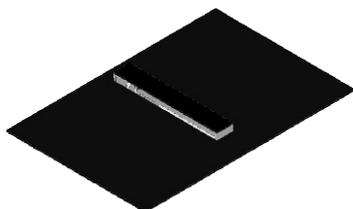


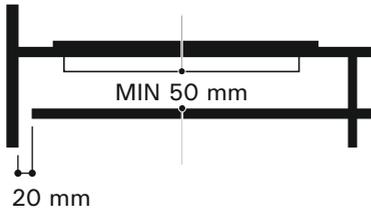
# Use and maintenance manual



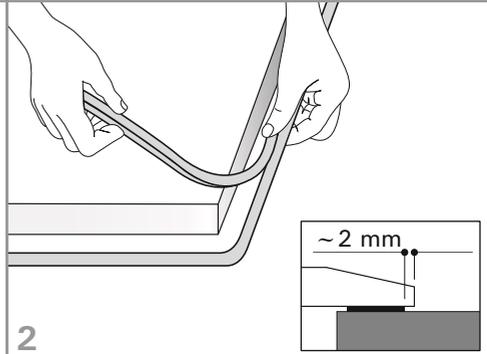
LA-78-ARCUS



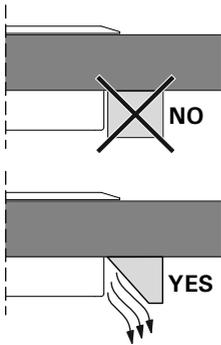
**LUXAIR**  
EXTRACTION WITH ATTRACTION



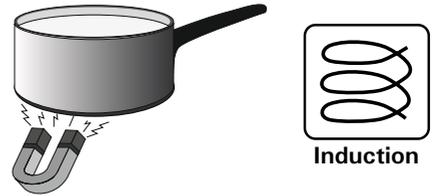
1



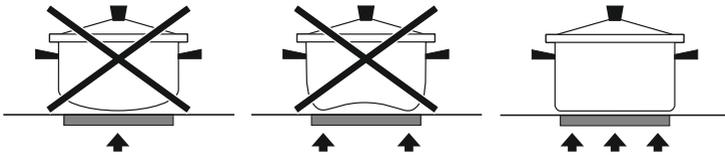
2



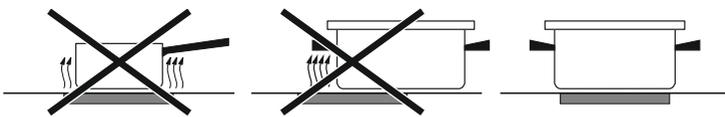
3



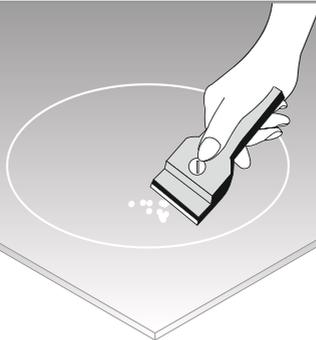
4



5A



5B



6

***The total power of the hob is 7.4 W.***

***The rings will operate at full power as indicated in brackets below until the power limit is at maximum. If all 4 rings are in use at full power they will automatically reduced down to get to the power limit of 7.4 W.***

***EG: Front left zone will operate at 1850 W unless all 4 hobs are in use. In this case power will be set at 1600 W.***

<b><i>Left Front Zone - (mm-W)</i></b>	<b><i>210x190 - 1600 (1850)</i></b>
<b><i>Left-Rear Zone - (mm-W)</i></b>	<b><i>210x190 - 2100 (3000)</i></b>
<b><i>Right Front Zone - (mm-W)</i></b>	<b><i>210x190 - 1600 (1850)</i></b>
<b><i>Right Rear Zone - (mm-W)</i></b>	<b><i>210x190 - 2100 (3000)</i></b>

## IMPORTANT SAFETY INFORMATION

Read these instructions carefully. Only then will you be able to operate your appliance safely and correctly. Retain the instruction manual and installation instructions for future use or for subsequent owners.

The appliance can only be used safely if it is correctly installed according to the safety instructions. The installer is responsible for ensuring that the appliance works perfectly at its installation location.

This appliance is intended for domestic use and the household environment only. The appliance is not intended for use outside.

