

## **GLASS CERAMIC HOB** - Operating instructions

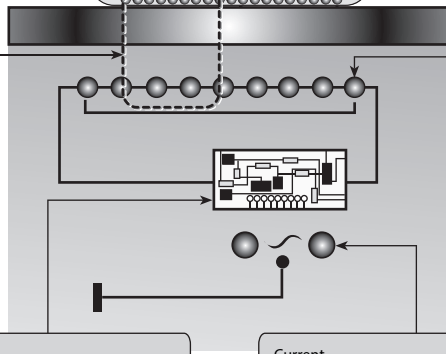
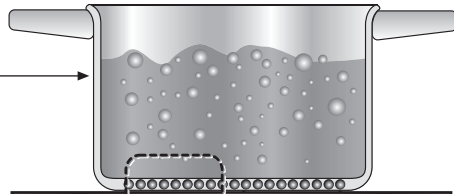

LA-60-LUSSO-INDUCTION

LA-90-LUSSO-INDUCTION

- Pan with ferromagnetic base

- Glass-ceramic cooker top

- Magnetic field

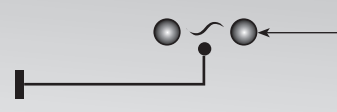


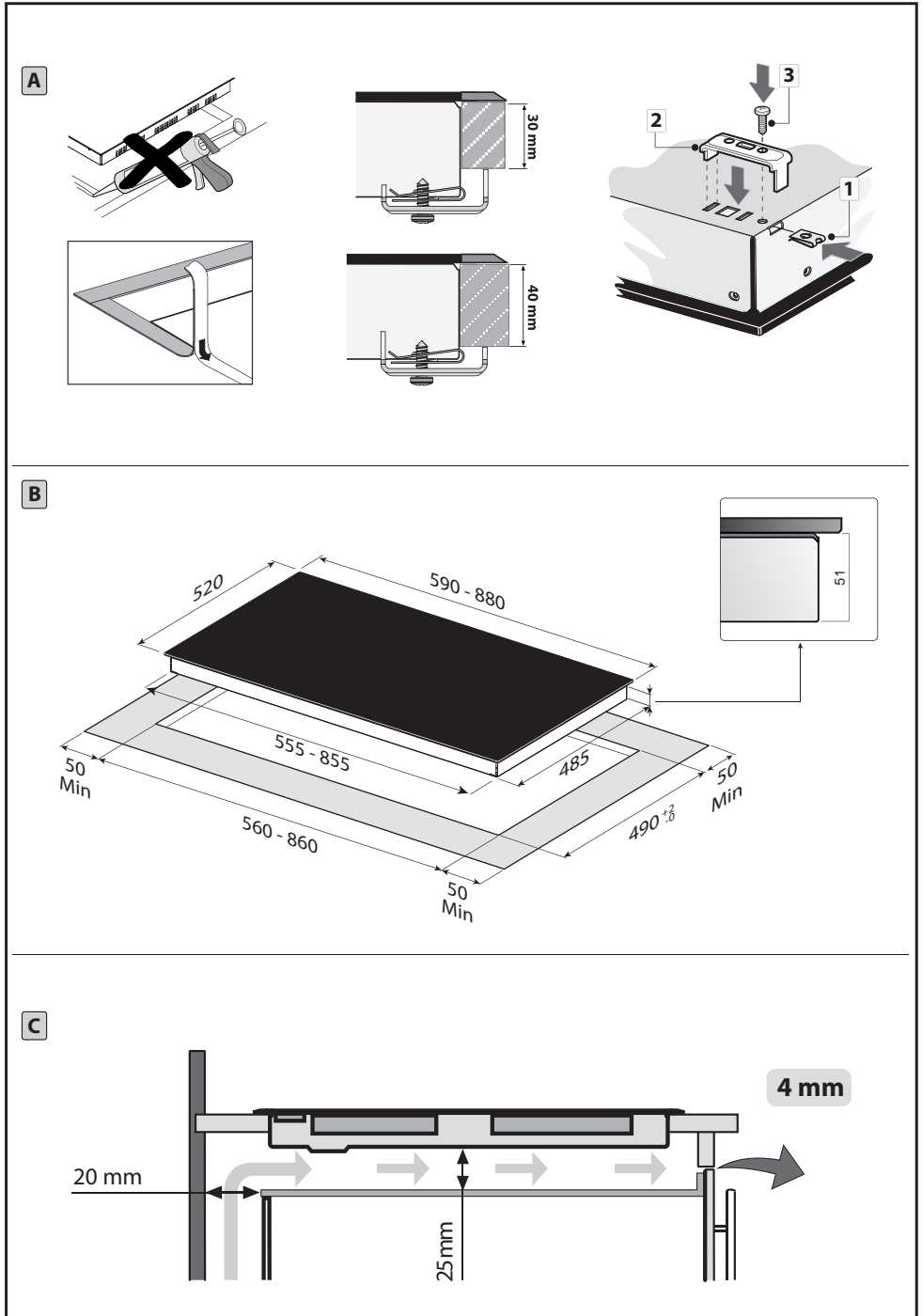
- Archimedean spiral coil

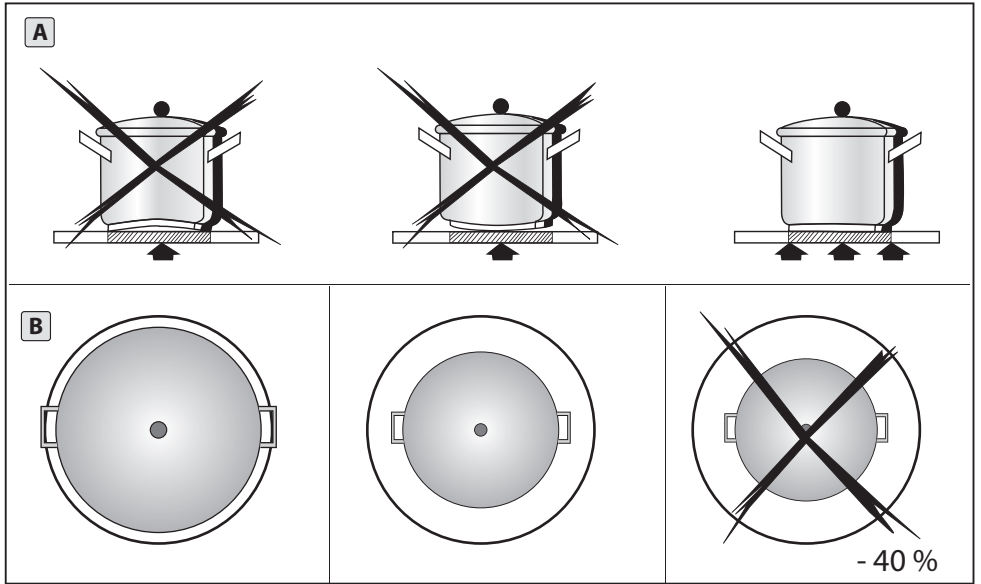


- Electric circuit

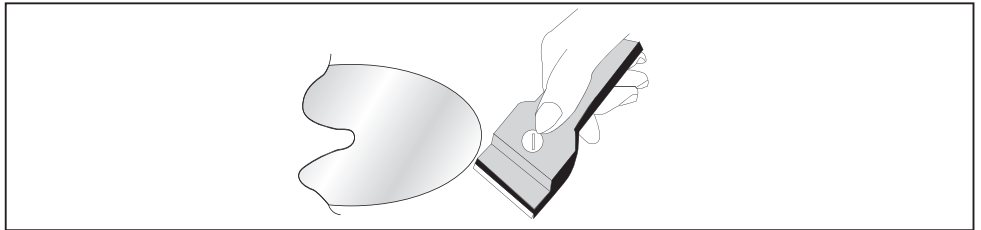
- Current



