



# **INSTALLATION, MAINTENANCE AND USE INSTRUCTIONS FOR**

**Model                      PM361IGX**

**DIMENSIONS: (890 mm)(W) (520 mm)(D)**

**IMPORTANT: SAVE FOR LOCAL ELECTRICAL INSPECTOR'S USE.  
READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.**

**OBSERVE ALL GOVERNING CODES AND ORDINANCES.**

**WARNING:** If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

**Do not store or use gasoline or other flammable vapors and liquid in the vicinity of this or any other appliance.**

**WHAT TO DO IF YOU SMELL GAS**

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas suppliers, call the fire department.

**Installation and service must be performed by a qualified installer, service agency or the gas supplier.**

Read this instruction booklet before installing and using the appliance.



This appliance is marked according to the European directive 2002/96/EC 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.

**The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.**

The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.

**This appliance has been designed for non-professional, domestic use only.**



**WARNING**

**NEVER** use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning.

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## Before Installation

If receiving the unit from a transportation company, it is customer's obligation to inspect the package and note any damage on the delivery receipt. After delivery have your induction cooktop carefully unpacked, and again check for any visible damage. If you find any damage on the unit at this point, immediately inform your dealer or distributor. Although the responsibility for shipping lies with the carrier, your dealer/dis-tributor will assist you with your claim.

If the unit is not supposed to be installed for some time, you should keep it in its original packaging, stored in a dry and safe place.

Read through the sections of this manual which pertains to installation, and make sure that all of the requirements can be met.

Ensure that your electric power supply is correct.

### INSTALLATION INSTRUCTIONS

**This appliance shall only be installed by an authorized person. This appliance shall be installed in accordance with the manufacturers installation instructions, IMPORTANT: this appliance must be installed in accordance with the norms in force of the country concerned.**

### INFORMATION FOR THE INSTALLER

The installation, all regulations, changes and maintenance referred to in this part must only be carried out by qualified staff.

A wrong installation can cause damage to persons, animals or things which the manufacturer cannot be held responsible for.

The safety and automatic regulation devices on the appliances can only ever be changed by the manufacturer or by the supplier which has been authorised to do so.

### INSERTING THE HOTPLATE

After having removed the various loose parts from the internal and external packing, make sure that the hotplate is not damaged and is suitable for the specific gas usage. The gas type label is on the underside of the hotplate base.

In case of doubt, do not use the appliance and contact skilled personnel.

Keep all the packing parts (polystyrene foam, cardboard, staples, etc.) away from children.

Consider the critical dimensions of the appliance, before making an opening in the top surface of the bench top. (relative measurements as per Fig 1- 2).

If your counter is produced from porous materials which tend to swell if in contact with humidity, and water, to better protect the cut-out, use proper sea-lants on the edge which would prevent any penetration of humidity and water.

Chamfer all exposed edges of decorative laminates to prevent further chipping.

Radius corners of the cut-out and file them to ensure smooth edges and prevent corner cracking.

Rough edges and inside corners which are not rounded as well as forced fits can contribute to cracking of counter top laminate.

## Requirements

### 1. Overhead clearances (Minimum values)

The minimum overhead clearances shall be in accordance with the minimum values indicated in the table n.1 and are shown and in the fig. 1- 2

Range hoods and exhaust fans shall be installed in accordance with the manufacturer's instructions. However, in no case shall the clearance between the top of the highest burner of the cooking appliance and the range hood be less than 650mm.

Any other downward facing combustible surface less than 600mm above the top of the highest burner shall be protected for the full width and depth of the cooking surface area.

However, in no case shall this clearance to any surface be less than 450mm.

Maximum depth for the overheads cabinet is 330mm

### 2. Side clearances (Minimum values)

The different side clearances shall be in accordance with the minimum values indicated in the table n.1 and are shown and in the fig. 1- 2

The cooking surface area is defined as that part of the appliance where cooking normally takes place and does not include those parts of the appliance containing control knobs.

Table n.1

<i>Min. Clearances</i>	<i>mm</i>
<b>L1</b>	500
<b>L2</b>	40
<b>L3</b>	50
<b>L4</b>	457
<b>L5</b>	600
<b>L6</b>	330
<b>L7</b>	925
<b>L8</b>	40
<b>L9</b>	172

<i>Min. Clearances</i>	<i>mm</i>
<b>L10</b>	870
<b>L11</b>	915
<b>W</b>	890
<b>D</b>	520
<b>B1 (*)</b>	40*
<b>B2 (*)</b>	152*
<b>B3 (*)</b>	40*
<b>B4 (*)</b>	152*

(\*) Note:

-B1 is the min. clearance between the front edge of the appliance and the front edge of the cabinet.

-B2 and B4 are the min. clearance between the left/right side edge of the appliance and the side wall (if present).

-B3 is the min. clearance between the back edge of the appliance and the back wall.

### ATTACHING THE HOTPLATE

To prevent liquids from leaking accidentally into the underlying storage space, the appliance is equipped with a special gasket. To apply this gasket, carefully follow the instructions in Fig. 3. Lay out the protective sealing strips along the edges of the opening in the bench top and carefully overlap the strip end. (See Fig. 3). insert the hotplate into the bench top opening. With a screwdriver assemble the brackets to the hotplate bottom by means of the screws . (See Fig. 4A-4B). Slide the hooks into position and secure them with the screws.

Trim the part of the sealing strips which extend beyond the hotplate base

## GAS CONNECTION

Before connecting the appliance to the gas supply, first remove the plastic plug on which is press-fitted into the gas inlet union; to remove, just pull it off.

### IMPORTANT INFORMATION CONCERNING THE INSTALLATION OF THE APPLIANCE

The hob can be installed by itself, in an isolated position or inserted between two kitchen units or between one kitchen unit and a wall. Furthermore the back wall and surrounding surfaces must resist a temperature of 65 K.

To prevent the plastic layer which covers the kitchen unit from ungluing, the glue used to join the two surfaces together must resist temperatures of up to 150 °C

The installation of the appliance must be carried out according to the norms in force of the country concerned and the appliance must be installed in a well ventilated place.

This appliance is not equipped with devices to remove the products of combustion. The appliance must therefore be connected following the norms for installation mentioned above. Special attention must be paid to the information below regarding aeration and ventilation of the premises.

### VENTILATION OF THE PREMISES

To guarantee that the appliance works correctly it is necessary that the place where the appliance is installed is continuously ventilated. The volume of the premises must not be less than 25 m<sup>3</sup> and the quantity of air needed must be based on the regular combustion of gas and on the ventilation of the premises. The natural flow of air will take place through permanent openings made in the wall of the premises to be ventilated: these openings will be connected to the outside and must have a minimum section of 100 cm<sup>2</sup> ( see Fig. 2 ). These openings must be made in such a way that they cannot be obstructed.

