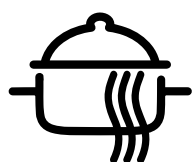


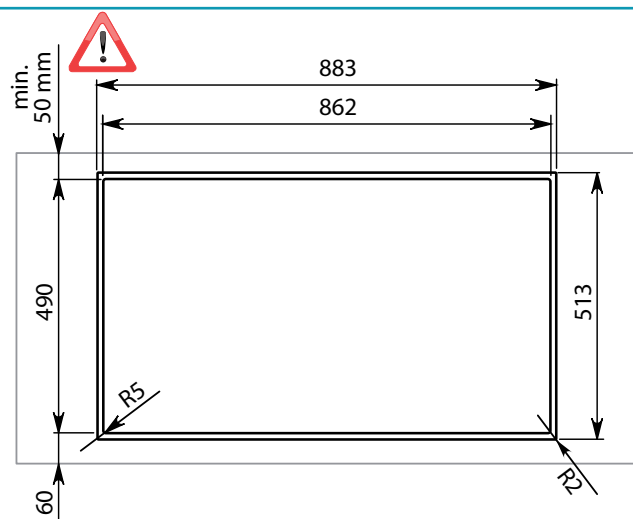
INSTRUCTIONS BOOKLET



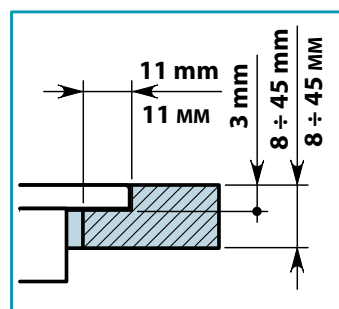
Sintesi

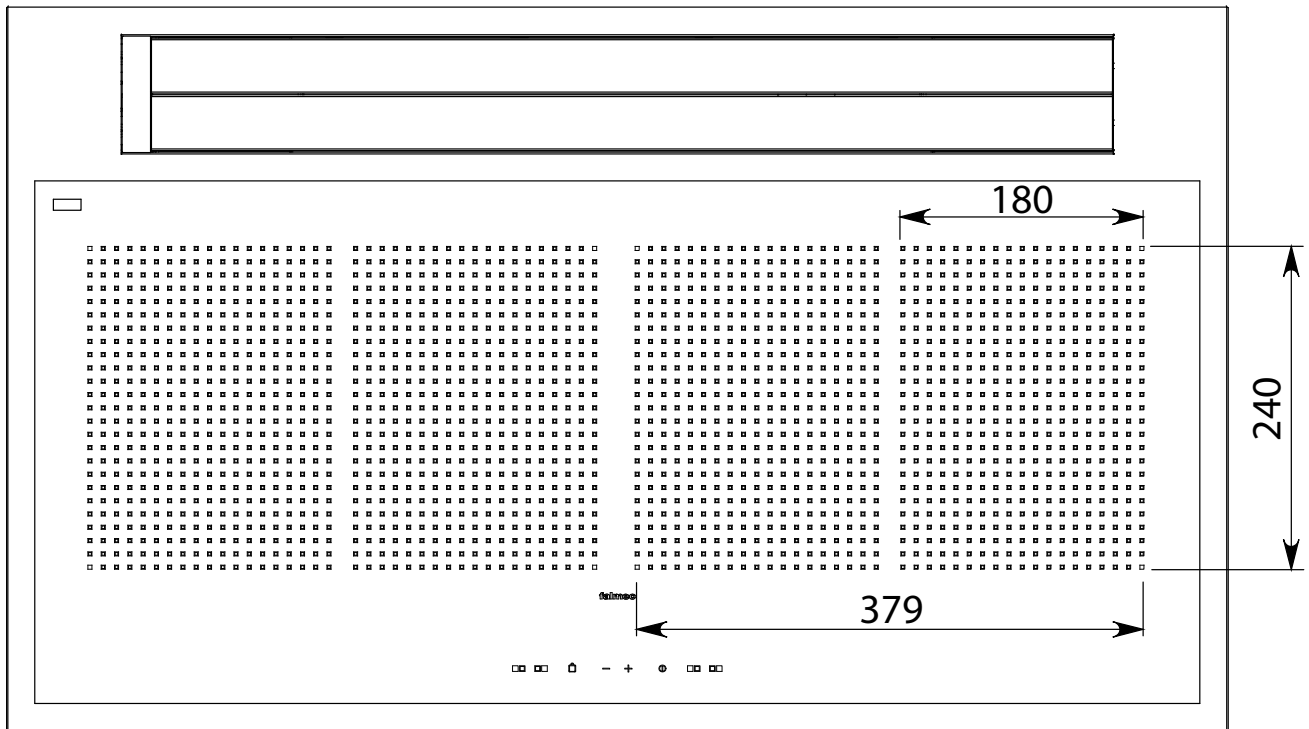
IT	LIBRETTO ISTRUZIONI
EN	INSTRUCTIONS BOOKLET
DE	GEBRAUCHSANWEISUNG
FR	MODE D'EMPLOI
ES	MANUAL DE INSTRUCCIONES
RU	ИНСТРУКЦИИ
PL	INSTRUKCJA OBSŁUGI
DK	BRUGSANVISNINGER
NL	HANDLEIDING





NL - Maten gat voor inbouw





IT - Misure per l'installazione.

EN - Measurements for installation.

DE - Masangaben für die Installation.

FR - Mesures pour l'installation.

ES - Medidas para la instalacion.

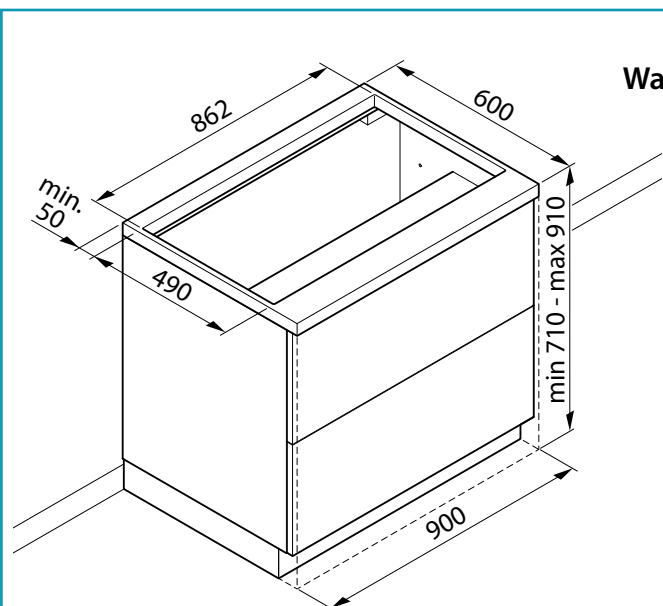
RU - Размеры для установки.

PL - Środki montażowe.

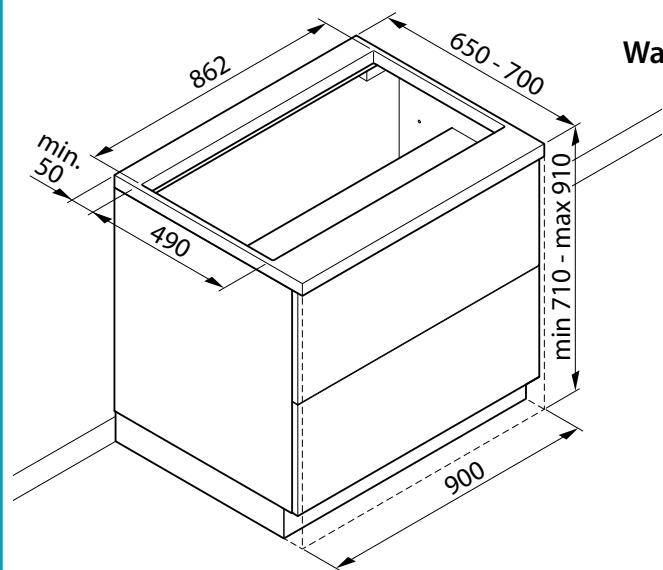
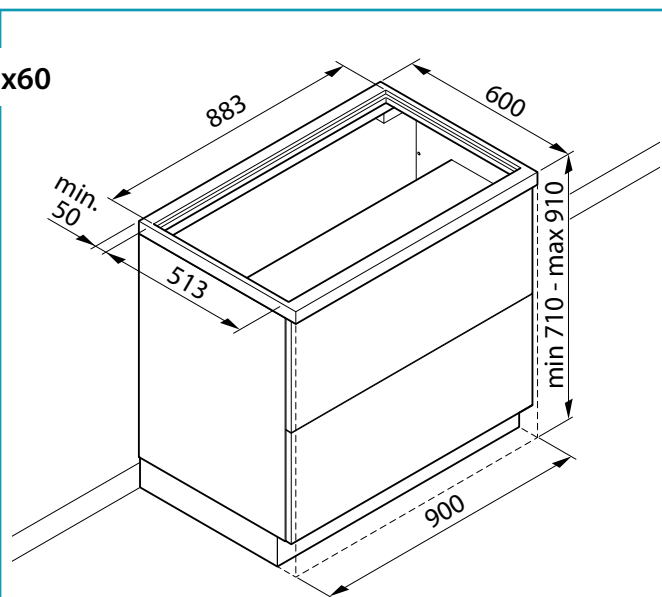
DK - Mal for installation.

NL - Maten voor de installatie.

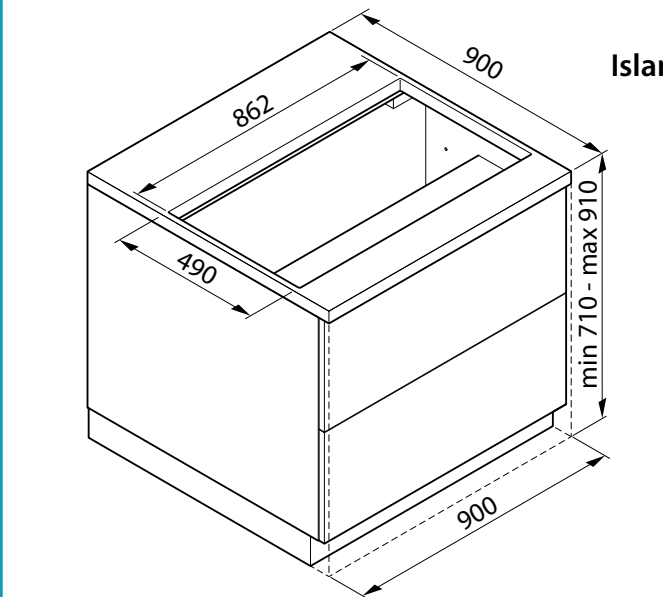
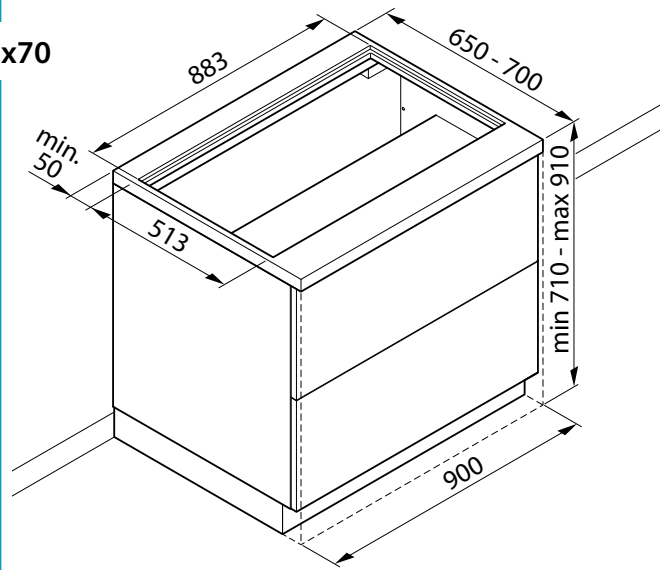
**BUILT-IN
version:**



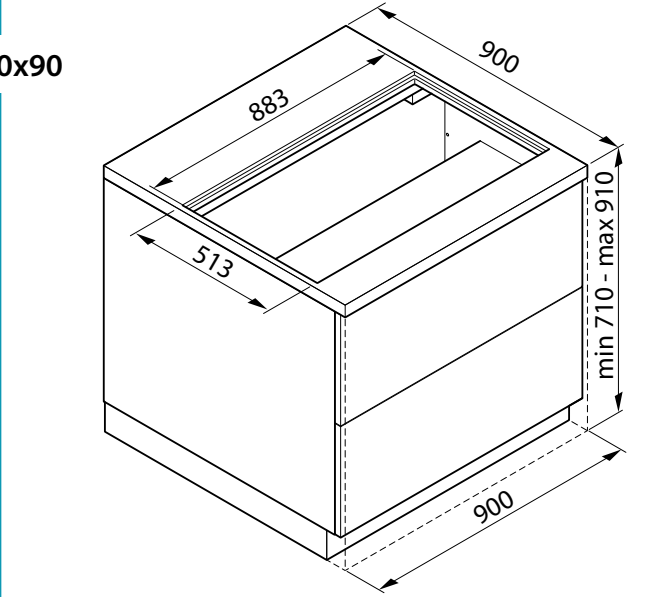
Wall 90x60



Wall 90x70



Island 90x90



IT - Operazioni preliminari:

Rimuovere le velette dalla cappa (1),
posizionare il piano cottura sulla cappa (2).

