

# User Instruction Manual

## 5 Zone induction hob



### Specification of Vitro-Ceramic Hob

- Model Name : LI5-01
- Product size : 900x520 mm.
- Built in size : 870x490 mm.
- Voltage : 220 - 240V , 50/60 Hz.
- Power (total) : 8600W
- Net Weight : 13.5 kgs

# **CONTENTS**

<b>BEFORE USE</b> .....	
<b>SAFETY INSTRUCTIONS</b> .....	
<b>INSTALLATION</b> .....	
<b>ELECTRICAL CONNECTION</b> .....	
<b>INSTRUCTION FOR USE</b> .....	
<b>TEMPERATURE LEVEL TABLE</b> .....	
<b>TECHNICAL INFORMATION</b> .....	
<b>CLEANING</b> .....	
<b>TROUBLESHOOTING GUIDE</b> .....	
<b>NOISES MADE BY THE HOB</b> .....	
<b>AFTER-SALES SERVICE</b> .....	

## BEFORE USE

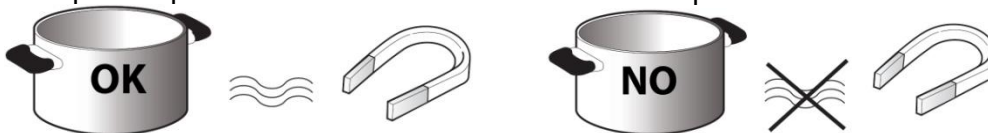
IMPORTANT: The cooking zones will not switch on if pots are not the right size. Only use pots bearing the symbol "INDUCTION SYSTEM" (Figure below) or enameled pots. Place the pot on the required cooking zone before switching the hob on.



## 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.



- The bottom diameter of pots or pans should be at least 10cm.

## 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 warning / caution-safety symbol, regarding safety, warning of potential risks to users and other

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:

- The appliance must be disconnected from the power supply before carrying out any installation operation.
- Installation and maintenance must be carried out by a specialized 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.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to

avoid touching heating elements. Children less than 8 years old shall be kept away unless continuously supervised.

- The accessible parts can become very hot during use. Children must be kept away from the appliance and watched over to ensure they do not play with it.
- 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 sufficiently.
- 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.
- This appliance can be used by children aged from 8 years and above and persons 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 hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- An air switch or circuit breaker (not supplied) should be installed in the compartment under the appliance.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- **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.
- 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.

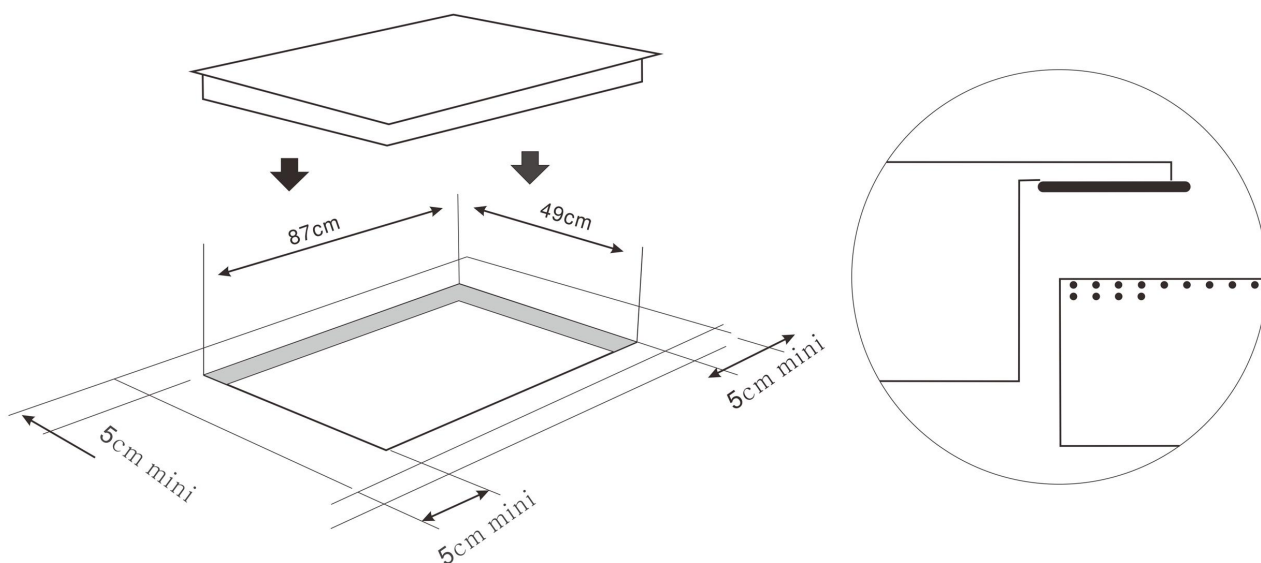


- **CAUTION!** Surface remains hot after use! Do not touch the top plate right after removing the pot or the pan, as the top plate will still be very hot.

