



## USER'S MANUAL FOR INDUCTION HOBS

cod. 7372 241

## **Dear customer!**

The built-in induction cooktop 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.

## **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.

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## **IMPORTANT WARNINGS**

- The appliance may be built-in and connected to the power supply only by a qualified technician.
- Particular areas of the cooktop surface (adjacent to the hotplates) are hot during operation.  
Prevent the children to hang around the appliance and warn them properly against the danger of burns.
- Hot oil ignites readily, so be sure have the preparation of such food (fries) under constant control.
- 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.
- 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.
- 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.
- Never use cracked or broken induction cooktop. In case you notice any visible cracks on the surface, cut the power supply immediately.
- In case of any malfunctions, disconnect the appliance from the power supply and call service department.
- Do not use high-pressure steam cleaner or hot steam to clean the appliance.
- The appliance is manufactured in compliance with the relevant effective safety standards.

Nevertheless, we strongly recommend that persons with impaired physical, motorial, or mental capacity, or persons with inadequate experience or knowledge, do not use the appliance unless attended by a qualified person. The same recommendation applies when the appliance is used by persons of less-than-legal age.

- 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).



**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.**

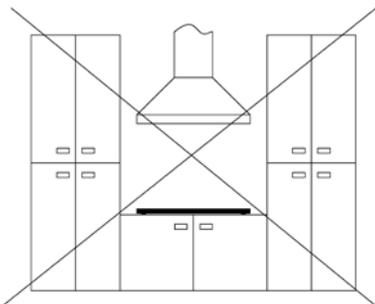
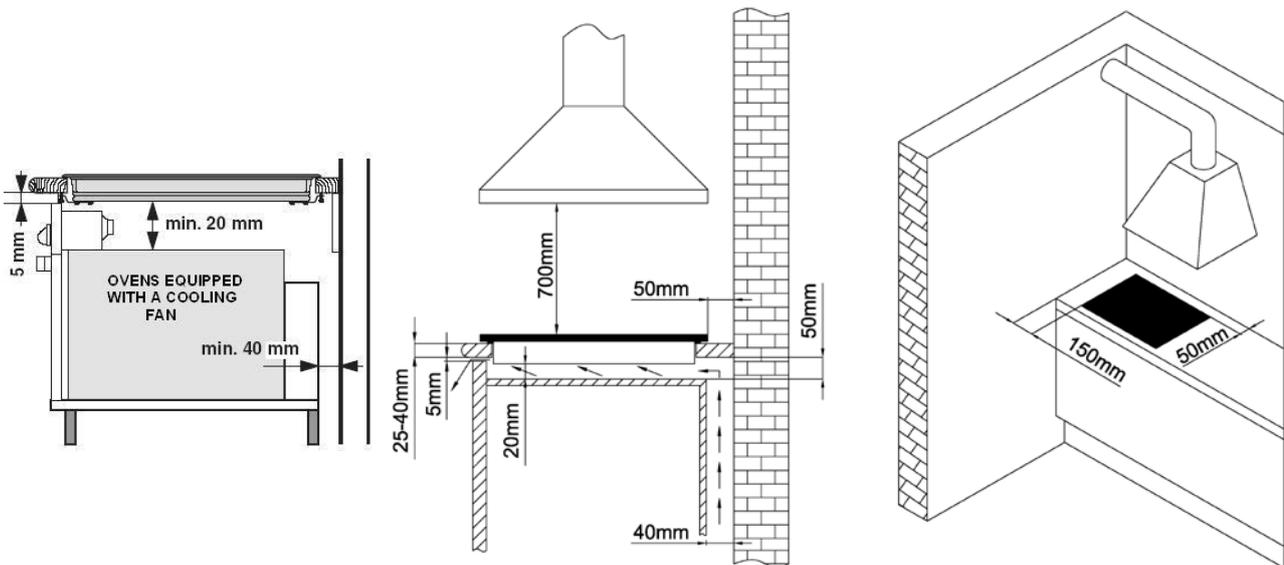
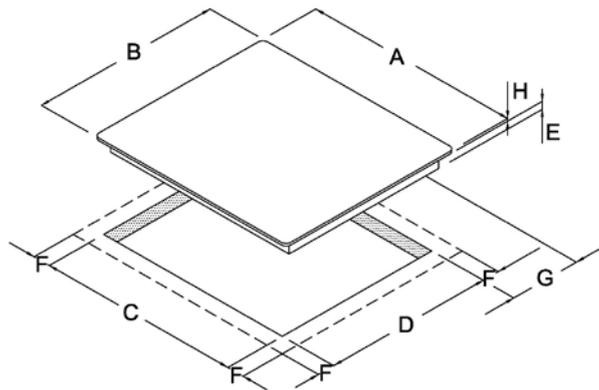
## **MOUNTING THE BUILT-IN COOKTOP**

Caution !

