

# **DE'LONGHI**

## **COOKING**

---

**INSTALLATION and SERVICE INSTRUCTIONS  
USE and CARE INSTRUCTIONS**

**DEIND64C**  
**TOUCH CONTROL INDUCTION COOKING HOBS**

distributed by

**DeLonghi Australia Pty Ltd**

**DeLonghi New Zealand Ltd**



## **Dear Customer,**

*Thank you for having purchased and given your preference to our product.*

*The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.*

*Please keep this booklet in a safe place. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.*

***This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.***

***The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance or by faulty installation.***

This appliance has been designed and constructed in accordance with the following codes and specifications:

AS/NZS 60335.1      General Requirements for Domestic electrical appliances

AS/NSZ 60335.2.6      Particular Requirements for Domestic electrical cooking appliances

AS/NZS CISPR 14.1      Electromagnetic Compatibility Requirements

## **PRODUCT LABEL**



## IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

**IMPORTANT:** This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

**Read the instructions carefully before installing and using the appliance.**

- This appliance has been designed and manufactured in compliance with the applicable standards for the household cooking products, including those for surface temperatures. Some people with sensitive skin may have a more pronounced temperature perception with some components although these parts are within the limits allowed by the norms. The complete safety of the appliance also depends on the correct use, we therefore recommend to always pay a extreme attention while using the product, especially in the presence of children.
- After having unpacked the appliance, check to ensure that it is not damaged. In case of doubt, do not use it and consult your supplier or a professionally qualified technician.
- Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the appliance.**
- **IMPORTANT:** The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The

manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.

- Do not operate your appliance by means of an external timer or separate remote-control system.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- Do not use a steam cleaner because the moisture can get into the appliance therefore making it unsafe.
- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in bare feet.
- If you should decide not to use this appliance any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- After use, ensure that the controls are in the off position.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.

- **WARNING:** During use the appliance and its accessible parts become hot; they remain hot for some time after use.
  - Care should be taken to avoid touching heating elements on the hob.
  - To avoid burns and scalds, young children should be kept away.
- Make sure that electrical cables connecting other appliances in the proximity of the cooktop cannot come into contact with the hob.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- Do not place or leave empty pans on the glass ceramic hob.
- Do not allow heavy or sharp objects to drop on the glass ceramic hob.
- Do not scratch the hob with sharp objects. Don't use the hob as a work surface.
- **WARNING:** If the hob is cracked or otherwise damaged by falling objects etc., disconnect the appliance from the electrical power supply to avoid the possibility of electric shock and call Customer Service.
- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.

## ■ INDUCTION HOBS:

- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Do not use metallic kitchen utensils (e.g. ladles). It is preferable to use plastic or wood kitchen utensils.
- Please use pans of recommended size (see minimum pan diameter recommended). It is not advisable to use pans smaller than the cooking zone. The pans have to be placed in the centre of the cooking zone.
- Do not use defective pans or pans with a curved bottom.
- Please use suitable pans marked for induction cooking.
- Please keep your distance from the electromagnetic fields by standing 5-10 cm from the cooking zones. When possible use the rear cooking zones.
- Magnetic objects (e.g. credit cards, floppy disks, memory cards) and electronic instruments (e.g. computers) should not be placed near the induction hob.
- The heating of magnetic tins is forbidden! Close tins may explode by exceeding pressure while heating. There is a burning risk with open tins as well, because the integrated temperature protection can't work well.
- **IMPORTANT WARNING:** The induction hob complies with European Standards for domestic cooking appliances. Therefore it should not interfere with other electronic units. Persons with cardiac pacemakers or any other electrical implants must check with their doctor if they can use an induction cooking system (and check any possible interferences with the implants).

# INSTALLATION

## CAUTION:

- This appliance must be installed in accordance with these installation instructions.
- This appliance shall only be serviced by authorised personnel.
- This appliance is to be installed only by an authorised person in compliance with the current electrical regulations and in observation of the instructions supplied by the manufacturer.  
Failure to comply with this condition will render the guarantee invalid.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- Always disconnect the appliance from mains power supply before carrying out any maintenance operations or repairs.

## FITTING REQUIREMENTS

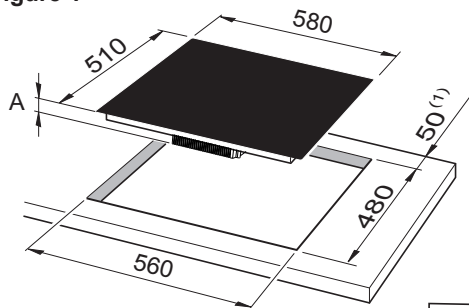
This cooktop can be built into a working surface 30 to 50 mm thick and 600 mm deep. In order to install the ceramic hob into the kitchen fixture, a hole with the dimensions shown in figure 1 has to be made, keeping in consideration the following:

- The cooktop shall not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the cooktop electronics.
- If the cooktop is installed above an oven, the oven shall be provided with cooling fan. The two appliances should be connected to the electrical supply with independent connections.
- **IMPORTANT WARNING! This cooktop requires adequate supply of fresh, cool air to fully function. The base of the cooktop must have direct unrestricted ventilation to the room where the cooktop is installed. Follow the requirements of figure 3 or 4.**
- There must be a distance of at least 650 mm between the hob and any wall cupboard or extractor hood positioned immediately above (see fig. 2).
- We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150° C to avoid delamination.
- The walls of the units must be capable of resisting temperatures of 75 °C above room temperature.
- Do not seal the cooktop into the benchtop with silicone or glue; this makes future servicing difficult. Delonghi will not cover the costs of removing the cooktop, or of damage caused by this removal.
- The walls surrounding the cooktop must be made of heat-resistant material.
- Do not install the appliance near inflammable materials (eg. curtains).

