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IMPORTANT INSTRUCTIONS

WARNING: If the instructions contained in this manual are not followed precisely, fire or explosion may result causing property damage, personal injury or loss of life.



READ AND SAVE THESE INSTRUCTIONS - Your safety and the safety of others are very important. We have provided many important safety messages throughout this manual and on the appliance. Read all the instructions before using the appliance and always obey all safety messages.



RECOGNIZE SAFETY INFORMATION

This is a safety alert symbol. This symbol alerts you to potential hazards that can result in severe personal injury or loss of life.

UNDERSTAND SIGNAL WORDS

A signal word - DANGER, WARNING or CAUTION - is used with the safety alert symbol. DANGER denotes the most serious hazards. It means you could lose your life or be seriously injured if you do not immediately follow the instructions. WARNING means you could lose your life or be seriously injured if the instructions are not followed. CAUTION indicates a potentially hazardous situation which, if not avoided, could result in minor to moderate injury.



Important Safety Instructions

WARNING



- This appliance is intended for use in the home only.
- Use this appliance only for its intended purpose. The manufacturer cannot be held liable for damage caused by improper use of this appliance.
- This appliance complies with current safety regulations. Improper use of this appliance can result in personal injury and material damage.
- Read all the instructions before installing or using the appliance for the first time.
- Keep these operating instructions in a safe place and pass them on to any future user.

The safety messages will inform you of potential hazards, on how to avoid the risk of injury and what can occur if the instructions are not followed.

IMPORTANT: Observe all codes and ordinances in force.

WARNING: For your safety, the instructions contained in this manual must be followed to minimize the risk of fire or explosion and to prevent property damage, personal injury or loss of life.



NOTE: This appliance is NOT designed for installation in manufactured (mobile) homes or in recreational vehicles (RVs).

DO NOT install this appliance outdoors.

WARNING



To reduce the risk of fire, electrical shock, personal injury, or damage when using the appliance, follow basic safety precautions, including the following:

- Read all instructions.
- Proper installation is your responsibility. Have a qualified technician install and ground this appliance in accordance with these installation instructions.
- It is the responsibility of the installer to comply with installation information specified on the model/serial ID plate. The ID plates are visibly located under the appliance. These ID plates must never be removed.
- Proper installation is your responsibility. Make sure your appliance is properly installed and grounded by a qualified installer.
- **WARNING: NEVER** use this appliance as a space heater for heating or warming a room. Doing so may result in

Important Safety Instructions



the appliance overheating.

- **DO NOT LEAVE CHILDREN**

UNATTENDED: Children should not be left alone or unattended in the area where the appliance is being used. Never allow children to sit or stand on any part of the appliance.

- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range - children climbing on the range to reach items could be seriously injured.

- **WEAR PROPER APPAREL:** Loose-fitting or hanging garments should never be worn while using the appliance.
- Do not store or use gasoline or other flammable vapors, liquids or materials near this or any other appliance.
- For safety reasons and to avoid damage to your appliance, never sit, stand or lean on the appliance.
- Do not leave the packing materials around the home. Sort the various items of waste and take them to the nearest specialized waste collection facility.
- **ELECTRICAL GROUNDING IS REQUIRED.** It is the customer's responsibility to:
 1. Contact a qualified electrician.
 2. Ensure that the electrical system is adequate and in compliance with the National Electrical Code ANSI / NFPA 70 Electrical Code – latest edition – or the CANADIAN ELECTRICAL CODE, C22.11 – 1982 and C22.2 No. 01982 – or latest edition – and all local codes and ordinances.
- Always check that the controls are in the "zero" (off) position when the appliance is not in use.



