

SAFETY INSTRUCTIONS

Download the complete instruction manual on <http://docs.whirlpool.eu> or call the phone number shown on the warranty booklet.

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:** 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.

⚠ **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.

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.

IMPORTANT TO BE READ AND OBSERVED

⚠ 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.

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.

⚠ If the appliance is not installed above an oven, a separator panel (not included) must be installed in the compartment under the appliance.


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.


⚠ 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). 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

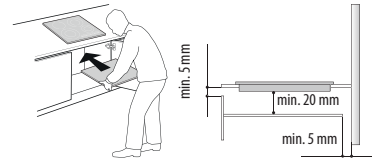
This appliance meets the Ecodesign requirements set out in European Regulation n. 66/2014, in conformity to the European standard EN 60350-2.

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.

INSTALLATION

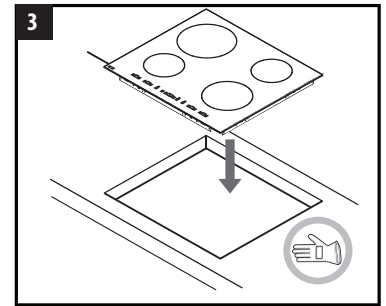
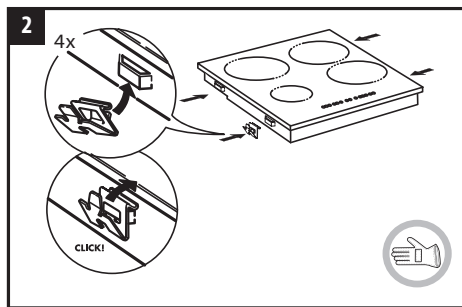
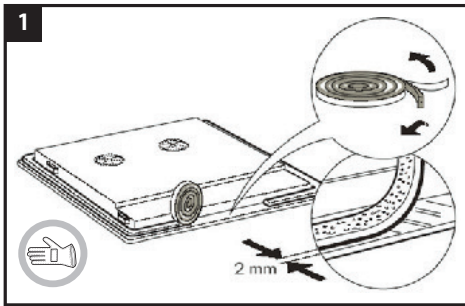
- **Install a separator panel under the hob.**
- **The lower part of the product must not be accessible after installation.**
- **Do not fit the separator panel if an undertop oven is installed.**
- The distance between the underside of the appliance and the separator panel must respect the dimensions given in the figure.
- In order to ensure the correct operation of the product, do not obstruct the minimum required clearance between the hob and the top of the unit (min. 5 mm).
- If an undertop oven is installed, make sure the oven is equipped with a cooling system.
- For built-in dimensions and installation see the picture in this paragraph.
- A minimum distance must be maintained between the hob and the hood above it. Please refer to the user manual of the hood for more informations.
- **Do not install the cooktop near a dishwasher or washing machine, so that the electronic circuits do not come into contact with steam or moisture, which could damage them.**
- To remove the hob, use a screwdriver (not provided) to prise off the perimeter clips on the underside of the appliance.



