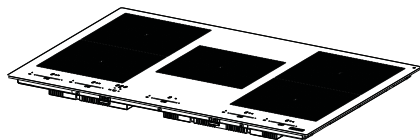






EN USER MANUAL



FMY 805 I F KL BK

1. SAFETY INFORMATION


 For your own safety and correct operation of the appliance, please read this manual carefully before installation and operation. Always keep these instructions together with the appliance, even if it is sold or transferred to third parties. It is important that users are familiar with all the appliance's operating and safety characteristics. These hobs have induction systems that comply with the requirements of EMC standards and with the EMF directive, and they should not interfere with other electronic devices. Pacemaker wearers and those using other electronic implants must consult their doctor or the manufacturer of the implanted device to assess whether or not it is sufficiently resistant to interference.

 Electrical connections must be performed by a trained technician. Before making the electrical connection, please read the section on ELECTRICAL CONNECTION.


For appliances with a power supply cable, the terminals or section of wire between the cable anchor point and the ter-

minals must be laid out so that they allow the live wire to be extracted before the earth wire if it comes loose.

- The manufacturer cannot be held responsible for any damage resulting from incorrect or inadequate installation.
- Check that the mains power supply corresponds to the one indicated on the rating plate affixed to the inside of the product.
- The cut-out devices must be installed in the fixed system according to the wiring system regulations.
- For Class I appliances, check that the domestic power supply has a suitable earthing connection.
- If the power cable is damaged, it must be replaced by the manufacturer, an authorised service centre or a qualified technician, to avoid any risk of danger.

 **WARNING:** Remove the protective films before installing the appliance.

- Only use the screws and other hardware elements supplied with the appliance.

 **WARNING:** Failure to install the screws or fixing devices as described in these instructions may lead to a risk of electric shocks.

- Cleaning and maintenance must not be carried out by children, unless they are supervised by an adult.

- Children must be supervised to ensure that they do not play with the appliance.
- This appliance must not be used by persons (including children) with limited physical, sensory or mental abilities, or by inexperienced or untrained persons, unless closely supervised and instructed in the safe use of the appliance by a person responsible for their safety.
- This appliance may be used by children over the age of eight and by persons with limited physical, sensory or mental abilities or with insufficient experience and knowledge, provided they are closely supervised and instructed on the safe use of the appliance and on the dangers that it involves. Do not allow children to play with the appliance.



WARNING: The appliance and its accessible parts become extremely hot during use.

Be very careful not to touch the surface of the cooking areas.

Keep children under 8 years of age well away from the appliance, unless they are under constant supervision.

WARNING: If the surface shows any signs of cracking, turn the appliance off to prevent any risk of electric shock.

- Do not touch the appliance if your hands or body are wet.
- Do not use steam appliances to clean the product.

- Do not rest metal objects such as knives, forks, spoons and pan lids on the surface of the hob, as they might overheat.
- Use the relevant control to turn the hob off after use; do not rely on the pan indicators.

WARNING: Unsupervised cooking on a hob using oil and grease may be dangerous and could cause a fire. NEVER attempt to put flames out with water. Turn the appliance off and suffocate the flames by covering them with a pan lid or a fire blanket, for example.

WARNING: The cooking process must be supervised. A short cooking process must be constantly monitored.

- The appliance is not designed to be started using an external timer or a separate remote-controlled system.

WARNING: Danger of fire: do not place objects on the cooking surfaces.

- The appliance must be installed to allow it to be cut off from the electrical power supply with a contact opening (3 mm) that ensures complete disconnection under over-voltage category III conditions.
- The appliance must never be exposed to the elements (rain, sun).
- Keep the packaging away from children and animals.
- Make sure the device is connected directly to the power outlet.

