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NOTE: THIS APPLIANCE MUST BE INSTALLED SOLELY AND EXCLUSIVELY BY A QUALIFIED TECHNICIAN. ANY TECHNICAL PROCEDURES MUST BE CARRIED OUT BY AN AUTHORIZED TECHNICIAN.

INSTRUCTIONS FOR THE USER: *these instructions contain user advices, a description of the controlsand the correct procedures for cleaning and maintenance of the appliance.*

1. IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS – Your safety and the safety of others are very important. We have provided many important safety messages throughout this manual and on your appliance. Read all instructions before using your appliance and always obey all safety messages.

RECOGNIZE SAFETY INFORMATION
This is a safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others.

UNDERSTAND SIGNAL WORDS
A signal word – DANGER, WARNING, or CAUTION – is used with the safety-alert symbol. DANGER identifies the most serious hazards. It means you can be killed or seriously injured if you do not immediately follow the instructions. WARNING means you can be killed or seriously injured if you do not follow the instructions. CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

All safety messages will inform you of potential hazards, on how to reduce the risk of injury and what can occur if the instructions are not followed.

IMPORTANT: Refer to the Installation Instructions Manual to install the appliance.

WARNING: For your safety, the information in this manual must be followed to minimize the risk of fire or explosion, or to prevent property damage, personal injury or death

Do not store or use gasoline or other flammable vapors, liquids or materials near this or any other appliance.

NOTE: This cooktop is NOT designed for installation in manufactured (mobile) homes or for installation in recreational park trailers.

DO NOT install this cooktop outdoors.

WARNING To reduce the risk of fire, electrical shock, injury to persons, or damage when using the cooktop, follow basic precautions, including the following:

- Proper installation is your responsibility. Make sure your appliance is properly installed and grounded by a qualified technician.
- NEVER USE YOUR APPLIANCE FOR WARMING OR HEATING THE ROOM.
- DO NOT LEAVE CHILDREN UNATTENDED: Children should not be left alone or unattended in the area where appliance is being used. They should never be allowed to sit or stand on any part of the appliance.
- Do not store items of interest to children in an area where the appliances are in use. If children are allowed to use the appliance, they must be closely supervised.
- Wear proper apparel: loose fitting or hanging garments should never be worn while using the appliance.
- FLAMMABLE MATERIALS SHOULD NEVER BE STORED NEAR SURFACE UNITS.
- GREASE IS FLAMMABLE: Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect.
- DO NOT USE WATER ON GREASE FIRES: Turn appliance off and smother fire with baking soda or use dry chemicals or a foam-type extinguisher.
- Use only dry potholders: Moist or damp potholders on hot surfaces may cause burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloths in place of potholders.
- Never let clothing, potholders or other flammable materials come in contact with or too close to any heating element until it has completely cooled.
- DO NOT TOUCH HEATING ELEMENTS: Heating elements may be hot even though they are dark in color. During and after use, do not touch heating elements with or without clothing or any flammable material. Wait until they have had sufficient time to cool. If personal clothing or hair catches on fire, drop and roll immediately to extinguish the flames.
- Do not leave the packaging in the home. Separate the various waste materials and take them to the nearest specialized waste collection facility.
- ELECTRICAL GROUNDING IS REQUIRED. It is the customer's responsibility:

a) To contact a qualified electrician.

b) To ensure that the electrical system is adequate and in conformance with the national ANSI/NFPA 70 Electrical Code – Latest Edition; or the Canadian Electrical Code, C22.11 – 1982 and CAN/CSA C22.2 No. 61 (or latest edition) and all local codes and ordinances.

- Always check that the controls are in the "zero" (off) position when you finish using the cooktop.
- Do not put pans without a perfectly smooth and flat bottom on the cooktop. NEVER USE THE COOKTOP AS A WORK SURFACE.

CAUTION: If a crack is detected in the glazed ceramic cooktop, immediately disconnect it from the main power supply and contact the nearest service center.