## WARNING

When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

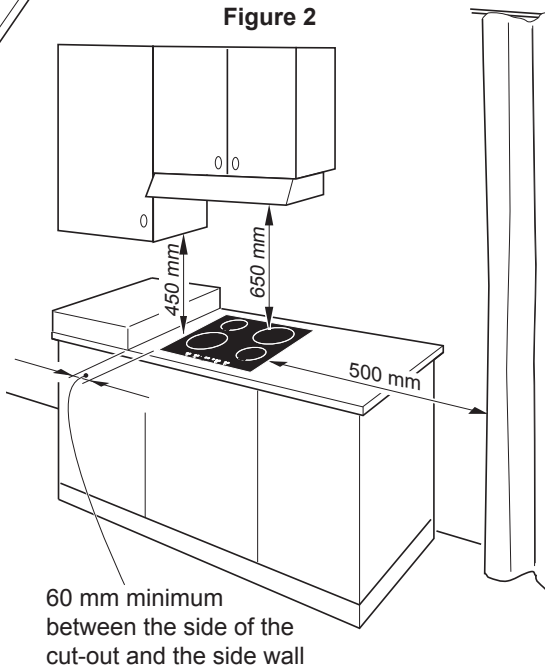
**Figure 1**



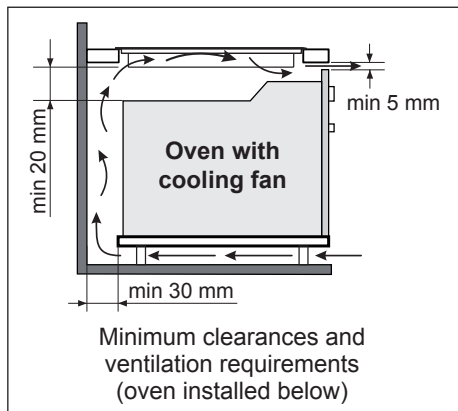
A	57 mm	from the top of countertop to bottom of cooktop
---	-------	---

(1): at least 50 mm between the back side of the cut-out and the back of the countertop.

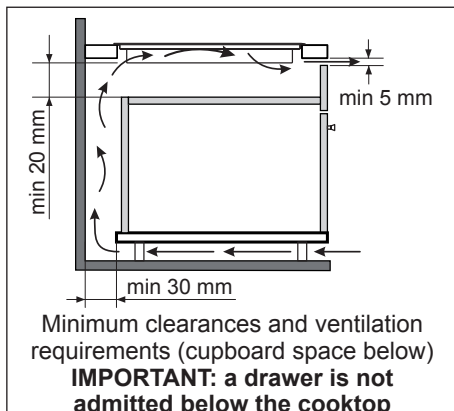
**Figure 2**



**Figure 3**



**Figure 4**





## FASTENING THE COOKTOP

Each cooktop is supplied with a set of tabs and screws to fasten it on units with a working surface from 3 to 5 cm deep.

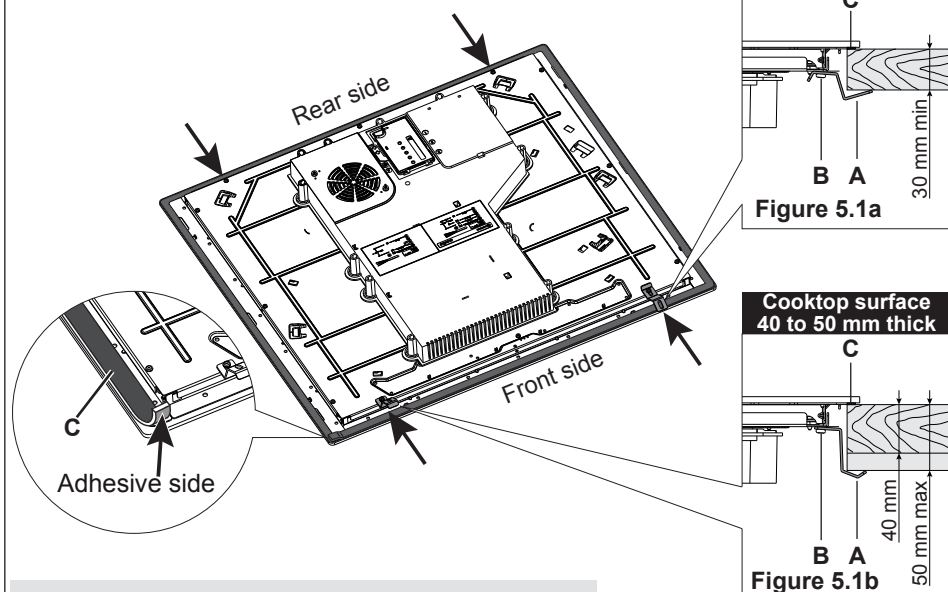
The kit includes 4 tabs "A" and 4 self-threading screws "B" (figs. 5, 5.1a, 5.1b).

- Cut the unit.
- Turn the hob upside down and rest the glass side on a cloth.
- Spread the sealing material "C" around the edge of the hob.
- Put tabs "A" into the mountings by using the screws "B" (only tighten screws a few turns).

Make sure that the tabs are mounted correctly as shown in the figure 5.1a or 5.1b (depending on the thickness of the cooktop surface).

- Put the cooktop into the hole cut into the unit and position it correctly.
- Put tabs "A" into place. Tighten screws "B" until the cooktop is completely secured.
- Using a sharp tool cut off the part of gasket "C" which protrudes from the cooktop. Take care not to damage the workbench.

Figure 5



**IMPORTANT:** Spread the sealing material "C" around the edge of the hob.

The sealing material "C" must be installed correctly to guarantee a perfect seal between the appliance and the unit. Incorrect installation may cause irreparable damage to the appliance.

## ELECTRICAL REQUIREMENTS

- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- A suitable isolating switch providing full disconnection from the mains power supply shall be incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations. The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- The isolating switch shall be easily accessible to the customer with the cooktop installed.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C above ambient.
- To connect the appliance to the mains electricity supply, do not use adapters, reducers or branching devices as they can cause overheating and burning.