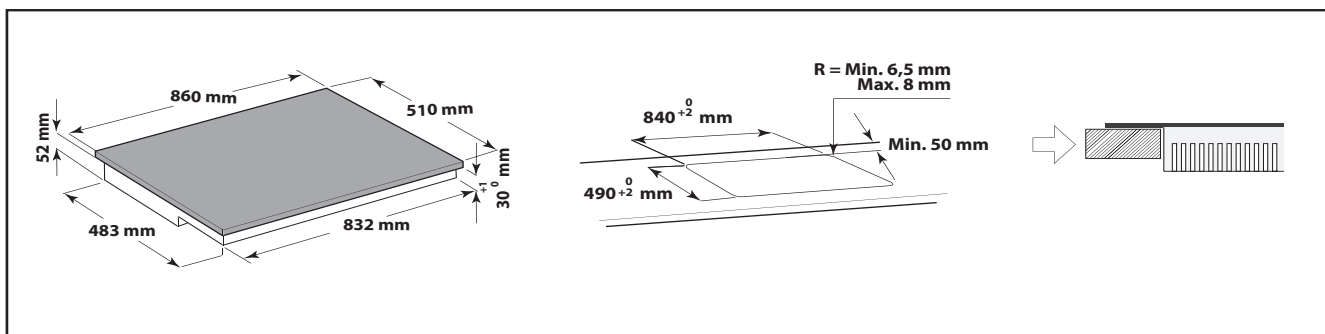
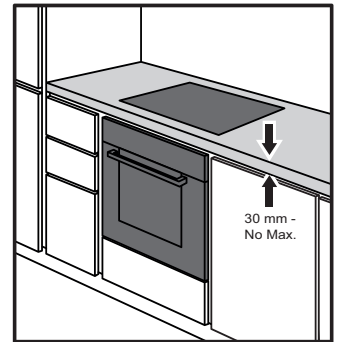
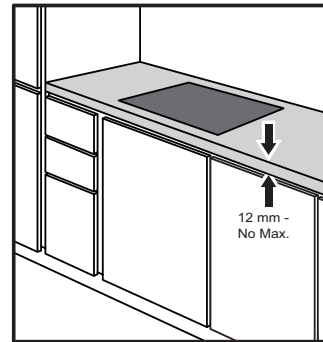
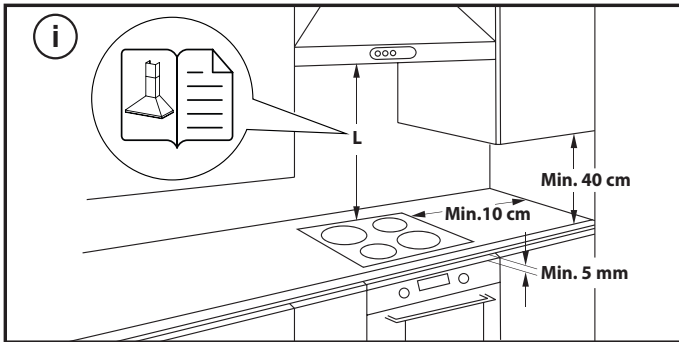
PLACING THE HOB

Apply the supplied gasket to the cooktop (unless it has already been fitted), after having cleaned its surface. After the electrical connection (see the chapter "Electrical connection"), position each fixing clips on the dedicated slots on the lateral sides of the hob as shown in the picture. Then push the hob inside the cut out and check that the glass is flat and parallel to the worktop.

IMPORTANT: For installation in worktops made of marble or similar materials, do not use the screws provided, but contact the after-sales service and request bonding kit 4812 310 19277.



DIMENSIONS AND DISTANCES TO BE MAINTAINED



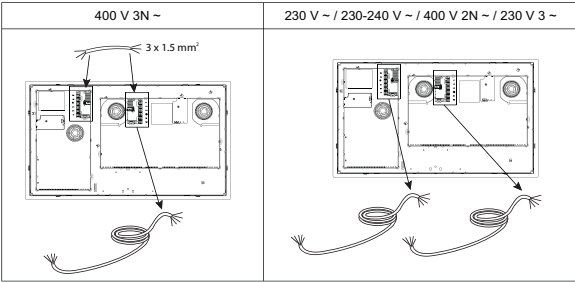
ELECTRICAL CONNECTION

Electrical connection must be made before connecting the appliance to the electricity supply. Installation must be carried out by qualified personnel who know 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.

CONNECTION TO THE TERMINAL BLOCK

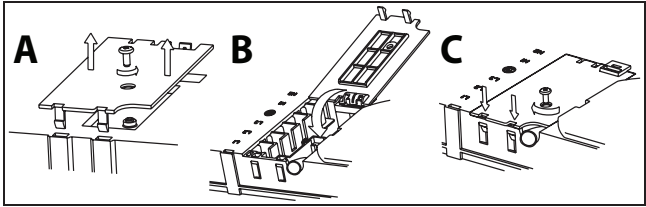
If the hob is already provided with the two power supply cables required, follow the instructions included in the supply cable bag. Connect the cables to the two terminal blocks on the underside of the appliance.

IMPORTANT: only for 400 V 3N~ connection use one power supply cable only (connecting it to the terminal block of the main electronic module) in addition to 3 x 1.5 mm² wiring for connecting the main terminal block to that of the auxiliary electronic module. For electrical connection, follow the instructions enclosed with the 3 x 1.5 mm² wiring.



For the electrical connection, use an H05RR-F cable as specified in the table below.

