

IT Istruzioni di montaggio e d'uso | **EN** Instruction on mounting and use |

DE Montage- und Gebrauchsanweisung | **FR** Prescriptions de montage et mode d'emploi |

NL Montagevoorschriften en gebruiksaanwijzingen | **ES** Montaje y modo de empleo |

PT Instruções para montagem e utilização | **EL** Οδηγίες συναρμολόγησης και χρήσης |

SV Monterings- och bruksanvisningar | **FI** Asennus- ja käyttöohjeet | **NO** Instrukser for montering og bruk |

DA Bruger- og monteringsvejledning | **PL** Instrukcja montażu i obsługi | **CS** Návod na montáž a používání |

SK Varovania a inštalácia | **HU** Felszerelési és használati utasítás | **BG** Инструкции за монтаж и употреба |

RO Instrucțiuni de montaj și utilizare | **RU** Инструкция по монтажу и эксплуатации |

UK Інструкція з монтажу і експлуатації | **KK** Монтаждау мен пайдалану нұсқауы |

ET Paigaldus- ja kasutusjuhend | **LT** Montavimo ir naudojimosi instrukcija |


LV Ierīkošanas un izmantošanas instrukcija | **SR** Uputstva za montažu i upotrebu | **SL** Opozorila in namestitev |

HR Uputstva za montažu i za uporabu | **TR** Montaj ve kullanım talimatları | **AR** لوائح استعمال التركيب طرق

Strictly observe the instructions in this manual. All liability is declined for any problems, damage or fires caused by failure to comply with the instructions in this manual. The device is intended for domestic use only, to cook food and extract the fumes generated by cooking. No other use is allowed (e.g. heating rooms). The manufacturer declines any liability for inappropriate use or incorrect control settings.

The device may have different aesthetic features with respect to the illustrations in this handbook, however the operating, maintenance and installation instructions remain the same.

- Read the instructions carefully: they contain important information on installation, operation and safety.
- Do not make electrical changes to the device.
- Before installing the device, make sure that none of the components are damaged. Otherwise, contact the dealer and do not continue with the installation.
- Check that the device is intact before proceeding with installation. Otherwise, contact the dealer and do not continue with the installation.

: the parts marked with this symbol can be purchased separately from specialised dealers.

*: the parts marked with this symbol are optional accessories supplied only with some models and can be purchased from the websites www.elica.com and www.shop.elica.com.

1. SAFETY AND REGULATIONS

GENERAL SAFETY

Please note! Pay strict attention to the following instructions: ● The device must be disconnected from the mains before carrying out any installation work. ● Installation or maintenance must be performed by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the product unless specifically stated in the operating manual. ● By law, the product must be earthed. ● The power cable must be long enough to allow the product, built into the cabinet, to be connected to the mains. ● In order for the installation to comply with current safety regulations, an approved omnipolar switch is required that guarantees complete disconnection from the mains in overvoltage category III, in accordance with the installation rules. ● Do not use power strips or extension cords. ● Once installation is complete, the electrical components must no longer be accessible by the user. ● The product and its accessible parts get hot during use. Be careful not to touch the heating elements. ● Ensure that children do not play with the product; keep children at a safe distance and supervise them as the accessible parts may become very hot during use. ● For people with pacemakers and active implants, it is important to check,

prior to using the induction hob, that their pacemaker is compatible with the product. ● Do not touch the heating elements of the product during and after use. ● Avoid contact with kitchen towels or other flammable materials until all components of the product have sufficiently cooled, fire hazard. ● Do not place flammable materials on or near the product. ● Overheated fats and oils easily catch fire. Supervise the cooking of fatty or oily food. ● If the surface is cracked, switch the product off immediately to prevent the risk of an electric shock. ● The product is not intended to be operated with an external timer or a separate remote control system. ● Unattended cooking on a hob with oil or fat can be dangerous and may cause a fire. ● The cooking process must be supervised. A short cooking process must be constantly monitored. ● NEVER attempt to put fires out using water. Instead, turn off the product and smother the flames, for example with a lid or a fire blanket. ● Fire hazard: do not place objects on the cooking surfaces. ● Do not use steam cleaners, risk of electric shock. ● Do not place metal objects, such as knives, forks, spoons or lids on the hob because they could become hot. ● Before connecting the product to the mains: check the rating plate (on the bottom of the product) to ensure that the voltage and power correspond to the mains supply and that the power socket is suitable. If in doubt, consult a qualified electrician.

Important: ● After use, turn off the hob using its control device and do not rely on the pot detector. ● Prevent liquids from boiling over; therefore, turn the heat down when boiling or heating liquids. ● Do not leave the heating elements turned on with empty pots and pans, or without any cookware. ● Switch off the relevant cooking zone when you have finished cooking. ● Never use aluminium foil for cooking and never place products packaged in aluminium directly on the hob. The aluminium would melt and irreparably damage your product. ● Never heat a tin or can containing foods without opening it first: it might explode! This warning also applies to all other types of hobs. ● High power levels such as the Booster function should not be used to heat certain liquids, such as oil for frying. Excessive heat may be dangerous. In these cases, we recommend the use of a lower power level. ● The cookware must be placed directly on the hob and must be centred. Under no circumstances may any other objects be placed between the pot and the hob. ● If the temperature becomes high, the product automatically decreases the power level of the cooking zones. ● Before doing any cleaning or maintenance work, disconnect the product from the mains by disconnecting the plug or turning off the mains switch. ● For all installation and maintenance operations, always use work gloves. ● The product can be used by children over the age of 8 and by people with reduced physical, sensory or mental capabilities or without experience or the necessary knowledge, as long as they are properly supervised or have been instructed on how to safely use the product and understand the inherent dangers. ● Children must be supervised to ensure they do not play with the product. ● Cleaning and maintenance must never be performed by children unless they are

properly supervised. ● The room must be sufficiently ventilated when the product is used at the same time as other appliances that run on gas or other fuels. ● The product must be cleaned frequently both inside and out (AT LEAST ONCE A MONTH); always follow the instructions given in the maintenance manual. ● Failure to comply with the rules for product cleaning and the cleaning/replacement of filters, may create a fire hazard. ● Flambé cooking is strictly prohibited. ● Using a naked flame may damage the filters and cause a fire hazard, and must therefore be avoided under all circumstances. ● Extra care must be taken when frying to prevent the oil from overheating and catching fire. ● Please note! The accessible parts of the device may become hot when the hob is switched on. ● Please note! Do not connect the product to the mains until the installation is complete. ● The regulations laid down by local authorities must be strictly followed with regard to the technical and safety measures to be adopted for fume extraction. ● The extracted air must not be conveyed through the same ducts used to extract the fumes generated by the combustion of gas or other types of fuels. ● Never use the product without the grille properly installed! ● Only use the fastening screws supplied with the product for installation, or if not supplied, purchase the correct type of screws. Use screws of the right length, as indicated in the installation guide. ● When this product is used together with other devices powered with non-electrical energy, the negative pressure of the room must not exceed 4 Pa (4 x 10⁻⁵ bar). ● This manual must be stored for future consultation at any time. If sold, transferred or moved, it must remain with the product.

● Range hoods and other cooking fume extractors may adversely affect the safe operation of appliances burning gas or other fuels (including those in other rooms) due to back flow of combustion gases. These gases can potentially result in carbon monoxide poisoning. After installation of a range hood or other cooking fume extractor, the operation of flued gas appliances should be tested by a competent person to ensure that back flow of combustion gases does not occur.

ELECTRICAL CONNECTION SAFETY

● Disconnect the product from the mains. ● The installation must be carried out by professionally qualified personnel with knowledge of the regulations in force for installation and safety. ● The manufacturer disclaims all liability for persons, animals or property if the guidelines provided in this chapter are not followed. ● The power cable must be long enough to allow removal of the hob from the worktop. ● Check that the voltage on the rating plate on the bottom of the product corresponds to that of the domestic environment where it will be installed. ● Do not use extension cords. ● The earth cable must be 2cm longer than the other cables. ● If the product is not equipped with a power cable, use one with a minimum conductor diameter of 2.5 mm² for power up to 7200 Watt; for higher power levels, the diameter must be 4 mm². ● The temperature must not reach 50°C above room temperature anywhere along the cable. ● The product is

intended to be permanently connected to the mains, therefore, make the connection to the mains using an approved omnipolar switch that guarantees complete disconnection from the mains in category III overvoltage conditions, and which is readily accessible after the installation.

● **Please note!** The interconnection cable must be replaced by the authorised customer service representative or by a person with similar qualifications.

● **Please note!** Before reconnecting the circuit to the mains power supply, make sure that it is working correctly, always check that the power cable is correctly installed.

POWER LIMITATION: the product is equipped with a Power Limitation function, which allows a maximum power limit to be set (kw)

The setting must be made when the product is connected to the mains or when the mains power itself is restored (within the following 2 minutes). Size the electrical system protection according to the selected Power Limitation level. For the Power Limitation setting sequence, see the Operation section of this manual.

WINDOWS KIT: The product can also be used in conjunction with a Window sensor KIT (not supplied by the manufacturer). If the Window sensor KIT is installed (only if used in DUCT-OUT mode), air extraction will halt every time the window in the room, on which the KIT is applied, is closed. **The KIT must be electrically connected to the device by qualified and specialised technical personnel. The KIT must be certified separately in accordance with the safety standards for the component and its use with the device. Installation must be carried out in accordance with current regulations for domestic systems.**

PLEASE NOTE: the wiring of the KIT to be connected to the product must be part of a certified safety extra-low voltage (SELV) circuit. The manufacturer of this device disclaims all liability for any inconvenience, damage or fires caused by defects and/or problems associated with the malfunction and/or incorrect installation of the KIT.

INSTALLATION SAFETY

● The electrical and mechanical installation must be performed by qualified personnel.

● **Before starting the installation:** After unpacking the product, check that it has not been damaged during transport and in the case of problems, contact your dealer or Customer Service, before proceeding with the installation; Check that the purchased product is the right size for the installation location; Check for accessories inside the packaging (placed there for ease of transport, such as bags containing screws, the warranty certificate, etc.). Remove and keep them safe; Also check that there is a power socket near the installation area

● **Preparing the cabinet for installation:**

• The product cannot be installed above cooling appliances, dishwashers, heaters, ovens, washing machines and dryers; Create the cut-outs in the cabinet

before inserting the hob and carefully remove shavings or sawdust.

- The product is designed to be built into a worktop with a thickness of 2-6 cm in the case of TOP installation; 2.5-6 cm in the case of FLUSH installation.

The minimum distance between the hob and the wall must be at least 5 cm in front, at least 4 cm on the sides and at least 50 cm from overhead wall units.

NB = The recommended distances are given as examples: when planning the spaces, the indications of the kitchen manufacturer must be observed.

- to optimise the recirculating installation, it is recommended to create a slot in the plinth, in which to insert a commercial grille.

- **Important:** use a single component adhesive sealant (S) that can withstand high temperatures up to 250°; before installation, the surfaces that need to be glued must be thoroughly cleaned, removing all substances that may compromise adhesion (e.g. release agents, preservatives, grease, oils, powders, old adhesive residue, etc.); the adhesive must be evenly spread along the entire perimeter of the frame; after gluing, leave the adhesive to dry for about 24 hours.

- **Please note!** Failure to install screws and fasteners in accordance with these instructions may result in electrical hazards.

- **Note:** for correct installation of the product, it is recommended to tape the pipes using an adhesive with the following characteristics: soft elastic PVC film, with acrylic-based adhesive; complies with DIN EN 60454 regulations; flame retardant; excellent resistance against wear; resistant to temperature fluctuations; can be used at low temperatures.

END-OF-LIFE DISPOSAL



This device is marked in compliance with the European Directive 2012/19/EC - UK SI 2013 No.3113, Waste Electrical and Electronic Equipment (WEEE).

Make sure that this product is disposed of correctly. The user helps prevent potential negative consequences for the environment and for health. The symbol on the product or accompanying documentation indicates that this product should not be treated as household waste but should be handed over at a suitable collection point for the recycling of electrical and electronic equipment. Dispose of it in accordance with local regulations for waste disposal. For further information about the treatment, recovery and recycling of this product, please contact your local authority, the collection service for household waste or the shop from where the product was purchased.

REGULATIONS

Device designed, tested and developed in compliance with regulations on:

- Safety: EN/IEC 60335-1; EN/IEC 60335-2-6, EN/IEC 60335-2-31, EN/IEC 62233; • Performance: EN/IEC 61591; ISO 5167-1; ISO 5167-3; ISO 5168; EN/IEC 60704-1; EN/

IEC 60704-2-13; EN/IEC 60704-3; ISO 3741; EN 50564; IEC 62301.EN 60350-2; • EMC: EN 55014-1; CISPR 14-1; EN 55014-2; CISPR 14-2; EN/IEC 61000-3-3; EN/IEC 61000-3-12.

RECOMMENDATIONS FOR USE

Recommendations for correct use in order to reduce the impact on the environment: When cooking begins, the device should be turned on at minimum speed, and left on for a few minutes even after cooking is complete. Increase the speed only if there is a large quantity of fumes and steam, using the Booster function only in extreme cases. To keep the odour reduction system running efficiently, replace the carbon filter/s when necessary. To ensure the high performance of the grease filter, clean it when necessary. To improve efficiency and minimise noise, use the maximum duct diameter indicated in this manual.

2. USE

USING THE HOB

The induction cooking system is based on the physical phenomenon of magnetic induction. The main characteristic of this system is the direct transfer of energy from the generator to the pot.

Benefits: When compared to electric hobs, your induction hob is: **Safer:** lower temperature on the glass surface.

Faster: shorter food heating times. **More accurate:** the hob immediately reacts to your commands. **More efficient:** 90% of the absorbed energy is transformed into heat. Moreover, once the pot is removed from the hob, heat transmission is immediately interrupted, avoiding unnecessary heat loss.

USE OF COOKWARE

- **Cookware**



Only use pots bearing this symbol.

Important:

to avoid permanent damage to the hob surface, do not use:

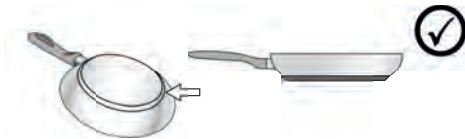
- cookware with a base that is not perfectly flat;
- metal cookware with an enamelled base;
- cookware with a rough base, to avoid scratching the hob surface;
- never place hot pots and pans on the surface of the hob's control panel.
- Not all induction pots work efficiently due to the base only partially consisting of ferromagnetic material! When purchasing pots or pans ensure that:
 - the base is made entirely from ferromagnetic material. If this is not the case, heat transmission and uniformity will be less efficient, and the temperatures of the pot/pan surface may not be suitable for cooking



• The base does not contain aluminium: the cookware does not heat and may not be recognised by the inductors.



• Bases that are not flat or have rough surfaces.
 • These lower the contact surface area between the inductor and the cookware, reducing efficiency and harming the cooking experience.



● Pre-existing cookware

You can check if the pot material is magnetic simply by using a magnet. Pots are not suitable if they are not magnetically detectable. The indications from the previous paragraph also apply here.

● Recommended pot bottom diameters

IMPORTANT: if the pots are not of the correct size, the cooking zones will not switch on. To see the minimum pot diameters for each individual zone, consult the illustrated section of this manual.

● Energy saving

Use pots and pans with a bottom diameter equal to that of the cooking zone; Use only pots and pans with flat bottoms;
 - Where possible, keep the lid on pots during cooking;
 Cook vegetables, potatoes, etc. with a minimal amount of water to reduce the cooking time; Use the pressure cooker, as it further reduces energy consumption and the cooking time; Place the pot in the centre of the cooking zone drawn on the hob.

USING THE EXTRACTOR FAN

The extraction system can be used in the duct-out version with external evacuation, or in the recirculating version with filtering and internal recirculation.

Consult the website www.elica.com and www.shop.elica.com to view the full range of available kits for the various installations in both the recirculating and duct-out version.

● Duct-Out Version:

Vapours are exhausted outside via a series of pipes (to be

purchased separately). Connect the product to wall-mounted exhaust pipes and holes with a diameter equivalent to the air outlet (connecting flange). For more information on the pipes and their dimensions see the page relating to accessories in the installation manual - Duct-Out version. The use of pipes and outlet holes in the wall with a smaller diameter will reduce the extraction performance and drastically increase the noise level. All responsibility in this regard is therefore denied.

