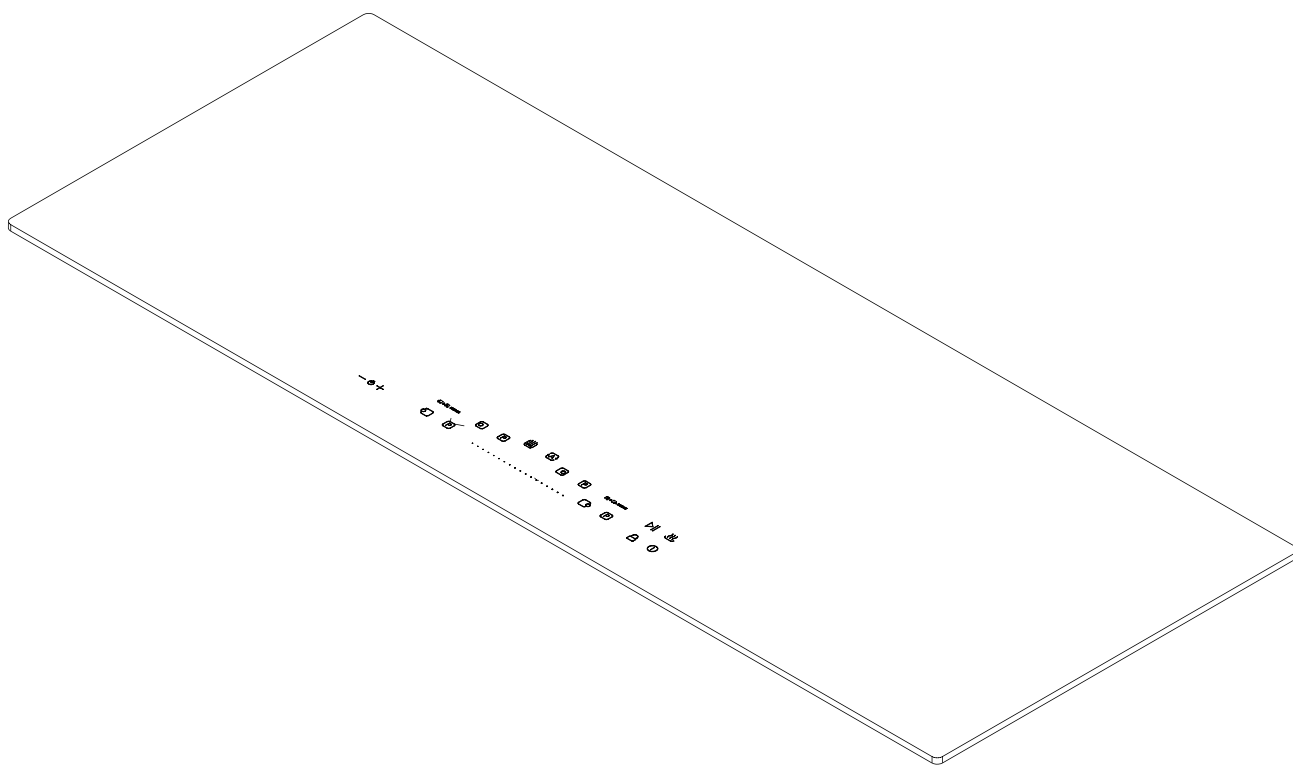




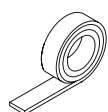
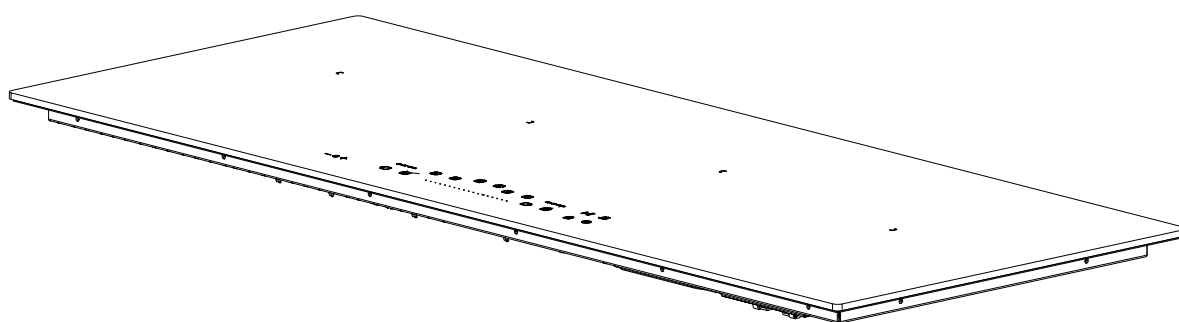
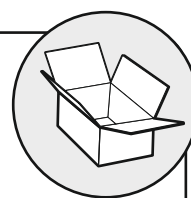
LUXAIR
EXTRACTION WITH ATTRACTION

EN: INSTRUCTION ON MOUNTING AND USE



LA-90-PANORAMIC-MATT

Please register your warranty at www.luxairhoods.com





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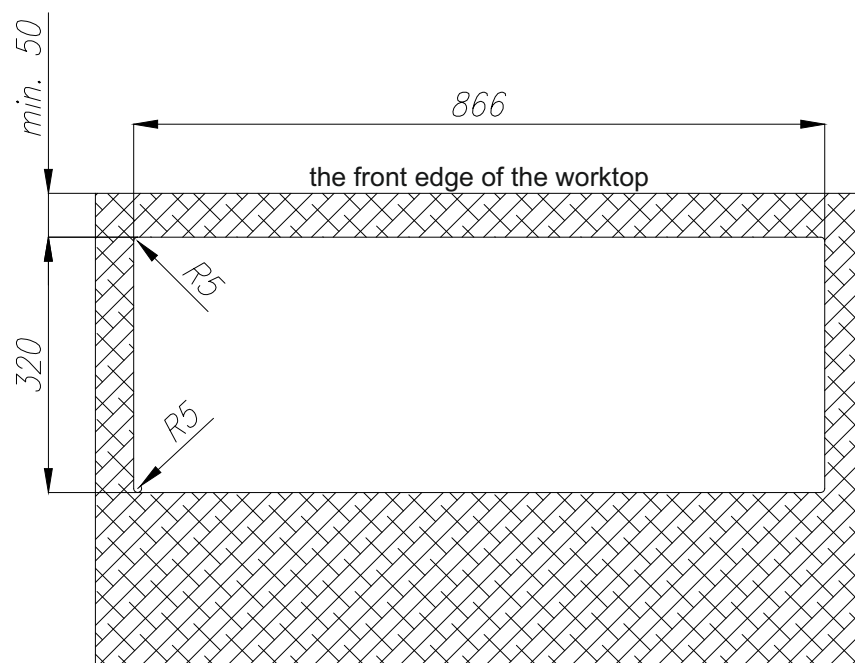
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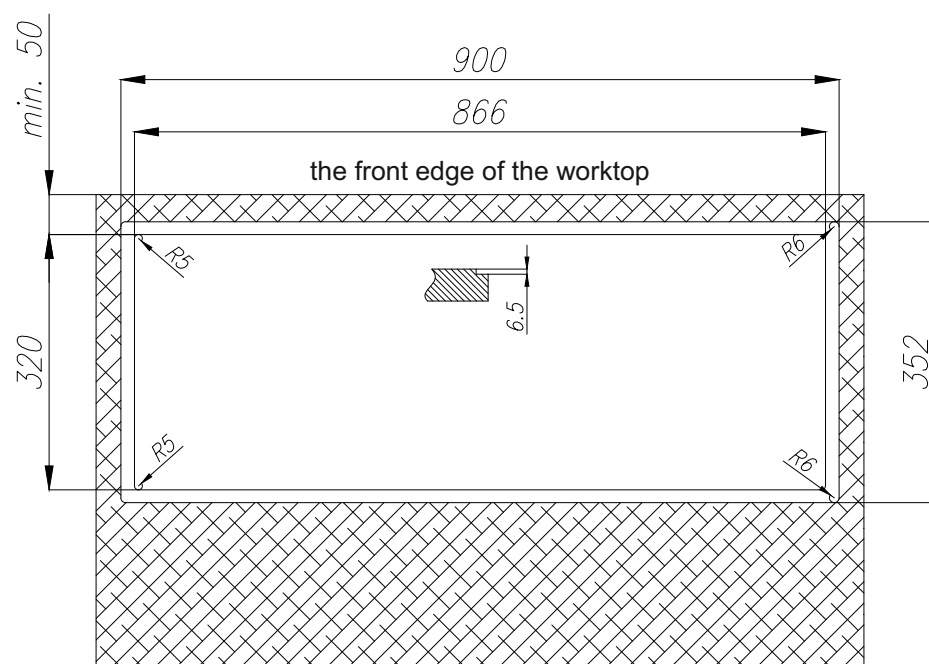
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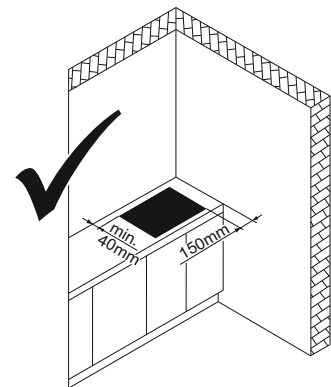
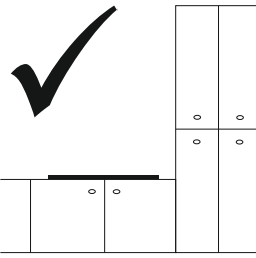
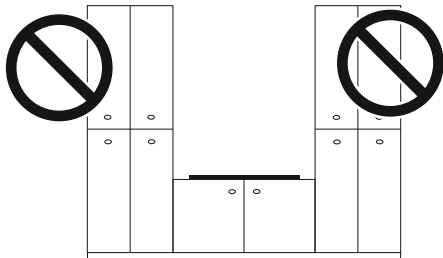
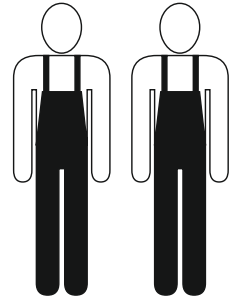