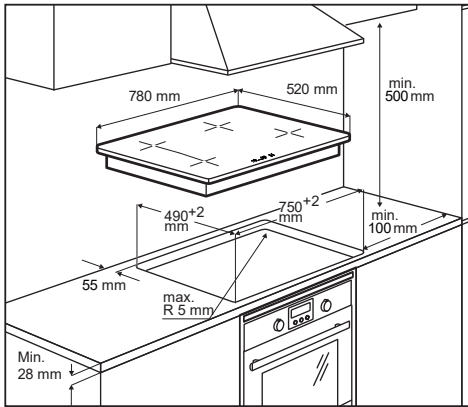
- Do not use adapters, multiple sockets or extension cables to connect the device.
- Never use the appliance for purposes other than those for which it has been designed.
- Fryers must be monitored at all times during cooking; over-heated oil could catch fire.
- Do not operate the appliance using an external timer or separate remote-controlled system.
- Do not use the hob as a work or support surface.
- Do not bring fabrics or other flammable materials near the appliance until all the components have completely cooled down to avoid the risk of fire.
- Do not rest metal objects such as knives, forks, spoons and pan lids on the surface of the hob, as they might overheat.
- The appliance must never be installed behind a decorative door, to prevent it from overheating.
- Do not stand on the appliance, as this may damage it.
- Do not rest hot pots and pans on the edge, as this may damage the silicone seals.
- For further information on the installation, please refer to the Assembly Instructions.
- Do not use silicon sealant between the appliance and the worktop.
- Make sure that there is a sufficient gap underneath the hob for air circulation. Please refer to the assembly instructions.
- The underside of the appliance can get hot. If the appliance is installed over drawers, install a non-combustible separation panel under the appliance to prevent access to the underside. Please refer to the assembly instructions.
- Ventilation of the appliance must comply with the manufacturer's instructions.
- Create a front opening of at least 28 cm² in the kitchen unit which houses the hob to allow correct air circulation.

Requirements for kitchen units

- If the appliance is installed on flammable materials, the guidelines and regulations relating to low voltage installations and fire prevention must be strictly observed.
- For built-in units, the components (in plastic and veneered wood) must be applied with heat-resistant adhesives (85°C min.): the use of unsuitable materials and adhesives may cause the components to deform or detach.
- The use of decorative hardwood borders around the worktop behind the appliance is permitted, provided the minimum distance always complies with the indications indicated in the installation drawings.

2. INSTALLATION

The installation process must comply with the laws, ordinances, directives and standards (electrical safety rules and regulations, proper recycling in accordance with the regulations, etc.) in force in the country of use!



- For further information on the installation, please refer to the Assembly Instructions.
- If there is no oven beneath the hob, install a separation panel under the appliance according to the Assembly Instructions.

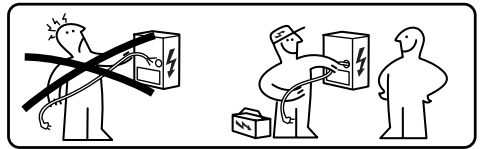
3. ELECTRICAL CONNECTIONS

⚠ WARNING: All electrical connections must be carried out by an authorised installer.

- Before making the connections, check that the rated voltage of the appliance indicated on the relevant rating plate corresponds to the power supply voltage. The rating plate is affixed to the underside of the hob.
- Follow the connection diagram (located on the underside of the hob).
- Only use original components supplied by the spare parts service.
- The appliance is supplied with a power cable.
- If damaged, replace the power supply cables with original spare cables. Contact the After Sales Service.

⚠ Caution! Do not weld any of the cables!

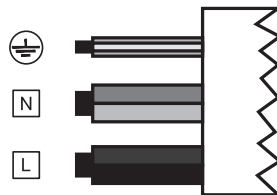
Electrical connection



- The wire connection must be performed by a specialised technician.
- This device has a Y-shaped connection with an H05V2V2-F cable. Min. wire section: 5x2,5 mm².
- Connection terminals can be accessed by removing junction box cover.
- Make sure the specifications of the household electrical system (voltage, maximum power and current) are compatible with those of the appliance.
- Connect the appliance as shown in the diagram (in accordance with the mains voltage and country standard reference).

