Holding & Cooking

LIBERO LIGHT

EN Installation and operating manual *

*Original instructions

59589JG00- 2025.05

Foreword

Read the following instructions, including the warranty terms before installing and using the appliance.

Visit our website www.electroluxprofessional.com and open the Support section to:

Register your product

Get hints & tips of your product, service and repair information

The installation, use and maintenance manual (hereinafter Manual) provides the user with information necessary for correct and safe use of the appliance.

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving appliance performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures.

All persons involved in appliance transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the appliance's integrity or endanger people. Make sure to periodically inform the user regarding the safety regulations. It is also important to instruct and update personnel authorised to operate on the appliance, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the appliance is used, so that it is always at hand for consultation in case of doubts or whenever required.

If, after reading this manual, there are still doubts regarding appliance use, do not hesitate to contact the Manufacturer or the authorised Service Centre to receive prompt and precise assistance for better operation and maximum efficiency of the appliance. During all stages of appliance use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the appliance is started and operated only in optimum conditions of safety for people, animals and property.

IMPORTANT

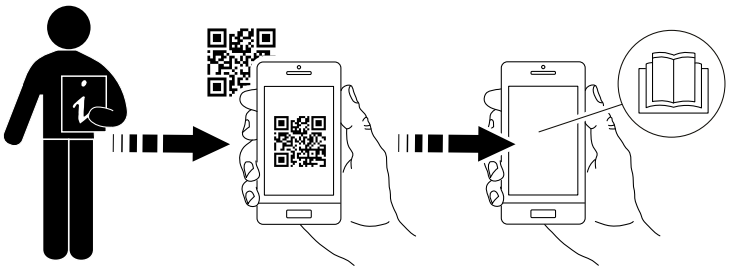
- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice.
- No part of this manual may be reproduced.
- This manual is available in digital format by:
  - contacting the dealer or reference customer care;
  - downloading the latest and up to date manual on the web site www.electroluxprofessional.com;
- The manual must always be kept in an easily accessed place near the appliance. Appliance operators and maintenance personnel must be able to easily find and consult it at any time.

QR Code

Find the QR code identification sticker on the on the first page of this guide or on appliance to access the website and free open data/files (PNC/serial number, video, documentation etc.).

Make sure to have the application for QR code reading on your device and an internet connection.

Scan the QR code to consult the available documents for this appliance.



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A WARNING AND SAFETY INFORMATION

A.1 General information

To ensure safe use of the appliance and a proper understanding of the manual it is necessary to be familiar with the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:

WARNING
Danger for the health and safety of operators.

WARNING
Danger of electrocution - dangerous voltage.

CAUTION
Risk of damage to the appliance or the product.

WARNING
Danger of magnetic fields.

IMPORTANT
Important instructions or information on the product

Equipotentiality

Read the instructions before using the appliance

Clarifications and explanations

- Only specialised personnel are authorised to operate on the appliance.
- This appliance is to be intended for commercial and collective use, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., not for continuous mass production of food. Any other use is deemed improper.
- This appliance is intended to be used in professional areas (eg. bar, canteen, etc) by an operator for normal appliance use.
- This appliance must not be used by minors and adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.
- Do not let children play with the appliance.
- Keep all packaging and detergents away from children.
- Cleaning and user maintenance shall not be made by children without supervision.
- For your safety do not store or use gasoline or other flammable materials, vapours and liquids in the vicinity of this or any other appliance.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance.
- Refer to the data given on the appliance's data plate for relations with the Manufacturer (e.g. when ordering spare parts, etc.).
- When scrapping the appliance, the marking CE must be destroyed.
- Save these instructions carefully for further consultation by the various operators.

A.2 Personal protection equipment

Summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the appliance's service life.

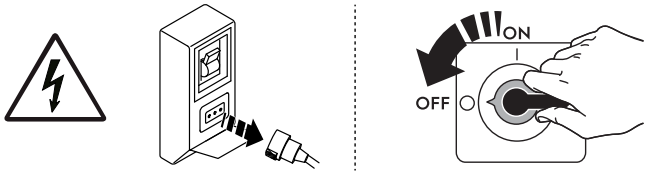
Stage	Protective garments	Safety footwear	Gloves	Glasses	Safety helmet
Transport	—	●	○	—	○
Handling	—	●	○	—	—
Unpacking	—	●	○	—	—
Installation	—	●	●[1]	—	—
Normal use	●	●	●[2]	—	—
Adjustments	○	●	—	—	—
Routine cleaning	○	●	●[1–3]	○	—

Stage	Protective garments	Safety footwear	Gloves	Glasses	Safety helmet
Extraordinary cleaning	○	●	●[1–3]	○	—
Maintenance	○	●	○	—	—
Dismantling	○	●	○	○	—
Scrapping	○	●	○	○	—
Key:					
●	**PPE REQUIRED**				
○	**PPE AVAILABLE OR TO BE USED IF NECESSARY**				
—	**PPE NOT REQUIRED**				

1. During these operations, gloves must be cut-resistant. Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to harm to health (depending on the model).
2. During these operations, gloves must be heatproof to protect hands from contact with hot food or hot parts of the appliance and/or when removing hot items from it. Failure to use the personal protection equipment by operators, specialised personnel or users can involve exposure to chemical risk and cause possible harm to health (depending on the model).
3. During these operations, gloves must be suitable for contact with chemical substances used (refer to the safety data sheet of the substances used for information regarding the required PPE). Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to chemical risk and cause possible harm to health (depending on the model).

A.3 General safety

- The appliances are provided with electric and/or mechanical safety devices for protecting workers and the appliance itself.
- Never operate the appliance, removing, modifying or tampering with the guards, protection or safety devices.
- Do not make any modifications to the parts supplied with the appliance.
- Several illustrations in the manual show the appliance, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the appliance without the guards or with the protection devices deactivated.



Disconnect the appliance from the power supply before carrying out any installation, assembly, cleaning or maintenance procedure.

- Do not remove, tamper with or make illegible the CE marking, the safety, danger and instruction signs and labels on the appliance.
- The A-weighted emission sound pressure level does not exceed 70 dB(A).
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Install the appliance under conditions of adequate ventilation in order to provide a suitable air change per hour. Make sure that the ventilation system, whatever it is, always remains operational and efficient for the entire period of time during which the equipment is operating.
- The following operations have to be carried out by specialised authorised personnel or Customer Care Service provided with all the appropriate personal protection equipment (A.2 *Personal protection equipment*), tools, utensils and ancillary means, who can ask the manufacturer to supply a servicing manual:
  - Installation and assembly
  - Positioning
  - Electrical connection
  - Appliance cleaning, repair and extraordinary maintenance
  - Appliance disposal
  - Work on electrical equipment
  -

A.4 Induction general safety

- The hotplate cannot be cooled with direct jets of water, intentional or accidental (e.g. when filling pots with water from a side pourer or spill onto the hot-plate).
- The glass-ceramic top could be damaged due to punctiform impacts (e.g. falling of metal object on the surface) or hard handling of the pots.
- If the surface is damaged or cracked, immediately disconnect the appliance or appropriate part of the appliance from the supply.
- During every normal cooking process the glass-ceramic top is very hot and therefore must not be touched (burns danger).
- During every normal cooking process must not be left empty pans onto the glass-ceramic top (overheating danger).
- During every normal cooking process do not place paper, cardboard, cloths, etc., between the pot and the glass-ceramic top (risk of fire).

- During every normal cooking process no other object (e.g. plastic vessels, closed tinned foods, aluminium foil, cutlery or other metal objects) except pots, must be placed on the hotplate (burns danger). The hotplate must not be used as a rest surface.
- If a splashguard device is used for cooking, it must not have a metal surface.
- During every normal cooking process, objects such as rings, watches, etc., worn by the user can become very hot if brought near the surface of the appliance (burns danger).
- **Anyone fitted with a pacemaker or other metal implants can suffer life-threatening injuries when using induction appliances**. Ask the manufacturer of your implant or consult your doctor about possible risks before using the cooker.
- Every kind of objects that react to magnetisation (e.g. credit cards, telephone cards, etc.) must not be placed near or above the glass-ceramic top.
- The induction appliance has internal air cooling. The air intake and outlet openings located under the appliance must not be blocked with objects or cloths (overheating danger).
- At the end of cooking always switch off the cooking zones.
- It is advisable to use pots specially designed for this induction appliance (refer to *The induction-compatible pans are:*), otherwise the appliance may malfunction or become damaged.
- To guarantee continuous operation at maximum power, the room temperature must be below 40°C.

A.5 Protection devices installed on the appliance

Guards

The appliance has:

- fixed guards (e.g. casings, covers, side panels, etc.), fixed to the appliance and/or frame with screws or quick-release connectors that can only be removed or opened with tools; therefore the user must not remove or tamper with such devices. The Manufacturer declines any liability for damage due to tampering or their non-use;
- interlocked movable guards (door) for access inside the appliance;
- appliance electrical equipment access panels or doors, made from hinged panels openable with tools. The panel or the door must not be opened when the appliance is connected to the power supply.

A.6 Safety signs to be placed on the appliance or near its area

Prohibition	Meaning
	do not remove the safety devices
	do not use water to extinguish fires (placed on electrical parts)
	Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance
	access forbidden to wearers of electrical stimulator (pacemakers)

Danger	Meaning
	caution hot surface
	danger of electrocution (shown on electrical parts with indication of voltage)
	risk of electromagnetic fields

A.7 Reasonably foreseeable improper use

Improper use is any use different from that specified in this manual. During appliance operation, other types of work or activities deemed improper and that in general can involve risks for the safety of operators and damage to the appliance are not allowed. Reasonably foreseeable improper use includes:

- lack of appliance maintenance, cleaning and periodical checks;
- structural changes or modifications to the operating logic;

- tampering with the guards or safety devices;
- failure to use personal protection equipment by operators, specialised personnel and maintenance personnel;
- failure to use suitable accessories (e.g. use of unsuitable equipment or ladders);
- keeping combustible or flammable materials, or in any case materials not compatible with or pertinent to the work, near the appliance;
- wrong appliance installation;
- placing in the appliance any objects or things not compatible with its use, or that can damage the appliance, cause injury or pollute the environment;
- climbing on the appliance;
- non-compliance with the requirements for correct appliance use;
- other actions that give rise to risks not eliminable by the Manufacturer.

A.8 Residual risks

The appliance has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices. Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the personal protection equipment to be used by them. In order to reduce the risks, provide for sufficient spaces while installing the unit.

To preserve these conditions, the areas around the appliance must always be:
- kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
- clean and dry;
- well lit.

For the Customer's complete information, the residual risks remaining on the appliance are indicated below: such actions are deemed improper and therefore strictly forbidden.

Residual risk	**Description of hazardous situation**
Slipping or falling	The operator can slip due to water, any liquid or dirt on the floor
Burns/abrasions (e.g. heating elements, cold pan, cooling circuit plates and pipes)	The operator deliberately or unintentionally touches some components inside the appliance without using protective gloves.
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered
Crushing or injury	The specialised personnel may not correctly fix the control panel when accessing the technical compartment. The panel could close suddenly.
Tipping of loads	When handling the appliance or the packing containing it, using unsuitable lifting systems or accessories or with the unbalanced load
Chemical	Contact with chemical substances (e.g. detergent, rinse aid, scale remover, etc.) without taking adequate safety precautions. Therefore always refer to the safety cards and labels on the products used.
Sudden closure	The operator for normal appliance use could suddenly and deliberately close the lid/door/oven door (if present, depending on the appliance type).

