

FR GUIDE D'INSTALLATION ET D'UTILISATION
EN GUIDE TO INSTALLATION AND USE
ES MANUAL DE INSTALACIÓN Y UTILIZACIÓN
PT MANUAL DE INSTALAÇÃO E DE UTILIZAÇÃO
DE EINBAU- UND BETRIEBSANLEITUNG

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Cooking Hob
Placa de cocción
Placa de cozinha
Kochfeld



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As part of our commitment to constantly improving our products, we reserve the right to make changes to them based on technical advances to their technical and functional features and appearance.



Warning

Before installing and using your appliance, please carefully read this Guide to Installation and Use, which will allow you to quickly familiarise yourself with its operation.

• SAFETY GUIDELINES

We have designed this cooking hob for use by private persons in their homes.

These cooking hobs are meant to be used exclusively for cooking beverages and foodstuffs and do not contain any asbestos-based materials.

This appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental abilities, or persons lacking experience or awareness, unless using it with the help of a person responsible for their safety, or under supervision and with prior instruction in its use. Children should be supervised to ensure that they do not play with the appliance.

• Residual heat

A cooking zone can remain hot for several minutes after use.

An "H" is displayed during this period.

Avoid touching the hot areas during this time.

• Child safety device

Your hob is equipped with a child safety device that locks its operation after use or during cooking (See " Child Safety use" section).

Do not forget to unlock it before using the hob again.

• For users of pacemakers and active implants

The functioning of the hob conforms to current electromagnetic interference standards and thus is in total compliance with legal requirements (89/336/CEE directives).

In order to avoid interference between your cooking hob and a pacemaker, your pacemaker must be designed and programmed in compliance with the regulations that apply to it.

For Australia only :

- Young children should be supervised to ensure that they do not play with the appliance.
- The appliance is not intended for use by young children or infirm person without supervision.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid hazard.
- Do not install the product if you see any damage on it.

For Service issues, phone number : 1300 553 720, fax number : 1300 553 719

Consequently, we can only guarantee that our own product is compliant.

With regard to the compliance of the pacemaker or any potential incompatibility, you can obtain information from the manufacturer or your attending physician.



Electrical Danger

Ensure that the power cables of any electrical appliances plugged in close to the hob are not in contact with the cooking zones.

If a crack appears in the glass worktop, immediately disconnect your appliance to avoid the risk of electric shock.

To do this, remove the fuses or use the circuit breaker.

Do not use your hob until you have replaced the glass worktop.

• ENVIRONMENTAL PROTECTION

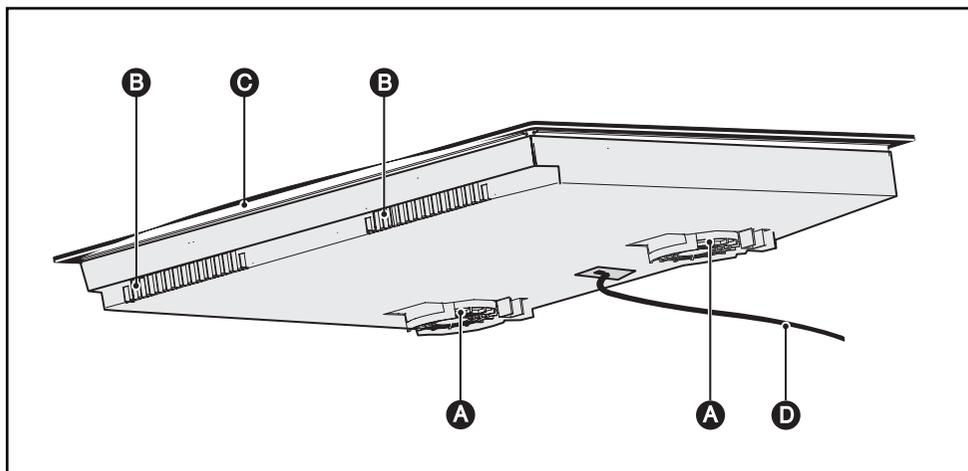
This appliance's packaging material is recyclable. Help recycle it and protect the environment by dropping it off in the municipal receptacles provided for this purpose.



