euro appliances

cooking

USE AND CARE GUIDE

MODEL NO.
EMIN110B

EMBRACE EUROPEAN QUALITY+PASSION
www.euroappliances.com.au

Dear Customer
Thank you for purchasing a Eurostyle Cooktop.
Before we continue telling you about this cooktop, we cordially invite you to become part of the Eurostyle family by subscribing to ongoing information and invitations.
You will find that the clean lines and modern look of your Eurostyle Cooktop blends perfectly with your kitchen décor. It is easy to use and performs to a high standard.
There are models to complement your new Eurostyle Cooktop.
Of course we make every effort to ensure that our products meet all your requirements, and our Customer Relations department is at your disposal, to answer your questions and to listen to all your suggestions (see back cover of manual).
Please complete the warranty section of this manual and keep your receipt as proof of purchase. Retain all documents relating to the purchase of this products.
Eurostyle is committed to providing increasingly efficient products that are easy to use, respect the environment and are attractive and reliable.

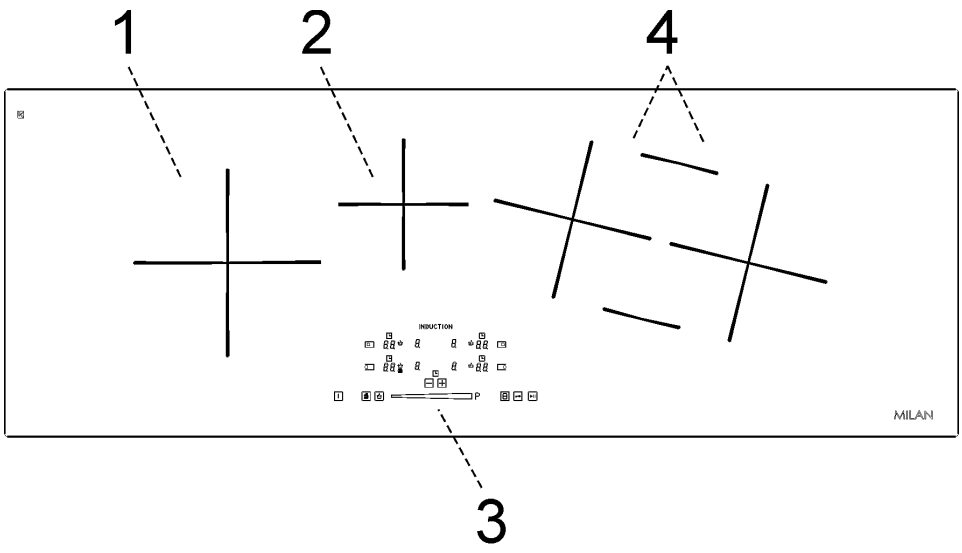
Eurostyle

We ask that you carefully read the instructions within this booklet to enable you to abtain quality results from the outset.
The appliance must be installed only by an authorised person in compliance with the instructions provided. The manufacturer declines all responsability for improper installation which may harm persons and animals and damage property.
The appliance must be used for the purpose for which it was expressly designed. Any other use (eg heating rooms) is considered to be improper and consequently dangerous. The manufacturer declines all responsability for damage resulting from improper and irresponsible use.
The manufacturer shall not be held responsible for any inaccuracies in this handbook due to printing or transcription errors. The designs in the figures are purely indicative.
The manufacturer also reserves the right to make any modifications to the products as may be considered necessary, useful or in the interests of the user, without jeopardizing the main functional and safety features on the products themselves.
If your cooktop requires service, please contact your local customer service centre or your nearest Eurostyle agent listed at the back of this booklet.

COOKING AREA

TYPE: PCZ VTCI

Model: EMIN110B



The appliance has 4 cooking areas with different sizes and different power levels. The heating elements are of the magnetic induction type, which come on after selecting the heating element, and the heat can be regulated using the controls on the front panel, from a minimum of 1 to a maximum of 9 (depending on the models). There is also a fast boiling function (booster) indicated by the letter **P** on the display.
The cooking zones are crosses with the following diameters.

				with booster
1	Induction element	Ø 210 mm	2200 W	3200 W
2	Induction element	Ø 145 mm	1400 W	1800 W
3	Touch control			
4	Induction element	Ø 180 mm	1850 W	2500 W

Guide to Using the Instructions Booklet

Safety instructions

Before first use, you should carefully read the installation and connection instructions.

For your safety, installation should be carried out by an authorised technician and should comply with existing installation standards. Likewise, any internal work on the hob should only be done by **authorized** technical staff, including the change of the flexible supply cable of the appliance.