Do not leave the appliance unattended during operation. The manufacturer is not liable for damage which is caused by improper use or incorrect operation.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with, on, or around the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

This appliance is not intended for operation with an external clock timer or a remote control.

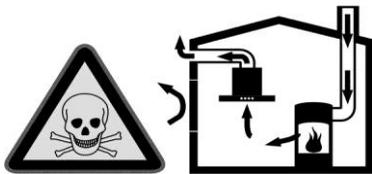
## **Danger of suffocation!**

Packaging material is dangerous to children. Never allow children to play with packaging material.

## **Danger of death!**

Risk of poisoning from flue gases that are drawn back in.

Always ensure adequate fresh air in the room if the appliance is being operated in exhaust air mode at the same time as room air-dependent heat-producing appliance is being operated.



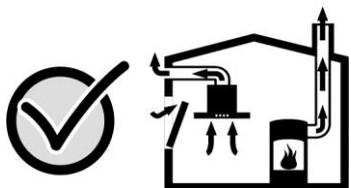
Room air-dependent heat-producing appliances (e.g. gas, oil, wood or coal-operated heaters, continuous flow heaters or water heaters) obtain combustion air from the room in which they are installed and discharge the exhaust gases into the open air through an exhaust gas system (e.g. a chimney).

In combination with an activated vapour extractor hood, room air is extracted from the kitchen and neighbouring rooms - a partial vacuum is produced if not enough fresh air is supplied. Toxic gases from the chimney or the extraction shaft are sucked back into the living space.

- Adequate incoming air must therefore always be ensured.
- An incoming/exhaust air wall box alone will not ensure compliance with the limit.

Safe operation is possible only when the partial vacuum in the place where the heat-producing appliance is installed does not exceed 4 Pa (0.04 mbar). This can be achieved when the air needed for combustion is able to enter

through openings that cannot be sealed, for example in doors, windows, incoming/exhaust air wall boxes or by other technical means.



In any case, consult your responsible Master Chimney Sweep. He is able to assess the house's entire ventilation setup and will suggest the suitable ventilation measures to you.

Unrestricted operation is possible if the vapour extractor hood is operated exclusively in the circulating-air mode.

### **WARNING** ⚠

It is absolutely forbidden for the user to connect the air discharge of the hood, when used a suction hood, to boiler chimneys, gas, fume or vapour scavenging chimneys or any other duct, even only ventilation ducts, which have been used or will be used for other devices. Moreover it is not permitted to connect the scavenging pipe for fumes in other adjacent rooms or wellholes, or pipes for fire-fighting devices. In any case it is necessary to respect all norms concerning scavenging of the air. Any user who does not adhere to these instructions is risking his own life and the lives of others. In this case, the manufacturer declines any responsibility.

### **Risk of fire!**

- Grease deposits in the grease filter may catch fire.  
Clean the grease filter at least every 2 months.  
Never operate the appliance without the grease filter. Risk of fire!

- Grease deposits in the grease filter may catch fire. Never work with naked flames close to the appliance (e.g. flambéing). Do not install the appliance near a heat-producing appliance for solid fuel (e.g. wood or coal) unless a closed, non-removable cover is available. There must be no flying sparks.
- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- When gas burners are in operation without any cookware placed on them, they can build up a lot of heat. A ventilation appliance installed above the cooker may become damaged or catch fire. Only operate the gas burners with cookware on them.
- Operating several gas burners at the same time gives rise to a great deal of heat. A ventilation appliance installed above the cooker may become damaged or catch fire. Never operate two gas burners simultaneously on the highest flame for longer than 15 minutes. One large burner of more than 5 kW (wok) is equivalent to the power of two gas burners.

### **Risk of injury!**

- Components inside the appliance may have sharp edges. Wear protective gloves. Risk of injury!

### **Risk of electric shock!**

- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Incorrect repairs are dangerous. Repairs may only be carried out and damaged power cables replaced by one

of our trained after-sales technicians. If the appliance is defective, unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.

- Liquid infiltration can cause electric shocks. Do not use any high-pressure cleaners or steam cleaners, which can result in an electric shock.

For safety reasons, never place large ferromagnetic objects (e.g. oven plates for cakes) on the cooking area of the glass-ceramic hob.

People carrying pacemakers are advised to consult a doctor before using the induction cooking areas.