### POSITION AND VENTILATION

The cooking appliances that use gas must always remove the products of combustion via a hood linked to chimneys, chimney flues or via a direct connection to the outside ( see Fig. 3 ). If it is not possible to fit a hood it is possible to use a fan, fitted on the window or facing directly outside, which operates when the appliance is in use. ( see Fig. 4 ). In this way the norms in force of the country concerned regarding the ventilation of premises are strictly followed.

### CONNECTING THE APPLIANCE TO THE GAS SUPPLY

Before connecting the appliance to the gas supply you first need to remove the plastic protective plug for the gas supply which is inserted under pressure in the gas inlet connection. To remove the plug simply unscrew it.

**Then make sure that the details shown on the label on the lower part of the case are compatible with those of the gas supply.**

**A label on the last page of this manual and on the lower part of the case indicates the conditions for regulating the appliance: type of gas and pressure used.**

**IMPORTANT: This appliance must be installed in accordance with the norms in force of the country concerned and it must only be used in a well-ventilated place.**

**ATTENTION: Remember that the gas inlet connection for the appliance is threaded 1/2 gas cylindrical male in accordance with the norms UNI-ISO 228-1. (Fig. 10)**

### ELECTRICAL CONNECTION

The appliance is equipped with a 1.2 m. flexible metal cable with 3 wires ready for connection to a dedicated 4 wire grounded power supply/junction box: (fig.8)

Voltage 240 V a.c., Frequency 50Hz. Max Current: 4500W /22,2 A

brown wire: connect to L1 (hot)

-----: connect to L1 (hot)

blu wire: connect to N (neutral)

Yellow/Green wire: connect to GND (ground)

A dedicated line and junction box should be used to connect the oven to a 25 A circuit.

## ROOM VENTILATION – LOCATION AND VENTING.

**ATTENTION:** An exhaust fan may be used with the appliance; in each case it shall be installed in conformity with the national standards in force.

**ATTENTION:** Exhaust hood operation may affect other vented appliances; in each case it shall be installed in conformity with the national standards in force.

### - CHANGING THE NOZZLES FOR USE WITH OTHER TYPES OF GAS:

To change the nozzles of the burners use the following procedure:

Lift up the burners and unscrew the nozzles ( Fig. 9) using an adjustable spanner of 7 mm and change the nozzles with those designed for the new gas supply according to the information given in TABLE A shown below.

**TABLE A: Adapting to different types of gas**

Burner		Inj. size 1/100mm	Gas Type	Pressure [mbar]	Max Rate				Min Rate		By-pass size 1/100mm
					g/h	l/h	kw	kcal/h	kw	kcal/h	
Dual burner	Inner	130	Town G110	8	-	181	0,8	688	0,3	258	27 reg
		70	Natural G20	20	-	76	0,8	688	0,3	258	27 reg.
		46	Butane G30	30	58	-	0,8	688	0,3	258	27
		46	Propane G31	37	57	-	0,8	688	0,3	258	27
	Outer	N°2 x 300	Town G110	8	-	885	4,4	3784	1,8	1548	65 reg
		N°2 x 110	Natural G20	20	-	419	4,4	3784	1,8	1548	65 reg
		N°2 x 69	Butane G30	30	298	-	4,1	3526	1,8	1548	65
		N°2 x 69	Propane G31	37	293	-	4,1	3526	1,8	1548	65

**CAUTION:** save the orifices removed from the appliance for future use

### Regulation of burners

#### Regulation of the "MINIMUM" on the burners

To regulate the minimum on the burners carry out the following procedure indicated below:

- 1) Turn on the burner and put the knob onto position MINIMUM ( small flame ).
- 2) Remove the knob ( Fig. 11) of the tap which is set for standard pressure. The knob is found on the bar of the tap itself.
- 3) Beside the tap bar on the work top, use a small screwdriver that fits the screw (gold) found on the lower part of the tap and turn the fixing screw to the right or left until the flame of the burner is regulated in the most suitable way to MINIMUM.
- 4) Make sure that that the flame does not go out when changing the position quickly from MAXIMUM to the MINIMUM position.

**ATTENTION:** The regulation described above can be carried out only with burners using natural gas, while with burners using propane gas the screw must be fully screwed in, in a clockwise direction.

## DESCRIPTIONS

### DESCRIPTIVE CAPTION FOR HOB (fig.10)

1. Dual burner
2. Electric griddle
3. Rear Induction element
4. Front induction element
5. Dual out burner control knob
6. Dual in burner control knob
7. Rear element griddle control knob
8. Front element griddle control knob
9. Front Induction element control knob
10. Rear Induction element control knob

## SERVICE & MAINTENANCE INSTRUCTIONS

### **Service and maintenance only to be carried out by an authorised person**

To replace parts such as burners, valves and electric components, the hotplate must be removed from the bench top by releasing the attachment hooks, loosening the attachment screws of each burner, unscrewing the hotplate attachments nuts which are visible at the bottom of the surface, removing the hotplate top and finally replacing the defective parts.

**Note:** if the valves must be replaced, first disassemble the ignitions switches wires.

It is recommended to replace the valve gaskets each time the valve is replaced, thus ensuring a perfect seal between the body and the gas train.

**WARNING: Disconnect power before servicing unit.**

**For the location of the wall receptacle for the connection of the three-pin earthed plug of the appliance, see indications given in Fig. 1- 2**

**WARNING: After first installation of the appliance or after any service intervention concerning main gas parts of the appliance, make the leak test using water with soap on the gas connections in order to verify the correct installation. Do not use fire for gas leak testing.**

## USER INSTRUCTIONS

### IMPORTANT SAFETY INSTRUCTIONS

- 1 - Proper Installation - Be sure your appliance is properly grounded and installed by a qualified technician.
- 2 - Never Use your Appliance for Warming or Heating the Room.
- 3 - Do Not Leave Children Alone - Children should not be left alone or unattended in an area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- 4 - Wear Proper Apparel - Loose-fitting or hanging garments should never be worn while using the appliance.
- 5 - User Servicing - Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- 6 - Storage in or on Appliance - Flammable materials should not be stored near surface units.
- 7 - Do Not Use Water on Grease Fires - Smother fire or flame or use dry chemical or foam-type extinguisher.
- 8 - Use Only Dry Potholders - Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- 9 - Use Proper Pan Size - This appliance is equipped with several, differently sized, induction elements. Select cookware having flat bottoms, large enough to cover the surface unit heating element. Proper size pots and pans will also improve efficiency.
- 10 - DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS - Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns.
11. Do Not Heat Unopened Food Containers - Build-up of pressure may cause container to burst and result in injury..
12. Never Leave Surface Units Unattended at High Heat Settings - Boil-over causes smoking and greasy spillovers that may ignite.
13. Do not use aluminum foil, aluminum liners or aluminum containers on the unit.