A.9 Transport, handling and storage

- Transport (i.e. transfer of the appliance from one place to another) and handling (i.e. transfer inside workplaces) must occur with the use of special and adequate means.
- Please refer to indications on packaging for stackability during transport, handling and storage.
- Do not stand under suspended loads during loading or unloading operations. Unauthorized personnel must not enter the work area.
- The weight of the appliance alone is not sufficient to keep it steady.
- For appliance handling, do not lift and anchor it to movable or weak parts such as: casings, electrical raceways, pneumatic parts, etc.
- Do not push or pull the appliance to move it, as it may tip over. Use proper tool to lift the appliance.
- Arrange a suitable area with flat floor for appliance unloading and storage operations.
- Appliance transport, handling, shifting and storage personnel must be adequately instructed and trained regarding the safely use of lifting systems and personal protection equipment suitable for the type of operation carried out.
- When removing the anchoring systems, make sure the stability of the appliance parts does not depend on the anchoring and, therefore, that this operation does not cause the load to fall off the vehicle. Before unloading the appliance components, make sure all the anchoring systems are removed.

A.10 Installation and assembly

- The operations described must be carried out in compliance with the current safety regulations and provisions in force in the country of use.
- The plug, if present, must be accessible after positioning the appliance in the place of installation.
- The appliance is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.).

A.11 Electrical connection

- The power supply system must be suitable for the rated current of the connected appliance; the connection must be carried out in compliance with the regulations and provisions in force in the country of use.

- The information regarding the appliance power supply voltage and frequency is given on the data plate.
- Install between the power cable and the electric line a differential thermal-magnetic switch suitable for the absorption specified on the data plate, with contact gap enabling complete disconnection in category III overvoltage conditions and complying with the regulations in force.
- If the power cable is damaged or too short, it must be replaced by the Customer Care Service or in any case by specialised personnel, in order to prevent any risk.
- The manufacturer declines any liability for damage or injury resulting from breach of the above rules or non-compliance with the electrical safety regulations in force in the country where the appliance is used.
- Verify that a safety circuit breaker is installed between the power cable of the appliance and the mains electric line. The contact opening max. distance and leakage current must comply with the local safety regulations.
- If present, connected the appliance to the equipotential protection circuit⏚.

A.12 Electrical connection for appliances with plug

- To connect to the power supply, insert the power cable plug in the corresponding mains socket, first making sure:
  – the socket has an efficient earth contact and the mains voltage and frequency match that given on the dataplate. In case of any doubts regarding the efficiency of the earth connection have the system checked by specialised personnel.
  – the system power supply is arranged and able to take the actual current absorption and that it is correctly executed according to the regulations in force in the country of use.
- The plug must be accessible after positioning the appliance in the place of installation.
- The plug must be in a position always visible to the operator performing the intervention during maintenance operations.

A.13 Positioning

- Install the appliances, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention measures.
- Prevent the areas where the appliance is installed to be polluted with corrosive substances (chlorine, etc.). The manufacturer declines any liability for corrosive effects due to external causes.
- The appliance can be installed separately or combined only with other appliances of the same range.

A.14 Appliance space limitations

- The appliances are not suitable for recess-mounting. Leave a space of at least 10 between the appliance and side walls and 10 from the rear wall, or in any case an adequate space to enable subsequent servicing or maintenance operations.
- Maintain a distance of at least 50 mm between the appliance and any combustible walls.

A.15 Appliance cleaning

- Do not touch the appliance with wet hands or feet or when barefoot.
- Put the appliance in safe conditions before starting any cleaning operation.
- Do not allow oil or grease to come into contact with plastic parts. Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.
- Do not spray water or use water jets, steam cleaner or high pressure cleaner.

A.16 Preventive Maintenance

In order to ensure the safety and performance of your equipment, it is recommended that service is undertaken by Electrolux Professional SpA authorised engineers every 12 months, in accordance with Electrolux Professional SpA Service Manuals. Please contact your local Electrolux Professional SpA Service Centre for further details.

A.17 Parts and accessories

Use only original accessories and/or spare parts. Failure to use original accessories and/or spare parts will invalidate the original manufacturer warranty and may render the appliance not compliant with the safety standard.

A.18 Precautions for use and maintenance

- Risks mainly of a mechanical, thermal and electrical nature exist in the appliance. Where possible the risks have been neutralised:
  – directly, by means of adequate design solutions.
  – indirectly by using guards, protection and safety devices.
- Any anomalous situations are signalled on the control panel display.
- During maintenance several risks remain, as these could not be eliminated, and must be neutralised by adopting specific measures and precautions.
- Do not carry out any checking, cleaning, repair or maintenance operations on moving parts. Workers must be informed of this prohibition by means of clearly visible signs.
- Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.

In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, etc.) the operator for normal appliance use must:

- immediately deactivate the appliance and disconnect all the supplies (electricity, gas, water).

A.19 Appliance maintenance

- The inspection and maintenance intervals depend on the actual appliance operating conditions and ambient conditions (presence of dust, damp, etc.), therefore precise time intervals cannot be given. In any case, careful and periodical appliance maintenance is advisable in order to minimise service interruptions.
- It is advisable to stipulate a preventive and scheduled maintenance contract with the Customer Care Service.
- Put the appliance in safe conditions before starting any maintenance operation.
- To guarantee appliance efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in the manual.

A.20 Appliance disposal

- Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.

B WARRANTY TERMS AND EXCLUSIONS

If the purchase of this product includes warranty coverage, warranty is provided in line with local regulations and subject to the product being installed and used for the purposes as designed, and as described within the appropriate equipment documentation.

Warranty will be applicable where the customer has used only genuine spare parts and has performed maintenance in accordance with Electrolux Professional user and maintenance documentation made available in paper or electronic format.

Electrolux Professional strongly recommends using Electrolux Professional approved cleaning, rinse and descaling agents to obtain optimal results and maintain product efficiency over time.

The Electrolux Professional warranty does not cover:

- service trips cost to deliver and pick up the product;
- installation;
- training on how to use/operate;
- replacement (and/or supply) of wear and tear parts unless resulting from defects in materials or workmanship reported within one (1) week from the failure;
- correction of external wiring;
- correction of unauthorized repairs as well as any damages, failures and inefficiencies caused by and/or resulting from;
  - insufficient and/or abnormal capacity of the electrical systems (current/voltage/frequency, including spikes and/or outages);
  - inadequate or interrupted water supply, steam, air, gas (including impurities and/or other that does not comply with the technical requirements for each appliance);
  - plumbing parts, components or consumable cleaning products that are not approved by the manufacturer;
  - customer's negligence, misuse, abuse and/or non-compliance with the use and care instructions detailed within the appropriate equipment documentation;
  - improper or poor: installation, repair, maintenance (including tampering, modifications and repairs carried out by third parties not authorized) and modification of safety systems;
  - Use of non-original components (e. g.: consumables, wear and tear, or spare parts);
  - environment conditions provoking thermal (e. g. overheating/freezing) or chemical (e. g. corrosion/oxidation) stress;
  - foreign objects placed in- or connected to- the product;
  - accidents or force majeure;
  - transportation and handling, including scratches, dents, chips, and/or other damage to the finish of the product, unless such damage results from defects in materials or workmanship and is reported within one (1) week of delivery unless otherwise agreed;
- product with original serial numbers that have been removed, altered or cannot be readily determined;
- replacement of light bulbs, filters or any consumable parts;
- any accessories and software not approved or specified by Electrolux Professional.

Electrolux Professional warranty will be void and manufacturer shall have no liability related thereto in case of any modification of the product or related hardware/ software/programming.

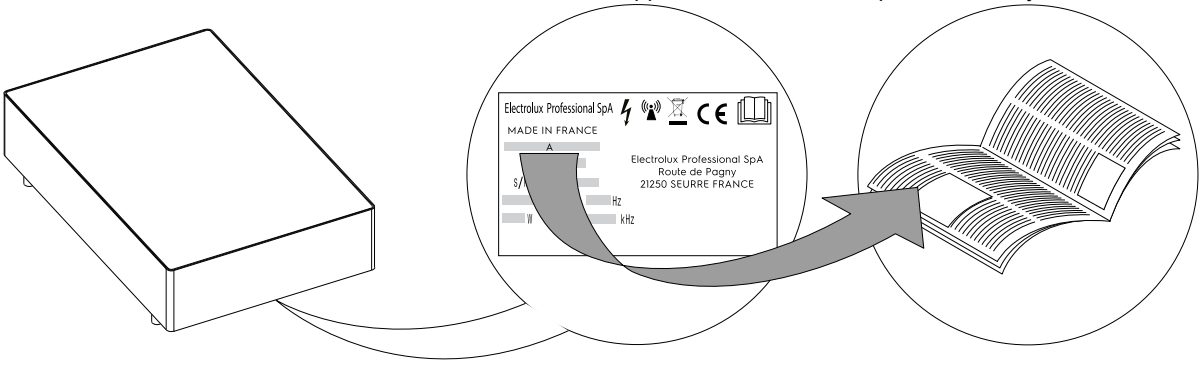
Warranty does not include scheduled maintenance activities (including the parts required for it) or the supply of cleaning agents unless specifically covered within any local agreement, subject to local terms and conditions.

Check on Electrolux Professional website the list of authorized customer care.

C TECHNICAL DATA

C.1 Dataplate position

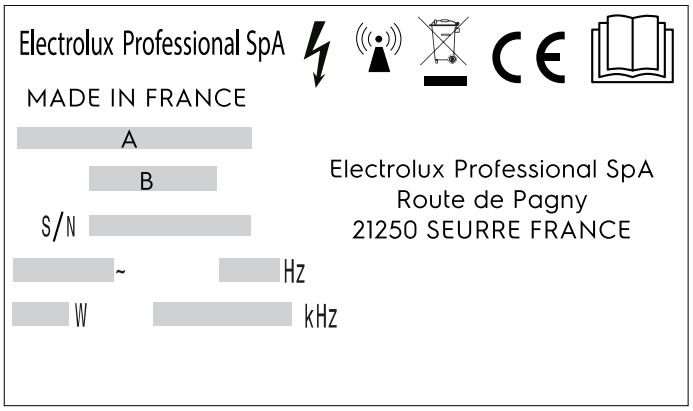
IMPORTANT
This instruction manual contains information relevant to various appliances; see the dataplate to identify it.



IMPORTANT
When installing the appliance, make sure the electrical connection is carried out in compliance with that specified on the data plate.

C.2 Appliance and manufacturer's identification data

The data plate gives the product identification and technical data.
An example of the marking or data plate on the appliance is given below:



The meaning of the various information given on it is listed below:

A	Designation - factory description of product
B	Base model reference - commercial description
PNC	production number code
S/N	serial number
V	power supply voltage
Hz	power supply frequency
W	power input
CE	CE marking
	WEEE symbol

C.3 Induction appliances

C.3.1 Buffet range

Induction Elegance

PLUG-IN INDUCTION HOLDING TOP			
Appliance description		**Mono Zone**	
Max current	**A**	1.5	5.0
Max total power	**kW**	0.3	1
Plug	**Type**	F (Schuko)	

Induction hob

PLUG-IN INDUCTION HOB, DROP IN / FLUSHED		
Appliance description		**Mono Zone**
Max current	**A**	3
Max total power	**kW**	0.65
Plug	**Type**	F (Schuko)

C.3.2 Cooking range

Induction hob

PLUG-IN INDUCTION HOB COUNTERTOP		
Appliance description		**Mono Zone**
Max current	**A**	16
Max total power	**kW**	3.5
Plug	**Type**	F (Schuko)

Induction wok

PLUG-IN INDUCTION WOK COUNTERTOP		
Appliance description		**Mono Zone**
Max current	**A**	15
Max total power	**kW**	3.5
Plug	**Type**	F (Schuko)

Induction griddle

PLUG-IN INDUCTION GRIDDLE COUNTERTOP, CROSSWISE			
Appliance description		**Double Zone**	
Max current	**A**	13x2 (1 phase + Neutral)	16 (3 phases + Neutral)
Max total power	**kW**	6	
Plug	**Type**	-	

Induction drop in

PLUG-IN INDUCTION HOB, DROP IN		
Appliance description		**Mono Zone**
Max current	**A**	13
Max total power	**kW**	3
Plug	**Type**	F (Schuko)

Induction flushed

PLUG-IN INDUCTION HOB, DROP IN FLUSHED		
Appliance description		**Mono Zone**
Max current	**A**	13
Max total power	**kW**	3
Plug	**Type**	F (Schuko)

D GENERAL INFORMATION

WARNING
Refer to "*WARNING and Safety Information*".

