
**INDUCTION
HOB**

IH-F3B

User Instructions

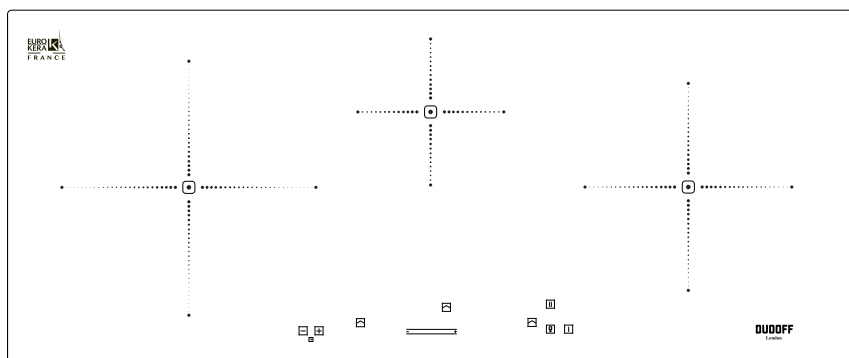
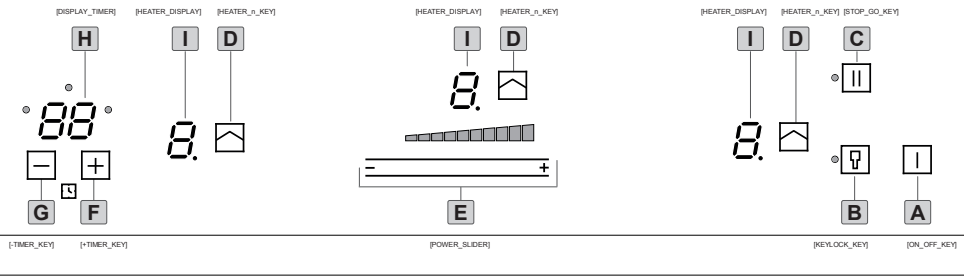


Fig.1



- A** - On/Off Key

B - Key lock

C - Stop & Go key

D - Cooking zone selection keys

E - Power slider selection
- F** - Increment Key “+”

G - Decrement Key “-”

H - Timer Display

I - Cooking zones display

Fig. 2

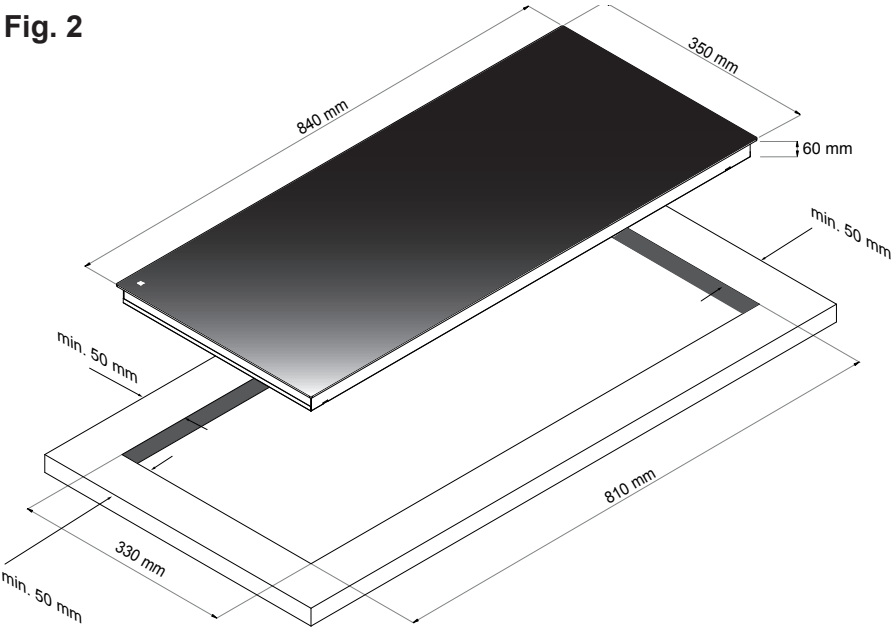


Fig. 3

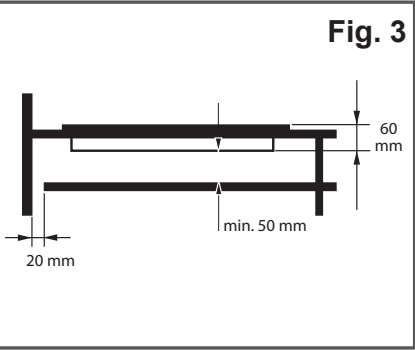
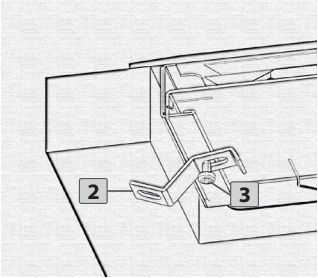
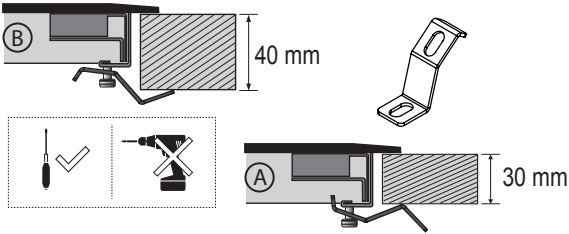
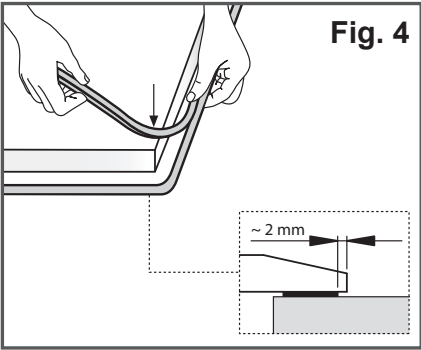


