

**HOBBS**

USER INSTRUCTIONS \_\_\_\_\_

**GB****PIANI COTTURA**

ISTRUZIONI D'USO E DI INSTALLAZIONE \_\_\_\_\_

**IT****TABLE DE CUISSON**

NOTICE D'EMPLOI ET D'INSTALLATION \_\_\_\_\_

**FR****VARNÉ DESKY**

NAVOD POUŽITÍ \_\_\_\_\_

**CZ****UGRADNE PLOČE**

UPUTE ZA KORISNIKE \_\_\_\_\_

**HR****FŐZŐLAPOK**

HASZNÁLATI UTASÍTÁS \_\_\_\_\_

**HU****PŁYTY**

INSTUKCJE DLA UŻYTKOWNIKA \_\_\_\_\_

**PL****PLITE**

INSTRUCȚIUNI DE UTILIZARE \_\_\_\_\_

**RO****NAVODILA ZA UPORABO**

VGRADNJO IN PRIKLJUČITEV \_\_\_\_\_

**SI****UGRADNE PLOČE**

UPUTSTVO ZA UPOTREBU \_\_\_\_\_

**SR****ВАРИЛЬНІ ПОВЕРХНІ**

ІНСТРУКЦІЯ З ЕКСПЛУАТАЦІЇ \_\_\_\_\_

**UA****КОТЛОНИ**

ИНСТРУКЦИИ ЗА ПОТРЕБИТЕЛЯ \_\_\_\_\_

**BG****PLACAS**

MANUAL DE INSTRUCCIONES \_\_\_\_\_

**ES****KOOKPLAATS**

INSTALLATIE-EN GEBRUIKSINSTRUCTIES \_\_\_\_\_

**NL****KOCHMULDE**

GEBRAUCHS - UND INSTALLATIONSANWEISUNGEN \_\_\_\_\_

**DE****ВСТРАИВАЕМЫЕ ВАРОЧНЫЕ ПОВЕРХНОСТИ**

ИНСТРУКЦИИ ПО ЭКСПЛУАТАЦИИ И УСТАНОВКЕ \_\_\_\_\_

**RU****ΕΣΤΙΕΣ ΜΑΓΕΙΡΕΜΑΤΟΣ**

ΟΔΗΓΙΕΣ ΧΡΗΣΗΣ \_\_\_\_\_

**GR****PLACAS**

INSTRUÇÕES DO UTILIZADOR \_\_\_\_\_

**PT****VARNÁ DOSKA**

NÁVOD NA OBSLUHUU \_\_\_\_\_

**SK**



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## SAFETY INSTRUCTIONS

We recommend you keep the instructions for installation and use for later reference, and before installing the hob, note its serial number in case you need to get help from the after sales service.

**WARNING:** the appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children under 8 years of age must be kept away from the appliance unless they are continuously supervised.

**WARNING:** use only hob guards designed by the Manufacturer of the cooking appliance or indicated by the Manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

**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.

**WARNING:** danger of fire: do not store items on the cooking surfaces.

**WARNING:** if the surface is cracked, do not touch the glass and switch off the appliance to avoid the possibility of electric shock.

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

**CAUTION:** the cooking process must be supervised. A short term cooking process has to be supervised continuously.

It is strongly recommended to keep children away from the cooking zones while they are in operation or when they are switched off, so long as the residual heat indicator is on, in order to prevent the risks of serious burns.

This appliance is not intended to be operated by means of an external timer or separate remote control system.

If present do not to stare into halogen lamp hob elements.

Connect a plug to the supply cable that is able to bear the voltage, current and load indicated on the tag and having the earth contact. The socket must be suitable for the load indicated on the tag and must be having the earth contact connected and in operation. The earth conductor is yellow-green in color. This operation should be carried out by a

suitably qualified professional. In case of incompatibility between the socket and the appliance plug, ask a qualified electrician to substitute the socket with another suitable type. The plug and the socket must be conformed to the current norms of the installation country. Connection to the power source can also be made by placing an omnipolar breaker between the appliance and the power source that can bear the maximum connected load and that is in line with current legislation.

The yellow-green earth cable should not be interrupted by the breaker. The socket or omnipolar breaker used for the connection should be easily accessible when the appliance is installed.