## 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 in below figures



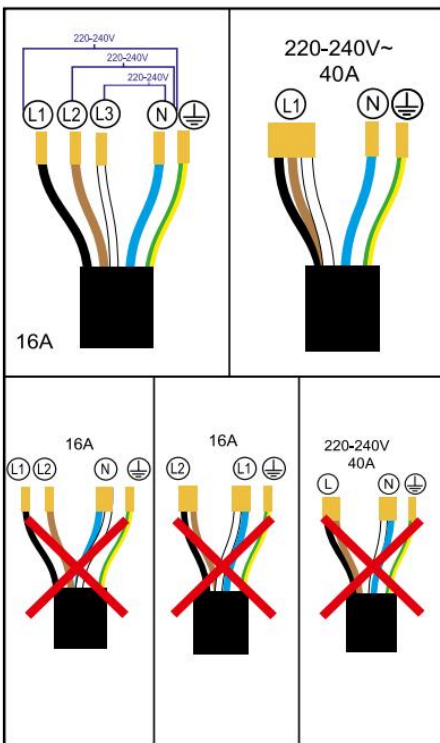


- The distance between the underside of the appliance and the separator panel must respect the dimensions given in the figure (mini. 50mm).
- In order to ensure the correct operation of the product, do not obstruct the **minimum required clearance** (min. 20 mm) on the worktop for air flow out.
- If an undertop oven is installed, make sure the oven is equipped with a cooling system.
- Do not install the hob above a dishwasher or washing-machine, so that the electronic circuits do not come into contact with steam or moisture which could damage them.

## ELECTRICAL CONNECTION



- 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 rating label located on the bottom of the appliance is the same as that of the home.



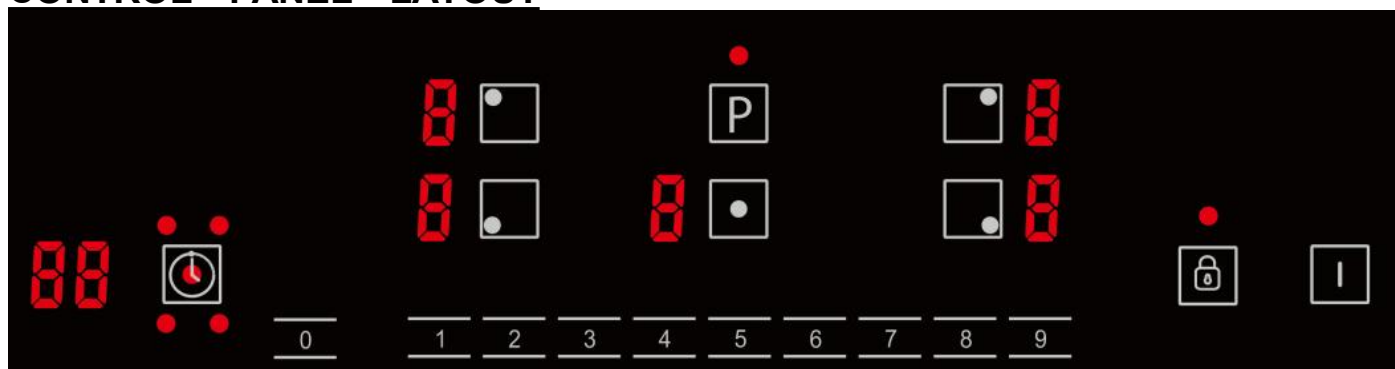
## INSTRUCTION FOR USE



To avoid permanently damaging the glass-ceramic top, do not use:


- Pots with bottoms that are not perfectly flat.
- Metal pots with enamelled bottom.

## CONTROL PANEL LAYOUT



### Switching the hob On/Off



To switch the hob on, press the  button and the cooking zone displays light up. To switch off, press the same button until the displays switch off. All the cooking zones are deactivated

If the hob has been in use, the residual heat indicator “H” remains lit until the cooking zones have cooled down.

