



TEKA

User Manual

**ES FR SK
PT TR RO
EN PL IT
DE CS NL**

www.teka.com

Safety warnings:

⚠ Warning. If the ceramic glass breaks or cracks, immediately unplug the stovetop to avoid electric shocks.

⚠ This appliance is not designed to work with an external timer (not built into the appliance) or a separate remote control system.

⚠ Do not steam clean this device.

⚠ Warning. The device and its accessible parts may heat up during operation. Avoid touching the heating elements. Children younger than 8 years old must stay away from the hob unless they are permanently supervised.

⚠ This device may solely be used by children 8 years old or older, people with impaired physical, sensory or mental abilities, or those who lack experience and knowledge, **ONLY** when supervised or if they have been given adequate instruction on the use of the device and understand the dangers its use involves. User cleaning and maintenance may not be done

by unsupervised children.

⚠ Children must not play with the device.

⚠ Warning. It is dangerous to cook with fat or oil without being present, as these may catch fire. **NEVER** try to extinguish a fire with water! In this event disconnect the device and cover the flames with a lid, a plate or a blanket.

⚠ Do not store any object on the cooking areas of the induction hob. Prevent possible fire hazards.

⚠ The induction generator complies with current EU legislation. We however recommend that anyone fitted with a device such as a pacemaker should refer to their physician, or if in doubt abstain from using the induction areas.

⚠ Metal object such as knives, forks, spoons and lids may not be placed on the surface of the hob as they may overheat.

⚠ After use always disconnect the hot plate, do not simply remove the pot or pan. Otherwise a malfunction may

occur if inadvertently another pot or pan is placed on it within the detection period. Prevent possible accidents!

⚠ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid hazard.

⚠ WARNING: Use only stovetop protectors designed by appliance manufacturer or indicated by the manufacturer in the instructions for use as adequate or stovetop protectors incorporated into the device. The use of inadequate protectors can cause accidents.

⚠ It is necessary to allow the appliance disconnection after installation. Disconnection devices must be incorporated to the fixed electrical installation, according to the installation regulations.

Installation

Installation with cutlery drawer

If you wish to install furniture or a cutlery drawer under the hob, a separation board must be fitted between the two. Accidental contact with the hot surface of the device's housing is thus prevented.

The board must be fitted 20 mm beneath the under part of the stovetop.

Electrical connection

Before you connect the stovetop to the mains, check that the voltage and frequency match those specified on the stovetop nameplate, which is underneath it, and on the Guarantee Sheet, or if applicable on the technical data sheet, which you must keep together with this manual throughout the product's service life.

Ensure that the inlet cable does not come into contact with the induction top housing or the oven housing, if it is installed in the same unit.

Warning:

! The electrical connection must be properly grounded, following current legislation, otherwise the induction hob may malfunction.

! Unusually high power surges can damage the control system (like with any electrical appliance).

! It is advised to refrain from using the induction hob during the pyrolytic cleaning function in the

case of pyrolytic ovens, due to the high temperature that this type of device attains.

! Only the TEKA official technical service can handle or repair the appliance, including replacement of the power cable.

! Before disconnecting the hob form the mains, we recommend switching off the cutoff switch and waiting for approximately 25 seconds before disconnecting from the mains. This time is required to allow for the complete discharge of the electronic circuitry and thus preclude the possibility of electric shock from the cable terminals.



Keep the Guarantee Certificate or the technical data sheet together with the instructions manual throughout the product's service life. These contain important technical information.