The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

If the supply cord is damaged, it must be replaced by Manufacturer, its service agent or similarly qualified people in order to avoid a hazard. The earth conductor (yellow-green) must be longer than 10 mm on the terminal block side. The internal conductors section should be appropriate to the power absorbed by the hob (indicated on the tag). The type of power cable must be HO5V2V2-F.

Do not put metallic objects such as knives, forks, spoons or lids on the hob. They could heat up.

Aluminum foil and plastic pans must not be placed on heating zones.

After every use, some cleaning of the hob is necessary to prevent the build-up of dirt and grease. If left, this is recooked when the hob is used and burns giving off smoke and unpleasant smells, not to mention the risks of fire propagation. Never use a steam or high pressure spray to clean the appliance.

Do not touch the heat zones during operation or for a while after use.

Never cook food directly on the glass ceramic hob.

Always use the appropriate cookware. Always place the pan in the center of the unit that you are cooking on.

Do not place anything on control panel.

Do not use the hob as a working surface.

Do not use the surface as a cutting board.

Do not store heavy items above the hob. If they drop onto the hob, they may cause damage.

Do not use the hob for storage of any items.

Do not slide cookware across the hob.

No additional operation/setting is required in order to operate the appliance at the rated frequencies.

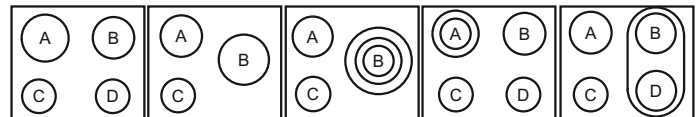


Mod.: FE GD21 RB  
P. Max (Over) : 2350 W  
Made in FRANCE - 220 -  
220 - 240 V ~  
P. Motors : 30 W



**CE**











Mod.: FE GD21 RB Code: 30354774 - 0300 0511 220 - 240 V ~	Code: 30354774 - 0300 0511	Code: 30354774 - 0300 0511	Code: 30354774 - 0300 0511
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Code produit : .....  
Numéro de série : .....























	A	B	C	D
LAYOUT 1-3	2300W	1800W	1200W	1200W
LAYOUT 2-4	1800W	2500W	1200W	-
LAYOUT 5	1800W	750+900+1050W	1200W	-
LAYOUT 6	1000+1200 w	1800W	1200W	1200W
LAYOUT 7	1800W	1800W	1200W	1800W

 6   5  3    4   6 

 6   5  2 —  —  1

 6   5  3    7  5   6 

 6   5  —  —  5   6 



According to model

1. "+ "
2. "- "
3. TIMER
4. Additional cooking zone led
5. Cooking zone programming indicator
6. Selection of the zone
7. Bridge

**"Installation must conform to the standards & directives."  
Manufacturer declines all responsibility for any damage that might be caused by unsuitable or unreasonable use.**

**WARNING:** Manufacturer cannot be held responsible for any incident or its consequences that may arise during the use of an appliance not linked to the earth, or linked to an earth whose continuity is defective. Before any electrical operation, please check the supply tension shown on the electricity meter, the adjustment of the circuit-breaker, the continuity of the connection to earth to the installation and that the fuse is suitable.

The electrical connection to the installation should be made according to the rated power of the Appliance; this should be made via an Omni pole cut-out switch.

If the appliance has a socket outlet, it must be installed so that the socket outlet is accessible.

The yellow/green wire of the power supply cable must be connected to the earth of both power supply and appliance terminals. For any questions regarding power supply cord refer to After Sales Service or a qualified technician.

If the hob is fitted with power supply cord, this shall be connected only to a power supply of 220-240 V between phase and neutral.

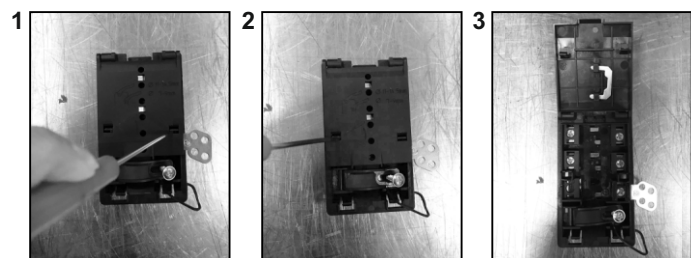
It is however possible to connect the hob to:

Three Phase 220-240 V3  
Three Phase 380-415 V2N

To proceed to the new connection, please follow below instructions: Before making the connection, make sure that the installation is protected by a suitable fuse, and that it is fitted with wires of a large enough section to supply the appliance normally.

