

Instructions for use and installation
Pro induction hob

1773_{/2} – 1775_{/2} – 1776_{/2} – 1777_{/2} – 1778_{/3}

NOVY

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SAFETY

Precautions before using

- Unpack all the materials.
- The installation and connecting of the appliance must be done by a qualified electrician. The manufacturer can not be responsible for damage caused by building-in or connecting errors.
- The appliance must be installed in a proper worktop.
- This domestic appliance is exclusively for the cooking of food, to the exclusion of any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- The cooking plate can not be used as a working surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use an extension cable to connect it.
- The appliance can not be used above a dishwasher or a tumble-dryer: steam may damage the electronic components.
- The appliance is not intended to be operated by means of external timer or separate remote control system.

Using the appliance

- Switch the heating zones off after using.
- Keep an eye on cooking using grease or oils: they may quickly ignite.
- Be careful not to burn yourself while or after using the appliance.
- Make sure no cable of any fixed or moving appliance contacts with the glass or the hot saucepan.
- Magnetic objects (credit cards, floppy disks, calculators) should not be placed near to the operating appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- In general do not place any metallic object except cooking pots on the glass surface.

- Never cover the appliance with a cloth or a protection sheet. This may become very hot and catch fire.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

Precautions not to damage the appliance

- Unfinished pan bottoms or damaged saucepans (non enamelled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even small ones, on the vitroceramic glass.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not put or leave empty saucepans on the vitroceramic hobs.
- Sugar, synthetic materials or aluminium foil must not contact the heating zones. These may cause breaks or other alterations of the vitroceramic glass by cooling: switch off the appliance and take them immediately off the hot heating zone (be careful: do not burn yourself).
- **WARNING:** Danger of fire: do not store items on the cooking surface.
- Never place any hot sauce pan over the control panel.
- If a drawer is situated under the installed appliance, make sure the space between the content of the drawer and the underside of the appliance is at least 2 cm. This is essential to ensure correct ventilation.
- Never put any flammable object (eg. sprays) into the drawer situated under the vitroceramic hob. Cutlery drawers must be resistant to heat.

Precautions in case of appliance failure

- If a defect is noticed, switch off the appliance and turn off the electrical supply.
- If the ceramic glass is cracked or fissured, you must disconnect the appliance at the switchboard and contact the after sales service.
- Repairing has to be done by specialists. Do not open the appliance by yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Other precautions

- Make sure that the cooking pan is always centred on the cooking zone. The bottom of the pan should cover as much as possible of the cooking zone.
- For the users of cardiac pacemakers. The magnetic field may influence the operation. We recommend getting information from the retailer or the doctor.
- Do not place aluminium or synthetic material containers on the hob; they could melt on residual hot cooking zones.
- **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.



THE USE OF EITHER POOR QUALITY POT OR ANY INDUCTION ADAPTOR PLATE FOR NON-MAGNETIC COOKWARE RESULTS IN A WARRANTY BREACH. IN THIS CASE, THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ANY DAMAGE CAUSED TO THE HOB AND/OR ITS ENVIRONMENT.



DESCRIPTION OF THE APPLIANCE

Technical characteristics

Type	1773/2 1775/2 1777/2	1776/2	1778/3
Total power	7400 W	11100 W	11100 W
Energy consumption for the hob EC _{hob} **	187.4 Wh/kg	188 Wh/kg	188 Wh/kg
Heating zone	240 x 200 mm	240 x 200 mm	240 x 200 mm
Minimum detection	Ø 100 mm	Ø 100 mm	Ø 100 mm
Nominal level*	2100 W	2100 W	2100 W
Power level*	2600 W	2600 W	2600 W
Super Power level*	3700 W	3700 W	3700 W
Central heating zone	-	300 x 200 mm	Ø 280 mm
Minimum detection	-	Ø 90 /220 mm	Ø 90 /220 mm
Nominal level*	-	2100 W	1850 / 2600 W
Power level*	-	2600 W	2500 / 3300 W
Super Power level*	-	3700 W	3000 / 5500 W
Cookware **	Ø 150 mm	Ø 150 mm	Ø 150 mm
Energy consumption EC _{cw} **	182.8 Wh/kg	182.8 Wh/kg	182.8 Wh/kg
Cookware **	Ø 180 mm	Ø 180 mm (x2)	Ø 180 mm (x2)
Energy consumption EC _{cw} **	190.6 Wh/kg	190.6 Wh/kg	190.6 Wh/kg
Cookware **	Ø 210 mm (x2)	Ø 210 mm (x2)	Ø 210 mm (x2)
Energy consumption EC _{cw} **	188.1 Wh/kg	188.1 Wh/kg	188.1 Wh/kg

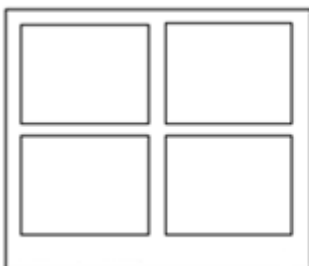
* The given power may change according to the dimensions and material of the pan.

** calculated according to the method of measuring performance (EN 60350-2).

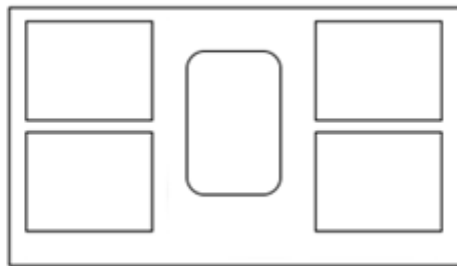
Implementation pots

Important: For optimal effect, it is important that the pan is centered on area heating zone (see diagram).