Use and Maintenance

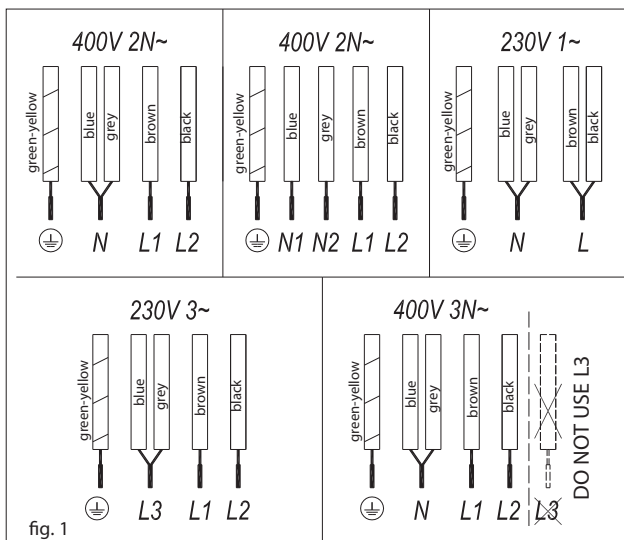


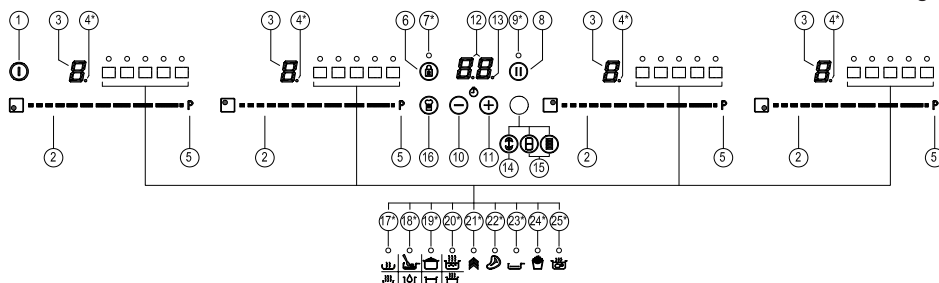
fig. 1

User instructions of the Touch Control

HANDLING ELEMENTS (fig. 2)

- ① General on/off sensor.
- ② Cursor slider for controlling power.
- ③ Power and/or residual heat indicator*.
- ④ Decimal dot of power and/of residual heat indicator.
- ⑤ Direct access to "Power" function.
- ⑥ Activation sensor for "Block" function.
- ⑦ Pilot indicator light "Block" function activated*.
- ⑧ Activation sensor for "Stop&Go" function.
- ⑨ Pilot indicator light "Stop&Go" function activated*.
- ⑩ "Minus" sensor for timer.
- ⑪ "Plus" sensor for timer.
- ⑫ Timer indicator.
- ⑬ Decimal dot of the timer.*
- ⑭ Activation sensor for "Synchro" function ;(depending on model).
- ⑮ Activation sensor for "Flex Zone" function ;(depending on model).
- ⑯ Activation sensor for "Chef" functions; (depending on model).
- ⑰ Pilot indicator light "Keep Warm" function activated*; (depending on model).
- ⑱ Pilot indicator light "Melting" function activated*; (depending on model).
- ⑲ Pilot indicator light "Simmering" function activated*; (depending on model).
- ⑳ Pilot indicator light "Quick Boiling" function activated*; (depending on model).
- ㉑ Pilot indicator light "Slide Cooking" function activated*; (depending on model).
- ㉒ Pilot indicator light "Grilling" function activated* (depending on model).
- ㉓ Pilot indicator light "Pan Frying" function activated* (depending on model).
- ㉔ Pilot indicator light "Deep Frying" function activated* (depending on model).

Fig.2



on model).

- ②⑤ Pilot indicator light "Confit" function activated*; (depending on model).

* Only visible while running.

The manoeuvres are done by means of the touch keys. You do not need to exert force on the desired touch key, you only need to touch it with your fingertip to activate the required function

Each action is verified by a beep.

Use the cursor slider (2) to adjust power levels (0 - 9) by sliding your finger over it. Sliding towards the right increases the value, whereas sliding towards the left decreases it.

It's also possible to directly select a power level by placing your finger directly on a desired point of the cursor slider (2)

⚠ In order to select a plate on these models, directly touch the cursor slider (2).

SWITCHING ON THE DEVICE

- 1 Touch the On touch key ① (1) for at least one second. The touch control will become active, a beep will be heard and the indicators (3) will light up displaying a ". ". If any cooking area is hot, the related indicator will flash an H.

If you do not take any action in the next 10 seconds the touch control will switch off automatically.

When the touch control is activated, you can disconnect it at any time by touching the touch button ① (1), even if it has been locked (lock function activated). The touch button ① (1)

always has priority to disconnect the touch control.

