



GB English

Operating Instructions

HOB

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FR Français

Mode d'emploi Manutenção e cuidados

TABLE DE CUISSON

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ES Español

Manual de instrucciones

ENCIMERA

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PT Português

Instruções para a utilização

PLANO

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DE Deutsch

Bedienungsanleitung

KOCHFELD

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IT Italiano

Istruzioni per l'uso

PIANO COTTURA

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NL Nederland

Gebruiksaanwijzing

KOOKPLAAT

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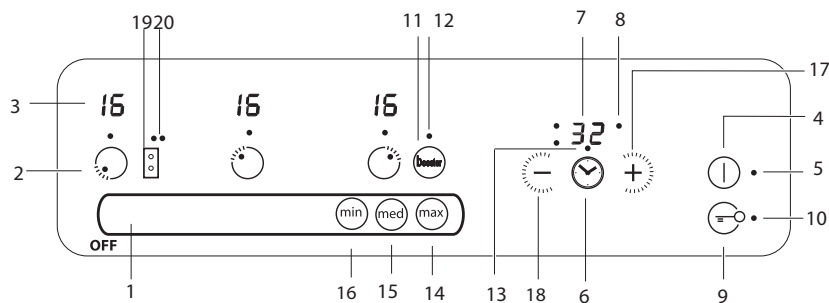
PL Polski

Instrukcja obsługi

PŁYTA GRZEJNA

Spis treści

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GB

Description of the appliance Control panel

The control panel described in this manual is only a representative example: it may not exactly match the panel on your appliance.

- 1 **SLIDER ZONE** - switches the hotplate on/off or adjusts its power level (see Start-up and use).
- 2 **COOKING ZONE** indicator represents the corresponding cooking zone.
- 3 **POWER** indicator provides a visual display for the current heat level.
- 4 **ON/OFF** button switches the appliance on and off.
- 5 **ON/OFF** indicator light shows whether the appliance is on or off.
- 6 **PROGRAMME TIMER*** button controls the cooking programme times (see Start-up and use).
- 7 **PROGRAMME TIMER*** display shows which programme has been selected (see Start-up and use).
- 8 **COOKING ZONE PROGRAMMED*** indicator lights show which cooking zones are being used during a cooking programme (see Start-up and use).
- 9 **CONTROL PANEL LOCK** button prevents accidental changes to the hob settings (see Start-up and use).
- 10 **CONTROL PANEL LOCK** indicator light shows the control panel has been locked (see Start-up and use).
- 11 **BOOSTER*** button activates the booster function - 3000 W - of the cooking zone (see Start-up and use).
- 12 **BOOSTER*** indicator light shows that the booster function has been activated.
- 13 **TIMER*** indicator light shows that the timer has been activated
- 14 **MAX** BUTTON - switches the cooking zone on at its maximum power level 16 (see Start-up and use).
- 15 **MED** BUTTON - switches the cooking zone on at its medium power level 8 (see Start-up and use).
- 16 **MIN** BUTTON - switches the cooking zone on at its minimum power level 1 (see Start-up and use).
- 17 **INCREASE TIME*** button increases the cooking duration while the timer is running or while a set programme is underway (see Start-up and use).
- 18 **DECREASE TIME*** button decreases the cooking duration while the timer is running or while a set programme is underway (see Start-up and use).
- 19 **EXTENSO TECHNOLOGY** button - activates the **EXTENSO TECHNOLOGY** mode
- 20 **EXTENSO TECHNOLOGY** indicator light shows that the **EXTENSO TECHNOLOGY** function has been activated

! This product complies with the requirements of the atest European Directive on the limitation of power consumption of the standby mode. If no operations are carried out for a period of 2 minutes, after the residual heat indicator lights turn off and the fan stops (if present), the appliance automatically switches to the .off mode.. The appliance resumes the operating mode once the ON/OFF button is pressed.

* Only available in certain models.

FR

Description de l'appareil Tableau de bord

Le tableau de bord qui est décrit n.a qu'une valeur d'exemple : il peut ne pas correspondre au modèle acheté.

- 1 **ZONE „SLIDER”**- pour allumer/éteindre un foyer ou régler sa puissance (voir Mise en marche et utilisation).
- 2 L'indication **FOYER** indique le foyer correspondant.
- 3 Indicateur de **PUISSANCE** : une colonne lumineuse pour signaler le niveau de puissance atteint.
- 4 Touche **ON/OFF** pour allumer ou éteindre l'appareil.
- 5 Voyant **ON/OFF** : il signale si l'appareil est allumé ou éteint.
- 6 Touche **PROGRAMMATEUR*** pour programmer la durée d'une cuisson (voir Mise en marche et Utilisation).
- 7 Afficheur **PROGRAMMATEUR*** : pour afficher les choix correspondant à la programmation (voir Mise en marche et utilisation).
- 8 Voyants **FOYER PROGRAMMÉ*** : ils indiquent les foyers quand une programmation est lancée (voir Mise en marche et utilisation).
- 9 Touche **VERROUILLAGE DES COMMANDES** pour empêcher toute intervention extérieure sur les réglages de la table de cuisson (voir Mise en marche et Utilisation).
- 10 Voyant **COMMANDES VERROUILLEES** : pour signaler le verrouillage des commandes (voir Mise en marche et Utilisation).
- 11 Touche **BOOSTER*** pour brancher la suralimentation - 3000 W – du foyer (voir Mise en marche et utilisation).
- 12 Voyant **BOOSTER*** il signale que la fonction de suralimentation du booster est activée.
- 13 Voyant **MINUTEUR*** il signale que le minuteur est activé.
- 14 **TOUCHE MAX** - pour allumer le foyer à son niveau maximum 16 (voir Mise en marche et utilisation).
- 15 **TOUCHE INTERMÉDIAIRE** - pour allumer le foyer à son niveau intermédiaire 8 (voir Mise en marche et utilisation).
- 16 **TOUCHE MIN** - pour allumer le foyer à son niveau minimum 1 (voir Mise en marche et utilisation).
- 17 Touche **AUGMENTATION DU TEMPS*** pour augmenter la durée en cas d'utilisation du minuteur ou en cas de programmation (voir Mise en marche et utilisation).
- 18 Touche **DIMINUTION DU TEMPS*** pour diminuer la durée en cas d'utilisation du minuteur ou en cas de programmation (voir Mise en marche et utilisation).
- 19 Touche **EXTENSO TECHNOLOGY**- pour utiliser la zone de cuisson **EXTENSO TECHNOLOGY**
- 20 Voyant **EXTENSO TECHNOLOGY** il signale que la fonction du **EXTENSO TECHNOLOGY** est activée.

