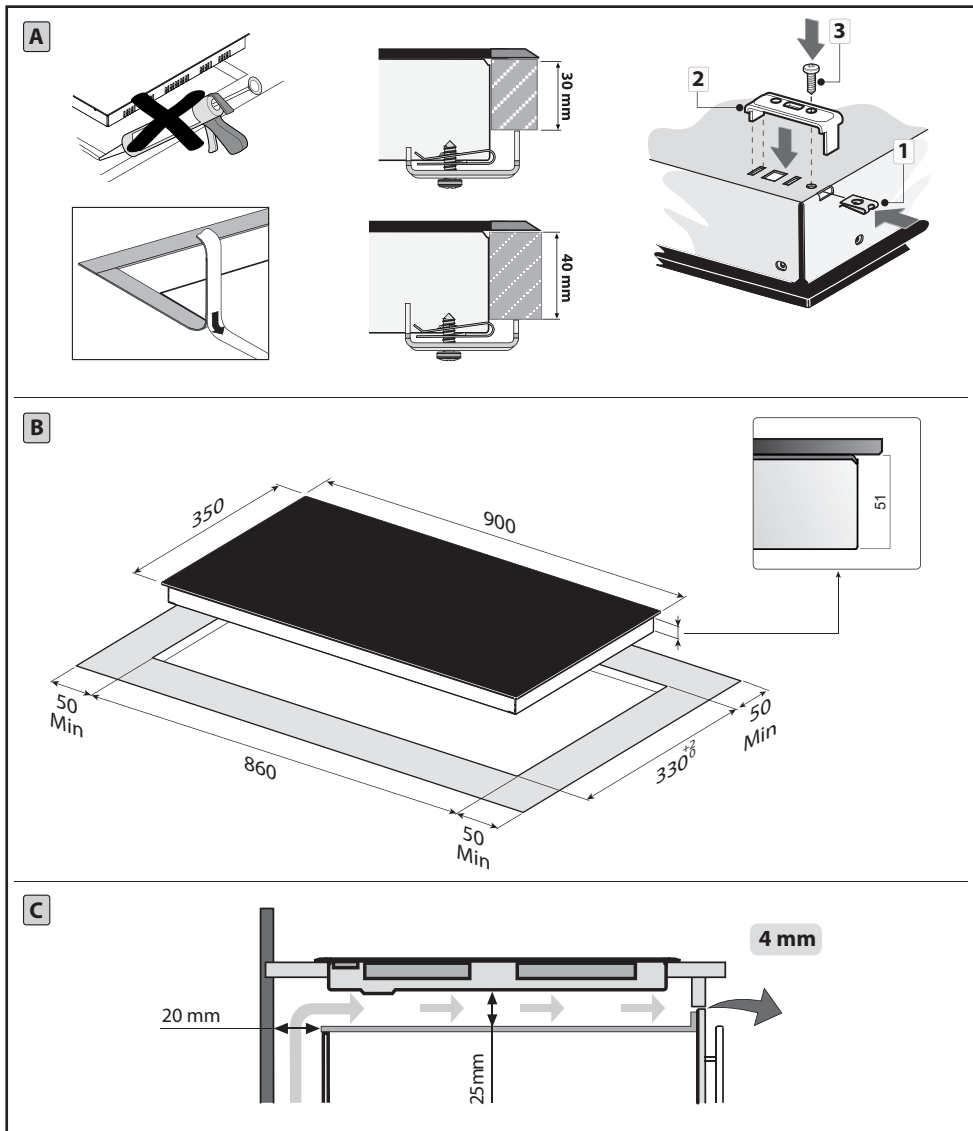




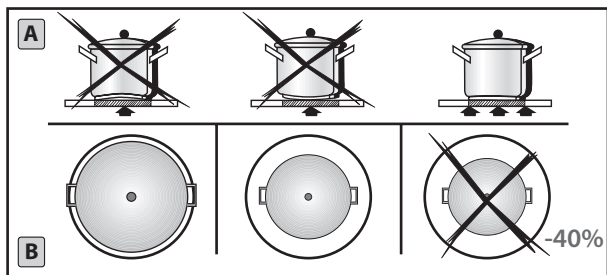
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LA-90-PANORAMIC-INDUCTION

