

1.	INSTRUCTIONS FOR USE _____	18
2.	SAFETY INSTRUCTIONS _____	19
3.	BEFORE FIRST USE _____	20
4.	DESCRIPTION OF CONTROLS ON THE FRONT CONTROL PANEL _____	20
5.	USE OF THE COOKING HOB _____	21
6.	CLEANING AND MAINTENANCE _____	26
7.	SOMETHING WRONG? _____	26
8.	INSTALLATION _____	27



INSTRUCTIONS FOR THE USER: these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.



INSTRUCTIONS FOR THE INSTALLER: these are intended for the qualified technician who must install the appliance, set it functioning and carry out an inspection test.

1. INSTRUCTIONS FOR USE



ELECTRICAL CONNECTION: REFER TO THE INSTALLATION INSTRUCTIONS FOR THE SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND VENTILATION FUNCTIONS.

IN YOUR OWN INTEREST, AND THAT OF SAFETY, IT IS THE LAW THAT ALL GAS AND ELECTRICAL APPLIANCES BE INSTALLED AND SERVICED BY COMPETENT PERSONS, WHO WILL COMPLY WITH THE RELEVANT STANDARDS AND REGULATIONS.

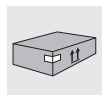
OUR REGULAR INSTALLERS GUARANTEE A SATISFACTORY JOB.

GAS OR ELECTRIC APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.

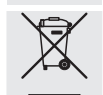


THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE HOB. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE HOB. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.



DO NOT DISCARD PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.



THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/CE ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT – (WEEE).

THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.



DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.



THE IDENTIFICATION PLATE, WITH TECHNICAL DATA, SERIAL NUMBER AND MARKING IS CLEARLY VISIBLE UNDER THE CASING. A COPY OF THE IDENTIFICATION PLATE IS INCLUDED IN THE BOOKLET.

THE PLATE ON THE CASING MUST NOT BE REMOVED.



TAKE CARE NOT TO SPILL SUGAR OR SWEET MIXTURES ON TO THE HOB WHEN HOT. NEVER PLACE MATERIALS OR SUBSTANCES WHICH MAY MELT (PLASTIC OR ALUMINIUM FOIL) ON THE HOB. IN THE EVENT, PROMPTLY SWITCH OFF AND REMOVE THE MOLTEN MATERIAL WITH THE SCRAPER PROVIDED WHILE THE COOKING ZONE IS STILL WARM TO PREVENT IT FROM BEING DAMAGED. **FAILURE TO INSTANTLY CLEAN THE CERAMIC HOB COULD LEAD TO ENCRUSTATIONS WHICH ARE IMPOSSIBLE TO REMOVE ONCE THE HOB HAS COOLED DOWN.**



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.

2. SAFETY INSTRUCTIONS



INSTRUCTIONS FOR THE INSTALLER: THESE ARE INTENDED FOR **THE QUALIFIED TECHNICIAN** WHO MUST INSTALL THE APPLIANCE, SET IT FUNCTIONING AND CARRY OUT AN INSPECTION TEST.



THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.



WHEN LINKING UP TO MAINS BY PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE REGULATIONS.

THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE IS BUILT IN.

NEVER UNPLUG BY PULLING ON THE CABLE.



ALWAYS CHECK THAT THE CONTROLS ARE IN THE POSITION "ZERO" (OFF) WHEN YOU FINISH USING THE HOB.



DURING USE THE APPLIANCE BECOMES VERY HOT IN THE ZONE IN CONTACT WITH THE PANS. TAKE CARE NOT TO TOUCH THE SURFACE OF THE HOB.



THE USE OF THIS APPLIANCE IS NOT PERMITTED TO PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL ABILITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS OR PEOPLE RESPONSIBLE FOR THEIR SAFETY.



AS SOON AS YOU NOTICE A FRACTURE OR A CRACK ON THE SURFACE OF THE CERAMIC HOB, SWITCH THE APPLIANCE OFF AND CONTACT AN AUTHORISED TECHNICAL ASSISTANCE CENTRE.