D.1 Introduction

This manual contains information relevant to various appliances. The product images in this guide are only an example.

The drawings and diagrams given in the manual are not in scale. They supplement the written information with an outline, but are not intended to be a detailed representation of the appliance supplied.

The numerical values given on the appliance installation diagrams refer to measurements in millimeters and/or inches.

D.2 Intended use and restrictions

This appliance is designed for cooking food. It is intended for collective use.

Any other use is deemed improper.

NOTE!
The manufacturer declines any liability for improper use of the product.

D.3 Testing and inspection

Our appliances have been designed and optimized, with laboratory testing, in order to obtain high performance and efficiency.

Passing of the tests (visual inspection - gas/electrical test - functional test) is guaranteed and certified by the specific enclosures.

D.4 Copyright

This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of Electrolux Professional SpA.

D.5 Keeping the manual

The manual must be carefully kept for the entire life of the appliance, until scrapping. The manual must stay with the appliance in case of transfer, sale, hire, granting of use or leasing.

D.6 Recipients of the manual

This manual is intended for:

- the carrier and handling personnel;
- installation and commissioning personnel;
- the employer of appliance users and the workplace manager;
- operators for normal appliance use;
- specialised personnel - Customer Care service (see service manual).

D.7 Definitions

Listed below are the definitions of the main terms used in the manual. It is advisable to read them carefully before use.

Operator	appliance installation, adjustment, use, maintenance, cleaning, repair and transport personnel.
Manufacturer	Electrolux Professional SpA or any other service centre authorised by Electrolux Professional SpA.

Operator for normal appliance use	an operator who has been informed and trained regarding the tasks and hazards involved in normal appliance use.
Customer Care service or specialised personnel	an operator instructed/trained by the Manufacturer and who, based on his professional and specific training, experience and knowledge of the accident-prevention regulations, is able to appraise the operations to be carried out on the appliance and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields etc.
Danger	source of possible injury or harm to health.
Hazardous situation	any situation where an operator is exposed to one or more hazards.
Risk	a combination of probabilities and risks of injury or harm to health in a hazardous situation.
Protection devices	safety measures consisting of the use of specific technical means (guards and safety devices) for protecting operators against risks.
Guard	an element of a appliance used in a specific way to provide protection by means of a physical barrier.
Safety device	a device (other than a guard) that eliminates or reduces the risk; it can be used alone or in combination with a guard.
Customer	the person who purchased the appliance and/or who manages and uses it (e. g. company, entrepreneur, firm).
Electrocution	an accidental discharge of electric current on a human body.

D.8 Responsibility

The Manufacturer declines any liability for damage and malfunctioning caused by:

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect appliance operation and invalidates the original manufacturer warranty);
- operations carried out by non-specialised personnel;
- unauthorized modifications or operations;
- missing, lack or inadequate maintenance;
- improper appliance use;
- unforeseeable extraordinary events;
- use of the appliance by uninformed and / or untrained personnel;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer.

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use.

The Manufacturer declines any liability for inaccuracies contained in the manual, if due to printing or translation errors.

Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

D.9 Customer packaging checks

- The forwarder is responsible for the goods during transport and delivery.
- Make a complaint to the forwarder in case of visible or hidden damage.
- Specify any damage or shortages on the dispatch note.
- The driver must sign the dispatch note: the forwarder can reject the claim if the dispatch note is not signed (the forwarder can provide the necessary form).
- For hidden damage or shortages becoming apparent only after unpacking, request the forwarder for inspection of the goods within and no later than 15 days after delivery.

After packaging checks

1. Remove the packaging.
   Take care when unpacking and handling of the appliance to not cause any shocks on itself.
2. Keep all the documentation contained in the packaging.

D.10 Storage

The appliance and/or its parts must be stored and protected from damp, in a non-aggressive place, free of vibrations and with room temperatures between 5°C and 50°C.

The place where the appliance is stored must:

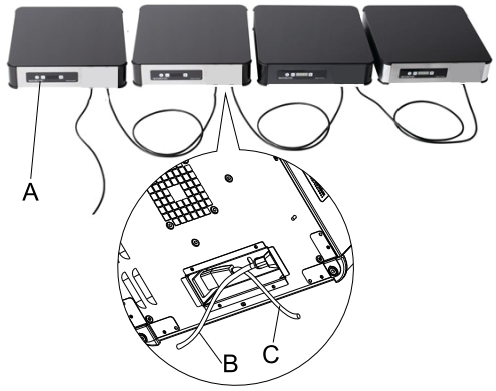
- can take the appliance load,
- have a flat support surface to avoid deforming the appliance or damage to the support feet.

E PRODUCT DESCRIPTION

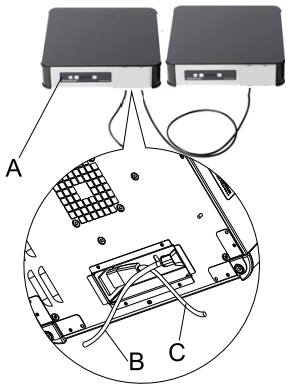
E.1 Appliance overview

E.1.1 Buffet range

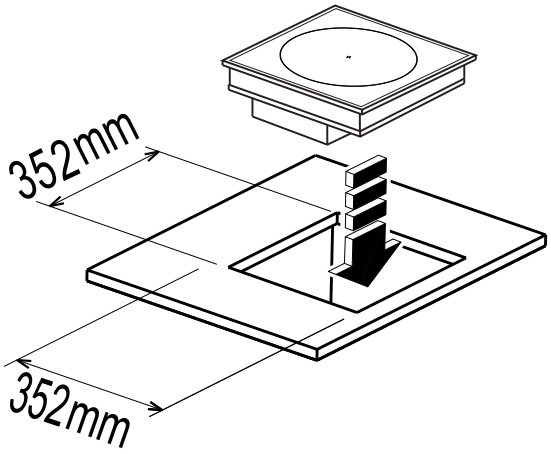
Induction Elegance

Model 0.3kW	
4 appliances maximum per branch circuit	
	
A	Control panel
B	Power cord connection with fuse holder
C	Cord to connect INDUCTION-ELEGANCE with each other

Induction Elegance

Model 1kW	
2 appliances maximum per branch circuit	
	
A	Control panel
B	Power cord connection with fuse holder
C	Cord to connect INDUCTION-ELEGANCE with each other

Induction Hob, drop in

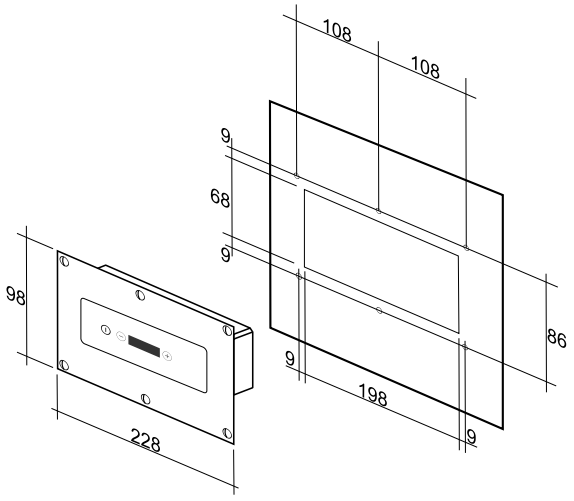


Built-in cooking block

See figure above.

1. Make a 352 x 352 mm cut-out in your worktop;
2. Insert your product into the cut-out;
3. It is necessary to make a seal between the stainless steel frame of the product and your worktop;
4. For optimal operation and to ensure the reliability of your device, connect a fresh air inlet duct (diameter 100mm) to the back of the product.
5. Make an air suction hole minimum section: 3000 mm^2 on the front of worktop (a)

NOTE!
There are available as accessory a “fixing kit“ able to block the appliance on top without using glue or silicon, and an “air suction kit“ able to guarantee the right suction of fresh air.

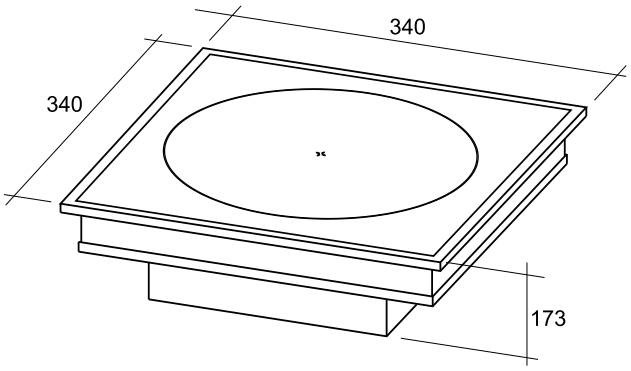


Built-in remote control Keypad

See figure above.

1. To proceed with the recessing of your control panels, it is necessary to make a 198mm x 68mm cut in the place of your choice (be careful to calculate the maximum distance from the generator according to the length of the connection cable provided;
2. make 6 holes with a diameter of 5mm for fixing the stainless steel frame;
3. make a seal by applying a Silicone Glue to your control panel;
4. insert your control panel into the cutout;
5. secure the control panel with the screws provided.

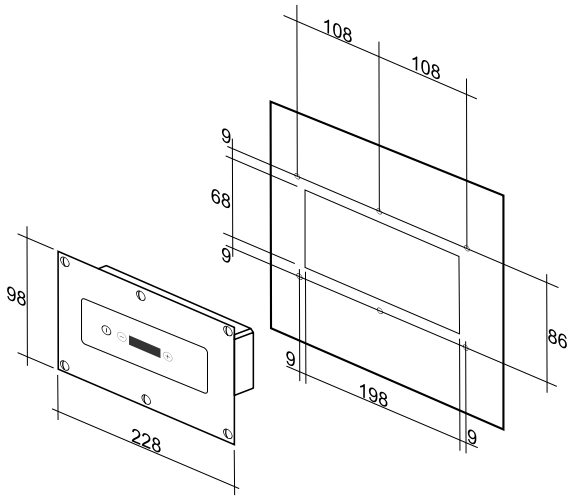
Induction Hob, drop in flushed



Integration of the cooking block

See figure above.