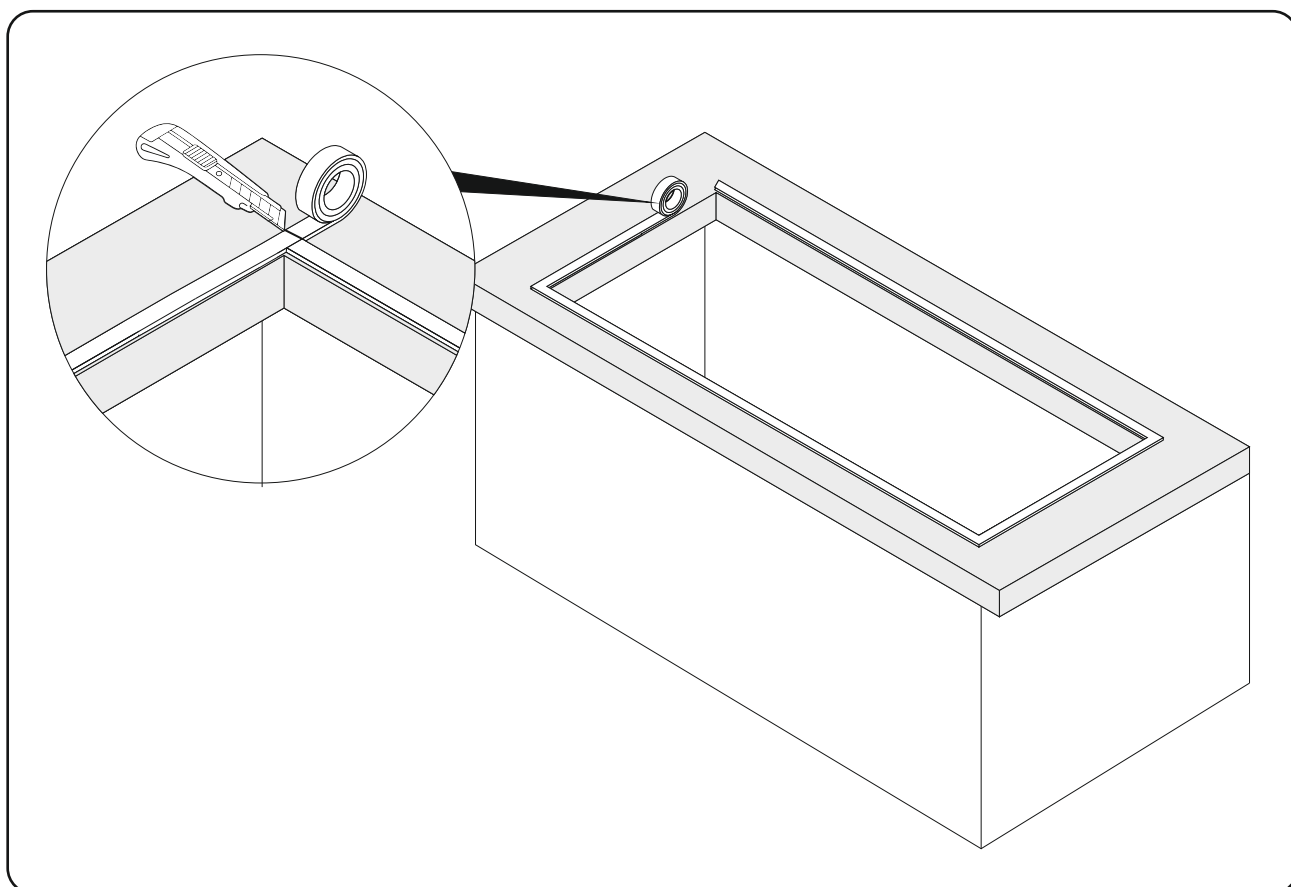
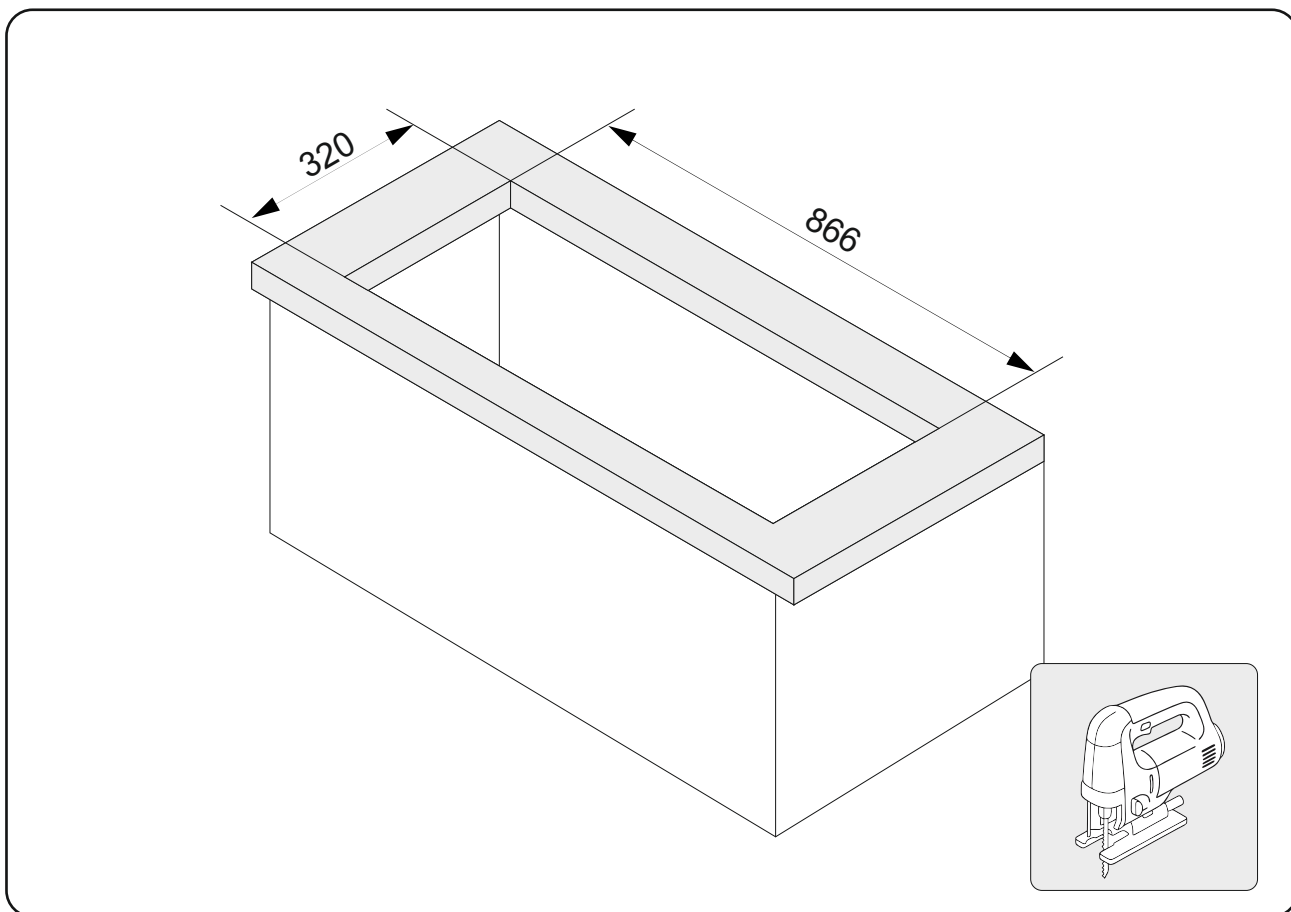
Cut-out dimensions for installation on a kitchen worktop.