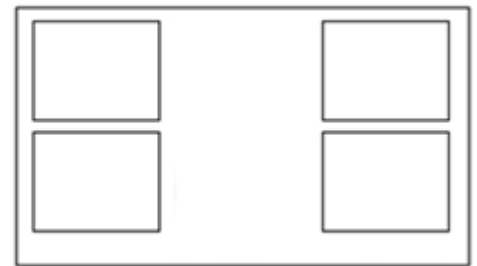
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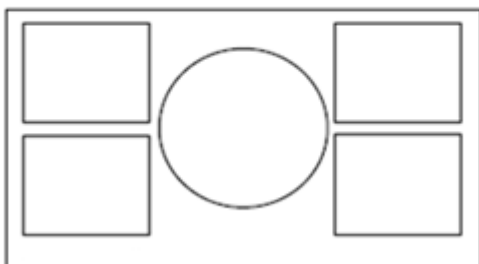
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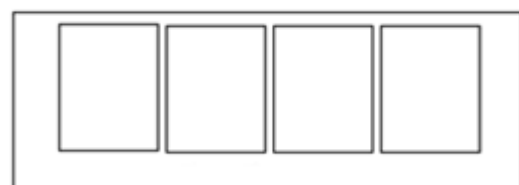
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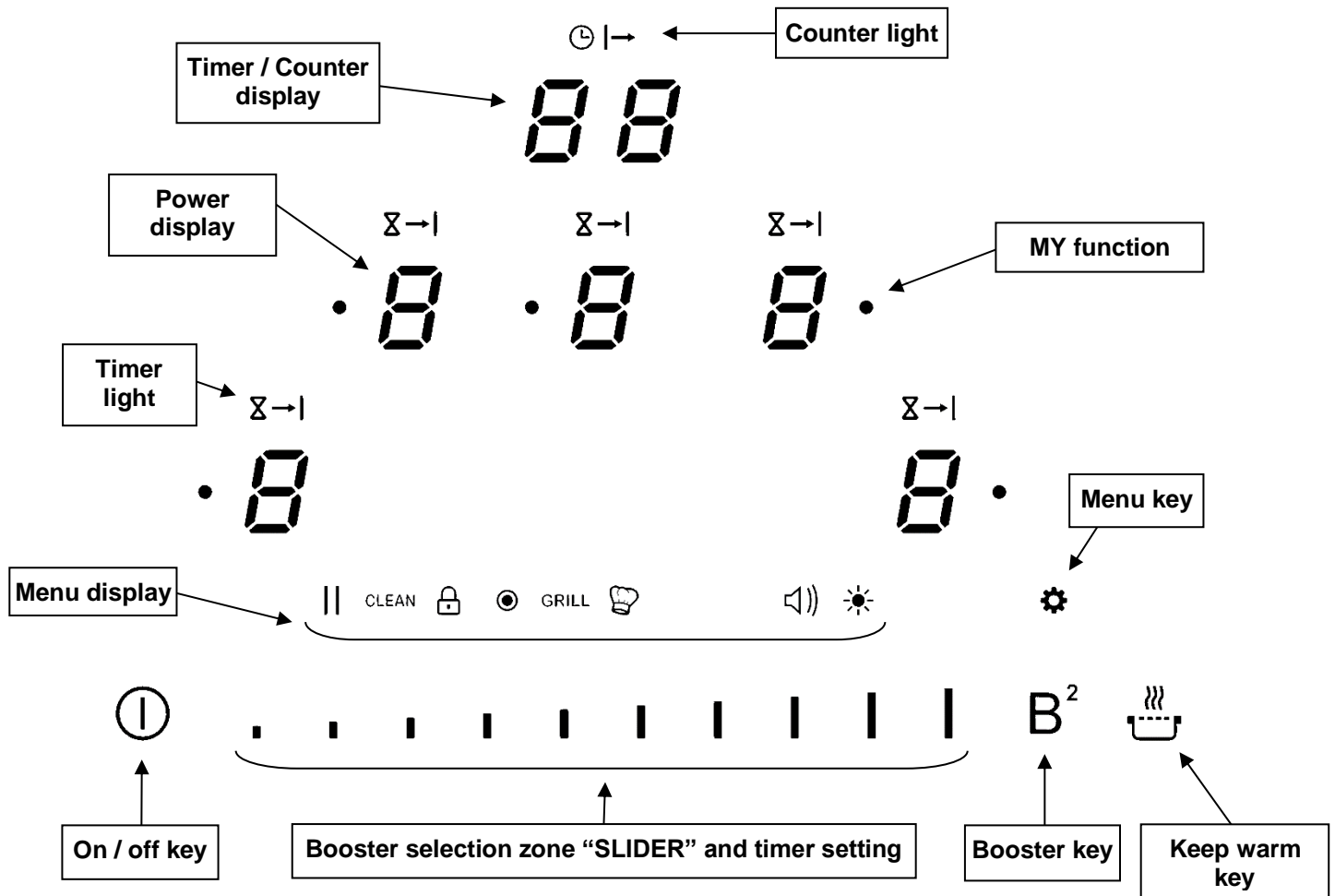
1778/3



1777/2



Control panel



USE OF THE APPLIANCE

Display

Display

Display	Designation	Description
0	Zero	The heating zone is activated.
1...9	Power level	Selection of the cooking level.
<u>U</u>	No pan detection	No pan or inadequate pan.
A	Heat accelerator	Automatic cooking.
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
P	1 st Booster	The 1 st Booster is activated.
	2 nd Booster	The 2 nd Booster is activated.
L	Locking	Control panel locking.
	Keep warm	Maintain automatically at approximately 42°C.
	Keep warm	Maintain automatically at approximately 70°C.
	Keep warm	Maintain automatically at approximately 94°C.
	Stop & Go	The hob is in pause.
	Grill Function	The Grill Function is activated.

Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed when the heat created by the electronic system reaches a certain level. The ventilation starts its high speed when the hob is intensively used. The cooling fan reduces its speed and stops automatically when the electronic circuit is cooled enough.

STARTING-UP AND APPLIANCE MANAGEMENT

Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent. This may cause blue-tinted colour on the glass surface.

Induction principle

An induction coil is located under each heating zone. When it is engaged, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic bottom plate of the pan. The result is a heating-up of the pan located on the heating zone.

Of course the pan has to be suitable:

- All ferromagnetic pans are recommended (please test to see if it attracts a magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms...
- NOT suitable: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware,...

The induction heating zone adapts automatically to the size of the pan. Pans with too small diameter may not work. This diameter is varying in relationship to the heating zone diameter. If the pan is not suitable to the induction hob the display will show [U].

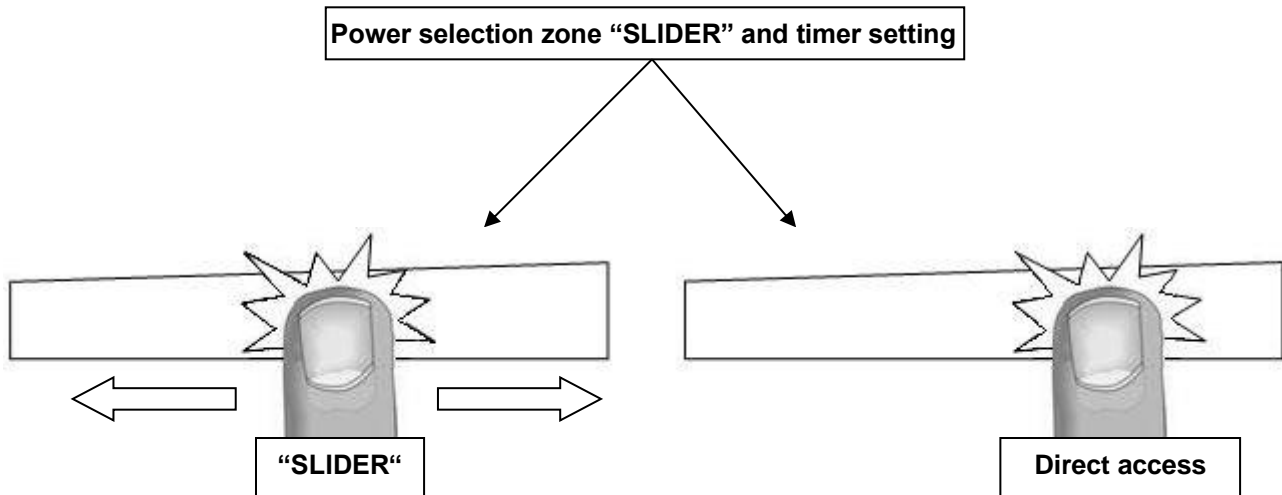
Sensitive touch

Your induction hob is equipped with electronic controls with sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a “beep” sound.

For normal use, press only one key at any time.

Power selection zone “SLIDER” and timer setting zone

To select the power with the slider, slide your finger on the “SLIDER” zone. You can also directly access a particular level if you put your finger directly on the chosen level.



Starting-up

- **Start up / switch off the hob:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To start	press key [0] for 2 sec.	[0] are blinking
To stop	press key [0] for 2 sec.	nothing or [H]

- **Start up / switch off a heating zone:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	press display [0] selected	[0]
To set (adjust the power)	slide on the “SLIDER” to the right or to the left	[0] to [9]
To stop	slide to [0] on “SLIDER”	[0] or [H]

If no action is made within 20 seconds the electronics returns to waiting position.

Pan detection

The pan detection ensures perfect safety. The induction doesn't work:

- If there is no pan on the heating zone or if this pan is not suitable to the induction. In this case it is impossible to increase the power and the display shows [U]. This symbol disappears when a pan is put on the heating zone.
- If the pan is removed from the heating zone the operation is stopped. The display shows [U]. The symbol [U] disappears when the pan is put back on the heating zone. The cooking continues with the power level set before.
- After use, switch the heat element off: don't let the pan detection [U] active.


Residual heat indication

After the switching off of a heating zone or the complete stop of the hob, the heating zones are still hot and indicates [H] on the display.

The symbol [H] disappears when the heating zones may be touched safely.

As long as the residual heat indicators are on, don't touch the heating zones and don't put any heat sensitive object on them. There are risks of burn and fire.

Booster function

The Booster function [P] and the Double Booster [] adds a booster power to the selected heating zone.