Connection diagram

220V - 240V 1N ~



L	Black
L	Brown
N	Blue
N	Grey
⊕	Yellow / Green

380V - 415V 2N ~



L1	Brown
L2	Black
N	Blue
N	Grey
⊕	Yellow / Green

380V - 415V 2N ~



L1	Brown
L2	Black
N1	Blue
N2	Grey
⊕	Yellow / Green

4. CLEANING AND MAINTENANCE

- Never use abrasive sponges, wire wool, hydrochloric acid or other products that might scratch or mark the surface.
- Do not consume any food that falls accidentally or builds up on the surface and the functional or aesthetic elements of the hob.
- Switch off or unplug the appliance from the mains supply before carrying out any maintenance work.
- Clean the appliance after every use to prevent any residual food from burn-

ing on to it. It is much harder work to remove encrusted and burned-on dirt.

- For everyday dirt, use a soft cloth or sponge and a suitable detergent. Follow the manufacturer's recommendations regarding detergents to be used. The use of neutral detergents is recommended.
- Remove all traces of encrusted dirt , e.g. milk that has boiled over, using a scraper suitable for ceramic glass, while the hob is still hot. Follow the manufacturer's recommendations regarding the type of scraper to be used.
- Remove food containing sugar, e.g. jam that has spilled during cooking, using a scraper suitable for ceramic glass, while the hob is still hot. If this residue is not removed, it may damage the ceramic glass surface.
- Remove any melted plastic using a scraper suitable for ceramic glass while the hob is still hot. If this residue is not removed, it may damage the ceramic glass surface.
- Remove limescale using a small amount of descaler, e.g. vinegar or lemon juice, once the hob has cooled down. Then, clean again with a damp cloth.
- Do not cut or prepare foodstuffs on the surface and do not drop hard objects onto it. Do not drag pans or plates over the surface.
- Do not use steam cleaning equipment.

Maintenance and repairs

- Make sure that any maintenance on the electrical components is only carried out by the manufacturer or by the service technicians.
- Make sure that damaged cables are only replaced by the manufacturer or by the service technicians.

In there is a fault, try to resolve it by following the troubleshooting guidelines. If the problem cannot be resolved, contact the After Sales Service.

When contacting the After Sales Service, please provide the following information:

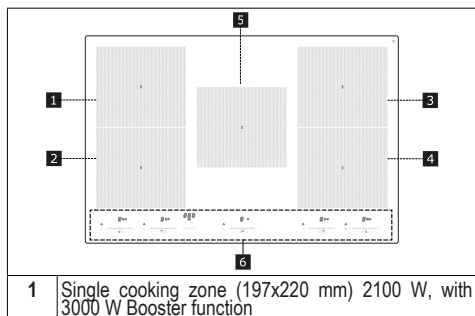
- type of fault
- appliance model (Art./Code)
- serial number (S.N.)

This information can be found on the rating plate. The rating plate is affixed to the underside of the appliance.

If the event of incorrect use of the appliance or if the installation has not been performed by an authorised installer, the intervention by the After Sales Service technician or dealer may not be free of charge, even during the warranty period.

5. PRODUCT DESCRIPTION

Cooking surface layout




2	Single cooking zone (197x220 mm) 2100 W, with 3000 W Booster function
3	Single cooking zone (197x220 mm) 2100 W, with 3000 W Booster function
4	Single cooking zone (197x220 mm) 2100 W, with 3000 W Booster function
5	Single cooking zone (197x220 mm) 2100 W, with 3000 W Booster function
6	Control panel
1+2	Bridge cooking area (395 x 220 mm) 3000 W, with 3700 W Booster function.
3+4	Bridge cooking area (395 x 220 mm) 3000 W, with 3700 W Booster function.