### **N.B. The connection of the appliance to earth is mandatory.**

If the installation requires alterations to the domestic electrical system call a qualified electrician. He should also check that the domestic electrical system is suitable for the power drawn by the appliance.

**Replacing the power cord (not supplied with the appliance) must be done by a qualified electrician in accordance with the instructions supplied by the manufacturer and in compliance with established electrical regulations.**

## CONNECTION OF THE POWER SUPPLY CABLE

**Important! This cooktop must be connected to the electricity supply only by an authorised person.**

To connect the feeder cable to the hob it is necessary to carry out the following operations:

- Unhook the terminal board cover “A” by inserting a screwdriver into the two hooks “B” (fig. 6).
- Unscrew the screw “C” and open completely the cable clamp “D” (fig. 6).
- Connect the phase, neutral and earth wires to terminal board “E” according to the diagram in fig. 7 or 8.
- The U bolt “F” shall be used or not depending on the type of connection; it is supplied already fitted to the terminals or inside the terminal board, close to the cable clamp “D”.
- Strain the feeder cable and block it with cable clamp “D” (by screwing screw “C”).
- Close the cover “A” of the terminal board “E” (check the two hooks “B” are correctly hooked).

## VOLTAGE AND POWER CONSUMPTION

220-240/380-415 V 3N 50 Hz

Induction power = 7200 W MAX, 31.3 A MAX (diversity not applied)

**This hob must be connected to electrical supply using V105 insulated cable.**

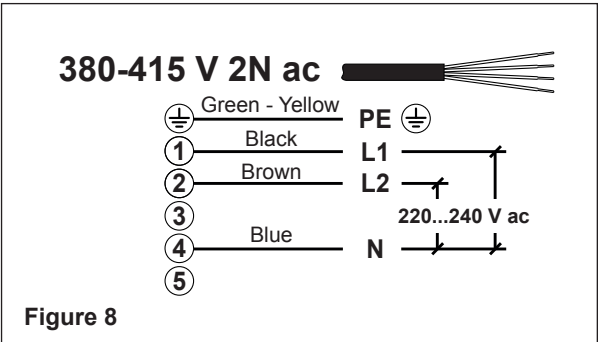
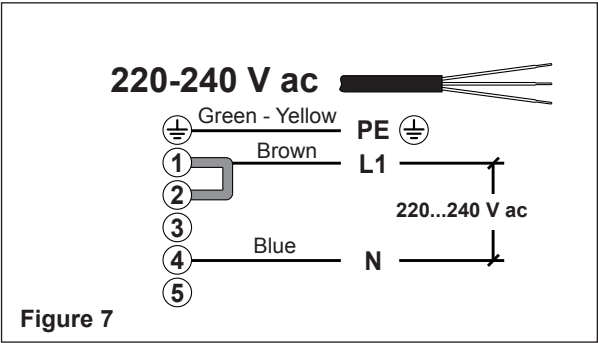
(\*) Connection with wall box connection

- Diversity factor applied;
- A diversity factor may be applied to the total loading of the appliance only by a suitably qualified person.

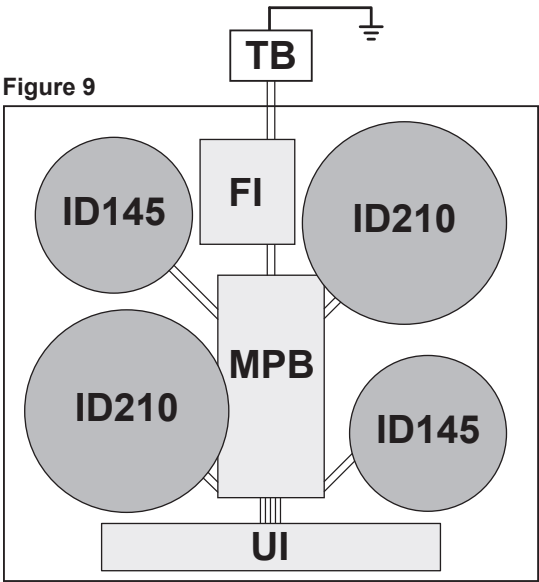
(\*\*) Same diagram as per fig. 8 (380-415 V 2N ac) but with one phase not connected on the electrical mains supply.

If the supply cord (not supplied with the appliance) is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.





