

## Instruction manual

|                       |            |
|-----------------------|------------|
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## ELECTRIC STOVES – SERIES 600

| Model              | Description                                       | Dim.: (LxWxH) of work surface (h total) |
|--------------------|---------------------------------------------------|-----------------------------------------|
| <b>E6P2B</b>       | 2 round plates                                    | mm 300 x 600 x 290 (430)h               |
| <b>E6P2M</b>       | 2 round plates with compartment                   | mm 300 x 600 x 900 (1040)h              |
| <b>E6P4B</b>       | 4 round plates                                    | mm 600 x 600 x 290 (430)h               |
| <b>E6P4M</b>       | 4 round plates with compartment                   | mm 600 x 600 x 900 (1040)h              |
| <b>E6P6B</b>       | 6 round plates                                    | mm 900 x 600 x 290 (430)h               |
| <b>E6P6M</b>       | 6 round plates with compartment                   | mm 900 x 600 x 900 (1040)h              |
| <b>E6P4+FE1</b>    | 4 round plates + 1/1 GN electric oven             | mm 600 x 600 x 900 (1040)h              |
| <b>E6P6+FE1</b>    | 6 round plates + 1/1 GN electric oven             | mm 900 x 600 x 900 (1040)h              |
| <b>E6P6+TE</b>     | 6 round plates + electric oven                    | mm 900 x 600 x 900 (1040)h              |
| <b>E6P2B/VTR</b>   | 2-zone infrared hob                               | mm 300 x 600 x 290 (430)h               |
| <b>E6P4B/VTR</b>   | 4-zone infrared hob                               | mm 600 x 600 x 290 (430)h               |
| <b>E6P2M/VTR</b>   | 2-zone infrared hob with compartment              | mm 300 x 600 x 900 (1040)h              |
| <b>E6P4M/VTR</b>   | 4-zone infrared hob with compartment              | mm 600 x 600 x 900 (1040)h              |
| <b>E6PQ2BH6</b>    | 2 High Power square plates                        | mm 600 x 600 x 290 (430)h               |
| <b>E6PQ2MH6</b>    | 2 High Power square plates + compartment          | mm 600 x 600 x 900 (1040)h              |
| <b>E6PQ2H6+FE1</b> | 2 High Power square plates + 1/1 GN electric oven | mm 600 x 600 x 900 (1040)h              |
| <b>E6PQ2BP9</b>    | 2 Max Power square plates                         | mm 900 x 600 x 290 (430)h               |
| <b>E6PQ2MP9</b>    | 2 Max Power square plates with compartment        | mm 900 x 600 x 900 (1040)h              |
| <b>E6PQ2P9+TE</b>  | 2 Max Power square plates + electric oven         | mm 900 x 600 x 900 (1040)h              |

## ELECTRIC STOVES - SERIES 700

| Model        | Description                                   | Dim.: (LxWxH) of work surface (h total) |
|--------------|-----------------------------------------------|-----------------------------------------|
| E7P2B        | 2 round plates                                | mm 400 x 700 x 290 (430)h               |
| E7PQ2B       | 2 square plates                               | mm 400 x 700 x 290 (430)h               |
| E7P2M        | 2 round plates with compartment               | mm 400 x 700 x 900 (1040)h              |
| E7PQ2M       | 2 square plates with compartment              | mm 400 x 700 x 900 (1040)h              |
| E7P4B        | 4 round plates                                | mm 800 x 700 x 290 (430)h               |
| E7PQ4B       | 4 square plates                               | mm 800 x 700 x 290 (430)h               |
| E7P4M        | 4 round plates with compartment               | mm 800 x 700 x 900 (1040)h              |
| E7PQ4M       | 4 square plates with compartment              | mm 800 x 700 x 900 (1040)h              |
| E7P6B        | 6 round plates                                | mm 1200 x 700 x 290 (430)h              |
| E7PQ6B       | 6 square plates                               | mm 1200 x 700 x 290 (430)h              |
| E7P6M        | 6 round plates with compartment               | mm 1200 x 700 x 900 (1040)h             |
| E7PQ6M       | 6 square plates with compartment              | mm 1200 x 700 x 900 (1040)h             |
| E7P4+FE1     | 4 round plates + 1/1 GN electric oven         | mm 800 x 700 x 900 (1040)h              |
| E7P4+FE      | 4 round plates + 2/1 GN electric oven         | mm 800 x 700 x 900 (1040)h              |
| E7PQ4+FE1    | 4 square plates + 1/1 GN electric oven        | mm 800 x 700 x 900 (1040)h              |
| E7PQ4+FE     | 4 square plates + 2/1 GN electric oven        | mm 800 x 700 x 900 (1040)h              |
| E7P6+FE1     | 6 round plates + 1/1 GN electric oven         | mm 1200 x 700 x 900 (1040)h             |
| E7P6+FE      | 6 round plates + 2/1 GN electric oven         | mm 1200 x 700 x 900 (1040)h             |
| E7PQ6+FE1    | 6 square plates + 1/1 GN electric oven        | mm 1200 x 700 x 900 (1040)h             |
| E7PQ6+FE     | 6 square plates + 2/1 GN electric oven        | mm 1200 x 700 x 900 (1040)h             |
| E7P2B/VTR    | 2-zone infrared hob                           | mm 400 x 700 x 290 (430)h               |
| E7P4B/VTR    | 4-zone infrared hob                           | mm 800 x 700 x 290 (430)h               |
| E7P2M/VTR    | 2-zone infrared hob with compartment          | mm 400 x 700 x 900 (1040)h              |
| E7P4M/VTR    | 4-zone infrared hob with compartment          | mm 800 x 700 x 900 (1040)h              |
| E7P4/VTR+FE1 | 4-zone infrared hob + 1/1 GN electric oven    | mm 800 x 700 x 900 (1040)h              |
| E7P4/VTR+FE  | 4-zone infrared hob + 2/1 GN electric oven    | mm 800 x 700 x 900 (1040)h              |
| E7P2M/IND    | 2-zone induction hob with compartment         | mm 400 x 700 x 900 (1040)h              |
| E7P4M/IND    | 4-zone induction hob with compartment         | mm 800 x 700 x 900 (1040)h              |
| E7WOK/IND    | Induction wok with compartment                | mm 400 x 700 x 900 (1040)h              |
| E7TPB        | 4-zone Solid top plate                        | mm 800 x 700 x 290 (430)h               |
| E7TPM        | 4-zone Solid top plate with compartment       | mm 800 x 700 x 900 (1040)h              |
| E7TP+FE      | 4-zone Solid top plate + 2/1 GN electric oven | mm 800 x 700 x 900 (1040)h              |
| E7TP+FE1     | 4-zone Solid top plate + 1/1 GN electric oven | mm 800 x 700 x 900 (1040)h              |

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## ELECTRIC STOVES – SERIES 900