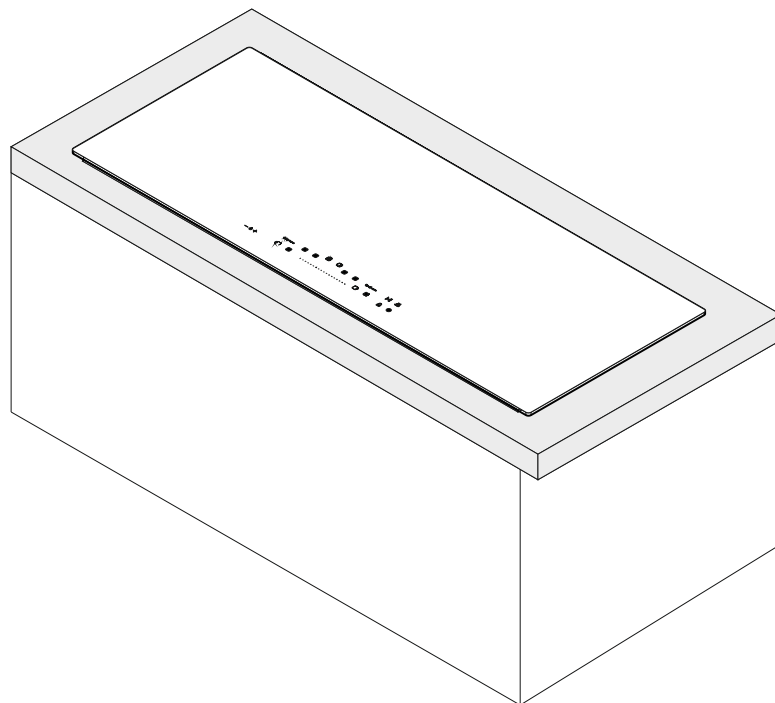
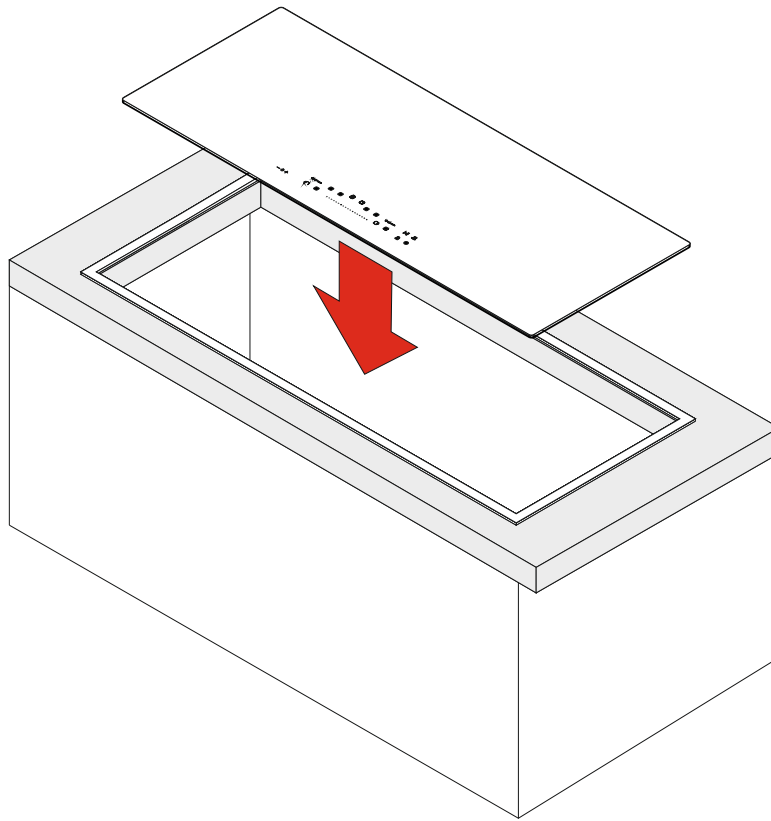


Cut-out dimensions for recessed installation in a kitchen worktop.





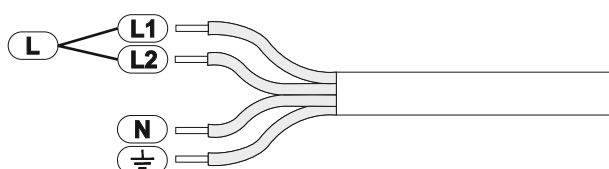






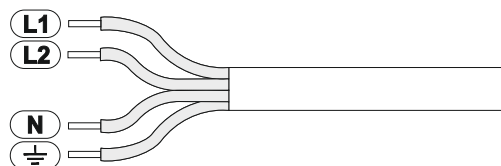
1-PHASE

1 x 32A 220-240V~
L(L1+L2) + N + GND ≡



2-PHASE

2 x 16A 380-415V~
L1+ L2 + N + GND ≡

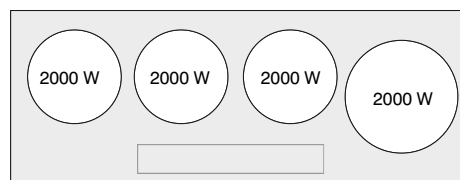


wire color	connection	
	1-PHASE	2-PHASE
green-yellow	GND ≡	GND ≡
black	L(L1)	L1
brown	L(L2)	L2
blue	N	N

Technical data

Nominal voltage: 220 - 240 V 380 - 415 V
Nominal frequency: 50/60 Hz
Rated current: 2 x 16 A
Maximum power 7200 W

Rated power at 230V AC "Boost" power at 230V AC



With the Bridge function turned on, the power of both cooking zones is 3000W.
When both fields are switched on (A, without Bridge function), the power of the cooking fields drops to 3600W.

Dear Sir or Madam,

You have become the users of a modern, next-generation cooktop. This appliance has been designed and manufactured to meet your expectations and will undoubtedly become a part of a modern, well equipped kitchen. The innovative design solutions and the use of advanced production technologies ensure high functionality and an attractive appearance.

Before installing the cooktop, please read this manual carefully. This will help you avoid incorrect installation and operation.

We hope you enjoy using our product and are satisfied with your choice.

Safety warnings

Your safety is our top priority. As the manufacturer, we kindly ask you to carefully read the following safety instructions before installing or using the induction cooktop.

It is recommended to keep this manual in a safe place for future reference.

The user is responsible for operating the appliance in accordance with its intended use and this instruction manual.

MODEL	COOKING AREA	POWER (W)	PACKAGE SIZE (mm)
CulinaSync Advanced	4 induction zones	7200	685*605*115

Electrical Safety

⚠ **WARNING! Risk of electric shock**

- All installation and servicing work must be carried out by qualified personnel in accordance with applicable laws and standards.
- Household electrical appliances must be properly grounded in compliance with relevant regulations.
- The induction cooktop must be installed and grounded by a qualified специалист.
- An appropriate grounding system is required and mandatory.
- The appliance must be connected to an electrical circuit equipped with a switch that enables complete disconnection from the power supply.
- Failure to comply with these requirements may result in electric shock, serious injury, or death.

Installation Safety

- Please provide this information to the person responsible for installing the appliance.
- To avoid hazards, the appliance must be installed in accordance with the requirements specified in this installation manual.
- Incorrect installation may result in loss of warranty and void any warranty claims.

Safety During Use and Maintenance

⚠ **WARNING! Risk of cuts**

- Exercise caution around sharp edges of the appliance.
- Improper handling may result in cuts or other injuries.

⚠ **WARNING! Risk of fire or burns**

- Do not place any flammable materials or items that may ignite on the appliance.
- Never leave the appliance unattended while in operation. In extreme cases, cooking may cause smoke or grease spillovers that may ignite.
- Do not use the appliance to heat the room.
- Do not leave empty cookware on an active cooking zone, as this may cause overheating, damage to the cookware, and a potential fire hazard.

- After use, make sure that all cooking zones are switched off and that the residual heat indicators have turned off.
- Always switch off the cooking zones and the entire cooktop after cooking, using only the touch controls, in accordance with the instructions.
- If there is a drawer under the built-in appliance, ensure that there is sufficient distance (2 cm) between the contents of the drawer and the bottom of the appliance to ensure good ventilation.
- Do not place flammable items (e.g. aerosols) in the drawer under the hob. Any cutlery trays must be made of heat-resistant material.
- Do not place any objects on the hob.
-

⚠ WARNING! Risk of electric shock

- Do not use the induction cooktop if the glass surface is damaged (cracked or broken).
- In case of damage, immediately disconnect the appliance from the power supply and contact an authorized service center.
- Before cleaning or performing any maintenance, disconnect the cooktop from the electrical supply.
- Failure to follow these instructions may result in electric shock, serious injury, or death.
- If the control panel or the interior of the appliance becomes flooded, immediately disconnect the appliance from the power supply and do not use it until it has been inspected by a service technician.

⚠ WARNING! Risk of damage to the cooktop

- Do not use a steam cleaner to clean the induction cooktop.
- Do not place or drop heavy objects on the glass surface, as this may cause damage.
- Do not use cookware with rough or damaged edges and avoid sliding cookware across the surface, as this may cause scratches.
- Do not use abrasive sponges or aggressive cleaning agents that may scratch the surface.
- Do not store any objects on the cooktop, even when it is switched off.

Health Safety

The CulinaSync Advanced induction cooktop complies with all applicable electromagnetic safety standards, which means it is safe to use in accordance with current regulations.

Hot Surface Hazard

- During operation, accessible surfaces may become very hot, posing a risk of burns.
- Do not touch the glass surface or place any part of your body, clothing, or other objects near it until the appliance and cookware have cooled down.
- Do not place metal objects such as knives, forks, spoons, or lids on the cooktop, as they may heat up and cause burns.
- Handles of cookware may also become hot. Ensure that handles do not extend beyond the edge of the appliance and are kept out of reach of children.
- Failure to follow these instructions may result in serious burns.

Precautions to prevent damage to the board

- Damaged cookware or cookware with a rough bottom (unglazed cast iron) can damage the glass hob.
- If there is sand or other abrasive materials on the glass hob, this can cause damage to the glass hob.
- Do not drop any objects (even small ones) onto the glass hob. Avoid hitting pots against the glass edge.
- Ensure that the appliance is ventilated in accordance with the manufacturer's instructions. Do not leave empty pots on the hob.
- Avoid contact between sugar, plastic or aluminium foil and hot zones. These materials can cause cracks or damage to the glass ceramic when cooling down: Switch off the appliance and immediately remove the relevant materials from the hot zones (Caution: risk of burns!).
- Never place a hot pot in the working area

Child Safety

- This appliance may be used by children aged 8 years and above, provided they are properly supervised or have been instructed on the safe use of the appliance and understand the hazards involved.
- Children must not play with the appliance.
- Cleaning and maintenance must not be carried out by children without adult supervision.
- Do not leave children unattended in the room where the appliance is in use.
- Do not allow children to sit, stand, climb on, or lean against the appliance in any way.
- Do not store items that may attract children in cabinets directly above the appliance in order to prevent them from climbing onto the hob.