### ELECTRIC DIAGRAMS

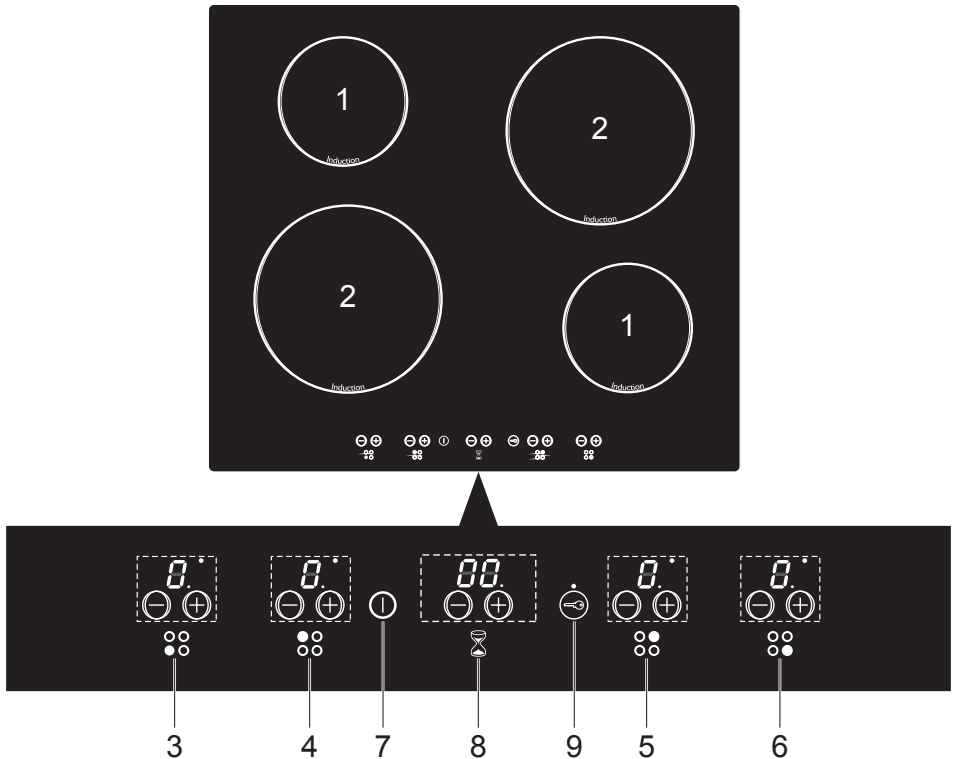


### ELECTRIC DIAGRAM KEY

<b>ID145</b>	Induction zone, Ø 145 mm
<b>ID210</b>	Induction zone, Ø 210 mm
<b>UI</b>	User interface
<b>TB</b>	Terminal block
<b>FI</b>	Filter
<b>MPB</b>	Main power board

# USE AND CARE

## FEATURES AND TECHNICAL DATA



**Electrical insulation Class I**

### COOKING ZONES

1. Induction cooking zone Ø 145 mm - 1200 W (1600 W with Booster function)
2. Induction cooking zone Ø 210 mm - 1500 W (2000 W with Booster function)

### TOUCH-CONTROL DESCRIPTION

3. Front left zone keys (increasing and decreasing power)
4. Rear left zone keys (increasing and decreasing power)
5. Rear right zone keys (increasing and decreasing power)
6. Front right zone keys (increasing and decreasing power)
7. ON/OFF key
8. Automatic cooking timer keys
9. Child lock selection

# HOW TO USE THE COOKING HOB

## Notes:

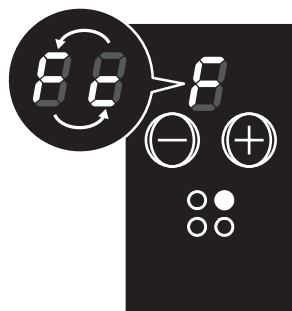
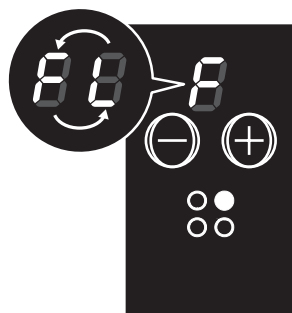
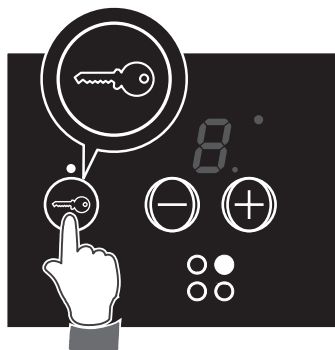
- Each selection (by pressing one of the keys) is indicated by an acoustic signal (beep).
- User interface initial calibration: this feature is for the keyboard calibration, to adapt the sensibility of the keys to the final mechanical, environmental and user conditions. Any time the cooktop is connected to the electrical supply or after a power failure (that generates a reset in the user interface), the first time the Key-Lock (🔑) is touched the sensibility of the keyboard is readjusted.

The first touch of the Key-Lock (🔑) must be done in certain condition: do not use gloves, use a clear finger.

It is also important to consider that the calibration process requires a low level of ambient light in the area of the touch keys. If the environmental light conditions are excessive (e.g. halogen hood light/s on), the user interface calibration is suspended (the cooking zones displays show "F" and "L" alternating - error message "FL") until the correct light conditions will be recovered.

In this case the direct environmental light/s must be switched off before calibrating the cooktop; then, after completing the process, the light/s can be switched on again.

- The touch control is switched off automatically (and a warning beep sounds every 10 seconds):
  - if one or more keys are touched for more than 10 seconds;
  - if an object is positioned on the touch control area;
  - in the case of spillage of liquids on the control keys.
- When the touch control reaches an ambient temperature above a preset temperature the heating elements are automatically switched off (the displays show "F" and "C" alternating - error message "FC"). In this case let the cooktop cool down before using again.

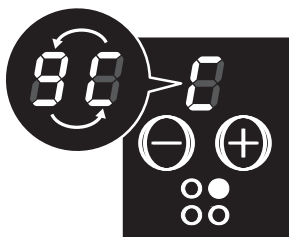
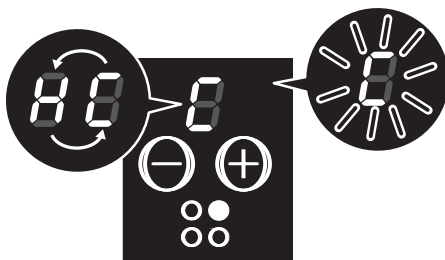


## THERMAL PROTECTION

The induction cooktop is fitted with safety devices to protect the electronic system and each cooking zone from overheating.

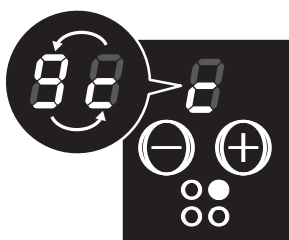
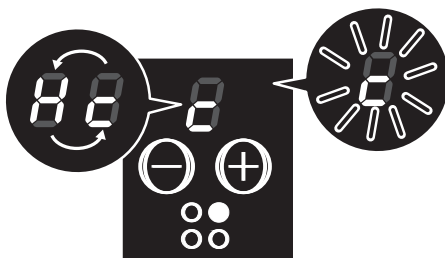
### OVERHEATING OF COOKING ZONE

- **Cooking zone OFF:** the cooking zone display shows “H” and “E” alternating or just “E” blinking.
- **Cooking zone ON:** the cooking zone display alternates between set power level and “E”.  
No power is delivered to the cooking zone.  
**Let the cooking zone cool down before using.**



### OVERHEATING OF INDUCTION GENERATOR

- **Cooking zone OFF:** the cooking zone display shows “H” and “E” alternating or just “E” blinking.
- **Cooking zone ON:** the cooking zone display alternates between set power level and “E”.  
No power is delivered to the cooking zone.  
**Let the cooking zone cool down before using.**



The ceramic cooktop is fitted with induction cooking zones.

