

# Instructions for use

**KitchenAid**



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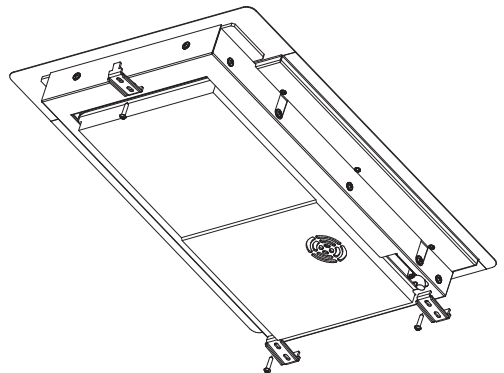
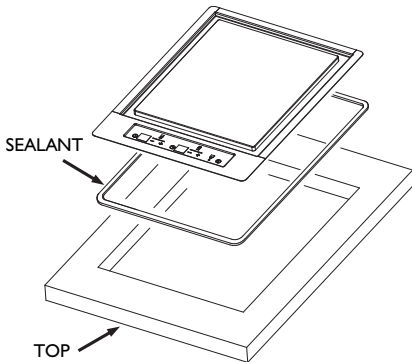
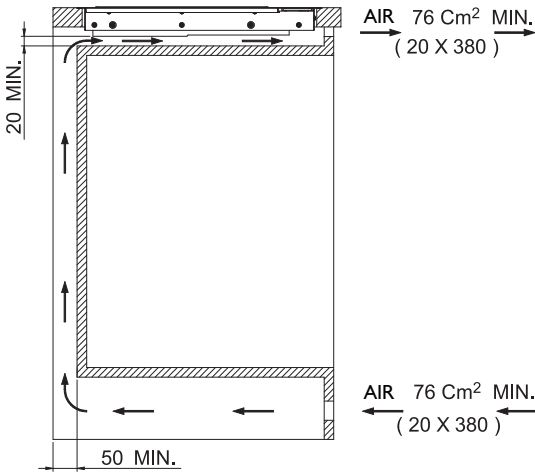
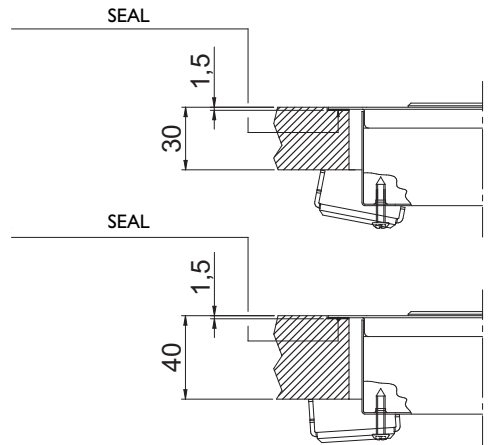
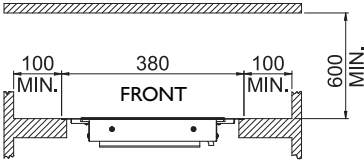
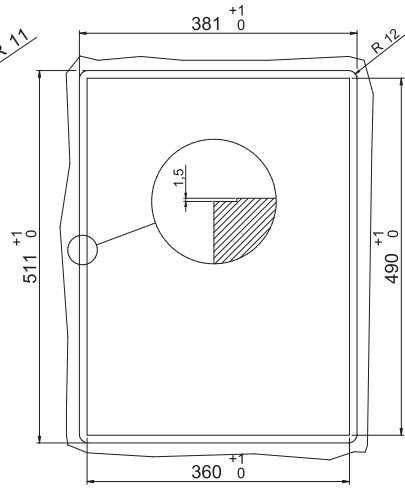
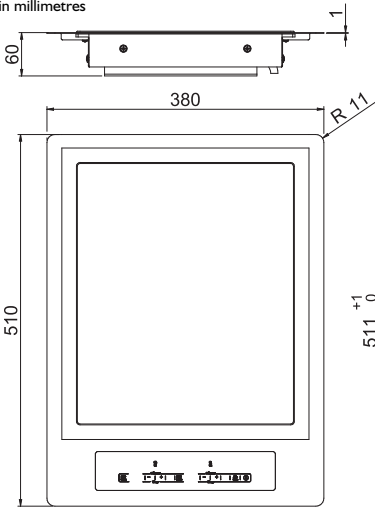
# Installation diagrams



# Installation diagrams

All measurements are in millimetres

N.B. For the semi-flush mount version the 1.5 mm milling is not necessary.