PEOPLE WHO HAVE PACEMAKERS OR OTHER SIMILAR DEVICES FITTED MUST MAKE SURE THAT THE FUNCTIONING OF THESE DEVICES IS NOT JEOPARDISED BY THE INDUCTIVE FIELD, WHOSE FREQUENCY RANGE IS BETWEEN 20 AND 50 KHZ.



THE APPLIANCE BECOMES VERY HOT DURING USE. SUITABLE HEAT-PROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS.



BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE APPLIANCE, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE POWER SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.



NEVER ATTEMPT TO REPAIR THE APPLIANCE. ALL REPAIRS MUST BE CARRIED OUT BY AN AUTHORISED ENGINEER OR AT AN AUTHORISED SERVICE CENTRE.



IN CONFORMITY WITH THE PROVISIONS REGARDING ELECTROMAGNETIC COMPATIBILITY, THE ELECTROMAGNETIC INDUCTION COOKING HOB COMES UNDER GROUP 2 AND CLASS B (EN 55011)



Important!

Beware of children in the vicinity as the warning lights indicating residual heat are out of sight to them (see paragraph "5.3.5 Residual heat"). In fact, even after having been turned off, the cooking zone remains hot for a certain period of time. Make sure that children never touch the hob.





3. BEFORE FIRST USE
















Do not discard packing in the home environment. Separate the various waste materials and take them to the nearest special garbage collection centre.

Remove all the REMOVABLE labels and any protective sheeting.

To switch on the hob, follow the instructions provided in paragraph "5 USE OF THE COOKING HOB"

4. DESCRIPTION OF CONTROLS ON THE FRONT CONTROL PANEL

All the appliance's control and monitoring devices are placed together on the front panel. The symbols used are described in the table below.

	FRONT RIGHT-HAND COOKING ZONE		POWER INCREASE BUTTON TIMER INCREASE BUTTON
	REAR RIGHT-HAND COOKING ZONE		POWER DECREASE BUTTON TIMER DECREASE BUTTON
	FRONT LEFT-HAND COOKING ZONE		LEVEL I POWER BUTTON
	REAR LEFT-HAND COOKING ZONE		LEVEL II POWER BUTTON
	CENTRAL COOKING ZONE		LEVEL III POWER BUTTON
	TIMER BUTTON		LEVEL TURBO INDUCTION BUTTON
			COOKING ZONE LOCK-OUT



Instructions for the user

GB-IE

5. USE OF THE COOKING HOB

To operate the panel of the hobs equipped with touch-controls, press the icons printed on its surface.



On first connection to the electrical mains, an operating check will be carried out automatically and all the indicator lights will come on for a few seconds.

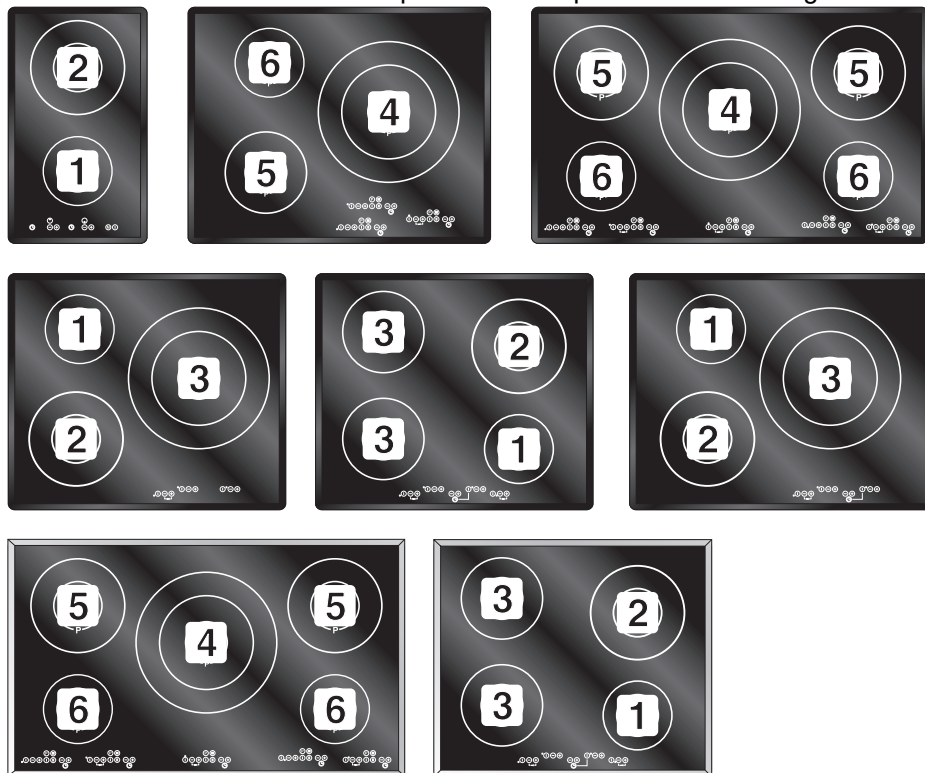
Under each cooking zone there is a coil called an inductor which is powered by an electronic system and which creates a variable magnetic field. When a pan is positioned within this magnetic field, the high frequency currents are concentrated directly onto the pan producing the heat required for cooking the food.