- 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  $\geq 600$  mm depth. 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.

### **Built-in induction hob opening dimensions**

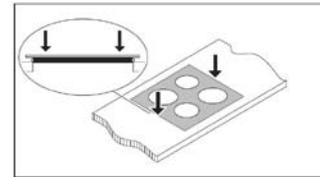
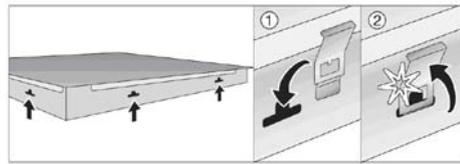
<b>A</b>	590mm
<b>B</b>	520mm
<b>C</b>	560mm
<b>D</b>	490mm
<b>E</b>	53mm
<b>F</b>	10mm
<b>G</b>	50mm
<b>H</b>	5mm



- 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. 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.

## 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).
- 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 230-240 V ~.
- The electric wiring should be equipped with a circuit breaker able to isolate the appliance from the mains in all points, with the distance between terminals of at least 3 mm in open position. This may be done by means of fuses, safety switches, etc.
- The connection should be selected in accordance with the declared charge capacity of the mains and the fuse power.
- 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.

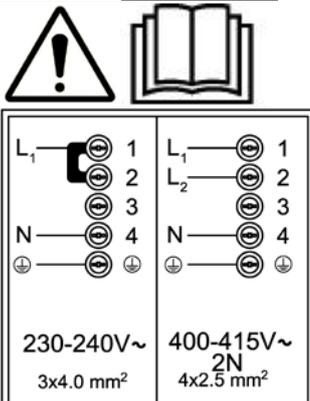
### **ATTENTION !**

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 (PE) 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



Connection must be carried out by means of harmonized cables as H05V2V2-F (90°C), or with equal or better features.

## TECNICAL INFORMATION

<b>Type</b>	<b>7372241</b>
<b>Width</b>	590 mm
<b>Electrical connection</b>	230-240 V~ or 400-415 V 2N~, 50/60 Hz
<b>Working voltage</b>	230-240 V~, 50/60 Hz
<b>Type of switch</b>	Electronic sensors
<b>Cooking zones ( Ø, mm/W )</b>	
<b>Forward left</b>	210 , 1500 (P=2000)
<b>Rear left</b>	145 , 1200 (P=1600)
<b>Rear right</b>	210 , 1500 (P=2000)
<b>Forward right</b>	145 , 1200 (P=1600)
<b>Total power (W)</b>	2800

**P= extra powerful setting**

### Hotplate function principle

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.

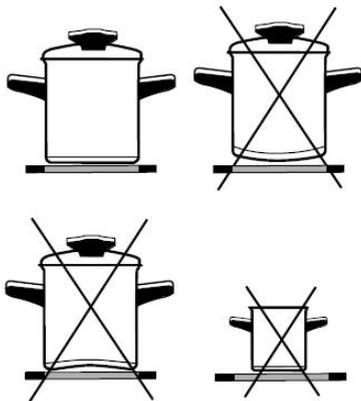
This way the required extent of energy is considerably smaller compared to traditional heaters, which operate on radiation principle.

- 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!**

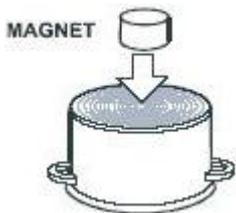
In case sugar or other heavily sweetened substance is spilled on the hotplate, wipe it immediately and remove the sugar residues with a scraper although the cooking zone is still hot, otherwise the hotplate may be damaged. Avoid cleaning the cooktop while the cooking zones are still hot, as you may damage 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”.**

<b>Cooking zones</b>	<b>Min. pan bottom Ø</b>	<b>Max. pan bottom Ø</b>
Ø 145 mm	Ø 90 mm	Ø 145 mm
Ø 210 mm	Ø 130 mm	Ø 210 mm



### **Magnet test**

Use small magnet 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 preset 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**