SUPPLY VOLTAGE	CONDUCTORS AMOUNT x SIZE
220-240V ~ +	3 x 4 mm ²
230V 3~ +	5 x 1,5 mm ²
380-415V 3N~ +	5 x 1,5 mm ²
380-415V 2N~ +	4 x 1,5 mm ²



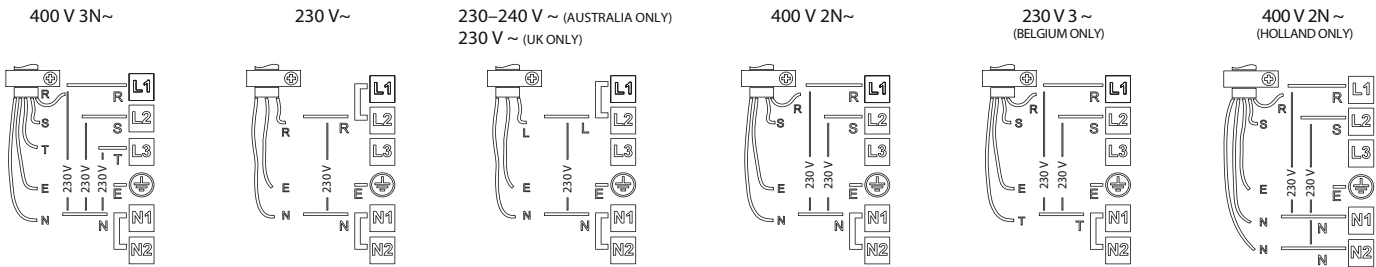
ATTENTION: the power supply cable must be long enough to allow the cooktop to be removed from the worktop and must be positioned so as to avoid damage or overheating caused by contact with the base.

NOTE: the yellow/green earth wire must be connected to the terminal with the symbol and must be longer than the other wires.

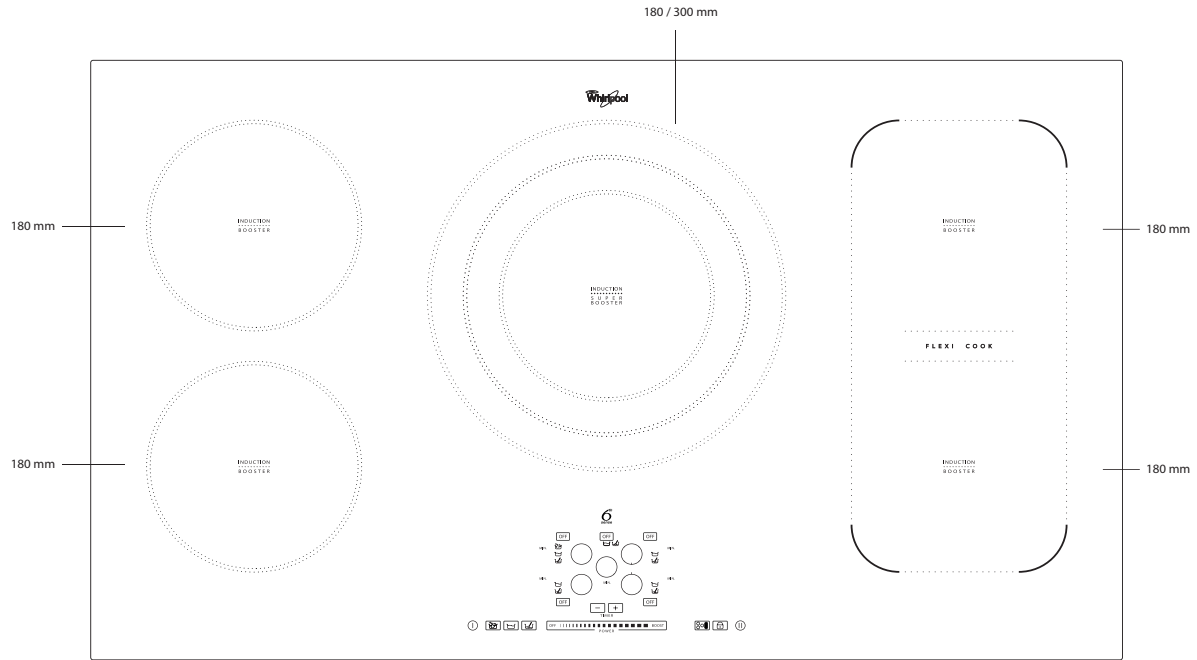
- Remove the terminal cover (A) by unscrewing the screw and insert the cover into the hinge (B) of the terminal.
- Strip approx. 70 mm of sheath from the power supply cable.
- Strip approx. 10mm of sheath from the conductors. Insert the power cable in the cable clamp and connect the wires to the terminal block as indicated in the connection diagram located near it.
- Secure the power cable with the cable clamp.
- Close the cover (C) and screw on the terminal with the screw removed.

