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**MIXED  
HOB**

**MH-F3B**

*User Instructions*

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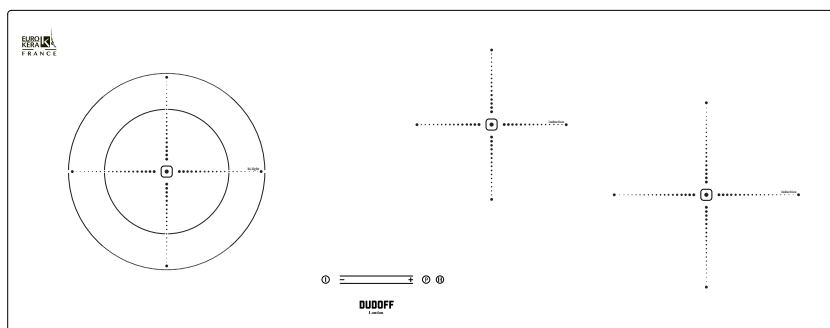


Fig. 1

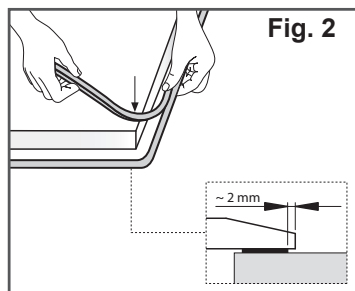
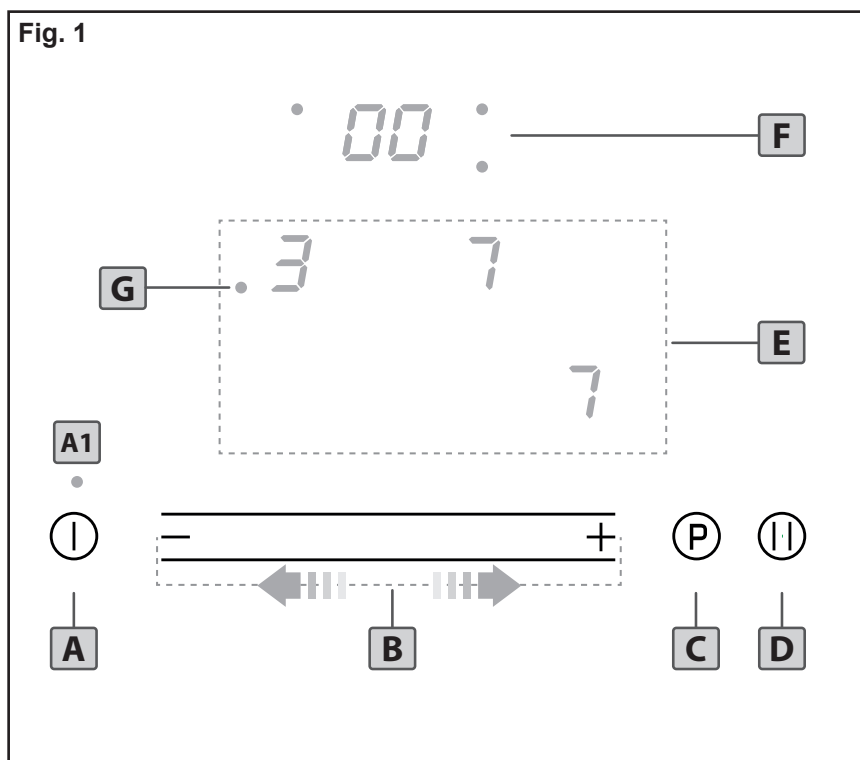