## IMPORTANT SAFETY INSTRUCTIONS

### YOUR SAFETY AND THAT OF OTHERS IS VERY IMPORTANT

This manual and the appliance itself provide important safety messages, to be read and always observed.



This is the danger symbol, regarding safety, warning of potential risks to users and others.

All safety messages will be preceded by the danger symbol and the following words:



**DANGER**

**Indicates a hazardous situation which, if not avoided, will result in serious injury.**



**WARNING**

**Indicates a hazardous situation which, if not avoided, could cause serious injury.**

All messages relevant to safety specify the potential risk to which they refer and indicate how to reduce the risk of injury, damage and electric shocks due to incorrect use of the appliance.

Make sure to comply with the following:

- Use protective gloves to perform all unpacking and installation operations.
- The appliance must be disconnected from the power supply before carrying out any installation operation.
- Installation and maintenance must be carried out by a specialised technician, in compliance with the manufacturer's instructions and the local safety regulations in force. Do not repair or replace any part of the appliance unless specifically stated in the user manual.
- The appliance must be earthed.
- The power cable must be long enough for connecting the appliance, fitted in the cabinet, to the power supply.
- For installation to comply with the current safety regulations, an omnipolar switch with minimum contact gap of 3mm is required.

- Do not use multi-sockets or extension cords.
- Do not pull the appliance's power cable.
- The electrical parts must not be accessible to the user after installation.
- The appliance is designed solely for domestic use for cooking food. No other use is permitted (e.g. heating rooms). The Manufacturer declines any liability for inappropriate use or incorrect setting of the controls.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Very young (0-3 years) and young children (3-8 years) shall be kept away unless continuously supervised.
- Children from 8 years 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 appliance use and if they understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Do not touch the appliance heating elements during and after use. Do not allow the appliance to come into contact with cloths or other flammable materials until all the components have cooled down completely.
- Do not place flammable materials on or near the appliance.
- Overheated oils and fats catch fire easily. Pay attention when cooking food products rich in fat and oil.
- A separator panel (not supplied) must be installed in the compartment under the appliance.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock. (only for appliances with glass surface).
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

Danger of fire: do not store items on the cooking surfaces.

- Do not use steam cleaners.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- After use, switch off the hob element by its control and do not rely on the pan detector. (only for appliances with glass surface).


**Disposal of household appliances**

- This product is built from recyclable or reusable materials. Disposal must be carried out in accordance with local regulations for waste disposal. Before scrapping, cut off the power supply cable.
- For further information on the treatment, recovery and recycling of household appliances, contact the competent local authority, the domestic waste collection service or the shop where you purchased the product.



## Safeguarding the environment


### Disposal of packing

The packing material is 100% recyclable and marked with the recycling symbol . The various parts of the packing must not be dispersed in the environment, but disposed of in compliance with local regulations.

### Disposal

This appliance is marked in conformity with European Directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is correctly disposed of, the user can help prevent potentially negative consequences for the environment and the health of people.



The symbol  on the appliance or the accompanying documentation indicates that this product should not be treated as domestic waste but must be taken to an appropriate collection point for recycling WEEE.

### Energy saving tips

For optimum results, it is advisable to:

- Use pots and pans with bottom width equal to that of the cooking zone.
- Only use flat-bottomed pots and pans.
- When possible, keep pot lids on during cooking.
- Use a pressure cooker to save even more energy and time.
- Place the pot in the middle of the cooking zone marked on the hob.

## Eco design declaration

This appliance meets the eco design requirements of European regulation N. 66/2014, in conformity to the European standard EN 60350-2.

