

## SAFETY INSTRUCTIONS

Download the complete instruction manual on <http://aristonchannel.com> or call the phone number shown on the warranty booklet.

Before using the appliance, read these safety instructions. Keep them nearby for future reference. These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

⚠ **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.

Children less than 8 years of age shall be kept away unless continuously supervised.

⚠ **WARNING:** If the hob surface is cracked, do not use the appliance - risk of electric shock.

⚠ **WARNING:** Danger of fire: Do not store items on the cooking surfaces.

⚠ **CAUTION:** The cooking process has to be supervised. A short cooking process has to be supervised continuously.

⚠ **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous - risk of fire. NEVER try to extinguish a fire with water: instead, switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

⚠ Do not use the hob as a work surface or support. Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely - risk of fire.

⚠ Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

⚠ Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

⚠ After use, switch off the hob element by its control and do not rely on the pan detector.

### PERMITTED USE

⚠ **CAUTION:** the appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

## IMPORTANT TO BE READ AND OBSERVED

⚠ This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.

⚠ No other use is permitted (e.g. heating rooms).

⚠ This appliance is not for professional use. Do not use the appliance outdoors.

### INSTALLATION

⚠ The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

⚠ Installation, including water supply (if any), electrical connections and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electric shock. During installation, make sure the appliance does not damage the power cable - risk of fire or electric shock. Only activate the appliance when the installation has been completed.

⚠ Carry out all cabinet cutting operations before fitting the appliance and remove all wood chips and sawdust.

⚠ If the appliance is not installed above an oven, a separator panel (not included) must be installed in the compartment under the appliance.

### ELECTRICAL WARNINGS


⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.


⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electric shock.

---

## **CLEANING AND MAINTENANCE**

 **WARNING:** Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation; never use steam cleaning equipment - risk of electric shock.

 Do not use abrasive or corrosive products, chlorine-based cleaners or pan scourers.


## **DISPOSAL OF PACKAGING MATERIALS**

The packaging material is 100% recyclable and is marked with the recycle symbol .

The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

## **DISPOSAL OF HOUSEHOLD APPLIANCES**

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health.

The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

## **ENERGY SAVING TIPS**

Make the most of your hot plate's residual heat by switching it off a few minutes before you finish cooking.

The base of your pot or pan should cover the hot plate completely; a container that is smaller than the hot plate will cause energy to be wasted. Cover your pots and pans with tight-fitting lids while cooking and use as little water as possible. Cooking with the lid off will greatly increase energy consumption.

Use only flat-bottomed pots and pans.

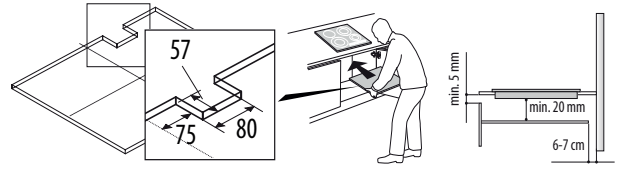
## **DECLARATION OF CONFORMITY**

This appliance meets the Ecodesign requirements set out in European Regulation n. 66/2014, in conformity to the European standard EN 60350-2.

---

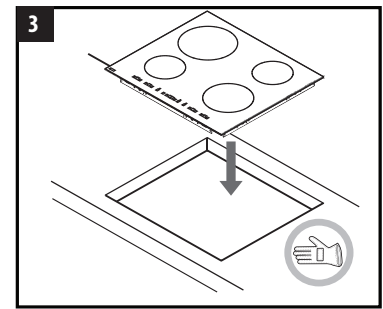
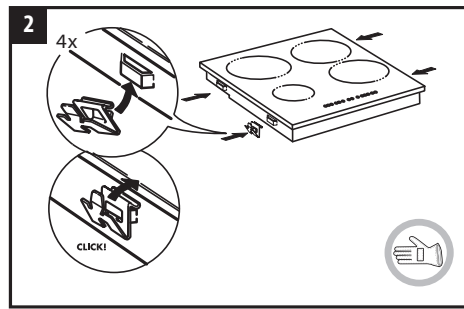
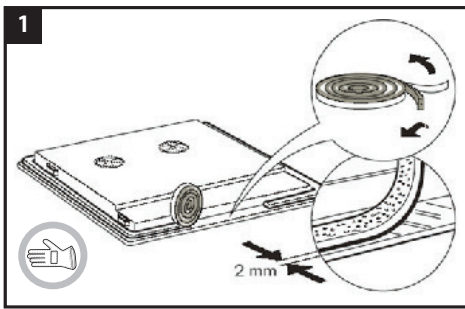
## INSTALLATION

