

# Farnelli

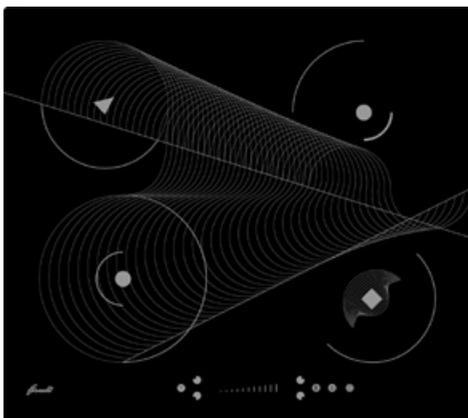
COMPANY SPECIALIZING IN BUILT-IN OVENS  
AND HOBS

## HOBS

### PIA 60 **MERIDIANA**

---

INDUCTION  
HOB



## Installation and Operating Manual

### Dear Customer!

Thank you for purchasing FORNELLI appliance. We hope that this product will meet your expectations and become an excellent assistant in your kitchen. To ensure proper and safe operation of the product, please, carefully read all the provisions of this Manual. Furthermore, please, keep this Manual for the entire service life of the unit.

First part of the Manual contains certain important preconditions for safe operation of the appliance. To ensure that your product will remain in perfect condition for a long time, we provided lots of useful and valuable tips concerning the appliance's care and cleaning. Additionally, this Manual provides some tips and tricks on energy saving.

In the event that some faults will encounter during the operation of the device, the last pages of the Manual contain useful troubleshooting advises.

Your appliance is made of high quality materials and fully conforms with all EEC standards.

The household appliances that we offer are being constantly improved. This includes better functionality and features, updated appearance, so the pictures and designations used in the Manual may slightly differ from the model you have purchased.

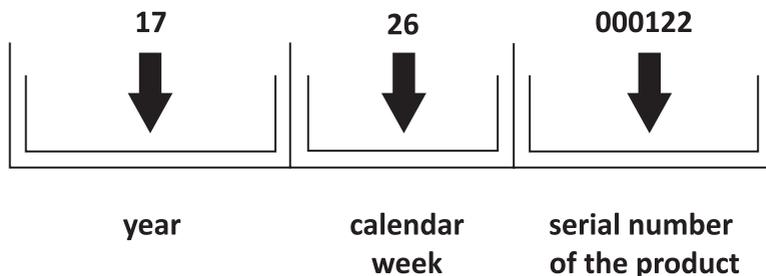
### Bon appetite!

The manufacturer reserves the right to make changes to the design of the appliance in order to improve its performance.

This product conforms with European standards and has valid CE, TUV, ISO 9001 and EAC conformity certificates.

Date of manufacture of your appliance is encoded in its serial number.

You will find the serial number of your product on the label, attached to exhaust. Here is the explanation of designations used in the serial number.



In this example the product was manufactured during 26th week of 2017.

**Content**

Induction Principle ..... 2

**SAFETY INSTRUCTIONS AND ADVISES**

Before you switch the new hob for the first time ..... 3

Safety requirements ..... 3

How to prevent damage of the hob ..... 5

Recomendations on Disposal ..... 5

Scope of delivery ..... 6

Storage, trasportation and selling regulations ..... 6

Technical specifications ..... 7

**YOUR NEW GLASS CERAMIC HOB**

Control panel ..... 8

How to use your induction hob ..... 9

Starting cooking ..... 9

After you have finished cooking ..... 9

Using Booster function ..... 10

Locking the controls ..... 11

Overheat protection ..... 10

Uutomatic switch off ..... 11

Timer function ..... 11

Basic cooking recomendations ..... 14

Sutable cookware ..... 16

Maintenance and cleaning ..... 17

Helpfull hints ..... 18

Displayed errors and recomendations ..... 20

**INSTALLING THE GLASS-CERAMIC HOB**

Installation ..... 21

Connection to electric mains ..... 24

Maintanance and repair ..... 25

**Warranty service conditions** ..... 27

## Installation and Operating Manual

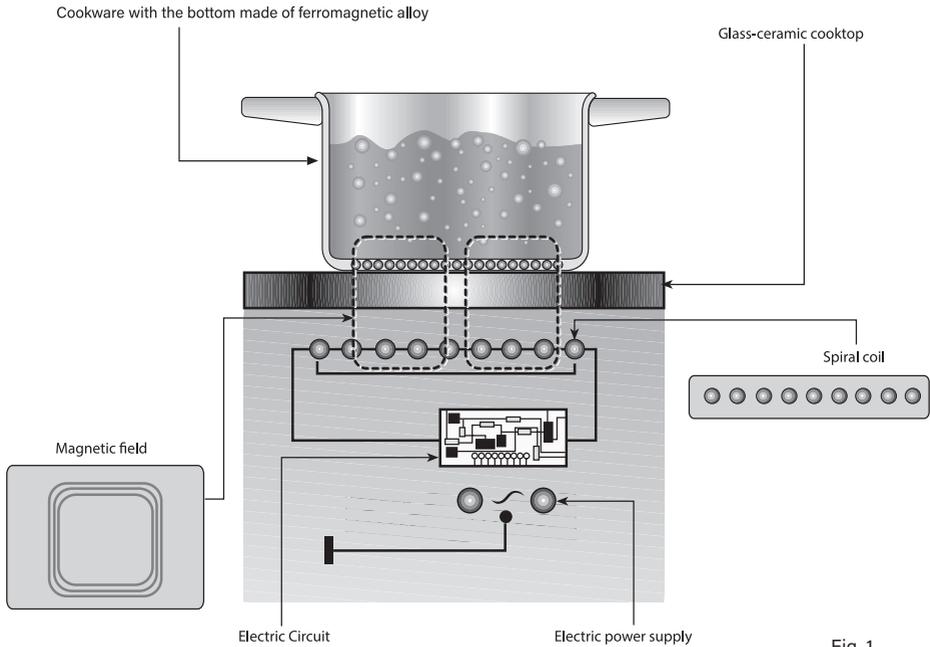


Fig. 1

### INDUCTION PRINCIPLE

The induction cooking technology is based on the physical principle of magnetic induction.