EN - Preliminary operations:

Remove the panels from the hood (1), position
the cooking hob on the hood (2).

DE - Vorbereitende Arbeiten:

Die Blenden von der Haube (1) entfernen, die
Kochfläche auf der Haube (2) positionieren.

FR - Opérations préliminaires:

Retirer le bandeau de la hotte (1), placer le plan
de cuisson sur la hotte (2).

ES - Operaciones preliminares:

Eliminar los velos de la campana (1), colocar la
placa de cocción en campana (2).

RU - Предварительные операции:

Снимите панели с вытяжки (1), установите
варочную поверхность на вытяжку (2).

PL - Operacje wstępne:

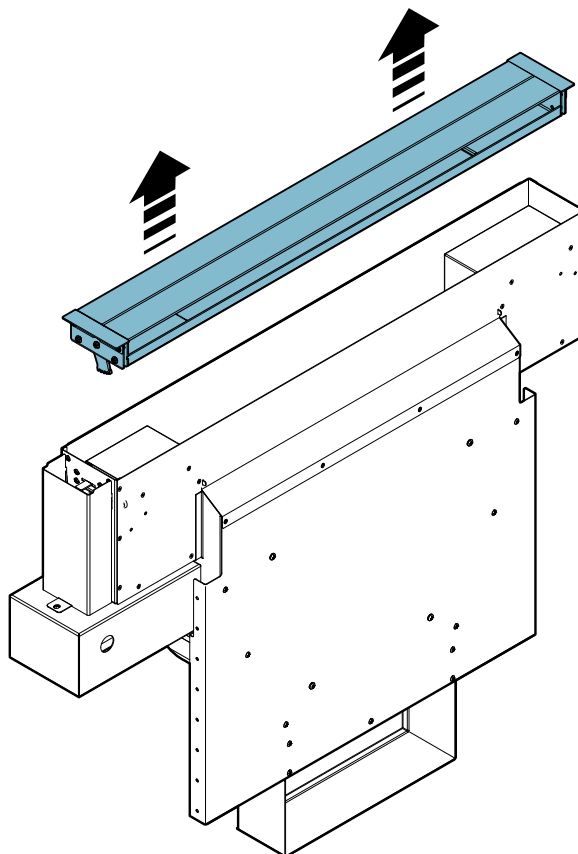
Zdjąć osłony z okapu (1), umieścić płytę grzew-
czą na okapie (2).

DK - Indledende handlinger:

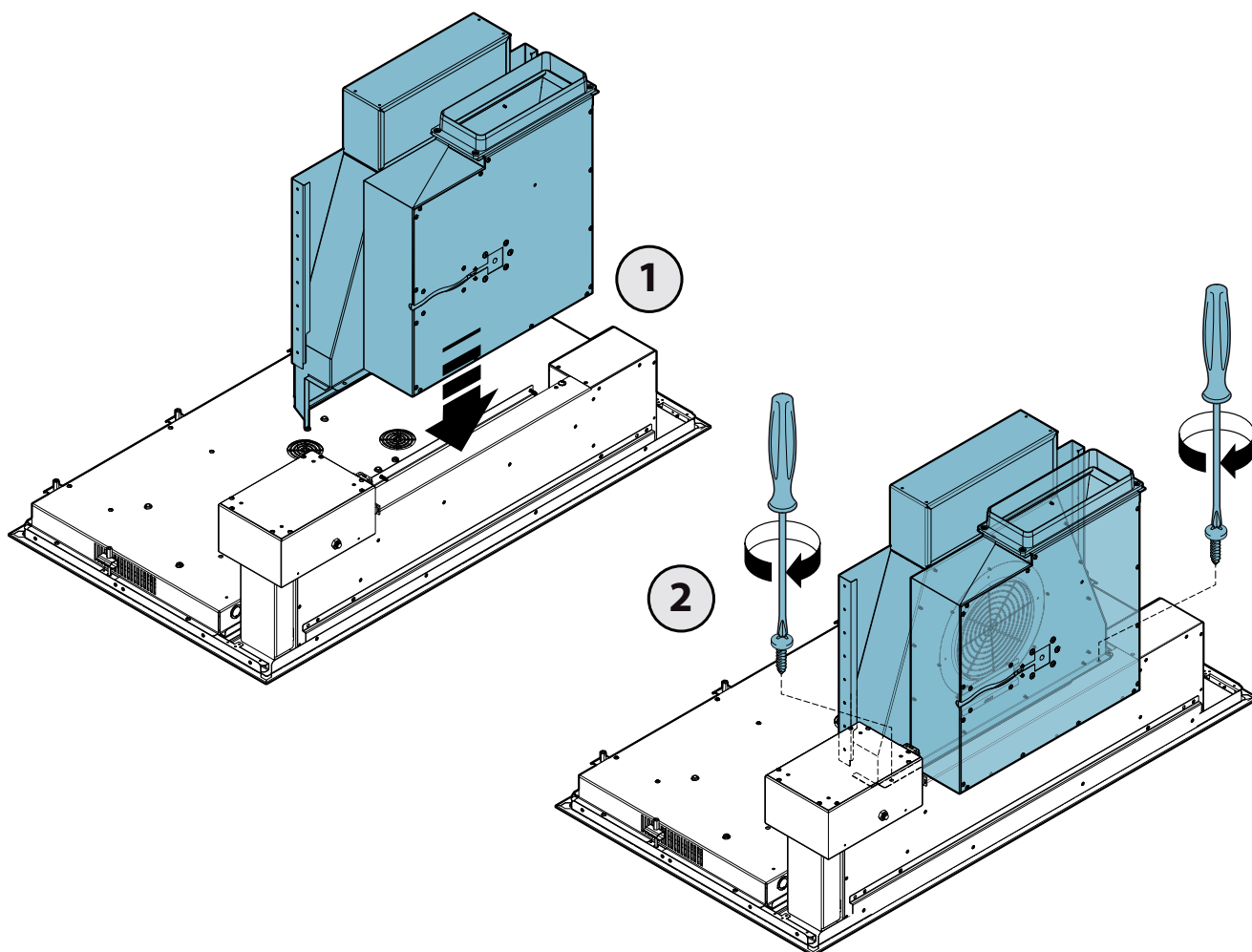
Tag slørene ud af emhætten (1), placér koge-
pladen på emhætten (2).

NL - Handelingen vooraf: Verwijder de plaatjes van
de afzuigkap (1), plaats de kookplaat op de
afzuigkap (2).

1

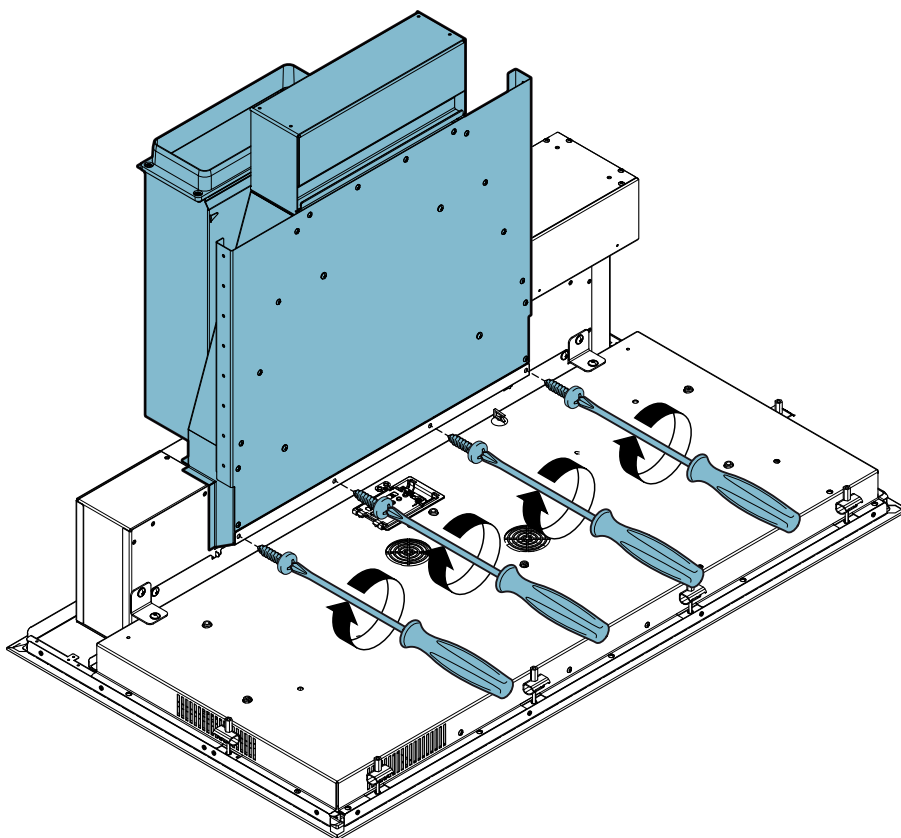
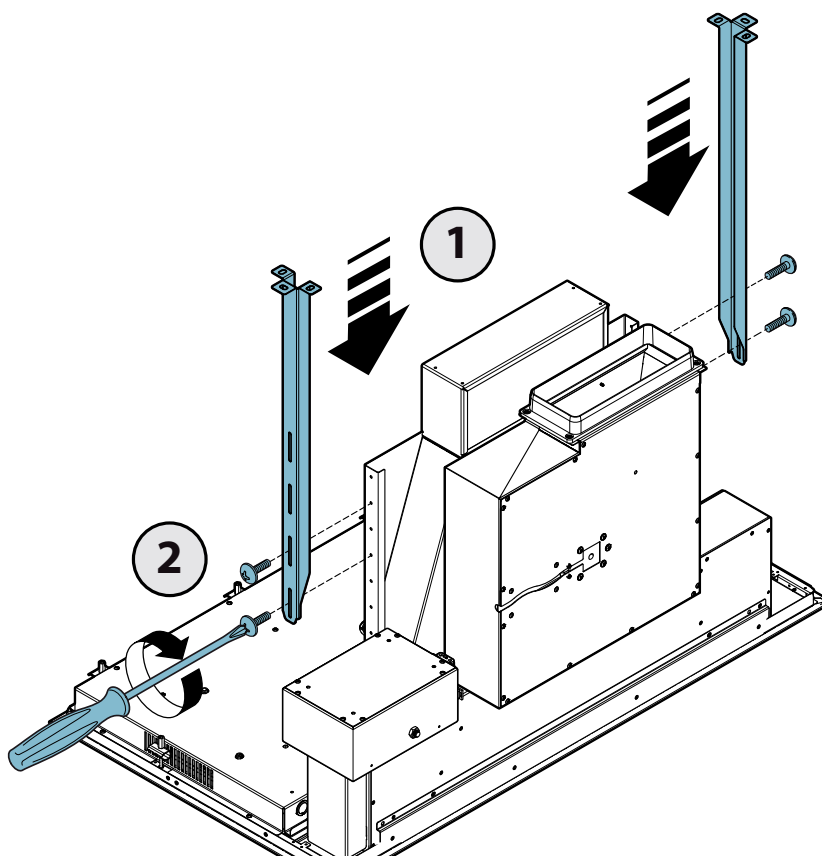


2



3

- IT - Ruotare il piano cottura e fissarlo alla cappa con ulteriori viti (3).
Avvitare le staffe di supporto (4).
- EN - Rotate the cooking hob and fix it to the hood with more screws (3).
Screw the support brackets in (4).
- DE - Die Kochfläche umdrehen und mit weiteren Schrauben (3) an der Haube befestigen.
Die Halterungen (4) verschrauben.
- FR - Tourner le plan de cuisson puis fixer à la hotte avec des vis (3).
Visser les brides de fixation (4).
- ES - Girar la placa de cocción y fijarla a la campana con tornillos adicionales (3).
Atornillar los soportes de apoyo (4).
- RU - Поверните варочную поверхность и прикрепите ее к вытяжке дополнительными винтами (3).
Привинтите опорные кронштейны (4).
- PL - Obrócić płytę grzewczą i przymocować do okapu za pomocą odpowiednich śrub (3).
Dokręcić wsporniki (4).
- DK - Vend kogepladen og skru den fast på emhætten med skruerne (3).
Skru støttebøjlerne på (4).
- NL - Draai de kookplaat en bevestig deze op de afzuigkap met andere schroeven (3). Schroef de steunbeugels (4) vast.

