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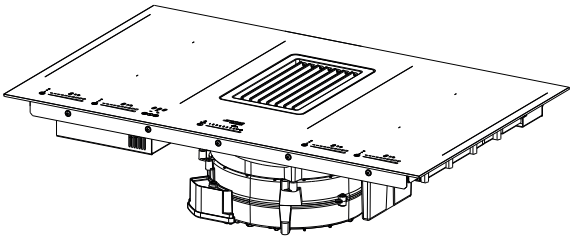

IT CAPPA

EN COOKER HOOD

FR HOTTE DE CUISINE

DE DUNSTABZUGSHAUBE

NL AFZUIGKAP

ES CAMPANA

PT EXAUSTOR

HOBD682D1 - HOBD682R1

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EN ABOUT THIS MANUAL

This user manual applies to several models of the device. Thus it may be possible that some of the described features and functions are not available on your specific model.

- ▶ Carefully read the user manual before using the device.
- ▶ Keep the user manual.
- ▶ Use the device described in this user manual only according to the intended use.

Symbol	Meaning
⚠	Warning symbol. Warning against risks of injury.
▷	Actions in safety and warning notes to avoid injury or damage.
▶	Action step. Specifies an action to be done.
■	Result. Result of one or more action steps.
✓	Precondition that has to be fulfilled before performing the following action.

SAFETY INFORMATION

ⓘ For your safety and correct operation of the appliance, read this manual carefully before installation and use. Always keep these instructions with the appliance even if you move or sell it. Users must fully know the operation and safety features of the appliance. Induction systems of these hobs meet the requirements of EMC standards as well as the EMF Directive and should not interfere with other electronic devices. Heart pacemakers users or other electronic implants users should clarify with their medical doctor or with the manufacturer of the implants whether these devices are sufficiently interference resistant.

⚠ The wire connection has to be done by specialized technician. Before proceeding with electrical connection please refer to chapter ELECTRICAL CONNECTION.

For appliances with supply cords, the arrangement of the terminals, or the length of the conductors between the cord anchorage and the terminals, shall be such that the current carrying conductors become taut before the earthing conductor if the cord slips out of the cord anchorage.

- ▷ The manufacturer will not be held liable for any damages resulting from incorrect or-improper installation.
- ▷ Check that the mains voltage corresponds to that indicated on the rating plate fixed to the inside of the product.
- ▷ Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- ▷ For Class I appliances, check that the domestic power supply guarantees adequate earthing.
- ▷ Connect the extractor to the exhaust flue through an adequate pipe. Please refer to the purchasable accessories shown in the installation manual (if circular pipe: minimum diameter 120 mm). The route of the flue must be as short as possible.
- ▷ Connect the product to the power net by using an omnipolar switch.
- ▷ Regulations concerning the discharge of air have to be fulfilled.
- ▷ Do not connect the extractor appliance to exhaust ducts carrying combustion fumes (boilers, fireplaces, etc.).
- ▷ If the extractor is used in conjunction with non-electrical appliances (e.g. gas burning appliances), a sufficient degree of aeration must be guaranteed in the room in order to prevent the backflow of exhaust gas. When the cooker appliance is used in conjunction with appliances supplied with energy other than electric, the negative pressure in the room must not exceed 0,04 mbar to prevent fumes being drawn back into the room by the cooker appliance.
- ▷ The air must not be discharged into a flue that is used for exhausting fumes from appliances burning gas or other fuels.
- ▷ If the supply cord is damaged, it must be replaced from the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.
- ▷ Connect the plug to a socket complying with current regulations, located in an accessible place.

- ▷ With regards to the technical and safety measures to be adopted for fume discharging it is important to closely follow the regulations provided by the local authorities.

⚠ **WARNING:** Before installing the appliance, remove the protective films.

- ▷ Use only screws and small parts in support of the appliance.

⚠ **WARNING:** Failure to install the screws or fixing device in accordance with these instructions may result in electrical hazards.

- ▷ Do not look directly at the light through optical devices (binoculars, magnifying glasses...).
- ▷ Cleaning and user maintenance shall not be made by children without supervision.
- ▷ Children should be supervised to ensure that they do not play with the appliance.
- ▷ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- ▷ 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.

⚠ **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.

