

Instruction for use

WIF598

WIF708

WIF828

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SAFETY

Precautions before using

- Unpack all the materials.
- The installation and connecting of the appliance have to be done by approved specialists. The manufacturer can not be responsible for damage caused by building-in or connecting errors.
- To be used, the appliance must be well-equipped and installed in a kitchen unit and an adapted and approved work surface.
- This domestic appliance is exclusively for the cooking of food, to the exclusion of any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- The cooking plate can not be used as freestanding or as working surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use any extension cable to connect it.
- The appliance can not be used above a dishwasher or a tumble-dryer: steam may damage the electronic appliances.
- The appliance is not intended to be operated by means of external timer or separate remote control system.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

Using the appliance

- Switch the heating zones off after using.
- Keep an eye on the cooking using grease or oils: that may quickly ignite.
- Be careful not to burn yourself while or after using the appliance.
- Make sure no cable of any fixed or moving appliance contacts with the glass or the hot saucepan.
- Magnetically objects (credit cards, floppy disks, calculators) should not be placed near to the engaged appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- In general do not place any metallic object except heating containers on the glass surface. In case of untimely engaging or residual heat, this one may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This is supposed to become very hot and catch fire.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.

Precautions not to damage the appliance

- Raw pan bottoms or damaged saucepans (not enamelled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not put or leave empty saucepans on the vitroceramic hobs.
- Sugar, synthetic materials or aluminium sheets must not contact with the heating zones. These may cause breaks or other alterations of the vitroceramic glass by cooling: switch on the appliance and take them immediately out of the hot heating zone (be careful: do not burn yourself).
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously
- **WARNING:** Danger of fire: do not store items on the cooking surface.
- Never place any hot container over the control panel.
- If a drawer is situated under the embedded appliance, make sure the space between the content of the drawer and the inferior part of the appliance is large enough (2 cm). This is essential to guaranty a correct ventilation.
- Never put any inflammable object (ex. sprays) into the drawer situated under the vitroceramic hob. The eventual cutlery drawers must be resistant to heat.

Precautions in case of appliance failure

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

Other protections

- Note sure that the container pan is always centred on the cooking zone. The bottom of the pan must have to cover as much as possible the cooking zone.
- For the users of pacemaker, the magnetic field could influence its operating. We recommend getting information to the retailer or of the doctor.
- Do not to use aluminium or synthetic material containers: they could melt on still hot cooking zones.
- **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.