## Safety warnings

Please follow these instructions because any damage caused by not following them will not be covered by the warranty.

### Intended Use

- Do not leave the appliance unattended during operation.
- This appliance must only be used for baking and roasting dishes for domestic use.
- The appliance should not be used as a work surface or support.
- Conversions or modifications to the appliance are not permitted.
- Do not place or store inflammable liquids, materials that burn easily or objects that could easily melt (such as film, plastic or aluminium) on or near the appliance.
- The appliance is not designed to work with an external timer or a remote control system.

### Child safety

- Keep small children away from the appliance.
- Older children may only approach the appliance under supervision.
- We recommend using the child safety lock to avoid it accidentally being turned on by children or pets. Keep children under age 8 away, unless constantly supervised. This appliance can be used by children age 8 and up by people with reduced physical, sensory or mental capabilities, or lack of experience and knowledge so long as they are properly supervised or if they have been instructed in the safe use of the appliance and are aware of the related dangers. Children must not play with the appliance. Children may not perform cleaning and maintenance unsupervised.

### General safety rules

- The appliance must only be installed and connected by qualified and authorized technicians.
- Built-in appliances should only be used after installation in adequate counter tops and cabinets that conform to standards.
- If the appliance malfunctions, it must be turned off and disconnected from the electricity to avoid possible electric shock.

## Safety warnings

### Safety in use

- Hot grease and oils can ignite very quickly. Warning!  
Danger of fire!
- **WARNING!** Danger of burns! Oil or grease add to an already hot stovetop can ignite very quickly and spit.
- Careless use of the appliance can lead to the risk of burns.
- Remove stickers and film from the glass ceramic surface and remove the cooking surface.
- Cables of electrical appliances must not touch its hot surface or hot pots and pans.
- Switch off the cooking zone after each use.
- If you have a pacemaker, keep your chest at least 30 cm away from the cooking surface when it is on.
- The 5-mm space between the work surface and the cabinet below is required for ventilation and must not be covered.

**ATTENTION:** This appliance and its accessible parts become very hot during use. Be careful and avoid touching the heating elements.

**ATTENTION:** Leaving a stove unattended with fats and oils can be dangerous and can cause fire. NEVER attempt to extinguish a flame/fire with water but turn off the appliance and cover the flame, for example with a lid or a fireproof blanket.

**ATTENTION:** Risk of fire: do not leave objects on the cooking surfaces. You should not place metal objects such as knives, forks, spoons and lids on the cooking surface as they can heat up.

### Safety when cleaning

- To clean the appliance, turn it off and let it cool.
- For safety reasons, it is forbidden to clean the appliance with a steam cleaner or high pressure.

**ATTENTION:** If the surface is cracked, switch off the appliance to avoid the possibility of electrical shock.

### To avoid damaging the appliance

- Objects that can melt and overflowing liquids can burn and stick to the surface and must be removed immediately.

### Special instructions for the Teppan Yaki

- During operation, the expansion of the grill make noise. This is not a problem with the cooking surface and does not affect its operation in any way.
- If the surface is used frequently, the cooking surface can develop a slight convexity in centre between the zones. This is not a problem with the cooking surface and does not affect its operation in any way.

Therefore:

- cooking in this area can produce irregular results, for example in the case of the pancakes.

## Description of the appliance

### The main features of the appliance

- The cooking surface is 11 mm thick. It consists of two layers of stainless steel with a layer of aluminium between them. The cooking surface holds heat well, which reduces the rapid drop in temperature of the cooking surface such as during the preparation of meat taken from the refrigerator.
- Each Teppan Yaki surface is unique, handmade and polished by a specialist. Any differences in the polishing design are normal and do not limit its operation in any way. The more it is used, the more valuable it becomes.
- The cooking surface is divided into two large area that are regulated separately.
- The Teppan Yaki is placed in the centre of a stainless steel surface and is separated from the surface so that the perimeter of the stainless steel surface does not get too hot.
- The perimeter channel around the Teppan Yaki collects small pieces of food and liquids that can easily be removed after cooking.
- The legible power level setting allows keeping the desired temperature constant. In this way, overheating dishes is avoided, which is good for low-fat cooking, which preserves the nutrient content of foods.
- Dishes are prepared or heated directly on the cooking surface, with or without fat.