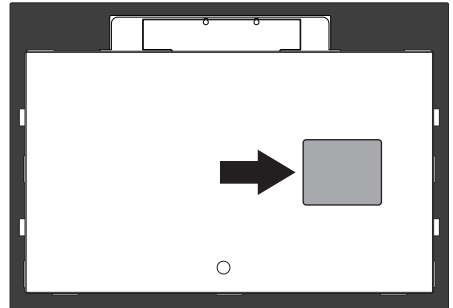
Important Safety Instructions

- Do not attempt to repair or replace any part of this appliance unless specifically recommended in this manual. All other servicing should be done by a qualified technician.
- Never use any part of the appliance for storage. Flammable materials can ignite and plastic items may melt or burst into flame.
- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Use Proper Pan Size – This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Do Not Cook on Broken Cook-Top – If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately.
- 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. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the cook-top and surfaces facing the cook-top. Surface units may be hot even though they are dark in color.
- DO NOT HEAT UNOPENED FOOD CONTAINERS: A buildup of pressure can cause the containers to burst.

Important Safety Instructions



- DO NOT USE FLAMMABLE PRODUCTS TO CLEAN THE APPLIANCE.
- ONLY QUALIFIED SERVICE PERSONNEL SHOULD PERFORM REPAIRS. Service personnel must disconnect the power supply before servicing this unit.
- Do not use water on grease fires - Smother the fire or flame or use dry chemical or foam-type extinguisher.
- Use only dry potholders - Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth.
- Do not stand or sit on the appliance.
- Remove all packing materials and temporary labels from the appliance.
- Record the model and serial number on Page 2 of this booklet. The model and serial numbers are on the appliance ID plate. The ID plates are visibly located under the appliance. THE ID PLATE MUST NOT BE REMOVED.



State of California Proposition 65 Warning



WARNING

This product can expose you to chemicals including vinyl chloride, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.



Important Safety Instructions

How to read the user manual

This user manual uses the following reading conventions:

Instructions



General information on this user manual, on safety and final disposal.

Description



Description of the appliance and its accessories.

Use



Information on the use of the appliance and its accessories, cooking advice.

Cleaning and maintenance



Information for proper cleaning and maintenance of the appliance.



Safety instructions



Information



Advice

1. Order of use instructions.

- Stand-alone instructions.

SAVE THESE INSTRUCTIONS



1 Description

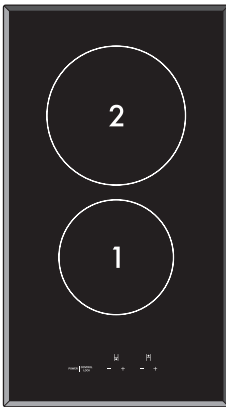
1.1 General Description

The appliance has cooking zones of different diameters and powers depending on the model. The location and the heat of the cooking zones are delimited within the diameters of the circles etched on the glass.

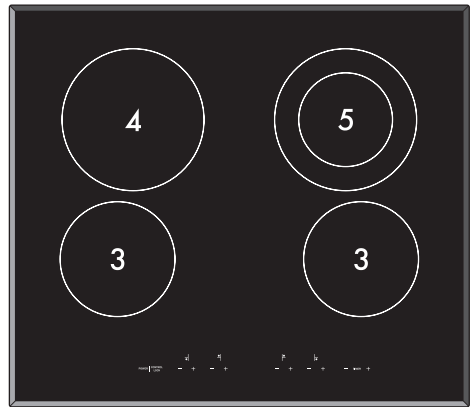
The cooking zones are the **HIGH-LIGHT** type meaning they turn on after a few seconds and the heat is adjustable using the controls on the front panel.

The cooking zones with two or three concentric circles are double- or triple-heating: you can cook both within the smallest circle or on both circles.