Important Safety Instructions

- If the power cord is damaged, it must be replaced by the manufacturer, an authorized service center, or a similarly qualified person in order to avoid the risk of electric shock.
- Do not carry out any repairs or replacements of appliance parts yourself, unless explicitly described in this manual.
- All other servicing must be performed only by a qualified technician.
- Any structural modifications to the appliance are prohibited. This may result in loss of compliance with safety standards and create a hazard for the user.

WARNING: Fire hazard (fats and oils)

- Unattended cooking with fat or oil can be dangerous and may result in fire.
- NEVER extinguish a fire with water.
- In the event of fire, switch off the appliance and then cover the flame with a lid or a fire blanket.

WARNING: Risk of fire on the hob surface

- Do not store any objects on the cooking zones or in their immediate vicinity, as they may overheat and ignite.

WARNING: Damaged surface

If the surface of the hob (glass ceramic or similar material) is cracked, immediately switch off the appliance and disconnect it from the power supply to avoid the risk of electric shock.

Emergency Procedure

In the event of an emergency (smoke, burning smell, unusual noise, lack of response from the controls), immediately:

Switch off the appliance,

- Disconnect it from the power supply,
- Contact an authorized service center.

Foreseeable Misuse

The following uses are prohibited:

- Using the appliance as a work surface for cutting,
- Using the appliance for space heating,
- Using cookware not suitable for induction cooking,
- Using the appliance outdoors.

Additional precautions

- Ensure that the cookware is always centred on the cooking zone. The base of the cookware must cover the heating element as much as possible.
- The magnetic field may affect electronic devices. Persons with pacemakers should consult their retailer or doctor beforehand.
- Do not use pots or pans made of plastic or aluminium: they may melt in hot zones.
- Never extinguish the fire with water. Switch off the heating zone. Carefully smother the flames with a lid or baking dish lid, etc.

Initial Start-Up Instructions

When using the hob for the first time, unlock the appliance by pressing the lock icon in accordance with the procedure described in this manual.

Before Using Your New Induction Hob

Read this manual carefully, paying particular attention to the “Safety Warnings” section.

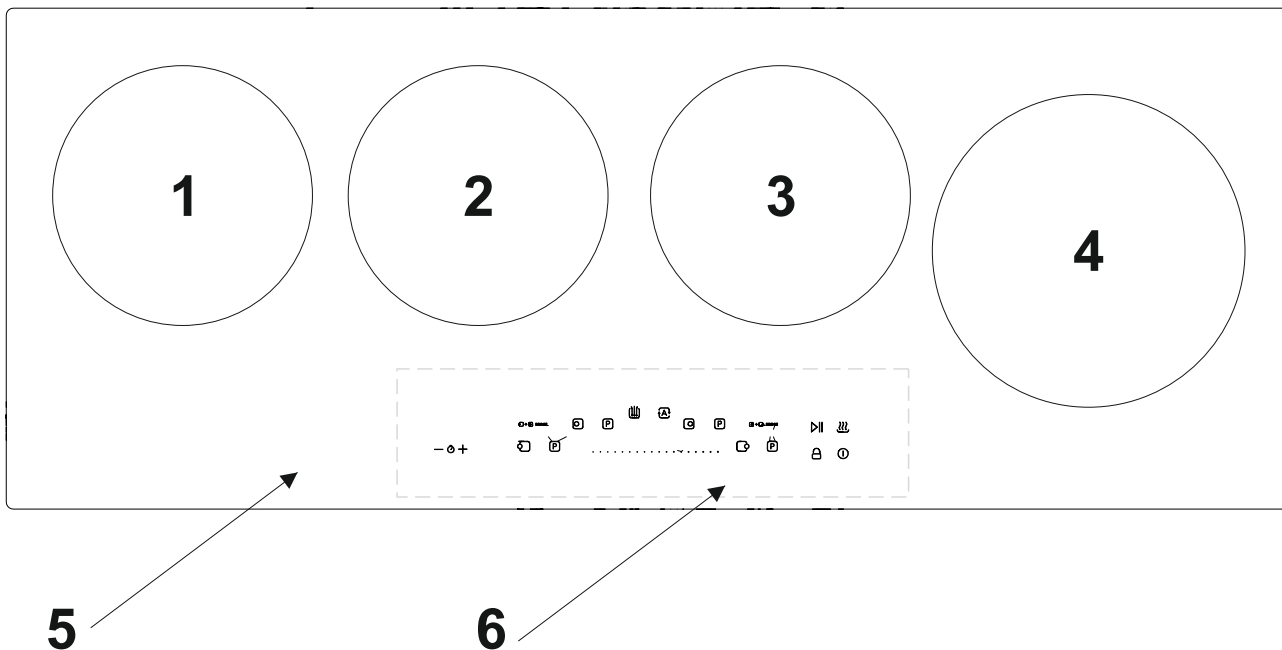
Remove any protective film that may still be present on the induction hob.

CulinaSync Advanced – Matte Model

This model is a design variant of the CulinaSync Advanced. The difference applies only to the surface finish (matte glass). Technical specifications, functionality, and operating methods remain unchanged.

