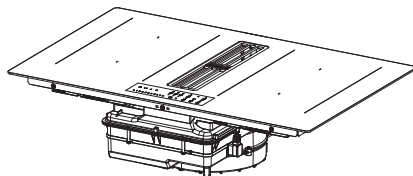




- IT LIBRETTO DI USO
- EN USER MANUAL
- FR MANUEL D'UTILISATION
- DE GEBRAUCHSANLEITUNG
- NL GEBRUIKSAANWIJZING
- ES MANUAL DE USO
- PT LIVRO DE INSTRUÇÕES PARA UTILIZAÇÃO
- RU РУКОВОДСТВО ПО ЭКСПЛУАТАЦИИ



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## 1. SAFETY INFORMATION

- For your own safety and correct operation of the appliance, please read this manual carefully before installation and use. Always keep these instructions together with the appliance even if it is sold or transferred to third parties. Users must fully know the operation and safety features of the appliance.
  - The electrical connections have to be done by specialized technician.
  - The manufacturer will not be held liable for any damages resulting from incorrect or improper installation.
  - Check that the mains power supply corresponds to the one indicated on the rating plate on the product.
  - **WARNING:** Before installing the appliance, remove the protective films (if present).
  - Do not touch the appliance if your hands or body are wet.
  - Ensure that the device is not exposed to atmospheric agents (rain, sun).
  - Keep the packaging away from children and animals.
  - Do not use adapters, multiple sockets or extension cables to connect the device.
  - Do not stand on the appliance, as this may damage it.
  - 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.
  - This appliance is not intended for use by persons (including children) with reduced physical, Sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
  - Children should be supervised to ensure that they do not play with the appliance.
  - Cleaning and user maintenance shall not be made by children without supervision.
  - Connect the plug to a socket complying with current regulation, located in an accessible place.
  - Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
  - If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified persons in order to avoid a hazard.
  - For Class I appliances, check that the domestic power supply guarantees adequate earthing.
  - Do not flambé (Fire hazard).
-  **WARNING:** Failure to install the screws or fixing device in accordance with these instructions may result in electrical hazards.
- Use only screws and small parts in support of the appliance.
  - Ensure that the device is installed in a way that allows to disconnect it from the power supply, with a contact opening distance (3mm) that ensures complete disconnection in category III overvoltage conditions.
  - Connect the extractor to the exhaust flue through a pipe of minimum diameter 120 mm. The route of the flue must be as short as possible.
  - With regards to the technical and safety measures to be adopted for fume discharging it is important to closely follow the regulations provided by the local authorities.
  - There shall be adequate ventilation of the room when this appliance is used at the same time as appliances burning gas or other fuels (not applicable to appliances that only discharge the air back into the room), in order to prevent the backflow of exhaust gas.
  - Clean the appliance and the filters and replace them after the specified


time period (Fire hazard). See paragraph Cleaning and Maintenance.


- Regulations concerning the discharge of air have to be fulfilled.
- The air must not be discharged into a flue that is used for exhausting fumes from appliances burning gas or other fuels (not applicable to appliances that only discharge the air back into the room).
- When the cooking appliance and appliances supplied with energy other than electricity are simultaneously in operation, the negative pressure in the room must not exceed 4 Pa (4 x 10<sup>-5</sup> bar), to prevent fumes being sucked back into the room by the cooking appliance.
- Range hoods and other cooking fume extractors may adversely affect the safe operation of appliances burning gas or other fuel (including those in other rooms) due to back flow of combustion gases. These gases can potentially result in carbon monoxide poisoning. After installation of a range hood or other cooking fume extractor, the operation of flued gas appliances should be tested by a competent person to ensure that back flow of combustion gases does not occur.
- Induction systems of these hobs meet the requirements of EMC standards as well as the EMF Directive and should not interfere with other electronic devices. Heart pacemakers users or other electronic implants users should clarify with their medical doctor or with the manufacturer of the implants whether these devices are sufficiently interference resistant.
- Before proceeding with electrical connection please refer to chapter ELECTRICAL CONNECTION.
- Deep fryers must be continuously monitored during use: overheated oil could catch fire.
- Do not rest hot pots and pans on the edge, as this may damage the silicon seals.


 **CAUTION:** 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.

 **WARNING:** If the surface is cracked, switch off the appliance and do not switch on to avoid the possibility of electric shock.

- Do not use steam appliances to clean the product.
- Do not rest metal objects such as knives, forks, spoons and pan lids on the surface of the hob, as they might overheat.
- After use, switch off the hob element by its control and do not rely on the pan detector.
- The appliance is not intended to be operated by means of an external timer or separated remote-control system.