Fig. 2

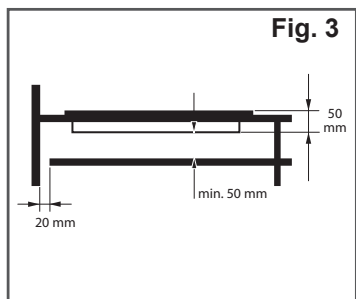


Fig. 3

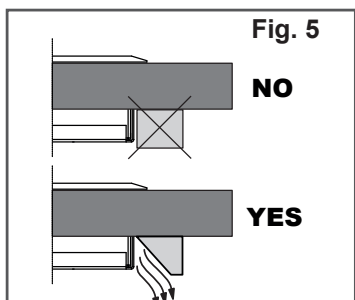
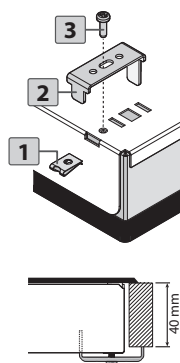
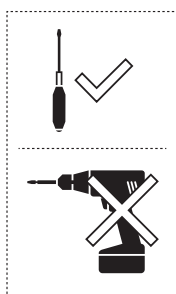
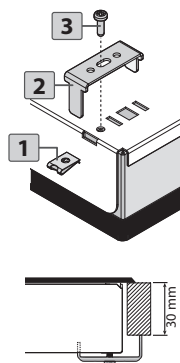
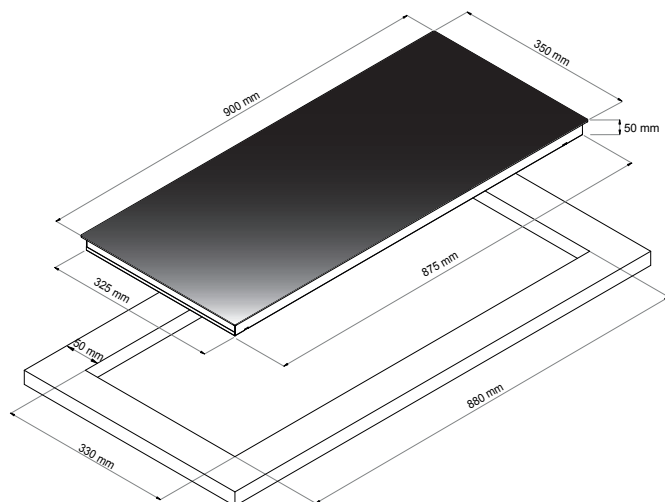


Fig. 5

**Fig. 4**



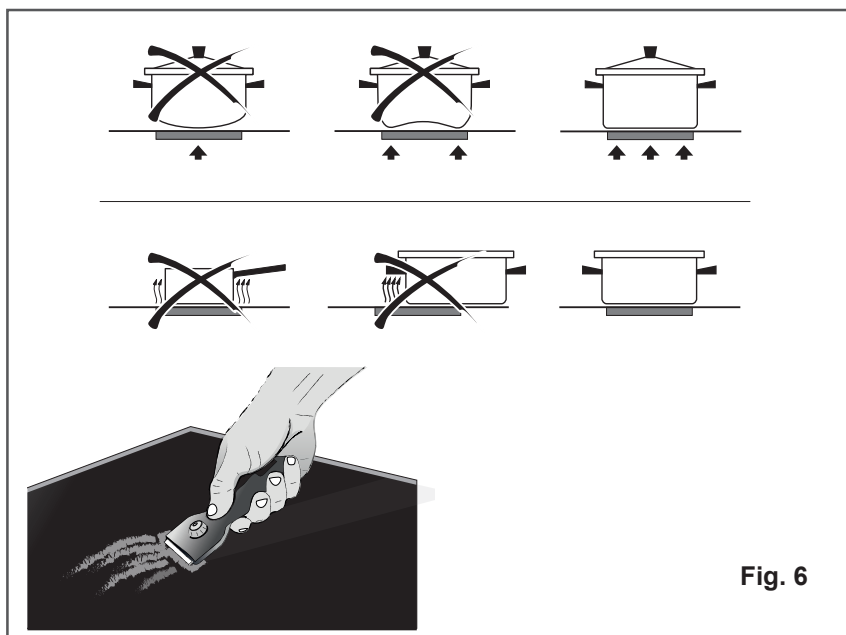
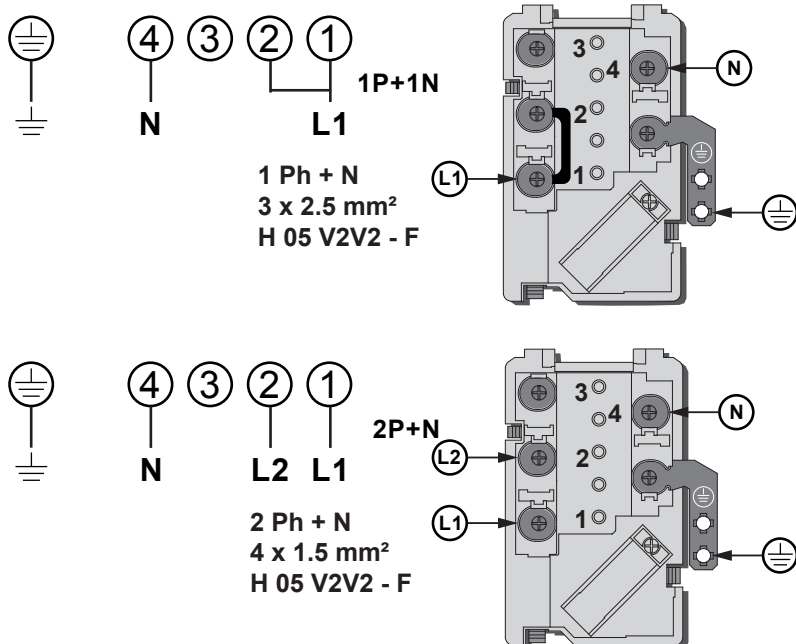


