

Instructions for use

KitchenAid

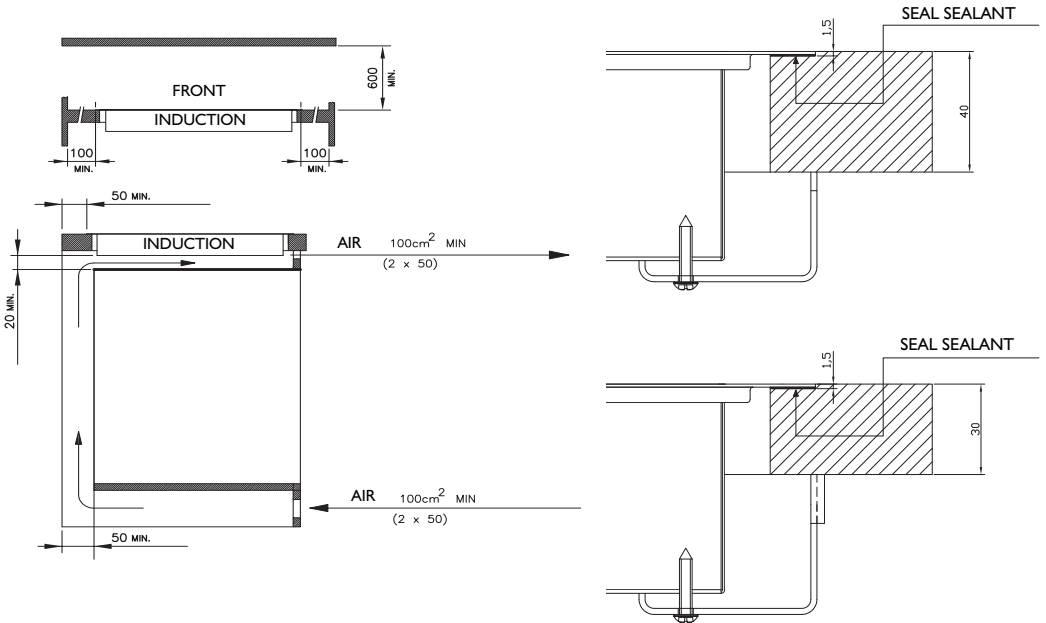
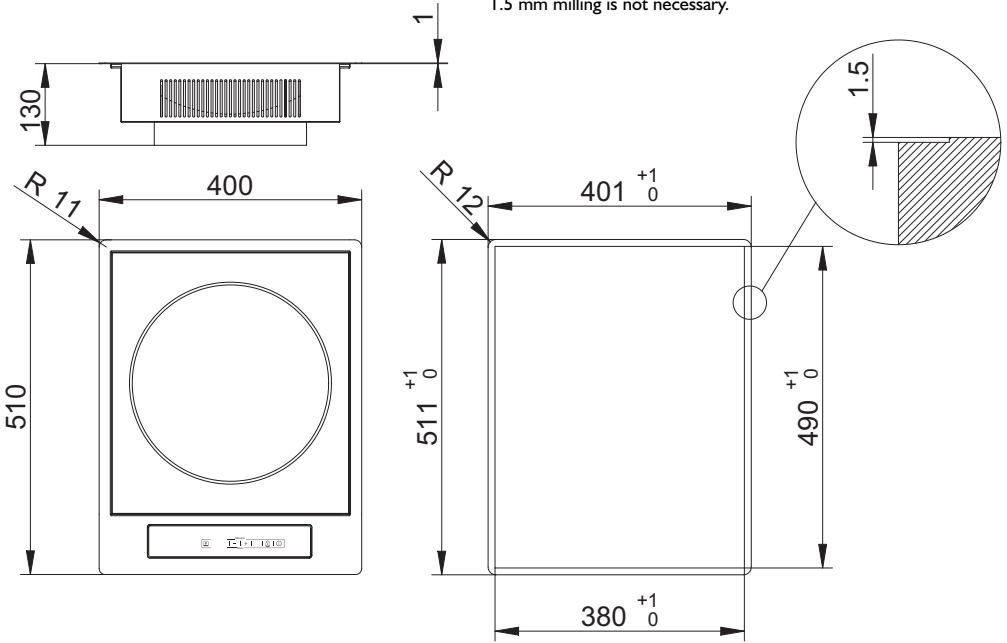
Installation diagrams	4
Important safety instructions	6
Safeguarding the environment	9
Eco design declaration	9
Before use	9
Existing pots and pans	9
Recommended pot bottom widths	9
Installation	10
Electrical connection	10
Instructions for use	11
After-Sales Service	13

Installation diagrams



Installation diagrams

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.

Before use

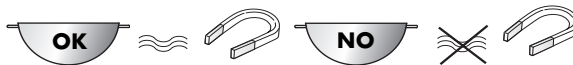
IMPORTANT: The cooking zones will not switch on if pots are not the right size. Only use pots bearing the symbol “INDUCTION SYSTEM” (Figure opposite). Place the pot on the required cooking zone before switching the hob on.



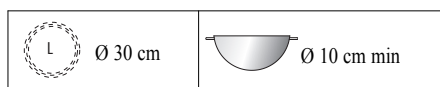
Existing pots and pans

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



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.

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

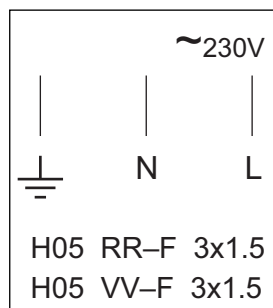
- **Disconnect the appliance from the power supply.**
- **Installation must be carried out by qualified personnel who know the current safety and installation regulations.**
- **The manufacturer declines all liability for injury to persons or animals and for damage to property resulting from failure 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 mm ²



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.

The 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

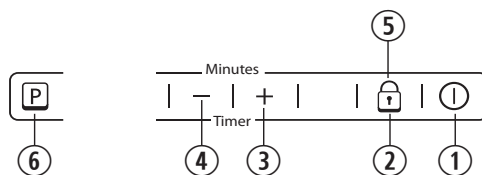
of the ON/OFF button and switches from the OFF mode to the Standby mode.

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

Instructions for use

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

Switching off a cooking zone

- Pressing the “+” and “-” buttons of the desired cooking zone at the same time.
- 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 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 °C) according to the mathematical model.

Control panel lock

 Activation and deactivation Pressing the key-lock 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 “+” or “-” 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:

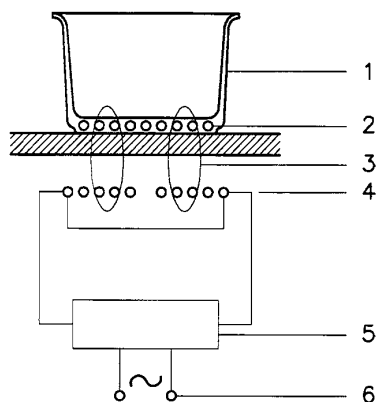
The power is increased from 2400 to 3000 W.

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.



- Vassel
- Induced current
- Magnetic field
- Inductor
- Electronic circuit
- 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.

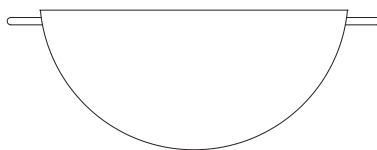
Maintenance

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 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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