 **WARNING:** Danger of fire: do not store items on the cooking surfaces.

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

 **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire. 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.

- The appliance must never be installed behind a decorative door, to prevent it from over-heating.

**Possible causes of reduced performance:**

- The greater the number of bends and the longer the ducting with respect to the suction motor, the higher the pressure drop and the greater the resulting reduction in performance.

- Respect the minimum cross-section of the suction duct; an insufficient cross-section not only reduces performance but can also compromise the correct operation of the motor.

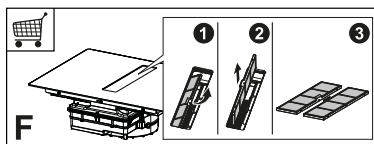
## 2. USE

- The suction hood has been designed solely to eliminate cooking fumes during domestic use.
- Never use the appliance for purposes other than those for which it has been designed.
- Deep fryers must be continuously monitored during use: overheated oil could catch fire.
- Do not operate the appliance using an external timer or separate remote-controlled system.
- The appliance must never be installed behind a decorative door, to prevent it from overheating.
- Never stand on the appliance, as this may damage it.
- Do not rest hot pots and pans on the frame, as this may damage the silicone seals.
- Do not cut or prepare foodstuffs on the surface and do not drop hard objects onto it. Do not drag pans or plates over the surface.

## 3. CLEANING AND MAINTENANCE

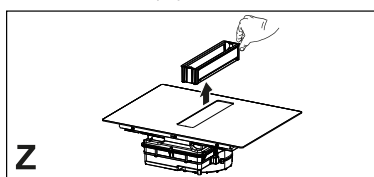
- Switch the appliance off or disconnect it from the electricity supply before any maintenance work.
- If the Activated Charcoal odour filter is supplied and is of type (F) (refer to the assembly instructions), it can be regenerated. The Activated Charcoal odour filter can be washed and regenerated every 3-4 months (or more frequently if the hood is subject to intensive use), up to a Max. of 8 regeneration cycles (in case of particularly intensive use it is recommended that you do not exceed 5 cycles). Contact

the after-sales service to order a new filter (F).



### Regeneration procedure:

- Wash in the dishwasher at a MAX temperature of 70° or hand wash in hot water without using abrasive sponges (do not use detergents!).
- Dry in the oven at a MAX temperature of 70° for 2 hours (it is advisable to carefully read the user manual and the assembly instructions of the oven you own).
- The grease filters must be cleaned every 2 months of use, or more frequently in the case of particularly intensive use. They can be washed in a dishwasher. Do not wash the grids in a dishwasher (Z).



### General recommendations

- Never use abrasive sponges, wire wool, hydrochloric acid or other products that might scratch or mark the surface.
- Foods that accidentally fall or settle on the surface, on the functional or aesthetic elements of the hob must not be consumed.

### Cleaning the device

- Clean the hob after each use to prevent any food residues from carbonising. It is much harder work to remove encrusted and burnt-on dirt.
- For day-to-day dirt, use a soft cloth or sponge and a suitable detergent. Follow the manufacturer's recommendations regarding detergents to

be used. The use of protective detergents is recommended.

- Remove encrusted dirt, for example milk that has overflowed during boiling, using a scraper pad suitable for vitreous ceramic, while the hob is still hot. Follow the manufacturer's recommendations regarding scraper pads to be used.
- Remove food containing sugar, for example jam that has spilt during cooking, using a scraper pad suitable for vitreous ceramic, while the hob is still hot. If you do not, the residue may damage the vitreous ceramic surface.
- Remove any melted plastic using a scraper pad suitable for vitreous ceramic, while the cooker hob is still hot. If you do not, the residue may damage the vitreous ceramic surface.
- Remove limescale using a small amount of limescale remover solution, for example vinegar or lemon juice, once the cooker hob has cooled down. Then, clean again with a damp cloth.

## 4. INSTALLATION REQUIREMENTS

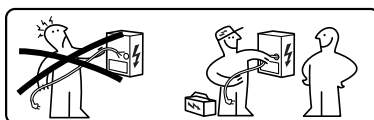
The installation process must comply with the laws, ordinances, directives and standards (electrical safety rules and regulations, proper recycling in accordance with the regulations, etc.) in force in the country of use!

- Do not use silicon sealant between the appliance and the worktop. The cooker hob is designed to be fitted flush with the kitchen worktop, on a kitchen unit with a width of 600 mm or more.
- If the appliance is installed on flammable materials, the guidelines and regulations relating to low voltage installations and fire prevention must be followed strictly.
- For built-in units, the components (plastic materials and veneered wood) must be mounted with heat-resistant adhesives (min.100°C): the

use of unsuitable materials and adhesives can cause deformation and detachment.