! Ce produit est conforme à la nouvelle Directive Européenne sur la réduction de la consommation d'énergie en mode standby. Sans opérations pendant 2 minutes, après l'extinction des voyants de chaleur résiduelle et l'arrêt du ventilateur (si existants), l'appareil se place automatiquement en „off mode”. Pour remettre l'appareil en mode de fonction

* N'existe que sur certains modèles

El panel de control se describe a continuación a modo de ejemplo: puede no ser una exacta reproducción del modelo adquirido.

- 1 ZONA „SLIDER” - Para encender/ apagar la placa o regular la Potencia (consultar Puesta en funcionamiento y uso).
- 2 Indicación **ZONA DE COCCIÓN** muestra la zona de cocción correspondiente.
- 3 Indicador de **POTENCIA**: indica visualmente el nivel de calor alcanzado.
- 4 Botón **ON/OFF** para encender y apagar el aparato.
- 5 Piloto **ON/OFF**: indica si el aparato está encendido o apagado.
- 6 Botón **TEMPORIZADOR DE PROGRAMACIÓN*** para programar la duración de una cocción (ver Puesta en funcionamiento y uso).
- 7 Display **TEMPORIZADOR DE PROGRAMACIÓN***: visualiza las selecciones correspondientes a la programación (ver Puesta en funcionamiento y uso).
- 8 Pilotos **ZONA DE COCCIÓN PROGRAMADA***: indican las zonas de cocción cuando comienza una programación (ver Puesta en funcionamiento y uso).
- 9 Botón **BLOQUEO DE MANDOS** para impedir modificaciones fortuitas a las regulaciones de la encimera (ver Puesta en funcionamiento y uso).
- 10 Piloto **MANDOS BLOQUEADOS**: indica que se ha producido el bloqueo de los mandos (ver Puesta en funcionamiento y uso).
- 11 Botón **BOOSTER*** para encender la sobrealimentación -3000 vatios -de la zona de cocción (ver Puesta en funcionamiento y uso).
- 12 Piloto **BOOSTER*** indica que está activada la función de sobrealimentación booster
- 13 Piloto **CONTADOR DE MINUTOS*** indica que se ha activado el contador de minutos
- 14 BOTÓN MÁX. - enciende la zona de cocción de nivel máximo 16 (ver Puesta en funcionamiento y uso).
- 15 BOTÓN MED - enciende la zona de cocción de nivel medio 8 (ver Puesta en funcionamiento y uso).
- 16 BOTÓN MIN - enciende la zona de cocción de nivel mínimo 1 (ver Puesta en funcionamiento y uso).
- 17 Botón **AUMENTO TIEMPO*** para aumentar el tiempo durante el uso del contador de minutos o de una programación (ver Puesta en funcionamiento y uso).
- 18 Botón **DISMINUCIÓN TIEMPO*** para disminuir el tiempo durante el uso del contador de minutos o de una programación (ver Puesta en funcionamiento y uso).
- 19 Botón **EXTENSO TECHNOLOGY**- para utilizar la zona de cocción **EXTENSO TECHNOLOGY**
- 20 Piloto **EXTENSO TECHNOLOGY** indica que está activada la función **EXTENSO TECHNOLOGY**.

! Este producto satisface los requisitos establecidos por la nueva Directiva europea sobre la limitación de los consumos energéticos en standby.

Si no se realizan operaciones por 2 minutos, una vez que se apagan los luces piloto del calor residual y del ventilador (si están presentes), el aparato se coloca de forma automática en el modo "off mode".

El aparato vuelve al modo operativo utilizando la tecla ON/OFF.

* Presente sólo en algunos modelos.

O painel de comandos descrito a seguir está representado para fins explicativos: pode não ser uma exacta reprodução do modelo comprado.

- 1 **ZONA „SLIDER”**- Para ligar/desligar a chapa ou regular a Potência (veja Início e utilização).
- 2 Indicação da **ZONA DE COZEDURA** indica a zona de cozedura correspondente.
- 3 Indicador **POTÊNCIA** sinaliza visualmente o nível de calor alcançado.
- 4 Botão **ON/OFF** para ligar e desligar o aparelho.
- 5 Indicador **ON/OFF**: sinaliza se o aparelho está aceso ou apagado.
- 6 Botão **TIMER DE PROGRAMAÇÃO** para regular a programação da duração de uma cozedura (veja Início e utilização).
- 7 Display **TIMER DE PROGRAMAÇÃO**: visualiza as escolhas relativas à programação (veja Início e utilização).
- 8 Indicadores luminosos **ZONA DE COZEDURA PROGRAMADA**: indicam as zonas de cozedura quando se inicia uma programação (veja Início e utilização).
- 9 Botão **BLOQUEIO DOS COMANDOS** para impedir modificações acidentais das regulações do plano de cozedura (veja Início e utilização).
- 10 Indicador luminoso **COMANDOS BLOQUEADOS**: sinaliza o bloqueio dos comandos (veja Início e utilização).
- 11 Botão **BOOSTER*** para ligar a super alimentação - 3000 W - da zona de cozedura (veja Início e Utilização).
- 12 Indicador luminoso **BOOSTER*** indica que está activa a função de super alimentação booster.
- 13 Indicador luminoso **CONTADOR DE MUNITOS*** indica que está activo o contador de minutos.
- 14 **TECLA MAX** - para ligar a zona de cozedura no nível máximo 16 (veja Início e utilização).
- 15 **TECLA MED** - para ligar a zona de cozedura no nível médio 8 (veja Início e utilização).
- 16 **TECLA MIN** - para ligar a zona de cozedura no nível mínimo 1 (veja Início e utilização).
- 17 Botão **AUMENTAR TEMPO*** para aumentar o tempo durante o uso do contador de minutos ou de uma programação (veja Início e utilização).
- 18 Botão **DIMINUIR TEMPO*** para diminuir o tempo durante o uso do contador de minutos ou de uma programação (veja Início e utilização).
- 19 Botão **EXTENSO TECHNOLOGY**- para utilizar a zona de cozedura **EXTENSO TECHNOLOGY**
- 20 Indicador luminoso **EXTENSO TECHNOLOGY** indica que está activa a função **EXTENSO TECHNOLOGY**

! Este produto satisfaz os requisitos impostos pela nova Directiva Europeia sobre a limitação dos consumos energéticos em stand-by.

Se não se efectuarem operações por 2 minutos, depois que os indicadores de calor residual e da ventoinha (se presentes) se desligarem, o aparelho coloca-se automaticamente na modalidade "off mode". O aparelho voltará para a modalidade operativa ao carregar na tecla ON/OFF.

* Há somente em alguns modelos.

DE Beschreibung des Gerätes Bedienfeld

Das hier beschriebene Bedienfeld dient nur als Beispiel, es handelt sich nicht unbedingt um eine genaue Wiedergabe des von Ihnen erworbenen Modells.