## Description of the appliance

### Before first use

#### First cleaning

- Remove the protective film.
- Clean the control panel with a damp cloth.
- Clean the cooled cooking surface with a damp cloth, wiping in the direction of the pattern.

**WARNING!** We recommend not using sharp tools or abrasives for cleaning. They could damage the surface.

## Installation

After unpacking the product, check for any damage during transport.

In case of problems, contact the dealer or the After-Sales Service.

For built-in dimensions and installation instruction, see the pictures in page 5.

### PREPARING THE CABINET FOR FITTING

#### **WARNING**

- **The lower part of the product must not be accessible after installation.**
- **Do not fit the separator panel if an undertop oven is installed.**

These instructions are aimed at qualified fitters as a guide to installation, adjustment and maintenance in compliance with the laws and standards in force. The operations must always be carried out with the appliance disconnected from the electricity supply.

#### Positioning

The appliance is made to be fitted into a counter top, as show in the figure. Apply the sealant supplied around the whole perimeter of the hob. Installation over an oven is not recommended, but if this is necessary, check that:

- the oven has an efficient cooling system;
- there is no passage of hot air from the oven to the hob;
- allow air passages as shown in the figure.

To fasten the surface to the top, use the brackets with screws provided and the sealant, which is placed under the perimeter edge of the surface and the top where it is installed.

If needing to install multiple Domino products in the same cut-out, the Domino Connector (not included) accessory 481010793572 must be purchased separately from the After-sales Service.

In addition, also order special kit 480121103229 in case of installation in a stone counter top.

## Electrical connection

#### **WARNING**

- **Disconnect the appliance from the power supply.**
- **Installation must be carried out by qualified personnel who know the current safety and installation regulations.**
- **The manufacturer declines all liability for injury to persons or animals and for damage to property resulting from failure to observe the regulations provided in this chapter.**
- **The power cable must be long enough to allow the hob to be removed from the worktop.**
- **Make sure the voltage specified on the dataplate located on the bottom of the appliance is the same as that of the home.**

## Electrical connection

Before connecting to the electricity supply, ensure that:

- the characteristics of the system are such as to satisfy that indicated on the registration plate applied to the bottom of the hob;
- the system has an effective earth connection compliant with the standards and laws in force.

Connection to earth is compulsory by law.

If the appliance has no cable and/or plug, use material suitable for the absorption indicated on the registration plate and for the working temperature. The cable must not reach a temperature higher than 50°C above room temperature in any point.

For direct connection to the network it is necessary to fit an omnipolar switch of a suitable size to ensure disconnection of the network with a contact opening distance that allows complete disconnection in the conditions of the overvoltage category III, compliant with the installation regulations (the yellow/green earth wire must not be interrupted).

The omnipolar socket or switch must be easy to reach when the appliance is installed.

### N.B.:

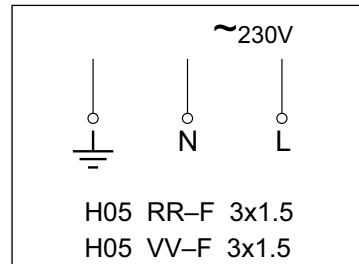
- The manufacturer declines all responsibility if the usual accident prevention standards and the above instructions are not observed.

If the power cable is damaged, it must be replaced by the manufacturer or by the manufacturer's technical servicing network, or by a similarly qualified operator, to prevent every possible risk.

### Connection to the terminal block

For the electrical connection, use an H05RR-F or H05 VV-F cable as specified in the table below.

