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**INSTALLATION MANUAL**  
**USER AND MAINTENANCE MANUAL**  
**FREE-STANDING COOKERS**

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## OUR CHAIRMAN WRITES

Dear new owner of a Bertazzoni appliance,

I want to thank you for choosing one of our beautiful products for your home.

My family started manufacturing kitchen appliances in Italy in 1882, building a reputation for quality of engineering and passion for good food.

Today, our products stand out because of their unique blend of authentic Italian design and superior appliance technology. It is our mission to make products that function perfectly and bring joy to their owners.

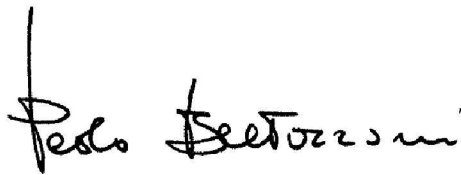
By making beautiful products we respond to our customers' flair for good design. By making them versatile and easy-to-use, cooking with Bertazzoni becomes a real pleasure.

This manual will help you learn to use and care for your Bertazzoni appliance in the safest and most effective way, so that it can give you the highest satisfaction for years to come.

Enjoy!

Paolo Bertazzoni

President

A handwritten signature in black ink that reads "Paolo Bertazzoni". The signature is written in a cursive, flowing style with a prominent vertical stroke at the beginning.

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# GENERAL INFORMATION

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## READING THE MANUAL

These instructions are suitable for different types of appliances, so they may contain descriptions of functions which your appliance may not contain or support.

The images and illustrations in this document refer to various models and may differ slightly from the product purchased.

The manufacturer does not accept any responsibility for personal injury or damage to property arising from incorrect installation or misuse of the appliance.

The manufacturer reserves the right to modify the various models as required to comply with the technical regulations in force.

In the event of complaints, please contact the customer service.

## INTRODUCTION AND SAFETY

Read the instructions provided in this manual carefully before installing and/or using the appliance.

This will help you to get to know your new device.

Keep this document to hand so that you consult it at any moment, and hand it on to any subsequent owners.

Read the safety messages provided in the introduction to this manual and give due consideration to the safety notes such as: "Attention", "Warning" and "Danger" which appear in the text.



### **DANGER**

This symbol indicates a situation that is a danger to you and others. Read it carefully and make sure that you have perfectly understood the causes of potential dangerous or fatal accidents.

### **WARNING**

This symbol indicates safety information. Read it carefully and make sure that you have perfectly understood the causes of potential dangerous accidents.

### **CAUTION**

This symbol indicates a procedure which could put the appliance's structure or components at risk. Take particular care over these procedures.



### **NOTE**

This symbol indicates useful advice and draws your attention to correct procedures and practices. Complying with the instructions marked with this symbol will avoid problems for you.

The symbol highlights methods or procedures for correct use of the appliance.



# GENERAL INFORMATION

## APPLIANCE IDENTIFICATION

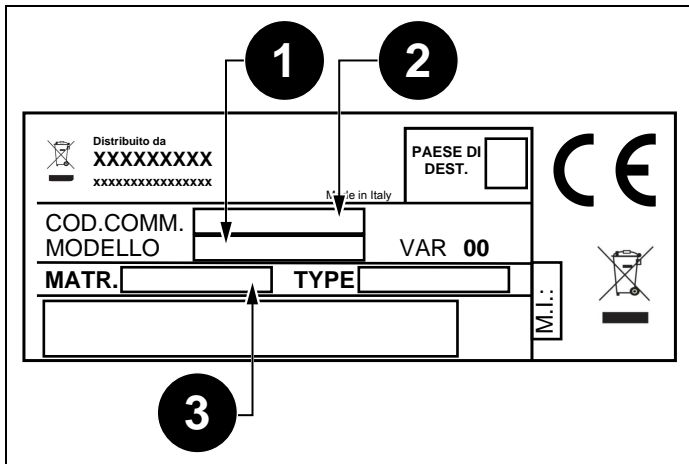


Fig. 1

The dataplate contains the following information:

- 1) Model
- 2) Sales Code
- 3) Serial Number



### NOTE

You are advised to make a note of the appliance's data and serial numbers so they are immediately available if required.



### NOTE

State the information provided on the dataplate to improve the efficiency of the after-sales and parts services.

## GENERAL SAFETY INFORMATION

This appliance complies with European directive 2012/19/EU (RoHS).



This appliance is tagged in accordance with European directive 2012/19/EC regarding waste electrical and electronic equipment (WEEE).

This directive contains the regulations governing the collection and recycling of decommissioned appliances throughout the European Union.



The symbol of a waste bin with a cross over it which appears on the product indicates that Waste Electrical and Electronic Equipment (WEEE) must not be thrown away with ordinary urban waste but must be disposed of separately, so it can undergo special processing to enable its reuse or specific treatment for safe removal and disposal of any substances harmful to the environment and extraction of raw materials which can be recycled.

Therefore, WEEE must be delivered to Recycling Centres run by Municipal Authorities or Waste Management Companies. What's more, when a new appliance is purchased WEEE can be consigned to the retailer, who is obliged to take it back free of charge ("1:1" take-back). "Very small" WEEE (with no dimension exceeding 25 cm) can be consigned to retailers free of charge even when no purchase is made ("0:1" take-back - which however is only compulsory for stores with sales area of over 400 m<sup>2</sup>).



Points de collecte sur [www.quefairemesdechets.fr](http://www.quefairemesdechets.fr)  
Privilégiez la réparation ou le don de votre appareil !

## GENERAL INFORMATION

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### DANGER

This appliance is not intended for use by people, including children, with reduced mental or motor capabilities, or who do not have experience in or knowledge of the product's operation. These persons may only use the appliance under the supervision of a person responsible for their safety and with suitable instruction in use of the appliance.



### DANGER

If the surface of the induction hob is cracked, switch the appliance off to avoid the risk of electric shocks.



### DANGER

Fire hazard: do not leave inflammable objects on cooking surfaces.



### DANGER

Automatic cooking on the hob with fat or oil may be hazardous and may cause fires. If a fire breaks out, do not attempt to put it out with water. Switch the appliance off and cover the flames with a lid or a fire blanket.



### DANGER

This appliance can be used by children over 8 years of age and persons with reduced physical, sensory or mental capabilities, or without the necessary of experience and knowledge, provided they are supervised or have received instruction concerning safe use of the appliance and an understanding of the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by unsupervised children.



### DANGER

Danger of fire: Do not store items on the cooking surfaces.



### WARNING

The appliance and its accessible parts become very hot during use. Do not touch the heating elements. Children under 16 years of age must be kept away from the appliance unless constantly supervised.

Do not touch the heating elements of the hob and/or inside the oven.

### WARNING

Accessible parts may become hot during use. Children must be kept well away.

### WARNING

Make sure that the appliance is disconnected from the electrical mains before replacing the lamp to avoid possible electric shocks.

### WARNING

The cooker must not be installed on a stand.

### WARNING

Do not use steam cleaners to clean the appliance.



### WARNING

During use the appliances becomes hot. Care should be taken to avoid touching heating elements inside the oven, for cooking ranges and ovens.



### WARNING

Appliance must not be installed behind a decorative door in order to avoid overheating



### CAUTION

Do not use an external timer or other remote control systems to operate the appliance.



### CAUTION

Use only the recommended meat probe for this device.

# INSTALLATION MANUAL

## INFORMATION FOR THE INSTALLER

The listed installation, adjustment, conversion and maintenance procedures must only be performed by qualified staff in accordance with the current regulatory framework.



### DANGER

Incorrect installation may cause injury to people and pets or damage to property, for which the manufacturer cannot be held liable.

During the lifetime of the system, appliance safety or automatic adjustment devices may only be modified by the manufacturer or the duly authorised installer.

## INSTALLING THE COOKER

Make sure that the range is intact after removing the internal and external packaging from the various movable parts. If in doubt, do not use the appliance and then contact qualified staff.

The packaging components (expanded polystyrene, bags, cardboard box, nails) are classified as hazardous and must be kept out of reach of children.

The appliance can be installed free-standing, against a vertical surface with a gap of at least 20 mm (Fig. 3 , Class 1 installation) or inset between two vertical surfaces (Fig. 2 Class 2 installation, subcategory 1). A vertical surface at only one side which exceeds the height of the work surface is permissible; it must be at least 70 mm from the edge of the range (Fig. 3 Class 1 installation).

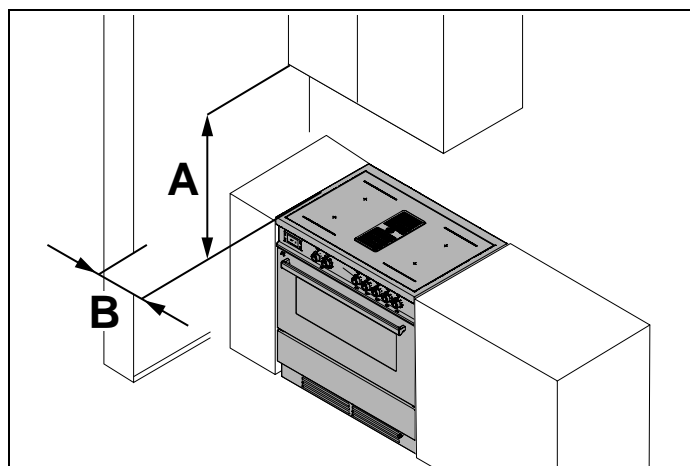


Fig. 2

DIMENSION	MINIMUM
A	700 mm
B	70 mm

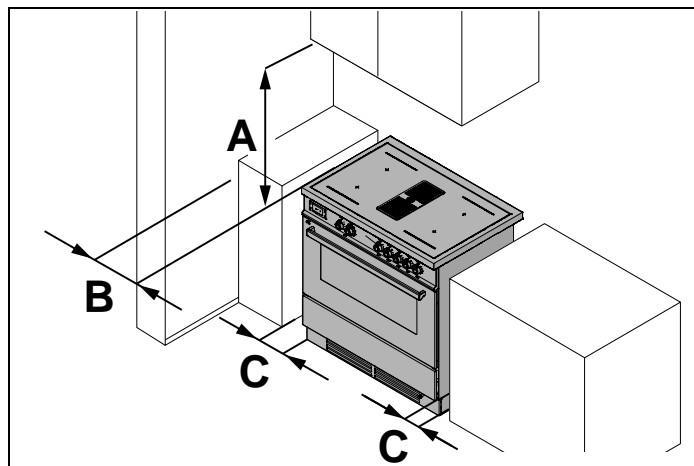


Fig. 3

DIMENSION	MINIMUM
A	700 mm
B	70 mm
C	20 mm

Any vertical surfaces of adjacent furniture units and the wall behind the range must be in heat-resistant material able to withstand a temperature of 65 K above room temperature.

The appliance may be installed either as Class 1 or as Class 2 Subclass 1.

## IMPORTANT WARNINGS FOR INSTALLATION OF THE APPLIANCE

The range can be installed free-standing, separately from other items, or inserted between kitchen units or between a unit and a masonry wall. The appliance's installation must comply with the provisions of the local regulations in force.

This device is not connected to combustion gas venting devices. It must therefore be connected in accordance with the local regulations in force.

Special attention must be paid to the instructions provided below regarding the aeration and ventilation of rooms. Any wall units installed over the hob must be at least 700 mm above it.

## ROOM VENTILATION

To guarantee that the appliance functions correctly, the room where it is installed must be ventilated continuously. The room's volume must be at least 25 m<sup>3</sup> and the quantity of air needed must be calculated to enable correct combustion of the gas and ventilation of the room.

Air inflow will take place naturally through permanent openings in the walls of the room for ventilation: **these openings will be connected to the outside and must have a cross-section of at least 100 cm<sup>2</sup>** (Fig. 4 ). These openings must be created in such a way that they cannot be obstructed.

Indirect ventilation, with the air taken from rooms adjoining the one to be ventilated, is permitted provided the provisions of the local regulations in force are strictly complied with.

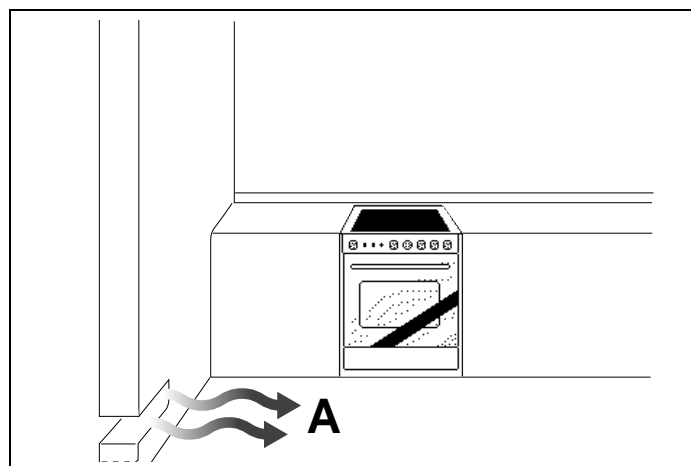


Fig. 4

- **A** – Air inlet, cross section 100 cm<sup>2</sup>

### WARNING

If the hob burners are not fitted with the thermocouple safety device, the cross-section of the aforesaid ventilation openings must be at least 200 cm<sup>2</sup>.

# INSTALLATION MANUAL

## POSITIONING AND AERATION

The products of combustion of gas cooking appliances must always be discharged by means of hoods connected to flues or chimneys or directly outdoors (Fig. 5 ). If a hood cannot be installed, use of a fan installed on a window or venting directly outdoors and to be switched on together with the appliance (Fig. 6 ) is recommended, provided all requirements regarding ventilation contained in the local regulations in force are strictly complied with.

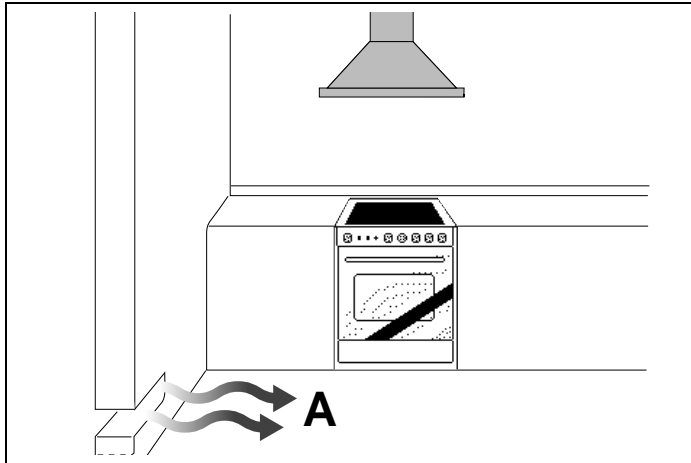


Fig. 5

- **A** – Air inlet, cross section 100 cm<sup>2</sup>

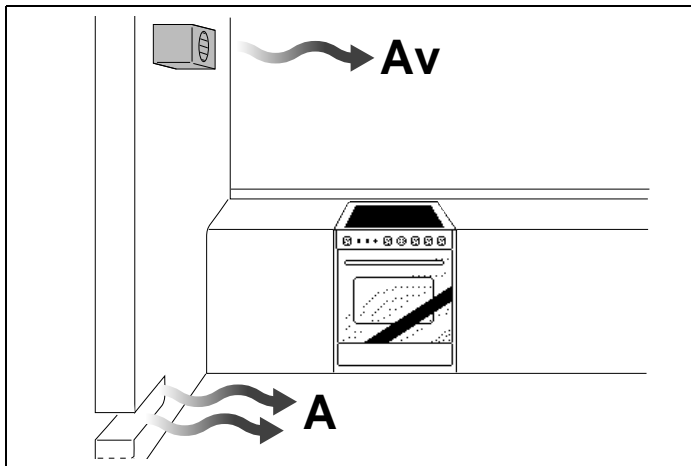


Fig. 6

- **A** – Air inlet, cross section min.100 cm<sup>2</sup> plus the additional cross section corresponding to the flow rate of the fan.
- **Av** – Air inlet with electric fan

## ADJUSTABLE FEET

The feet are packed in the top box.

