



## SERIE 650 SNACK

115.090 / 115.095 / 115.099

### INDUZIONE

ISTRUZIONI PER L'INSTALLAZIONE, USO E MANUTENZIONE  
Leggere subito le informazioni generali!

IT – CH

### INDUKTIONS-HERDE

ANWEISUNGEN FÜR INSTALLATION, GEBRAUCH UND WARTUNG  
Die Hinweise sollen sofort gelesen werden!

DE – AT – IT – BE – LU – CH

### INDUCTION RANGES

INSTRUCTIONS FOR INSTALLATION, OPERATION AND MAINTENANCE  
Read the general informations immediately!

GB – IE – MT

### FOURNEAUX A INDUCTION

INSTRUCIONS POUR INSTALLATION, EMPLOI ET ENTRETIEN  
Lire tout de suite avertissements!

FR – BE – LU – CH

### COCINAS A INDUCCION

INSTRUCCIONES PARA INSTALACION, USO Y MANTENIMIENTO  
¡En primer lugar leer las advertencias!

ES

### INDUCTIE MODELLEN

ISTRUCTIES VOOR INSTALLATIE, GEBRUIK EN ONDERHOUD  
Lees de waarschuwingen onmiddellijk!

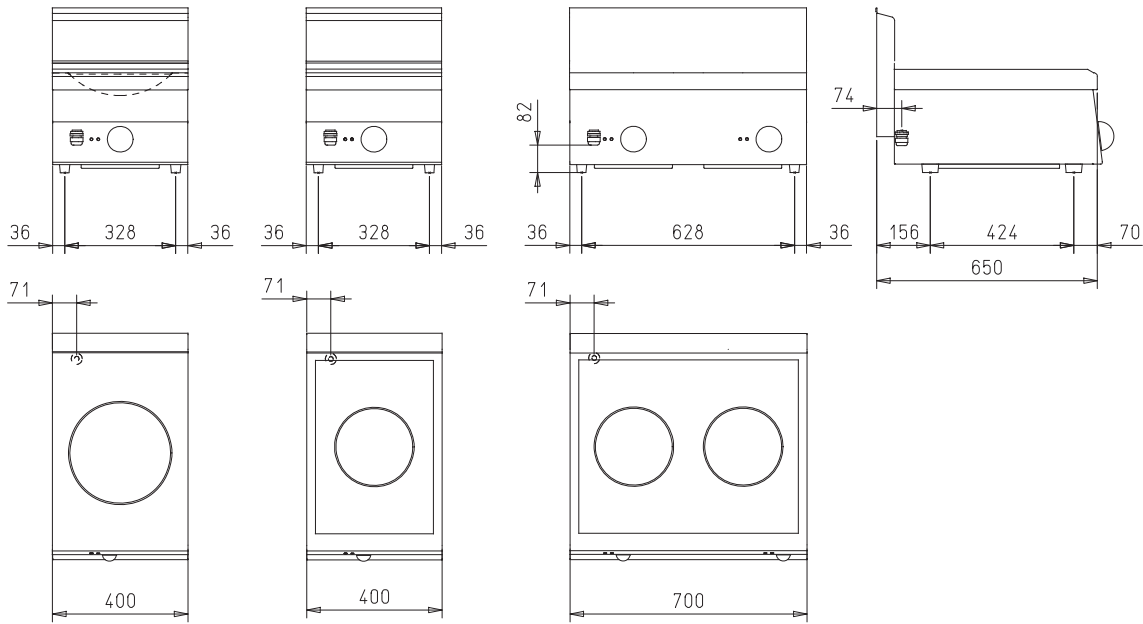
NL – BE

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EDITION 001

**SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRIITNINGAR**

MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm  
 MESURES EN mm - MEDIDAS EN mm - MATEN IN mm

IW64E	OIW64E	I64E	OI64E	I67E	OI67E
6NPC/WOK411	ECIW62T	6NPC/IND411	ECI62T	6NPC/IND722	ECI64T



LEGENDA - LEGENDE - KEY - LEGENDE - LEYENDA - LEGENDA

- E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse etoupr de cable el Pisacable - Elektrische kabelwartel

DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEVEGENS

T4									
Dati tecnici apparecchiature elettriche - Technische Daten Elektrogeräte - Technical data of electric appliances - Caractéristiques techniques des appareils électriques - Datos técnicos de los equipos eléctricos - Technische gegevens elektrische apparaten									
Modelli Modelle Models Modelos Modelen A	Modelli Modelle Models Modelos Modelen B	Modelli Modelle Models Modelos Modelen C	Modelli Modelle Models Modelos Modelen D	Larghezza Breite Width Largeur Anchura Breedte	Tensione di alimentazione Netzspannung Power supply voltage Tension d'alimentation Tensión de alimentación Voedingsspanning	Fasi Phasen Phases Fases Fasen	Frequenza Frequenz Frequency Fréquence Frecuencia Frequentie	Potenza totale massima Max. gesamtleistung Max. total power Puissance totale maximum Potencia máxima total Max. totaal vermogen	Sezione cavo alimentazione Querschnitt netzkabel Power supply cable section Section du câble de alimentation Sección del cable de alimentación Doorsnede elektrisch snoer
				mm	V	Nr. No. Nbre N. A ant.	Hz	kW	-
I64E	6NPC/IND411	OI64E	ECI62T	400	400	3	50	5	4 G 1,5
I67E	6NPC/IND722	OI67E	ECI64T	700	400	3	50	10	4 G 1,5
IW64E	6NPC/WOK411	OIW64E	ECIW62T	400	400	3	50	5	4 G 1,5

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## GENERAL INFORMATION

This chapter contains general information which all users of the manual must be familiar with. Specific information for individual users of the manual is provided in subsequent chapters (" INSTRUCTIONS FOR .... ").

### 1 APPLIANCE SPECIFICATIONS

- The appliance data plate is located inside the control panel.
- The appliance model and serial number are also detailed on decals under the brand logo and on the packing.

### 2 GENERAL PRESCRIPTIONS

**The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules**

#### REMINDERS FOR THE INSTALLER

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- Identify the specific appliance model. The model number is detailed on the packing and on the appliance data plate.
- The appliance must be installed in a well-ventilated room.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

#### REMINDERS FOR THE USER

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Keep this manual in a safe place known to all users so that it can be consulted throughout the working life of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- For after-sales service, contact technical assistance centers authorized by the manufacturer and demand the use of original spare parts.
- Have the appliance serviced at least twice a year. The manufacturer recommends taking out a service contract.
- The appliance is designed for professional use and must be operated by trained personnel.
- The appliance is to be used for cooking food as specified in the reminders for use. Any other use must be considered improper.
- Do not allow the appliance to operate empty for prolonged periods. Only pre-heat the oven just before use.
- Do not leave the appliance unattended while in operation.
- In the event of an appliance fault or malfunction, shut the gas shut-off valve and/or switch the appliance off at the main switch installed upline.
- Clean the appliance following the instructions given in Chapter " INSTRUCTIONS FOR CLEANING".
- Do not store flammable materials in close proximity to the appliance. FIRE HAZARD.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

#### REMINDERS FOR THE MAINTENANCE TECHNICIAN

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- Identify the specific appliance model. The model number is detailed on the packing and on the appliance data plate.
- The appliance must be installed in a well-ventilated room.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

#### REMINDERS FOR CLEANING

- Clean the satin finish stainless steel exterior surfaces, the cooking wells and the surface of the hotplates every day.
- At least twice a year, have an authorized technician clean the internal parts of the appliance.
- Do not use direct or high pressure water jets to clean the appliance.
- Do not use corrosive products to clean the floor beneath the appliance.

### 3 DISPOSAL OF PACKING AND THE APPLIANCE

#### 3.1 PACKING

The packing is made using environmentally friendly materials. The plastic recyclable components are:

- the transparent cover, the bags containing the instructions manual and nozzles ( made of Polyethylene - PE ).
- the straps (in Polypropylene - PP).

#### 3.2 APPLIANCE

The appliance is manufactured 90% from recyclable metals (stainless steel, aluminium sheet, copper.... ).

The appliance must be scrapped in compliance with current regulations governing such disposal.

- It must be disposed of properly.
- Make the appliance unusable before scrapping.

## INSTRUCTIONS FOR INSTALLATION

#### REMINDERS FOR THE INSTALLER

**The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules**

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- Identify the specific appliance model. The model number is detailed on the packing and on the appliance data plate.
- The appliance must be installed in a well-ventilated room.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

### Appliances in the DROP-IN series

- The appliance must be installed in strict compliance with the directions given in the attached drawings.
- Appliances should only be installed on units made of metal (and not wood and/or other flammable materials).
- Take particular care with the power lead: the channelways must be perfectly smooth with no sharp corners and/or edges. The lead must not, at any point, be subjected to temperatures of more than 50°C above normal room temperature.