- 1 ZONE „SLIDER“- zum Ein-/Ausschalten der Platte oder zur Regulierung der Leistung (siehe Inbetriebsetzung und Gebrauch).
- 2 Anzeige **KOCHZONE** zur Angabe der zugehörigen Kochzone.
- 3 **LEISTUNGSANZEIGE**: Auf dieser ist der jeweils erreichte Heizwert ersichtlich.
- 4 Taste **ON/OFF**: Zum Ein- bzw. Ausschalten des Gerätes.
- 5 Kontrollleuchte **ON/OFF**: Diese zeigt an, ob das Gerät ein- oder ausgeschaltet ist.
- 6 Taste **PROGRAMMIERUNGSTIMER***: Mittels dieser Taste kann die für jede Kochzone jeweils programmierte Zeit reguliert werden (siehe Inbetriebsetzung und Gebrauch).
- 7 Display **PROGRAMMIERUNGSTIMER***: Auf diesem Display werden die jeweils programmierten Zeiten angezeigt (siehe Inbetriebsetzung und Gebrauch).
- 8 Kontrollleuchten **PROGRAMMIERTE KOCHZONE***: Diese zeigen die Kochzonen an, die programmiert wurden (siehe Inbetriebsetzung und Gebrauch).
- 9 Taste **SPERRE DER SCHALTELEMENTE**: Um versehentliche Änderungen der am Kochfeld erfolgten Einstellungen zu verhindern (siehe Inbetriebsetzung und Gebrauch).
- 10 Kontrollleuchte **SCHALTELEMENTE GESPERRT**: Diese signalisiert, dass die Schaltelemente gesperrt wurden (siehe Inbetriebsetzung und Gebrauch).
- 11 Taste **BOOSTER*** zur Erweiterung der Kochzonenleistung auf 3000 W (siehe Inbetriebsetzung und Gebrauch).
- 12 Kontrollleuchte **BOOSTER*** zur Anzeige, dass die Booster-Funktion zur Erweiterung der Kochzonenleistung zugeschaltet ist.
- 13 Kontrollleuchte **KURZZEITWECKER***: Diese signalisiert, dass der Kurzzeitwecker läuft
- 14 TASTE MAX - zum Einschalten der Kochzone auf höchster Leistungsstufe 16 (siehe Inbetriebsetzung und Gebrauch).
- 15 TASTE MED - zum Einschalten der Kochzone auf mittlerer Leistungsstufe 8 (siehe Inbetriebsetzung und Gebrauch).
- 16 TASTE MIN - zum Einschalten der Kochzone auf niedrigster Leistungsstufe 1 (siehe Inbetriebsetzung und Gebrauch).
- 17 Taste **ZEITVERLÄNGERUNG*** zur Verlängerung der Zeit bei Verwendung des Kurzzeitweckers oder einer Programmierung (siehe Inbetriebsetzung und Gebrauch).
- 18 Taste **ZEITVERKÜRZUNG*** zur Verkürzung der Zeit bei Verwendung des Kurzzeitweckers oder einer Programmierung (siehe Inbetriebsetzung und Gebrauch).
- 19 Taste **EXTENSO TECHNOLOGY** - um die Kochzone **EXTENSO TECHNOLOGY** zu benutzen
- 20 Kontrollleuchte **EXTENSO TECHNOLOGY** : zeigt an, dass die **EXTENSO TECHNOLOGY** -Funktion eingeschaltet ist

! Dieses Produkt entspricht den Vorschriften der neuen Europäischen Richtlinie zur Einschränkung des Energieverbrauchs im Standby.

Werden für 2 Minuten keine Tasten gedrückt, dann stellt sich das Gerät nach Ausschalten der Anzeigen für Resthitze und des Lüfters (wenn vorhanden) automatisch in den "off mode". Das Gerät kehrt durch Drücken der Taste ON/OFF in den Betriebsmodus zurück.

* Nur bei einigen Modellen.

IT Descrizione dell'apparecchio Pannello di controllo

Il pannello di controllo che qui viene descritto è rappresentato a fini esemplificativi: può non essere una esatta riproduzione del modello acquistato.

- 1 **ZONA „SLIDER“**- per accendere/ spegnere la piastra o regolare la Potenza (vedi Avvio e utilizzo).
- 2 Indicazione **ZONA DI COTTURA** indica la zona di cottura corrispondente.
- 3 Indicatore **POTENZA**: segnala visivamente il livello di calore raggiunto.
- 4 Tasto **ON/OFF** per accendere e spegnere l'apparecchio.
- 5 Spia **ON/OFF**: segnala se l'apparecchio è acceso o spento.
- 6 Tasto **TIMER DI PROGRAMMAZIONE*** per regolare la programmazione della durata di una cottura (vedi Avvio e utilizzo).
- 7 Display **TIMER DI PROGRAMMAZIONE***: visualizza le scelte relative alla programmazione (vedi Avvio e utilizzo).
- 8 Spie **ZONA DI COTTURA PROGRAMMATA***: indicano le zone di cottura quando si avvia una programmazione (vedi Avvio e utilizzo).
- 9 Tasto **BLOCCO DEI COMANDI** per impedire modifiche fortuite alle regolazioni del piano cottura (vedi Avvio e utilizzo).
- 10 Spia **COMANDI BLOCCATI**: segnala l'avvenuto blocco dei comandi (vedi Avvio e utilizzo).
- 11 Tasto **BOOSTER*** per accendere la sovralimentazione - 3000 W - della zona di cottura (vedi Avvio e utilizzo).
- 12 Spia **BOOSTER*** indica che è attiva la funzione di sovralimentazione booster
- 13 Spia **CONTAMINUTI*** indica che è attivo il contaminuti
- 14 TASTO MAX- per accendere la zona di cottura a livello massimo 16 (vedi Avvio e utilizzo).
- 15 TASTO MED- per accendere la zona di cottura a livello medio 8 (vedi Avvio e utilizzo).
- 16 TASTO MIN- per accendere la zona di cottura a livello minimo 1 (vedi Avvio e utilizzo).
- 17 Tasto **AUMENTO TEMPO*** per aumentare il tempo durante l'uso del contaminuti o di una programmazione (vedi Avvio e utilizzo).
- 18 Tasto **DIMINUZIONE TEMPO*** per diminuire il tempo durante l'uso del contaminuti o di una programmazione (vedi Avvio e utilizzo).
- 19 Tasto **EXTENSO TECHNOLOGY**- per utilizzare la zona di cottura **EXTENSO TECHNOLOGY**
- 20 Indicatore **EXTENSO TECHNOLOGY**- indica che è attiva la funzione **EXTENSO TECHNOLOGY**

! Questo prodotto soddisfa i requisiti imposti dalla nuova Direttiva Europea sulla limitazione dei consumi energetici in standby.

Se non si eseguono operazioni per 2 minuti, dopo lo spegnimento delle spie di calore residuo e della ventola (ove presenti), l'apparecchio si dispone automaticamente in modalità "off mode".

L'apparecchio ritorna in modalità operativa agendo sul tasto ON/OFF.

* Presente solo in alcuni modelli.