| Model                          | Description                                         | Dim.: (LxWxH) of work surface (h total) |
|--------------------------------|-----------------------------------------------------|-----------------------------------------|
| <b>E9P2M</b>                   | 2 round plates with compartment                     | mm 400 x 900 x 900 (960)h               |
| <b>E9PQ2M</b>                  | 2 square plates with compartment                    | mm 400 x 900 x 900 (960)h               |
| <b>E9PQ2M (4 kW plates)</b>    | 2 upgraded plates with compartment                  | mm 400 x 900 x 900 (960)h               |
| <b>E9P4M</b>                   | 4 round plates with compartment                     | mm 800 x 900 x 900 (960)h               |
| <b>E9PQ4M</b>                  | 4 square plates with compartment                    | mm 800 x 900 x 900 (960)h               |
| <b>E9PQ4M (4 kW plates)</b>    | 4 upgraded square plates with compartment           | mm 800 x 900 x 900 (960)h               |
| <b>E9P6M</b>                   | 6 round plates with compartment                     | mm 1200 x 900 x 900 (960)h              |
| <b>E9PQ6M</b>                  | 6 square plates with compartment                    | mm 1200 x 900 x 900 (960)h              |
| <b>E9PQ6M (4 kW plates)</b>    | 6 square plates with compartment                    | mm 1200 x 900 x 900 (960)h              |
| <b>E9P4+FE1</b>                | 4 round plates + 1/1 GN electric oven               | mm 800 x 900 x 900 (960)h               |
| <b>E9PQ4+FE1</b>               | 4 square plates + 1/1 GN electric oven              | mm 800 x 900 x 900 (960)h               |
| <b>E9PQ4+FE1 (4 kW plates)</b> | 4 upgraded square plates + 1/1 GN electric oven     | mm 800 x 900 x 900 (960)h               |
| <b>E9P4+FE</b>                 | 4 round plates + 2/1 GN electric oven               | mm 800 x 900 x 900 (960)h               |
| <b>E9PQ4+FE</b>                | 4 square plates + 2/1 GN electric oven              | mm 800 x 900 x 900 (960)h               |
| <b>E9PQ4+FE (4 kW plates)</b>  | 4 upgraded square plates + electric oven 2/1 GN     | mm 800 x 900 x 900 (960)h               |
| <b>E9P6+FE1</b>                | 6 round plates + 1/1 GN electric oven               | mm 1200 x 900 x 900 (960)h              |
| <b>E9PQ6+FE1</b>               | 6 square plates + 1/1 GN electric oven              | mm 1200 x 900 x 900 (960)h              |
| <b>E9PQ6+FE1 (4 kW plates)</b> | 6 upgraded square plates + electric oven 1/1 GN     | mm 1200 x 900 x 900 (960)h              |
| <b>E9P6+FE</b>                 | 6 round plates + 2/1 GN electric oven               | mm 1200 x 900 x 900 (960)h              |
| <b>E9PQ6+FE</b>                | 6 square plates + 2/1 GN electric oven              | mm 1200 x 900 x 900 (960)h              |
| <b>E9PQ6+FE (4 kW plates)</b>  | 6 upgraded square plates + 2/1 GN electric oven     | mm 1200 x 900 x 900 (960)h              |
| <b>E9P2M/VTR</b>               | 2-zone infrared hob with compartment                | mm 400 x 900 x 900 (960)h               |
| <b>E9P2MP/VTR</b>              | 2-zone upgraded infrared hob with compartment       | mm 400 x 900 x 900 (960)h               |
| <b>E9P4M/VTR</b>               | 4-zone infrared hob with compartment                | mm 800 x 900 x 900 (960)h               |
| <b>E9P4MP/VTR</b>              | 4-zone upgraded infrared hob with compartment       | mm 800 x 900 x 900 (960)h               |
| <b>E9P4/VTR+FE1</b>            | 4-zone infrared hob + 1/1 GN electric oven          | mm 800 x 900 x 900 (960)h               |
| <b>E9P4P/VTR+FE1</b>           | 4-zone upgraded infrared hob + 1/1 GN electric oven | mm 800 x 900 x 900 (960)h               |
| <b>E9P4/VTR+FE</b>             | 4-zone infrared hob + 2/1 GN electric oven          | mm 800 x 900 x 900 (960)h               |
| <b>E9P4P/VTR+FE</b>            | 4-zone upgraded infrared hob + 2/1 GN electric oven | mm 800 x 900 x 900 (960)h               |
| <b>E9P2M/IND</b>               | 2-zone induction hob with compartment               | mm 400 x 900 x 900 (960)h               |
| <b>E9P4M/IND</b>               | 4-zone induction hob with compartment               | mm 800 x 900 x 900 (960)h               |
| <b>E9WOK/IND</b>               | Induction wok with compartment                      | mm 400 x 900 x 900 (960)h               |
| <b>E9TPM</b>                   | 4-zone Solid top plate with compartment             | mm 800 x 900 x 900 (960)h               |
| <b>E9TP+FE</b>                 | 4-zone Solid top plate + 2/1 GN electric oven       | mm 800 x 900 x 900 (960)h               |
| <b>E9TP+FE1</b>                | 4-zone Solid top plate + 1/1 GN electric oven       | mm 800 x 900 x 900 (960)h               |

## ELECTRIC STOVES – SERIES S900

| Model         | Description                                       | Dim.: (LxWxH) of work surface (h total) |
|---------------|---------------------------------------------------|-----------------------------------------|
| SE9PQ2M       | 2 square plates with compartment                  | mm 400 x 900 x 900 (960)h               |
| SE9PQ4M       | 4 square plates with compartment                  | mm 800 x 900 x 900 (960)h               |
| SE9PQ6M       | 6 square plates with compartment                  | mm 1200 x 900 x 900 (960)h              |
| SE9PQ4+FE     | 4 square plates + 2/1 GN electric oven            | mm 800 x 900 x 900 (960)h               |
| SE9PQ6+FE     | 6 square plates + 2/1 GN electric oven            | mm 1200 x 900 x 900 (960)h              |
| SE9P2MP/VTR   | 2-zone infrared hob with technician's compartment | mm 400 x 900 x 900 (960)h               |
| SE9P4MP/VTR   | 4-zone infrared hob with compartment              | mm 800 x 900 x 900 (960)h               |
| SE9P4P/VTR+FE | 4-zone infrared hob + 2/1 GN electric oven        | mm 800 x 900 x 900 (960)h               |
| SE9P2M/IND    | 2-zone induction hob with compartment             | mm 400 x 900 x 900 (960)h               |
| SE9P4M/IND    | 4-zone induction hob with compartment             | mm 800 x 900 x 900 (960)h               |
| SE9WOK/IND    | Induction wok with compartment                    | mm 400 x 900 x 900 (960)h               |
| SE9TPM        | 4-zone Solid top plate with compartment           | mm 800 x 900 x 900 (960)h               |
| SE9TPM+FE     | 4-zone Solid top plate + 2/1 GN electric oven     | mm 800 x 900 x 900 (960)h               |

## ELECTRIC STOVES – SERIES LX TOP

| Model       | Description            | Dim.: (LxWxH) of work surface (h total) |
|-------------|------------------------|-----------------------------------------|
| LXE9PQ2     | 2 square plates        | mm 400 x 900 x 290 (320)h               |
| LXE9PQ4     | 4 square plates        | mm 800 x 900 x 290 (320)h               |
| LXE9P2P/VTR | 2-zone infrared hob    | mm 400 x 900 x 290 (320)h               |
| LXE9P4P/VTR | 4-zone infrared hob    | mm 800 x 900 x 290 (320)h               |
| LXE9P2/IND  | 2-zone induction hob   | mm 400 x 900 x 290 (320)h               |
| LXE9P4/IND  | 4-zone induction hob   | mm 800 x 900 x 290 (320)h               |
| LXE9WOK/IND | Induction wok          | mm 400 x 900 x 290 (320)h               |
| LXE9TP      | 4-zone Solid top plate | mm 400 x 900 x 290 (320)h               |

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# ELECTRIC STOVES – SERIES 600

## TECHNICAL DATA

| MODEL       | Rated power | Round plates |    | Square plates |     | Cooking areas |     | FEI oven | TE oven | Power supply                               | H07RNLF connection cable | Maximum weight of the unit |
|-------------|-------------|--------------|----|---------------|-----|---------------|-----|----------|---------|--------------------------------------------|--------------------------|----------------------------|
|             |             | n.           | kW | n.            | kW  | n.            | kW  |          |         |                                            |                          |                            |
| E6P2B       | 4           | 2            | 2  |               |     |               |     |          |         | 220-240 V ~ / 220-240 V3 ~ / 380-415 V3N ~ | 3x2.5 - 4x2.5 - 5x2.5    | 13                         |
| E6P2M       | 4           | 2            | 2  |               |     |               |     |          |         | 220-240 V ~ / 220-240 V3 ~ / 380-415 V3N ~ | 3x2.5 - 4x2.5 - 5x2.5    | 21                         |
| E6P4B       | 8           | 4            | 2  |               |     |               |     |          |         | 220-240 V ~ / 220-240 V3 ~ / 380-415 V3N ~ | 3x6 - 4x4 - 5x2.5        | 24                         |
| E6P4M       | 8           | 4            | 2  |               |     |               |     |          |         | 220-240 V ~ / 220-240 V3 ~ / 380-415 V3N ~ | 3x6 - 4x4 - 5x2.5        | 34                         |
| E6P6B       | 12          | 6            | 2  |               |     |               |     |          |         | 220-240 V ~ / 220-240 V3 ~ / 380-415 V3N ~ | 3x10 - 4x6 - 5x2.5       | 35                         |
| E6P6M       | 12          | 6            | 2  |               |     |               |     |          |         | 220-240 V ~ / 220-240 V3 ~ / 380-415 V3N ~ | 3x10 - 4x6 - 5x2.5       | 47                         |
| E6P4+FE1    | 11          | 4            | 2  |               |     |               |     | 3        |         | 220-240 V ~ / 220-240 V3 ~ / 380-415 V3N ~ | 3x10 - 4x6 - 5x2.5       | 66                         |
| E6P6+FE1    | 15          | 6            | 2  |               |     |               |     | 3        |         | 220-240 V3 ~ / 380-415 V3N ~               | 4x10 - 5x6               | 79                         |
| E6P6+TE     | 17,2        | 6            | 2  |               |     |               |     |          | 5,2     | 380-415 V3N ~                              | 5x6                      | 75                         |
| E6P2B/VTR   | 3,6         |              |    |               |     | 2             | 1,8 |          |         | 220-240 V ~ / 220-240 V3 ~ / 380-415 V3N ~ | 3x2.5 - 4x2.5 - 5x2.5    | 18                         |
| E6P4B/VTR   | 7,2         |              |    |               |     | 4             | 1,8 |          |         | 220-240 V ~ / 220-240 V3 ~ / 380-415 V3N ~ | 3x6 - 4x4 - 5x2.5        | 28                         |
| E6P2M/VTR   | 3,6         |              |    |               |     | 2             | 1,8 |          |         | 220-240 V ~ / 220-240 V3 ~ / 380-415 V3N ~ | 3x2.5 - 4x2.5 - 5x2.5    | 30                         |
| E6P4M/VTR   | 7,2         |              |    |               |     | 4             | 1,8 |          |         | 220-240 V ~ / 220-240 V3 ~ / 380-415 V3N ~ | 3x6 - 4x4 - 5x2.5        | 50                         |
| E6PQ2BH6    | 5,2         |              |    | 2             | 2,6 |               |     |          |         | 220-240 V ~ / 220-240 V3 ~ / 380-415 V3N ~ | 3x4 - 4x4 - 5x2.5        | 21                         |
| E6PQ2MH6    | 5,2         |              |    | 2             | 2,6 |               |     |          |         | 220-240 V ~ / 220-240 V3 ~ / 380-415 V3N ~ | 3x4 - 4x4 - 5x2.5        | 31                         |
| E6PQ2H6+FE1 | 8,2         |              |    | 2             | 2,6 |               |     | 3        |         | 220-240 V ~ / 220-240 V3 ~ / 380-415 V3N ~ | 3x10 - 4x4 - 5x2.5       | 63                         |
| E6PQ2BP9    | 8           |              |    | 2             | 4   |               |     |          |         | 220-240 V ~ / 220-240 V3 ~ / 380-415 V3N ~ | 3x6 - 4x6 - 5x2.5        | 33                         |
| E6PQ2MP9    | 8           |              |    | 2             | 4   |               |     |          |         | 220-240 V ~ / 220-240 V3 ~ / 380-415 V3N ~ | 3x6 - 4x6 - 5x2.5        | 45                         |
| E6PQ2P9+TE  | 13,2        |              |    | 2             | 4   |               |     |          | 5,2     | 220-240 V ~ / 220-240 V3 ~ / 380-415 V3N ~ | 5x4                      | 85                         |