- ▷ Clean and/or replace the Filters after the specified time period (Fire hazard). See paragraph Care and Cleaning.
- ▷ There shall be adequate ventilation of the room when the appliance is used at the same time as appliances burning gas or other fuels (not applicable to appliances that only discharge the air back into the room).

- ▷ **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- ▷ Do not switch on a device if the surface is cracked or there is a damage to the material thickness.
- ▷ Do not touch the appliance with wet parts of the body.
- ▷ To clean the product a steam cleaner is not to be used.
- ▷ Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- ▷ After use, switch off the hob element by its control and do not rely on the pan detector.
- ▷ **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.
- ▷ **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- ▷ The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- ▷ **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- ▷ Ensure that the device is installed in a way that allows to disconnect it from the power supply, with a contact opening distance (3 mm) that ensures complete disconnection in category III overvoltage conditions.
- ▷ Ensure that the device is not exposed to atmospheric agents (rain, sun).
- ▷ Ensure that the ventilation of the appliance is in accordance with the manufacturer‘s instructions.

Cabinet requirements

- ▷ The cooking hob is intended to be built into the worktop above a kitchen cabinet of 600 mm width or more.
- ▷ If fitting in flammable material, the guidelines and standards for low voltage installations and for the fire protection must be strictly observed.
- ▷ For fitted units, the components (plastic materials and veneered wood) must be assembled with heat-resistant adhesives (min. 100 °C): Unsuitable materials and adhesives

can result in warping and detachment.

- ▷ The kitchen cabinet must allow sufficient room for the electrical connections of the appliance. Suspended kitchen cabinets above the appliance must be installed at a distance that provides enough room for comfortable working process.
- ▷ The use of hard wood decorative borders around the worktop behind the appliance is allowed, in this case the minimum distance remains as indicated on the installation illustrations.
- ▷ The minimum distance between the built-in appliance and rear wall is indicated at the illustration for the installation of the built-in appliance (150 mm for the side wall, 40 mm for the rear and 500 mm minimum for any cabinets above it).
- ▷ To prevent leakage of liquid between the edge of the hob and the countertop, place the adhesive seal provided along the entire outer edge of the hob before assembly.

Proper use

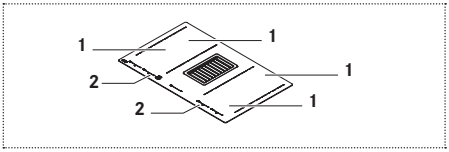
- ▷ The extractor appliance has been designed exclusively for domestic use to eliminate kitchen smells.
- ▷ Never use the appliance for purposes other than for which it has been designed.
- ▷ Deep fat fryers must be continuously monitored during use: overheated oil can burst.
- ▷ Do not operate the appliance with an external time switch or a separate remote control system.
- ▷ The appliance shall not be installed behind a decorative door in order to avoid overheating.
- ▷ To avoid damaging the appliance do not climb onto the appliance.
- ▷ To avoid damaging the silicon grouting, do not put hot cookware on the frame.
- ▷ Do not cut or prepare food on the surface or drop hard objects onto it. Do not drag cookware across the surface.

ELECTRICAL CONNECTION

- ▷ The wire connection has to be done by specialized technician.
- ▷ This appliance has a Type “Y” attachment and requires at least a power supply cord Type H05VV-F. MONO-PHASE, BI-PHASE and THREE-PHASE connection: min. section of the conductors: 2,5 mm^2. External diameter of the supply cord: min. 7 mm - max. 15 mm
- ▷ Connection terminals are revealed when the connection box cover is removed.
- ▷ Make sure the characteristics of the household electrical system (voltage, maximum power and current) are compatible with those of the appliance.
- ▷ Connect the appliance like shown in the diagram (in accordance with the mains voltage and country standard reference).
- ▷ We suggest to use power supply cord 5 x 2.5 mm^2 H05V2V2-F. In case of use of power supply cord 5 x 2,5 mm^2 H05V2V2-F, below instructions have to be followed: for three-phase connection separate the 2 wires and remove the blue sheaths on grey wires.