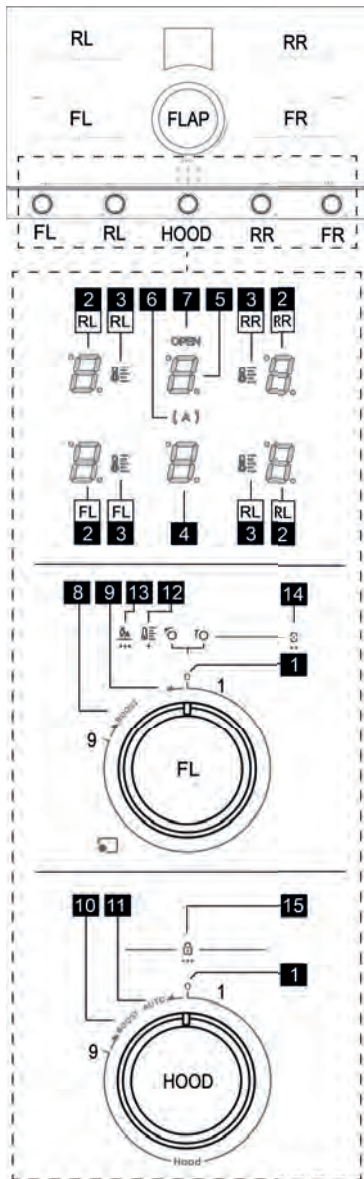
For maximum extraction efficiency: • We recommend a maximum pipe route length of 7 linear metres. • We recommend using no more than two 90° bends along the entire 7 linear metres • Avoid drastic changes in the ducting diameter, seeking to maintain a diameter of Ø 150 mm (or a rectangular section of 222 x 89 mm).

● Recirculating Version:

The extracted air will be filtered in special grease filters and odour filters before being sent back into the room. The product is supplied with all parts necessary for standard installation, with the air outlet positioned in the front part of the plinth. The product is equipped with a set of odour filters. For more information, see the page relating to accessories for the recirculating version (in the illustrated part of this manual).

3. OPERATION

CONTROL PANEL



T.	Function
1	Knobs position zero 0
2	Cooking zone display
3	Temperature manager display
4	Extractor Display

5	Filter management display
6	Automatic Extractor Fan Indicator
7	Flap opening indicator
8	Cooking Booster activation booster
8	Temperature Manager activation position
8	Bridge activation position
9	Automatic Heat up activation position
10	Suction Booster activation position
11	Automatic extractor activation position
12	Temperature manager screen printing
13	Automatic heat up screen printing
14	Bridge screen printing
15	Child Lock screen printing

THINGS TO KNOW BEFORE STARTING

All functions of this hob are designed to comply with the most stringent safety regulations. For this reason:

- **Some functions will not be activated, or will be automatically deactivated, in the absence of pots on the burners or when they are poorly positioned.**

- In other cases the activated functions will be automatically deactivated after a few seconds, if the specific function requires a further setting that has not been selected (e.g.: "Turning the hob on" without "Selecting the cooking zone" and the "Operating temperature", or the "Lock Function" or the "Timer" function).

Wait for the display to turn off before approaching the cooking zone.

Please note! In the case (for example) of prolonged use, the cooking zone may not immediately shut down because

it is in the cooling phase; the symbol **H** will appear on the cooking zone display to indicate that this phase is under way. Wait for the display to turn off before approaching the cooking zone.

COOKING ZONE DISPLAY

The following is shown on the cooking zone displays:

Function	Value
Cooking zone on	0
Power Level	1...9-P
Residual Heat Indicator	H
Pot Detector	P
Bridge Zone Function active	B
Temperature Manager Function active	T
Child Lock Function active	L

Pause function	
Automatic Heat UP function	

Note: If a flashing dot  appears on one or more displays, the control of that display must be reset by turning the knob to position Zero.

CHARACTERISTICS OF THE HOB

• Safe Activation

The product is activated only in the presence of pots on the cooking zone: the heating process does not start or is interrupted if there are no pots, or if these are removed.

• Pot Detector

The product automatically detects the presence of pots on the cooking zones.

• Safety Shut Down

For safety reasons, each cooking zone has a maximum operating time, which depends on the power level set.





• Residual Heat Indicator

When switching off one or more cooking zones, the residual heat is indicated with a specific visual signal on the





display of the corresponding zone by the symbol .

KNOB ROTATION INDICATION

This table describes how to turn the knobs in the presence of certain symbols.


	clockwise rotation
	clockwise rotation beyond level 9 turning the knob until it stops.
	counter-clockwise rotation
	counter-clockwise rotation beyond level zero (1) turning the knob until it stops.

USING THE HOB

The hob features four cooking zones     which can be activated separately or in combination **FL+RL** or **FR+RR**. Each zone has 9 power levels plus an additional booster.


• Cooking zone activation / deactivation



Activation:

From position zero (1),  the knob (FL- RL- RR - FR); each click will gradually increase the cooking power. The currently active power level will be shown on the display

from  to .

Deactivation:

From any position other than zero (1),  the knob (FL- RL- RR - FR), taking it back to position zero (1); the

display will show from  to .

• Booster




Activation:

 the knob (FL- RL- RR - FR); the symbol  will appear on the display.

This mode uses the maximum power of the inductor, it is timed and it lasts **10min**. An acoustic signal indicates when this time is over, then the power automatically goes back to

level .



Deactivation:


The booster can be deactivated at any time,  the level knob , or  as done for activation.


• Temperature Manager


Temperature Manager is a function that allows you to set the most suitable pre-set temperature to achieve the desired result.


Activation:


 the knob (FL - RL- RR - FR) and keep it in this position for **1 sec**. The display (2) will indicate  flashing;

at this point  to one of the first three positions of the knob, to choose the most suitable level among those available; at each position, the display (2) will indicate a



symbol as shown below, with the LED  (3):

 Identifies a suitable cooking level to slowly melt delicate products without compromising their sensory characteristics (chocolate, butter, etc.).

 Identifies a suitable cooking level to allow the food to be delicately maintained at the same temperature, without letting it boil.

 Identifies a suitable cooking level to simmer food for prolonged periods. Suitable to cook tomato sauces, meat sauces, soups, minestrone, maintaining a controlled cooking level (ideal for bain-marie). It prevents the food from spilling or sticking at the bottom of the pan, typical of these preparations. Use this function after bringing the food to a boil.

Deactivation:




 in position zero (1), or  beyond the third knob position.

• Bridge:

This function allows the **FL** cooking zone to work in combination with the **RL** cooking zone and the **FR** cooking zone with the **RR** cooking zone, creating a single zone with the same power level. This will allow evenly distributed


cooking with large-sized pots and pans.

Activation:

OWR  the knobs (FL and RL) simultaneously and keep them in this position for **2 sec.** and display (2-FL) will indicate  and display (2-RL) will indicate .



To activate the bridge on the right-hand side, perform the operations indicated for the bridge on the left-hand side. Using the knobs (FR + RR).

Deactivation:

L  knobs (FR and FL) and/or (FR and RR) in position zero (1) according to the bridge to be deactivated.

• Power Limitation:

Using the Power Limitation function, it is possible to limit the product's power consumption (KW) during its operation. Here are the available settings.

Value	Power (KW)
	7.4 KW (default setting)
	4.5 KW


Starting condition of the hob for setting of the Power limitation:


Hob disconnected from the mains; RR knob in zero position; FR knob in position 9.


Power Limitation Setting:




Reconnect the hob to the power supply. Within the next **2 min.** perform this procedure:

From hob Off, OWL  knob RR and keep it in this position. An acoustic signal will be emitted after **1sec.** and


RR-2 will be shown on the display . Keeping the RR knob still fully turned, quickly carry out this sequence with the FR knob:

OWR  for **1 sec.** until the beep sounds, then release the knob which will return to position 9 **three times**; (in position


OWR  will be displayed while upon each release in position 9 this symbol will disappear.) . Only at this point can the RR knob also be released. **This first part of the procedure must be carried out within the first 5sec. of the start of the procedure.**



To confirm that we have entered the Power Limitation Menu, the RR-2 display will show  and  alternating, while the RL-2 display will show  steady.

Now it will be possible to set one of the two Power options that can be selected as follows:

OWL  knob RR keep in this position while knob FR is brought to Zero position; from this position to select a

power other than the default,  move the FR knob by one click bringing it to position 1. The FR-2 display will

indicate . Only at this point can the RR knob also be released, which will return to the Zero position. Also move the FR knob to the Zero position.


To confirm the chosen setting, OWL  for **1 sec.** the FR and RR knobs at the same time. The displays RR-2 and RL-2 show a sequence of lines  and then all the displays light up for a few seconds, indicating that the procedure has been successfully completed and saved.






• Automatic heat up

The Automatic Heat UP function allows the set power to be reached more quickly; with this function it is possible to cook food faster without the risk of burning it, insofar as the temperature does not exceed the set level. This function is

available for power levels from  to .

Activation:

OWL  the knob (FL- RL- RR - FR) and keep it in this position for **3 sec.**; an acoustic signal will indicate the activation of this function. The display (2) will show this



flashing symbol . Within **10sec.** R  the selected knob to the desired level, for example  and wait **5 sec.** At this point, the symbol  and  will start to flash in sequence.

Deactivation:

Turn the knob to another position.


• Child lock

This function can be activated only when the knobs (FL-RL-RR-FR) are in position zero (1).

With knobs in position zero (1) OWL  the knobs (RR and RL) simultaneously, and keep them in this position for **3 sec.** The display (4) will show this sequence of symbols  repeated 4 times. At the end of the sequence, "child lock" will be activated.

Note: This condition does not allow for any functions to be activated except for the extractor, which can be activated normally.

Note: If the "child lock" activation procedure is performed when one or more knobs are in a position other than zero,

the display (4) will show the sequence of symbols  repeated twice, indicating that it is not possible to activate "child lock".

USING THE EXTRACTOR




• Extractor flap:

The extractor zone is fitted with a mechanical rotating FLAP. The FLAP must be opened before switching on the hood to activate the extraction system. The hood

has a sensor which when the extractor is on stops the motor automatically if the **FLAP** is closed. The suction function restarts only when the **FLAP** is reopened.


If you attempt to activate suction with the **FLAP** closed, the display (5) and the "OPEN" LED will start to flash and the motor will remain off.

• Suction speed:

The hob features 9 suction speed levels from  to  plus a Booster level .



• Extractor activation / deactivation:

Activation:

Open the **FLAP** at the centre of the hob; from position zero (1),  the **HOOD** knob; each click will gradually increase the suction power.



The currently active power level will be shown on the display (2).


Deactivation:

From any position other than zero,  the **HOOD** knob, taking it back to position zero(1); the display will show .


• Suction Booster:

Activation:

OWR  the **HOOD** knob; the flashing symbol  will appear on the display.

This mode uses the maximum power of the extractor, it is timed and it lasts **5 min**. An acoustic signal indicates when this time is over, then the power automatically goes back to level .

Deactivation:



The booster can be deactivated at any time, by turning the knob to level .

• Automatic mode

The hood will automatically select the most suitable speed, adapting the extraction capacity to the maximum cooking level used in the cooking zone.

When the cooking zones are switched off, the hood adapts its extraction speed, decreasing it gradually, to eliminate residual vapours and odours.

Activation:

OWL  the **HOOD** knob and keep it in this position for **1 sec**. The LED  (6) will light up and an acoustic signal will indicate the activation of this function.

Deactivation:

To deactivate this function, repeat the activation procedure.

Note: If the filter maintenance signal is present, this function

cannot be activated.


• Activation / deactivation of grease and odour filter saturation indicator


Note: This indicator is normally deactivated.


To access the filter activation / deactivation menu:

With all displays off, **OWL**  the **HOOD** knob and stay in this position for **8 sec**.



Note: The first time you enter this menu, you will find the Grease filter setting screen and the display (5) will show

the symbol ; If you want to enter the odour filter menu,

OWL  the **HOOD** knob and stay in this position for **2**

sec. The display (5) will switch to the symbol  indicating that you are in the odour filter setting menu.



To activate the Grease filter saturation indicator:

From the Grease filter setting, **R**  the **HOOD** knob; a dot  will appear near the G symbol, indicating that this indicator has been activated. Then turn to position zero.

To deactivate the Grease filter saturation indicator:


Same as the activation procedure.

To activate the Odour filter saturation indicator:

From the odour filter setting menu, **R**  the **HOOD** knob; a dot  will appear near the F symbol, indicating that this indicator has been activated. Then turn to position zero.

To deactivate the Odour filter saturation indicator:

Same as the activation procedure.

Note: To confirm the settings, exit the filter activation / deactivation menu: **OWL**  the **HOOD** knob and stay in this position for **8 sec**.

• Filter saturation indicator

Note: this function is disabled by default; it is activated when the grease and/or odour filter saturation indicators are activated (see procedure above)

When it is time to replace the grease and/or odour filter, the following symbols will appear on the display (5):

Odour filter:  Flashing for 10 sec.

Grease filter:  Flashing for 10 sec.

Both filters:  and  flash alternately for 10 sec.

Note: in the presence of these signals, the hob and the extractor will continue to work normally, but it will no longer be possible to activate the "automatic function" of the extractor.

After replacing the grease and/or odour filters, it is necessary to reset the filter saturation indicator. This will reset the counter and also make the G and F signals



disappear.

● **Filter saturation indicator reset:**

Proceed as follows: OWL  the HOOD knob and stay in this position for **3 sec.**











G or F will disappear from the display (5) and a dot will

appear in the bottom right corner flashing for 2 sec.

 or  followed by an acoustic signal, indicating that the indicator has been reset.


Note: In the presence of both signals, this procedure must be performed twice to reset first one then the other.

POWER TABLE

Power level		Cooking type	Use (based on cooking experience and habits)
Max power		Heat quickly	raises the temperature of food in a short space of time to boiling point for water, or to quickly heat cooking liquids
		Fry - boil	browning, starting cooking, fry frozen products, boil quickly
High power		Brown - fry - boil - grill	browning, fast rolling boil, cooking and grilling (for brief periods, 5-10 minutes)
		Brown - cook - stew - fry - grill	browning, slow rolling boil, cooking and grilling (for medium periods, 10-20 minutes), pre-heat accessories
Medium power		Cook - stew - fry - grill	stewing, light rolling boil, cooking (for long periods), dressing pasta
		Cooking - simmering - thickening - creaming	longer cooking (rice, sauces, roasts, fish) with accompanying liquids (e.g. water, wine, stock, milk), dressing pasta
		Cooking - simmering - thickening - creaming	longer cooking (volumes less than one litre: rice, sauces, roasts, fish) with accompanying liquids (e.g. water, wine, stock, milk)
Low power		Melt - thaw - keep warm - stir	melting butter, gently melting chocolate, defrosting small products
		Melt - thaw - keep warm - stir	keeping small portions of just-cooked food warm or maintaining dishes at serving temperature and creaming risottos
OFF		Support surface	Hob in stand-by or off (possible presence of residual heat from the end of cooking, signalled by H-L-O)

4. MAINTENANCE

Please note! Before any cleaning or maintenance, make sure the cooking zones are switched off and the heat indicator has turned off.

 For product maintenance, see the images at the end of the installation marked by this symbol.

HOB MAINTENANCE

● **Cleaning the induction hob**

The hob must be cleaned after each use.

Important:

- Do not use abrasive sponges, scouring pads. Their use, over time, may ruin the glass.
- Do not use irritant chemical detergents such as oven sprays or stain removers.
- **DO NOT USE STEAM JET CLEANERS!!!**

After each use, leave the hob to cool and clean it to remove

deposits and stains caused by food residue. Sugar or food with a high sugar content damage the hob and must be removed immediately. Salt, sugar and sand may scratch the glass surface. Use a soft cloth, paper towel or specific products to clean the hob (follow the Manufacturer's instructions).

●  **Cleaning the liquid collection channel :**

In the event large quantities of liquids accidentally spill out of the pots, they can be drained using the drain valve on the bottom part of the product so as to eliminate any residue and ensure maximum hygiene levels.

For a more complete and in-depth clean, the bottom collection channel can be completely removed.

●  **Cleaning the metal grille:**

The grille must be washed by hand with hot water and neutral detergent, then dried thoroughly to prevent oxidation.

•XF Cleaning the knobs:

For more thorough cleaning, the knobs can be removed; they are magnetically attached to the hob, so they can be simply lifted. They should be washed by hand with warm water and neutral detergents, without using sponges or cloths.

EXTRACTOR FAN MAINTENANCE

• Cleaning the extractor fan :

For cleaning, use **ONLY** a cloth moistened with neutral liquid detergents.

DO NOT USE CLEANING UTENSILS OR TOOLS!

Avoid the use of products containing abrasives. **DO NOT USE ALCOHOL!**

•XA Grease filter maintenance:

Traps grease particles generated by cooking.