INDICATORS

Pan detection

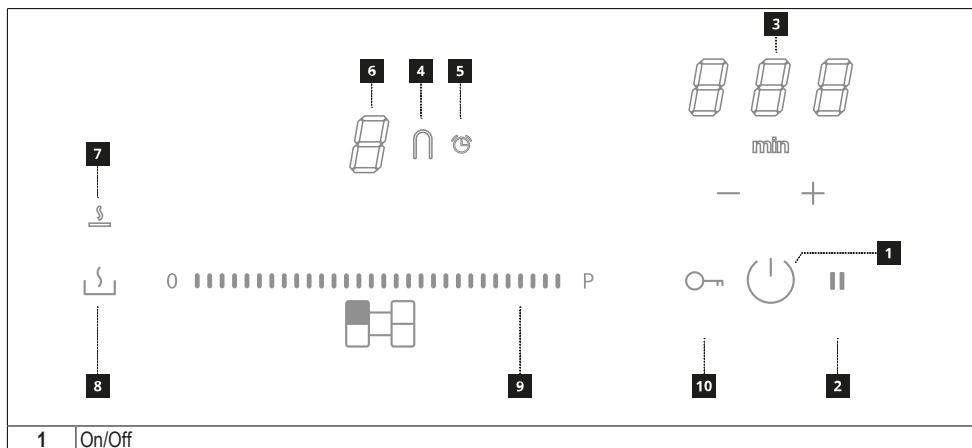
Each cooking zone is equipped with a system that detects the presence of a pan on the hob.

The detection system is able to recognise pans with a magnetisable bottom of a type suitable for use on induction hobs. If the pan is removed during operation or an unsuitable pan is used, the symbol  appears on the display.

Residual heat indicator

The residual heat indicator is a safety feature, indicating that the surface of the cooking area is still at a temperature of 50°C or above, which may cause burns if touched with bare hands. The digit for the corresponding cooking area indicates .

6. CONTROL PANEL




2	Pause key
3	Timer control and cooking time indicator
4	"Bridge" symbol
5	Timer symbol
6	Power level indicator
7	Defrost symbol
8	Melting
9	Scroll keypad
10	Lock key




The cooking areas can be activated by pressing the corresponding swipe keyboard. The digit becomes brighter to confirm the operation.

It is also possible to activate the cooking areas simply by placing a pan on the cooking area. The hob automatically recognises the presence and size of the pan and therefore activates the required cooking areas.

7. POWER LIMITATION



When connecting to the household power supply for the first time, the installer must set the power of the cooking zones based on the actual capacity of the household power supply.

If this is not necessary, the hob can be turned on directly using , otherwise, follow the operations below to access the menu.

- Connect the hob to the domestic mains power (this operation must be performed each time the menu is accessed).
- All the digits light up for a few seconds.
- As soon as the digits turn off, press and hold  +  until you hear an acoustic signal.
- Press and hold both swipe keyboards on the left at the same time until the 3 control digits indicate "CF6".
- Press  until "PHA" appears.
- Press the last keyboard on the left to select the correct setting.




See the following table for the specifications:

Value on swipe keyboard	KW	Notes
0	7.4	Standard initial setting
1	4	
2	2.5	
3	6	

Once the correct value has been entered, confirm by pressing and holding  + .



8. DEMO FUNCTION

The DEMO function is designed to use all functions of the product without it actually working.

- Connect the hob to the domestic mains power.
- All the digits light up for a few seconds.
- As soon as the digits turn off, press and hold  +  until you hear an acoustic signal.
- Press and hold both swipe keyboards on the left at the same time until the 3 control digits indicate "CF6".
- Press  until "_ 0 _" appears.
- Press the last keyboard on the left to select the correct setting.







See the following table for the specifications:

Value on swipe keyboard	Notes
0	DEMO function disabled
1	DEMO function activated

Once the correct value has been entered, confirm by pressing and holding  + .