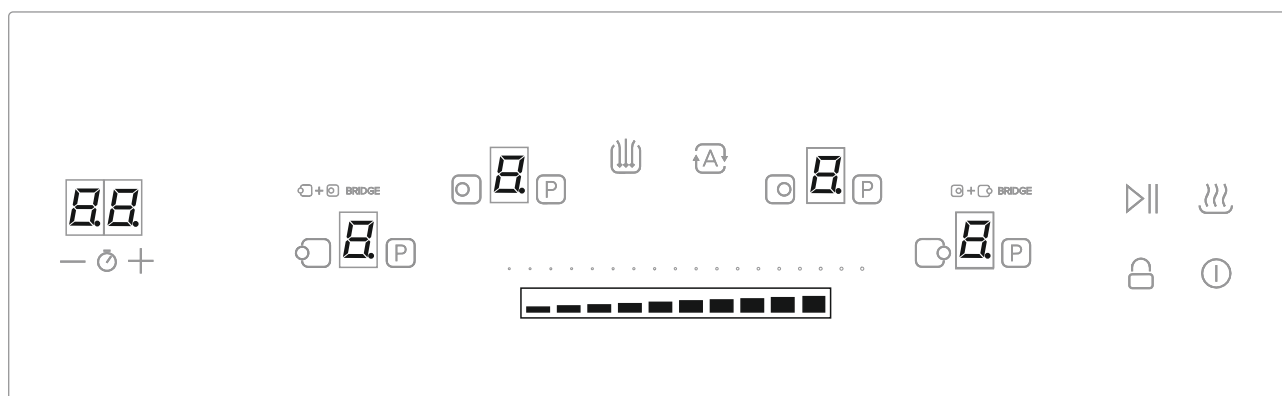
Description of the device

1. Layout of the heating zones

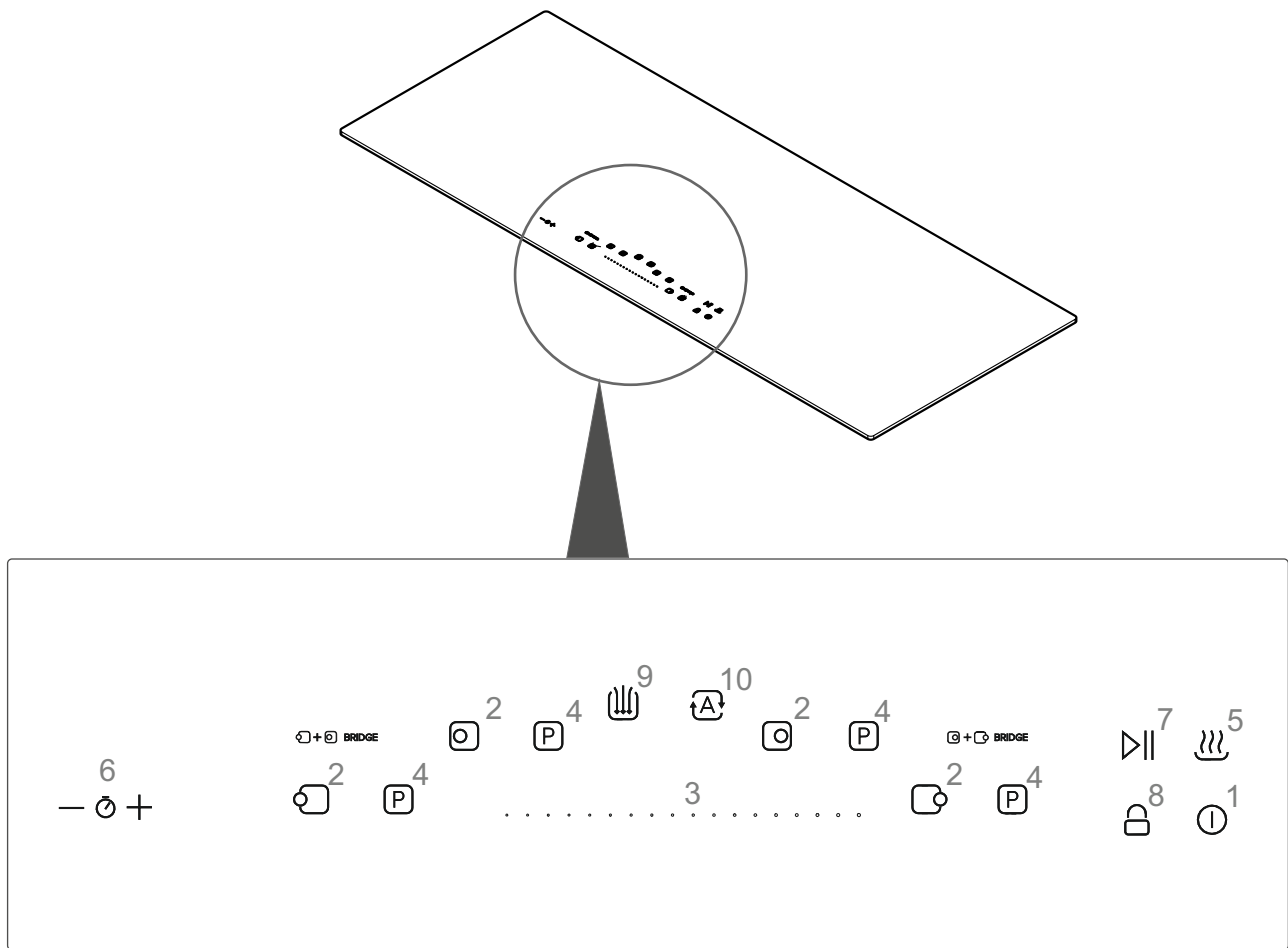


- 1. Induction hob max. 2000W
- 2. Induction hob max. 2000W
- 3. Induction hob max. 2000W
- 4. Induction hob max. 2000W
- 5. Glass hob
- 6. Control panel

2. Layout of LCD displays



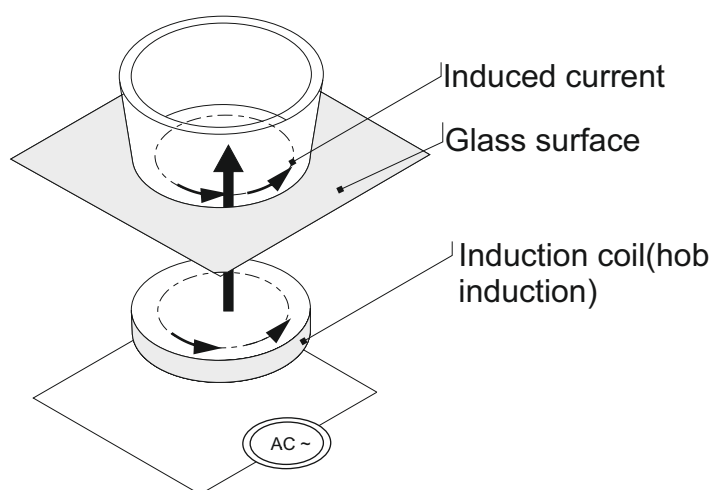
3. Induction hob control panel



1. Switching the Hob On / Off
2. Heating zone selection options
3. Touch slider. Adjusting the power level (– / +)..
4. Power Boost Function (Rapid Heating)
5. Keep Warm Function
6. Hob Timer
7. Pause (Stop & Go)
8. Locking / Unlocking the Control Panel
9. Switch the extractor fan on/off
10. Automatic extractor control mode

4. Cooking on an induction hob

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by using electromagnetic vibrations to generate heat directly in the pan, rather than indirectly by heating the glass surface. This allows the cooking process to be faster and more energy-efficient compared to traditional methods. The glass surface itself remains relatively cool, as it is only heated by the residual heat from the pan. As a result, there is a lower risk of burns and spills are less likely to stick or burn onto the surface. Additionally, induction hobs provide precise temperature control, making them ideal for a wide range of cooking techniques.



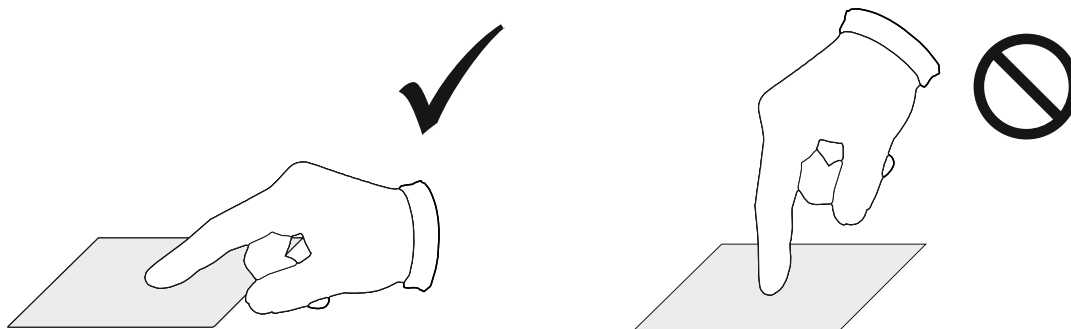
Touch Control Elements

The control elements respond to a light touch — do not apply excessive force. Use the pad of your finger rather than the fingertip for operation.

Each correctly performed touch is confirmed by an audible signal.

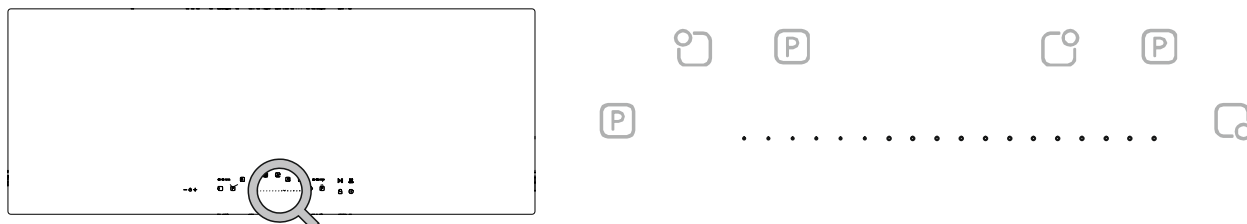
To ensure proper operation of the control panel:

- **Keep its surface clean and dry,**
- Do not cover the buttons with any objects (e.g. cookware, cloths),
- Even a thin layer of water may interfere with the operation of the touch controls.

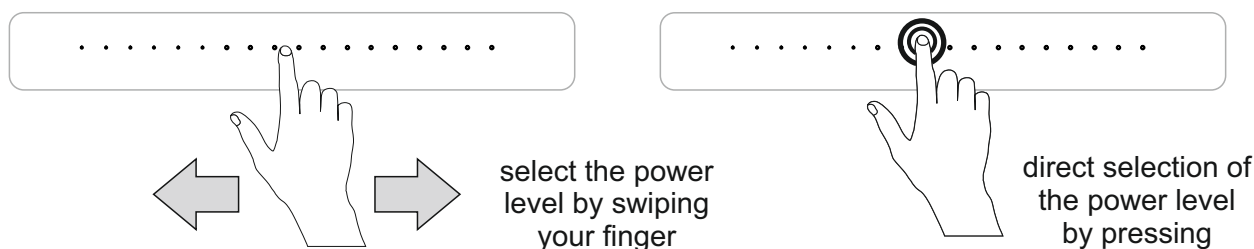


5. Description of the induction hob control panel

The 'slider' touch control area



There are two ways to select the power level: by sliding your finger along the slider or by placing your finger in a specific position on the slider. The selected power level will be shown on the heater displays.



Switching the Hob On / Off ⓘ

Touch the control to switch the appliance on or off.

Selecting a Cooking Zone ⓘ ⓘ ⓘ ⓘ

Touch one of the controls to select a specific cooking zone. Use the slider to adjust the power level. Each cooking zone has 9 power levels and 1 additional level (Power Boost).

Power Boost Function (Rapid Heating) ⓘ

The Power Boost function allows a temporary increase of the selected cooking zone's power to the maximum level.

Activating the function:

- Select the cooking zone and press the "P" button.
- An audible signal will sound and the symbol "P" will appear on the display.

The cooking zone will operate at maximum power for approximately 10 minutes. After this time, an audible signal will sound and the power level will be automatically reduced to level "9".

Deactivating the function:

To stop the Power Boost function earlier, set a different power level using the control panel.

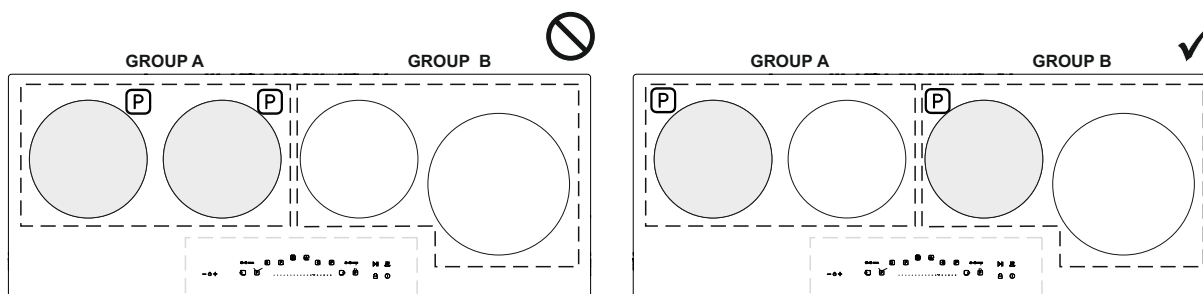
Note: The Power Boost function does not operate for cooking zones combined using the Bridge function.