- The cooktop must be set into a worktop between 30 mm and 60 mm deep.
- Install a separator panel under the hob.
- The lower part of the product must not be accessible after installation.
- Do not fit the separator panel if an undertop oven is installed.
- The distance between the underside of the appliance and the separator panel must respect the dimensions given in the figure.
- In order to ensure the correct operation of the product, do not obstruct the minimum required clearance between the hob and the top of the unit (min. 5 mm).
- If an undertop oven is installed, make sure the oven is equipped with a cooling system.
- For built-in dimensions and installation see the picture in this paragraph.
- A minimum distance must be maintained between the hob and the hood above it. Please refer to the user manual of the hood for more informations.
- **Do not install the cooktop near a dishwasher or washing machine, so that the electronic circuits do not come into contact with steam or moisture, which could damage them.**
- To remove the hob, use a screwdriver (not provided) to prise off the perimeter clips on the underside of the appliance.

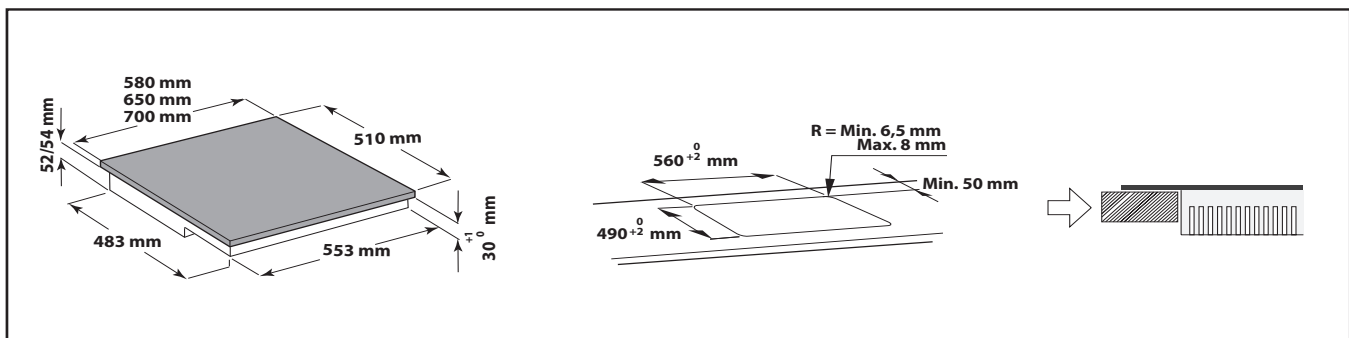
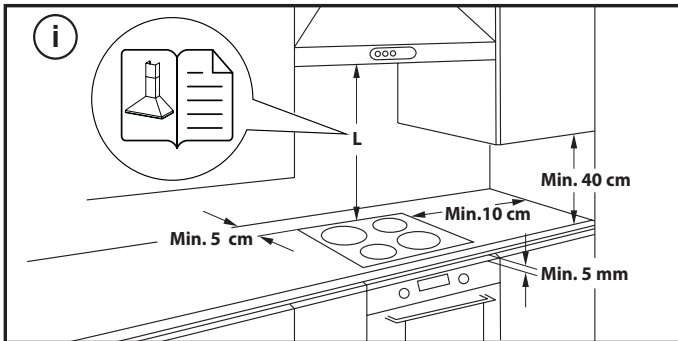


### PLACING THE HOB

Apply the supplied gasket to the cooktop (unless it has already been fitted), after having cleaned its surface. After the electrical connection (see the chapter "Electrical connection"), position each fixing clips on the dedicated slots on the lateral sides of the hob as shown in the picture. Then push the hob inside the cut out and check that the glass is flat and parallel to the worktop. The fixing clips are designed for every type of worktop material (wood, marble, etc.).