ACTIVATING PLATES

Once the Touch Control is activated with sensor ① (1), any plate can be turned on by following these steps:

- 1 Slide the finger or touch in any position of one of the cursors "slider" (2). The zone has been selected and simultaneously the power level will be set between 0 and 9. That power value will be shown on the corresponding power indicator and its decimal dot (4) will keep light up during 10 seconds.
- 2 Use the cursor slider (2) to choose a new cooking level between 0 and 9.

As long as the plate is selected, in other words, with the decimal (4) dot light up, its power level can be modified.

TURNING OFF A PLATE

Using the touch slider key (2) lower the power to level 0. The hotplate will switch off.

When a hot plate is switched off an H will appear in its power indicator (3), if the glass surface of the related cooking area is hot and there is a risk of burns. When the temperature drops, the indicator (3) switches off (if the hob is disconnected), or otherwise a ". " will light up if the hob is still connected.

TURNING ALL PLATES OFF

All plates can be simultaneously disconnected by using the general on/

off sensor ① (1). All plate indicators (3) will turn off. If the heating zone turned off is hot, its indicator shows an H..

Pan detector

Induction cooking zones have a built-in pan detector. This way, the plate will stop working if there is no pan present or if the pan is not suitable.

The power indicator (3) will show a symbol to designate "there is no pan U " if, while the zone is on, no pan is detected or the pan is not suitable

If a pan is taken off the zone while it is running, the plate will automatically stop supplying energy and it will show the symbol for "there is no pan". When a pan is once again placed on the cooking zone, energy supply will resume at the same power level previously selected.

If a pan is taken off the zone while it is running, the plate will automatically stop supplying energy and it will show the symbol for "there is no pan". When a pan is once again placed on the cooking zone, energy supply will resume at the same power level previously selected.

⚠ When finished, turn off the cooking zone by using the touch controls. Otherwise an undesired operation could occur if a pan is accidentally placed on the cooking zone during the three minutes. Avoid possible accidents!

Block Function

With the Block Function, you can block the other sensors, except for the on/off sensor ① (1), in order to avoid undesired operations. This function is useful as a childproof safety.

To activate this function, touch sensor ⑥ (6) for at least one second. Once you have done so, the pilot (7) turns on indicating that the control panel is blocked. To deactivate the function, simply touch sensor ⑥ (6) again.

If the on/off sensor ① (1) is used to turn off the appliance while the block function is activated, it won't be possible to turn the cooktop on again until it unblocks.

Silencer of the beep

When the hob is on, if one presses the touch key ⑪ (11) and the locking touch key ⑥ (6) simultaneously for three seconds, the beep that accompanies each action will be deactivated. The time indicator (12) will display "OF".


This deactivation will not be applied to all the functions, as for example the beep for on/off, the ending of the timer or the locking/unlocking of the touch keys always remain activated.

To once again activate all the beeps that accompany each action, again simultaneously press the touch key ⑪ (11) and the locking touch key ⑥ (6) for three seconds. The time indicator (12) will display "On"

Stop&Go Function

This function puts the cooking process on pause. The timer will also be paused if it is activated.

Activating the Stop function.

Touch the Stop sensor ⑧ (8) for one second. The pilot (9) lights up and the power indicators will show the symbol  to indicate cooking has been paused.


Deactivating the Stop function

Touch Stop&Go sensor ⑧ (8) again. The pilot (9) turns off and cooking resumes under the same power and timer settings that were established before the pause.

Power Function

This function supplies "extra" power to the plate, above the nominal value. Said power depends on the size of the plate, with the possibility of reaching the maximum value permitted by the generator.

1 Slide the finger above the corresponding cursor slider (2) until the power indicator (3) shows "9" and keep the finger pressed for one second, or touch directly on "P" and keep pressed the finger for one second.

2 The power level indicator (3) will show the symbol  and the plate will start to supply extra power. The Power function has a maximum duration specified in Table 1. After this time, the power level will automatically adjust to 9. A beep sounds.

On activating the Power function in one hotplate, it is possible that the performance of some of the others may be affected, reducing its power to a lower level, in which case this will be displayed on its indicator (3).