These zones, shown by painted disks on the ceramic surface, are controlled by a touch control system.

## INDUCTION COOKING SYSTEM

When your induction hob is switched on and a cooking zone has been selected, the electronic circuits produce induced currents that instantaneously heat the bottom of the pan which then transfers this heat to the food.

Cooking takes place with hardly any energy loss between the induction hob and the food. Your induction hob operates only if a correct pan with the right features is placed on a cooking zone. Please refer to "COOKWARE/COFFEE POT FOR INDUCTION COOKING".

## COOKWARE/COFFEE POT FOR INDUCTION COOKING

The induction cooking system OPERATES ONLY if using correct cookware suitable for induction cooking (normally identified by an induction symbol on the bottom of the cookware/coffee pot). The use of not suitable cookware may cause damage to the appliance.

The bottom of the pan/coffee pot has to be ferromagnetic to generate the electromagnetic field necessary for the heating process (meaning a magnet has to stick to the bottom of the pan/coffee pot).

Pans/coffee pots made from the following materials are not suitable:

- glass, wood, porcelain, ceramic, stoneware;
- pure stainless steel, aluminium or copper without magnetic bottom.

To check if a pan/coffee pot is suitable or not:

- Test the bottom of the pan/coffee pot with a magnet: if the magnet sticks, the pan is suitable.
- If a magnet is not available pour a small amount of water inside the pan/coffee pot and place the pan on a cooking zone. Switch on the cooking zone: if the cooking zone display shows alternately the set power level and "E", the pan/coffee pot is not suitable (then after 1 minute, the power level automatically returns to "E").

**Important: Do not use pots/coffee pot adaptors; this could cause an overheating and possible damage to the appliance.**

**Important note:** the cooking zones will not operate if the pan/coffee pot diameter is too small. To correctly use the cooking zones follow the indications given in the following table.

Induction cooking zone	Minimum pan diameter recommended (referred to the bottom of the pan/coffee pot)
Cooking zone Ø 145 mm	90 mm
Cooking zone Ø 210 mm	130 mm

**IMPORTANT:** Some cookware available on the market has an effective ferromagnetic area which is much smaller than the diameter of the pan itself. Avoid using this cookware because the induction cooktop may not function properly or may be damaged.

**Pay attention:** The pan/coffee pot shall always be centred over the middle of the cooking zone. It is possible to use oversized pans/coffee pots but its bottom shall not touch the other cooking zone.

Always use pans/coffee pots with thick, completely flat bottom.

Do not use pans/coffee pots with concave or convex bottom; these could cause overheating of the cooking zone.

**Note:** Some types of pans/coffee pots could cause noise when used on an induction cooking zone.

The noise does not mean any failure on the appliance and does not influence the cooking operation.



## HOW TO TURN THE TOUCH CONTROL ON AND OFF

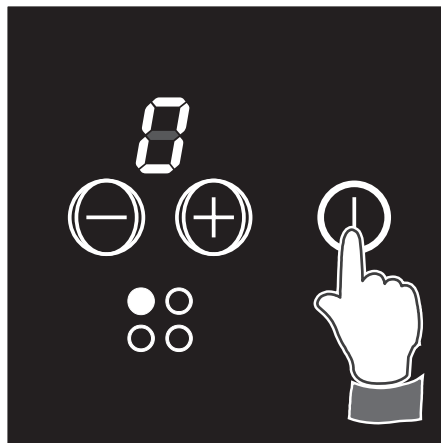
### Switching ON

Press the key ① and keep it pressed until the touch control is lighted.

The displays of the cooking zones read “0”.

#### Notes:

- If the safety key-lock protection is active, the touch control can be turned **ON** only after having deactivated this protection.
- Auto switch-off: If a cooking zone is not turned **ON** within 10 seconds, the touch control will automatically switch off.



### Switching OFF

The touch control may be switched **OFF** at any time by pressing the key ①.

If any cooking zones are turned **ON**, they will be turned **OFF**.

**POWER IGNITION AND ADJUSTMENT OF A COOKING ZONE**

To turn **ON** a cooking zone the touch control must be switched **ON** (see section “HOW TO TURN THE TOUCH CONTROL ON AND OFF”).

Press the key **+** and keep it pressed until the desired power level, ranging between “**1**” and “**9**” is set.

As an alternative, press the key **-**. The choice starts from level “**9**” (maximum level) down to “**1**” (minimum level).

To reset the power level press the key **-** and keep it pressed until power level zero ( **0** ) or alternatively press the keys **+** and **-** at the same time.

**AFTERHEAT IN COOKING ZONE/S**

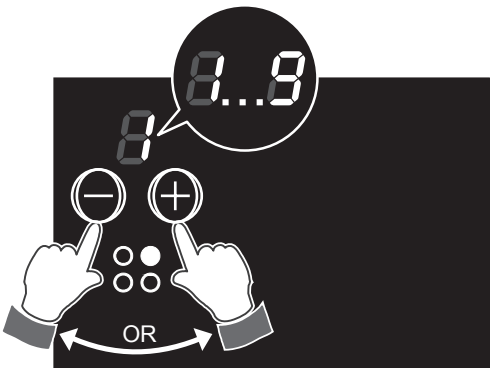
When switching off a cooking zone (power level “**0**”), if the temperature of the zone is too warm to be touched the display will show alternately “**H**” and “**0**”.

Whenever the touch control is switched off, the residual heat is shown by a static “**H**”.