Metal objects such as knives, forks, spoons or lids must not be placed on the surface of the induction hob because they can become hot.

- This domestic appliance is exclusively meant for the cooking of food, with the exclusion of any other domestic, commercial or industrial use.
- Do not change or alter the appliance.
- The glass surface of the hob cannot be used as working surface or a surface where to place objects.
- Do not use any extension cable to connect feedcable.

**Important:**

- After use, switch the induction hob off using the control device.
- Avoid spilling liquid, therefore reduce the heat when boiling or heating liquids.
- Do not leave the heating elements on without pots or with empty pots.

- When you have finished cooking, switch off the relevant heating element using the control indicated below.
- Make sure that no cable of any fixed or moving appliance comes into contact with the glass of the hob or with the hot pots.
- Pots with scratched bottoms or damaged pots (not enamelled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the ceramic glass.
- Do not hit glass edges with pots
- Do not put or leave empty pots on the ceramic hobs.
- Never place any hot container over the control panel.

**WARNING** 

If the surface of the hob is cracked, turn off the appliance and disconnect it from the electrical mains in order to prevent any possible electric shocks.

**WARNING** 

This appliance is not intended for gas.

## ENVIRONMENTAL PROTECTION

Your new appliance is particularly energy-efficient. Here you can find tips on how to save even more energy when using the appliance.

**SAVING ENERGY**

- During cooking, ensure that there is a sufficient supply of air so that the extractor hood can work efficiently and with a low level of operating noise.
- Adjust the fan speed to the intensity of the cooking fumes. Only use intensive mode where this is required. A lower fan speed means that less energy is consumed.
- If there are intensive cooking fumes, select a higher fan speed in good time. If cooking fumes have already spread in the kitchen, the extractor hood must be operated for longer.
- Switch off the extractor hood if you no longer require it.
- Switch off the lighting if you no longer require it.

- Clean and, if required, replace the filter at regular intervals in order to increase the effectiveness of the ventilation system and to prevent the risk of fire.

## INDUCTION

### Functioning:

The main characteristic of the induction system is the direct transfer of heat from the generator to the cooking pot.

### Advantages:

- The transfer of power takes place only when the pot is placed on the cooking zone.
- The heat is generated only at the base of the pot and transferred directly to the food to be cooked.
- Reduced heating times and low consumption of power at the beginning of cooking, allow power saving.
- The ceramic glass remains cold, the heat detected on the cooking top is the one reflected from the bottom of the pot.

### COOKING POTS

The use of proper cooking pots is an essential factor for induction cooking. Check that your pots are suitable for the induction system.

The pots must contain iron. You can check whether the material of the recipient is magnetic with a simple magnet. (Fig. 4)

The use of pots in cast iron, enamelled steel or special steel for induction is recommended.

In order to obtain the best performance from the induction hob:

- use pots having a flat base (Fig. 5A)
- use the cooking area appropriate for the pot diameter to use the power in the best way. (Fig. 5B)
- do not use pots with a rough base to avoid scratching the thermal surface of the hob.
- sugar, synthetic materials or aluminium sheets must not come into contact with the heating zones.

**THE USE OF EITHER POOR QUALITY POT OR ANY INDUCTION ADAPTOR PLATE FOR NON-MAGNETIC COOKWARE RESULTS IN A WARRANTY BREACH. IN THIS CASE, THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ANY DAMAGE CAUSED TO THE HOB AND/OR CONNECTED ENVIRONMENT.**

## BEFORE MOUNTING

The instruction manual apply to several versions of the appliance. Accordingly you may find descriptions of individual features that do not apply to your specific appliance.

These instructions are for a specialized installer and are a guide for installation, adjustments and maintenance are in compliance with the law and current standards.

To guarantee correct functioning of the appliance the indications given below must be followed:

- the built in place where the hob is installed must be in heat-resistant material.
- if the induction hob is to be installed above an oven, this must have a forced-ventilation cooling system. It is necessary that the appliance (oven) and the induction hob in ceramic glass are adequately isolated, in such a way that the heat generated from the oven, measured on the

side of the bottom of the induction hob, does not exceed 60°C. Failure to follow this precaution, could cause a malfunction in the TOUCH CONTROL system.

- do not install the induction hob above dishwashers: if this is absolutely necessary, place a watertight element between the two appliances.