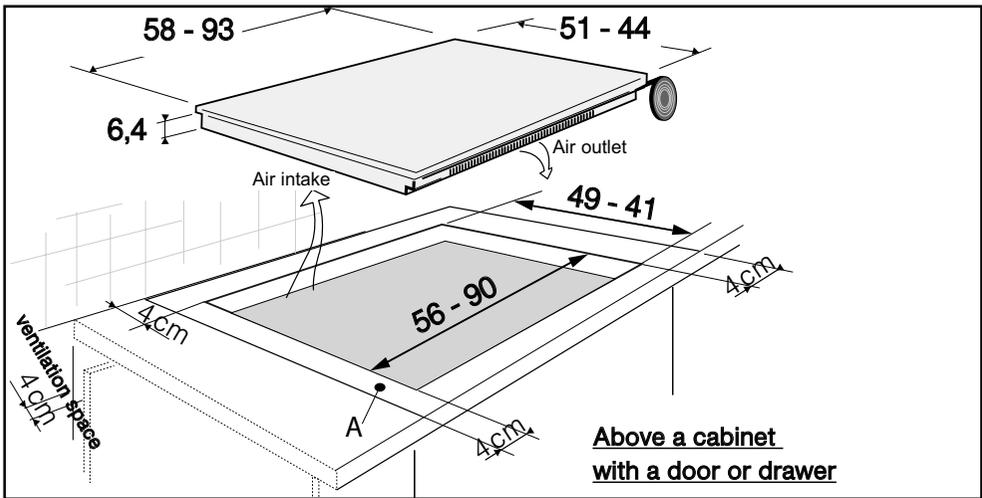
Your appliance also contains a great amount of recyclable material. It is marked with this label to indicate the used appliances that should not be mixed with other waste. This way, the appliance recycling organised by your manufacturer will be done under the best possible conditions, in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment. Contact your town hall or your retailer for the used appliance collection points closest to your home.

We thank you doing your part to protect the environment.

• **DESCRIPTION OF YOUR APPLIANCE**



- A** Air intake
- B** Air outlet
- C** Vitroceramic glass
- D** Power cord



• CHOOSING THE POSITION

The distance between the edge of your appliance and the side and rear walls (or partitions) must be at least four centimetres (zone A).

Your appliance may be built in without any restriction. Check, however, that the air intake and outlet are free of obstruction (see "description of your appliance" chapter).

The building-in method opposite is recommended for use above an oven or a built-in appliance.

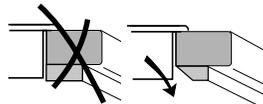
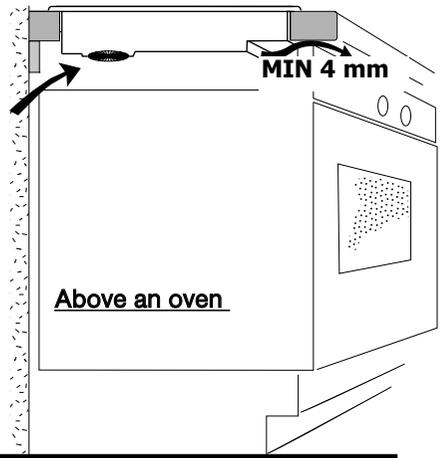
• BUILDING-IN

Follow the diagram above.

Glue the foam seal underneath your appliance, following the perimeter of the hole in the worktop, upon which your appliance will rest. This will ensure a good seal against the worktop.

Attach the clips to the hob (depending on the model).

On 30, 38, 80 and 90 cm models, ensure that the upper rail across the front of the cabinet does not impede the air flow. If necessary, cut a chamfer.



Tip

If your hob is located above your oven, the hob's thermal safety devices can impede the simultaneous use of the hob and the oven's pyrolysis program.

Your hob is equipped with an anti-overheating safety system.

This safety device can trigger, for example, when the hob is installed over an oven that is not sufficiently insulated. If this occurs, a series of small lines appears on the control panel. In such circumstances we recommend that you increase the hob's ventilation by creating an opening in the side of the cabinet, (8 x 5 cm), and/or installing an oven insulation kit available from the after-sales department.