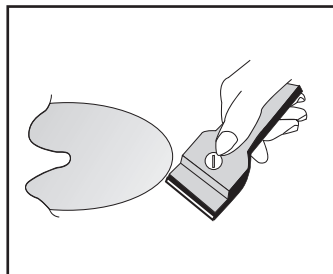
**GB** **GLASS CERAMIC HOB** - Operating instructions



**Fig.1**



**Fig.2**



**Fig.3**

220-240V 1N ~ H05V2V2-F 3G

380-415V 2N~ H05V2V2-F 4G

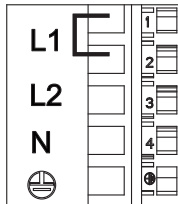
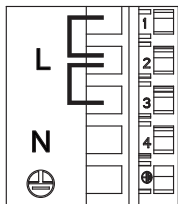


Fig.4

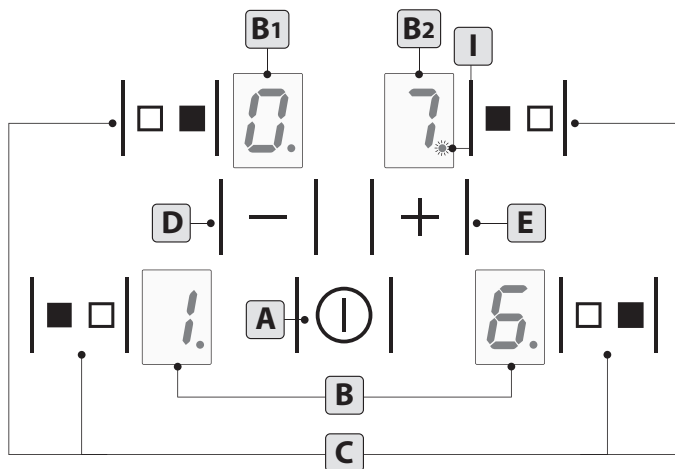
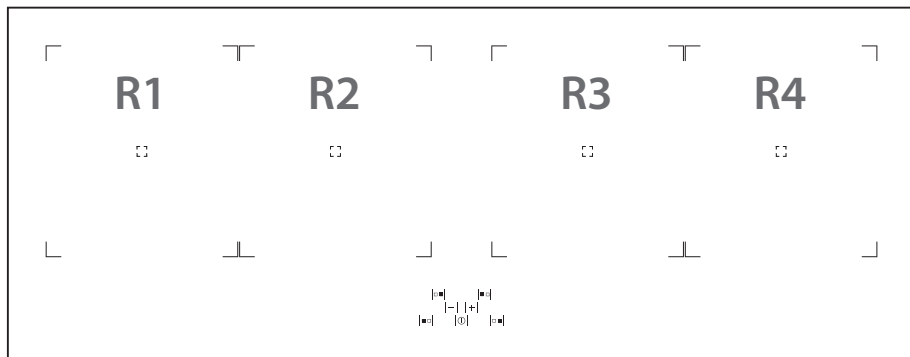


Fig.5

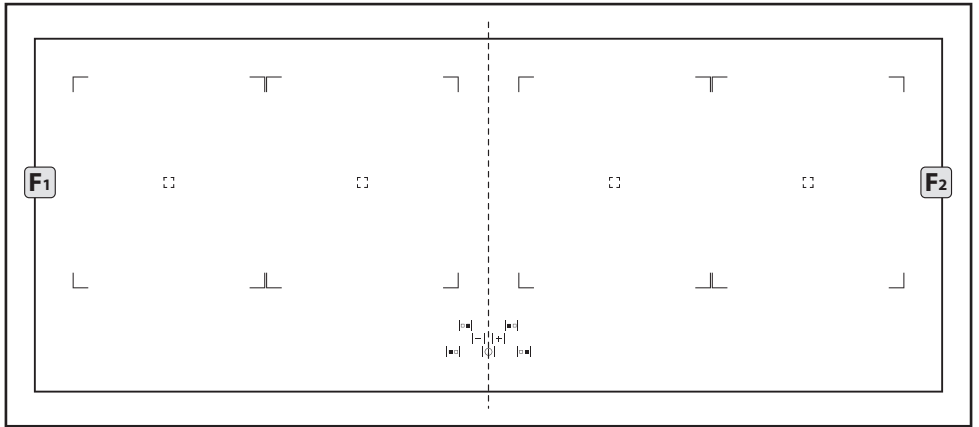


Fig.6

**GENERAL**

Carefully read the contents of this leaflet since it provides important instructions regarding safety of installation, use and maintenance. Keep the leaflet for possible future consultation. All the operations relating to installation/replacement (electrical connections) must be carried out by specialised personnel in conformity with the regulations in force.

