

# Operating Instructions

COOKER AND OVEN

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I6I6C6A/UK

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# WARNINGS

**WARNING:** The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements.

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

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.

**WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

**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.

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

**WARNING:** If the surface in glass-ceramic is cracked, switch off the appliance to avoid the possibility of electric shock.

**!** When you place the rack inside, make sure that the stop is directed upwards and in the back of the cavity.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

The internal surfaces of the compartment (where present) may become hot.

Never use steam cleaners or pressure cleaners on the appliance.

Remove any liquid from the lid before opening it.

Do not close the glass cover (if present) when the gas burners or electric hotplates are still hot.

**WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Before initiating the automatic cleaning cycle:

- clean the oven door;
- remove large or coarse food residues from the inside of the oven using a damp sponge. Do not use detergents;
- remove all accessories and the sliding rack kit (where present);
- do not place tea towels

Keep children away from the appliance during the automatic cleaning cycle as surfaces may become very hot.

Do not place metal objects (knives, spoons, pan lids, etc.) on the hob as they may become hot.

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

# Installation

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! Please keep this instruction booklet in a safe place for future reference.. Make sure the booklet remains with the appliance if it is sold, given away or moved.

! Please read this manual carefully: it contains important information on installation, operation and safety.

! The appliance must be installed by a qualified professional in accordance with the instructions provided.

! Any necessary adjustment or maintenance must be performed after the cooker has been disconnected from the electricity supply.

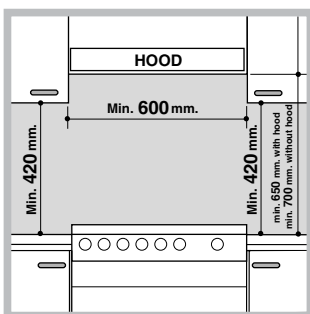
## Positioning and levelling

! The appliance may be installed alongside any cupboards whose height does not exceed that of the hob surface.

! Make sure that the wall which is in contact with the back of the appliance is made from a non-flammable, heat-resistant material (T 90°C).

To install the appliance correctly:

- Place it in the kitchen, the dining room or the studio flat (not in the bathroom).
- If the top of the hob is higher than the cupboards, the appliance must be installed at least 600 mm away from them.
- If the cooker is installed underneath a wall cabinet, there must be a minimum distance of 420 mm between this cabinet and the top of the hob.

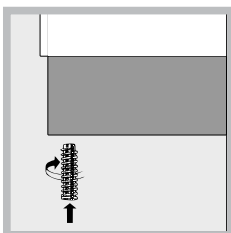


This distance should be increased to 700 mm if the wall cabinets are flammable (see figure).

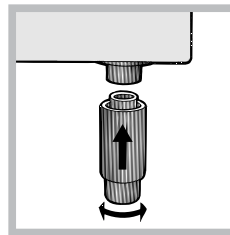
- Do not position blinds behind the cooker or less than 200 mm away from its sides.

- Any hoods must be installed in accordance with the instructions listed in the relevant operating manual.

## Levelling



If it is necessary to level the appliance, screw the adjustable feet into the positions provided on each corner of the base of the cooker (see figure).



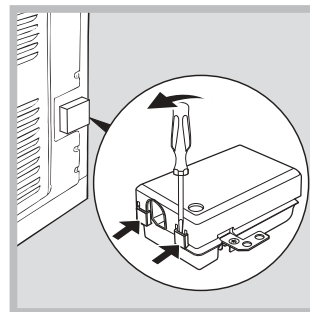
The legs\* fit into the slots on the underside of the base of the cooker.

## Electrical connection

### Fitting the power supply cable

To open the terminal board:

- Insert a screwdriver into the side tabs of the terminal board cover.



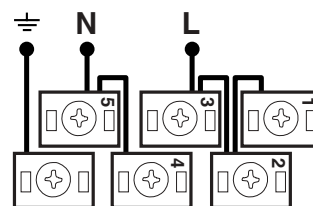
- Pull the cover to open it.

To install the cable, follow the instructions below:

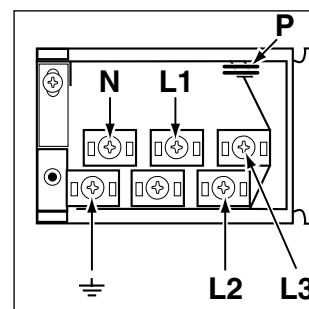
- Loosen the cable clamp screw and the wire contact screws.

! The jumpers are pre-set at the Factory for 230 V single-phase connection (see figure).

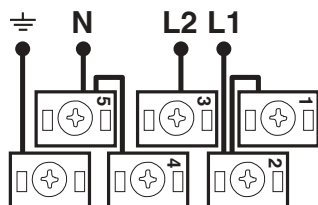
230V ~  
H05RR-F/ 3x4 CEI-UNEL 35363  
H05VV-F/ 3x4 CEI-UNEL 35746



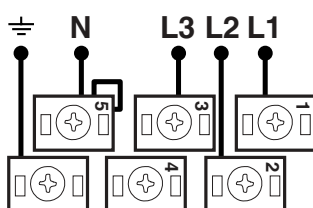
- To carry out the electrical connections as shown in the figures, use the two jumpers inside the box (see figure - labelled "P").