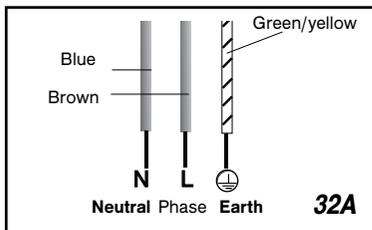
Connection

Your appliance should be positioned so that the mains switch is accessible.

These hobs must be connected to the mains using a socket in compliance with publication CEI 60083 or an all-pole circuit-breaker device in compliance with the installation rules in force.

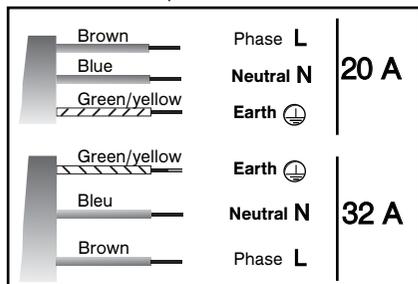
When power is first supplied to your hob, or after an extended power cut, an indicator light will appear on the control panel. This information will disappear after 30 seconds.

• Hook-up of 220-240V ~ (SIM61B - SIM62B - SIM942B)

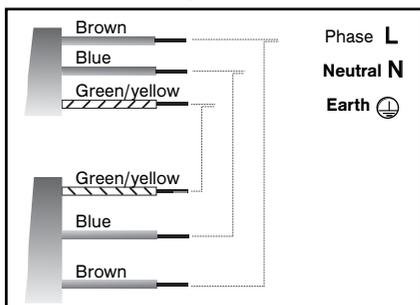


• 220-240 V monophasic hook-up (SIM91B)

32 amp fuses.

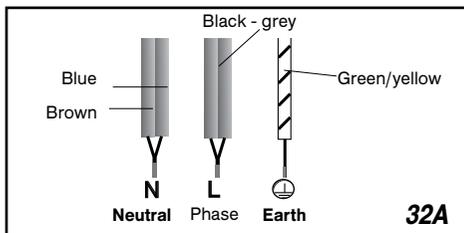


63 amp fuse.



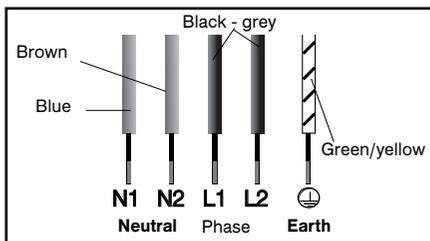
Connection SIM62BE

• 220-240V ~



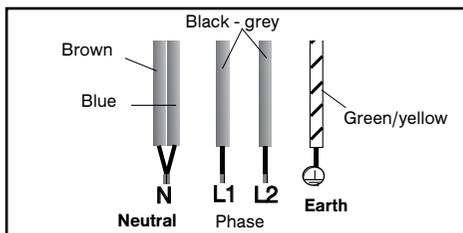
• 2x230V 2L+2N ~ - 16A

Separate the wires before connection



• 400V 2N ~ - 16A

Separate the 2 phase wires L1 and L2 before connection



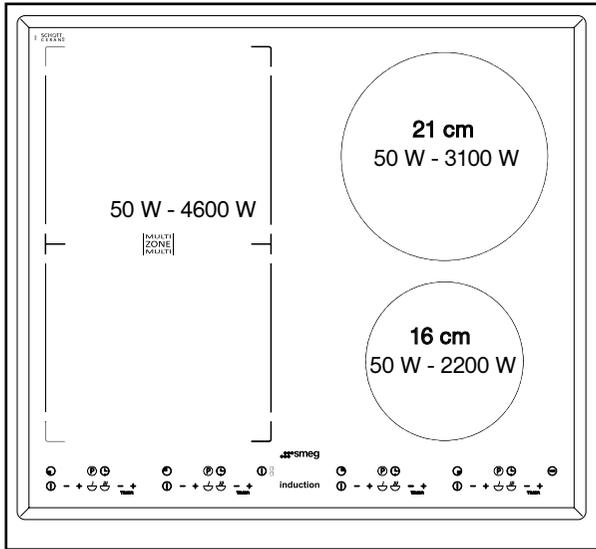
With hook-up of 400 V 2N three phase, verify that the neutral wire is properly connected