The feet must be fitted with the appliance close to its final installation position.

### CAUTION

Do not move the appliance long distances with the feet fitted as they may break.

The feet should be installed with the cooker close to its final installation position; the feet are not safe to move the cooker long distances. After unpacking the cooker, lift it with your foot, to fit the cooker feet in the bases at the bottom. Slowly lower the cooker so its weight is resting on the feet and on the assembly fixings. We recommend using a lifting device or pallet instead of tilting the cooker (see instruction sheet in the supplied package).

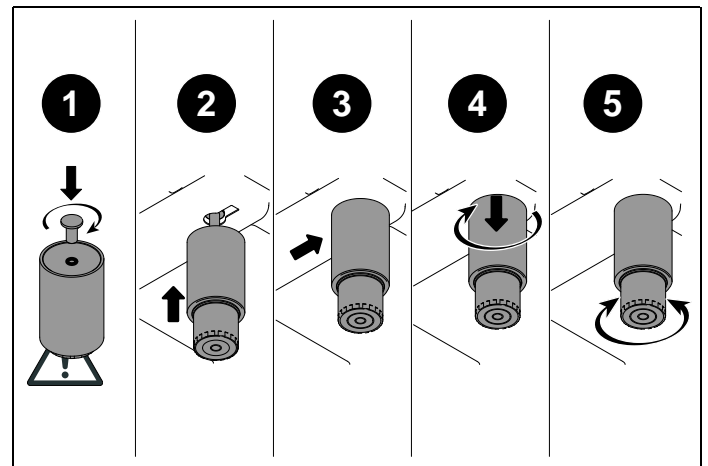


Fig. 7

# INSTALLATION MANUAL

## INSTALLING THE PLINTH (ONLY AVAILABLE FOR SOME MODELS)

After fitting the feet, install the plinth as shown below.

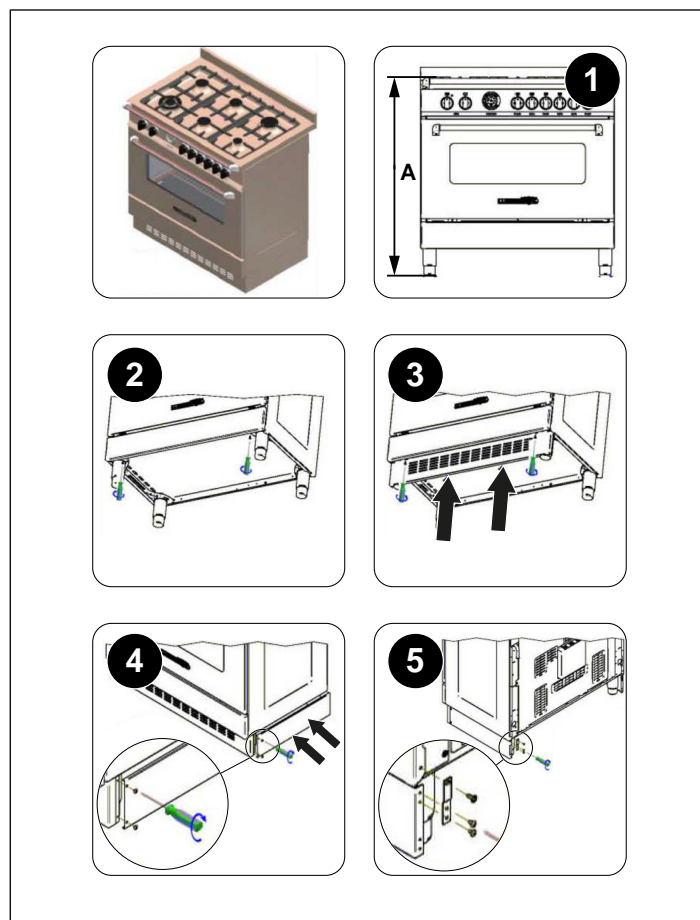


Fig. 8

- A 88 cm

## INSTALLING THE BACKSPLASH

Refer to the instructions provided with the pack.

## INSTALLING THE SYSTEM TO PREVENT TILTING OF THE APPLIANCE



### Risk of tilting – Use Anti-tip restraints

To prevent the appliance from accidentally tilting, the anti-tilting device provided with the appliance must be installed. Installation instructions are included in the anti-tilting device kit supplied.

## ANTI-TILT SYSTEM

Once the feet have been adjusted to the correct height, fit the anti-tilt system brackets. The anti-tilt brackets must be fixed to the wall behind the cooker as described below.

- 1) To calculate the brackets' height above the floor, measure from the bottom of the anti-tilt brackets on the rear of the cooker and add 32 mm.
- 2) Fix the brackets to the wall behind the cooker with the screws provided. The brackets must be fixed 60 mm from the side edges of the cooker.
- 3) Lift the cooker and place it 130 millimeters from the wall. Move the cooker gently backwards until the brackets are fully inserted in its rear.

### CAUTION

Take care not to damage the floor and not to apply unnecessary stress to the feet of the cooker.

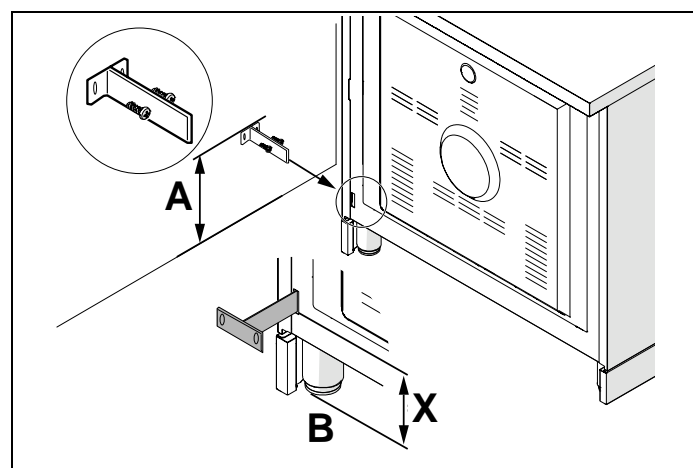



Fig. 9

- A X+ 32 mm
-  floor level

# INSTALLATION MANUAL

## APPLIANCE ELECTRICAL CONNECTION

The electrical connection must be made in accordance with the relevant standards and legislation.

Before making the connection, check that:

- The electrical system's power rating and the power sockets are suitable for the maximum power of the appliance (see data plate in the bottom of the body).
- The socket or system has an effective earth connection in accordance with the regulations and laws in force. No liability is accepted for failure to comply with these instructions.

If the mains power supply connection is made via a socket:

- If the power cord does not already have a plug, fit a regulation plug, which must be suitable for the rated load specified on the appliance data plate. Connect the wires of the power cord in accordance with the diagram in Fig. 10, ensuring you follow the harmonized wiring color scheme:

letter L (live) = brown wire;

letter N (neutral) = blue wire;

symbol  $\perp$  (earth) = yellow-green wire

- Position the power cord in such a way that it will not reach a temperature of 75 K above room temperature in any point.
- Do not use adapters, extension leads, gangsockets etc. as these could cause loose contacts and overheat.

If the appliance is hard-wired to the mains circuit:

- Insert an omnipolar circuit-breaker between the appliance and the network which is sized for the appliance load with a minimum opening between the contacts of 3 mm.

- As an alternative, a high sensitivity RCD may also be used.

Users are urged to fix the yellow-green earth wire provided to an electrical earth system in good working order.

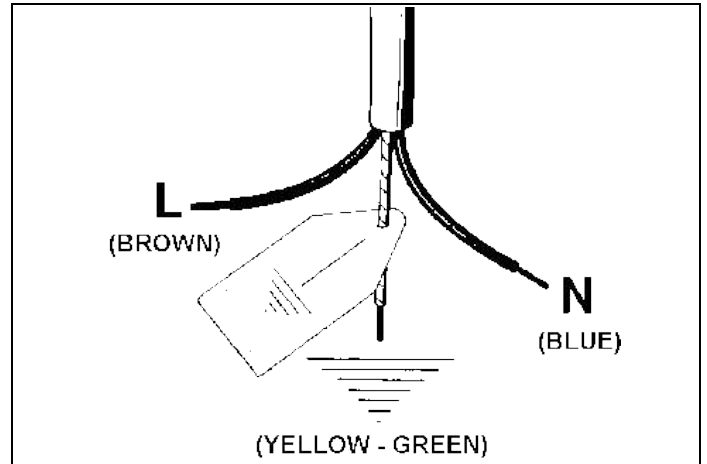


Fig. 10



### CAUTION

If the power cord requires replacement, the earth conductor (yellow-green) connected to the terminal block must be kept around 2 cm longer than the other conductors.

### POWER CORD TYPES

The appliance's power cord must have PVC sheathing, i.e. must be of H05VV-F type, with gauge as specified in the Table 1 *POWER CORD TYPES AND GAUGES*.

Table 1 *POWER CORD TYPES AND GAUGES*

WORK SURFACE OPERATION	OVEN OPERATION	POWER SUPPLY SYSTEMS AND CORD GAUGES		
		230V~ 	400V 2N~	400V 3N~
Induction	Electric fan oven multi-9	3x10 mm <sup>2</sup> 	4x4 mm <sup>2</sup>	5x1.5 mm <sup>2</sup>

### WARNING

Application of the **CE** marking on this product is a declaration, under the manufacturer's full responsibility, that the product complies with all European health, safety and environmental requirements laid out in the legislation covering this product type.

# INSTALLATION MANUAL

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## THREE-PHASE ELECTRICAL CONNECTION

Ranges also intended for connection to three-phase systems are normally prepared in the factory for 230V single-phase connection. Depending on the connection system adopted, the installer must fit a power cord of the type specified in Table 1 *POWER CORD TYPES AND GAUGES*.

Depending on the connection system used, the jumpers on the terminals must be set as shown in the diagram in Fig. 11 .

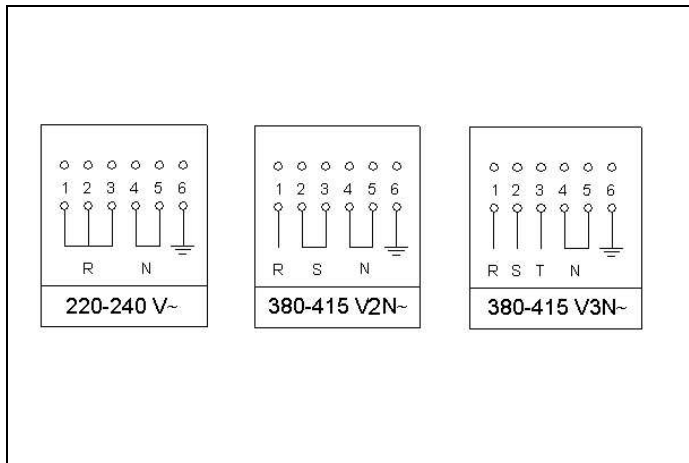






Fig. 11

## USING THE APPLIANCE

### DESCRIPTION OF CONTROL PANEL

On the control panel, a small symbol identifies the function of each knob or button. The various controls which may be provided on a range are listed below:

symbol  or  or  indicates operation of the oven, regardless of type (gas oven gas grill - gas oven electric grill - static oven - 9-setting switch).

symbol  indicates the electric thermostat for electric fan ovens.

### INDUCTION HOB TECHNICAL SPECIFICATIONS

ZONE	MINIMUM DETECTION	NOMINAL POWER (*)	BOOSTER POWER (*)	STANDARDISED COOKWARE CATEGORY (**)	ENERGY CONSUMPTION EC <sub>cw</sub> (**)
<b>Front left heating zone</b> ∅ 160 mm	∅ 90 mm	1400 W	2000 W	B	177.3 Wh/kg
<b>Rear left heating zone</b> ∅ 160 mm	∅ 90 mm	1400 W	-	A	181.9 Wh/kg
<b>Rear right heating zone</b> ∅ 200 mm	∅ 100 mm	2300 W	3000 W	C	168.4 Wh/kg
<b>Front right heating zone</b> ∅ 160 mm	∅ 90 mm	1400 W	-	B	177.3 Wh/kg

(\*) The given power may change according to the dimensions and material of the pan.

(\*\*) Calculated according to the method of measuring performance (EN 60350-2).

# USING THE APPLIANCE


## INDUCTION COOKING

### INDUCTION PRINCIPLE

An induction coil is located under each heating zone. When it is engaged, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic bottom plate of the pan. The result is a heating-up of the pan located on the heating zone.

Of course the pan has to be adapted:

- All ferromagnetic pans are recommended (please verify it with a little magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms...
- Are excluded: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware, ... The induction heating zone adapts automatically to the size of the pan. With a too small diameter the pan doesn't work. This diameter is varying in function of the heating zone diameter.

If the pan is not adapted to the induction hob the display will show .

## CHOOSING THE RIGHT COOKWARE

Do not use cookware with jagged edges or a curved base.

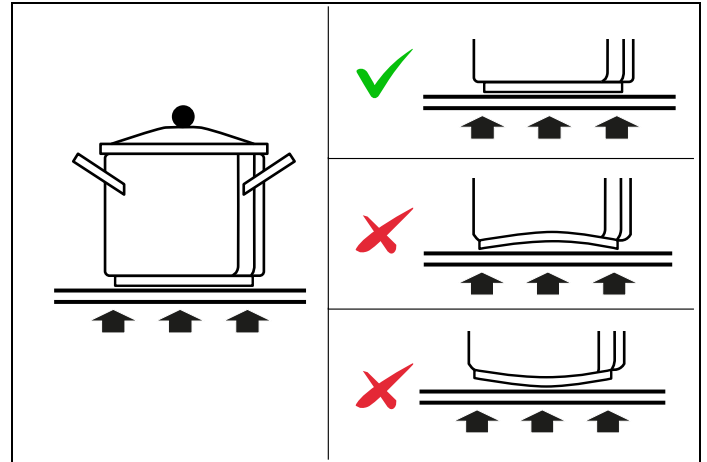


Fig. 12

Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone.

Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected. Always centre your pan on the cooking zone.

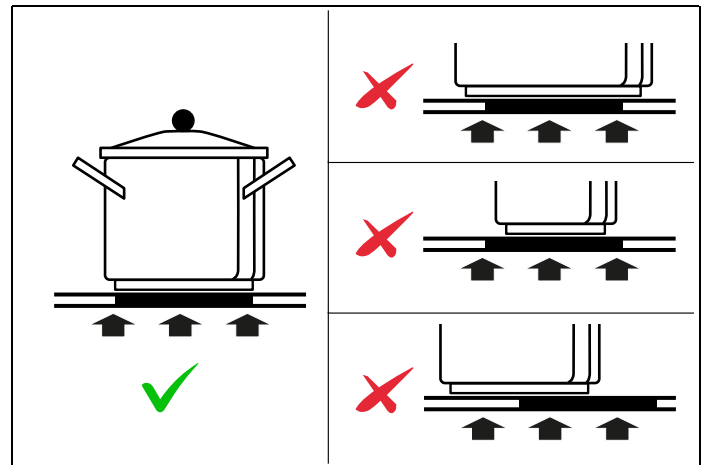


Fig. 13

Always lift pans off the hob – do not slide, or they may scratch the glass.