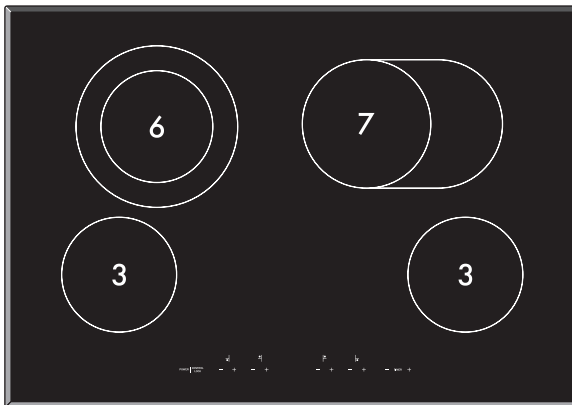
1.2 Cooking zones



12 in - 305 mm



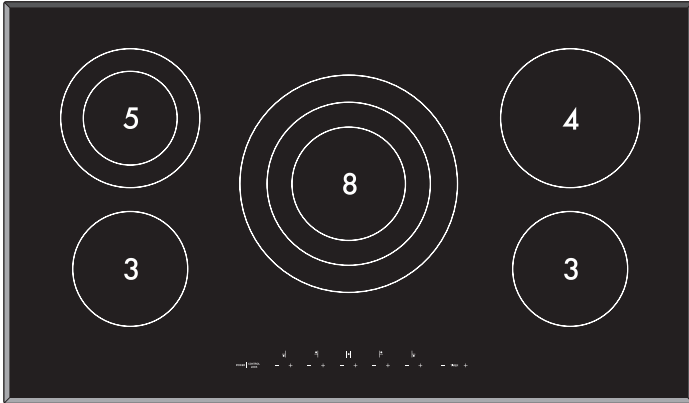
24 in - 610 mm



30 in - 762 mm



Description



36 in - 914 mm

| Zone | External diameter (in - mm) | Max power consumed (W)* | Internal diameter (in - mm) | Max power consumed (W)* | Intermediate diameter (in - mm) | Max power consumed (W)* |
|------|---------------------------------------|-------------------------|---------------------------------------|-------------------------|--------------------------------------|-------------------------|
| 1 | 5 ¹⁵ / ₁₆ - 152 | 1000 | - | - | - | - |
| 2 | 7 ¹ / ₄ - 184 | 1400 | - | - | - | - |
| 3 | 5 ¹⁵ / ₁₆ - 152 | 1200 | - | - | - | - |
| 4 | 7 ³ / ₈ - 188 | 1800 | - | - | - | - |
| 5 | 7 ³ / ₈ - 188 | 1050 | 4 ⁷ / ₈ - 124 | 750 | - | - |
| 6 | 8 ⁷ / ₁₆ - 214 | 1000 | 5 ¹³ / ₁₆ - 148 | 1000 | - | - |
| 7 | oval burner | 1600 | 6 ¹¹ / ₁₆ - 170 | 800 | - | - |
| 8 | 11 ⁵ / ₁₆ - 288 | 1050 | 5 ⁷ / ₈ - 150 | 750 | 8 ⁹ / ₁₆ - 216 | 900 |

* The powers are indicative and may vary depending on the selected settings and the voltage of the mains.



1.3 Symbols

POWER key

Turns the cooktop on or off.

CONTROL LOCK key

Pressing this key for 3 seconds enables or disables the control lock.

Plus key

Increases the power level or the cooking time.

Minus key

Decreases the power level or the cooking time.

Cooking zones



Front left



Rear left



Central



Rear right



Front right



Right center



Front (version 12" - 305 mm only)



Rear (version 12" - 305 mm only)



2 Use

2.1 Warnings



High temperature Burn hazard

- Protect your hands with thermal gloves during use.
- Do not touch or clean the cooktop surface during operation or when the residual heat warning lights are on.
- Surface units may be hot even though they are dark in color.
- Do not place empty pots and pans on the cooking zones when they are switched on.
- Do not allow children of less than 8 years of age approach the appliance during operation.
- Enables the control lock in the presence of children or pets able to reach the cooktop.
- After use, turn off the cooking zones. They will remain hot for a certain period of time after switching them off. Do not touch the surfaces of the cooktop.



High temperature Danger of fire or explosion

- Do not use or store flammable materials near the appliance or directly under the cooktop.
- Do not use cans, unopened containers, dishes or plastic containers for cooking.
- Do not leave the appliance unattended during cooking operations that could release fats or oils.
- In the case of cracks or fractures or if you cannot switch off the appliance, disconnect the power supply immediately and call Customer Service.



Improper use Risk of damage to surfaces

- Do not use the cooktop if an oven installed underneath is undergoing the self-cleaning process.
- Use only pans with perfectly flat and smooth bases on the cooktop.
- Avoid letting heavy objects fall on the cooktop surface.
- In the case of cracks or fractures, switch off the appliance, immediately disconnect the power supply and call Customer Service.
- Do not use the cooktop as a work surface.