For each connection to the network, the hob automatically checks for a few seconds.

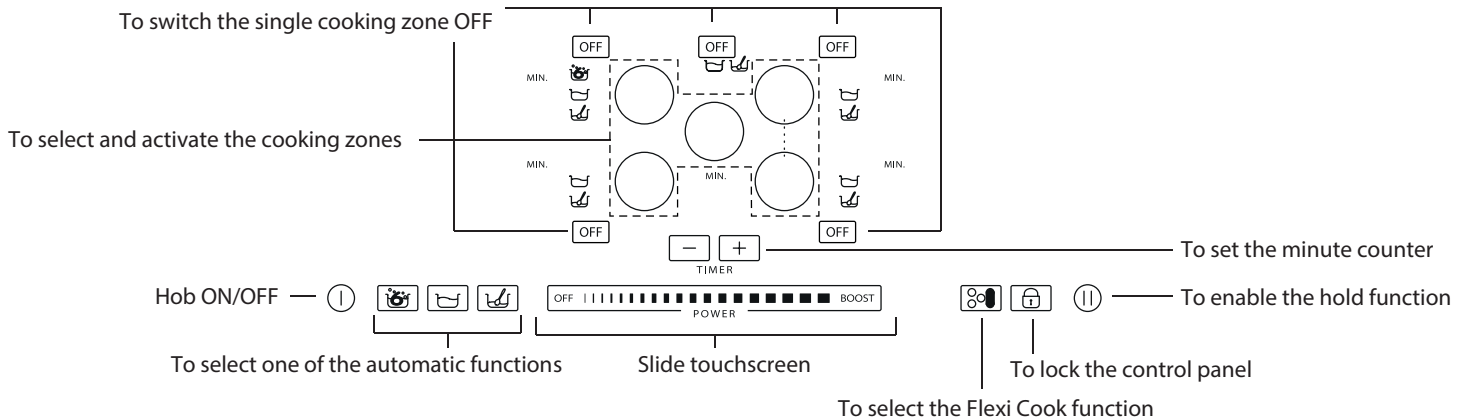
Connect the appliance to the power supply by means of a multipole switch with minimum contact gap of 3mm.



PRODUCT DESCRIPTION

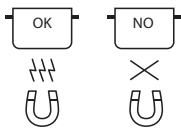


CONTROL PANEL



ACCESSORIES

POTS AND PANS



Only use pots and pans made from ferromagnetic material which are suitable for use with induction hobs. To determine whether a pot is suitable, check for the symbol (usually stamped on the bottom). A magnet may be used to check whether pots are magnetic. The quality and the structure of the pot base can alter cooking performance.

RECOMMENDED POT BOTTOM WIDTHS

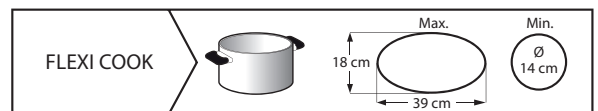
Place the pot on the required cooking zone before switching the hob on.

For good cooking results, the diameter of the base of the pot should match the size of the hotplate.

IMPORTANT: The cooking zones will not switch on if pots are not the right size.

To determine the size of the pot please measure the base of the pot and refer to recommended pots bottom width table, for perfect usage and correct pan detection. Each cooking zone has a minimum limit of detecting pans, which varies depending on the material of the pan being used. You should therefore use the cooking zone that is most suitable for the diameter of your pan.

DIAMETER (cm)	MAX. (cm)	MIN. (cm)
18	18	14
DUAL ZONE	30	14



IMPORTANT: refer to the "6th Sense Function" section for correct pan base diameters for cooking zones with the 6th Sense function.


IMPORTANT: To avoid a permanent damage the hob:

- do not use pots with bottoms that are not flat;
- do not use metal pots with enamelled bottom;
- do not place hot pots/pans over the control panel.

FIRST TIME USE


FIRST USE / AFTER A POWER FAILURE

After connecting the hob to the electrical power supply, the control panel is locked (the indicator light above the key is ON).

To unlock the control panel, press and hold the  button for 3 seconds. The indicator light switches off and the hob can be used normally.