### 4 REFERENCE STANDARDS AND LAWS

Install the appliance in compliance with current safety standards.

Install the appliance in compliance with the prescriptions of EN1717 and the water pollution regulations in force in your country.

### 5 UNPACKING

Check the state of the packing and in the event of damage, ask the delivery person to inspect the goods.

- Remove the packing
- Remove the protective film from the external panels. Use a suitable solvent to remove any residual adhesive from the panels

### 6 POSITIONING

- The overall dimensions of the appliance and the position of connections are given on the installation diagram at the start of this manual.
- The appliance can be installed singly or in combination with other appliances in the same product range.
- The appliance is not suitable for integrated installation.
- Position the appliance at least 10 cm from adjacent walls. This distance can be reduced in the presence of non-combustible walls or heat-insulated walls.

#### 6.1 APPLIANCE ASSEMBLY WITH BASE

Follow the instructions provided with the type of support utilized.

#### 6.2 JOINING APPLIANCES TOGETHER IN LINE

- Place the appliances side by side and adjust the tops to the same height.
- Unite the appliances using the special unionjoint-coverings supplied upon request

### 7 CONNECTIONS

The position and dimensions of connections are given in the installation diagram at the start of this manual.


#### 7.1 ELECTRICAL CONNECTIONS


Check that the appliance is designed to operate at the voltage and frequency of the power supply present on site. Check the details given on the appliance data plate.

- At an easily accessible point upline of the appliance, fit an all-pole disconnect switch of suitable capacity with a contact breaking distance of at least 3 mm, and a highly sensitive differential protection device. The maximum permitted leakage current is 1 mA/kW.
- A flexible rubber cable with insulation specifications not lower than type H05 RN-F must be used for connection.

- Connect the power supply cable to the terminal board as shown in the wiring diagram supplied with the appliance.
- Secure the power supply cable with the cable clamp.
- Protect the power supply cable on the outside of the appliance with a rigid plastic or metal pipe.

#### 7.2 PROTECTIVE EARTH AND EARTH BONDING CONNECTIONS

Connect the appliance to an efficient ground circuit. Connect the earth conductor to the terminal with the symbol  located next to the main terminal board.

Connect the metal structure of the appliance to the equipotential node. Connect the conductor to the terminal with the symbol  on the outside part of the bottom.

#### 7.3 CONNECTION TO THE WATER SUPPLY

The appliance must be connected to a potable water supply. The water inlet pressure must be between 150 kPa and 300 kPa. Use a pressure reducer if the inlet pressure is above the maximum permitted level.

- Install a mechanical filter and a shut-off valve upstream of the appliance in an easily accessible point.
- Make sure the water circuit is free from ferrous particles before connecting the filter and the appliance.
- Seal any unused connectors with a plug.
- Once the appliance has been installed, check for gas leaks at the connection points.

#### 7.4 CONNECTION TO THE WATER DRAIN

The water drainage system must be provided using materials resistant to temperatures of 100 °C. The bottom of the appliance must not be subjected to steam produced by drainage of hot water.

### 8 COMMISSIONING

See Chapter " INSTRUCTIONS FOR MAINTENANCE "

## INSTRUCTIONS FOR USE

### REMINDERS FOR THE USER

**The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules**

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Keep this manual in a safe place known to all users so that it can be consulted throughout the working life of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- For after-sales service, contact technical assistance centers authorized by the manufacturer and demand the use of original spare parts.
- Have the appliance serviced at least twice a year. The manufacturer recommends taking out a service contract.
- The appliance is designed for professional use and must be operated by trained personnel.
- The appliance is to be used for cooking food as specified in the reminders for use. Any other use must be considered improper
- Do not allow the appliance to operate empty for prolonged periods. Only pre-heat the oven just before use.
- Do not leave the appliance unattended while in operation.