If this function is activated the heating zones work for 10 minutes with an ultra high Booster.

Booster is useful for example to heat up rapidly big quantities of water, like rice, pasta or noodles.

- **Start up / Stop the booster function:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press key [0] from the zone	[0]
Start up the Booster	Press key [B ²]	[P]
Stop the Booster	Slide on the "SLIDER"	[9] to [0]

- **Start up / Stop the double booster function:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Selection of the zone	Press key [0]	[0]
Start up Booster	Press key [B ²]	[P]
Start up Double Booster	Re-press key [B ²]	[ and P]
Stop the Double Booster	Press key [B ²]	[P]
Stop Booster	Slide on the "SLIDER"	[9] to [0]

- **Power management:**

The total cooking hob is equipped with an overall maximum of Booster power. When the Booster function is activated, the electronic system automatically regulates all "Boosters" selected to equalise the available power to each element selected for booster. The display is blinking on [9] for a few seconds and then shows the maximum of Booster allowed :

<u>Heating zone selected</u> [P] is displayed	<u>The other heating zone: (example: Booster level 9)</u> [9] goes to [6] or [8] depending on the type of zone
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Timer

The timer is able to be used simultaneous with all heating zones and this with different time settings (from 0 to 99 minutes) for each heating zone.

- **Setting and modification of the cooking time :**

Example for 16 minutes at power 7 :

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	press display [0] selected	[0] and control light on
Select the power level	slide on the "SLIDER" to [7]	[7]
Select « Timer »	press 3s the timer/counter display	[00]
Set the tens	slide on the "SLIDER" to [1]	[1 blinking] [0 fixed]
Validate the tens	press display [10]	[1 fixed] [0 blinking]
Set the units	slide on the "SLIDER" to [6]	[1 fixed] [6 blinking]
Validate the units	wait 2 seconds	[16]

The time is confirmed and the cooking starts.

- **To stop the cooking time:**

Example for 13 minutes at power 7 :

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	press display [7] selected	[7] and control light on
Select « Timer »	press 3s key [13]	[13]
Set the tens	slide on the "SLIDER" to [0]	[0 blinking] [3 fixed]
Validate the tens	press display [10]	[0 fixed] [3 blinking]
Set the units	slide on the "SLIDER" to [0]	[0 fixed] [0 blinking]
Validate the units	wait 2 seconds	[00]

- **Automatic stop at the end of the cooking time:**

As soon as the selected cooking time is finished the timer displays blinking [00] and a sound rings.

To stop the sound and the blinking, press the key [00].

- **Egg timer function :**

Example for 29 minutes :

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	press display [①]	zone control lights are on
Select« Timer »	press 3s [CL] display	[00]
Set the units	slide on the “SLIDER“ to [2]	[2 blinking] [0 fixed]
Validate the units	press display [20]	[2 fixed] [0 blinking]
Set the tens	slide on the “SLIDER“ to [9]	[2 fixed] [9 blinking]
Validate the tens	wait 2 seconds	[29]

After a few seconds the control light stops blinking.

As soon as the selected cooking time is finished the timer display will blink [00] and a sound will be heard.

To stop the sound and the blinking, press the display [00]. The hob switches off.

Automatic cooking

All the cooking zones are equipped with an automatic “go and stop” cooking function. The cooking zone starts at full power for a certain time, and then reduces automatically its power to the pre-selected level.

- **Start-up :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	press display [0] selected	[0] and control light on
Full power setting	slide on the “SLIDER“ and keep on the power level	the power level is blinking with [A]

Selected power	Automatic cooking time (Min:S)
1	0:40
2	1:12
3	2:00
4	2:56
5	4:16
6	7:12
7	2:00
8	3:12
9	- : -


- **Switching off the automatic cooking :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	press on the zone	the power level is blinking with [A]
Power level selection	slide on the “SLIDER“	[0] to [9]


Stop&Go function

This function stops the entire hob's cooking activity temporarily and allows restarting with the same settings.

- **Startup/stop the pause function :**


<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Enter on the Menu Engage pause	Press menu key [] Press on the "SLIDER" under the [II] light	the menu is displayed [II] on display
Stop the pause	Press 3s on the "SLIDER" under the [II] light	Previous setting on display

Recall Function

After switching off the hob [], it is possible to recall the last settings.

- cooking stages of all cooking zones (Power)
- minutes and seconds of programmed cooking zone-related timers
- Keep warm function

The recall procedure is following:

- Press the key []
- Press on the "SLIDER" under the [II] light







The previous settings are again active.

« Keep warm » Function

This function allows the cooktop to reach and maintain automatically a temperature of approximately 42°C, approximately 70°C or approximately 94°C.

This will avoid liquids overflowing and burning on the bottom of the pan.

- **To engage, to start the function « Keep warm » :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press display [0] selected	[0] to [9] or [H]
42°C to engage	Press on key []	[]
70°C to engage	Press on key []	[]
94°C to engage	Press on key []	[]
To stop	Slide on the "SLIDER"	[0] to [9] or [H]

This function can be started independently on all the heating zones.

When the pan is removed from the cooking zone, the "Keep warm" function remains active for approximately 10 minutes.

The maximum duration of "keeping warm" is 2 hours.

Control panel locking

To avoid accidentally activating or interfering with the setting of the cooking zones , in particular during cleaning, the control panel can be locked (with exception of the On/Off key [0]).