1. Make a 346 x 346 mm cut-out in your worktop;
2. fix the frame under your worktop for the integration of the vitro block with studs welded under your worktop around the cutout, using the holes provided on the frame or weld the integration frame directly under your worktop, around the cutout;
3. position the vitro kit in the frame, then adjust the 4 screws so that the glass is flush with the worktop ;
4. remove the kit from the bracket;
5. place a bead of silicone adhesive with a high thermal resistance (CAF type 99) on the frame (where the edges of the glass ceramic will be placed);
6. reposition the kit centering it in the cutout;
7. press lightly on the kit to bring it into abutment on the 4 screws;
8. allow to dry in accordance with the recommendations of the glue manufacturer;
9. make a seal with food-grade sealant (Novasil type S56) between the worktop and the glass-ceramic;
10. allow to dry in accordance with seal manufacturer's recommendation;
11. remove any glue residue / seal remaining on the worktop and the glass before commissioning.
12. For optimal operation and to ensure the reliability of your device, connect a fresh air inlet duct (diameter 100mm) to the back of the product.
13. Make an air suction hole minimum section: 3000 mm^2 on the front of worktop (a)



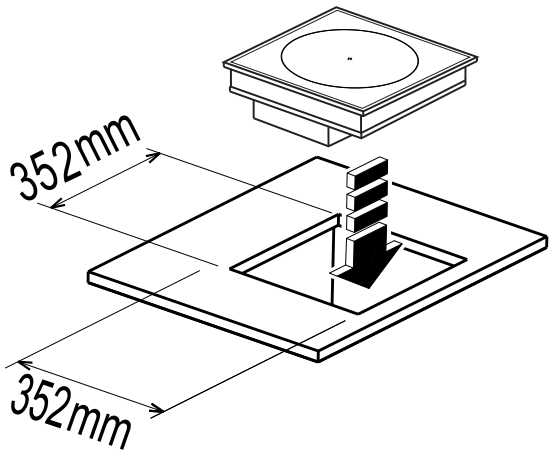
Built-in remote control Keypad

See figure above.

1. To proceed with the recessing of your control panels, it is necessary to make a 198mm x 68mm cut in the place of your choice (be careful to calculate the maximum distance from the generator according to the length of the connection cable provided;
2. make 6 holes with a diameter of 5mm for fixing the stainless steel frame;
3. make a seal by applying a silicone glue to your control panel;
4. insert the control panel into the cutout;
5. secure the control panel with the 6 screws provided.

E.1.2 Cooking range

Induction Hob, drop in

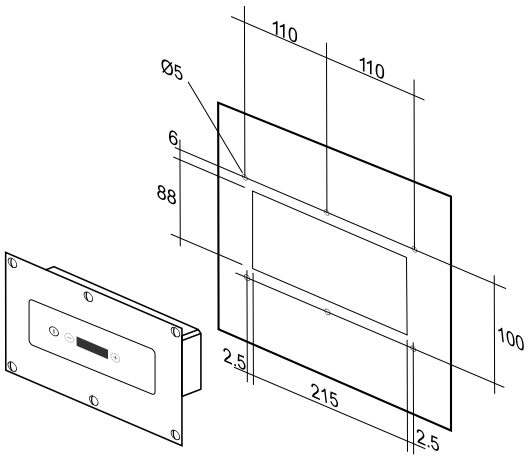


Built-in cooking block

See figure above.

1. Make a 352 x 352 mm cut-out in your worktop;
2. Insert your product into the cut-out;
3. It is necessary to make a seal between the stainless steel frame of the product and your worktop;
4. For optimal operation and to ensure the reliability of your device, connect a fresh air inlet duct (diameter 100mm) to the back of the product.
5. Make an air suction hole minimum section: 3000 mm^2 on the front of worktop (a)

NOTE!
There are available as accessory a “fixing kit“ able to block the appliance on top without using glue or silicon, and an “air suction kit“ able to guarantee the right suction of fresh air.

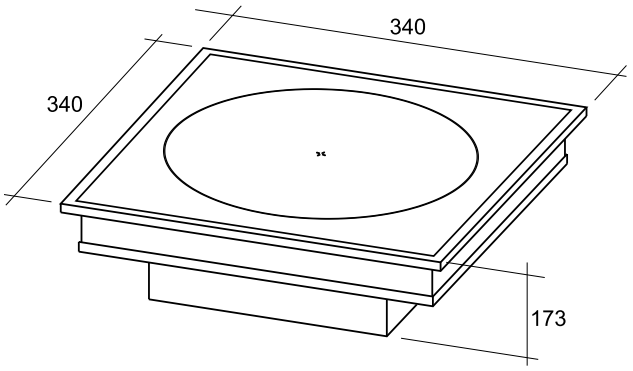


Built-in remote control Keypad

See figure above.

1. Make a cut of 215 x 88 mm and 6 holes with a diameter of at least 5 mm on the front of your furniture;
2. make a seal by applying a silicone glue to the back of your control panel;
3. insert the control panel into the cutout;
4. secure the control panel with the screws provided.

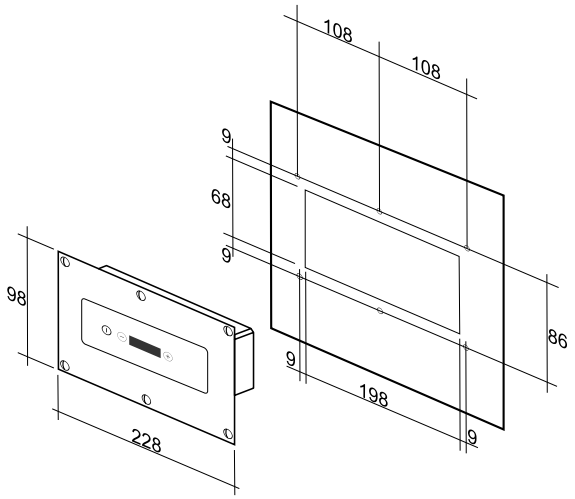
Induction Hob, drop in flushed



Integration of the cooking block

See figure above.

1. Make a 346 x 346 mm cut-out in your worktop;
2. fix the frame under your worktop for the integration of the vitro block with studs welded under your worktop around the cutout, using the holes provided on the frame or weld the integration frame directly under your worktop, around the cutout;
3. position the vitro kit in the frame, then adjust the 4 screws so that the glass is flush with the worktop ;
4. remove the kit from the bracket;
5. place a bead of silicone adhesive with a high thermal resistance (CAF type 99) on the frame (where the edges of the glass ceramic will be placed);
6. reposition the kit centering it in the cutout;
7. press lightly on the kit to bring it into abutment on the 4 screws;
8. allow to dry in accordance with the recommendations of the glue manufacturer;
9. make a seal with food-grade sealant (Novasil type S56) between the worktop and the glass-ceramic;
10. allow to dry in accordance with seal manufacturer's recommendation;
11. remove any glue residue / seal remaining on the worktop and the glass before commissioning.
12. For optimal operation and to ensure the reliability of your device, connect a fresh air inlet duct (diameter 100mm) to the back of the product.
13. Make an air suction hole minimum section: 3000 mm^2 on the front of worktop (a)



Built-in remote control Keypad

See figure above.

1. Make a 215 mm x 88 mm cut in the place of your choice and 6 holes with a diameter of at least 5 mm on the front of your furniture;
2. make a seal by applying a silicone glue to the back of the control panel;
3. insert the control panel into the cutout;
4. secure the control panel with the 6 screws provided.

F INSTALLATION AND ASSEMBLY

F.1 Introduction

WARNING

Refer to "*WARNING and Safety Information*".

To ensure correct operation of the appliance and maintain safe conditions during use, carefully follow the instructions given in this chapter.

Check and, if necessary, level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.

CAUTION

Before moving the appliance make sure the load bearing capacity of the lifting equipment used is suitable for its weight.

WARNING

The appliance is marked with the induction generator frequency or frequency range in kHz.

WARNING

The appliance generates magnetic fields; frequency range: 10-100 kHz.

F.2 Customer's responsibilities

The tasks and works required of the Customer are:

- check the floor planarity on which the appliance is placed;
- arrange an earthed power socket of suitable capacity for the input specified on the data plate;
- prearrange a high-sensitivity manual-reset magneto-thermal circuit-breaker;
- prearrange a device lockable in the open position for the connection to the power supply.

NOTE!

For information regarding the electrical connection, refer to "A.11 *Electrical connection*".

F.3 Unpacking instructions

Unpack the appliance carrying out the following operations:

- if present, cut the straps and remove the protective film, taking care not to scratch the surface if scissors or blades are used;
- if present, remove the cardboard top, the polystyrene corners and the vertical protection pieces;
- for appliances with stainless steel surfaces, remove the protective film very slowly without tearing it, to avoid leaving glue stuck to the surface;
- should this happen, remove the traces of glue with a non-corrosive solvent, rinsing it off and drying thoroughly;
- it is advisable to go over all the stainless steel surfaces with a rag soaked in paraffin oil in order to create a protective film.

F.4 Disposal of packing

The packing must be disposed of in compliance with the current regulations in the country where the appliance is used. All the packing materials are environmentally friendly.

They can be safely kept, recycled, or burned in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:

PE	**Polyethylene** • Outer wrapping • Instructions bag
PP	**Polypropylene** • Straps
PS	**Polystyrene foam** • Corner protectors

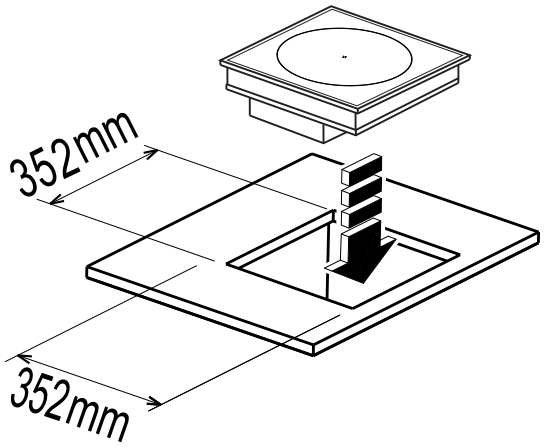
The parts in wood and cardboard can be disposed of, respecting the current regulations in the country where the appliance is used.

F.5 Appliance installation by embedding

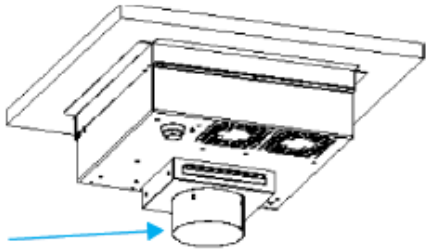
F.5.1 Buffet and Cooking ranges, drop in

1. Unpacking
   Check that the product matches the appliance below;

2. Make a 352 x 352 mm cut-out in your worktop;
3. Insert your product into the cut-out;



4. It is necessary to make a seal between the stainless steel frame of the product and your worktop;
5. Air supply connection:
   connecting the fresh air inlet funnel is mandatory (Ø100 mm);

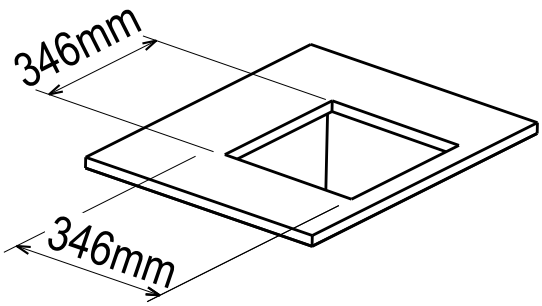


F.6 Appliance installation by gluing

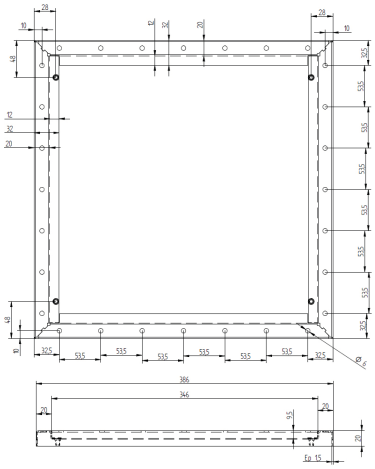
F.6.1 Buffet and Cooking ranges, drop in flushed