⚠ ***In case of hotplate glass breakage:***

- ***shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply;***
- ***do not touch the appliance surface;***
- ***do not use the appliance.***

Safety warnings:

⚠ **This appliance is not designed to work with an external timer (not built into the appliance) or a separate remote control system.**

⚠ **Do not steam clean this device.**

⚠ **The device and its accessible parts may heat up during operation. Avoid touching the heating elements. Children must stay away from the stovetop unless they are permanently supervised.**

⚠ **The 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. User cleaning and maintenance may not be done by unsupervised children.**

⚠ **Children should be supervised to ensure that they do not play with the appliance.**

⚠ **Danger of Fire: Do not store items on the cooking surface.**

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

⚠ **Precaution. It is dangerous to cook with fat or oil without being present, as these may catch fire. Never try to extinguish a fire with water! in this event disconnect the device and cover the flames with a lid, a plate or a fire blanket.**

⚠ **Do not store any object on the cooking areas of the stovetop. Prevent a possible fire hazard.**

⚠ **Do not place metal objects, such as knives, forks, spoons or lids on the surface of the hob, as they may get very hot.**

⚠ **The induction generator complies with all current European standards. Nonetheless, we recommend that people with heart devices, with such as artificial pacemakers, consult with their doctor or, if in doubt, refrain from using the induction zones.**

⚠ **It is advisable not to use the induction hob during the pyrolitic cleaning function in the case of the pyrolitic**

ovens, due to the high temperature reached by this appliance.

⚠ **When finished, turn off the cooking zone by using the touch controls. Otherwise an undesired operation could occur if a pan is accidentally placed on the cooking zone during the next three minutes. Avoid possible accidents!**

⚠ ***Do not attempt to change the technical characteristics of the product because it can be dangerous.***

⚠ ***If you should not to use this appliance any more (or replace an old model), before disposing of it, make it inoperative in conformity with current law on the protection of health and the prevention of environmental pollution by making its dangerous parts harmless, especially for children who might play on an abandoned appliance.***

⚠ ***Do not touch the appliance with wet or damp hands or feet.***

⚠ ***Do not use the appliance barefoot.***

⚠ ***The manufacturer will not be liable for any damage resulting from improper, incorrect or unreasonable use.***

⚠ ***During, and immediately after operation, some parts of the cooktop are very hot: avoid touching them.***

Connecting the electricity

The electric connection is made via an omnipolar switch or plug where accessible, which is suitable for the intensity to be tolerated and which has a minimum gap of 3 mm between its contacts, which will ensure disconnection in case of emergency or when cleaning the hob.

In case of failure or cut in the cable, please move away from the cable and do not touch it. Moreover the device must be unplugged and not switched on. Call the nearest authorized service center to fix the problem. The input cable should not be in contact either with the body of the hob or with the body of the oven, if the oven is installed in the same unit.

⚠ **When using the hob for the first time, please take care not to have powerful halogen lights, like those of a hood, shining over the sensor button area of the hob. These lights may interfere with the starting of the system.**

⚠ **The electrical connection must be properly grounded, following current regulations, otherwise the stovetop may malfunction.**

⚠ **Unusually high power surges can damage the control system (like with any electrical appliance).**

Ensure the appliance is installed by an authorised person in accordance with AS/NZS 3000 wiring rules.

Installation

INSTALLATION AND SETUP SHOULD BE CARRIED OUT BY AN AUTHORISED TECHNICIAN IN LINE WITH CURRENT INSTALLATION STANDARDS AND THE MANUFACTURER'S INSTRUCTIONS.

Positioning the hob

To install these models, an opening with the dimensions shown in figure 1 will be cut into the unit's worktop.

The fastening system for the top is designed for furniture thicknesses of 20, 30 and 40 mm.

The minimum distance between the surface supporting the cooking pans and the lower part of the kitchen unit or the hood located above the hob should be 650 mm. If the hood's installation instructions recommend that the gap is greater than this, you should follow this advice.

The unit where the hob and oven will be located will be suitably fixed.

INSTALLATION WITH FAN OVEN UNDER THE HOB

The oven should be installed according to the corresponding manual.

An opening of 20 mm should be made in the back part of the cabinet in order to allow cold air to enter (see figure 1).

⚠ **When hobs are handled before being installed, care should be taken in case there is any protruding part or sharp edge which could cause injury.**

⚠ **When installing units or appliances above the hob, the hob should be protected by a board so that the glass cannot be damaged by accidental blows or heavy weights.**

⚠ **The glues used in manufacturing the kitchen unit and in the adhesive on the decorative laminate of the worktop surface should be made to tolerate temperatures of up to 100 ºC.**

⚠ **Manufacturer assumes no responsibility for any malfunction or damage caused by faulty installation.**

PLEASE REMEMBER THAT THE GUARANTEE DOES NOT COVER THE GLASS IF IT SUFFERS A VIOLENT BLOW OR IF IT IS USED IMPROPERLY.

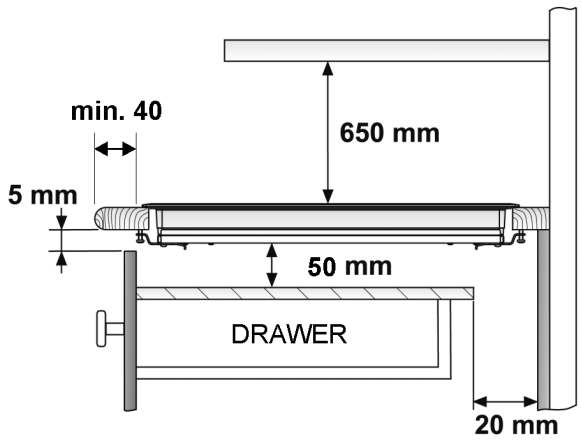
Fastening the hob

When the gap has been properly sized, the sealing washer should be put on the lower face of the glass. **Silicone should not be applied between the glass and the unit worktop because if it becomes necessary to remove the hob from its position, the glass could break when trying to detach it.**

To secure the hob to the cabinet, four brackets should be fastened to the existing holes on the bottom part of the casing (two in the front and two in the back). There are two possibilities of where the brackets may be placed, just as is shown in figure 3.