| MODEL        | Rated power |    | Round plates |     | Square plates |     | Cooking areas |     | FE1 oven | FE oven | TE Oven | Power supply                           | H07RNF connection cable | Maximum weight of the unit |
|--------------|-------------|----|--------------|-----|---------------|-----|---------------|-----|----------|---------|---------|----------------------------------------|-------------------------|----------------------------|
|              | n.          | kW | n.           | kW  | n.            | kW  | n.            | kW  |          |         |         |                                        |                         |                            |
| E7P2B        | 5,2         | 2  | 2            | 2,6 |               |     |               |     |          |         |         | 220-240 V~ / 220-240V3~ / 380-415 V3N~ | 3x4 - 4x2,5 - 5x2,5     | 17                         |
| E7PQ2B       | 5,2         |    |              |     | 2             | 2,6 |               |     |          |         |         | 220-240 V~ / 220-240V3~ / 380-415 V3N~ | 3x4 - 4x2,5 - 5x2,5     | 21                         |
| E7P2M        | 5,2         | 2  | 2            | 2,6 |               |     |               |     |          |         |         | 220-240 V~ / 220-240V3~ / 380-415 V3N~ | 3x4 - 4x2,5 - 5x2,5     | 27                         |
| E7PQ2M       | 5,2         |    |              |     | 2             | 2,6 |               |     |          |         |         | 220-240 V~ / 220-240V3~ / 380-415 V3N~ | 3x4 - 4x2,5 - 5x2,5     | 31                         |
| E7P4B        | 10,4        | 4  | 4            | 2,6 |               |     |               |     |          |         |         | 220-240 V~ / 220-240V3~ / 380-415 V3N~ | 3x10 - 4x6 - 5x2,5      | 27                         |
| E7PQ4B       | 10,4        |    |              |     | 4             | 2,6 |               |     |          |         |         | 220-240 V~ / 220-240V3~ / 380-415 V3N~ | 3x10 - 4x6 - 5x2,5      | 37                         |
| E7P4M        | 10,4        | 4  | 4            | 2,6 |               |     |               |     |          |         |         | 220-240 V~ / 220-240V3~ / 380-415 V3N~ | 3x10 - 4x6 - 5x2,5      | 44                         |
| E7PQ4M       | 10,4        |    |              |     | 4             | 2,6 |               |     |          |         |         | 220-240 V~ / 220-240V3~ / 380-415 V3N~ | 3x10 - 4x6 - 5x2,5      | 52                         |
| E7P6B        | 15,6        | 6  | 6            | 2,6 |               |     |               |     |          |         |         | 220-240 V3~ / 380-415 V3N~             | 4x10 - 5x4              | 38                         |
| E7PQ6B       | 15,6        |    |              |     | 6             | 2,6 |               |     |          |         |         | 220-240 V3~ / 380-415 V3N~             | 4x10 - 5x4              | 49                         |
| E7P6M        | 15,6        | 6  | 6            | 2,6 |               |     |               |     |          |         |         | 220-240 V3~ / 380-415 V3N~             | 4x10 - 5x4              | 63                         |
| E7PQ6M       | 15,6        |    |              |     | 6             | 2,6 |               |     |          |         |         | 220-240 V3~ / 380-415 V3N~             | 4x10 - 5x4              | 75                         |
| E7P4+FE1     | 13,4        | 4  | 4            | 2,6 |               |     |               |     | 3        |         |         | 220-240 V3~ / 380-415 V3N~             | 4x10 - 5x4              | 80                         |
| E7P4+FE      | 17,9        | 4  | 4            | 2,6 |               |     |               |     | 3        | 7,5     |         | 220-240 V3~ / 380-415 V3N~             | 4x10 - 5x6              | 85                         |
| E7PQ4+FE1    | 13,4        |    |              |     | 4             | 2,6 |               |     | 3        |         |         | 220-240 V3~ / 380-415 V3N~             | 4x10 - 5x4              | 80                         |
| E7PQ4+FE     | 17,9        |    |              |     | 4             | 2,6 |               |     |          | 7,5     |         | 220-240 V3~ / 380-415 V3N~             | 4x10 - 5x6              | 91                         |
| E7P6+FE1     | 18,6        | 6  | 6            | 2,6 |               |     |               |     | 3        |         |         | 380-415 V3N~                           | 5x6                     | 95                         |
| E7P6+FE      | 23,1        | 6  | 6            | 2,6 |               |     |               |     |          | 7,5     |         | 380-415 V3N~                           | 5x6                     | 109                        |
| E7PQ6+FE1    | 18,6        |    |              |     | 6             | 2,6 |               |     | 3        |         |         | 380-415 V3N~                           | 5x6                     | 109                        |
| E7PQ6+FE     | 23,1        | 6  | 6            | 2,6 |               |     |               |     |          | 7,5     |         | 380-415 V3N~                           | 5x6                     | 123                        |
| E7P2B/VTR    | 5           |    |              |     |               |     | 2             | 2,5 |          |         |         | 220-240 V~ / 220-240V3~ / 380-415 V3N~ | 3x4 - 4x2,5 - 5x2,5     | 18                         |
| E7P4B/VTR    | 10          |    |              |     |               |     | 4             | 2,5 |          |         |         | 220-240 V~ / 220-240V3~ / 380-415 V3N~ | 3x10 - 4x6 - 5x4        | 28                         |
| E7P2M/VTR    | 5           |    |              |     |               |     | 2             | 2,5 |          |         |         | 220-240 V~ / 220-240V3~ / 380-415 V3N~ | 3x4 - 4x2,5 - 5x2,5     | 31                         |
| E7P4M/VTR    | 10          |    |              |     |               |     | 4             | 2,5 |          |         |         | 220-240 V~ / 220-240V3~ / 380-415 V3N~ | 3x10 - 4x6 - 5x4        | 50                         |
| E7P4/VTR+FE1 | 13          |    |              |     |               |     | 4             | 2,5 | 3        |         |         | 220-240 V3~ / 380-415 V3N~             | 4x10 - 5x4              | 71                         |
| E7P4/VTR+FE  | 17,5        |    |              |     |               |     | 4             | 2,5 |          | 7,5     |         | 380-415 V3N~                           | 5x6                     | 85                         |
| E7P2M/IND    | 7           |    |              |     |               |     | 2             | 3,5 |          |         |         | 380-415 V3N~                           | 5x2,5                   | 62                         |
| E7P4M/IND    | 14          |    |              |     |               |     | 4             | 3,5 |          |         |         | 380-415 V3N~                           | 5x2,5                   | 87                         |
| E7WOK/IND    | 3,5         |    |              |     |               |     | 1             | 3,5 |          |         |         | 220-240 V~                             | 3x2,5                   | 62                         |
| E7TPB        | 9           |    |              |     |               |     | 4             | 2,5 |          |         |         | 380-415 V3N~                           | 5x2,5                   | 70                         |
| E7TPM        | 9           |    |              |     |               |     | 4             | 2,5 |          |         |         | 380-415 V3N~                           | 5x2,5                   | 88                         |
| E7TP+FE      | 16,5        |    |              |     |               |     | 4             | 2,5 |          | 7,5     |         | 380-415 V3N~                           | 5x4                     | 130                        |
| E7TP+FE1     | 12          |    |              |     |               |     | 4             | 2,5 | 3        |         |         | 380-415 V3N~                           | 5x4                     | 125                        |