**4**

IT - Collegamento cavo di alimentazione del piano cottura (5). Collegamenti cavo di comando (6).

EN - Connection of the power cable of the cooking hob (5). Connections of the control cable (6).

DE - Anschluss des Versorgungskabels der Kochfläche (5). Anschlüsse des Steuerkabels (6).

FR - Branchement câble d'alimentation du plan de cuisson (5). Branchements câble de commande (6).

ES - Conexión del cable de alimentación de la placa de cocción (5). Conexiones del cable de control (6).

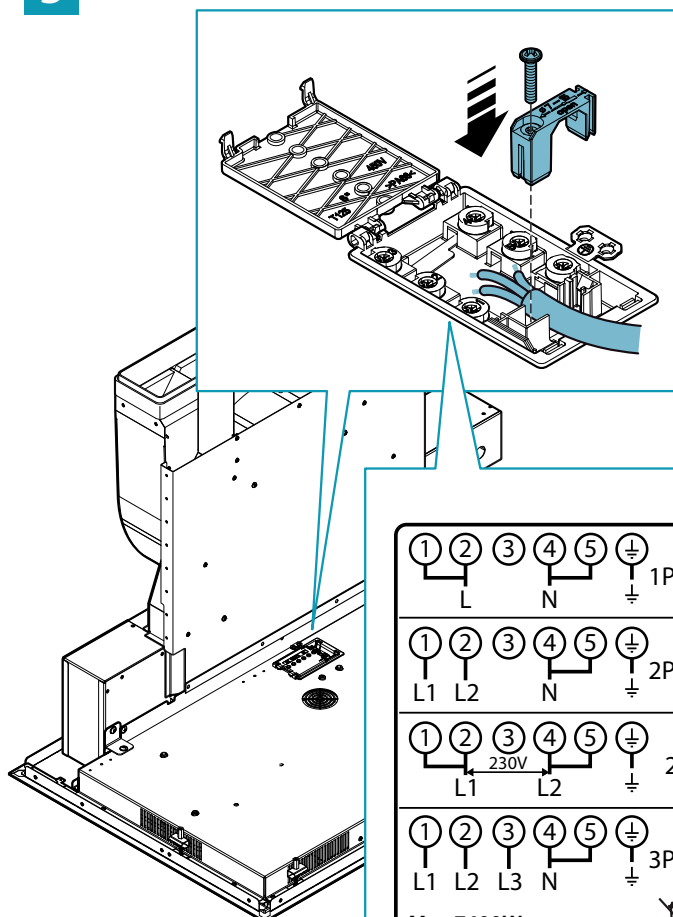
RU - Подсоединение токоподводящего кабеля варочной поверхности (5). Подсоединения кабеля управления (6).

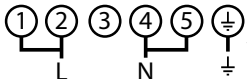
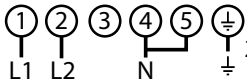
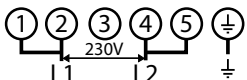
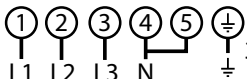


PL - Podłączenie kabla zasilania płyty grzewczej (5). Podłączenie kabla układu sterowania (6).

DK - Tilslutning af kogepladens forsyningskabel (5). Tilslutninger til styrekablet (6).

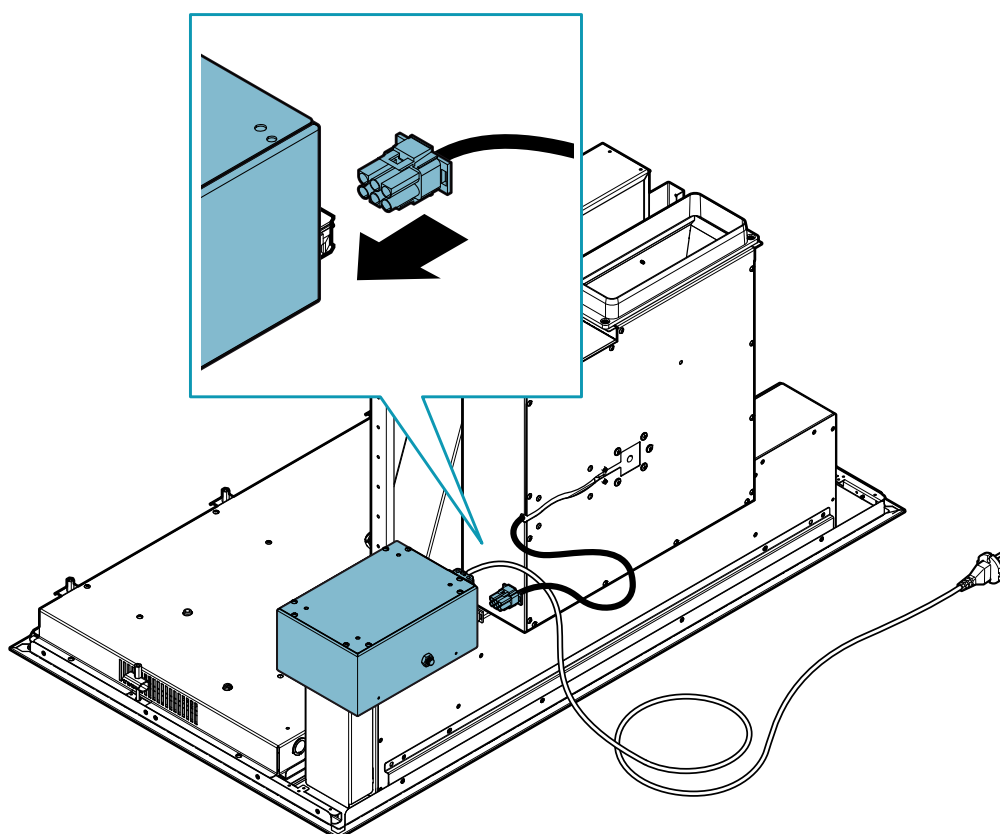
NL - Aansluiting voedingskabel van de kookplaat (5). Aansluitingen bestuurskabel (6).

5



 <p>1P+N</p>	220-240 V	
 <p>2P+N</p>	380-415 V 2N	
 <p>2P</p>	220-240 V 2	
 <p>3P+N</p>	380-415 V 3N	
<p>Max 7400W</p> <p>220-240V / 380-415V 3N</p> <p>50-60 Hz</p>		 

6



IT - Inserimento cappa su base (7-9);
Riposizionare le velette (10).

FR - Insertion de la hotte sur la base
(7-9); Replacer le bandeau (10).

PL - Umieszczenie okapu na podstawie
(7-9). Ponowne założenie osłon (10).

EN - Insertion of the hood onto the base
(7-9); Reposition the panels (10).

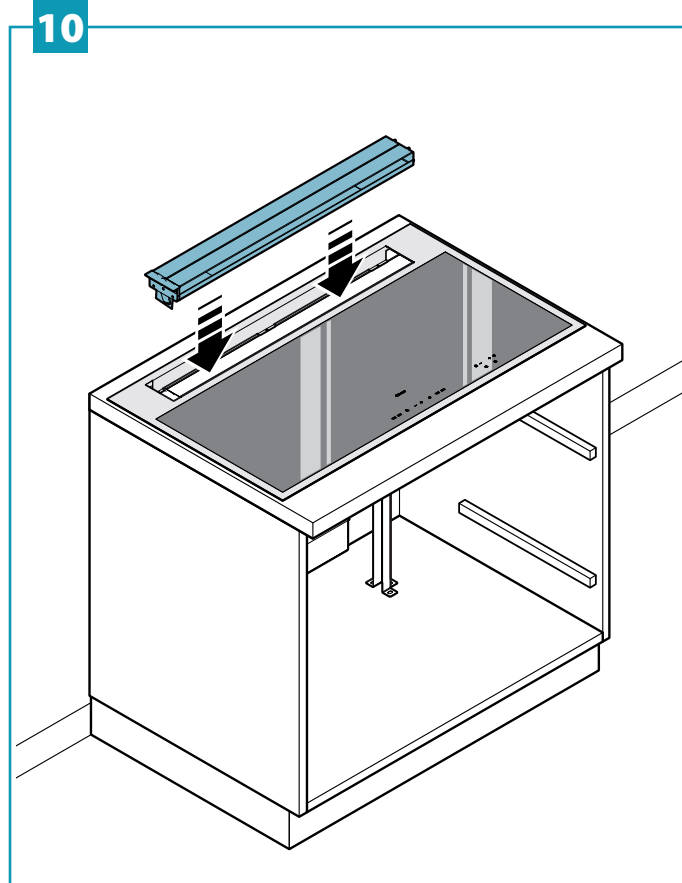
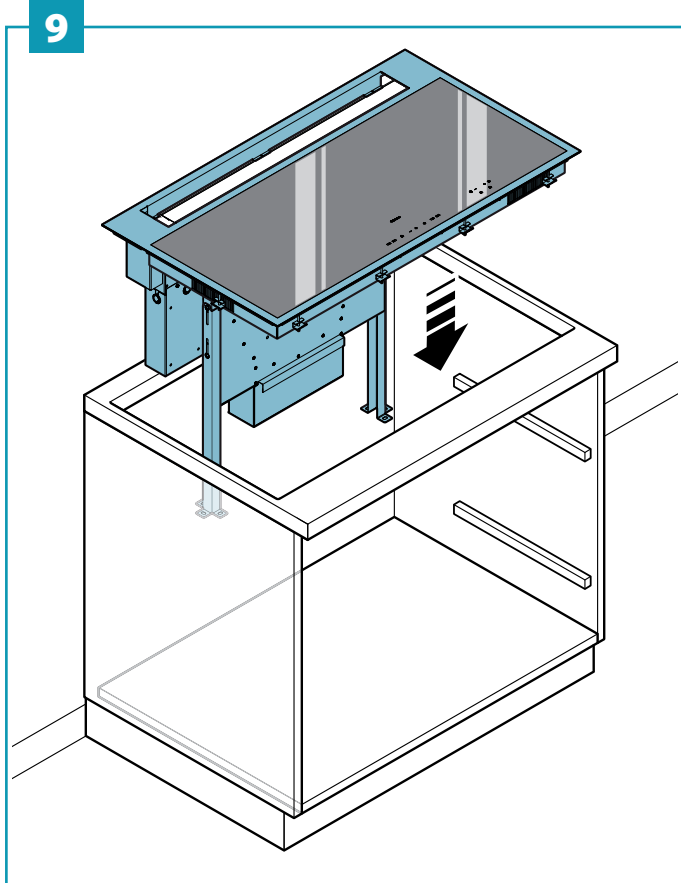
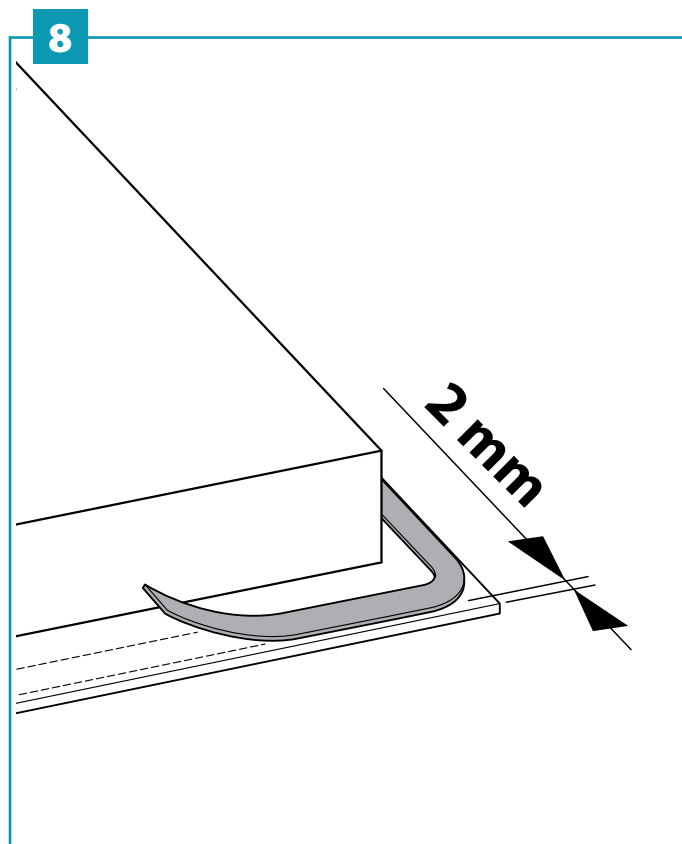
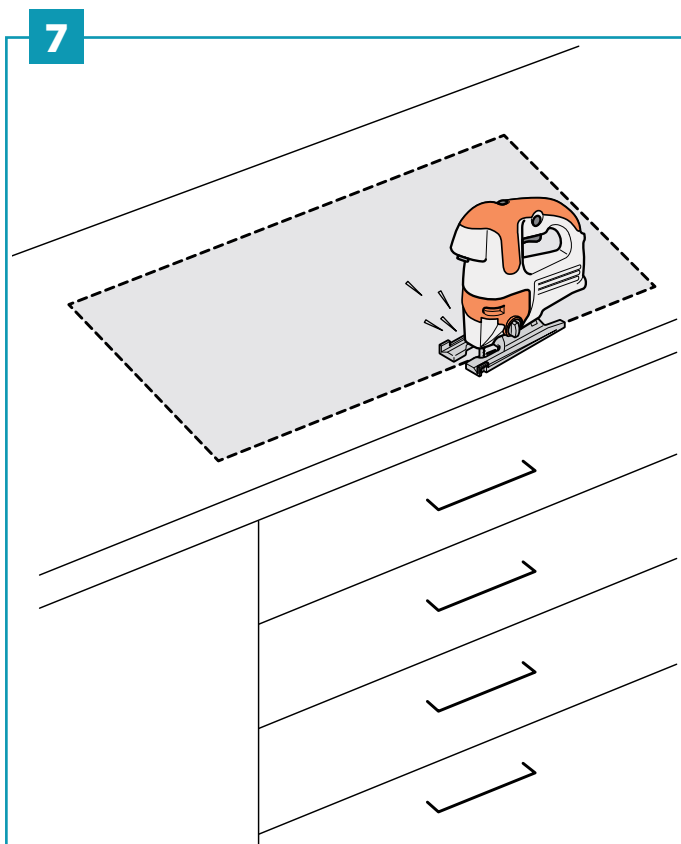
ES - Inserción de la campana en la base
(7-9); Reemplazar los velos (10).