**SAFETY WARNINGS**

It is recommended to use flat-bottom pans with a diameter equal to or slightly larger than that of the heated area. Do not use pans with a rough base to prevent scratching the heat surface of the cooktop (Fig.2).

**Before connecting the appliance to the electricity supply:**

- Check that the voltage and power values listed on the data plate (positioned on the lower part of the appliance) are compatible with the electricity supply and socket. If you have any doubts, please consult a qualified electrician for assistance.

**Warning!**

**-Do not leave the heating elements on with empty pots and pans or without receptacles. The process of cooking food requires supervision; even cooking just for a short period of time still requires your constant attention**

**-When you have finished cooking, switch off the relevant heating element with the control indicated below.**

**-Pay attention to easy to reach device parts as they over-heat during use. MAKE SURE TO KEEP CHILDREN AWAY FROM THESE.**

**-Avoid spilling liquids like, for example, oil or other types of grease, as they can cause fires.**

**-Do not attempt to put fires out using water. Turn off the hob and cover the flame with a lid or fire-proof blanket.**

**-Do not leave objects on the cooking surface, it may cause fires.**

**-If cable is damaged, have qualified personnel or After-**

**Sales Service replace it.**

**-Steam cleaners must not be used.**

**-If the surface is cracked, switch off the appliance to prevent electric shock.**

**-This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.**

**-The appliance is not intended to be operated by means of external timer or separated remote-control system.**

**- Using unsuitable protective devices may cause accidents. Please make sure to use only protective devices which are approved by the manufacturer or supplied with the device.**

**• The principle of induction:**

The system of cooking by induction is based on the physical phenomenon of magnetic induction. The fundamental feature of this system is direct transfer of heat energy from the generator to the pan without intermediate means (different from traditional cooker tops).

**Advantages:**

If you compare your electric cooker tops, with the induction cooker top, the result will be:

**-Safer:** low temperature on the glass surface.

**-Quicker:** brief heating times.

**-More precise:** the top reacts immediately to your commands.

**-More efficient:** 90% of the energy absorbed is transformed into heat.

Furthermore, once the pan has been removed from the hob, heat transmission is stopped immediately, thereby preventing the needless dispersion of heat. The system also automatically recognises the various

diameters of all pans and uses a suitable power level for each size. This means that we are able to use pans of various sizes, provided that the pan diameter is no more than 10% larger - or 40% smaller - than the printed detail marked on the hob (Fig.2B).

**Caution:** if you are using a pan with a diameter which is more than 40% smaller than the printing marked on the glass, the cooking zone may not be activated.

#### **Cooking vessels (Fig.2A):**

Cooking by induction uses magnetism to generate heat. The vessels must therefore contain iron.

Check if the vessel material is magnetic using a magnet.

#### **Important:**

To prevent permanent damage to the cooker surface, do not use:

-Pans with bases that are not perfectly flat.

-Metal pans with enamelled bases.

-Do not use pans with rough bases as they may scratch the hob's surface.

### **INSTALLATION INSTRUCTIONS**

These instructions address specialised installers and serve as a guide for installation, adjustment and maintenance in conformity with the laws and regulations in force.

-If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard

#### **• Positioning (Fig.1)**

The domestic appliance is designed to be built into a worktop as illustrated in the specific figure. Apply sealant around the entire perimeter (cut-out dimensions Fig.1A).

Fix the domestic appliance on the worktop by means of the 4 brackets provided, taking the thickness of the worktop into account (Fig.1A). If the lower part of the appliance, after installation, is accessible via the lower part of the cabinet then it is necessary to mount a separator panel respecting the distances indicated (Fig.1C). After installation ensure that the power cable remains perpendicular to the plane and does not come into contact with adjacent metal parts.