Must be cleaned once a month (or when indicated by the

filter saturation indication system), with non-aggressive detergents, either by hand or in the dishwasher at low temperatures and in a short cycle. When cleaned in the dishwasher, the metal grease filter may discolour, but its filtering characteristics remain unchanged.

•XB Ceramic activated carbon filter maintenance (For Recirculating Version only):






Traps unpleasant odours generated by cooking. The product comes with a set of odour filters.

The saturation of the odour filters can occur after somewhat prolonged use depending on the type of cooking and how regularly the grease filter is cleaned. The odour filters can be thermally regenerated every 2/3 months in an oven pre-heated to 200°C for 45 minutes. The correct regeneration of the filter ensures that it can constantly filter efficiently for 5 years.

Please note! Do not place the filters on the floor of the oven but rather in a tray, positioned at an intermediate height.

5. ASSISTANCE

TROUBLESHOOTING TABLE

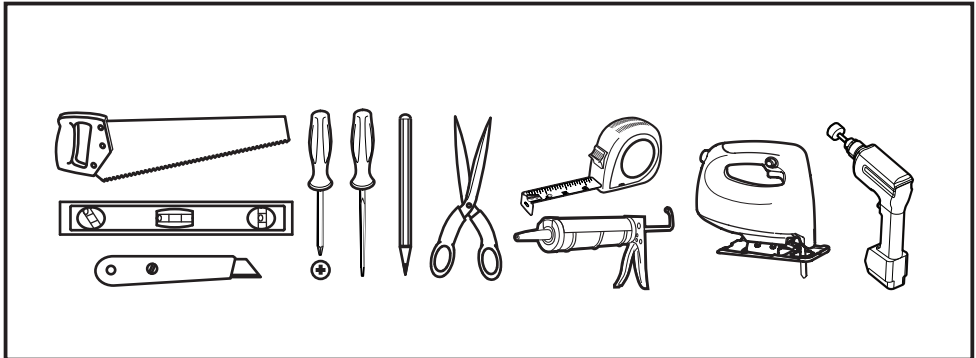
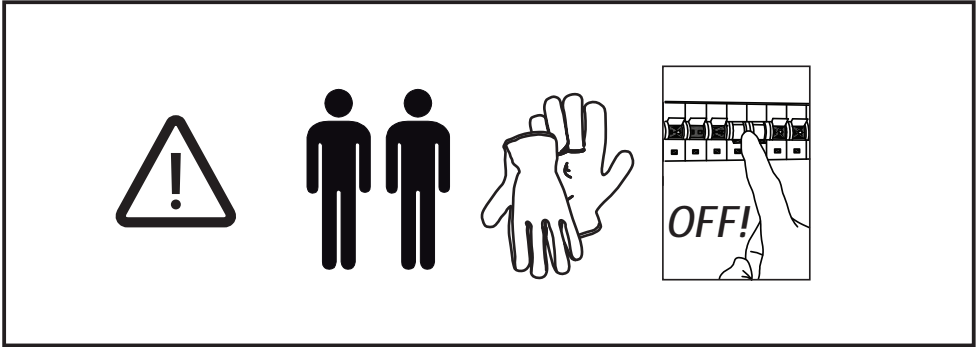
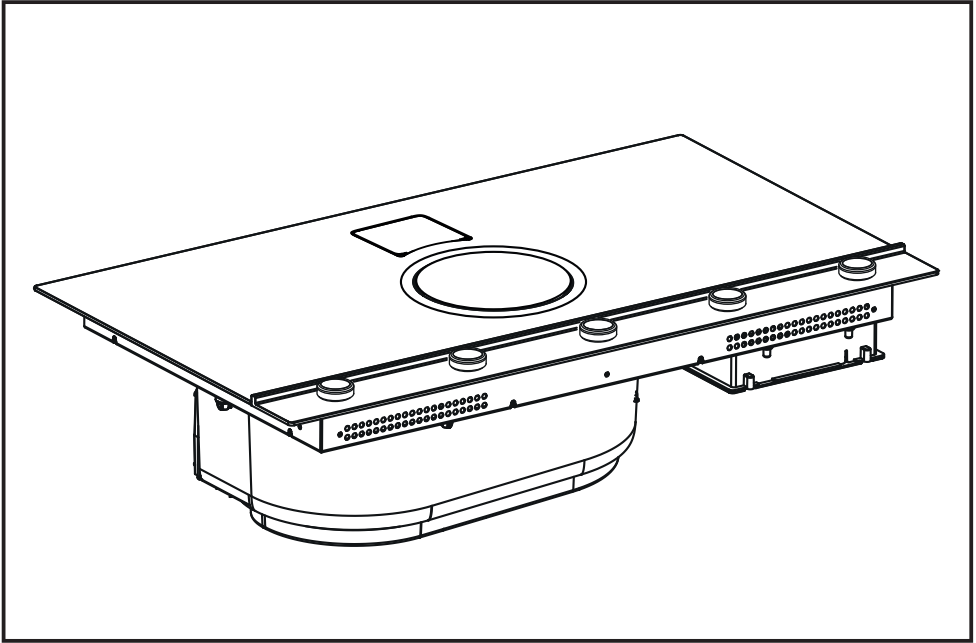
Informative code	Description	Possible causes	Solution
	The command zone switches off due to an excessively high temperature	The temperature inside the electronic parts is too high	Wait for the hob to cool before reusing it
 + acoustic signal 	Continuous (permanent) activation of the knobs in position: OWL  or OWR 	The knob is blocked in the OWL or OWR position for more than 30 sec.	Check for any residues or objects blocking the knob; if there are any, remove them, then put the knob back in position zero.
For all other error signals	Call customer service and report the error code		

CUSTOMER SERVICE

Before contacting Customer Service

1. Check that the problem cannot be solved by consulting the points in "Troubleshooting".
2. Switch the device off and on again to see if the problem resolves itself.

If the fault persists after the above checks, contact the nearest Customer Service centre.





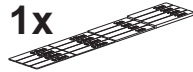
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1x



1x



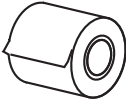
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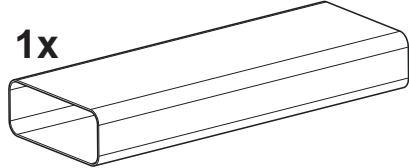
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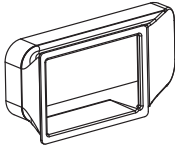
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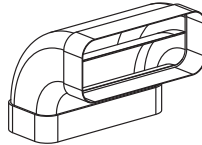
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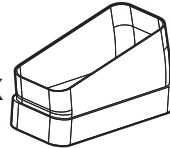
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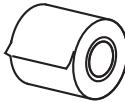
4x



*



1x



1x



1x

M8 13 x h5



2x

M6 10 x h5



2x

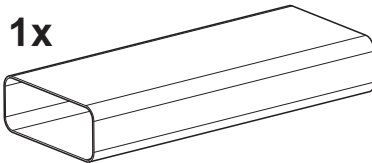
M6x20mm



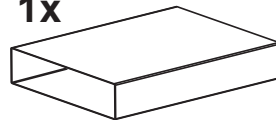
2x

3,5x9,5mm

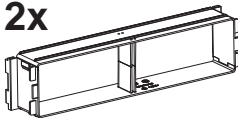
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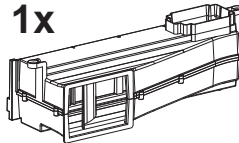
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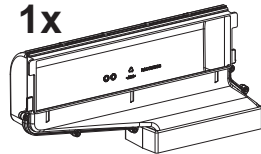
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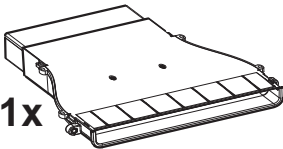
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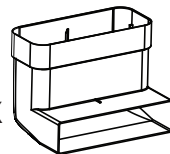
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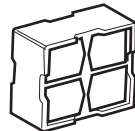
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1x



3x

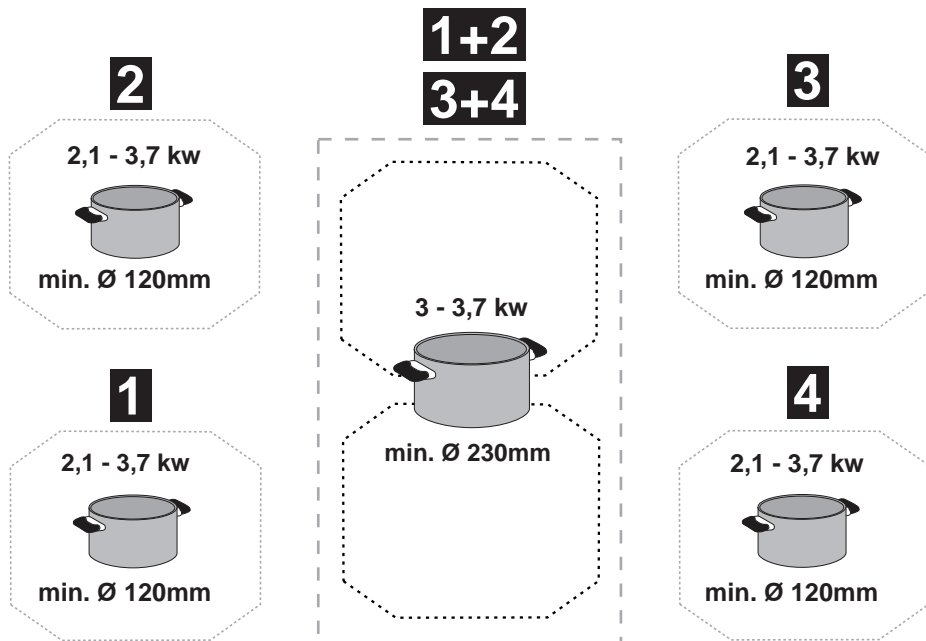
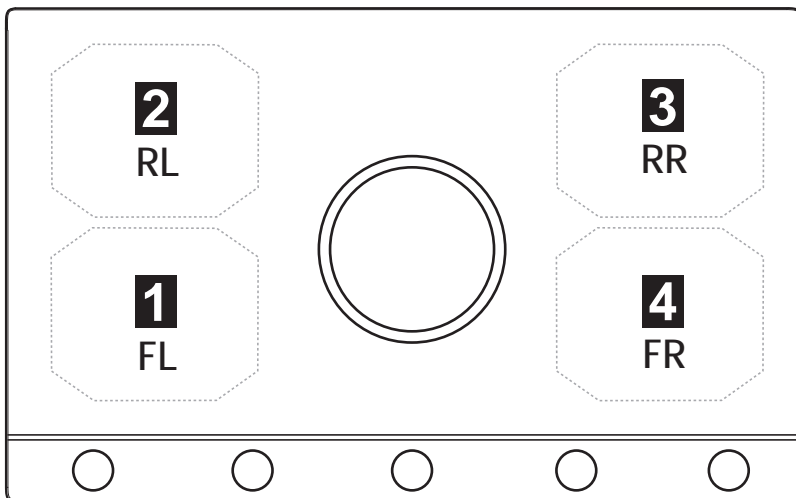


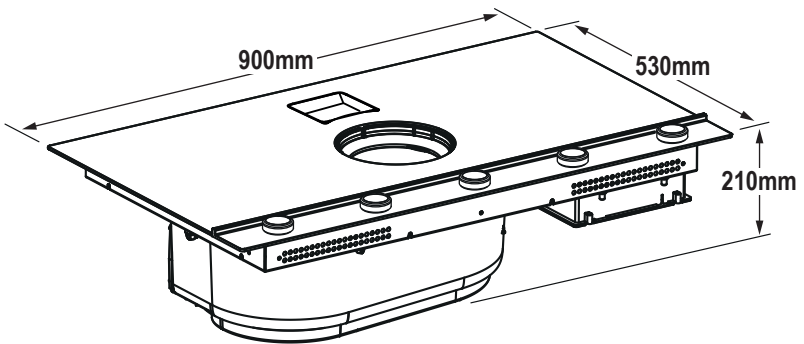
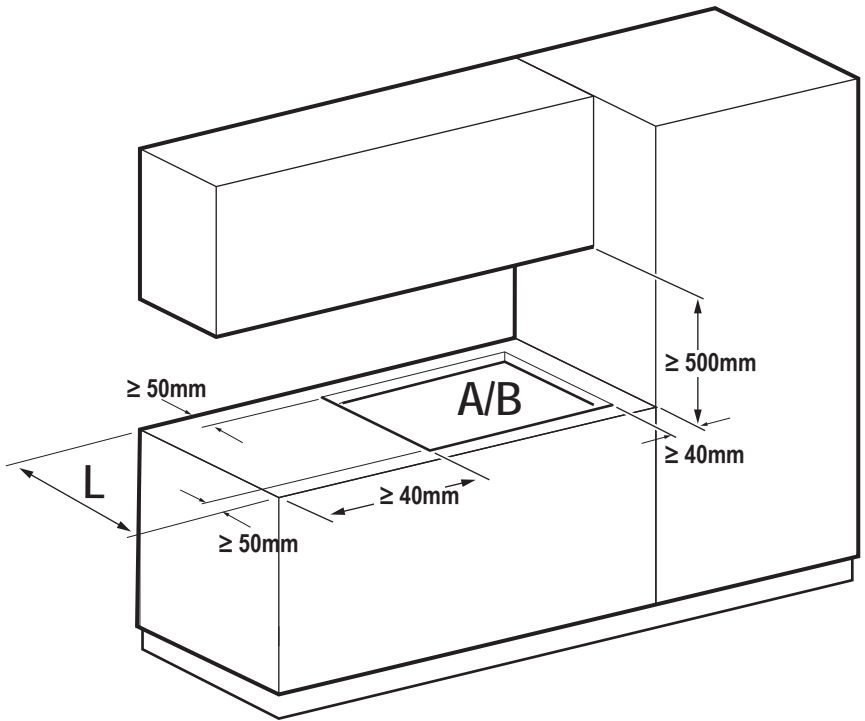
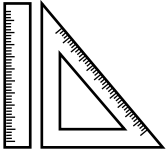
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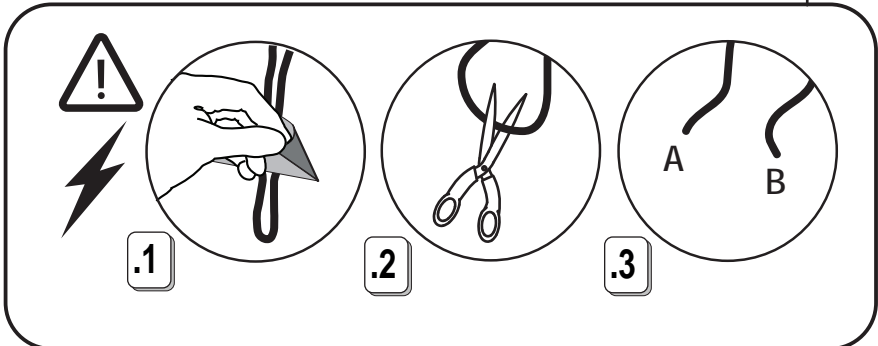
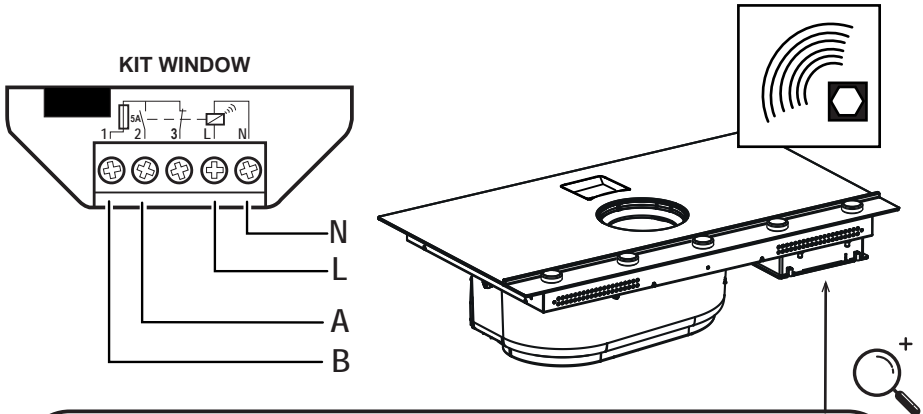
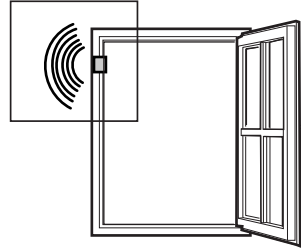
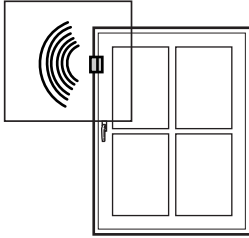
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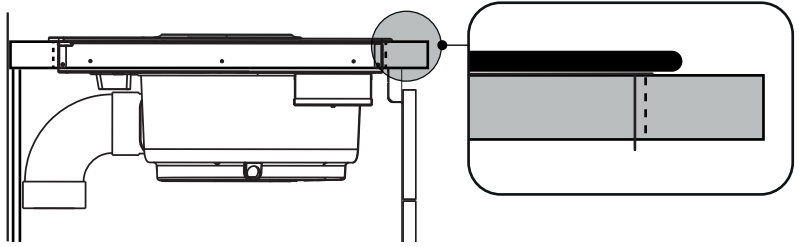