Key feature of this technology is a direct transfer of energy from its generator to a cookware (unlike in the case of conventional burners – see Figure 1).

### Advantages

As compared to electric hobs, your hob is:

- **Safer:** the glass surface heats up less.
- **Faster:** less time for heating the foods.
- **More accurate:** the hob instantly responds to your commands.
- **More effective:** 90% of consumed energy is converted into heat.

Moreover, immediately after removing the cookware from the hob surface the heat transfer stops, thus avoiding unnecessary dissipation of heat.

The system automatically recognizes the other diameter of each individual cookware and applies the power appropriate to the particular size of the cookware.

This allows the use of cookware of different sizes, provided that the diameter of a specific item corresponds to maximum 10% and minimum 40% of the size of the serigraphy on the surface of cooking hob (Figure 4)

**WARNING:** when using cookware with a diameter less than 40% of the size of the serigraphy on the hob surface, the cooking zone may not turn on.

### Suitable cookware

Induction cooking is based on the use of magnetism to generate heat. Therefore, the cookware must be made of materials containing iron. You can check the material of your cookware with a simple magnet.

### Important:

To avoid irreparable damage to the surface of the hob, do not use:

- cookware with uneven bottom
- metal cookware with enameled bottom
- cookware with rough, abrasive bottom to avoid scratching the surface of the hob.

**SAFETY INSTRUCTIONS AND ADVISES**

**WARNING! To avoid damage of the glass-ceramic hob in the cold season, please, keep the unpacked hob at room temperature for at least 2 hours before the first switching-on.**

**BEFORE YOU SWITCH THE NEW HOB FOR THE FIRST TIME**

After the hob packing is removed, make sure, that both the hob and the power cord are in good and proper condition and have no damages, Otherwise do not try to connect the hob to mains and contact your seller.

Please, keep in mind, that any modifications and/or attempts to make any modifications to the design of the product are risky. Do not disassemble and make any modifications to the hob. If necessary, contact technical service.

The hob must be installed and connected to mains by qualified and certified electrician from the service center in strict compliance with the installation manual and applicable safety regulations and standards.

**SAFETY REQUIREMENTS**

User of the glass-ceramic hob must know and comply with the safety rules on handling consumer electric appliances.

The hob must be connected to reliable and proper grounding system in conformity with applicable electrical safety regulations. In the event of any interventions into the hob's design the electric supply must be **OFF**. Manufacturer disclaims any and all liability whatso-

ever for any and all damages, which may be caused to people and property as a result of inappropriate grounding of the appliance.

The appliance must not be used by children and/or incapable people.

Never allow children to play with the hob. Before starting operation with the hob, people with implanted cardiac pacemakers shall make sure, that the hob does not cause interference with the cardiac pacemaker.

**IMPORTANT!**

- Never put on the hob any metal items, including spoons, knives, caps. etc., since they may get hot;
- after completion of the use, please, switch off the hob using a special command: do not rely on the cookware detector;
- avoid spilling of liquids. Never leave liquids on the hob unattended, or at least reduce power for their warming up and boiling;
- never leave operating induction burners of the hob with empty cookware or without cookware installed on top.
- Upon completion of cooking, turn off the corresponding induction burner with the command described below;
- Never use for cooking any aluminum foil sheets, never put on the hob any foods wrapped in foil. Aluminum can melt and irreparably damage your hob;
- Never warm up closed tin cans with foods: tin cans may explode! This rule applies to all other types of hobs.

When using electrical outlets located close to the hob, make sure that the power cords of the household appliances that you may use do not touch hot parts of the ceramic glass hob; make sure, that the power cords are laid sufficiently away from the hot part of the hob. The

**Installation and Operating Manual**

power cords must be attached to the kitchen countertops so that they do not come in contact with hot parts of the glass ceramic hob.

Periodically (at least once every six months), check the condition of the electrical power cord. If any defects are found, such as cracks, melted insulation, hardening of insulation, please, immediately contact the service center. To avoid danger, the power cord must be replaced by a service center or similar qualified personnel.

In the event of overheating, fats and oils easily flammable. Therefore, it is absolutely required to cook food using an oil, for example, when cooking French fries, under continuous control only.

**ALWAYS REMEMBER! Never use water to extinguish burning oil or fat. Cookware with easily flammable oil or fat should be tightly covered with a lid or a dense material to prevent access of oxygen to the flame.**

Always keep the hob clean. Remains of food can cause fire.

Chips and cracks on the ceramic glass hob may result in electric shock. In case of finding thereof, immediately turn off the hob and disconnect it from electrical mains.

In the event of a breakdown, immediately disconnect the ceramic hob from electric mains.

**Never operate faulty equipment, this is dangerous!**

Do not attempt to repair the glass ceramic hob by yourself. Repairs performed by unqualified persons can result in equipment damage and accidents. First of all, refer to these instructions. If it contains no information that you need, please, contact the near-

est service center. This appliance must be repaired by authorized service center only. Always demand the use of original spare parts for repairs.

## Installation and Operating Manual

### HOW TO PREVENT DAMAGE OF THE HOB

Glass ceramics is resistant to drastic temperature changes, being a very strong material in relation to such temperature variations. However, in the course of operation glass ceramic hob is subjected to other impacts, for example, mechanical, in respect of which its strength is much lesser.

Never use the ceramic hob as a stand for various items or as a work table.

Never use cast iron cookware or cookware with a damaged bottom, having rough, abrasive bottom surface or burrs. Moving such cookware on the hob may result in scratching on the hob surface.

Never place empty cookware, especially enamel and aluminum ones, on the induction burner when it is ON. This can damage the hob and the bottom of the cookware.

Never store hard and sharp items over the ceramic hob. If they fall on the hob, the hob will most likely be damaged.

If sugar or other sugar-containing food fall onto the hot induction burner and get melted, immediately remove them with a cleaning scraper while they are still hot. When the hot mass cools down, it can damage the surface when being removed.

When getting in contact with hot induction burners, synthetic materials, aluminum or culinary foil or plastic utensils can get melted. Therefore, store these materials and items at safe distance from the glass ceramic hob. If, despite your efforts, some material has melted on the hob surface, immediately remove it with a scraper.