1. Unpacking
   Check that the product matches the appliance below;

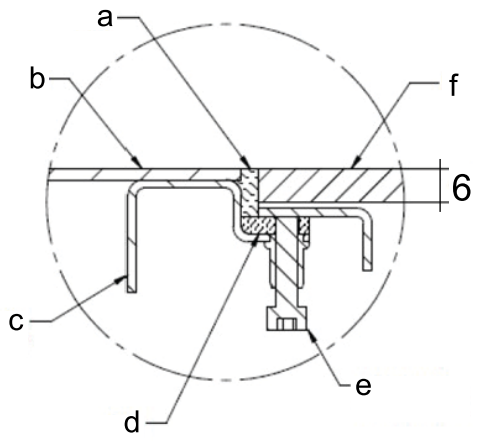
2. Make a 346 x 346 mm cut-out in your worktop;



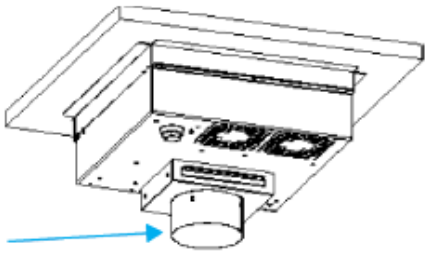
3. fix the frame under your worktop for the integration of the vitro block with studs welded under your worktop around the cutout, using the holes provided on the frame or weld the integration frame directly under your worktop, around the cutout;



4. place the vitro kit in the frame, then adjust the 4 screws so that the glass is flush with the worktop; the position of the glass must be equal or slightly lower than the worktop, to avoid chip-ping the glass when sliding a pan on the worktop;



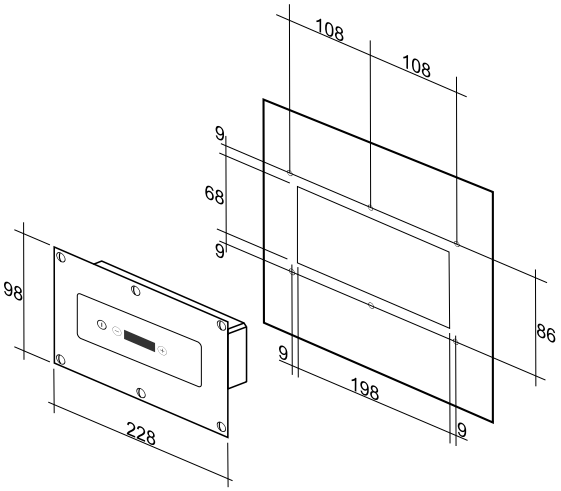
   a. Joint
   b. Top
   c. Frame
   d. Glue
   e. Adjustment screw
   f. Vitroceramic glass
5. remove the kit from the bracket;
6. place a bead of silicone adhesive with a high thermal resistance (CAF type 99) on the frame (where the edges of the glass ceramic will be placed);
7. reposition the kit centering it in the cutout;
8. press lightly on the kit to bring it into abutment on the 4 screws;
9. allow to dry in accordance with the recommendations of the glue manufacturer;
10. make a seal with food-grade sealant (Novasil type S56) between the worktop and the glass-ceramic;
11. allow to dry in accordance with seal manufacturer's recommendation;
12. remove any glue residue / seal remaining on the worktop and the glass before commissioning.
13. Air supply connection:
    connecting the fresh air inlet funnel is mandatory (Ø100 mm).



F.7 Remote control panel installation

Buffet range

1. Make a 198 mm x 68 mm cut in the place of your choice (be careful to calculate the maximum distance from the generator according to the length of the connection cable provided). Also make 6 holes Ø5 mm for fixing the stainless steel frame. See figure below:

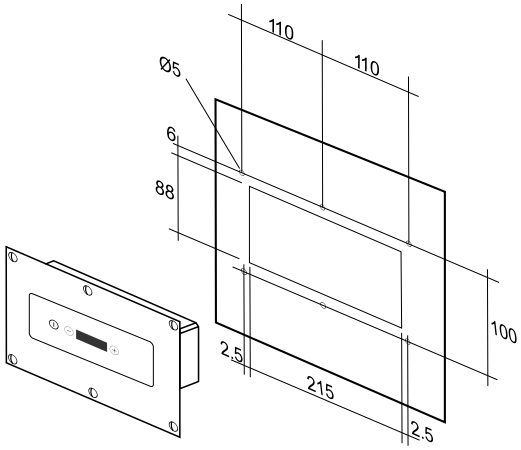


2. Make a seal by applying a “silicone glue“ to your control panel;

3. Insert your control panel into the cutout;
4. Fix the control panel with the supplied screws.

Cooking range

1. Make a 215 mm x88 mm cut in the place of your choice (be careful to calculate the maximum distance from the generator according to the length of the connection cable provided). Also make 6 holes Ø5 mm for fixing the stainless steel frame. See figure below:

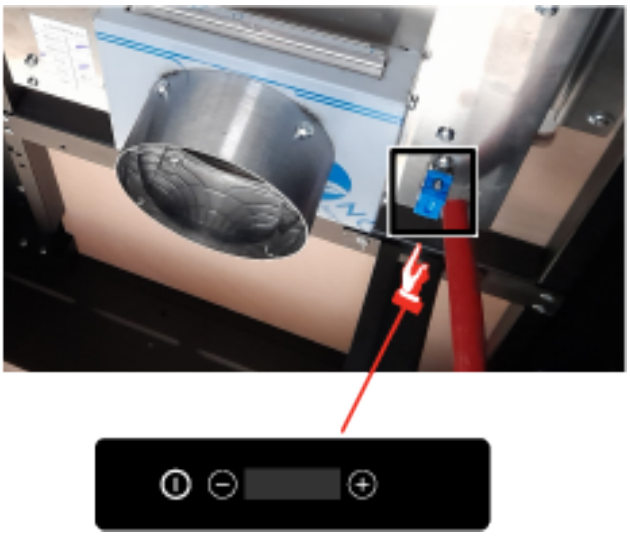


2. Make a seal by applying a “silicone glue“ to your control panel;

3. Insert your control panel into the cutout;
4. Fix the control panel with the supplied screws.

F.7.1 Electrical connection between the control panel and the appliance

Connect the control panel to the master device: the key-board cable, 2m long, must connect the control panel to the appliance.



F.8 Connections introduction

- Any installation work or maintenance to the supply system must only be carried out by the utility company or an authorised installation technician.
- Refer to the appliance dataplate for the product code.
- See the installation diagram for the type and position of appliance connections.

F.9 Electrical connection

F.9.1 Electrical appliances

WARNING
Work on the electrical systems must only be carried out by specialised personnel.

IMPORTANT
Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use.

Before connecting, make sure that:

1. The system power supply is arranged and able to take the actual current load and that it is executed in a workmanlike manner according to the regulations in force in the country of use.
2. The plug must be accessible after positioning the appliance in the place of installation. Make sure the plug is not crushed by the appliance. A damaged power cable can overheat and catch fire or cause a short circuit.
3. Make sure the machine power supply voltage specified on the data plate matches the mains voltage.
4. Make sure that the socket has an efficient ground contact.
5. Connect the mains plug to the mains socket only at the end of the installation.
6. Always use a correctly installed shockproof socket.
7. Do not use multi-plug adapters and extension cables.
8. Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
9. Do not touch the mains cable or the mains plug with wet hands.
10. The equipment must also be included in an equipotential system, whose connection is made by means of screw “EQ“ (see “Installation diagram“) indicated by the symbol ⏚.

F.10 Circuit breaker

Verify that a safety circuit breaker is installed between the power cable of the appliance and the mains electric line.

The contact opening max. distance and leakage current must comply with the local safety regulations.

F.11 Equipotential node and Earth connection

Connect the appliance to an earth; it must be included in an equipotential node by means of the screw located under the frame.

The screw is marked with the symbol ⏚.

G NORMAL USE

WARNING
Refer to “*WARNING and Safety Information*“.

G.1 Characteristics of personnel enabled to operate on the appliance

The Customer must make sure the personnel for normal appliance use are adequately trained and skilled in their duties.

The operator must:

- read and understand the manual;
- receive adequate training and instruction for their duties in order to operate safely;
- receive specific training for correct appliance use.

IMPORTANT
The Customer must make sure his personnel have understood the instructions received and in particular those regarding work hygiene and safety in use of the appliance.

G.2 Basic requirements for appliance use

- Knowledge of the technology and specific experience in operating the appliance.
- Adequate general basic education and technical knowledge for reading and understanding the contents of the manual, including correct interpretation of the drawings, signs and pictograms.
- Sufficient technical knowledge for safely performing his duties as specified in the manual.
- Knowledge of the regulations on work hygiene and safety.

H INSTRUCTION FOR THE USER

WARNING
Refer to "*WARNING and Safety Information*".

H.1 Introduction

Induction appliances are made to stand on a table.

The installation diagrams show the appliance dimensions.

These appliances must not be positioned into any machine, forniture, cabinet or whatever else unit.

Leave sufficient space between the appliance and any surface that may be flammable.

These devices can be moved manually and can be connected to an electric socket using their plug.

In order to reduce energy consumption, avoid using the appliance empty for long periods or in conditions that compromise optimal efficiency.

These appliances (except griddles) does not require preheating. Therefore they does not have to be left on continuously but switched on only at the time of use.

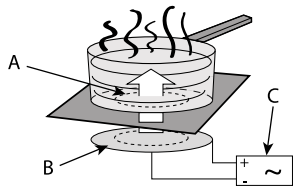
The most important advantages of an induction cooking system are the following:

1. high power efficiency;
2. quick to use, because full heating power is promptly available within the bottom of the used pot or pan;
3. the power control is precise with no inertia over a very wide range;
4. the User Interface in all the models of the range has similar look and functionalities;
5. excellent energy savings, high conversion rate;
6. inexpensive to run;
7. excellent uniformity;
8. easy cleaning of the glass ceramic hotplate / griddle-plated .

IMPORTANT
Do not cover the display with any kind of hot pot, vessel or container.

H.1.1 The induction principle

After the appliance is switched on and a power level is selected, electronic circuits produce induced currents in the base of the pan which instantly transmits the heat produced to the foodstuffs. Cooking takes place with practically no energy loss with a very high energy output.



A	Induced current
B	Inductor
C	Electronics circuits

The induction-compatible pans are:

The induction cooking system works with cookware whose bottom material reacts to the variable magnetic field produced by the components of the equipment.

The use of cookware with different characteristics therefore produces different effects.

It is therefore possible that the performances obtained will change according to the type of cookware used.

The manufacturer offers optional accessories (not included) that guarantee the highest performance.

The induction cooking system is equipped with a pot recognition system.

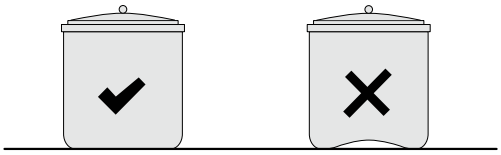
If the pot is removed from a turned on cooking area, that area switches to stand by automatically.

- **Pans in enamelled steel** with or without non-stick coating;
- **Pans in cast iron** with or without enamelled bottom. An enamelled bottom prevents the glass top of the appliance from being scratched;
- **Stainless steel pans** suitable for induction;
  Most stainless steel containers are suitable if they meet the container test. (saucepan, stockpan, frying pan, chip fryer, etc.)
- **Aluminium pans** with a special bottom.
  Containers with a bottom that is not perfectly flat can work if the bottom is not too distorted.