Wires	Number x size
220-240 V ~ + ⊕	3 x 1,5 mm <sup>2</sup>



## Instructions for use

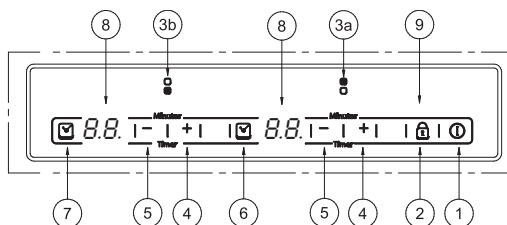
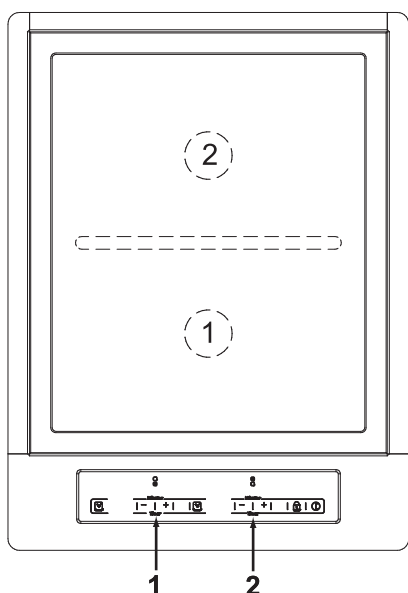
### Installation

All installation operations (electrical connection) must be carried out by people qualified in compliance with the laws in force.

For specific instructions, see the installation section.

# Instructions for use

## On/off of the Touch Control



1. Turning On/Off
2. Child Safety (Key Lock)
3. Cooking zone indications
4. Increase power
5. Decrease power
6. Timer (a)
7. Timer (b)
8. LED Timer
9. Key Lock LED

- 1 COOKING AREA 1,400 W**  
**2 COOKING AREA 1,400 W**



The electronic Touch Control is activated by means of the ON/OFF button and switches from the OFF mode to the Standby mode.

To do so it is necessary to press the ON/OFF button for 1 second. A short Beep will be heard.

When in standby, "0" is displayed on the display of the cooking zone.

This display may go into background due to a residual heat or error signal.

If a cooking zone is activated during the standby time (10 sec.), the control switches over to the On mode.

If no introduction is made within the 10 sec., the control automatically switches to OFF with a short beep.

The electronics can be switched to the OFF mode at any time during the ON mode or the Standby mode by pressing the ON/ OFF button. The Off function has priority when operating, meaning that the control switches off even by activating several buttons at the same time.

### Switching on a cooking zone

When in the Standby or On mode, a cooking zone can be switched on by means of the Plus/Minus button, as long as the cooking zone is not in the timer programming mode at that moment (see Timer chapter).

If starting with the "+" button, the cooking level changes from "0" to "4". If starting with the "-" button, the cooking level changes from "0" to "9".

### Switching off a cooking zone

a) Pressing the "+" and "-" buttons of the desired cooking zone at the same time.

b) Selecting cooking level "0" of the desired cooking zone with the "-" button.

If the last cooking zone is switched off, the control switches to the OFF mode after 10 sec. if nothing else is switched on.

All cooking zones are switched off immediately by pressing the ON/OFF button.

### Cooking and power levels

The cooking and power levels of the cooking zones are shown on a display.

In accordance with standards, the power levels are displayed with numbers from "1" to "9".

### Residual heat indicator

It tells you if the plate is dangerously hot if in contact with the entire area above the cooking zone. The temperature is determined by means of a mathematical model and possible residual heat is indicated by "H" on the corresponding 7 segment display.

## Instructions for use

Heating and cooling are calculated based on:

- The selected power level (from “0” to “9”);
- The relay activation time after the cooking zone has been switched off.

The corresponding display shows “H” until the zone temperature drops below the critical level ( $< 60\text{ }^{\circ}\text{C}$ ) according to the mathematical model.

### Timer function



8.8

The Timer function can be used as a cooking zone timer or independent alarm but never for both functions. The two 7 segment displays of the respective cooking zones are used to view the remaining time in minutes up until the timer alarm is activated.