DK - Isætning af emhætten på underlaget
(7-9); Sæt slørene på plads igen (10).

DE - Einsetzen der Haube auf der Basis
(7-9); Die Blenden (10) wieder posi-
tionieren.

RU - Установка вытяжки на основание (7-
9); Установите на место панели (10).

NL - Plaatsing afzuigkap op basis (7-9);
Plaats de plaatjes (10) terug.



IT - Regolare le staffe di supporto (11).
Avvitare piano cottura al piano di lavoro (12).

FR - Régler les brides de support (11).
Visser le plan de cuisson au plan de travail (12).

PL - Wyregulować wsporniki (11).
Przykręcić płytę grzewczą do blatu (12).

EN - Adjust the support brackets (11).
Screw the cooking hob together with the worktop (12).

ES - Regular los soportes de apoyo (11).
Atornillar la placa de cocción a la superficie de trabajo (12).

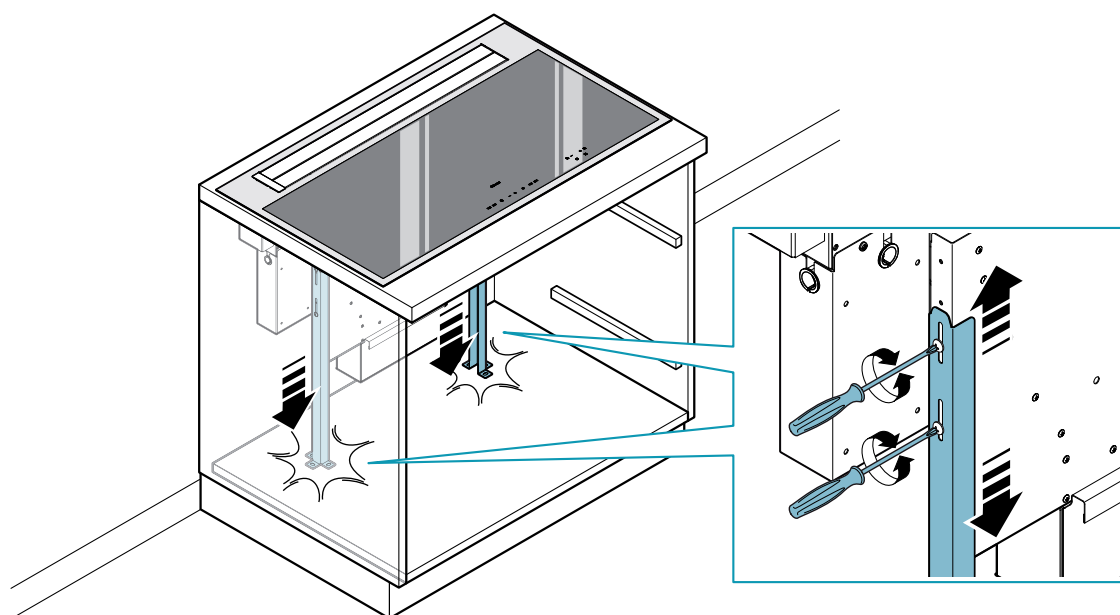
DK - Justér støtkebøjlerne (11).
Skrú kogepladen på arbejdsbordet (12).

DE - Die Halterungen (11) einstellen.
Die Kochfläche an der Arbeitsfläche (12) verschrauben.

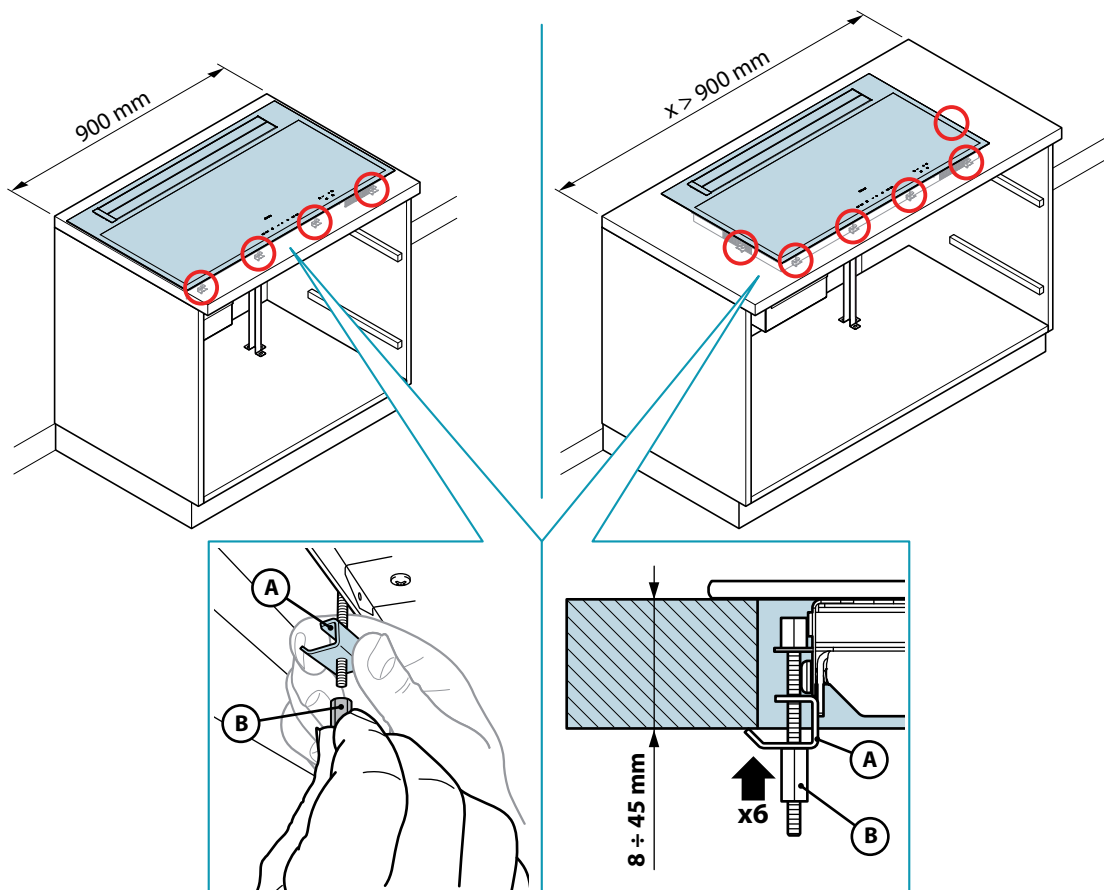
RU - Отрегулируйте опорные кронштейны (11).
Привинтите варочную поверхность к столешнице (12).

NL - Stel de steunbeugels af (11).
Kookplaat aanschroeven op het werkblad (12).

11



12



IT - Collegamenti elettrici motore e piano induzione (13).

FR - Branchements électriques moteur et plan à induction (13).

PL - Połączenia elektryczne silnika i płyty indukcyjnej (13).

EN - Motor and induction hob electrical connections (13).

ES - Conexiones eléctricas del motor y placa de inducción (13).

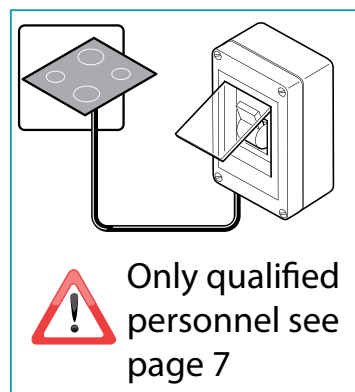
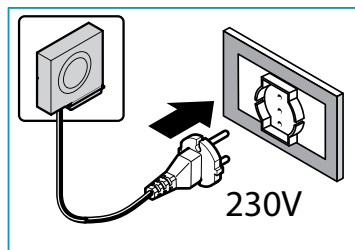
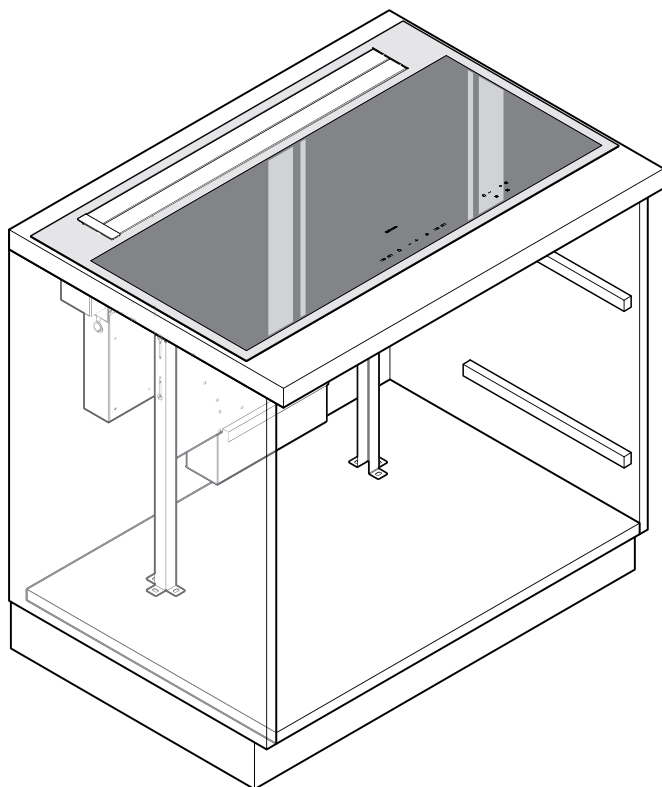
DK - Motorens og induktionspladens elektriske tilslutninger (13).

DE - Elektrische Anschlüsse des Motors und der Induktionsfläche (13).

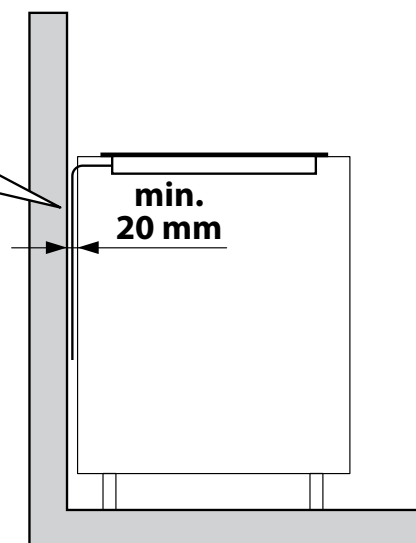
RU - Электрические подключения двигателя и индукционной поверхности (13).