Always make sure, that acidic liquids, such as vinegar, lemon or lime scale dissolution agents, do not fall on the glass ceramic hob surface, since these substances leave matte stains on the surface.

Never put pans or frying pans on the hob frame, this may cause scratches and other damage.

### Recommendations on Disposal

All the materials, used in the glass ceramic hob, are ecologically friendly and recyclable. Please, observe environment protection rules and regulations, use proper separate waste collection practices.



Used or damaged appliances are not useless wastes. Different materials, used in your hob, can be used repeatedly.

For more details on the hob disposal methods, please, contact your dealer or local administrative authorities.

When you hand over your hob for disposal, please, remember, having fallen into children's hands it may cause a serious accident. Make sure, that the hob you are about to dispose is as safe, as it is technically possible. For example, cut off its electric power cord, make the hob disables in any other way.

Follow the instructions contained in this Manual.

### SCOPE OF DELIVERY

Your glass ceramic hob is a built-in kitchen appliance. Nameplate containing the model of the hob is attached to the rear side of the built-in part of the hob.

The scope of delivery includes:

- Glass ceramic hob – 1 pc.;
- Adhesive sealing plate – 1 pc.;
- User's Manual.

### STORAGE

Store the hob in a dry place, away from sources of heat and direct sunlight. When storing an oven, avoid rapid temperature changes. Storing of the oven with the transportation packing removed is prohibited.

### TRANSPORTATION

Falls and/or any mechanical impacts on the packaging during transportation of the product must be excluded.

### SELLING REGULATIONS

Manufacturer does not implement any special rules and conditions regarding the selling of the product; the product must be marketed and sold in accordance with the national and/or local legislation of the country of destination.

### TECHNICAL SPECIFICATIONS

#### Dimensions of the Hob and the Opening for Building-in of the Hob

Dimensions of the Hob's Built-in Part, mm	Height	Width	Depth (length)
Dimensions of the Visible Part	4	590	520
Dimensions of the built-in part of the hob	56	557	487
Niche dimensions	35-45*	560	490

\* When the countertop thickness is less than 35 mm, use the additional sealing tape (to be purchased separately).

Total power of the glass ceramic hob, W – 7200.

Hob power supply: 220-240 V AC 50/60 Hz.

Ingress Protection: 1.

Weight, net, kg: 8,3.

#### Size and power of induction burners

Burner	Dimensions, mm	Power, W
Front left	210	2300/3000 + twin Booster
Rear left	160	1200/1500
Rear right	180	1800/2100
Front left	160	1200/1500

### YOUR NEW GLASS CERAMIC HOB

1. Front left burner
2. Rear left burner
3. Rear right burner
4. Front right burner
5. Sensor control panel.

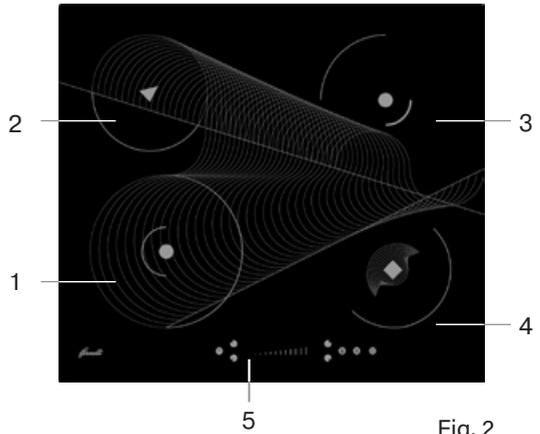
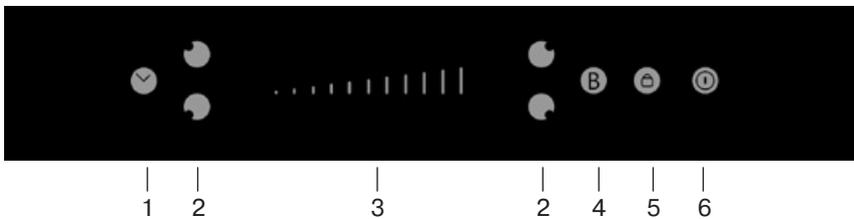


Fig. 2

### CONTROL PANEL

Fig. 3

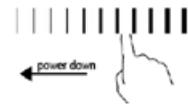
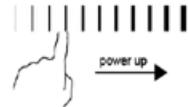


1. Timer
2. Induction burner selector
3. Power control
4. Booster function control
5. Locking control
6. ON/OFF.

### HOW TO USE YOUR INDUCTION HOB

#### Starting Cooking

1. Touch  button.  
After the appliance is switched-on, you will hear a single audio signal. Symbols "--" or "---" will be displayed on all displays. This means, that the induction hob has enter a standby mode.
2. Put suitable cookware on the induction burner, that you want to use. Make sure, that the bottom of this cookware and the surface of the induction burner are clean and dry.
3. Touch the induction burner selector button – an indicator will light up next to the button.
4. Adjust the desired temperature using slider control.
  - If you do not set the desired temperature within 1 minute, the induction hob will automatically switch off. In this case start with the point 1.
  - You can change the selected temperature later at any time in the process of cooking.



In the event that the symbol  is blinking alternatively with the selected power level, this means, that:

- You did not put a cookware on the corresponding induction burner;
- The cookware that you use, is not suitable for cooking using an induction hob, or
- The cookware that you use is too small or is not aligned in the center of the induction hob.

The induction hob will not be heating up until a suitable cookware is put on the burner.

Display will automatically switch off after 1 minute, if a suitable cookware will not be placed on the burner.