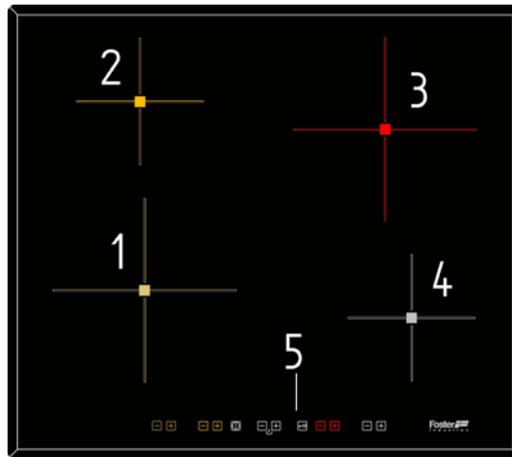
Heating power of the hotplates may be set at nine different levels. The following chart indicates illustrative use of each power setting.

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

## INDUCTION COOKTOP



1. Induction hotplate front left
2. Induction hotplate rear left
3. Induction hotplate rear right
4. Induction hotplate front right
5. Hob control panel

### Hob control elements



- Keys (+ e -) to increase/decrease power level of cooking zone 1
- Keys (+ e -) to increase/decrease power level of cooking zone 2
- Keys (+ e -) to increase/decrease power level of cooking zone 3
- Keys (+ e -) to increase/decrease power level of cooking zone 4
- Keys (+ e -) of timer to increase/decrease time setting (99min)
- ON/OFF sensor to turn on/off cooktop
- Key Lock (with LED)

### Hob control

- After turning the induction 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 (The hob turns off after 10 seconds).
- Always keep the sensor surface clean.

### Activating the hob

When the cooktop is connected to the power supply, the key lock is always and immediately on. To turn the cooktop on, first of all you must remove the lock by pressing the key (G), then press the key ON/OFF (F), you will hear an acoustic signal with the consequent turning on of the control bar. It will not come on if the key lock function is activated indicated by a pilot light. The heaters remain off (all the digits show »0«) until a power level is selected. If the selection is not made in 10 seconds, and if the timers are off, the control turns off automatically.



### Selecting a power level for a certain heater

With the control on, the first time the sensor (+) is pressed, the heater switches on at level 1. The sensor (+) raises the cooking level to a maximum of 9, whereas the sensor (-) reduces the cooking level to 0 (heater off). With the heater at position 0, the sensor (-) raises the cooking level to 9. If the sensor is held down, the action is repeated twice every second.

## Pan sensor

Each burner is complete with its own sensor for detecting the presence of a pan. The system is fine-adjusted to recognize the presence of a pan that, according to the scale of the EN standards, is one size smaller than the nominal diameter of the burner. If the hotplate fails to detect any pan or detects an aluminium pan, power level flashes on its display. After 60 seconds power level backs to 0.



If power level flashes on the display when a pan is actually on the hotplate, this generally means that the size or shape of the pan concerned is unsuitable. In this case, check whether the type of pan is suitable for induction cooking (see the pan manufacturer's trademark or instructions).

## Booster function

### Activating the Booster function

This function can be activated if the touch control is on. It takes the cooking level to the maximum power for **10** minutes and then returns to level **9**.

The display shows the function has been activated by the letter 'P'.

After setting the cooking zone to level 9, just press the key (+) and the booster is activated, the power display shows a 'P'.



### Cancelling the Booster function

The Booster function can be cancelled automatically after the preset period of 10 minutes, or before this time if the user wishes.

When a burner is running at "P" (booster) level and:

- Booster is deactivated by pressing key (-), its power is reduced to level 9.

## Key lock

Holding the key lock sensor (G) down turns the key lock function on or off. If the pilot light associated with the key lock sensor is on, the keypad is locked.

The locking function can be activated when the cooking levels are activated or when the cook top is off. If the cook top is on, the key lock function locks all the sensors except the general on/off sensor and the key lock. When the cook top is off, the key lock function locks all the sensors and the general on/off (F).

If the cooktop is turned off while the "key lock" is active, this will be still active at the next turning on.



When the cooktop is connected to the power supply, the "key lock" is active.

### Unlocking the keypad

If the keypad is locked, the pilot light associated with the key lock sensor is on, holding down the key lock sensor (G) turns the key lock function off and the pilot light goes off.

