SAFETY INSTRUCTIONS

IMPORTANT TO BE READ AND OBSERVED

Before using the appliance, read these safety instructions. Keep them nearby for future reference.
These instructions and the appliance itself provide important safety warnings to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.
⚠ WARNING: If the hob surface is cracked, do not use the appliance - risk of electric shock.
⚠ WARNING: Danger of fire: Do not store items on the cooking surfaces.
⚠ CAUTION: The cooking process has to be supervised. A short cooking process has to be supervised continuously.
⚠ WARNING: Unattended cooking on a hob with fat or oil can be dangerous - risk of fire. NEVER try to extinguish a fire with water: instead, switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
⚠ Do not use the hob as a work surface or support. Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely - risk of fire.
⚠ Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
⚠ Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.
⚠ After use, switch off the hob element by its control and do not rely on the pan detector.
⚠ 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.
⚠ The food must not be left in or on the product for more than one hour before or after cooking.

PERMITTED USE

⚠ CAUTION: the appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.
⚠ This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.
⚠ No other use is permitted (e.g. heating rooms).
⚠ This appliance is not for professional use. Do not use the appliance outdoors.
⚠ WARNING: Induction hob may generate the acoustic sound when something is left on the control panel. Switch off the cooktop through the ON/OFF button.

INSTALLATION

⚠ The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.
⚠ Installation, including water supply (if any), electrical connections and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electric shock. During installation, make sure the appliance does not damage the power cable - risk of fire or electric shock. Only activate the appliance when the installation has been completed.
⚠ Carry out all cabinet cutting operations before fitting the appliance and remove all wood chips and sawdust.

ELECTRICAL WARNINGS

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.
⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.
⚠ Installation using a power cable plug is not allowed unless the product is already equipped with the one provided by the Manufacturer.
⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electric shock.

CLEANING AND MAINTENANCE

⚠ WARNING: Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation; never use steam cleaning equipment - risk of electric shock.

⚠ Do not use abrasive or corrosive products, chlorine-based cleaners or pan scourers.

DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100% recyclable and is marked with the recycle symbol.
The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

DISPOSAL OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE) and with the Waste Electrical and Electronic Equipment regulations 2013 (as amended).
By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health.

The symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

ENERGY SAVING TIPS

Make the most of your hot plate's residual heat by switching it off a few minutes before you finish cooking.
The base of your pot or pan should cover the hot plate completely; a container that is smaller than the hot plate will cause energy to be wasted.
Cover your pots and pans with tight-fitting lids while cooking and use as little water as possible. Cooking with the lid off will greatly increase energy consumption.
Use only flat-bottomed pots and pans.

DECLARATION OF CONFORMITY

This appliance meets Ecodesign requirements of European Regulation 66/2014 and The Ecodesign for Energy-Related Products and Energy Information (Amendment) (EU Exit) Regulations 2019 in compliance with the European standard EN 60350-2.
The information related to low power mode of the appliance in accordance with Regulation (EU) 2023/826 can be found in the following link: https://docs.emeaappliance-docs.eu.
This product collects and transmits usage data when connected to the internet (e.g. temperature setting, usage duration, error code). In accordance with the EU Data Act (Regulation EU 2023/2854), you have the right to access and manage this data. For detail on what data is collected, how it is used, and how to access it, please visit: www.homewhiz.com/eu-data-act-policy.

NOTE

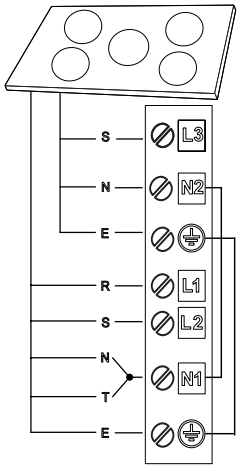
People with a pacemaker or similar medical device should use care when standing near this induction cooktop while it is on. The electromagnetic field may affect the pacemaker or similar device. Consult your doctor, or the manufacturer of the pacemaker or similar medical device for additional information about its effects with electromagnetic fields of the induction cooktop.

The Manufacturer, Beko Italy Manufacturing Srl, declares that this model of household appliance with radio equipment is compliant with directive 2014/53/UE and Radio Equipment Regulations 2017.
The complete text of the declaration of conformity is present at the following website: https://docs.emeaappliance-docs.eu.
The radio equipment operates in the 2.4 GHz ISM frequency band, the maximum radio-frequency power transmitted does not exceed 20 dBm (e.i.r.p.).

ELECTRICAL CONNECTION

Electrical connection must be made before connecting the appliance to the electricity supply.
Installation must be carried out by qualified personnel familiar with the current safety and installation regulations. Specifically, installation must be carried out in compliance with the regulations of the local electricity supply company.
Make sure the voltage specified on the data plate located on the bottom of the appliance is the same as that of the home.
Regulations require that the appliance be earthed; use conductors (including the earth conductor) of the appropriate size only.

380-415V 3 N~



220-240V~ AU-UK-IRL
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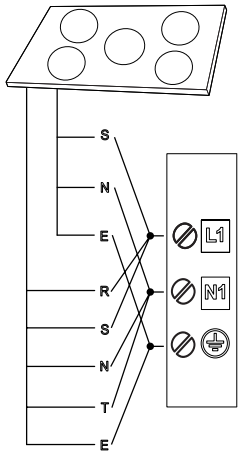
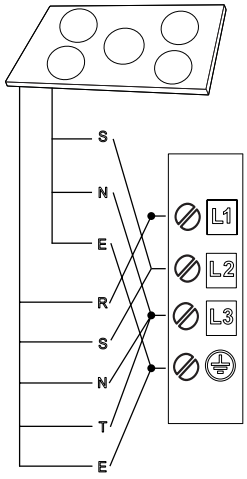


220-240V3~ BE



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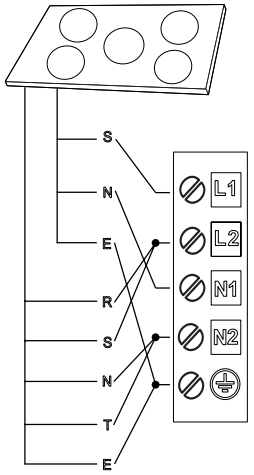

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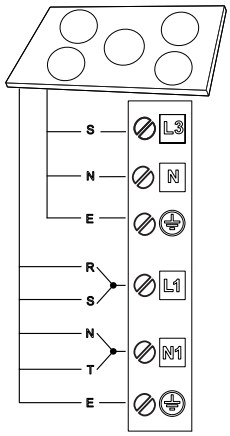
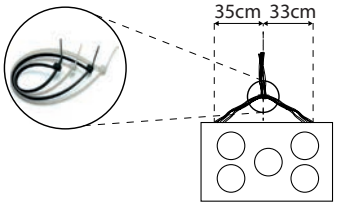




R black-nero-negro-preto-μαύρος-must-melns-juodas-czarny-schwarz-noir-zwart-negru-черно-црн-črna-crno-черный-чорний-қара-černá-čierna-fekete-svart-musta-svart-sort-siyah-dubh-svartur-רוחש

S brown-marrone-marrón-marrom-καφέ-pruun-brūns-rudas-brązowy-braunen-brun-bruin-maro-кафяв-браон-rjava-smeđ-коричневый-коричневий-қоңыр-hnědý-hnedý-barna-brunt-ruskea-brunt-brun-kahverengi-donn-brúnn-חום