Depending on the thickness of the cabinet, it may be necessary to use the self tapping screws that are provided as compliments for securing; insert them in the circular holes of the bracket. The thread of this hole will be made when the screw is inserted inside of it. The thread should be made before fastening the bracket to the hob.

Minimum ventilation distances



Minimum ventilation distances

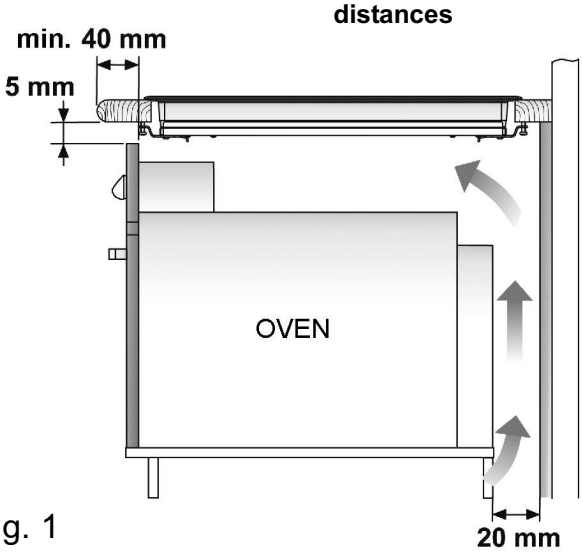
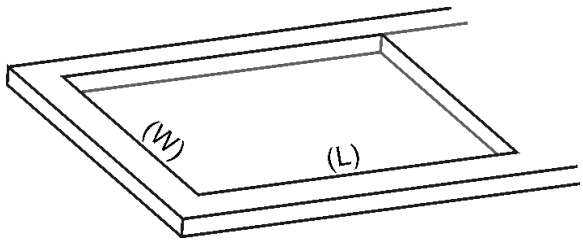


fig. 1

Fitting holes

fig. 2



Minimum distance to wall

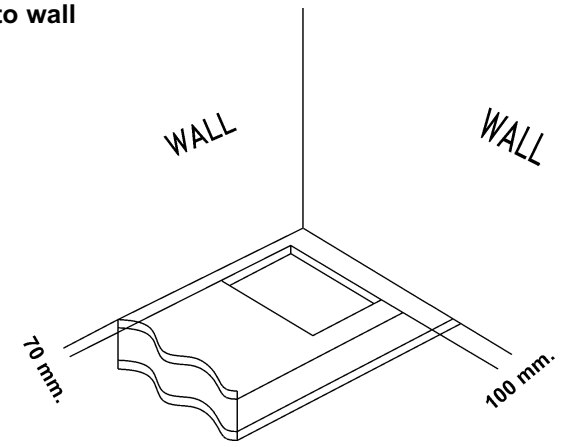
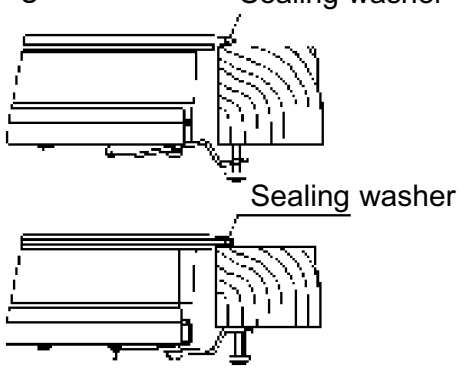
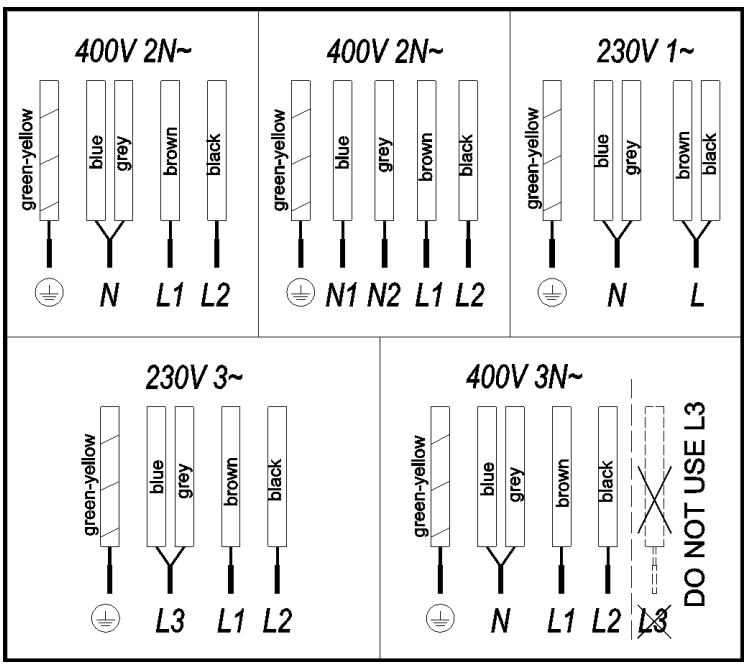