# ELECTRIC STOVES – SERIES 900

## TECHNICAL DATA

| MODEL                       | Rated power |     | Round plates |     | Square plates |     | Cooking areas |     | FE1 oven | FE oven | TE Oven | Power supply                 | H07RNF connection cable | Maximum weight of the unit |
|-----------------------------|-------------|-----|--------------|-----|---------------|-----|---------------|-----|----------|---------|---------|------------------------------|-------------------------|----------------------------|
|                             | n.          | kW  | n.           | kW  | n.            | kW  | n.            | kW  |          |         |         |                              |                         |                            |
| E9P2M                       | 7           | 3,5 | 2            | 3,5 |               |     |               |     |          |         | kW      | 220-240 V3 ~ / 380-415 V3N ~ | 4x6 -5x2,5              | 37                         |
| E9PQ2M                      | 7           |     |              |     | 2             | 3,5 |               |     |          |         |         | 220-240 V3 ~ / 380-415 V3N ~ | 4x6 -5x2,5              | 50                         |
| E9PQ2M (piastre da 4 kW)    | 8           |     |              |     | 2             | 4   |               |     |          |         |         | 220-240 V3 ~ / 380-415 V3N ~ | 4x6 -5x2,5              | 50                         |
| E9P4M                       | 14          | 3,5 | 4            | 3,5 |               |     |               |     |          |         |         | 220-240 V3 ~ / 380-415 V3N ~ | 4x10 -5x4               | 57                         |
| E9PQ4M                      | 14          |     |              |     | 4             | 3,5 |               |     |          |         |         | 220-240 V3 ~ / 380-415 V3N ~ | 4x10 -5x4               | 73                         |
| E9PQ4M (piastre da 4 kW)    | 16          |     |              |     | 4             | 4   |               |     |          |         |         | 220-240 V3 ~ / 380-415 V3N ~ | 4x10 -5x6               | 73                         |
| E9P6M                       | 21          | 3,5 | 6            | 3,5 |               |     |               |     |          |         |         | 220-240 V3 ~ / 380-415 V3N ~ | 4x10 -5x6               | 110                        |
| E9PQ6M                      | 21          |     |              |     | 6             | 3,5 |               |     |          |         |         | 220-240 V3 ~ / 380-415 V3N ~ | 4x10 -5x6               | 125                        |
| E9PQ6M (piastre da 4 kW)    | 24          |     |              |     | 6             | 4   |               |     |          |         |         | 380-415 V3N ~                | 5x10                    | 125                        |
| E9P4+FE1                    | 17          | 3,5 | 4            | 3,5 |               |     |               |     | 3        |         |         | 220-240 V3 ~ / 380-415 V3N ~ | 4x10 -5x6               | 87                         |
| E9PQ4+FE1                   | 17          |     |              |     | 4             | 3,5 |               |     | 3        |         |         | 220-240 V3 ~ / 380-415 V3N ~ | 4x10 -5x6               | 103                        |
| E9PQ4+FE1 (piastre da 4 kW) | 19          |     |              |     | 4             | 4   |               |     | 3        |         |         | 220-240 V3 ~ / 380-415 V3N ~ | 4x10 -5x6               | 103                        |
| E9P4+FE                     | 21,5        | 3,5 | 4            | 3,5 |               |     |               |     |          | 7,5     |         | 380-415 V3N ~                | 5x10                    | 97                         |
| E9PQ4+FE                    | 21,5        |     |              |     | 4             | 3,5 |               |     |          | 7,5     |         | 380-415 V3N ~                | 5x10                    | 113                        |
| E9PQ4+FE (piastre da 4 kW)  | 23,5        |     |              |     | 4             | 4   |               |     |          | 7,5     |         | 380-415 V3N ~                | 5x10                    | 113                        |
| E9P6+FE1                    | 24          | 3,5 | 6            | 3,5 |               |     |               |     | 3        |         |         | 380-415 V3N ~                | 5x10                    | 140                        |
| E9PQ6+FE1                   | 24          |     |              |     | 6             | 3,5 |               |     | 3        |         |         | 380-415 V3N ~                | 5x10                    | 155                        |
| E9PQ6+FE1 (piastre da 4 kW) | 27          |     |              |     | 6             | 4   |               |     | 3        |         |         | 380-415 V3N ~                | 5x10                    | 155                        |
| E9P6+FE                     | 28,5        | 3,5 | 6            | 3,5 |               |     |               |     |          | 7,5     |         | 380-415 V3N ~                | 5x10                    | 150                        |
| E9PQ6+FE                    | 28,5        |     |              |     | 6             | 3,5 |               |     |          | 7,5     |         | 380-415 V3N ~                | 5x10                    | 165                        |
| E9PQ6+FE (piastre da 4 kW)  | 31,5        |     |              |     | 6             | 4   |               |     |          | 7,5     |         | 380-415 V3N ~                | 5x10                    | 165                        |
| E9P2M/VTR                   | 6,8         |     |              |     |               |     | 2             | 3,4 |          |         |         | 380-415 V3N ~                | 5x2,5                   | 50                         |
| E9P2MP/VTR                  | 8           |     |              |     |               |     | 2             | 4   |          |         |         | 380-415 V3N ~                | 5x2,5                   | 50                         |
| E9P4M/VTR                   | 13,6        |     |              |     |               |     | 4             | 3,4 |          |         |         | 380-415 V3N ~                | 5x4                     | 73                         |
| E9P4MP/VTR                  | 16          |     |              |     |               |     | 4             | 4   |          |         |         | 380-415 V3N ~                | 5x6                     | 73                         |
| E9P4/VTR+FE1                | 16,6        |     |              |     |               |     | 4             | 3,4 | 3        |         |         | 380-415 V3N ~                | 5x10                    | 103                        |
| E9P4P/VTR+FE1               | 19          |     |              |     |               |     | 4             | 4   | 3        |         |         | 380-415 V3N ~                | 5x10                    | 103                        |
| E9P4/VTR+FE                 | 21,1        |     |              |     |               |     | 4             | 3,4 |          | 7,5     |         | 380-415 V3N ~                | 5x10                    | 113                        |
| E9P4P/VTR+FE                | 23,5        |     |              |     |               |     | 4             | 4   |          | 7,5     |         | 380-415 V3N ~                | 5x10                    | 113                        |
| E9P2M/IND                   | 10          |     |              |     |               |     | 2             | 5   |          |         |         | 380-415 V3N ~                | 5x2,5                   | 70                         |
| E9P4M/IND                   | 20          |     |              |     |               |     | 4             | 5   |          |         |         | 380-415 V3N ~                | 5x6                     | 90                         |
| E9WOK/IND                   | 5           |     |              |     |               |     | 1             | 5   |          |         |         | 380-415 V3 ~                 | 5x2,5                   | 70                         |
| E9TPM                       | 14          |     |              |     |               |     | 4             | 3,5 |          |         |         | 380-415 V3N ~                | 5x2,5                   | 120                        |
| E9TP+FE                     | 21,5        |     |              |     |               |     | 4             | 3,5 |          | 7,5     |         | 380-415 V3N ~                | 5x6                     | 160                        |
| E9TP+FE1                    | 17          |     |              |     |               |     | 4             | 3,5 | 3        |         |         | 380-415 V3N ~                | 5x6                     | 150                        |