T blue (gray)-blu (grigio)-azul (gris)-azul (cinza)-μπλε (γκρι)-sinine (hall)-zila (pelēka)-mėlyna (pilkas)-niebieski (szary)-blau (grau)-bleu (gris)-blauw (grijs)-albastru (gri)-синьо (сиво)-плава (сива)-modro (sivo)-plava (siva)-синий (серый)-синій (сірий)-көк (сұр)-modrý (šedá)-modrý (sivá)-kék (szürke)-blå (grå)-sininen (harmaa)-blå (grå)-blåt (gråt)-mavi (gri)-gorm (liath)- blár (grár)-לוחכ (רופא)

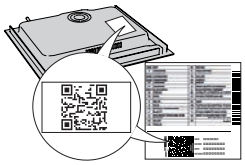
⏚=E yellow/green-giallo/verde-amarillo/verde-amarelo/verdekίτριvo/πράσινο-kollane/roheline-dzeltens/zaļš-geltona/žalia-żółty/zielony-gelb/grün-jaune/vert-geel/groen-galben/verde-жълто/зелено-жуто/зелена-rumeno/zeleno-žuto/zelena-желтый/зеленый-жовтий/зелений-жасыл/сары-žlutá/zelená-žltá/zelená-sárga/zöld-gul/grønn-keltainen/vihreä-gul/grön-gul/grøn-sarı/yeşil-buí/glas- gulur/grænn-קורי/בוהצ

N blue-blu-azul-azul-μπλε-sinine-zila-mėlyna-niebieski-blau-bleu-blauw-albastru-синьо-плава-modro-plava-синий-синій-көк-modrý-modrý-kék-blå-sininen-blå-blåt-mavi-gorm- blár-לוחכ

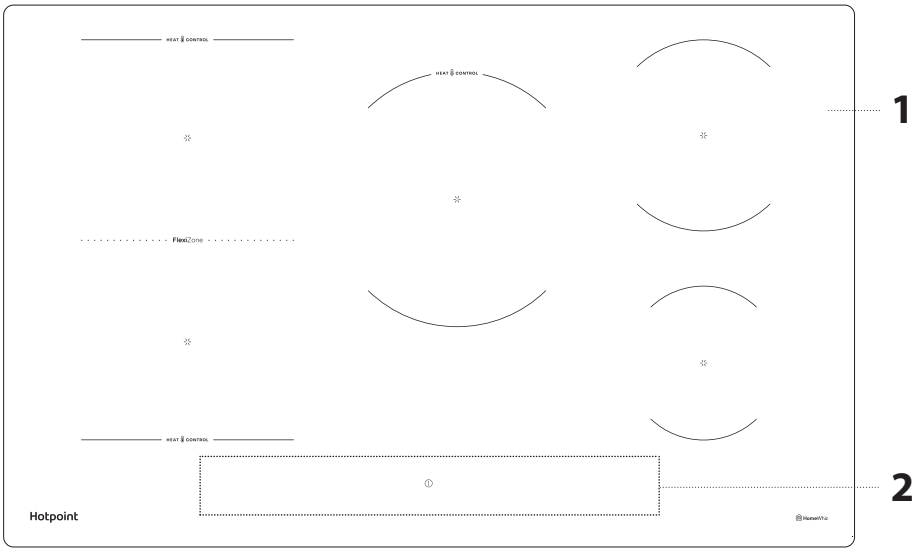
THANK YOU FOR BUYING A HOTPOINT PRODUCT
In order to receive a more complete assistance, please register your product on **www.register10.eu.**

Before using the appliance carefully read the Safety Instruction.

PLEASE SCAN THE QR CODE ON YOUR APPLIANCE IN ORDER TO REACH MORE INFORMATION

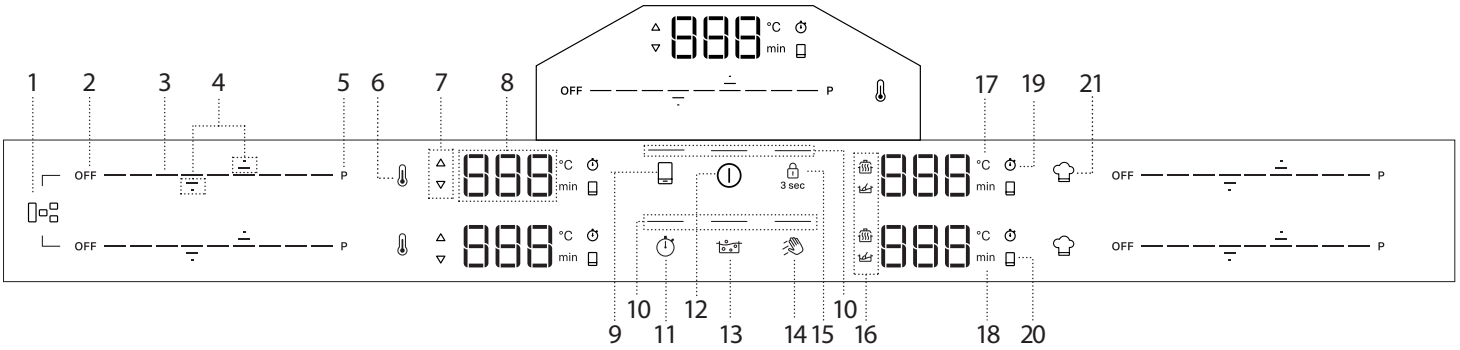


PRODUCT DESCRIPTION



1. Cooktop
2. Control panel

CONTROL PANEL



1. Flexi Zone button
2. Cooking zone OFF button
3. Scroll keypad
4. Arrows to set Temperature/Timer
5. Fast heating button (Booster)
6. Heat control button
7. Preheat/Cool down indicator
8. Cooking zone display
9. Remote control touch control
10. Indicator light – function active
11. Timer button
12. On/Off button
13. Assisted Boil (Boil&Cook) button
14. Wipe function button
15. Key lock button – 3 seconds
16. Symbols/Activation of special functions
17. Temperature indicator (degrees Celsius)
18. Minutes indicator
19. Timer indicator symbol
20. Remote control indicator icon
21. Special function button

NOTE: Press the ON/OFF button (12); all the available functions will become visible for a few moments, after which only the main ones will remain active. The others can be used, and will be activated, during the subsequent use of the device.

IMPORTANT: All the available functions will be illuminated in dim light intensity, which will become more intense only when they are activated.

ACCESSORIES

Only use pots and pans made from ferromagnetic material suitable for induction hobs. Check for the symbol (generally stamped on the bottom) to determine whether a pot is suitable. A magnet may also be used to check whether the cookware base is magnetic.

COOKWARE	MATERIAL	PROPERTIES
Recommended cookware 	Base made of stainless steel with a sandwich design, enamelled steel, cast iron.	Ensures optimum efficiency, heats up quickly, and distributes heat evenly.
Suitable cookware 	Base not fully ferromagnetic (magnet sticks only on part of the cookware base).	Only the ferromagnetic area heats up. As a result, may heat up less quickly and heat may be distributed less evenly.
Suitable cookware 	Ferromagnetic base contains areas with aluminium, or has a recessed area in the centre.	The ferromagnetic area is smaller than the actual cookware base area. As a result, less power may be delivered and cookware may not heat sufficiently. Cookware may not be detected.
Not suitable	Normal thin steel, glass, clay, copper, aluminium and other non-ferromagnetic materials, cookware with rubber feet.	Cookware is not detected and will not heat up.