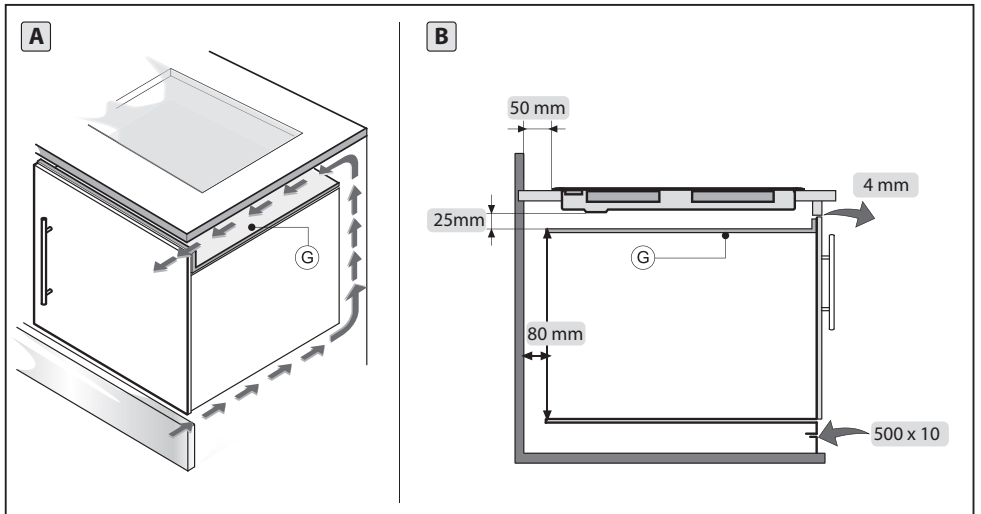




**Fig.2**



**Fig.3**



**Fig.4**

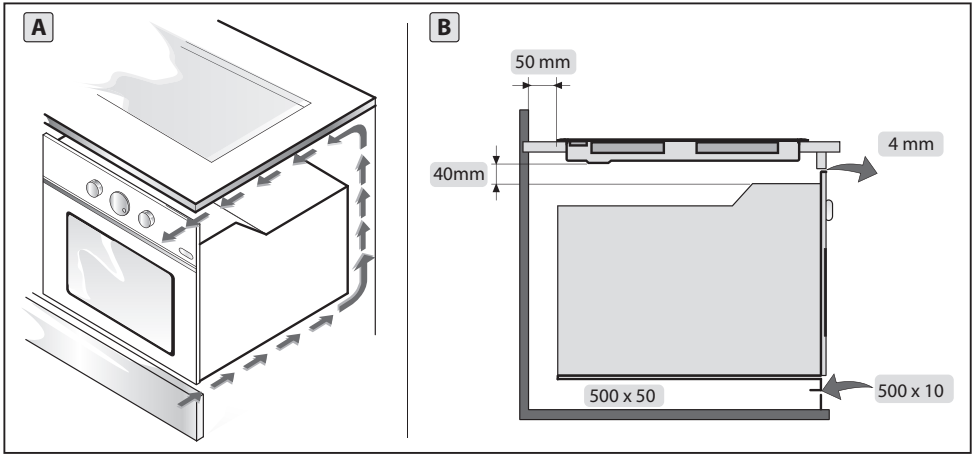


Fig.5

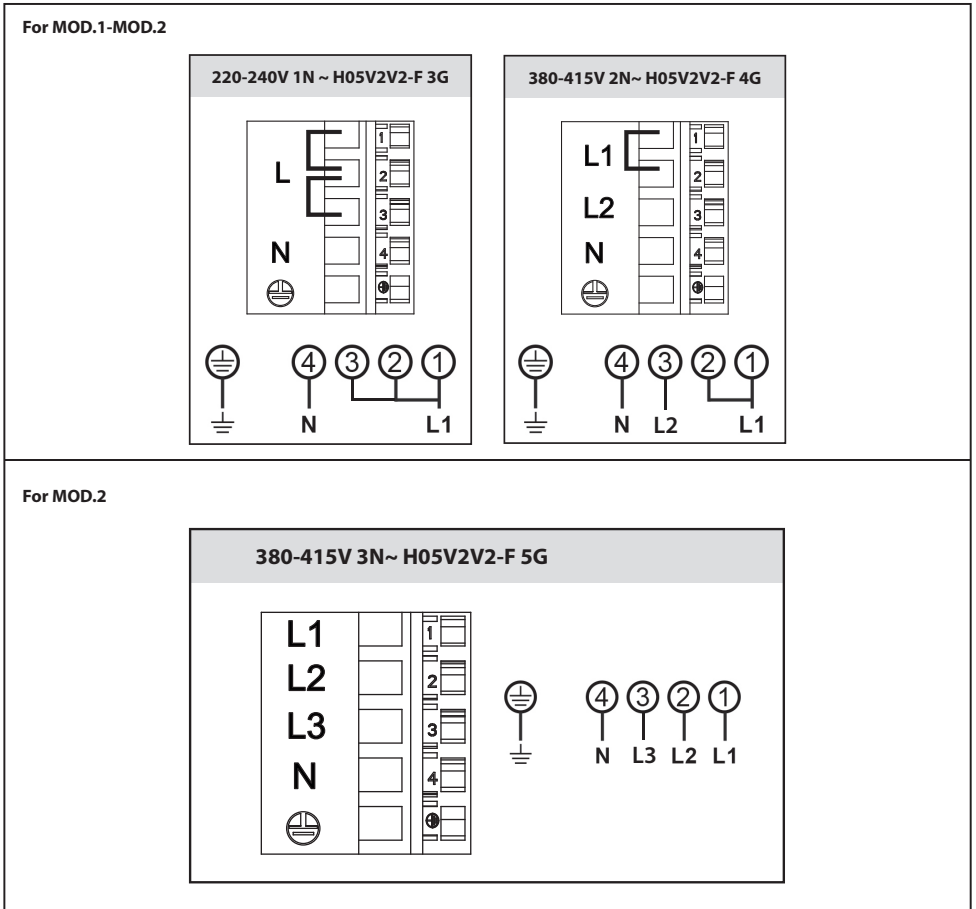
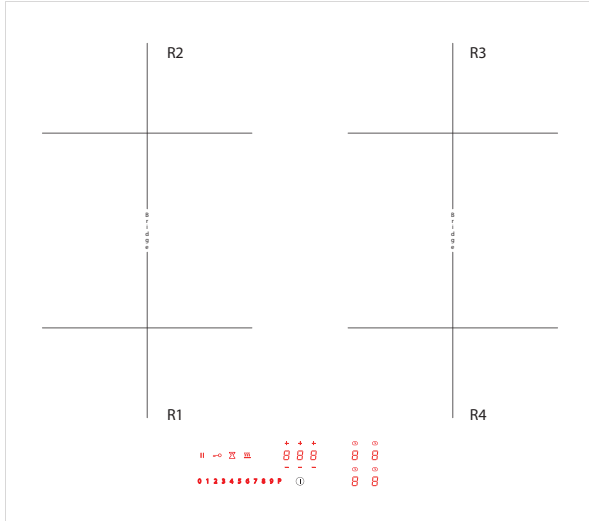
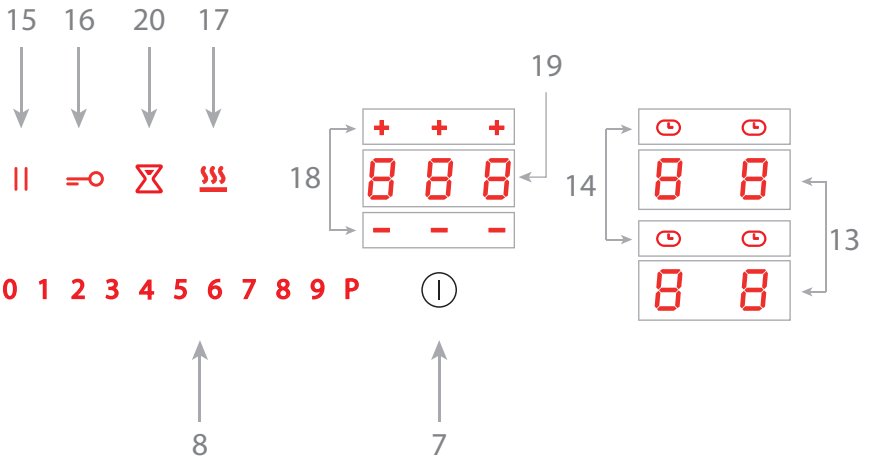