Turn over the hob, glass side against the working top, taking care to protect the glass.

**Open the cover in the following sequence:**



- unscrew the cable clamp "1";
- find the two tabs located on the sides;
- put the blade of a flat screw-driver in front of each tab "2" e "3", push in and press;
- remove the cover.

**To release the power supply cord:**

- Remove the screws retaining the terminal block which contains the shunt bars and the conductors of the supply cord;
- Pull out the supply cord.

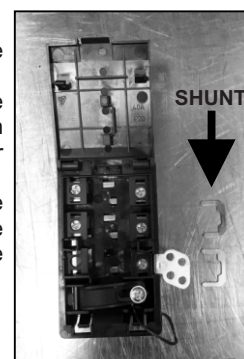
**Note: make sure the terminal board screws are tight.**

**Operations to be carried out to make a new connection:**

- Choose the power supply cable in accordance with the

recommendations in the table;

- Pass the power supply cable into the clamp;
- Strip the end of each conductor of the supply cord on a 10 mm length, by taking in account the requested length of the cord for the connection to the terminal block;
- According to the installation and with the help of shunt bars which you should have recovered in the first operation, fix the conductor as shown on the chart;
- Fix the cover;
- Screw the cable clamp.



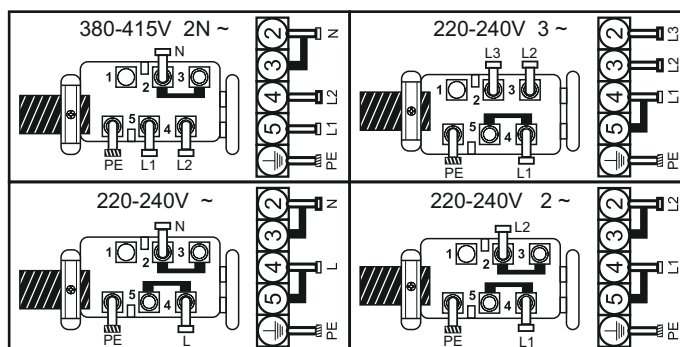
**ATTENTION:**

If it should be necessary to replace the power supply cord, connect the wire in accordance with following colors/codes:

BLUE	Neutral	(N)
BROWN	Live	(L)
YELLOW-GREEN	Earth	(⊕)

### Connection to the terminals on the terminal block

	LAY OUT "1-6"	LAY OUT "7"
MONOPHASE or TWO PHASES 220-240 V~		
Cable HO5V2V2F	3x2,5 mm <sup>2</sup>	3x4 mm <sup>2</sup>
THREE PHASES 220-240 V3~		
Cable HO5V2V2F	4x1,5 mm <sup>2</sup>	4x1,5 mm <sup>2</sup>
THREE PHASES 380-415 V2N~		
Cable HO5V2V2F	4x1,5 mm <sup>2</sup>	4x1,5 mm <sup>2</sup>



L1 / L2 / L3 = Phase N = Neutral PE = Earth



## 4. HOB COOKWARE ADVICE

Using good quality cookware is critical for setting the best performance from your hob.



- **Always use good quality cookware with perfectly flat and thick bases** : using this type of cookware will prevent hot spots that cause food to stick. Thick metal pots and pans will provide an even distribution of heat.
- **Ensure that the base of the pot or pan is dry** : when filling pans with liquid or using one that has been stored in the refrigerator, ensure that the base of the pan is completely dry before placing it on the hob. This will help to avoid staining the hob.
- **Use pans whose diameter is wide enough to completely cover the surface unit** : the size of the pan should be no smaller than the heating area. If it is slightly wider the energy will be used at its maximum efficiency.

**THE CHOICE OF COOKWARE** - The following information will help you to choose cookware which will give good performance.

