



**INSTRUCTION MANUAL
FOR INDUCTION HOBS
MODELS: ILD703G5, ILD604G4,
ILD786G5, ILD906G5, ILD914G5**



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Dear customer,

Congratulations on your purchase of a ILVE induction ceramic hob.

In order to make the best use of your appliance, please carefully read the following use and care manual and keep it for later reference.

SUMMARY

SAFETY	4
PRECAUTIONS BEFORE USING	4
USING THE APPLIANCE	4
PRECAUTIONS NOT TO DAMAGE THE APPLIANCE	5
PRECAUTIONS IN CASE OF APPLIANCE FAILURE.....	5
OTHER PROTECTIONS	5
DESCRIPTION OF THE APPLIANCE.....	6
TECHNICAL CHARACTERISTICS.....	6
CONTROL PANEL	6
USE OF THE APPLIANCE.....	7
SENSITIVE TOUCH.....	7
DISPLAY	7
VENTILATION.....	7
STARTING-UP AND APPLIANCE MANAGEMENT	7
BEFORE THE FIRST USE.....	7
INDUCTION PRINCIPLE	7
POWER SELECTION ZONE “SLIDER” AND TIMER SETTING ZONE	8
STARTING-UP	8
PAN DETECTION	8
RESIDUAL HEAT INDICATION	9
BOOSTER FUNCTION	9
TIMER	9
AUTOMATIC COOKING	10
STOP&GO FUNCTION.....	10
RECALL FUNCTION	11
« KEEP WARM » FUNCTION	11
BRIDGE FUNCTION	11
CONTROL PANEL LOCKING.....	11
COOKING ADVICE	12
PAN QUALITY	12
PAN DIMENSION.....	12
EXAMPLES OF COOKING POWER SETTING.....	13
MAINTENANCE AND CLEANING	13
WHAT TO DO IN CASE OF A PROBLEM.....	13
ENVIRONMENT PRESERVATION	14
INSTALLATION INSTRUCTIONS.....	15
ELECTRICAL CONNECTION	16

SAFETY

Precautions before using

- Unpack all the materials.
- The installation and connection of the appliance must be done by approved and qualified specialists. The manufacturer cannot be responsible for damage caused by installation or connection errors.
- When used, the appliance must be correctly installed in a kitchen unit and an adapted and approved work surface.
- 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 cannot be used as freestanding unit or as a working surface.
- The appliance must be grounded and connected in compliance with local standards.
- Do not use any extension cable to connect the hob.
- The appliance cannot be used above a dishwasher or a tumble-dryer: steam may damage the electronic appliances.
- This 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 use.
- Keep an eye on the hob when cooking with grease or oils as they may quickly ignite.
- Be careful not to burn yourself during or after using the appliance.
- Make sure no cable of any fixed or moving appliance makes contact with the glass or the hot saucepan.
- Magnetic objects (credit cards, floppy disks, calculators) should not be placed near the appliance when in use.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface as they can get hot.
- In general, do not place any metallic object except heating containers on the glass surface. In case of untimely activation or residual heat, they may heat, melt or even burn.
- 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.

Precautions not to damage the appliance

- Raw pan bottoms or damaged saucepans (not enamelled cast iron pots) may damage ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance is in accordance with the manufacturer's instructions.
- Do not put or leave empty saucepans on the vitroceramic hobs.
- Sugar, synthetic materials or aluminium sheets must not come into contact with the heating zones. These may break or damage the vitroceramic glass when cooling: switch on the appliance and take them immediately out of the hot heating zone (be careful not to burn yourself).
- Never place any hot container over the control panel.
- If a drawer is situated under the installed appliance, make sure the space between the contents of the drawer and the base of the appliance is large: at least (2 cm). This is essential to guarantee correct ventilation.
- Never put flammable objects (ex. sprays) into the drawer 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 unplug the appliance and contact after sales service.
- Servicing must 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 protections

- Ensure that the pot or pan is always centred on the cooking zone. The bottom of the pan must cover as much of the cooking zone as possible.
- For the users of pacemaker, the magnetic field could influence its operating. We recommend discussing this with the retailer or a doctor.
- Do not to use aluminium or synthetic material containers: they could melt on cooking zones that are still hot.