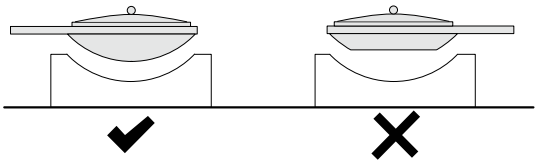
IMPORTANT
Glass, ceramic or clay, aluminium (without special bottom), copper and some non-magnetic stainless steel pans are incompatible with induction cooking; the level indicator of the selected power will flash.

CAUTION
Plastic pans must not be placed on hot surfaces.

CAUTION
To avoid compromising inductor functionality, never use pots with bottoms that are not perfectly flat: the temperature may not be measured correctly, damaging the appliance.



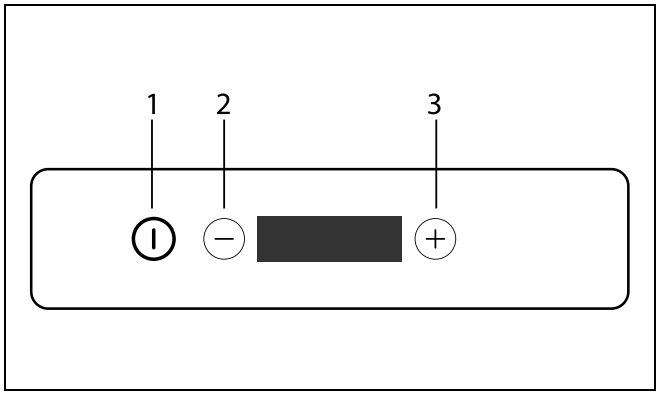
To avoid compromising inductor functionality of the Wok cooktop, never **use pots with bottoms flat**: the temperature may not be measured correctly, damaging the appliance.



NOTE!
Use pots suggested by Electrolux Professional in order to obtain max performances of your appliance.
For further details please contact Electrolux Professional.

H.1.2 Buffet range

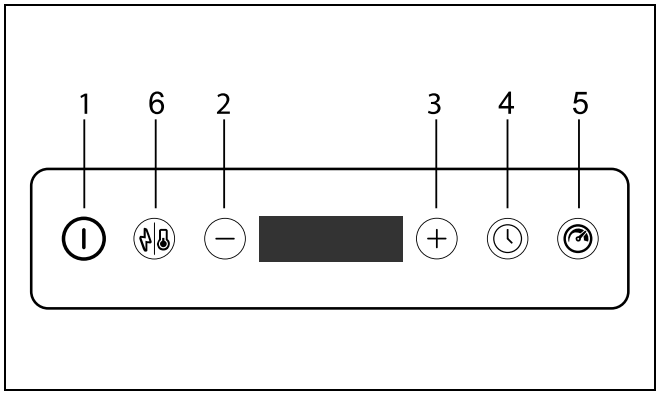
Induction Elegance and Hob, display functions



TOUCH SENSOR	FUNCTION	EXPLANATORY NOTES
1 -	ON/OFF	Appliance is activated/deactivated
2 -	Minus	Decreases temperature fine tuning set
3 -	plus	Increases temperature fine tuning set

H.1.3 Cooking range

Induction Hob display functions



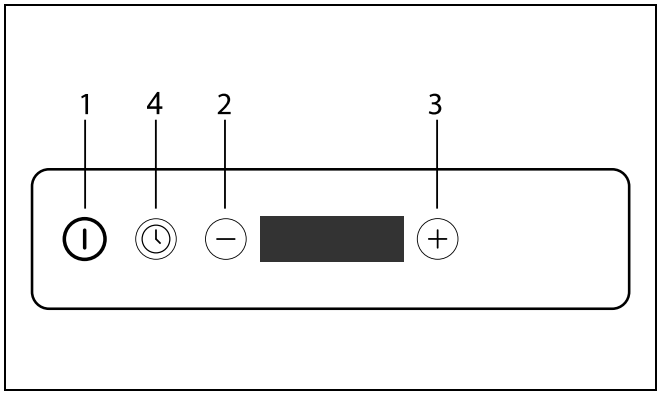
TOUCH SENSOR	FUNCTION	EXPLANATORY NOTES
1 -	ON/OFF	Appliance is activated/deactivated
2 -	Minus	Decreases temperature fine tuning set
3 -	plus	Increases temperature fine tuning set
4 -	timer	Activate the desired cooking time
5 -	max power button	Select the max power
6 -	power and temperature	Switch display's mode from power to temperature

H.1.4 Induction wok

The wok ceramic—glass surface is shaped to work with wok pans in order to preparation of "retail" dishes, and in particular chinese specialities.

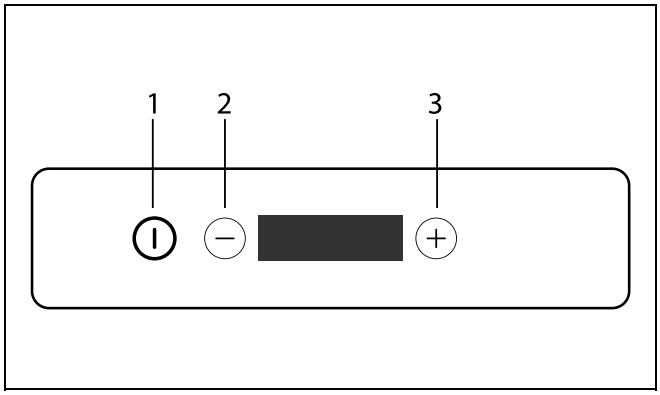
Induction heating system is heavily fast and could induce very high temperature is short time with risk of oil smoke or fire.

Induction wok display functions



TOUCH SENSOR	FUNCTION	EXPLANATORY NOTES
1 -	ON/OFF	Appliance is activated/deactivated
2 -	Minus	Decreases temperature fine tuning set
3 -	plus	Increases temperature fine tuning set
4 -	timer	Activate the desired cooking time

Induction griddle display functions



TOUCH SENSOR	FUNCTION	EXPLANATORY NOTES
1 -	ON/OFF	Appliance is activated/deactivated
2 -	Minus	Decreases temperature fine tuning set
3 -	plus	Increases temperature fine tuning set

H.2 Cookware test

Place a pan on the cooking zone with a power level setted: if the indicator remains fixed the cookware is compatible; if it flashes the cookware is not recognized and cannot be used.

H.3 Buffet range - Induction Elegance - Operating

Refer to *Induction Elegance and Hob, display functions*

H.3.1 Switching on

Press the button : the appliance will be prompted to use

The induction Buffet is able to recognize most pans.

When a pan compatible with induction technology is placed on the cooking zone, the display shows the setting level, between 1 to 12.

Press the ⊕ or ⊖ button to increase or decrease the temperature, with steps of 1 level.

As soon as the pan is removed from the cooking zone, the display shows the absence of a pan by a flashing light. If the display flashes when the pan covers the fireplace, this means that the material of the pan is incompatible with the induction technology.

H.3.2 Switching off

Press the ⏻ button to switch off the appliance.

H.4 Buffet range - Induction Drop in / Flushed- Operating

Refer to *Induction Hob display functions*

H.4.1 Switching on

Press the button ⏻: the value “0“ appears on the level indicator display.

Press the ⊕ or ⊖ button to increase or decrease the temperature, with steps of 1 level.

The touch control panel has the following positions:

- **“0“:** off;
- **“1...8“:** medium power with levels range between 1 and 8 (40°C...80°C);
- **“9:“** maximum power (90°C).

H.4.2 Timer setting

Press the button ⏲ to activate the desired cooking time.

The timer indicator lights up and the message “ti“ is displayed for 3 seconds

Press the ⊕ or ⊖ button to increase or decrease the timer duration between 1 and 99 minutes, with steps of 1 level.

At the end of the timer an acoustic signal informs that the countdown is finished and the power is switched off; to stop the beeping sound emitted press one of the buttons briefly.

Press the ⏲ button again to return to power level setting mode; the timer indicator goes out and the message “te“ is displayed for 3 seconds

H.4.3 Memory setting

Once the device has been set using the ⊕ or ⊖ buttons, the setting level will be saved after 5 seconds without any other action.

If appliance switched off (keyboard unlocked), Press the power button and then the ⊕ key to show the memorised position. The same applies if your device is switched off with the keypad locked.

IMPORTANT
If the power supply to the product is cut off, the setting will be cancelled; repeat the programming operation to save a setting again.

H.4.4 Switching off

Press the ⏻ button to switch off the appliance.

H.5 Cooking range - Induction Drop in / Flushed- Operating

Refer to *Induction Hob display functions*

H.5.1 Switching on

Press the button ⏻: the value “0“ appears on the level indicator display.

Press the ⊕ or ⊖ button to increase or decrease the power level, with steps of 1.

The touch control panel has the following positions:

- **“0“:** off;
- **“1...19“:** medium power with levels range between 1 and 19 (50W...2700W);
- **“20:“** maximum power (3000W).

H.5.2 Timer setting

Press the button ⏲ to activate the desired cooking time.

The timer indicator lights up and the message “ti“ is displayed for 3 seconds

Press the ⊕ or ⊖ button to increase or decrease the timer duration between 1 and 99 minutes, with steps of 1 level.

At the end of the timer an acoustic signal informs that the countdown is finished and the power is switched off; to stop the beeping sound emitted press one of the buttons briefly.

Press the ⏲ button again to return to power level setting mode; the timer indicator goes out and the message “te“ is displayed for 3 seconds

H.5.3 Temperature setting

Press the ⏲ button to switch display’s mode from “power“ to “temperature“.

Press ⊕ or ⊖ buttons, to increase or decrease the temperature level, from 30°C to 140°C with steps of 1°C or from 140°C to 250°C in 5°C steps

H.5.4 Setting memory (only version with Remote control)

Once the device has been set using the ⊕ or ⊖ buttons, the setting level will be saved after 5 seconds without any other action.

If appliance switched off (keyboard unlocked), Press the power button and then the ⊕ key to show the memorised position. The same applies if your device is switched off with the keypad locked.

IMPORTANT
If the power supply to the product is cut off, the setting will be cancelled; repeat the programming operation to save a setting again.

H.5.5 Switch off

Press the ⏻ button to switch off the appliance.

H.6 Cooking range - Induction Hob- Operating

Refer to *Induction Hob display functions*

H.6.1 Switching on

Press the button ⏻: the value “0“ appears on the level indicator display.

By default, the appliance starts in power mode (Watt); Press the ⏲ button to switch temperature mode. An indicator light shows whether the product is in power mode (“P“) or temperature mode (“T“).

Press the ⊕ or ⊖ button to increase or decrease the power or temperature level.

H.6.2 Timer setting

Press the button ⏲ to activate the desired cooking time.

The timer indicator lights up and the message “ti“ is displayed for 3 seconds

Press the ⊕ or ⊖ button to increase or decrease the timer duration between 1 and 99 minutes, with steps of 1 level.

At the end of the timer an acoustic signal informs that the countdown is finished and the power is switched off; to stop the beeping sound emitted press one of the buttons briefly.

Press the button again to return to power level setting mode; the timer indicator goes out and the message “te“ is displayed for 3 seconds

H.6.3 Temperature setting

Press the button to switch display’s mode from “power“ to “temperature“.

Press or buttons, to increase or decrease the temperature level, between 30°C and 250°C with adjustment steps of 1°C up to 140 and then adjustment steps of 5°C up to 250°C

H.6.4 Setting memory

Once the device has been set using the or buttons, the setting level will be saved after 5 seconds without any other action.

If appliance switched off (keyboard unlocked), Press the power button and then the key to show the memorised position. The same applies if your device is switched off with the keypad locked.

IMPORTANT
If the power supply to the product is cut off, the setting will be cancelled; repeat the programming operation to save a setting again.

H.6.5 Switch off

Press the button to switch off the appliance.