- The kitchen unit must have sufficient space to allow for electrical connection of the device. Wall-mounted units above the device must be installed at a sufficient distance to leave the space required to work in comfort.
- The use of decorative hardwood borders around the worktop behind the device is allowed, provided the minimum distance always complies with the indications provided in the installation drawings.
- The minimum distance between the fitted device and the rear wall is indicated in the installation drawing for the flush-fitted device (150 mm for the side wall, 40 mm for the rear wall and 500 mm for any wall-mounted units above it. For ergonomic reasons a minimum distance of 1000 mm is recommended).
- To prevent infiltration of liquids between the edge of the cooker hob and the worktop, fit the adhesive seal supplied along the whole outer edge of the cooker hob prior to installation.

## 5. ELECTRICAL CONNECTIONS



**WARNING:** All electrical connections must be carried out by an authorised installer.


- Follow the connection diagram (underneath the product).
- This appliance has a Y-type connection. We recommend using an H05V2V2-F power cable measuring 5 x 2.5 mm<sup>2</sup>, SINGLE AND TOW-PHASE connection: minimum wire section: 2.5 mm<sup>2</sup>. External cable diameter: min 8 mm - max 12 mm.

- The connection terminals can be accessed by removing the junction box cover.
- Check that the domestic power supply characteristics (voltage, maximum power and current) are compatible with those of the appliance.
- Connect the appliance as outlined in the installation manual (in compliance with the standard supply voltages in force under national law).

**⚠ Attention!** Do not weld any of the cables!


## 6. ENVIRONMENTAL ASPECTS

### Disposal of household appliances

The symbol  on the product or on its packaging indicates that the product must not be disposed of with normal household waste. The product must be disposed of at a specialist recycling centre for electrical and electronic components. By ensuring that this product is disposed of correctly, you will help prevent possible negative consequences for the environment and health that might result from its improper disposal. For more detailed information on how to recycle this product, please contact your local municipal offices, local waste disposal service or the shop from which the product was purchased.

The appliance complies with directive 2012/19/EU relating to reduction in the use of dangerous substances in electrical and electronic appliances and waste disposal.

### Disposal of packaging materials

Materials with the symbol  are recyclable. Dispose of the packaging in special recycling collection bins.

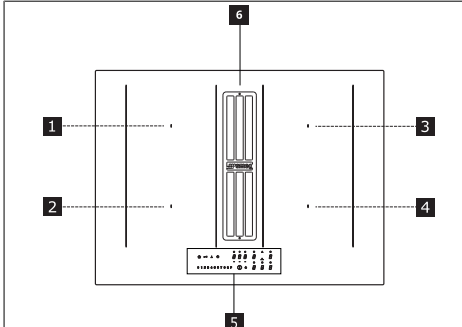
### Energy saving

You can save energy during cooking every day by following the suggestions below.

- When you heat water, only use the quantity you require.

- If it is possible, always put the lids on the cookware.
- Place the pan on the hob before you switch it on.
- Put smaller pans on the smaller cooking areas.
- Put the pans directly in the centre of the cooking area.
- Use residual heat to keep the food warm or melt it.

## 7. PRODUCT DESCRIPTION



1	Single cooking zone (210x190 mm) 2100 W, with 3000 W Booster function
2	Single cooking zone (210x190 mm) 2100 W, with 3000 W Booster function
3	Single cooking zone (210x190 mm) 2100 W, with 3000 W Booster function
4	Single cooking zone (210x190 mm) 2100 W, with 3000 W Booster function
5	Control panel
6	Extractor
1+2	Bridge cooking area (210 x 380 mm) 3000 W, with 3700 W Booster function.
3+4	Bridge cooking area (210 x 380 mm) 3000 W, with 3700 W Booster function.

## INDICATORS

### Pan detection

Each cooking zone is equipped with a system that detects the presence of a pot on the hob.

The detection system is able to recognise pots with magnetisable bottoms of a type suitable for use on induction hobs.

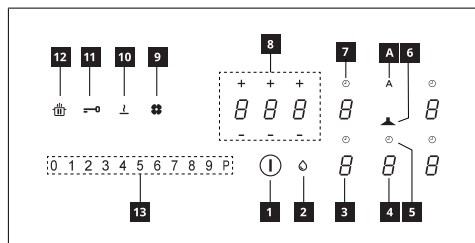
If the pot is removed during operation or

an unsuitable pot is used, the display will show the symbol .