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



DESCRIPTION OF THE APPLIANCE

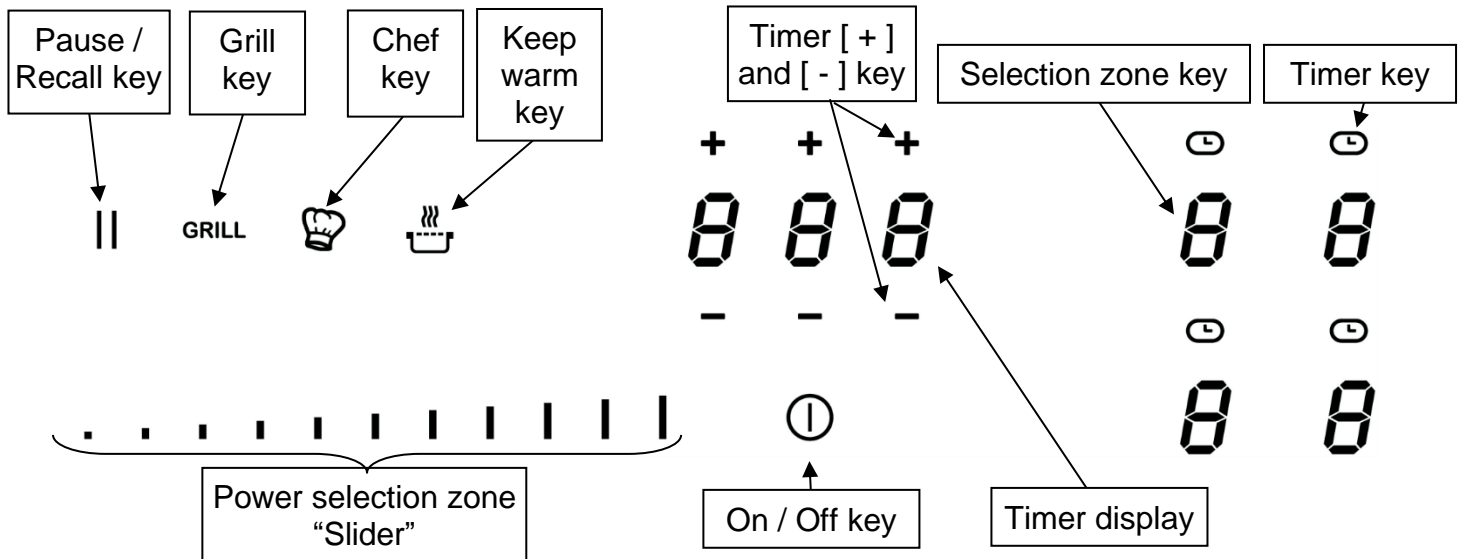
Technical characteristics

Type	WIF598 / WIF708 / WIF828
Total power	7400 W
Energy consumption for the hob EC_{hob}^{**}	180.5 Wh/kg
Front left heating zone	210x190 mm
Minimum detection	Ø 110 mm
Nominal power*	2100 W
Booster power*	2500 / 3000 W
Standardised cookware category**	A
Energy consumption EC_{cw}^{**}	186.4 Wh/kg
Rear left heating zone	210x190 mm
Minimum detection	Ø 110 mm
Nominal power*	2100 W
Booster power*	2500 / 3000 W
Standardised cookware category**	B
Energy consumption EC_{cw}^{**}	188 Wh/kg
Rear right heating zone	210x190 mm
Minimum detection	Ø 110 mm
Nominal power*	2100 W
Booster power*	2500 / 3000 W
Standardised cookware category**	B
Energy consumption EC_{cw}^{**}	188 Wh/kg
Front right heating zone	210x190 mm
Minimum detection	Ø 110 mm
Nominal power*	2100 W
Booster power*	2500 / 3000 W
Standardised cookware category**	C
Energy consumption EC_{cw}^{**}	159.5 Wh/kg

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

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

Control panel



USE OF THE APPLIANCE

Display

<u>Display</u>	<u>Designation</u>	<u>Description</u>
0	Zero	The heating zone is activated.
1...9	Booster level	Selection of the cooking level.
U	No pan detection	No pan or inadequate pan.
A	Heat accelerator	Automatic cooking.
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
P	Booster	The Booster is activated.
u	Double Booster	The Double Booster is activated.
u	Keep warm	Maintain automatically of 70°C.
	Pause	The hob is in pause.
∩	Bridge	2 cooking zones are combined
≡	Grill Function	The Grill Function is activated.
L	Lock	The cooktop is locked.

Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed when the calories brought out by the electronic system reach a certain level. The ventilation starts his high speed when the hob is intensively used. The cooling fan reduces his speed and stops automatically when the electronic circuit is cooled enough.

STARTING-UP AND APPLIANCE MANAGEMENT

Before the first use

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

Induction principle

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

Of course the pan has to be adapted:

- All ferromagnetic pans are recommended (please verify it thanks a little magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms...
- Are excluded: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware,...

The induction heating zone adapts automatically the size of the pan. With a too small diameter the pan doesn't work. This diameter is varying in function of the heating zone diameter.

If the pan is not adapted to the induction hob the display will show [U].