## Operating the timer

The timer value can be selected between 1 and 99 minutes, and can be modified at any time.

### Initial default setting of the timer

The hob must turn on.

If the timer is off, it is activated by pressing one of its two keys (E+ o E-).



### Heater on timer

The user can select the heater on which the timer function is to operate. The

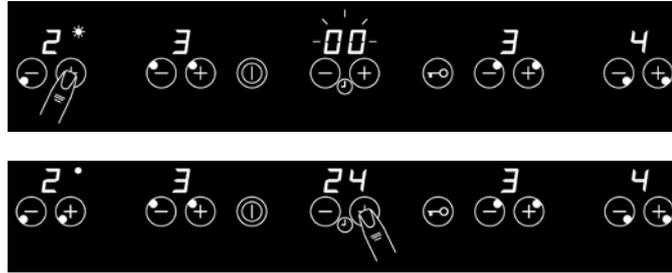
timer can only operate on one heater each time.

The heater must always be selected (the display must be viewed "0") before the time is set; otherwise, the timer will switch off.

If we take longer than **10** seconds to select the heater, the timer will switch off.

If, after selecting the heater, the time is not defined (T=00) in **5** sec., the timer switches off.

When the timer value runs out, the heater associated with the timer switches off.



#### Indication of the heater on timer

The touch control indicates the heater on which the timer is operating. This indication consists of a LED next to the heater display.

This option reminds the user at all times that the heater is on timer.

#### Increasing the value of the timer

If the sensor (+) or (-) associated with the timer is held down, The value increases/decreases automatically. This makes it possible to reach the desired timer setting more quickly. From the tenth consecutive increase/decrease of the timer setting, the speed at which the value changes increases.

#### Timer Countdown End

The countdown begins 5 seconds after the last operation on the keys (+ and -) of the timer (E). You will hear an acoustic signal, and timer's display and the LED of the zone where you have activated the timer stop flashing.

**The last minute will be displayed in seconds.**

#### Switching the timer off

To cancel the operation of the timer, select a timer value of <00> using the sensor (-), or switch off the timer by pressing the corresponding sensors (E+ and E-).

#### Duration of the alarm

When the time set on the timer has run out, a beep sounds for 1 minute. After 1 minute from when the timer alarm starts, the beep stops. The timer displays continue to flash with the indication <00>. The alarm can be cancelled by the user at any time, even during the first minute of the alarm, by pressing any sensor on the touch control.

**ATTENTION: The timer can also be set up for a cooking zone that is at the level "0", LED will remain flashing all the time of the countdown. In this case the timer can have alarm function.**

### Automatic safety off

If the power level is not changed during a preset time, the corresponding heater turns off automatically.

The maximum time a heater can stay on depends on the selected cooking level.

Level	1	2	3	4	5	6	7	8	9
Max. time on (hours)	10	10	10	10	10	10	10	10	3

Uninterrupted operation at every power level of each cooking zone is limited in time (see the table above). When the cooking zone turns off by the safety mechanism, the display shows the symbol "0" or "H", if there is residual heat.

The cooking zone can be turned off by the sensor (A-) for setting the level cooking.

Example:

Set the hotplate to power level 5 and let it operate for some time. If you don't

change the level, the safety mechanism will switch the hotplate off after 10 hours.

### **Protection against overheating**

Induction cooktop is also fitted with safety device against overheating which protects electronic parts from damages. This device operates on several levels. When cooking zone's temperature increases excessively, the two-stage fan switches first. If this is not enough, extra powerful heating is deactivated, and finally the safety device either reduces the heating power of certain cooking zones or turns them off completely. When the hotplate cools off, the full power of hotplate is again available. So during the operation you can hear a steady hum due to the turning on of the cooling fan. It is possible that the cooling fan continues to operate even after the cooktop turning off.

### **Switching a heater off manually**

Pressing the heater keys (+ and -) at the same time switches off the corresponding heater and the display shows the power level as **0**. We can also switch off the heater by pressing the key (-) until the display shows the power level as **0**.



### **General off**

The general off function can be performed regardless of the operating mode of the cook top by pressing the on/off sensor (F). When the cook top is turned off, a beep sounds and the displays turn off, as long as an 'H' is not being shown on the corresponding display as a result of residual heat or an alarm.