NL - Elektrische aansluitingen motor en inductieplaat (13).

13

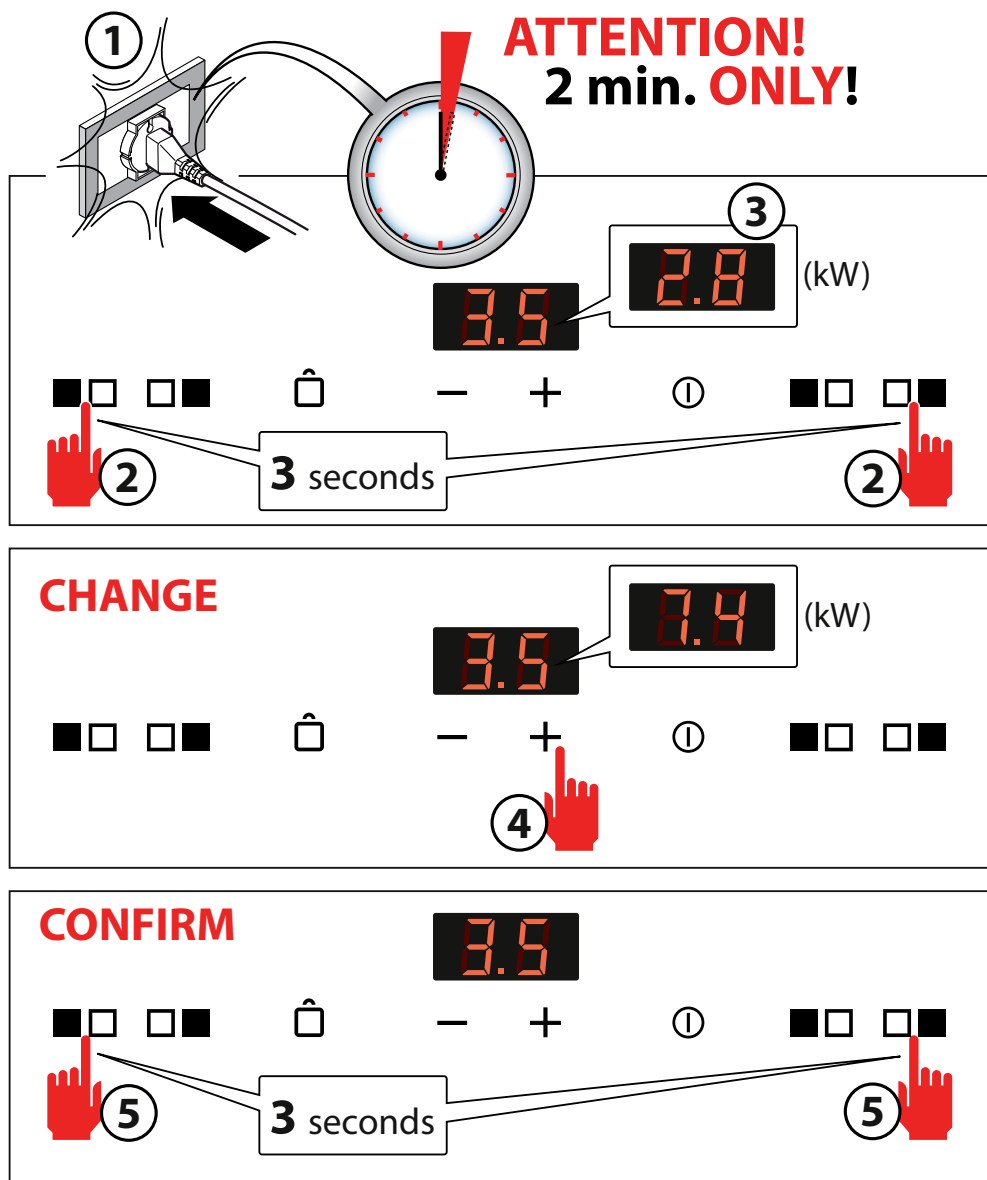


IT - cavo elettrico
EN - electric cable
DE - Elektrokabel
FR - câble d'alimentation
ES - cable eléctrico
RU - электрический шнур
PL - przewód elektryczny
DK - elektrisk kabel
NL - elektrische kabel

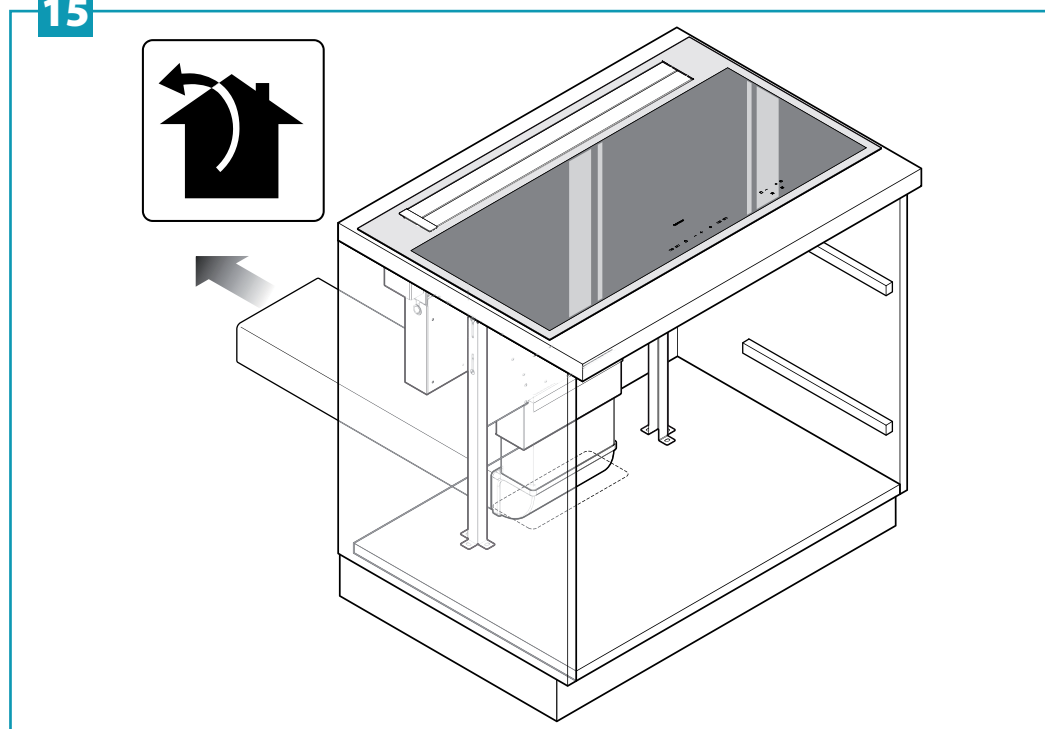


- IT - Procedura di cambio potenza
- EN - Power change procedure
- DE - Vorgang der Leistungsänderung
- FR - Procédure de changement puissance
- ES - Procedimiento de cambio de potencia
- RU - Процедура изменения мощности
- PL - Procedura zmiany wartości mocy
- DK - Procedure til ændring af effekt
- NL - Procedure om vermogen te wijzigen

14



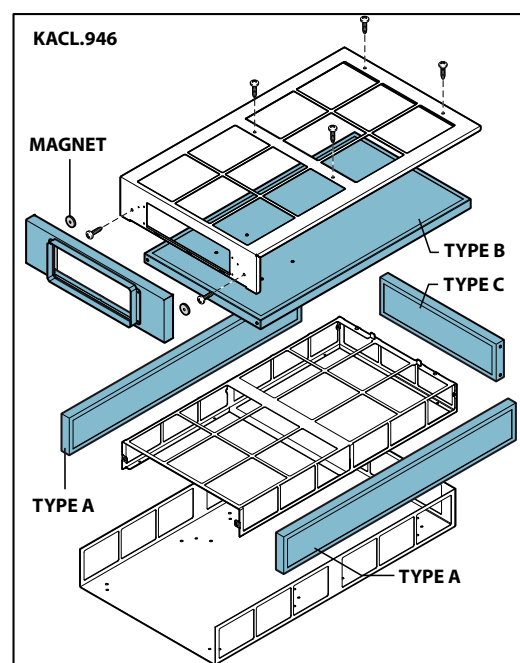
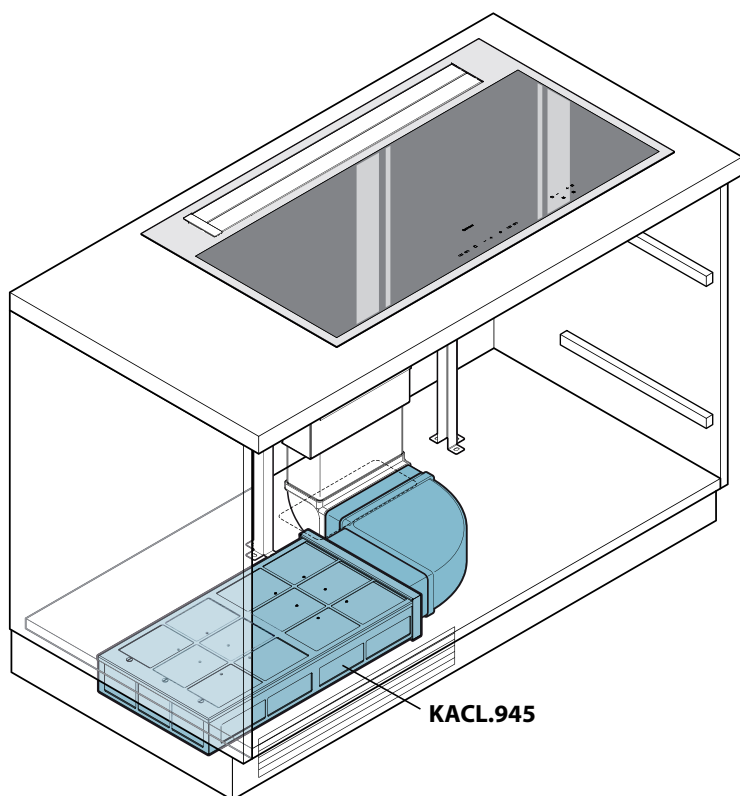
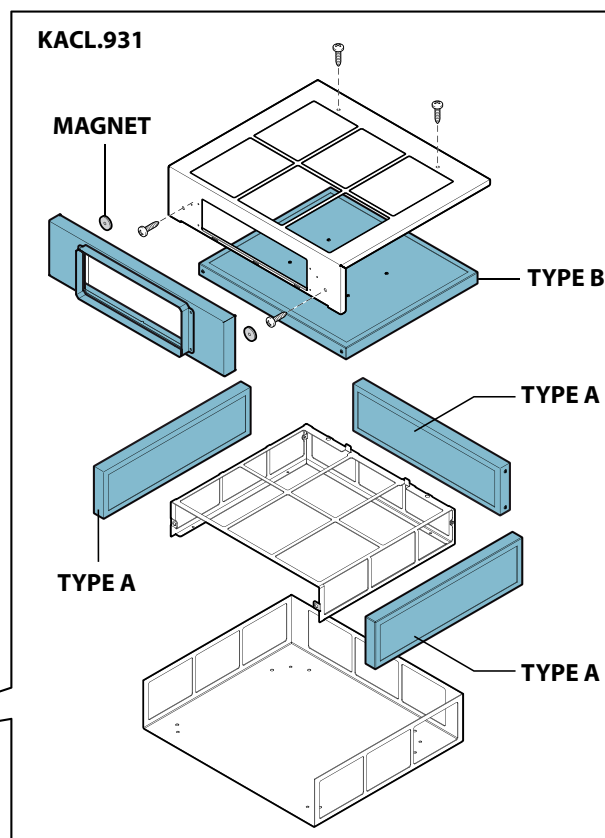
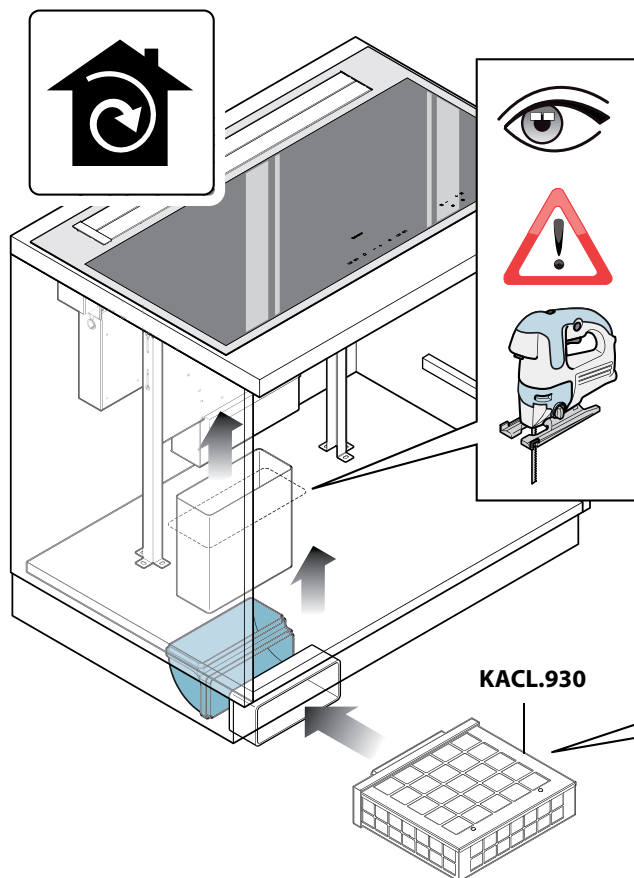
15



IT - Installazione filtro carbone-zeolite (opzionale) (16).
 EN - Installing the carbon-zeolite filter (optional) (16).
 DE - Installation des Kohlenstoff-Zeolith-Filter (Option) (16).
 FR - Installation du filtre charbon-zéolite (en option) (16).
 ES - Instalación de filtro de carbón-zeolita (opcional) (16).