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.



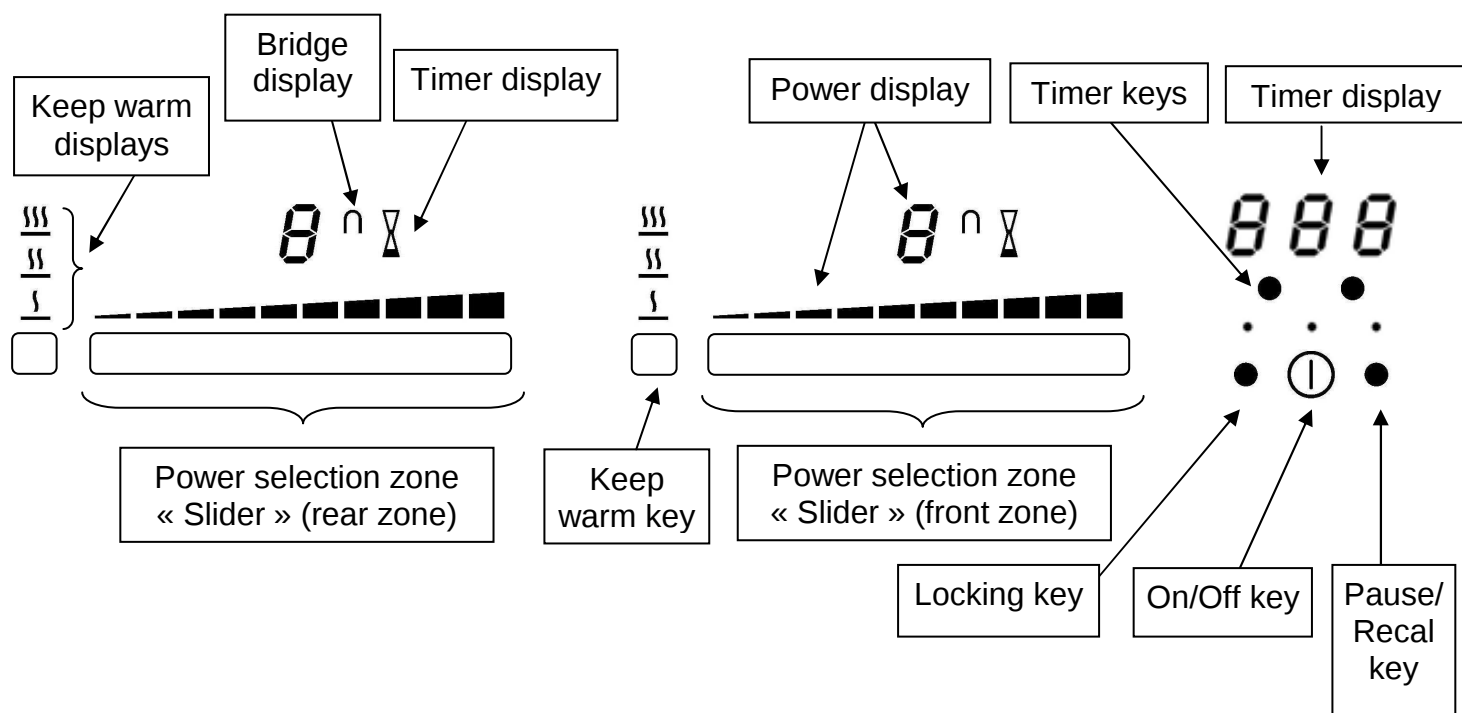
DESCRIPTION OF THE APPLIANCE

Technical characteristics

Type	Total Power	Position of the heating zone	Dimension	Nominal Power*	1 st Booster Power*	2 nd Booster Power*	Minimal pan detection
ILD703G5	7400 W	Left Centre Right	Ø260 mm 220x180 mm 220x180 mm	2600 W 2100 W 2100 W	3300 W 2600 W 2600 W	5500 W 3700 W 3700 W	120 mm 100 mm 100 mm
ILD914G5 ILD604G5	7400 W	4 zones	220x180 mm	2100 W	2600 W	3700 W	100 mm
ILD906G5 ILD786G5	11100 W	6 zones	220x180 mm	2100 W	2600 W	3700 W	100 mm

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

Control panel



USE OF THE APPLIANCE

Sensitive touch

Your ceramic 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.