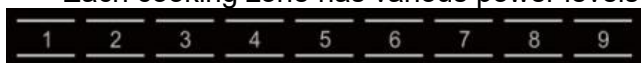
If within 120 seconds of switching on, no heating zone is selected, the hob switches off automatically.

### Switching on and adjusting cooking zones



Once the hob is switched on and the pan is positioned on the chosen cooking zone, select the zone using the corresponding button: the display shows level 0.


Each cooking zone has various power levels, adjustable with the



buttons, going from “1”: min. level, to “9”: max. level.

### Deactivation of cooking zones


Select the cooking zone you wish to switch off. Press the corresponding button.

Press the key “” to set the level to “0”. The cooking zone switches off and the residual heat indicator “H” lights up.

### Child lock



This function locks the controls to prevent accidental switching on of the hob. To activate the

child lock function, switch on the hob and hold button  for three seconds; the timer shows Lo. Then the control panel is locked.

To deactivate the control panel lock, repeat the activation procedure. The Lo goes off and the hob is active again.

### Timer



The timer can be used to set cooking time for a maximum of 99 minutes (1 hour and 39 minutes) for all cooking zones.

Select the cooking zone to be used with the timer, press the button with the clock symbol

 then set the desired cooking time using the  buttons of

the timer function (see figure). After a few seconds, the timer begins the countdown. Once the set time has elapsed, an acoustic signal sounds and the hob switches off automatically.

To deactivate the timer, press the “0” button to set the display showing “00” or hold the button with the clock symbol for at least 4 seconds.

## Booster



When this button is pressed, the cooktop stops at Max Power in five minutes. Press the Button again, and the cooktop will return to the last setting



Please do not place hot pots or pans on the keypad! This could cause damage.

## Auto switch off

The hob will automatically switch off when you did not set cooking time, forgot to switch off the hob, and did not operate the hob at all. The relationship between the power level and default switch off time is shown in below figure.


Power level	The hob automatically switch off after
1-3	8 hours
4-6	4 hours
7-9	2 hours

## CONTROL PANEL WARNINGS



### Residual heat indicator

The hob is fitted with a residual heat indicator for each cooking zone. These indicators alert the user when cooking zones are still hot.

If the display shows , the cooking zone is still hot. If the residual heat indicator of a given cooking zone is lit, that zone can be used, for example, to keep a dish warm or to melt butter.

When the cooking zone cools down, the display goes off.

## Incorrect or missing pot indicator – Error code “E0”

If you are using a pot that is not suitable, not correctly positioned or not of the correct dimensions for your induction hob, the symbol “E0” mean “no pot” will appear in the display (see figure at side). If no pot is detected within 180 seconds, the hob switches off.

## TEMPERATURE LEVEL TABLE

Temperature level		Type of cooking	Level use (indicating cooking experience and habits)
Max level	9	Frying - boiling	Ideal for browning, starting to cook, frying deep frozen products, fast boiling
High level	7-8	Browning - sautéing - boiling - grilling	Ideal for sautéing, maintaining a lively boil, cooking and grilling
	6-7	Browning – cooking – stewing - sautéing - grilling	Ideal for sautéing, maintaining a light boil, cooking and grilling , preheating accessories
	4-5	Cooking – stewing - sautéing - grilling	Ideal for stewing, maintaining a gentle boil, cooking (for a long period of time). Creaming pasta

<b>Medium level</b>	<b>3-4</b>	Cooking – simmering – thickening - creaming	Ideal for long-cooking recipes (rice, sauces, roasts, fish) with liquids (e.g. water, wines, broth, milk), creaming pasta
	<b>2-3</b>		Ideal for long-cooking recipes (less than a liter in volume: rice, sauces, roasts, fish) with liquids (e.g. water, wines, broth, milk)
<b>Low level</b>	<b>1-2</b>	Melting – defrosting – keeping – food warm - creaming	Ideal for softening butter, gently melting chocolate, thawing small products and keeping just-cooked food warm (e.g. sauces, soups, minestrone)
	<b>1</b>		Ideal for keeping just-cooked food warm, for creaming risottos and for keeping serving dishes warm (with induction-suitable accessory)
<b>Power off</b>	<b>0/H</b>	Support surface	Hob in stand-by or off mode (possible end-of-cooking residual heat, indicated by an “H”)



Note: The data in the table is for guidance only. The relation between the heat setting and the cooking zone consumption of power is not linear. When you increase the heat setting it is not proportional to the increase of the cooking zone consumption of power.