- In the event of an appliance fault or malfunction, shut the gas shut-off valve and/or switch the appliance off at the main switch installed upline.
- Clean the appliance following the instructions given in Chapter " INSTRUCTIONS FOR CLEANING".
- Do not store flammable materials in close proximity to the appliance. FIRE HAZARD.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.
- Do not use the appliance without the filters.
- Under no circumstances should the induction cooker be switched on if the glass ceramic hob is cracked or broken. This could be dangerous.
- With the transmission of heat from pots, the glass ceramic hob becomes extremely hot and must therefore never be touched after cooking (risk of burns).
- Do not place metal items ( utensils, knives, etc.) near the cooking zones since these can heat up very quickly.
- During use, take care when wearing rings, watches and similar items since these can become extremely hot if too close to the cooking zone.
- Users must be informed of the potential risks for individuals fitted with a heart pacemaker or metallic prosthesis.

## 9 USING THE INDUCTION HOB/WOK

### REMINDERS FOR USE

- The appliance is designed for cooking foods contained in pots and pans.
- Use flat-bottomed pans. On the wok must be use the specific pans.
- Do not leave the hotplates switched on with no pan or an empty pan in place.
- Do not pour cold liquids onto the hot hotplate.
- The induction hob (made of glass ceramic) is ready for use, no pre-heating is required.
- Do not use multi-layered pots with aluminium core open along the edge.
- The induction heating system will not function with unsuitable materials. These are : chrome-nickel stainless steel, aluminium, copper, brass, glass, stoneware.
- Pots with a diameter smaller than approx. 12cm are not detected by the system and the appliance will therefore not switch on.
- Use pots with a maximum diameter of 28cm for maximum heating efficiency.
- Do not leave the hotplates switched on with no pan or an empty pan in place.
- Take care when moving pots on the hob. Dropping items on the glass ceramic hob may cause irreparable damage.
- Position pots in the centre of cooking zones.
- Only use pots and pans specifically designed for induction cookers and beware of those which are very cheap.

### SWITCHING ON AND OFF

The control knob for switching on the radiant hotplates has the following positions:

- 0 Off
- 1 Minimum temperature

2 ÷5 Intermediate temperatures

6 Minimum temperatures

## 10 PROLONGED DISUSE

Before any prolonged disuse of the appliance, proceed as follows:

- Clean the appliance thoroughly.
- Rub stainless steel surfaces with a cloth soaked in vegetable oil to create a protective film.
- Leave lids open.
- Shut off taps and main switches upline of appliances.

Following prolonged disuse, proceed as follows:

- Inspect the appliance thoroughly before using it again.
- Allow electric appliances to operate at the lowest temperature for at least 60 minutes.

## INSTRUCTIONS FOR CLEANING

### REMINDERS FOR CLEANING

**The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules**

- Disconnect the appliance electric supply , if present, before carrying out any operation.
- Clean the satin finish stainless steel exterior surfaces, the cooking wells and the surface of the hotplates every day.
- At least twice a year, have an authorized technician clean the internal parts of the appliance.
- Do not use direct or high pressure water jets to clean the appliance.
- Do not use corrosive products to clean the floor beneath the appliance.

### SATIN FINISH STAINLESS STEEL SURFACES

- Clean the surfaces with a cloth or sponge using water and proprietary non-abrasive detergents. Follow the direction of the satin finish lines. Rinse repeatedly and dry thoroughly.
- Do not use pan scourers or other iron items.
- Do not use chemical products containing chlorine.
- Do not use sharp objects which might scratch and damage the surfaces.

## 11 FILTERS

### AIR FILTERS

- To avoid breakage and damaging the application, check and clean the filter regularly. The filter is outside the appliance.
- To clean the filter remove it from its seat: if the filter is greasy, wash it with a degreasing soap, rinse and dry. When the procedure is concluded refit the filter in its seat. When the filter is deteriorated it must be renewed.

## INSTRUCTIONS FOR MAINTENANCE

### REMINDERS FOR THE MAINTENANCE TECHNICIAN

**The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules**

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer , in compliance with current safety standards and the instructions in this manual.



- Identify the specific appliance model. The model number is detailed on the packing and on the appliance data plate.
- The appliance must be installed in a well-ventilated room.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.
- To avoid breakage and damaging the application, check and clean the filter regularly.

## 12 COMMISSIONING

Following installation, conversion to a different type of gas or any maintenance operations, check appliance operation. In the event of any malfunction, consult the next Paragraph "Troubleshooting".