Fig. 4



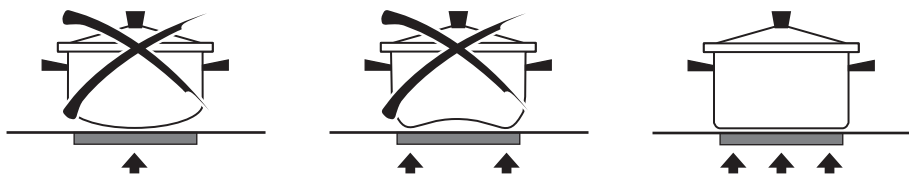


Fig.5



Fig.6

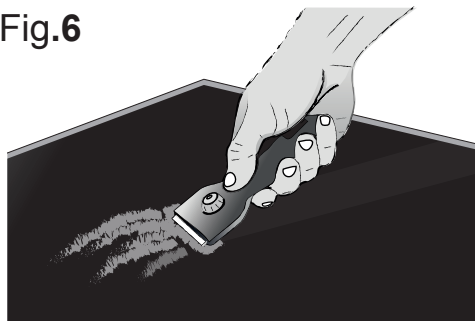
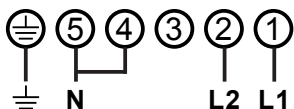
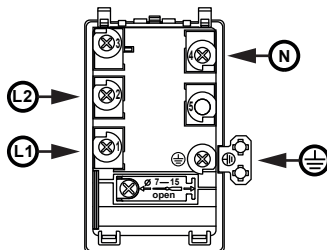


Fig.7

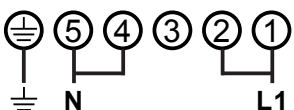
AC 380-415 V



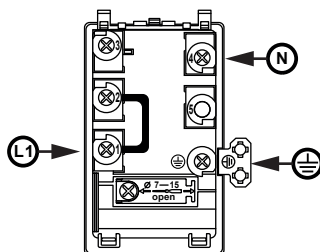
2 Ph + N
4 x 1.5 mm²
H 05 V2V2 - F



AC 220-240 V



1 Ph + N
3 x 2.5 mm²
H 05 V2V2 - F



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. Separate the various waste materials from packaging and delivery to the nearest recycling center

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 VITROCERAMIC 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. It's necessary a free space below the cassette of the device, in order to allow proper ventilation of the appliance. The safety distance between the unit and an optional exhaust hood must be above that provided by the manufacturer of the hood.

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.

The grounding system is required by law.

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.

The power cord, after installation of the appliance, must not be subjected to mechanical stresses (such as crushing due to the movement of the drawers) and should not come into contact with any hot parts of the plan.

MAINTENANCE (Fig.6)

Before cleaning the cooktop to wait for it to cool down.

Remove any food residue and grease drops from the cooking surface, by using the special scraper provided on request.

Clean the heated area in the best way possible, using suitable products and a paper towel, then rinse with water and wipe away with a clean cloth.

Through the use of the special scraper (optional), promptly remove any pieces of aluminum foil and plastic material, which might have accidentally melted, or sugar or food remains, and/or remains of sugary foods, from the heated surface. In this way, any possible damage to the surface is prevented.

The use of abrasive sponges or irritating chemical cleaners, such as sprays for ovens or cleaning agents is not allowed under any circumstance.

INDUCTION SYSTEM

Functioning:

The fundamental characteristic of the induction system is the direct transfer of heat from the generator to the cooking recipient.

Advantages:

- The transfer of power takes place only when the recipient is placed on the cooking zone.
- The heat is generated only at the base of the recipient and transferred directly to the food to be cooked.
- Reduced heating time and low consumption of power during the beginning of cooking, allow a global saving of power.
- The fibreglass top remains cold, the heat felt on the cooking top is that reflected from the base of the recipient.

COOKING RECIPIENTS

The use of appropriate recipients is an essential factor for induction cooking. Check that your recipients are suitable for the induction system.

The recipients must contain iron. You can check whether the material of

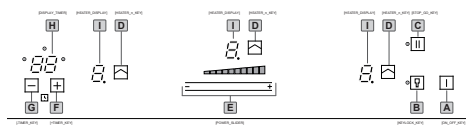
the recipient is magnetic with a simple magnet. The use of recipients in cast iron, enamelled steel or special steel for induction is recommended.