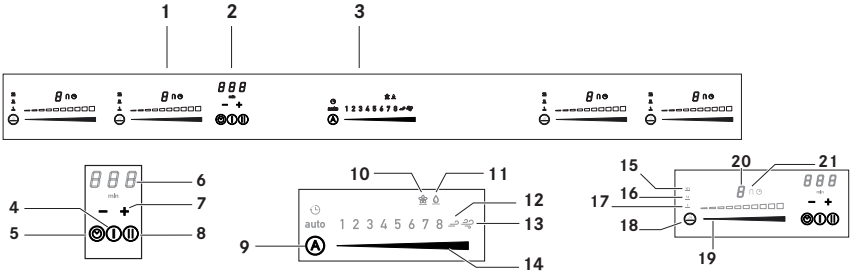
OVERVIEW

HOBD682D1 - HOBD682R1 – 4 zone hob with integrated hood



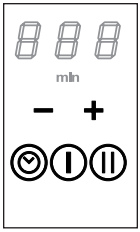
1 Cooking zone
2 Control panel

Buttons and display elements



1 Cooking panel controls
2 ON / OFF of the hob / hood control panel
3 Extractor Fan control panel
4 ON / OFF of the hob / hood
5 Activate Timer
6 Timer Display
7 Increase / Decrease the timer
8 Stop&Go / Recall
9 Automatic mode
10 Charcoal (odour) filter
11 Grease cleaning filter notification
12 Speed INTENSIVE 1
13 Speed INTENSIVE 2
14 Extractor fan selection
15 Cooking / Keep warming at 92 °C
16 Cooking / Keep warming at 74 °C
17 Cooking / Keep warming at 42 °C
18 Temperature Manager
19 Cooking zone selection / power level
20 Cooking zone position indicator
21 Bridge cooking zones

Display elements and buttons for ON / OFF of the hob control panel

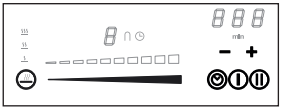


	ON / OFF of the hob / hood – Press ON. Press again to turn OFF.
	By default when turn on the hob extractor, the hood is in automatic mode and the led Ⓐ will turn ON. – Touch (press) the selection bar to deactivate the automatic mode and to work with the extractor fan in manual mode. The led Ⓐ will turn off.
	Activate Timer – Press and hold 5 sec the button, the hood will be in delay mode with a preset timer of 15 min. The delay indicator led on the hood will turn on . – Press and hold again 5 seconds the button again in order to deactivate the delay. When the timer has finished the countdown, there is an acoustic signal (for 2 min, or it will stop when the ON / OFF button is pressed), while the display turns off. The countdown is not visible, the visual feedback is the led .
	Stop & Go / Recall
	Encrise / Decrease the timer for cooking zone
	– Press and hold to reset grease filter – Press and hold to reset odour charcoal filter
+	**Key Lock:** touch simultaneously for few seconds

Display elements and buttons for extractor fan control panel

	Extractor fan selection **Increase / Decrease extraction speed (power)**
	Activation / Deactivation of automatic function (by default automatic mode is active). When the selection bar of the cooker hood is touched (pressed), the automatic mode deactivates and works with the extractor fan in manual mode. To re-activate the automatic mode press button Ⓐ and the led auto will light up to indicate that the hood is working in this mode.
Ⓐ	By default the hood is in ducted mode. **Activate charcoal filter** – Press for 5 sec the button Ⓐ on the hood the first time that it is switched on ⓘ. Since that time lit icon will show when it is necessary to perform maintenance of the charcoal (odour) filter ❀. The grease cleaning filter notification through led ♢ is always enabled. **Resetting activated carbon odour filter saturation** After performing maintenance on the filters: – Press and hold 5 sec the button ⊖ The grease led will turn off, and the indicator countdown will start again. – Press and hold 5 sec the button ⊕ The odour led will turn off, and the indicator countdown will start again.
	Set the speed INTENSIVE 1 This speed is timed to run for 10 min. At the end of this time, the system returns automatically to the speed that was set before.
	Set the speed INTENSIVE 2 This speed is timed to run for 5 min. At the end of this time, the system returns automatically to the speed that was set before.

Display elements and buttons for Cooking panel controls



ON / OFF of the hob / hood
Press ON. Press again to turn OFF.

Select the Cooking zone to set indipendent timer.