- Do not repair or replace any part of this appliance unless specifically recommended in this manual. All other servicing should be done by a qualified technician.
- Never leave the cooktop unattended when using high power settings. Boil overs cause smoke and greasy spillovers may ignite. IMPORTANT: After a spill or boil over, turn off the heating zone and clean around it. After cleaning, check that the appliance operates correctly.
- Only certain type of glass, heat-proof glass ceramic, ceramic, earthenware, or other glazed utensils are suitable for range use. This type of utensil may break with sudden temperature changes. Use only on low or medium heat settings, according to the utensil manufacturer's directions.
- DO NOT HEAT UNOPENED FOOD CONTAINERS: A buildup of pressure may cause the containers to burst.
- DO NOT USE FLAMMABLE CLEANERS TO CLEAN THE RANGE.
- Be sure all cooktop controls are turned off and that it is cool before using any type of cleaning product on the ceramic cooktop or around it. The chemical elements in these products could, in the presence of heat, ignite or cause metal parts to corrode.
- SERVICE SHOULD ONLY BE DONE BY AUTHORIZED TECHNICIANS. Technicians must disconnect the power supply before servicing this unit.

SAVE THESE INSTRUCTIONS

Important Safety Instruction

NOTE: The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects, or other reproductive harm, and requires businesses to warn of potential exposure to such substances.

WARNING: This product contains a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm.

This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, toluene, and soot.

2. BEFORE USING YOUR COOKTOP FOR THE FIRST TIME

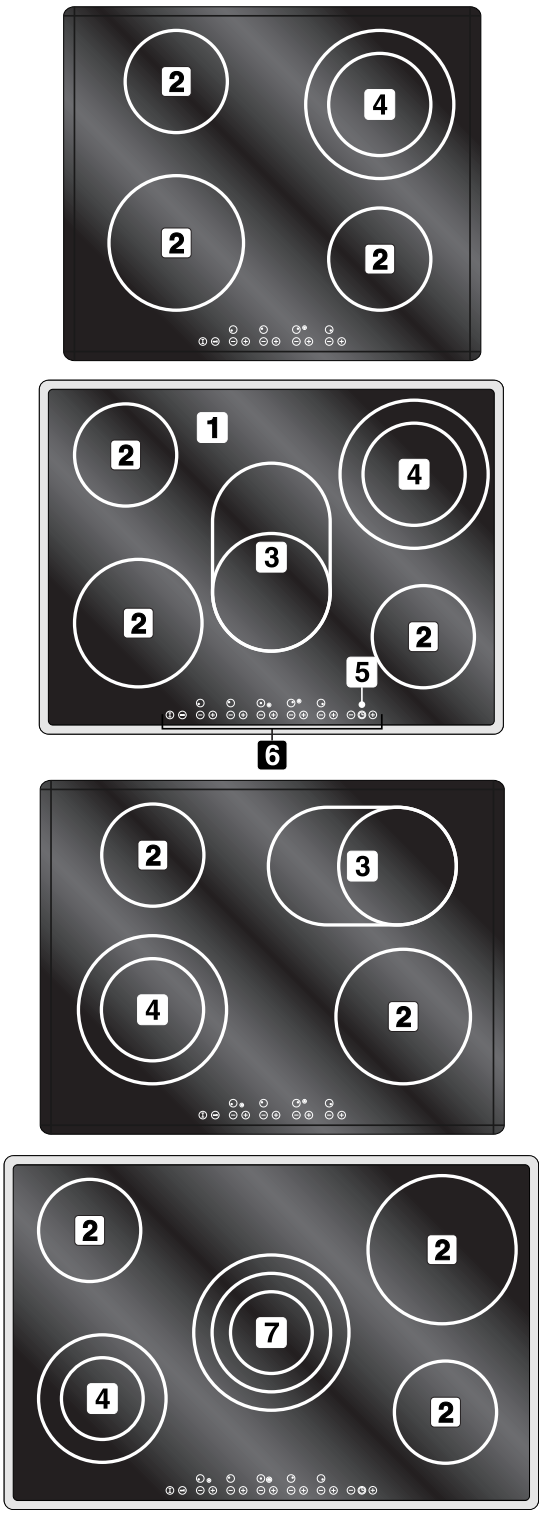
MAKE SURE THAT YOUR PRO RANGE IS CORRECTLY SECURED AND THE ANTI-TIP DEVICE IS CORRECTLY INSTALLED. REFER TO THE INSTALLATION MANUAL.