Beschrijving van het apparaat Bedieningspaneel

Het bedieningspaneel dat hier wordt beschreven en afgebeeld geldt alleen als voorbeeld: het is mogelijk dat het niet exact overeenkomt met het door u aangeschafte model.

- 1 ZONE „SCHUIFREGELAAR“- om de kookplaat aan- of uit te zetten of de Stroomsterkte te regelen (Zie Starten en gebruik)
- 2 Aanwijzing **KOOKZONE**, geeft de overeenkomende kookzone aan.
- 3 Aanwijzer **VERMOGEN**: geeft het bereikte warmteniveau aan.
- 4 Toets **ON/OFF** voor het in- en uitschakelen van het apparaat.
- 5 Controlelampje **ON/OFF**: geeft aan of het apparaat in- of uitgeschakeld is.
- 6 Toets **PROGRAMMERINGSTIMER*** om de programmering van de kookduur te regelen (zie Starten en gebruik).
- 7 Display **PROGRAMMERINGSTIMER***: toont de keuzes betreffende de programmering aan (zie Starten en gebruik).
- 8 Controlelampjes **GEPROGRAMMEERD KOOKGEDEELTE***: tonen de kookgedeeltes aan als u een programmering start (zie Starten en gebruik).
- 9 Toets **BLOKKERING BEDIENINGSPANEEL** om te voorkomen dat er ongewilde wijzigingen aan de regeling van het kookvlak worden uitgevoerd (zie Starten en gebruik).
- 10 Controlelampje **BLOKKERING BEDIENINGSPANEEL**: toont dat de blokkering van het bedieningspaneel heeft plaatsgevonden (zie Starten en gebruik).
- 11 **BOOSTER*** toets om het extra vermogen - 3000 W - van de kookzone in te schakelen (zie Starten en gebruik).
- 12 **BOOSTER*** controlelampje, geeft aan dat het ‚booster‘ extra vermogen actief is.
- 13 Controlelampje **TIMER*** geeft aan dat de timer actief is.
- 14 TOETS MAX - om de kookzone in te schakelen op het maximale niveau 16 (zie Starten en gebruik).
- 15 TOETS MED - om de kookzone in te schakelen op het middelmatige niveau 8 (zie Starten en gebruik).
- 16 TOETS MIN - om de kookzone in te schakelen op het minimale niveau 1 (zie Starten en gebruik).
- 17 Toets **TOENAME TIJD*** om de tijd van de timer of van de programmering toe te laten nemen (zie Starten en gebruik).
- 18 Toets **AFNAME TIJD*** om de tijd van de timer of van de programmering af te laten nemen (zie Starten en gebruik).
- 19 Toets EXTENSO TECHNOLOGY -om de kookzone EXTENSO TECHNOLOGY
- 20 Controlelampje EXTENSO TECHNOLOGY geeft aan dat de EXTENSO TECHNOLOGY actief is.

! Dit product voldoet aan de eisen die gesteld worden door de nieuwe Europese Richtlijn voor energiebesparing voor apparaten in de standby-stand.

Wanneer 2 minuten lang geen handelingen worden uitgevoerd gaat het apparaat, na het uitgaan van de waarschuwinglampjes voor restwarmte en voor de ventilator (indien aanwezig), automatisch in de „off mode“.

Door op de ON/OFF toets te drukken, keert het apparaat weer terug in de operationele stand.

* Slechts op enkele modellen aanwezig.

Opis urządzenia Panel sterowania

Opisany tu panel sterowania jest przedstawiony jako przykład: nie musi być dokładnie taki sam, jak panel zainstalowany w zakupionym urządzeniu.

- 1 POLE „SLIDER“- służy do włączania/ wyłączenia pól grzejnych oraz do regulacji mocy (patrz: „Uruchomienie i użytkowanie“)
- 2 Wskaźnik **POLE RZEJNE** wskazuje odpowiednią strefę gotowania.
- 3 Wskaźnik MOCY: wizualnie sygnalizuje osiągnięty poziom ciepła.
- 4 Przycisk ON/OFF do włączania i wyłączania urządzenia.
- 5 Kontrolka ON/OFF: sygnalizuje, czy urządzenie jest włączone, czy wyłączone.
- 6 Przycisk REGULATORA CZASOWEGO PROGRAMOWANIA* do regulacji programowania czasu trwania gotowania (patrz *Uruchomienie i użytkowanie*).
- 7 Wyświetlacz REGULATORA CZASOWEGO PROGRAMOWANIA*: wyświetla dane dotyczące programowania (patrz *Uruchomienie i użytkowanie*).
- 8 Kontrolki ZAPROGRAMOWANEGO POLA GRZEJNEGO*: wskazują pola grzejne przy rozpoczęciu programowania (patrz *Uruchomienie i użytkowanie*).
- 9 Przycisk BLOKADY STEROWANIA do zapobiegania przypadkowym zmianom parametrów przy regulacji płyty grzejnej (patrz *Uruchomienie i użytkowanie*).
- 10 Kontrolka BLOKADY STEROWANIA : sygnalizuje zablokowanie sterowania (patrz *Uruchomienie i użytkowanie*).
- 11 Przycisk **BOOSTER*** do włączenia doładowania – 3000 W – danego pola grzejnego (patrz *Uruchomienie i użytkowanie*).
- 12 Kontrolka **BOOSTER*** wskazuje, że włączony jest funkcja doładowania booster.
- 13 Kontrolka MINUTNIKA* wskazuje, że minutnik jest włączony
- 14 **PRZYCISK MAX-** służy do włączenia pola grzejnego na maksymalnym poziomie mocy: 16 (patrz: „Uruchomienie i użytkowanie“)
- 15 PRZYCISK MED- służy do włączenia pola grzejnego na średnim poziomie mocy: 8 (patrz: „Uruchomienie i użytkowanie“)
- 16 PRZYCISK MIN- - służy do włączenia pola grzejnego na minimalnym poziomie mocy: 1 (patrz: „Uruchomienie i użytkowanie“)
- 17 Przycisk **ZWIEKSZENIE CZASU*** służy do przedłużenia czasu w przypadku, kiedy używamy minutki czy specyficznego programu (patrz *Uruchomienie i użytkowanie*).
- 18 Przycisk **SKRÓCENIE CZASU*** służy do skrócenia czasu w przypadku, kiedy używamy minutnika czy specyficznego programu (patrz *Uruchomienie i użytkowanie*).
- 19 Przycisk EXTENSO TECHNOLOGY- służy do wybrania funkcji pól grzejnych: EXTENSO TECHNOLOGY
- 20 Kontrolka EXTENSO TECHNOLOGY wskazuje, że włączona jest funkcja EXTENSO TECHNOLOGY

! Ten produkt spełnia wymogi dyrektywy wspólnotowej dotyczącej ograniczenia zużycia energii w trybie czuwania.