## USING THE APPLIANCE

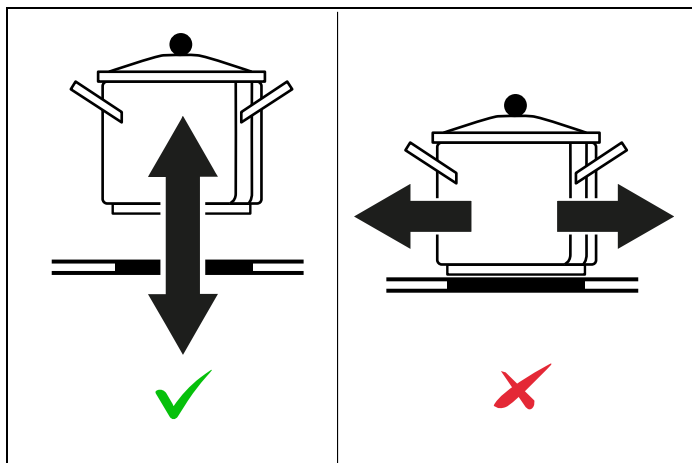


Fig. 14


The bottom of the pan must be iron or steel/iron to generate the magnetic field necessary for the heating process.



### NOTE

Pans made from the following materials are not suitable:

- glass
- porcelain
- pottery
- steel, aluminium or copper without magnetic bottom.

To check that a pan is suitable, simply put a little water in the pan, place it on a cooking zone and switch the zone on. If  appears on the display instead of the power, the pan is not suitable.

Make sure that the material of the pan is suitable for induction. For checking the material place a magnet at the bottom of the pan, if it sticks, the pan is appropriate for induction.

### COOKWARE DIMENSION

The cooking zones are, until a certain limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone.

To obtain the best efficiency of your hob, please place the pan well in the centre of the cooking zone.

## USING THE INDUCTION HOB

### SAFETY PRECAUTIONS BEFORE USAGE

- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- The cooking plate can not be used as surface or as working surface.
- The appliance must be grounded and connected conforming to local standards.

### SAFETY USING THE APPLIANCE

- Switch the heating zones off after using.
- Keep an eye on preparations using grease or oils: that may quickly ignite.
- Be careful not to burn yourself while or after using the appliance.
- Make sure no cable of any fixed or moving appliance contacts with the glass or the hot saucepan.
- Magnetically objects (credit cards, floppy disks, calculators) should not be placed near to the engaged appliance.
- Do not place any metallic object except heating containers. In case of untimely engaging or residual heat, this one may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This is supposed to become very hot and catch fire.
- 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 the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

# USING THE APPLIANCE

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## PRECAUTIONS TO PREVENT DAMAGE TO THE APPLIANCE

- Raw pan bottoms or damaged saucepans (not enamelled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not put or leave empty saucepans on the vitroceramic hobs.
- Sugar, synthetic materials or aluminium sheets must not contact with the heating zones. These may cause breaks or other alterations of the vitroceramic glass by cooling: switch on the appliance and take them immediately out of the hot heating zone (be careful: do not burn yourself).
- Never place any hot container over the control panel.

### WARNING

Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

### CAUTION

The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

### WARNING

Danger of fire: do not store items on the cooking surface.


## PRECAUTIONS IN CASE OF APPLIANCE FAILURE

- If a defect is noticed, switch off the appliance and turn off the electrical supplying.
- If the ceramic glass is cracked or fissured, you must unplug the appliance and contact the after sales service.
- Repairing has to be done by specialists. Do not open the appliance by yourself.

### WARNING

If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

## OTHER PRECAUTIONS

- Make sure that the container pan is always centred on the cooking zone. The bottom of the pan must have to cover as much as possible the cooking zone.
-  the users of pacemaker, the magnetic field could influence its operating. We recommend getting information to the retailer or of the doctor.
- Do not use aluminium or synthetic material containers: they could melt on still hot cooking zones.
- **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



The use of either poor quality pots or any induction adaptor plate for non-magnetic cookware results in a warranty breach. In this case, the manufacturer cannot be held responsible for any damage caused to the hob and/or its environment.



# USING THE APPLIANCE

## CONTROL PANEL

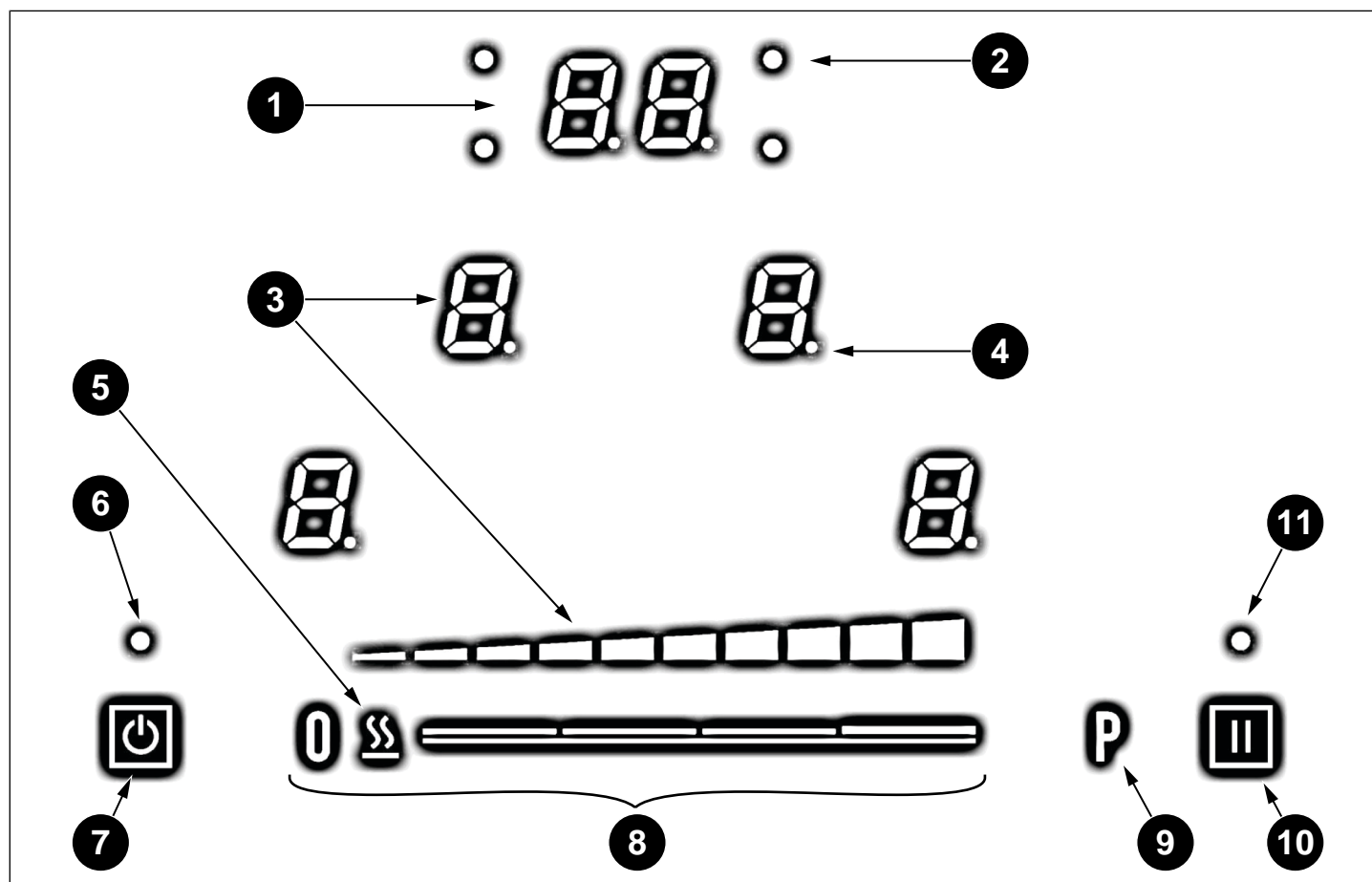


Fig. 15

1) Timer display

2) Control light timer

3) Power display

4) Control light cooking zone

5) Keep warm key

6) On/off light

7) On/off key

8) Power selection zone « SLIDER » and timer setting

9) Booster key

10) Pause/recall key

11) Control light pause / recall

## USING THE APPLIANCE

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### DISPLAY

DISPLAY	DESIGNATION	FUNCTION
0	Zero	The heating zone is activated.
1...9	Power level	Selection of the cooking level.
<u>U</u>	No pan detection	No pan or inadequate pan.
A	Heat accelerator	Automatic cooking.
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
P	Booster	The booster is activated.
L	Locking	Control panel locking.
U	Keep warm	Maintain automatically of 70 °C.
II	Pause / recall	The hob is in pause.
Π	Bridge	2 cooking zones are combined.

## USING THE APPLIANCE

### SENSITIVE TOUCH

Your ceramic hob is equipped with electronic controls with sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a “beep” sound.

**In the case of a general use press only one key at the same time.**

### POWER SELECTION ZONE “SLIDER” AND TIMER SETTING ZONE

To select the power with the slider, slide your finger on the “SLIDER” zone. You can already have a direct access if you put your finger directly on the chosen level.

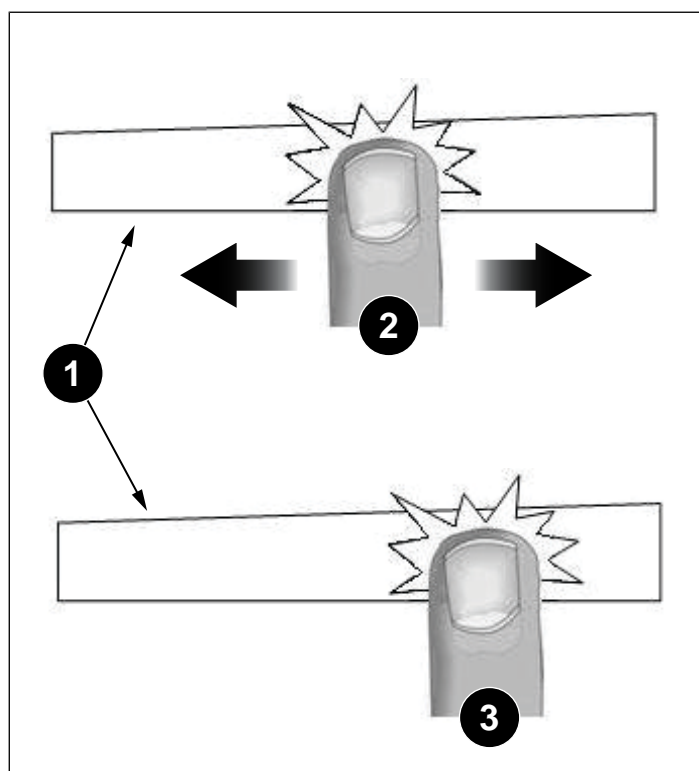


Fig. 16

- 1 Power selection zone “SLIDER” and timer setting zone
- 2 Slide
- 3 Direct access

### VENTILATION

The cooling system is fully automatic. The cooling fan starts with a low speed when the calories brought out by the electronic system reach a certain level. The ventilation starts his high speed when the hob is intensively used. The cooling fan reduces his speed and stops automatically when the electronic circuit is cooled enough.

### RECOMMENDATIONS

- Always place your pan in such a way that its center is aligned with the centre of the element.
- Pick-up your cookware when moving them around. Do not slide them and avoid excessive rubbing of the top, as this may leave scratches on the glass surface.
- Never leave an empty pot/pan on an induction heating element, even when the element is turned OFF.
- Only use maximum power for boiling and frying.
- Avoid preheating your non-stick pans (e. g. with teflon coating) at maximum heat.
- Avoid storing solids and heavy items in the cabinets above your cooktop. They may accidentally be dropped and damage the glass top.
- **Place extra care to avoid spilling sugar or sweet mixtures onto the cooktop area during cooking, and avoid materials or substances which might melt (plastic or aluminium foil) on it. If this occurs, turn the heating off immediately and clean with a scraper while the cooking zone is still warm. If the ceramic cooktop area is not cleaned immediately, residues may form which may not be removed once the cooktop area has cooled.**



### BEFORE THE FIRST USE

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent which risks causing blue-tinted colour on the glass surface.

# USING THE APPLIANCE

## STARTING-UP

- **Start up / switch off the hob:**

ACTION	CONTROL PANEL	DISPLAY
To start	Press key 	0 are blinking
To stop	Press key 	nothing or H




- **Start up / switch off a heating zone:**


ACTION	CONTROL PANEL	DISPLAY
Zone selection	Press 0 of the selected zone	0 and control light on
To set	Slide on the "SLIDER" to the right or to the left	0 to 9 0 or H
To stop	Slide to 0 on "SLIDER" or press on 0	0 or H

If no action is made within 20 second the electronics returns in waiting position.

## PAN DETECTION

The pan detection ensures a perfect safety. The induction doesn't work:

- If there is no pan on the heating zone or if this pan is not adapted to the induction. In this case it is impossible to increase the power and the display shows . This symbol disappears when a pan is put on the heating zone.
- If the pan is removed from the heating zone the operation is stopped. The display shows . The symbol  disappears when the pan is put back to the heating zone. The cooking continues with the power level set before.

After use, switch the heat element off: don't let the pan detection  active.

## RESIDUAL HEAT INDICATION

After switching off of a heating zone or the complete stop of the hob, the heating zones are still hot and indicates H on the display.

The symbol H disappears when the heating zones may be touched without danger.

### WARNING

As far as the residual heat indicators are on don't touch the heating zones and don't put any heat sensitive object on them. There are risks of burn and fire.

## BOOSTER FUNCTION

The booster function P grants a boost of power to the selected heating zone.

If this function is activated the heating zones work during 5 minutes with an ultra high power. The booster is foreseen for example to heat up rapidly big quantities of water, like nuddles.

- **Start up / Stop the booster function:**

ACTION	CONTROL PANEL	DISPLAY
Zone selection	Press key 0 from the zone	0 and control light on
Start up the Booster	Press key <b>P</b>	P during 5 min
Stop the Booster	Slide on the "SLIDER" Or press <b>P</b>	P to 0 9

- **Power management:**

The cooking hob is equipped with two booster functions. When the booster function is activated, and not to exceed the maximum power, the display is blinking on 9 during a few seconds and then shows the maximum of power allowed:

Heating zone selected	The other heating zone: (example: power level 9)
P is displayed	9 goes to 7 depending the type of zone

## USING THE APPLIANCE

### TIMER

The timer is able to be used simultaneous with all 3 heating zones and this with different time settings (from 0 to 99 minutes) for each heating zone.

- **Setting and modification of the cooking time:**

#### EXAMPLE FOR 16 MINUTES AT POWER 7:

ACTION	CONTROL PANEL	DISPLAY
Zone selection	press display 0 selected	0 and control light on
Select the power level	slide on the "SLIDER" to 7	7
Select « Timer »	press display CI	00
Set the units	slide on the "SLIDER" to 6	0 fixed 6 blinking
Valid the units	press display 06	0 blinking 6 fixed
Set the tens	slide on the "SLIDER" to 1	1 blinking 6 fixed
Valid the tens	press display 16	16

- **To stop the cooking time:**

#### EXAMPLE FOR 13 MINUTES AT POWER 7:


ACTION	CONTROL PANEL	DISPLAY
Zone selection	press display 0 selected	0 and control light on
Select « Timer »	press key 13	13
Deactivate the units	slide on the "SLIDER" to 0	1 fixed 0 blinking
Valid the units	press display 10	1 blinking 0 fixed
Deactivate the tens	slide on the "SLIDER" to 0	0 blinking 0 fixed
Valid the tens	press display 00	00

- **Automatic stop at the end of the cooking time:**

As soon as the selected cooking time is finished the timer displays blinking 00 and a sound rings. To stop the sound and the blinking it is enough to press the key 00.