The power of the cooking zones can be different in some small range. It changes with the material and dimensions of the cookware.

## TECHNICAL INFORMATION

Voltage: 220 - 240 V 50/60 Hz

Max. power: 8600W

Top Left: 1800W BOOSTER:2000W

Top Right: 1200W BOOSTER:1500W

Middle:2000W BOOSTER:2200W

Down Left: 1200W BOOSTER:1500W

Down Right: 1800W BOOSTER:2000W

Only one zone can be use the function of “Boost“ at the same time per left or right side.

## CLEANING



- Do not use steam cleaners.
- Before cleaning, make sure the cooking zones are switched off and that the residual heat indicator (“H”) is not displayed.

**IMPORTANT:** Do not use abrasive sponges or scouring pads. Their use could eventually ruin the glass.

- After each use, clean the hob (when it is cool) to remove any deposits and stains due to food residuals.
- Sugar or foods with a high sugar content damage the hob and must be immediately removed.
- Salt, sugar and sand could scratch the glass surface.
- Use a soft cloth, absorbent kitchen paper or a specific hob cleaner (follow the Manufacturer’s instructions).

## TROUBLESHOOTING GUIDE

- Read and follow the instructions given in the section “Instructions for use”.
- Check that the electricity supply has not been shut off.
- Dry the hob thoroughly after cleaning it.
- If, when the hob is switched on, alphanumeric codes appear on the display, consult the following table for instructions.
- If the hob cannot be switched off after using it, disconnect it from the power supply.

<b>Error code</b>	<b>Possible Cause</b>	<b>Remedy</b>
E0	No Pan or did not detect the pan	Put on the pan
E2	NTC short or open	Contact the after-sales service and specify the error code
E3	High voltage	Contact the after-sales service and specify the error code
E4	Low voltage	Contact the after-sales service and specify the error code
E5-E8	A lot of possibilities, the cooktop must be sent in for repair	Contact the after-sales service and specify the error code

- C/C-C-C-C Error: automatic safety shut-off for liquid overflow  
This means that the touch panel was watered with liquid.

## **NOISES MADE BY THE HOB**

Induction hobs can make whistling or crackling sounds during normal operation, these actually come from the pots and pans as a result of the characteristics of the bottoms (for example, bottoms made of several layers of material, or uneven bottoms). These noises vary depending on the pots and pans used and the amount of food they contain, and are not indicative of a defect of any kind.

In addition, the induction hob is equipped with an internal cooling system to control the temperature of electronic parts; as a result, during operation and for several minutes after the hob has been switched off, the noise of the cooling fan will be audible. This is perfectly normal and indeed essential for proper functioning of the appliance.

## **AFTER-SALES SERVICE**

### **Before contacting the After-sales Service:**

1. See if you can solve the problem yourself with the help of the "Troubleshooting guide".
  2. 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
- your full address
- your telephone number

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

### **Energy saving**

For optimum results, it is advisable to:

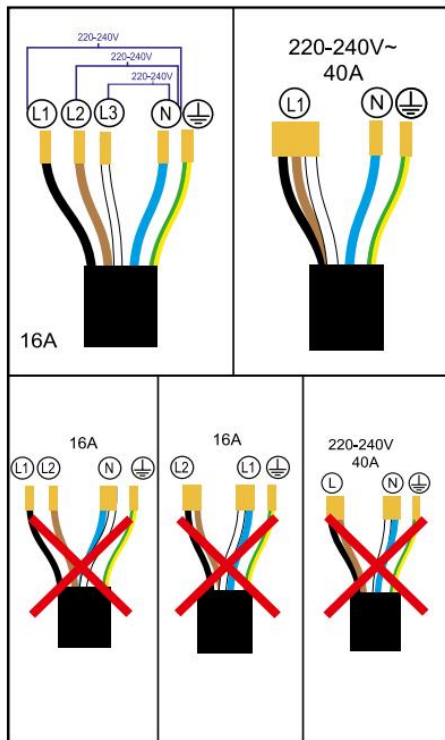
- Use pots and pans with bottom width equal to that of the cooking zone.
- Only use flat-bottomed pots and pans.
- When possible, keep pot lids on during cooking.
- Use a pressure cooker to save even more energy and time.
- Place the pot in the middle of the cooking zone marked on the hob.