Fig.6

**MOD. 1**

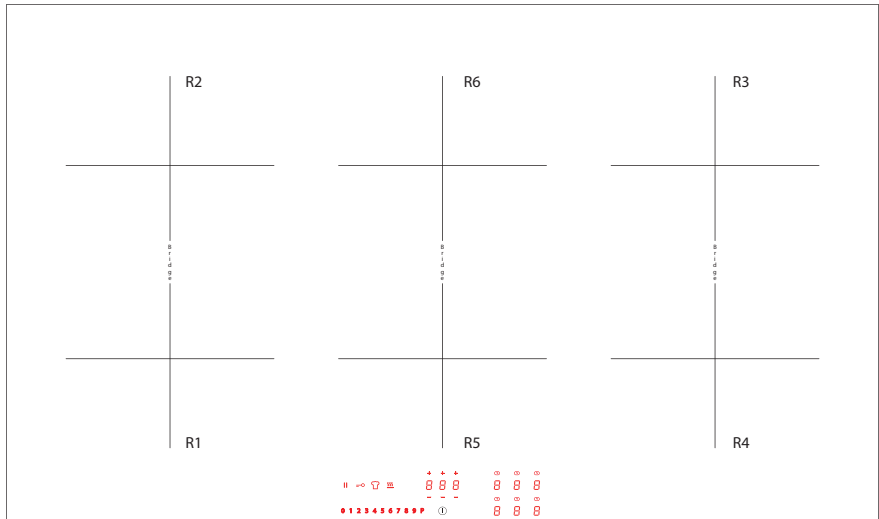


HEATER TYPE				
LEVEL	R1(210x180)	R2(210x180)	R3(210x180)	R4(210x180)
BOOSTER	1850W	3000W	3000W	1850W
LEVEL 9	1600W	2100W	2100W	1600W



**Fig.7**

# MOD. 2



HEATER TYPE						
LEVEL	R1(210x180)	R2(210x180)	R3(210x180)	R4(210x180)	R5(210x180)	R6(210x180)
BOOSTER	1850W	3000W	3000W	1850W	1850W	3000W
LEVEL 9	1600W	2100W	2100W	1600W	1600W	2100W