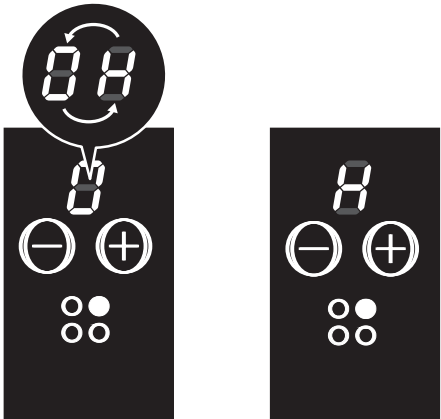
Avoid touching the hob surface over the cooking area. Please pay special attention to children.

It is still possible to start cooking again; just set the required power level.

“**H**” is turned **OFF** when the cooking zone temperature drops below a preset temperature.



Cooking zone power level	Ø 145 mm Watt power	Ø 210 mm Watt power
<b>1</b>	75 W	100 W
<b>2</b>	150 W	200 W
<b>3</b>	300 W	300 W
<b>4</b>	400 W	500 W
<b>5</b>	500 W	700 W
<b>6</b>	600 W	900 W
<b>7</b>	800 W	1100 W
<b>8</b>	1000 W	1300 W
<b>9</b>	1200 W	1500 W



## BOOSTER FUNCTION

This function allows the cooking zone to operate at the **Booster** maximum power (above the nominal power) for maximum 10 minutes; it could be used, for example, to rapidly heat up large amount of water.

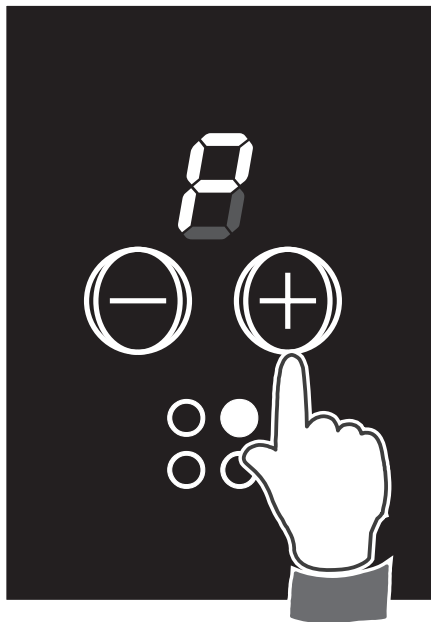
To activate the **Booster** function, the touch control must be switched ON (see section "How to Turn the Touch Control ON and OFF").

Set the power level "9" on the selected cooking zone, then just touch the key  $\oplus$  until the display shows "P".

At the end of the **Booster** program (10 minutes) the cooking zone is automatically set to the power level "9".


With the zone at the **Booster** level:

- if touching the key  $\oplus$  - an error beep sounds but none change is performed;
- if touching the key  $\ominus$  - a beep sounds, the heat up program is cancelled and the power level set to "9".




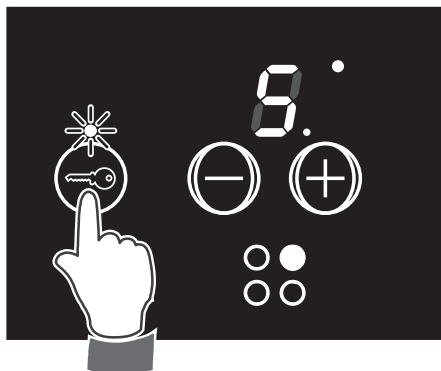
## SAFETY KEY-LOCK TO PROTECT CHILDREN

This function locks the touch-control keys against unwanted activation.

To activate the key-lock press the key ; the indicator light above the key symbol will light up for a few seconds. Then, if pressing any function key, the light above the key-lock symbol will light up again for a few seconds to indicate that the safety key-lock is active.

- Cooking zone/s operating (power level already set): with the key-lock protection active it is only possible to switch off the cooktop.
- Cooktop off: with the key-lock protection active it is not possible to use the cooktop. To use the cooktop deactivate this protection.

To deactivate the key-lock protection just press the key .



## PROGRAM FOR AUTOMATIC SWITCHING OFF OF ONE COOKING ZONE

This function permits to set a timer from “1” to “99” minutes for automatic turning **OFF** of one cooking zone only.

**Note:** It is not possible to set this program for all the cooking zones.

With the touch control switched **ON**:

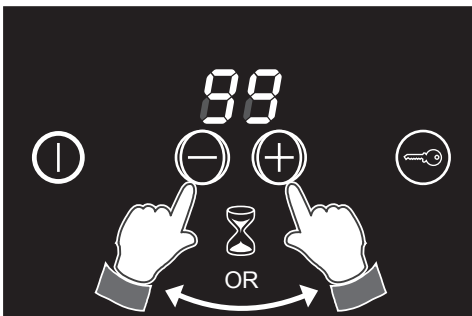
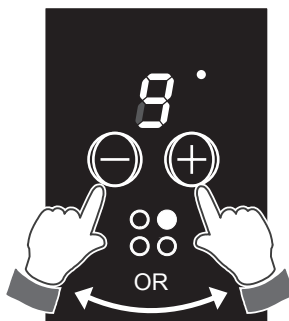
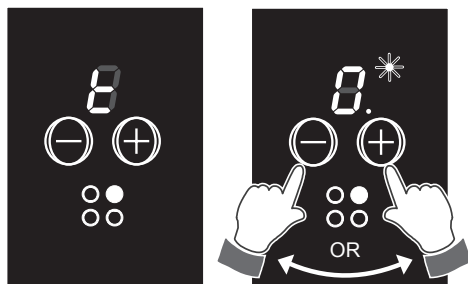
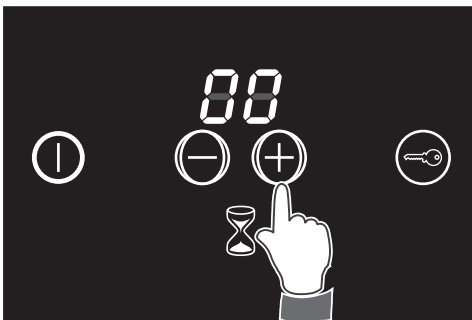
- Press the timer keys  $\oplus$  or  $\ominus$  ; a beep sounds and the timer display shows “00”. The displays of the cooking zones show “t” (timer).
- Within 10 seconds, select the cooking zone to be programmed by using the cooking zone keys  $\oplus$  or  $\ominus$  ; a beep sounds and the led next to the heater display start blinking.
- Set the desired power level by using the cooking zone keys  $\oplus$  or  $\ominus$  ; the led next to the heater display is stably lit (not blinking).
- Within 10 seconds, set the timer by using the timer keys  $\oplus$  or  $\ominus$  to increase or reduce the value (when touching the keys, the led next to the heater display is blinking). If the selected time is “00”, the timer is switched off automatically after 10 seconds.
- The countdown starts 10 seconds after the last selection. The time can be changed at any time by using the timer keys; the countdown stops and then the timer changes the stop time.