NOTE: All cookware must have a flat base. Periodically check the base for any sign of warping, as some cookware may undergo deformation due to high heat. Using cookware that does not match the recommended sizes and properties may significantly affect cooking performance and cause unsatisfactory results.

ADAPTERS FOR POTS/PANS UNSUITABLE FOR INDUCTION

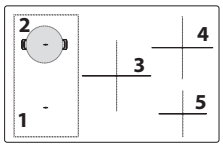
The use of adapter plates affects efficiency and therefore increases the time required to heat water or food. Make sure the ferromagnetic diameter of the cookware base aligns with both the diameter of the adapter plate and the diameter of the cooking zone. If these measurements don't match, efficiency and performance may be significantly reduced. If these guidelines are not followed, there may be a heat build-up that is not effectively transferred to the pot or pan, potentially causing blackening of the plate and hob.

EMPTY POTS AND PANS

The hob is equipped with an internal safety system that activates the "Automatic off" function when an over-high temperature is detected. The use of empty pots and pans with a thin base is not recommended but, if they are used, the temperature might rise quicker than the time needed for the "Automatic off" to be triggered promptly, with the risk of damaging the pan or the hob surface. If this happens, do not touch the pan or the hob surface. Wait for all components to cool down. If any error message is displayed, call the Service Centre.

SUITABLE SIZE OF PAN/POT BASE FOR THE DIFFERENT COOKING ZONES

To ensure that the hob works properly, use pots of a suitable base diameter for each zone (refer to the table below). Please note that cookware manufacturers often provide the size of the upper diameter of the cookware, rather than the base diameter.
To ensure that the hob works as expected, always use a cooking zone with a size matching the ferromagnetic size of the cookware base.
Centre the pan/pot correctly on the cooking zone in use. It is recommended not to use pots larger than the size of the cooking zone.



COOKWARE USAGE BY ZONE

Zone	Suitable cookware shape	Suitable ferromagnetic base (cm)
1 or 2	Round or Square	16 - 21
3	Round	16 - 21
4	Round	15 - 18
5	Round	10 - 15
1+2 (Flexi Zone)	Oval or Rectangular	Short side 16 - 21 Long side 24 - 38

FIRST TIME USE

POWER MANAGEMENT

At the time of purchase, the hob is set to the maximum power. Adjust the setting on the basis of the limits of your domestic electrical system, as explained in the following paragraph.

NOTE: Depending on the power selected for the hob, some of the cooking zone power levels and functions (e.g. boil or fast heating) may be automatically limited to prevent the selected limit from being exceeded.

The table below shows the power used by each zone for each function, to help you understand the possible usage limitations based on the chosen power setting.

ZONE	1 or 2	1 + 2	3	4	5
POWER LEVEL 18 (KW)	2.2	2.2	2.5	2.3	1.5
BOOSTER (KW)	3.7	3.7	3.7	3.2	2.2
HEAT CONTROL (KW)	1.4	NA	1.4	NA	NA
ASSISTED BOIL (BOIL&COOK) (KW)	3.0	NA	3.0	NA	NA
MELTING (KW)	NA	NA	NA	0.05	0.045
KEEP WARM (KW)	NA	NA	NA	0.15	0.145

Examples with reference to the values in the table above:
If you set the "Power management setting" at 4 kW and activate multiple cooking zones simultaneously, the hob will automatically adjust the power levels not to exceed the overall power limit (e.g. 4 kW).
For example, with the "Power management setting" set at 4 kW, if you set zone 3 at "Booster" (=3.7 kW) and then try to activate zone 1 at level 18 (2.2 kW), the overall power supplied would exceed the limit of 4 kW (3.7 + 2.2 = 5.9 kW). For this reason, the hob will automatically adjust the power levels as follows: the cooking zone set to "Booster" will be set at level 18 (=2.2 kW), while the second cooking zone at level 15 (=1.6 kW, the maximum power level not to exceed the 4 kW limitation).

Setting Menu: Changing the basic settings

Once you have connected the device to the main power supply, you can change the default settings by entering the Setting menu within 60 seconds:

1. After connecting the hob to the main power supply, wait until all the LEDs turn on and off consecutively.
2. Press and hold the On/Off button (⏻) to turn on the hob.
3. Press the Key-lock button (🔒) for at least 6 seconds to enter the Setting menu. Ignore the key-lock activation sound that you will hear after 3 seconds of pressing.
4. The setting type (eg."PL") will be shown on the top-left cooking zone display, and its default (or current) value (eg."2_5") will appear on the bottom-left cooking zone display.
5. You can select the setting type by using up (⏶) and down (⏷) arrows of the top-left cooking zone. You can change its value by using up (⏶) and down (⏷) arrows of the bottom-left cooking zone. See the table below for the setting types, default values and possible values.
6. Press the On/Off button to confirm.
7. Without the confirmation, the hob will quit the Setting menu and return to the previous values within 30 seconds.

ORDER	SETTING TYPE	TOP-LEFT	BOTTOM-LEFT (DEFAULT)	POSSIBLE VALUES
1	Power Limitation	PL	7_4	2_5 kW ; 4_0 kW ; 6_0 kW ; 7_4 kW ; 9_0 kW ; 11_0 kW
2	Audio tone	Aud	On	On/Off
3	Demo mode	dE	Off	Off/On

NOTE: once the demo mode function has been activated, it will remain ON even if the main power supply is interrupted.
Once the settings have been changed, to change them again, unplug the appliance from the mains for at least 60 seconds, then plug it back in and repeat the steps above.

DAILY USE

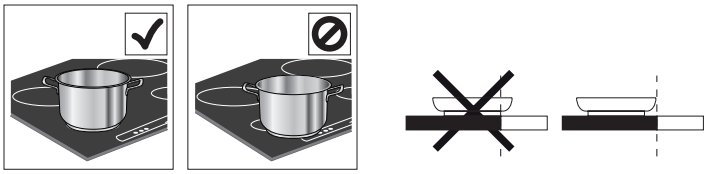
SWITCHING THE HOB ON/OFF

To turn on the hob, press and hold the power button. The LED above the button will turn on, and you will hear an acoustic signal. After a few seconds, you can interact with the hob. To turn the hob off, press the same button again; all the cooking zones will be deactivated.

POSITIONING

Do not cover the control panel symbols with the cooking pot.

Note: In the cooking zones close to the control panel, it is advisable to keep pots and pans inside the markings (taking into consideration both the bottom of the pan and its upper edge, as this tends to be larger).
This prevents excessive overheating of the keypad. When grilling or frying, use the rear cooking zones if possible.



ACTIVATING/DEACTIVATING COOKING ZONES AND ADJUSTING POWER LEVELS



To activate the cooking zones:

When the hob is turned ON, the scroll keypad (SLIDER) of all available cooking zones will turn ON in low luminosity. Place your finger on the scroll keypad (SLIDER) of the zone you want to activate, and gently slide it to the right if you want to increase the power level or to the left to decrease it. You will notice that the control keypad segments will shift to high luminosity based on the selected power level, and the display digits will show the number corresponding to the power level selected (from 1 to 18).
The "P" button can be used to select the fast heating function (Booster) to quickly boil water.