- **Lock :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start	Press on key [0] for 2 sec.	[0] or [H]
Enter on the Menu	Press menu key [*]	the menu is displayed
Locking the hob	Press on the “SLIDER“ under the [L] light	[L] on displays

- **Unlock :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Enter on the Menu	Press menu key [*]	the menu is displayed
Unlock the hob	Press on the “SLIDER“ under the [L] light during 3s	[0] or [H]

The hob is unlocked when the [L] disappears.

Bridge and automatic Bridge Function

This function allows the use of 2 cooking zones at the same time with the same features as a single cooking zone. With this function the Booster function isn't allowed.







<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start up the bridge	Place a pan on one of the two zones that will be bridged and press simultaneously the corresponding selection keys	
Select the power level on rear zone	or put a great pan on the 2 zones [0] and slide on the “SLIDER“	[7] on rear zone [0] to [9] and [7]
Stop the bridge	Press simultaneously on the two bridged zones to bridge	[0]

“Chef“ function



This function changes the hob in 2 or 3 big zones.

The front and rear zones are automatically switched to the bridge function with a certain power. This power level can be set here and then becomes the new standard setting. With the Chef function you change your hob in a professional appliance where you can set the zones for intensive cooking, simmering or keeping warm.

- **Start up the “Chef“ function:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Enter on the Menu Engage “Chef“ function	Press menu key [] Press on the “SLIDER“ under the [] light	the menu is displayed [C], [H], [E], [F] then [3] and [], [6], [9] and []
Selection of the “Chef“ zone	Press key of the left, middle or right	[0] to [9] and [] on rear zone
Change the power level	Slide on the “SLIDER“	[0] to [9] and [] on rear zone






- **Stop the “Chef“ function:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Enter on the Menu Stop the “Chef“ function	Press menu key [] Press on the “SLIDER“ under the [] light	the menu is displayed [0]

Grill function

This function allows the optimal use of the grill plate “zub.-Nr. 1303” with combining two areas and using appropriate powers.

- **Start up the Grill function:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Enter on the Menu Engage the Grill function	Press menu key [] Press on the “SLIDER“ under the [GRILL] light	the menu is displayed [] and [] on rear zone
Change the power level	Slide on the “SLIDER“	[] and [] on rear zone

- **Stop the Grill function:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Enter on the Menu	Press menu key [⚙]	the menu is displayed
Stop the Grill function	Press on the “SLIDER“ under the [GRILL] light	[0]

Clean-Lock function

To avoid accidentally activating or interfering with the settings of the cooking zones, for instance when cleaning, the control panel can be locked (with exception of the On/Off key [⏻]).

- **Start up the Clean-Lock function:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Enter on the Menu	Press menu key [⚙]	the menu is displayed
Engage the Clean-Lock	Press on the “SLIDER“ under the [CLEAN] light	[20], [19], [18]... on timer/counter display

Brightness Setting

This function allows to change the brightness level.

- **Change the Brightness level:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Enter on the Menu	Press menu key [⚙]	the menu is displayed
Enter on the Brightness setting	Press on the “SLIDER“ under the [☀] light	the “SLIDER“ displays the brightness level
Change the Brightness level	Slide on the “SLIDER“	the “SLIDER“ displays
the brightness level		
Validate the setting	Press menu key [⚙]	[0]

Loudness Setting

This function allows to change the loudness level.

- **Change the loudness level:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Enter on the Menu	Press menu key [⚙]	the menu is displayed
Enter on the Loudness setting	Press on the “SLIDER“ under the [🔊] light	the “SLIDER“ displays the loudness level
Change the Loudness level	Slide on the “SLIDER“	the “SLIDER“ displays
the loudness level		
Validate the setting	Press menu key [⚙]	[0]

Cooking memory function

After having set cooking level and timer value for the zone, it is possible to memorize the settings on the same zone.

- cooking stages of cooking zone (power)
- minutes and seconds of programmed cooking zone-related timer
- Keep warm function
- Automatic cooking function

- **Memorize setting on a zone:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	press display [0] selected	[0]
to set (adjust the power on « 7 », for example)	slide on the “SLIDER” to the right or to the left	[7]
Select« Timer »	press 2s timer/counter display	[00]
Set the units	slide on the “SLIDER” to [9]	[0 fixed] [9 blinking]
Validate the units	press display [09]	[0 blinking] [9 fixed]
Set the tens	slide on the “SLIDER” to [2]	[2 blinking] [9 fixed]
Validate the tens	wait 2 seconds	[29]
Select the zone	press display [7] selected	[7]
Enter on the Menu	Press menu key [⚙]	the menu is displayed
Memorize setting	Press 3s on the “SLIDER” under the [●] light	[●] next to the [7]

- **Recall setting on a zone:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Select a zone with [●]	Press display [0] selected	[0] and [●]
Enter on the Menu	Press menu key [⚙]	the menu is displayed
Memorize setting	Press on the “SLIDER” under the [●] light	[●] next to the [7] and [29] on the timer display

- **Delete setting on a zone:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Select a zone with [●]	Press display [0] selected	[0] and [●]
Enter on the Menu	Press menu key [⚙]	the menu is displayed
Memorize setting	Press 3s on the “SLIDER” under the [●] light	[0]

Pot move function

This function allows to invert 2 zones with all parameters.