DAILY USE

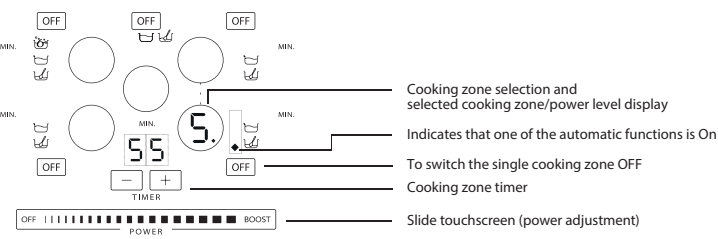
SWITCHING THE HOB ON/OFF

To switch the hob on, press and hold the  button for approx. 2 seconds: the indicator light above the key switches on and dashes appear inside the circles indicating the cooking zones.


To switch off, press the same button until the hob switches off. All the cooking zones are deactivated.

If within 10 seconds of switching on, no function is selected, the hob switches off automatically.

SWITCHING ON AND ADJUSTING COOKING ZONES




After switching on the hob, position the pot on the chosen cooking zone. Activate the cooking zone by pressing the corresponding circular key: the number 5 is displayed inside the circle, indicating the intermediate power level.

 The hob automatically switches off if no function is selected within 10 seconds of switching on. If you are using a pot that is not suitable, not correctly positioned or not of the correct dimensions for your induction hob, the message “no pot” will appear in the display (see figure on the left). If no pot is detected within 60 seconds, the hob switches off.


To change the power level, slide your finger horizontally on the slide touchscreen: the number inside the circle increases/decreases as your finger slides up/down the touchscreen, ranging from a min. setting of 1 to a max. of 9.

The slide touchscreen can be used to activate the booster function by pressing “BOOST” (“P” on the display). The “BOOST” power level can be used for 10 minutes maximum, after which the appliance automatically sets the power to level 9.

 If more than one cooking zone is on, the slide touchscreen allows you to change the power level of the selected zone, indicated by the presence of a luminous dot at the bottom right of the power level indicator. To select a zone, simply press the relative round key.


DEACTIVATION OF COOKING ZONES

Select the cooking zone to be switched off by pressing the relative round key (a dot lights up at the bottom right of the power level indicator). Press OFF on the slide touchscreen.

 The cooking zone switches off and, if the zone is still hot, the letter “H” appears in the circle. “H” is the residual heat indicator. The hob has such an indicator for each cooking zone; it signals which zones are still hot. When the cooking zone cools down, the display goes off.

CONTROL PANEL LOCK

This function locks the hob controls to prevent accidental switching on (e.g. during cleaning operations).

Press the button  for three seconds: a beep sounds and an indicator lights up above the padlock symbol to signal activation. The control panel is locked except for the deactivation function.

To deactivate the control lock, repeat the activation procedure. The luminous dot goes off and the hob is active again.

IMPORTANT: The presence of water, liquid spilled from pots or any kind of objects resting on the button under the symbol can accidentally activate or deactivate the control panel lock function.

TIMER SELECTION




The timer can be used to set a max. cooking time of 90 minutes.

Select the cooking zone to be used with the timer (a dot lights up at the bottom right of the power level indicator), then set the required cooking time using the “+” and “-” keys of the timer function: the time in minutes is shown next to the cooking zone display. A few seconds after the key is pressed, the timer begins the countdown (the luminous dot of the selected cooking zone starts flashing).

Once the set time has elapsed, an acoustic signal sounds and the cooking zone switches off automatically.

HOLD

This function allows you to temporarily hold and then resume cooking processes maintaining previous settings (except for timer setting).

Press the key  :  flashes on the display in place of the power levels. To resume cooking, press the  key again.


A

AUTOMATIC FUNCTIONS

The hob features automatic functions for each cooking zone. The symbols of the available functions are shown next to the selection key of each cooking zone. Every time an automatic function is selected, an indicator light turns on next to the symbol and the letter “A” appears in the cooking zone display.

6TH SENSE FUNCTION

The 6th Sense function automatically selects the ideal power level to bring water to the boil and signals boiling point.

After positioning the pot of water, switch on the hob and select the desired cooking zone. Press the key  : “A” appears on the display and the indicator light turns on. During heating, an animation is displayed in the space next to the cooking zone.

IMPORTANT: To ensure correct operation of the 6th Sense function, we recommend that you:

- use water only (at room temperature);
- do not add salt, other ingredients or condiments until the water reaches boiling point;
- do not change the power setting of the cooking zone or remove or move the pot;
- do not use pressure cookers;
- fill the pot to at least 1/3 full (min. 1 litre) and never to the brim (see table below).