#### **Before connecting the model to power supply:**

Check the data plate (located at the bottom of the device) to check that the voltage and power correspond to that of the network and the connection socket is suitable. If in doubt, consult a qualified electrician.

#### **Electrical connections (Fig.4):**

Before making the electrical connections, check that:  
-The ground cable is 2 cm longer than the other cables;  
-The system ratings meet the ratings indicated on the identification plate fixed on the lower part of the worktop;

-The system is fitted with efficient earthing compliant to the laws and regulations in force.

If the appliance is not supplied with a cable, use a cable of type: **"H05V2V2-F"**, that has a cross-section

suitable for the total power consumption of the device. The cable should never reach a temperature which is 50°C above the temperature of the room in which it is installed. **The appliance is to be permanently connected to the electrical mains, therefore an omnipolar switch must be inserted, enabling complete disconnection under the conditions of overvoltage category III; it must be fitted between the appliance and the power supply, sized according to the load and in compliance with the standards in force** (the yellow/green earth wire must not be interrupted by the switch). The omnipolar switch must be easy to reach once the installation process has been completed.

### **USE AND MAINTENANCE**

#### **• Maintenance**

Remove any residues of food and drops of grease from the cooking surface using the special scraper supplied on request (Fig.3) Clean the heated area as thoroughly as possible using SIDOL, STAHLFIX or similar products and a cloth/paper, then rinse with water and dry with a clean cloth. Using the special scraper (optional) immediately remove any fragments of aluminium and plastic material that have unintentionally melted on the heated cooking area or residues of sugar or food with a high sugar content (Fig.3). In this way, any damage to the cooktop surface is prevented. Under no circumstances use abrasive sponges or irritating chemical detergents such as oven sprays or stain removers.

**Note:** depending on the version that you have, the unit could perform an auto setup by emitting sound signals and activating all LEDs and Displays for a several seconds upon initial connection to the power supply. Do not operate any buttons or activate any functions during this operation.

#### **• Use (Fig.5):**

**A = ON/OFF** key

**B = Cooking zone** display

**B1 = Cooking zone R2** display - **Timer display**

**B2 = Cooking zone R3** display - **Timer display**

**C = Cooking zone selection** key

**D = "-"** key / **Timer "-"** key

**E = "+"** key / **Timer "+"** key

**I = Decimal point** indicator

-To activate the hob, press the **"ON/OFF"** key. Some zeros with flashing decimal points will appear for about 20 seconds on all the displays.

If no operation is carried out within this time, the hob will turn off.

-A **cooking zone may be switched on** by selecting one of the **"C"** keys.

-The display will view the corresponding numbers; the grading of the concerned zone will be intense while the others will be weaker.

-Use **"+"** or **"-"** buttons to regulate the power level.

-By selecting the **"-"** key the power level goes directly to **9**.

-If after about 10 seconds no operation is carried out, display shade goes back to the initial one. The hob will continue its normal cooking.

-If the power level is set at zero, the cooking zone will shut off.

-To **turn off the cooking zone**, select the corresponding "**C**" key and switch the cooking level to **0**.

-The display will view the corresponding numbers; the grading of the concerned zone will be intense while the others will be weaker.

-All operations will be combined with a "BEEP" acoustic signal.

-When a cooking zone "**C**" is brought to the **OFF** position and the glass top temperature is greater than approximately 50°, the display of the interested zone will signal a fixed "**H**".

#### **Warning:**

To prevent damage being inflicted on the electronic circuits, the hob is fitted with an overheating safety system. In situations where the appliance is used at high power levels for a prolonged period of time, the hob may switch off one or more of the activated zones temporarily, until the temperatures return to the set levels. On the display corresponding to the cooking zone which has been temporarily switched off, the power level will be shown in alternation with a **E/2**. This will stop flashing once the cooking zone has been reactivated.

#### **• Key function:**

To keep children or persons needing supervision from using the hob surface, all of the functions can be blocked in the following way:

1- Switch to hob on (if it is off) by selecting the "**ON/OFF**" key. The cooking zones must be off.

2- Press the "-" key and the R4 (Fig.5) key simultaneously.

3- Press only the cooking zone R4 (Fig.5) key once again.

The "**L**" letter indicating that the function is active will appear on the display.