2.2 Preliminary operations

In order to remove any moisture that has accumulated during manufacturing, for a correct operation of the electronic circuits and the control keypad:

1. Remove the protective film from the appliance's external surfaces and the accessories.
2. Remove any labels (except the nameplate with the technical data).



During the first connection to the mains supply, an automatic check is run that turns on all the lights for a few seconds. It may happen that the display shows the message **H** to indicate that during factory testing the cooktop was turned off with the residual heat active. After 6 minutes this alert is automatically disabled.

2.3 Using the cooktop

All the appliance's commands and controls are grouped together on the front panel. The cooktop is controlled using Touch-Control sensor keys.

The power of the cooking zones may be set at various levels.

Lightly touch a symbol on the glass ceramic surface. Each correct touch is confirmed with a beep.



Hot pots and pans should not cover the sensor keys because they might accidentally turn off the appliance.

Switching on the cooktop

To switch on the cooktop, hold the







POWER key for 3 seconds.

If you do not turn on a burner in the 30 seconds after switching on the cooktop, the cooktop switches off automatically.










Use





Turning on a single cooking zone

1. After switching on the cooktop, press the **Minus**  keys to turn on the desired cooking zone. The display shows the  symbol.
2. Press the **Plus**  key. The display shows the  symbol to indicate that the cooking zone is active at maximum power.
3. Press the **Plus**  and **Minus**  keys to increase or decrease the power as desired.





Turning on a double cooking zone

1. After you set the maximum power  or , press the **Plus**  keys. On the display, a bright dot lights up next to the power indicating that the double cooking zone  or  is turned on.
2. Press the **Plus**  and **Minus**  keys to increase or decrease the power as desired.





If the **Plus**  key is pressed when the cooking zone is at maximum power  or , the cooking zone is disabled ().



If the **Plus**  key is pressed when the cooking zone is at maximum power  or , the cooking zone is disabled ().



When the cooking zone is off () , you cannot turn it on by pressing the **Minus**  key.



Turning on a triple cooking zone

1. After you set the maximum power **9** or **P**, press the **Plus** **+** keys. On the display, a bright dot lights up next to the power indicating that the inside cooking zone **9** or **P** is turned on.
2. Press the **Plus** **+** key to turn on the full cooking zone. On the display, a bright dot lights up next to the power indicating that the full cooking zone **9** or **P** is turned on.
3. Press the **Plus** **+** and **Minus** **-** keys to increase or decrease the power as desired.



If the **Plus** **+** key is pressed when the cooking zone is at maximum power **9** or **P**, the cooking zone is disabled (**0**).

Melting function



This function can be used to melt food such as butter, chocolate etc.

To activate the Melting function, first turn on the cooktop, then:

1. After having set the power to **P** (or **P** for multiple cooking zones), press the **Plus** **+** key. The display shows **0**.
2. Press the **Plus** **+** key again. The display shows **U**.

Residual heat

After switching off the cooking zone, if the burner is still warm, the display shows the message **H**.



High temperature Burn hazard






- Children cannot see the indication of residual heat. In fact, even after having been turned off, the cooking zone remains hot for a certain period of time. Make sure that children never touch the cooktop.



Accelerator

With this function you can reach the desired heating level in less time.





The cooking zones will start at maximum power, then reduce power when they reach the selected power level.

1. With the **Plus**  and **Minus**  keys, select a power level between **1** and **9** (also in double or triple mode).
2. Simultaneously press the **Plus**  and **Minus**  keys of the cooking zone on which you want to enable the accelerator function. The display alternates between the alert  and the power just selected.

| Power level | Heating times with  function activated (min) |
|-------------|-------------------------------------------------------------------------------------------------------------------------------|
| 1 | 2 |
| 2 | 3 |
| 3 | 4 |
| 4 | 5 |
| 5 | 6 |
| 6 | 7 |
| 7 | 8 |
| 8 | 10 |
| 9 | 12 |

Control lock

The control lock is a device that protects the appliance from accidental or inappropriate use. Useful for preventing accidental changes to set cooking values, the lock can be enabled when the cooktop is on or off.