14. Cookware Handles Should Be Turned inward and Not Extend Over Adjacent Surface Units - To reduce the risk of burns, and spillage due to unintentional contact with a pot/pan, which is used for cooking, the handle of the piece should be positioned so that it is turned inward, and does not extend over adjacent surface units.

15. Do not Cook on Broken Cooktop - If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

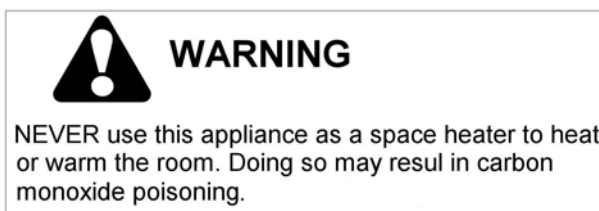
16. Clean Cooktop With Caution - If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

### CAUTION

Do not store items of interest to children in cabinets above or around the cooktop -children climbing on the cooktop to reach items, could be seriously injured.

### WARNINGS:

**Keeping appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquid.**



**Do not store dangerous or flammable material in the cabinet areas above appliance; store them in a safe place in order to avoid potential hazards.**

**For safe use of appliance, do not use it for space heating.**

**Do not use aerosol sprays in the vicinity of this appliance while it is in operation**

For description of hotplates refer to installation instructions.

### USING BURNERS

A diagram is etched on the control panel above each knob which indicates which burner corresponds to that knob. (fig.12-13)

#### **Manual ignition:**

Manual ignition is always possible even when the power is cut off or in the event of prolonged power failure. Turn the knob that corresponds to the burner selected counterclockwise to the MAXIMUM position at the etched star (large flame) and place a lit match up to the burner.

#### **Burners fitted with a safety device (thermocouple):**

Turn the knob that corresponds to the burner selected counterclockwise to the MAXIMUM position at the etched star (large flame) and then press the knob down to activate the spark ignition. Once ignited, keep pressing the knob for about 10 seconds to allow the flame to heat the thermocouple. If the burner does not remain alight after releasing the knob repeat the above procedure,

**Note:** Dual burner is composed by two burner (inside and outside); each one operates under the relative gas valve independently from the other one.

**Note:** It is recommended not to try to ignite the burner if the relative flame cap is not in the correct position

#### **Tips for using burners correctly:**

**WARNING: During use of each gas burner(s) adjust the burner flame size properly so it does not extend beyond the edge of the cooking utensil. This is an instruction based on safety considerations**

- Use suitable pots for each burner (see Fig. 18 and Table B)
- When the liquid is boiling, turn down the knob to the MINIMUM position.
- Always use pots with a cover.



**Table B**

<b>Burner</b>	<b>Recommended pan diameters (mm)</b>
Dual inner	120 – 140
Dual outer	220 – 260

**Correct usage of pans:**

- Dry the bottom of the pan before placing it on the hotplate.
- Use pots with a flat, thick bottom, except for wok cooking.
- When using the burners, ensure that the handles of the pans are correctly positioned. Keep children away from the appliance.
- When cooking foods with oil and fat, which are very flammable, the user should not leave the appliance unattended.

**WARNING:** If the power is cut off, the burners can be lit with matches.

The burners equipped with a safety thermocouple can only be lit when the knob is in the MAXIMUM position (large flame etching).

**Note:** The use of a gas cooking appliance produces heat and humidity in the room where it is installed. Therefore, proper ventilation in the room is needed and natural ventilation openings must remain unobstructed and activating the mechanical exhaust fan/range hood. Intensive and continuous use of the appliance may require additional ventilation, for example by opening a window, or increasing the power of the mechanical exhaust fan/range hood, if installed.

**USING THE ELECTRIC GRIDDLE**

**WARNING**

The griddle element is hot after use. Allow sufficient time for griddle components cool before cleaning.

The electric griddle elements are rated 240 volts AC 2x400 watts.

**Use**

There are 2 control knobs for selecting the griddle zones( Fig.15-16), one for front heating zone selected and one for rear heating zone selected.

You can select the whole griddle zone, or only the front or rear zone.

Press and turn the knob anti-clockwise to the selected position (Fig.15-16)

Pre-heat at the maximum temperature, ( 7 position) for 15 minutes, then place the food on the griddle and cook to the desired temperature.

The activation of the griddle is shown by the indicator light.

Each heating zone can be operated alone or in combination with the other one.

If only one heating zone is used, the griddle will be heated at different levels : in this way the heated part will be very hot for cooking and the other part will be anyhow warm to keep food at warming temperature. This will then allow to move food continuously over the griddle to benefit of different temperatures.

Adjust the temperature by selecting also different power levels.

In order to obtain the same temperature all over the griddle operate the two heating zones at the same power level..

**Seasoning the griddle**

Before using the griddle for the first time, it must be seasoned.

If the griddle has not been used for a period of time, it should be reseasoned.

To season the griddle:

1. clean the griddle thoroughly with hot, soapy water to remove any protective coating.
2. rinse with a mixture of 1 quart water and 1 cup white vinegar. Dry thoroughly.
3. Pour 1 teaspoon vegetable oil into the center of the griddle. Do not use corn oil as it gets sticky. Rub the oil over the entire surface of the griddle using a heavy cloth.
4. Turn the control knob to a maximum setting (7). Turn the heat off when the oil begins to smoke. Allow the griddle to cool.
5. Repeat step 3. Be sure to cover the entire surface with the oil
6. Repeat step 4. Allow the griddle to cool. Wipe the entire surface of the griddle using a heavy cloth. Apply a very thin layer of vegetable oil. The griddle is now ready to use.

### Griddle cooking recommendations

FOOD	KNOB POSITION	SETTING
Eggs	5-6	150°C to 160°C
Bacon; Breakfast Sausage	6	177°C to 190°C
Toasted Sandwiches	5-6	160°C to 177°C
Boneless Chicken Breasts	6	177°C to 190°C
Boneless Pork Chops, ½" thick	6	177°C to 190°C
Ham Slices, ½" thick	6	177°C to 190°C
Pancakes; French Toast	6	177°C to 190°C
Potatoes; Hash Browns	7	190°C to 205°C

### USING THE CERAMIC INDUCTION ELEMENTS

#### Safety Precautions - Read before operating your cooktop

Your induction-cooking unit has been designed for residential use and food preparation, and all of the safety parameters have been designed accordingly.