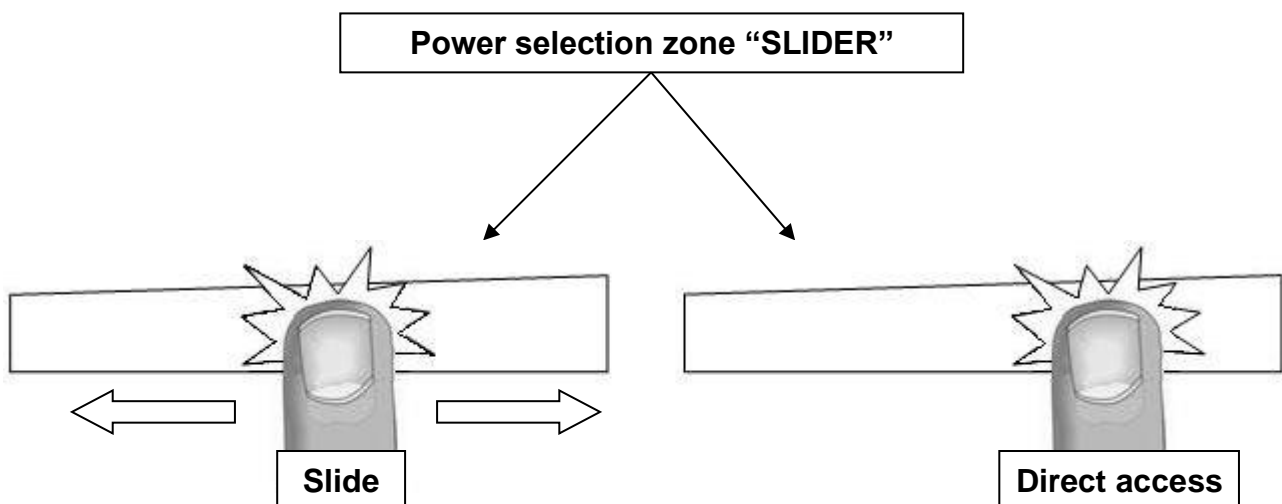
Sensitive touch

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

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

Power selection zone "SLIDER"

To select the power with the slider, slide your finger on the "SLIDER" zone. You can already have a direct access if you put your finger directly on the chosen level.



Starting-up

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

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To start	press key [①] for 2 sec.	[0]
To stop	press key [①] for 2 sec.	nothing or [H]

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

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

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

Cooking time counter

Each cooking zone is equipped with a timer that shows the amount of time it has been turned on.

The counter is only displayed when the zone is selected and disappears when it is deselected.

Pan detection

For more comfort and simplicity, this cooktop is equipped with an interactive control. After turning on the cooktop, when you place a pan on the cooking surface, the control automatically detects its position and informs you of the zone used by displaying the "0" symbol highlighted on the cooking zone display. All you have to do is select the desired cooking level.

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

- If there is no pan on the heating zone or if this pan is not adapted to the induction. In this case it is impossible to increase the power and the display shows [U]. This symbol disappears when a pan is put on the heating zone.
- If the pan is removed from the heating zone the operation is stopped. The display shows [U]. The symbol [U] disappears when the pan is put back to the heating zone. The cooking continues with the power level set before.

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

Residual heat indication

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

The symbol [H] disappears when the heating zones may be touched without danger.

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

Booster and double booster function

Booster [P] and Double Booster [**||**] grant a boost of Power to the selected heating zone. If this function is activated the heating zones work during 5 minutes with an ultra high Power. This is foreseen for example to heat up rapidly big quantities of water, like nuddles

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

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start up the booster	Slide to the end of the "SLIDER" Or press directly on the end of the "SLIDER"	[P]
Stop the booster	Slide on the "SLIDER"	[9] to [0]


- **Start up / Stop double booster**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start up the booster	Slide to the end of the "SLIDER" Or press directly on the end of the "SLIDER"	[P]
Start up double booster	Re-press on the end of the "SLIDER"	[] and P]
Stop the double booster	Slide on the "SLIDER"	[P] to [0]
Stop booster	Slide on the "SLIDER"	[9] to [0]

Timer

The timer is able to be used simultaneous with all heating zones and this with different time settings from 1 minute to 1 hour and 59 minutes (displayed [1.59]) for each heating zone.


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

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Select a zone	Press a zone	[0]
Select the power level	slide on the "SLIDER"	[1] to [P]
Select the Timer	Press key []	Timer display on
Decrease the time	Press key [-] from the timer	Time in Min. decrease
Increase the time	Press key [+] from the timer	[0.50]

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

The time is confirmed, and the timer starts.

- **To stop the cooking time:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Select the Timer	Press key []	Timer displays [0.50]
Stop the time	Press key [-] to [0.00]	[0.00]


If several timers are activated, repeat the process.

- **Using the Timer as a Minute Minder:**

Minute Minder is an independent function. It stops as soon as a heating zone starts up.

If the Minute Minder is on and the hob is switched off, the timer continues until time runs out.

The Minute Minder is not visible if a heating zone is selected.

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	Press key [] for 2 sec.	[0]
Select the Timer	Press [000]	[0.00]
Decrease the time	Press key [-] from the timer	Time in Min. decrease
Increase the time	Press key [+] from the timer	[0.50]

After a few seconds, the display stops with blinking.

The time is confirmed, and the timer starts.

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

As soon as the selected cooking time is finished the timer displays blinking [000] and a sound rings.