### Residual heat indicator

The residual heat indicator is a safety feature, indicating that the surface of the cooking area is still at a temperature of 50°C or above, which may cause burns if touched with bare hands. The digit for the corresponding cooking zone indicates **H**.

## 8. CONTROL PANEL



1	On/Off
2	Grease filter saturation indicator
3	Cooking zone power level indicator
4	Extractor power level indicator
5	Extractor timer control
6	Extractor controls zone symbol
7	Cooking zone timer control
8	Timer management zone
9	Activated carbon filter saturation indicator
10	Melting
11	Lock key
12	Pause key
13	Scroll keypad
A	Auto key

The cooking zones can be activated by pressing the reference digit . The digit becomes brighter to confirm the operation.

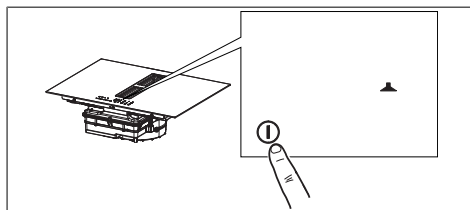
When a pan is placed on one of the 4 cooking areas, the hob automatically detects its presence and lights up the corresponding digit to activate it.

If there are no pans or other objects on the hob, the digits are not visible.

The functions which can be selected are always visible on the control panel, but

with a dimmed light. Select the functions by touching the corresponding symbol.

### Turning on the appliance:



Press and hold the On/Off button for 2 seconds to turn the hob on and activate its functions.

At this point the hob is on but all the cooking zones and the hood are at zero power. The Hob will switch off automatically after 20 seconds if it is not being used.

**Warning:** For safety reasons the hob can always be turned off using the On/Off button.

**Warning:** The functions that can be selected will always be the ones that are illuminated/visible on the control panel, and these will always be the only ones that can be activated.

The controls for the cooking areas, suction hood and timer can be activated by pressing on the reference Digit.

The Digit lights up more intensely to confirm the operation.

## 9. POWER LIMITATION

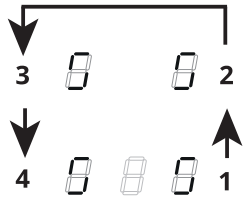
When connecting to the domestic power supply for the first time, the installer must set the power of the cooking areas based on the actual capacity of the domestic power supply.

If this is not necessary, the hob can be turned on directly using **ⓘ**, otherwise, follow the operations below to access the menu.

Before carrying out the procedure it is advisable to read the entire paragraph.

Connect the hob to the domestic mains power.

1. All the digits light up for a few seconds, then switch off and only **⓪** keeps flashing.
2. Press and hold **⓪**: the digits in the cooking area indicate **3 2**.
3. While holding down **⓪**, start pressing the zone digits, proceeding anti-clockwise.



The rear left digit indicates **⓪** and a number indicating the type of menu. The front left digit indicates a number which depends on the parameters indicated in the selection.

Select the digit with **⓪** and press "8" in the power bar.

Select the front left digit and select the correct setting.













See the following table for the specifications:

Value on the power bar	KW	Notes
0	7.4	Standard initial setting
1	4.5	
2	3.5	
3	2.8	

Once the correct value has been entered, confirm by touching and holding **ⓘ**.

## 10. HOB FUNCTIONS

<b>Child lock</b>	<p>This function prevents accidental use of the appliance. This cannot be used during a cooking operation.</p> <p>To enable: remove all cookware from the appliance, turn the appliance off. If there is no pan on the hob, press and hold for 3 seconds one of the digits (not visible) next to point  on the left side. Release and slowly swipe along the power bar from 0 to BOOST. All the digits that indicate . The operations described must be completed within 10 seconds.</p> <p>To disable: turn the appliance on and then press and hold any of the 5 digits for 3 seconds. Release and slowly swipe along the power bar from BOOST to 0. The 5 digit displays will lit up indicating and 0 power level. The operations described must be completed within 10 seconds.</p>
<b>Lock</b>	<p>It is possible to lock the hob functions during use, e.g. to clean the hob. The function is enabled even if the hob is switched off and on again. If the electricity supply is cut, the function is disabled.</p> <p>To enable: press  and hold for 1 second.</p> <p>To disable: press .</p>
<b>Boost function</b>	<p>Every cooking area can be set to an additional power level for a maximum of 5 minutes.</p> <p>To enable: select one of the 4 cooking areas and select "P" on the power bar. The corresponding digit indicates .</p> <p>To disable: select one of the other possible values on the power bar.</p>
<b>Cooking zone timer</b>	<p>The timer allows a specific cooking area to be switched off when the set time expires. The cooking areas can be programmed individually because each one has its own timer.</p> <p>To enable: With the cooking area in operation, press to access the timer management controls for that zone. The 3 digits indicate "0 0 0". Press "+" or "-" to set the timer countdown.</p> <p style="text-align: center;">  Hours - Tenths - Minutes         </p> <p>To confirm the set time, do not touch anything for 10 seconds. When the countdown has finished, the digits are reset and an audible signal is emitted. The function can be interrupted by pressing any key.</p> <p>If the timer is enabled for more than one cooking area, the 3 digits will always show whichever timer is about to finish first.</p> <p>To deactivate: with the cooking area in operation, press to access the timer management controls for that zone. Set the three digits to "0 0 0" using "+" or "-" or press the On/Off key.</p>