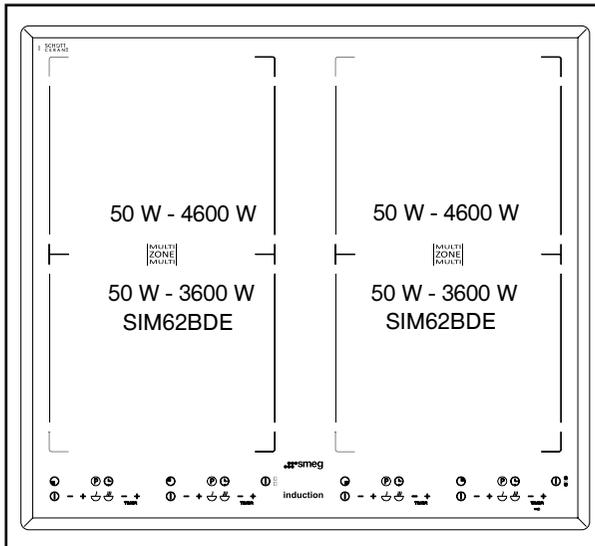
Warning

If the cable is damaged it must be replaced by the manufacturer, its after-sales service or a person with a similar qualification to prevent danger.

• DESCRIPTION OF THE TOP

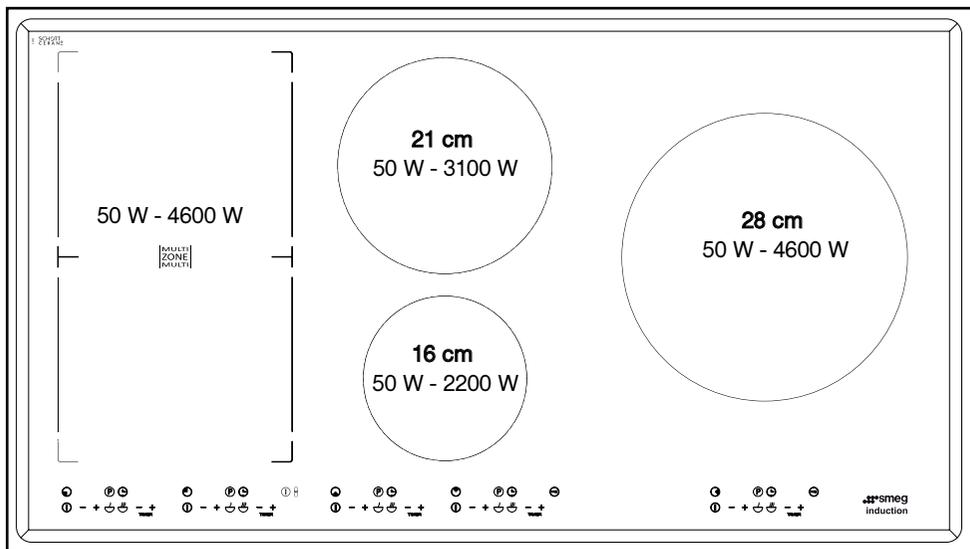


SIM61B

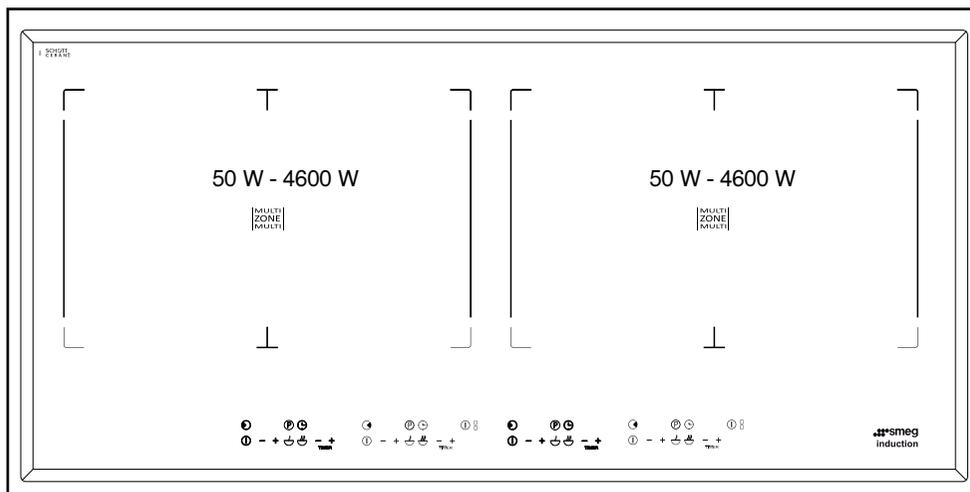


SIM62B - SIM62BDE

• **DESCRIPTION OF THE TOP**



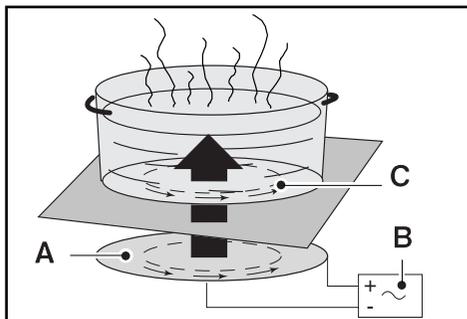
SIM91B



SIM942B

• COOKWARE FOR INDUCTION

• The induction principle



- A** Inductor
- B** Electronic board
- C** Induced electric current

The principle of induction is based on a magnetic phenomenon.

When you place your cookware on a cooking zone and you turn it on, the electronic boards in your cooking hob produce "induced" currents in the bottom of the cookware and instantly raise its temperature. This heat is then transferred to the food, which is simmered or seared depending on your settings.

• Cookware

Most cookware is compatible with induction. Only glass, terra cotta, aluminium without a special finish on the bottom, copper and some non-magnetic stainless steels do not work with induction cooking.

We recommend that you select cookware with a thick, flat bottom. The heat will be distributed better and cooking will be more uniform.

• WHICH COOKING ZONE SHOULD YOU USE BASED ON YOUR COOKWARE?

Cooking zone *	Cookware to use
16 cm	10 18 cm
18 cm	12 22 cm