Deactivation of Power Function, before its working time passes, can be done either by means of touching cursor "slider" modifying its power level or repeating step 3.

Timer Function (countdown clock)


This function facilitates cooking given that you don't have to be present: You can set a timer for a plate, and it will turn off once the desired time is up.

For these models, you can simultaneously program each plate for durations ranging from 1 to 90 minutes.


Setting a timer on a plate.

Once the power level is set on the desired zone, and while the decimal dot of the zone keeps on, the zone will be able to be timed.

To that end:

1 Touch sensor ⑩ (10) or ⑪ (11). Timer Indicator (12) will show "00" and corresponding zone indicator (3) will show the symbol  blinking alternately with its current power level.

2 Immediately afterwards set a cooking time between 1 and 99 minutes, using the sensors ⑩ (10) or ⑪ (11). With the first one the value will start at 60, whereas with the second it will start at 01. By keeping sensors ⑩ (10) or ⑪ (11) pressed, the value will be restored to 00. When there is less than one minute left, the clock will begin to count down in seconds.

3. When the timer indicator (12) stops flashing, it will start to count down the time automatically. The indicator (3) relating to the timed hotplate will alternately display the selected power level and the symbol .

Once the selected cooking time has elapsed, the heating zone being timed is turned off and the clock emits a series of beeps for several seconds. To turn off the audible signal, touch any sensor. The timer indicator (12) will display a flashing 00 beside of the decimal dot (4) of the selected zone. If the heating zone turned off is hot, its power indicator (3) will display alternately the H symbol and a "u".

If you wish to time another hotplate at the same time, repeat steps 1 to 3.

If one or more zones are already timed, the timer indicator (12) will show by default the shortest remaining time to finish, showing a "t" on the related zone. Rest of timed zones will show on their corresponding indicator zones the decimal dot blinking. When cursor "slider" of another timed zone is pressed, the timer will show the remaining time of that zone for a few

seconds and its indicator will show its power level and the "t" alternately.

Changing the programmed time.

For modifying programmed time, cursor "slider" (2) of timed zone has to be pressed. Then it will be possible to read and modify the time.

Through sensors \ominus (10) and \oplus (11), you can modify the programmed time.

Disconnecting the clock

If you wish to stop the clock before the programmed time is up, this can be done at any time by simply adjusting its value to "--".

- 1 Select the desired plate.
- 2 Adjust the value of the clock to "00" by using the sensor \ominus (10). The clock is cancelled. This can also be done more quickly by pushing the "sensors \ominus (10) and \oplus (11) at the same time.

Power Management function (depending on model)

Some models are equipped with a power limiting function (Power Management). This function allows the total power generated by the hob to be set to different values selected by the user. To do this, for the first minute after having connected the hob to the power supply, it is possible to access the power limiting menu.

- 1 Press the \oplus (11) touch key for three seconds. The letter PL will appear on the timer indicator (12)
- 2 Press the locking touch key Ⓢ (6). The different power values to which the hob can be limited will appear and these can be changed using the \oplus (11) and \ominus (10) sensors.
- 3 Once the value has been selected, once again press the locking touch key Ⓢ (6). The hob will be limited to the chosen power value.

If you want to change the value again, you must unplug the hob and plug it in again after a few seconds. Thus you

will again be able to enter the power limiting menu.

Every time the power level of a hotplate is changed, the power limiter will calculate the total power the hob is generating. If you have reached the total power limit, the touch control will not allow you to increase the power level of that hotplate. The hob will beep and the power indicator (3) will blink at the level that cannot be exceeded. If you wish to exceed that value, you must lower the power of the other hotplates. Sometimes it will not be enough to lower another by a single level as this depends on the power of each hotplate and the level it is set at. It is possible that to raise the level of a large hotplate that of several smaller ones must be turned down.

If you use the quick switch-on at maximum power function and the said value is above the value set by the limit, the hotplate will be set to the maximum possible level. The hob will beep and the said power value will blink twice on the indicator (3).

Special functions: CHEF (depending on model)

The Touch Control has special features that help the user to cook through the CHEF sensor Ⓢ (16). These functions are available depending on the model.