RU - Установка угольного цеолитного фильтра (дополнительного) (16).
 PL - Instalacja filtra węglowo-zeolitowego (opcjonalna) (16).
 DK - Installation af zeolit-kulfilteret (valgfrit) (16).
 NL - Installatie koolstof-zeolietfilter (optie) (16).

16



SAFETY INSTRUCTIONS AND WARNINGS



Installation operations are to be carried out by skilled and qualified installers in accordance with the instructions in this booklet and in compliance with the regulations in force.

DO NOT use the hood if the power supply cable or other components are damaged: disconnect the hood from the electrical power supply and contact the Dealer or an authorised Servicing Dealer for repairs.

Do not modify the electrical, mechanical or functional structure of the equipment.

Do not personally try to carry out repairs or replacements. Interventions carried out by incompetent and unauthorised persons can cause serious damage to the unit or physical and personal harm, not covered by the Manufacturer's warranty.

WARNINGS FOR THE INSTALLER

TECHNICAL SAFETY



Before installing the hood, check the integrity and function of each part. Should anomalies be noted, do not proceed with installation and contact the Dealer.

Do NOT install the hood if an aesthetic (or cosmetic) defect has been detected. Put it back into its original package and contact the dealer.

No claim can be made for aesthetic (or cosmetic) defects once it has been installed.

During installation, always use personal protective equipment (e.g.: Safety shoes) and adopt prudent and proper conduct.

The installation kit (screws and plugs) supplied with the hood is only to be used on masonry walls: in case of installation on walls of a different material, assess other installation options keeping in mind the type of wall surface and the weight of the hood (indicated on page 2).

Keep in mind that installations with different types of fastening systems from those supplied, or which are not compliant, can cause electrical and mechanical seal danger.

Do not install the hood outdoors and do not expose it to atmospheric elements (rain, wind, etc.).

ELECTRICAL SAFETY



The electrical system to which the hood is to be connected must be in accordance with local standards and supplied with earthed connection in compliance with safety regulations in the country of use. It must also comply with European standards regarding radio antistatic properties.

Before installing the hood, check that the electrical mains power supply corresponds with what is reported on the identification plate located inside the hood.

The socket used to connect the installed equipment to the electrical power supply must be within reach: otherwise, install a mains switch to disconnect the hood when required.

Any changes to the electrical system must be carried out by a qualified electrician.

The maximum length of the flue fastening screws (supplied by the manufacturer) must be 13 mm. Use of non-compliant screws with these instructions can lead to danger of an electrical nature.

Do not try to solve the problem yourself in the event of equipment malfunction, but contact the Dealer or an authorised Servicing Department for repairs.



When installing the hood, disconnect the equipment by removing the plug or switching off the main switch.

FUMES DISCHARGE SAFETY



Do not connect the equipment to discharge pipes of fumes produced from combustion (for example boilers, fireplaces, etc.).

Before installing the hood, ensure that all standards in force regarding discharge of air out of the room have been complied with.

USER WARNINGS



These warnings have been drawn up for your personal safety and those of others. You are therefore kindly asked to read the booklet carefully in its entirety before using the or cleaning the equipment. The Manufacturer declines all responsibility for

any damage caused directly, or indirectly, to persons, things and pets as a consequence of failing to comply with the safety warnings indicated in this booklet.

It is imperative that this instructions booklet is kept together with the equipment for any future consultation.

If the equipment is sold or transferred to another person, make sure that the booklet is also supplied so that the new user can be made aware of the hood's operation and relative warnings.

After the stainless steel hood has been installed, it will need to be cleaned to remove any residues remaining from the protection adhesive as well as any grease and oil stains which, if not removed, can cause irreversible damage to the hood surface. To properly clean the unit, the manufacturer recommends using the supplied moist wipes, which are also available sold separately.

Insist on original spare parts.

INTENDED USE

The equipment is solely intended to be used to extract fumes generated from cooking food in non-professional domestic kitchens: any other use is improper. Improper use can cause damage to persons, things, pets and exempts the Manufacturer from any liability.

The equipment can be used by children over the age of 8 and by persons with reduced physical, sensory and mental abilities, or with no experience or knowledge, as long as they do so under supervision or after having received relative instructions regarding safe use of the equipment and understanding of the dangers connected to it.

Children are not to play with the equipment. Cleaning and maintenance by the user must not be carried out by children without supervision.

USE AND CLEANING WARNINGS



Before cleaning or carrying out maintenance operations, disconnect the equipment by removing the plug or switching off the main switch.

Do not use the hood with wet hands or bare feet. Always check that all electrical parts (lights, extractor fan) are off when the equipment is not being used.



Do not rest objects on top of the motorised fins.

Always supervise the cooking process during the use of deep-fryers: Overheated oil can catch fire.

Do not leave open, unattended flames under the hood.

Do not prepare food over an open flame under the hood.

Never use the hood without the metal anti-grease filters: in this case, grease and dirt will deposit in the equipment and compromise its operation.

Accessible parts of the hood can be hot when used at the same time as the cooking appliances.

Do not carry out any cleaning operations when parts of the hood are still hot.

There can be a risk of fire if cleaning is not carried out according to the instructions and products indicated in this booklet.

Disconnect the main switch when the equipment is not used for long periods of time.



If other appliances that use gas or other fuels are being used at the same time (boiler, stove, fireplaces, etc.), make sure the room where the fumes are discharged is well-ventilated, in compliance with the local regulations.

INSTALLATION

only intended for qualified personnel



Before installing the hood, carefully read the chapter 'SAFETY INSTRUCTIONS AND WARNINGS'.

TECHNICAL FEATURES

The technical specifications are exhibited on the labels located inside the hood.

POSITIONING

Do not install the hood outdoors and do not expose it to outdoor environment (rain, wind, etc.).

ELECTRICAL CONNECTION

(only intended for qualified personnel)



Disconnect the equipment from electrical mains power supply before carrying out any operations on the hood. Ensure that the wires inside the hood are not disconnected or cut:

in the event of damage, contact your nearest Servicing Department.

Refer to qualified personnel for electrical connections.

Connection must be carried out in compliance with the provisions of law in force.

Before connecting the hood to the electrical mains power supply, check that:

- voltage supply corresponds with what is reported on the data plate located inside the hood;
- the electrical system is compliant and can withstand the load (see the technical specifications located inside the hood);
- the power supply plug and cable do not come into contact with temperatures exceeding 70 °C;
- the power supply system is effectively and properly connected to earth in compliance with regulations in force;
- the socket used to connect the hood is within reach.

In case of:

- devices fitted with cables without a plug: the type of plug to use is a "standardised" one. The wires must be connected as follows: yellow-green for earthing, blue for neutral and brown for the phase. The plug must be connected to an adequate safety socket.
- fixed equipment not provided with a power supply cable and plug, or any other device that ensures disconnection from the electrical mains, with an opening gap of the contacts that enables total disconnection in overvoltage category III conditions.
Said disconnection devices must be provided in the mains power supply in compliance with installation regulations.

The yellow/green earth cable must not be cut off by the switch.

The Manufacturer declines all responsibility for failure to comply with the safety regulations.

FUMES DISCHARGE

EXTERNAL EXHAUST HOOD (SUCTION)



In this version the fumes and vapours are discharged outside through the exhaust pipe.
To this end, the hood outlet fitting must be connected via a pipe, to an external output.

The outlet pipe must have:

- a diameter not less than that of the hood fitting.
- a slight slope downwards (drop) in the horizontal sections to prevent condensation from flowing back into the motor.
- the minimum required number of bends.
- the minimum required length to avoid vibrations and reduce the suction performance of the hood.
You are required to insulate the pipes if it passes through cold environments.
In the presence of motors with 800m³/h or higher, a check valve is present to prevent external air flowing back.

Deviation for Germany:

when the kitchen hood is used at the same time as appliances that are powered by energy other than electricity, the negative pressure in the room must not exceed 4 Pa (4 x 10-5 bar).

HOOD WITH INTERNAL RECIRCULATION (FILTERING)



In this model, the air passes through the charcoal filters to be purified and recycled in the environment.

Ensure that the active carbon filters are assembled into the hood, if not, install them as indicated in the assembly instructions.



In this version the check valve must not be assembled: remove it if it is on the air outlet fitting of the motor.

ASSEMBLY INSTRUCTIONS

only intended for qualified personnel



The hood can be installed in various configurations.

The generic assembly steps apply to all installations; for each case, follow the specific steps provided for the required installation.

OPERATION

WHEN TO TURN ON THE HOOD?

Switch on the hood at least one minute before starting to cook to direct fumes and vapours towards the suction surface.

After cooking, leave the hood operating until complete extraction of all vapours and odours. By means of the Timer function, it is possible to set auto switch-off function which will allow the hood to turn off automatically after 15 minutes of operation.

WHICH SPEED IS TO BE SELECTED?

speed (1-3): maintains the circulation of clean air with low electricity consumption.

speed (4-5): normal conditions of use.

speed (6-7): presence of strong odours and vapours.

speed (8-P): rapid disposal of odours and vapours.

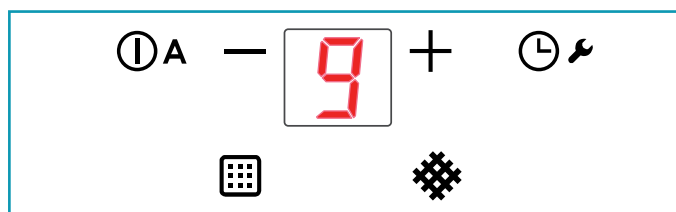
WHEN SHOULD THE FILTERS BE WASHED OR REPLACED?





The metal filters must be cleaned every 30 hours of operation.

The active carbon filters must be replaced every 3-4 months, depending on the use of the hood.

For further details see the "MAINTENANCE" chap.

TOUCH PUSHBUTTON PANEL



ⓘ A	ON/OFF Short pulse: Hood switch ON/OFF Long pulse: Hood operation automatic cycle activation (A) according to plate power.
+	Speed increase from 1 to...9 (up to "P"). Speed "P": active only for a few minutes, then speed 9.
-	Speed decrease from P to 1.
⌚	With hood active (short pulse): TIMER (flashing red LED) Automatic switch-off after 15 min. The function is disabled (red LED OFF) if: - The motor is switched off (button ⓘ A). - Press the TIMER button ⌚ again . With the hood OFF (long pulse 4s): opening the fins for hood and metal filter maintenance  Hold down the key for 4 seconds to exit maintenance mode.
	FAT METAL FILTER ALARM Maintenance after about 30 hours' use. Press button ⌚ for 5 seconds to reset the counter.
	CARBON.ZEO FILTER ALARM Maintenance after about 2000 hours' use. Press button ⌚ for 5 seconds to reset the counter. To activate the alarm: With the hood OFF, press the buttons + and - for 3 seconds. The LED  lights up. Confirm with button +

MAINTENANCE



Before cleaning or carrying out maintenance operations, disconnect the equipment by removing the plug or switching off the main switch.