COOKING ZONE DIAMETER	PAN BASE DIAMETER FOR 6 TH SENSE FUNCTION USE	MAXIMUM AMOUNT OF WATER IN THE POT
18 cm	17-19 cm	5 liters

For optimum results, observe the following advice:

- do not put the lid on the pot that is being used with the 6th Sense function;
- do not activate the 6th Sense function if the zone is already hot (letter “H” on the display).

When the water comes to the boil, the hob emits an acoustic signal. This signal is sounded three times at regular intervals. After the second signal, a minute minder is automatically activated to keep track of boiling time. After the third signal, the hob automatically selects a lower power setting to keep the water simmering. From this moment on, you can add any ingredients you like, set the timer and change the power setting. Changing the power setting or selecting the "hold" function overrides the 6th Sense function.

IMPORTANT: The function is deactivated when the "hold" function is selected.

- The hob manages the 6th Sense function and booster levels autonomously, therefore, in some cases, it may not be possible to activate the booster with the 6th Sense function already in use.
- The quality of the cookware may affect the performance of the 6th Sense function.



SIMMERING FUNCTION

After bringing the food to the boil, select the simmering function: a power level designed to maintain a gentle simmer is automatically set.

To deactivate the function simply press OFF on the slide touchscreen.



MELTING FUNCTION

The melting function maintains a low and even temperature in the cooking zone. After positioning the pot/accessory on the chosen cooking zone, switch on the hob and select the cooking zone. Press the key : "A" appears on the display and the indicator light turns on.

To deactivate the function, simply press OFF on the slide touchscreen.



FLEXI COOK

This function allows you to use the cooking area as two separate cooking zones or as an extra-large single zone.

It is perfect for oval, rectangular and elongated pans (with maximum base dimensions of 38x18 cm) or more than one standard pan.

In order to activate the Flexi Cook function, switch on the hob and press the button : the two cooking zone displays show level "5"; both dots next to the level number are lit, indicating that the Flexi Cook is activated.

To change the power level, move your finger along the slide touchscreen: the number inside the circle will change with just a quick slide of the finger from a minimum of 1 to a maximum of 9.

To deactivate the Flexi Cook function, press the key : the cooking zones revert to operating singly again.

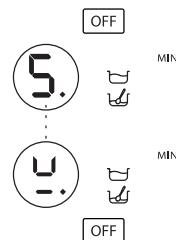
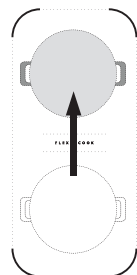
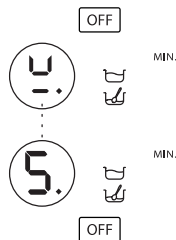
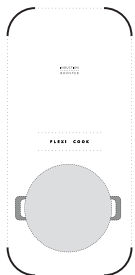
To switch the cooking zone off, press OFF.

IMPORTANT: The message "no pot" () will appear on the display of the zone that is not able to detect any pot (because of missing pot, or misplaced or not suitable for induction hob). This message remains active for 60 seconds: in this time you can add or slide pots within the Flexi Cook area as you prefer.

After 60 seconds if no pan is placed on the zone, the system stops "searching" pots on that zone, the symbol () remains visible on the display to remind that the zone is disabled.

To reactivate the Flexi Cook function on both heaters, press the button .

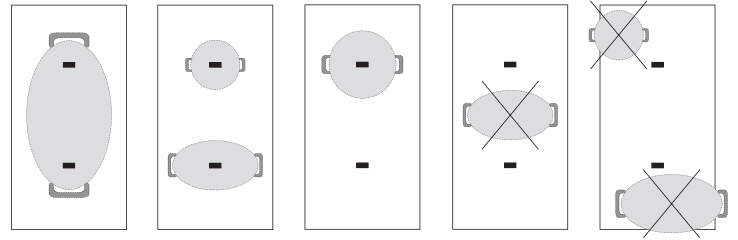
The Flexi Cook function is also able to detect when a pot is moved from one zone to the other one within the Flexi Cook area keeping the same power level of the zone where the pan originally was placed (see the example in the figure below: if the pot is moved from the front heater to the rear heater, the power level will be shown on the display corresponding to the zone where the pot is placed).



It is also possible to operate the Flexi Cook area as two independent cooking zones, using the corresponding button of the single zone. Place the pot in the center of the single zone and adjust the power level with the slide touchscreen.

IMPORTANT: Place the pots in the center of the cooking zone so that they cover at least one of the reference points (as shown below).





