

Instructions for use

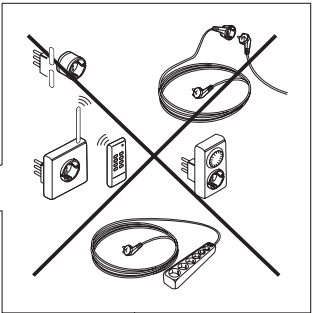
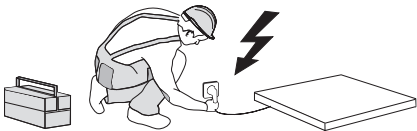
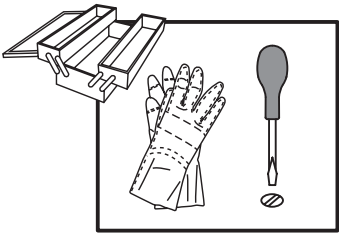
KitchenAid

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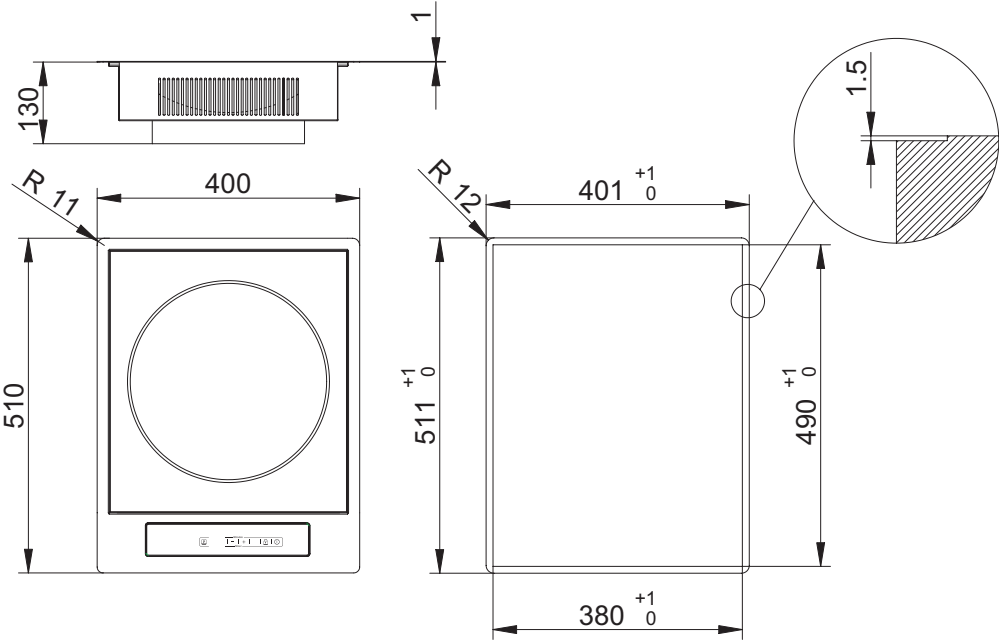
Installation diagrams