To stop the sound and the blinking, press the display [000]

Automatic cooking

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

- **Start-up:**

Action

Power level selection
(for example « 7 »)

Control panel

slide on the “SLIDER“ to [7]
and stay 3 sec

Display

[7] is blinking with [A]

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

- **Switching off the automatic cooking:**

Action

Power level selection

Control panel

slide on the “SLIDER“

Display

[0] to [9]

Pause function

This function brakes all the hob’s cooking activity temporarily and allows restarting with the same settings.

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

Action

Engage the pause function
Stop the pause function

Control panel

press [II] 2sec
press [II] 2sec

Display

[II] and control light on
previous settings

Recall Function

After switching off the hob (Ⓢ), it is possible to recall the last settings.

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

The recall procedure is following:



- Press the key [Ⓢ] for 2 sec.
- Then press [II] before the light stops blinking.

The previous settings are again active.

“Keep warm” Function

This function allows the reach and automatically maintains at the temperature of 70°C. This will avoid liquids overflowing and fast burning at the bottom of the pan.

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

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the Keep warm	Press on key []	[U]
To stop	Press on key []	[0]

The maximum duration of keeping warm is 2 hours.

Bridge or Automatic Bridge Function

This function allows you to combine 2 zones with the same functionality as a single zone.

Only zones on the same side can be combined together.

The double booster function is not available at the same time as the bridge function.

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	Press key [①] for 2 sec.	[0]
Activate the bridge	Place a pan on one of the two zones that will be bridged and press simultaneously the corresponding selection keys or Automatically: put a great pan on the 2 zones	[0] and [7] [7] blink [7]
Increase bridge	Slide on the “SLIDER” which indicates the power	[1] to [P]
Stop the bridge	Press simultaneously of the 2 cooking zones	[0]

Control panel locking

To prevent the use of the cooktop by children, the control panel (except for the on/off key [①]) can be locked.

This function can only be activated within 10 seconds after the start of the appliance.

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	Press key [①] for 2 sec.	[0]
Locking the hob	Hold for 3 sec the key of an area then press the "Slider" which scrolls and swipe from left to right	[L]
Unlock the hob	Hold for 3 sec the key of an area then press the "Slider" which scrolls and swipe from right to left	[0] or [H]

“Chef” function

This function divides the cooking surface into 2 distinct "hot" zones, one zone on the left with the two left burners and one on the right with the two right burners. Power levels are pre-programmed at the factory, but they can be adjusted during cooking and will be saved for subsequent cooking processes.

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



<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Engage the chef function	press []	[5] and [], [9] and []
Stop the chef function	press []	[0]

Grill function

This function allows you to combine the two left zones into a single large zone, and it also allows you to use a grill optimally by using the appropriate power levels.

The power level is only visible on the slider, in the form of bars.

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

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Engage the grill function	press [GRILL]	[] and []
Adjust the power	slide on the “SLIDER” to the right or to the left	[1] to [9] on the slider
Stop the grill function	press [GRILL]	[0]

Operating time limitation

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

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

COOKING ADVICES

Pan quality

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

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

The manufacturers specify if their products are compatible induction.

To check if pans are compatibles:

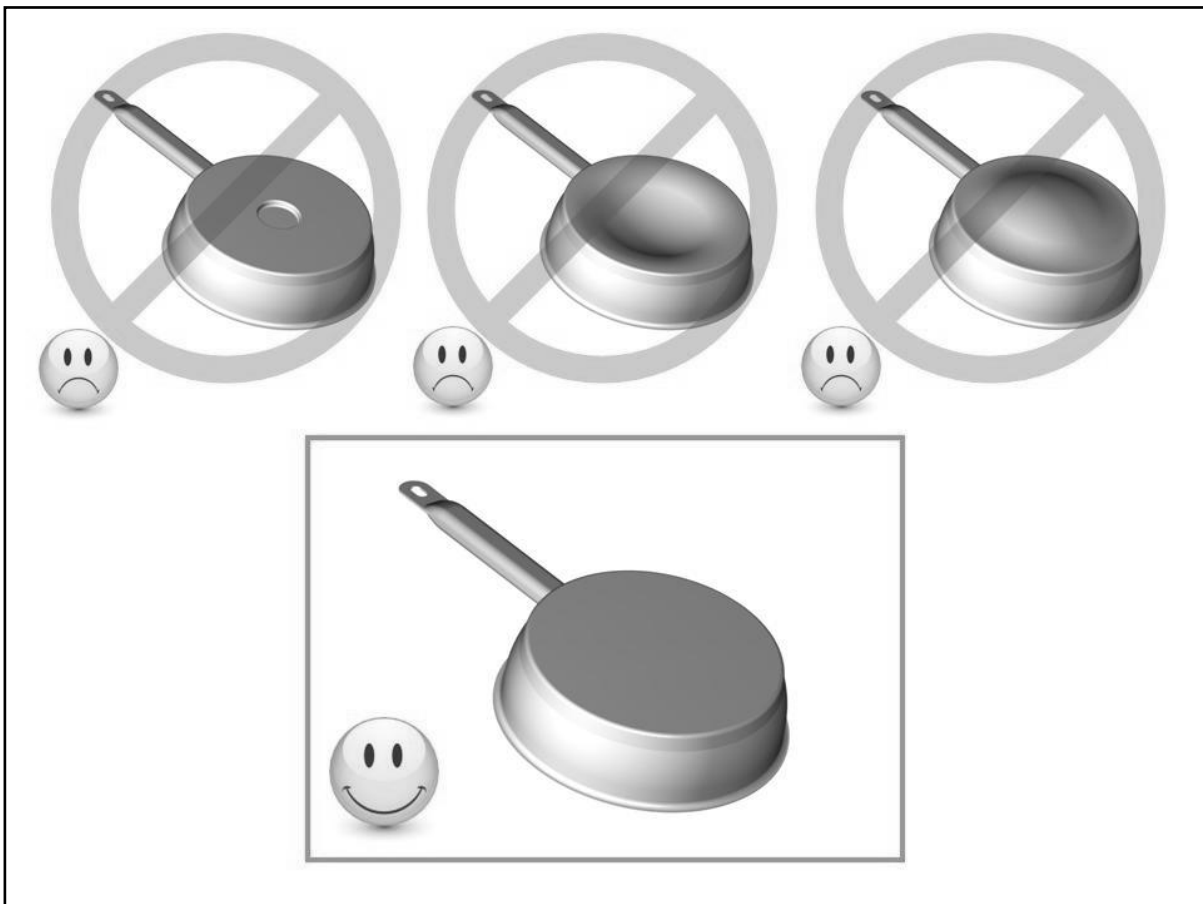
- Put a little water in a pan placed on an induction heating zone set at level [9]. This water must heat in a few seconds.
- A magnet sticks on the bottom of the pan.

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

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

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

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



Pan dimensions and placement

Induction cooking zones automatically adjust to the size of the pan's base to a certain extent. However, the pan's base must have a minimum diameter depending on the diameter of the corresponding cooking zone.

It is important to choose the cooking zone that is closest in size to the pan that you want to use.

Examples of cooking power setting

(the values below are indicative)

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

MAINTENANCE AND CLEANING

Switch-off the appliance before cleaning.

Do not clean the hob if the glass is too hot because they are **risk of burn**.

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

WHAT TO DO IN CASE OF A PROBLEM

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

- The hob is badly connected on the electrical network.
- The protection fuse cut-off.
- The locking function is activated.
- The sensitive keys are covered of grease or water.
- An object is put on a key.

The control panel displays [U]:

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

The control panel displays [E]:

- The electronic system is defective.
- Disconnect and replug the hob.
- Call after sales

One or all cooking zone cut-off:

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

Continuous ventilation after cutting off the hob:

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

The automatic cooking system doesn't start-up:

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

The control panel displays [U]:

- Refer to the chapter "Keep warm".

The control panel displays [II]:

- Refer to the chapter "Pause"

The control panel displays [r'] or [Er03]:

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

The control panel displays [E3]:

- The pan is not adapted, change the pan.

The control panel displays [E6]:

- Defective network. Control the frequency and voltage of the electrical network.

The control panel displays [E8]:

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

The control panel displays [E9]:

- Heating zones are overheating. Please allow the unit to cool for at least 2 hours, then switch it back on.

The control panel displays [E5]:

- The cooking zones cannot be switched on. Please contact the after sales

The control panel displays [EH]:

- The affected cooking zones have turned off. Turn off and let the cooktop cool down.

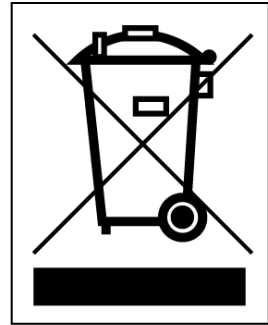
If no error code is displayed and the user interface does not respond to any key press, check the supply voltage for missing wires, missing bridges and incorrect connection to 400 V.

If one of the symbols above persists, call the after sales-service.