Do not use detergents containing abrasive, acidic or corrosive substances or abrasive cloths.

Regular maintenance guarantees proper operation and performance over time.

Special attention is to be paid to the **metal anti-grease filters** : frequent cleaning of the filters and their supports ensures that no flammable grease is accumulated.

CLEANING OF EXTERNAL SURFACES

You are advised to clean the external surfaces of the hood **at least once every 15 days** to prevent oily substances and grease from sticking to them. To clean the brushed stainless steel hood, the Manufacturer recommends using "Magic Steel" wipes.

Alternatively **and for all the other types of surfaces**, it can be cleaned using a damp cloth, slightly moistened with mild, liquid detergent or denatured alcohol.

Complete cleaning by rinsing well and drying with soft cloths.



Do not use too much moisture or water around the push button control panel and lighting devices in order to prevent humidity from reaching electronic parts.



Do not wash the flaps in a dishwasher.

The glass panels can only be cleaned with specific, non-corrosive or non-abrasive detergents using a soft cloth.

The Manufacturer declines all responsibility for failure to comply with these instructions.

CLEANING OF INTERNAL SURFACES



Do not clean electrical parts, or parts related to the motor inside the hood, with liquids or solvents.

For the internal metal parts, see the previous paragraph.

METAL ANTI-GREASE FILTERS

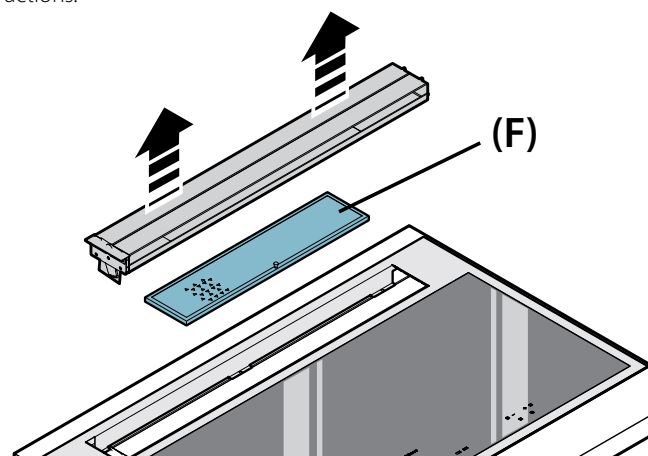
It is advised to **frequently** wash the metal filters (F) **(at least once a month)** leaving them to soak in boiling water and cleaning solution for 1 hour, taking care not to bend them.

Do not use corrosive, acid or alkaline detergents.

Rinse them well and wait for them to be completely dry before reassembling them.

Washing in a dishwasher is permitted, however, it may cause the filter material to darken: to reduce the possibility of this problem from happening, use low-temperature washes (55°C max.).

To extract and insert the metal anti-grease filters see the assembly instructions.



CARBON-ZEO FILTERS

Under normal conditions, they should be regenerated every 18 months and replaced after 3 years. To regenerate the filter, follow the following procedure:

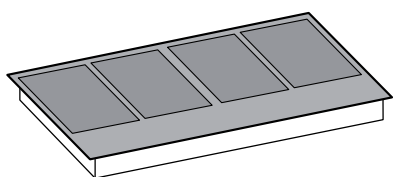
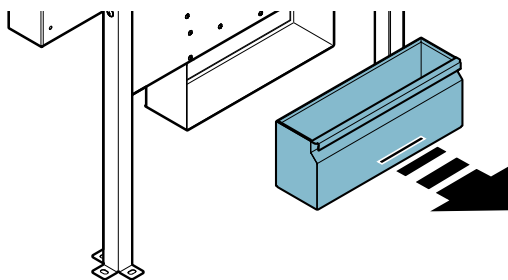
- Remove the filter as described in the instructions (Fig. 12).
- Insert filters A, B and C (if any) in a domestic oven at 200°C for about 2 hours.
- When the filter has cooled down, refit the 4 filters onto the metal structure of the filter.

GREASE DRIP TRAY

It is advisable to clean the tray every 15 days.

Do not use corrosive, acid or alkaline detergents.

For more thorough cleaning, remove the oil collection tray (see figure) and wash it with hot water and washing up liquid. Rinse it well and wait for it to be completely dry before reassembling it. They are dishwasher safe.



SAFETY INSTRUCTIONS AND WARNINGS



These warnings have been drawn up for your personal safety and those of others.

You are therefore kindly asked to read the booklet carefully in its entirety before using or cleaning the equipment.

The Manufacturer declines all responsibility for any damage caused directly, or indirectly, to persons, things and pets as a consequence of failing to comply with the safety warnings indicated in this booklet.

It is imperative that this instructions booklet is kept together with the equipment for any future consultation.



Intended use

- This cooker is intended to be used in domestic environments to prepare and keep dishes warm.
- Do not install the cooker outdoors and do not expose it to outdoor environment (rain, wind, etc.).
- Any other use is not admitted.
- Build in this cooker on ovens or electric kitchens only, if fitted with a fume cooling system.
- The equipment can be used by children over the age of 8 and by persons with reduced physical, sensory and mental abilities, or with no experience or knowledge, as long as they do so under supervision or after having received relative in-

structions regarding safe use of the equipment and understanding of the dangers connected to it. Children are not to play with the equipment. Cleaning and maintenance by the user must not be carried out by children without supervision.

- Do not leave the cook top unmanned while it is working.



Danger of burns

- Use the control lock to avoid that unauthorised people can switch on the appliance by themselves.
- place handles of frying pans and saucepans in a way that children cannot touch them.
- Switch off the cooking areas after use.
- Do not place any metal object on cooking areas that are on.



Technical safety

- Installation operations are to be carried out by skilled and qualified installers in accordance with the instructions in this booklet and in compliance with the regulations in force.

If the power cable or other components are damaged, the cook top shall NOT be used: disconnect the cooker from the power supply and contact the Dealer or an authorised Servicing Department for repairs.

Do not modify the electrical, mechanical or functional structure of the equipment.

Do not personally try to carry out repairs or replacements. Interventions carried out by incompetent and unauthorised persons can cause serious damage to the unit or physical and personal harm, not covered by the Manufacturer's warranty.

- Before installing the cooker, check the integrity and function of each part. Should anomalies be noted, do not proceed with installation and contact the Dealer.




The electrical system to which the cooker is to be connected must be in accordance with local standards and supplied with earthed connection in compliance with safety regulations in the country of use. It must also comply with European standards regarding radio anti-static properties.

- The connection data (voltage and frequency) shown on the data plate of the cooker must match with those of the electric network. Compare these data before connection. In case of doubts, refer to an electrician.
- Do not use the cooker before installing it.
- It is forbidden to use the cooktop on moving equipment.
- Never open the case of the appliance.
- Falmec assures the compliance with the safety standards with original spare parts only.
- The appliance is not intended for use with external timer or remote control.
- Electrical cables are not to be in contact with the cooker.
- It is recommended to protect hands from heat using pot holders. Only use dry gloves or pot holders.
- Only use cookware with smooth and magnetic bottom suitable for induction hobs.
- Avoid that sugar, synthetic materials of aluminium, films are in contact with the hot areas. During cooling, those substances can cause cracks or other alterations on the pyroceram surface: switch off the device and immediately remove from the cooking area that is still hot
- When moving saucepans, make sure to lift them rather than slide them over the surface.
- Saucepans and cooker are to be perfectly cleaned before being in contact.
- Do not drop objects on the hob!

USE WARNINGS



- Before powering the appliance for the first time, remove any protective films and adhesives.
- While using, saucepans and kitchenware can cause noise that can depend on:
 - a high power level.
 - different materials of the bottom of saucepans.
- Never use water to put fire out. Deactivate the cooking area. Choke flames with a cover, a fire-proofing blanket or something similar to it.
- Do not keep inflammable objects in the drawers below the cooker. The cutlery tray shall be made up of fire-resistant material.
- Do not heat empty saucepans or frying pans and always check that saucepans have a minimum quantity of liquids inside.
- Switch off the cooker after use.
- Continuously check the cooking in case of greases and oils used, as they can easily catch fire.
- Heat greases and oils at maximum for one minute and never use the Booster function.
- Pay attention not to burn yourself during and after using the device.
- Make sure that no fixed or mobile power cable of the device is in contact with the glass or a hot frying pan.
- Do not use the cooker to heat pots.
- Do not apply any type of cover on the cooktop.
-  **Only use saucepans with magnetic bottom. Other materials are not admitted.**
- Use saucepans of appropriate size to the desired cooking area.
- Always use a saucepan or frying pan on each cooking area, even with the BRIDGE function.
- Do not place hot saucepans on the sensor keys or the LEDs, as this could cause damage to the electronic components underneath. Keep controls and lamps always clean.
- Do not keep metal objects directly below the cooker.
- Possibly use always covers to avoid heat dispersion.
- Cook with little water.
- After starting grilling or cooking dishes bring the power level to a lower one.

Safety and warning indications

Warning for people wearing pacemakers:

Keep in mind that when the appliance is being used an electromagnetic field forms in the immediate proximity. There is therefore a remote possibility that the operation of the pacemaker might be affected.

If in doubt, contact the pacemaker manufacturer or your GP.

The electromagnetic field of the hob during operation can affect the operation of magnetisable objects. Credit cards, life-saving devices, pocket calculators etc. should not be in the proximity of a hob when in operation.

Metal objects stored in the drawer underneath the appliance may become hot in case of prolonged use. Do not store metal objects in a drawer immediately underneath the hob.

The appliance is equipped with cooling fans. If there is a drawer under a built-in appliance, a separation must be ensured between the drawer and the bottom of the appliance, for appropriate hob ventilation and to make sure the fans are not obstructed.

Never use two saucepans or pans on the same cooking zone, or a rectangular cooking zone, or a PowerFlex cooking area.

SAFETY DEVICES ON THE COOKER

Safety shutdown

If a cooking area exceeds the maximum time for operation at the same power, it is automatically switched off and the indication of the residual heat is shown.

To reset the cooking area, touch the necessary keys.

Power level	low	1	2	3	4	5	6	7	8	9	P
Maximum duration of operation in hours	8.7	2.0	8.7	6.7	5.3	4.3	3.5	2.8	2.3	1.9	1.5

The cooker switches off automatically if one or more controls stay covered for more than 10 seconds.

To restore the proper operation:

- remove all objects from the control panel.
- clean the control panel.
- restart the cooker and the concerned area.

Overheating device

Before items of the cooker can overheat, the control reduces the used power by following this procedure for protection measures:

- Deactivation of booster and power booster if turned on.
 - Reduction of the power level set.
 - Shutdown of the cooking area concerned.
- On the display of the cooking area the message "E2" is displayed.

It is possible to restore the cooking area when the default message is off.

SAFETY INSTRUCTIONS FOR ASSEMBLY

Install the cooker after installing kitchen cabinets and basis.

Make sure that worktops have been veneered with thermoresistant glue in order not to suffer deflections or detachments.



It is forbidden to install the appliance on fridges or freezers, washing machines, dishwashers, or tumble driers.

ELECTRICAL SAFETY



The electrical system to which the cooker is to be connected must be in accordance with local standards and supplied with earthed connection in compliance with safety regulations in the country of use. It must also comply with European standards regarding radio antistatic properties.

Make sure that it can't be possible to touch the power cable of the cooker after it has been built-in and that it is not subject to mechanical stress.

The socket used to connect the installed equipment to the electrical power supply must be within reach: otherwise, install a mains switch to disconnect the machine when required.

Any changes to the electrical system must be carried out by a qualified electrician.

Do not try to solve the problem yourself in the event of equipment malfunction, but contact the Dealer or an authorised Servicing Department for repairs.



When installing the cooker, disconnect the equipment by removing the plug or switching off the main switch.

ELECTRICAL CONNECTION (only intended for qualified personnel)



Disconnect the equipment from mains power network before carrying out any operation on the cooker. Make sure that electric wires inside the cooker are not disconnected or cut:

in the event of damage, contact your nearest Servicing Department.

Refer to qualified personnel for electrical connections. Connection must be carried out in compliance with the provisions of law in force.

Before connecting the cooker to the mains power network, check that:

- the mains voltage corresponds with the voltage indicated on the data plate located inside the cooker;
- the electrical system is compliant and can withstand the load (see the technical specifications located inside the cooker);
- the power supply plug and cable do not come into contact with temperatures exceeding 70 °C;
- the power supply system is effectively and properly connected to earth in compliance with regulations in force.
- the socket used to connect the cooker is within reach.