It is a countdown, which can be set for each cooking zone, even simultaneously. At the end of the set period the cooking zones will automatically shut down and an acoustic signal informs of it.

Activation / Regulation of the hob timer:

- Press more time the key to chose the cooking zone you want to activate.

The relative icon on the cooking zone will be lighted on.
When the desired cooking zone is selected, regulate the duration of the timer:

- Press the to increase the automatic shutdown time.
- Press to decrease the automatic shutdown time.

Setting the time (plus / minus)

Stop&Go / Recall
This function allows to suspend / restart any function active on the hob, bringing the cooking power to zero.

- Press to activate, press again and slide completely the indicated slider from left to right to deactivate.

Note: If after 10 min, the Pause function is not deactivated, the hob will turn off automatically.

This function allows to recover all the hob settings, in case of accidental shutdown.
Activation:

- Turn the hob back on.
- Press within 6 sec.

Locking / unlocking the hob
Allows to block the settings of the hob to prevent accidental tampering, leaving the functions that have already been set active. Repeat the operation to deactivate.

Cooking zone position indicator
The cooking zones are able to work in combination, creating a single zone with the same power level. Front master and back secondary cooking zones. To activate the Bridge function: touch simultaneously the 2 bar and the symbol lights up. With the selection bar of the master zone it is possible to select the power level. To deactivate the bridge function simply repeat the same activation procedure.

	Cooking zone selection **Increase / Decrease power level**
	Supplementary power feature which remains active for 10 min, after which the temperature returns to the previously set value. – Touch and scroll along the Selection bar and activate the Power Booster. The power booster level is shown on the display of the selected zone with the symbol P.
⊖	**Temperature Manager activation. The display shows U.**
	Cooking / Keep warming at 42 °C
	Cooking / Keep warming at 74 °C
	Cooking / Keep warming at 92 °C
∩	**Bridge zone between two cooking zones activated**
P	**Power Booster activated**

How induction hobs function

Induction hobs function considerably differently to conventional hobs or solid plates. The induction coil under the glass ceramic creates a magnetic field that alternates quickly and which directly heats the magnetisable base of the cookware. The glass ceramic is only heated by the hot cookware. If the cookware is removed from the cooking zone, the power supply is interrupted immediately.

Pan detection

Every cooking zone is equipped with pan detection. The pan detection recognises cookware with a magnetisable base that is suitable for use with induction hobs.
If the cookware is removed during operation or unsuitable cookware is used, the display near the bargraph flashes with **U̲**.
If there is no cookware placed on the cooking zone during the pan detection time of 10 sec:

- The cooking zone switches off automatically after 10 sec.
- The display of each cooking zone shows **U̲**.

Cookware

Suitable cookware

Only cookware with a fully magnetisable base is suitable for cooking on the induction hob.
The magnet adheres to every point on the entire base of the cookware.

Cookware suitable for use in induction cooking

Cookware used on the induction cooking surface must be made of metal, with magnetic properties and a sufficiently large base.

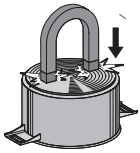
Suitable cookware:

✓ Enamelled steel cookware with thick bases.
✓ Cast iron cookware with an enamelled base.
✓ Cookware in multilayer stainless steel, ferritic stainless steel and aluminium with a special base.

Unsuitable cookware:

✓ Copper, stainless steel, aluminium, fireproof glass, wood, ceramic and terracotta cookware.

▶ To see whether the pan is suitable, bring a magnet close to the bottom: if it is attracted, the pan is suitable for induction cooking. If you do not have a magnet, you can put a small amount of water in the pan, place it on a cooking zone and start the cooking zone. If the symbol **U̲** appears on the display, it means the pan is not suitable.



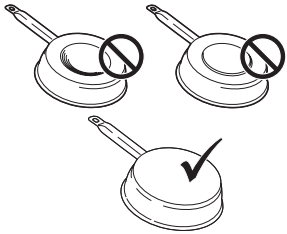
Note: Use only cookware with a perfectly flat bottom and suitable for induction cooking zones. Using cookware with an irregular bottom could jeopardise the efficiency of the heating system and prevent cookware from being detected on the cooking zone.