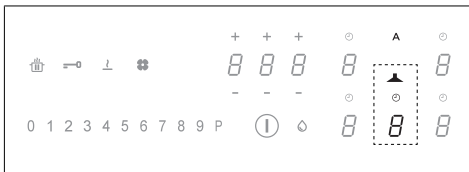
<b>Timer (generic)</b>	<p>Timer with alarm for generic use.</p> <p>To enable: switch on the hob making sure there are no pans or active cooking areas. The 3 digits to control the timer show " - - -". Press the digit to access the timer menu and display "0 0 0". Press "+" or "-" to set the timer countdown.</p> <div style="text-align: center;">  <p>Hours - Tenths - Minutes</p> </div> <p>To confirm the set time, do not touch anything for 10 seconds. When the countdown has finished, the digits are reset and an audible signal is emitted. The function can be interrupted by pressing any key. Repeat the steps described to change the countdown value.</p> <p>To disable: switch on the hob making sure there are no pans or active cooking areas. Press the digit to access the timer menu and use "+" and "-" to set the display to "0 0 0" "-" or press the On/Off key.</p>																						
<b>Melting</b>	<p>To enable: select one of the 4 cooking zones and press .</p> <p>The digit of the selected zone shows .</p> <p>To disable: press  or press .</p>																						
<b>Heating function</b>	<p>This function is used to heat a pan to the maximum power before continuing to cook at a selected level. The time interval for which the cooking zone is held at maximum power depends on the final cooking level that has been set. See the table:</p> <table border="1" data-bbox="268 600 1042 891"> <thead> <tr> <th>Power level</th> <th>Timer (seconds)</th> </tr> </thead> <tbody> <tr><td>1</td><td>48</td></tr> <tr><td>2</td><td>144</td></tr> <tr><td>3</td><td>230</td></tr> <tr><td>4</td><td>312</td></tr> <tr><td>5</td><td>408</td></tr> <tr><td>6</td><td>120</td></tr> <tr><td>7</td><td>168</td></tr> <tr><td>8</td><td>216</td></tr> <tr><td>9</td><td>Not available</td></tr> <tr><td>P</td><td>Not available</td></tr> </tbody> </table> <p>To enable, with a pan on the hob and the cooking zone selected, press and hold the selected value (from 1 to 8) on the power bar for 3 seconds. The display of the corresponding cooking zone indicates "A". The cooking level can be increased, but the function is disabled if it is decreased. It can also be disabled by touching and holding down the key of the cooking zone in question for 3 seconds.</p>	Power level	Timer (seconds)	1	48	2	144	3	230	4	312	5	408	6	120	7	168	8	216	9	Not available	P	Not available
Power level	Timer (seconds)																						
1	48																						
2	144																						
3	230																						
4	312																						
5	408																						
6	120																						
7	168																						
8	216																						
9	Not available																						
P	Not available																						
<b>Pause function</b>	<p>This function allows you to pause/restart any active function on the hob, by reducing the power available in the cooking zone and resetting all the functions. If the Pause function is not disabled with 10 minutes, the hob automatically switches off.</p> <p>To enable: With a pan on the hob and the cooking zone selected, press and hold the Pause function key  for at least 1 second. All the displays show .</p> <p>To disable: press and hold  for 1 second until it starts flashing. Press any other key within 10 seconds. The function is disabled and the hob continues with the previous settings.</p>																						
<b>Recall function</b>	<p>This function is used to recall the function settings of the hob if it is switched off by mistake or the electricity is unexpectedly cut off.</p> <p>When the hob is switched off, if it is switched on again with 6 seconds by touching , the  key flashes for 6 seconds. Press the  key to recall the functions set previously. A beep is emitted to confirm the operation.</p>																						
<b>Combo mode ("bridge" function)</b>	<p>This function allows 2 cooking areas to be combined to use and control them as if they were one and have a bigger cooking area at your disposal. This function allows you to use pans with a wider base. Only the cooking areas on the left and on the right can be selected for use with this function.</p> <p>To enable/disable: press the digits of the left-hand or right-hand cooking zones at the same time to select the 2 areas be combined until the  digit appears to show that the function has been enabled. The other digit is used to set the power level.</p>																						