**400V 2N~**  
**H05RR-F 4x4 CEI-UNEL 35363**  
**H05VV-F 4x4 CEI-UNEL 35746**



**400V 3N~**  
**H05RR-F 5x2.5 CEI-UNEL 35363**  
**H05VV-F 5x2.5 CEI-UNEL 35746**



- Secure the power supply cable by fastening the cable clamp screw then put the cover back on.

### Connecting the supply cable to the electricity mains

Install a standardised plug corresponding to the load indicated on the appliance data plate (see *Technical data table*).

The appliance must be directly connected to the mains using an omnipolar switch with a minimum contact opening of 3 mm installed between the appliance and the mains. The switch must be suitable for the charge indicated and must comply with current electrical regulations (the earthing wire must not be interrupted by the switch). The supply cable must be positioned so that it does not come into contact with temperatures higher than 50°C at any point.

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 by the data plate.
- The voltage falls between the 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.

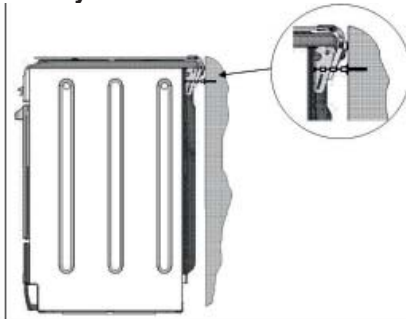
! Once the appliance has been installed, the power supply cable and the electrical socket must be easily accessible.

! 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.**

### Safety Chain



! In order to prevent accidental tipping of the appliance, for example by a child climbing onto the oven door, the supplied safety chain **MUST** be installed!

The cooker is fitted with a safety chain to be fixed by means of a screw (not supplied with the cooker) to the wall behind the appliance, at the same height as the chain is attached to the appliance.

Choose the screw and the screw anchor according to the type of material of the wall behind the appliance. If the head of the screw has a diameter smaller than 9mm, a washer should be used. Concrete wall requires the screw of at least 8mm of diameter, and 60mm of length.

Ensure that the chain is fixed to the rear wall of the cooker and to the wall, as shown in figure, so that after installation it is tensioned and parallel to the ground level.

### TECHNICAL DATA

**Oven dimensions (LxDxH)** 40x43,5x32 cm

**Volume** 58 l

**Useful measurements relating to the oven compartment**  
width 42 cm  
depth 44 cm  
height 8,5 cm

**Power supply voltage and frequency** see data plate

**ENERGY LABEL**

Directive 2002/40/EC on the label of electric ovens. Standard EN 50304  
Energy consumption for Natural convection – heating mode: Static;

Energy consumption for Forced convection – heating mode: Baking Mode;

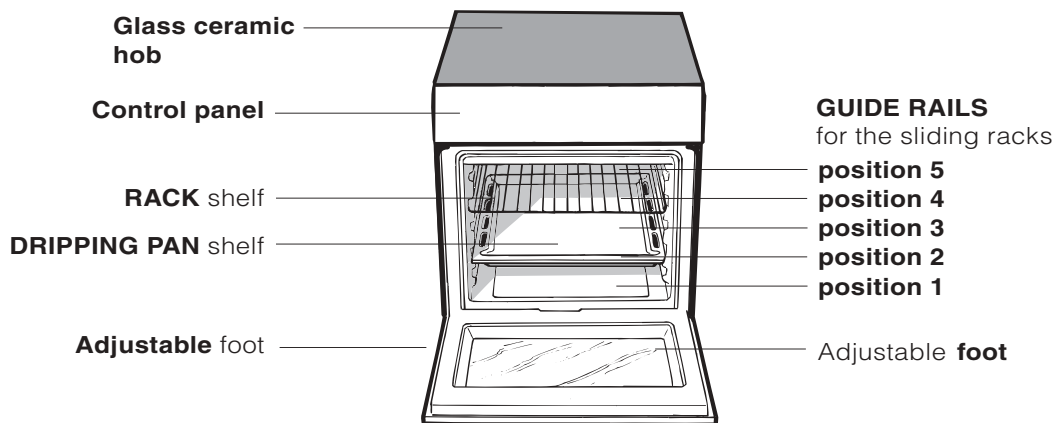


EC Directives: 06/95/EC dated 12/12/06 (Low Voltage) and subsequent amendments – 04/108/EC dated 15/12/04 (Electromagnetic Compatibility) and subsequent amendments – 93/68/EEC dated 22/07/93 and subsequent amendments – 2002/96/EC. 1275/2008 Stand-by/ Off mode