- Remove all packaging materials and temporary labels from the cooktop.

- Record the Model and Serial number on Page 2 of this booklet. The Model and Serial numbers are on the Pro Range I.D. plate, which is visibly positioned in the storage compartment. THE I.D. PLATE MUST NOT BE REMOVED.

- The cooktop must be cleaned before cooking for the first time. To do this, put a pan of water on the front hotplates and turn them to high on for at least 30 minutes. After 30 minutes turn off the front hotplates and turn the rear hotplates and the central hotplate, if present, to high. This is necessary in order to get rid of the "new smell" and to evaporate the humidity that may have collected during the manufacturing process. It must also be done to check that the electronic circuits and the control buttons work properly. If the controls do not work properly after 30 minutes, it means that not all the humidity has evaporated: leave the hotplates on until all the humidity has evaporated and then turn off the cooktop. Remove all the removable labels and any protective sheeting. To turn on the cooktop, follow the instructions provided in point "6.11 Turning off".

3. KNOW YOUR COOKTOP



1 Glass surface of the appliance

2 Single cooking zone

3 Dual oval cooking zone

4 Dual round cooking zone

5 Timer controls

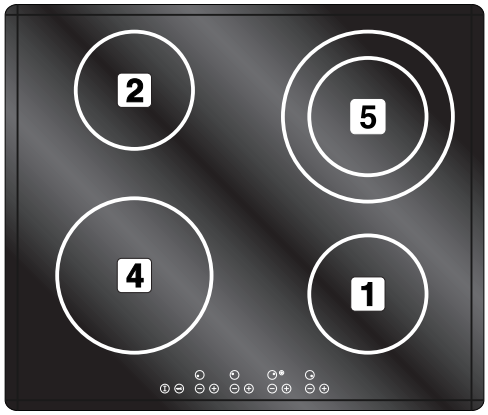
6 Control panel

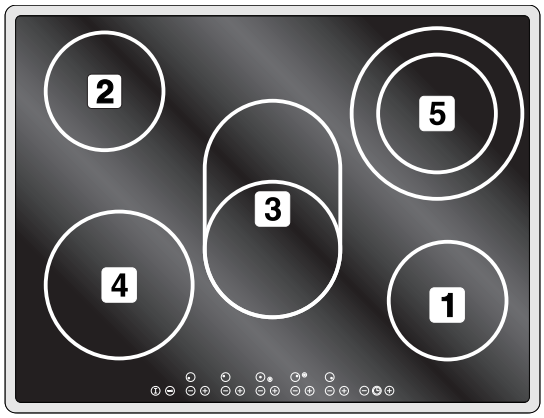
7 Triple cooking zone

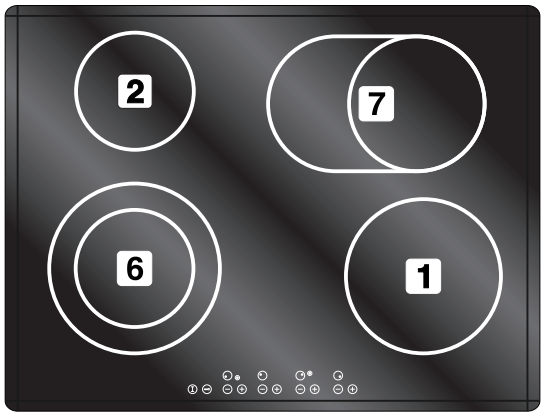
NOT ALL COMPONENTS DESCRIBED ARE PRESENT ON ALL MODELS