KIT WINDOW

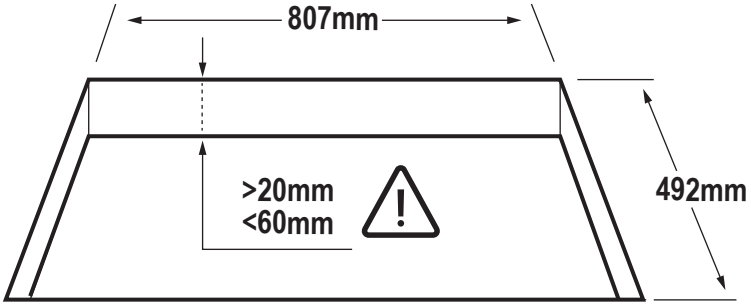




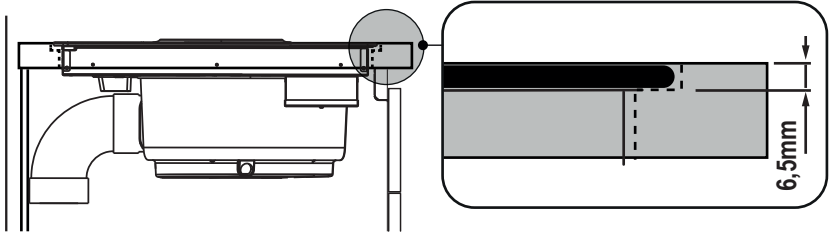
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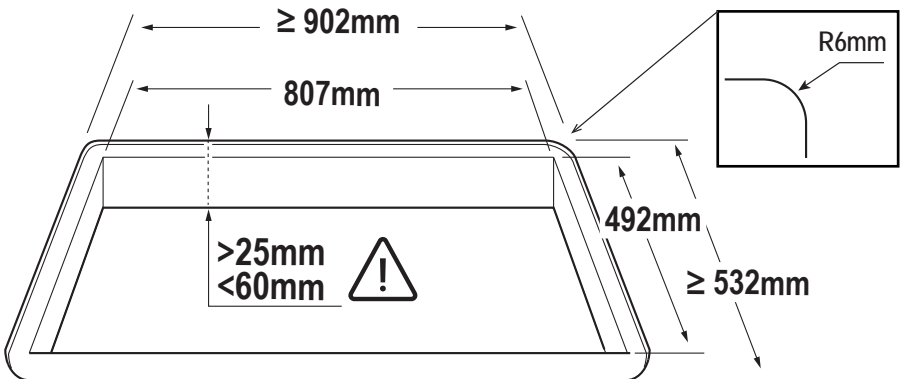
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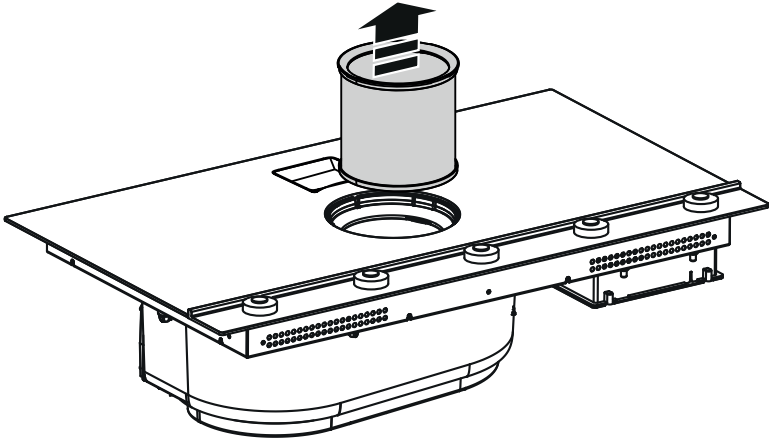


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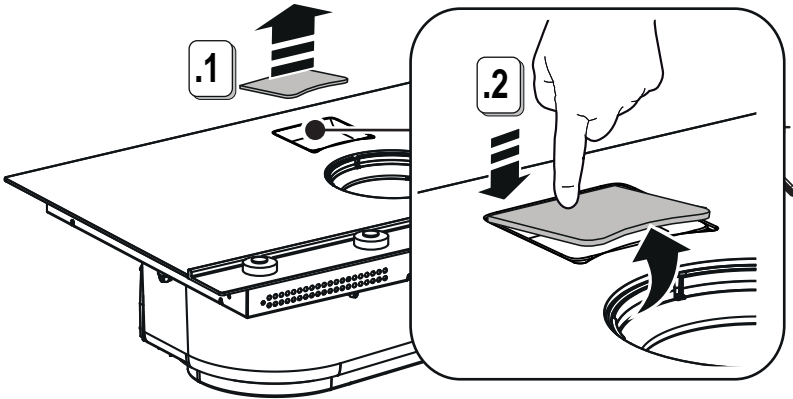


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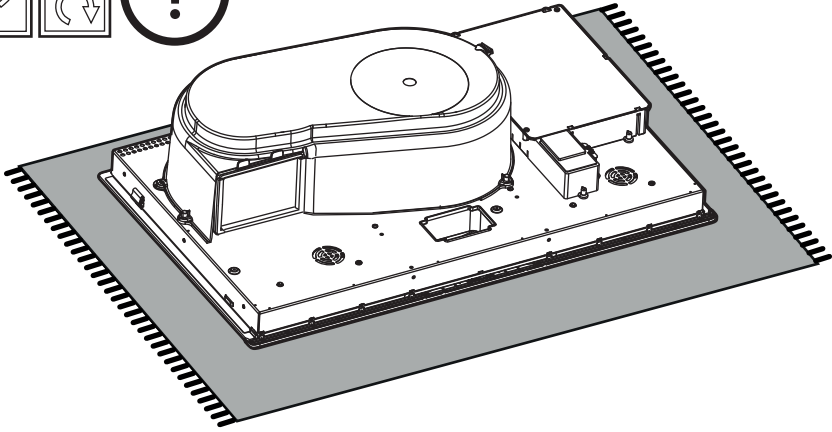




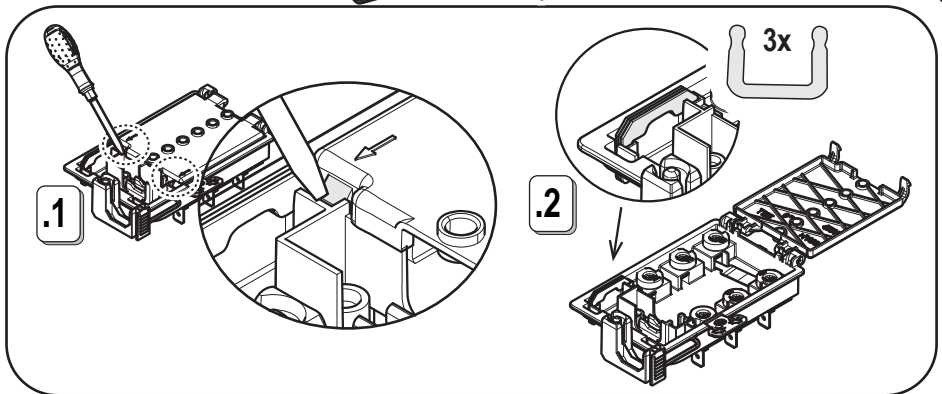
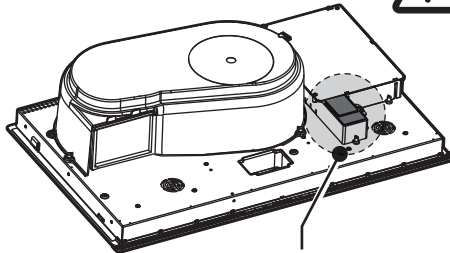
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4.1

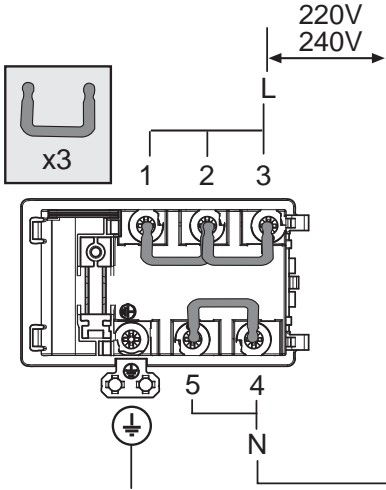


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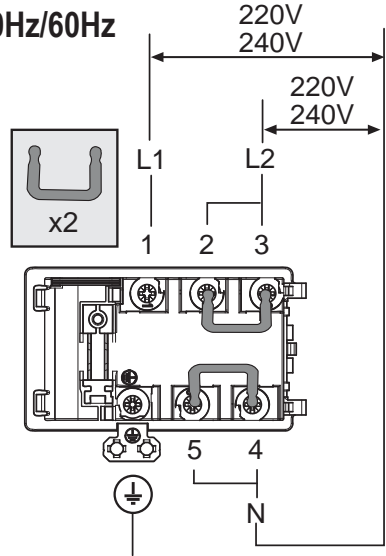


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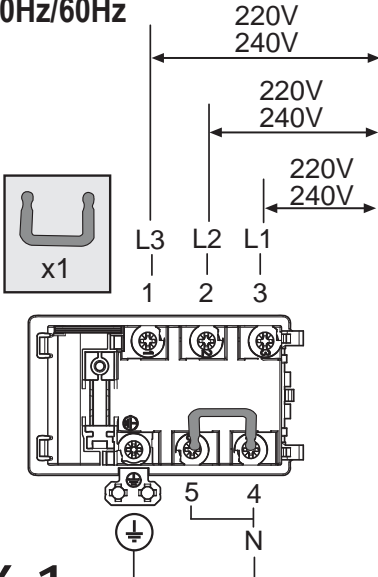
220V-240V ~
50Hz/60Hz



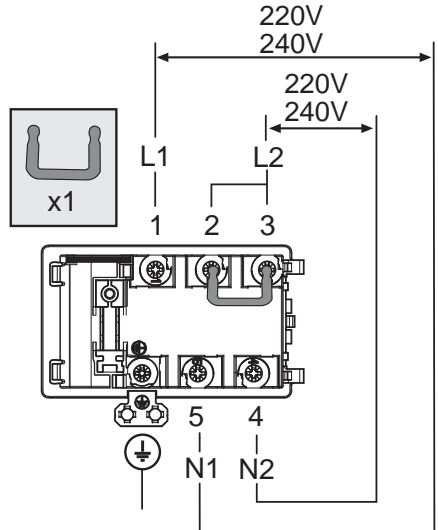
380V-415V ~ 2N~
50Hz/60Hz

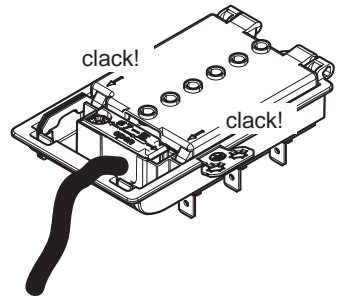
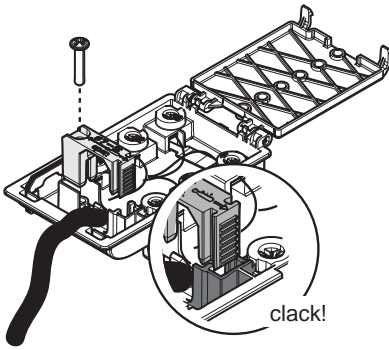


380V-415V ~ 3N~
50Hz/60Hz

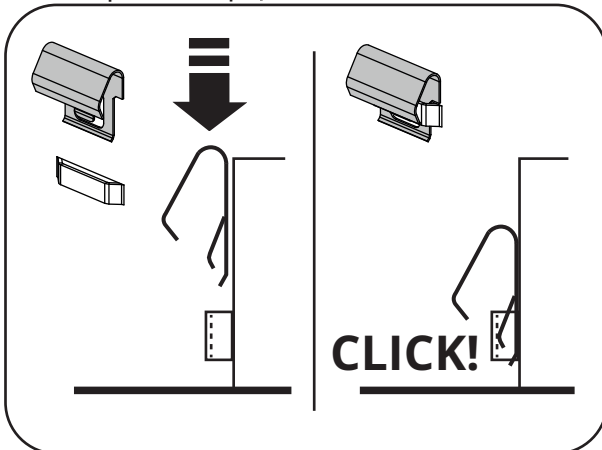
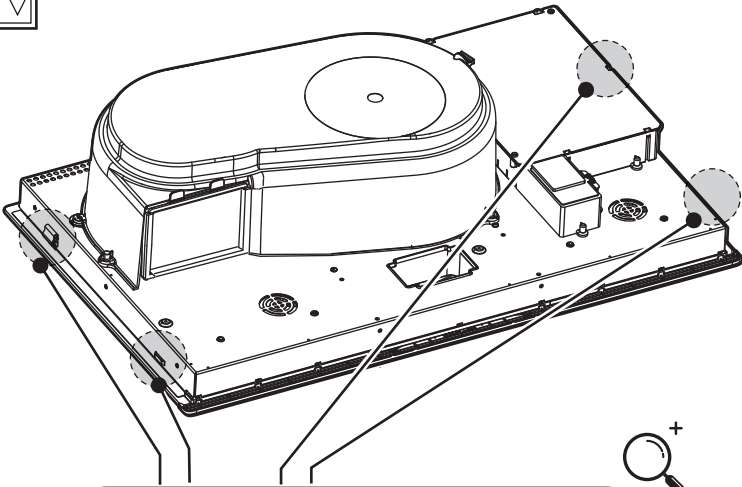


220V-240V ~ 2N 2L
50Hz/60Hz

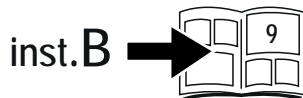
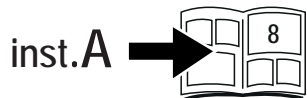




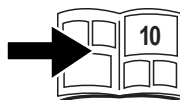
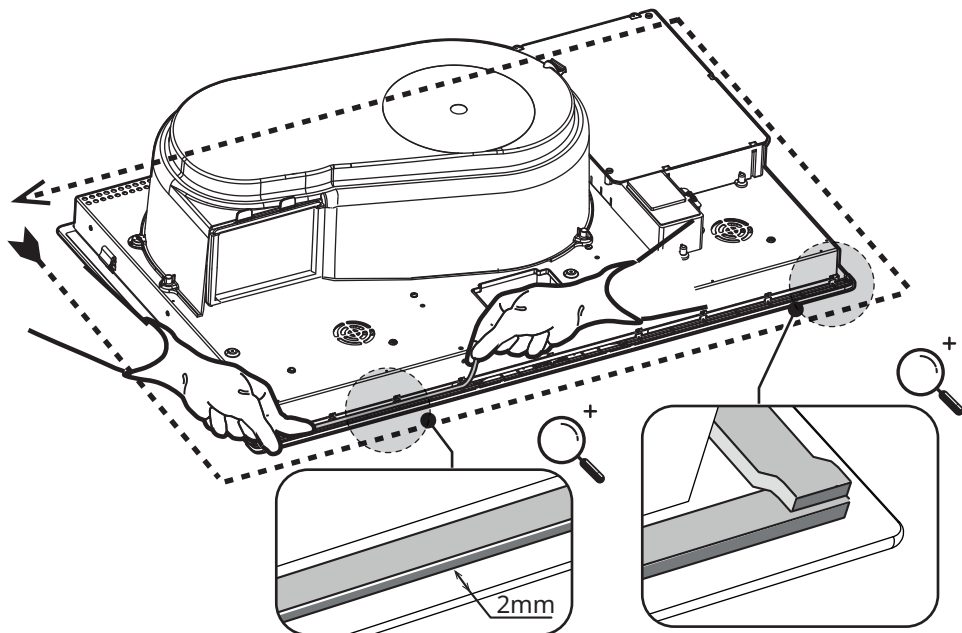
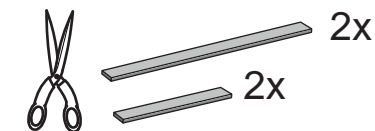
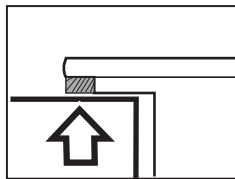
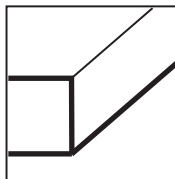
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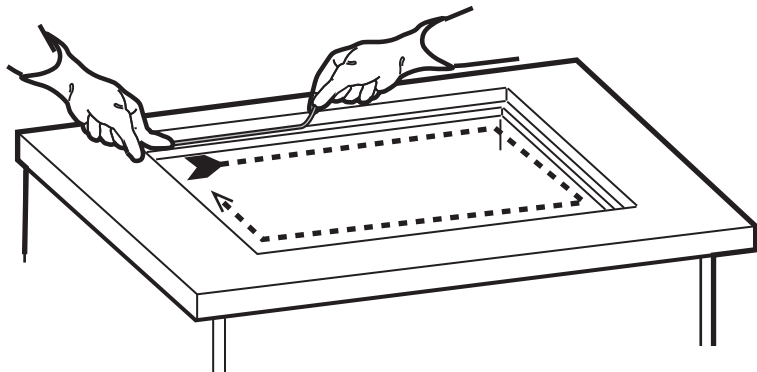
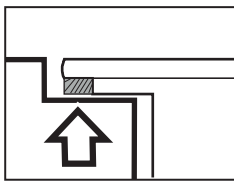
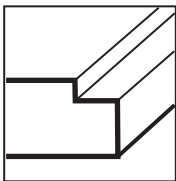