Power Supply Safety Limitations for Power Boost

All cooking zones of the induction hob are equipped with the Power Boost function. Due to power distribution limitations, the appliance is divided into two groups of cooking zones.

Simultaneous use of the Power Boost function on two zones belonging to the same group is not possible (see illustration).

If the Power Boost function is activated on both zones within the same group, the hob will automatically limit their power to level 9 to ensure safe and correct operation of the appliance.



Keep Warm Function

This function allows maintaining the temperature of prepared dishes at a constant level (72°C).

To enable or disable the function, press the keep-warm button.

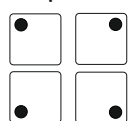
When active, the function is indicated by the corresponding indicator light .

Hob Timer

To activate the timer for a selected cooking zone:

- Activate the cooking zone – set the power level above 0 (the zone must also detect cookware),
- Press the timer button  and set the time using the control buttons **-** **+**.

The timer can operate for more than one cooking zone simultaneously. After the first set time has elapsed, an audible signal will sound. Once acknowledged, the display will show the next set time.

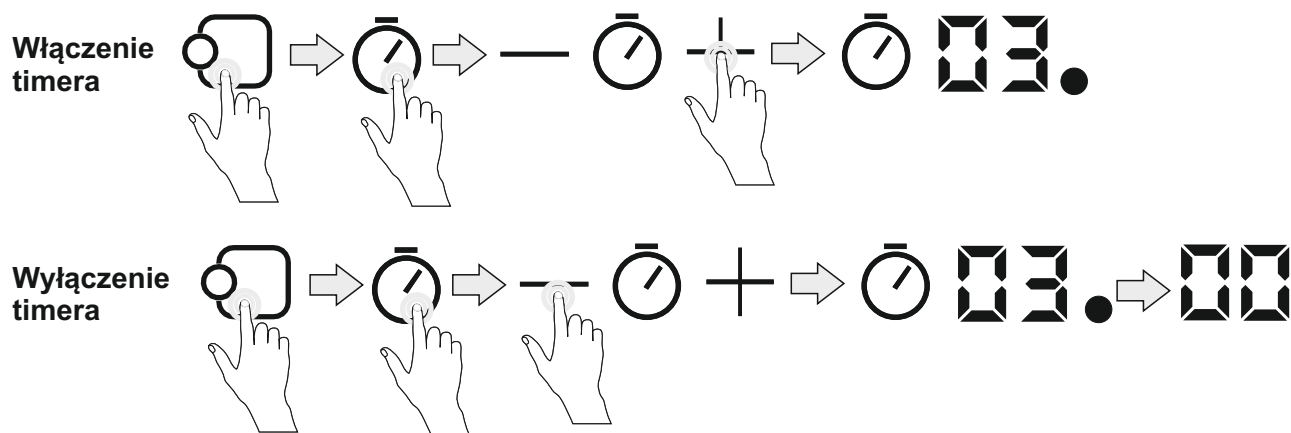
 Four indicator lights located next to the timer icon indicate which cooking zone has an active timer. The user can program the operating time separately for each zone, as described above.

The timer allows setting a time from 1 to 99 minutes. After the set time has elapsed, the corresponding cooking zone will automatically switch off.

The end of the countdown is indicated by an audible signal, which will stop automatically after 1 minute or after pressing any button.

Note: If cookware is removed from the cooking zone, the zone will stop operating (a flashing symbol will appear ) but the timer will continue counting down.

Note: If the power level of the cooking zone is reduced to 0 (zone switched off), the timer will stop counting down for that zone.



Pause (Stop & Go) ▶||

This function allows you to temporarily suspend the operation of all active cooking zones by reducing their power to zero.

To activate the function, press the pause button. To resume cooking, press the same button again.

Note:

If the pause function is not deactivated within 10 minutes, the hob will switch off automatically.

Locking / Unlocking the Control Panel

This function allows you to lock the control panel to prevent accidental changes. Previously set functions remain active despite the lock.

Press and hold the lock icon to activate the lock. Press and hold it again to deactivate the lock.

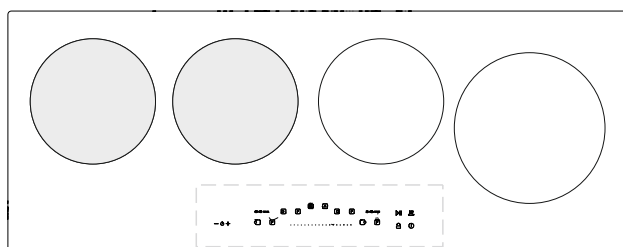
The only visual indication for the user is the illuminated indicator ● next to the icon .

Bridge Function (Combined Cooking Zones) + BRIDGE

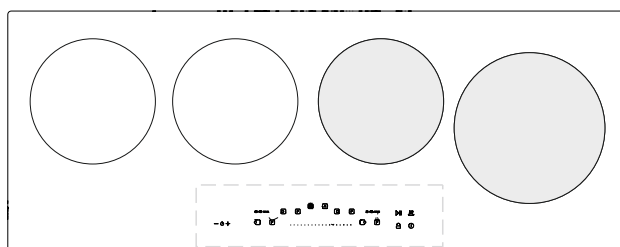
Two adjacent cooking zones can operate as a single combined zone, controlled by one slider.

To activate the function, press two adjacent cooking zone icons simultaneously. The zone indicators will start flashing. The slider can then be used to adjust the power level of the combined zones.

 +  BRIDGE



 +  BRIDGE



To deactivate the Bridge function, first select any cooking zone operating in Bridge mode using the control button. Then set the power level to "0" using the slider and wait until the selection time expires, or touch any cooking zone control button again (in Bridge mode).

Residual Heat Indicator

A warning symbol appears on the display of the cooking zone to inform the user of high surface temperature. It indicates which cooking zones are still hot.

In the indicated area, the temperature may exceed 60°C, posing a risk of burns. Do not touch the surface until it has completely cooled down.

Cookware Detection Function

An activated cooking zone operates only when the cookware detection system recognizes a suitable pot.

Note: The induction hob will not operate if:

- If there is no cookware on the cooking zone, or if the cookware used is not suitable for induction, the zone will not heat up, even if a power level is set on the display. In such a case, a flashing symbol will appear on the display, indicating that no suitable cookware has been detected.
- If the cookware is removed during cooking, the symbol will flash on the display. It will disappear once the cookware is placed back on the zone, and the cooking process will continue at the previously selected power level.

Automatic Functions

Protection Against Accidental Button Activation

If any button is pressed and held for more than 10 seconds, the hob will automatically switch off.

A warning signal will sound every 10 seconds while the button remains pressed.

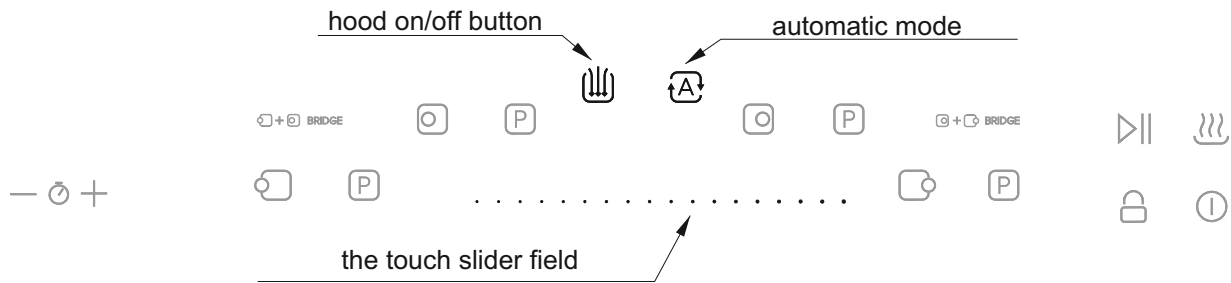
Automatic Shutdown of the Heating Element After a Set Time

After the maximum operating time at the same power level has elapsed (see table below), the heating element will switch off automatically.

Power level	1	2	3	4	5	6	7	8	9
Maximum operating time	10h	5h	5h	4h	3h	2h	2h	2h	1h

The automatic shutdown time is reset each time the power level is changed.

6. How an induction hob works with a cooker hood



An induction hob can work with a hood in two modes: manual and automatic.

Switching on the hood

Switch on the induction hob ①.

Then press the hood On/Off button (hood icon) to start the appliance.

Manual mode

Press the hood control button (hood icon).

The value "0" will appear on the cooking zone displays.

Set the desired hood speed (range 0–9) using the slider.

Automatic mode

If the hood is switched on during operation of a cooking zone, it can automatically adjust its power to the heating level.

To activate automatic mode:

- Press the hood On/Off button.
- Then press the automatic mode button (A in a circle).

Changing the power of the cooking zone causes an automatic change in the hood fan speed.

Returning to manual control

To return to manual mode, turn off the hood and then set it again as required.

The hood allows speed adjustment in the range from 0 to 9.

Hood timer – to activate:

- Activate the hood (hood icon) – set the power above 0.
- Press the timer button (clock icon) and set the time using the + and – controls.