In the case of a general use press only one key at a time.

Display

<u>Display</u>	<u>Designation</u>	<u>Description</u>
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.
U	Keep warm	Maintain automatically of 42, 70 or 94°C.
II	Stop&Go	The hob is in pause.
□	Bridge	2 cooking zones are combined.

Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed. The ventilation starts with a high speed when the hob is intensively used. The cooling fan reduces speed and stops automatically when the electronic circuit is cooled.

STARTING-UP AND APPLIANCE MANAGEMENT

Before the first use

Clean your hob with a damp cloth and dry the surface thoroughly. Do not use detergent which risks causing 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.

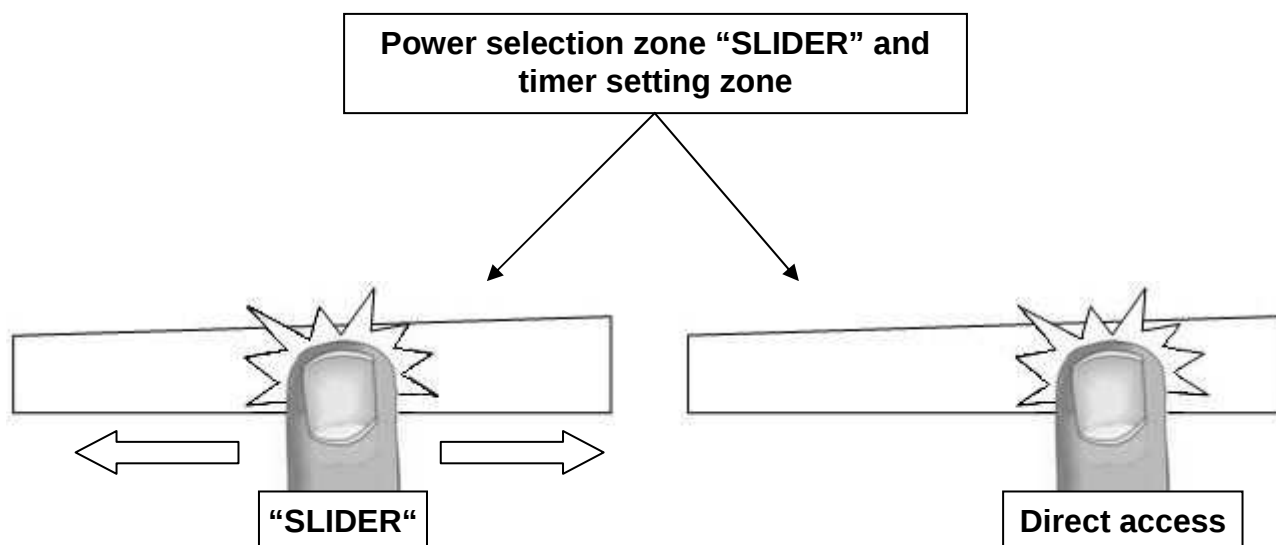
Of course the pan has to be magnetic:

- All ferromagnetic pans are recommended (please verify by using a small magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms.
- Exclusions: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware.

The induction heating zone adapts automatically to the size of the pan. If the diameter is too small, the pan doesn't work. This diameter will vary the function of the heating zone diameter. If the pan is not adapted to the induction hob the display will show [U].

Power selection zone “SLIDER” and timer setting zone

To select the power with the slider, slide your finger on the “SLIDER” zone. You can directly access 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 [①]	[0]
To stop	press key [①]	nothing or [H]

• Start up / switch off a heating zone:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To set (adjust the power)	slide on the “SLIDER” to the right or to the left	[1] to [P]
To stop	slide to [0] on “SLIDER”	[0] or [H]

If no action is made within 20 second the electronics return to the waiting position.

Pan detection

This cooktop is fitted with an interactive control system that makes it very easy and comfortable to use. After switching on the cooktop, when you put a cookware on the glass, the control system automatically detects it. This system also automatically indicates you which slider control to use by displaying a [0] over it. You then just have to set the expected cooking level.