After use, switch off the hotplates using the controls described in paragraph "5.3.3 Switching off the hotplate". Never rely on the cookware detector.

5.1 Operating power settings

Below, we provide a table with the maximum power consumptions of the cooking zones that are on.



ZONE NUMBER	ZONE DIAMETER	MAX ABSORBED POWER	ABSORBED POWER IN POWER FUNCTION
1	160 mm	2000 W	Not available
2	210 mm	3100 W	Not available
3	280 mm	2800 W	Not available
4	280 mm	3200 W	3600
5	230 mm	2800 W	3100
6	160 mm	2000 W	2200



5.2 Cookware

Appliances of this type require special pans to be able to work.

In fact, the pan must have an iron bottom to generate the magnetic field necessary for it to be heated up.

Recipients made of the following are not suitable:

- 1 glass;
- 2 ceramics;
- 3 earthenware;
- 4 steel, aluminium or copper without a magnetic bottom.

To see whether the pan is suitable, bring a magnet close to the bottom: if it is attracted, the pan is suitable for induction cooking. If you do not have a magnet, you can put a small amount of water in the recipient, place it on a cooking zone and start the hotplate. If the power symbol on the display starts to flash, it means that the pan you are using is not suitable for your appliance.

The pans used for cooking must have a minimum diameter to guarantee proper functioning.



Metal objects such as cutlery or lids must not be left on the hob as they risk being overheated without the user realising it.

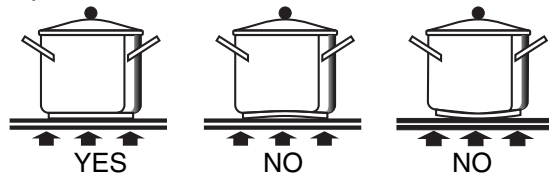


Each cooking zone has an inner circle. This printed circle indicates the minimum permissible diameter on that cooking zone. Pans with smaller diameters risk not being detected and therefore not activating the inductor.

Pans that are larger than the cooking zones can also be used, but care must be taken that the bottom of the pan does not come into contact with other cooking zone and that it is always centred on the cooking zone perimeter.



Use only recipients with a **perfectly flat bottom** and which are suitable for induction cooking or, if pans of this type are not available, recipients whose **bottom is not crowned** (concave or convex). Using a pan with an irregular bottom could jeopardise the efficiency of the heating system so that the pan is not detected on the hotplate.





5.3 Switching on the cooking zone

Press the button for the cooking zone you want to use (for example for the front right-hand zone).
On the power display, 0 appears. Pressing the keys and you can set the power from 1 to 9.



Once you have set the hotplate's power level, this will not be activated until a pan suitable for induction cooking is placed upon it. See paragraph 5.2 Cookware"



On the hotplates with keys , the power level reaches 15.



If after having activating the hotplate, no power value is selected, the hotplate is automatically deactivated.