Jeśli przez 2 minuty nie są wykonywane żadne operacje, po wyłączeniu wskaźnika ciepła resztkowego i wentylatora (jeśli obecne), urządzenie automatycznie przechodzi w tryb „off mode“. Urządzenie powraca do trybu aktywnego po naciśnięciu przycisku ON/OFF.

* Znajduje się tylko w niektórych modelach.

Installation

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! Before operating your new appliance please read this instruction booklet carefully. It contains important information concerning the safe operation, installation and maintenance of the appliance.

! Please keep these operating instructions for future reference. Pass them on to any new owners of the appliance.

Positioning

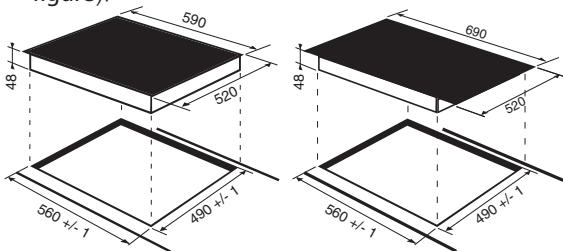
! Keep all packaging material out of the reach of children. It may present a choking or suffocation hazard (see Precautions and tips).

! The appliance must be installed by a qualified professional in accordance with the instructions provided. Incorrect installation may cause harm to people and animals or may damage property.

Built-in appliance

Use a suitable cabinet to ensure that the appliance functions properly.

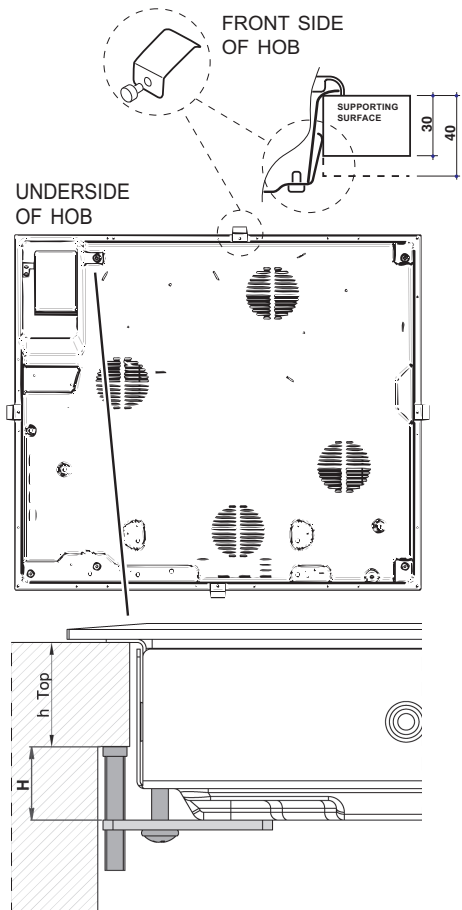
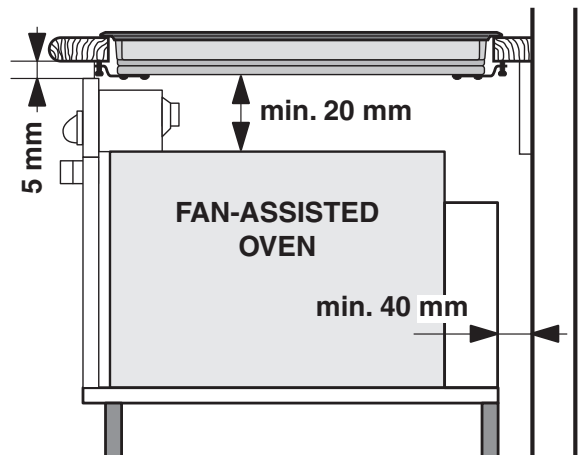
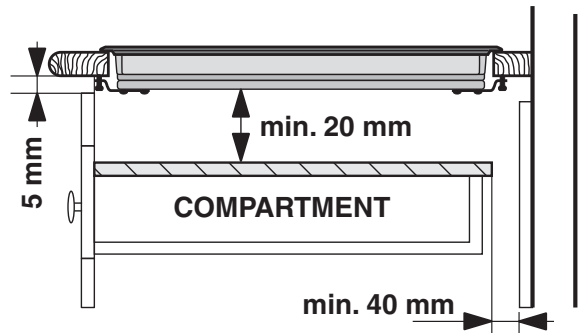
- The supporting surface must be heat-resistant up to a temperature of approximately 100°C.
- If the appliance is to be installed above an oven, the oven must be equipped with a forced ventilation cooling system.
- Avoid installing the hob above a dishwasher: if this cannot be avoided, place a waterproof separation device between the two appliances.
- Depending on the hob you want to install, the cabinet must have the following dimensions (see figure):



Ventilation

To allow adequate ventilation and to avoid overheating of the surrounding surfaces the hob should be positioned as follows:

- At a minimum distance of 40 mm from the back panel or any other vertical surfaces.
- So that a minimum distance of 20 mm is maintained between the installation cavity and the cabinet underneath.
- Kitchen cabinets adjacent to the appliance and taller than the top of the hob must be at least 600 mm from the edge of the hob.



Fixing

The appliance must be installed on a perfectly level supporting surface.
Any deformities caused by improper fixing could affect the features and operation of the hob.

The thickness of the supporting surface should be taken into account when choosing the length of the screws for the fixing hooks:

- 30 mm thick: 23 mm screws
- 40 mm thick: 13 mm screws

Fix the hob as follows:

1. Use short flat-bottomed screws to fix the 4 alignment springs in the holes provided at the central point of each side of the hob.
2. Place the hob in the cavity, make sure it is in a central position and push down on the whole perimeter until the hob is stuck to the supporting surface.
3. For hobs with raised sides: After inserting the hob into its cavity, insert the 4 fixing hooks (each has its own pin) into the lower edges of the hob, using the long pointed screws to fix them in place, until the glass is stuck to the supporting surface.

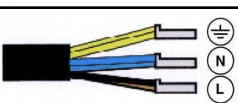
- ! The screws for the alignment springs must remain accessible.
- ! In order to adhere to safety standards, the appliance must not come into contact with electrical parts once it has been installed.
- ! All parts which ensure the safe operation of the appliance must not be removable without the aid of a tool.

Electrical connection

! The electrical connection for the hob and for any built-in oven must be carried out separately, both for safety purposes and to make extracting the oven easier.