The pan detection ensures perfect performance. The induction will not work if:

- There is no pan on the heating zone or if this pan is not adapted 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 that is compatible.
- 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 to the heating zone. The cooking continues with the power level set before.

After use, switch the heat element off : don't leave the pan detection [U] active.

Residual heat indication

After the heating zone is turned off, 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 without danger.

When 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 [„ ‐] grants a boost of power to the selected heating zone.

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

Booster is needed for example to heat up large quantities of water rapidly, like for noodles

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

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start up the Booster	slide to the end of the "SLIDER" or press directly on the end of the "SLIDER"	[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>
Start up the Booster	slide to the end of the "SLIDER" or press directly on the end of the "SLIDER"	[P]
Start up Double Booster	re-press key on the end of the "SLIDER"	[„ ‐ and P]
Stop the Double Booster	slide on the "SLIDER"	[P] to [0]
Stop Booster	slide on the "SLIDER"	[9] to [0]

- **Power management:**

The whole cooking hob is activated with a maximum limit of power. When the booster function is activated, and in order to exceed the maximum power, the electronic system reduces the power level of other heating zones. The display will blink on [9] for a few seconds and then shows the maximum of power allowed :

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

Timer

The timer is able to be used simultaneously with all heating zones with different time settings (from 0 to 999 minutes) for each heating zone.

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

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Select the power level	slide on the "SLIDER"	[1] to [P]
Select the Timer	press simultaneously key [-] and [+] from the timer until the desired display is on	Timer display on
Decrease the time	press key [-] from the timer	[60] to 59, 58...
Increase the time	press key [+] from the timer	Time increase

After a few seconds, the [min] display stops with blinking.

The time is confirmed and the timer starts.

- **To stop the cooking time:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Select the Timer	press simultaneously key [-] and [+] from the timer until the desired display is on	Timer display on
Stop the time	press key [-] from the timer	[000]

If several timers are activated, repeat the process.

- **Egg timer function :**

Egg timer is an independent function. It stops as soon as a heating zone starts up.
If the egg timer is on and the hob is switched off, the timer continues until time runs out.

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	press display [①]	[0]
Select the Timer	press simultaneously key [-] and [+] from the timer	[000]
Decrease the time	press key [-] from the timer	[60] to 59, 58...
Increase the time	press key [+] from the timer	Time increase

After a few seconds, the [min] display stops with blinking.

The time is confirmed and the timer starts.

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

As soon as the selected cooking time is finished the timer display blinks [000] and a sound rings.
To stop the sound and the blinking, press the key [-] and [+].

Automatic cooking

All the cooking zones are equipped with an automatic cooking device. The cooking zone starts at full power for a certain time, and will then reduce automatically the power on the pre-selected level.

- **Start-up :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Power level selection (for example « 7 »)	slide on the “SLIDER” to [7] and hold 3s	[7] is blinking with [A]

- **Switching off the automatic cooking :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Power level selection	slide on the “SLIDER”	[0] to [9]

Stop&Go function

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

- **Start up/stop the pause function :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Engage pause	press key pause/recal	[II] and control light on
Stop the pause	press key pause/recal Press on the animated “slider”	“Slider” animated previous settings

Recall Function

After switching off the hob [①], it is possible to recall the last settings.

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

The recall procedure is following:

- Press the key [①]
- Then press key pause/recal before the light stops blinking.

The previous settings are again active.

« Keep warm » Function

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

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

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

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
42°C to engage	press once on key keep warm	[U] and []
70°C to engage	press twice on key keep warm	[U] and []
94°C to engage	press 3 times on key keep warm	[U] and []
To stop	slide on the "SLIDER" or press key keep warm until [0]	[0] to [9] [0]

The maximum duration on keep warm is 2 hours.

Bridge Function

This function allows you to use 2 cooking zones at same time with the same features as a single cooking zone. The booster function isn't allowed.