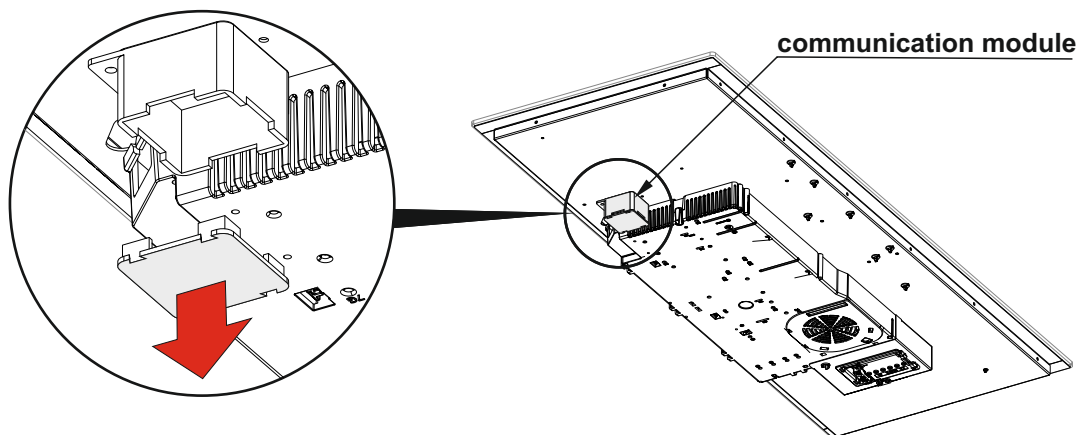
The timer can count from 1 to 99 minutes (1 hour 39 minutes), after which it will automatically switch off the hood when the set time has elapsed.

The set time is visible and counted down on the display.

The end of the countdown is signaled by a sound, which turns off after one minute or after pressing the button.

7. Communication Module

The communication module enables selection of the communication method between the induction hob and the cooker hood. The module reads data from the induction hob and then transmits it to the cooker hood either wirelessly (radio) or via a cable. In radio communication mode, data is transmitted only when there is a change in the hood fan speed.



Operating Modes

The module can operate in three modes:

Wired mode – communication is carried out via a cable connected to the Z2 module connector (the radio transmitter is inactive).

Radio mode – communication is carried out wirelessly (via RF).

Mixed mode (wired + radio) – data is transmitted wirelessly while wired communication with the hood is also expected.

Note: The default mode is mixed mode.

Changing the Operating Mode

The operating mode can be changed using the S1 button located on the electronic module:

- Press and hold the button for longer than 0.5 seconds – changes the operating mode.
- Short press (less than 0.5 seconds) – enables or disables radio communication signaling.

Note: The hob must be connected to the power supply in order to change the operating mode.

LED Indication

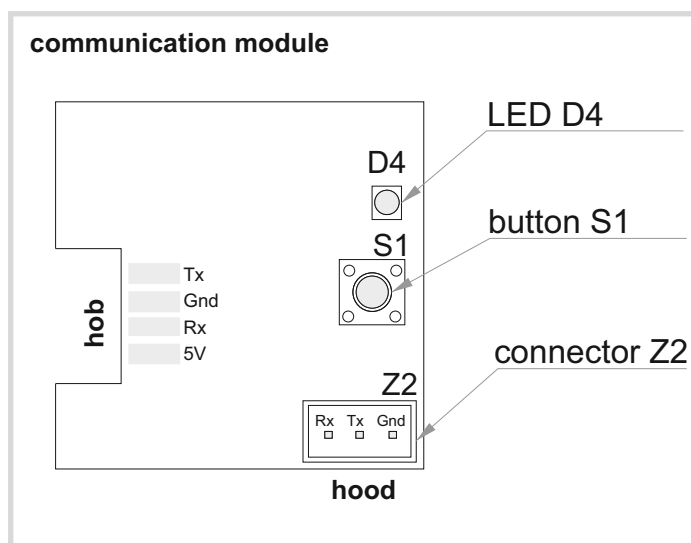
The LED indicator shows the activity of the radio transmitter and the current operating mode.

Indication patterns:

Wired mode → one long flash and one short flash

Radio mode (RF) → one long flash and two short flashes

Mixed mode (radio + wired) → one long flash and three short flashes



8. Connection

Cooker Hood Connectivity via Radio Connection

From the induction hob control panel, it is possible to simultaneously control both the induction hob and the cooker hood wirelessly, provided that the devices are compatible with each other.

Verify with the seller of the induction hob that the cooker hood and induction hob are compatible and operate correctly together. A practical test of both devices is also recommended to assess compatibility and the performance of the wireless control function.

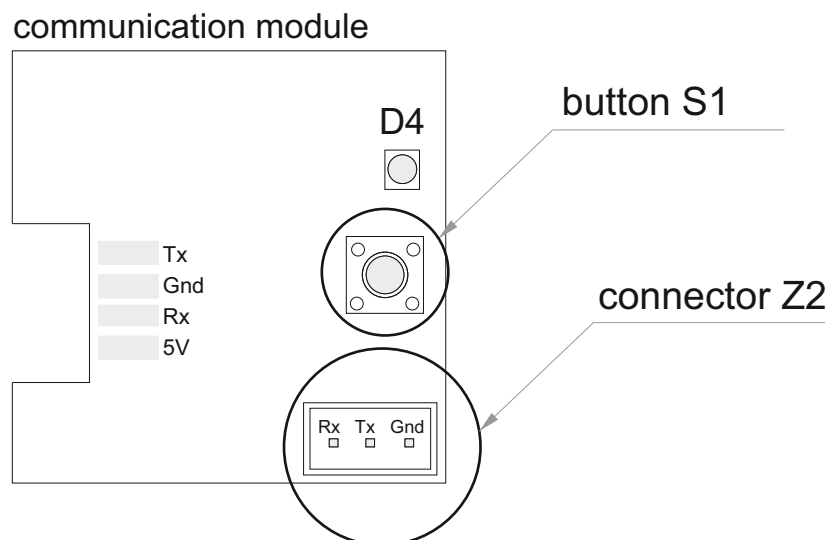
- The induction hob is factory-set to operate in Mix mode (radio + wired communication).
- If required, this mode can be changed to radio-only communication using the button located on the control module.
- Refer to the relevant section of this user manual for detailed instructions.

Cooker Hood Connectivity via Cable Connection

The induction hob can also be connected to a cooker hood (downdraft type) using a cable.

- The induction hob is factory-set to operate in Mix mode (radio + wired communication).
- If required, this mode can be changed to wire-only communication using the button located on the control module.
- The connection point for the cable is located on the control module board and is marked with the symbol Z2.
- Refer to the relevant section of this user manual for detailed instructions.

Verify with the seller of the induction hob that the selected appliance models are compatible.



8. Getting Started with the Induction Hob

1. Unlocking the hob at first use

Press and hold the lock symbol button to unlock the control panel.

2. Switching on the appliance

Press and hold the ON/OFF button to switch on the hob.

3. Preparing for cooking

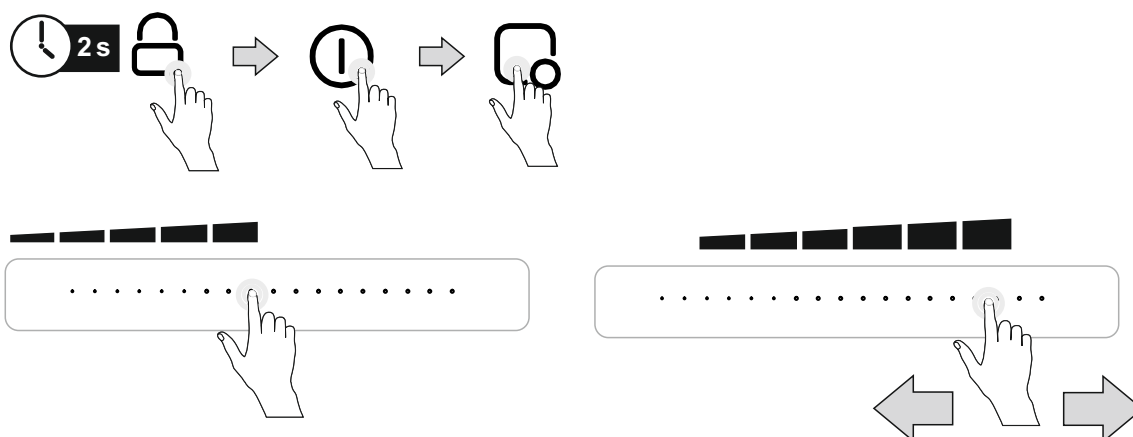
Place suitable cookware on the selected cooking zone. Make sure that the bottom of the cookware and the surface of the cooking zone are clean and dry.

4. Selecting a cooking zone

Touch the cooking zone selection button you want to activate.

5. Setting the heating power

Set the desired power level by touching or sliding your finger along the slider.



Finishing cooking

1. Selecting the zone to switch off

Press and hold the cooking zone selection button you want to switch off.

2. Switching off a cooking zone

Use the slider to set the power level to "0". Make sure the display now shows "0", and after a moment the symbol "H" should appear on the display, indicating a hot surface.



3. Switching off the induction hob

Press and hold the ON/OFF button.

9. Choosing Cookware

An induction hob can only be switched on when there is cookware with a magnetic base placed on the cooking zone. Select cookware that is described (marked) as suitable for use on induction hobs. The best cookware for induction hobs has thick, flat bottoms.

If the base of the cookware attracts a magnet, the cookware is suitable for cooking on an induction hob.