**Stainless Steel** : *highly recommended*. Especially good with a sandwich clad base. The sandwich base combines the benefits of stainless steel (appearance, durability and stability) with the advantages of aluminium or copper (heat conduction, even heat distribution).

**Aluminium** : *heavy weight recommended*. Good conductivity. Aluminium residues sometimes appear as scratches on the hob, but can be removed if cleaned immediately. Because of its low melting point, thin aluminium should not be used.

**Cast Iron** : *usable, but not recommended*. Poor performance. May scratch the surface.

**Copper Bottom / stoneware**: *heavy weight recommended*. Good performance, but copper may leave residues which can appear as scratches. The residues can be removed, as long as the hob is cleaned immediately. However, do not let these pots boil dry. Overheated metal can bond to glass hobs. An overheated copper pot will leave a residue that will permanently stain the hob.


**Porcelain/enamel** : Good performance only with a thin smooth, flat base.

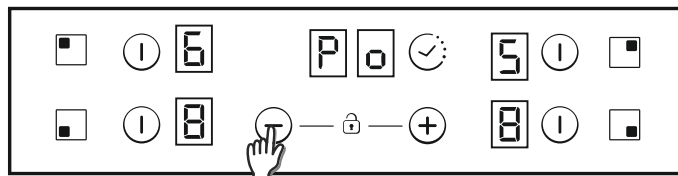
**Glass-ceramic** : *not recommended*. Poor performance. May scratch the surface.

## 5. USE

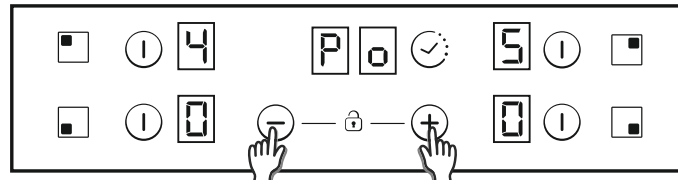
### How to choose power management level

Through the "Power management" function, the user can set the maximum power that can be reached by the hob. Power management function is only available during first 30 seconds after switching on the hob. There is even the possibility to repeat this setting switching off and on the power plug. By setting the desired maximum power, the hob automatically adjusts the distribution in the various cooking zones so that this limit is never exceeded; with the added advantage of being able to simultaneously manage all the zones without overload problems. The customer can set the maximum power of hob between 2.5 kW and the maximum related power of the hob (this can change according to the model) (for example if the maximum power of the hob is 7.2 kW. The maximum power level for setting is between 2.5kW and 7.2kW) At the time of purchase, the hob is set to maximum power. After connecting the appliance to the electrical power, within 30 seconds you can set the power level based on the points shown below:

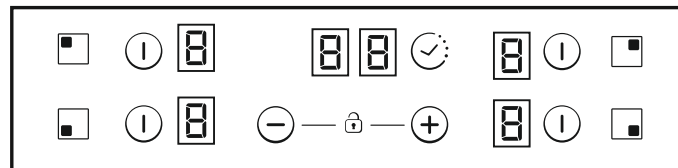
- 1.- Switch on hob.
- 2.- Let touch control finish its initialization process.
- 3.- Before pass 30 seconds touch during 5 seconds '  key.
- 4.- After this moment, this message will appear on display.



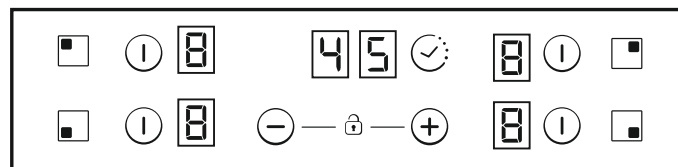
5.- Using 'Plus' and 'Minus' keys Power management value can be adjusted. In this example case between 6500 and 2500w. When required value is selected, touch at the same time 'Plus' & 'Minus' keys during 5 seconds.



6.- When this process is finished, a long beep is heard and a reset is produced. Start-up process will be generated again.

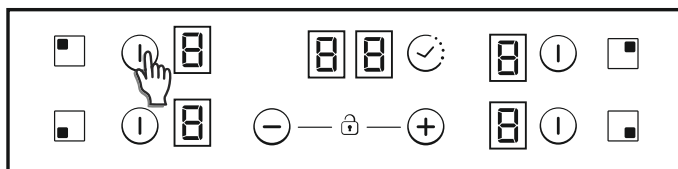


7.- After start-up process, in timer display ECO power management will be showed.