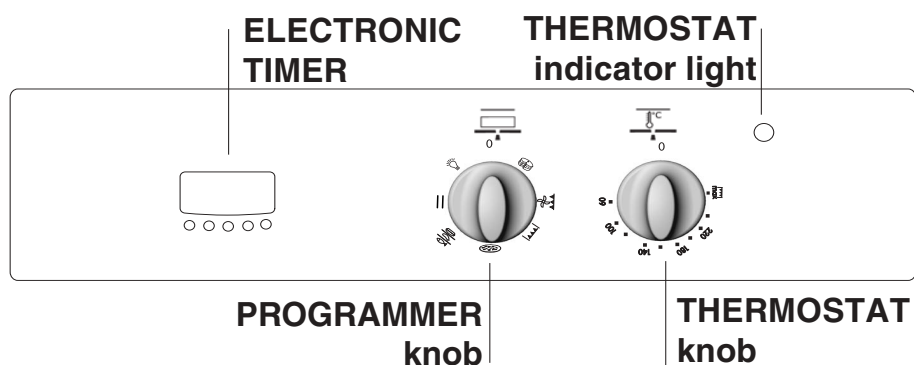
# Description of the appliance

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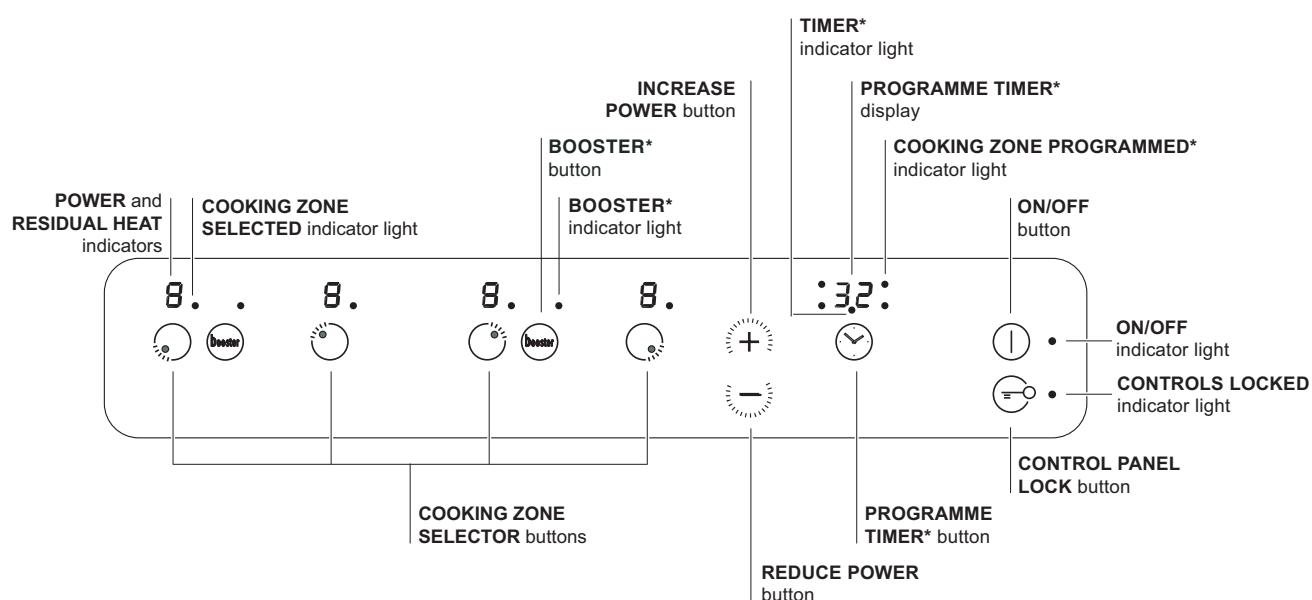
## Overall view



## Control panel



## Hob control panel



- **INCREASE POWER** button switches on the hotplate and controls the power (see *Start-up and use*).
- **REDUCE POWER** button controls the power and switches off the hotplate (see *Start-up and use*).
- **COOKING ZONE SELECTOR** button shows a particular cooking zone has been selected and therefore various adjustments are possible.
- **COOKING ZONE SELECTOR** button is used to select the desired cooking zone.
- **POWER** indicator provides a visual display for the current heat level.
- **ON/OFF** button switches the appliance on and off.
- **ON/OFF** indicator light shows whether the appliance is on or off.
- **PROGRAMME TIMER\*** button controls the cooking programme times (see *Start-up and use*).
- **PROGRAMME TIMER\*** display shows which programme has been selected (see *Start-up and use*).
- **COOKING ZONE PROGRAMMED\*** indicator lights show which cooking zones are being used during a cooking programme (see *Start-up and use*).
- **CONTROL PANEL LOCK** button prevents accidental changes to the hob settings (see *Start-up and use*).
- **CONTROL PANEL LOCK** indicator light shows the control panel has been locked (see *Start-up and use*).
- **BOOSTER** button\* activates the booster function - 3000 W - of the cooking zone (see *Start-up and use*).
- **BOOSTER** indicator light\* shows that the booster function has been activated.
- **TIMER\*** indicator light shows that the timer has been activated

\* Only available in certain models.

# Start-up and use

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! The first time you use your appliance, heat the empty oven with its door closed at its maximum temperature for at least half an hour. Ensure that the room is well ventilated before switching the oven off and opening the oven door. The appliance may emit a slightly unpleasant odour caused by protective substances used during the manufacturing process burning away.

! Before operating the product, remove all plastic film from the sides of the appliance.

## Starting the oven

1. Select the desired cooking mode by turning the SELECTOR knob.
2. Select the recommended temperature for the cooking mode or the desired temperature by turning the THERMOSTAT knob.

A list detailing cooking modes and suggested cooking temperatures can be found in the relevant table (see *Oven cooking advice table*).

During cooking it is always possible to:

- Change the cooking mode by turning the SELECTOR knob.
- Change the temperature by turning the THERMOSTAT knob.
- Set the total cooking time and the cooking end time (see *below*).
- Stop cooking by turning the SELECTOR knob to the "0" position.