fig. 3

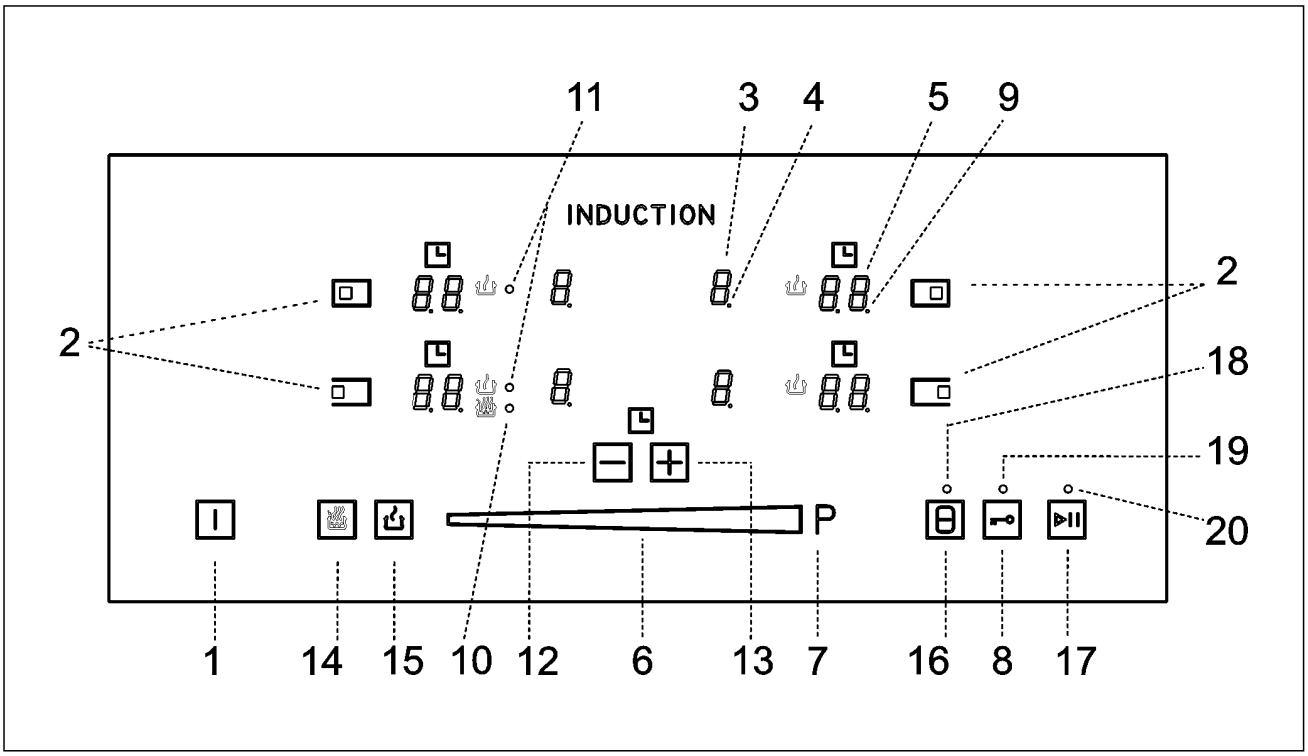




Model: EMIN110B

1 On/off touch key.
2 Hotplate indicators.
3 Plate selection sensors and power indicators.
4 Decimal point.
5 Timer indicators.
6 Cursor slider for controlling power.
7 Direct access to power function.
8 Activaction sensor for block function.
9 Decimal point.
10 Pilot indicator light boil control function activated*.
11 Pilot indicator light heat control sustainment function activated*.
12 “Less” sensor for timer.
13 “More” sensor for timer.
14 Activation sensor for boil control function.
15 Activation sensor for heat sustainment function.
16 Total zone function sensor.
17 Activation sensor for stop function.
18 Pilot indicator light total zone function activated*.
19 Pilot indicator light block function activated*.
20 Pilot indicator light stop function activated*.

**Visible only when in use.*



Installation

Installation with cutlery drawer
If you wish to install furniture or a cutlery drawer under the hob, a separation board must be fitted between the two. Accidental contact with the hot surface of the device's housing is thus prevented.
The board must be fitted 20 mm beneath the under part of the stovetop.

Electrical connection

Before you connect the stovetop to the mains, check that the voltage and frequency match those specified on the stovetop nameplate, which is under-neath it, and on the Guarantee Sheet, or if applicable on the technical data sheet, which you must keep together with this manual throughout the product's service life.

The electrical connection will be via an all-pole circuit breaker or plug, whenever accessible, in accordance with the current and with a minimum 3 mm distance between contacts. This ensures disconnection in emergencies and allows stovetop cleaning.
Ensure that the inlet cable does not come into contact with the induction top housing or the oven housing, if it is installed in the same unit.

Warning:

⚠ **The electrical connection must be properly grounded, following current legislation, otherwise the induction hob may malfunction.**

⚠ **Unusually high power surges can damage the control system (like with any electrical appliance).**

⚠ **It is advised to refrain from using the induction hob during the pyrolytic cleaning function in the case of pyrolytic ovens, due to the high temperature that this type of device attains.**

⚠ **Only the official technical service can handle or repair the appliance, including replacement of the power cable.**

⚠ **Before disconnecting the hob from the mains, we recommend switching off the cut-off switch and waiting for approximately 25 seconds before pulling the plug. This time is required to allow for the complete discharge of the electronic circuitry and thus preclude the possibility of electric shock from the contacts of the plug.**

📖 **Keep the Guarantee Certificate or the technical data sheet together with the instructions manual throughout the product's service life. These contain important technical information.**

Ensure the appliance is installed by an authorised person in accordance with AS/NZS 3000 wiring rules.