- **Egg timer function:**

#### EXAMPLE FOR 29 MINUTES:

ACTION	CONTROL PANEL	DISPLAY
Activate the hob	press display 	zone control lights are on
Select « Timer »	press display CI	00
Set the units	slide on the "SLIDER" to 9	0 fixed 9 blinking
Valid the units	press display 09	0 blinking 9 fixed
Set the tens	slide on the "SLIDER" to 2	2 blinking 9 fixed
Valid the tens	press display 29	29

After a few seconds the control light stops with blinking.

As soon as the selected cooking time is finished the timer displays blinking 00 and a sound rings. To stop the sound and the blinking it is enough to press the display 00. The hob switches off.

# USING THE APPLIANCE

## AUTOMATIC COOKING

All the cooking zones are equipped with an automatic “go and stop” cooking device. The cooking zone starts at full power during a certain time, then reduces automatically its power on the pre- selected level.

- Start-up:**

ACTION	CONTROL PANEL	DISPLAY
Zone selection	press display 0 selected	0 and control light on
Full power setting	slide on the “SLIDER” to 9	pass from 0 to 9
Automatic cooking	re-press on display “SLIDER” 9	9 is blinking with <b>A</b>
Power level selection (for example “7 “)	slide on the “SLIDER” to 7	9 pass to 8 7 7 is blinking with <b>A</b>



- Switching off the automatic cooking:**

ACTION	CONTROL PANEL	DISPLAY
Zone selection	press 7 from the zone	7 blinking with <b>A</b>
Power level selection	slide on the “SLIDER”	1 to 9


## PAUSE FUNCTION

This function brakes all the hob’s cooking activity and allows restarting with the same settings.

- Startup/stop the pause function:**



ACTION	CONTROL PANEL	DISPLAY
Engage pause	press  during 2s	displays <b>II</b> in the heating zone displays
Stop the pause	press  during 2s	pause control light is blinking
	press an other touch or slide on the “SLIDER”	pause control light is off

## RECALL FUNCTION

After switching off the hob  , it is possible to recall the last settings.

- Cooking stages of all cooking zones ( power )
- Minutes and seconds of programmed cooking zone-related timers
- Heat up function.



The recall procedure is following:

- Press the key 
- Then press the key  within 6 seconds.

The precedent settings are activated.

## BRIDGE FUNCTION

This function allows to use the 2 cooking zones at the left at same time with the same features as a single cooking zone. Booster function isn’t allowed.

ACTION	CONTROL PANEL	DISPLAY
Activate the hob	Press display 	0 or <b>H</b> on the 4 displays
Activate the bridge	Press on the 2 cooking zones left	0 appears on the front zone  on the rear zone.
Increase bridge	Slide on the “SLIDER”	0 to 9 or <b>U</b>
		1 to 9 or display “keep warm”
Stop the bridge	Press on the 2 cooking zones left	0 or 0 on the 2 zones

## USING THE APPLIANCE

### “KEEP WARM” FUNCTION

This function allows to reach and maintain automatically a temperature of 70 °C. This will avoid liquids overflowing and fast burning at the bottom of the pan.

- To engage, to start the function « Keep warm »:


ACTION	CONTROL PANEL	DISPLAY
Zone selection	Press display 0 selected	0 or H on the 4 displays
To engage	Press the “keep warm” key	0 appears on the front zone □ on the rear zone.
To stop	Press on display “keep warm” U	U
	Slide on the “SLIDER”	0 to 9 or H

This function can be started independently on all the heating zones.


When the pan leaves the cooking zone of the "Keep warm" function remains active during approximately 10 minutes.

The maximum duration of keeping warm is 2 hours.


### CONTROL PANEL LOCKING

To avoid modifying a setting of cooking zones , in particular during of cleaning the control panel can be locked (with exception to the On/Off key  ).

- Locking:**

ACTION	CONTROL PANEL	DISPLAY
Start	press on key 	0 or H on the displays
Hob locking	press simultaneously <b>P</b> and 0 from the front right zone display	no modification
	re-press on display 0	L on the displays

- Unlocking:**

ACTION	CONTROL PANEL	DISPLAY
Start	press on key 	L on the displays


In the 5 seconds after start:

ACTION	CONTROL PANEL	DISPLAY
Unlocking the hob	press simultaneously <b>P</b> and L from the front right zone display	0 or H on the displays
	press on key <b>P</b>	no light on the displays




# USING THE APPLIANCE

## POWER LIMITATION CONFIGURATION

Before you start the procedure:

- Disconnect the appliance from the electrical network by removing the fuse or turning the circuit breaker off.
- Reconnect the table to the electrical network.
- It is necessary to start the procedure within 2 minutes after the connection of the hob to the electrical network.
- Do not press the  key.

Modification of the limitation of power:

- 1) Press the key **P** and hold down.
  - 2) The symbol  will appear on each display
  - 3) With your other hand, press successively and quickly (less than 2s) on each  display. Begin from the front right side and turn contrary clockwise as described on the picture Fig. 17 (a -> b -> c -> d).
- A double "beep" means an error occurred.
- If so, start again from item 1.
- 4) Remove the fingers of the keys. In the back left display a **c** and a **0** appear flashing alternately. Meanwhile a standing **0** is displayed in the front left zone.
  - 5) Select the back left key, then change **c0** in **c1** by means of position of your finger at the end of the "SLIDER".
  - 6) Select the front left key.
  - 7) Program the desired configuration wished by means of the "SLIDER", the beginning to decrease and the end to increase:
    - config 0: 7,1kW
    - config 1: 2,9kW
    - config 2: 3,7kW
    - config 3: 6,0kW
  - 8) Select the key  during 2s to validate the configuration.

The total power of the hob when delivered is limited to 7100 W.

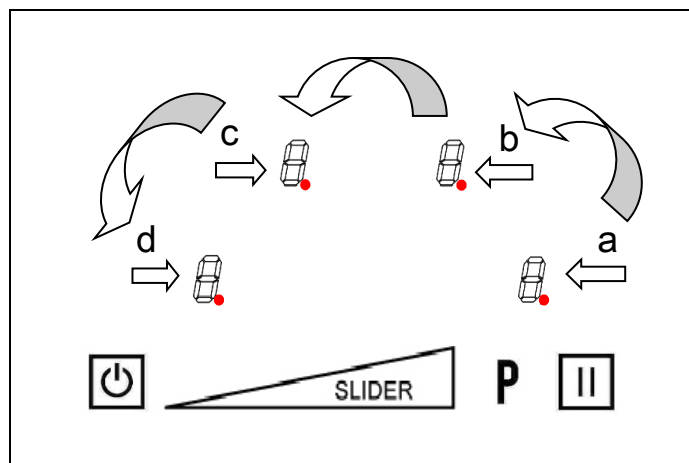


Fig. 17

## EXAMPLES OF COOKING POWER SETTING

The values below are indicative.

1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, lever, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water
P	Frying, roasting Boiling water	scallops, steaks Boiling significant quantities of water

## TROUBLE SHOOTING THE INDUCTION HOB

Before calling the customer services, please check that the appliance is correctly connected, any of the following cases are not covered by the guarantee.




- Damage caused by improper use, storage or maintenance.
- Damage caused by unauthorised disassembly and repair.
- Damage caused by misuse.
- Using the induction hob for commercial purposes.

# USING THE APPLIANCE

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## ERROR CODES


If one of the symbols below persists, call the After-Sales Service.



ERROR CODE	POSSIBLE CAUSE
	<ul style="list-style-type: none"><li>• There is no pan on the cooking zone.</li><li>• The pan is not compatible with induction.</li><li>• The bottom diameter of the pan is too small.</li></ul>
<b>E</b>	Call the After-sales Service.
<b>L</b>	Refer to the chapter <i>Control panel locking</i> .
<b>U</b>	Refer to the chapter <i>“Keep warm” Function</i> .
<b>II</b>	Refer to the chapter <i>Pause function</i> .
	Refer to the chapter <i>Bridge Function</i> .
<b>E 4</b>	Refer to the chapter <i>When the symbol E 4 appears</i> .
 or <b>Er03</b>	An object or liquid covers the control keys. The symbol disappear as soon as the key is released or cleaned.
<b>E2</b> or <b>E H</b>	The hob is overheated, let it cool and then turn it on again.
<b>E3</b>	The pan is not adapted, change the pan.
<b>E6</b>	Defective network. Control the frequency and voltage of the electrical network.
<b>E8</b>	The air inlet of the ventilator is obstructed, release it.
<b>E C</b>	Configuration error. Set the table again, referring to the chapter <i>When the symbol E 4 appears</i> .

# USING THE APPLIANCE

## WHEN THE SYMBOL **E 4** APPEARS


The table must be reconfigured. Please implement the following steps:

- 1) Important: before you start, make sure there is no more pot on the hob.
- 2) Disconnect the appliance from the grid by removing the fuse or turning the circuit breaker off.
- 3) Reconnect the table to the grid.
- 4) Procedure:
  - take a pot with a ferromagnetic bottom and a minimum diameter of 16 cm
  - start the procedure within 2 minutes after reconnecting the hob to the grid
  - do not use the  touch.
- 5) First step, cancel the existing configuration:

- 5.1) Press the key **P** and hold down.
- 5.2) The symbol  will appear on each display.
- 5.3) With your other hand, press successively and quickly (less than 2s) on each  display.

Begin from the front right side and turn contrary clockwise, as described on the picture Fig. 18 (from a to d).

A double "beep" means an error occurred. If so, start again from item 5.1).

- 5.4) Remove the fingers of the keys. In the back left display a **c** and a **0** appear flashing alternately. Meanwhile a standing **0** is displayed in the front left zone.
- 5.5) Remove your fingers from the touch control, then push again on the key  during few seconds, until blinking **E** symbols appear.
- 5.6) Wait until **E** symbols stop blinking.
- 5.7) After few seconds, **E** are automatically transformed in **c**. The existing setup has been cancelled.

### 6) Second step, new setup:

- 6.1) Take a ferromagnetic pot with a minimum diameter of 16 cm.
- 6.2) Select a cooking zone by pushing on the corresponding **c** display.
- 6.3) Place the pot on the area to be set.
- 6.4) Wait until the **c** display becomes a **-**. The selected cooking zone is now configured.
- 6.5) Follow the same procedure for each cooking zone with a **c** display.
- 6.6) All the cooking zones are configured once all the displays are turned off.

Please use the same pot for the whole procedure.

Never put several pots together on the zones during the setup-process.

If **E 4** displaying remains, please call the customer care.

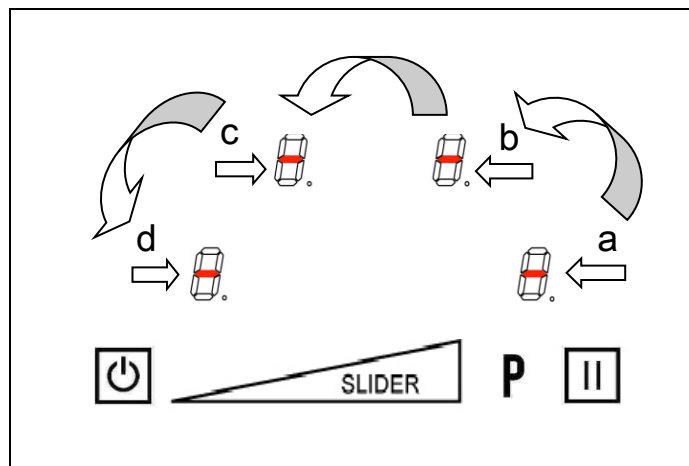


Fig. 18

## THE HOB OR THE COOKING ZONE DOESN'T START-UP

- The hob is badly connected on the electrical network.
- The protection fuse cut-off.
- The locking function is activated.
- The sensitive keys are covered of grease or water.
- An object is put on a key.

## ONE OR ALL COOKING ZONE CUT-OFF

- The safety system functioned.
- You forgot to cut-off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction of power level and breaking Automatic overheating.

## CONTINUOUS VENTILATION AFTER CUTTING OFF THE HOB

- This is not a failure, the fan continuous to protect the electronic device.
- The fan cooling stops automatically.

## THE AUTOMATIC COOKING SYSTEM DOESN'T START-UP

- The cooking zone is still hot **H**.
- The highest power level is set **9**.

## USING THE APPLIANCE

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### USING THE ELECTRIC THERMOSTAT

The thermostat fitted on the relative models keeps the temperature inside the oven at a preset temperature between 50 °C and 250 °C.

Turn the knob (Fig. 20 ) clockwise to align the required temperature on the collar of the knob with the screen-printed scale on the fascia panel. When the thermostat is tripped the orange light comes on; it will go out when the temperature inside the oven reaches 10 °C above the set value and illuminate again when it drops 10 °C below the set temperature. The thermostat is only able to operate the oven heating elements if the switch with which it is combined is turned to one of the possible heating element operating modes; if the switch is on 0, the thermostat has no effect on the oven heating elements, which remain off.



#### NOTE

Some models of range with multifunction electric oven may be fitted with a tangential cooling fan unit which comes into operation whenever the oven switch is in a position other than 0 (zero), expelling air through the vent between the control panel and the oven door; this keeps the control section and oven door cooler when the appliance is operating.

#### WARNING

##### Operation of oven light in static oven.

In ranges with a static electric oven with a single control, as well as being switched on and off via the specific button, the oven light comes on whenever the oven is operated using the selector knob.

### USING THE MULTIFUNCTION OVEN

#### FOR FIRST USE

- Remove all packaging and accessories from inside the ovens.
- Heat the ovens to 200 °C for ½ hour to burn off manufacturing residues.
- The automatic programmer must be set to Manual mode for ordinary cooking.
- The oven will not function when set in Automatic mode, see *AUTOMATIC OPERATION*.



# USING THE APPLIANCE

## TO USE OVENS

- Turn the functions knob (Fig. 19 ) clockwise to select the function required. The orange light comes on to indicate that the heating element is in operation.
- Turn the temperature knob (Fig. 20 ) clockwise to select the temperature required. The orange light goes out once the oven has heated to the chosen temperature and is ready for use. It is normal for this light to switch on and off during cooking, as the heating elements operate to keep the temperature constant. (Operation of the oven is indicated by the programmer display)
- To switch the oven off, turn the functions and temperature knobs anticlockwise back to • or 0.

Steam may be generated during cooking. As a precaution, always open the door in two steps. First open the door by just 100 mm for a few seconds to allow the steam to escape, and then open the door completely. Keep your face and head away from the door when opening. Never place sheets of aluminum foil on the bottom of the oven since this may cause overheating and damage the enamel. Never cook on the bottom of the oven. Always place cookware and baking trays on the oven rack. Never leave the pan with rack or other cookware on the bottom of the oven as this might damage the oven itself.