Should one or more zones still be hot, the letter "**H**" and "**L**" will alternate on the relative displays.

-To **deactivate the key function**, switch the hob off (if it is on) by selecting the "**ON/OFF**" key.

-Once it is off, switch the hob back on.

-Press the "-" key and the R4 (Fig.5) key simultaneously.

-Press the "-" key a second time.

-Zeros will appear on all the displays for a few seconds.

-If the cooker top is switched off with the KEY function active, when subsequently activated the top will be in the same situation, meaning with the KEY function active.

-If the hob is switched on and the **Lock** function is enabled, button **ON/OFF** will still work.

#### **• Magnetic sensor:**

-The hob is equipped with a pan sensor; when the pan is removed or badly positioned, the **U** symbol will appear.

If, on the other hand, the surface of the glass is still hot, the **H** symbol will appear alternating with the **U**.

#### **• O.S.D. (Overflow Safety Device):**

The hob is equipped with a safety system which moves all hotplates to the OFF position and activates the safety lock when liquids or items are detected on the control panel.

These symbols will flash on the display: **Er 03**.

They can be deactivated by removing the item or the liquid. The hob will switch off automatically.

#### **• Timer:**

**Note:** the **Timer** can be activated on all the cooking zones simultaneously.

This function allows to establish the time (from 1 to 99 minutes) or automatic switch-off of the **cooking zone** selected.

#### **Activation:**

1- Select the cooking zone "**C**".

2- Set the **cooking level**.

3- Press the "+" and "-" keys simultaneously. The decimal point "." will start to flash. The time on the timer will appear on the relative displays.

4- Adjust the time within about 10 seconds by using the "+" and "-" keys. By pressing the "-" key directly the time will be set at 30 minutes.

-If the decimal point "." appears on the displays, it means that timer is active.

-During cooking the time set previously with the timer is not displayed.

-In order to view the time remaining on the Timer of a cooking zone, select that cooking zone and then press the "+" and "-" keys simultaneously. On the "**B1**" and "**B2**" displays the remaining time will appear.

-When time is up an acoustic signal beeps and the timer displays flash. Any key can be selected to stop the acoustic signal. If you leave the acoustic signal it will deactivate after about 2 minutes.

To **deactivate the timer function before the set time**, select the cooking zone and then press the "+" and "-" keys simultaneously. By selecting the "-" key a second time the time goes to **0**. After that the cooking zone will continue its standard function.

#### **• Minute Minder (Countdown):**

This function can be used both with cooking zones activated/deactivated and with the timer inserted.

-The **Minute Minder** allows to set an established countdown that goes from 1 to 99 minutes.

On expiry of the time, the hob emits an acoustic signal without changing the active functions.

#### **Activation:**

1- The function is activated with the hob on.

2- Press the "+" and "-" keys simultaneously.

3- Adjust the time within about 10 seconds by using the "+" and "-" keys. By pressing the "-" key directly the time will be set at 30 minutes.

-If no zone is activated or if the hob is deactivated by selecting the **ON/OFF** key, the decimal point on the R2 and R3 displays begins to flash.

-If the hob is turned on with the **Minute Minder** function active, zeros will appear on all the displays. By pressing the "+" and "-" keys simultaneously, the remaining time will appear.

-In order to view the remaining time of the **Minute Minder** press the "+" and "-" keys simultaneously. On the "**B1**" and "**B2**" displays the remaining time will appear.

-When time is up an acoustic signal beeps and the timer displays flash. Any key can be selected to stop

the acoustic signal. If you leave the acoustic signal it will deactivate after about 2 minutes.

To **deactivate the Minute Minder function before the set time**, press the "+" and "-" keys simultaneously. By selecting the "-" key a second time the time goes to zero. After that the cooking zone will continue its standard function.

It is possible to use the **Minute Minder** and the **Timer** simultaneously.

#### • **Booster:**

The appliance is fitted with a **Booster** system which can be used to speed up cooking times through the application of a power level which is greater than the nominal value, within a defined period of time.

1-To activate it, switch on the concerned cooking zone bringing the power level to **9**.

2-By selecting the "+" key on the display the letter "P" will appear.

-The **Booster** can be activated simultaneously on all the enabled zones.