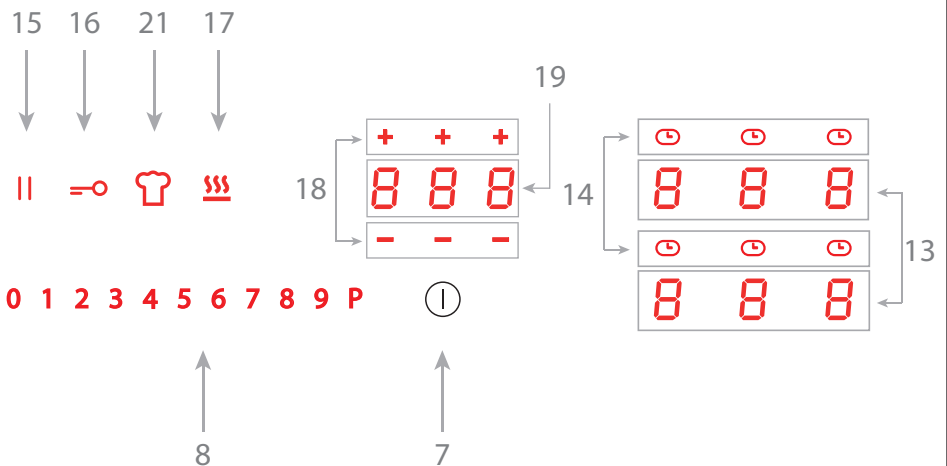


Fig.8

**GENERAL**

Carefully read the contents of this leaflet since it provides important instructions regarding safety of installation, use and maintenance. Keep the leaflet for possible future consultation. All the operations relating to installation/replacement (electrical connections) must be carried out by specialised personnel in conformity with the regulations in force.

**SAFETY WARNINGS**

It is recommended to use flat-bottom pans with a diameter equal to or slightly larger than that of the heated area. Do not use pans with a rough base to prevent scratching the heat surface of the cooktop (Fig.2).

**Before connecting the appliance to the electricity supply:**

- Check that the voltage and power values listed on the data plate (positioned on the lower part of the appliance) are compatible with the electricity supply and socket. If you have any doubts, please consult a qualified electrician for assistance.

**Warning!**

**-Do not leave the heating elements on with empty pots and pans or without receptacles. The process of cooking food requires supervision; even cooking just for a short period of time still requires your constant attention**  
**-When you have finished cooking, switch off the relevant heating element with the control indicated below.**

**-Pay attention to easy to reach device parts as they over-heat during use. MAKE SURE TO KEEP CHILDREN AWAY FROM THESE.**

**-Avoid spilling liquids like, for example, oil or other types of grease, as they can cause fires.**

**-Do not attempt to put fires out using water. Turn off the hob and cover the flame with a lid or fire-proof blanket.**

**-Do not leave objects on the cooking surface, it may cause fires.**

**-If cable is damaged, have qualified personnel or After-Sales Service replace it.**

**-Steam cleaners must not be used.**

**-If the surface is cracked, switch off the appliance to prevent electric shock.**

**-This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge 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.**

**-The appliance is not intended to be operated by means of external timer or separated remote-control system.**

**- Using unsuitable protective devices may cause accidents. Please make sure to use only protective devices which are approved by the manufacturer or supplied with the device.**

**• The principle of induction:**

The system of cooking by induction is based on the physical phenomenon of magnetic induction. The fundamental feature of this system is direct transfer of heat energy from the generator to the pan without intermediate means (different from traditional cooker tops).

**Advantages:**

If you compare your electric cooker tops, with the induction cooker top, the result will be:

**-Safer:** low temperature on the glass surface.

**-Quicker:** brief heating times.

**-More precise:** the top reacts immediately to your commands.

**-More efficient:** 90% of the energy absorbed is transformed into heat.

Furthermore, once the pan has been removed from the hob, heat transmission is stopped immediately, thereby preventing the needless dispersion of heat.



The system also automatically recognises the various diameters of all pans and uses a suitable power level for each size. This means that we are able to use pans of various sizes, provided that the pan diameter is no more than 10% larger - or 40% smaller - than the printed detail marked on the hob (Fig.2B).

**CAUTION:** if you are using a pan with a diameter which is more than 40% smaller than the printing marked on the glass, the cooking zone may not be activated.

#### **Cooking vessels (Fig.2A):**

Cooking by induction uses magnetism to generate heat. The vessels must therefore contain iron.

Check if the vessel material is magnetic using a magnet.

#### **Important:**

To prevent permanent damage to the cooker surface, do not use:

- Pans with bases that are not perfectly flat.
- Metal pans with enamelled bases.
- Do not use pans with rough bases as they may scratch the hob's surface.

Before using the induction cooker top it is important to check that the apparatus is compatible with anyone who has a pacemaker and active surgical implants.

### **INSTALLATION INSTRUCTIONS**

These instructions address specialised installers and serve as a guide for installation, adjustment and maintenance in conformity with the laws and regulations in force.

#### **Positioning (Fig.1):**

The appliance is made for fixing into a worktop, as shown in the relevant figure. Apply the supplied sealant to the entire perimeter of the hob and insert it into the fitment hole (for sizing see Fig.1A).

Fix the domestic appliance on the worktop by means of the 4 brackets provided, taking the thickness of the worktop into account (Fig.1A). After installation, if the bottom part of the appliance is not accessible, it is mandatory to install a separator panel "G" (Fig.4A) following indicated distances (Fig.4B). If the appliance is installed over an oven the panel is not necessary.

**Important:** If there is an oven under the induction hob it is advisable for it to have a cooling fan. Do not use the induction hob while **PYROLITIC** cleaning is in process.

**Warning:** to allow the circulation of as much fresh air as necessary, there must be at least **40 mm** between the induction hob module and any appliance installed under it (Fig.5B). In any event, adequate aeration must be provided. To allow fresh air circulation there must be openings in the kitchen furniture (Fig.4A - Fig.5A) of the sizes indicated in (Fig.4B - Fig.5B).