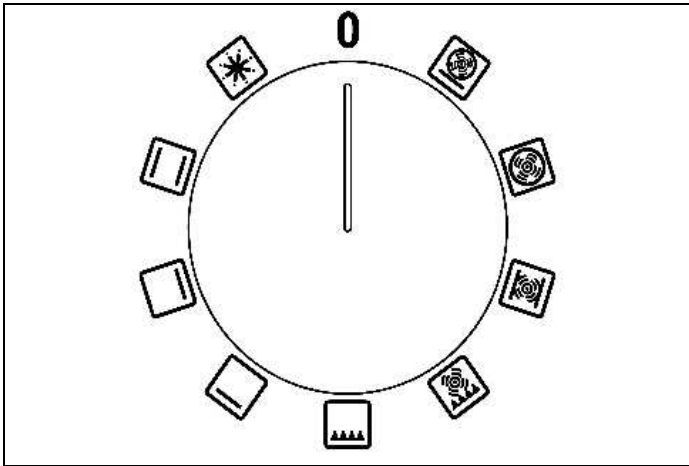


Fig. 19

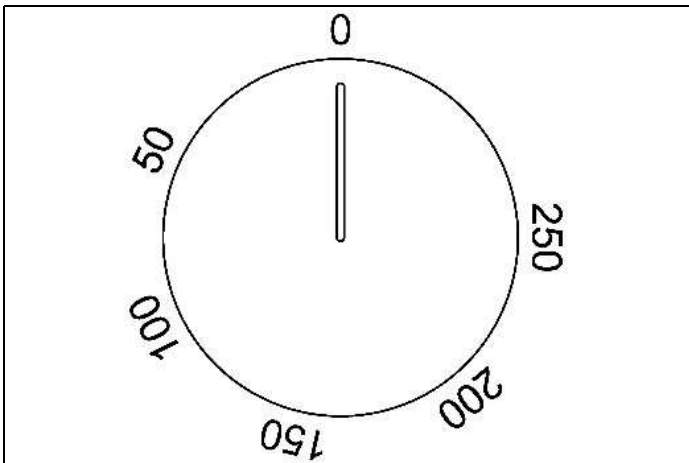



Fig. 20

## PREHEATING THE OVEN

'Quickstart' is the quickest, most efficient way of preheating the main (left-hand) oven. This function ensures that the oven is heated evenly. Use 'Quickstart' as follows (  ):

- Select 'Quickstart' (using the oven function selector knob) and the temperature required (using the temperature selector knob). Wait for the orange light of the thermostat to switch on and off several times. This will allow the temperature to stabilize before the food is placed inside
- Select the cooking function and place the food in the oven.
- When cooking heat-sensitive foods like cakes or meringues, use the 'True Fan' function and wait for the orange light to switch back on several times to allow the top heating element to cool slightly.

'Quickstart' is not suitable for use as a cooking function. It is a quick preheating system.

## OVEN FUNCTIONS

When using a multifunction oven function (except grilling and defrosting) it is always advisable to preheat the oven with the 'Quickstart' function and then switch to the cooking function required.

When using the 'True Fan' or 'Fan Assisted' function, reduce the oven temperature by 20 °C if following a recipe written for a conventional oven. Check food frequently during the final cooking phases until you have become familiar with this function's cooking times and temperatures.

Ovens have a range of cooking functions which provide different heat zones. The 'True Fan' function, for example, is suitable for cakes and pastries. The 'Fan Assisted' function provides more browning, so it is suitable for roasting meat and vegetables, or for frozen oven chips.

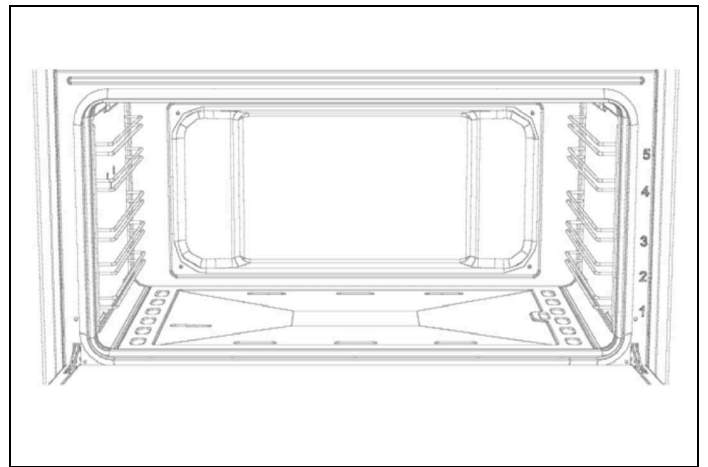












Fig. 21

## USING THE APPLIANCE

SYMBOL	FUNCTION	WHAT IT'S USED FOR
	Quickstart (preheating)	The oven should always be preheated before use, whatever the cooking temperature 'Quickstart' is not suitable for cooking - once the oven has heated up, switch to one of the oven functions listed below.
	Defrost	Place small frozen items on an oven tray on the bottom level and set the temperature knob on 0 °C. Never use heat for defrosting as this may constitute a health risk. Larger foods such as joints or a whole chicken or turkey should be defrosted in the refrigerator.
	Conventional oven	Ideal for roasting meat and for baking items such as bread or rich fruit cakes on a single level.
	Bottom heating element	Use at low temperatures for slow cooking in casserole dishes, for egg custard or for warming dishes, Use at high temperatures for baking cakes and quiches.
	Top heating element	Use for browning and warming dishes like lasagna or moussaka.
	Conventional grill	Ideal for crumpets, muffins and Welsh rarebit. Use the Grill function for less than 15 minutes. For foods which require a longer time, use the 'Fan Assisted Grill' function.
	Fan assisted grill	The fan circulates the hot air around the food, helping it to cook completely. Ideal for cooking meat such as sausage and chicken portions. When cooking foods with high water content, such as belly port and chops, this function helps to reduce condensate formation. Recommended: door closed 200 °C, 2nd level from top, turn foods when half cooked.
	Fan assisted oven	The fan circulates the hot air around the oven for even cooking of large amounts of food. Use for roasting vegetables, meat and poultry, or for baked fish. This function is the best for cooking frozen and breaded potato products / battered poultry or fish.
	True fan oven	This function is suitable for most recipes and is an efficient cooking mode. The temperature is kept uniform throughout the oven and it is particularly suitable for cooking on multiple levels or for cooking large amounts of food.
	Pizza	Use for cooking pizza, pasta or flatbreads, for perfect cooking underneath.

### EXAMPLE: TO COOK A TURKEY

When cooking a turkey, the grill pan can be used as a roasting tin. Line the pan with a double layer of extra wide foil, allowing enough foil to wrap the turkey loosely. It is important to allow enough space around the sides and top of the oven for the hot air to circulate. Make sure that the foil is not touching the sides or top of the oven. In a 60cm oven a turkey of 9 to 11 kg can be cooked. In a 40cm oven a turkey of 6 – 9 kg can be cooked.

### FITTING THE ACCESSORIES

Wire shelves and solid trays must be fully inserted on the side runners so that they do not touch the oven door.

When extracted more than half way, accessories are locked in place to facilitate the removal of foods.

The oven has 4 cooking levels starting from the bottom.

# USING THE APPLIANCE

## USING THE GRILL

The grill pan consists of a shallow enamel pan and a rack which serves as a stand. Place the food on the rack. For slower cooking or to reduce the temperature, place the pan on a lower level. The grill pan extractor handle is essential for removing the hot pan from the oven.

Both functions, 'Fan Assisted Grill' and 'Conventional Grill', are intended for use with the door closed. This ensures both efficient preheating and uniform cooking.

When cooking, always preheat the grill element for 5 minutes before placing food underneath (a temperature of 200 °C is recommended for preheating). Always remove the grill pan from the oven when not in use as it could block the flow of air around the oven. The grill must be used with the door closed. Use the 'Fan Assisted Grill' function when cooking thick pieces of meat with high water content, to reduce condensate formation.

Always wear oven gloves when handling the grill pan and turning food. Do not line the grill pan with aluminum foil as this may damage the enamel coating and the grill elements. After cooking, remove the rack and pan for cleaning. If you have cooked particularly fatty foods, leave the grill on at the maximum temperature for 5 minutes to clean the grill element.

## USING THE NATURAL CONVECTION ELECTRIC OVEN

When using the oven for the first time, heat it to a temperature of 250 °C for up to 30 minutes to expel the smells generated by the insulation inside.

During normal use, select the cooking temperature required using the thermostat knob and wait for the orange light to go out before placing the food inside.

The oven has 5 runners at different heights (Fig. 21 ), able to take either racks or pans. To avoid dirtying the oven excessively, cook meat on the pan or on the rack for placing inside the pan. Table 2 *TABLE OF COOKING PROCEDURES WITH NATURAL CONVECTION ELECTRIC OVEN* lists the cooking times and pan position for the different types of food. Any changes to the values in the table can then be made on the basis of personal experience. However, users are always advised to follow the instructions in the recipe they are making.

### WARNING

Accessible parts may become very hot when in operation. Children must be kept well away.

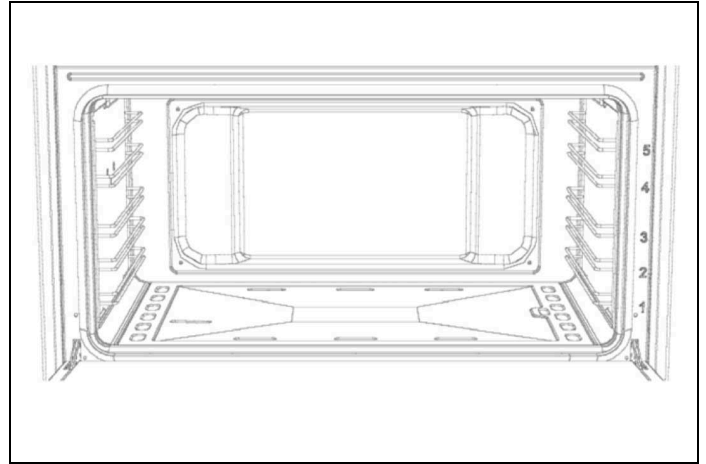


Fig. 22

## USING THE APPLIANCE

Table 2 TABLE OF COOKING PROCEDURES WITH NATURAL CONVECTION ELECTRIC OVEN

	TEMP °C	LEVEL	MINUTES
<b>MEAT</b>			
ROAST PORK	225	4/5	60-80
ROAST BEEF (YOUNG STEER)	225	4/5	60-80
ROAST BEEF	250	4/5	50-60
ROAST VEAL	225	4/5	60-80
ROAST LAMB	225	4	40-50
RARE ROAST BEEF	230	4/5	50-60
ROAST HARE	250	4/5	40-50
ROAST RABBIT	250	4	60-80
ROAST TURKEY	250	4	50-60
ROAST GOOSE	225	4	60-70
ROAST DUCK	250	4/5	45-60
ROAST CHICKEN	250	4/5	40-45
<b>FISH</b>			
	200-225	3	15-25
<b>PASTRIES</b>			
FRUIT CAKE	225	3	35-40
SPONGE CAKE	175-200	3	50-55
BRIOCHEs	175-200	3	25-30
FATLESS SPONGE CAKE	220-250	3	20-30
SCONES	180-200	3	30-40
FLAKY PASTRIES	200-220	3	15-20
GRAPE FOCACCIA	250	3	25-35
STRUDEL	180	3	20-30
LADYFINGER BISCUITS	180-200	3	40-50
APPLE FRITTERS	200-220	3	15-20
LADYFINGER PUDDING	200-220	3	20-30
TOASTED SANDWICHES	250	2	5
BREAD	220	4	30
PIZZA	220	4	20

## USING THE APPLIANCE

---

### USING THE FAN ELECTRIC OVEN

When using the oven for the first time, heat it to a temperature of 250 ° for up to 30 minutes to expel the smells generated by the insulation inside.

Before starting cooking, heat the oven to the temperature required, waiting for the orange light to go out. This type of oven has a round heating element with a central fan which generates a horizontal air flow. With this operating mode, the fan oven can cook different foods simultaneously and conserve the distinctive flavor of each one.

Only some models are equipped with a removable metallic filter applied to the rear screen which collects the fat while a roast is cooking. Therefore, it is recommended to remove this fat periodically, washing the screen with soapy water and rinsing thoroughly. To remove the metallic filter just apply slight pressure toward the top on the tab indicated by the arrow.

Circulation of the hot air ensures uniform heat distribution. It is not always necessary to preheat the oven but for very delicate pastries the oven should be heated before the baking trays are placed inside. The fan system makes some changes to standard cooking methods. It is no longer necessary to turn meat during cooking, and spit-roast results can be obtained by simply placing the meat on the rack, with no need to use the rotisserie.

## USING THE APPLIANCE

Table 3 TABLE OF COOKING PROCEDURES WITH FAN OVEN

	TEMP °C	LEVEL	MINUTES
<b>MEAT</b>			
ROAST PORK	160–170	3	70–100
ROAST BEEF (YOUNG STEER)	170–180	3	65–90
ROAST BEEF	170–190	3	40–60
ROAST VEAL	160–180	3	65–90
ROAST LAMB	140–160	3	100–130
RARE ROAST BEEF	180–190	3	40–45
ROAST HARE	170–180	3	30–50
ROAST RABBIT	160–170	3	80–100
ROAST TURKEY	160–170	3	160–240
ROAST GOOSE	160–180	3	120–160
ROAST DUCK	170–180	3	100–160
ROAST CHICKEN	180	3	70–90
<b>FISH</b>	160–180	2–3	depending on weight
<b>PASTRIES</b>			
FRUIT CAKE	180–200	3	40–50
SPONGE CAKE	200–220	3	40–45
BRIOCHES	170–180	3	40–60
FATLESS SPONGE CAKE	200–230	3	25–35
SCONES	160–180	3	35–45
FLAKY PASTRIES	180–200	3	20–30
GRAPE FOCACCIA	230–250	3	30–40
STRUDEL	160	3	25–35
LADYFINGER BISCUITS	150–180	3	50–60
APPLE FRITTERS	180–200	3	18–25
LADYFINGER PUDDING	170–180	3	30–40
TOASTED SANDWICHES	230–250	2	7
BREAD	200–220	2	40
PIZZA	200–220	3	20

# USING THE APPLIANCE

## USING THE STATIC ELECTRIC GRILL

The electric grill is operated by the thermostat knob of the oven. The electric grill can be used to grill on the oven grill or with the rotisserie.

The electric grill's power rating is 2500 W.

- **Grilling on the rack:** In this case, the rack provided is set on level 4 or 5 and the foods for grilling are placed on it, with the pan underneath to collect the juices. Then switch on the grill heating element by turning the thermostat to the relative setting.
- **Grilling with rotisserie (if applicable):** This function is used for grilling using the rotisserie spit (Fig. 23 ). Fit the spit support (G) onto the side runners at level 3. Put the food on the spit and place the entire assembly in the oven, engaging the tip of the spit with the shaft which projects on the left side of the oven and resting the ends of the spit in the seat provided in the support. Insert the pan on the runners at a lower level, switch the thermostat to the relative position and press the button with the rotisserie symbol (electric oven version).

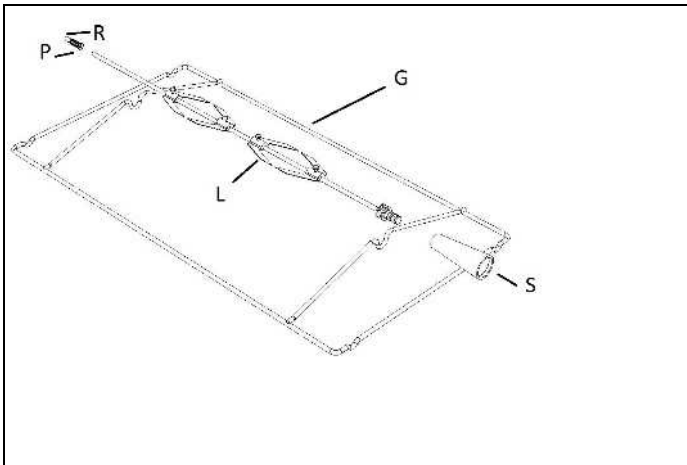


Fig. 23

### CAUTION

Accessible parts may become very hot while grilling is in progress. Children must be kept well away from the range.

## USING THE FAN ELECTRIC GRILL

The fan electric grill is a special function only available on the multi-function oven. Set the 9 + 0 knob on the relative position to turn on the 3000W grill element and the fan unit. Generally, for optimal grilling place the oven rack in the middle of the oven and the oven pan below it.