To deactivate the cooking zones:

Select the "OFF" button at the beginning of the scroll keypad.

NOTE: Water spillage, food overflow and/or an object positioned on the control panel buttons can mimic your finger and accidentally activate or deactivate any of the hob buttons. If such elements are not removed within 8 seconds, the hob makes two short acoustic sounds and switches off by itself while showing the "OFF" message.

CONTROL PANEL LOCK

The control panel lock function is designed to lock the hob settings, to prevent accidental changes to the settings or the unintentional activation/deactivation of the functions. You may need to use this function for example in case of possible liquid or food spillage, or for safety reasons (children's accidental interaction with the hob) to prevent any risk of the hob turning on by accident.
To use the control panel lock function press and hold the button for 3 seconds. The button switches to high luminosity and a beep and a light above the symbol indicate that this function has been activated. To unlock the controls, repeat the activation procedure.

NOTE: The control panel is locked except for the switching off function. If you turn your hob off with the control panel lock active, press the ON/OFF button and then press the lock button for 3 sec to unlock the hob.

WIPE FUNCTION

The wipe function temporarily locks the buttons of the user interface to prevent accidental changes to the settings during the cleaning process. The function doesn't interrupt the cooking process.
Wipe function helps to prevent any sounds if water spills on the user interface during the cooking process or during your habitual cleaning.
For safety reasons, the ON/OFF button can be activated, even involuntarily, during cleaning.

To activate the Wipe function:

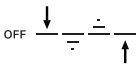
1. Press Wipe function button ( ). You will hear an acoustic sound when the function is active.
2. The LED above the button will turn on and stay on while the button itself flashes for the entire duration of the function activity.
3. The control panel remains locked for 30 seconds.

TIMER

The timer controls all the active cooking zones.

To activate the timer:

1. Select the cooking zone and set the required power level.
2. The timer button will turn on approximately 5 seconds after the cookware has been recognised. Press it until an indicator light turns on in line with the specific symbol on the chosen cooking zone.
3. Use the up ( ) and down ( ) arrows to set the time (do not hold them down for more than 8 seconds, otherwise the hob will emit two short beeps and switch off, displaying the message "OFF"). The time will change from 000 seconds to 30 minutes, increasing by 1 minute each time; from 30 to 150 minutes, the time will increase in steps of 5 minutes. If you need to change the time by 10 minutes, use the side dashes. The dash on the left will subtract 10 minutes, while the dash on the right will add 10 minutes (see following image).



4. To confirm the time set, you can press the clock button ( ). Otherwise, the time will be automatically confirmed after 5 seconds without any action.
5. You can change the time at any point and activate multiple timers simultaneously.
6. To see the remaining time, press the clock ( ). After 3 seconds the power level or set temperature will reappear.
7. The display will show the countdown when there are 60 seconds remaining until the end of the timer. Once the timer has elapsed, a beep will sound and the cooking zone will switch off automatically.

To deactivate the timer:

Press the down arrow ( ) until it shows 000, and it will be deactivated after 5 seconds.

TIMER INDICATOR

This LED (when ON) indicates that the timer has been set for the cooking zone.

MAXIMUM WORKING TIME OF COOKING ZONES AND FUNCTIONS

Power level or function	OFF	1-3	4-6	7-9	10-12	13-15	16-18	Booster *	Booster **	Melting	Keep warm
Maximum working time	-	8 h	6 h	4 h	3 h	2 h	1.5 h	10 min.	5 min.	8 h	8 h
Power level after time-out	-	0	0	0	0	0	0	18	18	0	0

* Cooking Zone 1, 2, 3, 4
** Cooking Zone 5

Examples regarding the values in the table above:
If you turn on a cooking zone and set its power to level 14, the cooking zone will continue working for a maximum of 2 hours. After 2 hours, the power level will drop to level 0 and the cooking zone will turn off automatically. If there are no other active cooking zones and there is no interaction with the control panel buttons within 30 seconds, the hob will turn off automatically.
If you activate the Booster function on cooking zone 5, it will automatically drop to power level 18 after 5 minutes. On the other hand, if you activate the Booster function on cooking zone 1, 2, 3 or 4, it will automatically drop to power level 18 after 10 minutes. After 1.5 hours, the power level will drop to level 0 and the cooking zone will turn off automatically. If there are no other active cooking zones, and there is no interaction with the control panel buttons within 30 seconds, the hob will turn off automatically.

FUNCTIONS

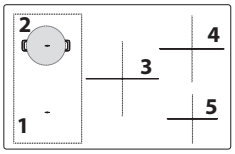
P BOOSTER FUNCTION

Booster is a special mode with a power level higher than level 18, for the fastest heating. This mode can have a different duration depending on the zone used (refer to table below). After the Booster time has elapsed, the power will be automatically reduced to level 18.

IMPORTANT: Do not use with an empty pan or oil/butter. This function is ideal for boiling water.

NOTE: Depending on the Power Management setting, the Booster function may not be available for certain cooking zones. Furthermore, if you set one cooking zone to Booster and then activate another zone, the first one will be reduced to the maximum level available (even much lower than level 18) to allow the second one to be used. The second cooking zone will be set or limited based on the remaining power available on that side of the hob.
Please bear in mind as well that the power delivery may vary according to the size and material of the cookware being used.

ZONE DESCRIPTION



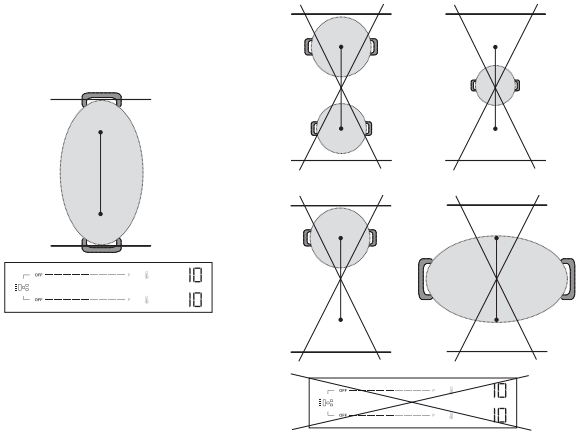
Zone	Nominal power (Level 18, kW)	Power Booster (kW)	Booster Duration (min.)
1 or 2	2.2	3.7	10
3	2.5	3.7	10
4	2.3	3.2	10
5	1.5	2.2	5
1+2 (Flexi Zone)	2.2	3.7	10

NOTE: the values in the table refer to testing conditions as described in the normative standard for evaluating the performance of cooking appliances.
The power shown may vary depending on the size or material of the cookware used.