The unit incorporates numerous safety devices and controls, a few of which will be mentioned below:

- A number of sensors monitor the temperature of the internal components. If any of these sensors senses that the component temperature is above the limit, the power output of the unit will automatically be reduced, allowing the component to cool down. Once this is achieved, the unit will continue to operate normally at the output level set initially by the operator..

-Each induction element is equipped with a sensor which is continuously monitoring the temperature of the bottom of the pan to prevent the pan from overheating.

-Each induction element is equipped with a pan sensing device. This device will not allow the element to turn on unless it senses an induction-compatible pot or pan on the element covering enough surface area. If no pot/pan is detected, the digital display will flash indicating that there is no power on the element. Once an induction-compatible piece of cookware is sitting properly on the element, the digital display will become steady, and the cookware will start heating up. Note that a small object as a fork, a spoon, a piece of jewelry, etc. will not be mistaken for a cooking utensil, and it will not trigger this sensor. Moreover, this device will distinguish between pots and pans which are and are not suitable for induction cooking.

If a piece of cookware, which is not suitable for induction cooking, is placed on an element, there will be no power output on the element.

We reserve the right to make any changes to internal components, as well as, to make any (cosmetic) modifications on the outside in an effort to improve our products.

Users with pacemakers or defibrilators must consult with their pacemaker manufacturer or their physician prior to using this cooktop which incorporates an induction heating source.

If a crack appears in the glass surface, disconnect the unit immediately to avoid any risk of electric shock. If the unit is connected directly to supply inside a junction box, then disconnect its breaker, or remove fuses manually.

Do not use your cooktop until the glass top has been replaced.

When cooking, never use aluminum foil, never place products wrapped in aluminum foil or products deep-frozen in aluminum packs on the cooktop.

Aluminum foil could melt and damage the vitroc ceramic glass beyond repair.

#### The Principle of Induction

When an induction element, also called: 'a heating zone' or simply: 'a coil' - is switched on, the appropriate piece of cookware used, and a desired level of heating power selected, the electronic circuit unit ('induction generator' or 'inverter') powers up the induction element which creates a magnetic field. This magnetic field continuously changes in terms of frequency and intensity, and this creates induced 'eddy' currents in the bottom of the pot or pan and ultimately results in heat. The heat is transferred directly to the food being cooked.

Thus, induction heat makes the cookware a direct source of heat, featuring high level of efficiency with extremely low energy loss and unparalleled heating level control.

With induction cooking there is very little 'heating inertia'. Induction cooking elements do not incorporate a heat generating element, unlike convectional electric rings, halogen or radiant elements etc, therefore, heat levels can be changed very quickly.

For induction, energy efficiency is within a range of 90-95%, compared with 55-65% for conventional and radiant element, or 45% - 55% for gas fueled burners. The energy efficiency contributes to substantial energy savings, both beneficial to the owner as well as the environment.

Induction cooking elements are sensitive to the cookware type being used :

- If there is no cookware placed on the element, or if the cookware is not of induction grade, there will be no power emitted by the element.

- If the the piece of cookware is placed partially on the element, or if it is smaller than the element, the internal sensors will reduce power to the element.

- If the pot/pan is fully removed from the element, the power output will be instantaneously reduced to '0'. The controls will turn the element off after a minute, unless the piece is returned onto the element.

When compared to other methods of cooking, induction cooking has a very low level of ambient heat, thus making cooking more pleasurable, with a reduced need for ventilation.

Finally, the vitroceramic glass as a cooking surface barely becomes hot and this makes cleaning much easier.

When using induction elements, some cookware may produce faint humming sound. This is a normal occurrence. The noise is a result of vibrations caused by induced currents.

For a proper choice of pots and pans, please see "Cookware for Your Induction"

#### **SET THE COOKING TEMPERATURE AS FOLLOWS**

Set the heat setting the control knob.

OFF= element off

1= lowest setting

9= highest setting

B= Powerboost function

A= Heating accelerator

Led indicator

H = Residual heat

B = Powerboost Function

ⓘ = Power ON

These knobs provide control of the induction cooking zones above each knob there is indication of the zone controlled..

Push and turn the knob to the right to set the zone's operating power; the settings range from a minimum of 1 to a maximum of 9. (fig.16-17)

#### **Heating accelerator**

Each cooking zone is equipped with a heating accelerator.

This system allows the zone to be operated at peak power for a time proportional to the heating power selected.

To start the heating accelerator, turn the knob to the left, select setting "A" and then release.

You now have 3 seconds to select the heating setting between 1 and 9.

While the heating accelerator is in operation, the heating level can be increased at any time. The "full power" time will be modified accordingly. If the power is reduced by turning the knob anticlockwise, the heating accelerator is automatically deactivated.

### **Powerboost Function**

The power function allows the user to operate each heating zone continuously at the maximum power for a time of no more than 10 minutes. This function can be used, for example, to bring a large amount of water to the boil in a hurry, or to turn up the heat under meat.

Push and turn the knob clockwise and set heating level 9, then use the knob to set the "B" position and release it. "B" appears on the corresponding zone display.

After 10 minutes, the power is reduced automatically, "B" led is switched off.

However, the power function can be turned off at any time by reducing the heating level..

When the power function is selected for one heating zone, the power absorbed by the second zone might be reduced to supply the maximum available energy to the first zone.

If a pan is removed from the cooking zone while the power function is on, the function is switched off.

### **Child lock**

The child lock function prevents switching on of the control unit, to avoid unwanted operation, for example by children, While child lock is activated, no cooking zone can be used.

The child-lock mode is activated by overwinding the two knobs in anti-clockwise direction for more than 1,5 secs-alternatively: one knob for more 5 secs; AND less than 30 secs to avoid failure detection.

The child-lock is disabled in the same way.

Activation/disabling is only possible if both knob input units are in zero position.

### **Type of pans**

This type of appliance can only operate with pans of special kinds.

The bottom of the pan must be iron or steel/iron to generate the magnetic field necessary for the heating process

Vessels made from the following materials are not suitable:

- glass;
- porcelain;
- pottery;
- steel, aluminium or copper without magnetic bottom;

To check that a pan is suitable, simply place a magnet close to its bottom:

if the magnet is attracted, the pan is suitable for induction cooking.

The pans used for cooking must have certain minimum diameters to ensure satisfactory operation.

Pans larger than the cooking zones can also be used, but it is important to ensure that the bottom of the pan does not touch other cooking zones, and that it is always centred over the perimeter of the cooking zone.

Use only vessels specially designed for induction cooking, with thick, completely flat bottom; if these are not available, the pans used must not have crowned (concave or convex) bottom. (fig.19)

### **Residual heat**

Each cooking zone is equipped with a device which warns of residual heat. After any cooking zone is switched off, a 'H' may appear on the display. This warns that the cooking zone concerned is still very hot. Cooking can be restarted while the 'H' is on.