### IMPORTANT

**When using the fan electric grill, set the thermostat no higher than 175 °C, between the 150 °C and 200 °C settings, to ensure that the front of the range does not overheat; fan grilling must be carried out with the door closed.**

### NOTE



The cooker is equipped with the cooling fan that starts operation each time the oven knob is on a position different from 0 (zero). The fan circulates the air between the control panel and the oven door and also allows the control panel and the oven door stay at a warm temperature during the appliance operation in any condition.



## USING THE APPLIANCE

### USING THE MINUTE MINDER

The minute minder sounds a tone after a set time to inform you that food is cooked. To use it, wind up the minute minder by turning the knob (Fig. 24 ) one complete turn clockwise. Then turn the knob anticlockwise so that the marker is on the cooking time required.

#### CAUTION

**The tone does not stop the cooking process. The user has to stop cooking in manual mode, using the knobs.**

#### CAUTION

**Do not force the knob when winding up the minute minder; you might break the spring inside it.**

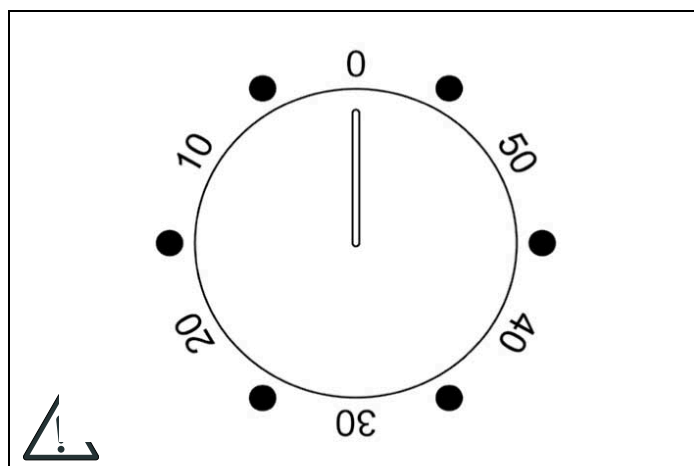



Fig. 24

### USING THE COOKING END TIMER

With the timer, the user can set the oven to switch off automatically at the end of the cooking process.

If the oven is not required to switch off automatically, the symbol must be selected .

To obtain automatic switch-off, select the cooking time required and set the oven function and temperature. A repeated tone will sound to confirm the end of the countdown.

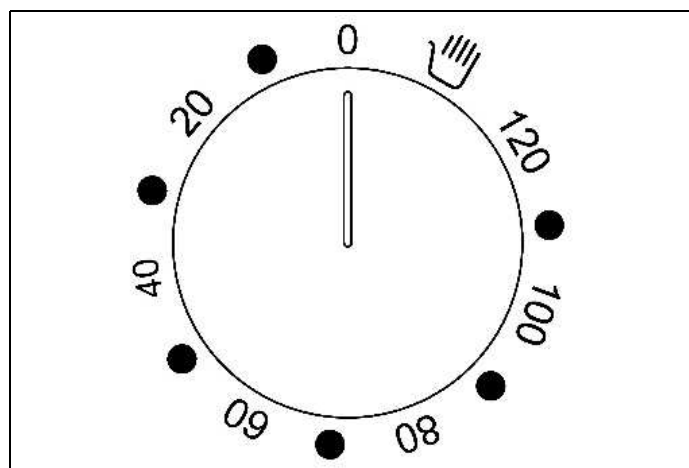


Fig. 25

#### NOTE



This function is only available for the electric oven.



## USING THE APPLIANCE

### USING THE ANALOG CLOCK

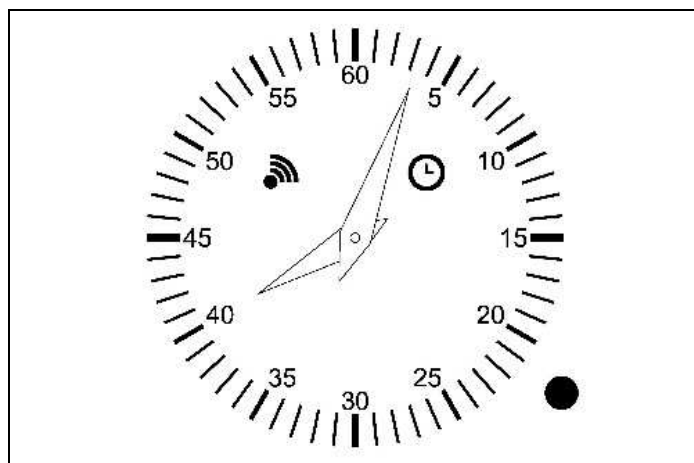


Fig. 26

To adjust the time shown by the hands of the clock, press the knob briefly twice until the “CLOCK” icon flashes.

Then to increase or decrease the time shown in steps of 1 minute, turn the knob clockwise or anticlockwise; the minute hand moves clockwise or anticlockwise in 1 minute steps.

The electronic timer automatically quits the time setting mode 10 seconds after the last adjustment.

Programming the Minute Minder allows the user to set just an alarm at the end of a programmed time.

To program an “alarm” press the knob briefly once until the “ALARM” icon flashes. Then turn the knob, set the alarm time and press the knob briefly once to confirm; the “alarm” icon will remain on throughout the set time. A tone will alert you at the end of the set time. Press the knob briefly again once to return to the clock function.

To cancel programming of the Minute Minder, hold down the knob until the “alarm” icon goes out.

### USING THE ELECTRONIC PROGRAMMER

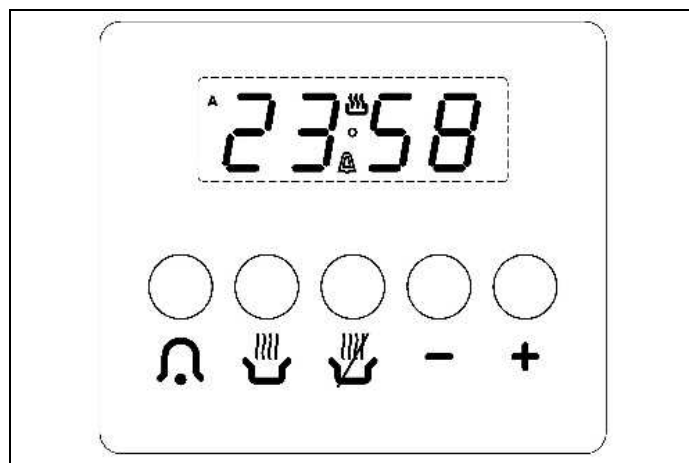


Fig. 27

To program, press the button of the function required and then start setting the time with the + and - buttons within 5 seconds.

#### + AND - BUTTONS

Pressing the + and - buttons increases or reduces the time at a speed which varies depending on the duration of the pressure on the button.

#### SETTING THE TIME

Select the time of day function by pressing the duration and end time button together and set the time of day with the +/- buttons.

This deletes any programs set previously.

#### OPERATION IN MANUAL MODE

Press the cooking duration and end of cooking buttons simultaneously. The relay contacts are opened, the “A” symbol goes out and the “PAN” symbol lights up. Operation in manual mode is only possible on completion of the automatic programming or after it has been deleted.

#### SEMI-AUTOMATIC OPERATION WITH COOKING DURATION SET

Press the cooking duration button and set the time required with the + and - buttons. The “A” symbol and cooking duration symbol light up permanently. The relay contacts are made immediately. When the cooking end time coincides with the current time, the relay contacts are opened, the cooking duration symbol is no longer illuminated, the “A” symbol flashes and the warning tone sounds.

# USING THE APPLIANCE

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## **SEMIAUTOMATIC OPERATION WITH COOKING END TIME SET**

Press the cooking end button and set the cooking end time required with the + button. The "A" and cooking duration symbols light up permanently. The relay contacts are opened. When the cooking end time coincides with the current time, the relay contacts are opened and the cooking duration symbol is no longer illuminated. At the cooking end time set, the "A" symbol flashes, the cooking duration symbol is no longer illuminated, the relay contacts are opened and the warning tone sounds.

## **AUTOMATIC OPERATION**

Select the cooking duration function and set the required duration with +/- button. The "A" symbol appears. The relay is switched on and the cookpot symbol appears. Select the cooking end time function and the earliest possible end time is displayed. Set the required end time with the +/- buttons. The relay and the cookpot symbol are switched off.

The cookpot symbol appears again when time of day = the calculated start time.

After the automatic programme has ended, the symbol "A" blinks.

The audible signal is heard and the cook pot symbol and the relay are switched off.

## **MINUTE-MINDER**

Select the minute minder button and set the time with the +/- buttons. The bell symbol will display during the countdown of the time. At the end of the set time, the warning tone will sound.

## **TONE**

The tone sounds at the end of a programmed cooking operation or minute minder countdown; it continues for 7 minutes. Press any function key to stop it before this time. Pressing the "-" button without having previously selected a function the frequency of the signal changes. A selection from 3 possibilities can be made. The selected signal is audible as long as the time the "-" button is pressed.

## **PROGRAM START AND CHECK**

The program starts a few moments after it is set. The program set can be checked at any time by pressing the corresponding button.

## **PROGRAMMING ERRORS**

A programming error occurs if the time on the clock is between the cooking start and end times. The error will be indicated immediately by the tone and the flashing "A" symbol. The setting error can be corrected by changing the cooking duration or end time. The relay contacts are open if a setting error is present.

## **CANCELLING A PROGRAM**

A program can be cancelled by pressing the cooking end and cooking duration buttons. When a program that has been set is concluded, it is automatically cancelled.

# USING THE APPLIANCE

## 3-BUTTON ELECTRONIC PROGRAMMER

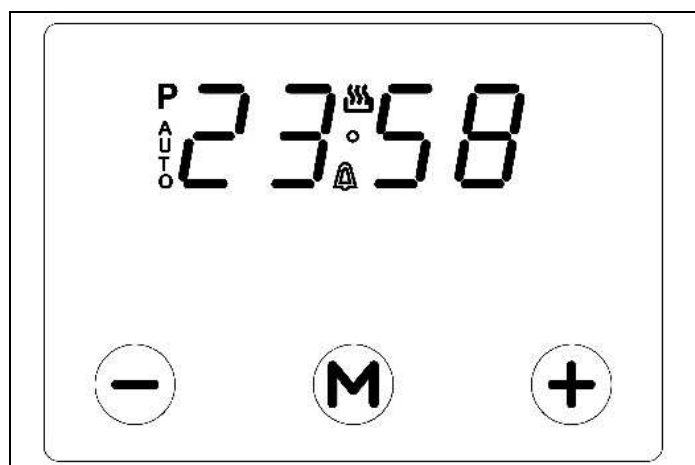




Fig. 28

### KEY TO DISPLAY SYMBOLS:

1	A*	Automatic Program running (*: in some versions the word Auto appears vertically).
2		If shown, the oven is enabled for manual operation.
3	•	If flashing, the programmer is in setting mode.
4		If on, a timer alert function is running.
5	-	Key for decreasing the figures when setting the timer. Also used for selecting the preferred tone level (3 levels).
6	M	"Mode" button, for accessing the programming options provided by the programmer.
7	+	Key for decreasing the figures when setting the timer.

## THE FIRST START UP

When the oven is connected to the electrical mains or after a power blackout, the display figures and the letter "A" appear in flashing mode. In these conditions, the oven cannot be switched on.

To set the current time and/or enable operation of the oven, press the "M" button and hold it down for at least 2 seconds. The letter "A" goes out and the figures on the display become steady. With the dot (3) flashing, press the - or + button to correct the current time displayed. The programmer accepts the value set a short time after the button is released.

### NOTE



The oven is unable to perform its cooking functions unless symbol (2) is illuminated on the programmer display.

## TIMER ALERT

The timer function only consists of an alert tone, which can be set to sound after a period of up to 23 hours and 59 minutes. After the set time, the symbol (4) goes out and a tone will sound; it will stop automatically after 7 minutes or can be stopped by pressing any button.

To set the timer, press the "M" button for at least 2 seconds, or until symbol (4) starts flashing.

Set the number of hours and/or minutes after which you want the tone to sound, using the + or - button to increase or decrease the figures on the display. Release the + or - button when the required time is reached. After a few seconds the display will show the current time together with the symbol (4). The countdown will start immediately.

# USING THE APPLIANCE

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## SEMIAUTOMATIC COOKING

### Cooking DURATION:

After selecting one of the cooking functions available and setting the temperature required, press the "M" button for at least 2 seconds to access programming mode. The (4) symbol lights up. Release the "M" button and press it again. The A symbol starts to flash on the display, which shows the message: "dur". This is then alternated with display of the figures: 0·00. Set the cooking duration time required by pressing the - or + buttons (maximum setting time: 10 hours).

The programmer will process the time set automatically after a few seconds; otherwise, keep pressing the "M" button until the display returns to the current time. The "A" and (2) symbols will be illuminated. At the end of the cooking time set, a tone sounds and the oven will switch off automatically.

See points below: deactivating the tone and re-enabling operation of the oven.

### Cooking END:

After selecting one of the cooking functions available and setting the temperature required, press the "M" button for at least 2 seconds to access programming mode. The (4) symbol lights up. Release the "M" button and press it again. The A symbol starts to flash on the display, which shows the message: "dur". Press the "M" button again. The display will show: "End". This is then alternated with display of the figures: 0 00.

Set the cooking end time planned by pressing the - or + buttons (maximum setting time: 10 hours). The programmer will process the time set automatically after a few seconds; otherwise, keep pressing the M button until the display returns to the current time. Cooking will start immediately, while the programmer display will return to showing the current time after a few seconds. The A and (2) symbols will be illuminated.

At the end of the planned cooking time, a tone will sound and the oven will switch off automatically. See points below: deactivating the tone and *RE-ENABLING OPERATION OF THE OVEN*.

## AUTOMATIC COOKING

Set a cooking DURATION time following the instructions provided in the DURATION section and then enter the cooking end time as instructed in the previous point (maximum cooking end time setting: 24 hours). The oven will switch on automatically at a set time, which will be the difference between the programmed cooking end time and the cooking duration time. While waiting for the oven to start preheating, the display will show the symbol A to indicate that an automatic program is running, and the current time. When the oven switches on, symbol (2) will light up. At the end of the programmed cooking time, a tone will sound and the oven will switch off automatically.

See points below: deactivating the tone and re-enabling operation of the oven.

### Deactivating the tone:

To stop the tone manually, press any button.

## RE-ENABLING OPERATION OF THE OVEN

At the end of a semiautomatic or automatic cooking process, the flashing A symbol appears on the screen as well as the current time. In these conditions, the power supply to the oven heating elements and the light is disconnected. To re-enable operation of the oven, press the M button and hold it down until the symbol (2) illuminates and the letter A goes out.

## MEAT PROBE PROGRAM (IF PRESENT)

If meat probe is plugged in, the two digits on the left side show the actual temperature at the meat probe and the two digits at the right side show the set point value.

With plugging in the connector of the meat probe, the program is started and the nominal temperature is set to 80°C. To change the temperature press +/- buttons. The value of the set temperature can be changed as long as the temperature are displayed, but not when the timer is still in start up mode.

## MEAT PROBE PROGRAM AND AUTOMATIC PROGRAM

The meat probe will not terminate the automatic program. For resetting the automatic program prematurely Plus and Minus must be pressed (for up to 2 seconds)

## USING THE APPLIANCE

### OTHER PROGRAMMER FUNCTIONS

#### How to delete a cooking time (Semiautomatic or Automatic)

To cancel a semiautomatic or automatic cooking process, with the A symbol illuminated, press the - and + buttons simultaneously for at least 2 seconds or until the symbol (2) illuminates and the letter A goes out.

#### Deleting the timer alert

To cancel the timer alert countdown, symbol (4) illuminated, press the M button for at least 2 seconds, or until the symbol starts to flash. Press the + and - buttons simultaneously.