9. HOB FUNCTIONS

Lock	It is possible to lock the hob functions during use, e.g. to clean the hob. To enable/disable: press .
Child lock	This function prevents accidental use of the appliance. This cannot be used during a cooking operation To enable: press , simultaneously press and release + and then again . All the digits that indicate . The operations described must be completed within 10 seconds. To disable: press , simultaneously press and release + and then again . All the digits that indicate disappear. The operations described must be completed within 10 seconds.
Boost function	Every cooking area can be set to an additional power level for a maximum of 5 minutes. To enable: select one of the 4 cooking areas and select "Boost" on the swipe keyboard. The corresponding digit indicates . To disable: select one of the other possible values on the swipe keyboard.
Cooking area timer	The timer allows a specific cooking area to be switched off when the set time expires. The cooking areas can be programmed individually because each one has its own timer. To enable: turn on the hob and select one of the cooking areas, then press "+" and "-" to set the timer. The symbol of the cooking area lights up. Press "+" and "-" separately to set the countdown. The increase and decrease of the value during the setting varies according to the time to be set. The display in the timer management controls area shows the countdown which ends with an acoustic warning. Press "+" or "-" to silence the alarm. To confirm the set time, do not touch anything for 5 seconds. To disable: wait until the end of the countdown or reset the time values (press "+" and "-" and reset with "-").
Timer (generic)	Timer with alarm for generic use. To enable: turn on the hob, then press "+" and "-" to set the timer. Press "+" and "-" separately to set the countdown. The increase and decrease of the value during the setting varies according to the time to be set. The display in the timer management controls area shows the countdown which ends with an acoustic warning. Press "+" or "-" to silence the alarm. To confirm the set time, do not touch anything for 5 seconds. To disable: wait until the end of the countdown or reset the time values (press "+" and "-" and reset with "-").
Melting	To enable: select one of the cooking zones and press . The digit of the selected zone shows . To disable: press or press .

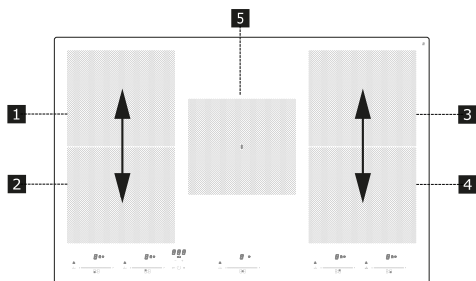
Pause function	This function allows you to pause/restart any active function on the hob, by reducing the power available in the cooking zone and resetting all the functions.	
	During the pause, all the digits indicate to inform the user that: - No energy is produced in any of the cooking areas. - All functions and the timer are disabled.	
	To enable: with the hob on, press and hold for at least 1 second.	
Recall function	To disable: press and hold for at least 1 second and slide your finger slowly from minimum to maximum along the swipe keyboard which shows an animation.	
	This function is used to recall the function settings of the hob if it is switched off by mistake using  .	
	With the hob off, to recover the settings press  within 6 seconds, then press within 6 seconds. A beep is emitted to confirm the operation.	
Heating function	When the hob is off, if it is not turned back on within 6 seconds, the settings of the previous functions are lost.	
	This function is used to heat a pan to the maximum power before continuing to cook at a selected level. The time interval for which the cooking zone is held at maximum power depends on the final cooking level that has been set. See the table:	
	Power level	Timer (seconds)
	1	40
	2	72
	3	120
	4	176
	5	256
	6	432
	7	120
	8	192
9	Not available	
Boost	Not available	
Select one of the cooking areas and press and hold the selected value (from 1 to 8) on the swipe keyboard for 3 seconds. The hob will have a maximum power peak for a period of time that varies according to the previously set cooking power, then it will go back to the value set at the beginning. The corresponding digit indicates A and the set value.		
Combo mode ("bridge" function)	This function allows 2 cooking areas to be combined to use and control them as if they were one and have a bigger cooking area at your disposal. This function allows you to use pans with a wider base.	
	The cooking zones that can be selected for this function are both those on the left and those on the right.	
	To enable: simultaneously press both keyboards on of left right until a digit indicates n and the symbol  lights up.	
	To set the power of the zone that can be used in combined mode, use the swipe keyboard which indicates the value.	
	In both cooking areas, the symbol  lights up.	
To disable: simultaneously press the keys used to enable the "bridge" function until the symbols disappear.		
Important! The hob automatically recognises the presence of a larger pan that occupies two cooking areas, but it will manage the areas separately unless the "bridge" function is enabled.		
Heating function	This function is used to keep cooked foods warm.	
	To enable/disable: press  on the cooking area concerned, displaying  on the corresponding digit.	