#### **Attention:**

Take care not to spill sugar or sweet mixtures onto the hob during cooking, or to place materials or substances which might melt (plastic or aluminium foil) on it; if this should occur, to avoid damage to the surface, turn the heating off immediately and clean with the scraper supplied while the cooking zone is still warm. If the ceramic hob is not cleaned immediately, residues may form which cannot be removed once the hob has cooled.

#### **Important!**

Keep a close eye on children because they are unlikely to see the residual heat warning lights. The cooking zones are still very hot for some time after use, even if they are switched off. Make sure that children never touch them.

**WARNING:** Under no circumstance use aluminium foil or plastic containers to hold the food while cooking on a glass-ceramic hob.

**WARNING:** Do not touch the cooking area as long as the light indicating residual heat on the glass-ceramic hob, is "on"; this indicates that the temperature in the relative area is still high.

**WARNING:** Never place pan with bottoms which are not perfectly flat and smooth on the hob

**WARNING:** If you notice a crack in the ceramic hob, disconnect the appliance from the electricity supply and

contact a service centre

**WARNING:** Your glass-ceramic hob is thermal shock resistant and resistant to both heat and cold.

If you drop a heavy pot on your hob it will not break.

On the contrary, if a hard object, such as the salt shaker or the spice bottle strikes the edge or the corner of the hob, the hob may break.

**WARNING:** never use the glass-ceramic hob as support surface.

### **Matching Pots & Pans with Elements, etc.**

All elements, 14,5cm, are best used:

- With small pieces of cookware - but normally not smaller than 10 cm;
- For slow cooking and simmering (sauces, creams, etc.);
- For cooking small quantities of food.

Minimum 10cm pots, maximum 25cm pots.

When cooking large quantities of food, it is always better to use a large diameter pot/pan covering the element. Thus, better and more efficient heat distribution will be achieved and food will be cooked evenly.

### **To Do or Not To Do**

You must:

- Always place your cookware in such a way that its center is aligned with the centre of the element.
- Avoid hitting the vitroceramic glass with cookware or any hard objects. The glass surface is highly resistant but not unbreakable.
- Pick-up your cookware when moving them around. Do not slide them and avoid excessive rubbing of the top, as this leave scratches and erase the markings
- Avoid using cookware with rough or deformed bottoms.
- Avoid leaving any metal cooking accessories, knives and forks, or metal objects on the cooktop. They may get hot if left close to any heating element in use.
- Avoid storing flammable products in the cabinets under your cooktop.
- Never leave an empty pot/pan on an induction heating element, even when the element is turned OFF.
- Only use maximum power for boiling and frying.
- Never try heating up a closed can.
- Avoid preheating your non-stick pans (e.g. with teflon coating) at maximum heat.
- Avoid storing solid and heavy items in the cabinets above your cooktop. They may accidentally be dropped and damage the glass top.

Your cooktop must never be used as a storage space or a surface for piling up of any material.

Do not connect any appliances to the plugs above or near to the induction cooktop; connection cable insulation can melt if in contact with heat, and this may result in an injury and a property damage.

## Cooking recommendations

FOOD	KNOB POSITION
<b>Melting</b>	
Chocolate, chocolate coating, butter	1-2
<b>Heating</b>	
Frozen vegetables eg.spinach	2-4
Broth	8-9
Thick soup	2-3
Milk (without lid)	1-2
<b>Simmering</b>	
Delicate sauce	7-8
Spaghetti sauce	2-3
Pot roast	5-7
Fish (without lid)	6-8
<b>Cooking</b>	
Rice	3-4
Potatoes boil in their skins	5-7
Boiled potatoes	5-7
Fresh vegetable	5-7
Frozen vegetable	5-7
Pasta	8-9
Pudding (without lid)	7-8
Cereals	3-4
<b>Frying</b>	
Pork chop	8-9
Chicken breast	6-7
Bacon	8-9
Eggs	7-8
Fish	8-9
Pancakes	8-9

## CLEANING THE APPLIANCE:

### Never use abrasive cleaners

#### Before cleaning the appliance it should be disconnected from the power supply.

Cleaning the work surface: periodically clean the burner heads, the enamelled steel pan supports and the burner caps using warm water.

**Any spillage must always be removed as soon as possible using a rag.**

**If it become difficult to open or close a valve, do not force it, but immediately request the assistance of the technical service personnel.**

**Cleaning the enamelled parts:** Enamelled parts should be cleaned frequently with soapy water. Never use abrasive powder. Do not leave acidic or alkaline substances on the enamelled parts (such as vinegar, lemon juice, salt, tomato sauce, etc.) and do not wash the enamelled parts while they are still hot.

**Cleaning the stainless steel parts:** Clean the parts with soapy water and dry them with a soft cloth. The shine is maintained by periodically using suitable products which can be found in the supermarket. Never use abrasive powders.

**Cleaning the burner caps:** Lift the burner caps from the burner heads and wash them in soapy water and dry thoroughly. Before replacement on the burner head ensure that the holes are not clogged.

**Cleaning the griddle:** Thoroughly clean the griddle of grease and food particles, using a square-edged spatula, while it is still hot. While the griddle is still hot, pour a small quantity of a solution of warm water and vinegar over it and rub gently with a cloth and a spatula. This will ease the removal of food particles. Wipe the griddle with a dry, heavy, coarse cloth to remove any remaining residue and food particles. Wash with hot soapy water, rinse and dry . Once the griddle has cooled, rub the surface lightly with vegetable oil. Do not use corn oil or cooking sprays as they get sticky. If the griddle is cleaned with anything other than a dry, heavy, coarse cloth, it will need to be reseasoned. Never flood the hot griddle with cold water. This could cause the griddle to crack or warp.

Do not touch the griddle when it is hot

**Note:** do not use the scouring sponge to clean the stainless-steel frame, this will leave scratch marks. Do not use metal pot cleaners, steel wool, wire brush or similar.

Some food can leave white marks after cleaning the appliance. You can remove these marks using lemon juice.

**Cleaning the glass ceramic: Warning:** Do not use any kind of cleaner on the glass while the surface is hot, use only the razor blade scraper. The resulting fumes can be hazardous to your health. Heating the cleaner can chemically attack and damage the surface.

Clean the surface when it is completely cool with the following exception: remove dry sugar, sugar syrup, tomato products and milk immediately with the razor blade scraper.

Wipe off spatters with a clean, damp sponge or a paper towel. Rinse and dry. Use white vinegar if smudge remains; rinse. Apply a small amount of the glass ceramic cooktop cleaner. When dry, buff surface with a clean paper towel or cloth.