#### After You Have Finished Cooking

1. Touch the selector button, corresponding to the induction burner you want to switch off.



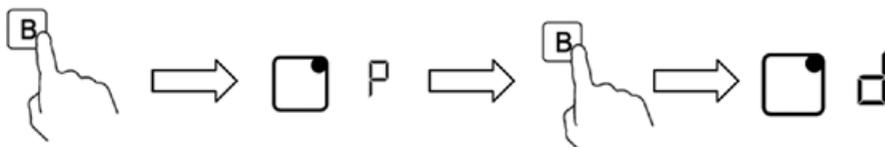
## Installation and Operating Manual

2. Switch off the burner by sliding ginger to "0" position on the slider control. Make sure, that "0" is show on the display.
3. Switch off the entire hob by touching  button.
4. Please, be aware of hot surfaces. When an induction burner is hot,  symbol will be displayed. When the induction hob will have cooled down to safe temperature, the symbol will disappear from the display. You may also use this function as an energy saving method. The residual heat of the induction hob can be used to warm up other cookware.



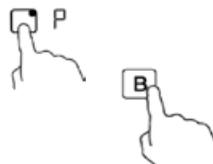
### Using Booster Function

1. Touch the induction burner selector button.
2. Touch Booster function control button . Symbol "P" will be displayed, the power will be set to a maximum. Touch the Booster function control button again; "d" symbol will be displayed, which means, that the Twin Booster function is active.



### Switching Off Booster Function

1. Touch the induction burner selector button.
2. Touch the Booster function control button to switch off the function. The burner will return to its initial settings.
  - This function is available for all burners; however, the Twin Booster function is available for the front left burner only.
  - The burner will automatically return to the "9th" level of heating after 5 minutes.
  - The Twin Booster Mode can remain active within 10 minutes.



## Installation and Operating Manual

### LOCKING THE CONTROLS

You can lock the controls of the hob to avoid accidental use of the appliance (such as accidental switching on a burner).

When the controls are locked, all buttons except  BON/OFF are inactive.

To lock the controls, touch the controls lock button . The timer indicator will display “Lo” symbol.

### UNLOCKING THE CONTROLS

1. Make sure, that the induction hob is ON.
2. Touch and hold the controls lock button .
3. Now you can keep using your induction hob.

### WARNING:

When the controls are locked, all buttons except ON/OFF button will be inactive, therefore you always able to switch off your induction hob (for example, in emergency), but to continue operation of the hob you will first need to unlock the controls.

### OVERHEAT PROTECTION

Temperature sensor of your induction hob is capable of monitoring temperature inside of the cooking top. When the sensor detect a temperature in excess of certain value, the induction hob will automatically stop operation.

### SMALL COOKWARE RECOGNITION

In the event that an improper-size cookware, or non-magnetic cookware (for example, aluminum cookware), or some small item (such as a knife, fork, key, etc.) have been left on-top of the hob, the hob will automatically enter standby mode after 1 minute.

### AUTOMATIC SWITCH OFF

Automatic switch off function ensures safety of your hob. This function will automatically switch off the induction hob in the event you forgot to do this yourself. The default duration of operation for different power/heating levels is given in the Tale below:

Power/Heating Level	1	2	3	4	5	6	7	8	9
Duration of operation by default, hours	8	8	8	4	4	4	2	2	2

After a cookware is removed from the induction hob surface, the hob will stop heating and switch off after 2 minutes.

### TIMER

You may use Timer in the following two ways:

1. As a countdown timer. In the case the timer will not switch off a selected induction burner upon elapsing of a set time.

## Installation and Operating Manual

2. You may elect to set the timer to switch off one or several induction burners upon expiry of a certain time period.
3. You may set timer on 99 minutes.

### Using a Countdown Timer

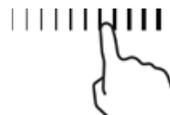
When selecting one of the induction burners

1. make sure that the hob is OFF.

**NOTE:** You can set the countdown timer either before, or after the selecting and setting of power/heating mode for an induction burner. Touch the timer button, figure "00" will be displayed in the timer display, while figure "0" will be blinking.



2. Set the timer using slider control (for example, to "5")



3. Figure "05:" will be displayed on the timer display



4. Now, touch the timer button again: figure "0" will be blinking



5. Set the timer using slider control (for example, to "9"); now we have set the timer to 95 minutes.



6. As soon as the time is set, the timer will start its countdown. The remaining time will be displayed on the display.

7. Upon expiry of the set time You will hear an audio alarm which will be sounding for 30 seconds; at the same time symbol "--" will be displayed on the corresponding display.



### The Use of the Timer To Switch Off One or Several Induction Burners Upon Expiry of a Set Time

If you need to set the time for a single induction burner:

1. Touch the induction burner selector button to select the burner, for which you need to set the timer.

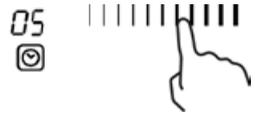


Installation and Operating Manual

2. Touch the timer button, figure "10" will be displayed in the timer display, while figure "0" will be blinking.



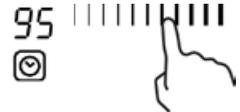
3. Set the timer using slider control (for example, to "5").



4. Touch the timer button again; figure "1" will start blinking.



5. After the time is set, the countdown will start. The remaining time will be displayed on the timer display.



**NOTE:** Red dot will light up near the power level indicator, thus indicating that this heating zone is selected.



7. Upon expiry of the set time corresponding induction burner will be switched off. Other induction burners, which have been switched on earlier, will keep working.

**If You Need to Set the Timer for Several Induction Burners**

1. When you set the timer for several induction burners at one and the same time, several red dot lights will lit near the corresponding power/heating level indicators. The minute display will be showing the minimum set time. The red dot indicator of the corresponding heating zone will be blinking.

15 3 (timer on 15 minutes)

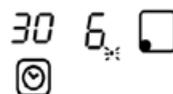
6 (timer on 45 minutes)

## Installation and Operating Manual

2. Upon expiry of the set time corresponding induction burner will be switched off.

The minute display will display the next minimal set time and the red dot of the corresponding heating zone will start blinking.

Touch the induction burner selector, the then current timer value will be shown on the minute display.



### Deactivating Timer Function

1. Touch the selector of the induction burner, for which you want to deactivate the timer.
2. Touch the timer button – the timer indicator will start blinking.
3. Using slider control, set timer on "00". Now the timer is OFF.



## BASIC COOKING RECOMMENDATIONS

Be careful while frying, as oil and fat heat up very quickly, especially if you use the Booster mode. At excessively high temperatures oil and grease can spontaneously ignite and pose a serious hazard.