## ELECTRIC STOVES – SERIES S900

## TECHNICAL DATA

| MODEL          | Rated power | Round plates |    | Square plates |    | Cooking areas |     | FE1 oven | FE oven | TE Oven | Power supply               | H07RNF connection cable | Maximum weight of the unit |
|----------------|-------------|--------------|----|---------------|----|---------------|-----|----------|---------|---------|----------------------------|-------------------------|----------------------------|
|                |             | n.           | kW | n.            | kW | n.            | kW  |          |         |         |                            |                         |                            |
| SE9PQ2M        | 8           |              |    | 2             | 4  |               |     |          |         |         | 220-240 V3~ / 380-415 V3N~ | 4x6 - 5x2,5             | 50                         |
| SE9PQ4M        | 16          |              |    | 4             | 4  |               |     |          |         |         | 220-240 V3~ / 380-415 V3N~ | 4x10 - 5x6              | 73                         |
| SE9PQ6M        | 24          |              |    | 6             | 4  |               |     |          |         |         | 380-415 V3N~               | 5x10                    | 125                        |
| SE9PQ4++FE     | 23,5        |              |    | 4             | 4  |               |     |          | 7,5     |         | 380-415 V3N~               | 5x10                    | 113                        |
| SE9PQ6++FE     | 31,5        |              |    | 6             | 4  |               |     |          | 7,5     |         | 380-415 V3N~               | 5x10                    | 165                        |
| SE9P2MP/VTR    | 8           |              |    |               |    | 4             | 2   |          |         |         | 380-415 V3N~               | 5x2,5                   | 50                         |
| SE9P4MP/VTR    | 16          |              |    |               |    | 4             | 4   |          |         |         | 380-415 V3N~               | 5x6                     | 73                         |
| SE9P4P/VTR++FE | 23,5        |              |    |               |    | 4             | 4   |          | 7,5     |         | 380-415 V3N~               | 5x10                    | 113                        |
| SE9P2M/IND     | 10          |              |    |               |    | 2             | 5   |          |         |         | 380-415 V3N~               | 5x2,5                   | 70                         |
| SE9P4M/IND     | 20          |              |    |               |    | 4             | 5   |          |         |         | 380-415 V3N~               | 5x6                     | 90                         |
| SE9WOK/IND     | 5           |              |    |               |    | 1             | 5   |          |         |         | 380-415 V3N~               | 5x2,5                   | 70                         |
| SE9TPM         | 14          |              |    |               |    | 4             | 3,5 |          |         |         | 380-415 V3N~               | 5x2,5                   | 120                        |
| SE9TP++FE      | 21,5        |              |    |               |    | 4             | 3,5 |          | 7,5     |         | 380-415 V3N~               | 5x6                     | 160                        |

## ELECTRIC STOVES – SERIES LX TOP

## TECHNICAL DATA

| MODEL       | Rated power | Round plates |    | Square plates |    | Cooking areas |     | FE1 oven | FE oven | TE Oven | Power supply               | H07RNF connection cable | Maximum weight of the unit |
|-------------|-------------|--------------|----|---------------|----|---------------|-----|----------|---------|---------|----------------------------|-------------------------|----------------------------|
|             |             | n.           | kW | n.            | kW | n.            | kW  |          |         |         |                            |                         |                            |
| LXE9PQ2     | 8           |              |    | 2             | 4  |               |     |          |         |         | 220-240 V3~ / 380-415 V3N~ | 4x6 - 5x2,5             | 40                         |
| LXE9PQ4     | 16          |              |    | 4             | 4  |               |     |          |         |         | 220-240 V3~ / 380-415 V3N~ | 4x10 - 5x6              | 60                         |
| LXE9P2P/VTR | 8           |              |    |               |    | 2             | 4   |          |         |         | 380-415 V3N~               | 5x2,5                   | 40                         |
| LXE9P4P/VTR | 16          |              |    |               |    | 4             | 4   |          |         |         | 380-415 V3N~               | 5x6                     | 60                         |
| LXE9P2/IND  | 10          |              |    |               |    | 2             | 5   |          |         |         | 380-415 V3N~               | 5x2,5                   | 55                         |
| LXE9P4/IND  | 20          |              |    |               |    | 4             | 5   |          |         |         | 380-415 V3N~               | 5x6                     | 70                         |
| LXE9WOK/IND | 5           |              |    |               |    | 1             | 5   |          |         |         | 380-415 V3N~               | 5x2,5                   | 55                         |
| LXE9TP      | 14          |              |    |               |    | 4             | 3,5 |          |         |         | 380-415 V3N~               | 5x2,5                   | 95                         |

The units are in conformity with the European directives:

|                            |                                                                                             |
|----------------------------|---------------------------------------------------------------------------------------------|
| 2006/95/CE                 | - low voltage                                                                               |
| 2007/108/EC                | - EMC (electromagnetic compatibility)                                                       |
| 93/68                      | - Machine regulations                                                                       |
| 98/37                      | - Machine regulations and particular reference regulations.                                 |
| EN 60335-1 e EN 60335-2-36 | - Safety of commercial electrical equipment for heavy duty stoves, ovens, hobs and cooktops |

Unit features

The serial number plate is positioned on the front side of the unit and contains all the connection data.

|      |     |           |      |                                                                                   |
|------|-----|-----------|------|-----------------------------------------------------------------------------------|
|      |     |           | CE   |                                                                                   |
| MOD. |     | N°:       |      |                                                                                   |
|      |     |           |      |                                                                                   |
| V    | kW: | Hz: 50/60 | IPX4 |  |
|      |     |           |      |                                                                                   |

EN



INFORMATION FOR USERS

**In compliance with the Directives 2002/95/EC, 2002/96/EC and 2003/108/EC relevant to the reduction of the use of dangerous substances in the electrical and electronic appliances as well as waste disposal.**

The symbol of the dust bin with an X shown on the appliance, or on its packaging, indicates that the product must be collected separately from other waste at the end of its life cycle. Separate collection of this appliance at the end of its life cycle is organized and managed by the manufacturer. The user who wishes to dispose of this appliance must, therefore, contact the manufacturer and follow the established procedure implemented by the manufacturer to allow for the separate collection of the appliance that has reached the end of its life cycle. The proper separate collection for the purpose of forwarding the decommissioned appliance for environmentally friendly recycling, treatment and disposal aids to avoid possible negative effects on the environment and health and in favour of re-use and/or re-cycling of the materials of which the appliance comprises.

**Abusive disposal of the product by the holder will result in the application of administrative sanctions as set forth by the law in force.**

## INSTALLATION INSTRUCTIONS



### ATTENTION!

Please refer to the initial pages of this manual for the figures mentioned in this chapter.

### APPLIANCE DESCRIPTION

Sturdy stainless steel structure with 4 legs (adjustable in height).

Oven chamber made in stainless steel with glass wool insulation.

The double-lined, heat insulated door has a handle and a hinge with a balanced spring.

Cooking tops with electric plates made of cast iron, infrared tops and glass ceramic induction plates.

Control knobs made in synthetic material, automatic or manual safety devices with manual or self reset, 7-position switches and dual circuit power regulators.

### Legal and technical requisites

The manufacturer declares that the appliances are made in conformity with the EEC directives and requires that the installation is performed in accordance with the regulations in force.

During the assembly, the following requisites should be adhered to:

- building regulations and local fire prevention provisions
- health and safety regulations
- current CEI regulations
- current Fire Brigade regulations

### INSTALLATION

#### Handling and transportation

The units are placed on wooden pallets to facilitate transportation and handling by a forklift or trolley either on the premises or when they are loaded and unloaded.

Units are packed in 3-layer sturdy cardboard boxes with stickers and prints applied onto them for providing advice relevant to handling. The symbols give information about their handling, forbid the lifting the units with hooks and storing outdoors.

It also warns operators that the packaging contains fragile objects and indicates the vertical position that the box must keep. It also directs the operator on opening the packaging from downwards to upwards.

Before beginning the installation, remove the packaging. A few parts are protected with an adhesive film, which should be removed carefully.

Remove any glue residual with the proper substances, such as petrol; never use abrasive substances.

Mount the unit legs; the unit must be leveled; small differences of height can be solved by adjusting the legs. The main switch or the socket must be close to the unit and easy to reach.

We recommend placing the unit under a suction hood so that vapor can quickly evacuate.

### Room ventilation

The room where the appliance is installed must be fitted with air intakes to guarantee the correct operation of the unit and air exchange. The air intakes must be of adequate dimensions, be protected by grids and be positioned free of any obstruction. (See Fig. 2 – Fig. 3).

### Caution - Warning

**Do not install the appliance near any other units that can reach high temperatures: the electrical components might be damaged. During installation, make sure that the air suction and the means of evacuation are free of any obstacles.**

## INSTALLATION

The installation, start-up and maintenance of the unit must be performed by qualified personnel. All installation operations must be carried out in conformity with the regulations in force. The manufacturer declines all liabilities in the event that the unit works incorrectly because of an incorrect installation or because it does not comply with the regulations in force.

Install the appliances, keeping it a distance of more than 20 cm from the side walls (see Fig. 1).

The appliances equipped with a connection terminal board on their side should be installed at a distance of more than 50 cm from the side wall. The models equipped with the connection terminal board on their back should be installed at a distance of more than 50 cm from the wall.

**“In any case the unit must be installed/fixated in order it is possible to replace the power supply cable after the unit is installed”.**

EN

**WARNING:**

**If the following models:**

- EP62M - E7P2M - E7PQ2M - E7P2M/VTR - E7P2M/IND
- E7WOK/IND - E9PQ2M - E9P2M/VTR - E9P2M/IND
- E9WOK/IND - SE9PQ2M - SE9P2MP/VTR
- SE9P2M/IND - SE9WOK/IND

**are installed as a single unit (not in a row),** fix the anti-tilt bracket to the floor by using the proper anchor screws (see Fig. 1a); consider the minimum installation distances described above. The free-standing appliances that weigh less than 40 kg, must be fixed to the surface where they rest by using the supplied fixing kit (see Fig. 1b).

Unscrew one of the legs and insert the pin in the largest hole of the bracket "A", screw in the leg again with a "B" screw. Always consider the minimum distance of installation.