5.3.1 Preselection levels (on some models only)



The keys , present only on some models, allow preset power levels for that hotplate to be activated.



Key : cooking level 7;



Key : cooking level 11;

Key : cooking level 15;

5.3.2 POWER button (only on some models)



The key , present only on some models, permits supplementary power to be activated.

When it is pressed, the hotplate's power display will show to indicate that the POWER function is active on that hotplate. If the key is pressed, a power setting of 15 will be set.

5.3.3 Switching off the hotplate



Any hotplate can be switched off (the figure shows the front right-hand zone) at any time by pressing the ON/OFF key. The set power level will disappear from the display and if the hotplate remains hot even after it has been switched off, a begins to flash. On this regard, please refer to paragraph "5.3.5 Residual heat".

5.3.4 Automatic hotplate switch-off (on some models only)



By means of this function, present on some models only, it is possible to program the switching off of the hotplate after a variable operating time: from 1 to 99 minutes.

1. Select the desired power level at which to use the hotplate;
2. Using the keys and the cooking duration can be set.
At the end of the time the hotplate will be deactivated and a buzzer will sound temporarily. To interrupt the signal before time, press any button for the cooking plate used.

5.3.5 Residual heat



Each cooking zone is equipped with a residual heat warning device. After any zone is switched off, a flashing "" may appear on the display. This warns that the cooking zone concerned is still very hot. Cooking can be restarted while the is flashing: in this case, proceed as described in paragraph "3".



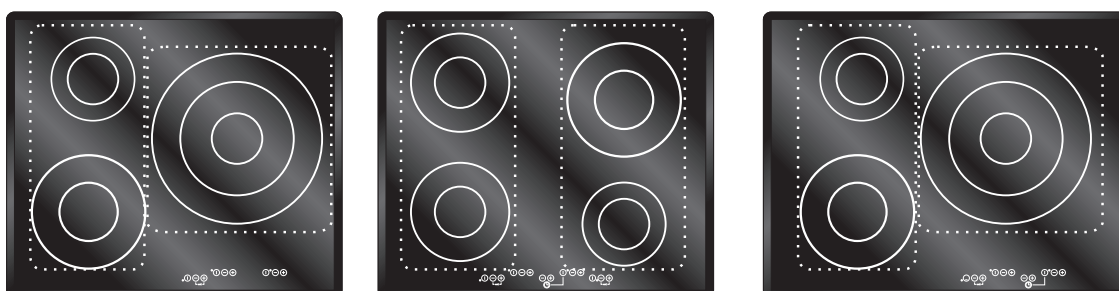
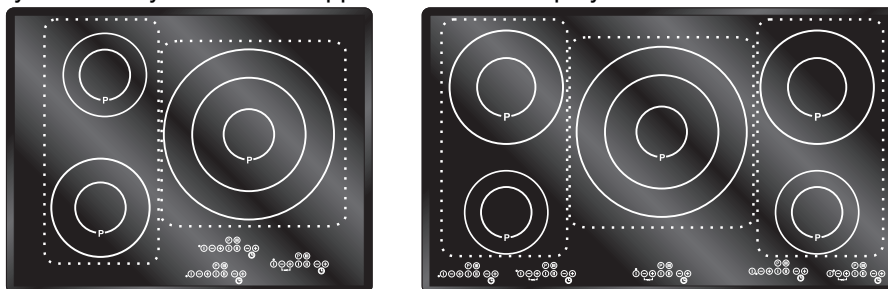
5.3.6 Cooking hob lock-out



When the hob is on, it can be locked to avoid accidental modifications to the cooking values set. The lock remains on even after the hob has been switched off. It is present only on the models that have the symbol .

To activate the lock, with the hob on, press the keys and near the cooking zone simultaneously until the symbol appears on the display.

To deactivate the lock, in the same way, press the and keys near the locked cooking zone simultaneously until the symbol disappears from the display.



The figure above shows the “grouping” of the cooking zones. When one hotplate is locked, the hotplate in the same group is also locked.