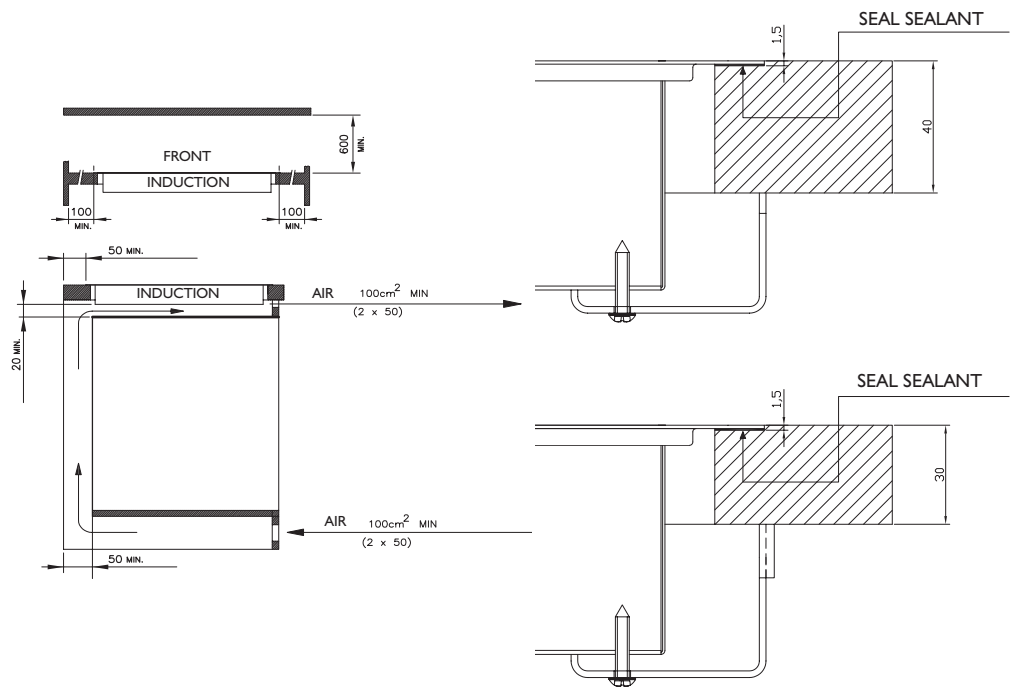


Installation diagrams



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





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:** 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 must 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 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.

⚠ 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.

⚠ 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 Aftersales 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 works before fitting the appliance in place 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 centre 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 in compliance with 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 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.

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.

Before use

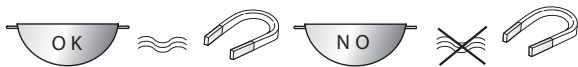
IMPORTANT: The cooking zones will not switch on if pots are not the right size.
Only use pots bearing the symbol "INDUCTION SYSTEM" (Figure opposite).
Place the pot on the required cooking zone before switching the hob on.





Existing pots and pans

Use a magnet to check if the pot is suitable for the induction hob: pots and pans are unsuitable if not magnetically detectable.

- Make sure pots have a smooth bottom, otherwise they could scratch the hob. Check dishes.
- Never place hot pots or pans on the surface of the hob's control panel. This could result in damage.



Recommended pot bottom widths

	Ø 30 cm		Ø 10 cm min
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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 countertop, 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.

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 overtension 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..

Electrical connection


WARNING

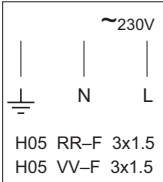
- **Disconnect the appliance from the power supply.**
- **Installation must be carried out by qualified personnel who know the current safety and installation regulations.**
- **The manufacturer declines all liability for injury to persons or animals and for damage to property resulting from failure 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

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 mm2



Instructions for use



Operating principle

This is based on the electromagnetic properties of most cooking containers.

The electronic circuit governs the operation of the coil (inductor), creating a magnetic field.

The heat is transmitted by the container to the food.

Te cooking process takes place as follows:

- minimum dispersion (high performance);
- the removal of the pan (simply lifting it) automatically stops the system;
- the electronic system allows maximum flexibility and precision of regulation.

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.

Important: This apparatus is not suitable for use by person (children included) with reduced mental and physical capacity or with lack of experience and knowledge unless having previously received suitable training for its use by persons responsible for their safety.

It must be ensured that children do not play with the apparatus.

Use

First of all, position the pan in the chosen cooking area.

The absence of the pan display  means the system cannot start.

On/off of the Touch Control

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

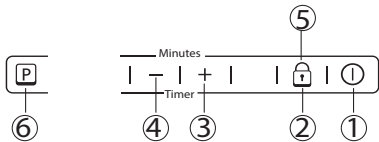
To do so it is necessary to press the ON/OFF button for 1 second. A short Beep will be heard.

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.



1. On/off
2. Child safety (key lock)
3. Power increase
4. Power Decrease
5. Key Lock
6. Power Booster

Switching on a cooking zone

In standby or active mode, a cooking area can be activated by using the Plus/Minus buttons.

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.