- **Invert 2 zones:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Select a zone	Press 3s on display of a zone	All other zones blink
Move the zone switched	Press another zone or move a pot	The two zones are

Operating time limitation

Each cooking zone is equipped with an operating time limitation: the cooking zone is automatically switched off after a certain time without any change of settings. This time is varying according to the selected power level as described in the table below.

Power level	Operating time (H : Min)
1	08:36
2	06:42
3	05:18
4	04:18
5	03:30
6	02:18
7	02:18
8	01:48
9	01:30

COOKING ADVICE

Pan quality

Suitable materials: steel, enamelled steel, cast iron, ferromagnetic stainless-steel, aluminium with ferromagnetic bottom.

Not suitable materials: aluminium and stainless-steel without ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.

The manufacturers specify if their products are compatible with induction.

To check if pans are compatible:

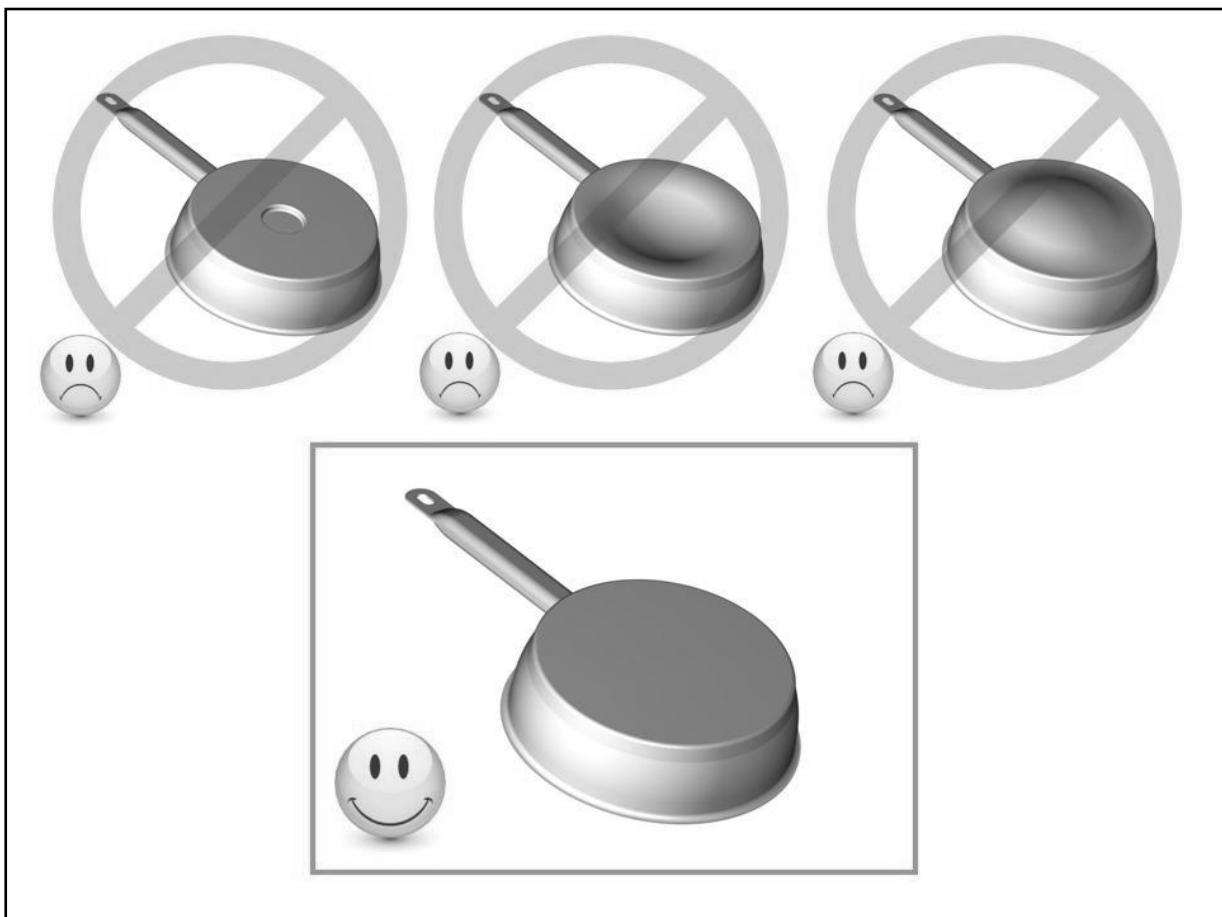
- Put a little water in a pan placed on an induction heating zone set at level [9]. This water must heat in a few seconds.
- A magnet sticks to the bottom of the pan.

Certain pans can make noise when they are placed on an induction cooking zone. This noise doesn't mean any failure of the appliance and doesn't influence the cooking operation.

The composition of the pan base can affect the evenness of the cooking results and power reception by the inductors.

Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.

Where possible, use pans with vertically straight side. If a pan has angular sides, induction also acts on the side of the pan. The sides of the pan may discolour.



Pan dimension

The cooking zones are, within a certain limit, automatically adapted to the diameter of the pan. However the bottom of the pan must have a minimum diameter according to the corresponding cooking zone.

To obtain the best efficiency of your hob, please place the pan in the centre of the cooking zone.