Fig. 6

Fig. 7



## GENERAL INFORMATION

Carefully read this use and maintenance manual, where important information about installation, use and maintenance safety is provided. Keep this manual for future reference. Any installation operation (electric connections) shall be performed by specialized personnel, in compliance with all standards and regulations in force.

## INTENDED USE

- This cooktop is intended for use in households and similar environments.
- This cooktop is not intended for outdoor use.
- This cooktop is not to be used in mobile locations such as ships.
- Use the cooktop only in household-type situations for the preparation and warming of food. All other types of use are not permitted.
- Individuals who are incapable of using the appliance safely because of their physical, sensory or mental capabilities or their lack of experience or knowledge must not use this appliance without supervision or instruction by a responsible person.

## SAFETY INSTRUCTIONS

- Children under 8 years of age must be kept away from the cooktop unless they are under constant supervision.
- Children 8 years and older must only be allowed to use the cooktop if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements.

- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** The cooktop is hot during use and remains so for some time after being switched off. The risk of burns remains until the residual heat indicators have gone out.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **DANGER OF FIRE:** Do not store items on the cooking surfaces!
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can become hot.
- Always switch the cooking zones off after use!
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **RISK OF ELECTRIC SHOCK!** If the cooktop is defective or chipped, cracked or broken in any way, immediately switch it off and do not continue to use it. Disconnect it from the electrical power supply.
- For users who wear a pacemaker: When the cooktop is in use it is surrounded by an electromagnetic field. It is unlikely that this will affect a pacemaker. However, if in doubt consult the manufacturer of the pacemaker or your doctor. Objects affected by electromagnetic fields, for instance credit cards, CDs and calculators, should be kept away from the cooktop when it is on.

## INSTALLATION INSTRUCTIONS

These installation instructions are intended for a specialized installer and are meant as guidelines for the hob installation, adjustment and maintenance, in compliance with any regulations and standards in force. If a built-in oven or any other appliance generating heat is to be mounted directly under the vitro-ceramic hob, **IT IS NECESSARY THAT SUCH AN APPLIANCE (the oven) AND THE VITRO-CERAMIC HOB ARE PROPERLY INSULATED.** Failure to comply with this precaution might result in the incorrect operation of the TOUCH CONTROL system.

## POSITIONING

This household appliance has been designed for built-in installation onto a worktop, as shown in the figure (Fig.2). Use sealing material along the whole perimeter - Fig.4 (Cut dimensions-Fig.2). This operation is necessary in order to prevent any liquid from entering inside the hob, being that the flatness of the top, the glass and their coupling cannot be assured.

Fix the appliance on the worktop by using the 4 supports, taking the work top thickness into account (Fig.2).

If, after installation, the lower part of the appliance is accessible from the lower part of the cabinet, it will be necessary to mount a spacing panel at the distances given (Fig.3).

If the appliance is installed under an oven, this step will not be necessary. The appliance is not intended to be operated by an external timer or a separate remote control system.

## VENTILATION (Fig.5)

The distance between the cooktop and built-in kitchen's furnitures or cooking apparatuses must guarantee sufficient ventilation of the air. Not to use the cooktop if in the oven is in course the pyrolysis process.

## ELECTRIC CONNECTIONS (Fig.7)

Before carrying out any electric connections, please make sure that:

- the ground electric cable is 2 cm. longer than the other cables;
- the electrical system meets any requirement mentioned in the rating label found on the underside of the work top;
- the electrical system is equipped with an efficient grounding system and compliant with any standards and law directives in force.