# Deutsche Anleitung

## ELEKTRISCHE VERBINDUNG



- Trennen Sie das Gerät von der Stromversorgung.
- Die Installation muss von qualifiziertem Personal durchgeführt werden, das die aktuellen Sicherheits- und Installationsvorschriften kennt.
- Der Hersteller haftet nicht für Personen-, Tierschäden und Sachschäden, die durch Nichtbeachtung dieses Kapitels verursacht werden.
- Das Netzkabel muss lang genug sein, damit das Kochfeld von der Arbeitsplatte entfernt werden kann.
- Stellen Sie sicher, dass die auf dem festgesetzte Label des Geräts und Hause Spannung übereinstimmt.



# BEDIENUNGSANLEITUNG

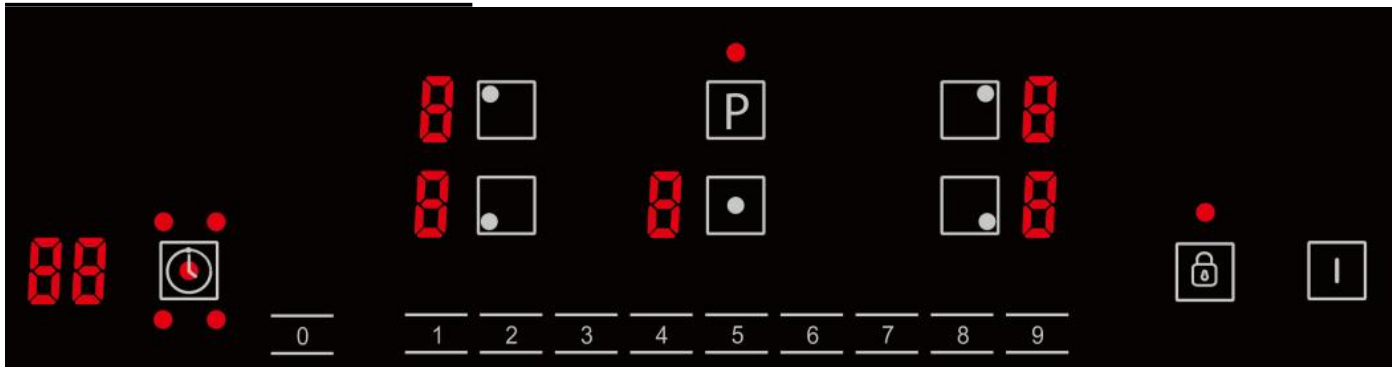
## GESAMTÜBERSICHT



Um die Glaskeramikplatte nicht dauerhaft zu beschädigen, verwenden Sie nicht:


- Töpfe haben Böden, die nicht perfekt flach sind.
- Metalltöpfe mit emailliertem Boden.

## KONTROLLFELD-LAYOUT



## Kochfeld ein- / ausschalten



Um das Kochfeld einzuschalten, drücken Sie den Knopf  und die Anzeige der Kochzone leuchtet auf. Drücken Sie zum Ausschalten dieselben Knopf, bis sich die Displays ausschalten.

Wenn das Kochfeld in Betrieb war, leuchtet die Restwärmeanzeige „H“ so lange, bis die Kochzonen abgekühlt sind.

Wenn Sie innerhalb von 120 Sekunden nach dem Einschalten keine Heizzone auswählen, wird das Kochfeld automatisch ausgeschaltet.

## Einschalten und Einstellen Kochzonen




Sobald das Kochfeld eingeschaltet und die Pfanne auf der gewählten Kochzone positioniert ist, wählen Sie die Zone mit der entsprechenden Taste aus: Das Display zeigt die Stufe 0 an. Jede Kochzone verfügt über verschiedene Leistungsstufen, die mit dem



Knöpfe von „1“ aus eingestellt werden können: min. Stufe, bis „9“: max. Niveau.


## Deaktivierung der Kochzonen

Wählen Sie die Kochzone aus, die Sie ausschalten möchten und drücken Sie die entsprechende Taste.

Drücken Sie den Knopf , um den Pegel auf „0“ zu stellen. Die Kochzone schaltet ab und die Restwärmeanzeige „H“ leuchtet auf.

## Kindersicherung Schloss



Diese Funktion sperrt die Steuerung, um ein versehentliches Einschalten des Kochfelds zu verhindern. Um die Kindersicherung zu aktivieren, schalten Sie das Kochfeld ein und halten Sie der Knopf  3 Sekunden lang gedrückt. Der Timer zeigt "Lo". Dann ist das Bedienfeld gesperrt.

Wiederholen Sie die Aktivierungsschritte, wenn Sie die Bedienfeldverriegelung schließen.