21 cm	18 24 cm
23 cm	12..... 26 cm
28 cm	12 32 cm
left or right MAXI ZONE MAXI	12 20 cm
complete MAXI ZONE MAXI	18 oval, fish kettle

* (depending on the model)



Tip

To check the suitability of your cookware:

Place the vessel on a cooking zone at power level 4.

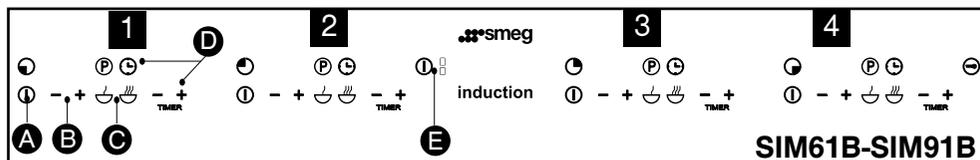
If the display remains on, your cookware is compatible.

If the display flashes, your cookware cannot be used with induction cooking.

You can also use a magnet to test the cookware.

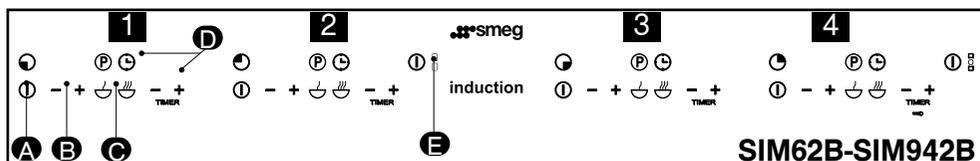
If a magnet "sticks" to the bottom of the cookware, it is compatible with induction.

CONTROLS



- A** Start/stop button
- B** Power level buttons.
- C** Preset power level buttons
- D** Timer buttons.
- E** Full 4600 W cooking zone button

- 1** Front cooking zone
- 2** Rear cooking zone or full cooking zone
- 3** 21 cm zone
- 4** 16 cm zone



- A** Start/stop button
- B** Power level buttons.
- C** Preset power level buttons
- D** Timer buttons.
- E** Full 4600 W cooking zone button

- 1** Front cooking zone
- 2** Rear cooking zone or full cooking zone
- 3** Front cooking zone
- 4** Rear cooking zone or full cooking zone

START

Press the start/stop button for the desired zone. A blinking "O" and a beep indicate the zone is on. You can now set the power level. If you do not, the zone will shut off automatically after a few seconds.