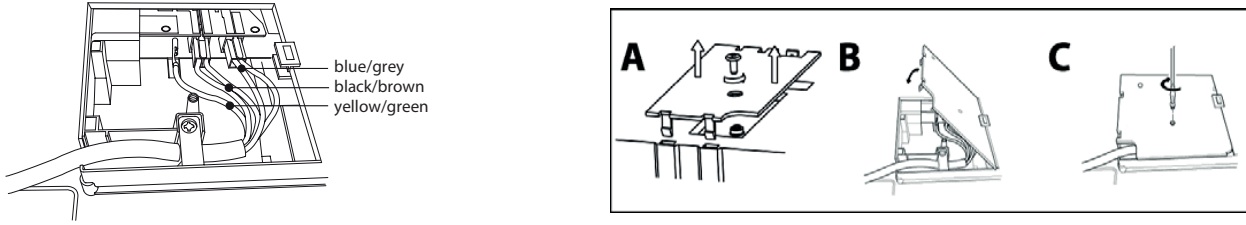
### DIMENSIONS AND DISTANCES TO BE MAINTAINED



## ELECTRICAL CONNECTION

Electrical connection must be made before connecting the appliance to the electricity supply. Installation must be carried out by qualified personnel who know the current safety and installation regulations. Specifically, installation must be carried out in compliance with the regulations of the local electricity supply company. Make sure the voltage specified on the data plate located on the bottom of the appliance is the same as that of the home. Regulations require that the appliance be earthed: use conductors (including the earth conductor) of the appropriate size only.

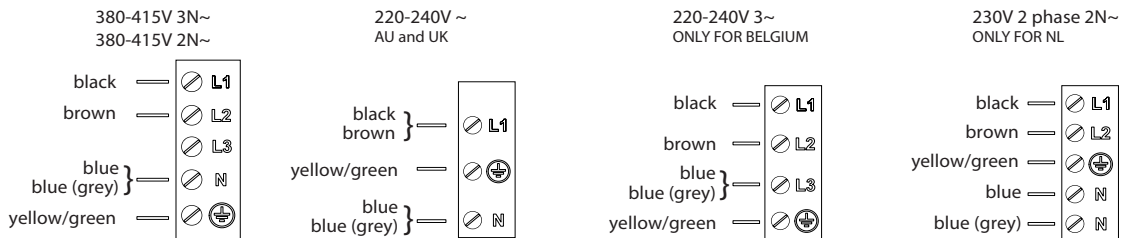
### CONNECTION TO THE TERMINAL BLOCK



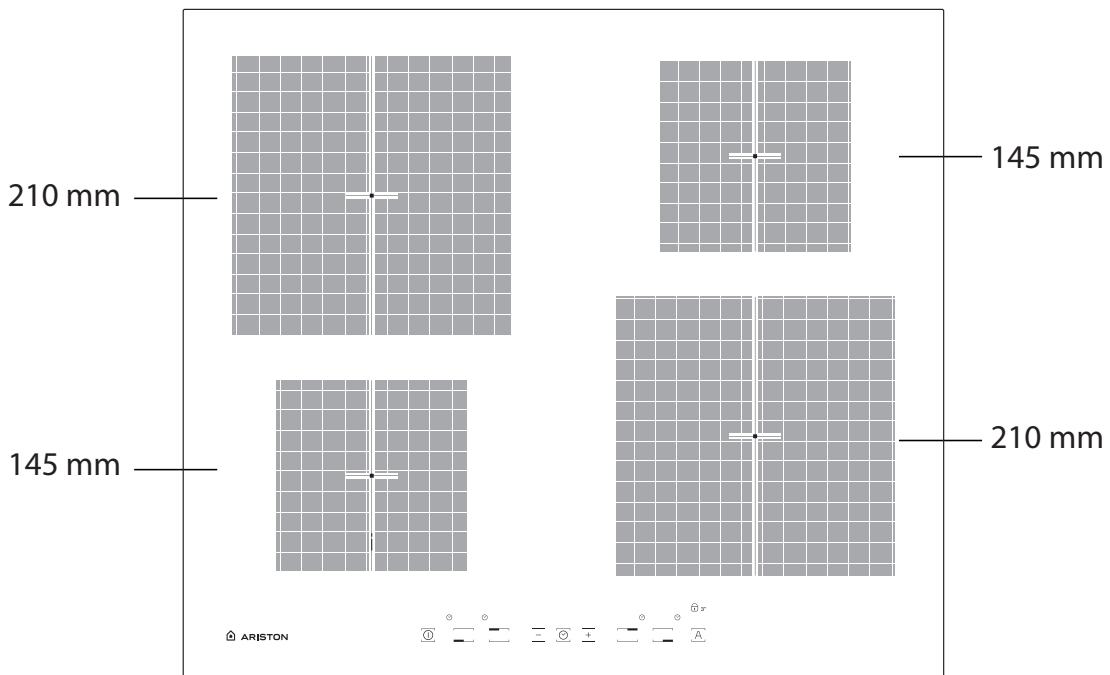
**ATTENTION:** the power supply cable must be long enough to allow the cooktop to be removed from the worktop and must be positioned so as to avoid damage or overheating caused by contact with the base.