To activate a special feature on a zone:

- 1 First it should be selected; and then, the decimal point (4) will be active on the power indicator (3).
- 2 Now click on the CHEF sensor Ⓢ (16). The sequentially successive presses will go over all the CHEF functions available in each zone one by one. These functions will show the activation with the corresponding leds (17), (18), (19), (20) and (21).

If you want to cancel a special active function at any time, you should touch the "slider" cursor sensor (2) of the related zone to select it. The decimal point (4) of the power indicator (3) will light up. Then, touch again the "slider" (2) cursor to set a new power level or to power off the zone, or you can choose a different special function

touching again on the CHEF sensor Ⓢ (16).

KEEP WARM FUNCTION (depending on the model)

This function automatically sets an appropriate power level to keep the cooked food hot.

To activate it, select the plate, and press on the CHEF sensor Ⓢ (16) until the led (17) located on the icon Ⓢ / Ⓢ lights up. Once the function is activated, the symbol Ⓢ will appear on the power indicator (3).

You can override the function at any time by turning off the plate, by changing the power level or by choosing a different special function.

MELTING FUNCTION (depending on the model)

This function maintains a low temperature in the cooking zone. Ideal for defrosting food or for slowly melting other food types as chocolate, butter, etc.

To activate it, select the plate, and press on the CHEF sensor Ⓢ (16) until the led (18) located on the icon Ⓢ / Ⓢ lights up. Once the function is activated, the symbol Ⓢ will appear on the power indicator (3).

You can override the function at any time by turning off the plate, by changing the power level or by choosing a different special function.



SIMMERING FUNCTION (depending on the model)

This feature allows you to keep simmered.

After the food is boiled, enable the plate by selecting it, and press the CHEF sensor Ⓢ (16) until the led (19) located on the icon Ⓢ / Ⓢ lights up. Once the function is activated, the symbol Ⓢ will appear on the power indicator (3).

You can override the function at any time by turning off the plate, by changing the power level or by choosing a different special function.

QUICK BOILING FUNCTION (depending on the model)

This function enables the automatic boiling control, which is a great help for cooking pasta, rice, eggs, boil some food, etc. It is available only in zones where the  /  symbol appears.

Conditions of the container

For a proper operation of the Quick Boiling function, you need to use a container that meets the following preconditions:

- Bottom size as close as possible to the diameter of the plate.




-WITHOUT CAP.


- Filled to **over half its capacity at room temperature water** (never use warmed or hot water).

Failure to comply with these conditions will distort the proper control of boiling.

⚠ WARNING: do not use this feature for a different cooking purpose other than boiling water. Never use oil, it may lead to overheat and generate a flame.

Activation of the function

To activate the function, select the plate, and press the CHEF sensor  (16) until the led (20) located on the icon  /  lights up.

Once the feature is activated, the sign  will appear on both the power indicator (3) and the timer indicator (12); a moving segment will appear, indicating that the cooking is under system's control.

When the system detects that it is about to start boiling, a first beep will be heard. Take this opportunity to prepare your food for boiling or baking as desired.

After 30 seconds, a second beep will be heard; if you have not already done so, it's time to pour the food in the pan.

After the second beep, the system will activate the timer and stopwatch for you so that you can control how long the food is to be boiled.

30 seconds after activating the stopwatch, a third beep will sound to warn that from that moment on, the system will decrease the power supplied in order to maintain a gentle and continuous boil. The timer will remain active until the end of cooking.

If desired, you can disable the timer and set a time for the countdown and automatic shutdown of the plate (see section Timer Function).



Deactivation of the function

You can override the function at any time by turning off the plate, by changing the power level or by choosing a different special function.

SLIDE COOKING FUNCTION (depending on the model)

This function allows to divide the flexible zone into three areas (see fig.3) and activates a predefined power configuration. It will allow slide the vessel from one area to another, to cook with the power assigned to each zone.

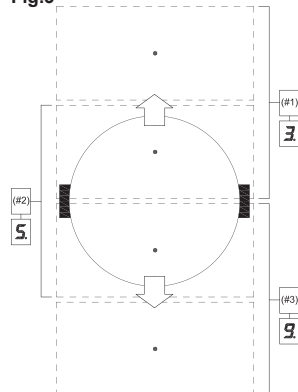
To activate it, you must first activate the "Flex Zone" function (see section "Flex Zone function").