Examples of good pot placement and bad pot placement:



IMPORTANT: When the Flexi Cook function is selected, the booster and 6th Sense functions cannot be used. If the timer is set, it will be displayed alongside the hotplate display at the top.

POWER LEVEL TABLE

POWER LEVEL		TYPE OF COOKING	LEVEL USE (indicating cooking experience and habits)
Maximum power	BOOST	Fast heating	Ideal for rapidly increasing the temperature of food to fast boiling in the case of water or rapidly heating cooking liquids.
	8 – 9	Frying – boiling	Ideal for browning, starting to cook, frying frozen products, fast boiling.
High power	7 – 8	Browning – sautéing – boiling – grilling	Ideal for slow frying, maintaining a high boil, cooking and grilling (short duration, 5-10 minutes).
	6 – 7	Browning – cooking – stewing – sautéing – grilling	Ideal for slow frying, maintaining a low boil, cooking and grilling (medium duration, 10-20 minutes), preheating.
Medium power	4 – 5	Cooking – stewing – sautéing – grilling	Ideal for stewing, maintaining a gentle boil, cooking and grilling (long duration).
	3 – 4	Cooking – simmering – thickening – creaming pasta	Ideal for prolonged cooking (rice, sauces, roasts, fish) with liquids (e.g. water, wine, broth, milk), creaming pasta.
	2 – 3		Ideal for prolonged cooking (volumes of less than a litre: rice, sauces, roasts, fish) with liquids (e.g. water, wine, broth, milk).
Low power	1 – 2	Melting – defrosting – keeping food hot – creaming risottos	Ideal for softening butter, gently melting chocolate, thawing small products and keeping just-cooked food hot (e.g. sauces, soups, minestrone).
	1		Ideal for keeping just-cooked food hot, creaming risottos and keeping serving dishes warm (with induction-suitable accessory).
Zero power	OFF	Support surface	Hob in standby mode or off (possible end-of-cooking residual heat, indicated by "H").

FUNCTION		DECIPTION OF FUNCTION
	Simmering	Identifies a power level that is suitable for simmering long-cooking recipes. Suitable for cooking tomato sauce, ragoût, soups, minestrone, maintaining a controlled cooking level (ideal for cooking in a bain-marie). Prevents food from boiling over or sticking to the bottom and burning, as often happens with these recipes. Use this function after bringing the pot to the boil.
	Melting	Identifies a power level that is suitable for slowly melting delicate products without compromising their sensory quality (chocolate, butter, etc.).
	6 th Sense	Automatically identifies when water reaches boiling point and reduces the power to a level that maintains boiling until the food is added. When water reaches boiling point, an acoustic signal sounds, prompting the user to add the desired ingredients (e.g. condiments, pasta, rice, vegetables, meat and fish to be boiled) but also home-made preserves or accessories to be sterilized.
	Flexi Cook	This function combines two cooking zones to offer an extra-large cooking surface for rectangular and oval containers or grilling pans. To grill large or many food items (fish, kebabs, vegetables, steaks, frankfurters). To cook recipes with liquids or broth such as rolled joints and whole fish in casseroles/fish kettles/pan.