In order to obtain the best performance from the cooking top:

- use recipients having a flat base (Fig.5).
- use the cooking area appropriate for the diameter of the recipient in order to make use the power optimally (Fig.5).
- do not use recipients with a rough base to avoid scratching the thermal surface of the top.

COOKING ZONE DIAMETER	MINIMUM PAN DIAMETER
Ø 145 mm	80 mm
Ø 210 mm	130 mm
Ø 240 mm	160 mm

TOUCH CONTROL (Fig.1)



- A** - On/Off Key
- B** - Key lock
- C** - Stop & Go key
- D** - Cooking zone selection keys
- E** - Power slider selection
- F** - Increment Key “+”
- G** - Decrement Key “-”
- H** - Timer Display
- I** - Cooking zones display

SET THE POWER LIMIT



To set the power limit for the hob follow these steps:

- disconnect and reconnect the hob to the mains.
- within 30 seconds remove the control lock feature by pressing the **B** key, then simultaneously press the **F**, and


G keys and the **A** key. A beep sounds, the “Po” characters will be shown in the timer display **H** and the “actual Cooktop Power Limit” will be shown in the left and right end cooking zones displays **I**.

- select a new Power Limit using the **F** and **G** keys. The selectable powers are: 2800W, 3500W, 6000W or 7200W. When the power is 7200W, if the [+] or [-] key is touched the power changes to 2800W.
- Once you have chosen the new power limit confirm the settings by simultaneously pressing the **F** and **G** keys and the **A** key. The hob will switch off and return to the initial setting with the control lock on.

CONTROL LOCK

Switch on the hob by pressing key **A**. Controls can be locked in order to prevent any risk of unintentional changes to the setting (children, cleaning operations, etc.); **this function can only be activated with all the cooking zones off**. Press the [-] key within 10” from the hob switching on , then simultaneously press the **B** key found on the left lower side; the symbol  will appear on the **F** displays to confirm your selection. When the control lock is activated you can switch the hob off. In this case, the control lock is still activated, even when the hob is switched on again. To unlock the hob permanently, press the [-] key again, then simultaneously press the key **B** found on the left lower side; the symbol  will appear on the **F** displays to confirm your selection.

SWITCHING THE COOKING TO ON

Press **A** key to switch the top on. All the displays **F** 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 COOKING ZONE ON

Press key **A** to switch the hob on. Select the desired cooking zone, by pressing one of the **B** keys. Press the [+] or [-] keys to increase or decrease the power of the cooking zone. The power of each single cooking zone can be set in 9 different positions and will be shown in the **F** display with a number ranging from 1 to 9.

BOOSTER FUNCTION

This feature further reduces the cooking time of a given area while raising the temperature at the maximum power for an interval of 10 minutes. At the end of this period the power of the cooking zone automatically switches back to level 9.

The use of this function is indicated for the heating in very short times of large amounts of liquid (eg. Water for cooking the pasta) or dishes.

To enable this feature select the cooking zone and press down to the level 9. Press the button again. You will hear a beep and the symbol will be displayed in the display on the area.

PAUSE / RECALL

During the cooking it is possible to temporarily block the cooking by pressing the pause / recall key. All the displays will light up with a message which rotates continuously.

To resume cooking press the pause / recall key and the hob will return to the original settings.

TIMER


This function allows you to automatically turn off a cooking zone after a certain

time. Press either [+] or [-] key and set the timer from 1 to 99 minutes.

The LED of the selected zone flashes and the time, when this reaches zero, the LED of the selected zone turns off and an audible beep intermittently.

To turn off the acoustic sound press any button on the stove.

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 area 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.

SWITCHING COOKING ZONES OFF

To switch a cooking zone off  , press the key **B** related to this zone  , bring the power level back to  by pressing the [-] key, then press the **B** key related to this zone to confirm your selection.

SWITCHING COOKING TOP OFF

To turn off the cooking top 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	10
2 - 3	5
4	4
5	3
6 - 8	2
9	1

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.

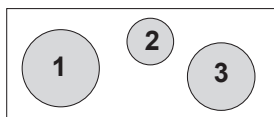
THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR POSSIBLE DAMAGES CAUSED BY NOT ABIDING TO THE ABOVE MENTIONED WARNINGS.

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

Information for household electric hobs

In acc. with regulation (EU) No. 66/2014

Model name / identifier					
Type of hob	built-in				
Number of cooking zones and/or areas	3				
Heating technology Induction cooking zones and cooking areas, radiant cooking zones.	1. = Induction 2. = Induction 3. = Induction				
For circular cooking zones: diameter of useful surface area/ mm cooking zone For non-circular cooking zones or areas: length and width of useful surface area per electric cooking zone or area	1. = Ø 240 2. = Ø 145 3. = Ø 210				
Energy consumption per cooking zone or area calculated per kg (EC _{electric cooking})	Wh/kg 1. = 183,6 2. = 176,9 3. = 181,0				
Energy consumption for the hob calculated per kg (EC _{electric hob})	Wh/kg 180,5				



[illegible]