Noise during cooking
Cookware can make noise during cooking. This does not indicate any malfunction, nor does it affect the functioning of the appliance in any way. Noise depends on the cookware used. If the noise causes considerable disturbance, it can help to change the cookware.

Advice on energy-saving

- The diameter of the base of the pan must correspond to the diameter of the cooking zone.

- When buying a pan, check whether the diameter indicated is that of the base or the top of the pan, as the top is almost always larger than the base.
- When preparing dishes with long cooking times, you can save time and energy by using a pressure cooker, which also makes it possible to preserve the vitamins in the food.
- Make sure that the pressure cooker contains enough liquid as, if there is not enough and it overheats, this may cause damage to both the pressure cooker and the cooking zone.
- If possible, always cover pans with a suitable lid.
- Choose a pan suitable for the quantity of food to be cooked. A large, half-empty pan leads to a waste of energy.



Cooking zone	Pan bottom		Remark
	Min. Ø (recommended)	Max. Ø (recommended)	
184 mm × 220 mm (single)	145 mm	180 mm	
380 mm × 220 mm (double)	110 mm	245 mm	with bridging function

Normal operating noises of the cooktop

Induction technology is based on the creation of electromagnetic fields. They may generate heat directly on the bottom of the cookware. Pots and pans may cause a variety of noises or vibrations depending on the way they‘ve been manufactured.

These noises are described as follows:

Low humming (like a transformer)

This noise is produced when cooking at a high heat level. It is based on the amount of energy transferred from the cooktop to the cookware. The noise ceases or quiets down when the heat level is reduced.

Quiet whistling

This noise is produced when the cooking vessel is empty. It ceases once water or food is placed in the vessel.

Crackling

This noise occurs with cookware comprised of various materials layered one upon the other. It‘s caused by the vibrations of the surfaces where different materials meet. The noise occurs on the cookware and can vary depending on the amount and method of preparation of the food.

Loud whistling

This noise occurs with cookware comprised of different materials layered one upon the other, and when they are additionally used at maximum output and also on two cooking zones. The noise ceases or quiets down when the heat level is reduced.

Fan noises

For proper operation of the electronic system, it is necessary to regulate the temperature of the cooktop. For this purpose, the cooktop is equipped with a cooling fan, which is activated to reduce and regulate the temperature of the electronic system. The fan may also continue to run after the appliance is turned off if the detected temperature of the cooktop is still too hot after turning it off.

Rhythmic sounds and similar to the hands of a clock

This noise occurs only when at least three cooking zones are operating and disappears or weakens when some of them are switched off.

The noises described are a normal element of the described induction technology and shouldn‘t be regarded as defects.

Switching the appliance on

- Hold ⏻ for one second to switch on the appliance.
  - **„0“** flashes in all power levels displays.
  - If there are no further inputs, the appliance switches off after 10 sec for safety reasons.

Selecting a cooking zone

- Press the **„0“** near the bargraph slider of the cooking zone and swipe it to set the power level.

Power levels

Power level	Cooking method	Use for
1	Melting, gentle warming	Butter, chocolate, gelatine, sauces
2	Melting, gentle warming	Butter, chocolate, gelatine, sauces
3	Swelling	Rice
4	Continued cooking, reducing, stewing	Vegetables, potatoes, sauces, fruit, fish
5	Continued cooking, reducing, stewing	Vegetables, potatoes, sauces, fruit, fish
6	Continued cooking, braising	Pasta, soup, braised meat
7	Gentle frying	Rosti (hash brown), omelettes, breaded fried foods, sausages
8	Frying, deep frying	Meat, chips
9	Flash frying	Steak
P	Fast heating	Boiling water

Temperature level

Temp. level	Cooking method	Use for
⌇	Melting	Melting butter, chocolate or honey at around 42 °C
⌇⌇	Keep Warm	Sauces, keep food ready for serving at around 74 °C
⌇⌇⌇	Slow cooking	Keep ready-cooked food warm at around 92 °C

Switching a cooking zone off

- Touch **„0“** on the bargraph.
  - If there is no further input and the other cooking zones are switched off, the appliance switches off after 10 sec.

Switching the hob off

- Touch ⏻ for a few seconds to switch the hob off.
  - If there is no further input on the display and all the cooking zones are switched off, the appliance switches off after 10 sec.