- Remove the terminal cover **(A)** by unscrewing the screw and insert the cover into the hinge **(B)** of the terminal.
- Plug the power cord into the clamp and connect the wires to the terminal block as shown in the wiring diagram located near the terminal.
- Secure the power cable with the cable clamp.
- Close the cover **(C)** and screw on the terminal with the screw removed.

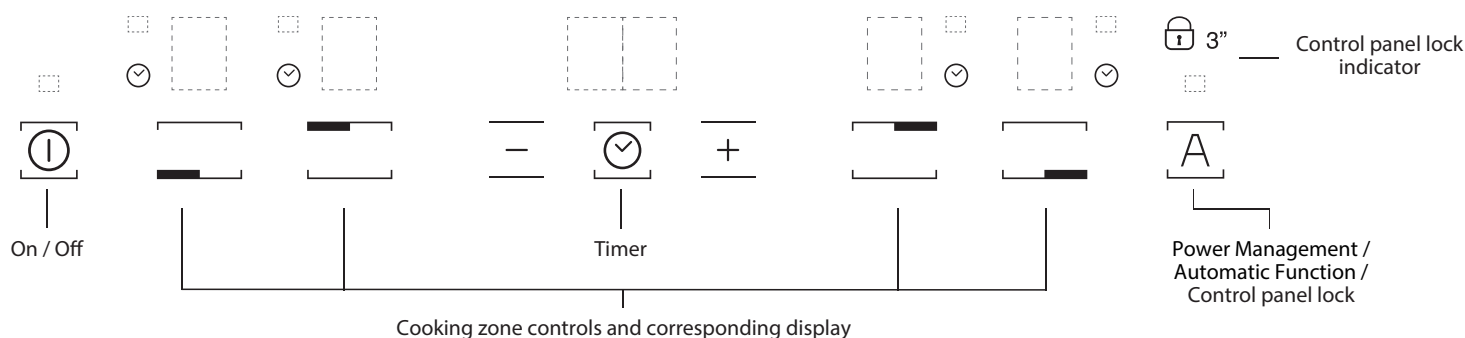
For each connection to the network, the hob automatically checks for a few seconds.



## PRODUCT DESCRIPTION

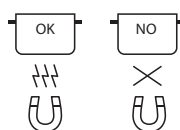


## CONTROL PANEL



## ACCESSORIES

### POTS AND PANS



Only use pots and pans made from ferromagnetic material which are suitable for use with induction hobs. To determine whether a pot is suitable, check for the symbol (usually stamped on the bottom). A magnet may be used to check whether pots are magnetic. The quality and the structure of the pot base can alter cooking performance.

### RECOMMENDED POT BOTTOM WIDTHS

**Place the pot on the required cooking zone before switching the hob on.**

For good cooking results, the diameter of the base of the pot should match the size of the hotplate.