STOP

Press the start/stop button for the desired zone or the corresponding "-" button until "O" is displayed.

POWER LEVEL

Press the "+" or "-" power level buttons. When switching on your hob, you can immediately skip to level 12 by pressing "-".

DEFINING PRESET LEVELS

You can modify power levels for preset buttons, but not for power boost buttons.

- The cooking zone must be off.
- Press and hold down the  or  button.
- Choose the new power level with the "+" and "-" buttons.
- Wait for a beep heard shortly after.

N.B.:

- Power levels must be between :
 - 1 and 7 for the first button.
 - 8 and 12 for the second button.

• PREHEAT

Preheating quickly heats your preparation before cooking continues at a selected power level.

Procedure :

- After choosing power level 12, switch to pre-heat mode by pressing the “+” button.
- 'PC' will appear on the display.
- Now select your power level for cooking after preheating.
- You will hear a beep.
- When 'PC' and the selected power level are displayed alternately, **preheating** has begun.
- After preheating is complete, the display will only show the selected power setting. You are now in normal cooking mode.



WARNING

- If you do not choose a power level when 'PC' is displayed, the cooking zone shuts off.
- Your hob automatically calculates the pre-heat time according to the power level you select.
- Preheating is not available if you choose a power level under 6.
- Pressing any power level buttons stops preheating. You will switch to normal cooking mode.



Tip

When several pots are on the hob, try using cooking zones on opposite sides. If they are on the same side, using power boost for one zone will automatically reduce power for the other, as shown on the display. This automatic power reduction also occurs when preheating.

• SETTING TIMERS

Each cooking zone has its own timer. It can be used when the zone is on. To start or set it, push the corresponding “+” or “-” buttons. For quicker setting of long cooking times, skip to 99 minutes by immediately pressing “-”. When cooking is finished, '0' is displayed and a beep is heard. To clear the display, press any button for the zone in use. The display is otherwise automatically cleared in a few moments.

• Elapsed time

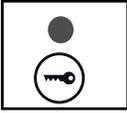
You can see how long it has been since the last power level adjustment for a particular zone by holding down the  button. The elapsed time blinks in the timer display of the selected zone.

If you would like to stop cooking before a certain time, first press the  button. Next, within 5 seconds, use the timer “+” button to define the remaining cooking time.

It will be displayed for 3 seconds before the countdown is shown. You will hear a beep if the time has been properly set. This function can be used with or without the timer.

N.B.: If a time is displayed on the timer, it can only be changed after 5 seconds

• CHILD SAFETY" USE

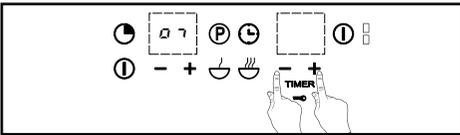


Your hob has a child safety device which locks the controls when the hob is not in use (when cleaning for example) or when it is being used for cooking (to maintain your settings). Due to safety reasons, only the "stop" control is always active. It authorises a heating zone to be switched off even when the hob is locked.

• How do you lock your hob?(SIM61B - SIM91B)

Maintain pressure on the lock key until the led on top lights up and a beep confirms your maneuver.

• How do you lock your hob?(SIM62B - SIM942B)



Hold down the "+" and "-" timer buttons on the right-hand keypad simultaneously until the key appears in the display and you hear a beep.

• Hob locked when in operation

The display of cooking zones in operation alternately indicates power and the locking symbol .

When you press the **power** or **timer** controls for the zones in operation, the lock led lights up. It will switch off after a few seconds.

Only the "stop" control remains on at all times.

For cooking zones that are not in operation, the symbol and the led light up when you press the "start/stop" controls

This display will switch off after a few seconds.

• The hob is locked when switched off

The led above the lock key is switched off. Press this control briefly to switch on the led. The led displays when you press the **start / stop** key in any zone.