#### Checking the status of the functions

The time set or time remaining for each function offered by the programmer can be shown on the display by pressing button M to access programming mode. Press the M button for at least 2 seconds, or until symbol (4) illuminates. The display will show the time left or a series of zeros if the timer is not enabled. Press the M button again. The display will show the word "dur", which will then be alternated with the time remaining or a series of zeros (timer not enabled). Press the M button again to display the programmed cooking end time, with the word "End".

#### Changing the current time and adjusting the tone volume

With the programmer in standard mode, symbol (2) illuminated, press the - and + buttons simultaneously for at least 2 seconds, or until the dot (3) starts to flash.

**To change the current time:** press the + or - button.

**To modify the volume of the tone:** press the M button. The display will show the word "Ton ..." followed by a number; now use the - button to select the volume required.



#### NOTE

Number 1 corresponds to the maximum volume; there is a choice of 3 different volume levels.

### WARNING

In case of an electrical power blackout, the functions programmed, including the clock, are deleted. Once the power is restored the programmer must be reprogrammed.

### TEMPERATURE GAUGE

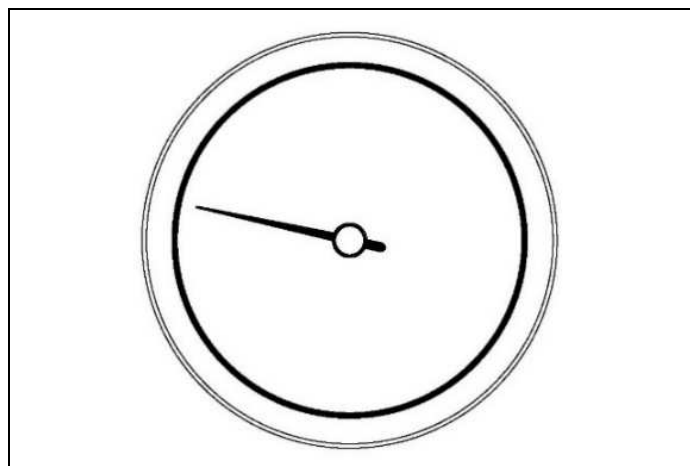


Fig. 29

When the needle of the gauge stabilizes, the oven has reached the temperature set by the thermostat knob.

### USING THE SELF-CLEANING OVEN

In ranges with this feature, the self-cleaning oven differs from the standard type in having a special microporous enamel coating on its inside surfaces which absorbs and eliminates fat residues during cooking. If fatty liquids overflow, the self-cleaning effect will be insufficient. Wipe a damp sponge over the grease marks, heat the oven to the maximum temperature, wait for the oven to cool then wipe with the damp sponge again.

# MAINTAINING THE APPLIANCE

## IMPORTANT NOTES

### FOR RANGES INSTALLED ON A BASE

#### WARNING

If the appliance stands on a base, take the necessary measures to ensure that it cannot slide off its supporting base.

### FOR RANGES WITH GLASS COVER

#### WARNING

Before lifting the glass cover, dry it carefully to remove all liquids.

#### WARNING

Before closing the glass cover, make sure that the hob has cooled.

### FOR RANGES WITH ELECTRIC OVEN

The appliance becomes hot during use. Avoid touching the heating elements inside the oven.

#### WARNING

Accessible parts may become hot during use. Children must be kept well away.

### FOR GLASS DOORS

Do not use abrasive cleaning products or sharp-edged metal scrapers to clean the glass of the oven door, since they may scratch its surface and the glass may break.

Do not use steam cleaners to clean the appliance.

#### WARNING

For ranges with electric oven and programmer: The oven is fitted with a door sensor which disconnects the top heating elements when the oven door is opened.

## REPLACING COMPONENTS

Disconnect the appliance from the gas and electricity supply system before performing any maintenance.

Components such as knobs and burner heads can be replaced by simply removing them, without dismantling any part of the range.

To replace the oven lamp simply unscrew the protective cover which projects into the oven (Fig. 30).

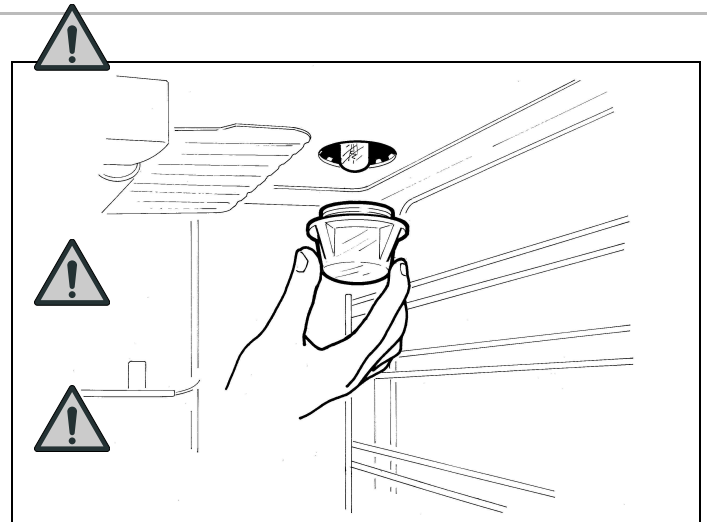


Fig. 30

#### WARNING

Before changing the lamp, disconnect the appliance from the electrical mains



#### WARNING

Make sure the appliance is cold before making any replacement.

#### WARNING

The power cord supplied with the appliance is connected to it by means of a type X connection, so it can be replaced without the aid of special tools, using a cable of the same type as that installed.



If the power cord is worn or damaged, replace it, following the instructions provided in .

To replace the power cord, remove the terminal block cover and replace the cord. For power cord with gauge 3 x 2.5 mm<sup>2</sup> remove the rear panel of the appliance, replace the power cord at the terminal block and reassemble the rear panel.

#### WARNING

When replacing the power cord, the installer must keep the earth wire longer than the other wires and must also comply with safety warnings regarding the electrical connection.

## CLEANING THE APPLIANCE

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**Before performing any cleaning procedure, disconnect the appliance from the mains electrical supply and turn off its main gas supply tap.**

### WARNING

Always switch off the electricity supply before performing maintenance work. In the event of a fault, contact customer services.



### WARNING

Always disconnect the appliance from the electrical mains before cleaning.

### WARNING

Do not use steam cleaners when cleaning.



Damaged power cables should be replaced by a competent person or qualified electrician.



For domestic use only.



Never place an empty pan on the hob as this will cause an error message to appear on the control panel.



When a cooking zone has been on for a long time, the surface remains hot for some time afterwards so do not touch the ceramic surface.



For sealed foods, please do not heat them before opening removing the lid so as to avoid any dangers of explosion due to heating expansion.



If the surface of the hob is cracked, disconnect from power supply to avoid any possibility of electric shocks.



Do not place rough or uneven pans on the hob, as they could damage the ceramic surface.



Avoid banging pots and pans down on the hob. The ceramic surface is tough but not unbreakable.



Do not put detergents or flammable materials beneath the hob.

---

# CLEANING THE APPLIANCE

## INDUCTION HOB

Before starting cleaning, leave the hob to cool until the heat warning light goes out.

Do not use abrasive pastes or powders or metallic sponges. All water, food and detergent residues must be removed before reuse.

Remove light dirt with a soft cloth dipped in water and detergent then polish with a microfibre cloth.

For the most stubborn stains, use a specific product, following the producer's instructions for use.

In case of spills of very sugary materials (such as jam) or if plastic or metals are accidentally melted onto the surface, switch the hob off and remove the dirt immediately, taking great care because the hob and dirt will be very hot.

## GLASS

Clean with a soft cloth wet with hot water and liquid detergent. Dry with a microfibre cloth.

Stubborn dirt can be removed with a cream detergent. Do not use sharp objects as they may scratch the glass.

## APPLIANCE CLEANLINESS

### CAUTION

Avoid rubbing with any abrasive or with the base of the pans, etc, as this will wear the markings on the top of the induction hob over time.

### CAUTION

Clean the induction hob on a regular basis to prevent the build up of food residue.

- The appliance should be cleaned after use.
- The surface of the induction hob may be easily cleaned as explained in the table below.

By means of a scraper immediately remove any aluminum foil bits, food spills, grease splashes, sugar marks and other high sugar content food from the surface in order to avoid damaging the hob. Subsequently clean the surface with some towel and appropriate product, rinse with water and dry by means of a clean cloth. Under no circumstance should sponges or abrasive cloths be used, also avoid using aggressive chemical detergents such as oven sprays and spot removers.

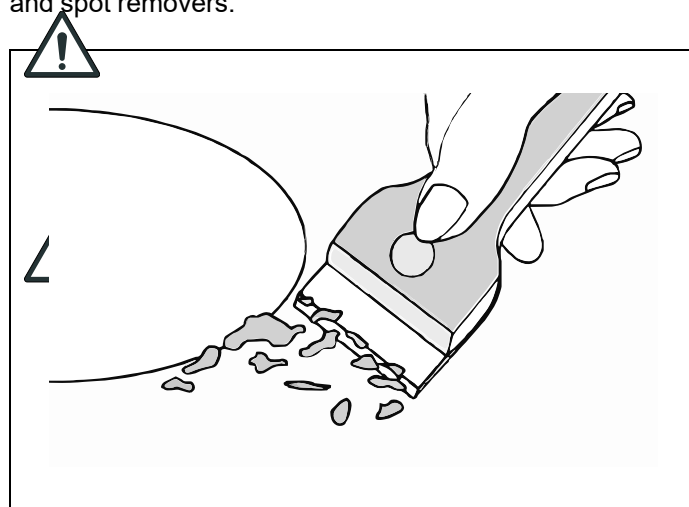


Fig. 31

TYPE OF DIRT	CLEANING METHOD	CLEANING MATERIALS
Lime scale	Apply white vinegar to the surface, then wipe it dry with soft cloth	Special ceramic cleaner
Burnt-on stains	Clean with damp cloth and dry it with a soft cloth	Special ceramic cleaner
Light stains	Clean with damp cloth and dry it with a soft cloth	Cleaning sponge
Melted plastics	Use a scraper suitable for ceramic glass to remove residue	Special ceramic cleaner

## CLEANING THE APPLIANCE

### CLEANING ENAMELLED PARTS

To maintain the characteristics of the enameled components, clean them frequently with soapy water. Never use scouring powders. Do not leave acids or alkalis (vinegar, lemon juice, salt, tomato juice etc.) standing on enameled parts, and do not wash enameled parts when they are still hot.

### CLEANING STAINLESS-STEEL PARTS

Clean the components with soapy water and then dry them with a soft cloth. The shine can be maintained by wiping periodically with suitable commercially available products. Never use scouring powders.

### CLEANING THE INSIDE OF THE OVEN GLASS

One feature of the oven is that the internal glass can be removed to allow cleaning of the insides of the panes of glass. This must be done with the oven cold, using a damp cloth. Do not use abrasive cleaners. To remove the internal glass, release the hinges by inserting the nail provided into the hinges (Fig. 32 - Fig. 33 ) then remove the internal glass as per Fig. 34 to Fig. 39 .

To reassemble the door, reverse the steps from Fig. 40 to Fig. 43 .

### CLEANING THE INSIDE OF THE OVEN

To simplify intensive oven cleaning, it is convenient to remove the door, following the instructions below. Insert the nail provided into the hinge (Fig. 32 - Fig. 33 ). Half-open the door and use your hands to pull the door towards you until it disengages. To refit the door, reverse the above procedure. The side runners can also easily be removed by unscrewing the ring-nuts that fix them to the oven.

