove the finger from the slide sensor, the hotplate starts to operate at selected power.

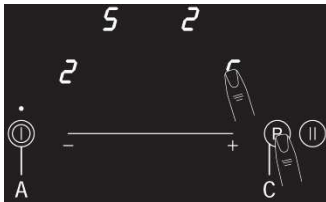
Turn hotplates off

- Selected hotplate must be activated.
- To select a particular hotplate, touch the sensor (E), (E1) lights.
- By touching the slide sensor (B) at the start, bring the power setting to "0". Short beep confirms the OFF position.

Turn the hob off

- The hob is switched off by pressing the sensor (A). The sound signal beeps and all indicators go off, except for those hotplates which are still hot and display the warning "H" sign as an indication of the remaining heat.
- If you switch the hob off prior end of cooking session, use the remaining heat and save electric energy.

Lock Function



By activating the child lock protection you can stop the operation of the appliance and the use of hotplates, protecting the children from accidental start and eventual injury.

Activation of the Function

- Touch sensor (A) and activate the hob (in case it was idle). All displays indicate »0«.
- Press the cooking zone display of the front right cooking zone and the (C) sensor simultaneously. After the beep press the front right cooking zone display again. All displays indicate letter »L«, which disappears after a few seconds. Child lock is now activated.



Unlock for cooking:

- Touch sensor (A) and activate the hob (in case it was idle). All displays indicate »0«.
- Within 10sec, press the cooking zone display of the front right cooking zone and the (C) sensor simultaneously. "L" disappears from the displays. All cooking zone displays show "0" with a flashing dot.

After switching off the control panel the child lock is active again.

Deactivation of the Function

- Touch sensor (A) and activate the hob (in case it was idle). All displays indicate »0«.
- Press the cooking zone display of the front right cooking zone and the (C) sensor simultaneously.

After the beep press the (C) sensor again.

Child lock is now de-activated.

Pause Function



The Pause mode is not possible within the first 6 seconds after switching on. The execution of the function is only possible if at least one cooking zone is in operation.

Activation of the Function

- Actuating the key (D) for 1 second, (D₁) is statically illuminated.

The pause conditions may also be activated with cooking zone-specific errors , here, the error display is hidden. Also residual heat indication , special message such as A or "no pan" are hidden, the pause has priority.

If there is a general error during the pause, the control switches off and terminates the mode.

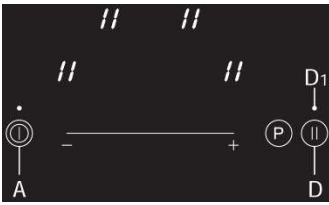
During the Function:

- Already programmed timers are stopped
- Automatic heat-up is also switched off
- The residual heat calculation and operating time limitation continue
- The LED's of other functions (timer, multi-circuit, etc...) continue illuminated depending on the status

The Pause condition may last for max. 10 minutes. If the status is not terminated within this time, the control switches off. The cooking zone may be switched at any time with the key (A), a possibly activated Pause mode is then terminated.

Deactivation of the Function

- Press sensor (D) and in 10 seconds any other key (not the same again).



This re-establish the condition before the Pause mode

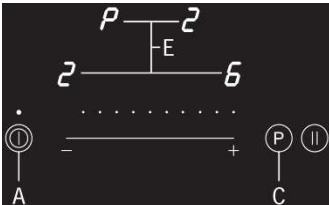
Recall Function

By using this function the settings may be recovered quickly, when the control was switched off with the main switch by mistake. After switching off with the key (A), the operator has 6 seconds to switch on again the control and another 6 seconds to actuate the key (D).

Remaining heat Function

When an active hotplate is switched off, or when the entire hob is switched off, the indicator (E) displays »H«, as a signal that a particular »hotplate is still hot«. Display time is calculated in relation to the used heating power and the period the hotplate was active prior switching off. Even when warning signal "H" disappears, hotplate may still be hot in certain cases (power failure, leaving any temperature sensitive objects on the hotplate). Be careful, danger of burns!

Extra powerful Function



Extra powerful setting may be additionally switched on for fast cooking on indicated hotplates. This extra hotplate power is used for heating large quantities of food.

After switching on, the extra power is activated for:

- 8 minutes for cooking zones Ø200/250mm marked by the letter P, then automatically switches back on to the maximum normal level 9.
- 90 minutes for cooking zones Ø160mm marked by the letter P, then the cooking zone switches off.

During the time extra power is activated, the power of other hotplates is limited. This is indicated on the power display (E) by intermittently flashing the selected cooking level and limited power for a few seconds.