Single-phase connection

The hob is equipped with a pre-connected electricity supply cable, which is designed for single-phase connection. Connect the wires in accordance with the instructions given in the following table and diagrams:

Voltage and mains frequency	Electrical cable	Wire connection
220-240V 1+N ~ 50 Hz		<p>⏏ : yellow/green</p> <p>N: the two blue wires together</p> <p>L: brown and black together</p>

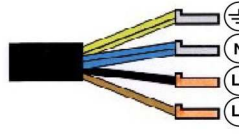
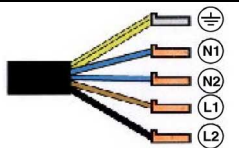
Other types of connection

If the mains supply corresponds with one of the following:

- Voltage and mains frequency
- 400V - 2+N ~ 50 Hz

- 220-240V 3 ~ 50 Hz
- 400V 3 - N ~ 50 Hz
- 400V - 2+2N ~ 50 Hz

Separate the wires and connect them in accordance with the instructions given in the following table and diagrams:

Voltage and mains frequency	Electrical cable	Wire connection
400V - 2+N ~ 50 Hz 220-240V 3 ~ 50 Hz 400V 3-N ~ 50 Hz		<p>⏏ : yellow/green;</p> <p>N: the two blue wires together</p> <p>L1: black</p> <p>L2: brown</p>
400V - 2+2N ~ 50 Hz		<p>⏏ : yellow/green;</p> <p>N1: blue</p> <p>N2: blue</p> <p>L1: black</p> <p>L2: brown</p>

Connecting the electricity supply cable to the mains

If the appliance is being connected directly to the electricity mains an omnipolar switch must be installed with a minimum opening of 3 mm between contacts.

! The installer must ensure that the correct electrical connection has been made and that it is fully compliant with safety regulations.

Before connecting the appliance to the power supply, make sure that:

- The appliance is earthed and the plug is compliant with the law.
- The socket can withstand the maximum power of the appliance, which is indicated on the data plate located on the appliance itself.
- The voltage falls within the range of values indicated on the data plate.
- The socket is compatible with the plug of the appliance. If the socket is incompatible with the plug, ask an authorised technician to replace it. Do not use extension cords or multiple sockets.

! Once the appliance has been installed, the power supply cable and the electrical socket must be easily accessible.

! The cable must not be bent or compressed.

! The cable must be checked regularly and replaced by authorised technicians only.

! The manufacturer declines any liability should these safety measures not be observed.

! Do not remove or replace the power supply cable for any reason. Its removal or replacement will void the warranty and the CE marking. INDESIT does not assume liability for accidents or damage arising from replacement/removal of the original power supply cable. Replacement can only be accepted when carried out by personnel authorised by INDESIT and using an original spare part.

Start-up and use

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! The glue applied on the gaskets leaves traces of grease on the glass. Before using the appliance, we recommend you remove these with a special non-abrasive cleaning product. During the first few hours of use there may be a smell of rubber which will disappear very quickly.


! A few seconds after the hob is connected to the electricity supply, a buzzer will sound. The hob may now be switched on.

Types of noise during normal hob operation:

- Buzz: due to the vibration of the metallic parts that make up the induction element and the pot; it is generated by the electromagnetic field required for heating and increases as the power of the induction element increases.
- Soft whistle: heard when the pot placed on the heating zone is empty; the noise disappears once food or water is placed into the pot.
- Crackle: produced by the vibration of materials on the bottom of the pot due to the flow of parasitic currents caused by electromagnetic fields (induction); can be more or less intense depending on the material making up the bottom of the pot, and decreases as the pot dimensions increase.
- Loud whistle: heard when two induction elements of the same group function simultaneously at maximum power and/or when the booster function is set on the larger element while the other is auto-adjusted. Noise is reduced by decreasing the power level of the auto-adjusted induction element; pot bottom layers made of different kinds of materials are among the main causes of this noise.
- Fan noise: a fan is necessary to ensure the hob functions correctly and to safeguard the electronic unit from possible overheating. The fan functions at maximum power when the large induction element is at maximum power or when the booster function is on; in all other cases, it works at average power depending on the temperature detected. Furthermore, the fan may continue to work even after switching the hob off, if the temperature detected is high.

The types of noise listed above are due to induction technology and are not necessarily operational faults.

Switching on the hob

To switch the hob on, press and hold the  button for approximately one second.

Switching on the cooking zones

To operate a cooking zone, select the button corresponding to the desired zone and set the required power level by pressing down on the slider and moving

* Only available in certain models.

it towards the right to increase the power level, or towards the left to decrease the power level.

The min/med/max buttons can also be pressed directly to select the pre-set power levels: min (1) / med (8) / max (16), and to switch off the plate (see below).

MIN/MED/MAX functions


Press the MED button to switch on the cooking zone at medium power level 8.

Press the MIN button to switch on the cooking zone at minimum power level 1.

Press the MAX button to switch on the cooking zone at maximum power level 16.

Booster function*

The booster function for some of the cooking zones may be used to shorten heating-up times. It may be activated

by pressing the  button. The indicator light directly above the button will illuminate. This function boosts the power to 2000 W or 3000 W, depending on the size of the corresponding cooking zone.

It stops automatically after 4 minutes. While the booster for one of the cooking zones is active, the corresponding front or rear cooking zone will operate at a reduced power level (e.g. if the booster for the rear left-hand hotplate has been activated, the power level of the front left-hand hotplate will be reduced). For further information, please refer to the **Technical description of the models**.



Switching off the cooking zones

To switch off the hotplate, select the button corresponding to the desired zone, moving the slider towards the left to return to level 0, or press the Off button on the slider control directly.

! The first time the slider is pressed, a short beep will sound to acknowledge the touch. If - and only if - the power level is adjusted, another short beep will sound when the slider is released.

! The hotplate selection LEDs light up for the power adjustment period (10 seconds), during which the slider (or min/med/max buttons)* can influence the selected hotplate.





Programming the cooking duration

! If the  and  buttons are pressed for an extended period of time, the timer scrolls quickly through the minute values in the corresponding direction.


! All the cooking zones may be programmed simultaneously, for a duration between 1 and 99 minutes.

1. Select the cooking zone using the corresponding

selector button.




2. Adjust the power level of the cooking zone.
3. Press the  programming button. The indicator light corresponding to the selected zone will start flashing.
4. Set the cooking duration using the  and  buttons.
5. Confirm by pressing the  button or automatic selection occurs after 10 seconds. The timer begins counting down immediately. A buzzer sounds for approximately 1 minute and the cooking zone switches off when the set programme has finished. Repeat the above procedure for each hotplate you wish to programme.

Using multiple programmes and the display


If one or more hotplates are programmed, the display will show the data for the hotplate with the least time remaining, and the light corresponding to the position of the hotplate will flash. The lights corresponding to the other hotplates programmed will be switched on. To visualise the time remaining for the other programmed hotplates, press the  button repeatedly: the time remaining for each hotplate will be shown sequentially in a clockwise order, starting from the front left hotplate.



Changing the programme



1. Press the  button repeatedly until the duration you wish to change is shown.
2. Use the  buttons to set the new duration.
3. Confirm by pressing the  button.

To cancel a programme, follow the above instructions.


At step 2, press the  button: the duration decreases progressively until it reaches 0 and switches off. The programme resets and the display exits programming mode.