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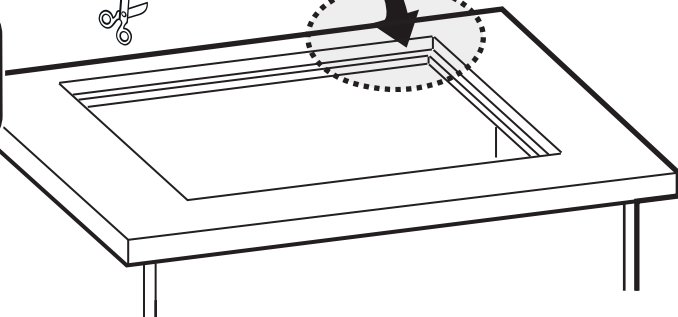
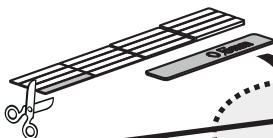
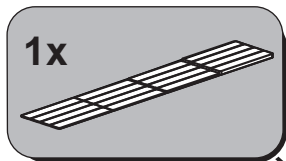




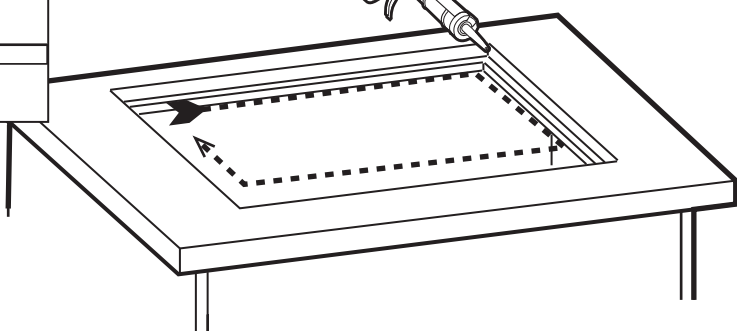
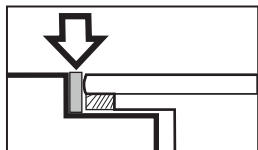
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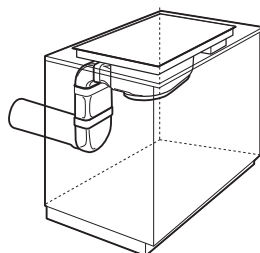
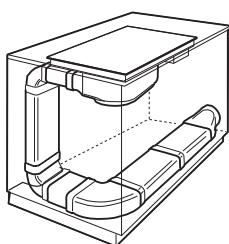
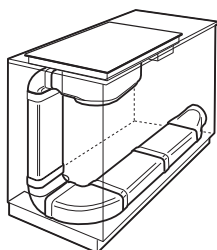
9.1



9.2



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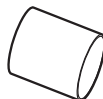
KIT0121007
227x94 - Ø146mm



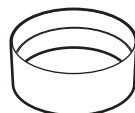
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Ø150x1000mm



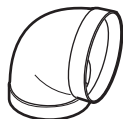
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Ø150x500mm



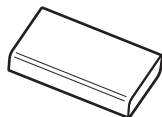
KIT0121003
Ø158x59mm



KIT0121006
90°



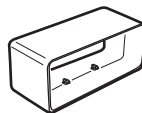
KIT0120991
222x89x1000mm



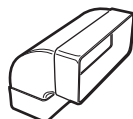
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222x89x500mm



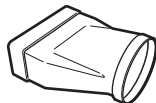
KIT0121001
227x94x80mm



KIT0121005
90° 227x94mm



KIT0121008
227x94 - Ø153mm



KIT0121010
190x190 - Ø147mm



KIT0121009
INT 216X82mm
EXT 290X160mm



KIT0161453



KIT0121002
15° - 227x94mm

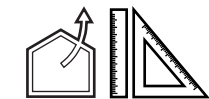


KIT0121004
90° 227x288x94mm

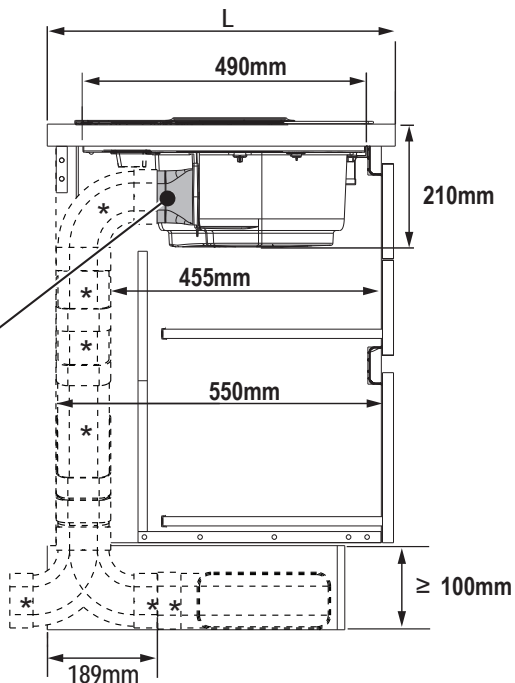
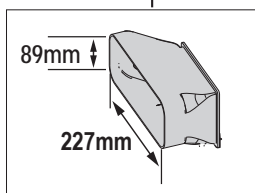
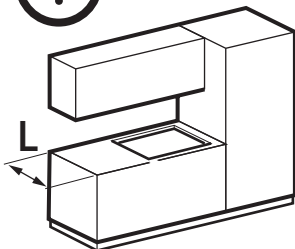


KIT0126810
227x94mm

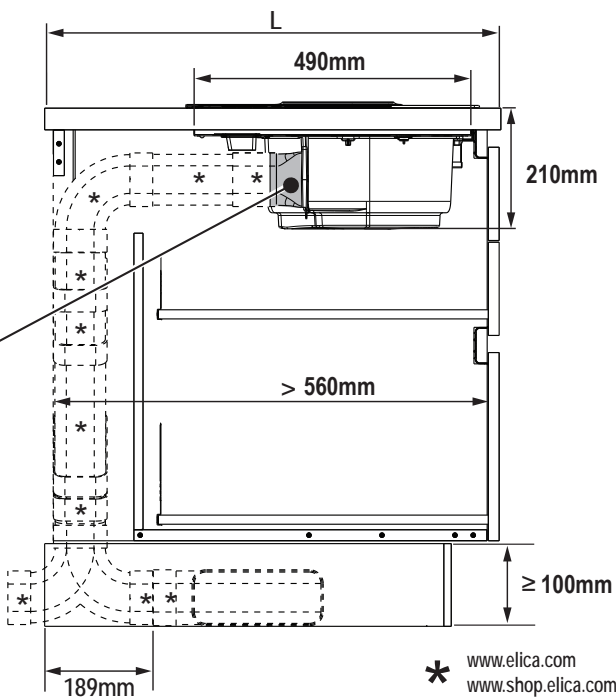
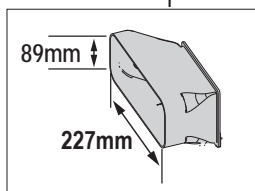
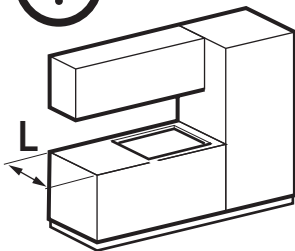




! L = 600mm

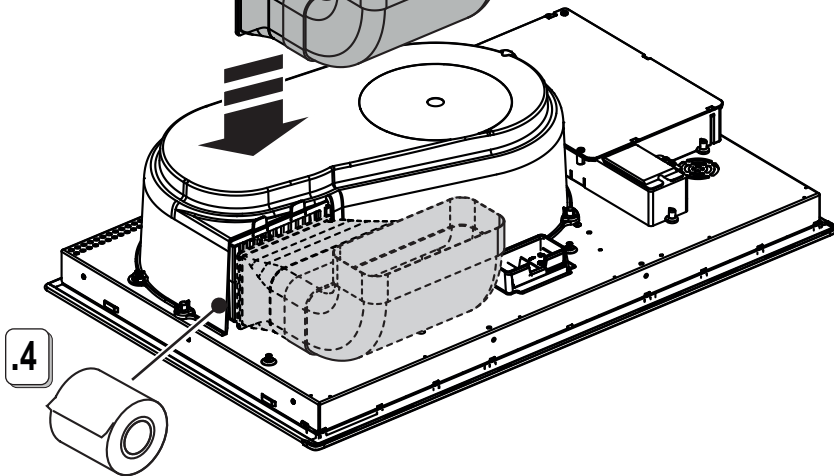
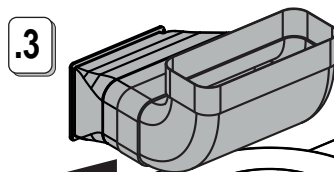
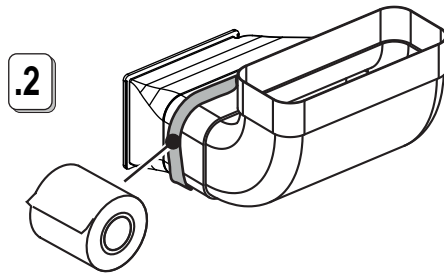
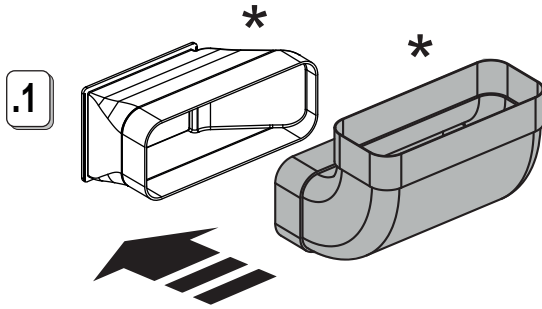


! L > 600mm



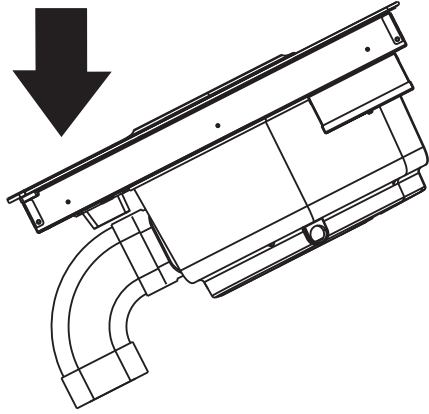
10.1

* www.elica.com
www.shop.elica.com

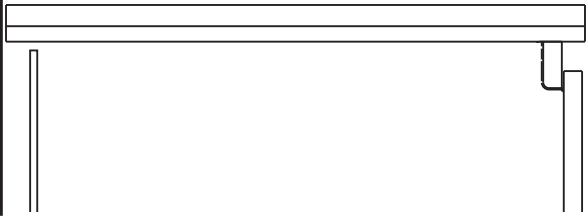
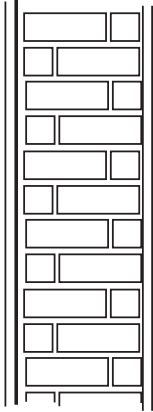




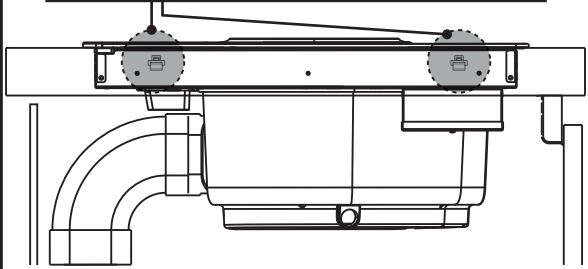
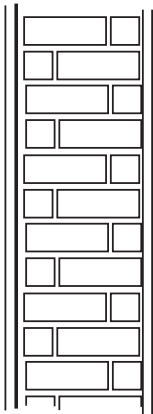
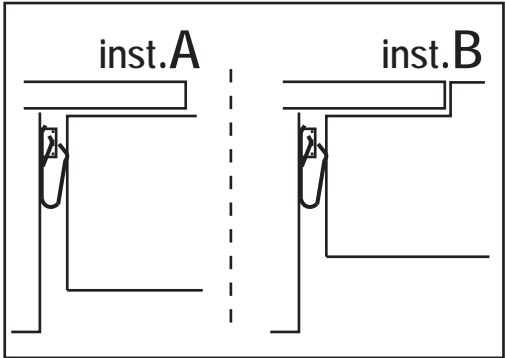
.1



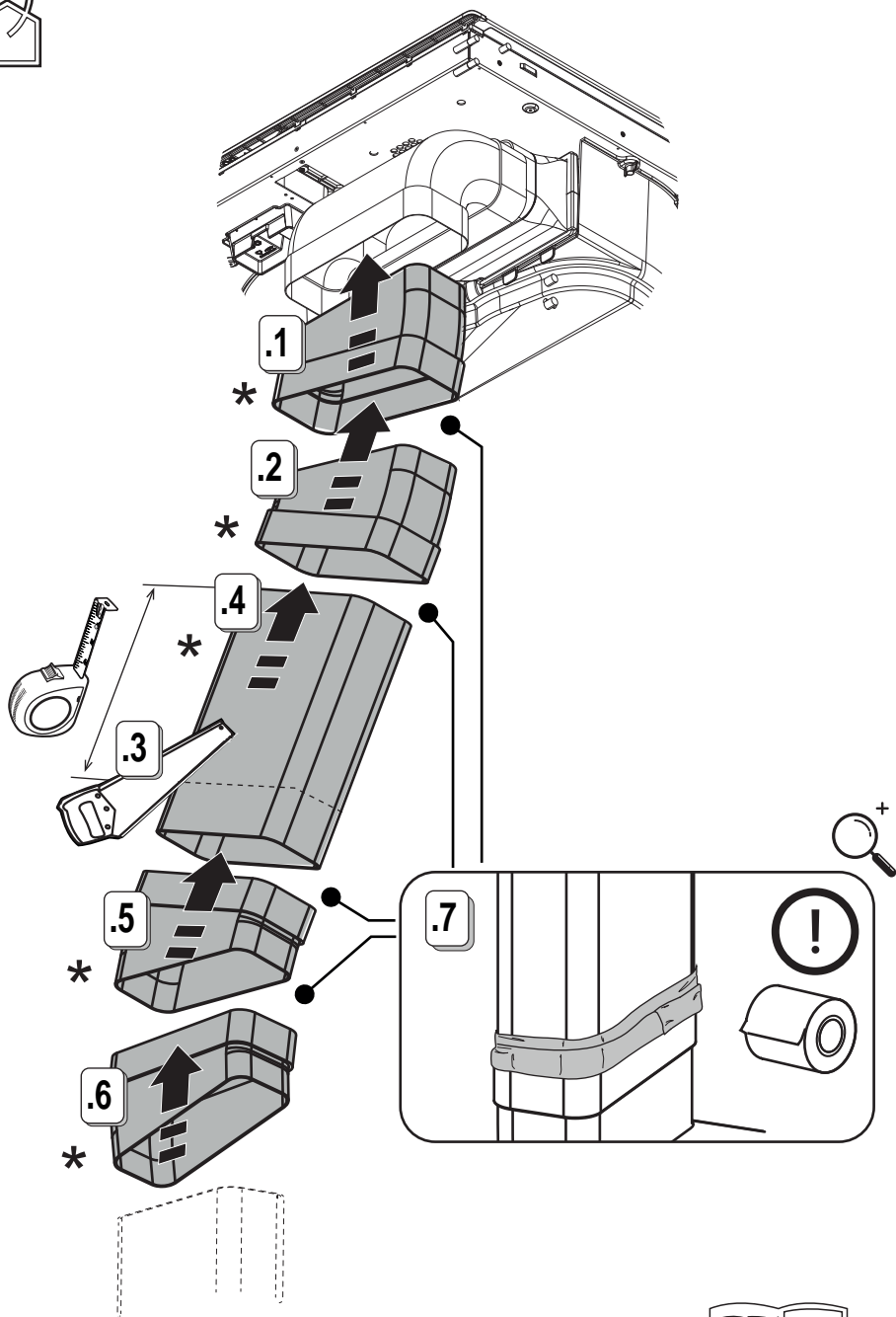
.2



10.3



10.4

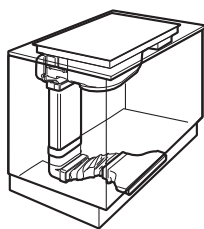


10.5

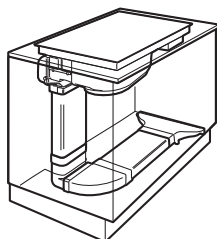
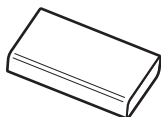