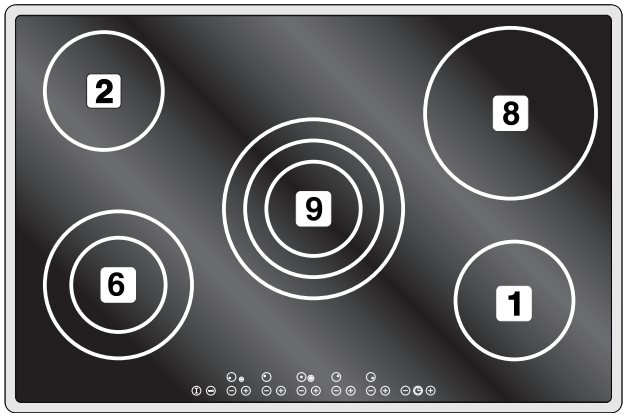
4. COOKING ZONES

All the cooktop controls and commands are on the glass surface.









1 FRONT RIGHT-HAND SINGLE COOKING ZONE

2 REAR LEFT-HAND SINGLE COOKING ZONE

3 CENTRAL OVAL DUAL COOKING ZONE

4 FRONT LEFT-HAND SINGLE COOKING ZONE

5 REAR RIGHT-HAND DUAL COOKING ZONE

6 FRONT LEFT-HAND DUAL COOKING ZONE

7 REAR RIGHT-HAND DUAL COOKING ZONE

8 REAR RIGHT-HAND SINGLE COOKING ZONE

9 CENTRAL TRIPLE COOKING ZONE

- The appliance features 4-5 cooking zones of different diameter and power.
- Their position is clearly indicated by circles and the heat given off is defined by the markings on the glass surface.
- The 4-5 cooking zones are of the HIGH-LIGHT type and turn on after a few seconds of being activated.
- Heating intensity can be adjusted by means of the knobs located on the front panel from a minimum setting of **1** to a maximum setting of **9** (Depending on the model).
- The cooking zones marked by two or three concentric circles (/) feature double heating either within the inner circle or both circles.

5. DESCRIPTION OF CONTROLS ON THE FRONT CONTROL PANEL

All the cooktop controls are grouped together on the front panel. The table below provides a description of the symbols used.

COOKTOP IGNITION	TRIPLE COOKING ZONE
ON-OFF CONTROLS	FRONT LEFT-HAND COOKING ZONE
VALUE INCREASE BUTTON	REAR LEFT-HAND COOKING ZONE
VALUE DECREASE BUTTON	CENTRAL COOKING ZONE
TIMER SETTING BUTTON	REAR RIGHT-HAND COOKING ZONE
DUAL COOKING ZONE	FRONT RIGHT-HAND COOKING ZONE

6. USE OF THE COOKTOP

NOTE: When an icon is pressed the unit beeps to confirm.

To operate the panel of the cooktops equipped with touch-controls, lightly press the icons printed on its surface.

NOTE: On first connection to the electrical mains, an operating check will be automatically carried out and all the indicator lights will come on for a few seconds.

6.1 Turning on the cooktop

When not in use, all cooktop components will be switched off. Hold down ⏻ for 2 seconds to turn the cooktop on; a LED will turn on above the symbol to confirm that the cooktop is on. If no functions are used within 30 seconds of turning the cooktop on, it will automatically shut itself off.

6.2 Single cooking zones

The associated cooking zone is indicated close to each control zone. For example, the symbol ◉ identifies the knob that controls the rear right-hand cooking zone.

After turning on the cooktop as described in paragraph "6.1 Turning on the cooktop", press the keys ⊕ and ⊖ to activate the cooking zone (display indicating 0) and adjust to the desired power setting.

The power settings range from a minimum of 1 to a maximum of 9.

You must adjust the power within 5 seconds from when the cooking zone is activated, otherwise it will automatically deactivate.

Press the ⊕ and ⊖ buttons in the following way to activate the cooking zone and adjust its power:

1 press the symbol ⊕ (0 appears on the display: this means that the cooking zone is activated);
2 by continuing to press the symbol ⊕, you can adjust the power of the cooking zone up to the maximum value of 9;
3 if you instead press the symbol ⊖, adjust the power of the cooking zone down to the minimum value of 1.