AUTO function	This function allows you to enable AUTO mode so that operation of the hob and hood are coordinated. When the hob is switched on, the lights are also switched on. The hood speed is automatically set using the highest power level present on the hob.
	Hob-Hood Coupling With the hob off, simultaneously press "+" and "-" and the coupling procedure will be activated and an animation will appear on the display. WARNING: once the procedure has been activated, refer to the hood manual and check that the K-Link Coupling procedure has been activated. The coupling procedure takes 2 minutes. Press "+" and "-" again to confirm.
	Hob-Hood Decoupling With the hob off, press "-" for 2 seconds. An animation will confirm the operation.

10. COOKING TABLE

Power level	Cooking method	To be used for
1	Melting, heating gently	Butter, chocolate, gelatine, sauces
2	Melting, heating gently	Butter, chocolate, gelatine, sauces
3	Warming up	Rice
4	Prolonged cooking, thickening, stewing	Vegetables, potatoes, sauces, fruit, fish
5	Prolonged cooking, thickening, stewing	Vegetables, potatoes, sauces, fruit, fish
6	Prolonged cooking, braising	Pasta, soups, braised meat
7	Light frying	Rösti (potato fry-ups), omelettes, breaded and fried foods, sausages
8	Frying, deep fat frying	Meat, chips
9	Quick frying at high temperature	Steak
P	Quick heating	Boiling water

11. POWER MANAGEMENT FUNCTION



"This product is equipped with electronically controlled power management.

See the illustration.

This function controls the maximum power delivery of 3700 W between the cooking zones used in combined mode (1+2 and 3+4), optimising power distribution and avoiding system overload situations.

Hob in full power setting - the function divides the power between cooking areas and automatically decreases the power

of the other cooking area, if necessary (the last command has highest priority).

Hob in power limitation setting - the function divides the power between cooking areas and does not allow you to set the power for the other cooking area above the limit (to increase the power of a particular cooking area, the power setting for the other one must be decreased manually).

Example:

If boost level (P) is selected for hob 1, hob 2 cannot exceed level 9 at the same time and will be automatically limited."

12. GUIDE TO PAN USE

Which pans to use

Only use pots and pans with the bottom made from ferromagnetic material which are suitable for use with inductions hobs:

- cast iron
- enamelled steel
- carbon steel
- stainless steel (including partial)
- aluminium with ferromagnetic coating or ferromagnetic plate

To determine if a pot or pan is suitable, check for the Ø symbol (usually stamped on the bottom). You can also hold a magnet to the bottom. If it clings to the underside, the pan can be used on an induction hob.

To ensure optimum efficiency, always use pots and pans with a flat bottom that distributes the heat evenly. If the bottom is not perfectly flat, this will affect power and heat conduction.

How to use

Minimum diameter of pot/pan base for the different cooking areas.

To ensure that the hob functions properly, the pan must cover one or more of the reference points indicated on the surface of the hob, and must be of a suitable minimum diameter.

Always use the hob that best corresponds to the diameter of the bottom of the pan.

Cooking areas	Pan base diameter	
	Ø min.(recommended)	Ø max (recommended)
Combined left/right	190 mm	230 mm
Singles	110 mm	190 mm

Empty pots/pans or with thin base

Do not use empty or thin-based pots/pans on the hob as it will be unable to detect the temperature or turn off automatically if the temperature is too high, thus damaging the pan or the hob surface.

If this occurs, do not touch anything and wait for all components to cool down.


If an error message appears, refer to "Troubleshooting".

Hint/tips

Noise during cooking

When a cooking area is active, it may hum briefly. This is a characteristic of all ceramic glass hobs and does not impair the function or life of the appliance. The noise depends on the pan used. If it causes considerable disturbance, it may help to change the pan.