Activation of the Function

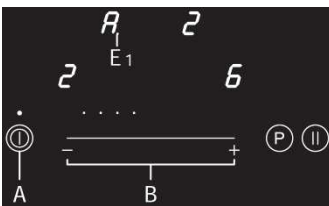
- First select the hotplate by touching its relevant sensor, and immediately after press the sensor (C).

Extra powerful setting is on, and power indicator (E) displays symbol "P".

Premature deactivation of the Function

Touch the desired hotplate sensor (E), and immediately after press the sensor (C). Letter "P" disappears and the hotplate automatically switches to level 9.

Automatic fast heating Function



This function preheats the burner on maximum power in order to bring it rapidly up to the required temperature. After a given time interval, the power level returns spontaneously to the established setting.

It may be switched on in any of the hotplates for all power settings except for setting "9" where power is set at maximum all the time.

Activation of the Function

Automatic cooking mode is activated on any idle hotplate.

- Select a particular hotplate, power indicator displays "0".
- First touch of the slide sensor (B) must be to the extreme right, followed by a new pressure level 9. (E) indicates "A", automatic cooking mode is on.
- Until the decimal point (E1) flashes, it is possible setting the desired power level (8...1) further by touching the slide sensor.
- Display alternate "A" and the level set cooking

Once the time in the chart below expires, the function is switched off and "A" disappears. You can also switch the automatic cooking mode off anytime by modifying power level.

Power setting	1	2	3	4	5	6	7	8	9
Maximum power cooking time (min.)	0,8	2,4	3,8	5,2	6,8	2,0	2,8	3,6	0,2

Safety switch off

Power setting	1	2	3	4	5	6	7	8	9
Hours lapse prior safety switch off	6	6	5	5	4	1.5	1.5	1.5	1.5

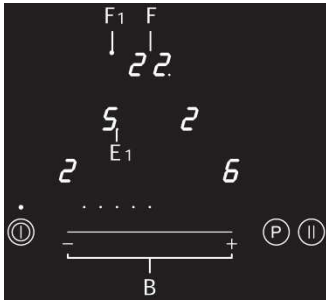
Maximum continuous operation of a particular hotplate is limited, and the duration is displayed in the above chart. When the hotplate is switched off by the safety mechanism, the indicator displays symbols "0", or "H" in case there is any remaining heat left. In such cases switch the hotplate off by touching the relevant power setting sensor (B).

Example: Set the hotplate to power level 5 and leave it operates for some time. If you do not change the above setting, the safety mechanism will switch the hotplate off after 4 hour and a half.

Protection from overheating

Induction hotplate is also fitted with safety device against overheating which protects electronic parts from damages. This device operates on several levels. When temperature of the hotplate excessively rises, it switches on two-stage fan. If this is not enough, extra powerful heating is deactivated, and finally the safety device either reduces the heating power of certain hotplates or turns them off completely. When the hotplate cools off, the full power of hotplate is again available.

Timer Function



Use of timer facilitates cooking by setting the time of hotplate operation.

Activation of the Function

- Select the hotplate to be timer controlled, the respective decimal point (E1) lights and timer display shows "CL".
- Turn the timer on by touching the sensor (F), at the beside of timer's display, the light of the cooking zone of which timer is being set turns on.
- First the regulation of the second digital number has place and then the one of the first digital number (the active number is displayed by the symbol "-" when the regulation starts).
- By sliding along the entire slider, the exact tie can be set. By sliding to the right, the time increases, while sliding to the left decreases the time setting by one minute steps.
- When you remove the finger, after a few seconds the timer starts the countdown. Indicator displays actual power setting, and the dot beside of timer's display indicates that timer is on.

Operation time can be set for each hotplate separately.

Changing pre-set cooking time

- Cooking time can be changed anytime during the operation.
- Select desired hotplate, (E1) lights, residual time is displayed on timer's display.
- Touch the sensor (F).
- By sliding along the entire slider area (B), the cooking time is changed by one minute steps.
- When you move your finger away from the slider, the cooking filed starts operating with the newly set cooking time.
- If time is not modified in 10 seconds since pressing the sensor (F), timer goes to zero and then turns off automatically.

Checking remaining cooking time

- Last set timer is always displayed .
- Select cooking zone. The residual time of selected cooking zone will be displayed on timer'

Deactivation of the Function

When pre-set time elapses, a beep signals the end, and the hotplate is switched off. Switch off the alarm by pressing the sensor of switch-off timer (F),or it switches off automatically after 2 minuts.

If you want to switch the timer prior pre-set time:

- Select desired hotplate, (E1) lights. Cooking's residual time is displayed on timer's display.
- Touch the sensor (F).
- Pressing on the far left side of the slider deactivates the timer and the time set. The time setting can also be reset by sliding along the entire slider area by 1 minute decrements.
- The illuminated point on the left part of the display is turned off and the timer is deactivated.