6.3 Dual cooking zones

To activate heating of the dual cooking zone, once power 9 is reached by following the instructions provided in paragraph "6.2 Single cooking zones", press the ⊕ again. Now the maximum power of the cooking zone is activated, which is confirmed by the LED light turning on next to the number indicating the operating power. Press the symbols ⊕ and ⊖ to adjust the power of the dual cooking zone to the desired value.

6.4 Triple cooking zones

To activate heating of the triple cooking zone, once power 9 of the dual cooking zone is reached by following the instructions provided in paragraph "6.3 Dual cooking zones", press the ⊕ again. The maximum power of the triple cooking zone is now activated, and the LED indicating the operating power remains fixed. Press the symbols ⊕ and ⊖ to adjust the power of the triple cooking zone to the desired value.

6.5 Cooking zone lock-out

The cooking zone lock-out function is a user safety function. It locks out the cooktop controls to prevent the ceramic cooking zones from being turned on accidentally.
Hold down ⊖ for 1 second to lock out the cooktop. The cooktop can be reactivated by holding down ⊖ again for 1 second.

6.6 Timer

Some models are equipped with a 1 to 99 minute cooking timer.
To use the timed cooking feature, first set the power level by following the instructions given in paragraphs "6.2 Single cooking zones" and "6.3 Dual cooking zones".
Now, with the cooktop NOT locked out (if it is locked out, press the ⊖ key to enable the functions), press the symbol ◷.
Between the symbols ⊕ and ⊖ of the first active cooking zone, a LED light will turn on to indicate that the minutes to be set will refer to the operation of that particular zone.
The minutes of automatic operation for the cooking zone can be increased or decreased by using the ⊕ and ⊖ keys beside ◷.
After 5 seconds since the last time it was pressed, the timer will start and the cooking zone will operate until the display above the symbol ◷ reaches 0.
At this point the cooking zone will automatically turn off.
It is also possible to use the timed cooking function on more than one cooking zone at a time.
Once the timer is set on the first zone, press ◷ key to shift the timer controls over to the next active zone (the LED light between the symbols ⊕ and ⊖ of the second active cooking zone will be activated) and then set the cooking time as described previously.
When the timed cooking is active on several cooking zones at the same time, the display between the symbols ⊕ and ⊖ of the cooking zone will alternatively turn on and at the same time the minutes display found on the symbol ◷ will show the time remaining for the zone with the LED light on.

6.6.1 Modifying the data set

During timed cooking, every time the ⊕ and ⊖ symbols are pressed increases or decreases the power of the cooking zone.
To change the remaining time of a zone, press the ◷ key until the LED light in the cooking zone turns on. The operating time can now be modified by means of the ⊕ and ⊖ symbols of the timer.

6.7 Residual heat

Each cooking zone is equipped with a residual heat warning device. After any zone is switched off, a flashing " H " may appear on the display. This warns that the concerned cooking zone is still very hot. Cooking can be restarted while the LED is flashing; proceed as described in points "6.2 Single cooking zones / 6.3 Dual cooking zones".

6.8 Control circuit board thermal protection

If the cooking zones cause overheating of the internal electronic circuit board, the heat will be switched off automatically. This switches off power to the front zones, and the letters H and E flash alternately on the power LEDs. If the circuit board does not cool down, power to all the cooking zones is switched off, and the power LEDs display the text H I E E. Cooking can be resumed once the temperature has dropped below the safety threshold.

6.9 Operator Error

If the user makes a mistake when using the push-buttons, an E appears on the power display; it will remain there as long as the user continues to press the button being used incorrectly.

6.10 Turning off the cooking zones

The cooking zones are turned off when the operational power display indicates 0. The zone will automatically deactivate 5 seconds after the display shows 0.
If the cooking zones are hot, the blinking residual heat " H" will appear after they are turned off.

6.11 Turning off

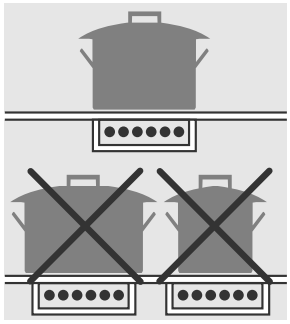
To turn the cooktop off, hold down ⏻ for 1 second; this deactivates all cooking zones even if they are in use or the lock-out function is active, and the cooktop will turn off completely.
If the cooking zones have just been used, H will start flashing a few seconds after the cooktop is turned off to warn that they are still hot.