**Before performing any operation, cut off the main power supply.**

**For a direct network connection, it is necessary to provide a device that ensures the disconnection from the network with an opening distance from the contacts that allows for a complete disconnection under the conditions of overvoltage category III, in accordance to the rules of installation.**

**For the LX models, the power supply cable can be connected/replaced after installing the unit.**

**On the back of the unit, there is a compartment that the technician can easily reach to perform the connection.**

**Attention!**

**Never interrupt the yellow-green ground cable.**

## ELECTRICAL CONNECTION

Connect the unit to the mains, following the provided instructions (see Fig. 4 – Fig. 5):

- 1) Install, if not present, a disconnecting switch (A) close to the appliance with a thermal magnetic release and differential locking.
- 2) Open the doors (B), if present, and loosen the screws (C) to disassemble the control panel (D).
- 3) Connect the disconnecting switch (A) to the terminal board (H) as shown in the figure and in the electrical diagrams at the end of this manual. The chosen connection cable must have features similar to the H07RN-F type cable with an operating temperature of at least 80°C and have a section suitable to the unit (see the Technical Data table).
- 4) Pass the cable through the passage and tighten the cable stopper, connect the conductors in their corresponding position to the terminal board and attach them. The yellow-green ground conductor must be longer than the others so that, in the event that the cable stopper breaks, it disconnects itself after the voltage cables.

- 5) If the power supply cord is damaged, replace it with a special cable of H05RNF or H07RNF type: to prevent any risk, have the cord replaced by the manufacturer or their Technical Assistance or by a qualified person.

### EQUIPOTENTIAL

The appliance must be connected to an equipotential system. The connection terminal is close to the entrance of the power supply cord.

It is marked by the following symbol:

**Attention!**

**The manufacturer is not responsible and will not reimburse, under the guarantee, damages due to the improper installation and installation that does not conform to these instructions.**

### APPLIANCE TEST

**Important**

**Before putting the unit in operation, test the equipment to evaluate the operational conditions of each component and single out any possible anomalies.**

**During this phase, it is important that the safety and hygiene conditions are strictly followed.**

Carry out the following controls to perform the test:

- 1) Check that the main voltage is in conformity with the appliance voltage
- 2) Use the automatic disconnecting switch to check the electrical connection
- 3) Check the proper operation of safety devices

After testing, if necessary, train the users so that they understand all the necessary skills to operate the equipment in safe conditions, according to the regulations in force in the country in which the equipment is to be used.

## USE INSTRUCTIONS

**ATTENTION!**

**Use the appliances under supervision and never operate while empty.**

**Pilot lights indicate if every unit is on or off.**

**The appliance does not need particular adjustment interventions by specialized people except for the regulations made during the user's operation.**

**Use only the accessories recommended by the manufacturer.**

**Do not use the equipment to cook food directly.**

**For obtaining a good performance and energy savings, use cookware suitable for electric cooking (check the labels on the bottom): their bottom must be thick and flat (see Fig. 6).**

**The diameters of the cooking vessels should be as big as the cooking area you have chosen; if the diameter is smaller, energy will be wasted; therefore, it is better that the diameter is bigger. (See fig. 6)**

**The bottom of the cooking vessel must be clean and dry as well as the cooking area. During the initial uses of the appliance, an acrid or burning smell may be detected. This will disappear after two or three uses.**

**The zones remain hot for a certain period of time after use. The residual heat indicators remain lit until the glass is cool. Avoid touching and keep children away until the residual heat indicator lights go off.**

**These are very important regulations; if they are neglected, the appliance may not perform properly or the user may be placed at risk.**

**This appliance cannot be used by people (including children) with impaired skills or without experience and knowledge unless under the supervision of a person responsible for their safety who provides precise instructions about the use of the unit.**

**Keep children under supervision to make sure that they don't play with the unit.**

**Pay attention to the floor around the unit as it might be slippery.**

**Attention: the panels marked with the symbol  protect the user from accessing parts with voltage higher than 400 V.**

**Attention: the panels marked with the symbol  protect the user from accessing parts that generate non-ionizing electromagnetic radiation.**

**The A weighed noise pressure level is lower than 70 dB (A).**

### STARTING UP THE ELECTRIC PLATES

Turn on the switch upstream from the appliance.

To turn on the appliance, rotate the knob corresponding to the cooking area you have chosen and select a position from 1 to 6. The pilot light switches on to show which appliance is operating.

Turn on the knob to the highest position (position no. 6) and, when the maximum temperature is reached, turn the knob to a lower position.

To turn off the plate, turn the knob to the "O" position.

**6** to start cooking for maximum of 5/10 minutes

**5** to cook at high temperature

**4** to cook at average temperature

**3** to continue cooking large quantities of food

**2** to continue cooking small quantities of food

**1** to keep food warm or melt butter

**0** plate turned off.

### STARTING UP THE ELECTRIC SOLID TOP PLATE

Turn on the switch upstream the appliance.

To turn on the appliance, rotate the knob corresponding to the cooking area you have chosen and the pilot light switches on to show the appliance is operating.

Turn the knob again to set the cooking temperature you prefer.

The appliance has 4 cooking areas; the whole surface is heated.

We recommend that you turn the knob to the highest position and, when the maximum temperature is reached, turn the knob to a lower position.

To turn off each cooking area, turn the knob to the "O" position.

### STARTING UP INFRARED HOBS

Turn on the switch upstream from the appliance.

To turn on the appliance, rotate the knob corresponding to the cooking area that you have chosen and the pilot light will switch on to show that the appliance is operating.

Turn the switch to position (A) (see Fig. 7) to switch on the central heating element: the relevant area will start becoming incandescent. Turn the knob again to set the cooking temperature that you prefer. To have more heating power, position the knob to position (B).

Important: you should hear a "click" to know that the external heating element is also activated; now the temperatures of both heating elements will be adjusted.

**Note:** the Series 900 infrared hobs have only one heating element per cooking area.

To turn off each heating element, turn the knob to the "O" position.

The hob fits 4 lights corresponding to the four cooking areas.

These lights indicate high temperatures and operate even when the appliance is off.

The lights are on until the temperature is low enough to be safe for the user.

The appliance is equipped with 4 cooking areas. The position where the cooking vessel will have to be placed is marked by a circle. Only the area inside the circle is heated up.

### STARTING UP INDUCTION HOBS

#### ATTENTION:

The glass ceramic hob is heated from underneath the cooking vessel. To avoid burn injuries, don't touch the hob while the unit is operating.

- Connect the appliance to the mains after making sure that the supplied voltage complies with the voltage given in the technical plate of the appliance.
- Position the cooking vessel on the areas marked on the hob.
- Turn the knob clockwise: the green light switches on. If there is no a cooking vessel, the green light will flash.
- Turn the knob to adjust the power.

If the pan is removed, the inductor does not supply power, when the pan is positioned again, the inductor starts again with the same set power. If the pan is removed, the inductor is in stand-by mode and no energy is used except for the lights.

#### TURNING OFF

- Rotate the knob clockwise or anticlockwise up to the "OFF" position.
- A few parts of the generator are still live even when the knob is "OFF"; therefore, we recommend disconnecting the appliance from the mains before servicing the unit.
- Make sure that no liquid touches the induction generator either during the normal operations or while the component is cleaned or serviced.

#### PROPER USE

The induction cookers must be used only with specific cooking vessels; therefore, check that the vessel is marked with a symbol  that states it is suitable for induction cooking.

The induction hobs must be used with specific cooking vessels only.

### CLEANING THE GLASS

We recommend that you clean the cookers regularly, possibly after each use. Do not use abrasive sponges or abrasive clearing products. Avoid aggressive chemical products such as oven cleaning sprays, stain removers, bathroom cleaning products or all-in-one cleaning products. Attached to this manual, you will find a list of the recommended cleaning products as well as a list of products for protecting your equipment from damage caused by sugar.

We recommend that you to remove rough residuals of food with a proper cleaning pad or a sponge suitable for glass ceramic hobs, then pour a few drops of the recommended cleaning product on the hob, once cool, and rub it with a paper towel or a clean cloth. Alternatively you can use a sponge (such as the sponge by Vileda for example).

Finally, rub a wet cloth on the cooker and then dry it off with a clean cloth.

### GENERAL WARNING (INFRARED and INDUCTION HOBS)

The cooking surface is resistant but not unbreakable and it might be damaged if a hard or sharp object falls on it. If the surface is broken or cracked, do not use the unit. Call for Technical Assistance.

- The size of the cooking vessel must be suitable for the cooking area.
- The bottom of the cooking vessel must be smooth.
- The bottom of the cooking vessel must rest perfectly on the cooking area so that thermal energy transmits better.

- We recommend that you use a cooking vessel with a bottom thickness of 2-3 mm if it is made of enameled steel or 4-6 mm if it is made of stainless steel.
- If you use the cooking area as a working area, don't forget to clean it after you have used it; cleaning will prevent the glass from being scratched by crumbs or other.
- "Cooktops must not be used for resting objects".
- When you move a cooking vessel on the cooking area, lift it up to avoid scratching the surface.