TYPE OF STAIN	WHAT TO DO	ACCESSORIES or AGENTS EMPLOYED
Minor	Soak the area to be cleaned with soapy water, then wipe it.	Cleaning sponges & mild detergents
Accumulated burnt-on stains	Soak the area to be cleaned with warm soapy water. Use a special scraper for vitroc ceramic glass to remove grease and food particles. Finish off with a cleaning sponge, then wipe it clean.	Cleaning sponges, mild detergents and cleaning agents for vitroc ceramic glass
Rings and traces of lime scale	Apply warm white vinegar on the stain. Let it sit, then wipe off with a soft cloth. OR Use a commercial cleaner on affected area. Note that such cleaner may leave stains on stainless steel frame, thus protect exposed stainless steel.	Cleaning cloth, white vinegar, or diluted descaling agent.
Burnt-on stains following sugar spillage, melted aluminum or plastic.	- Apply special vitroc ceramic glass cleaner on the surface, preferably one which contains silicone (protective action).let it sit, then finish off with a cleaning sponge, then wipe it clean.	Vitroc ceramic cleaning agents and sponge.

**Allowable:** Non-abrasive Paste - Ordinary Sponge or Special Sponge for Delicate Items

**Not allowable:** Abrasive-backed sponge - Powder

### TROUBLEHOOTING

You have doubts about whether your cooktop is working correctly this does not necessarily mean there is a breakdown. Nevertheless, check the following points

PROBLEMS	POSSIBLE CAUSES	WHAT SHOULD YOU DO?
When you switch the unit on the supply-line breaker trips off or the supply-line fuse burn	Your unit may be connected incorrectly, or there is an internal problem	Have the connection checked first, if ok contact your service agent.
Your cooktop makes a faint clicking noise when in operation	This noise occurs when the power is being shared between two induction elements	This is a normal occurrence
The unit doesn't work at all	There may be a power supply or internal problem	Check your breakers /fuses/connection cable If ok contact your service agents
After turning an element ON, and having a pot /pan placed on the element, there is no heat and the digital indicator continues flashing	The pot/pan you are trying to use is not suitable with induction cooking or its diameters is under 10 cm (4")	Use another piece of cookware suitable for induction cooking
Cookware makes noise during cooking	Your cookware create noise from vibrations caused by induced current	Under high power this phenomenon is normal with some types of pots and pans. There is no danger for the cooktop
The cooktop gives off a smell when first used for cooking	A new unit	Use each heating element for an hour with a pan filled with water

Servicing of an induction unit is to be done by an authorized service agent. Contact your dealer for service location closest to your residence. Never try servicing the unit yourself.

If any crack on the vitroceramic glass can be noticed, or the glass is broken DO NOT USE THE UNIT.  
 Disconnect the electrical supply to the unit by tripping the breaker off (if the unit is hard-wired to the supply)  
 or just unplug the unit (if there is a plug on the supply cable).