In the case the appliance is not equipped with a power cord and/or the related plug, please use a material suitable for the power absorption value mentioned in the rating label and for the operating temperature. If a direct connection to the electric network is required, you need to use an omnipolar power switch with a switch-contact gap of at least 3 mm, suitable for the value mentioned in the label, and compliant with the related standards in force (the yellow/green ground connection shall not be interrupted by the change-over switch).

Once the appliance installation is completed, the omnipolar switch shall be easily accessible.

## WARNING! THIS APPLIANCE MUST BE GROUNDED

The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective

earthing system, which complies with current local and national safety regulations.

It is most important that this basic safety requirement is present and regularly tested and, where there is any doubt, the electrical wiring in the home should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as an electric shock.

The manufacturer cannot be held liable for damage which is the direct or indirect result of incorrect installation or connection.

## **CLEANING AND MAINTENANCE**

(Fig.6)

- Remove any residues of food and drops of grease from the cooking surface by using the special scraper supplied on request.
- Clean the heated area as thoroughly as possible using suitable products, and a cloth/paper, then rinse with water and dry with a clean cloth.
- Using the special scraper immediately remove any fragments of aluminium and plastic material that have unintentionally melted on the heated cooking area, or residues of sugar or food with a high sugar content. In this way, any damage to the cooktop surface can be prevented.
- Under no circumstances should abrasive sponges, or corrosive chemical detergents, such as oven sprays or stain removers, be used.
- Do not use water spray and steam to clean the appliance.

## **COOKING TECHNOLOGY**

**This hob combines the convenient qualities of hi-light (radiant) cooking with the benefits of induction technology.**

Both hi-light and induction cooking zones rely on electricity for power.

With a **hi-light** cooking zone, a heating element warms the burner, which then transfers heat energy to the pan for cooking.

With a **magnetic induction** cooking zone, an electric current passes through a coil, which generates a magnetic field in the burners. This magnetic field excites electrons in the pan itself, causing the pan to heat up. The burner itself is not designed to warm up the way it would on a standard electric stove.

NOTE: Only ferromagnetic cookware can be used with induction technology, including cast iron and stainless steel.

To determine whether the cookware is suitable for induction cooking, check whether the base of the pot or pan attracts a magnet.

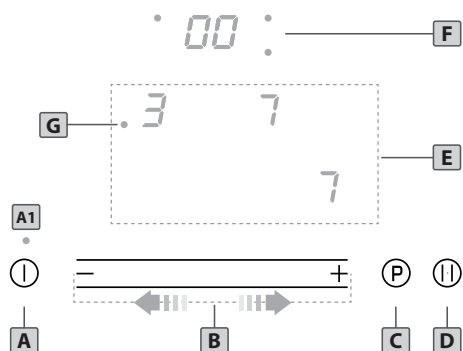
It is recommended to use flat-bottom pans with a diameter equal to or slightly larger than that of the heated area (Fig.6).

Do not use pans with a rough base in order to prevent scratching the heat surface of the cooking hob.

## **USE**

Use the touch control system in the corresponding position according to individual cooking needs. Keep in mind that the higher the number, the more heat is produced.


## CONTROL PANEL (Fig.1):



- A.** ON/OFF key
- A1.** Led ON/OFF key
- B.** Slider
- C.** Selection key dual cooking zone/ Power Booster
- D.** Key Pause/Recall
- E.** Cooking zone display
- F.** Display Timer
- G.** Indicator of active double cooking zone (Hi-Light)

### • Switching the appliance on:

Press **A** key to switch the hob on.

All the displays relative to the cooking zones switch on in the  standby position. The control unit remains active for 20 seconds.

If no cooking zone is selected within this time, the cooking top switches off automatically.

### • Switching the cooking zone on:

Select the area of cooking and pressing one of the **E** display.

Slide the slider **B** to increase and decrease the power of the cooking zone.

The power of the single cooking zone can be adjusted in 9 different positions, and will be displayed on the display bright and with the display to number from "1 to 9".

### • (Hi-Light) Switching the double cooking zone on:

To activate this feature, select the plate with the double cooking zone and adjust the power with the slider **B**.

Press the key **C** to enable the double cooking zone, the **G1** led lights up.


Press again the key **C** to disable the double cooking zone, the **G1** led lights off.

### • (Induction) Booster function:


After selecting a cooking zone activate the Power Booster by pressing the key **C**.

This function activates the selected cooking zone at maximum power for 10 minutes. During this time the display shows **P**, when the time elapses it will turn to **9**. To disable the function press key **C**.