6.12 Cooking tips

The following table shows the knob setting according to the type of food to be cooked or heated. Settings may vary depending on the amount of food and personal taste.

KNOB SETTING	TYPE OF FOOD
1	TO MELT BUTTER, CHOCOLATE, AND THE LIKE.
2-3	TO HEAT FOOD, KEEP SMALL AMOUNTS OF WATER BOILING, AND WHIP SAUCES WITH EGG YOLK OR BUTTER.
4-5	TO HEAT SOLID OR LIQUID FOOD, KEEP SMALL AMOUNTS OF WATER BOILING, THAW DEEP-FROZEN FOODS, COOK 2 OR 3 EGG OMELETTES, FRUITS AND VEGETABLES, AND THE LIKE.
6	TO STEW MEAT, FISH AND VEGETABLES, SIMMER FOOD, MAKE JAMS, AND SO ON.
7-8	TO ROAST MEAT, FISH, STEAKS, AND LIVER; TO SAUTÉ MEAT, FISH, EGGS AND SO ON.
9	TO DEEP-FRY POTATOES, ETC AND TO QUICK-BOIL WATER.

For best results and energy saving, only use pans suitable for electric cooking:



- The bottom of the pan must be very thick and perfectly flat; before placing on the cooktop, make sure that the pan, as well as the cooktop itself, is perfectly clean and dry.
- To avoid scratching of the cooktop, never use cast-iron pans or pans with a rough bottom.
- To avoid wasting energy, make sure that the diameter of the pan bottom is the same as that of the circle marked on the cooktop.

6.13 Holding function "A"

Some cooktop models feature a new "standby" function indicated by the appearance of the letter **"A"** on the display (which normally indicates the zone power level).
This function allows a lower temperature to be obtained on the ceramic cooktop surface in the selected zone, enabling foods that have already been cooked (e.g. soups, sliced meats, fish, sauces, etc.) to be kept at the required temperature.

6.13.1 Activating the holding function "A"

After turning on the zone with the display showing 0, press the ⊕ key. The display will show the letter "**A**", indicating that this holding function has been activated. Pressing the ⊕ key again switches to power level 9, as is the case on cooktops with normal zones. Returning to level 0 and pressing the ⊕ key again does not reactivate the "**A**" function; to activate it, the zone must be turned off and back on gain.

NOTE: The holding function must not be activated on a cooktop that is still "hot" since this could trip one of the overheating safety mechanisms with which the electronic cooktop control is equipped.

7. CLEANING AND MAINTENANCE

WARNING

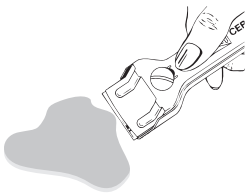
ELECTRICAL SHOCK HAZARD

Before any intervention, disconnect the power supply of the device.

7.1 Cleaning the glazed ceramic cooktop

NOTE: The cooking surface should be regularly cleaned; best after every use, once the residual heat signal lamps have shut off.

Smudges from aluminium-bottom pans can be easily cleaned off with a cloth dampened in vinegar.
Remove any burnt residue after cooking with the scraper provided; rinse with water and wipe dry with a clean cloth. Regular use of the scraper considerably reduces the need for chemical detergents for the daily cleaning of the cooktop.



NOTE: Never use abrasive or corrosive detergents (e.g. cleaning powders, oven sprays, spot-removers, metallic scouring pads).

7.2 Cleaning stainless steel

7.2.1 Ordinary Daily Cleaning

To clean and preserve the stainless steel surfaces, use **only** specific products that do not contain abrasives or chlorine-based acids.
How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

7.2.2 Food stains or residues

Do not use metallic scouring pads or sharp scrapers: they will damage the surface.
Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary. Rinse thoroughly and dry with a soft cloth or deerskin.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If allowed to set for too long, they might damage the enamel lining of the oven.