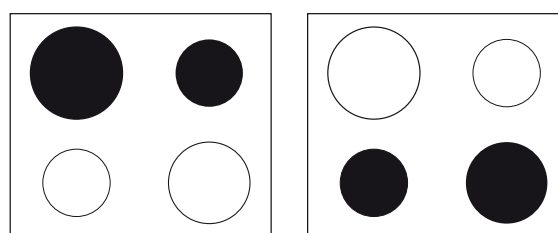
**IMPORTANT:** The cooking zones will not switch on if pots are not the right size.

To determine the size of the pot please measure the base of the pot and refer to recommended pots bottom width table, for perfect usage and correct pan detection. Each cooking zone has a minimum limit of detecting pans, which varies depending on the material of the pan being used. You should therefore use the cooking zone that is most suitable for the diameter of your pan.

DIAMETER (cm)	MAX. (cm)	MIN. (cm)
14,5	14,5	10
18	18	12
21	21	15

### RECOMMENDED POT POSITION

For best performance, when you use two pots simultaneously, put them according to the pictures below:



**IMPORTANT:** To avoid a permanent damage the hob:

- do not use pots with bottoms that are not flat;
- do not use metal pots with enamelled bottom;
- do not place hot pots/pans over the control panel.

## FIRST TIME USE

### POWER MANAGEMENT

Thanks to the "Power management" function, the user can set the maximum power the hob can reach, as required.

This setting is possible at any time and is maintained until the next change. By setting the required maximum power, the hob automatically adjusts distribution in the various cooking zones, ensuring that this limit is never exceeded; with the advantage of also being able to manage all the zones simultaneously, but without overload problems.

4 maximum power levels are available and showed on display: 2.5 kW – 4.0 kW – 6.0 kW – 7.2 kW (7.2 kW is considered as max. power of cooktop). At the time of purchase, the hob is set to maximum power.

#### To set the hob power:

After plugging the appliance into the electrical socket, in the first 60 seconds it is possible to set the required power level by running the following points:

- Press for approximately 3 seconds button . The display shows .
- Press the Power Management button to confirm the previous step. The display shows .

- Press buttons / to select the required power. The display shows the power levels available.
- Press the Power Management button to confirm the previous step. The display shows the set level which flashes for approximately 2 seconds; after which the hob emits an acoustic signal and then turns itself off; it is now ready for use.


In case of an error when setting the power, the symbol appears in the middle and an acoustic signal sounds for about 5 seconds. In this case repeat the configuration procedure from the beginning. If the error occurs again, contact the After-Sales Service.

During normal use, if the user tries to increase the maximum available power level when reached, the level of the zone in use flashes twice and an acoustic signal sounds.

To obtain a higher power in that zone, it is necessary to manually decrease the power level of one or more already active cooking zones.

# DAILY USE

## SWITCHING THE HOB ON/OFF

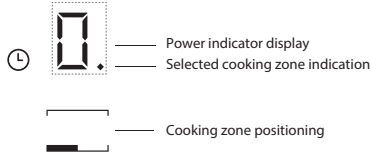
To switch the hob on, press the  button for approx. 2 seconds until the cooking zone displays light up.

To switch off, press the same button until the displays switch off. All the cooking zones are deactivated.

If the hob has been in use, the residual heat indicator "H" remains lit until the cooking zones have cooled down.

If within 10 seconds of switching on, no function is selected, the hob switches off automatically.

## SWITCHING ON AND ADJUSTING COOKING ZONES



Place the pot on the desired cooking zone. Turn on the cooking top. Then activate the selected cooking zone by pressing the corresponding position button. The display shows "0". It is possible to select the required power level, from min. 0 to

max. 9, or booster "P" if available. To increase the power level, push the "+" button. To decrease the power level push the "-" button.

## DEACTIVATION OF COOKING ZONES

To switch off the cooking zone, press the corresponding position button for more than 3 sec.

The cooking zone switches off and, if still hot, the letter "H" appears on the zone display.

## CONTROL PANEL LOCK

This function locks the controls to prevent accidental activation of the hob. To activate the control panel lock, switch the hob on and press the Control panel lock button for three seconds; an acoustic signal and a luminous indicator near the padlock indicate function activation. The control panel is locked except for the switching off function.