#### **Electrical connections (Fig.6):**

Before making the electrical connections, check that:

- The ground cable is 2 cm longer than the other cables;
- The system ratings meet the ratings indicated on the identification plate fixed on the lower part of the worktop;
- The system is fitted with efficient earthing compliant to the laws and regulations in force.

If the appliance is not supplied with a cable, use a cable of type: **"H05V2V2-F"**, that has a cross-section suitable for the total power consumption of the device.

The cable should never reach a temperature which is 50°C above the temperature of the room in which it is installed.

**The appliance is to be permanently connected to the electrical mains, therefore an omnipolar switch must be inserted, enabling complete disconnection under the conditions of overvoltage category III; it must be fitted between the appliance and the power supply, sized according to the load and in compliance with the standards in force**

(the yellow/green earth wire must not be interrupted by the switch). The omnipolar switch must be easy to reach once the installation process has been completed.

### **USE AND MAINTENANCE**

#### **• Maintenance**

Remove any residues of food and drops of grease from the cooking surface using the special scraper supplied on request (Fig.3) Clean the heated area as thoroughly as possible using SIDOL, STAHLFIX or similar products and a cloth/paper, then rinse with water and dry with a clean cloth. Using the special scraper (optional) 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 (Fig.3). In this way, any damage to the cooktop surface is prevented. Under no circumstances use abrasive sponges or irritating chemical detergents such as oven sprays or stain removers.

**Note:** depending on the version that you have, the unit could perform an auto setup by emitting sound signals and activating all LEDs and Displays for a several seconds upon initial connection to the power supply.

Do not operate any buttons or activate any functions during this operation.

• **Use (Fig.7/8):**

Most of the buttons shown here only become visible when the hob is switched on.

- 7) ON/OFF button;
- 8) Sensor field;
- 13) Cooking level display \*;
- 14) Active timer display, cooking zone;
- 15) Pause button;
- 16) Locking button;
- 17) Warming button;
- 18) Minus key / plus key timer;
- 19) Timer display;
- 20) Timer button;
- 21) Cook chef;

\*The power-setting indicator shows the power setting which has been selected, or:

- H Residual heat
- P Booster stage
- ⌵ Pot detection
- ⌶ Automatic precooking
- || Pause function
- L Parental lock
- ⌶ Bridge function
- ⌵ Heat retention level
- E Error message

 **CAUTION:**

**When the appliance is switched on for the first time and whenever the power supply to the domestic mains is interrupted, the hob performs an autosetting function for about 2 minutes. During this operation, the display shows the symbol "⌵" or "⌶". Wait until autosetting is complete before performing any operations.**

• **Operating the hob with the sensor keys**

The glass ceramic hob is operated with touch control sensor keys. The sensor keys are operated as follows: lightly touch a symbol on the surface of the ceramic glass plate. An acoustic-signal will indicate when the controls have been operated correctly.

• **Operation**

• **Pan recognition** ⌵

If a cooking zone is switched on and there is no pan on the zone or if the pan is too small, there will be no transmission of power. A blinking ⌵ in the power level indicator points this out. If a suitable pot or pan is placed on the cooking zone, the power setting will switch on and the power setting indicator will light up. The power supply will be cut off when the pan is re-

moved and the power setting indicator will indicate a blinking ⌵. If the pots and pans placed on the cooking zone are of smaller dimension, and the pan recognition still switches on, less power will be supplied.

**Pan recognition limits**

Cooking zone diameter	Recommended minimal diameter pan base
190 x 210 mm	120 mm

The base of pots and pans must be of a certain diameter; if it is not, the induction heat will not be switched on. Always place pots and pans in the middle of a cooking zone in order to achieve the best efficiency. Important: The minimum diameter required to activate the pan recognition device may vary according to the type of pot or pan used.

• **Operation time limit**

The induction hob has an automatic time limit function. The duration of continuous use of each cooking zone depends on the power level selected (see chart). This requires that the setting of a respective cooking zone is not adjusted during use. If the operation time limit has been activated, the cooking zone will switch off, a short signal will sound and an H will appear in the display. The automatic switch-off function overrules the operation time limit, i.e. the cooking zone is only switched off when the period of time of the automatic switch-off device has expired (e.g. automatic switch-off after 99 minutes and cooking level 9 is possible).

Selected power level	Operation time limit in minutes
Heat retention level	120
1	360
2	360
3	300
4	240
5	240
6	90
7	90
8	90
9	90
P	5
PP (double booster)	5

• **Other functions**

If two or more sensor keys are pressed at the same time (e.g. when a pan is mistakenly put onto a sensor key) no function will be activated.

The symbol  $\text{r}^1$  or Er03 will blink and a timelimited continuous signal will sound. After a few seconds the appliance will switch off. Please remove the item located in front of the sensor keys.