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	press display [①]	[0]
Activate the bridge	press simultaneously on key keep warm of the 2 cooking zones	[0] and []
Increase bridge	slide on the "SLIDER" witch indicates the power	[1] to [9]
Stop the bridge	press simultaneously on key keep warm of the 2 cooking zones	[0]

Control panel locking

To avoid the activation of the cooking zones, in particular during cleaning, the control panel can be locked (with exception to the On/Off key [①]).

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Locking the hob	press key locking during 6s	locking light on
Unlock the hob	press key locking during 6s	locking light off

COOKING ADVICE

Pan quality

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

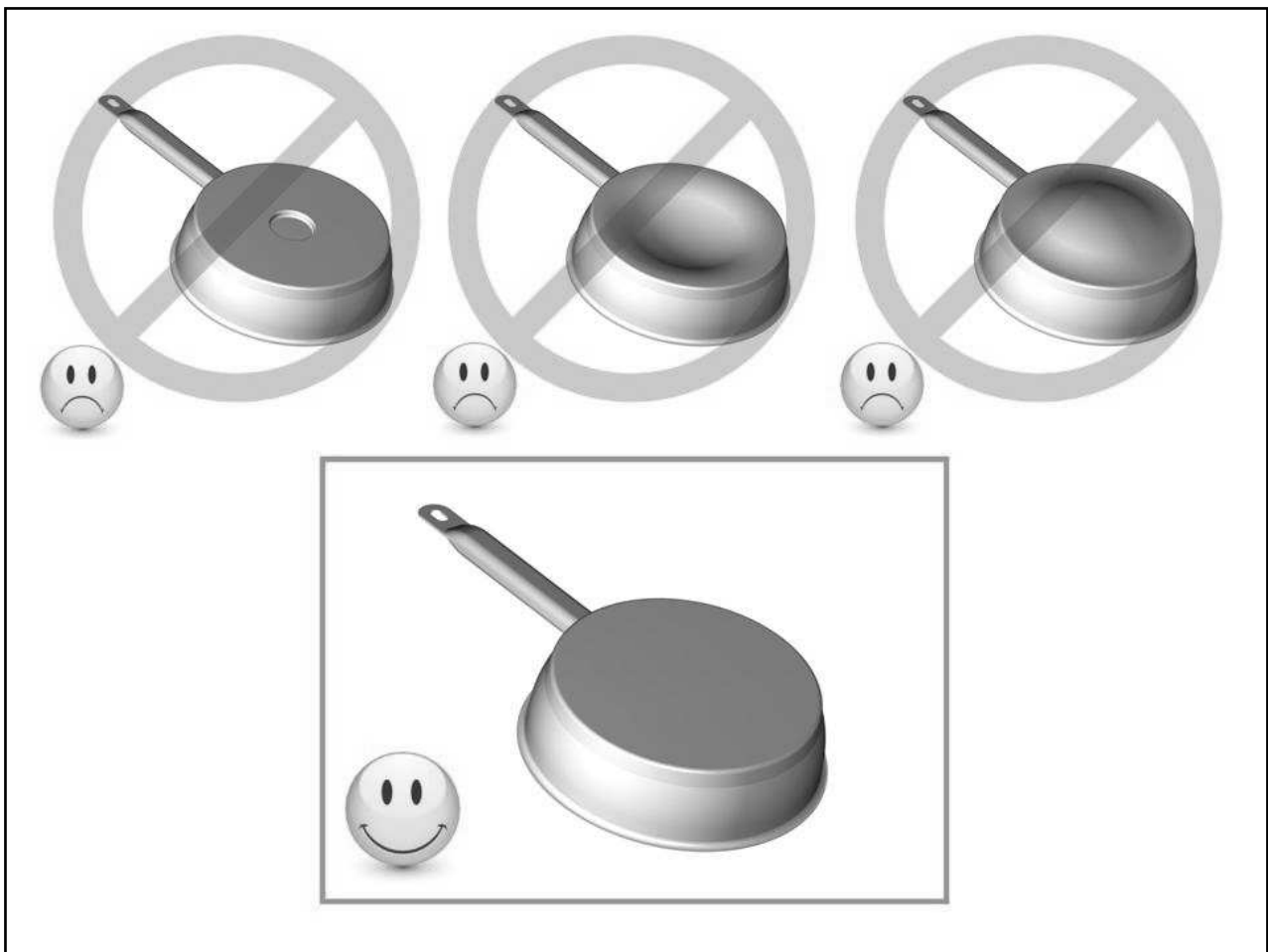
Not accepted materials : aluminium and stainless-steel without ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.