13. TROUBLESHOOTING

Error code	Description	Possible causes of the error	Solution
	Hob switches off after 10 sec.	Continuous key activation detected. Water or pan placed on the control panel.	Remove water or pan from the ceramic glass surface and control panel.
ER21	Hob switches off.	The internal temperature of electronic parts is too high.	Let the hob cool down. Please check if the hob has sufficient ventilation. If the error persists, please contact the After-Sales Service.
E2	Corresponding cooking area switches off.	Empty or unsuitable pan. Pan or ceramic glass surface temperature too high. Electronic component temperature too high.	Let the hob cool down. Use a suitable pan. Do not heat empty pans.
E3	Corresponding cooking area switches off.	Unsuitable pan. The pan is losing its magnetic properties and may damage the induction hob.	Use a suitable pan. The error is automatically cancelled after 8 seconds and the cooking area can be used again. If any other errors occur, the pan must be changed. If the error persists, please contact the After-Sales Service.
E6	Hob does not switch on.	Power supply voltage and/or frequency is out of range.	Check mains voltage and/or frequency. If necessary, contact the After-Sales Service.
E8	Cooking areas are turned off.	Fan fault. Fan blocked by dust or fibres.	Clean and remove foreign bodies from the fan. If the error persists, please contact the After-Sales Service.
EH	Corresponding cooking area switches off.	Temperature sensor blocked for cooking area. Insufficient temperature variation detected after switching on the hob.	Switch off the hob and switch it on again after cooling down. If the error persists, please contact the After-Sales Service.
U400	Overvoltage due to an incorrect electrical connection.		Disconnect the hob from the power supply. Reconnect the hob based on the diagram provided. If the error persists, please contact the After-Sales Service.
E4/E5/E7/E9/ ER20/ER22/ ER31/ER36/ ER40/ER47/EA	Disconnect the hob from the power supply. Wait a few seconds, then reconnect the hob to the power supply. If the problem persists, call the After Sales Service and specify the error code that appears on the display.		

14. TECHNICAL DATA

		Unit	Value
Type of product			Built-in Hob
Dimensions	Width	mm	780
	Depth	mm	520
	Min./max. height	mm	53
Total power		W	7400


Parameter	Value
Power supply voltage/frequency	220-240 V, 50 Hz; 220 V; 60 Hz; 2N~ 380-415 V, 50 Hz; 2N~ 380 V, 60 Hz;
Weight of the appliance	15 kg

15. ENERGY EFFICIENCY OF HOB


Number of cooking areas	5
Number of combinable cooking areas	1- Left
	1- Right
Cooking technology	Induction
Dimensions of combinable cooking area	Left 395 x 220 mm
Dimensions of combinable cooking area	Right 395 x 220 mm
Cooking zone dimensions	Central 192 x 220 mm
Energy consumption of combinable cooking area	Left 192 Wh/kg
Energy consumption of combinable cooking area	Right 192 Wh/kg
Energy consumption per cooking zone	Central 192 Wh/kg
Energy consumption of the hob (electric cooking)	189.7 Wh/kg

16. ENVIRONMENTAL ASPECTS

Disposal of household appliances

The  symbol on the product or packaging indicates that the product must not be disposed of with normal domestic waste. The product must be disposed of at a specialist recycling centre for electrical and electronic components. By ensuring that this product is disposed of correctly, you will help prevent possible negative consequences for the environment and health that might result from its improper disposal. For more detailed information on how to recycle this product, please contact your local municipal offices, local waste disposal service or the shop from which the product was purchased.

Disposal of packaging materials

Materials with the  symbol can be recycled. Dispose of the packaging in special recycling collection bins.

Energy saving

You can save energy during everyday cooking if you follow hints outlined below.

- When you heat water, only use the quantity you require.
- If possible, always put the lids on the pans.
- Place the pan on the hob before you switch it on.

- Put smaller pans on the smaller cooking areas.
- Put the pans directly in the centre of the cooking area.
- Use residual heat to keep the food warm or melt it.

17. CONFORMITY

Information on the product pursuant to EU regulation no. 66/2014

Reference standards:

EN/IEC 60350-2

EN/IEC 50564



This appliance has been designed, manufactured and sold in compliance with EEC Directives.

“The technical data is provided on the rating plate affixed to the underside of the product.”



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