! Never put objects directly on the bottom of the oven; this will avoid the enamel coating being damaged. Only use position 1 in the oven when cooking with the rotisserie spit.

! Always place cookware on the rack(s) provided.

## THERMOSTAT indicator light

When this is illuminated, the oven is generating heat. It switches off when the inside of the oven reaches the selected temperature. At this point the light illuminates and switches off alternately, indicating that the thermostat is working and is maintaining the temperature at a constant level.

## Oven light

This is switched on by turning the SELECTOR knob to any position other than "0". It remains lit as long as the oven is operating. By selecting  with the knob, the light is switched on without any of the heating elements being activated.

## Cooking modes

! A temperature value can be set for all cooking modes between 60°C and Max, except for

- BARBECUE (recommended: set only to MAX power level);
- GRATIN (recommended: do not exceed 200°C).

### TRADITIONAL OVEN mode

Both the top and bottom heating elements will come on. With this traditional cooking mode, it is best to use one cooking rack only: if more than one rack is used, the heat will be distributed unevenly.

### MULTI-COOKING mode

All the heating elements (top, bottom and circular), as well as the fan, will come on. Since the heat remains constant throughout the oven, the air cooks and browns food uniformly. A maximum of two racks may be used at the same time.

### BARBECUE mode

The top heating element comes on. The high and direct temperature of the grill is recommended for food that requires high surface temperature. Always cook in this mode with the oven door closed.

### GRATIN mode

The top heating element, as well as the fan, will come on. This combination of features increases the effectiveness of the unidirectional thermal radiation of the heating elements through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Always cook in this mode with the oven door closed.

### PIZZA mode

The bottom and circular heating elements, as well as the fan, will come on. This combination heats the oven rapidly by producing a considerable amount of heat, particularly from the bottom element. If you use more than one rack simultaneously, switch the position of the dishes halfway through the cooking process.



 **BAKING mode**

The rear heating element and the fan come on, guaranteeing the distribution of heat delicately and uniformly throughout the oven. This mode is ideal for baking and cooking temperature sensitive foods such as cakes that need to rise and to prepare certain tartlets on 3 shelves simultaneously.

### Practical cooking advice

! Do not place racks in position 1 and 5 during fan-assisted cooking. Excessive direct heat can burn temperature sensitive foods.

! In the BARBECUE and GRATIN cooking modes, place the dripping pan in position 1 to collect cooking residues (fat and/or grease).

### MULTI-COOKING

- Use position 2 and 4, placing the food that requires more heat on 2.
- Place the dripping pan on the bottom and the rack on top.

### BARBECUE

- Insert the rack in position 3 or 4. Place the food in the centre of the rack.
- We recommend that you set the maximum power level. The top heating element is regulated by a thermostat and may not always be on.

### PIZZA MODE

- Use a light aluminium pizza pan. Place it on the rack provided.  
For a crispy crust, do not use the dripping pan (prevents crust from forming by extending cooking time).
- If the pizza has a lot of toppings, we recommend adding the mozzarella cheese on top of the pizza halfway through the cooking process.

! After selecting any of the oven programs, the parameter setting of the product is activated. It optimizes the performance of cooking, but could result in a delayed ignition of fan and heating elements.


\* Only available in certain models.

### Lower compartment

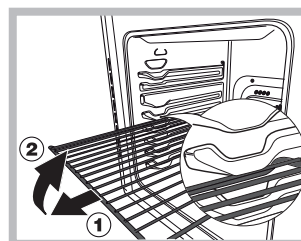
! Do not place flammable materials in the lower oven compartment.

! The internal surfaces of the compartment (where present) may become hot.

### Cooking on several shelves simultaneously

If it is necessary to use two racks, use the FAN OVEN cooking mode , as this is the only cooking mode suited to this type of cooking. We also recommend that:

- Positions 1 and 5 are not used. This is because excessive direct heat can burn temperature sensitive foods.
- Positions 2 and 4 are used and that food that requires more heat is placed on the rack in position 2.
- When cooking foods that require different cooking times and temperatures, set a temperature that is halfway between the two recommended temperatures (see *Oven cooking advice table*) and place the more delicate food on the rack in position 4. Remove the food that requires a shorter cooking time first.
- When cooking pizzas on several racks with the temperature set to 220°C, the oven is preheated for 15 minutes. Generally speaking, cooking on the rack in position 4 takes longer: we recommend that the pizza cooked on the lowest rack position is removed first, followed by the pizza cooked in position 4 a few minutes later.
- Place the dripping pan on the bottom and the rack on top.





**WARNING!** The oven is provided with a stop system to extract the racks and prevent them from coming out of the oven. (1) As shown in the drawing, to extract them completely, simply lift the racks, holding them on the front part, and pull (2).



## Planning cooking with the electronic programmer\*

### Setting the clock


After the appliance has been connected to the power supply, or after a blackout, the display will automatically reset to 0:00 and begin to blink. To set the time:

1. Press the COOKING TIME button  and the COOKING END TIME  simultaneously.
  2. Within 4 seconds of having pressed these buttons, set the exact time by pressing the + and - buttons. The + button advances the hours and the - button decreases the hours.
- Once the time has been set, the programmer automatically switches to manual mode.


### Setting the timer

The timer enables a countdown to be set, when the time has elapsed a buzzer sounds.