-The **Booster** function will be active for about 5 minutes, after which cooking will continue at level **9**.

-In order to stop this function, select the concerned cooking zone and the "-" key until you reach the desired level.

-All operations will be combined with a "BEEP" acoustic signal.

-The **Booster** might not turn on if the cooking zone was activated previously with high temperature levels.

#### • **Integrated power control (Fig.6):**

Each phase (this is divided into two zones in a horizontal line: **F1 e F2**) is capable of using a maximum power of 3,700W.

If this is exceeded for example by activating the **Booster**, the software automatically lowers power of the previously selected zone until it reaches the allowed power level.


The display of the zone with limited power will begin to flash for about 3 seconds. During this time it is possible to modify the power level.


#### • **Bridge function(Fig.6):**

The cooking zones can be connected in the cooking process in the case of using large pans. To activate the function:

- Turn on the hob and place the pan in the center of the zones to be joined.

- Simultaneously press the two keys **C** on the left or right based on the zones you want to activate.

- The symbol will appear on the display  which indicates the active function. Then adjust the power with the **C** key at the bottom left or right.

If the pan does not cover the surface of the two connected zones, the display will show the symbol  indicating that only one zone is active and not both.

- To deactivate the function, press the two keys **C** again simultaneously on the left or right according to the zones that has been activated or switch off the hob.

#### • **Maintenance (Fig.3):**

Remove any residues of food and drops of grease from the cooking surface using the special scraper supplied on request.

Clean the heated area as thoroughly as possible using

SIDOL, STAHLFIX or similar products and a cloth/paper, then rinse with water and dry with a clean cloth.

Using the special scraper (optional) immediately remove any fragments of aluminium and plastic material that have unintentionally melted on the heated cooking area or residues of sugar or food with a high sugar content. In this way, any damage to the cooktop surface is prevented.

Under no circumstances use abrasive sponges or irritating chemical detergents such as oven sprays or stain removers.

**THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR EVENTUAL DAMAGES CAUSED BY BREACHING THE ABOVE WARNINGS.**



• **Error codes:**

<b>Error code:</b>	<b>Description:</b>	<b>Possible causes:</b>	<b>Error recovery:</b>
<b>C</b>	The cooking zone can be configured if a static "C" is shown.	It's not an error, the user is in the service menu.	A suitable pan must be placed on the relevant cooking zone.
<b>C/-</b>	The cooking zone will be configured if a blinking "C" is shown. After a successful configuration the relevant display shows "-". When the "-" is not displayed please check the possible causes of the E/5.	The user is in the service menu, it's not an error.	Wait for the symbol "-" or abort the configuration activities by pressing the selectkey and the "C" does not blink anymore.
<b>E</b>	A blinking "E" on each cooking zone indicates, that all configs will be deleted.	The user is in the service menu, it's not an error.	Manual configuration.
<b>E/2</b>	Temperature limits are exceeded.	Elektronik temperature too high.	System must cool down.
<b>E/3</b>	Unsuitable pot.	Pot creates on the modul an improper operating point which can destroy devices, e.g IGBT.	1. The error is automatically cancelled after 8s and the cooking zone can be used again. In case of further upcoming errors the pot have to be changed.
<b>E/4</b>	Unconfigured induction modul.	Induction modul is not configured.	1. Delete the hob configuration and activate the manual configuration. 2. Start the UI service menu to configure the induction modul.
<b>E/5</b>	No communication between UI and induction modul.	No power supply of induction modul.	Contact the technical Service.
<b>E/6</b>	Main power disturbance.	1. Failure in main power frequency detection. 2. Over voltage.	Contact the technical Service.
<b>E/8</b>	Fan failure.	Fan or control electronic is defect.	Contact the technical Service.
<b>E/9</b>	Defect T sensor on inductor.	Sensor signal out of valid range; sensor or electronic is defect.	Contact the technical Service.
<b>E/A</b>	Hardware defect of induction modul.	Defect hardware device detected by the self check of the modul.	Contact the technical Service.
<b>E/C</b>	Configuration failure.	2 cooking zones are dedicated to the same element of the UI.	1. Erase the actual configuration manual configuration with service menu.
<b>E/H</b>	Fixed sensor value.	-	System must cool down.