### **Displaying power levels**

#### **Power level 0:**

A constant "0" is displayed on the heater display. If the induction generator indicates residual heat, the display alternates between "0" and "H". This indication only disappears when there is no longer any danger (at 50 °C). The display shows a "0" as long as the temperature remains below 50 °C, whereas it shows an "H" whenever the temperature exceeds 50 °C. To save energy, turn off the burner in advance, in order to exploit the residual heat.

#### **Power level 1...9, P:**

If no pan is detected or if an aluminium pan is detected, the power level flashes on the heater display. After 30 seconds, if a non-aluminium pan is not detected, the power level returns to 0. When a non-aluminium pan is detected, the power level is shown constant on the heater display.

### **Power Management**

In cases where the cooktop is already in operation for some time, to change the limit of power, before proceeding with the planning, unplug it, then reinsert the plug after a couple of minutes. The power drawn is 2800 W, but you can increase it at 3500 W, 6000 W or 7200W.

**Power management for a Limited Power Cooktop (ECO)**

**The sequence to set a new Cooktop Power Limit is:**

- During the first 30 seconds after plugging the appliance
- The Touch has to be unlocked and all Heaters Off
- Push at the same time (A+,A-,D-,D+) keys
- Once this is done, a beep sounds and “Po” Characters will be in the timer display and the “actual Cooktop Power Limit” will be in the display 1 and in the display 4.



**For selecting a new Power Limit:**

- With any Heater (+ or -) key, the Power Limit is increased/decreased. The selectable powers are: 2800 W, 3500 W, 6000 W or 7200W.



**The sequence to finish recording the new Cooktop Power Limit is :**

- Push at the same time (A+,A-,D-,D+) keys.
- Once this is done, new Cooktop Power Limit is recorded and there is a system reset.



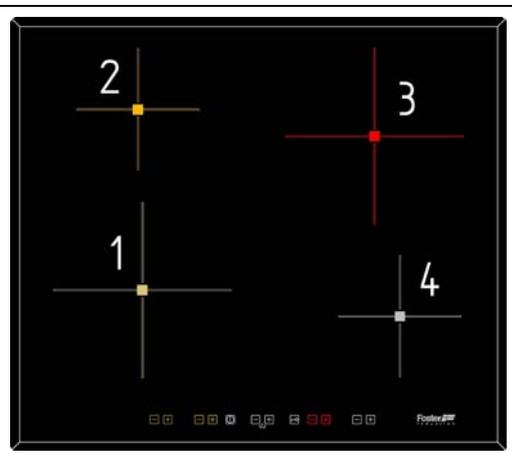
**To finish without recording changes:**

- If during 60 seconds there is no action, changes are not recorded and there is a system reset

**Power management for a Limited Power Cooktop (ECO)**

For reduced power cooktops, each time the user tries to increase the power, the total power level of the cooktop is calculated. If this total power level is greater than the cooktop power limit, the power increase is not allowed. An error beep sounds and the heater display shows the actual power level and an 'r' blinking.

Induction plate	1	2	3	4
Ø (mm)	210	145	210	145
Level	Power (W)			
0	0	0	0	0
1	100	75	100	75
2	200	150	200	150
3	300	300	300	300
4	500	400	500	400
5	700	500	700	500
6	900	600	900	600
7	1100	800	1100	800
8	1300	1000	1300	1000
9	1500	1200	1500	1200
P	2000	1600	2000	1600