1. After switching on the cooktop, press the  key for at least 2 seconds. A bright dot appears on the key to indicate that the controls are now locked and each time you press any of the keys the display shows the alert  or  (depending on the model).
2. Press the  key for at least 2 seconds. The bright dot above the symbol will turn off to indicate that the controls are now unlocked and you can press any key.



For security reasons, the **POWER** key remains active when at least one cooking zone is on. You can turn off the entire cooktop at any time even if the control lock is active.



Timer (on some models only)

This feature allows you to program a timer which emits an acoustic signal at the end of the set time (1 to 99 minutes).

1. With the keypad turned off, press the **TIMER** key. The display shows the message **00** to indicate you can change the timer.
2. Press the **Plus** **+** or **Minus** **-** keys to set the time of the desired timer (hold down the keys to speed up).
3. At the end of the set time, the cooktop will alert you with a series of beeps. To stop the beeping, press the **TIMER** key.
4. To disable the timer during the countdown you must reset its value using the **Minus** **-** key. When the display shows **00**, the timer is disabled.

Overheating protection

If you use the cooktop at full power for a long period, the electronics may have trouble cooling down, especially when the room temperature is high.

In this case, a device cuts the power to the front cooking zones and the display flashes **H** and **E**.

If the temperature of the electronic board does not decrease, the device cuts power to all the cooking zones and the display shows **H I E E** (only on some models).

When the temperature returns below the safety levels, cooking can resume.

Other functions

If three or more controls are used simultaneously or for a long time (for example: when a pan is mistakenly put on them or from a water spill), an automatic device turns off all cooking zones (if turned on) and the display shows the error **E 2**.

Remove the cause of the error from the keys.



Secondary menu

The cooktop is equipped with a secondary menu that allows you to enable or disable certain settings:

1 = Automatic control lock: in this mode, one minute after the last action by the user the control lock is automatically enabled.

2 = Showroom: in this mode, the appliance turns off the heating elements and keeps the control panel active (useful for in-store demonstrations). Every minute, the display shows **540** for one second. To use the cooktop normally, you must set this mode to **n**.

3 = ECO-logic (on some models only): in this mode, the cooktop's electronics automatically adjust the power level in a way which respects the maximum power consumption limit set: 2.8 or 4 kW. To use the cooktop at maximum power, you must be set this mode to **n**.

At first installation, within two minutes after powering the cooktop, press and hold the **Plus** **+** and **Minus** **-** keys of the first cooking zone (next to the **CONTROL LOCK** key).

The cooking zone display shows the number of the setting currently being edited (**1 = Automatic control lock, 2 = Showroom, 3 = ECO-logic**) with its value on the side (**5**: enabled, **n**: disabled).

For example **1n** indicates that the **Automatic control lock** is disabled.

Press the **Plus** **+** or **Minus** **-** keys to change the setting of the **5** or **n** values.

If the **ECO-logic** setting is changed, you can select the following values **3** (2.8 kW) **4** (4 kW) **n** (maximum consumption). To advance to and change the subsequent settings, press the **CONTROL LOCK** key.



if the cooktop is already installed and in use, turn off the cooktop's power. Turn the cooktop back on within two minutes and proceed as described above.



Energy saving tips

- The diameter of the base of a pan must correspond to the diameter of the cooking zone.



- When purchasing a pan, check if the diameter indicated refers to the base or to the top of the pan, because the top is almost always greater than the base.
- The base of the pan must be very thick and perfectly flat. The base of the pan and the cooktop must be clean and dry.
- When preparing dishes with long cooking times, you can save time and energy by using a pressure cooker, which preserves the vitamins in food.
- Make sure that the pressure cooker contains enough liquid, as the result of overheating caused by the lack of water could damage the pan and the cooking zone.
- If possible, always cover pans with a suitable lid.
- Choose the right pan for the quantity of food to be cooked. A large, but half-empty pan wastes energy.
- Do not use cast iron pans or those with a rough bottom.