To delete the symbol  $\text{r}^1$  Er03 press the same key or switch the hob off and on.

#### • Protection against overheating (induction)

If the hob is used at full power for a longer period, it will not be possible to cool down the electronics system as required at a high room temperature. In order to ensure that no excessive temperatures occur in the electronics system the power of the cooking zones may be reduced automatically. Should E2 / ER21 be displayed frequently during normal use of the hob and at normal room temperature, it is likely that cooling is not sufficient. This may occur if kitchen units have no openings. The installation may have to be checked.

#### • Switching on the hob and cooking zones

1. Press the ON/OFF button (7) (approx. 1 sec.) until the power setting 0 appears and a short beep sounds. Press the respective sensor field (13) to change a power setting or to switch on an additional cooking zone.

2. The slider (8) functions the same as the touch controls; the only difference is that you can put your finger on the glass ceramic surface and then move it around. The sensor field recognises this movement and raises or lowers the display setting (power level) in accordance with the movement. The term sensor field is used to mean slider from now on.

3. As long as no cooking pot is placed onto the cooking zone, the display will alternate between the power level set and the symbol  $\text{r}^1$ . If no pot is placed on the cooking zone it will switch off after 10 minutes for reasons of safety. Please refer to the Section on pan recognition.

#### • Switching off the cooking zone

Use the power setting display (13) to select a cooking zone. The stand-by dot of the selected cooking zone selected must light up.

Scroll your finger on the slider button all the way to the left until you reach 0.

#### • Switching off the hob

Press the ON/OFF key (7). The hob will be switched off, irrespective of any settings.

By turning off all cooking zones manually without any additional key or slider being operated afterwards, the cooktop will automatically turn off after 20 seconds.

#### • Pause function (15) II

The cooking process can be interrupted briefly with the pause function, for example, if the doorbell rings. In order to resume the cooking process at the same power level, deactivate the function by pressing the appropriate key and another one as desired, except for the on/off key. The second key must be pressed within 10 seconds, otherwise the hob will turn off.

If a timer has been set, cooking is paused and then resumed from the moment of interruption. For safety reasons, this function is only available for 10 minutes, after which the hob will turn off.

#### • Recovery function (15) II

If the hob is unintentionally turned off with the ON/OFF key, it is possible to revert to the last setting within 6 seconds by resuming the ON/OFF key and the pause key (15). The original cooking levels are reestablished. The cooking process continues. The function is enabled only if at least one cooking zone is on before the unintentional switch-off.

#### What can be restored:

- Cooking levels of all cooking zones;
- Minutes and seconds of programmed timer functions;
- Automatic boost function;
- Power boost.

#### Not to be restored:

- Operation time limit (it is counted from 0), see table in paragraph "operation time limit"

#### • Locking (16)

This function can be used to lock all controls except for the on/off control.

To activate/deactivate the function, press the button (16) for approx. 1 second.

#### Notes :

- The sensor lock remains on even after switching off the hob with the ON/OFF button. It must therefore be deactivated before starting the next cooking process. In the event of a power failure, resulting in the hob being switched off, the sensor block is automatically deactivated.

#### • Keep warm level (17)

With this function active, ready-made food can be kept warm at a certain temperature. The cooking zone operates at minimum power.

Place the cooker in the cooking zone and press the button (17). To deactivate the function, press the button itself or use the slider to set the zone to any other power. The function is available for 120 minutes, after which the hob switches off.

#### • Residual heat display H





The glass ceramic hob is equipped with an H as a residual heat indicator. As long as the H lights up after the cooking zone has been switched off, the residual heat can be used for melting food or for keeping food warm. The cooking zone may still be hot when the letter H no longer lights up.

#### Risk of burns!

#### • Childproof lock L


The childproof lock serves the purpose of preventing children from switching on the induction hob either accidentally or intentionally. The controls are blocked here.

### Switching on the childproof lock

1. Press the ON/OFF key (7) of the hob (1 s.) until the power setting  appears.
  2. Immediately afterwards press a cooking zone power setting display and keep it pressed (for approx. 3 seconds) until the sensor (8) field lights up from  to P.
  3. Immediately afterwards slide over the complete sensor field from  to P to activate the childproof lock. The power setting indicators will show an  for child lock, the controls will be disabled and the hob will switch off.
- To deactivate security, repeat the steps in reverse.

### • Bridging function

The front and the rear cooking zones may be activated together for a cooking process (bridging function). This enables larger cookware to be used.

1. Switch on the hob and position a pot on the cooking zones that have to be bridged.
2. Press the two cooking zone selection keys of the front and back cooking zones simultaneously to activate the bridging function. The bridging function has been switched on and the back power level setting shows the bridge . Operation is carried out with the front power level setting and the sensor field.
3. Activate the front and back cooking zones simultaneously again or switch the hob off to deactivate the bridging function. The cooking zones are split into 2 separate zones again.