- Start cooking at a high power/heating level and decrease it as the food warms up.

### Helpful information

- When the dish that you are cooking starts boiling, decrease the power/heating level of the burner.
- Using cookware with lids reduces cooking time and saves energy by keeping heat.
- To reduce cooking time, reduce the amount of liquid or fat.

### Boiling over a slow fire/slow boiling, cooking rice

- The so-called slow boiling is a state when air bubbles periodically rise to the surface of liquid; this state takes place at the temperature from about 85 °C up to the boiling point. Cooking over low heat is the secret of delicious soups and delicate stews, as the best taste is revealed when a dish is not excessively boiled.

**Installation and Operating Manual**

- Additionally, it is not recommended to boil sauces based on eggs or with the addition of flour.
- Some cooking methods, including cooking of rice with the full water absorption, may require a heating level higher than the lowest value to ensure cooking of foods properly and at the recommended time.

**Roasting Meat/Steak**

To cook toothsome, tasty steak:

1. Take the steak out of the refrigerator 20 minutes before the frying, so that it can warm up to room temperature.
2. Preheat the frying pan with a thick bottom.
3. Apply oil on both sides of the steak. Sprinkle a hot frying pan with a small amount of oil and put the steak into the frying pan.
4. While the steak is being cooked, you may turn over the steak just once. The exact cooking time depends on the thickness of the steak and the desired degree of roasting. This time may vary from 2 to 8 minutes for each of the sides. Push on the steak to check whether it is roasted thoroughly – the harder is the steak, the more thoroughly it is roasted.
5. Leave the steak on a hot plate for a few minutes before serving it to let it to be finally cooked and become more tender.

**Stir-Fry**

(Cooking technique in which ingredients are fried in a small amount of very hot oil while being stirred in a wok)

1. Choose a flat bottom wok or frying pan, suitable for cooking on an induction hob.
2. Prepare all the ingredients and cooking outfits. Stir-fry is a very fast cooking method, so if you need to stir-fry a large amount of food, you better cook it in small portions.
3. Slightly warm up the frying pan and add two tablespoons of oil.
4. First cook the meat; when it is cooked, take it out and leave aside for a while; keep it warm.
5. Fry vegetables. When they will become hot, but still solid, decrease power/heating of the induction burner and add meat to the vegetables.
6. Now quickly fry all the ingredients, having made sure, that all of them are well heated.
7. Serve the dish immediately after the meat and the vegetables are cooked.

**Setting the heating power**

Heating/power data, set forth in the Table below, are just approximate. Precise heating mode will always depend on several factors, including the cookware that you are using, amount of food you are cooking. Don't hesitate to experiment with your induction hob to get the results, best matching you tastes and cooking preferences.

## Installation and Operating Manual

Power/Heating Level	Suitable for:
1-2	<ul style="list-style-type: none"> <li>Warming up small amounts of food, melting chocolate, butter and easily burning foods</li> <li>Slow boiling at low temperatures</li> <li>Slow warming up</li> </ul>
3-4	<ul style="list-style-type: none"> <li>Repeated warming up</li> <li>Intensive boiling at low temperatures</li> <li>Rice cooking</li> </ul>
5-6	<ul style="list-style-type: none"> <li>Pancakes, fritters</li> </ul>
7-8	<ul style="list-style-type: none"> <li>Sauteing</li> <li>Pasta</li> </ul>
9	<ul style="list-style-type: none"> <li>Stir-fry</li> <li>Roasting (meat)</li> <li>Bring a soup to a boil</li> <li>Water boiling</li> </ul>

### SUITABLE COOKWARE

Induction cooking is based on the use of magnetism to generate heat. Therefore, the cookware must be made of materials containing iron. You can check the material of your cookware with a simple magnet.

#### Important (Fig. 4):

To avoid irreparable damage to the surface of the hob, do not use:

- cookware with uneven bottom;
- metal cookware with enameled bottom;
- cookware with rough, abrasive bottom to avoid scratching the surface of the hob.

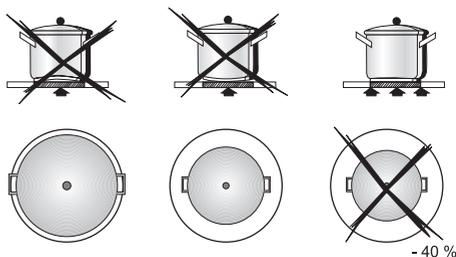


Fig. 4

### MAINTENANCE AND CLEANING

What?	How?	Warning!
Usual contamination glass (fingerprints, traces of food, non-sugar stains on the glass)	<ol style="list-style-type: none"> <li>1. Switch off power supply of the hob.</li> <li>2. Apply a hob cleaner while the glass is still warm (but not hot!).</li> <li>3. Rinse the surface with water and wipe dry with a clean cloth or paper towel.</li> <li>4. Switch on power supply of the hob again.</li> </ol>	<ul style="list-style-type: none"> <li>- When the hob power supply is off, the residual heat indicator will not lit, but the induction burner still may be hot! Be careful.</li> <li>- Metal, certain nylon and sponges and abrasive cleaners may scratch the glass. Always read the sponge's instruction to understand, whether it is suitable cleaning the hob, or not.</li> <li>- Never leave residuals of a cleaner on the hob surface, since this may cause formation of stains on the glass.</li> </ul>
Stains left by boiled out liquids, melted foods and hot spots left by burnt sugar	<p>Immediately remove these types of contamination with a kitchen scraper or cooking blade suitable for glass-ceramic induction hobs, in so doing be careful of hot burners:</p> <ol style="list-style-type: none"> <li>1. Turn off power supply of the hob using mains breaker.</li> <li>2. While holding the scraper or cooking blade at the angle of 30°, clean away the dirt from the non-heated part of the hob.</li> <li>3. Remove the contamination with a cloth or paper towel.</li> <li>4. Follow the steps 2-4 from the recommendations on removing usual contaminants in the table above.</li> </ol>	<ul style="list-style-type: none"> <li>- Remove stains left by melted and sugar-containing foods, as well as the stains left by boiled away liquid as soon as possible. If you leave these stains on the glass until completely cooled, they will be extremely difficult to remove, and in some cases they will permanently damage the surface of the glass.</li> <li>- Danger of injury: the blade of the scraper, which is under the protective cap, is sharp as a razor. Be extremely careful while using it and always store it in a safe place, inaccessible for children.</li> </ul>