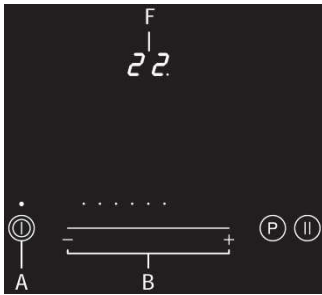
Alarm Function

Timer can be used as alarm only if it is not already employed in timer control of one of the hotplates.

Activation of the Function

With the hob off:

- Touch the sensor (A) to activate the cooking hob.
- Touch the sensor (F) to activate the timer.
- Sliding a finger on slider area (B), set desired time.
- Values of zones' Cooking levels can be set:
 - Before the first decimal number stops flashing (2 seconds).
 - After setting alarm functions (cooking zones' displays turn off), it's enough pressing



sensor (A) again.

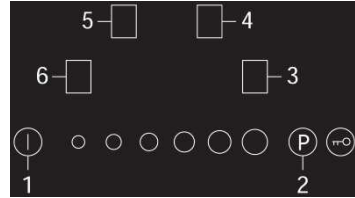
Deactivation of the Function

When the pre-set time expires a beep is heard which you can either turn off by touching any sensor or leave it to turn off automatically after 2 minutes.

If you want to switch the timer off prior expiry of pre-set time:

- Touch the sensor (F).
- Pressing on the far left side of the slider. Alarm function is off.
- During the time the alarm is activated, timer can not be pre-set for any hotplate. To enable timer setting function, alarm must be switched off.

Cooking zone configuration



Prerequisites for configuration/deleting (configuration)

- All pans must be removed from cooking zones and one suitable for induction must be available.
- It's possible starting configuration/deleting within 2 minutes after connection to power mains. Touch control and all displays must be turned off.

Getting in configuration/deleting menu'

- Hold the key (2) pressed.
- Press all keys of cooking zones' selection anticlockwise, starting off with:
 - the front right one for VI4740229F (3-4-5-6)
 - the rear right one for VI3600229F (4-5-6)

Every action is acknowledged by a signal tone:

- # Only one "beep" → correct selection
- # Double "beep" → wrong selection
- After the last action all induction displays turn on, where it's displayed:
 - # "-" → it means configured zone
 - # "C" → it means NOT configured zone

Procedure of deleting configuration

After getting in configuration/deleting menu:

- Hold the key (2) pressed: "E" is displayed on the displays of all cooking zones. "E" keeps flashing until all cooking zones will be not configured.
- "C" will be displayed on all displays.

Procedure of configuration

After getting in configuration/deleting menu and completing deleting configuration: (During configuration phase all displays of cooking zones display "C")


- Cooking zone to be configured can be selected by cooking zone's selection key (3,4,5,6).
- "C" will start flashing on the corresponding display.
- Within 20 seconds a pan must be placed on the corresponding zone in the way that the cooking zone can detect the correct position:
 - # If within 20 seconds cooking zone detects a pan the symbol "-" will appear (cooking zone is correctly configured);
 - # If after 20 seconds cooking zone doesn't detect a pan the letter "C" will appear; try again configuration procedure from the first point.

This procedure must be applied to every cooking zone.

Configuration menu stops:

- Automatically after the configuration of all cooking zones.
 - Manually by pressing the key (1), if you want to configure only certain cooking zones.
- At the end of it's advisable testing hob to verify that the configuration is successful.