FLEXIBLE COOKING ZONE (FLEXI ZONE)

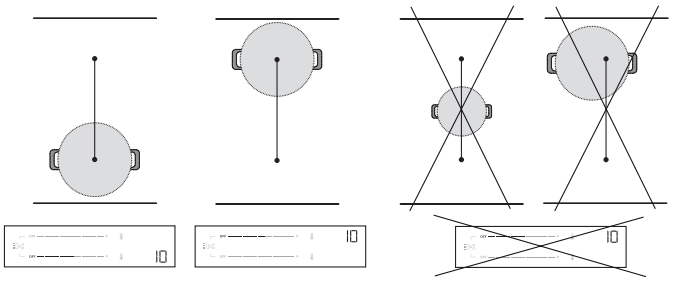
By pressing the "Flexi Zone" touch control you can combine two cooking zones into a single, longer one to accommodate rectangular, oval or elongated cookware, and use a single setting for the whole combined zone.
To set the desired power level, use one of the two slider touch controls.
To disable the function, press the "Flexi Zone" touch control. The touch control switches off and the power level previously set on the flexible zone will be maintained for the two individual zones.
Alternatively, press the "OFF" touch control of the zone on which the flexi function is active. In this case, both zones will switch off.
N.B.: If one of the two zones is already active, pressing the "Flexi Zone" touch control will activate the flexible zone with the power level previously set on the already active zone.
To ensure the correct results, use only pots and pans with a ferromagnetic base long enough to cover the two zones at the same time. Place the cookware in the centre of the flexible cooking rectangular area.
Refer to the figure below for examples of correct and incorrect usage.

NOTE: A large round pot used in the middle may heat up less quickly and heat may be distributed less evenly.



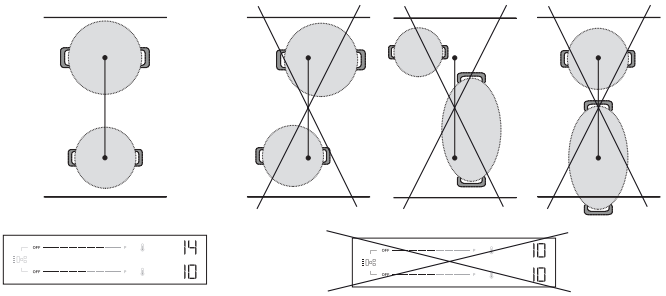
IMPORTANT: With pots and pans with a ferromagnetic base of 21 cm or smaller, it is recommended to use the single cooking zones **without activating the flexible cooking mode (Flexi Zone).** Place the cookware on either the front or rear zone, then activate that zone.
If the Flexi Zone is active, the Heat Control function will not be available or displayed on the control panel.

Refer to the figure below for examples of correct and incorrect usage.



Flexi Zone used as two individual zones

When used with two pots or pans at the same time, it is advisable to place the first one on the rear zone and the second on the front zone (refer to figure below). In this case, the zones should be activated **without using the flexible cooking mode (Flexi Zone).**
For optimal performance, make sure both pans are centred in their respective zones. Do not move one pot/pan off-centre to make space for the other one.
When positioning the cookware, do not go outside the cooking zone area or on top of the control panel.
Refer to the figure below for examples of correct and incorrect usage.



AUTOMATIC FUNCTIONS

This hob provides you with some automatic functions to assist you in the cooking process. Please note that they may not be available, depending on the power management setting (see "Power Management" section). For example, if power management has been set at 2.5 kW and some zones are already being used, the remaining power might not be enough to activate an automatic function. The hob will notify you with an acoustic signal.

MELTING

The function automatically sets the ideal power for melting. It allows you to melt delicate food such as chocolate or butter, and keep it melted without the risk of it burning or sticking to the pot/pan.

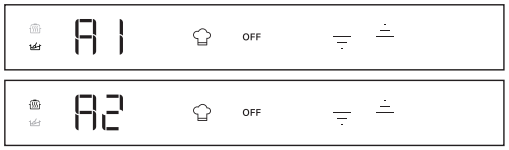
KEEP WARM

The function automatically sets the ideal power for keeping food warm after cooking and before serving. Note that liquids are reduced over time when food is kept warm.

These automatic functions are only available on standard cooking zones (zones with the icon).

How to activate automatic functions:

To activate the automatic functions, press the icon .
The display will show two dimly lit icons: (keep warm) on the top and (melting) on the bottom.
Use the up ( ) and down ( ) arrows to select the required function.
The display will show "A1" for melting and "A2" for keep warm and the corresponding icon will become brighter.



How to deactivate the automatic functions:

To deactivate automatic functions, press the icon , or press the "OFF" touch control of the zone on which the automatic function is active.

HEAT CONTROL - ASSISTED COOKING WITH TEMPERATURE

This function allows you to select and cook at the temperature you want (as you would do with an oven), rather than using standard power levels.
With this feature, the hob will automatically adjust the heat and maintain a stable cookware temperature, eliminating the need for constant adjustments.
This function is available only on cooking zones with the icon .

NOTE: The displayed temperature refers to the centre of the empty cookware. Depending on the specific cookware you are using, the temperature shown might be different from the actual cookware temperature. For optimal performance, it is advisable to place the cookware in the centre of the cooking zone and to activate the function when there is no 'residual heat' indicator ( ) active.

IMPORTANT: This function is not meant to be used for boiling water or deep-frying. For this reason, the water won't boil even if a temperature higher than 100°C is selected. Refer to "Assisted Boil" section or use the Booster function for quick boiling.

How to activate Heat Control:

1. Place the cookware on the zone with the icon.
2. Press the icon.
3. Use the up arrow ( ) or down arrow ( ) to select the required temperature (do not keep the arrows pressed for more than 8 seconds, otherwise the hob will emit two short beeps and switch off, displaying the message "OFF"). The default setting is 120°C. At this point, you can lower the temperature to 45°C or increase the temperature to 200°C, according to your needs (refer to the table below for cooking tips). It is only possible to increase the temperature to 230°C after preheating (the phase in which the cooker heats up to the selected temperature).
4. During the preheat phase, an up arrow ( ) will flash next to the selected temperature.
5. When the cookware has reached the set temperature, the hob will notify you with an acoustic signal and the up arrow ( ) will stop flashing. Now you can add food.
6. Once the set point has been reached (preheat phase completed), you can use the up ( ) and down ( ) arrows to adjust the selected temperature (up to 230°C) in steps of 5°C.
7. If the new selected temperature is lower than current one, a down arrow ( ) will flash next to the selected temperature until the new set point has been reached. If the new selected temperature is higher than the current one, an up arrow ( ) will flash next to the selected temperature until the new set point has been reached.
8. If a timer is set on a zone where the Heat Control function is active, to view the remaining time, press the clock touch control ( ). The set temperature will reappear after 3 seconds.

How to deactivate Heat Control:

1. Press the icon.
2. Alternatively, press the "OFF" touch control of the zone on which the Heat Control is active.

HEAT CONTROL - COOKING TIPS

The table below gives some suggestions on cooking techniques for each temperature.

LOW HEAT		MEDIUM HEAT		HIGH HEAT	
45°C	80°C	130°C	150°C	180°C	200°C (230°C*)
Melt (chocolate, butter)	Keep Warm	Gentle fry (vegetable base mix)	Scramble (eggs)	Sauté Stir-fry	Grill (beef, vegetables)
Defrost (meat, fish)	Thickening, Creaming (risotto)	Confit (vegetables) Deglaze	Caramelise (sugar, vegetables)	Brown (Pancakes, Toast)	Sear (steak, roast)
		Simmer (120°C)			

* It is possible to adjust the temperature up to 230°C in steps of 5°C only after the end of preheat phase.
Refer to "Assisted Boil" section or use the Booster function for quick boiling.

NOTE:
- The system is able to monitor the cooking temperature, but it is always advisable to stay nearby when the hob is in use.
- Depending on the cooking zone activation sequence, the Heat Control function might not be available. The hob will notify you with an acoustic signal.