<b>AUTO function "A"</b>	The standard setting when the hob/suction hood is switched on is for the hood to start up in automatic mode with the LED "A" brightly lit. The Hood comes into operation if the power in the cooking areas is greater than "1". It is deactivated by pressing the LED "A" which changes intensity from bright to dim in confirmation. It can also be deactivated by pressing a value, higher than "1", on the power bar, which is confirmed by the fact that the LED "A" changes intensity from bright to dim. It is reactivated by pressing the LED "A" which changes to brightly lit.
--------------------------	---

## 11. COOKING TABLE

Power level	Cooking method	To be used for
1	Melting, heating gently	Butter, chocolate, gelatine, sauces
2	Melting, heating gently	Butter, chocolate, gelatine, sauces
3	Warming up	Rice
4	Prolonged cooking, thickening, stewing	Vegetables, potatoes, sauces, fruit, fish
5	Prolonged cooking, thickening, stewing	Vegetables, potatoes, sauces, fruit, fish
6	Prolonged cooking, braising	Pasta, soups, braised meat
7	Light frying	Rösti (potato fry-ups), omelettes, breaded and fried foods, sausages
8	Frying, deep fat frying	Meat, chips
9	Quick frying at high temperature	Steak
P	Quick heating	Boiling water

## 12. SUCTION HOOD FUNCTIONS



The controls for the cooking areas, suction hood and timer can be activated by pressing on the reference Digit.

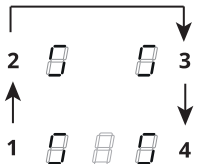
<b>"9"</b>	Press "9" on the power bar to set INTENSIVE 1 speed. This setting is timed to operate for 10 minutes. Once this time has passed, the system will automatically return to the speed set previously. It is deactivated by selecting a different speed.
<b>"P"</b>	Press "9" on the power bar twice to set INTENSIVE 2 speed. This setting is timed to operate for 5 minutes. Once this time has passed, the system will automatically return to the speed set previously. It is deactivated by selecting a different speed.
<b>Function Delay</b>	This function is only available if Automatic mode is deactivated. Automatic mode is deactivated by pressing "A". Press the suction hood Digit and set a speed on the power bar. Press the Timer management Digit, which was displaying "CL" but will change to the countdown. This is pre-set to 15 minutes.
	Timer symbol After selecting the suction hood Digit, press the Timer Management Digit to set the countdown.

	Grease filter maintenance symbol The grease filter cleaning signal is displayed by LED and it is always enabled. <b>Filter reset and reactivation</b> After having carried out maintenance on the filter: press and hold for 5 seconds. - The LED of the grease filter will turn off and the countdown will restart.
	Charcoal filter maintenance symbol The hood is set by default to ducting mode. With no loads on, press the Hood controls digit to enable the suction hood. Press and hold the Digit again for 5 seconds to: <b>Activate the charcoal filter:</b> The charcoal (odour) filter symbol lights up for 1 second. <b>Deactivate the charcoal filter:</b> The charcoal (odour) filter symbol flashes twice. After activation, the icon will light up to indicate that maintenance must be carried out on the charcoal (odour) filter. <b>Reset and reactivation of the charcoal filter</b> After having carried out maintenance on the filter: press and hold for 5 seconds. - The LED of the anti-odour filter will turn off and the countdown will restart.

## 13. USER MENU CUSTOMISATION

Before carrying out the procedure, it is advisable to read the entire paragraph.

- Press **ⓘ**.
- Press again and hold **ⓘ** for 3 seconds.
- The **⏏** key starts flashing.
- Press and hold **⏏**: the digits in the cooking area indicate **⏏**.
- Hold **⏏** and start pressing the digit of the cooking areas in clockwise order starting from the left front one.



The rear left digit alternately indicates **⏏** and a number from 2 to 7 indicating the menu code.

The front left digit indicates a number which depends on the parameters indicated in the selection.

- Press the left rear digit.
- Select a number on the power bar to access the menu code.
- Press the left front digit.
- Select a number on the power bar to select a value.