Wenn "Lo" erlischt, wird der Ofen wieder aktiviert..

## Timer





Mit dem Timer kann die Garzeit für alle Kochzonen eingestellt werden, die eingestellte Zeit beträgt bis zu 99 Minuten.

Wählen Sie die mit dem Timer zu verwendende Kochzone aus, drücken Sie die Taste mit dem



### Uhrensymbol

, und stellen Sie mit den  Knöpfe der Timerfunktion die gewünschte Garzeit ein (siehe Abbildung). Nach einigen Sekunden startet der Timer den Countdown. Nach Ablauf der eingestellten Zeit ertönt ein akustisches Signal und das Kochfeld schaltet sich automatisch aus.

Wenn Sie den Timer nicht mehr verwenden, drücken Sie die Taste "", um ihn einzustellen, bis auf dem Display "00" angezeigt wird, oder halten Sie die Taste mit dem Uhrensymbol mindestens 4 Sekunden lang gedrückt.

## Booster



Wenn diese Taste gedrückt wird, stoppt das Kochfeld nach 5 Minuten bei maximaler Leistung. Drücken Sie die Taste noch einmal, und das Kochfeld kehrt zur letzten Einstellung zurück.



Bitte stellen Sie keine heißen Töpfe und Pfannen auf die Knöpfe! Dies kann zu Schäden führen.

# Instructions en français

## CONNEXION ÉLECTRIQUE



- Débranchez l'appareil de l'alimentation électrique.
- L'installation doit être effectuée par du personnel qualifié qui connaît les règles de sécurité et d'installation en vigueur.
- Le fabricant décline toute responsabilité pour les blessures aux personnes ou aux animaux et pour les dommages matériels résultant du non-respect des réglementations prévues dans ce chapitre.
- Le câble d'alimentation doit être suffisamment long pour permettre de retirer la table de cuisson du plan de travail.
- Assurez-vous que la tension spécifiée sur l'étiquette signalétique située au bas de l'appareil est la même que celle de la maison.

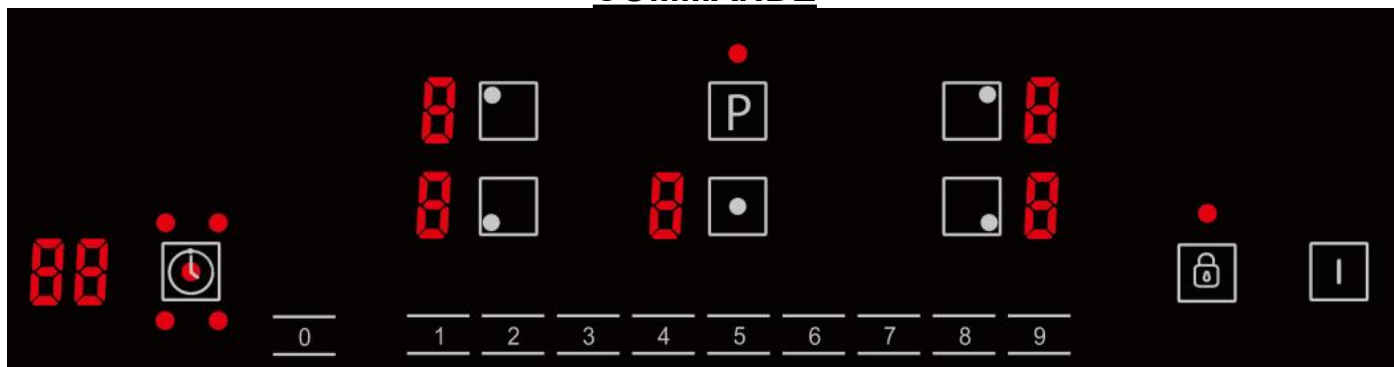
## MODE D'EMPLOI



Pour éviter d'endommager définitivement le plateau en vitrocéramique, ne pas utiliser:


- Pots avec des fonds qui ne sont pas parfaitement plats.
- Pots en métal avec fond émaillé.

### DISPOSITION DU PANNEAU DE COMMANDE



### Allumer / éteindre la table de cuisson



Pour allumer la table de cuisson, appuyez sur le bouton  et les affichages de la zone cuisson s'allument. Pour éteindre, appuyez sur le même bouton jusqu'à ce que les affichages s'éteignent. Toutes les zones de cuisson sont désactivées.