Scan the QR code to unlock the secrets of cooking with Heat Control. Discover how easy and rewarding it is to cook with temperature by visiting our website, where you can find guidance on a variety of cooking techniques, everyday meals and exciting new dishes through step-by-step recipes.

ASSISTED BOIL (BOIL&COOK)

This function brings water to the boil and automatically adjusts the power to keep it simmering until you are ready to add your food. This function also helps prevent overboiling and wasted energy when compared to Booster mode. To save energy and speed up the boiling process, we recommend covering the pan with a lid.
Assisted Boil is available only on cooking zones with the icon.

NOTE: When using this function, the pot must have a base diameter of 160 - 210 mm and be filled with water to between 1/2 an d 3/4 of its volume. Consider that the maximum volume that can be used with this function is about 4 lt. Do not add salt to the water before it has reached the boil, as this will prevent the system from working as expected.
For optimal performance, it is advisable to place the cookware in the centre of the cooking zone, use water at room temperature, and activate the function when there is no 'residual heat' indicator present.

IMPORTANT: This function is meant to be used for boiling water only, not for milk or other types of liquid.
Based on the cookware available on the market, the function might not perform as expected.

How to activate Assisted Boil:

1. Fill the pot with water (see the notes above).
2. Place the cookware on a cooking zone with the icon.
3. Select the Assisted Boil button ( ).
4. Press the Assisted Boil button ( ) one time if Heat Control is available on one cooking zone only. If Heat Control is available on more than one cooking zone, press the button several times until you reach the cooking zone where you want to use the Assisted Boil function. A "-b-" indication will appear in the display to guide you through the zones.
5. When the zone is selected, you will see -b- flashing on the zone display for a few seconds and then the function will start automatically.
6. When the Assisted Boil function starts, an animation will appear in the display during the heat-up phase.
7. Within 90 seconds from when the water starts boiling, the function will notify you of the fact with an acoustic signal. The animation will disappear, and the hob automatically sets the power level at 15 to maintain a gentle boil.
8. Depending on the cookware used, the power level may automatically drop to level 15 without reaching the boiling point of the water. In order to reach boiling point, you can increase the power level of the cooking zone in use. Alternatively, you can try using another pan that is compatible with induction cooking. If the conditions described above do not occur, we suggest switching the Boil&Cook function off and setting the power levels manually to continue cooking.
9. Add your food and, if necessary, change the power level to adjust the strength of the boil as required. The power selection will be limited to those levels suitable for boil maintenance (i.e. levels 10 - 18).

How to deactivate Assisted Boil:

Press the "OFF" touch control of the zone on which the function is activated.

NOTE:
- Whether the water is boiling or not, after about 15 minutes from the activation of the function the hob automatically sets the power level to 15 and the animation disappears.
- Depending on the Power Management setting or the cooking zone activation sequence, the Assisted Boil function might not be available. The hob will notify you with an acoustic signal.
- When using this function, you will not be able to set a timer during the water heat-up phase. The timer can only be enabled after receiving the acoustic notification that the water has reached boiling point.
- The system is able to monitor the boiling process, but it is always advisable to stay nearby when the hob is in use.
- If the hob offers the possibility of using Boil&Cook in multiple zones, only one Boil&Cook function can be activated on each side. During the selection process, the animation (snake) will still be displayed on the same side for a few seconds without the function being able to be activated.

REMOTE CONTROL

If the symbol ( ) appears on the display after switching on the hob, the appliance can be controlled via a phone/tablet (smart device).
The hob must be connected to the home network and the HomeWhiz app in order to activate the remote control function of the hob. The setup procedure has to be carried out only once. You will have to carry it out again only if you change your home network properties (network name and password).

Minimum requirements

Wireless router: 2.4Ghz Wi-Fi b/g/n.

How to setup

To use this feature you need to own: a mobile device (smartphone or tablet) and a wireless router connected to internet.
Please use your smart device to check that the signal of your home wireless network is strong when it is close to the hob. During the setup procedure, the appliance and your mobile device must be connected to the same wireless network.

Enabling remote control

1. Connect your smart device to your home Internet network and download the HomeWhiz app from the app store.
2. Open the HomeWhiz app.
3. Select "Add/remove product".
4. Choose the category and then product type (e.g. category "kitchen", product type "hob").
5. Select the type of connectivity icon corresponding to the one on your hob.
6. Follow the instructions provided by the HomeWhiz app to complete the set-up process. Press and hold the remote control touch control ( ) on the hob for about 3 seconds. When pressed, the only visible touch controls will be the ON/OFF control and that for the remote control ( ) .In the upper left area, 3-2-1 will appear on the display and the remote control touch control will start flashing.
7. In the HomeWhiz app, select your current Wi-Fi network from the list of networks and connect your hob using the relevant password. Once the set-up process is complete, the remote control touch control stops flashing. You can rename the hob by accessing the HomeWhiz app.

You can control and monitor your hob either via the hob display or via the HomeWhiz app with smart devices for as long as the connection between the hob and the HomeWhiz app is active.
For safety reasons, settings made via the app installed on your tablet or phone must be confirmed by pressing the remote control touch control on the hob. If the setting is not confirmed within 20 seconds, it will not be applied.

To deactivate the remote control function press the remote control touch control ( ) on the hob. The touch control will be visible in low light and the connection with HomeWhiz will be interrupted. To reactivate the connection, press the remote control touch control on the hob again.

PLEASE NOTE:

- If the hob has already been connected to a Wi-Fi network, but it needs to be connected to a new network, access the HomeWhiz app and remove the hob from the connected products. Then select "Add Device" to perform a new setup and connect the hob to the new Wi-Fi network.
- If a network connection cannot be established within 5 minutes after pressing the remote control button for 3 seconds, the HomeWhiz app will automatically exit the setup mode and the remote control touch control will switch off.
- In the event of a power failure or loss of connection while the hob is switched on, HomeWhiz will show the that the hob is not connected.
- If the hob has already been connected to a smart device, a factory reset is possible. Disconnect the hob from the mains electricity grid for about 10-20 seconds, then reconnect it. Switch on the hob and within 60 seconds, press and hold the remote control touch control for 5 seconds. The display will show 5-4-3-2-1, and the remote control touch control will flash. The network set-up between the hob, Wi-Fi network and Cloud is now removed.
- You can remove the hob from the products connected to the app. If the product is removed via the app, it will retain its Wi-Fi network credentials and will still try to connect to the network. To avoid this, you can either switch off the connection (by pressing the remote control touch control on the product display) or perform the factory reset process.

INDICATORS

RESIDUAL HEAT

If "Hot" appears on the display, this means that the cooking zone is hot. The indicator lights up even if the zone has not been activated but has been heated (due to the use of adjacent zones or because a hot pot has been placed on it). When the cooking zone has cooled down, the "Hot" message disappears.

POT INCORRECTLY POSITIONED OR MISSING

This symbol appears if the pot is not suitable for induction cooking, is not positioned correctly or is not of an appropriate size for the cooking zone selected. If no pot is detected within 30 seconds of making the selection, the cooking zone switches off.

COOKING TABLE

The cooking table offers cooking tips for each power level. The actual power delivered for each power level depends on the cooking zone dimension and on the cookware used.