• How do you unlock your hob?(SIM61B - SIM91B)

Press the lock control until the led switches off and a double beep confirms your maneuver.

• How do you unlock your hob?(SIM62B - SIM942B)

Press "+" and "-" until the led switches off and a double beep confirms your maneuver.



Tip

Remember to unlock your hob before using it again (see chapter on "child safety use").

• CONTROL LOCK FOR CLEANING

This function allows you to temporarily lock your hob while cleaning.

To activate Control lock for cleaning:

- Your cooking hob must be turned on or off.
- Briefly press touchpad . A beep sounds and an indicator appears.
- After a predefined time, the lock will automatically disengage. A beep sounds and the indicator goes out.
- You can stop the Control lock for cleaning by holding down the button .

• SAFETY DURING OPERATION

• Residual heat

After intensive use, the cooking zone that you have just used can remain hot for several minutes.

An "H" is displayed during this period. Avoid touching the hot areas during this time.

• Temperature limiter

Each cooking zone is equipped with a safety sensor that constantly monitors the temperature of the bottom of the cookware. In the event that an empty vessel is left on a cooking zone that is on, this sensor automatically adjusts the power output of the hob, thereby avoiding any risk of damage to the cookware or the hob.

• "Small Items" safety

A small object (such as a fork, a spoon, a ring, etc.) left alone on the hob is not detected as a piece of cookware.

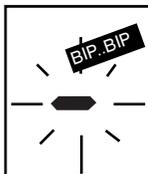
The display flashes and no heat is produced.



Warning

It is recommended that you avoid placing metal objects such as knives, forks, spoons and lids on the cooking surface, as they may become hot.

• Protection against overflows



The hob may shut down (with the adjacent symbol in the display) automatically in any of these three situations:

- Overflow that spills onto the touch controls.
- Damp towel placed over the touch controls.
- Metallic object placed on the touch controls.

Clean the hob or remove the object, then begin cooking again.

• Auto-Stop system

If you forget to switch off a cooking zone, your hob has an "Auto-Stop system" safety function which automatically cuts off the power to the cooking zone, after a predefined period (between 1 and 10 hours depending on the power used).

If this safety system is used, the cutoff to the cooking zone is displayed as "AS" or "A" on the control panel and a "bip" sounds for about 2 minutes. Simply press any of the control buttons to stop this.

A double bip will confirm your action.

• PROTECTING YOUR APPLIANCE

Avoid hard shocks from cookware:

The vitroceramic glass worktop is very sturdy; however, it is not unbreakable.

Do not place any hot lids flat on your cooking hob. A suction effect may damage the vitroceramic surface.

Avoid dragging cookware across the surface, which may in the long-term result in the degradation of the decorative finish of the vitroceramic top.

Avoid placing cookware on the frame or cover (depending on the model).

Avoid using cookware with rough or bumpy bottoms: they can capture and transfer particles that may produce stains or scratches on your hob.

These defects that do not result in appliance malfunction or do not make it unsuitable for use are not covered by the warranty.

Do not store cleaning products or flammable products in the cabinet underneath your cooking hob.

Do not heat unopened canned goods; they may burst.

Of course, this precaution applies to all types of cooking.

Never use a sheet of aluminium for cooking. Never place items wrapped in aluminium foil or packaged in aluminium dishes on your cooking hob.

The aluminium will melt and permanently damage your cooking appliance.

Objects not intended for cooking should never be placed on the hob (risk of powering on, scratches, etc.).

Steam cleaning should never be used. The steam jet could damage your hob.

• MAINTAINING YOUR APPLIANCE

TYPE OF STAINS/SPOTS	USE	WHAT TO DO
Light.	Disinfectant sponges.	Thoroughly moisten the zone to be cleaned with hot water, then wipe off.
Accumulation of baked-on soil. Overflow of sugary preparations, melted plastic.	Disinfectant sponges. Scraper for glass.	Thoroughly moisten the zone to be cleaned with hot water. Use a scraper for glass to remove the large bits, follow with the rough side of a disinfectant sponge, and then wipe off.
Rings and hard water residue.	White spirit vinegar.	Apply warm white vinegar to the stain, let stand, then wipe with a soft cloth.
Shiny metallic streaks. Weekly maintenance.	Cleaning agent for vitroceramic glass.	Apply a cleaning agent for vitroceramic glass (preferable one with silicone for its protective properties) to the surface.