After that, touch control won't allow any combination which can exceed this Eco limit.

### Switch ON/OFF a heater zone



To switch ON a heater Touch any heater's zone during 400 msec. Long beep will be heard and "0" value will appear in target zone digit, indicating power level.

1) If any cooking stage is in position 0, this display will switch OFF automatically after 10 seconds and the zone OFF sequence will sound.

2) If there is residual heat indication in the display which is ON but in 0 power, "0" will appear changing over.

3) If lock function is active you cannot switch ON a zone.

To switch OFF a heater Touch any heater's zone during 1,2 sec. 3 Short beeps will be heard and nothing or "H" value will appear in target zone digit if residual heat exists. Zone will be OFF.

1) If any cooking stage is in position 0, this display will switch OFF automatically after 10 seconds and the zone OFF sequence will sound.

2) If there is residual heat indication in the display which is OFF, "H" will be displayed.

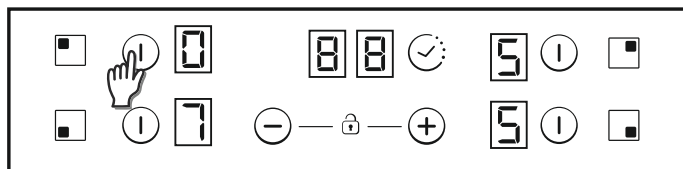
3) Even lock function is active you can switch OFF a zone.

4) If only one heater is active and this one is switched off, 4 Short beep will be heard indicating all cook top is Off.



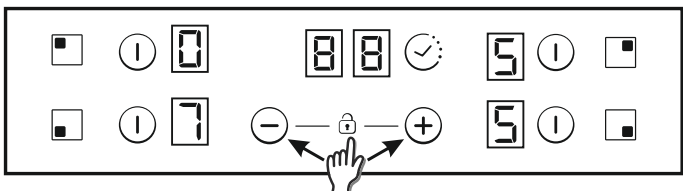
## Selecting a zone

When zone is already ON a lower lighting intensity for the not selected zones that are ON is produced.



If only one zone is ON, this zone is already selected by default, without needing to short press (150 msec) over selection key.

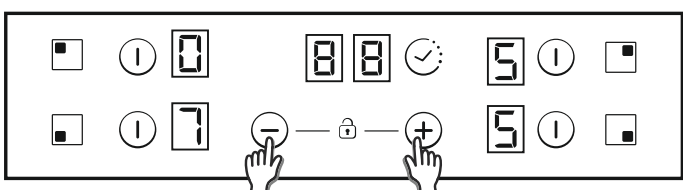
## Increase / Decrease power level



With a short press on '+' or '-' keys, Increase or decrease power in the selected zones digit: 0-1-2-3...9-P

1. For Long Presses in + or - keys, power level increases /decreases continuously. With a fast increase, power stops at level 9, and for a higher power another short press is needed on the + key. No beep sound is heard with fast increase / decrease.
2. Once arrived to P power level, pressing + key again does not change power level to 0. Once arrived to 0 power level, pressing - key again does not change power level to P.
3. With a zone ON at 0 power level, if the zone is hot, 0 will blink alternatively. After 10 seconds, 0 will disappear an 'H' letter will appear fixed on display.
4. When a heater is selected and '+' & '-' keys are touched at the same time, power level will go to '0' but heater will maintain selected during 10 seconds. If heater was temporized, timer will go to Off. This action can only be developed in several cases depending touch control configuration. The following examples are for information only. Personal experience should then let you adapt these settings to your taste and habit

## Child Lock option



This action will be done when '+' & '-' keys were touched at the same time.

Then, any time when a key will be touched, displays will show "L" during 2sec. heating remains at the same state.  
To deactivate Child Lock, follow the same process explained before. Then Short beep will be heard and displays will show "n" letter. Hob will remain unlocked.

Note: An automatic child lock will produce in 15 minutes after total Switch OFF of the hob.