POWER LEVEL	COOKING TIPS
Maximum power (P)	Booster* - Bring water to a boil as quickly as possible. Do not use with an empty pan or oil/butter.
17 – 18	Bring water to a boil, deep fry** frozen products.
15 – 16	Maintain a lively boil, sear, blister, stir-fry, brown.
10 – 14	Maintain a gentle boil, preheat, grill (for a long period of time), stir-fry, sauté, caramelise, brown, pancakes.
5 – 9	Simmer, stew, thicken, slow cook.
3 – 4	Keep warm, defrost.
1 – 2	Melting, creaming (risotto).
Zero power (OFF)	Hob is in stand-by or off mode (possible end-of-cooking residual heat, indicated by "Hot").

*Booster is a special mode that uses a power level higher than 18, to heat up water faster. This mode can be maintained for a maximum time of 10 min. depending on the zone used. After this time, the power will be automatically reduced to level 18.
** For deep frying frozen products such as French fries, it is recommended to use non Flexi Zone cooking zones. If you want to deep fry using Flexi Zone cooking zones, it is recommended to use the front one.

CLEANING AND MAINTENANCE

Important:

- **Before cleaning, make sure the cooking zones are switched off and that the residual heat indicator ("Hot") is not displayed.**
- Do not use abrasive sponges or scouring pads as they may damage the glass.
- After each use, clean the hob (when it is cool) to remove any food residue deposits or stains.
- A surface that is not kept suitably clean may reduce the sensitivity of control panel buttons.
- Only use a scraper if residue is stuck to the hob. Follow the scraper manufacturer's instructions to avoid scratching the glass.
- Sugar or foods with a high sugar content can damage the hob and must be removed immediately.
- Salt, sugar and sand might scratch the glass surface.
- Use a soft cloth, absorbent kitchen paper or a special hob cleaner (follow the manufacturer's instructions).
- Liquid spills in the cooking zones can cause the pots to move or vibrate.
- After cleaning the hob, dry thoroughly.

If there is the CleanProtect logo on the glass, the hob has been treated with CleanProtect technology. This exclusive coating ensures excellent cleaning results and keeps the hob surface shiny for longer.
It is advisable to clean daily, after each use.

To clean CleanProtect hobs, follow these recommendations:

- Thoroughly wet the zones that need to be cleaned with water, making sure the entire stained area is covered. Be careful not to spill water on the control panel.
- Wetting procedure:
  - In normal conditions, wait at least 2 minutes.
  - In heavy-dirt conditions, wait for at least 5 minutes.
  - If the water dries on the hob, wet it again.
- Use a non-abrasive sponge to remove deposits, and dry the hob after cleaning.

TROUBLESHOOTING

- Check that the electricity supply has not been shut off.
- If you cannot to turn the hob off after using it, disconnect it from the power supply.
- If alphanumeric codes appear on the display when the hob is switched on, consult the following table for instructions.

Please note: The presence of water, or liquid spilled from pots or any objects resting on a hob button, can accidentally activate or deactivate the control panel lock function.

DISPLAY CODE/ISSUE DETECTED	DESCRIPTION	POSSIBLE CAUSES	SOLUTION
F9E0	Wrong power cord connection.	The power supply connection is not exactly as indicated in "Electrical connection" section.	Make the power supply connection according to the "Electrical connection" section.
F0EA	The control panel switches off because of excessively high temperatures.	The internal temperature of electronic parts is too high.	Wait for the hob to cool down before using it again.
F0E9 The power level is automatically decreased. A cooking zone turns off automatically. The hob turns off automatically.	The cooking zone turns off when the temperatures are too high. The power level is decreased, or the cooking zone turns off or the hob turns off when the temperatures are too high.	The internal temperature of electronic parts is too high. Hob ventilation may not be adequate to ensure the proper functioning of the hob.	Wait for the cooking area to cool down before using it again. To ensure the appliance works properly, the hob must receive adequate ventilation from a sufficient fresh air supply. Check the hob has been installed respecting the indications described in the "Installation" section. Ensure that no object is obstructing the rear and lower rear part of the hob.
F0E2, F0E4, F0E6, F0E8, F1E1, F2E1, F6E1, F6E2, F7E5, F7E6, FCE1, FCE2, FCE3	Disconnect the hob from the power supply. Wait a few seconds (more than 10), then reconnect the hob to the power supply. If the problem persists, call the service centre and specify the error code that appears on the display.		
d E [when the hob is off]	The hob does not heat up. The functions do not come on.	DEMO MODE on.	Follow the instructions in the "First time use" section.
A special function does not turn on and the hob produces an acoustic signal.	The hob does not allow a special function to be activated.	The power regulator limits the special function activation in accordance with the power management setting selected for the hob (e.g. 2.5 kW).	See the "Power management" section.
When you choose a power level or use the Booster function, the power level automatically decreases.	The hob automatically sets the maximum available power level (even lower than the set one) to ensure that the cooking zone can be used.	The power regulator limits the special function activation in accordance with the power management setting selected for the hob (e.g. 2.5 kW). The Booster function can have a different duration depending on the zone used. After the Booster time has elapsed, the power will be automatically reduced to level 18. Hob ventilation may not be adequate to ensure the proper functioning of the hob.	See the "Power management" or "Booster function" section. To ensure the appliance works properly, the hob must receive adequate ventilation from a sufficient fresh air supply. Check the hob has been installed respecting the indications described in the "Installation" section. Ensure that no object is obstructing the rear and lower rear part of the hob.
U U	Cookware is not detected. Cooking zone switches off after 30 seconds.	This symbol appears if the pot is not suitable for induction cooking, is not positioned correctly or is not of an appropriate size for the cooking zone selected. If no pot is detected within 30 seconds of making the selection, the cooking zone switches off.	If your cookware is suitable for induction cooking (see the "Accessories" section) and correctly positioned on the required cooking zone, try using it on a smaller cooking zone. Otherwise, please use appropriate cookware (See the "Accessories" section).