To set the timer proceed as follows:

1. press the TIMER button . The display shows:  
**^ 0:30**
2. Press the + and - buttons to set the desired time.
3. When the buttons are released the timer begins counting down and the current time appears on the display.

**10:00**

4. After the time has elapsed a buzzer will sound, and this can be switched off by pressing any button (except the + and - buttons). The symbol  will switch off.

! The timer does not switch the oven on or off.


### Adjusting the volume of the buzzer

After selecting and confirming the clock settings, use the - button to adjust the volume of the alarm buzzer.


### Setting the cooking time with a delayed start

First decide which cooking mode you wish to use and set a suitable temperature using the SELECTOR and THERMOSTAT knobs on the oven.


At this point it is possible to set the cooking time:

1. Press the COOKING TIME button .
2. Within 4 seconds of having pressed this button, set the desired amount of time by pressing the + and - buttons. If, for example, you wish to set a cooking time of 30 minutes, the display will show:

**^ 0:30**

3. 4 seconds after the buttons are released, the current time (for example 10.00) reappears on the display with the symbol  and the letter A (AUTO).

Next the desired cooking end time must be set:

4. Press the END COOKING TIME button .
5. Within 4 seconds of having pressed this button, adjust the cooking end time by pressing the + and - buttons. If, for example, you want cooking to end at 13.00, the display shows:

**^13:00**



6. 4 seconds after the buttons are released, the current time (for example 10.00) reappears on the display with the letter A (AUTO).


**^10:00**



At this point, the oven is programmed to switch on automatically at 12:30 and switch off after 30 minutes, at 13.00.

### Setting the cooking time with an immediate start.



Follow the above procedure for setting the cooking time (points 1-3).

! When the letter A appears, this indicates that both the cooking time and the end cooking time have been programmed in AUTO mode. To restore the oven to manual operation, after each AUTO cooking mode press the COOKING TIME  and END COOKING TIME  buttons simultaneously.

! The symbol  will remain lit, along with the oven, for the entire duration of the cooking programme.

The set cooking duration can be displayed at any time by pressing the COOKING TIME button , and the cooking end time may be displayed by pressing the END COOKING TIME button . When the cooking time has elapsed a buzzer sounds. To stop it, press any button apart from the + and - buttons.

### Cancelling a previously set cooking programme

Press the COOKING TIME button  and the COOKING END TIME  simultaneously.

### Correcting or cancelling previously set data

The data entered can be changed at any time by pressing the corresponding button (TIMER, COOKING TIME or COOKING END TIME) and the + or - button.

When the cooking time data is cancelled, the cooking end time data is also cancelled automatically, and vice versa.

If the oven has already been programmed, it will not accept cooking end times which are before the start of the programmed cooking process.

**Oven cooking advice table**

| Cooking modes          | Foods                         | Weight (in kg) | Rack position | Pre-heating time (min) | Recommended temperature | Cooking time (minutes) |
|------------------------|-------------------------------|----------------|---------------|------------------------|-------------------------|------------------------|
| <b>Convection Oven</b> | Duck                          | 1              | 3             | 15                     | 200                     | 65-75                  |
|                        | Roast veal or beef            | 1              | 3             | 15                     | 200                     | 70-75                  |
|                        | Pork roast                    | 1              | 3             | 15                     | 200                     | 70-80                  |
|                        | Biscuits (short pastry)       | -              | 3             | 15                     | 180                     | 15-20                  |
|                        | Tarts                         | 1              | 3             | 15                     | 180                     | 30-35                  |
| <b>Multi-cooking</b>   | Pizza (on 2 racks)            | 1              | 2 and 4       | 15                     | 230                     | 15-20                  |
|                        | Lasagne                       | 1              | 3             | 10                     | 180                     | 30-35                  |
|                        | Lamb                          | 1              | 2             | 10                     | 180                     | 40-45                  |
|                        | Roast chicken + potatoes      | 1+1            | 2 and 4       | 15                     | 200                     | 60-70                  |
|                        | Mackerel                      | 1              | 2             | 10                     | 180                     | 30-35                  |
|                        | Plum cake                     | 1              | 2             | 10                     | 170                     | 40-50                  |
|                        | Cream puffs (on 2 racks)      | 0.5            | 2 and 4       | 10                     | 190                     | 20-25                  |
|                        | Biscuits (on 2 racks)         | 0.5            | 2 and 4       | 10                     | 180                     | 10-15                  |
|                        | Sponge cake (on 1 rack)       | 0.5            | 2             | 10                     | 170                     | 15-20                  |
|                        | Sponge cake (on 2 racks)      | 1              | 2 and 4       | 10                     | 170                     | 20-25                  |
|                        | Savoury pies                  | 1.5            | 3             | 15                     | 200                     | 25-30                  |
| <b>Barbecue</b>        | Soles and cuttlefish          | 1              | 4             | 5                      | MAX                     | 8-10                   |
|                        | Squid and prawn kebabs        | 1              | 4             | 5                      | MAX                     | 6-8                    |
|                        | Cod filet                     | 1              | 4             | 5                      | MAX                     | 10                     |
|                        | Grilled vegetables            | 1              | 3 or 4        | 5                      | MAX                     | 10-15                  |
|                        | Veal steak                    | 1              | 4             | 5                      | MAX                     | 15-20                  |
|                        | Cutlets                       | 1              | 4             | 5                      | MAX                     | 15-20                  |
|                        | Hamburgers                    | 1              | 4             | 5                      | MAX                     | 7-10                   |
|                        | Mackerels                     | 1              | 4             | 5                      | MAX                     | 15-20                  |
|                        | Toasted sandwiches            | n.° 4          | 4             | 5                      | MAX                     | 2-3                    |
| <b>Gratin</b>          | Grilled chicken               | 1.5            | 2             | 5                      | 200                     | 55-60                  |
|                        | Cuttlefish                    | 1.5            | 2             | 5                      | 200                     | 30-35                  |
| <b>Pizza Mode</b>      | Pizza                         | 0.5            | 3             | 15                     | 220                     | 15-20                  |
|                        | Roast veal or beef            | 1              | 2             | 10                     | 220                     | 25-30                  |
|                        | Chicken                       | 1              | 2 or 3        | 10                     | 180                     | 60-70                  |
| <b>Baking Mode</b>     | Tarts                         | 0.5            | 3             | 15                     | 180                     | 20-30                  |
|                        | Fruit cakes                   | 1              | 2 or 3        | 15                     | 180                     | 40-45                  |
|                        | Plum cake                     | 0.7            | 3             | 15                     | 180                     | 40-50                  |
|                        | Sponge cake                   | 0.5            | 3             | 15                     | 160                     | 25-30                  |
|                        | Stuffed pancakes (on 2 racks) | 1.2            | 2 and 4       | 15                     | 200                     | 30-35                  |
|                        | Small cakes (on 2 racks)      | 0.6            | 2 and 4       | 15                     | 190                     | 20-25                  |
|                        | Cheese puffs (on 2 racks)     | 0.4            | 2 and 4       | 15                     | 210                     | 15-20                  |
|                        | Cream puffs (on 3 racks)      | 0.7            | 1 and 3 and 5 | 15                     | 180                     | 20-25                  |
|                        | Biscuits (on 3 racks)         | 0.7            | 1 and 3 and 5 | 15                     | 180                     | 20-25                  |
|                        | Meringues (on 3 racks)        | 0.5            | 1 and 3 and 5 | 15                     | 90                      | 180                    |