Cream



Special disinfectant sponge for delicate dishes



Powder



Scouring sponge

• During initial use

<i>YOU OBSERVE THAT:</i>	<i>POSSIBLE CAUSES:</i>	<i>WHAT SHOULD YOU DO:</i>
An indicator light appears.	Working normally.	Nothing.
Your installation blows a fuse.	The electrical hook-up of your hob is incorrect.	Verify the connections. See the "Hook-Up" section.
Only one side works.		
The hob produces an odour during the first cooking sessions.	New appliance.	Operate each cooking zone for 30 minutes with a saucepan full of water.

• When powering on

<i>YOU OBSERVE THAT:</i>	<i>POSSIBLE CAUSES:</i>	<i>WHAT SHOULD YOU DO:</i>
The hob is not working and the indicator lights on the control panel are not on.	The appliance is not receiving electricity. The electrical supply is defective or the hook-up is incorrect.	Inspect the electrical circuit breaker and fuses.
The table is not working and another message is displayed.	The electronic board is functioning poorly.	Call the After-Sales Service Department.
The hob does not function, the information   is displayed.	The hob is locked.	See chapter on using the child safety system.

• During operation

<i>YOU OBSERVE THAT:</i>	<i>POSSIBLE CAUSES:</i>	<i>WHAT SHOULD YOU DO:</i>
The hob stops working and it emits a beep approximately every 10 seconds and a  or "F7" is displayed.	There was an overflow or an object is in contact with the control panel.	Clean the hob or remove the object, then begin cooking again.
A series of small  or "F7" is displayed.	The electronic boards heated up.	See "Built-In" section.
After turning on a heating zone, the indicator lights on the control panel continue to flash.	The cookware used is not suitable for induction or is less than 12 cm in diameter (10 cm for the 16-cm cooking zone).	See section on cookware for induction.
The saucepans make noise during cooking. Your hob makes a clicking sound during cooking.	This is normal with some types of cookware. This is caused by the transfer of energy from the hob to the cookware.	Nothing. There is no risk, neither to your hob nor to your cookware.
The fan continues to function a few minutes after your hob is turned off.	Cooling of the electronic components. Working normally.	Nothing.



Warning

In the event that there is a break, crack or opening—even minor—in the vitroc ceramic glass, immediately disconnect your appliance to avoid the risk of electric shock. Contact the After-Sales Service Department.

• COOKING CHART

		FRY BRING TO A BOIL	COOK/BROWN RETURN TO BOILING BOILING LIGHT BROTHS				COOK/SIMMER				KEEP WARM	
		Boost 12 11	10 9 8 7	6 5 4 3	2 1							
SOUPS	BROTHS											
	THICK SOUPS											
FISH	COURT BOUILLON											
	FROZEN FOODS											
SAUCE	THICK, FLOUR-BASED											
	BUTTER-BASED WITH EGGS (BEARNAISE, HOLLANDAISE)											
	PREPARED SAUCES											
		Boost 12 11	10 9 8 7	6 5 4 3	2 1							
VEGETABLES	ENDIVES, SPINACH											
	DRIED BEANS											
	BOILED POTATOES											
	GOLDEN BROWN POTATOES											
	SAUTEED POTATOES											
	DEFROSTING VEGETABLES											
MEAT	MEAT, NOT TOO THICK											
	STEAKS, IN SKILLET											
	GRILLED MEATS (CAST IRON GRILL)											
FRYING	FROZEN FRENCH FRIES											
	FRESH FRENCH FRIES											
		Boost 12 11	10 9 8 7	6 5 4 3	2 1							
MISCELLA- NEOUS	PRESSURE COOKER (ONCE IT STARTS WHISTLING)											
	COMPOTES											
	CRÊPES											
	CRÈME ANGLAISE											
	MELTED CHOCOLATE											
	JAMS											
	MILK											
	EGGS, FRIED											
	PASTA											
	JARS OF BABY FOOD (DOUBLE BOILER)											
	MEAT STEW											
	SPANISH RICE											
	RICE PUDDING											