Si la table de cuisson est utilisée, l'indicateur de chaleur résiduelle «H» reste allumé jusqu'à ce que les zones de cuisson se soient refroidies.

Si dans les 120 secondes suivent la mise en marche, aucune zone de chauffage n'est sélectionnée, la table de cuisson s'éteint automatiquement.

### Mise en marche et réglage des zones de cuisson



Une fois la table de cuisson allumée et la casserole positionnée sur la zone de cuisson choisie, sélectionnez la zone à l'aide du bouton correspondant: l'écran affiche le niveau 0.


Chaque zone de cuisson a différents niveaux de puissance, réglables avec les boutons



, à partir de «1»: min. niveau, à «9»: max. niveau.

## Désactivation des zones de cuisson


Sélectionnez la zone de cuisson que vous souhaitez désactiver. Appuyez sur le bouton correspondant.

Appuyez sur la touche "" pour régler le niveau sur «0». La zone de cuisson s'éteint et l'indicateur de chaleur résiduelle «H» s'allume.

## Serrure de sûreté enfant



Cette fonction verrouille les commandes pour éviter tout allumage accidentel de la table de cuisson. Pour activer la fonction de verrouillage enfant, allumez la table de cuisson et

maintenez le bouton  pendant trois secondes; la minuterie indique Lo. Puis, le panneau de commande est verrouillé.

Pour désactiver le verrouillage du panneau de commande, répétez la procédure d'activation. Le Lo s'éteint et la table de cuisson est à nouveau active.

## Minuteur



La minuterie peut être utilisée pour régler le temps de cuisson pour un maximum de 99 minutes (1 heure et 39 minutes) pour toutes les zones de cuisson.

Sélectionnez la zone de cuisson à utiliser avec la minuterie, appuyez sur le bouton avec le symbole de l'horloge



puis réglez le temps de cuisson souhaité à l'aide des touches



de la fonction minuterie (voir figure). Après quelques secondes, la minuterie commence le compte à rebours. Une fois le temps réglé écoulé, un signal sonore retentit et la table de cuisson s'éteint automatiquement.

Pour désactiver la minuterie, appuyez sur le bouton "" pour régler l'affichage sur «00» ou maintenez le bouton avec le symbole de l'horloge pendant au moins 4 secondes

## Booster



Lorsque ce bouton est enfoncé, la table de cuisson s'arrête à la puissance maximale au bout de cinq minutes. Appuyez à nouveau sur le bouton et la table de cuisson reviendra au dernier réglage



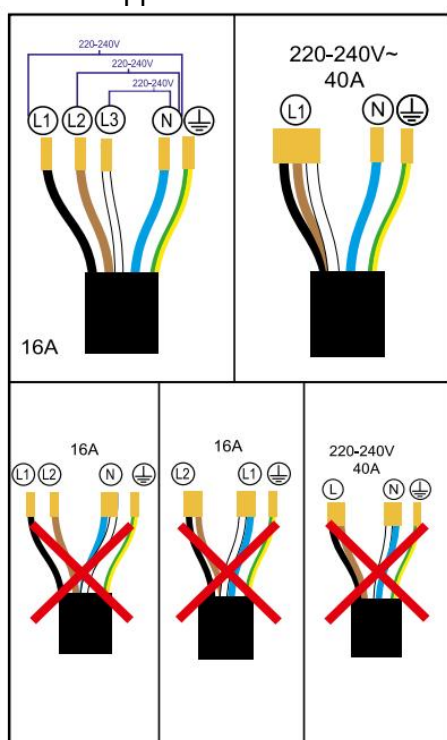
Veillez ne pas placer de casseroles ou poêles chaudes sur le clavier! Cela pourrait provoquer des dommages

# Istruzioni italiane

## COLLEGAMENTO ALL' ALIMENTAZIONE



- Scollegare l'apparecchio dall'alimentazione.
- L'installazione deve essere eseguita da personale qualificato che sia a conoscenza delle attuali norme di sicurezza e installazione.
- Il produttore declina ogni responsabilità per lesioni a persone o animali e per danni a proprietà derivanti dalla mancata osservanza delle norme fornite in questo capitolo.
- Il cavo di alimentazione deve essere sufficientemente lungo da consentire la rimozione del piano di cottura dal piano di lavoro.
- Assicurarsi che la tensione specificata sull'etichetta di classificazione situata nella parte inferiore dell'apparecchio sia la stessa di quella domestica.