See the following table for the specifications:

Menu code	Description	Value
U2	Key sound volume control menu.	0 - Sound disabled 1 - Min. 3 - Max.
U3	Countdown beeper volume control menu.	0 - Sound disabled 1 - Min. 3 - Max.
U4	Display brightness level control menu.	0 - Max. 9 - Min.
U5	Countdown display control menu.	0 - Countdown display disabled 1 - Countdown display enabled
U6	Pan detection menu.	0 - Enabled 1 - Disabled
U7	Countdown end management menu.	0 - Continuous flashing and shut-down 1 - Ten flashes and shut-down 2 - One flash and shut-down

- Once the correct value has been entered, confirm by touching and holding **ⓘ** for 2 seconds.

- To exit the menu without saving, press **⏏**.

If no operation is carried out the user menu will close after 1 minute.

## 14. POWER MANAGEMENT FUNCTION

This product has an electronically controlled power management function.

This function controls the delivery of the maximum power of 3700 W between the combined cooking areas (left side and right side), optimising the power distribution and avoiding system overload situations.

To do this, the total power is monitored continuously, and reduced when necessary. If it is not possible to supply the total power required, a control element reduces by a predefined amount the power in another cooking element so that it is at a level immediately below its respective power curve. This ensures that the current absorption of 16 A is not exceeded.

In this case the generator detects the last command with the highest priority sent by the user interface and, if necessary, reduces the previous settings activated for another cooking element.

The Power management function is first activated when the presence of a pan is detected on the cooking element.

Example:


If boost level (P) is selected for hob 1, hob 2 cannot exceed level 9 at the same time and will be automatically limited."

## 15. GUIDE TO PAN USE

### Which pans to use

Only use pots and pans with the bottom made from ferromagnetic material which are suitable for use with induction hobs:

- cast iron
- enamelled steel
- carbon steel
- stainless steel (including partial)
- aluminium with ferromagnetic coating or ferromagnetic plate

To determine if a pot or pan is suitable, check for the  symbol (usually stamped on the bottom). You can also hold a magnet to the bottom. If it clings to the underside, the pan can be used on an induction hob.

To ensure optimum efficiency, always use pots and pans with a flat bottom that distributes the heat evenly. If the bottom is not perfectly flat, this will affect power and heat conduction.

### How to use the pans

Minimum diameter of the pot/pan for the various cooking zones. To ensure that the hob functions properly, the pan must cover one or more of the reference points indicated on the surface of the hob, and must be of a suitable minimum diameter.

Always use the hob that best corresponds to the diameter of the bottom of the pan.

Cooking areas	Pan base diameter	
	Ø min. (recommended)	Ø max. (recommended)
Combined left/right	190 mm	230 mm
Single left/right	110 mm	190 mm

### Empty or thin-bottomed pots/pans

Do not use empty or thin-bottomed pots/pans on the hob as this would prevent controlling of the temperature or would automatically switch off the cooking zone if the temperature is too high, with the risk of damaging the pan or the surface of the hob. If this occurs, do not touch anything and wait for all compon-

ents to cool down. If an error message appears, refer to "Troubleshooting".

### Normal hob operating noises

Induction technology is based on the creation of electromagnetic fields. These electromagnetic fields generate heat directly on the bottom of the pan. Pots and pans may produce a variety of noises or vibrations, according to their construction.

These types of noise can be described as follows:

#### Slight hum (similar to the noise of a transformer)

This noise is produced when cooking with a high heat level and is caused by the quantity of energy being transferred from the hob to the pans. The noise will stop or decrease when the heat level is reduced.

#### Slight hissing

This noise is produced when the cooking container is empty and stops once the container is filled with water or food.

#### Crackling

This noise occurs with pans made from layers of numerous different materials, and is caused by vibration of the surfaces where the different materials meet. The noise comes from the pans, and may vary according to the quantity of food and preparation method being used.

#### Loud hissing

This noise occurs with pans made of different materials layered on top of each other and, furthermore, when these are being used at maximum speed and also on two cooking zones. The noise will stop or decrease when the heat level is reduced.

#### Fan noises

For correct operation of the electronic system, it is necessary to adjust the temperature of the hob. To do this, the hob is equipped with a cooling fan that is activated to reduce and regulate the temperature in the electronic system. The fan may continue to operate after the appliance has been turned off, if the

temperature of the cooker hob is still detected to be too high and display **H**.

**Rhythmic sounds similar to the ticking of a clock**

This noise only occurs when at least

three cooking zones are in operation and disappears or decreases when any of them are turned off.

The noises described are a normal feature of induction technology and are not to be considered as defects.