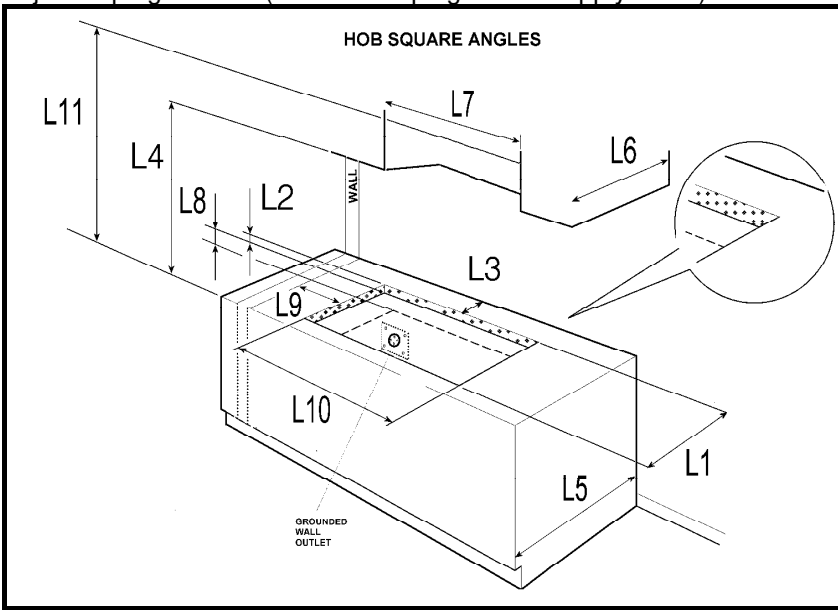


Fig 1

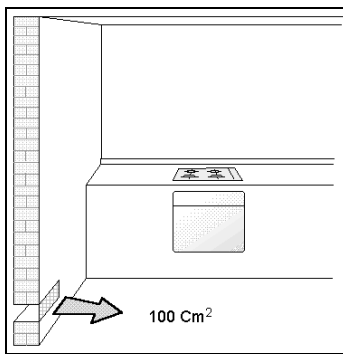


Fig.2

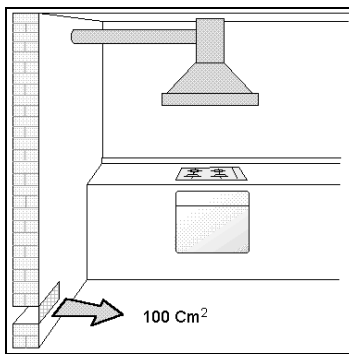


Fig.3

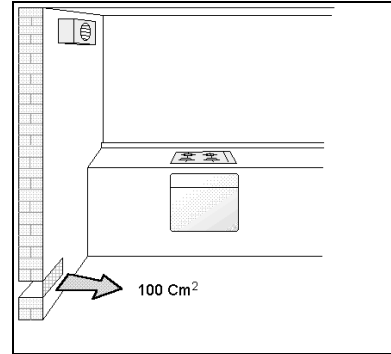


Fig.4

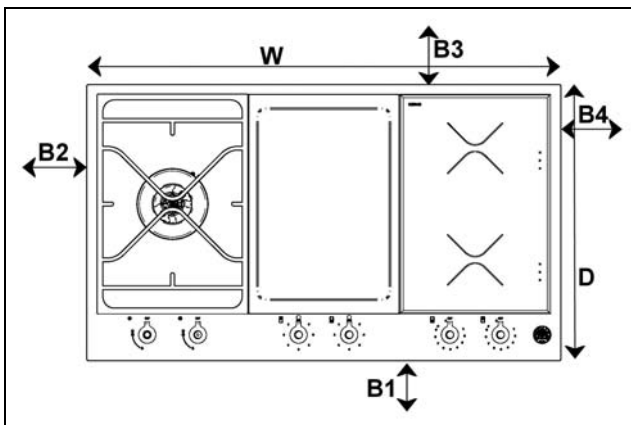


Fig 2

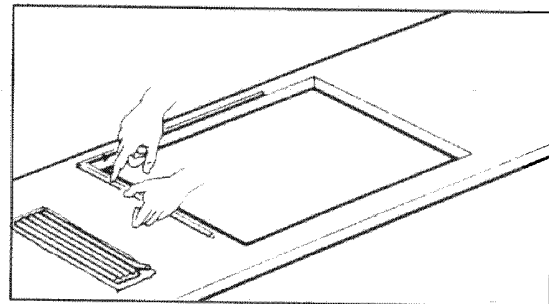


Fig.3



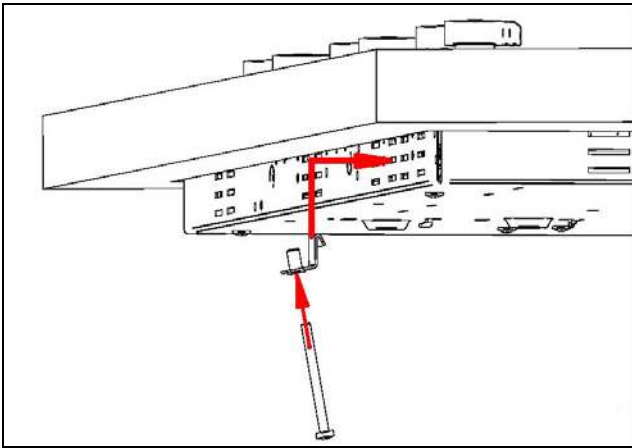


Fig. 4A

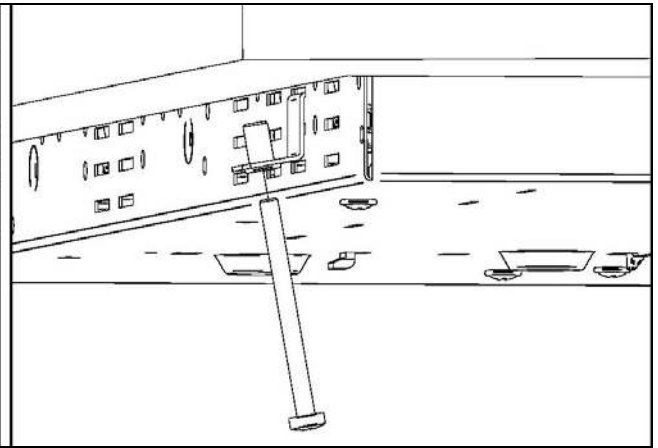


Fig. 4B

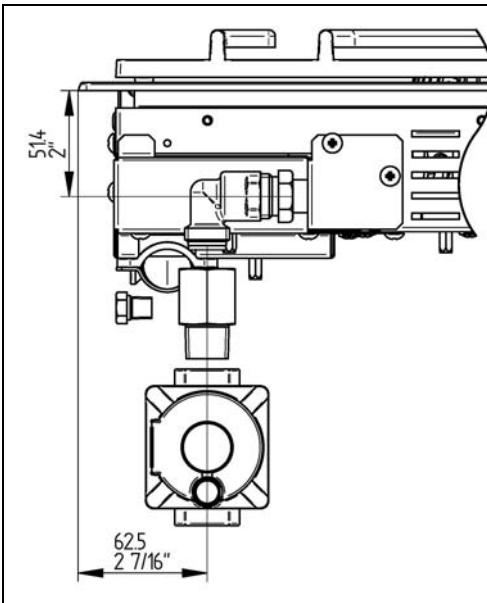


Fig.5

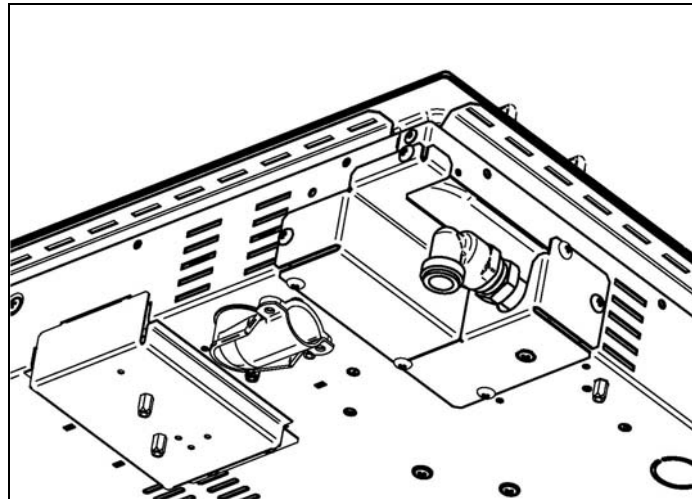


Fig.6

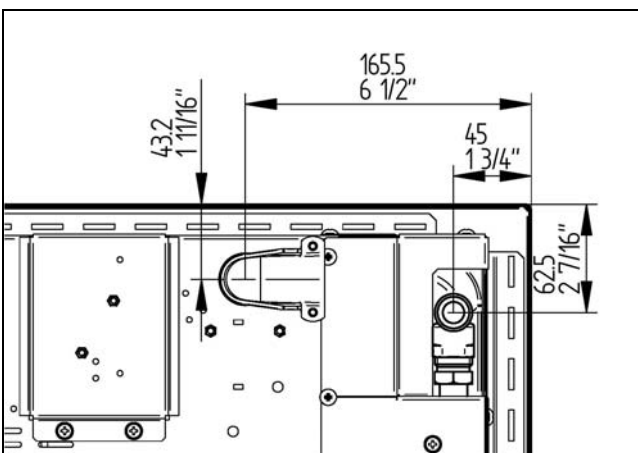


Fig.7

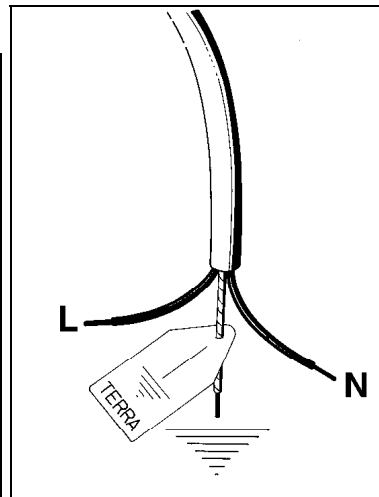