Use and maintenance

User instructions of the Touch Control

Operations are carried out by using the sensors marked on the control panel.
It's not necessary to push hard on the glass. Simply place your finger on the sensor to activate the desired function.
Use the cursor slider (6) to adjust power levels (**0 - 9**, and **P**) by sliding your finger over it. Sliding towards the right increases the value, whereas sliding towards the left decreases it.

It's also possible to directly select a power level by placing your finger directly on a desired point of the cursor slider.

⚠ **In order to select a plate on these models, directly touch the POWER INDICATER NUMBER (3).**

TURNING THE APPLIANCE ON

The first time the cooktop is plugged in (or after a power outage), the Block function will appear as activated (pilot light 19 on). In this case, you must deactivate the block function in order to turn the cooktop on. To do this, push sensor (6) until pilot (19) turns off.

1 Touch sensor ⏻ (1) for at least one second.

Touch Control is now activated and a **0** appears in all power indicators (3). If a cooking zone is hot, the corresponding indicator will show an **H** and a **0** alternatively.
Once the Control is on, you must activate a plate within 10 seconds, otherwise the Touch Control will automatically turn off.

While the touch control is activated, it can be disconnected at any moment by touching the general on/off sensor ⏻ (1) even if it has been blocked (see section "Blocking cooktop sensors"). Sensor ⏻ (1) always has priority in disconnecting the touch control.

ACTIVATING PLATES

Once the Touch Control is activated with sensor ⏻ (1), any plate can be turned on by following these steps:

1 Select the plate by using the corresponding sensor (3). In other words, press with your finger the NUMBER INDICATOR. If the glass is hot, the said indicator will go from showing an **H** to showing level **0**. The decimal point to the bottom right of the number lights up, indicating that the plate has been selected.

2 Use the cursor slider (6) to choose a cooking level between **0** and **9**.

As long as the plate is selected, in other words, with the decimal point lit up, its power level can be modified.

TURNING A PLATE OFF

A plate can be turned off by decreasing its cooking level to **0**. In order to do this, the plate must have been previously selected (decimal point lit up).
Once a plate has been turned off, an **H** will appear on the corresponding power indicator if the glass surface of the cooking area reaches an elevated temperature. Burn risk exists. When the temperature decreases, the indicator turns off (if the cooktop is disconnected), or it will show a **0** if it is still on.

TURNING ALL PLATES OFF

All plates can be simultaneously disconnected by using the general on/off sensor ⏻ (1). All plate indicators will turn off.

Pan detector

Induction cooking zones have a built-in pan detector. This way, the plate will stop working if there is no pan present or if the pan is not suitable.

The power indicator will show a symbol to designate "there is no pan" U if, while the zone is on, no pan is detected or the pan is not suitable. If a pan is taken off the zone while it is running, the plate will automatically stop supplying energy and it will show the symbol for "there is no pan". When a pan is once again placed on the cooking zone, energy supply will resume at the same power level previously selected.

The time for pan detection is 3 minutes. If a pan is not placed within this time period, or the pan is unsuitable, the cooking zone shuts off. The power indicator will go from showing the symbol "there is no pan" to showing **0**.
After use, switch off the hob element by its control and do not rely on the pan detector.

⚠ **When finished, turn off the cooking zone by using the touch controls. Otherwise an undesired operation could occur if a pan is accidentally placed on the cooking zone during the next three minutes. Avoid possible accidents!**

Blocking cooktop sensors

BLOCK FUNCTION

With the Block Function, you can block the other sensors, except for the on/off sensor (1), in order to avoid undesired operations. This function is useful as a childproof safety.
To activate this function, touch sensor (8) for at least one second. Once you have done so, the pilot (19) turns on indicating that the control panel is blocked. To deactivate the function, simply touch sensor (8) again.

If the on/off sensor (1) is used to turn off the appliance while the block function is activated, it won't be possible to turn the cooktop on again until it unblocks.

Stop Function

This function puts the cooking process on pause. The timer will also be paused if it is activated.

Activating the Stop function

Touch the Stop sensor (17) for one second. The pilot (20) lights up and the power indicators will show the symbol II to indicate cooking has been paused.

Deactivating the Stop function

Touch Stop sensor (17) again. The pilot (20) turns off and cooking resumes under the same power and timer settings that were established before the pause.

Heat Sustainment Function

This function makes it possible to keep warm food that is in the pan placed on the cooking area.

This function is independently available for each one of the plates.

To activate it, select the plate. The decimal point will light up. Then push sensor (15). The symbol "A" will appear in the indicator and the corresponding pilot (11) will turn on.

To disconnect this function, all you have to do is modify the power of the plate or directly turn it off.

Power Function

This function supplies "extra" power to the plate, above the nominal value. Said power depends on the size of the plate, with the possibility of reaching the maximum value permitted by the generator.

1 Select the desired plate with the corresponding sensor (3). The decimal point will light up.

2 On the cursor Slider, push directly on position |P| (7). The power level indicator will show the symbol **P**, and the plate will start to supply extra power.