#### **Please note:**

In order to be recognised by the pan detection device, the pan or pot must be placed on the two pan detection sensors.

### • Cooking zones timer (14)

Cooking zone timers can be used to switch a cooking zone OFF automatically after the set time has run out. It can be adjusted within a range of 1 min to 1 h 59 min. During the time is running, the cooking zone can be operated normally, i.e. changing the cooking level is possible. Each cooking zone has an independent timer, i.e. an individual time selection per cooking zone is possible.

Switch on the hob, place the cooker on the desired zone and set a cooking level.

The display of the timer indicator (19) shows "----". Press the timer indicators (18). Then set the desired times by pressing the plus + or minus - buttons of the timer. The cooking zone switches off after the set time has elapsed and a short beep is emitted, which can be switched off by pressing any button (except the hob on/off button).

#### **Indications :**

- Repeat the same procedure to programme the automatic switch-off of another cooking zone.

- Press on the power level indicator (13) to check the elapsed time. The indicated value can be changed.

- For early termination of the automatic switch-off, select the respective cooking zone and delete the time by pressing the timer indicator (use it as a button) (0).  
- When several cooking zones are programmed with automatic switch-off, the cooking zone with the shortest time is always indicated in the timer indicator.

### • Minute minder (20)

The timer clock has a duration ranging from 1 min. to 9 h 59 min.

Switch on the hob without selecting any cooking zone. Press button (20) or "----" and set the desired times by pressing the "+" or "-" buttons on the timer. When the set time has elapsed, a short beep sounds and can be switched off by pressing any key (except the hob on/off key).

#### **Indications**

- The timer works even after the hob has been switched off. Switch on the hob to change the time or cancel the timer function.

### • Chef Cook Function (21)

Chef Cook function is a feature which enables all cooking zones with different heating powers. Starting from the left to the right, the following power levels are set and dissipated as soon as a suitable cookware is placed onto the cooking zones:

- Left cooking zone(s): level 2
- Middle cooking zones(s): level 6
- Right cooking zone(s): level 9.

Notes:

- The operation time limitation for the chef cook function takes 2 hours
- During active chef cook function the "pot missing" symbol is been suppressed.

To activate the function, press the Chef Cook button (21). The cooking zone displays show the bridge symbols and the set power levels (2, 6 and 9) from left to right.

To switch off, press key (21) again. The power levels of all cooking zones are set to 0.

### • Heat up automatic

Heat up automatic is a feature which enables heating up a cold pot with full heating power and returning automatically to the desired cooking level. The time during the cooking zone is heated with full power is depending on the selected cooking level and mentioned in the table below. Heat up automatic is suitable for dishes, which are cold initially and are then heated up at high power.

The pot is placed on a cooking zone.

1. Turn on the hob
2. Activate the zone
3. Press the setting range for longer (3 sec.) to activate the function or to select a certain additional power level.
3. Quick start cooking is working correctly and, after a certain period of time (see table), cooking will continue

at the set power level. The a symbol  $\overset{\text{P}}{\text{P}}$  goes out.

**indication :**

- You can increase the next power level selected during the quick start cooking phase.

Cooking level	Heat-up Automatic time ( sec.)
1	48
2	144
3	230
4	312
5	408
6	120
7	168
8	216
9	not available
P	

**• Power boost**

The power boost setting makes additional power available for induction cooking zones. A large quantity of water can be brought to the boil very quickly.

1. Switch on the hob and select a cooking zone.

2. Touch the P symbol on the slider area. The booster for the selected cooking zone is activated. The display for the cooking zone shows a  $\overset{\text{P}}{\text{P}}$ . For rear cooking zones only, pressing the P button twice activates the double booster with additional power. When the double booster is activated, the display will alternately show the symbol  $\overset{\text{P}}{\text{P}}$  and  $\overset{\text{P}}{\text{P}}$ . The double booster cannot be activated with the Bridging function.

3. Power boost function is deactivated automatically after 5 minutes.  $\overset{\text{P}}{\text{P}}$  is switched off and power level  $\overset{\text{P}}{\text{P}}$  is activated

**Please note :**

Press the sensor field slider to prematurely deactivate the power boost.

**• Power management**

For technical reasons two cooking zones (i.e. front left + rear left, or front right + rear right) always comprise a module and have a maximum power level to prevent the mains connection from overloading. The power management is prioritizing, i.e. the cooking zone which heating power has been increased at last will get the desired heating power and the other cooking zone of the same module will be reduced in its heating power. Additionally, the reduction of power will be signalled by flashing.

• **Hob errors**

Error Code	Meaning	Behavior	Possible Causes	Remedy
ER03	Continuous key activation detected	Cooktop switches off after 10 sec	Water or cookware placed on TC's SmartKiis	Remove water or cookware from the glass
ER21	Over temperature	C o o k t o p switches off	Temperature sensor on TC has detected a temperature > 85 °C	Let the cooktop cool down (error disappears if temperature is < 75°C) Check heat insulation of the TC

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