The manufacturers specify if their products are compatible 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 on 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 on the appliance and doesn't influence the cooking operating.



Pan dimension

The cooking zones are, up to a certain limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of 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 Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water
P and 	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 burn**.

- 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 likely to cause scratches must absolutely be avoided.
- Do not ever use any steam-driven or pressure appliance.
- 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. This will prevent the surface being damaged.
- Do not use a steam cleaner to clean the appliance.

WHAT TO DO IN CASE OF A PROBLEM

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

- The hob is badly connected on the electrical network.
- The protection fuse cut-off.
- 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 replug the hob.

One or all cooking zone cut-off :

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

Continuous ventilation after cutting off the hob :

- This is not a failure, the fan continuous to protect the electronic device.
- The fan cooling stops automatically.

The automatic cooking system doesn't start-up :

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

The control panel displays [U] :

- Refer to the section "Keep warm".

The control panel displays [II] :

- Refer to the section "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] :

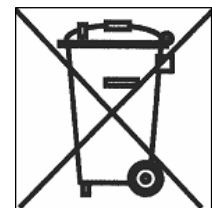
- The hob is not connected to the network. Check the connection and reconnect the hob.

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

ENVIRONMENT PRESERVATION

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

- Don't throw your appliance out with the household refuses
 - Get in touch with the waste collection centre that specialises in the recycling of the household appliances.



INSTALLATION INSTRUCTIONS

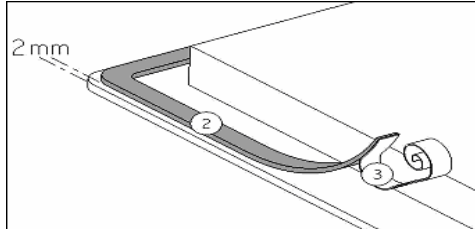
The installation comes under the exclusive responsibility of service.

The installer must 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.

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).

Fitting - installing:

- The cut out sizes are:

Reference	Cut-size
ILD915G5	890 x 390 mm
ILD906G5 ILD786G5	750 x 490 mm
ILD604G5 ILD703G5	560 x 490 mm

- **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 bench top 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-resistant.
- Do not install the hob to the top of a non-ventilated oven or a dishwasher.
- The underside of the hob has a casing **space of 20 mm** to ensure a good air circulation of the electronic device.
- If a drawer is placed under the unit, do not put flammable objects (for example: sprays) or not heat-resistant objects inside.
- 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 guaranties 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 follow the guidelines of the hood manufacturer. In case of absence of instructions, respect a distance minimum of 760 mm.
- The connection cord should have no mechanical constraint, for example, from the action of the drawer.

ELECTRICAL CONNECTION

- The installation of this appliance and the connection to the electrical network should be entrusted only to an electrician following the normal regulations.
- Protection against the parts under tension must be ensured after the building-in.
- The information on connections necessary are on the stickers. Place them on the hob casing near the connection box.
- Connection to the mains must be made using an earthed plug, which must be accessible after installation, 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, a 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.
- If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.

Caution!

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

Connect 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 ILD914G5 , ILD604G5 AND ILD703G5

Mains	Connection	Cable diameter	Cable	Protection calibre
230V~ 50/60Hz	1 Phase + N	3 x 2,5 mm ²	H 05 VV - F H 05 RR - F	25 A *
400V~ 50/60Hz	2 Phases + N	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 60 335-2-6/1990

Setting up the configurations:

For the various kinds of connection, use the brass bridges which are in the box next the terminal

Monophase 230V~1P+N

Put the 1st bridge between terminal 1 and 2, the 2nd between 4 and 5.

Attach the earth to the terminate "earth", the neutral N to terminal 4 or 5, the Phase L to one of the terminals 1 or 2.

Biphase 400V~2P+N

Put a bridge between terminal 4 and 5.

Attach the earth to the terminate "earth", the neutral N to terminal 4 or 5, the Phase L1 to the terminals 1 and the Phase L2 to the terminal 2.