To deactivate the control lock, repeat the activation procedure. The luminous dot goes off and the hob is active again.

The presence of water, liquid spilled from pots or any objects resting on the button below the symbol can accidentally activate or deactivate the control panel lock.



The timer can be used to set the cooking time for a maximum of 99 minutes (1 hour and 39 minutes) for all the cooking zones.

Select the cooking zone to be used with the timer, press the Timer button and a beep indicate function activation. The display shows "00" and the LED indicator comes on. The timer value can be increased and decreased by pressing the "+" and "-" buttons.

When the set time has elapsed, an acoustic signal sounds and the cooking zone switches off automatically.


To deactivate the timer, keep the Timer button pressed for at least 3 seconds.

To set the timer for another zone, repeat the above steps. The timer display always shows the timer for the selected zone or the shortest timer.

To modify or deactivate the timer, press the cooking zone selection button for the timer in question.


## SPECIAL FUNCTIONS



The function automatically sets a power level suitable for maintaining a low boil. Activate this function after bringing to the boil, pressing the corresponding zone button first and then the button .




The hob is fitted with a residual heat indicator for each cooking zone. These indicators alert the user when cooking zones are still hot.

If the display shows , the cooking zone is still hot. If the residual heat indicator of a given cooking zone is lit, that zone can be used, for example, to keep a dish warm or to melt butter.

When the cooking zone cools down, the display goes off.



If you are using a pot that is not suitable, not correctly positioned or not of the correct dimensions for your induction hob, the message "no pot" will appear in the display (). In these situations it is recommended to reposition the pot on the hob surface until you find the position of operation. If no pot is detected within 60 seconds, the hob switches off.

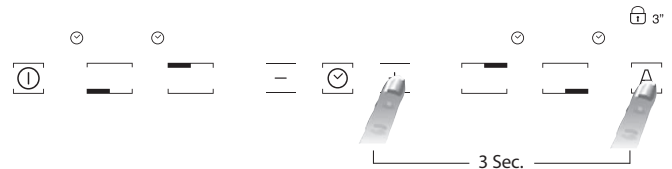
## FAST BOIL FUNCTION (BOOSTER)

This function, only present on some cooking zones, makes it possible to exploit the hob's maximum power (for example to bring water to the boil very quickly).

To activate the function, select the cooking zone by pressing the corresponding position button and keep the "+" button pressed until "P" appears on the display. After 5 minutes' use of the booster function, the appliance automatically sets the zone to level 9.

## ACTIVATION/DEACTIVATION OF THE ACOUSTIC SIGNAL

After switching the hob on, press and hold the "+" button and the outermost button on the right simultaneously for at least three seconds (as shown below).



## POWER LEVEL TABLE

POWER LEVEL		TYPE OF COOKING	LEVEL USE (indicating cooking experience and habits)
Maximum power	Boost	Fast heating	Ideal for rapidly increasing the temperature of food to fast boiling in the case of water or rapidly heating cooking liquids.
	9 – 7	Frying – boiling	Ideal for browning, starting to cook, frying frozen products, fast boiling.
High power		Browning – slow frying – boiling – grilling	Ideal for slow frying, maintaining a high boil, cooking and grilling (short duration, 5-10 minutes).
	7 – 5	Browning – cooking – stewing – slow frying – grilling	Ideal for slow frying, maintaining a low boil, cooking and grilling (medium duration, 10-20 minutes), preheating.
Medium power		Cooking – stewing – slow frying – grilling	Ideal for stewing, maintaining a gentle boil, cooking and grilling (long duration).
	4 – 3	Cooking – simmering – thickening – creaming pasta	Ideal for prolonged cooking (rice, sauces, roasts, fish) with liquids (e.g. water, wine, broth, milk), creaming pasta.
Ideal for prolonged cooking (volumes of less than a litre: rice, sauces, roasts, fish) with liquids (e.g. water, wine, broth, milk).			
Low power	2 – 1	Melting – defrosting – keeping food hot – creaming risottos	Ideal for softening butter, gently melting chocolate, thawing small products and keeping just-cooked food hot (e.g. sauces, soups, minestrone).
			Ideal for keeping just-cooked food hot, creaming risottos and keeping serving dishes warm (with induction-suitable accessory).
Zero power	OFF	Support surface	Hob in standby mode or off (possible end-of-cooking residual heat, indicated by "H").