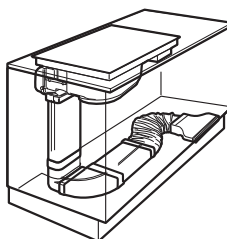
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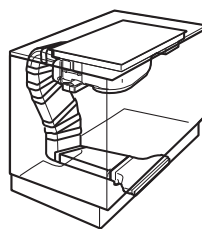
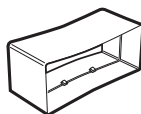
KIT0121013
218X55X1000mm



KIT0121012
218X55X500mm



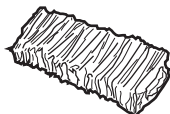
KIT0121015
218X55X70mm



KIT0121016
90° 218X55mm



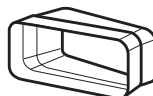
KIT0121017
218x55mm



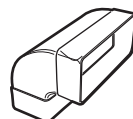
KIT0126810
227x94mm



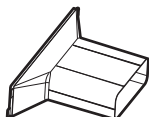
KIT0121002
15° - 227x94mm



KIT0121005
90° 227x94mm

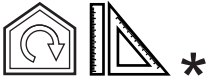


KIT0130427

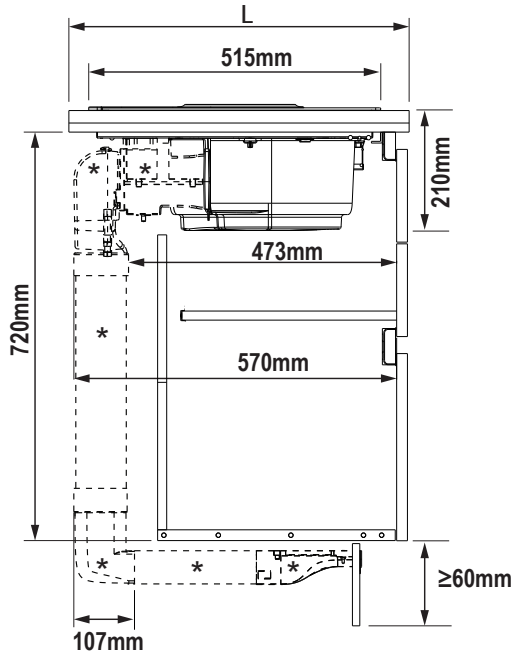
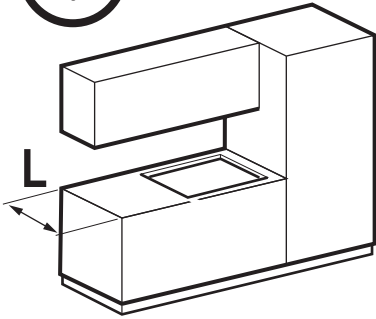


KIT0161453

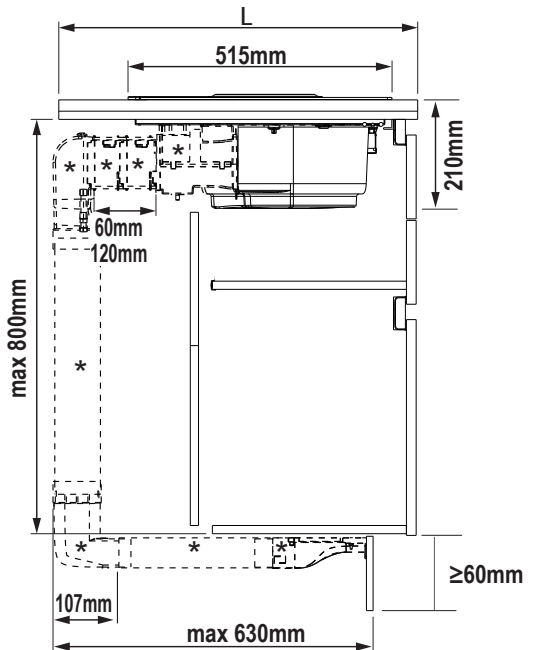
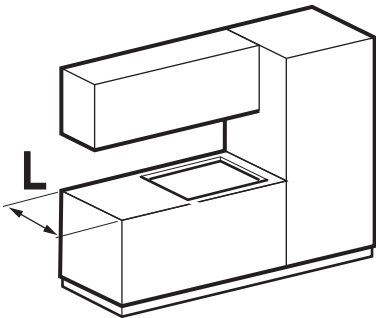




! L = 600mm



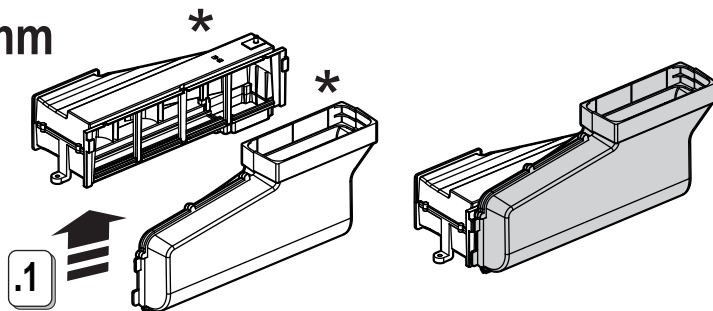
! L > 650mm
L > 700mm



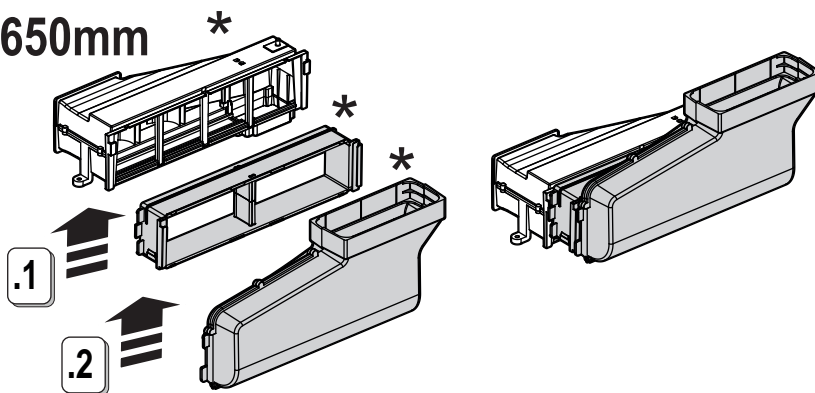
11.1



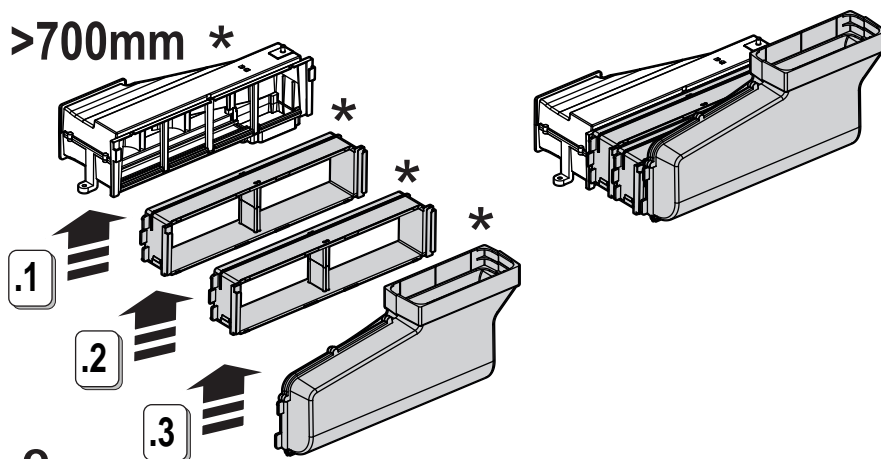
L = 600mm



L > 650mm

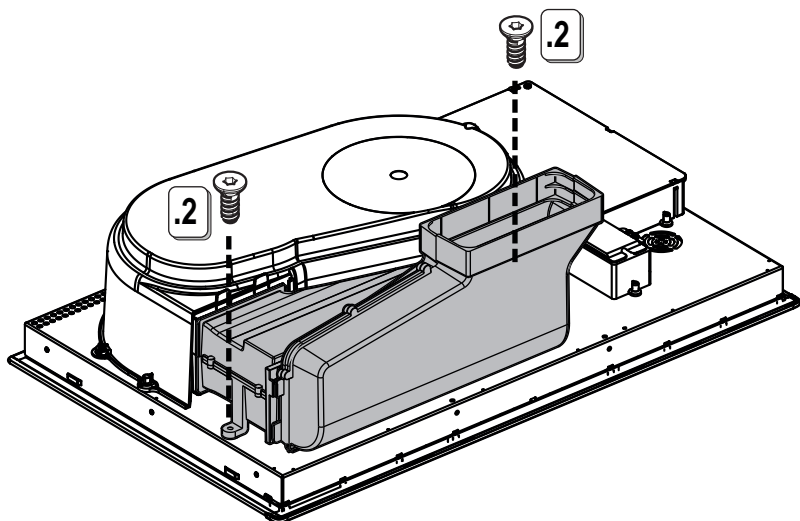
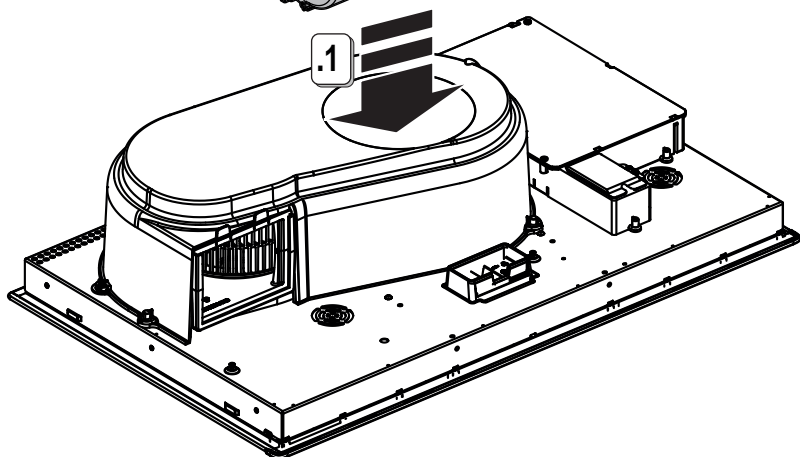
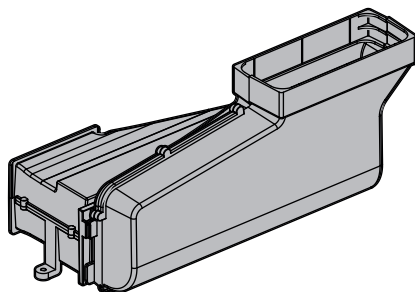


L > 700mm *





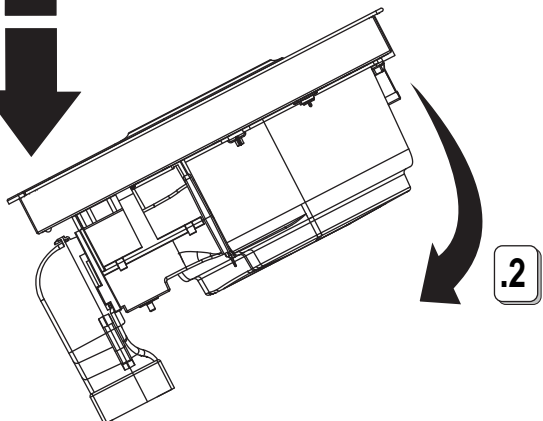
2x
3,5x9,5mm



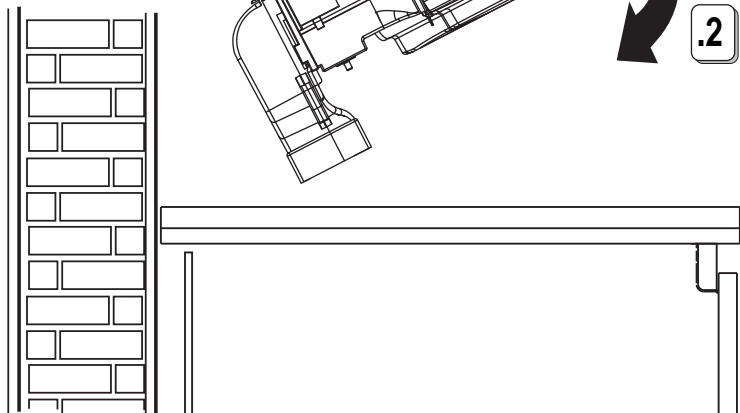
11.3



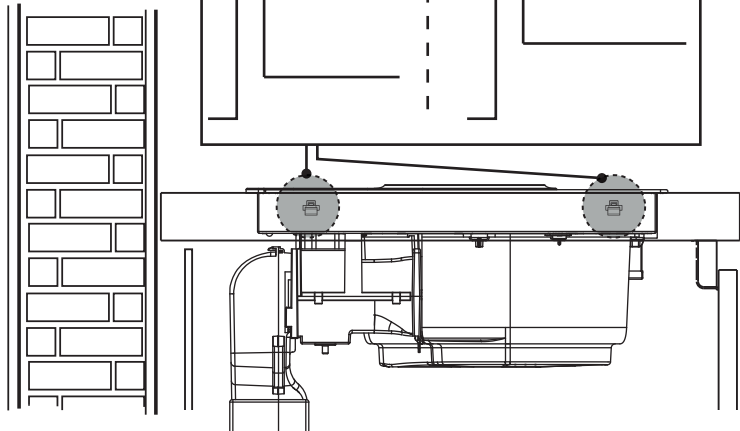
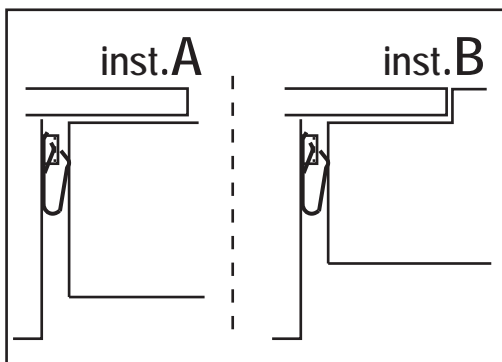
.1