### • Residual Heat:

If the temperature of the cooking zone is still high (over 50°) after it has been switched off, the relative display will indicate the  symbol (residual heat). The symbol will only switch off when the burn risk is no longer present.

### • Pot detection:


if the symbol  should appear on one of the cooking zone displays, it means that:

- 1) The recipient being used is not suitable for induction cooking.
- 2) The diameter of the recipient used is inferior to that allowed by the appliance.
- 3) No recipient is present.

### • Timer:

This feature allows you to set the time (from 1 to 99 minutes) to automatically turn off the cooking zone selected. Activate a cooking zone and adjust



the power. Enable the timer on the display by pressing **F**. The display will show the symbol  and the LED on the selected zone set on one corner of the **F** display will flash. Scroll bar slider **B** to set the desired value (eg 3 min.). Press **F** on the display which will display the scroll bar slider back and set the desired value (eg, 23min.) On the display and confirm by pressing **F**. If you wish to confirm a time less than 10 min timer. (eg 3 min.) Confirm by pressing twice on the display **F**. The timer will automatically turn off the cooking zone and you will hear a beep that can be turned off by pressing any of the commands.

#### • **Egg timer/reminder:**

This feature allows you to set a reminder sound.

To access this feature none of the cooking areas shall be in operation. Turn on the stove using the **A** button, activate the timer by pressing the display area **F** and adjust any time between 1 to 99 minutes as described in the previous paragraph **TIMER**. After confirmation of the memorandum, the LED will remain active on the **A** key and the display **F** with the time previously set. At this point you can turn back the hob with the **A** button and adjust the cooking zones. When the timer expires you will hear a beep that can be turned off by pressing any of the commands. With the reminder you can not access the active timer.

#### • **Pause:**


When at least one cooking zone is operating it is possible to momentarily pause the appliance switching off the heating elements by pressing the **D** key. When the pause

function is active the relative led is on. The pause may last for 10 minutes. If the status is not terminated within this time the appliance switches off. The pause function can be deactivated by pressing the **D** key and within 10 seconds any of the control keys. Previously programmed timers will be stopped during the pause.


#### • **Recall:**

When the appliance has been switched off by mistake it is possible to quickly recall the previously active settings by pressing the on-off **A** key withing 6 seconds, then pressing the **D** key within another 6 seconds. If the recall function is available the relative led will be enlightened when the appliance is swithcehd on again.

#### • **Control panel lock:**

It is possible to block the controls to prevent the risk of unintentional modification of the settings (children, cleaning etc.). Switch on the hob with **A** key, and within 10 seconds, simultaneously press the display **E** in the lower right corner and the **C** key, then press againn the display **E** in the lower right corner. All displays **E** will show the symbol . To temporarily unlock the commands and return to action on the adjustments (eg, stop the cooking), you must simultaneously press the dispaly **E** in the lower right corner and press **C** key. When the Control lock is on, you can always switch off the hob. In this case, the Control lock remains active even at restart hob. To unlock the hob permanently, press simultaneously the display **E** in the lower right corner and the **C** key, then press the **C** key again. The hob will shut off automatically.

- **Switching the cooking zone off:**

Select the cooking zone by pressing the corresponding display **E**. Slide left on the slidebar **B** until reaching position .

- **Switching the appliance off:**

To turn off the hob entirely hold down the **A** key.

- **Safety switch:**

The appliance has a safety switch that automatically switches off the cooking zones when they have been operating for a certain amount of time at a given power level.

POWER LEVEL	OPERATING TIME LIMIT (hours)
1 - 2	6
3 - 4	5
5	4
6 - 7 - 8 - 9	1,5

## **DISPOSAL OF OLD ELECTRICAL APPLIANCES**

- Old electrical and electronic appliances often still contain valuable materials. However, they also contain harmful substances that were essential for the proper functioning and safe use of the equipment. Handling these materials improperly or disposing of them in your household waste can be harmful to your health and the environment. Therefore, please do not dispose of your old appliance with regular household waste.
- Old appliances may contain materials that can be recycled. Please contact your local recycling authority about the possibility of recycling these materials.
- Please be sure that your old appliance does not pose a danger to children while being stored for disposal.

**THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR EVENTUAL DAMAGES CAUSED BY BREAKING THE ABOVE WARNINGS.**

**THE WARRANTY IS NOT VALID IN THE CASE OF DAMAGE CAUSED BY FAILURE TO COMPLY WITH THE ABOVE-MENTIONED WARNINGS.**