Even when the hotplate is locked, it can be switched off pressing its ON/OFF key. In this case, the lock is held until the next time it is switched on: to set a cooking level switching on a locked hotplate, it must first be unlocked following the procedure as described in this section.

5.3.7 Power management

To optimise the energy consumption, the groups made up of two hotplates (see figure above) are prevented from supplying more than a determined maximum operating power. If the value set for the two hotplates exceeds the permitted power, the electronic circuit board will automatically maintain the maximum level permitted modifying the power supplied by the hotplates. The power level selected by the electronic circuit board will still be visible on the display.

5.3.8 Control circuit board thermal protection

If the cooking zones cause overheating of the internal electronic circuit board, the heat will be switched off automatically. This switches off power to the hotplates and **F7** will light up on the power LEDs.

5.4 Limitations to the operating duration

The electronics of this appliance limit the cooking duration according to the power selected. After the maximum time period has gone by, the cooking zone switches off, the appliance emits an audible signal and **AS**(automatic stop) appears on the display.


Power level set	Maximum cooking duration in hours
Levels 1 to 9	8 hours' cooking at most
Levels 10 to 14	2 hours' cooking at most
Level 15 to	1 hour's cooking at most



5.5 Error messages from the electronic circuit board



The electronic circuit board has been designed to protect the hob components from malfunctions that can damage them. For this purpose, some error messages have been provided, visible through the power display.

If error codes from **F1** to **F9**, should appear on the display, call the authorised service centre and tell them the error code you have read.

If the display appears in this way  and an acoustic BEEP is heard, it means that a metal object has been left inadvertently on the hob and that it could become hot if the hob is switched on.

5.6 Safety functions against accidental operations


To provide the user with the utmost safety, this appliance has been equipped with various safety devices.

- 1) if two keys are accidentally pressed, no function is switched on. After 10 seconds, the electronic circuit board will deactivate the product and some signs will appear  on the power displays;
- 2) in the case in which the electronic circuit board continues to register a key  being pressed after the maximum power level has been reached, a safety device will automatically deactivate the hob;
- 3) after a drop in current the appliance is not automatically restarted;

Points 1) and 2) can occur, for example, in the case in which a pan has been badly positioned on the cooking hob and it covers the hotplate ON/OFF keys.

5.7 Cooking tips

The table below shows the power values which can be set, with the relative type of food alongside. Settings may vary depending on the amount of food and personal taste.

KNOB SETTING	TYPE OF FOOD
0	OFF position, use of residual heat
1-2	To heat food, keep small amounts of water on the boil, and whip up sauces with egg yolk or butter.
3-6	To heat solid or liquid food, keep small amounts of water on the boil, thaw deep-frozen food, cook omelettes of 2 or 3 eggs, fruit and vegetables, and the like.
7-9	To stew meat, fish and vegetables, simmer food, make jams, and so on.
10-11	To roast meat, fish, steaks, and liver; to sauté meat, fish, eggs and so on.
12-14	To roast large cuts of meat
15	To roast, brown and cook large cuts of meat
	POWER level (maximum power).

For best results and energy saving, only use pans suitable for electric cooking:



6. CLEANING AND MAINTENANCE



Before performing any operations requiring access to powered parts, switch off the power supply to the appliance.

6.1 Cleaning the ceramic hob

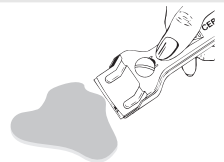


The hob should be regularly cleaned; preferably after every use, once the residual heat warning lights have gone off.

Smudges from aluminium-bottom pans can be easily cleaned off with a cloth dampened in vinegar.

Remove any burnt residues after cooking with the scraper provided; rinse with water and wipe dry with a clean cloth. Regular use of the scraper considerably reduces the need for chemical detergents for the daily cleaning of the hob.

Never use abrasive or corrosive detergents (e.g. cleaning powders, oven sprays, spot-removers, wire sponges).



Do not use a steam jet for cleaning the appliance.