Now the program for automatic switching off is complete.

At the end of the countdown the cooking zone will switch off automatically, an acoustic signal (beep) will sound (for one minute only), “00” will flash on the timer display and the led next to the heater display will blink.

Press any button of the touch control to reset the timer.

**Note:** The program for automatic switch off can be cancelled at any time by resetting the timer to “00”.



**OPERATION TIME LIMIT OF COOKING ZONES**

Each cooking zone is automatically switched **OFF** after a maximum preset time if no operation is performed.  
The maximum preset time limit depends on the set power level, as illustrated in this schedule.  
Each operation on the cooking hob by using the keys  $\oplus$  ,  $\ominus$  will reset the maximum operation time at its initial value.

Power level of Cooking zones	Operation time limit
1	10 hours
2	10 hours
3	10 hours
4	10 hours
5	10 hours
6	10 hours
7	10 hours
8	10 hours
9	3 hours

## MAXIMUM POWER MANAGEMENT

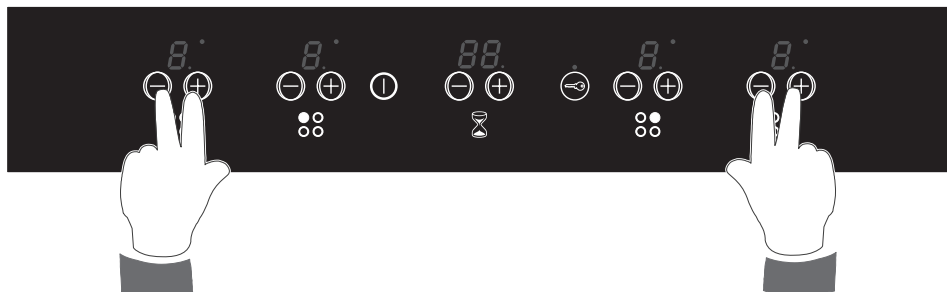
There are two options to reduce the maximum power limit of the appliance:

### Option 1 “High range” (high maximum power)

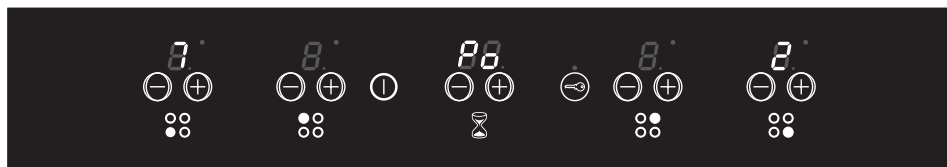
The cooktop maximum power limit (7200 W) can be reduced to 2800 W, 3500 W, or 6000 W.

To change the maximum power limit (only within 30 seconds from the electrical connection):

- Connect the appliance to the electrical power supply.
- With the safety key-lock protection deactivated and all the cooking zones off, press at the same time the ⊕ and ⊖ keys controlling the front cooking zones.



- A beep sounds and the timer display shows “P0”: the current set maximum power limit can be read on the displays of the front cooking zones (e.g. front left zone = “7” and front right zone = “2”: maximum power limit = 7200 W).



- Touch the ⊕ or ⊖ key of a cooking zone for selecting a new maximum power limit. Then, to set the new maximum power limit (shown on the displays of the front cooking zones) press at the same time the ⊕ and ⊖ keys controlling the front cooking zones. If this is not done within 60 seconds, the system resets automatically and the new power limit is not set.

### Option 2 “Low range” (low maximum power)

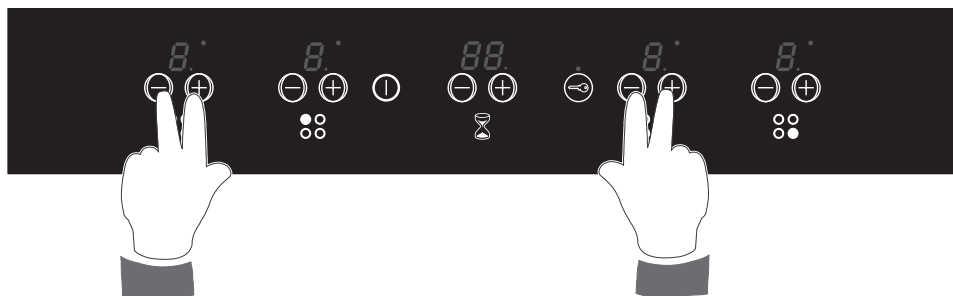
**Attention: when using one or more zones, the cooking times may become longer due to the operation of the maximum power management (see paragraph “POWER MANAGEMENT WHEN USING THE COOKTOP”).**

The cooktop maximum power limit (7200 W) can be reduced to 1000 W, 1600 W, 2200 W or 2800 W.

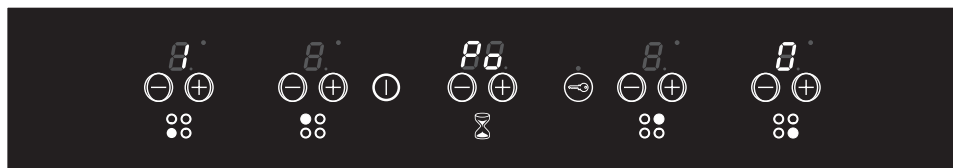
To change the maximum power limit (only within 30 seconds from the electrical connection):

- Connect the appliance to the electrical power supply.