DISPLAY CODE/ISSUE DETECTED	DESCRIPTION	POSSIBLE CAUSES	SOLUTION
The hob makes two short acoustic sounds and then switches off by itself. The "OFF" message is subsequently displayed for up to 60 seconds, during which time the hob cannot be turned back on and it repeats the two short acoustic sounds every 5 seconds.	Water spillage, food overflow and/or an object positioned on the control panel buttons can mimic your finger and accidentally activate or deactivate any of the hob buttons: • the ON/OFF button, causing the hob to turn off unintentionally, • the key-lock button, causing the unwanted activation of the key-lock function if pressed continuously for more than 3 seconds. The function remains active even after the hob has switched off, with the key-lock icon and LED on, • the scroll keypad, causing the unwanted change of power levels. The hob switches off by itself (showing the "OFF"' message) if it is not cleaned within 8 seconds or if any touch control is pressed for more than 8 seconds.		Dry and/or clean and/or remove the object so the hob can be turned back on 60 seconds after the "OFF" message appeared. If the key lock function has been accidentally activated, press the key-lock button for 3 seconds to disable it. Press the ON/OFF button to switch on the hob.
Water does not boil when Heat Control (🌡) is used.	Water does not boil when the temperature is set using the Heat Control function.	You are using Heat Control to boil water.	Use Assisted Boil (Boil&Cook) or Booster function.
A clicking and/or tick-tack sound is heard when cookware is positioned.	These continuous clicking and/or tick-tack noises occur when the pan is not able to receive the full power delivered for the power level set. The pan diameter may be lower than the minimum indicated in the user manual for specific cooking zones. Even if you use a pan with the correct dimensions, some pan models have a base partially covered by metal inserts (or without an even ferromagnetic distribution), and they do not always perform as expected.		Use a pan with a diameter larger than the minimum indicated in the manual for the specific cooking zones, or use a more high-performing pan (refer to the "Accessories" section).
The hob is turned off.	The hob will automatically turn off in the following situations: • In the event of water spillage, food overflow, or objects positioned on the control panel buttons that could accidentally activate the ON/OFF button. If these items are not removed within 8 seconds, the hob will automatically switch off while producing a sound. • If there is no interaction with the control panel for more than 30 seconds, and no cooking zone is active. • If no cookware has been detected for more than 30 seconds and there has been no interaction with the control panel for the same time. • The maximum working time for a power level or function has elapsed, and there has been no interaction with the hob for more than 30 seconds. • Other cases not specified here.		See the "Daily use" section for further information. Turn on the hob manually.
While using the Assisted Boil (Boil&Cook) function, the water does not reach boiling point. or The function does not indicate that boiling point has been reached within about 90 seconds from when the water starts to boil.	Depending on the cookware or the amount of water used, boiling point might not be reached. Whether the water is boiling or not, the power level may automatically drop to 15 after about 15 minutes from when the function is activated.		If the water is not boiling, bring it to the boil by increasing the power level of the cooking zone in use. Alternatively, you can try using another pan suitable for induction cooking. If the function does not indicate boiling within about 90 seconds from when the water starts boiling, we suggest you switch off the Boil&Cook function and use power levels to continue cooking.

Wi-Fi FAQ

Which Wi-Fi protocols are supported?
The Wi-Fi adapter installed supports Wi-Fi b/g/n for European countries.

Which settings need to be configured in the router software?
The following router settings are required: 2.4 GHz enabled, Wi-Fi b/g/n, DHCP and NAT activated.

Is WPS supported?
The appliance does not support WPS.

Are there any differences between using a smartphone (or tablet) with Android or iOS?
You can use whichever operating system you prefer, it makes no difference.

Can I use mobile tethering instead of a router?
Yes, but cloud services are designed for permanently connected devices.

How can I check whether my home internet connection is working and wireless functionality is enabled?
You can search for your network on your smart device. Disable any other data connections before trying.

How can I check if the appliance's wireless functionality is enabled?
Switch on the hob. Check that the remote control touch control is illuminated and the indicator light above it is on. Alternatively, using the smart device and the HomeWhiz app, check if the hob is connected.

Is there anything that can prevent the signal reaching the appliance?
Check that the devices you have connected are not using up all the available bandwidth.
Make sure that your Wi-Fi-enabled devices do not exceed the maximum number permitted by the router.

How far should the router be from the appliance?
Normally the Wi-Fi signal is strong enough to cover a couple of rooms, but this very much depends on the material the walls are made of. You can check the signal strength by placing your smart device next to the appliance.

What can I do if my wireless connection does not reach the appliance?
You can use specific devices to extend your home Wi-Fi coverage, such as access points, Wi-Fi repeaters and power line bridges (not provided with appliance).

How can I find out the name and password for my wireless network?
See the router documentation. There is usually a sticker on the router showing the information you need to reach the device setup page using a connected device.

The appliance is not able to establish a stable connection to my home router.
The appliance might have successfully connected to the router, but it is not able to access the Internet. To connect the appliance to the Internet, you will need to check the router and/or line settings.
Router settings: NAT must be on, firewall and DHCP must be properly configured. Password encryption supported: WEP, WPA, WPA2. To try a different encryption type, please refer to the router manual.
Carrier settings: If your Internet service provider has fixed the number of MAC addresses able to connect to the Internet, you may not be able to connect your appliance to the cloud. The MAC address of a device is its unique identifier. Please ask your Internet service provider how to connect devices other than computers to the Internet.

How can I check whether data is being transmitted?
After setting up the connection, switch on the hob and check if it appears as 'active' in the HomeWhiz app.
Some settings take several seconds to appear in the app.

How can I change my Home-Whiz account but keep my appliances connected?
You can create a new account, but remember to remove your appliances from your old account before moving them to your new one.

What do I need to do if I have changed my router and Wi-Fi network?
If the hob has already been connected to a Wi-Fi network, but it needs to be connected to a new network, access the HomeWhiz app and remove the hob from the connected products. Then select 'Add Device' to perform a new setup and connect the hob to the new Wi-Fi network.

SOUNDS PRODUCED DURING OPERATION

Induction hobs may whistle or creak during normal operation.
These noises actually come from the cookware and are linked to the characteristics of the pan bases (e.g. when the bottoms are made from different layers of material, or are uneven).
They may vary according to the type of cookware used and the amount of food contained, and are not the symptom of something wrong.
Induction hobs may produce continuous clicking and/or tick-tack sounds with a positioned pot/pan. These sounds may occur when the pan is not able to receive the full power delivered for the power level set. Use a pan with a diameter larger than the minimum indicated in the manual for the specific cooking zones, or use a more high-performing pan (refer to the "Accessories" section).

Water spillage, food overflow and/or an object positioned on the control panel buttons can mimic your finger and accidentally activate or deactivate any of the hob buttons, as well as producing acoustic signals due to the contact between the objects and the buttons. If these items are not removed within 8 seconds, the hob will automatically switch off while producing a sound which will then be repeated every 5 seconds until the object or water is removed from the control panel, even after switch-off. To avoid switch-off, remove any spilled liquids from the user interface and thoroughly dry it within 8 seconds, or use the Wipe function which gives you 30 seconds for cleaning and drying.
Remember that the ON/OFF button will always be active.

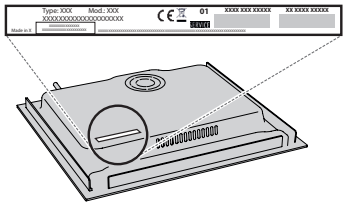
AFTER-SALES SERVICE

BEFORE CALLING THE AFTER-SALES SERVICE:

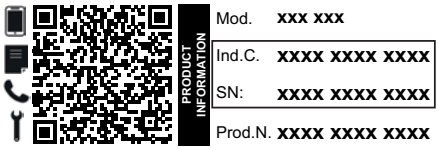
1. See if you can solve the problem by yourself with the help of the **TROUBLESHOOTING** suggestions.
2. Switch the appliance off and back on again to see if the fault persists.

IF THE FAULT STILL OCCURS EVEN AFTER THE ABOVE CHECKS, GET IN TOUCH WITH YOUR NEAREST AFTER-SALES SERVICE.

When contacting our customer after-sales service, always give:
- a brief description of the fault;
- the type and exact model of the appliance;



- Ind. C.
- the serial number (number after the letters SN on the rating plate located under the appliance). The serial number is also indicated in the documentation;



- your full address;
- your telephone number;

If any repairs are required, please contact an authorized after-sales service (to guarantee that original spare parts will be used and repairs carried out correctly).

Policies, standard documentation and additional product information can be found by:
- Using QR code in your appliance;
- Visiting our website **docs.hotpoint.eu;**
- Alternatively, **contact our After-sales Service** (See phone number in the warranty booklet). When contacting our After-sales Service, please state the codes provided on your product's identification plate.