7. SOMETHING WRONG?

PROBLEM	POSSIBLE CAUSES	WHAT TO DO?
The hob doesn't work.	<ul style="list-style-type: none"> - The hob is not wired in or the main switch is not on. - There is a power failure. 	<ul style="list-style-type: none"> - Switch on at the wall. - Check power supply.
The results of cooking are unsatisfactory.	<ul style="list-style-type: none"> - Temperature is too high or too low. 	<ul style="list-style-type: none"> - Consult cooking tips.
The hob smokes.	<ul style="list-style-type: none"> - The hob is dirty. - Food has spilled out. 	<ul style="list-style-type: none"> - Clean the hob once cooking is finished. Let it cool first. - Use a larger pan.
The cooking zones do not come on during timed cooking.	<ul style="list-style-type: none"> - Timed cooking programming error. - The hotplates are off and locked. 	<ul style="list-style-type: none"> - Check the instructions for timer. - Unlock the hotplates (see paragraph "5.3.6 Cooking hob lock-out").



Instructions for the installer

GB-IE

8. INSTALLATION

8.1 Technical information

Hob type See rating plate
 Electrical connections 220-240V~ 50/60Hz / 380-415V 2N~ 50/60Hz / 380-415V 3N~ 50/60Hz

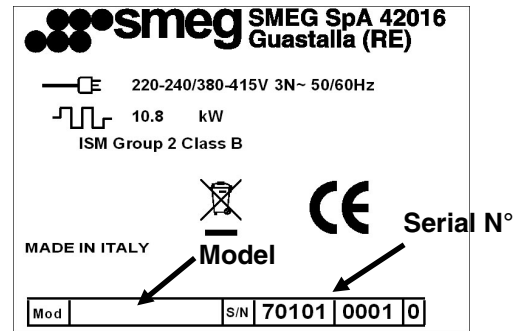
HOB RATING I

Maximum electrical power See rating plate

8.2 The rating plate



Make sure that the voltage and capacity of the power line conform to the data shown on the plate located under the casing. **Do not remove this plate for any reason.**



8.3 Electrical connection



THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.



WHEN LINKING UP TO MAINS BY PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE REGULATIONS.

THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE IS BUILT IN.

NEVER UNPLUG BY PULLING ON THE CABLE.



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE HOB, FOLLOWING THE INSTRUCTIONS. IF THE HOB FAILS TO OPERATE, AFTER CHECKING THAT YOU HAVE CARRIED OUT THE INSTRUCTIONS CORRECTLY, DISCONNECT THE APPLIANCE FROM THE ELECTRICAL MAINS AND CONTACT YOUR NEAREST SERVICE CENTRE.

NEVER ATTEMPT TO REPAIR THE APPLIANCE.



PASS THE POWER SUPPLY CABLE THROUGH THE BACK OF THE UNIT, TAKING CARE THAT IT DOES NOT TOUCH THE BOTTOM CASING OF THE HOB OR THE OVEN (IF ANY) INSTALLED UNDERNEATH IT.



IF A PLUG AND SOCKET CONNECTION IS BEING USED MAKE SURE THAT THE PLUG AND SOCKET ARE COMPATIBLE. AVOID USE OF ADAPTERS AND SHUNTS AS THESE COULD CAUSE OVERHEATING AND RISK OF BURNS.



IF A FIXED CONNECTION IS BEING USED FIT POWER LINE WITH AN OMNIPOLAR CIRCUIT BREAKER WITH A CONTACT OPENING GAP EQUAL TO OR GREATER THAN **3 MM**, IN AN EASILY ACCESSIBLE POSITION IN PROXIMITY TO THE OVEN.



For operation on 380-415 V 3N~ : use an H05V2V2-F - type five-core cable (5 x 1.5 mm²) heat-resistant to at least 90°C.

For operation on 380-415V 2N ~: use an H05V2V2-F - type four-core cable (4 x 1.5 mm²) heat-resistant to at least 90°C.

For operation on 220-240 V 3~: use an H05V2V2-F - type four-core cable (4 x 1.5 mm²) heat-resistant to at least 90°C.