### MAINTENANCE AND CLEANING

What?	How?	Warning!
Spilling of liquids onto the control panel	<ol style="list-style-type: none"> <li>1. Turn off power supply of the hob.</li> <li>2. Sop up the spilled liquid.</li> <li>3. Wipe the control panel with a clean sponge or cloths.</li> <li>4. Wipe dry the control panel with a paper towel.</li> <li>5. Turn on power supply of the hob.</li> </ol>	The hob may generate audio signal and switch off.; control panel may remain inoperable, while there's a spilled liquid on it. Before switching on power of the hob, make sure, that the control panel is wiped dry.

### HELPFUL HINTS

Fault	Possible reasons	Recommendations
Induction hob does not switch on	No power supply from mains	Make sure, that the induction hob is connected to proper source if power supply. Make sure, that there is no power outage in your house and/or neighborhood. If the problem persists, please, contact qualified service center.
No response from the hob when you touch its controls	The controls are locked	<p>Unlock the control panel.</p> <p>For the unlock process see section "Use of Induction Hob" above</p>
Control panel does not work as intended	Control panel may be coated with a thin water film, or you touch the controls with you fingertip only	Make sure, that the control panel is dry, and use your finger cushion when touching the controls.

## Installation and Operating Manual

Fault	Possible reasons	Recommendations
Scratches on the glass surface	Irregular cookware bottoms. Inappropriate sponges and/or abrasive cleaners have been used.	Use flat bottom cookware (for more details see Suitable Cookware section)
Some of the cookware produce crackling or clicking sounds.	This may be caused by specifics of the internal structure of the cookware (layers of different metals vibrate on different frequencies)	This is normal and should not be considered as a problem
When cooking at high levels of power the induction hob produces low frequency humming sound	This is caused by particulars of the induction cooking method	This is normal effect, however, this sound must become quieter or disappear completely with the decreasing of power/heating level
Cooling fan sound	You induction hob is equipped with the built-in cooling fan to avoid overheating of the hob's electronics. The fan may keep working even after the hob is switched off.	This is normal and does not require any actions from your part. Please, do not disconnect the hob from mains while the fan is working.
Cookware does not heat up, its presence is not indicated on the display	<p>The induction hob cannot detect the cookware, because this cookware is not suitable for the use in conjunction with the induction hob.</p> <p>The induction hob cannot detect the cookware, because the cookware is too small for an induction burner, or it is incorrectly aligned with regard to the induction burner.</p>	<p>Use cookware, which is suitable for induction cooking (see Suitable Cookware section). Put the cookware right in the center of the induction burner and make sure, that the cookware bottom size matches the size of the induction burner.</p>

## Installation and Operating Manual

Fault	Possible reasons	Recommendations
The hob or one of the induction burners have suddenly switched off, audio alarm has triggered, display shows Error Code (alternately with one or several figures of the hob timer)	This is a technical fault.	Please, write down the Error Code, disconnect the hob from mains and contact qualified service technician.

### DISPLAYED ERRORS AND RECOMMENDATIONS

In the event of technical fault the induction hob will automatically enter the safe mode and show certain error code on the display:

Fault	Possible reasons	Recommendations
E4/E5	Temperature sensor fault	Please, contact your supplier
E7/E8	IGBT temperature sensor fault	Please, contact your supplier
E2/E3	Mains voltage surges in excess of permissible limits	Please, check mains voltage. Switch on the hob after the mains voltage surges will have stopped.
E6/E9	Poor heating by the induction hob	Please, let the hob cool down to room temperature, then switch it on again.

## INSTALLING THE GLASS-CERAMIC HOB

### WARNING!

The hob must be installed by qualified personnel only.

The hob must be installed in proper manner in strict conformity with the regulations of local electricity supplier and applicable standards.

During the entire process of installation the hob must be disconnected from mains. The hob must be installed so as to ensure protection against accidental contact with the details under voltage.

The surface used for building in the hob, must withstand 100°C.

In the event that a built-in oven or any other appliance, which becomes hot during operation, are installed beneath the hob and its control panel, it is required to ensure, that the temperature in close proximity to the control panel of the hob will not exceed 60°C. To this end 40 mm gap must be provided between the bottom of the hob and the appliance installed beneath the hob (see Figure 9).

The gap between the bottom of the hob and the shelf of the kitchen furniture, which is the closest to the hob, must be at least 25 mm.

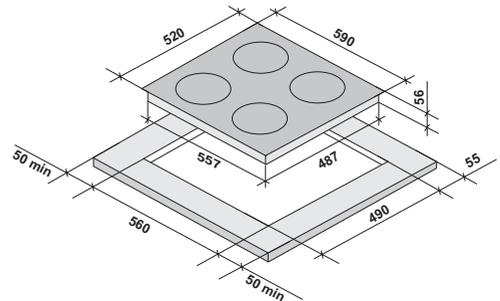
## INSTALLATION

Cut out an opening with the dimensions, as shown in Figure below, In the countertop, into which you are going to install the hob.

Ensure that along the entire perimeter of the opening there is a strip of free space of at least 5 cm width.

Make sure, that the countertop thickness is at least 35 mm. Please, to avoid significant deformations, caused by the heat, emitted by the hob, choose countertops with heat-resistant coatings:

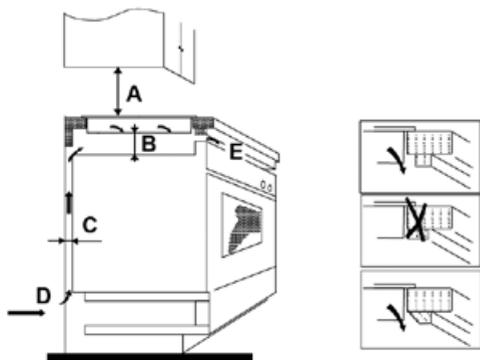
A larger scale drawing is given on Page 26 below



In all circumstances the induction hob must be well ventilated, the air output of the hob must be free from any obstacles. Make sure, that induction hob is in proper and good condition.