**The failure to comply with the above-mentioned precautions could lead to incorrect functioning of the appliance.**

## MOUNTING INSTRUCTIONS

Mount the cooker hood as shown in the pictures of the mounting manual attached.

The cooker hood is heavy and in order to move it 2 persons are needed.

During the installation of the cooker hood, always wear protective handgloves to prevent injuries.

The appliance is developed to be installed into a working top.

Prepare the sealing material along the entire perimeter (Fig. 2)

Block the domestic appliance into place with the supports, keeping the thickness of the surface in mind. If the lower part of the appliance after installation is accessible from the lower part of the furniture, it is necessary to mount a separating panel respecting the distances given. (Fig. 1)

### VENTILATION

The distance between the induction hob and the kitchen furniture or built-in appliances must be such to guarantee sufficient ventilation and discharge of the air.

Do not obstruct the front cooling slots in order to prevent malfunctioning of the appliance. (Fig. 3)

Do not use the induction hob if pyrolysis process is in execution in the oven.

## BEFORE ELECTRICAL INSTALLATION

Before connection you must:

- check that the building/room is fitted with electric safety system to protect against short circuits and electric shock systems according to law in force.

- always turn off the main voltage supply by means of the bipolar switch before connecting and switch on again only when connections have been completed, tested and are safe.
- the earth wire is 2 cm longer than the other cables;
- the system ratings meet the ratings indicated on the rating plate applied in the product;
- the system is fitted with efficient earth system in compliance with the laws and current standards.

Earthing is mandatory by law.

If the domestic appliance is not supplied with a cable and/or suitable plug, use material suitable for the absorption value indicated on the identification plate and the operating temperature.

## ELECTRICAL CONNECTION

### WARNING

The product has got different speed cables.

The electrical connection can only be carried out by qualified professional personnel, using standard material and state of the art installation methods. The manufacturer declines any responsibility for installations carried out by unskilled persons and for installations which are not in conformity with the standard norms concerning electrical safety (both concerning methods and materials).

## ELECTRICAL TECHNICAL DATA

The electrical technical data are visible in the rating plates of the products

## CONNECTION TO THE POWER SUPPLY

If a direct connection to the mains is required, an omnipolar switch must be installed, with a minimum 3 mm opening, between the contacts and suitable for the load indicated on the plate and in compliance with current standards (the yellow/green earth wire must not be interrupted by a switch).

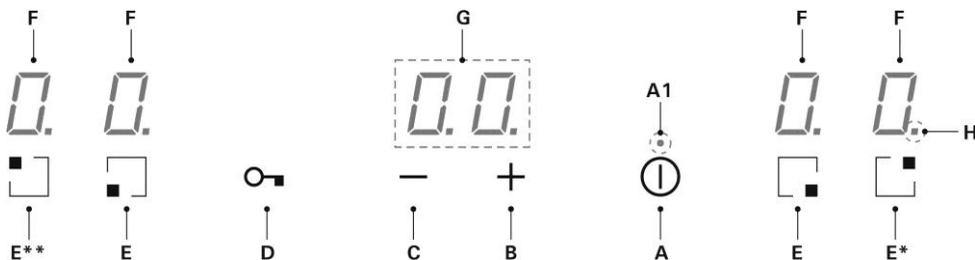
When the appliance has been installed, the omnipolar switch must be easily reachable.

## PRECAUTIONS TO BE TAKEN IF REPAIRS ARE TO BE CARRIED OUT

Repairs, including the replacement of the feed cable if necessary, are to be carried out only by qualified personnel, using standard methods, instruments and materials. Any repairs carried out by others could be dangerous and could be a fire risk.

## INDUCTION HOB USE AND MAINTENANCE

The appliance is operated using the control panel sensor keys. Functions are controlled by touching the sensor keys and confirmed by displays and acoustic signals. Touch the sensor keys from above, without covering other sensor keys.