# 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.

! If the **-** or **+** button is pressed for an extended period of time, the display scrolls quickly through the power levels and timer minutes.

## Switching on the hob


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

## Switching on the cooking zones


Each cooking zone is controlled using a selector button  and a power adjustment device consisting of a double **-** and **+** button.

- To begin operating a cooking zone, press the corresponding control button and set the desired power level (between 0 and 9) using the buttons **-** and **+**.

## 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 relevant cooking zone. The booster 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 a cooking zone, select it using the corresponding selector button  and:

- Press the **-** button: the power of the cooking zone will progressively decrease until it is switched off.

## Programming the cooking duration

! 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.
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 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 **-** and **+** buttons to set the new duration.

\* Only available in certain models.

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 the appliance off. 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

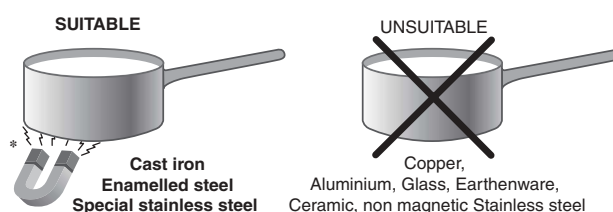
simultaneously for 6 seconds. When the 6 seconds have elapsed, the ON/OFF and CONTROLS LOCKED indicator lights will flash for one second. Release the **+** and **-** buttons and press the button;

- 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.

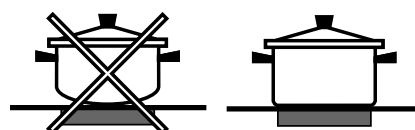
## Practical advice on using the appliance

! 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.

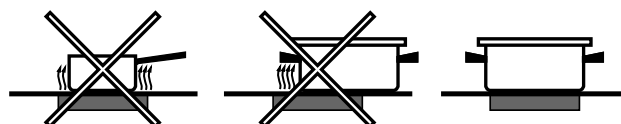


In addition, to obtain the best results from your hob:

- 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 indicator light is flashing, it may indicate:

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

### Residual heat indicators

Each cooking zone is equipped with a residual heat indicator. This indicator signals which cooking zones are still at a high temperature. If the power display

shows **H**, the cooking zone is still hot. It is possible, for example, to keep a dish warm or melt butter or chocolate. As the cooking zone cools, the power display will show **h**. The display switches off when the cooking zone has cooled sufficiently.

### 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 right rear hotplate is set to 5 and will switch off after 5 hours of continuous operation, while the front left hotplate is set to 2 and will switch off after 8 hours.

| Power level | Maximum operating time in hours |
|-------------|---------------------------------|
| 1           | 9                               |
| 2           | 8                               |
| 3           | 7                               |
| 4           | 6                               |
| 5           | 5                               |
| 6           | 4                               |
| 7           | 3                               |
| 8           | 2                               |
| 9           | 1                               |

### 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.

## 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.

|                        |                  |
|------------------------|------------------|
| <b>Hobs</b>            | I6I6C6A/UK       |
| <b>Cooking zone</b>    | <b>Power (W)</b> |
| Back Left              | I 1400           |
| Back Right             | I 2200 – B 3000* |
| Front Left             | I 2200 – B 3000* |
| Front Right            | I 1400           |
| <b>Total max power</b> | 7200             |

### Key:

I = single induction cooking zone

B = booster: the power level 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*).