**NOTE:** safe distance between the hob and the kitchen furniture item beneath the hob must be at least 760 mm.

## Installation and Operating Manual



- A – 760 mm
- B – 45 mm (min)
- C – 20 mm (min)
- D – Air input port
- E – Air output port 5 mm

### Before proceeding with the installation of the hob, please, make sure that:

- the countertop is rectangular and flat, suitable for installation of the induction hob;
- the countertop is made of temperature-resistant material;
- in the event that the hob is installed above the oven, the oven is equipped with the cooling fan;
- the place intended for the hob installation, meets all the dimensional requirements, current regulations and safety standards;
- suitable mains on/off switch is installed as part of the wiring and ensures full disconnection of the hob from mains; the switch, the method of its installation, connection and wiring are in full conformity with local electrical safety regulations.

The input switch must be of approved type and ensure at least 3 mm gap between open contacts on each AC phase (or on each active wire, provided your local electrical safety regulations permit this kind of connection). Make sure further, that:

- after the hob is installed, the mains input switch remains easily accessible;
- in case you have any doubts as to the installation of the hob, please, get in contact with local technical supervision authority;
- you use temperature-resistant and ease-to-clean finishing materials (such as ceramic tiles) to finish the walls around the hob.

### When the hob is installed, make sure, that:

- power cable cannot be accessed through furniture doors and drawers;
- sufficient fresh air intake to the hob is provided outside the kitchen furniture;
- in the event that the hob is installed above a kitchen cabinet, there is a thermal insulation installed between the hob bottom and the cabinet;
- hob user has obstacle free and easy access to the mains switch.

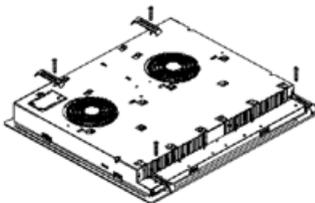
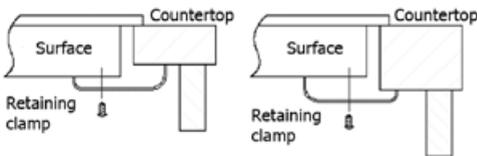
## Installation and Operating Manual

### Before proceeding with the installation of the fastening kit

The hob must be placed on solid and flat surface (don't use packing), Don't apply force in respect of the control elements, protruding beyond the hob surface.

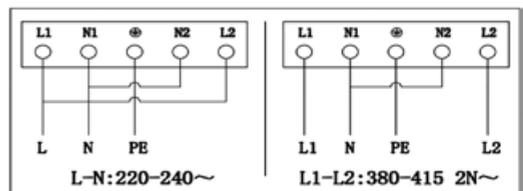
### Installing retaining clips/brackets

After the hob is installed into the opening in the countertop, fasten it to the countertop by screwing two retaining clamps from beneath (see Figure below).



### WARNING

1. The hob must be installed by qualified personnel only! Contact professional service companies, don't try to install the hob yourself.
2. Don't install the hob right above a dishwasher, refrigerator, washer and/or dryer, since moisture, produced by these appliances, is capable of damaging the hob electronics.
3. The induction hob must be installed so as to ensure best possible heat emission level and to guarantee operating reliability.
4. The wall adjacent the hob, as well as the surface located immediately above the hob, must be heat-resistant.
5. To avoid damage, the internal part of the countertop and the adhesive materials must be heat-resistant.



## Installation and Operating Manual

### CONNECTION TO ELECTRIC MAINS

Before proceeding with connection of the hob to electric mains, please, make sure, that:

- specifications of the electric mains correspond to the figures specified on the nameplate of the hob, attached in the lower part of the hob;
- the electric mains is equipped with reliable and proper grounding system in conformity with applicable standards and regulations.

#### **WARNING!**

**Since this device consumes significant power (7,2 kW), it MUST BE connected to a dedicated power supply line, having conductor cross-section of at least 4 mm<sup>2</sup>.**

The appliance must be connected to the electric mains in strict compliance with current standards and regulations.

When the hob is connected directly to the mains, the connection must be made through the circuit breaker, which ensures at least 3 mm gap between open contacts. This is not required in the event that the hob is connected to mains using wall outlet and plug, in which case these wall outlet and plug must be easily accessible in order to be quickly disengaged.

The plug and the cable used for connection of the hob, must meet all the applicable standards and be able to withstand the electric power consumed by the hob (see Max. Consumed Power, kW section).

Grounding wire (yellow-green) shall not be disconnected by the circuit breaker.

In any event power cord of the hob must be

laid so that in none of its points the temperature would higher than the ambient temperature by more than 50°C.

In the event that the power cord needs to be replaced, the replacement power cord must ensure safe operation of the hob in view of the given electric power consumption and operating temperature.

#### **WARNING!**

**Never use household extension cords, since they may get overheated and flare up.**

**The hob must be grounded. Manufacturer disclaims any and all liability for any damage whatsoever, if this requirement is not met.**

**If the power cord is damaged, it must be replaced with the new one by qualified service center personnel.**

**Before switching on the hob for the first time make sure, that it is free from any and all foil, stickers or metal frames (if any).**

#### **WARNING!**

**Manufacturer disclaims any and all liability for any damage whatsoever, if the above and/or any other usual electrical safety rules and regulations are not observed.**

**Installation and Operating Manual****MAINTENANCE AND REPAIRS**

This appliance does not require any special technical maintenance in excess of normal cleaning.

Prior to the shipment from the manufacturer's plant, this appliance has been tested and accepted by qualified and experienced quality control personnel so as to ensure, that the appliance is in proper and good working condition. Any repairs, which may become necessary in the future, must be performed with the maximum care and diligence.