## Double / Triple zones

To switch ON double extension ring, associated main zone must be already ON and Indicating power level must be higher than 0.

### 8.1- Double zone ON

1st Short Press on extension key Switches ON extension ring. LED over extension key turns ON if Extension ring is ON.

2nd Short Press on extension key Switches OFF extension ring. Short beep each press on extension key.

### 8.2- Triple zone ON

1st Short Press on extension key Switches ON 1st extension ring. 1 LED over extension key turns ON if 1st extension ring is ON (left LED in case of triple zone, middle and only LED in case of double zone) 2nd Short Press on extension key Switches ON 2nd extension ring.

2 LEDs over extension key turn ON if 1st and 2nd extension rings are ON 3rd Short Press on extension key. Switches OFF 1st and 2nd extension rings. Short beep each press on extension key.

## Bridge function

The bridge can be enabled only when both heaters are off. One heater of the bridge has been selected, to activate bridge function touch bridge key.

A beep sounds and the zone LED is switched on if the zone is enabled. Both bridge heaters will be selected at the same time.

Once the heaters selected, if the power level is not the desired power level, by the + - keys.

Both bridge heater displays will show same power level.

The function will finish:

- If the bridge key is touched in setting mode
- If user selects power level "0"

## Overflow security

Something (an object or a liquid) is pressing any key during more than 5s. 2 Short Beep + 1 Long beep every 30s while the key is pressed. Cook-top will turn Off. This symbol will maintain blinking while the matter persist.

## Timer

Timer function can be activated with its own key.

Select the zone to be timed. Power level of the zone greater than 0. Static is displayed in the zone being timed. "0 0" in the digits reserved for the timer.

- 1) With "+" or "-" keys, timer time can be chosen. No Beeps at time change.
- 2) Pressing continuously timer key, the timer is cancelled (goes to 00).
- 3) If timer "+" or "-" keys is maintained pressed there is quick setting.
- 4) When setting timer time, it is possible to go from "00" to "99" with "-" key, and from "99" to "00" with "+" key.
- 5) Maximum time 99 minutes.
- 6) When the time is elapsed and the hob is beeping, press any key and the alarm and digit sequence will end.
- 7) It is possible to adjust the timer time while the timer is previously running.
- 8) Power of timed zone can be modified without consequences on the timer programming.
- 9) Last minute will be displayed by seconds (For Variants only visible if we enter the timer programming while the last minute of the countdown)
- 10) Pressing the Timer key without any selected zone and when no zone is being timed, does nothing.
- 11) Pressing the Timer key without any selected zone and when many zones are being timed, the time shown in time digits changes in a rotatory way, and shows the time whose power display has the decimal point ON.
- 12) Alternatively Power (5s) and (0,5s) is displayed in the zone being timed.

Remaining time is displayed in the digits reserved for the timer. If multiple zones are timed, the smallest remaining time is displayed, and the decimal point is displayed in the corresponding zone.

## Residual Heat Indicator (In radiant heaters-> calculated)

The same indicators can be used for "residual heat" indication as well. A time table must be defined on this purpose: Rest Heat time=f (power level, working time).

While a temperature on the cook top glass surface is above 65°Cb(theory value), this condition will be shown in the associated display, by means of an "H".

To generate a temperature above 65°C a heating element has to be in operation for certain time, this time depends on the power level. Once this time has expired, the residual heat warning will be shown when the heating element is switched off.



## Automatic Safety Off

If the power level is not changed during a preset time, the corresponding heater turns off automatically.  
The maximum time a heater can stay on, depends on the selected cooking level.

Power level	Max. time on (hours)
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	2
P	2

NOTE: while an overheating situation should occur during the operation of the highest power levels, the Hob control will automatically adjust the power level in order to protect the hob from overheating.

## 6. CLEANING AND MAINTENANCE

. Before carrying out any maintenance work on the hob, allow it to cool down.

. Only products, (creams and scrapers) specifically designed for aglass ceramic surfaces should be used. They are obtainable from hardware stores.

. Avoid spillages, as anything which falls on to the hob surface will quickly burn and will make cleaning more difficult.

. It is advisable to keep away from the hob all substances which are liable to melt, such as plastic items, sugar, or sugar-based products.