#### ATTENTION!

If, when hot, the hob is in contact with plastic, foil, sugar or food containing sugar, remove these materials immediately by using the proper cleaning spatula since these substances can damage the surface if they melt. Before cooking food containing a large amount of sugar, we recommend cleaning the cooking surface with a suitable product.

- "ATTENTION: if the surface shows any cracks, immediately disconnect the unit or the damaged part from the power supply network."
- "ATTENTION: do not rest plastic containers on hot surfaces."

#### IMPORTANT!

**Do not pour water on the cooking area when it is still hot since the glass could become damaged or weakened.**

#### WARNING RELEVANT TO INDUCTION HOBS

**Metal objects get hot very fast; therefore, while the unit is operating, don't rest metal objects such as cans, tins, foil, cutlery, rings, keys, watches, etc. on it.**

People with a pacemaker should ask their doctor if they can use an induction cooker.

Do not rest credit cards, phone cards, magnetic strip or other magnetic objects on the glass ceramic cooker.

The induction generator integrates a cooling system.

**PAY ATTENTION THAT THE FLOW OF COOLING AIR THROUGH THE PERFORATIONS IN THE BOTTOM AND BURNER OF THE APPLIANCE IS NOT OBSTRUCTED. THIS MAY CAUSE THE APPLIANCE TO SWITCH OFF DUE TO OVERHEATING.**

Make sure that the input and output air holes are not covered by paper, cloth, or other objects; that can cause overheating and switch off the induction system.

Do not spill liquids (e.g. water, oil, etc.) into the induction generator.

Do not use a water jet to clean the unit.

**Do not touch any parts of the induction generator.**

After use, turn off the hob through its control device.

Do not rely on the detector of cookware.

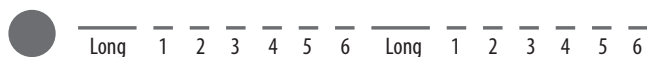
## TROUBLESHOOTING SERIES 900 INDUCTION HOBS

| Error                                                      | Cause                                             | Solution                                 |
|------------------------------------------------------------|---------------------------------------------------|------------------------------------------|
| Insufficient heating of cooking zone                       | The pan is made of an unsuitable material         | Use a suitable pan                       |
| Continuous heating of cooking zone at maximum power        | The knob switch is broken                         | Check / replace the knob switch          |
| The cooking zone starts up when there isn't a pan in place | The pan detection sensor is faulty                | Replace the generator / have it repaired |
| Small metal objects are heated up                          | The pan detection sensor is faulty                | Replace the generator / have it repaired |
| The cooking zone doesn't get warm                          | The diameter of the pan bottom is less than 12 cm | Use a suitable pan                       |
| No reaction from the appliance                             | Mains fuse / main supply interrupted              | Check mains connection                   |
| Fuses blown when the unit is switched on                   | Short-circuit in generator                        | Replace the generator / have it repaired |
| The cooking zones don't get warm                           | The generator is faulty                           | Replace the generator / have it repaired |

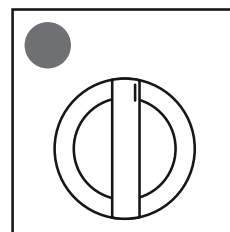
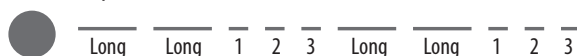
### Error code pattern

Faults can be detected according to the duration and frequency of the green light blinking. The blinking gives an error code pattern. The green lamp blinking one (E1) or two (E2) long flashes and then short regular flashes according to the specific error number. This pattern is constantly repeated.

For example: error code E1 06:



For example: error code E2 03:



### Error messages from the generator

| Error No. | Fault                                               | Cause                                                                                                                         | Solution                                                                                                                            |
|-----------|-----------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------|
| E1 01     | Electrical overloading                              | Unsuitable pan or wrong or faulty coil                                                                                        | Use a suitable pan, check the coil                                                                                                  |
| E1 02     | No power in the inductor                            | Inductor connection failure                                                                                                   | Connect the inductor properly                                                                                                       |
| E1 03     | The IGBT temperature is too high                    | Air intakes are blocked.<br>The fan is clogged. The temperature sensor is broken                                              | Clear the air intakes.<br>Clean fan. Check the fan rotation                                                                         |
| E1 04     | The cooking zone temperature is too high or too low | The pan is empty; the temperature sensor is faulty                                                                            | Remove the pan, switch off the unit and wait until the cooking plate has cooled down; check the operation of the temperature sensor |
| E1 05     | Failure of the control unit                         | The control unit is defective or wiring is defective                                                                          | Check or replace the operating unit; check the unit's wiring harness                                                                |
| E1 06     | The internal temperature is too high                | Air intakes are blocked.<br>The fan is clogged. The temperature sensor is broken. The unit is too close to other heat sources | Clear the air intakes.<br>Clean fan.<br>Keep the unit away from other heat sources.<br>Lower the ambient temperature.               |
| E1 07     | Cooking zone temperature sensor                     | The temperature sensor of the coils is short circuited                                                                        | Replace / check the temperature sensor                                                                                              |
| E1 08     | Mains phase failure                                 | Breakdown of the mains phase or mains phase or mains synchronization                                                          | Check mains supply                                                                                                                  |

| Error No. | Fault                          | Cause                                                                   | Solution                                                                                                                                                                                                |
|-----------|--------------------------------|-------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| E1 10     | Communication error            | Failure on LIN or CAN-Bus. No connection between keyboard and generator | Disconnect from mains and check connection                                                                                                                                                              |
| E1 11     | Initialization error           | Failure while initializing the hardware                                 | Just wait. The device will be reset approx. every 30s                                                                                                                                                   |
| E1 12     | Failure in mains current       | Failure while measuring the mains current                               | Check mains connection                                                                                                                                                                                  |
| E1 13     | Mains connection error         | Mains voltage is too high or too low                                    | Check mains connection                                                                                                                                                                                  |
| E1 14     | Mains adaptor error            | Mains voltage is too high or too low                                    | Check mains connection                                                                                                                                                                                  |
| E1 15     | Protective electrical circuits | Empty pan, defective sensor                                             | Remove the pan, switch off and wait until the cooking plate has cooled down. Maybe the temperature sensor has to be replaced. Disconnect the generator and reconnect it again after a couple of minutes |

#### Fault messages from digital controls

| Error No. | Name                       | Cause                                                    | Solution                                                                         |
|-----------|----------------------------|----------------------------------------------------------|----------------------------------------------------------------------------------|
| E2 01     | Key pad permanently on     | Water or cookware on the display or defective key button | Clean the display surface or replace the digital control unit                    |
| E2 10     | Wiring interruption        | Faulty connection between the key pad and the generator  | Replace the connecting cable                                                     |
| E2 11     | Self diagnosis error       | Self-diagnosis software is broken                        | Switch the unit off and on; if the problem continues, call Customer Care Service |
| E2 13     | Invalid configuration data | The device can't find valid configuration data           | Contact Customer Care Service                                                    |
| E2 14     | Supply voltage             | Problem with the supply voltage of the key pad           | Automatic reset                                                                  |

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### TROUBLESHOOTING SERIES 700 INDUCTION COOKERS

| Fault                            | Cause                                                                  | Operations to be performed by trained and authorized personnel                                                                                                                              |
|----------------------------------|------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| No heating (operating light off) | No power                                                               | Check the connection of the unit to the mains (insert the plug into the outlet) and make sure the main switch is on.<br>Check the operation of the fuses (some stand alone units fit fuses) |
|                                  | Potentiometer is in the OFF position                                   | Turn the potentiometer to the ON position                                                                                                                                                   |
|                                  | The main switch is off or has not been pressed                         | Press or turn the main switch to the ON position                                                                                                                                            |
|                                  | The cooking vessel has a diameter smaller than 12 cm.                  | Use a suitable cooking vessel                                                                                                                                                               |
|                                  | The cooking vessel is not positioned in the center of the cooking area | Place the cooking vessel in the center of the cooking area                                                                                                                                  |
|                                  | Unsuitable cooking vessel (see item 1)                                 | Use a suitable cooking vessel                                                                                                                                                               |
|                                  | The unit is faulty                                                     | Disconnect the unit and call for your retailer                                                                                                                                              |