Examples of cooking power setting

(the values below are indicative)

1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking, Simmering	Meat, liver, eggs, sausages, pancakes
7 to 8	Cooking	Potatoes, fritters, waffles
9	Frying, roasting, Boiling water	Steaks, omelettes, fried dishes, water
P or 	Frying, roasting Boiling water	scallops, steaks Boiling significant quantities of water

MAINTENANCE AND CLEANING

Switch-off the appliance before cleaning.

Do not clean the hob if the glass is too hot because there is a risk of burning.

- Remove light marks with a damp cloth with washing up liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment are likely to cause scratches and must be absolutely avoided.
- Do not ever use any steam-cleaner or pressure washer.
- Do not use any object that may scratch the ceramic glass.
- Ensure that the pan is dry and clean. Ensure that there are no grains of dust on your ceramic hob or on the pan. Sliding rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately. You will thus prevent the surface being damaged.

WHAT TO DO IN CASE OF A PROBLEM

The hob or the cooking zone doesn't start-up :

- The connection to the network is wrong.
- The protection fuse has disconnected.
- The locking function is activated.
- The sensitive keys are covered with grease or water.
- An object is put on a key.

The control panel displays [U]:

- There is no pan on the cooking zone.
- The pan is not compatible with induction.
- The bottom diameter of the pan is too small.

The control panel displays [E]:

- The electronic system is defective.
- Disconnect and reconnect the hob at the circuit breaker.

One or all cooking zone cut-off :

- The safety system is activated.
- You forgot to turn off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction of power level to prevent overheating

Continuous ventilation after turning off the hob :

- This is not a failure; the fan continues to run to protect the electronic components.
- The fan cooling stops automatically.

The automatic cooking system doesn't start-up :

- The cooking zone is still hot [H].
- The highest power level is set [9].

The control panel displays [L]:

- Refer to the chapter "control panel locking" page.

The control panel displays [U]:

- Refer to the chapter "Keep warm".

The control panel displays [II]:

- Refer to the chapter "Stop&Go".

The control panel displays [] or [Er03]:

- An object or liquid covers the control keys. The symbol disappear as soon as the key is released or cleaned.

The control panel displays [E2]:

- The hob is overheated, let it cool and then turn it on again.

The control panel displays [E8]:

- The air inlet of the ventilator is obstructed, release it.

The control panel displays [U400]:

- The hob is not connected to the network. Check the connection and reconnect the hob.

The control panel displays [Er47]:

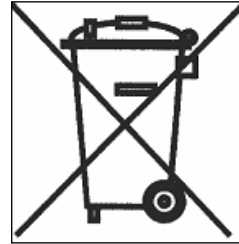
- The hob is not connected to the network. Check the connection and reconnect the hob.

If one of the symbols above persists, call the SAV.

ENVIRONMENT PRESERVATION

- The materials of packing are ecological and recyclable.
- The electronic appliances are composed of recyclable, and sometimes harmful materials for the environment, but necessary to the proper operation and the safety of the appliance.

- **Don't throw your appliance into the household rubbish**
- **Get in touch with the waste collection centre of your council that is familiar with the recycling of household**

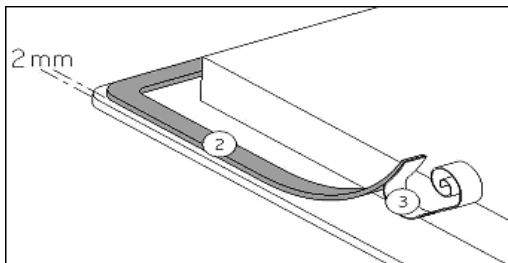


INSTALLATION INSTRUCTIONS

The installation comes under the exclusive responsibility of specialists.
The installer is held to respect the legislation and the standards enforce in his home country.

How to stick the gasket:

The gasket supplied with the hob avoids all infiltration of liquids in the cabinet.
His installation has to be done carefully, in conformity of the following drawing.



Stick the gasket (2) two millimeters from the external edge of the glass, after removing the protection sheet (3).

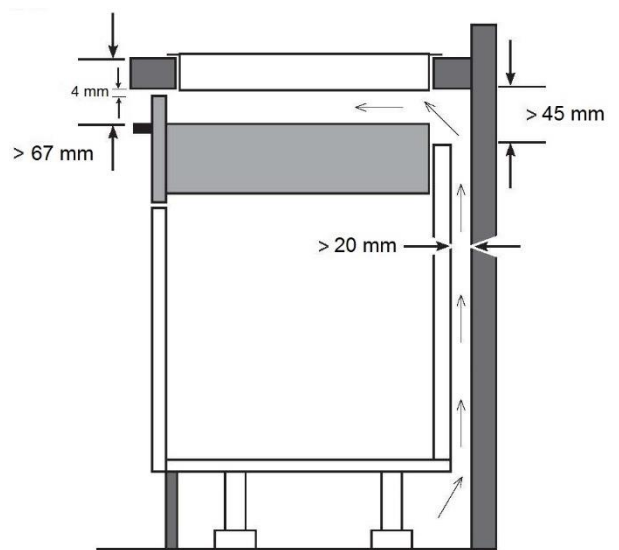
Warning: Do not apply sealant between the bottom side of the hob and worktop

Fitting - installing:

- The cut out sizes are:

Type	Cut size		Glass size			Cut size of flush mouting		
	Width	Depth	Width	Depth	Thickness	Width	Depth	Radius
1773/2	560	490	654	524	7	650	520	4
1775/2	750	490	804	524	7	800	520	4
1776/2	750	490	804	524	7	800	520	4
1777/2	890	390	914	414	7	910	410	4
1778/3	850	490	904	524	7	900	520	4

- **Ensure that there is a distance of 50 mm between the hob and the wall or sides.**
- The hobs are classified as “Y” class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. **On the other side, however, no unit or divider must stand higher than the hob.**
- The piece of furniture or the support in which the hob is to be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- The mural rods of edge must be heat-resisting.
- Not to install the hob to the top of a not ventilated oven or a dishwasher.
- To guarantee under the bottom of the hob casing a space of 20 mm to ensure a good air circulation of the electronic device.
- If a drawer is placed under the work, avoid to put into this drawer flammable objects (for example: sprays) or not heat-resistant objects.
- Provide a ventilation opening from 4 mm just under the worktop over a width of min. 600 mm for sufficient cooling of the hob.



- Materials which are often used to make worktops expand on contact with water. To protect the cut out edge, apply a coat of varnish or special sealant. Particular care must be given to applying the adhesive joint supplied with the hob to prevent any leakage into the supporting furniture. This gasket guarantees a correct seal when used in conjunction with smooth work top surfaces.
- The safety gap between the hob and the cooker hood placed above must respect the indications of the hood manufacturer. In case of absence of instructions respect a distance minimum of 760 mm.
- The connection cord should be subjected, after building, with no mechanical constraint, such for example of the fact of the drawer.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

ELECTRICAL CONNECTION

- The installation of this appliance and the connection to the electrical network should be entrusted only to an electrician perfectly to the fact of the normative regulations and which respects them scrupulously.
- Protection against the parts under tension must be ensured after the building-in.
- The data of connection necessary are on the stickers place on the hob casing near the connection box.
- The connection to the main must be made using an earthed plug or via an omnipolar circuit breaking device with a contact opening of at least 3 mm.
- The electrical circuit must be separated from the network by adapted devices, for example: circuit breakers, fuses or contactors.
- If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the installation regulations.
- The inlet hose must be positioned so that it does not touch any of the hot parts of the hob or oven.

Caution!

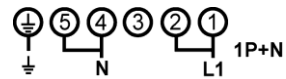
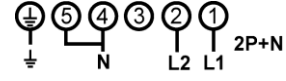
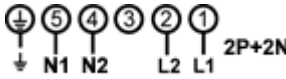
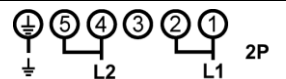
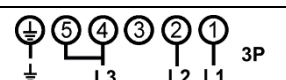
This appliance has only to be connected to a network 230 V~ 50/60 Hz.

Connect always the earth wire.

Respect the connection diagram.

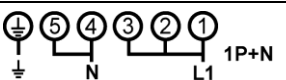
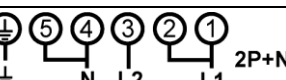


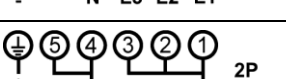
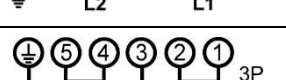
The connection box is located underneath at the back of the hob casing. To open the cover use a medium screwdriver. Place it in the slits and open the cover.

CONNECTION OF THE HOB FOR 1773/2 – 1775/2 – 1777/2

Mains	Connection	Supply cord	Supply cord	Wiring diagram	Circuit braker
230 V~ 50/60 Hz	1 phase +N	3 x 2,5 mm ²	H 05 VV - F H 05 RR - F		25 A *
400 V~ 50/60Hz	2 phases + N	4 x 1,5 mm ²	H 05 VV - F H 05 RR - F		16 A *
400 V~ 50/60Hz (NL)	2 phases + 2N	5 x 1,5 mm ²	H 05 VV - F H 05 RR - F		16 A *
230 V~ 50/60 Hz	2 phases	3 x 2,5 mm ²	H 05 VV - F H 05 RR - F		25 A *
230 V~ 50/60 Hz (BE)	3 phases	4 x 1,5 mm ²	H 05 VV - F H 05 RR - F		16 A *

* calculated with the simultaneous factor following the standard EN 60 335-2-6

CONNECTION OF THE HOB FOR 1776/2 – 1778/3

Mains	Connection	Supply cord	Supply cord	Wiring diagram	Circuit braken
230 V~ 50/60 Hz	1 phase +N	3 x 4 mm ²	H 05 VV - F H 05 RR - F		40 A *
400 V~ 50/60Hz	2 phases + N	4 x 2,5 mm ²	H 05 VV - F H 05 RR - F		25 A *
400 V~ 50/60Hz (NL)	2 phases + 2N	5 x 2,5 mm ²	H 05 VV - F H 05 RR - F		25 A *
400 V~ 50/60Hz	3 phases + N	5 x 1,5 mm ²	H 05 VV - F H 05 RR - F		16 A *
230 V~ 50/60 Hz	2 phases	3 x 4 mm ²	H 05 VV - F H 05 RR - F		40 A *
230 V~ 50/60 Hz (BE)	3 phases	4 x 2,5 mm ²	H 05 VV - F H 05 RR - F		25 A *

* calculated with the simultaneous factor following the standard EN 60 335-2-6

Caution! Be careful that the cables are correctly engaged and tightened.

We cannot be held responsible for any incident resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty earth connection.