ENVIRONMENT PRESERVATION

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

- Don't throw your appliance with the household refuses
- Get in touch with the waste collection centre of your commune that is adapted to the recycling of the household appliances.

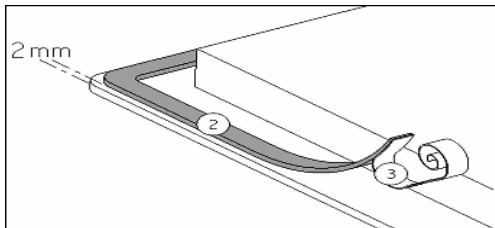


INSTALLATION INSTRUCTIONS

The installation must be performed by a qualified electrical contractor.

How to stick the gasket:

The gasket supplied with the hob prevents the intrusion of liquids into the cabinet below. It's installation has to be done carefully, in conformity with the following drawing.



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

Fitting - installing:

- The cut out sizes are:

	Glass length	Glass width	Cutting length	Cutting width	Glass thickness
WIF598	590 mm	520 mm	560 mm	490 mm	4 mm
WIF708	700 mm	520 mm	560 mm	490 mm	4 mm
WIF828	820 mm	520 mm	670 mm	490 mm	4 mm

- **Ensure that there is a distance of 50 mm between the hob and the wall or sides.**
- The hobs are classified as “Y” class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. **On the other side, however, no unit or divider must stand higher than the hob.**
- The piece of furniture or the support in which the hob is to be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- Do not install the hob at the top of a non ventilated oven or a dishwasher.

- Ensure under the bottom of the hob casing a space of 20 mm to ensure good air circulation of the electronic device.
- If a drawer is placed under the hob, avoid putting into this drawer flammable objects (for example: sprays) or non heat-resistant objects.
- Materials which are often used to make worktops expand on contact with water. To protect the cut out edge, apply a coat of varnish or special sealant. Particular care must be taken when applying the adhesive joint supplied with the hob to prevent any leakage into the supporting furniture. This gasket ensures a good seal when used in conjunction with smooth work top surfaces.
- The safety gap between the hob and the cooker hood placed above must comply with the recommendations of the hood manufacturer. In the case of no instructions, a distance of 500 mm minimum should apply.
- The connection cord should not be subjected to any mechanical constraint.
- Do not use inappropriate child safety shields or hob guards. These can cause accidents.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

ELECTRICAL CONNECTION

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

Caution!

This appliance must only be connected to a network 220-240V~ 50/60 Hz.

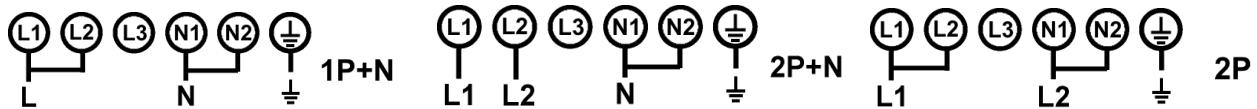
Always connect the ground wire.

Respect the connection diagram.

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

Mains	Connection	Cable diameter	Cable	Protection calibre
220-240V~ 50/60Hz	1 Phase + N	3 x 2.5 mm ²	H 05 VV - F H 05 RR - F	25 A *
400V~ 50/60Hz	2 Phases + N	4 x 2.5 mm ²	H 05 VV - F H 05 RR - F	16 A *
220-240V~ 50/60Hz	2 Phases	3 x 2.5 mm ²	H 05 VV - F H 05 RR - F	25 A*

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



Connection of the hob

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

Monophase 220-240V~1P+N

Put the 1st bridge between terminal L1 and L2, the 2nd between N1 and N2.

Attach the ground wire to the ground terminal, the neutral N to terminal N1 or N2, the Phase L to one of the terminal L1 or L2.

Biphase 400V~2P+N

Put a bridge between terminal N1 and N2.

Attach the ground wire to the ground terminal, the neutral N to terminal N1 or N2, the Phase L1 to the terminals L1 and the Phase L2 to the terminal L2.

Biphase 220-240V~2P

Put the 1st bridge between terminal L1 and L2, the 2nd between N1 and N2.

Attach the ground wire to the ground terminal, the Phase L1 to one of the terminal L1 or L2, the Phase L2 to one of the terminals N1 or N2.

Caution! Ensure that the cables are correctly inserted and tightly screwed down.

4 weeks after installation, be sure to tighten again the screws in the terminal block.

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