The Power function has a maximum duration as specified in table 1. After this time, the power level will automatically adjust to **9**.

Boil Control Function

This innovative function is of an enormous help if you want to cook pasta, rice, eggs, or boil any kind of food. This function allows you to perform this cooking method "almost" automatically.

This function is available only in the plates where this symbol appears .

Pot requirements

For properly using boil control, the pot must have the following characteristics:

- Bottom size as close as possible to the diameter of the plate.
- **NO COVER**.
- Filled more than halfway of its capacity with room temperature water (never use lukewarm or hot water).

Not fulfilling these requirements will result in inadequate control of boiling.

⚠ **WARNING: do not use this function for cooking methods other than boiling water. Never use oil. It can overheat and create flames.**

Activating the function:

Select the proper plate. The decimal point lights up.

Push sensor (14). An A will appear on the plate indicator and the pilot (10) will turn on. In the timer for this plate, a moving segment will appear which indicates that the system has started to monitor cooking.

When the system detects that it is about to boil, an initial beep will go off. Take this time to prepare the food you want to boil or cook.

After 30 seconds, a second beep will go off. If you haven't done it already, now is time to put the food into the pot.

After the second beep, the system will activate the timer as a chronometer so that you can control how long the food has been boiling.
A few seconds after the chronometer is activated, a third beep will go off indicating that, from this moment on, the system will reduce the energy supplied in order to maintain a gentle and steady boil. The chronometer will remain active until cooking has finished.

If desired, the chronometer can be deactivated and you can set a time for the countdown to occur and the plate to automatically turn off (see section Timer Function).

Deactivating the function

You can cancel the function at any time by simply turning off the plate or modifying the power level.

Safety shut off

If due to an error one or several heating zones do not switch off, the appliance will be automatically disconnected after a set amount of time (see table 1).

When the "safety switch off" function has been triggered, a **0** is displayed if the glass surface temperature is not dangerous for the user or an **H** if there is a burn risk.

Table 1

Power selected	MAXIMUM OPERATION TIME (in hours)
0	0
1	8
2	8
3	5
4	4
5	4
6	3
7	2
8	2
9	1
P	10 minutes, readjust to **9**

⚠ **Keep in mind that this safety function turns on even when the touch control is off!**

⚠ **Take precaution and do not place objects on the touch control!**

Timer function (countdown clock)

This function facilitates cooking given that you don't have to be present: You can set a timer for a plate, and it will turn off once the desired time is up.

For these models, you can simultaneously program each plate for durations ranging from **1** to **90** minutes.

Setting a timer on a plate

To set a timer on a plate, you should take the following steps.

1 Select the desired plate by directly touching its corresponding indicator (3) and choose a power level with the cursor slider (6).

2 The two digits of the timer for the plate selected will turn on, showing "**- -** ". You can set the amount of time desired with sensors ⊟ (12) and ⊞ (13).

3 After a few seconds, the countdown begins. When there is less than one minute left, the clock will begin to count down in seconds.

Once the countdown has finished, the timed plate will turn off and a series of beeps will be heard. They can be stopped by touching either of the sensors ⊟ (12) or ⊞ (13) associated with the clock.

Disconnecting the clock

If you wish to stop the clock before the programmed time is up, this can be done at any time by simply adjusting its value to '--'.

1 Select the plate you wish to stop the timer on by directly touching its corresponding indicator (3).

2 Adjust the value of the clock to "--" by using the "less" sensor (12). This can also be done more quickly by pushing the "less" and "more" sensors ⊟ (12) and ⊞ (13) at the same time.

Total Zone Function

By using this function it is possible to achieve that two plates, as shown in the screen, function at the same time, both for selecting a power level as well as for activating the timer function.
To activate this function you should press the sensor |c c| or ⊟ (16). Upon doing so, the decimal points (9) of the plates light up and both turn to power level 5.
The timer (5) of the lower plate will turn off, and from then on it will be the upper one that indicates the values of the clock for both.
To deactivate this function you should press the sensor again |c c| or ⊟ (16). cal service can handle or repair the appliance, including replacement of the power cable.

⚠ **Do not step on the glass or lean on it as it could break and cause injury. Do not use the glass as a surface for placing objects.**

The Manufacturer reserves the right to make changes to its manuals that it deems necessary or useful, without affecting the product's essential features.

Synchro function
(depending on model)

Using this function, it is possible that two hotplates, identified in the screen printing, work jointly, both to select a power level as well as to activate the timer function.

To activate this function simultaneously press the two related selection touch keys (2). On doing this, the two decimal points **(**9) of the hotplates will light up and they will both be set to power level **0**.

To deactivate this function, again simultaneously press the two related selection touch keys (2).

Suggestions and recommendations

* Use pots or pans with thick, completely flat bottoms.
* Pots/pans with a smaller diameter than the shown heating area are not recommended.
* Do not slide pots and pans over the glass because they could scratch it.
* Although the glass can take knocks from large pots and pans without sharp edges, try not to knock it.
* To avoid damaging the ceramic glass surface, do not drag pots and pans over the glass and keep the undersides of them clean and in good condition.