In case of:

- devices fitted with cables without a plug: the type of plug to use is a "standardised" one. The wires must be connected as follows: yellow-green for earthing, blue for neutral and brown for the phase. The plug must be connected to an adequate safety socket.
- fixed equipment not provided with a power supply cable and plug, or any other device that ensures disconnection from the electrical mains, with an opening gap of the contacts that enables total disconnection in overvoltage category III conditions.
Said disconnection devices must be provided in the mains power supply in compliance with installation regulations.

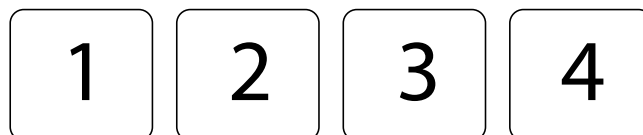
The yellow/green earth cable must not be cut off by the switch.

The Manufacturer declines all responsibility for failure to comply with the safety regulations.

Connection of the cooker (Panoramico 90):

network	Connection	Cable section	Power cable	Switch gauge
220V - 240V~ 50/60Hz	1P+N / 2P	3 x 2.5 mm ²	H 05 VV - F H 05 RR - F	25 A *
380V - 415V~ 50/60Hz	2P+N	4 x 1.5 mm ²	H 05 VV - F H 05 RR - F	16 A *
380V - 415V~ 50/60Hz	3P+N	5 x 1.5 mm ²	H 05 VV - F H 05 RR - F	16 A *

* calculated with the contemporary factor in compliance with EN 60 335-2-6.



POWER:

Feature	90
Total power	2800-7400W
Position 1	
Rated power	1600W
Booster power	1850W
Position 2	
Rated power	2100W
Booster power (1/2)	3000W
Position 3	
Rated power	2100W
Booster power (1/2)	3000W
Position 4	
Rated power	1600W
Booster power	1850W

PANORAMICO 90



Control	description
①	Cooker top ON/OFF. In case no other control is enabled, the cooker switches off automatically after a few seconds
■ □	Selection of the front cooking area. If pressed together with □ ■ it enables the BRIDGE function.
□ ■	Selection of the back cooking area. If pressed together with ■ □ it enables the BRIDGE function.
⏻	Control block: pressed for more than 2 seconds it inhibits all controls. To release controls, repeat the operation.
+	Increase of the power level for cooking and booster selection, or increase of cooking time of the TIMER function.
-	Decrease of the power level for cooking and booster selection, or decrease of cooking time of the TIMER function.

Display	description
0	Cooking area in stand-by
1 9	Levels of power from the lowest to the highest one, which can be selected pressing the keys + and -.
8	Power boost : maximum cooking power.
H	Indication of the residual heat
0	level of power between 0 and 1, suitable to keep dishes warm
0	bridge function enabled. (minimum saucepan diameter: Ø230 mm)
0	Saucepan not on the cooker or not suitable for material and size. (minimum saucepan diameter: Ø 120 mm)
0 + 0 (on central display)	Control block function enabled.

OPERATION AND USE OF THE COOKTOP

ONLY USE COOKWARE SUITABLE FOR INDUCTION HOBS.

When a cooking area is turned on, the bottom of the saucepan heats. The cooking area only heats thanks to the heat given by the saucepan.

The cooktop automatically detects the size of the saucepan.

The heating power is to be chosen based on what shall be cooked.

Please find below a short table:

SETTING AREAS

1 - 2	Melt Heat	Sauces, butter, chocolate, gelatine Precooked dishes
2 - 3	Whisk Defrost	Rice, pudding and cooked dishes Vegetables, fish, frozen food
3 - 4	Steam	Vegetables, fish, meat
4 - 5	Boil	Boiled potatoes, soups, pasta Fresh vegetables
6 - 7	Cook over a low heat	Meat, liver, eggs, sausages Goulash, rolate, tripe
7 - 8	Cook Fry	Potatoes, donuts, cakes
9	Fry, bring to the boil	Steaks, omelettes Boil
P	Fry, bring to the boil	Bring to the boil big quantities of water

Remark: heating time of cooktops is shorter than the gas cookers.

BASIC FUNCTIONS

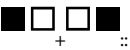
See table of the corresponding model in the previous page.


BRIDGE FUNCTION

This function allows having cooking areas 1-2 and/or 3-4 working at the same time.

To enable:


- Enable the cooktop;

press simultaneously the symbols  ::

- the symbol  will be displayed on the screen of the front cooking area;
- Push the keys + and - to set power.

Note: this function can only be activated between the 2 right or the 2 left plates (not the two centre plates).

DEACTIVATION of the BRIDGE function:

press simultaneously the symbols  ::

BOOSTER FUNCTION

The Booster strengthens power, so that big quantities can be heated (e.g. water to cook pasta).



This power increase is enabled for max. 10 minutes.

- Turn on the cooker;

- select the cooking area;

- touch (+) until on the screen  is displayed on the back cooking area.

Note: it is not possible to only set to  one right or one left plate at the time (and no more than 2 in total).

If the outermost plate is set to , the one near cannot be set to exceed the  level.


If the innermost plate is set to , the outer one switches off.

KEEP WARM FUNCTION

42°C - Keeping temperature of cooked dishes:

Turn on the cooker;


Select the cooking area;

Touch (+) and then (-): the  symbol will appear.


Shutdown of the cooker


To shutdown the cooking area:

Touch the key (-) until 0 is displayed on the screen of the cooking area.

If the cooking area is still too hot, the residual heat is specified .

Turn off the cooker

Touch the key  : all cooking areas are deactivated.

On the display of the cooking areas that are still too hot, the symbol is displayed .

 **Do not touch the cooking areas until the lamp  is on.**

TIMER FUNCTION AND AUTOMATIC SHUTDOWN

The timer has two functions:

1 – **TIMER**;


2 – **AUTOMATIC SHUTDOWN** of one or more cooking areas.

It is possible to set a duration up to 99 minutes.

Once the time set is over, on the display regarding time 00 is shown and a sound warning is activated that can be deactivated pushing keys (+) or (-).

TIMER

To set:

1. If off, turn the hob on using the  key and touch (+) and (-) at the same time.


2. Set the desired time touching keys (+) and (-).

Timer starts passing.

To modify time repeat the procedure from point 1.

To cancel timer:

1. If off, turn the hob on and touch (+) and (-) at the same time.

(on the Plus version the lamp is on .

2. Touch the key (-) to bring time to 00.

AUTOMATIC SHUTDOWN

For the automatic shutdown function:

1 - turn on the cooker;

2 - select the cooking area;

3 - select the level;

4 - set the timer as described above.

To set the automatic shutdown for another cooking area, repeat the procedure from point 2.

TIMER and **AUTOMATIC SHUTDOWN** can be used simultaneously.

WHAT TO DO IN CASE OF PROBLEMS

The cooker or cooking areas do not turn on:

- The cooker is not connected to the electric network.
- The protection fuse is released.
- Check if the block is not active.
- Keys are covered with water or grease.
- An object is placed on the keys.

The symbol is displayed .

- There is no saucepan on the cooking area.
- The container used is not compatible with cooktops.
- The diameter of the saucepan bottom is too small compared to the cooking area.

The symbol [E] is displayed:

- Disconnect and connect the cooker.
- Contact the after-sales centre.

One of the area or the entire cooker turns off:

- The safety overheating system is active;
- The cooker or one cooking area remains on for too long;
- one or more keys are covered;
- one of the saucepans is empty and the bottom overheated.

The fan keeps on working after the cooker shutdown:




- This is not a malfunction: the fan keeps on protecting the electronic power unit of the device.
- The fan stops automatically.












10 ERROR CODES

For supporting a service technician in case of error, the UI displays error codes.

In combination with the provided document "error codes Basic 2" which includes detailed information a complete error matrix description is available.

E.G.O's standard error codes are listed following, customized UI can be different. In the standard general UI errors (Er xx) and cooking zone errors (E/x) differ. In case of cooking zone errors the display of the incorrect cooking zone blinks alternative "E" and a hexcode "X".

Error code	Description	possible causes	Remedy
	The cooking zone can be configured if a static "C" is shown	No error, the user is in the service menu.	A suitable pan must be placed on the relevant cooking zone
	The cooking will be configured if a flashing "C" is shown. After a successful configuration the relevant display shows "-". If "-" is not displayed check the possible causes of the E/5	User is in the service menu, no error	Wait for the symbol "-" or abort the configuration activities by pressing the select key and the "C" will not flash anymore.
	A flashing "E" on each cooking zone indicates that all configs will be deleted	User is in service menu, no error	Manual configuration

	Temperature limits are exceeded	Pt or glass temperature is too high NTC -> electronic temperature too high	System must cool down
	Unsuitable pot, e.g. loss of the magnetic characteristics because of temperature in the bottom	On the module a pot creates an improper operating point which can destroy devices, e.g. IGBTs.	1. The error is automatically cancelled after 8 s and the cooking zone can be used again. In case of further upcoming errors the pot has to be replaced. 2. The module has to be changed if the error comes without a pot on the cooking zone.
	Unconfigured induction module (all induction module answer to UI, but any element is related to the effected cooking zone.)	induction module is not configured	Delete the hob configuration and activate the manual configuration. Start the UI service menu to configure the induction module if the listed points are not successful replace the module.
	No communication between UI and induction module	No power supply of induction module. Bad cabling or defect	Check power and LIN connections. If connection is OK, replace the module
	Main power disturbance	1. Failure in main power frequency detection 2. Overvoltage	Check main power voltage and frequency, if ok replace the module
	Non assignable failure		Replace module or User interface
	Fan failure	Fan or control electronic is defect	Replace the module
	Defective temperature probe on inductor	Sensor signal out of valid range; sensor or electronic is defect	Replace the module
	Hardware defect of induction module	Defect hardware device detected by the self-check of the module	Replace the module
	Configuration failure	2 cooking zones are dedicated to the same element of the UI	Delete the actual configuration manual configuration with service menu
	Fixed sensor value (test function for T probe on inductor)	Not enough temperature change (10 K) within 5 min after switch on the hob	System must cool down
No functionality and no displaying	Overvoltage on the switch mode power supply (no functionality)	400 V connection	Disconnect and correct the power line connection

Note:

Not each failure can be detected automatically by the system, e.g. in case of defect of the User interface power supply.

CLEANING AND MAINTENANCE INSTRUCTIONS



ATTENTION!

For cleaning, never use a steam equipment.

Before cleaning the cooker, make sure that it is at room temperature. Always clean the cooker after each use with a specific cleanser for pyroceram.

Do not use products containing:

- corrosive agents (soda, acids, ammoniac).
- abrasive agents (dusts or paste).

Do not use pointed or abrasive objects.

After cleaning, dry the appliance with a soft cloth.

If the appliance is built-in over an oven or an electric kitchen fitted with pyrolytic system do not operate it while the pyrolytic procedure is under way, as the overheating protection of the cooker can be released (see relevant chapter).

DISPOSAL AFTER END OF USEFUL LIFE



The crossed-out trash or refuse bin symbol on the appliance means that **the product is WEEE**, i.e. "Waste electrical and electronic equipment", accordingly **it must not be disposed of with regular unsorted waste** (i.e. with "mixed household waste"), but it must be disposed of separately so that it can undergo specific processing for its re-use, or a specific treatment, to remove and safely dispose of any substances that may be harmful to the environment and remove the raw materials that can be recycled. Proper disposal of these products contributes to saving valuable resources and avoid potential negative effects on personal health and the environment, which may be caused by inappropriate disposal of waste.

You are kindly asked to contact your local authorities for further information regarding the designated waste collection points nearest to you. Penalties for improper disposal of such waste can be applied in compliance with national regulations.

INFORMATION ON DISPOSAL IN EUROPEAN UNION COUNTRIES

The EU WEEE Directive was implemented differently in each country, accordingly, if you wish to dispose of this appliance we suggest contacting your local authorities or dealer to find out what the correct method of disposal is.

INFORMATION ON DISPOSAL IN NON-EUROPEAN UNION COUNTRIES

The crossed-out trash or refuse bin symbol is only valid in the European Union: if you wish to dispose of this appliance in other countries, we suggest contacting your local authorities or dealer to find out what the correct method of disposal is.



WARNING!

The Manufacturer reserves the right to make changes to the equipment at any time and without prior notice. Printing, translation and reproduction, even partial, of this manual are bound by the Manufacturer's authorisation.

Technical information, graphic representations and specifications in this manual are for information purposes and cannot be divulged.

This manual is written in Italian. The Manufacturer is not responsible for any transcription or translation errors.

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**Codice / Code
Matricola / Serial Number**

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