Instructions for use

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 the display with 7 allotted segments. In accordance with standards, the power levels are displayed with numbers from "1" to "9".

Residual heat indicator


Indicates to the user that the glass is at a dangerous temperature if in contact with the area over 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.

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 ($< 60^{\circ}\text{C}$) according to the mathematical model.

Control panel lock

 Activation and deactivation Pressing the keylock button in standby or active mode locks the keypad and the key-lock LED will light. You can only turn the power totally off with the On/Off button or unlock the keypad by pressing the key lock symbol and, after the beep, the symbol.

The activation of the key-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 key-lock symbol and then the "+", "o", "-" symbol after the beep.

Booster and management of power for the wok induction model.

The wok induction model has a Booster function.

The generator, with Booster On, gives the cooking zone power that is significantly greater than the rated output.

The booster allows a particularly rapid heating of the food thereby saving the user time.

The Booster function can be activated pressing the "P" (power booster) button:

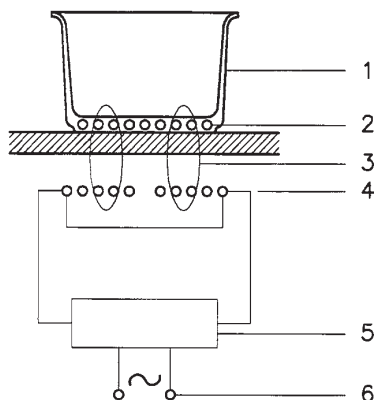
The power is increased from 2400 to 3000 W.

For safety reasons the Booster function can only be activated for a limited duration of 10 minutes.

If the pan is removed from the cooking zone during the Booster time, the Booster function remains on and also the Booster time is not deactivated.

Precautions

- If there is even the tiniest crack in the ceramic glass surface, immediately disconnect the hob from the electricity supply.
- During operation, move any magnetic materials such as credit cards, computer disks, calculators, etc., away from the area.
- Never use cooking foil or rest products wrapped in foil directly on the hob.
- Metallic objects such as knives, forks, spoons and lids must not be rested on the surface of the hob to prevent them from heating up.
- When cooking with non-stick containers, without using water or oil, limit any preheating time to one or two minutes.
- When cooking foods which tend to stick to the bottom of the pan, start at minimum power and gradually increase the heat, stirring frequently.
- After use, switch off correctly (decreasing to "0") and avoid relying on the pan sensor.



1. Vessel
2. Induced current
3. Magnetic field
4. Inductor
5. Electronic circuit
6. Power supply

Instructions for use

Pans

- If a magnet is attracted by the bottom of a container, the container is suitable for induction cooking;
- prefer pans declared as suitable for induction cooking;
- cookware with thick bottoms;
- a small saucepan reduces the power but will not cause energy dispersion. The use of containers with a diameter of less than 10 cm is not recommended;
- stainless steel containers with multilayer bottom or ferrite stainless steel if the bottom indicates: for induction;
- cast iron containers, better with an enamelled bottom to avoid scratching the ceramic glass hob;
- containers made of glass, ceramic, terracotta, aluminium, copper or non-magnetic stainless steel (austenitic) are not recommended and are unsuitable.

The pan to use with the wok induction model must be semi spherical.

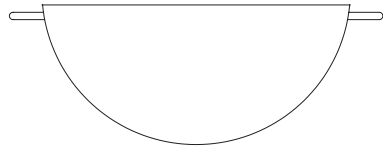
Maintenance

By means of a scraper immediately remove any aluminium foil bits, food spills, grease splashes, sugar marks and other high sugar-content food from the surface in order to avoid damaging the hob.

Subsequently clean the surface with some paper towel and SIDOL or STANFIX, rinse with water and dry by means of a clean cloth.

Under no circumstance should sponges or abrasive cloths be used; also avoid using aggressive chemical detergents such as oven sprays and spot removers.

DO NOT USE STEAM CLEANERS



After-Sales Service

Before contacting the After-Sales Service

1. Switch the appliance off and then on again 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.

WHIRLPOOL EMEA S.P.A.

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