H.7 Induction Wok - Operating

Refer to *Induction wok display functions*

H.7.1 Switching on

Press the button : the value “0“ appears on the level indicator display.

Press the or button to increase or decrease the power level, with steps of 1.

The touch control panel has the following positions:

- **“0“:** off;
- **“1...19“:** medium power with levels range between 1 and 19 (50W...3200W);
- **“20:“** maximum power (3500W).

H.7.2 Timer setting

Press the button to activate the desired cooking time.

The timer indicator lights up and the message “ti“ is displayed for 3 seconds

Press the or button to increase or decrease the timer duration between 1 and 99 minutes, with steps of 1 level.

At the end of the timer an acoustic signal informs that the countdown is finished and the power is switched off; to stop the beeping sound emitted press one of the buttons briefly.

Press the button again to return to power level setting mode; the timer indicator goes out and the message “te“ is displayed for 3 seconds

H.7.3 Switch off

Press the button to switch off the appliance.

H.8 Induction griddle - Operating

Refer to *Induction griddle display functions*

H.8.1 Switching on

Press the button : the value “0“ appears on the level indicator display.

Press or buttons, to increase or decrease the temperature level, from 30°C to 250°C or from 85°F to 475°F

If the temperature selected on the display blink (frequency of 1Hz) it means that the required temperature has not reached; it’s better to wait for the stabilization of the display to start using the griddle

IMPORTANT
Pressing simultaneously the or buttons for at least 3 seconds, the display’s level of temperature switch from Celsius to Fahrenheit.

H.8.2 Switching off

Press the button to switch off the appliance.

I APPLIANCE CLEANING AND MAINTENANCE

WARNING
Refer to “*WARNING and Safety Information*“.

I.1 Care information

Care operations have to be carried out by the owner and/or user of the appliance.

IMPORTANT
Problems resulting from poor or lack of care as hereinafter described will not be covered by the warranty.

I.2 Cleaning introduction

In order to reduce the environmental impact of pollutants it is advisable to clean the appliance (externally and, where necessary, internally) with products that are more than 90% biodegradable.

Use lukewarm water, a neutral detergent/cleaner if necessary, and a soft brush or sponge. If another type of detergent is used, carefully follow the producer's instructions and observe the safety rules given in the information sheets provided with the product or substance.

Rinse and dry thoroughly.

CAUTION

- Do not use solvent-based detergents (e. g. trichloro-ethylene) or abrasive powders for cleaning.
- Do not use steel brushes, steel wool, copper cloths, sand-based or similar products for cleaning.

Accessories such as baskets and containers, if present, must be cleaned outside of the appliance.

⚠ WARNING

When using chemicals, comply with the safety notes and dosage recommendations printed on the packaging. Refer to the chapter A.2 *Personal protection equipment* for handling chemical products.

I.3 Maintenance intervals

It is advisable to carry out the checks with the frequency given in the following table:

Maintenance, inspections, checks and cleaning	Frequency	Responsability
Ordinary cleaning • general cleaning of appliance and surrounding area	• Daily	• Operator
Mechanical protection devices • check their condition and for any deformation, loosening or removed parts	• Every 6 months	• Service
Control • check the mechanical parts, for cracks or deformations, tightening of screws: check the readability and condition of words, stickers and symbols and restore if necessary	• Yearly	• Service
Appliance structure • tightening of main bolts (screws, fixing systems, etc.) of appliance	• Yearly	• Service
Safety signs • check the readability and condition of safety signs	• Yearly	• Service
Electrical control panel • check the electrical components installed inside the electrical control panel. Check the wiring between the electrical panel and appliance parts	• Yearly	• Service
Electrical connection cable • check the connection cable (replace if necessary)	• Yearly	• Service
General appliance overhaul • check all components, electrical equipment, corrosion, pipes…	Every 10 years[1]	• Service

1. The appliance is designed and built for a duration of about 10 years. After this period of time (from commissioning) the appliance must undergo a general inspection and overhaul.

I.4 Periods of non-use

If the appliance is not going to be used for some time, take the following precautions:

- close the water supply tap(s), if present;
- disconnect the power supply or remove the plug from the power socket, if present;
- clean the cabinet, going over all the stainless steel surfaces vigorously with a rag moistened with paraffin oil to create a protective film;
- leave the door or drawers, if present, open so that air can circulate inside, preventing the formation of unpleasant odours;
- for the electric heated models: switch on the appliance at the minimum rate of heat for at least 45 minutes; this will allow moisture/humidity accumulated into the heating elements to evaporate without damaging the elements;
- periodically air the premises.

I.5 Care of the unit – Daily

At the end of the day's work, proceed as follows:

- Disconnect the main cable plug of the cooking appliances from the power supply.

Satin finish steel surfaces

- Clean all steel surfaces: dirt is easily removed when it has just formed.
- In case of encrusted grime, remove fat and other cooking residuals from steel surfaces when cool using lukewarm soapy water, with or without detergent, and a cloth or sponge, wipe in the direction of the satin finish and rinse often, absolutely avoiding the use of cleaning products containing abrasive substances, steel wool, brushes or steel scrapers.

CAUTION
Rubbing in a circular motion combined with the particles of dirt on the cloth/ sponge or metal objects could spoil or damage the steel: damaged surfaces become dirty more easily and are more subject to corrosion.

Restore the satin finish if necessary.

- Rinse with a wet cloth and dry thoroughly after cleaning.

Ceramic – glass surfaces

- Clean the glass-ceramic top using a paper serviette soaked in a specific detergent for glass; rinse the top, then dry with a clean and dry cloth.
- Do not clean the top when hot.

Induction surfaces

- It is forbidden to use aluminium foil in proximity of the induction zones: relevant damages shall not be covered by the manufacturer warranty.
- If noticing aluminium foils (even in small pieces), immediately remove to prevent damaging the induction device.

CAUTION
Make sure no water comes into contact with electrical components: water penetration can cause short circuiting and dissipation, tripping the appliance's protection devices.

IMPORTANT
Clean glass, metal and plastic parts only with non-aggressive detergents. Stop immediately using those products if detecting any visual or tactile characteristic change on surfaces and thoroughly rinse with water (examples: glass becoming mat/ scratched/other, or plastic discoloring/melting/other, or metal showing rust/stains/ scratches). Carefully dry after rinsing

Griddles cooking plate

1. Only use stainless steel spatulas to place and remove food on the plate;
2. During cooking, clean using the scraper with blade edge for the smooth plate;
3. Do not use utensils that can damage the surface;
4. At the end of the day, with plate cold, clean with a sponge and carefully dry; vinegar can be used to remove any remaining marks, making sure to rinse the hot-plate afterwards;

IMPORTANT
For a perfect cleaning of the plate suggest to use the dedicated program "✨" with the specific detergent DEGREASER C40 by Electrolux Professional (code 0S1841)

5. Do not use steel wool, abrasive powders or aggressive chemicals to clean the cooking surface.

Tanks and collection drawers (even several times a day)

- Remove any grease, oil, food residuals, etc., from trays, drawers and containers in general used for collection;
- Always clean these containers at the end of the day;
- While using the appliance, empty them when they are nearly full.

Surfaces blackened by heat (when necessary)

- Exposure to high temperatures can cause the formation of dark marks.

  These do not constitute damage and can be removed by following the instructions given in the previous section.

At the end of the daily's cleaning, fit back in place the cooking modules, the side containers and all the parts.

I.6 Care of the appliance

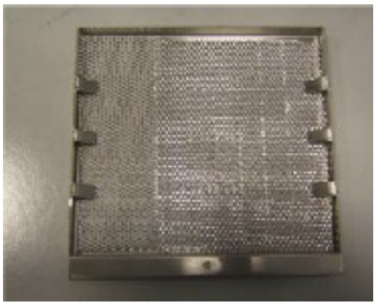
IMPORTANT
Operations to be carried out only by trained personnel.

Type of spots	How to proceed	Use
Slight	Dilute well the zone to clean with hot water then wipe.	Sanitary sponges
Accumulation of recooked spots	Dilute well the zone to clean with hot water, use a special scraper for glass to rough-hew, finish with the scraper side of a sanitary sponge, then wipe.	Sanitary sponges special scraper for glass
Haloes and tracks of limestone	Apply some hot spirit vinegar to the spot, let act, wipe with a soft cloth. Use a domestic product.	Special vitroceramic glass dough
Inlays following the over-flowing of sugar, aluminium or molten plastic	Apply to the surface a special product for vitroceramic glass, rather containing some silicone (protective effect).	Special vitroceramic glass product

I.6.1 Cleaning air filters

Buffet and Cooking range: Hob, drop in / flushed

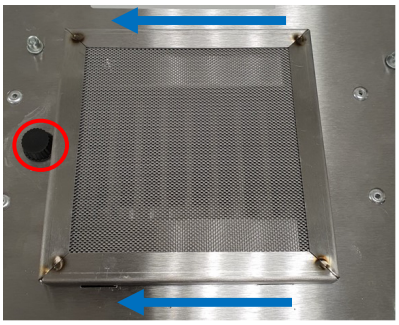
Clean approximately every week with soapy water the filter placed under your appliance (or put it in the dishwasher). Put it back very dry before any use. This filter protects your appliance from dust and fats.

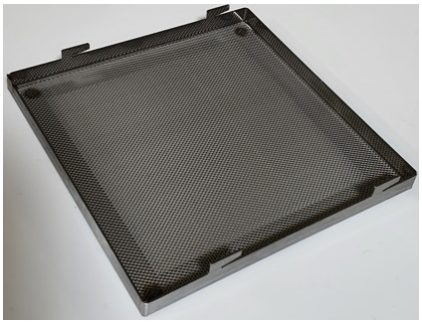


Cooking range: induction Hob, countertop

Disassembling the filter

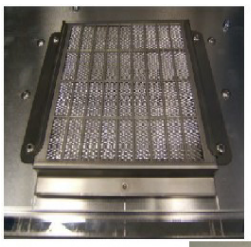
1. Unscrew the filter's locking screw (red circle, figure below);
2. Remove the filter by sliding to the left.

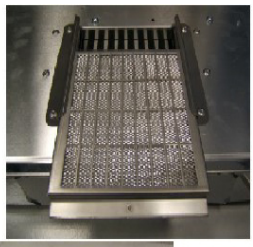


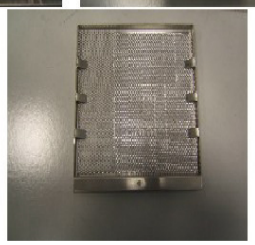


Clean approximately every week with soapy water the filter placed under your appliance (or put it in the dishwasher). Put it back very dry before any use. This filter protects your appliance from dust and fats.

Cooking range: induction Wok, countertop

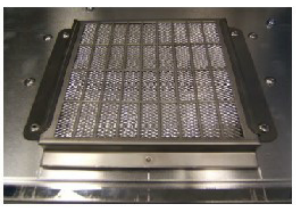


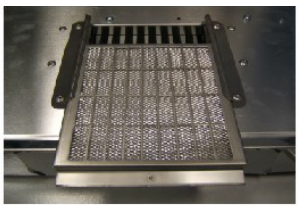




Clean approximately every week with soapy water the filter placed under your appliance (or put it in the dishwasher). Put it back very dry before any use. This filter protects your appliance from dust and fats.

Cooking range: induction griddle, countertop





Clean approximately every week with soapy water the filter placed under your appliance (or put it in the dishwasher). Put it back very dry before any use. This filter protects your appliance from dust and fats.

I.7 Internal parts (every 6 months)

IMPORTANT
Operations to be carried out only by specialised personnel.