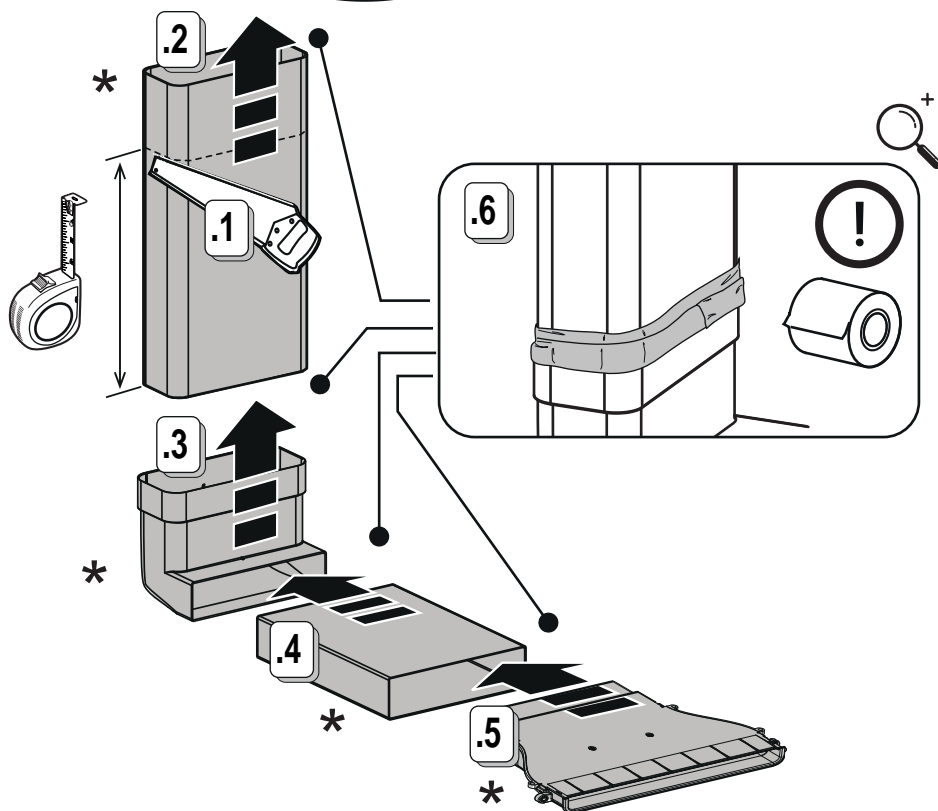
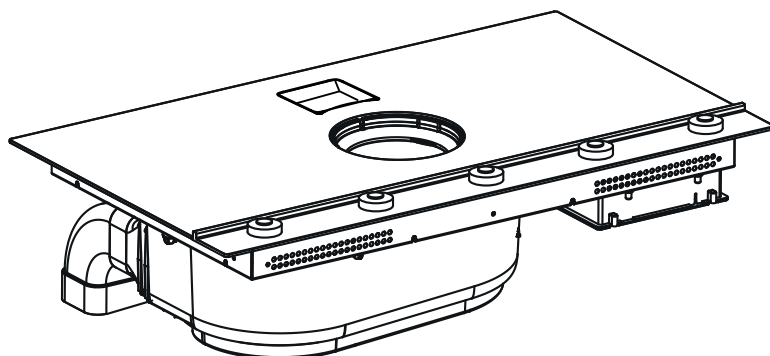
.2

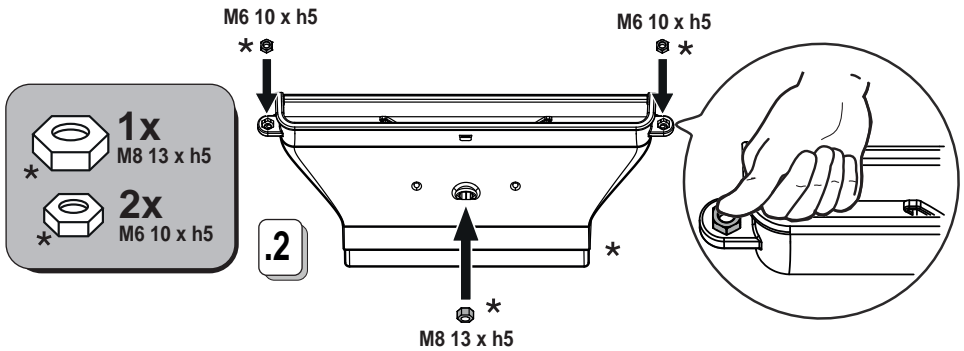
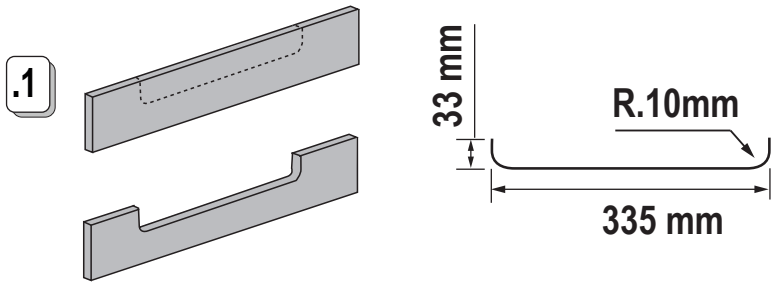
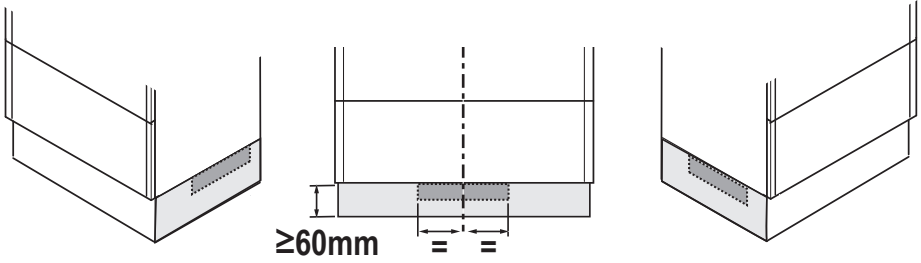


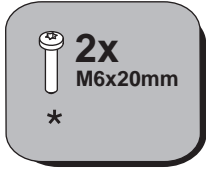
11.4



11.5







$X = \leq 18,5\text{mm}$

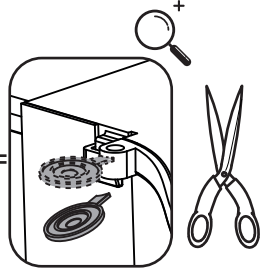
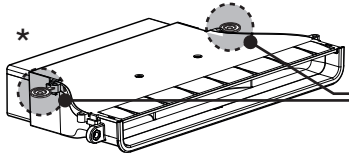
$X = > 18,5\text{mm}$

$X = \leq 22,5\text{mm}$



$X = \leq 18,5\text{mm}$

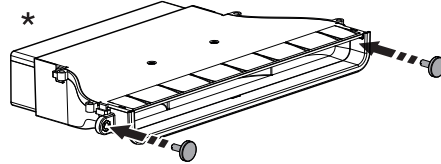
.1



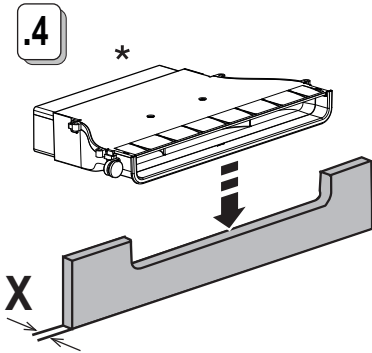
.2



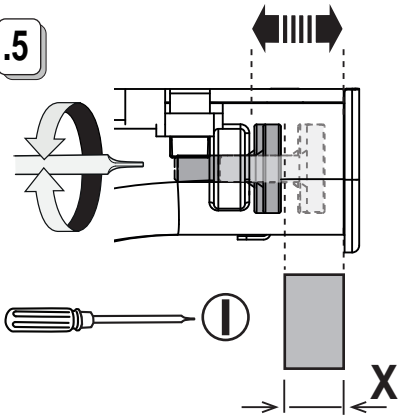
.3



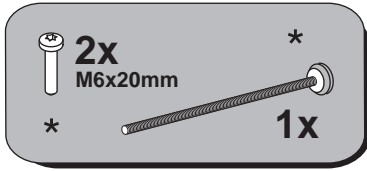
.4



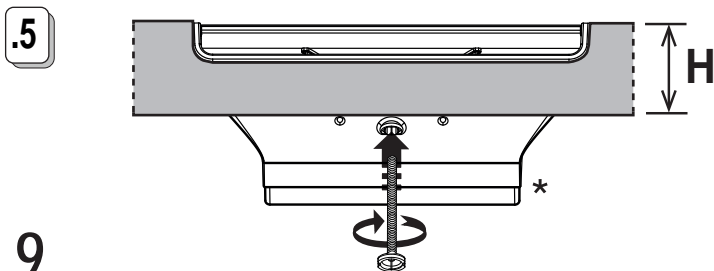
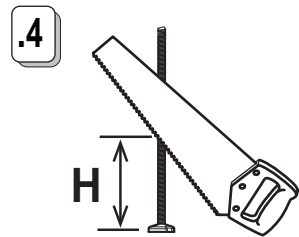
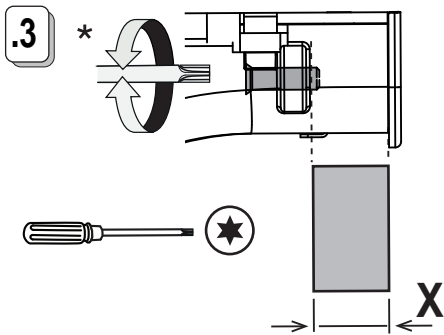
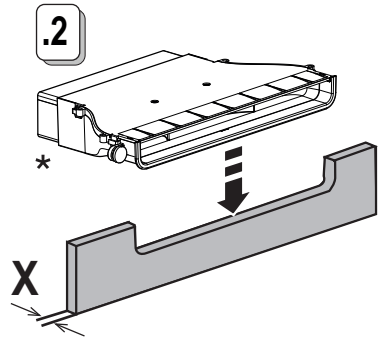
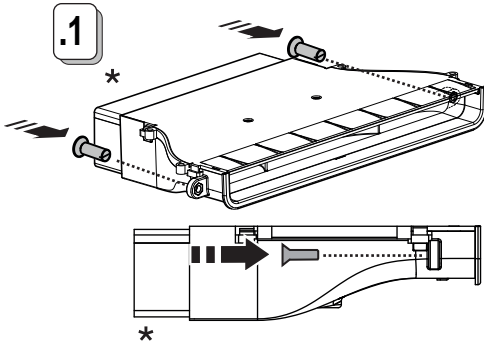
.5



11.8

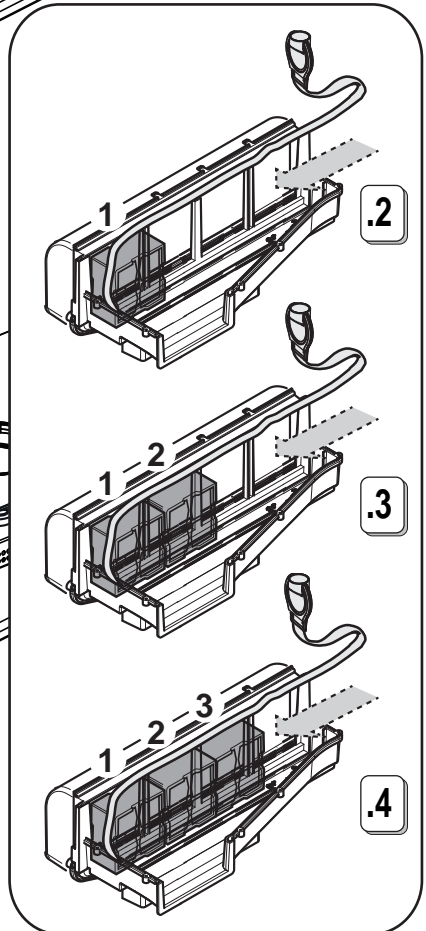
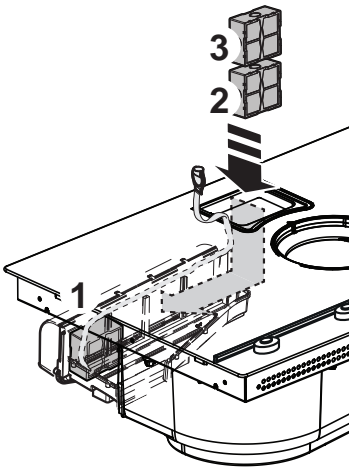
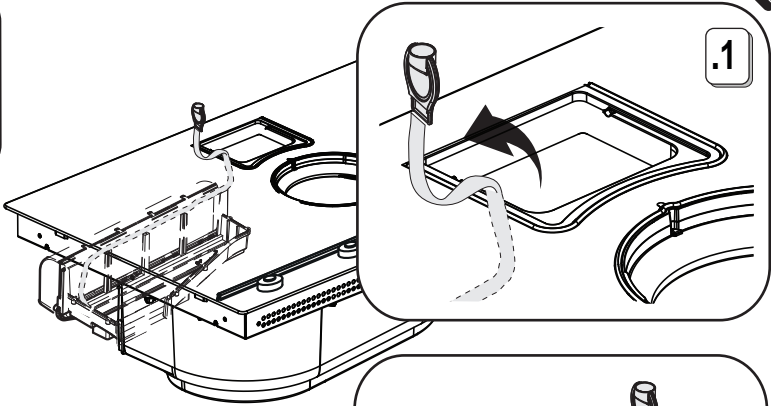
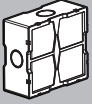


$X \geq 18,5\text{mm} \leq 22,5\text{mm}$





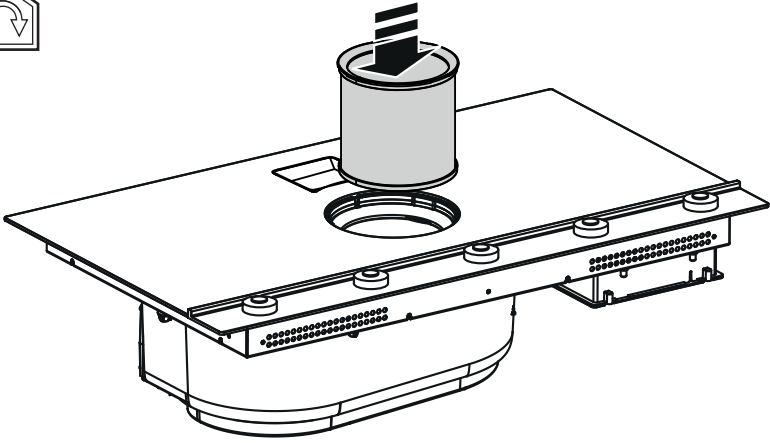
3x



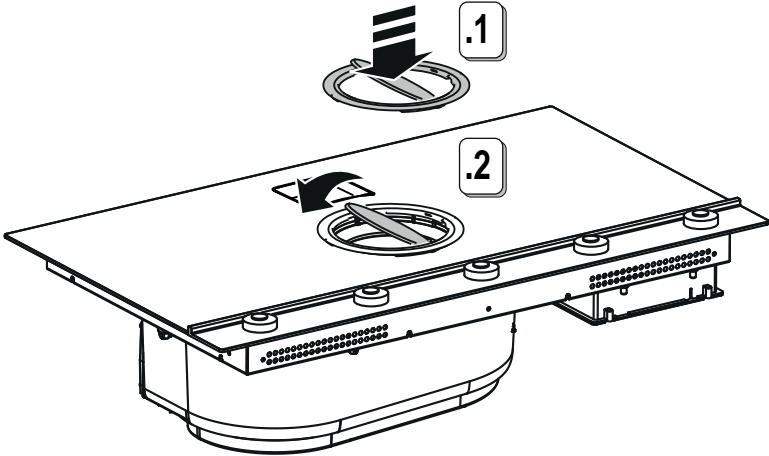
11.10



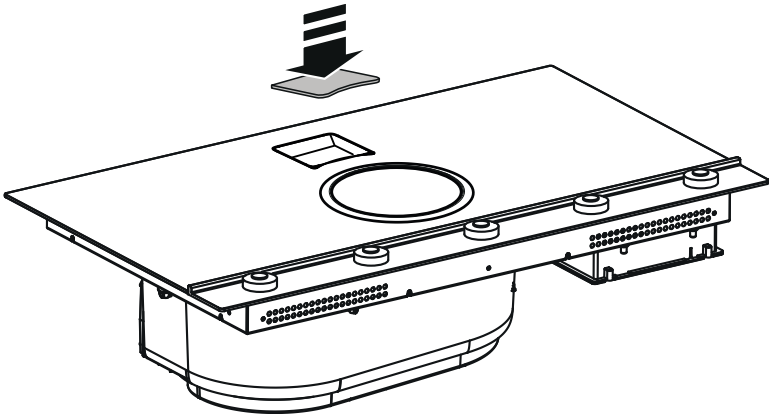
12

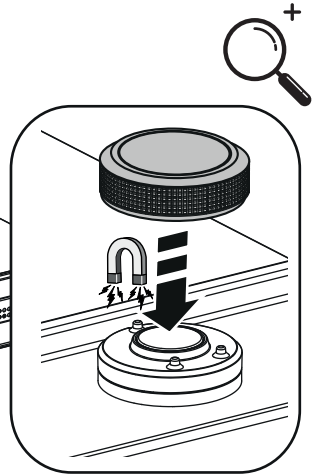
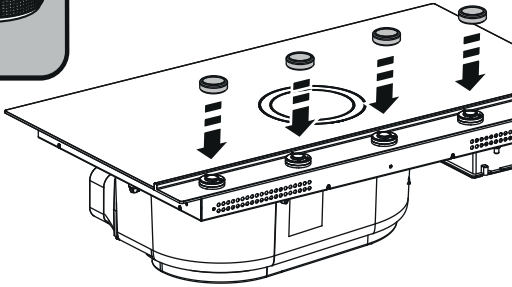
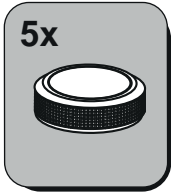