COOKING TABLE

FOOD CATEGORIES	DISHES OR TYPE OF COOKING	POWER LEVEL AND COOKING STATUS			
		FIRST STAGE	POWER	SECOND STAGE	POWER
Pasta, rice	Fresh pasta	Heating the water	Booster – 9	Cooking the pasta and maintaining the boil	7 – 8
	Dry pasta	Heating the water	Booster – 9	Cooking the pasta and maintaining the boil	7 – 8
	Boiled rice	Heating the water	Booster – 9	Cooking the pasta and maintaining the boil	5 – 6
	Risotto	Sautéing and roasting	7 – 8	Cooking	4 – 5
Vegetables, pulses	Boiled	Heating the water	Booster – 9	Boiling	6 – 7
	Fried	Heating the oil	9	Frying	8 – 9
	Sautéed	Heating the accessory	7 – 8	Cooking	6 – 7
	Stewed	Heating the accessory	7 – 8	Cooking	3 – 4
	Light fried	Heating the accessory	7 – 8	Browning the food	7 – 8
Meat	Roast	Browning the meat with oil (if with butter power level 6)	7 – 8	Cooking	3 – 4
	Grilled	Preheating the pot	7 – 8	Grilling on both sides	7 – 8
	Browned	Browning with oil (if with butter power level 6)	7 – 8	Cooking	4 – 5
	Stewed	Browning with oil (if with butter power level 6)	7 – 8	Cooking	3 – 4
Fish	Grilled	Preheating the pot	7 – 8	Cooking	7 – 8
	Stewed	Browning with oil (if with butter power level 6)	7 – 8	Cooking	3 – 4
	Fried	Heating the oil or fat	8 – 9	Frying	7 – 8
Eggs	Frittata	Heating the pan with butter or fat	6	Cooking	6 – 7
	Omelettes	Heating the pan with butter or fat	6	Cooking	5 – 6
	Soft/hard-boiled	Heating the water	Booster – 9	Cooking	5 – 6
	Pancakes	Heating the pan with butter	6	Cooking	6 – 7
Sauces	Tomato	Browning with oil (if with butter power level 6)	6 – 7	Cooking	3 – 4
	Ragout	Browning with oil (if with butter power level 6)	6 – 7	Cooking	3 – 4
	Béchamel	Preparing the base (melt butter and flour)	5 – 6	Bring to a light boil	3 – 4
Desserts, creams	Pastry cream	Bring the milk to the boil	4 – 5	Maintain a light boil	4 – 5
	Puddings	Bring the milk to the boil	4 – 5	Maintain a light boil	2 – 3
	Rice in milk	Heat the milk	5 – 6	Cooking	2 – 3

MAINTENANCE AND CLEANING



- WARNING**
- Do not use steam cleaning equipment.
 - Before cleaning, make sure the cooking zones are switched off and that the residual heat indicator (“H”) is not displayed.

Important:

- 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 deposits and stains from food residue.
- A surface that is not kept suitably clean may reduce the sensitivity of control panel buttons.
- Use a scraper only if residues are 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 immediately removed.
- Salt, sugar and sand could scratch the glass surface.
- Use a soft cloth, absorbent kitchen paper or a special hob cleaner (follow the Manufacturer's instructions).
- Spills of liquid in the cooking zones can cause the pots to move or vibrate.
- After cleaning the hob, dry thoroughly.

TROUBLESHOOTING

If the hob will not operate correctly, before calling the After-Sales Service, refer to the Troubleshooting Guide to determine the problem.

- Read and follow the instructions given in the section “Daily use”.
 - Check that the electricity supply has not been shut off.
 - Dry the hob thoroughly after cleaning it.
 - If, when the hob is switched on, alphanumeric codes appear on the display, consult the following table for instructions.
 - If the hob cannot be switched off after using it, disconnect it from the power supply.
- If after the above checks the fault still occurs, get in touch with the nearest After Sales Service.

ERROR CODE	DESCRIPTION	POSSIBLE CAUSES	ERROR ELIMINATION
The hob switches off and after 30 seconds emits an acoustic signal every 10 seconds.	Permanent pressure on the control zone.	Water or kitchen utensils on the control zone.	Clean the control zone.
C81, C82, C83	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.
F42 or F43	The connection voltage is wrong.	The sensor detects a discrepancy between the appliance voltage and that of the mains supply.	Disconnect the hob from the mains and check the electrical connection.
F12, F21, F25, F36, F37, F40, F47, F56, F58, F60, F61, F62, F63, F64	Call the After-Sales Service and specify the error code.		

NOISES MADE BY THE HOB

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 bottoms (for example, when the bottoms are made from different layers of material or are irregular).

These noises may vary according to the type of cookware used and to the amount of food it contains and are not the symptom of something wrong.

AFTER-SALES SERVICE

In order to receive a more complete assistance, please register your product on www.whirlpool.eu/register.

BEFORE CALLING THE AFTER-SALES SERVICE:

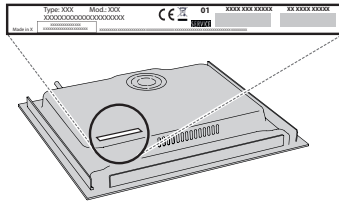
1. See if you can solve the problem by yourself with the help of the suggestions given in the **TROUBLESHOOTING**.
2. Switch the appliance off and back on again to see if the fault persists.

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

To receive assistance, call the number shown on the warranty booklet or follow the instructions on the website www.whirlpool.eu.

When contacting our Client After sales service, always specify:

- a brief description of the fault;
- the type and exact model of the appliance;



- the service number (number after the word Service on the rating plate). The service number is also indicated on the guarantee booklet;



- 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).