After, press on the CHEF sensor  (16), until the leds (21) located on the icon  lights up. When doing so, the power indicators (3) will show three segments (see fig. 4) indicating that you can now place the vessel.

Once the vessel is placed, the power level will appear automatically in the power indicators (3): for zone #1, the power level is 3, for zone #2 the power level is 5 and for zone #3 the power level is 9 (see fig.3 and 5).

To deactivate this function, you must touch the "slider" cursor (2) in the position "0".

Fig.3



GRILLING FUNCTION (depending on the model)

This function sets an automatic power control suitable for cooking on the grill.



To activate it, select the plate, and press on the CHEF sensor  (16), until the led (22) located on the icon  lights up. Once the function is activated, on the power indicator (3) a moving segment will appear indicating that the cooking is in the preheating phase of the vessel. Once this phase

Fig. 6

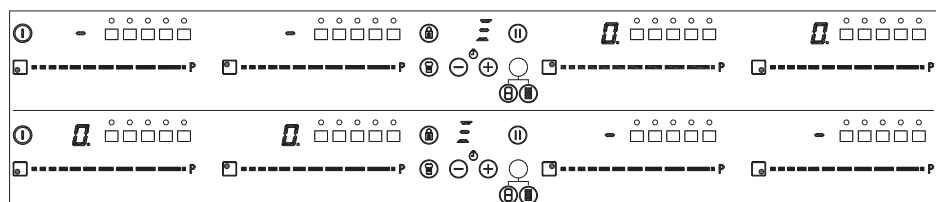


Fig. 4

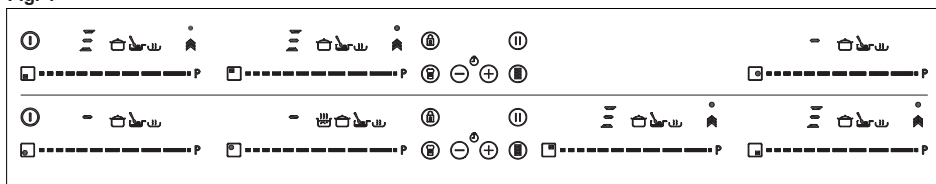
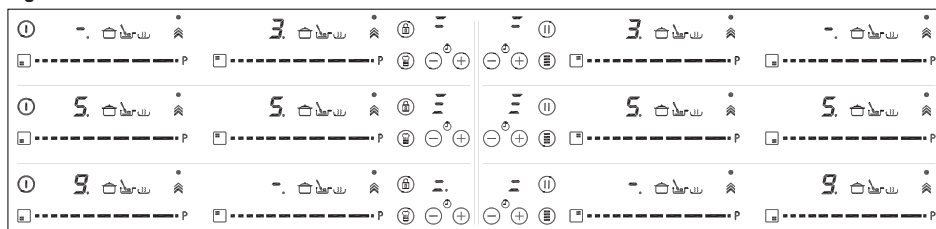



Fig. 5






is finished, the sign  will appear on the power indicator (3) and a beep will be heard, indicating to the user that he must add the food.

You can override the function at any time by turning off the plate by changing the power level or by choosing a different special function.

PAN FRYING FUNCTION (depending on the model)

This function sets an automatic power control suitable for frying with little oil or sautéing.




To activate it, select the plate, and press on the CHEF sensor  (16), until the led (23) located on the icon  lights up. Once the function is activated, on the power indicator (3) a moving segment will appear indicating that the cooking is in the preheating phase of the vessel. Once this phase is finished, the sign  will appear on the power indicator (3) and a beep will be heard, indicating to the user that he must add the food.

You can override the function at any time by turning off the plate by changing the power level or by choosing a different special function.

FUNCTION DEEP FRYING (depending on the model)

This function sets an automatic power control suitable for frying with plenty




of oil.

To activate it, select the plate, and press on the CHEF sensor  (16), until the led (24) located on the icon  lights up. Once the function is activated, on the power indicator (3) a moving segment will appear indicating that the cooking is in the preheating phase of the vessel. Once this phase is finished, the sign  will appear on the power indicator (3) and a beep will be heard, indicating to the user that he must add the food.