## Safety functions and error display.

ERROR CODE	ERROR DESCRIPTION	INSTRUCTION MANUAL
<b>FA</b>	Anomaly of infrared signal, of on/off key - all cooking zones are deactivated	CONTACT AUTHORIZED CENTER FOR TECHNICAL ASSISTANCE - SPECIFYING THE ERROR CODE
<b>FC</b>	Receiver infrared anomaly of button on/off - all cooking zones are deactivated	CONTACT AUTHORIZED CENTER FOR TECHNICAL ASSISTANCE - SPECIFYING THE ERROR CODE
<b>FE</b>	Touch control ntc sensor: short circuit on ntc sensor.- all cooking zones are deactivated	CONTACT AUTHORIZED CENTER FOR TECHNICAL ASSISTANCE - SPECIFYING THE ERROR CODE
<b>FT</b>	Touch control ntc sensor: ntc sensor opening - all cooking zones are deactivated	CONTACT AUTHORIZED CENTER FOR TECHNICAL ASSISTANCE - SPECIFYING THE ERROR CODE
<b>Fc</b>	Touch control ntc sensor: ntc sensor overheating - all cooking zones are deactivated	Switch the hob off and in case also the underbuilt-in oven since completely cooling. Turn on the hob to check all functions. If the problem remains CONTACT AUTHORIZED CENTER FOR TECHNICAL ASSISTANCE - SPECIFYING THE ERROR CODE
<b>FH</b>	Eprom (memory) of Touch control: anomaly of touch control eprom. - All cooking zones are deactivated	CONTACT AUTHORIZED CENTER FOR TECHNICAL ASSISTANCE - SPECIFYING THE ERROR CODE
<b>FJ</b>	Anomaly of adc, of on/off key - all cooking zones are deactivated	CONTACT AUTHORIZED CENTER FOR TECHNICAL ASSISTANCE - SPECIFYING THE ERROR CODE
<b>FO</b>	Touch Control Software: anomaly on the touch control software. - All cooking zones are deactivated	CONTACT AUTHORIZED CENTER FOR TECHNICAL ASSISTANCE - SPECIFYING THE ERROR CODE
<b>FL</b>	Touch Control luminosity: excessive external luminosity that hampers t/c sensors (push buttons) calibration - All cooking zones are deactivated	Remove or replace the external luminosity source. If the problem remains despite the calibration conditions have been respected : CONTACT AUTHORIZED CENTER FOR TECHNICAL ASSISTANCE - SPECIFYING THE ERROR CODE
<b>FU</b>	Touch Control Divider: anomaly on the t/c Divider. - All cooking zones are deactivated	CONTACT AUTHORIZED CENTER FOR TECHNICAL ASSISTANCE - SPECIFYING THE ERROR CODE
<b>F5</b>	Anomaly in the communication between touch and power board - - all cooking zones are deactivated an error is visualised on all displays	CONTACT AUTHORIZED CENTER FOR TECHNICAL ASSISTANCE - SPECIFYING THE ERROR CODE
<b>F1</b>	Short circuit of temperature sensor of heating elements - the only cooking zone with the anomaly is deactivated - and error is visualised on the relating display	CONTACT AUTHORIZED CENTER FOR TECHNICAL ASSISTANCE - SPECIFYING THE ERROR CODE
<b>F2</b>	Opening of ntc sensor- the only cooking zone with the anomaly is deactivated - and error is visualised on the relating display	CONTACT AUTHORIZED CENTER FOR TECHNICAL ASSISTANCE - SPECIFYING THE ERROR CODE
<b>F8</b>	Anomaly on the NTC sensor - the only cooking zone with the anomaly is deactivated - and error is visualised on the relating display	CONTACT AUTHORIZED CENTER FOR TECHNICAL ASSISTANCE - SPECIFYING THE ERROR CODE
<b>F7</b>	Anomaly on the NTC sensor - the only cooking zone with the anomaly is deactivated - and error is visualised on the relating display	CONTACT AUTHORIZED CENTER FOR TECHNICAL ASSISTANCE - SPECIFYING THE ERROR CODE
<b>F9</b>	Over-current generator - all cooking zones are deactivated an error is visualised on all displays	CONTACT AUTHORIZED CENTER FOR TECHNICAL ASSISTANCE - SPECIFYING THE ERROR CODE
Alternate flashing of cooking level set by user and of the letter "C"	Over-temperature of generator due to intensive use or another use different from domestic use	IF HOLD OVER, CONTACT AUTHORIZED CENTER FOR TECHNICAL ASSISTANCE - SPECIFYING THE ERROR CODE
<b>F3</b>	Short circuit of NTC sensor - all cooking	CONTACT AUTHORIZED CENTER

	zones are deactivated an error is visualised on all displays	FOR TECHNICAL ASSISTANCE - SPECIFYING THE ERROR CODE
<b>F4</b>	Opening of NTC - all cooking zones are deactivated an error is visualised on all displays	CONTACT AUTHORIZED CENTER FOR TECHNICAL ASSISTANCE - SPECIFYING THE ERROR CODE
<b>F6</b>	Tension missing on a generator part (right or left) - all cooking zones are deactivated an error is visualised on all displays	CONTACT AUTHORIZED CENTER FOR TECHNICAL ASSISTANCE - SPECIFYING THE ERROR CODE

## **CLEANING AND MAINTENANCE OF COOKTOP**



**Fig.1**

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).



**Fig.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).



**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).



**Fig.4**

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).



**Fig.5**

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.

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