### Timer selection

- To program a timer, the touch control must be in the Standby or On mode.
- The timer button is pressed in order to select a timer function for the cooking zone.
- The programming of a timer using the Plus/Minus keys is signalled by led 8 for induction model 2 and led 6 for the wok induction model. The flashing timer LED signals that the 7 segment display value refers to the timer and can be modified. When a timer continues to function in the OFF mode, the timer LED remains on.

This indicates that the value on the display is related to the timer, but cannot be directly modified at that particular moment; to do so, the control must be reactivated.

- The activation of the timer button depends on the conditions of the previously set function:

a) The cooking zone corresponding to the timer is on (cooking level  $> 0$ ):

The timer is programmed in reference to the cooking zone;  
the cooking zone automatically switches off when reset;  
an independent timer cannot be selected.

The cooking level setting is accessed when the timer button is pressed again.

b) The cooking zone corresponding to the timer is off (cooking level = 0):

The timer is independently programmed and continues to function even in OFF.

The cooking zone cannot be activated until the timer is functioning.

### Setting of the Timer value

- Following the selection of the time, the related LED flashes as described above. The countdown time of the desired timer can be set by means of the +/- buttons.
- Starting with the plus button, the first value displayed is “01” and progressively increases from 1 to a maximum value of “99” (upper limit).
- Starting with the minus button, the value displayed on the indication is “30” and diminishes to “01” (first lower limit). When this value is reached, an acoustic signal is emitted. By pressing the minus button again, the display “00” will not be modified (second lower limit).
- Setting can be performed by permanently pressing the plus or minus buttons or by intermittently pressing them (selection: press button, release, press button, release, etc).
- If the button is permanently pressed, the regulation speed automatically accelerates, meaning that the time between one step and the next is reduced, until the button is released.
- If the Plus or Minus buttons are not pressed within 10 sec. (parameter), after having selected the timer of the current cooking zone (the display remains on “00”), the indication and allocation of the +/- buttons automatically switch to the cooking zone.
- When a timer is used as an alarm, the indication and allocation of the buttons does not switch to the cooking zone, being that this cannot be activated.
- The timer normally starts in countdown, if programmed with two values that are not 0. For example: the timer starts when the Plus button is released after the timer value has been set at “01”.
- The timer settings have priority over the delimitation of the operating time if high cooking levels have been set.
- If only one alarm has been programmed, the control remains at first in the standby mode (no other cooking zone is on). If no other new values are introduced, the TC behaves as described above and switches to the OFF mode.

## Instructions for use

### Timer laps/ timer alarm and confirmation

- The last 10 sec. before the timer lapses are displayed (countdown up to alarm).
  - Once the set time of the timer has lapsed, the timer alarm is activated and the assigned cooking zone is switched off.
  - The display and the selected timer LED flash alternating the cooking level from “00” to “H”, if there is residual heat.
  - The warning alarm lasts for at least 2 minutes if the user does not switch it off before.
  - The alarm signal switches off after the 2 minutes is up or if any button is pushed.
- The buzzer and the timer control light are switched off.

### Control panel lock



Locking/ unlocking of the Control panel lock

The keypad is blocked when the Control panel lock button is pressed in the Standby or On mode; the Control panel lock LED “9” lights permanently.

The control continues to operate in the previously set mode but can no longer be controlled by other buttons, except by the Control panel lock button or the ON/OFF button.

Switching off with the ON/OFF button is also possible when locked. The Control panel lock button LED switches off when the Touch control and Control panel lock function are switched off. The LED lights again if reactivated (within 10 sec.) until it is deactivated by pressing the Control panel lock button once again. The activation/ deactivation of the Control panel lock function is not possible in the OFF mode.

### Unlocking/ deactivation of the Control panel lock

The keypad is unlocked and the Control panel lock LED is switched off when the Key-Lock button is pressed again in the Standby or On mode. All sensor buttons can once again be activated.

### Control panel lock

#### Activation and deactivation



The activation of the Control panel lock in the pause or active mode causes the deactivation of the power to both burners.