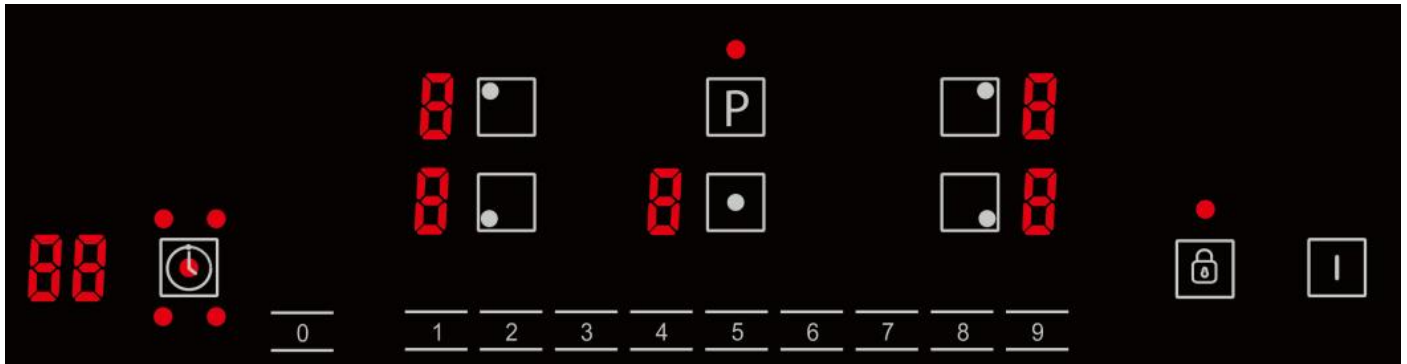
## ISTRUZIONI PER L'USO



Per evitare di danneggiare permanentemente il piano in vetroceramica, non utilizzare:


- Pentole con fondo non perfettamente piatto.
- Pentole di metallo con fondo smaltato.

## LAYOUT DEL PANNELLO DI CONTROLLO



### Accensione / Spegnimento del piano cottura



- Per accendere il piano cottura, premere il pulsante  e la zona di cottura si illumina. Per spegnere, premere lo stesso pulsante fino allo spegnimento del display. Tutte le zone di cottura sono disattivate. Se il piano cottura è stato utilizzato, l'indicatore del calore residuo "H" rimane acceso finché le zone di cottura non si sono raffreddate.
- Se entro 120 secondi dall'accensione non viene selezionata alcuna zona di riscaldamento, il piano di cottura si spegne automaticamente.

### Accensione e regolazione del livello di cottura



Una volta acceso il piano cottura e posizionata la pentola sulla zona di cottura prescelta, pulsante corrispondente: il display mostra il livello 0.


Ogni zona di cottura ha vari livelli di potenza, regolabili con i pulsanti



, si può regolare la potenza da 1 a 9(max.).

### Disattivazione delle zone di cottura


Seleziona la zona di cottura che desideri spegnere. Premere il pulsante corrispondente.

Premere il tasto "  " per impostare il livello su "0". La zona di cottura si spegne e l'indicatore del calore residuo "H" si accende.

### Blocco per bambini



Questa funzione blocca il pannello per impedire l'accensione accidentale del piano di cottura. Per attivare la funzione Blocco bambini, accendere il piano di cottura e tenere premuto

il pulsante  per tre secondi; il timer mostra Lo. Quindi il pannello di controllo è bloccato.

Per disattivare il blocco del pannello di controllo, ripetere la procedura di attivazione. Lo si spegne e il piano di cottura è di nuovo attivo.


## Timer




Il timer può essere utilizzato per impostare il tempo di cottura per un massimo di 99 minuti per tutte le zone di cottura.

Selezionare la zona di cottura da utilizzare con il timer, premere il pulsante con il simbolo dell'orologio e poi impostare il tempo di cottura desiderato utilizzando i pulsanti



. Dopo alcuni secondi, il timer inizia il conto alla rovescia. Trascorso il tempo impostato, vengono emessi segnali acustici e il piano cottura si spegne automaticamente.

Per disattivare il timer, tenere premuto il tasto "" per impostare il display con "00" o tenere premuto il tasto con il simbolo dell'orologio per almeno 4 secondi.

## Funzione Booster



Quando viene premuto questo pulsante, il piano cottura si arresta alla massima potenza in 5 minuti. Premere di nuovo il pulsante e il piano di cottura tornerà all'ultima impostazione.



Si prega di non posizionare pentole o padelle calde sui pulsanti! Ciò potrebbe causare danni.