Residual heat indicator

After a cooking zone is switched off and is still hot an **“H”** remains illuminated on the panel as long as there is a risk of burns.

Defrost, Keep warm and Slow cooking setting

With the defrost function you can defrost food or gently melt butter, chocolate or honey.
The keep warm setting keeps ready-cooked foods warm at approx. 74 °C.
The slow cooking setting keeps ready-cooked foods warm at approx. 92 °C.
With the slow cooking setting you can cook at low temperatures to preserve the nutritional value of the aliments.

- ▶ Select the cooking zone by pressing **„0“** near the bargraph of the cooking zone.
- ▶ Press ⊖ one time.
- ▶ To select the setting for „Melting“ (defrosting), press ⊖ one more time.
  - ■ ʃ appears.
- ▶ To select the setting for „Keep warm“, press ⊖ one more time.
  - ■ ʃʃ appears.
- ▶ To select the setting for „Slow cooking“, press ⊖ one more time.
  - ■ ʃʃʃ appears.
  - ■

PowerPlus setting

All the cooking zones are equipped with the PowerPlus booster.
When PowerPlus is switched on, the cooking zone selected works at extra high power for 10 min. PowerPlus can be used, for instance, to quickly heat a large quantity of water.

- ▶ Swipe up on bargraph until a **„P“** appears in the display.
- ▶ To end PowerPlus, swipe down on the bargraph to the desired power level.

Timer

When a timer is set, the cooking zone switches off after a set time between 1 min and 1 h 59 min.

Setting the timer

- ✓ Hob switched on
- ✓ Cooking zone set

- ▶ Press ⏲.
  - ■ **„_00“** flashes in the middle of the display.
- ▶ Touch ⊕ to increase the timer duration, touch ⊖ to reduce the time.

When you press ⊕ for the first time **„1“** is illuminated in the display.

Changing the timer

- ✓ Timer set
- ▶ Press the active cooking zone of the timer that you want to change.
- ▶ Press ⏲.
- ▶ Change the timer duration using ⊕ and ⊖.
- ▶

Bridging function

The bridging function allows two individual cooking zones to be switched on to be adjusted together.

- ▶ Press the bargraphs of the two cooking zone.
  - ■ The display near the two zones shows ∩ on one side and ∩ on the other side.

If one of the cooking zones is already running when the bridging function is switched on, the power level and operating time of this cooking zone will be used for both zones. If both cooking zones are already running, the operating

times are cleared in the power level displays.
If the Bridging function is not possible set the Boost speed.

Child proof lock

✓ Appliance switched on

▶ Touch ⏸ and ◎ simultaneously for few seconds until an acoustic signal is emitted.

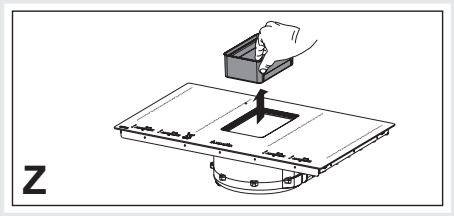
- The display is locked. When the display switches off in this state, the lock function will still be active once you restart the hob.

▶ To deactivate the childproof lock, press ⏸ and ◎ simultaneously for few seconds.

MODEL	HOBD682D1 HOBD682R1
Max Total Power	7,545 kW

CLEANING AND CARE

The Activated Charcoal odour filter can be re generated. Follow the instructions provided on the Kit itself both for the regeneration method and for the replacement times.
Grease filters **Z**: The filters must be cleaned every 2 months of operation, or more frequently for particularly heavy usage, and can be washed in a dishwasher. Do not wash the grid in the dishwasher.

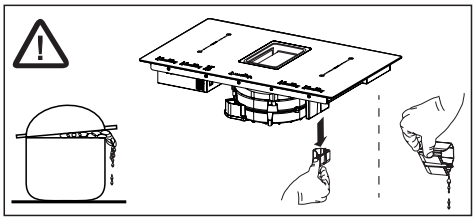


General recommendations

- ▷ Never use scouring pads, steel wool, muriatic acid or other products which could scratch or mark the surface.
- ▷ Foods that accidentally fall or settle on the surface, on the functional or aesthetic elements of the hob must not be eaten.