⚠ **Try not to spill sugar or products containing sugar on the glass as while the surface is hot these could damage it.**

Cleaning and maintenance

To keep the appliance in good condition, clean it using suitable products and implements once it has cooled down. This will make the job easier and avoid the build-up of dirt. Never use harsh cleaning products or tools that could scratch the surface, or steam-operated equipment.

Light dirt not stuck to the surface can be cleaned using a damp cloth and a gentle detergent or warm soapy water. However, for deeper stains or grease use a special cleaner for ceramic hot plates and follow the instructions on the bottle. Dirt that is firmly stuck due to being burned repeatedly can be removed using a scraper with a blade.

Slight tinges of colour are caused by pots and pans with dry grease residue underneath or due to grease between the glass and the pot during cooking. These can be removed using a nickel scourer with water or a special cleaner for ceramic hot plates. Plastic objects, sugar or food containing a lot of sugar that have melted onto the surface must be removed immediately using a scraper.

Metallic sheens are caused by dragging metal pots and pans over the glass. These can be removed by cleaning thoroughly using a special cleaner for ceramic glass hot plates, although you may need to repeat the cleaning process several times.

Warning:

⚠ **Handle the glass scraper carefully. The blade could cause injury!**

⚠ **If you use the scraper incorrectly, the blade could break and a fragment could get caught between the surrounding trim and the glass. If this happens, do not try to remove it using your hands, carefully use tweezers or a knife with a fine edge (See fig. 4).**

⚠ **Only use the blade on the ceramic surface, avoiding the scraper casing coming into contact with the glass because this could scratch it.**

⚠ **Use blades in perfect condition. Immediately replace the blade if it is damaged in any way.**

⚠ **After you have finished with the scraper, withdraw the blade and lock it (See fig. 5).**

⚠ **A pot or pan may become stuck to the glass due to a product having melted between them. Do not try to lift the pot while the heating zone is cold! This could break the glass.**

⚠ **Do not step on the glass or lean on it as it could break and cause injury. Do not use the glass as a surface for placing objects.**

The Manufacturer reserves the right to make changes to its manuals that it deems necessary or useful, without affecting the product's essential features.

fig. 4

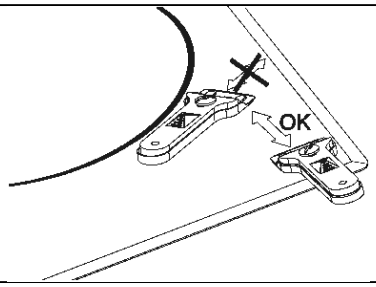
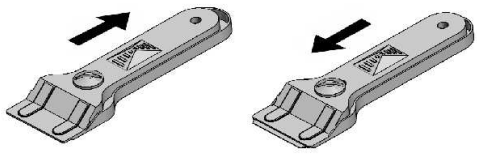


fig. 5 Using the scraper



Protected blade Unprotected blade

Environmental considerations

The  symbol on the product or its packaging means that this product cannot be treated like ordinary household waste. This product must be taken to a recycling collection point for electrical and electronic appliances. By ensuring that this product is disposed of correctly, you will avoid harming the environment and public health, which could happen if this product is not handled properly. For more detailed information about recycling this product, please contact your local authority, household waste service or the store where you purchased the product.

The packaging materials used are environmentally-friendly and can be recycled completely. Plastic components are marked >PE<, >LD<, >EPS<, etc. Dispose of packaging materials, like household waste, in your local container.

Technical details

Class 3 hob.

Dimensions and characteristics

			EMIN110B
Height (mm)			60
Lenght (mm)			400
Width (mm)			1100
Width (mm) (**W**)			**380**
Lenght (mm) (**L**)			**860**
Depth (mm)			**55**
	W *with booster*	**Ø**	
Induction hotplate	1800	145	1
Induction hotplate	2500	180	2
Induction hotplate	3200	210	1
Nominal Power (W) for 230V			7400
Supply voltage (V)			220/240
Frequency (HZ)			50/60

If something does not work

Before calling the technical service, perform the verifications described below.

The appliance does not work:
Ensure that the power cable is plugged in.

The induction zones do not produce heat:

possible cause: the container is not appropriate (it does not have a ferromagnetic bottom or is too small).

Possible solution: check that the bottom of the container attracts a magnet, or use a larger container.

A humming is heard when starting to cook in the induction zones:

possible cause: with containers which are not very thick or not of one piece, the humming results from the transmission of energy directly to the bottom of the container.

Possible solution: the humming is not a defect, but if you wish to avoid it anyway, reduce the power level slightly or use a container with a thicker bottom, and/or of one piece.

The touch control does not light up or, despite lighting, does not respond:

possible cause: no heating zone has been selected.

Possible solution: be sure to select a heating zone before operating it.

Possible cause: there is humidity on the sensors, and/or your fingers are wet.

Possible solution: keep the touch control surface and/or your fingers clean and dry.

Possible cause: The locking function is activated.

Possible solution: unlock the controls.

The sound of a fan is heard while cooking, which continues even after cooking has ended:

possible cause: the induction zones have a fan to keep the electronics cool.

Possible solution: this only operates when the electronic circuits get hot. It stops again when the circuits cool whether the hob is turned on or not.

***When frying or cooking stew, it seems as though the energy of the induction zones decreases ("the induction element heats less")*:**

possible cause: If the temperature of the glass or of the electronic system becomes too high while cooking, an auto-protection system will begin working which regulates the power of the heating elements so that the temperature does not continue increasing.