SAFETY FUNCTIONS AND ERROR DISPLAY

E blinking	No error! Cooking zones configurations will be deleted.	User is in configuration menu
C	No error! Cooktop may be configured	User is in configuration menu
-	No error! Cooktop is configured	User is in configuration menu
C blinking	No error! Cooktop will be configured	User is in configuration menu
	Inappropriate pan	Use appropriate pan. If the problem remains Contact authorized center for technical assistance - specify the error code.
ER03 + permanent tone	Permanent use of keys; Control unit cuts off after 10 sec	Cleaning of the operational surface. If the problem persists, contact authorized center for technical assistance - specifying the error code
ER20	Flash-failure. Microcontroller faulty	Contact authorized center for technical assistance - specifying the error code
ER21	Control unit cuts off after controlling due to overheating to avoid damage to electronics	Contact authorized center for technical assistance - specifying the error code
U400	Secondary voltage of the power unit to high (primary>300V). Control unit cuts off afre 1 sec releasing a permanent tone.	1) Contact authorized center for technical assistance - specifying the error code 2)Contact an electrician to check the home supply mains.
ER22	Defective Key evaluation. Control unit cuts off after 3.5 - 7.5 sec. Short circuit or discontinuation in the range of the key evaluation.	Contact authorized center for technical assistance - specifying the error code
ER36	NTC value is not within its specification; control unit cuts off.	Contact authorized center for technical assistance - specifying the error code
ER40	Secondary operational voltage is min.5 sec too low according to identified Undervoltage.	Contact authorized center for technical assistance - specifying the error code
E4	The message appears in the cooking zone not configured	Contact authorized center for technical assistance - specifying the error code
ER47	Communication error between TC and induction	Contact authorized center for technical assistance - specifying the error code
ER31	Configuration data incorrect	Contact authorized center for technical assistance - specifying the error code
E2	Overheating of the induction coils	Contact authorized center for technical assistance - specifying the error code
E5	Error on filter board	Contact authorized center for technical assistance - specifying the error code
E6	Error on power unit	Contact authorized center for technical assistance - specifying the error code
E9	Coil temperature sensor defective	Contact authorized center for technical assistance - specifying the error code
E3	Incorrect operating point due to inadequate pan material. Loss of magnetic functions of pan bottom with temperature increase. Defect cooking zone.	Usage of adequate pan material. If the problem persist, contact authorized center for technical assistance - specifying the error code
E4 during operation	E4 is shown after a certain time of operation (>15min) Component on the heating element overheated. Disturbance on bus wiring.	Let system cool down. If the problem persist, contact authorized center for technical assistance - specifying the error code
E4 at one heating element	Heating element not configured. No communication between terminal block and heating element. Defect component on the heating element.	Restart configuration. If the problem persist, contact authorized center for technical assistance - specifying the error code.
E4 at two heating element	Defect component at one of the heating element. No communication between terminal block and heating element.	Contact authorized center for technical assistance - specifying the error code
E4 at all heating element	No heating element configured. Defect component on the terminal block. No communication between terminal block and all connected heating elements.	Restart configuration. If the problem persist, contact authorized center for technical assistance - specifying the error code.
No display/function	Faulty mains connection. Error on Touch control. No communication between terminal block and touch control.	Contact authorized center for technical assistance - specifying the error code.
- Ciclico o Er31 o Er47	Wrong Touch control.	Contact authorized center for technical assistance - specifying the error code.
L	No error! Child-proof protection activated.	Deactivate child-proof protection.
Cooking level back to 0	Defect component on heating element.	Contact authorized center for technical assistance - specifying the error code.

CLEANING AND MAINTENANCE



Fig.1



Fig.2



Fig.3



Fig.4



Fig.5

Ceramic glass hob should be cleaned only when completely cooled down, preferably after each use, otherwise even the slightest stains remaining after cooking may burn into the hob surface with each following use.

For regular maintenance of ceramic-glass hob use special cleansing agents, produced in such way to create protective film upon the surface.

Before each use, wipe the dust and other particles from the hob, they may scratch the surface (Fig. 1).

Caution: use of steel wool, abrasive cleaning sponges, and abrasive detergents can scratch the surface of the hob. The surface may also be damaged by the use of aggressive sprays and inappropriate liquid chemicals (Fig.1 and 2).

Pattern marks can be erased by the use of aggressive cleansing agents or rough and damaged cookware bottoms (Fig. 2).

Minor stains are removed with moist soft cloth; after that the surface should be wiped dry (Fig. 3).

Water stains are removed with gentle vinegar solution, but you must not wipe the frame with it (certain models only), since it may lose its glow. Never use any aggressive sprays or limestone removers (Fig. 3).

Major stains are removed with special ceramic-glass cleansers.

Follow strictly the manufacturer's instructions.

Be careful to remove any remains of cleansing agent from the hob surface, otherwise they will be heated during the next use and can damage the hob (Fig. 3).

Stubborn and burnt stains are removed with special ceramic-glass scraper. Be careful, however, not to touch the hotplate surface with the scraper handle (Fig. 4).

Handle the scraper with utmost care to avoid injuries!

Sugar and sugar containing food may permanently damage the ceramic-glass hob surface (Fig. 5), so the remains of sugar and sugar containing food must be scraped off from the hob surface immediately, when the hotplates are still hot (Fig. 4).

Discoloring of ceramic-glass hob has no effect whatsoever on its operation and stability. In most cases, it appears as the consequence of burnt in food remains, or as a result of dragging pots and pans (especially aluminium or copper bottom cookware) across the surface, and such discoloring is rather hard to remove.

Note: All described faults are mostly esthetical and do not affect directly the operation of the appliance. Remedy of such faults is not covered by warranty.