### 12.1 ELECTRICAL APPLIANCES

Switch on the appliance observing the following procedure :

- Remove any pans from the cooking zones.
- Ensure the cooking zones are switched off.
- Power-up the appliance by means of the main switch on the appliance: the green indicator lights flash once (after which they must not switch on or flash)
- Switch on and increase the cooking level of the zones: the green indicator light for zones must flash steadily, indicating the absence of pans.
- Place a pan of water on each cooking zone: the green indicator light remains steadily illuminated.
- Select the maximum power setting: after a few minutes the fan switches on.
- Check the current values of each phase.

## 13 TROUBLESHOOTING

FAULT	CAUSE	CORRECTIVE MEASURE
Insufficient heating of cooking zone	Unsuitable pans	Use suitable pans
Continuous heating of cooking zone at maximum power	Defective knob parts	Check/replace the part
Cooking zone operates without pan. Small metal items heat up	Defective pot detection sensor	Replace the generator
The appliance does not switch on	Fuses blown or interruption of power supply	Check connections
The fuses blow when the appliance is switched on	Generator short-circuit	Replace the generator
The cooking zone does not heat	Pan diameter smaller than 12cm	Use suitable pans
	Defective generator	Replace the generator

### If the red and green indicator lights are off:

- Check the fuses
- Power supply main switch disconnected
- Insufficient voltage or incorrect electric connection of the appliance

### If the red and green indicator lights work:

- Check and count the green indicator light flashes. Each long flash is followed by a certain number of short flashes. This number is the code of the malfunction message detailed in the following table:

ERROR	MESSAGE	CAUSE	CORRECTIVE MEASURE
1	High voltage	Unsuitable pans, wrong or defective inductor	Use suitable pans, check the inductor
2	No power at inductor	Faulty inductor connection	Connect the inductor properly
3	Generator overheating	Air vents blocked, fan not working, filter clogged, faulty temperature sensor	Check/clear the vents, clean the fan and check fan rotation, clean the filter
4	Cooking zone temperature too high or too low	Empty pan, defective temperature sensor	Remove the pan, switch off the appliance and let the cooking zone cool down before switching on again
5	Defective control unit	Faulty connection or defective knob parts	Check connection. Check/replace the part
6	Internal temperature too high	Air vents blocked, fan not working, filter clogged, faulty temperature sensor, close proximity to external heat sources	Check/clear the vents, clean the fan and check fan rotation, clean the filter, remove the external heat source
7	Cooking zone temperature sensor malfunction	Sensor short-circuit	Check/replace the part
8	Faulty power supply	Power supply or synchronization failure	Check the power supply
9	External Temperature	Cooking zone temperature too high or too low, defective temperature sensor	Check/replace the part
10	Communication error	LIN or CAN-Bus fault, no connection between keypad and generator	Disconnect from power supply and check connections
11	Initialization error	Error during initialization of hardware	Wait approx. 30 seconds for the appliance to reset
		Incorrect control unit connection	Connect the control unit to the correct attachment
12	Failure in mains current	Failure while measuring the mains current	Check mains connection
13	Power supply connection error	Power supply voltage too high or too low	Check the power supply connection



14	Power supply adaptor fault	Power supply voltage too high or too low	Check the power supply connection
15	Empty pan	Empty pan, defective sensor	Remove the pan, switch off the appliance and let the cooking zone cool down before switching on again. Disconnect the generator and reconnect it again after a few minutes.

## **14 REPLACING COMPONENTS**

### **REMINDERS FOR REPLACING COMPONENTS.**

- Disconnect the appliance electric supply , if present, before carrying out any operation.
- After replacing an electrical system component, check it is correctly wired.

#### **Replacing the hob inductor element/generator**

- Remove the bottom of the appliance.
- Remove the component and disconnect it.
- Replace the faulty component.

#### **Replacing the Wok inductor element/generator**

- Remove the bottom of the appliance.
- Remove the component and disconnect it.
- Replace the faulty component.

#### **Replacing the temperature regulator**

- Remove the control panel.
- Replace the faulty component.

#### **Replacing the glass ceramic hob**

- In the event the glass ceramic hob is broken, contact our company to have it replaced.

## **15 CLEANING THE INTERIOR**

- Check the condition of the inside of the appliance.
- Remove any built-up dirt.
- Check and clean the fumes exhaust system.

## **16 MAIN COMPONENTS**

- GLASS CERAMIC HOB
- Glass ceramic induction wok
- Indicator light
- Inductor elements
- Generator
- RFI filter