**WARNING!**

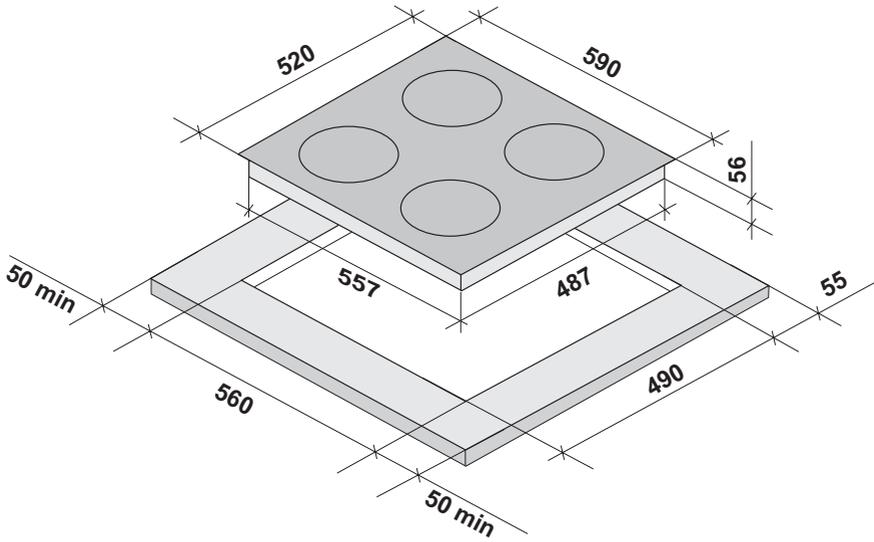
**Never try to make any repairs of this hob by yourself. In the event you found any defects of the glass ceramic hob, disconnect it from power mains. Never allow random people, other than qualified service personnel, to repair your hob.**

It is strongly recommended to contact the nearest FORNELLI service center or the shop where you bought the product.

If your product is still covered by the manufacturer's warranty, then while calling service center advise the following information: warranty certificate number, defect description, model and serial number specified on the nameplate attached to the lower part of your hob.

If your hob is not covered by the manufacturer's warranty anymore, then while calling service center notify them the model and describe the defect. This will be sufficient.

PIA 60 Meridiana embedding scheme



# Warranty service conditions

The products are subject to free repair, if used only for personal, family or other needs, not related to business activities, or satisfying household requirements in an office of a company, institution or enterprise. The use of the products for purposes differing from above is deemed violation of the operation regulations.

The warranty certificate confers a right on free repair of the product within 12 months from the purchase date. Should you have any questions regarding the maintenance service, please contact the official representative of the brand. The contact details are on the web site of our partner [krona-steel.com](http://krona-steel.com). Within the warranty period defective parts of the products are subject to free repair or replacement with new ones. It is the Service Center that has to decide whether the defective products shall be repaired or replaced.

The service life of the product is 7 (seven) years. The service life starts on the purchase date. If it turns out to be impossible to determine the purchase date, the service life shall start on the manufacturing date, encoded in the product serial number which is on the manufacturer's plate.

The manufacturer's plate availability is an obligatory condition! Make sure it is available and keep it for the entire service life of the product. If it is not available, it may turn out impossible to determine the product model, manufacturing date. As a consequence, a request for a free repair may be declined.

The free repair is only possible with a properly and duly filled in warranty certificate, sale receipt for a product purchased, other documents to confirm the warranty period of the product submitted for repairs or diagnostics.

When buying a product, make sure the warrant certificate is duly filled in, contains no corrections and bears the purchase date, the stamp of a sales

agency and signature of a sales assistant (including a tear-off card), model and the serial number of the product.

Before you call a Service Center specialist, please carefully read the operation regulations. If the product turns out to be non-defective upon diagnostics performed by the specialist, the Service Center reserves the right to demand an ungrounded call payment from the customer, basing upon the current price list.

For your safety, these are only licensed and authorized specialists and companies who are permitted to carry out installation and connection of gas operating equipment.

Please keep receipts and other documents with regard to installation and connection of your product for its entire service life.

Any complaints with regard to quality of the components are subject to consideration only upon the quality inspection (technical condition inspection) to be conducted by a representative of the authorized Service Center.

Kõik pretensioonid toote kvaliteedi ja detailide kompleksuse suhtes vaadatakse läbi pärast (tehnilise olukorra) kvaliteedikontrolli hoolduskeskuse autoriseeritud esindaja poolt.

The manufacturer shall not be liable for any damage to a customer or property of a customer and not be obliged to perform free repairs on the occurrence of any of the following:

- documents are missing to confirm the right for free repairs;
- repairs have not been performed by authorized persons, the product design has been changed, the product intervention is found, conflicting with the operation regulations;
- the operation regulations have been violated, stated in the product manual;

---

\* Except backlight lamps, unless its replacement procedure is described in the operation manual. It is only the replacement procedure that is free, not the lamp itself.

## Warranty service conditions

- installation regulations have been violated, as stated in the product manual;
  - the product has not been timely serviced and maintained, as the product manual requires;
  - the components and consumables have been replaced (accessories, lighting lamps\*, filters, catalyst pads, plates, roasting jacks, grids, dishes and holders for microwave ovens, remote control devices, accumulators, batteries, etc., plastic parts handled manually;
  - consumables have been used, of improper quality;
  - defects and damages have been found caused by extreme conditions and force majeure circumstances (fire, Acts of God, etc.);
  - impact of water and solutions upon mechanical and electrical components of the product;
  - negligent storage and / or negligent transportation have been proved;
  - damages (failures) of the equipment, its malfunction due to animals or insects;
  - remains of food being cooked inside the product;
  - mechanical damage to the product (scratches, cracks, spalls, etc.);
  - loss of the saleable condition due to impact of chemicals;
  - use of cleaning / detergent agents, non-conforming to the type of the product;
  - thermal, mechanical and other damage of that kind that appeared while in operation;
  - the product uninstallation by a specialist of the Service Center turns out to be impossible (complex uninstallation procedures are subject to reassignment to the company that has installed the product);
  - unintended use of the product;
  - the warranty terms and conditions have been violated, as stated in the warranty document.
- The following is not subject to warranty services: adjustments, installation, cleaning and connection.



*Fornelli*

[www.fornelli-tech.com](http://www.fornelli-tech.com)