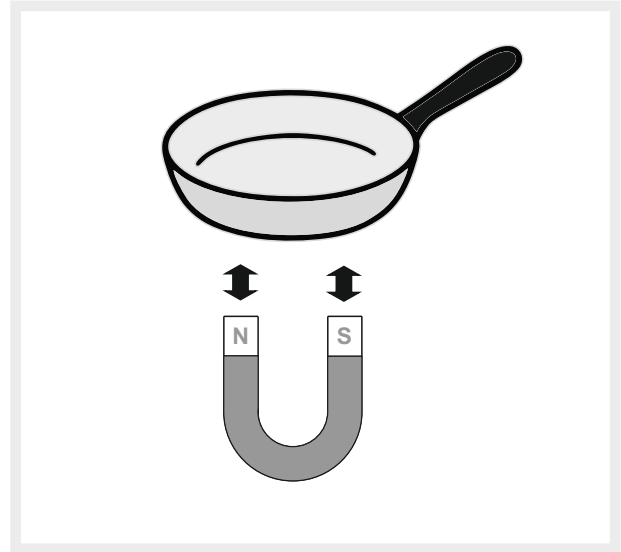
You can check whether your cookware is suitable by performing a magnet test.

Move a magnet toward the base of the cookware. If it is attracted, the cookware is suitable for use on an induction hob.

- If you do not have a magnet:
- Pour some water into the pot you want to test.

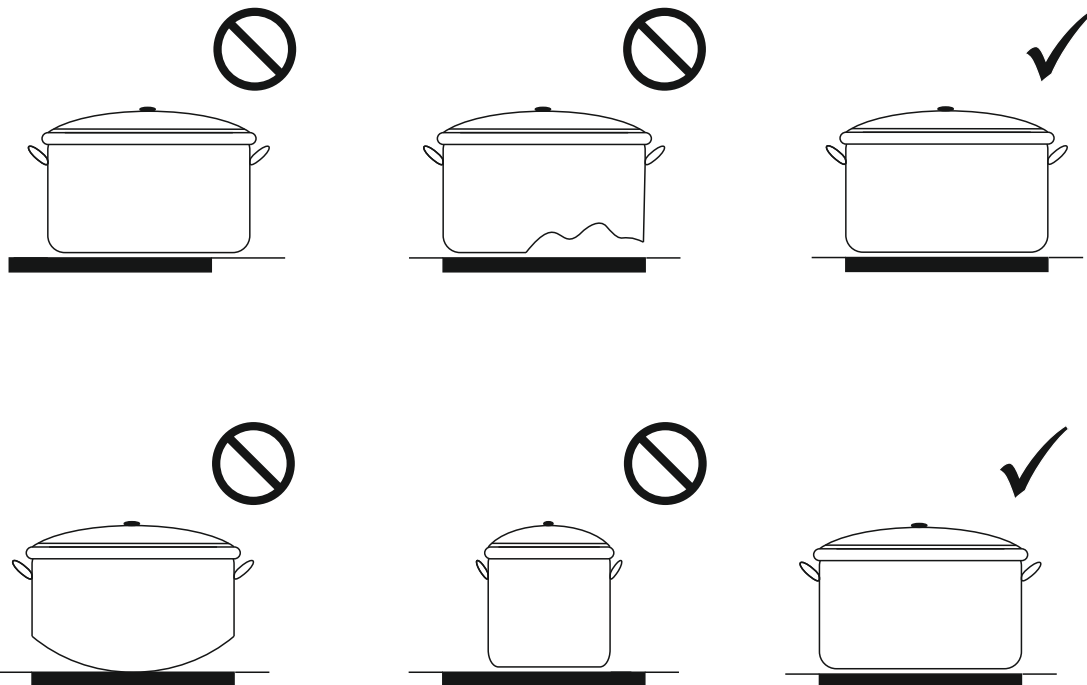
Switch it on and wait 3 minutes to check whether the water heats up.

Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

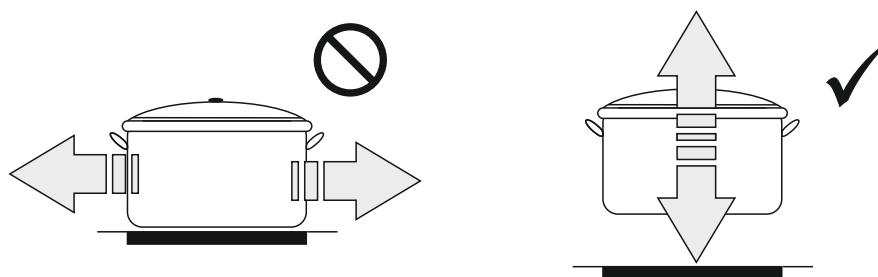


Induction Cooking Precautions

- The use of cookware with a diameter smaller than 11 cm is not recommended. The hob may not operate.
- Make sure that the base of the pot is smooth, lies flat against the glass, and is the same size as the cooking zone. Always place the pot centrally in the middle of the cooking zone.



- Stainless steel cookware with a multilayer base made of stainless or ferritic steel is suitable for induction cooking if it has a marking on the bottom indicating suitability for induction hobs.
- Cast iron cookware is suitable for induction cooking. However, it should have an enamelled base to prevent scratching the ceramic hob surface.
- Containers made of glass, ceramic, terracotta, aluminium, copper, or non-magnetic stainless steel are not suitable for use on induction hobs.
- Always lift cookware off the induction hob – never slide it, as this may scratch the glass surface



Heating power settings

The settings below are merely guidelines. The exact setting will depend on several factors, including the type of cookware and the quantity of ingredients. Experiment with your induction cooker to find the settings that work best for you.

Heating field power level	Description
1-2	- gentle heating of small amounts of food - melting chocolate, butter and foods that burn quickly - gentle cooking - slow heating
3-4	- heating - rapid cooking
5-6	- pancakes
7-8	- frying - cooking pasta
9-b	- frying over high heat - sautéing - bringing soup to a boil - boiling water

⚠ WARNING: Exercise caution when frying, as oil and fat heat up very quickly. At very high temperatures, oil and fat will spontaneously ignite, posing a serious fire hazard.

Fault Finding and Troubleshooting

Noises when cooking on an induction hob

When using an induction hob, all kinds of noises may occur in the cookware. These noises depend on the design and material of the cookware base.

- **Buzzing**

The buzzing occurs when you cook at a higher power setting. This is caused by the amount of energy transferred from the hob to the cookware. The humming disappears or becomes quieter when you select a lower power setting for the hob.

- **Clattering**

This sound is generated when a cooking pot is made of different layers of material. The noise is caused by vibrations at the contact surfaces of the different layers of material.

- **Whistles**

Such sounds generally occur with cookware that consists of several layers of material and when two adjacent hobs are used simultaneously at maximum power. The whistling disappears or becomes quieter when a lower power setting is selected for the hob.

- **Clicking**

At low power settings, clicking noises may occur in the electronic circuits.

- **Humming**

Humming may occur when the fan is switched on. This fan cools the electronics during intensive use of the hob. At high temperatures, the fan continues to run even when the hob is switched off.

Problems with the operation of the induction hob

The induction hob or selected zone is not working:

- The hob is not properly connected to the power supply.
- The fuse has blown.
- Check whether the lock is activated.
- The buttons are covered with water or grease.
- There is an object on the buttons.

Failure of one or all heating zones:

- The safety function has been activated.
- It is triggered if you forget to switch off the hob.
- The safety function is also activated if one or more touch controls are covered.
- The pot is empty and the base is overheated.

Control panel not responding (hard reset of the board):

- Disconnect the device from the power supply (fuse or plug).
- Wait 10 seconds.
- Reconnect and hold down 'A' for approx. 5–8 seconds to activate the panel.

Information / error codes

When the electronic system detects an irregularity, an error code message will be displayed on the hob control panel (next to the heating zone selection icon). The faulty heating element is switched off and cannot be switched on while the warning status remains active (when a warning message is displayed or a warning sound is emitted).

Appliance errors

Error	Description	Heater Display	Confirmation time	Start up safe state	Safe State	Effect in the appliance	Normal status recovery
Microcontroller fault	Microcontroller Internal Error	F/0	400ms	Reset	Reset / Permanent	Application off	-----
Communication fault	Communication Error	F/5				Heaters Off	When the error disappears
Cap keys System fault	Security Key Error	F/C				Application off	When the error disappears
User interface temperature sensor short - circuit	Touch NTC Error	F/E				Application off	When the error disappears
User interface temperature sensor open- circuit	Touch NTC Error	F/t				Application off	When the error disappears
User interface overtemperature > 96°C	Touch NTC Error, switching off all heaters.	F/c				Application off	When user interface temperature < 89°C
EEPROM fault	Eeprom Checksum Error	F/H				Application off	-----
Single key fault	Keyboard Error	F/b				Application off	When the error disappears
Multi-key fault	Keyboard Error	F/d				Application off	When the error disappears

Power units errors and heater errors

Error	Description	Heater Display	Effect in the appliance	Normal status recovery
Mains voltage zero crossing loss	Mains voltage zero crossing is not detected	F/6	Power unit heaters off	When the error disappears
Mains overvoltage error	Mains voltage is too high or too low	F/J	Power unit heaters off	When the error disappears
Heatsink NTC short-circuit	Heatsink NTC is in short-circuit	F/3	Power unit heaters off	When the error disappears
Heatsink NTC open-circuit	Heatsink NTC is in open-circuit	F/4	Power unit heaters off	When the error disappears
Heater NTC ADC fault	The ADC used to read the NTC is not operative	F/8	Heater off	When the error disappears
Heater NTC short-circuit	Heater NTC is in short-circuit	F/1	Heater off	When the error disappears
Heater NTC open-circuit	Heater NTC is in open-circuit	F/2	Heater off	When the error disappears
Heater NTC unchanging	Heater NTC value doesn't change with temperature	F/7	Heater off	When the error disappears

NOTES

[illegible]



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