## 16. TROUBLESHOOTING

Error code	Description	Possible causes of the error	Solution
"Acoustic signal upon ignition. No error code displayed"	The hood command does not work	LIN cable damaged or badly connected to the hood electronic board	Please check the connection. If the error persists, please contact After Sales Service
ER03	Hob switches off after 10 sec.	Continuous key activation detected. Water or pan placed on the control panel.	Remove water or pan from the ceramic glass surface and control panel.
ER21	Hob switches off.	The internal temperature of electronic parts is too high.	Let the hob cool down. Please check if the hob has sufficient ventilation. If the error persists, please contact the After-Sales Service.
E2	Corresponding cooking area switches off.	Empty or unsuitable pan. Pan or ceramic glass surface temperature too high. Electronic component temperature too high.	Let the hob cool down. Use a suitable pan. Do not heat empty pans.
E3	Corresponding cooking area switches off.	Unsuitable pan. The pan is losing its magnetic properties and may damage the induction hob.	Use a suitable pan. The error is automatically cancelled after 8 seconds and the cooking area can be used again. If any other errors occur, the pan must be changed. If the error persists, please contact the After-Sales Service.
E6	Hob does not switch on.	Power supply voltage and/or frequency is out of range.	Check mains voltage and/or frequency. If necessary, contact the After-Sales Service.
E8	Cooking areas are turned off.	Fan fault. Fan blocked by dust or fibres.	Clean and remove foreign bodies from the fan. If the error persists, please contact the After-Sales Service.
E4 E5 E7 E9 ER20 ER22 ER31 ER36 ER42 ER47 EA EH	Disconnect the hob from the power supply. Wait a few seconds, then reconnect the hob to the power supply. If the problem persists, call the After Sales Service and specify the error code that appears on the display.		
	Fan not working.	Fan cable unplugged.	Connect the cable.
	Hood not working.	Power cable. Cable unplugged.	Reconnect the hood power cable found towards the front right underneath the hob.

**NTC = TEMPERATURE SENSOR**

**TC = TOUCH CONTROL**

**UI = USER INTERFACE**

## 17. TECHNICAL DATA

Product identification

Type: **4300**

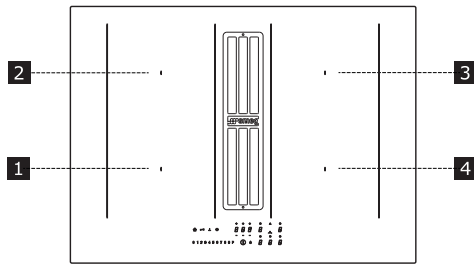
Model: **HOB382MB2 / HOB382N2**

Please see the identification plate affixed to the bottom of the product.

The manufacturer makes continual improvements to products. For this reason, the text and illustrations in these instructions for use may change without warning.

Further information on the technical data is available on the website: [www.smeg.com](http://www.smeg.com)

MODEL	HOB382MB2 HOB382N2
Total maximum power (hob and hood)	7.62 Kw (basic setting)
Total maximum power (hob and hood)	4.72 Kw
Total maximum power (hob and hood)	3.72 Kw
Total maximum power (hob and hood)	3.02 Kw



1,2 Flexible cooking area 1 + 2 In bridge 3,4 Flexible cooking area 3 + 4 In bridge		
Parameter	Value	Dimensions (mm)
Working dimensions	-	830 x 520 (W x D)
Power supply voltage/frequency	220-240 V, 50 Hz; 220 V, 60 Hz 3N~/2N~ 380-415 V, 50 Hz; 3N~/2N~ 380 V, 60 Hz	
Electrical and heating element data		
Cooking area 1,2,3,4	2100 W; Power Boost: 3000 W	210 x 190
Flexible cooking area 1+2, 3+4	3000 W; Power Boost: 3700 W	210 x 380

1,2 Flexible cooking area 1 + 2 In bridge 3,4 Flexible cooking area 3 + 4 In bridge		
Parameter	Value	Dimensions (mm)
Parameter	Value	Dimensions (mm)
Weight of the device	21	kg
Number of cooking areas	4	
Heat source	induction	

## 18. MAINTENANCE - REPAIR AND CONFORMITY

- Make sure that maintenance on electrical components is only carried out by the manufacturer or by the service technicians.
- Make sure that damaged cables are only replaced by the manufacturer or by the service technicians.

When contacting the service department, please provide the following information:

- Type of fault
- Device model (Art./Cod.)
- Serial number (S.N.)

This information can be found on the identification plate. The identification plate is affixed to the bottom of the device.

**Information on the product pursuant to EU regulation no. 66/2014**

**Reference standards:**

EN/IEC 60350-2

EN/IEC 50564



This appliance has been designed, manufactured and sold in compliance with the EEC directives.