Cleaning the appliance

- ▷ Clean the appliance after every use in order to prevent food residues from burning on.
- ▷ To clean everyday dirt, use a soft cloth or sponge with water and a suitable cleaning agent. Follow the manufacturer‘s advice with regard to cleaning agents. We recommend using protective cleaning agents.
- ▷ Remove encrusted dirt, e.g. from milk that has boiled over, with a glass ceramic hob scraper while the hob is still warm. Please follow the manufacturer‘s advice with regard to the scraper.
- ▷ Remove sugary foods, such as marmalade, that have boiled over with a glass ceramic hob scraper while the hob is still warm. Otherwise, this could damage the glass ceramic surface.
- ▷ Remove melted plastic with a glass ceramic hob scraper while the hob is still warm. Otherwise, this could damage the glass ceramic surface.
- ▷ Remove limescale stains using a small amount of lime-dissolving solution, e.g. vinegar or lemon juice, when the hob has cooled down. Then clean again with a damp cloth.



TROUBLESHOOTING

Error codes

Error code	Description	Possible cause of error	Remedy
ER 03 and continuous tone	Continuous sensor activation; TC turn off after 10 sec	Water or cookware on the glass over the touch control sensors	Clean the control surface, remove objects on the sensors.
ER 20	Flash memory – TC error	µC-defective	Replace TC
ER 22	Button evaluation defective, UI shuts off after 3.5-7.5 sec	Short or open circuit in the area of the button sensoric	Replace TC
ER 31	Incorrect configuration data or deviation between generator and TC	New configuration of the induction generator required	New configuration (Service menu)
ER 36	NTC value defective on TC; UI turns off	Short or open circuit of NTC	Replace TC
ER 47	Communication error between TC and induction	No or erroneous LIN communication! (Slave does not answer to request of master)	Connection cable not correctly plugged in or defective.
U 400	Continuous tone Power supply on inlet to high	Incorrect connection of the cooktop	Correct power supply connection
E/2	Excess temperature of the induction element	Overload of cooktop or empty boiled cookware	Let system cool down.
E/A	Error on the power board	Component failure	Replace power board
E/6	Error on power board	No power supply error on power board	1. Check wiring 2. Check filter board 3. Replace power board
E/8	Incorrect fan speed	Error on fan left or right	Air exhaust blocked, e.g. by paper Replace Defective fan
E/9	Defective temperature sensor on inductor		Replace inductor Replace power board

MAINTENANCE AND REPAIR

▷ Make sure that maintenance on electrical components is carried out only by the manufacturer or the customer service.

▷ Make sure that damaged cables are changed only by the manufacturer or the customer service.

▶ When contacting the customer service, please provide the following information:
- Type of fault
- Appliance model (Art. / Cod.)
- Serial number (S.N.)

This information is given on the data plate. The data plate is attached on the bottom side.

DISPOSAL

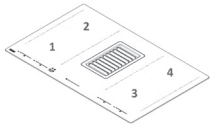
▷ The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

▷ The appliance is in accordance with the Directive 2012/19/EU, regarding the reduction of the hazardous substances used in electrical and electronic appliances, and waste disposal.

TECHNICAL DATA

Product identification
Type: 4300
Model: HOBD682D1 - HOBD682R1

- ▶ Refer to the data plate placed on the bottom side of the product.
- ▶ The manufacturer provides continuously product enhancements. For this reason, the text and the illustrations in this manual may be changed without notice.

	1,2 Flexible cooking zone 1 + 2 bridged 3,4 Flexible cooking zone 3 + 4 bridged

Parameter	Value	Dimensions (mm)
Working dimensions	-	830 × 520 (W x D)
Power supply voltage / frequency	220-240 V, 50 Hz; 220 V, 60 Hz 3N~ / 2N~ 380-415 V, 50 Hz; 3N~ / 2N~ 380 V, 60 Hz	
Power and heating element values		
Cooking zone 1, 2, 3 ,4	2100 W; Power Boost: 3700 W	230 x 210
Flexible Cooking zone 1 + 2, 3 + 4	3700 W	460 x 210

Parameter	Symbol	Value	Unit of measure
Appliance weight	M	26 / 19	kg
Number of cooking zones		4	
Heat source		induction	

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