You can override the function at any time by turning off the plate by changing the power level or by choosing a different special function.

CONFIT FUNCTION (depending on the model)

This function sets an automatic power control suitable for confit.



To activate it, select the plate, and press on the CHEF sensor  (16), until the led (25) located on the icon  lights up. Once the function is activated, on the power indicator (3) a moving segment will appear indicating that the cooking is in the preheating phase of the vessel. Once this phase is finished, the sign  will appear on the power indicator (3) and a beep will be heard, indicating to the user that he must add the food.

You can override the function at

any time by turning off the plate by changing the power level or by choosing a different special function.


Flex Zone function (depending on the model)

Through this function, it is possible to enable two cooking zones work together, and to select a power level and to activate the timer function for both zones.

To activate this function, press the sensor  (15). By doing so, the decimal points (4) of the linked plates will light up and the value "0" will be shown on their power indicators (3). The clock timer indicator (12) will show three segments indicating the activated zones. In case your model has several zones with "Flex Zone", you can select the desired option by pressing the sensor  (15) before assigning the power to the chosen zone. You will have a few seconds to perform the next operation; otherwise, the function will be disabled automatically. (see fig 6).


After the "Flex Zone" is selected, you can assign the power by touching any of the "sliders" cursors (2) of one of the linked zone. The power level and its variations are displayed simultaneously on the power indicators (3) of both zones.


To disable this feature, you should

touch the sensor  (15) again. Also, when the function is disabled, the levels of powers and functions assigned to the related zones are cleared.

Synchro Function (depending on the model)

Through this function, it is possible to achieve that two cooking zones -indicated in the printing screen as "Synchro" work together and to select a power level and to activate the timer function for both zones

Press the sensor  (14) to active this function. By doing so, the decimal points (4) of the linked plates will light up and the value "0" will blink on their power indicators (3). The detection of the container will take place throughout the linked zone. You will have a few seconds to perform the next operation; otherwise, the function will be disabled automatically.

To disable this feature, you should touch the sensor  (14) again. Also, when the function is disabled, the levels of powers and functions assigned to the related zones will be cleared.

Safety switch off function


If due to an error one or several heating zones do not switch off, the appliance will be automatically disconnected after a set amount of time (see table 1).


Table 1

Selected power level	MAXIMUM OPERATING TIME (in hours)
0	0
1	8
2	8
3	5
4	4
5	4
6	3
7	2

8	2
9	1
P	10 or 5 minutes, readjusts to level 9 (depending on model)


When the "safety switch off" function has been triggered, a 0is displayed if the glass surface temperature is not dangerous for the user or an H if there is a burn risk.

 **Keep the control panel of the heating areas clean and dry at all times.**

 **In the event of operating problems or incidents not mentioned in this manual, disconnect the appliance and contact the TEKA technical service.**

Suggestions and recommendations

- * Use pots or pans with thick, completely flat bottoms.
- * Do not slide pots and pans over the glass because they could scratch it.
- * Although the glass can take knocks from large pots and pans without sharp edges, try not to knock it.
- * To avoid damaging the ceramic glass surface, do not drag pots and pans over the glass and keep the undersides of them clean and in good condition.
- * Recommended diameters of the pot bottom (see "Technical Data Sheet" supplied with the product).

 **Try not to spill sugar or products containing sugar on the glass as while the surface is hot these could damage it.**

Cleaning and maintenance


To keep the appliance in good condition, clean it using suitable products and implements once it has cooled down. This will make the job easier and avoid the build-up of dirt. Never use harsh cleaning products or tools that could scratch the surface, or steam-operated equipment.


Light dirt not stuck to the surface can be cleaned using a damp cloth and a gentle detergent or warm soapy water. However, for deeper stains or grease use a special cleaner for ceramic hot plates and follow the instructions on the bottle. Dirt that is firmly stuck due to being burned repeatedly can be removed using a scraper with a blade.