Practical cooking advice

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

## General safety

- **These instructions are only valid for the countries whose symbols appear in the manual and on the serial number plate located on the appliance.**
- 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 while 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 outlined in this booklet. Any other use of the appliance (e.g. for heating the room) constitutes improper use and is dangerous. The manufacturer may not be held liable for any damage resulting from improper, incorrect and unreasonable use of the appliance.**
- The instruction booklet accompanies a class 1 (insulated) or class 2 - subclass 1 (recessed between 2 cupboards) appliance.
- **Do not touch the heating elements or certain parts of the oven door when the appliance is in use; these parts become extremely hot. Keep children well away from it and do not touch the hot parts yourself.**
- Make sure that the power supply cables of other electrical appliances do not come into contact with the hot parts of the oven.
- The openings used for ventilation and heat dispersal must never be covered.
- Do not use unstable or misshapen pans on the cooking zones; this will help to avoid accidental spills. Make sure pan handles are turned towards the centre of the hob in order to avoid accidental burns.
- Always use oven gloves when placing cookware in the oven or when removing it.
- Do not use flammable liquids (alcohol, petrol, etc...) near the appliance while it is in use.
- Do not place flammable material in the lower storage compartment or in the oven itself. If the appliance is switched on accidentally, the materials could catch fire.
- Always make sure the knobs are in the 0 position when the appliance is not in use.
- 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.
- If the appliance breaks down, under no circumstances should you attempt to perform the repairs yourself. Repairs carried out by inexperienced individuals may cause injury or further malfunctioning of the appliance. Contact the Assistance Service.
- Do not rest heavy objects on the open oven door.
- The internal surfaces of the compartment (where present) may become hot.
- The glass ceramic hob is resistant to mechanical shocks, but it may crack (or even break) if struck with a sharp object such as a utensil. If this happens, disconnect the appliance from the electricity mains immediately and contact a Service Centre.
- If the surface of the hob is cracked, switch off the appliance to prevent electric shocks from occurring.
- 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.
- Do not place metal objects (knives, spoons, pan lids, etc.) on the hob as they may become hot.
- 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.

- Do not let children play with the appliance.
- If the cooker is installed on a pedestal, take all necessary precautions to ensure that the appliance does not slide off this pedestal.

- **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.

- After using the hob, switch it off using the corresponding control device; do not rely solely on the pan sensor.

## Respecting and conserving the environment

- You can help to reduce the peak load of the electricity supply network companies by using the oven in the hours between late afternoon and the early hours of the morning. The cooking mode programming options, and particularly the “delayed cooking” mode (see *Cooking modes*), make this possible.
- Always keep the oven door closed when using the SPIT ROAST and ROASTING modes. this will achieve improved results while saving energy (approximately 10%).
- Check the door seals regularly and wipe them clean to ensure they are free of debris so that they adhere properly to the door, thus avoiding the dispersal of heat.

! This product complies with the requirements of the latest 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.

## 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.

## Switching the appliance off

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

## Cleaning the oven

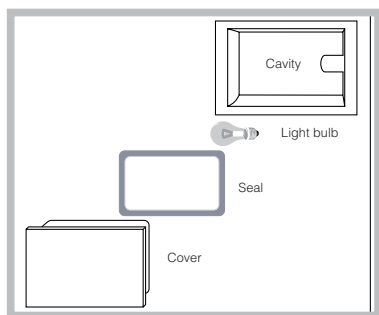
! Never use steam cleaners or pressure cleaners on the appliance.

- Clean the glass part of the oven door using a sponge and a non-abrasive cleaning product, then dry thoroughly with a soft cloth. Do not use rough abrasive material or sharp metal scrapers as these could scratch the surface and cause the glass to crack.
- The stainless steel or enamel-coated external parts and the rubber seals may be cleaned using a sponge which has been soaked in lukewarm water and neutral soap. Use specialised products for the removal of stubborn stains. After cleaning, rinse and dry thoroughly. Do not use abrasive powders or corrosive substances.
- The inside of the oven should ideally be cleaned after each use, while it is still lukewarm. Use hot water and detergent, then rinse well and dry with a soft cloth. Do not use abrasive products.
- The accessories can be washed like everyday crockery, and are even dishwasher safe.
- Dirt and grease should be removed from the control panel using a non-abrasive sponge or a soft cloth.
- Stainless steel can be marked by hard water that has been left on the surface for a long time, or by aggressive detergents that contain phosphorus. We recommend that the steel surfaces are rinsed well then dried thoroughly.

## Inspecting the oven seals

Check the door seals around the oven regularly. If the seals are damaged, please contact your nearest After-sales Service Centre. We recommend that the oven is not used until the seals have been replaced.

## Replacing the oven light bulb



To replace the oven light bulb:

1. Remove the glass cover using a screwdriver.
  2. Unscrew the light bulb and replace it with a similar one: Wattage 15 W, cap E 14.
- Replace the glass cover, making sure the seal is positioned correctly (see diagram).

## Cleaning the glass ceramic hob

! 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.