Fig.8

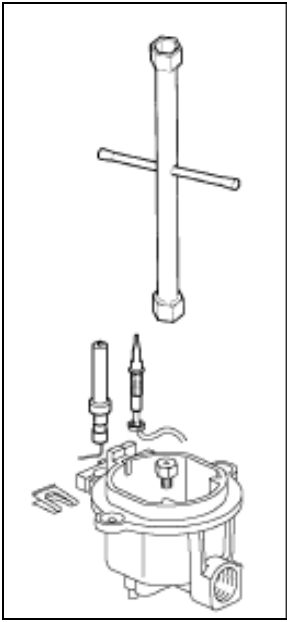


Fig.9

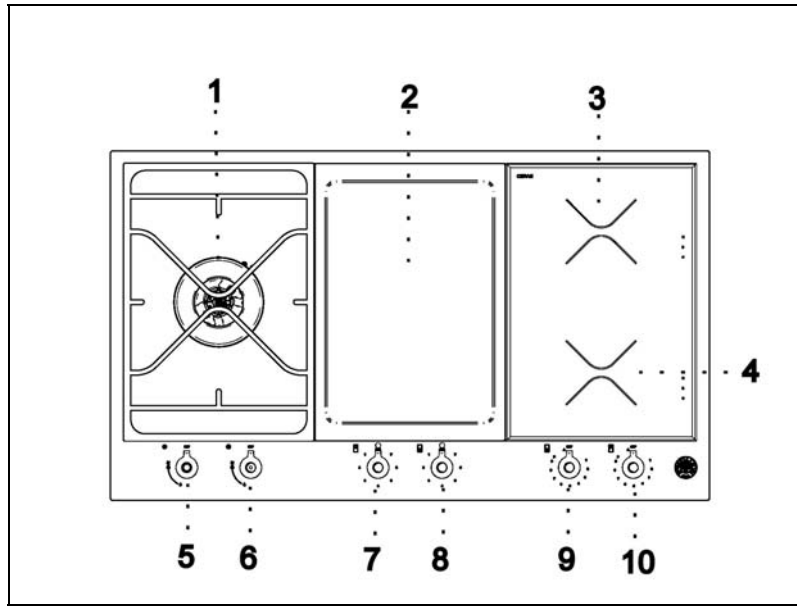


Fig.10

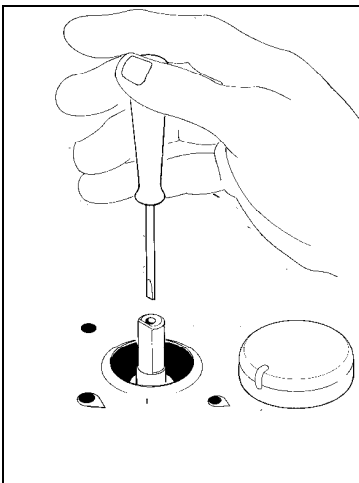


Fig.11

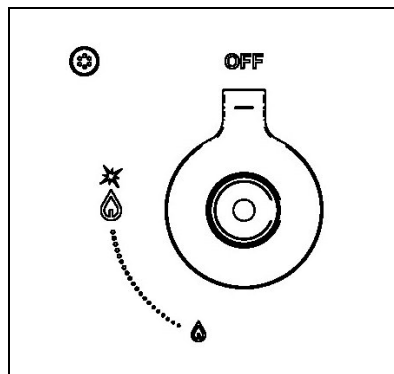


Fig.12

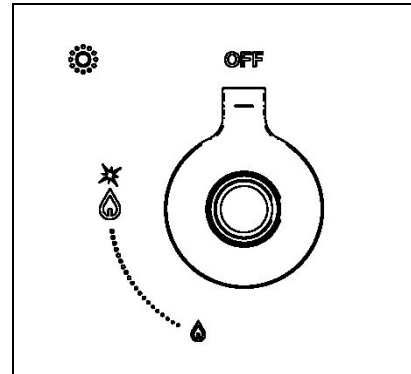


Fig.13

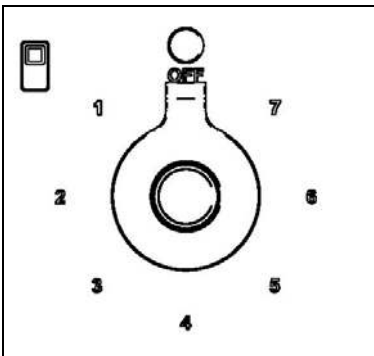


Fig.14

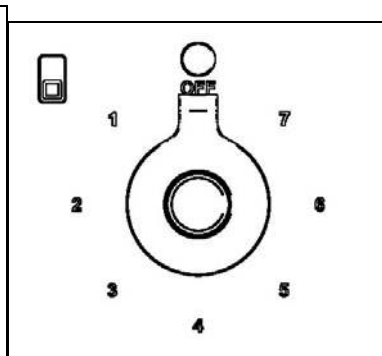


Fig.15

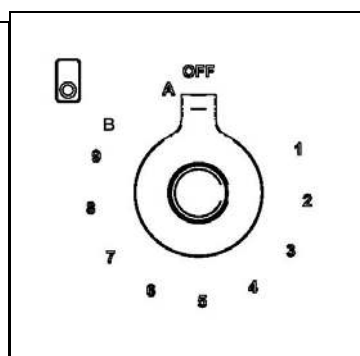


Fig.16

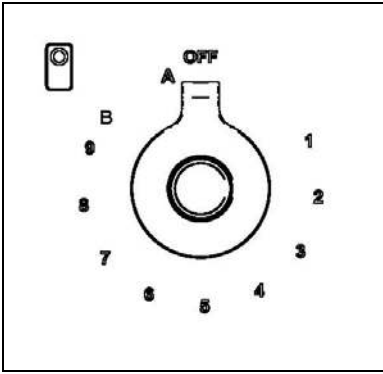


Fig.17

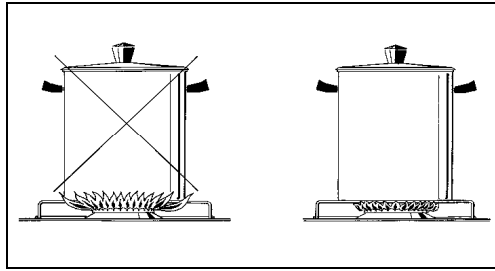


Fig.18

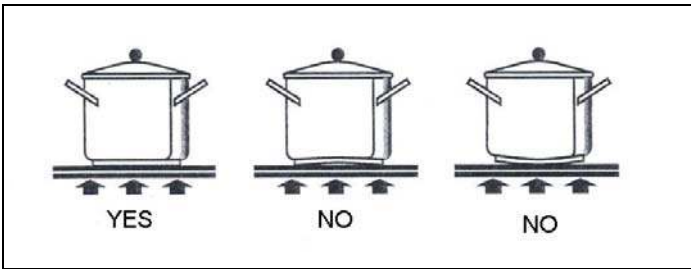


Fig.19

CE