The symbol “11” appears on the display. It can only be totally turned off with the ON/OFF button or the release by activating the Control panel lock symbol and then the “+” or “-” symbol after the beep.



To block the regulation of a burner, activate the TIMER symbol and the “-” symbol related to the burner at the same time. The Control panel lock “9” LED will light. The control will continue to

operate in the previously set mode and cannot be controlled by other buttons, except for switching off with the Control panel lock button.

The release is performed by activating again the TIMER symbol and the “-” symbol together.

SETTING COOKING LEVELS	
COOKING LEVELS	TEMPERATURES (°C)
1	50
2	75
3	100
4	125
5	150
6	170
7	190
8	205
9	220

**Note: Always preheat the cooking surface!**

**Note: Always preheat the cooking surface!**

### Use of fats and oils

When using fats and oils, is very important to select the right temperature. When the right temperature is set, the important components of the oils and fats remain. If the temperature is too high, the fat begins to smoke (the “smoke point”).

## Instructions for use

MAXIMUM TEMPERATURE and SMOKE POINT		
GREASE	MAXIMUM TEMPERATURE RECOMMENDED POWER LEVEL (°C)	SMOKE POINT (°C)
BUTTER	130/4	150
LARD	170/6	200
BEEF FAT	180/6	210
OLIVE OIL	180/6	200
SUNFLOWER OIL	200/7	220
PEANUT OIL	200/7	235
COCONUT OIL	200/7	240

ADVICE IN THE KITCHEN		
TYPES OF FOOD	TEMPERATURES (°C)	POWER LEVEL
FISH and SEAFOOD	170-180	6
VEAL	160-180	6
BEEF	200-210	8
PORK	180-210	7
LAMB	180-200	7
POULTRY	160-180	6
SAUSAGE	200	7-8
FRIED EGG	140	4-5
OMELETTE	140-160	5
FRUIT	140-160	5
VEGETABLES	140-160	5
COOKING RICE PREVIOUSLY COOKED	140-160	5
COOKING PASTA PREVIOUSLY COOKED	140-160	5

### Cleaning and maintenance

**Warning:** There is a danger of burns when cleaning a cooking surface that is still hot!

**Warning:** Never clean the cooking surface with abrasive powders or aggressive detergents.

#### Clean the cooking surface with ice cubes

1. Switch off the appliance and wait for it to cool down to about 80 °C.
2. Place single ice cubes on the cooking surface one after another; simultaneously detach the dirt with the spatula and push into the groove until the largest residues have been removed. Remove the residues from the groove (with a paper towel, for example).  
You can also use cold water as an alternative to ice cubes.
3. Allow the cooking surface to cool to about 80 °C.  
Clean energetically with a clean cloth and a little cold water.
4. Cold cleaning:
  - Let a grease solvent work for about 5 minutes.
  - Remove the residual dirt with a spatula.
  - Rinse with water (damp cloth).



## Instructions for use

5. When the cooking surface is cool, any spots left by egg whites or the acids in foods can be removed with lemon juice and a clean cloth. Rinse thoroughly with a damp cloth.

**If the cooking surface was already cool before cleaning, warm it to 80 °C and then switch it off again.**

### **Cleaning the surface between two dishes**

Proceed as directed in steps 2 and 3.

### **Cleaning the control panel**

1. Clean the appliance with a damp cloth and a little detergent.
2. Wipe off the detergent with a clean cloth.

## After-Sales Service

### **Before contacting the After-Sales Service**

1. Switch the appliance off and then on again it to see if the problem has been eliminated.

**If the problem persists after the above checks, contact the nearest After-Sales Service.**

Always specify:

- a brief description of the fault;
- the product type and exact model;
- the Service number (the number after the word Service on the rating plate), located under the appliance (on the metal plate).
- your full address;
- your telephone number.

**SERVICE** 0000 000 00000



If any repairs are required, contact an authorised After-Sales Service Centre (to ensure the use of original spare parts and correct repairs). Spare parts are available for 10 years.







FOR THE WAY IT'S MADE.

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