Timer



The hob must be switched on. The timer can be used to set a duration up to 99 minutes.

1. Press the  programming button until the timer indicator light is illuminated .


2. Set the desired duration using the  and  buttons.

3. Confirm by pressing the  button. The timer begins counting down immediately. When the time has elapsed, a buzzer will sound (for one minute).

Control panel lock






When the hob is switched on, it is possible to lock the oven controls in order to avoid accidental changes being made to the settings (by children, during cleaning, etc.). Press the  button to lock the control panel: the indicator light above the button will switch on. To use any of the controls (e.g. to stop cooking), you must switch off this function. Press the  button for a few moments, the indicator light will switch off and the lock function will be removed.

Switching off the hob

Press the button  to switch off the appliance - do not rely solely on the pan sensor. If the control panel lock has been activated, the controls will continue to be locked even after the hob is switched on again. In order to switch the hob on again, you must first remove the lock function.

“Demo” mode

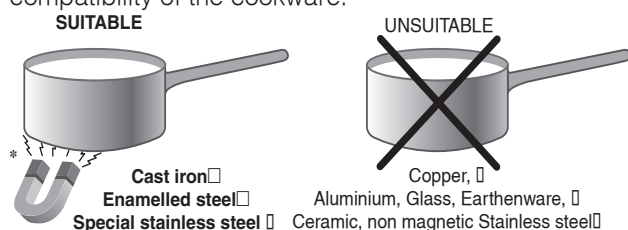
It is possible to set the hob to a demonstration mode where all the controls work normally but the heating elements do not switch on. To activate the “demo” mode the hob must be switched on, with all the hotplates switched off.

- Press and hold the  and  buttons simultaneously for 6 seconds. When the 6 seconds have elapsed, the ON/OFF and CONTROLS LOCKED indicator lights will flash for one second. Release the  and  buttons and press the  button;
- The display will show the text DE and MO and the hob will be switched off.
- When the hob is switched on again it will be set to the “demo” mode.

To exit this mode, follow the procedure described above. The display will show the text DE and OF and the hob will be switched off. When it is next switched on, the hob will function normally.

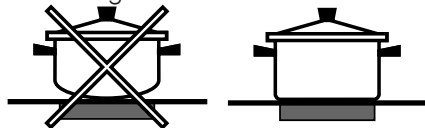
Practical advice on using the appliance

! Use cookware made from materials which are compatible with the induction principle (ferromagnetic material). We especially recommend pans made from: cast iron, coated steel or special stainless steel adapted for induction. Use a magnet to test the compatibility of the cookware.

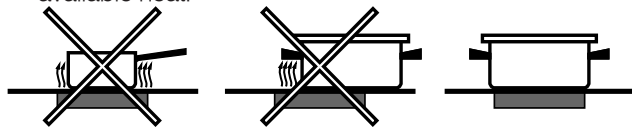


In addition, to obtain the best results from your hob:

- Use pans with a thick, flat base in order to fully utilise the cooking zone.



- Always use pans with a diameter which is large enough to cover the hotplate fully, in order to use all the available heat.



- Make sure that the base of the cookware is always clean and dry, in order to fully utilise and extend the life of both the cooking zones and the cookware.
- Avoid using the same cookware which has been used on gas burners: the heat concentration on gas burners may distort the base of the pan, causing it not to adhere correctly.

Safety devices

Pan sensor

Each cooking zone is equipped with a pan sensor device. The hotplate only emits heat when a pan with suitable measurements for the cooking zone is placed on it. If the power level indicator display flashes, this may be because:

- An incompatible pan
- A pan whose diameter is too small
- The pan has been removed from the hotplate.

Overheating protection

If the electronic elements overheat, the hob switches off

automatically and **F** appears on the display, followed by a flashing number. When the temperature has reached a suitable level, this message disappears and the hob may be used again.

Safety switch

The appliance has a safety switch which automatically switches the cooking zones off after they have been in operation for a certain amount of time at a particular power level. When the safety switch has been triggered, the display shows "0".

For example: the rear right-hand hotplate is set to 5 and will switch off after 7 and a half hours of continuous operation, while the front left-hand hotplate is set to 2 and will switch off after 9 and a half hours.

Buzzer


This can also indicate several irregularities:

- An object (a pan, cutlery, etc.) has been placed on the control panel for more than 10 seconds.
- Something has been spilt on the control panel.
- A button has been pressed for too long. All of the above situations may cause the buzzer to sound. Remove the cause of the malfunction to stop the buzzer. If the cause of the problem is not removed, the buzzer will keep sounding and the hob will switch off.

Power level	Maximum operating time in hours
1	10
2	9,5
3	9
4	8,5
5	7,5
6	7
7	6,5
8	6
9	5,5
10	5
11	4
12	3,5
13	3
14	2,5
15	2
16	1


To exit this mode, follow the procedure described above. The display will show the text DE and OF and the hob will be switched off. When it is next switched on, the hob will function normally.

The EXTENSO TECHNOLOGY mode

The EXTENSO TECHNOLOGY can be used to set the power of two „interconnected” hotplates to the same level. It can be activated if the two hotplates are OFF, by pressing the EXTENSO TECHNOLOGY button . The EXTENSO TECHNOLOGY can be activated while the hob is on by pressing the EXTENSO TECHNOLOGY button once; the LEDs corresponding to both linked hotplates light up.


The 2 LEDs remain lit as long as the hotplates are linked (if EXTENSO TECHNOLOGY button is pressed again, the hotplates are disconnected and are both set to power level 0).

Pressing the +, - or Max buttons for one of the two Flexi hotplates also affects the display corresponding to the other hotplate.


To deactivate the EXTENSO TECHNOLOGY, press the button .

A timer may be set for the EXTENSO TECHNOLOGY; this appears on the display and both LEDs corresponding to the linked hotplates light up. When the Timer button is pressed, the two linked hotplates are treated as if they were a single zone.

Selecting and using EXTENSO TECHNOLOGY

To begin using the EXTENSO TECHNOLOGY, press the  button. To set the power level (see above).

EXTENSO TECHNOLOGY operation

Once you have selected EXTENSO TECHNOLOGY by pressing the button , the 2 LEDs corresponding to the EXTENSO TECHNOLOGY for both hotplates light up; it will then be possible to control both as if they were a single zone. The power level will appear on both displays. If only the upper or lower part is in use, the display corresponding to the unused zone will begin to flash, and after 3 minutes cooking will automatically revert to standard mode (not EXTENSO TECHNOLOGY).

! Once activated, the EXTENSO TECHNOLOGY can also be programmed, using the same procedure as described for the individual hotplates.

! Accessories


For optimal EXTENSO TECHNOLOGY performance, we recommend the use of pans with an elliptical or elongated base and a major diameter of at least 250 mm; if using pans with a smaller diameter, we recommend positioning them in the upper or lower part as indicated by the X symbol.