- Check the condition of the internal parts.
- Remove any deposits of dirt inside the appliance.
- Check and clean the discharge system.

IMPORTANT
In particular conditions (e. g. intensive use of the appliance, salty environment, etc.) the above cleaning should be more frequent.

J TROUBLESHOOTING

J.1 Introduction

Certain faults may occur during normal use of the appliance. In some cases, faults can be eliminated easily and quickly by following the indication below.

If the fault persists, contact the Customer Care Service:

1. Disconnect the appliance from the main power supply;
2. Switch off the safety circuit breaker ahead of the appliance;
3. Remember to specify:
   - the type of fault
   - the appliance PNC (product number code)
   - the Ser. No. (appliance serial number).

IMPORTANT
The appliance PNC and serial number are essential for identifying the type of appliance and date of manufacture.

J.2 Buffet range: induction Elegance

A flashing error code can appear on the display to warn about a malfunctioning.

The code error flashing is effective as long as the user doesn't stop the device manually, unplug and replug, and then switch on the appliance Pressing the ⏻ button again.
If a code error becomes permanent without having the possibility of cancelling it, follow the list below.

Warning codes and troubleshooting guide

Malfunction	Possible causes	Actions
Hi. U	Faulty electrical connection voltage> 275 V	Make the connection of the device compliant (voltage greater than or equal to 230 V +/- 10%)
ER 03	Overheating from below the glass ceramic	Cool the top of the unit to clear the error, otherwise contact customer service
ER 15 / ER 21	Device safety linked to a poor quality of cookware	Turn off the product and change the cookeware to clear the defect
ER 09	Incorrect electrical connection or drop in supply voltage <207 V	Conform to the connection of the device (Higher tension than or equal to 230V +/- 10%)
Other (ER XX)	Product failure	Switch off and on the product, if persistent fault, contact customer service
Keyboard off	Overheating of the product	Unplug the product and let cool for 10 minutes. Turn on the product and check the condition of the filter
Does not work	The appliance is not powered The power supply or the connection is defective The safety fuse is out of order	Inspect the fuse on the unit Inspect the fuse and breaker of the electrical installation

J.3 Buffet and cooking range: induction Hob, drop in / flushed

A flashing error code can appear on the display to warn about a malfunctioning.
The code error flashing is effective as long as the user doesn't stop the device manually, unplug and replug, and then switch on the appliance Pressing the ⏻ button again.
If a code error becomes permanent without having the possibility of cancelling it, follow the list below.

Warning codes

Malfunction	Possible Causes	Actions
F	There is a touch activated permanently on the control keyboard	If the default doesn't disappear, call the after-sales service
F3	Vitro temperature sensor in short circuit	Call Service
F4	Vitro temperature sensor is cut or missing	Call Service
F5	Electronic temperature sensor in short circuit. (Power components)	Call Service
F6	Electronic temperature sensor is cut or missing. (Power components)	Call Service
F7	Electronic power components overheating	Let it cool and check that the device is well ventilated. If the error code is still present: Call customer service
F22	Vitro ceramic glass temperature overheating	
F24	Electronic generator board overheating ambient temp	
F9	Fault lower main line voltage	Electrical network problem
F10	Fault higher main line voltage	
F11	Temperature sensor on electronic board is missing or cut	Call Service
F12	Temperature sensor on electronic board is in short circuit	Call Service
F8 - F13	Fans are missing or out of order	Fan, call Service
F8 - F14	Fans are in short circuit	Fan, call Service
F8 - F15 / F16	Coil current mesurement problem (Ipp or Sync values)	Call Service
F8 - F18	Voltage default (13,8V on generator board)	Call Service
F19 - F20	Mainline frequency default (>maxi or <mini)	Electrical installation problem
F8 - F27	Electronic default on generator board	Call Service
F8 - F28	Wrong association of electronic board in the unit. Configuration problem	Call Service

Warning codes (cont'd.)

F8 - F29	Hardware electronic security	Press the ON / OFF key to acknowledge the fault or disconnect / reconnect product. If error code still present: Call After sales service
F8 - F31	Communication default between keyboard and generator board	Call Service

Brief troubleshooting guide

Malfunction	Possible Causes	Actions
When putting into service, a bright display appears	Regular functioning	NOTHING: everything is normal
When putting into service, your installation short-circuits	The connection of you device is defective	Cool the top of the unit to clear the error, otherwise contact customer service
The ventilation continues a few minutes after stopping the device	Cooling of the device	It's normal
The device doesn't work. The display on the casing stays off	The device is not supplied. The supply or the connection is defective	Inspect fuses and the circuit breaker of your electric installation
The device doesn't work, another code appears on the display	Electric circuits doesn't work well	Call the after-sales service
After switching on the device and starting the cooking zone, the selected indicator continues to flash	The pan you are using is not compatible with the induction technology or is of a diameter smaller than 12 cm	See *The induction-compatible pans are:*
Pan makes noise while cooking	It's a vibration generated by the circulation of the current in the pan	This phenomenon is normal with some type of pans. There is no danger
The device releases a smell during the first cookings	New device	Run the cooking during half an hour with a pan full of water

J.4 Cooking range: induction Hob and Wok, countertop

A flashing error code can appear on the display to warn about a malfunctioning.
The code error flashing is effective as long as the user doesn't stop the device manually, unplug and replug, and then switch on the appliance Pressing the ⏻ button again.
If a code error becomes permanent without having the possibility of cancelling it, follow the list below.

Warning codes

Malfunction	Possible Causes	Actions
FX	There is a touch activated permanently on the control keyboard	If the default doesn't disappear, call the after-sales service
F3	Vitro temperature sensor in short circuit	Call Service
F4	Vitro temperature sensor is cut or missing	Call Service
F5	Electronic temperature sensor in short circuit. (Power components)	Call Service
F6	Electronic temperature sensor is cut or missing. (Power components)	Call Service
F7	Electronic power components overheating	Let it cool and check that the device is well ventilated. If the error code is still present: Call customer service
F22	Vitro ceramic glass temperature overheating	
F24	Electronic generator board overheating ambient temp	
F9	Fault lower main line voltage	Electrical network problem
F10	Fault higher main line voltage	
F11	Temperature sensor on electronic board is missing or cut	Call Service
F12	Temperature sensor on electronic board is in short circuit	Call Service
F8 - F13	Fans are missing or out of order	Fan, call Service
F8 - F14	Fans are in short circuit	Fan, call Service

Warning codes (cont'd.)

F8 - F15 / F16	Coil current mesurement problem (Ipp or Sync values)	Call Service
F8 - F18	Voltage default (13,8V on generator board)	Call Service
F19 - F20	Mainline frequency default (>maxi or <mini)	Electrical installation problem
F8 - F27	Electronic default on generator board	Call Service
F8 - F28	Wrong association of electronic board in the unit. Configuration problem	Call Service
F8 - F29	Hardware electronic security	Press the ON / OFF key to acknowledge the fault or disconnect / reconnect product. If error code still present: Call After sales service
F8 - F31	Communication default between keyboard and generator board	Call Service

Brief troubleshooting guide

Malfunction	Possible Causes	Actions
When putting into service, a bright display appears	Regular functioning	NOTHING: everything is normal
When putting into service, your installation short-circuits	The connection of you device is defective	Cool the top of the unit to clear the error, otherwise contact customer service
The ventilation continues a few minutes after stopping the device	Cooling of the device	It's normal
The device doesn't work. The display on the casing stays off	The device is not supplied. The supply or the connection is defective	Inspect fuses and the circuit breaker of your electric installation
The device doesn't work, another code appears on the display	Electric circuits doesn't work well	Call the after-sales service
After switching on the device and starting the cooking zone, the selected indicator continues to flash	The pan you are using is not compatible with the induction technology or is of a diameter smaller than 12 cm	See *The induction-compatible pans are:*
Pan makes noise while cooking	It's a vibration generated by the circulation of the current in the pan	This phenomenon is normal with some type of pans. There is no danger
The device releases a smell during the first cookings	New device	Run the cooking during half an hour with a pan full of water

J.5 Cooking range: induction griddle

A flashing error code can appear on the display to warn about a malfunctioning.

The code error flashing is effective as long as the user doesn't stop the device manually, unplug and replug, and then switch on the appliance Pressing the ⏻ button again.

If a code error becomes permanent without having the possibility of cancelling it, follow the list below.

Warning codes

Malfunction	Possible Causes	Actions
F	There is a touch activated permanently on the control keyboard	If the default doesn't disappear, call the after-sales service
F3	Vitro temperature sensor in short circuit	Call Service
F4	Vitro temperature sensor is cut or missing	Call Service
F5	Electronic temperature sensor in short circuit. (Power components)	Call Service
F6	Electronic temperature sensor is cut or missing. (Power components)	Call Service
F7	Electronic power components overheating	Let it cool and check that the device is well ventilated. If the error code is still present: Call customer service
F22	Vitro ceramic glass temperature overheating	
F24	Electronic generator board overheating ambient temp	

Warning codes (cont'd.)

F9	Fault lower main line voltage	Electrical network problem
F10	Fault higher main line voltage	
F11	Temperature sensor on electronic board is missing or cut	Call Service
F12	Temperature sensor on electronic board is in short circuit	Call Service
F8 - F13	Fans are missing or out of order	Fan, call Service
F8 - F14	Fans are in short circuit	Fan, call Service
F8 - F15 / F16	Coil current mesurement problem (Ipp or Sync values)	Call Service
F8 - F18	Voltage default (13,8V on generator board)	Call Service
F19 - F20	Mainline frequency default (>maxi or <mini)	Electrical installation problem
F8 - F27	Electronic default on generator board	Call Service
F8 - F28	Wrong association of electronic board in the unit. Configuration problem	Call Service
F8 - F29	Hardware electronic security	Press the ON / OFF key to acknowledge the fault or disconnect / reconnect product. If error code still present: Call After sales service
F8 - F31	Communication default between keyboard and generator board	Call Service

Brief troubleshooting guide

Malfunction	Possible Causes	Actions
When putting into service, a bright display appears	Regular functioning	NOTHING: everything is normal
When putting into service, your installation short-circuits	The connection of you device is defective	Cool the top of the unit to clear the error, otherwise contact customer service
The ventilation continues a few minutes after stopping the device	Cooling of the device	It's normal
The device doesn't work. The display on the casing stays off	The device is not supplied. The supply or the connection is defective	Inspect fuses and the circuit breaker of your electric installation
The device doesn't work, another code appears on the display	Electric circuits doesn't work well	Call the after-sales service
After switching on the device and starting the cooking zone, the selected indicator continues to flash	The pan you are using is not compatible with the induction technology or is of a diameter smaller than 12 cm	See *The induction-compatible pans are:*
The device releases a smell during the first cookings	New device	Run the cooking during half an hour with a pan full of water

K APPLIANCE DISPOSAL

WARNING
Refer to "*WARNING and Safety Information*".

K.1 Procedure regarding appliance disposal

At the end of the product's life-cycle, make sure it is not dispersed in the environment.

Different regulations are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the country where appliance disposal takes place.

The appliance's parts must be disposed of in a differentiated way, according to their different characteristics (e. g. metals, oils, greases, plastic, rubber, glass wool, LEDs, etc.).

Before disposing of the appliance, make sure to carefully check its physical condition, and in particular any parts of the structure that can give or break during dismantling.

Depending on the model, the doors must be removed before dismantling the appliance.

The symbol on the product indicates that this product should not be treated as domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this product, contact the local dealer or agent, the Customer Care service or the local body responsible for waste disposal.

NOTE!
When dismantling the appliance, any marking, this manual and other documents concerning the appliance must be destroyed.

CE

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