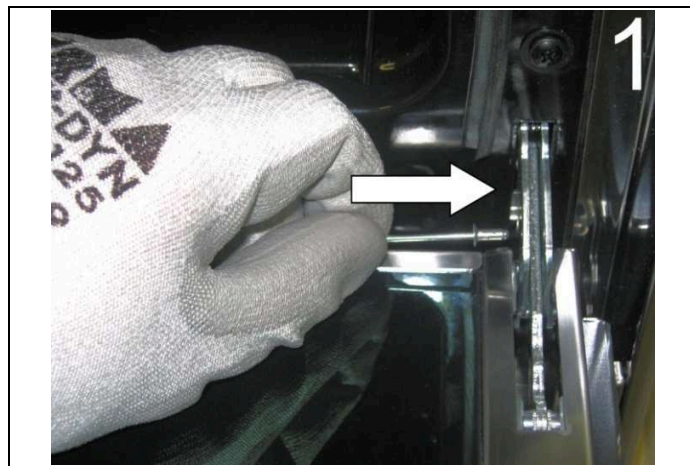


Fig. 32

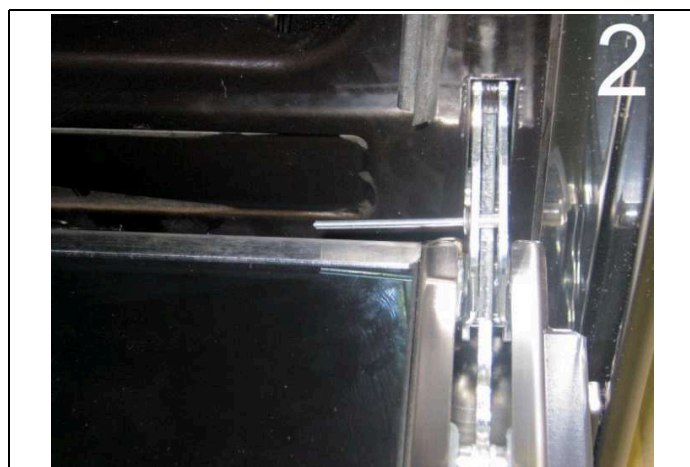


Fig. 33

## CLEANING THE APPLIANCE

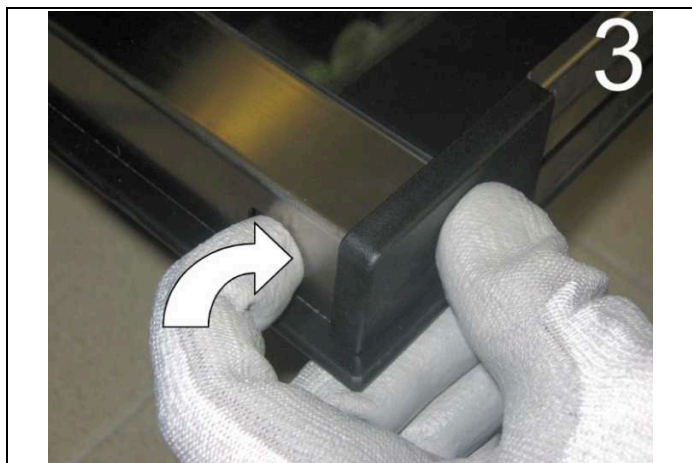


Fig. 34



Fig. 37

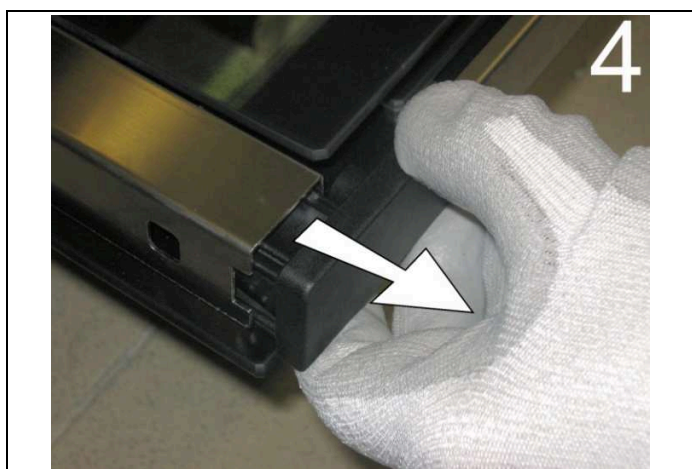


Fig. 35



Fig. 38



Fig. 36



Fig. 39

# CLEANING THE APPLIANCE

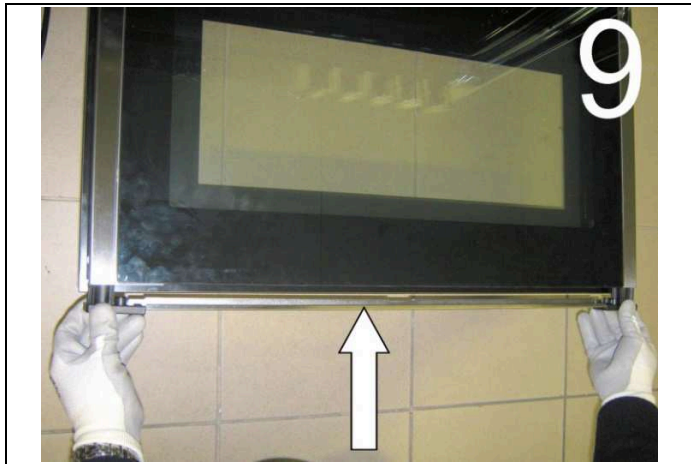


Fig. 40



Fig. 42

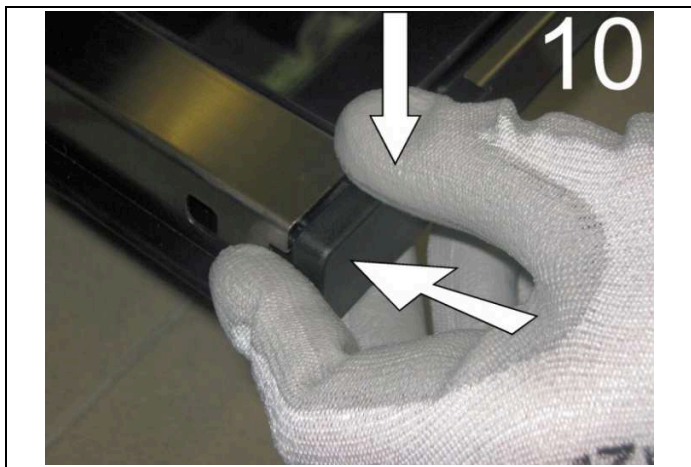


Fig. 41

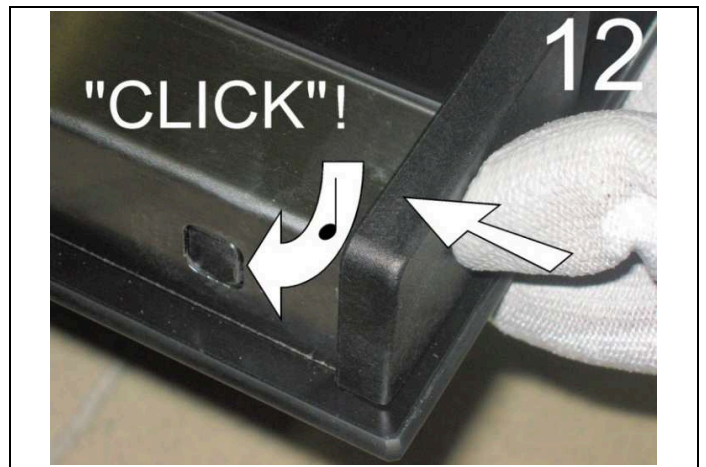


Fig. 43

# CLEANING THE APPLIANCE

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## STAINLESS STEEL

It is tough and resistant to minor knocks, does not rust and is corrosion-resistant. Do not allow any food or cooking water spills to remain on the surface long as they could cause permanent stains. Maintenance is important to maintain the steel's shine and uniformity over time. Do not use abrasive sponges or scouring pads to clean stainless steel hobs and accessories. Use specific products which do not scratch. Take care when cleaning polished steel, which is even more delicate than the brushed version. To clean it, use soft cloths and specific, absolutely non-abrasive cleaners. Creams are not suitable as they contain micro-abrasives which could scratch the steel.

### CARING FOR STEEL

Steel is one of the materials with the best resistance to corrosion and chemicals and is a metal which impedes the proliferation of bacteria.

However, the following precautions must be adopted to maintain its characteristics unchanged over time:

- Do not clean with products which contain chlorine, such as bleach; this product eliminates the steel's stainless qualities and causes permanent rusting. Ammonia-based products are ideal for cleaning.
- Do not use metal scouring pads; the residues would rust and attack the steel.
- Never leave iron and steel in contact with the surface; once the rust released by iron attacks stainless steel, the process cannot be halted.
- Many natural products such as salt, lemon juice, milk processing residues, etc. are very aggressive; it is essential always to rinse work surfaces thoroughly after use.
- Seaside environments with their salty atmospheres are bad for steel's durability. In these conditions it is important to wash frequently with freshwater.
- High temperatures modify the color of the steel's surface.

## ENAMEL

This is a vitreous coating with excellent resistance to heat and acids. It inevitably has poor resistance to knocks but it has the great benefit of being available in a very wide range of colors. Therefore, take care not to drop heavy objects and pay attention when cleaning. Like glass, it may be attacked by lengthy contact with acids: remove spills of tomato sauce, lemon and vinegar at once. For the most stubborn stains use bicarbonate or a non-abrasive cream cleaner. Never use anti-limescale products: you would permanently damage the enamel. The interior of the oven chamber is also enameled. The same precautions as for hobs apply. In particular, try not to allow dirt to build up: it is more difficult to clean layers of encrusted dirt and there is a risk of permanently staining the enamel.

### WARNING

**After every cleaning procedure, always dry the part concerned with a soft cloth. Failure to dry the enamel may lead to oxidation.**



## DICHIARAZIONE DI GARANZIA CONVENZIONALE

Di seguito si riportano le condizioni di garanzia convenzionale (la «Garanzia Convenzionale») riconosciuta al Consumatore da Bertazzoni S.p.a., con sede legale a Guastalla (RE), Via Palazzina n. 6/8 (il «Produttore»), nel rispetto del D.Lgs. 6 settembre 2005 n. 206, come modificato dal D.Lgs. 4 novembre 2021 n. 170.

### ART. 1 - OGGETTO DELLA GARANZIA

La Garanzia Convenzionale opera per i difetti di conformità del bene oggetto di cessione, identificato nel documento fiscale a cui la presente dichiarazione viene allegata (il «Bene»), **esistenti al momento della consegna del Bene e imputabili ad azioni od omissioni del Produttore.**

Ai fini dell'applicazione della Garanzia Convenzionale, si presume che i difetti di conformità manifestatisi entro un anno dalla consegna del Bene esistessero già a tale data, salvo prova contraria o incompatibilità di essi con la natura del Bene e/o con la natura del difetto di conformità. Per i successivi 12 (dodici) mesi di vigenza della Garanzia Convenzionale è onere del Consumatore provare l'esistenza del difetto di conformità del Bene al momento della consegna.

In caso di difetto di conformità, il Consumatore ha diritto di richiedere, gratuitamente, il ripristino della conformità del Bene mediante riparazione o sostituzione, purché il rimedio prescelto non sia impossibile o, rispetto al rimedio alternativo, non imponga al Produttore costi sproporzionati. In alternativa, il Consumatore può richiedere la riduzione proporzionale del prezzo o la risoluzione del contratto.

### ART. 2 - DURATA E CONDIZIONI DI VALIDITÀ

La durata della Garanzia Convenzionale è di 24 (ventiquattro) mesi a decorrere dalla data di consegna del Bene.

Gli eventuali interventi di riparazione o sostituzione del Bene e/o di suoi componenti accessori non estendono la durata originaria della Garanzia Convenzionale.

Ai fini della sua validità, il presente certificato deve essere conservato unitamente al documento fiscale (ad es.: documento di trasporto, fattura, scontrino fiscale) riportante i dati del venditore, la data di consegna e gli estremi identificativi del Bene ed il prezzo di cessione. In caso di intervento, entrambi i documenti (Garanzia Convenzionale e documento fiscale) devono essere mostrati al personale tecnico.

La Garanzia Convenzionale opera a condizione che:

- il Bene sia utilizzato per scopi domestici;
- il Bene sia utilizzato all'interno del territorio nazionale;
- tutte le operazioni di installazione e collegamento del Bene alle reti di distribuzione dell'energia elettrica e del gas siano effettuate seguendo scrupolosamente le indicazioni riportate nel relativo libretto d'uso, manutenzione e installazione (il «**Libretto**»), fornito unitamente al Bene stesso;
- tutte le operazioni di utilizzo del Bene, così come la sua manutenzione periodica, avvengano secondo le istruzioni, prescrizioni e indicazioni riportate nel Libretto;
- qualunque intervento di riparazione del Bene sia eseguito da personale dei centri di assistenza autorizzati dal Produttore (il «**Personale Autorizzato**») e con ricambi esclusivamente originali.

Per conoscere il centro assistenza di zona, il Consumatore potrà contattare il numero verde **800 927 987**.

# DICHIARAZIONE DI GARANZIA CONVENZIONALE

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## ART. 3 - CLAUSOLE DI ESCLUSIONE

La Garanzia Convenzionale non opera:

- se il Bene venga utilizzato nell'ambito di attività imprenditoriali o professionali (quali, a titolo esemplificativo, ristoranti, pizzerie, bar, lavanderie, hotel, b&b, uffici, comunità, scuole, etc.);
- se il Bene venga utilizzato al di fuori del territorio nazionale;
- qualora il Personale Autorizzato accerti che la difformità del Bene non dipenda da un suo difetto di conformità, ma da un fattore esterno, come, a titolo meramente esemplificativo, la portata insufficiente degli impianti elettrici e gas, l'errata installazione e/o lo scorretto allacciamento agli impianti di alimentazione o le incomplete regolazioni previste dal Libretto;
- qualora il Personale Autorizzato accerti che la difformità del Bene dipenda da negligenza e/o incapacità d'uso e/o cattiva manutenzione da parte del Consumatore, il quale non si sia attenuto scrupolosamente alle istruzioni e raccomandazioni riportate nel Libretto;
- in caso di danni al Bene causati da eventi atmosferici e naturali (fulmini, inondazioni, incendi, terremoti, etc.), atti di vandalismo o, comunque, circostanze non riconducibili ad un difetto di conformità.

La Garanzia Convenzionale non copre:

- eventuali interventi volti a ripristinare danni al Bene causati da incuria, rottura accidentale, manomissione e/ o danneggiamento durante il trasporto, se effettuato dal Consumatore o dal venditore;
- eventuali interventi eseguiti da personale non autorizzato;
- eventuali interventi per dimostrazioni di funzionamento, controlli e manutenzioni periodiche;
- eventuali difetti del Bene di cui il Consumatore è stato messo a conoscenza all'atto della vendita e/o che quest'ultimo non poteva ragionevolmente ignorare.

In tutti questi casi, i costi del relativo intervento e delle eventuali parti di ricambio restano a carico del Consumatore.

La Garanzia Convenzionale non copre inoltre, salvo che si tratti di difetti di conformità, gli interventi di riparazione e/o sostituzione di parti mobili ed asportabili, manopole, maniglie, lampade, parti in vetro e smaltate, parti in gomma, eventuali accessori, materiali di consumo e comunque tutti i componenti del Bene sui quali il Consumatore può intervenire durante l'utilizzo o per effettuare la manutenzione del Bene.

## ART. 4 - LIMITAZIONI DELLA RESPONSABILITÀ DEL PRODUTTORE

Bertazzoni S.p.a. declina ogni responsabilità per eventuali danni che possano derivare, in modo diretto o indiretto, a persone, cose ed animali per la mancata osservanza delle prescrizioni, indicazioni, raccomandazioni e istruzioni riportate nel Libretto.

## ART. 5 - PROCEDURA PER ATTIVARE LA GARANZIA CONVENZIONALE

Ove riscontri un mal funzionamento del Bene durante il periodo di validità della Garanzia Convenzionale, il Consumatore dovrà contattare il servizio assistenza al numero verde unico in tutta Italia **800 927 987**, fornendo il documento fiscale attestante la data di consegna e gli estremi identificativi del Bene (ved. art. 2), nonché il numero di matricola/seriale presente sul Libretto (targhetta adesiva di colore argento) oppure sulla targa adesiva posta direttamente sul Bene.

Il servizio assistenza lo porrà in contatto col centro di assistenza tecnica autorizzato a lui più vicino.

In ogni caso, qualora il Bene presenti anomalie o mal funzionamenti, prima di contattare il servizio assistenza, si consiglia di effettuare le verifiche ed i controlli indicati nel Libretto.

**LA PRESENTE GARANZIA CONVENZIONALE NON PREGIUDICA I DIRITTI ED I RIMEDI PER I DIFETTI DI CONFORMITÀ CHE LA LEGGE RICONOSCE AL CONSUMATORE NEI CONFRONTI DEL VENDITORE.**

Bertazzoni S.p.A.

## WARRANTY AND SERVICE

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Bertazzoni is committed to providing the highest quality service to our customers. In the unlikely event that your product should have a manufacturing defect, please contact our service team at:

<https://uk.bertazzoni.com/more/care-service>

<https://SE.bertazzoni.com/more/care-service>

<https://DK.bertazzoni.com/more/care-service>

<https://nl.bertazzoni.com/zorg-en-service>

<https://fr.bertazzoni.com/customer-care>

<https://universal.bertazzoni.com/more/care-service>

You will be requested to provide product information, proof of purchase, a photo of the silver data label and a description of the issue. Please have this information ready.

## CUSTOMER SERVICE

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### **CONVENTIONAL WARRANTY CERTIFICATE: WHAT DO I NEED TO DO?**

Your product is guaranteed, on the terms and conditions set forth in the certified supplied with the product and in accordance with the provisions of current law, for a period of 24 months from the date of delivery of the appliance.

As required by the aforesaid Legislative Decrees, you must conserve the duly compiled warranty certificate, so that it can be shown to the Authorised Service Partner if necessary together with a fiscally valid document issued by the dealer at the time of purchase (delivery note, invoice, fiscal receipt, etc.) which carries the dealer's name, the delivery date, identification of the product and the price of sale

It is understood that, unless proven to the contrary, since conformity defects which emerge within six months after delivery of the appliance are assumed to have already existed at that date, unless this assumption is incompatible with the nature of the appliance or the nature of the conformity defect, after checking the warranty cover, the Bertazzoni S.p.A. Authorised After-Sales Service will do the necessary work without charging for the call-out, labour and parts. However, for the subsequent eighteen months of the warranty period, consumers intended to claim remedies granted under the warranty shall be responsible for proving that the conformity defect has been present ever since delivery; therefore, if consumers are unable to provide this proof, the warranty conditions shall not be applied and therefore the Bertazzoni S. p. A. Authorised After-Sales Service will do the work required and charge all the relative costs to the consumer.

### **ANOMALIES AND MALFUNCTIONS: WHO DO I CONTACT?**

The service partner is always ready to assist you with all necessary explanations, but in case of anomalies or malfunctions affecting your product you are urged to perform all the checks listed in the instruction manual before contacting the Authorised After-Sales Service.

To order parts or accessories, telephone our service and parts department.

### **FINDING YOUR NEAREST SERVICE CENTRE**

If the problem persists, you can find your local Authorised Service Partner at any time by contacting your dealer or distributor or visiting [www.bertazzoni.com](http://www.bertazzoni.com).

### **PRODUCT MODEL: WHERE CAN I FIND IT?**

When talking to the Authorised Service Partner, you must state the product's model and its serial number (10 figures), which are provided in the instruction manual (silver sticker) or on the decal applied to the product. This will help to avoid unnecessary call-outs and above all save the relative costs.









[www.bertazzoni.com](http://www.bertazzoni.com)  
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