12.1



12.2





13

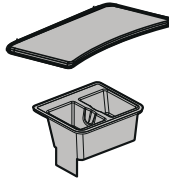


fig.15

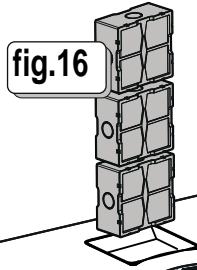


fig.16

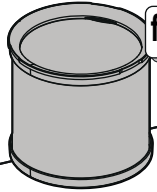


fig.15

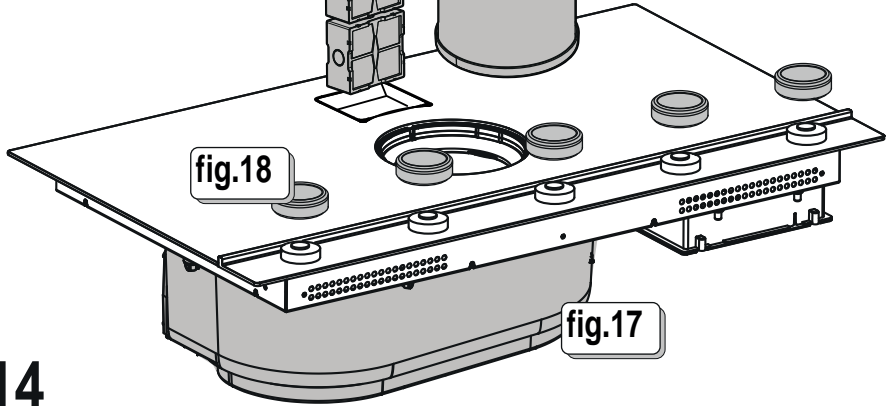
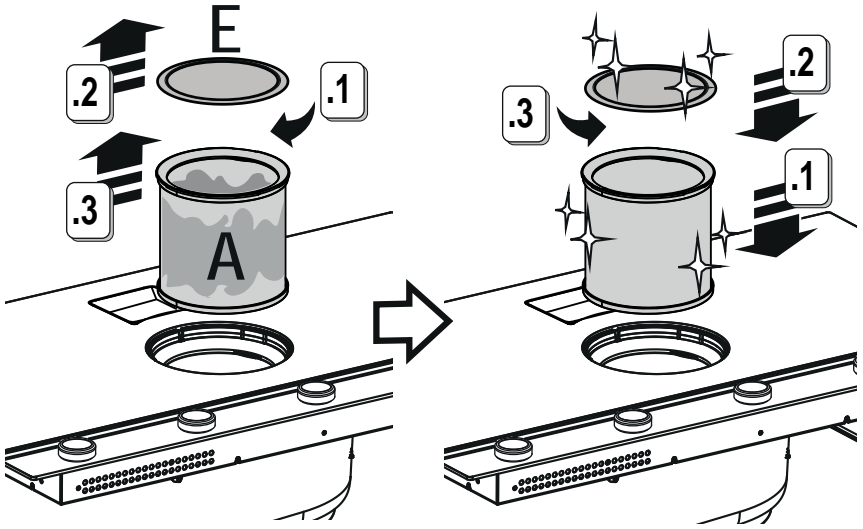


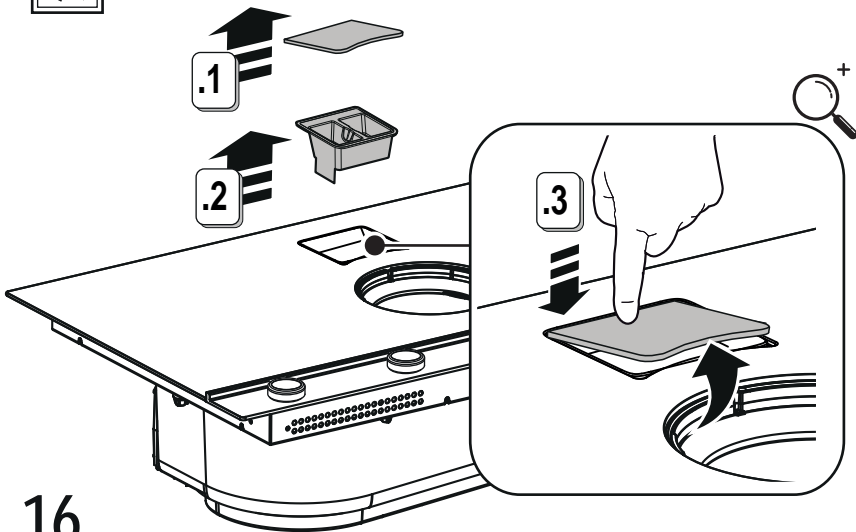
fig.18

fig.17

14



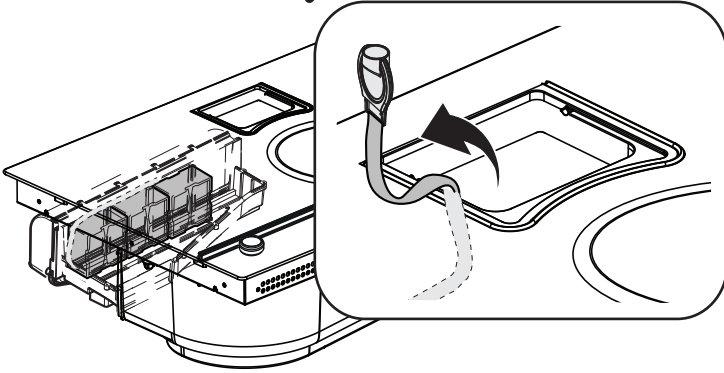
15



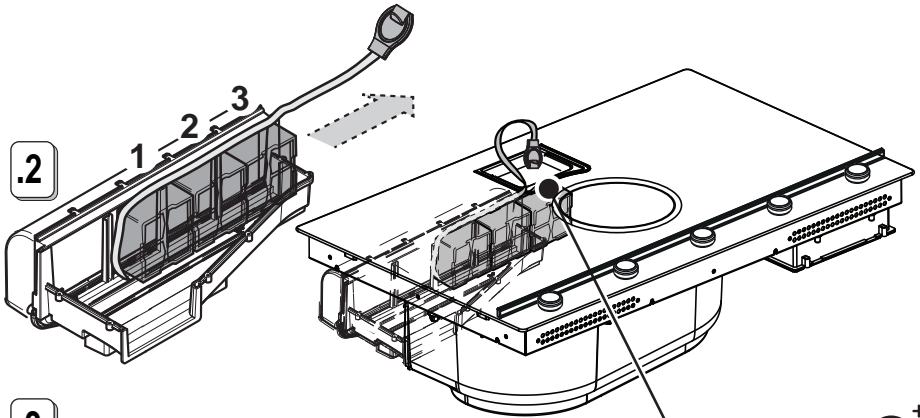
16



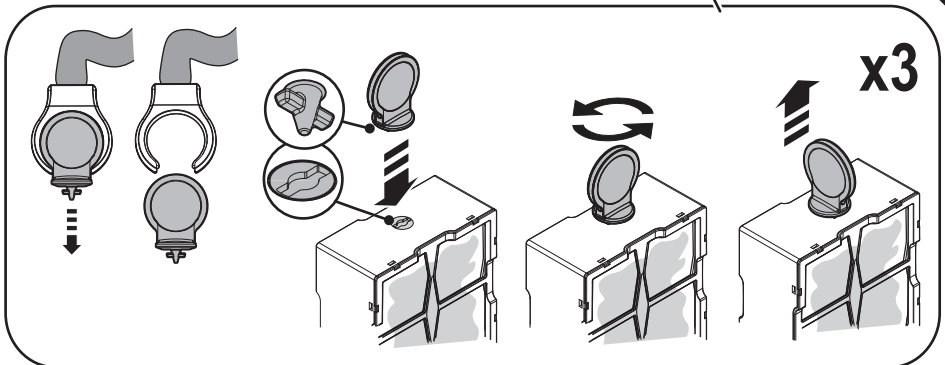
.1



.2



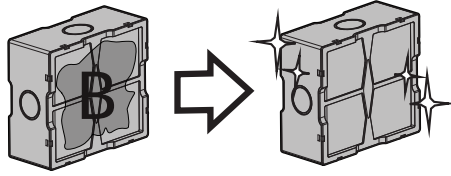
.3



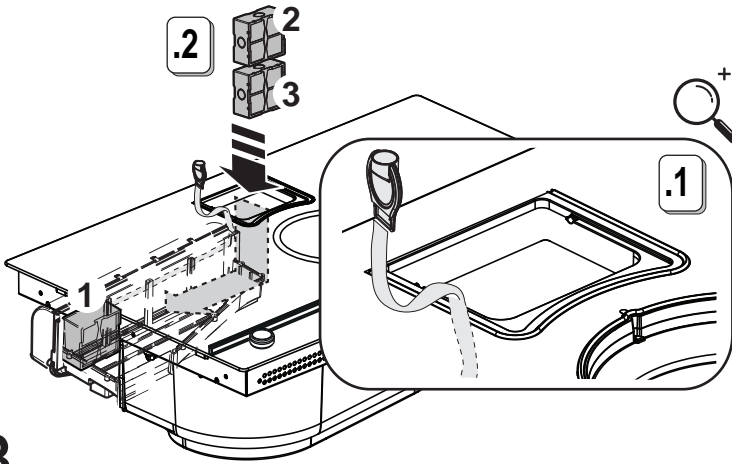
16.1



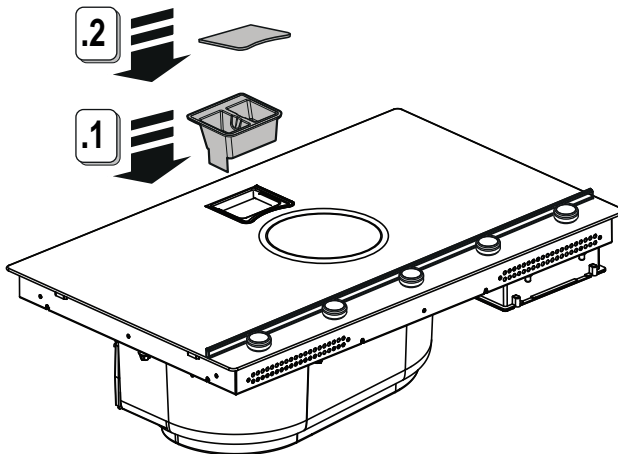
16.2

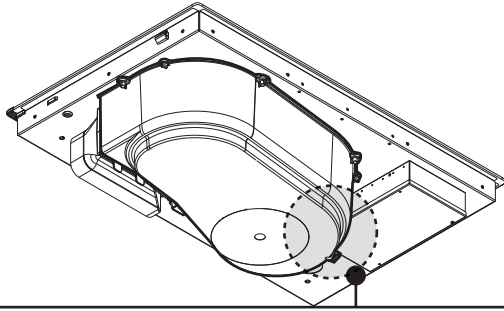


16.3

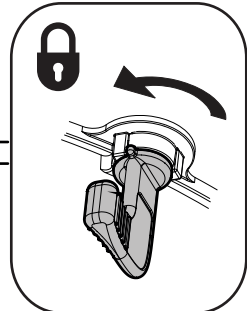
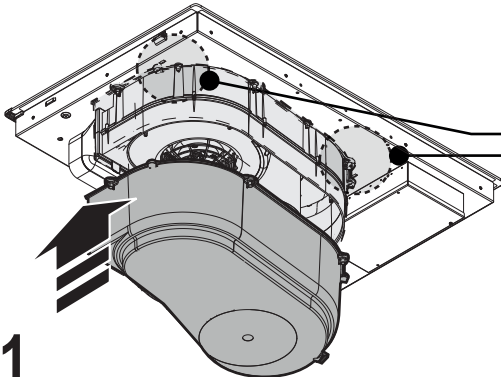
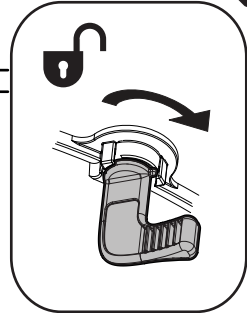
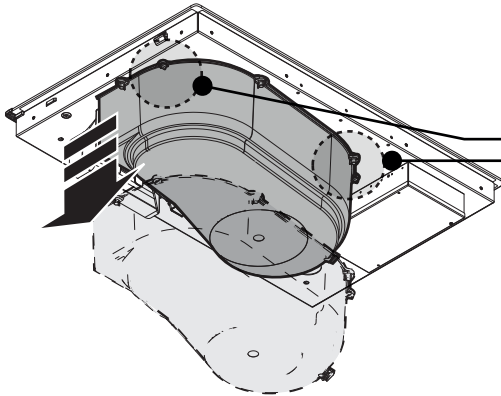
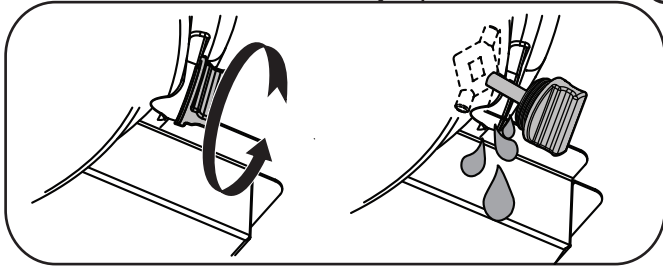


16.4

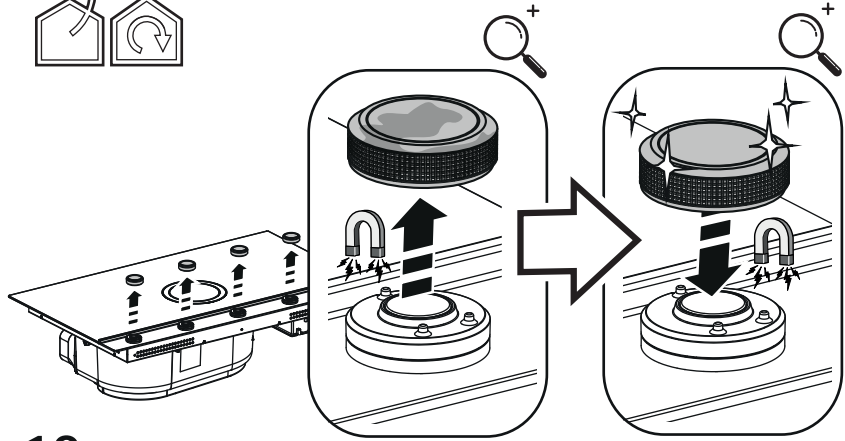




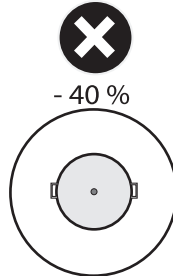
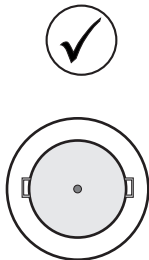
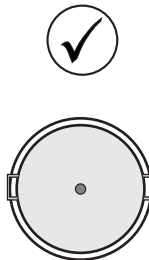
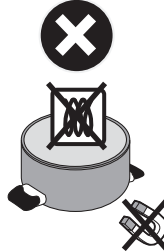
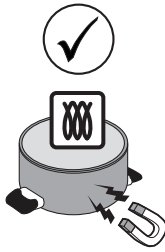
17



17.1



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The versatility of features that range from lighting, to suction and cooking, helps create products that were born to amaze. High-quality materials, careful attention to detail, strong passion for design each in their core essence play a leading role in our products capable of transmitting emotions.

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