For operation on 220-240V~:

30 cm hobs: use an H05V2V2-F type three-core cable, heat-resistant to at least 90°C.
(cable 3 x 1.5 mm²)

60-70 cm hobs: use an H05V2V2-F type three-core cable, heat-resistant to at least 90°C.
(cable 3 x 4 mm²)

90 cm hobs use an H05V2V2-F type three-core cable, heat-resistant to at least 90°C.
(cable 3 x 6 mm²)

The earth wire (yellow-green) must be at least 20 mm longer than the other wires at the end for connection to the appliance.

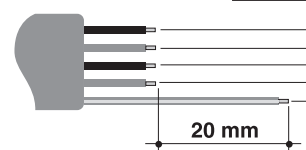
Depending on the hob you have purchased, the possible electrical connections are:

30 cm hobs: **220-240V~**

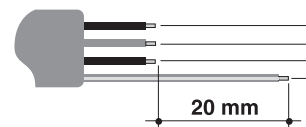
60-70 cm hobs: **220-240V~ / 220-240V 3 ~ / 380-415V 2N ~**

90 cm hobs: **220-240V~ / 220-240V 3 ~ / 380-415V 2N ~ / 380-415V 3N ~**

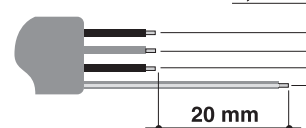
380-415V 3N~ 1,5 mm²



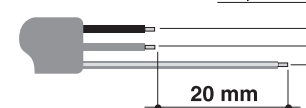
380-415V 2N~ 2,5 mm²



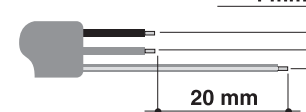
220-240V 3~ 2,5 mm²



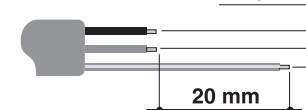
220-240V~ 1,5 mm²



220-240V~ 4 mm²



220-240V~ 6 mm²



READ THE CONNECTION LAYOUT PLATE UNDERNEATH THE APPLIANCE OR AROUND THE POWER CABLE WITH CARE.



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance.



Instructions for the installer

GB-IE

8.4 Positioning of the hob



The following operation requires building and/or carpentry work so must be carried out by a competent tradesman.

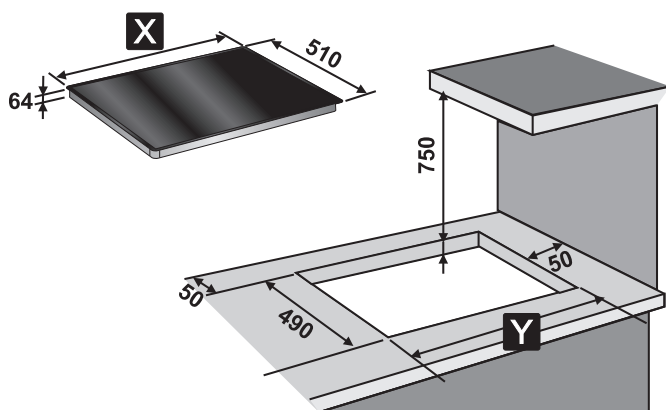
Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant ($T 90^{\circ}\text{C}$).

Create an opening with the dimensions shown in the figure in the top surface of the counter, keeping a minimum distance of **50 mm** from the rear edge.

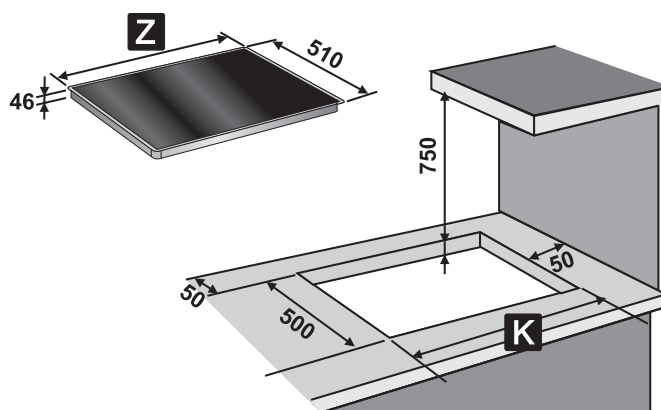
This appliance can be mounted against walls higher than the work surface on condition that a distance of 110 mm be kept between the appliance and the wall as shown in the figure so as to avoid damage from overheating.