Use

Table of cooking times

| Power level | Types of cooking | Suitable for... |
|-------------|----------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 0 | OFF position | Off |
| U | Warming dishes | Heating up food |
| 1 | Simmering small quantities of food (minimum power) | Melting butter, chocolate or similar |
| 2 | Simmering small quantities of food | Keeping small amounts of water boiling, whisking egg yolk or butter sauces |
| 3 - 4 | Simmering | Heating solid or liquid foods, keeping water boiling, thawing frozen foods, making 2- or 3-egg omelettes, fruit and vegetable dishes, various preparations |
| 5 | Cooking large quantities of food | Keeping water boiling, 4- to 6-egg omelettes, fruit and vegetable dishes, various preparations |
| 6 | Cooking large quantities of food, roasting | Cooking meats, fish and stewed vegetables, dishes with more or less water, preparing jams, etc. |
| 7 - 8 | Roasting larger pieces, frying with flour | Roasting meat or fish, steaks, liver, browning meat and fish, eggs, etc. |
| 9 - P * | Roasting, frying, cooking (maximum power) | Deep-frying potatoes, etc., bringing water to boil quickly |

* only on selected models



3 Cleaning and maintenance

3.1 Warnings



Improper use Risk of damage to surfaces

- Do not use steam jets to clean the appliance.
- Do not spill sugar or sweet mixtures onto the cooktop during cooking.
- Do not place materials or substances which may melt (plastic or aluminum foil) on the surface during cooking.
- Always keep the cooktop clean and do not place any objects on the sensor keys.
- Do not use cleaning products containing chlorine, ammonia or bleach on the steel parts or those with metallic surface finishes (e.g. anodizing, nickel or chrome plating).
- Do not use abrasive or corrosive detergents on the glass parts (e.g. powder products, stain removers or metal scouring pads). If possible, use wooden or plastic utensils.

3.2 Surface cleaning

To maintain the surfaces, you must clean them regularly after each use once they have cooled down.

3.3 Weekly routine cleaning

Clean and maintain the cooktop once a week using a standard product for cleaning glass. Always follow the manufacturer's directions. The silicone in these products creates a water- and dirt-repellent protective film. All the dirt remaining on the film and can be removed easily. Just wipe the surface with a clean cloth. Make sure no detergent remains on the cooktop surface because it will react aggressively when the cooktop is heated up and can change its structure.

3.4 Food stains or residues

Any marks left by the use of pans with aluminum bases can be wiped off with a damp cloth soaked in vinegar.

If, after cooking, burnt residues remain, remove them, with water and dry thoroughly with a clean cloth.

Grains of sand which may end up on the cooktop while cleaning lettuce or potatoes can scratch the cooktop when you move pans around.

Therefore, make sure that no grains of sand are left on the cooktop.



Cleaning and Maintenance

Changes in color do not affect the function and stability of the glass. It is, in fact, not a question of changes to the cooktop material, but simply of residues which were not removed and therefore charred.

Shiny spots can form due to the bases of pans rubbing on the surface, especially if they are aluminum, and the use of unsuitable cleaning agents. They are difficult to remove using common cleaning products. You may need to repeat the cleaning process several times. Using aggressive detergents or sliding the base of pans on the surface can, over time, wear away the decorations of the cooktop and could cause spots to form.

3.5 What to do if...

The cooktop does not work:

- Check that the cooktop is plugged in and the main switch is turned on.
- Check that there are no power outages.
- Check that the fuse has not been tripped. If it has, replace the fuse.
- Check that the thermal-magnetic circuit breaker of the appliance has not been tripped. If it has, reset the switch.
- Check that the sensor keys are not locked by the control lock.
- Check that the keys are not partially covered by a damp cloth, fluid or a metallic object.

The results of cooking are unsatisfactory:

- Check if the cooking temperature is too high or too low.

The cooktop smokes:

- Allow the cooktop to cool and clean it after cooking.
- Check that the food has not spilled and use a larger container if necessary.

The display shows the message "E2":

- Check that no food has accidentally fallen on the sensor keys.
- Remove any cookware or other items that are partially on the sensor keys.

The display shows the message "E - E4":

- There is a technical defect. Contact Customer Service.

The fuses or the thermal-magnetic circuit breaker of the appliance are triggered repeatedly:

- Contact Customer Service or an electrician.

There are fissures and cracks on the cooktop:

- Switch off the appliance, immediately disconnect the power supply and call Customer Service.