- With the safety key-lock protection deactivated and all the cooking zones off, press at the same time the  $\oplus$  and  $\ominus$  keys controlling the front left and rear right cooking zones.



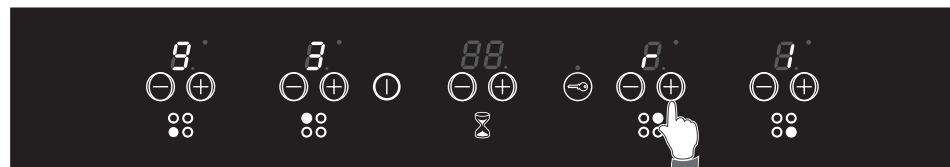
- A beep sounds and the timer display shows " $Po$ ": the current set maximum power limit can be read on the displays of the front cooking zones (e.g. front left zone = " $7$ " and front right zone = " $2$ ": maximum power limit = 7200 W).



- Touch the  $\oplus$  or  $\ominus$  key of a cooking zone for selecting a new maximum power limit. Then, to set the new maximum power limit (shown on the displays of the front cooking zones) press at the same time the  $\oplus$  and  $\ominus$  keys controlling the front left and rear right cooking zones. If this is not done within 60 seconds, the system resets automatically and the new power limit is not set.

## POWER MANAGEMENT WHEN USING THE COOKTOP

When using one or more cooking zones if the total power set on the zones is greater than the maximum power limit, an acoustic signal (beep) sounds and the last set zone shows " $r$ " for 3 seconds; then the power of that zone is automatically reduced within the allowed limit.





## ERROR CODE ON THE DISPLAY/S

If an error message appears on the display/s (the display/s show/s “F” and another character alternating - e.g. “F” and “R”, “F” and “0”, .....):

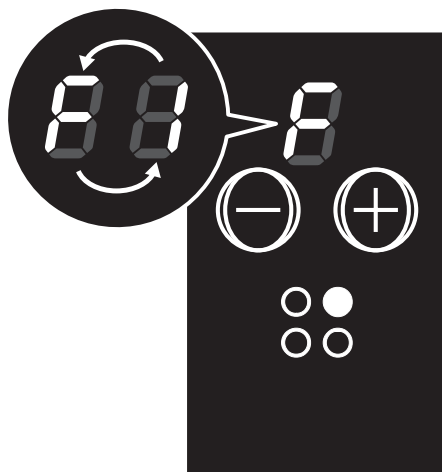
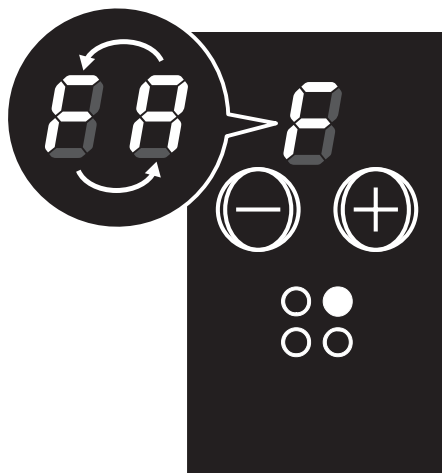
1. Disconnect the cooktop from the mains.
2. Reconnect the cooktop and turn it on.
3. Wait for about two minutes and if the problem does not appear the cooktop can be used.
4. If the problem does not disappear repeat step from 1 to 3.
5. If the problem continues, disconnect the cooktop from the mains and contact your Authorised Service Centre.

**Important:** In the case of error message “F” and “L”, “F” and “C” or “F” and “E” see notes at pages 9, 10.

## DISPLAY/S OFF OR NOT CORRECTLY OPERATING

**If a display or the displays are only partially lit or not lit.**

1. Switch off the cooktop and disconnect it from the mains.
2. Reconnect the cooktop and turn it on.
3. Wait for about two minutes and if the problem does not appear the cooktop can be used.
4. If the problem does not disappear repeat step from 1 to 3.
5. If the problem continues, disconnect the cooktop from the mains and contact your Authorised Service Centre.



# CLEANING AND MAINTENANCE

## GENERAL ADVICE

- Before you begin cleaning, you must ensure that the appliance is switched off and disconnected from the electrical power supply.
- It is advisable to clean when the appliance is cold.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.
- Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.
- Do not scratch the cooktop with cutting or sharp objects.

## WARNING!

When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

## CLEANING THE CERAMIC HOB

- Remove spillages and other types of incrustations.
- Dust or food particles can be removed with a damp cloth.
- If you use a detergent, please make sure that it is not abrasive or scouring. Abrasive or scouring powders can damage the glass surface of the hob.
- All traces of the cleaner must be removed with a damp cloth.
- Dust, fat and liquids from food that has boiled over must be removed as soon as possible.
- If they are allowed to harden they become increasingly difficult to remove.  
This is especially true in the case of sugar/syrup mixtures which could permanently pit the surface of the hob if left to burn on it.
- If any of these products has melted on the ceramic surface, you should remove it immediately (when the surface is still hot) by using a proper scraper to avoid any permanent damage to the surface of the hob.
- Do not put articles on the hob which can melt: i.e plastic, aluminium foil, sugar, sugar syrup mixtures etc.
- Avoid using a knife or other sharp utensil as these may damage the ceramic surface.
- Do not use steel wool or an abrasive sponge which could scratch the surface permanently.

Figure 10



# SERVICE AND MAINTENANCE

## **Servicing the appliance:**

Service may be obtained by contacting our Customer Service Centre to locate the nearest Authorised Delonghi Service Agent:

**Servicing shall be carried out only by authorized personnel.**

**The appliance shall not be modified.**

Descriptions and illustrations in this booklet are given as simply indicative. The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.

---

**[www.delonghi.com.au](http://www.delonghi.com.au)**  
**[www.delonghi.co.nz](http://www.delonghi.co.nz)**