### MAINTENANCE:

- Place a few drops of the specialised cleaning product on the hob surface.

- Rub any stubborn stains with a soft cloth or with slightly damp kitchen paper.

- Wipe with a soft cloth or dry kitchen paper until the surface is clean.

### If there are still some stubborn stains:

- Place a few more drops of specialised cleaning fluid on the surface.

- Scrape with a scraper, holding it at an angle of 30° to the hob, until the stains disappear.

- Wipe with a soft cloth or dry kitchen paper until the surface is clean.

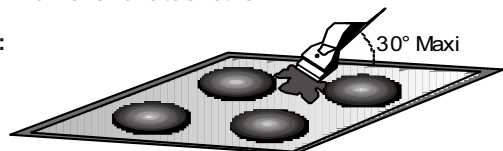
- Repeat the operation if necessary.

### A FEW HINTS:

Frequent cleaning leaves a protective layer which is essential to prevent scratches and wear. Make sure that the surface is clean before using the hob again. To remove marks left by water, use a few drops of white vinegar or lemon juice. Then wipe with absorbent paper and a few drops of specialised cleaning fluid.

The glass ceramic surface will withstand scraping from flat-bottomed cooking vessels, however, it is always better to lift them when moving them from one zone to another.

NB:



Do not use a sponge which is too wet.

Never use a knife or a screwdriver.

A scraper with a razor blade will not damage the surface, as long as it is kept at an angle of 30°.

Never leave a scraper with a razor blade within the reach of children.

Never use abrasive products or scouring powders.

. **The metal surround** : to safely clean the metal surround wash with soap and water, rinse, then dry with a soft cloth.

**Any change in the colour of the glass-ceramic surface does not affect its operation or the stability of the surface. Such discolorations are mostly a result of burnt food residues or use of cookware made of materials such as aluminium or copper; these stains are difficult to remove.**

## 7. PROBLEM SOLVING

### The cooking zones do not simmer or only fry gently

Only use flat-bottomed pans. If light is visible between the pan and the hob, the zone is not transmitting heat correctly.

The pan bottom should fully cover the diameter of the selected zone.

### The cooking is too slow

Unsuitable pans are being used. Only use flatbottomed utensils, that are heavy and have a diameter at least the same as the cooking zone.

### Small scratches or abrasions on the hob's glass surface

Incorrect cleaning or rough-bottomed pans are used; particles like grains of sand or salt get between the hob and the bottom of the pan. Refer to the "CLEANING" section; make sure that pan bottoms are clean before use and only use smooth bottomed pans. Scratches can be lessened only the cleaning is done correctly.

### Metal marks

Do not slide aluminium pans on the hob. Refer to the cleaning recommendations.

You use the correct materials, but the stains persist.

Use a razor blade and follow the "CLEANING" section.

### Dark stains

Use a razor blade and follow the "CLEANING" section.

### Light surfaces on the hob

Marks from an aluminium or copper pan, but also mineral, water or food deposits; they can be removed using the cream cleaner.

### Caramelisation or melted plastic on the hob.

Refer to the "CLEANING" section.

### The hob does not operate or certain zones don't work

The shunts are not positioned correctly on the terminal board.

Have a check made that the connection is done the control panel is locked. Unlock the hob.

### The hob does not cut off.

The control panel is locked. Unlock the hob.

### Frequency of on/off operations for cooking zones

The on-off cycles vary according to the required heat level:

- low level: short operating time,

- high level: long operating time.

### The cooktop is not working.

Check the condition of the fuses / circuit breakers at your location. Check to see if you are experiencing a power failure.

### The cooktop has turned itself off.

The main switch (ON/OFF key) was accidentally touched or there is any object above any key. Turn the unit on again without any object about the keyboard. Enter your settings again.

### Display F and numbers

If F and numbers appears in the display, your unit has detected a fault. The following table list actions you can take to correct the problem.

## 8. AFTERCARE

Before calling out a Service Engineer please check the following:

— that the plug is correctly inserted and fused;

If the fault cannot be identified switch off the appliance — do not tamper with it — call the Aftercare Service Centre. The appliance is supplied with a guarantee certificate that ensures that it will be repaired free of charge at the Service Centre.