Possible solution: excess temperature problems during cooking only occur in extreme situations (an extended period of time cooking at maximum power) or when installation is inadequate. Verify that installation has been done in accordance with the indications in the instructions manual.

A heating element goes off and the message C appears.

Possible cause: the glass is too hot.

Possible solution: remove the cookware and let the glass cool down.

The hob suddenly starts to bleep.

Possible cause: there is a cloth, container or liquid on the Touch Control.

Possible solution: remove any object covering the Touch Control and/or clean any liquid that might have been spilt on it.

Possible cause: the timer was activated and the preset time has finished.

Possible solution: touch the clock sensor to deactivate the bleep.

The hob (or any of the hotplates) powers off during cooking and the messages C81 or C82 appears.

Possible cause: there is a container, cloth or liquid covering the Touch Control.

Possible solution: remove any object that might be covering the Touch Control.

Possible cause: one or several of the hotplates has overheated.

Possible solution: allow the overheated hotplates to cool down for a few minutes before powering them up again.

A timed hotplate failed to power off at the end of the set time.

Possible cause: the hotplate had not been set correctly.

Possible solution: make sure that the time was set following the instructions manual.

When cooking at a level below 9, there are fluctuations in the power.

The induction generator of the cooker turns on and off alternately in order to keep the chosen cooking level.

This is not a defect.
After a power outage (or the first time the hob is connected), the control panel remains blocked.

Possible cause: there is a powerful light affecting the control panel.

Possible solution: Don't apply powerful lights (for example, halogen spotlights) over the control panel when connecting the hot to the electrical current. A very powerful light may cause the sensor buttons not to calibrate correctly after a power outage.

C85 appears on the indicator of one of the hotplates:

Possible cause: the pot or pan used is of an unsuited type.

Possible solution: switch of the hob, switch it on again and try with another pot or pan.

The symbol will appear U on the power indicator of a hotplate:

The induction system does not find a pot or pan on a hotplate or it is of an unsuited type.

ERROR CODE LIST FOR INDUCTION HOBS

Error code	Failure type	Description of the problem	Possible solutions
F01	2	Fuse track open	Change electronic board
F02	External cause	Overvoltage	Verify mains line signal
F04	External cause	Undervoltage	Verify mains line signal
F05	1	Failure in the IPC	Change electronic board
F06	External cause	Main frequency wrong	Verify mains line frequency
F07	2	Main relay stuck open	Change electronic board
F08	1	Failure in the IPC: Vce Reading circuit failure	If the problems persists change IPC board
F12	1	Failure in the IPC: Coil Undercurrent	Check coil connection. If the problems persists change IPC board
F21	External cause	Incorrect frequency on energy supply network	Verify energy supply frequency
F25	2	Fan is damaged/blocked	Replace the fan
F34	2	NTC Heat sink short	Change electronic board
F35	2	NTC Heat sink open	Change electronic board
F36	1	Coil sensor is damaged	Replace the coil
F37	1	Coil sensor connection is faulty or the sensor is not connected at all	Check the sensor connection. If the problem persists replace the coil
F40	1 or 2	IPC damaged	Replace the IPC
F42	External cause	Too high voltage	Verify energy supply network voltage
F43	External cause	Too low voltage	Verify energy supply network voltage
F47	2 or 3	Error in communication between USIF and IPC	Review connections (Pay attention to IPC-TC connection). If the problem persists change USIF/IPC board
F56	3	USIF configuration wrong	Repeat configuration process
F58	2	Incorrect IPC configuration	Repeat configuration process
F60	3	Touch Control	Replace Touch Control
F61	2	Failure in the IPC: Microprocessor Registers error	Change electronic board
F62	2	Failure in the IPC: RAM memory error	Change electronic board
F63	2	Failure in the IPC: FLASH memory error	Change electronic board
F72	2	Failure in the IPC: Class B error	Change electronic board
F74	2	Failure in the IPC: Flow Program error	Change electronic board
F76	1	Coil NTC stuck	Change coil
C81	2	Electronic temperature is too high	Let it cool
C81	2	Electronic board overheating	Let hob cool
C82	1	Coil overheating	Let hob cool
C83	1	Coil sensor is blocked	Let it cool and replace the coil if necessary
C84	External cause	Main voltaje shape distorsion	Verify mains line signal
C85	External cause	Pot not suitable for selected burner	Change pot or pot position

TECHNICAL ASSISTANCE AND SPARES

Before leaving the factory, this appliance was tested and regulated by specially qualified experts in order to guarantee the best operating results. The original spare parts can be found only in our Technical Assistance Centres and authorised shops. Every repair or regulation operation which should become subsequently necessary must be carried out with the utmost care and attention by qualified personnel. This is why we recommend that you always contact the Dealer who sold the appliance or our nearest Assistance Centre, specifying the brand, the model, the serial number and the type of problem affecting your appliance. The pertinent data is stamped on the label applied to the underside of the appliance and on the label applied to the packing box. This information enables the technical assistance department to acquire the appropriate spare parts and consequently guarantee prompt and targeted intervention. We recommend that you write this data in the spaces below and keep it to hand at all times:

BRAND: .....

MODEL: .....

SERIES: .....