Make sure there is a minimum of **750 mm** between the hob and any shelf that may be installed directly above it.

The dimensions indicated in the figure are the same for all models **without** a frame.



The dimensions indicated in the figure are the same for all models **with** a frame.



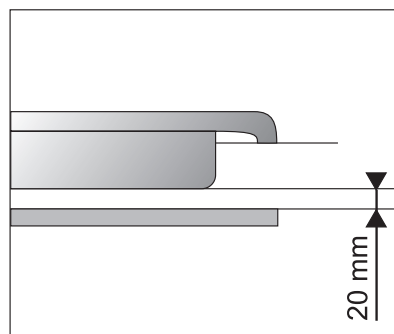
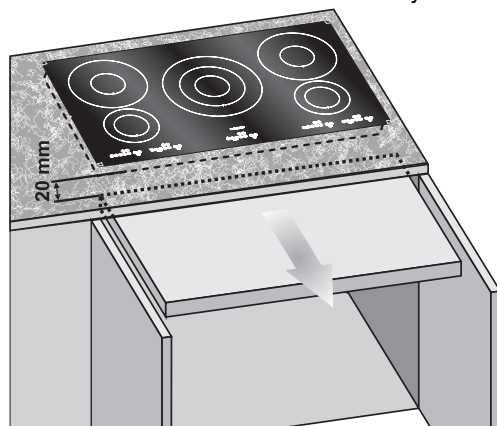
Below is supplied the table of comparison between the dimension **Y** to be created in the worktop and the dimension **X** of the cooker hob.

DIMENSION X	DIMENSION Y
300	270
600	565
700	565
900	878

Below is supplied the table of comparison between the dimension **K** to be created in the worktop and the dimension **Z** of the cooker hob.

DIMENSION Z	DIMENSION K
600	560
900	879

In case of installation on an empty kitchen unit with doors, a separation panel must be placed under the hob. Keep a minimum distance of 20 mm between the bottom of the hob and the surface of the panel, which must be easily extractable to allow sufficient access for any technical assistance.

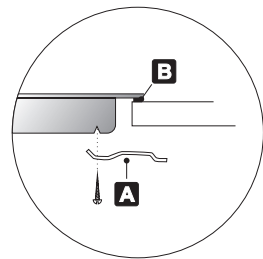




8.5 Mounting

Before mounting the device to the unit, lay the provided adhesive sponge onto the glass surface to separate it from the unit.

After fixing the provided adhesive sponge (B) to the glass, mount the device to the unit with the mounting brackets (A) provided with the device itself, as shown in the figure.

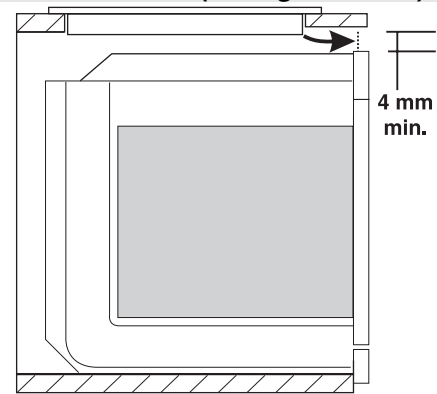


When fixing the hob to the cabinet, use only the holes provided, illustrated here.

8.6 Ventilation



Installation of an oven without cooking fan underneath the hob is forbidden.
In any event, if installed above an oven or a dishwasher, a space of at least 5 cm must be left between the hob and the top of the appliance installed below.
In addition to this, leave an opening of at least 4 mm between the top of the front panel of the built-in oven beneath and the base of the hob (see figure below)



Do not obstruct the ventilation grille in front of the product in any type of installation
 Below are illustrations of two cases (1 and 3) of installation suitable for correct ventilation and one case (n° 2) of installation to be avoided