If the saucepan is not in the centre of the screen printing detail, you may hear a whistling sound or a slight buzzing noise; this does not indicate a hob malfunction. We recommend adjusting the position of the pan so that it is in the centre of the EXTENSO TECHNOLOGY zone

Practical cooking advice

Very high-flame cooking		 Pressure cooking Pressure cooker	 Frying
		 Grilling	 Boiling
High-flame cooking		 Crêpes	 Cooking on a high flame and browning (roasts, steaks, escalopes, fish fillets, fried eggs)
Medium-flame cooking		 Fast thickening (liquid juices) Boiling water (pasta, rice, vegetables) Milk	
		 Slow thickening (dense juices)	
		 Bain-marie cooking	 Pressure cooking after whistle
Low-flame cooking		 Low-flame cooking (stews)	 Reheating dishes
Very low-flame cooking		 Chocolate sauce	 Keeping food hot

! This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

 This appliance conforms to the following European Economic Community directives:

- 2006/95/EEC dated 12/12/06 (Low Voltage) and subsequent amendments;
- 2004/108/EEC dated 15/12/04 (Electromagnetic Compatibility) and subsequent amendments;
- 93/68/EEC dated 22/07/93 and subsequent amendments.
- 1275/2008 stand-by/off mode.

General safety

! Make sure that the air inlet behind the fan grille is never obstructed. The built-in hob should, in fact, be provided with suitable ventilation for the cooling of the electronic components used in the appliance.

! We advise against the installation of an induction hob above an under-the-counter refrigerator (heat) or above a washing machine (vibrations). In fact, there would be insufficient space for the ventilation of electronic components.

- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms.
- Do not touch the appliance when barefoot or with wet or damp hands and feet.
- The appliance must be used by adults only for the preparation of food, in accordance with the instructions provided in this booklet. Do not use the hob as a worktop or chopping board.
- The glass ceramic hob is resistant to mechanical shocks, but it may crack (or even break) if hit with a sharp object such as a tool. If this happens, disconnect the appliance from the electricity mains immediately and contact a Service Centre.
- Ensure that power supply cables of other electrical appliances do not come into contact with the hot parts of the hob.
- Remember that the cooking zones remain relatively hot for at least thirty minutes after they have been switched off. An indicator light provides a warning when residual heat is present (see **Start-up and use**).
- Keep any object which could melt away from the hob, for example plastic and aluminium objects, or products with a high sugar content. Be especially careful when using plastic film and aluminium foil or packaging: if placed on surfaces which are still hot, they may cause serious damage to the hob.
- Always make sure that pan handles are turned towards the centre of the hob in order to avoid

accidental burns.

- When unplugging the appliance, always pull the plug from the mains socket; do not pull on the cable.
- Never perform any cleaning or maintenance work without having disconnected the appliance from the electricity mains.
- The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance.
- For the attention of wearers of pacemakers or other active implants:

The hob complies with all current standards on electromagnetic interference.

Your induction hob is therefore perfectly in keeping with legal requirements (89/336/CEE directives). It is designed not to create interference on any other electrical apparatus being used on condition that the apparatus in question also complies with this legislation.

Your induction hob generates short-range magnetic fields.

To avoid any interference between your induction hob and a pacemaker, the latter must be designed to comply with relevant regulations.

In this respect, we can only guarantee our own product conformity. Please consult the pacemaker manufacturer or your doctor concerning its conformity or any possible incompatibility.

- Do not let children play with the appliance.
- Do not place metal objects (knives, spoons, pan lids, etc.) on the hob as they may become hot..
- **The appliance is not intended to be operated by means of an external timer or separate remote-control system.**



Disposal

- When disposing of packaging material: observe local legislation so that the packaging may be reused.
- The European Directive 2002/96/EC relating to Waste Electrical and Electronic Equipment (WEEE) states that household appliances should not be disposed of using the normal solid urban waste cycle. Exhausted appliances should be collected separately in order to optimise the cost of re-using and recycling the materials inside the machine, while preventing potential damage to the atmosphere and to public health. The crossed-out dustbin is marked on all products to remind the owner of their obligations regarding separated waste collection. For further information relating to the correct disposal of exhausted household appliances, owners may contact the public service provided or their local dealer.

Care and maintenance

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Switching the appliance off

Disconnect your appliance from the electricity supply before carrying out any work on it.

Cleaning the appliance

! Do not use abrasive or corrosive detergents (for example, products in spray cans for cleaning barbecues and ovens), stain removers, anti-rust products, powder detergents or sponges with abrasive surfaces: these may scratch the surface beyond repair.

! Never use steam cleaners or pressure cleaners on the appliance.

- It is usually sufficient simply to wash the hob using a damp sponge and dry it with absorbent kitchen towel.
- If the hob is particularly dirty, rub it with a special glass ceramic cleaning product, then rinse well and dry thoroughly.
- To remove more stubborn dirt, use the scraper provided. Remove spills as soon as possible, without waiting for the appliance to cool, to avoid residues forming crusty deposits. You can obtain excellent results by using a rust-proof steel wire sponge - specifically designed for glass ceramic surfaces - soaked in soapy water.

! The scraper provided is sharp: be careful when using it.

- If any plastic or sugary substances are accidentally melted on the hob, remove them immediately with the scraper, while the surface is still hot.
- Once it is clean, the hob may be treated with a special protective maintenance product: the

Technical description of the models

The induction system is the quickest existing way of cooking. Unlike traditional hotplates where the cooking zone heats up, with the induction system heat is generated directly inside pans which have ferromagnetic bases.

Key:

I = single induction cooking zone

B = booster: the power of the cooking zone may be boosted to 3000 W

* = the maximum power level is limited while the booster is activated for the relevant rear cooking zone (see Start-up and use).

invisible film left by this product protects the surface from drips during cooking. This maintenance task should be carried out while the appliance is warm (not hot) or cold.

- Always remember to rinse the appliance well with clean water and dry it thoroughly: residues can become encrusted during subsequent cooking processes.

Stainless steel frame (only in models with outer frame)

Stainless steel can be marked by hard water which has been left on the surface for a long time, or by cleaning products containing phosphorus.

After cleaning, it is advisable to rinse the surface well and dry it thoroughly. If water is spilt on the surface, dry it quickly and thoroughly.

! Some hobs have an aluminium frame which is similar to stainless steel. Do not use any cleaning or degreasing products which are not suitable for use with aluminium.

Disassembling the hob

If it is necessary to disassemble the hob:

1. Loosen the screws fixing the alignment springs on each side.
2. Loosen the screws holding the fixing hooks in each corner.
3. Take the hob out of its installation cavity.

! Do not attempt to repair the appliance yourself. If the appliance breaks down, contact a Service Centre.

Hobs	TIS 621 CT L
Cooking zone	Power (W)
Back Left	I 1400
Back Right	I 3000 – B 4000
Front Left	I 1400
Total power	6800