- It is usually sufficient simply to wash the hob using a damp sponge and dry it with absorbent kitchen roll.
- 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 a suitable scraper (this is not supplied with the appliance). 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 rustproof steel wire sponge - specifically designed for glass ceramic surfaces - soaked in soapy water.
- If plastic or sugary substances have accidentally been 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 invisible film left by this product protects the surface from drips during cooking. This maintenance 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.

| Glass ceramic hob cleaners                             | Available from  |
|--|---|
| Window scraper<br>Razor blade<br>scrapers              | DIY Stores  |
| Replacement blades                                     | DIY Stores,<br>supermarkets,<br>chemists  |
| COLLO luneta<br>HOB BRITE<br>Hob Clean<br>SWISSCLEANER | Boots, Co-op stores,<br>department stores, Regional<br>Electricity Company shops,<br>supermarkets |

\* Only available in certain models.

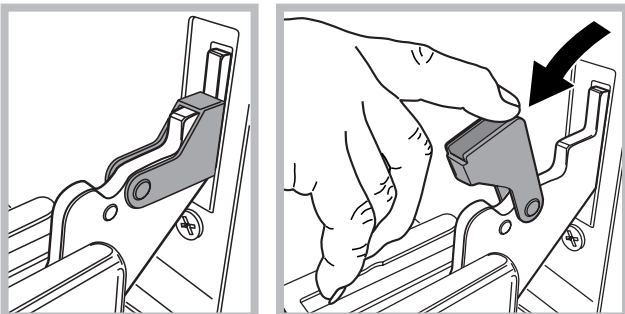
## Catalytic Cleaning\*

In some models, the most exposed internal vertical sides of the oven are coated with porous enamel, which is called catalytic enamel. When heated, this enamel destroys fat particles given off by the food. This "oxidation" of the fat particles occurs when the temperature of the sides exceeds 170°C. The porous quality of the catalytic enamel increases the surface area where the exchange vital to the oxidation of the fats takes place.

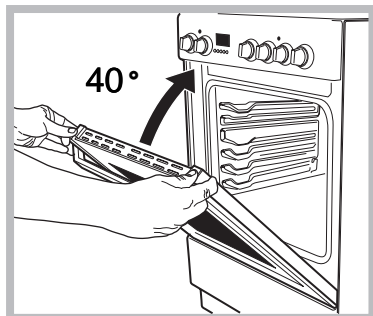
If there is still grime on the catalytic surfaces after the cooking programme has ended, leave the empty oven on with the door shut, turning the temperature adjustment knob to its maximum setting. Leave the oven like this for a period of time between 60 and 90 minutes, according to how much dirt was left inside. The cleaning process for more stubborn food residues may be quickened by using hot water and a soft brush.

### Removing and fitting the oven door:

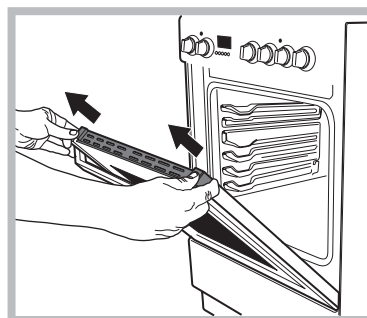
1. Open the door
2. Make the hinge clamps of the oven door rotate backwards completely (see photo)



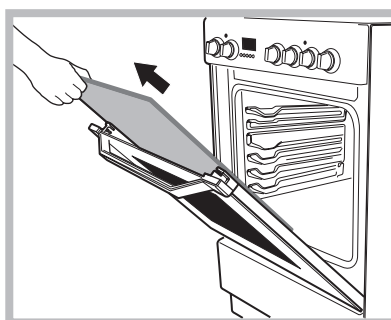
3. Close the door until the clamps stop (the door will remain open for 40° approx.) (see photo)



4. Press the two buttons on the upper profile and extract the profile (see photo)



5. Remove the glass sheet and do the cleaning as indicated in chapter: "Care and maintenance".

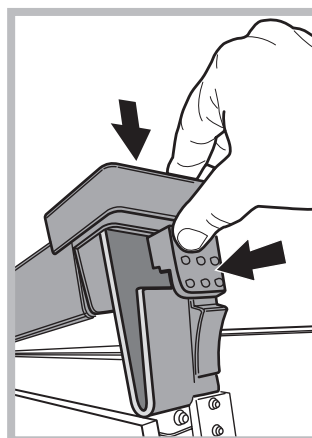


6. Replace the glass.

**WARNING!** Oven must not be operated with inner door glass removed!

**WARNING!** When reassembling the inner door glass insert the glass panel correctly so that the inscription written on the panel is not reversed and can be easily legible.

7. Replace the profile, a click will indicate that the part is positioned correctly.
8. Open the door completely.
9. Close the supports (see photo).



10. Now the door can be completely closed and the oven can be started for normal use.

\* Only available in certain models.

**Warning:**

The appliance is fitted with an automatic diagnostic system which detects any malfunctions. Malfunctions are displayed by messages of the following type: "F" followed by numbers. Call for technical assistance in the event of a malfunction.

! Never use the services of an unauthorised technician.

**Please have the following information to hand:**

- The type of problem encountered.
- The appliance model (Mod.).
- The serial number (S/N).

The latter two pieces of information can be found on the data plate located on the appliance.

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