Slight tinges of colour are caused by pots and pans with dry grease residue underneath or due to grease between the glass and the pot during cooking. These can be removed using a nickel scourer with water or a special cleaner for ceramic hot plates. Plastic objects, sugar or food containing a lot of sugar that have melted onto the surface must be removed immediately using a scraper.

Metallic sheens are caused by dragging metal pots and pans over the glass. These can be removed by cleaning thoroughly using a special cleaner for ceramic glass hot plates, although you may need to repeat the cleaning process several times.

Warning:


 **A pot or pan may become stuck to the glass due to a product having melted between them. Do not try to lift the pot while the heating zone is cold! This could break the glass.**

 **Do not step on the glass or lean on it as it could break and cause injury. Do not use the glass as a surface for placing objects.**

TEKA INDUSTRIAL S.A. reserves the right to make changes to its manuals that it deems necessary or useful, without affecting the product's essential features.

Environmental considerations



The symbol  on the product or its packaging means that this product cannot be treated like ordinary household waste. This product must be taken to a recycling collection point for electrical and

electronic appliances. By ensuring that this product is disposed of correctly, you will avoid harming the environment and public health, which could happen if this product is not handled properly. For more detailed information about recycling this product, please contact your local authority, household waste service or the store where you purchased the product.

The packaging materials used are environmentally friendly and can be recycled completely. Plastic components are marked >PE<, >LD<, EPS<, etc. Dispose of packaging materials, like household waste, in your local container.

Fulfillment with Energy Efficiency of the appliance:
-Appliance has been tested according to standard EN 60350-2 and the obtained value, in Wh/Kg, is available in the appliance's rating plate.

Following advices will help you to save energy anytime you cook:

- * Use the correct lid for each pot whenever is possible. Cooking without lid uses more energy.
- * Use pans with flat bases and appropriate base diameters in order to match size of the cooking zone. Pan manufacturers usually provide top diameter of the pot that is always larger than base diameter.
- * When water is used for cooking, use little quantities in order to preserve vitamins and minerals of vegetables and set the minimum power level that allows maintaining the cooking. High power level is unnecessary and a waste of energy.
- * Use small pots with small quantities of food.

If something does not work

Before calling the technical service, perform the verifications described below.

The appliance does not work:

Ensure that the power cable is plugged

in.

The induction zones do not produce heat:

The container is not appropriate (it does not have a ferromagnetic bottom or is too small). Check that the bottom of the container attracts a magnet, or use a larger container.

A humming is heard when starting to cook in the induction zones:

With containers which are not very thick or not of one piece, the humming results from the transmission of energy directly to the bottom of the container. The humming is not a defect, but if you wish to avoid it anyway, reduce the power level slightly or use a container with a thicker bottom, and/or of one piece.

The touch control does not light up or, despite lighting, does not respond:
No heating zone has been selected. Be sure to select a heating zone before operating it.

There is humidity on the sensors, and/or your fingers are wet. Keep the touch control surface and/or your fingers clean and dry. The locking function is activated. Unlock the controls.

The sound of a fan is heard while cooking, which continues even after cooking has ended:

The induction zones have a fan to keep the electronics cool. This only operates when the electronic circuits get hot. It stops again when the circuits cool whether the hob is turned on or not.

The symbol will appear  on the power indicator of a hotplate:

The induction system does not find a pot or pan on a hotplate or it is of an unsuited type.

The hotplate will switch off and the message C81 or C82 will appear on the indicators:

Excessive temperature in the electronics or on the glass. Wait for a while for the electronics to cool down or remove the pot or pan so that the glass can cool.

C85 appears on the indicator of one of the hotplates:

The pot or pan used is of an unsuited

type. Switch off the hob, switch it on again and try with another pot or pan.

The appliance switches off and the message C90 appears on the power indicators (3):

The touch control detects on/off (1) sensor is covered and doesn't allow switching on the cooktop. Remove the possible objects or liquids keeping the touch control surface, clean and dry until the message disappears.

The appliance switches off and the message C91 appears on the power indicators (3):

The touch control detects Stop&Go sensor (6) is covered and doesn't allow to handle the cooktop. Remove the possible objects or liquids keeping the touch control surface, clean and dry, then press twice Stop&Go (6) sensor for removing the message and return to normal operation.