| Fault                                                                                            | Cause                                                                                            | Operations to be performed by trained and authorized personnel                                                                                                          |
|--------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Insufficient power (the operating light is ON)                                                   | The cooking vessel is not performing properly                                                    | Use a better quality cooking vessel. Compare the power supply level with the previous vessel                                                                            |
|                                                                                                  | The cooling system is clogged                                                                    | Make sure the air inputs and outputs are free                                                                                                                           |
|                                                                                                  | The air filter is clogged                                                                        | Clean or replace the air filter                                                                                                                                         |
|                                                                                                  | Room temperature is too high (the cooling system can't keep the correct temperature, see item 2) | Make sure that the unit does not intake hot air. Reduce either the temperature of input air or the room temperature (temperature must not be higher than 40°C / 110 °F) |
|                                                                                                  | A phase is missing                                                                               | Check the fuses                                                                                                                                                         |
|                                                                                                  | The unit is faulty                                                                               | Disconnect the unit and call your retailer                                                                                                                              |
| No reaction when the potentiometer is turned                                                     | The potentiometer is faulty                                                                      | Disconnect the unit and call your retailer                                                                                                                              |
| Alternating power supply (off/on in few minutes). The fan is ON                                  | The cooling system is clogged                                                                    | Make sure the air inputs and outputs are free                                                                                                                           |
|                                                                                                  | The fan is clogged                                                                               | Clean or replace the fan                                                                                                                                                |
| Alternating power supply (off/on in few minutes). The fan is OFF                                 | The fan is faulty                                                                                | Disconnect the unit and call your retailer                                                                                                                              |
| Alternating power supply (off/on in few minutes, occurs after heavy duty)                        | Overheating of inductance or cooking area                                                        | Switch the unit off, remove the cooking vessel and wait for the cooking area to cool down                                                                               |
|                                                                                                  | Empty cooking vessel                                                                             | Switch the unit off, remove the vessel and wait for the cooking area to cool down                                                                                       |
|                                                                                                  | Cooking vessel with overheated oil                                                               | Switch the unit off, remove the vessel and wait for the cooking area to cool down                                                                                       |
| Small metal objects (such as spoons or knives) are heated if they are rested on the cooking area | The sensor which detects the presence of the cooking vessel is regulated incorrectly             | Regulate the sensor which detects the presence of the cooking vessel.                                                                                                   |

#### Displayed faults

|                                                                                     |                                                                                                    |                                                                                                                     |                                                                                                                               |
|-------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------|
|  | Short-circuit of temperature sensor; too low inductance temperature (<50°C; flash every 5 seconds) |                                  | Electronics OK (in stand-by), potentiometer in position "0"                                                                   |
|  | Too high inductance temperature; temperature sensor interrupted                                    |                                  | Faulty or disconnected display                                                                                                |
|  | Pan missing; pan not detected (too small diameter)                                                 |                                  | Switching on after the disconnection from the AC mains. Phase L1 and L3 < 150V (if L2 skips, the unit performs poorly)        |
|  | Unsuitable pan, inductance short-circuit (too low µh value)                                        |                                  | Software Generator Error<br>(Standard IO DEVICE 1 or 2 unavailable)                                                           |
|  | Too high temperature of the heat sink (> 100°C); short-circuit of the heat sink's sensor           |                                  | Attention: DC current >350 mA (too many fans are connected or fans are broken)                                                |
|  | Too low heat sink temperature (> 1°C); short-circuit of the heat sink's sensor                     |                                  | Attention: fan not connected or blocked (flash after 5 seconds from the start-up, then a flash every 1 second for 10 seconds) |
|  | Missing or faulty potentiometer; wrong value (>10,75 kOhm)                                         | In the event that a problem occurs and is not listed in the above table, call for a qualified technical assistance. |                                                                                                                               |

## STARTING UP ELECTRIC OVENS

Ovens are equipped with a safety thermostat with manual reset positioned behind the control panel.

To reset it, unscrew the fixing screws as shown in the Fig. 1.1 and remove the control panel.

### FE Electric oven (see Fig. 8)

- The heating elements are on the upper side (upper heat) and under the bottom (lower heat) of the oven chamber.
- The temperature may be regulated between 50 and 270 °C by a thermostat connected to a three-pole switch.
- The upper or lower heating elements can be activated together or separately.
- The pilot lights indicate the unit is operating.
- The cooking chamber is made of stainless steel
- The stove with an electric oven does not fit a flue-gas collector.

### Switching on and off the FE electric oven

Turn on the switch upstream of the appliance.

For turning on the appliance, rotate the knob (A) and select the upper or lower heating elements or both of them, depending on the type of cooking you prefer.

The pilot light (C) switches on to indicate that the oven is operating but the heating elements are not yet heating. Rotate the knob (B) to activate the heating elements and the light (D) switches on. Rotate the knob again to set the temperature you prefer.

The light (D) switches off when the set temperature is reached, the heating elements are off.

When the temperature goes below the set value, the light (D) switches on and the heating elements are on again.

To switch off the oven, rotate both knobs to the "O" position.

### Electric oven - FE1 and TE type (with fan) (see Fig. 9)

- In these types of ovens, the heat comes from the rear of the chamber and the fans distribute it evenly.
- The motor fans are positioned at the rear of the oven in the centre of the circular heating elements.
- The temperature may be regulated between 50 and 270 °C by a thermostat connected to a two-pole switch.
- The pilot light indicates that the unit is operating.
- The cooking chamber is made of stainless steel.
- The stove with electric oven does not fit a flue-gas collector.

### Switching the FE and TE electric oven on and off

Turn on the switch upstream of the appliance.

For turning on the appliance, rotate the knob (A) to the set temperature; the pilot light (B) switches on to indicate the oven is operating; the pilot light (C) switches on to indicate that the heating elements is ON.

The light (C) switches off when the set temperature is

reached; the heating element is off and the fan continues working.

When the temperature goes below the set value, the light (C) switches on and the heating element is on again.

To switch off the oven, rotate both knobs to the "O" position. The first position of the knob activates the fan (only the green light (B) is on); this is used for cooling or defrosting operations.

### WARNING!

**Never use the oven without the bottom of the chamber.**

## MAINTENANCE

### CARE OF THE APPLIANCE

#### ATTENTION!

- Before cleaning, switch off the unit and let it cool down.
- In the event of electrically supplied units, use the isolator switch to disconnect the mains.

Carefully, clean the appliance daily to guarantee its proper operation and long life.

Steel surfaces must be cleaned with a dish washer detergent diluted in very hot water and a soft cloth; for the toughest dirt, use ethylic alcohol, acetone or another non-halogenated solvent; **do not use abrasive powder detergents or corrosive substances such as hydrochloric acid, muriatic or sulphuric acid. The use of acids can affect the unit's operation and safety.**

Do not use brushes, steel cottons or abrasive disks made with other metals or alloys that might cause rust stains due to contamination. For the same reason, avoid contact with iron objects.

Do not use steel cottons or stainless steel brushes because thile they will not contaminate surfaces, they can cause damaging scratches. If dirt is tough, do not use sandpaper or rough paper, but use synthetic sponges (for example Scotchbrite sponges). Do not use substances for cleaning silver and be careful with hydrochloric or sulphuric vapors coming from washing products, for example.

**Do not aim water jets directly on the appliance, it might be damaged.**

After cleaning, rinse it properly with clean water and carefully dry it with a cloth.

### REPLACEMENT OF THE COMPONENTS (SPARE PARTS)

**Use only original spare parts supplied by the manufacturer.**

All maintenance must be carried out by qualified personnel. The appliance should be serviced at least once a year, which is why we recommend signing our maintenance agreement.

### Replacing the heating elements of electric ovens

Disconnect the switch upstream of the appliance so that the unit will be disconnected from the mains. In the FE oven, the lower heating elements are positioned under the bottom and the upper heating elements are positioned on the upper side of the cooking chamber. In the FE1 oven, the heating element is positioned behind the conveyor on the rear of the cooking chamber. To remove the heating elements, loosen the screws fixing them; pay attention to the connection leads. Use a screwdriver to disconnect the connection leads and mount a new heating element following the sequence in reverse.

### LONG PERIODS OF APPLIANCE INACTIVITY

If the appliance is not used for long periods of time, please

observe the following:

- 1) Switch of the disconnecting switch to disconnect unit from the mains
- 2) Clean the equipment and the surrounding areas properly
- 3) Pour a small quantity of cooking oil on the stainless steel surfaces
- 4) Carry out all maintenance operations
- 5) Cover the appliance with a suitable material and leave a few openings to allow air to circulate.

### WHAT TO DO IN THE EVENT OF A FAILURE

In the event of a failure, immediately disconnect the unit from the mains and call for the Technical Assistance.

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### WARRANTY CERTIFICATE

COMPANY NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

POSTAL CODE : \_\_\_\_\_ TOWN: \_\_\_\_\_

PROVINCE: \_\_\_\_\_ INSTALLATION DATE: \_\_\_\_\_

MODEL. \_\_\_\_\_

PART NUMBER: \_\_\_\_\_

### ATTENTION!

The manufacturer declines all responsibility for any inaccuracies in this handbook due to typing or printing errors. The manufacturer reserves the right to make any changes that may be required without altering the basic features of the product. The manufacturer declines all responsibility in the event that the instructions given in this handbook are not fully observed. The manufacturer declines all responsibility for any direct or indirect damage caused by incorrect installation, tampering, poor maintenance and negligent use.