CONNECTION OF THE HOB FOR ILD906G5 AND ILD786G5

Mains	Connection	Cable diameter	Cable	Protection calibre
230V~ 50/60Hz	1 Phase + N	3 x 4 mm ²	H 05 VV - F H 05 RR - F	40 A *
400V~ 50/60Hz	2 Phases + N	4 x 2.5 mm ²	H 05 VV - F H 05 RR - F	25 A *
400V~ 50/60Hz	3 Phases + N	5 x 1.5 mm ²	H 05 VV - F H 05 RR - F	16 A *

* calculated with the simultaneous factor following the standard EN 60 335-2-6/1990

Connection of the hob

Setting up the configurations:

For the various kinds of connection, use the brass bridges which are in the box next the terminal

Monophase 230V~1P+N

Put the 1st bridge between terminal 1 and 2, the 2nd between terminal 2 and 3 and the 3rd between 4 and 5.

Attach the earth to the terminate "earth", the neutral N to terminal 4 or 5, the Phase L to one of the terminals 1,2 or 3.

Biphase 400V~2P+N

Put the 1st bridge between terminal 1 and 2, the 2nd between terminal 4 and 5

Attach the earth to the terminate "earth", the neutral N to terminal 4 or 5, the Phase L1 to the terminals 1 or 2 and the Phase L2 to the terminal 3.

Triphase 400V~3P+N

Put a bridge between terminal 4 and 5.

Attach the earth to the terminate "earth", the neutral N to terminal 4 or 5, the Phase L1 to the terminals 1, the Phase L2 to the terminal 2 and the Phase L3 to the terminal 3.

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.

**Eurolinx Pty Limited A.B.N. 50 001 473 347
trading as ILVE ("ILVE")**

Office:

48-50 Moore Street, Leichhardt N.S.W 2040

Post:

Locked Bag 3000, Annandale, N.S.W 2038

P: 1300 856 411

WARRANTY REGISTRATION

Your ongoing satisfaction with your ILVE product is important to us. We ask that you complete the enclosed Warranty Registration Card and return it to us so that we have a record of the ILVE product purchased by you.

PRIVACY

ILVE respects your privacy and is committed to handling your personal information in accordance with the National Privacy Principles and the Privacy Act 1988 (Cth). A copy of the ILVE Privacy Policy is available at www.ilve.com.au. ILVE will not disclose any personal information set out in the Warranty Registration Card ("Personal Information") without your consent unless required by:

1. law;
2. any ILVE related company;
3. any service provider which provide services to ILVE or assist ILVE in providing services (including repair and warranty services) to customers. Our purpose in collecting the Personal Information is to keep a record of the ILVE product purchased by you, in order to provide a better warranty service to you in the unlikely event that there is a problem with your ILVE product. ILVE may contact you at any one or more of the address, email address or telephone numbers set out in the Warranty Registration Card. Please contact ILVE on 1300 694 583 should you not wish to be contacted by ILVE.

WARRANTY

1. Warranty

ILVE warrants that each ILVE product will remain, for a period of twenty four (24) months computed from the date of purchase of the ILVE product, free from defects arising in the manufacture of the ILVE product ("Warranty"). Except for consumer guarantees set out in the Competition and Consumer Act 2010 (Cth) ("Act"), ILVE does not make any further warranties or representations in relation to ILVE products.

2. What is not Covered by the Warranty.

The Warranty does not apply if an ILVE product is defective by a factor other than a defect arising in the manufacture of the ILVE product,

including but not limited to:

- (a) damage through misuse (including failure to maintain, service or use with proper care), neglect, accident or ordinary wear and tear (including deterioration of parts and accessories and glass breakage);
- (b) use for purpose for which the ILVE product was not sold or designed;
- (c) use or installation which is not in accordance with any specified instructions for use or installation;
- (d) use or operation after a defect has occurred or been discovered;
- (e) damage through freight, transportation or handling in transit (other than when ILVE is responsible);
- (f) damage through exposure to chemicals, dusts, residues, excessive voltage, heat, atmospheric conditions or other forces or environmental factors outside the control of ILVE;
- (g) repair, modification or tampering by the purchaser or any person other than ILVE, an employee of ILVE or an authorised ILVE service contractor*;
- (h) use of parts, components or accessories which have not been supplied or specifically approved by ILVE.
- (i) damage to surface coatings caused by cleaning or maintenance using products not recommended in the ILVE product handbook provided to the purchaser upon purchase of the ILVE product;
- (j) damage to the base of an electric oven due to items having been placed on the base of the oven cavity or covering the base, such as aluminium foil (this impedes the transfer of heat from the element to the oven cavity and can result in irreparable damage); or
- (k) damages, dents or other cosmetic imperfections not affecting the performance of the ILVE in respect of an ILVE product purchased as a "factory second" or from display

The Warranty does not extend to light globes used in ILVE products.

3. Domestic Use

Each ILVE product is made for domestic use. This Warranty may not extend to ILVE products used for commercial purposes.

4. Time for Claim under the Warranty

You must make any claim under this Warranty within twenty eight (28) days after the occurrence of an event which gives rise to a claim pursuant to the Warranty, by booking a service call on the telephone number below.

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5. Proof of Purchase

Customers must retain proof of purchase in order to be eligible to make a warranty claim in respect of an ILVE product.

6. Claiming under the Warranty

Customers will bear the cost of claiming under this Warranty unless ILVE determines the expenses are reasonable, in which case the customer must claim those expenses by providing written evidence of each expense to ILVE at the address on the Warranty Registration Card.

7. Statutory Rights

(a) These terms and conditions do not affect your statutory rights.

(b) The limitations on the Warranty set out in this document do not exclude or limit the application of the consumer guarantees set out in the Act or any other equivalent or corresponding legislation in the relevant jurisdiction where to do so would:

(i) contravene the law of the relevant jurisdiction; or

(ii) cause any part of the Warranty to be void.

(c) ILVE excludes indirect or consequential loss of any kind (including, without limitation, loss of use of the ILVE product) and (other than expressly provided for in these terms and conditions) subject to all terms,

conditions and warranties implied by custom, the general law, the Act or other statute.

(d) The liability of ILVE to you for a breach of any express or non-excludable implied term, condition or warranty is limited at the option of ILVE to:

(i) replacing or repairing the defective part of the ILVE product;

(ii) paying the cost of replacing or repairing the defective part of the ILVE product;

(iii) replacing the ILVE product; or

(iv) paying the cost of replacing the ILVE product.

(e) Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

8. Defects

Any part of an ILVE product deemed to be defective and replaced by ILVE is the property of ILVE. ILVE reserves the right to inspect and test ILVE products in order to determine the extent of any defect and the validity of a claim under the Warranty.

*To locate your closest ILVE authorised service agent please contact ILVE on 1300 856 411 or visit <http://support.ilve.com.au/>

ALL SERVICE CALLS MUST BE BOOKED THROUGH THE ILVE SERVICE AND WARRANTY DEPARTMENT ON 1300 856 411

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Warranty Card tear off

WARRANTY REGISTRATION CARD
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Please complete and send to ILVE at: REPLY PAID 83617
LEICHHARDT NSW 2040

Last Name:		First Name:
Address:		
State:	Postcode:	Email:
Home Phone:		Mobile:
Purchase Date: / /		(Please attach proof of purchase to validate warranty)

MODEL NUMBER	SERIAL NUMBER (if you cannot locate the serial number please call ILVE on 1300 85 64 11)
1	
2	
3	
4	

01012013



Australia National Telephone Number 1300 MYILVE (694 583)
New Zealand Telephone Number 0508 458 369

ILVE showrooms are open daily from 9am-5pm and Saturdays 10am-4pm
(WA by appointment only on Saturdays)

ilve.com.au

NSW & ACT (Head Office)
48-50 Moore Street
Leichhardt
F 02 8569 4699

VIC, TAS & SA
1211 Toorak Road
Camberwell
F 03 9809 2155

QLD
1/42 Cavendish Road
Coorparoo
F 07 3397 0850

WA & NT
Unit 10/55 Howe Street
Osborne Park
F 08 9201 9188

New Zealand
PO Box 11.160
Sockburn Christchurch
F 03 344 5906