**NOTE:** When making quick-cook foods that require perfect heat distribution (e.g. pancakes) on the 28 cm double cooking zone (where present), use pans no greater than 24 cm in diameter. For delicate cooking (for example, melting chocolate or butter) use the smaller diameter single zones.

## MAINTENANCE AND CLEANING

### Disconnect the appliance from the power supply.

- Do not use steam cleaning equipment.
- Do not use abrasive sponges or scouring pads as they may damage the glass.
- After each use, clean the hob (when it is cool) to remove any deposits and stains from food residue.
- Sugar or foods with a high sugar content can damage the hob and must be immediately removed.
- Salt, sugar and sand could scratch the glass surface.
- Use a soft cloth, absorbent kitchen paper or a specific hob cleaner (follow the Manufacturer's instructions).
- Spills of liquid in the cooking zones can cause the pots to move or vibrate.
- After cleaning the hob, dry thoroughly.

## TROUBLESHOOTING

If the hob will not operate correctly, before calling the After-Sales Service, refer to the Troubleshooting Guide to determine the problem.

- Read and follow the instructions given in the section "Daily use".
- Check that the electricity supply has not been shut off.
- Dry the hob thoroughly after cleaning it.
- If, when the hob is switched on, alphanumeric codes appear on the display, consult the following table for instructions.

- If the hob cannot be switched off after using it, disconnect it from the power supply.

If after the above checks the fault still occurs, get in touch with the nearest After Sales Service.

ERROR CODE	DESCRIPTION	POSSIBLE CAUSES	ERROR ELIMINATION
C81, C82	The control panel switches off because of excessively high temperatures.	The internal temperature of electronic parts is too high.	Wait for the hob to cool down before using it again.
C83	The control panel indicates the error code hob off because of an issue on electronic circuit.	Hob has been supplied with over voltage.	Hob may be still used but call the After-Sales Service.
C85	Hob is not able to give power to the pot.	Pot is not suitable to the induction hob.	Use another induction pot.
F02 or F04 or C84	The connection voltage is wrong or issue to the power supply.	The sensor detects a discrepancy between the appliance voltage and that of the mains supply.	Disconnect the hob from the mains and check the electrical connection.
F01, F05, F06, F07, F10, F12, F25, F33, F34, F36, F37, F46, F47, F48, F49, F58, F61, F62, F63, F72, F74, F77	Disconnect the hob from the power supply. Wait a few seconds and plug it again. If the problem persists, call the After-Sales Service and specify the error code.		

## SOUNDS PRODUCED DURING OPERATION

The induction cooktops can generate a set of noise and vibration during normal operation, depending on the type of material and the processing of the food.

These conditions are normal and essential for the proper functioning of the induction system, they are not indication of failure or damage.

## AFTER-SALES SERVICE

In order to receive a more complete assistance, please register your product on [www.aristonchannel.com](http://www.aristonchannel.com).

### BEFORE CALLING THE AFTER-SALES SERVICE:

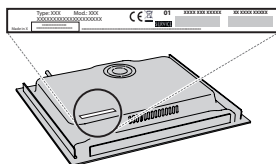
1. See if you can solve the problem by yourself with the help of the suggestions given in the **TROUBLESHOOTING**.
2. Switch the appliance off and back on again to see if the fault persists.

### IF AFTER THE ABOVE CHECKS THE FAULT STILL OCCURS, GET IN TOUCH WITH THE NEAREST AFTER-SALES SERVICE.

To receive assistance, call the number shown on the warranty booklet or follow the instructions on the website [www.aristonchannel.com](http://www.aristonchannel.com).

When contacting our Client After sales service, always specify:

- a brief description of the fault;
- the type and exact model of the appliance;



- the service number (number after the word Service on the rating plate). The service number is also indicated on the guarantee booklet;



- your full address;
- your telephone number.

If any repairs are required, please contact an authorized after-sales service (to guarantee that original spare parts will be used and repairs carried out correctly).