- A** On/Off key
- A1** LED On/Off key
- B** [+] key (increment)
- C** [-] key (decrement)
- D** Lock key
- E** Zone Selection key
- F** Cooking zone Display
- G** Timer Display
- H** LED active function/zone

## SETTING THE POWER LIMIT BEFORE SWITCHING THE APPLIANCE ON

### Changeable Power Menu 7,4kW/2,8kW/3,5kW

- Setting is possible only during the first two minutes after plug in the appliance.
- The touch has to be switched off, unlocked and no zone should be selected.
- Press at the same time the two external cooking zones switches and hold it for 3 seconds (E\* and E\*\*, see picture).
- After entering the service menu a beep occurs.
- Now the power level could be selected with the [+] and [-] keys.
- The Timer Display show's the current setting:
  - «01» 7,4kW
  - «02» 2,8kW
  - «03» 3,5kW
- To save the current setting press once again the two external cooking zones switches at the same time and hold it for 3 seconds.
- After successfully saving the setting a beep occurs.

Note: If there is no action for 60 seconds the change will be not accepted.

If you set the power limit to 2,8kW or 3,5kW, you can not turn all the fires on at the same time.

## SWITCHING THE APPLIANCE ON

Press the **On-Off** key to switch the hob on. All the displays relative to the cooking zones switch on in the «0» standby position.

**The control unit remains active for 20 seconds.**

If no cooking zone is selected within this time, the appliance switches off automatically.

## SWITCHING THE COOKING ZONES ON

To switch on a cooking zone press the corresponding **Zone Selection key** then adjust the heat setting using the [+] key and [-] Key within 10 seconds. The heat level of each single cooking zone can be set in 9 different positions and will be shown in the corresponding cooking zone display with a number ranging from «1» to «9». Press the [+] key to increase the heat level, press the [-] key to decrease it.

### POT DETECTION «»

Each induction cooking zone has a pot detection minimum limit, which varies according to the material of the cookware being used. For this reason, you should choose the cooking zone which is most suitable for the diameter of the cookware you are going to use.

If the symbol «» appears on the cooking zone display, it means that:

- The cookware used is not suitable for induction cooking.
- The cookware diameter is smaller than the one allowed by the hob.
- No cookware is on the cooking zone.

For more details refer to chapters "Induction" and "Technical specifications".

### RESIDUAL HEAT «»

If the temperature of the cooking zone is still high (over 50°) after it has been switched off, the relative display will indicate the «» symbol (residual heat). The symbol will only switch off when the burn risk is no longer present.

## **BRIDGE FUNCTION «»**

This function allows you to combine the front cooking zone to the rear cooking zone (a + b/c + d) to create one large zone where to place the pots. It is particularly suitable when it comes to cooking with large pans (eg. oven pans). Pay attention in placing the cookware in the correct position on the cooking zones.

To activate the Bridge function between two adjacent cooking zones press simultaneously on both **Zone Selection** keys. The bridge symbol «» will appear on one of the two cooking zone displays pressed indicating that the function is active.

NOTE: The settings of the bridge zone are only enabled by the cooking zone keys with the heat setting. To deactivate the function press simultaneously on both **Zone Selection** keys. The bridge symbol «» goes off.

## **POWER BOOST/QUICK HEATING «»**

This function further reduces cooking time of a given area taking the temperature to the maximum power for a 5 minutes interval. At the end of this interval, the cooking zone power automatically returns to level «9».

The use of this function is indicated for the short time heating of large quantities of liquid (eg. water for cooking pasta) or dishes.

To activate this function, select a cooking zone then press the **[+] key** until the symbol «» appears on the cooking zone display.

## **WARMING FUNCTION «»**

This function sets the heat temperature of the selected cooking zone at **42°C** to keep food warm.

Once the cooking zone is started, press the **[+] key** and select value «1» then press the **[-] key**. The symbol «» will appear on the cooking zone display, meaning that the warming function is activated.

## **TIMER**

This function allows you to set the time from «01» (1 minute) to «99» (99 minutes) for the automatic switch off of a cooking zone.

Select a cooking zone by pressing the corresponding **Zone Selection key** and adjust the heat level. Press simultaneously the **[+] and [-] keys** to activate the Timer display. Set the desired time within 10 seconds using the **[+] and [-] keys**. Wait 10 seconds for the automatic confirmation of the settings. The time countdown will be shown on the timer display.

When time elapses the cooking zone will automatically switch off, the display will show a flashing «00» and an acoustic signal will be heard. Press any key on the control panel to stop the signals.

To disable the timer of a cooking zone press the corresponding **Zone Selection key** then press simultaneously the **[+] and [-] keys** to turn on the Timer display. Bring the timer value back to «00» by using the **[-] key**. Wait 10 seconds for the automatic confirmation.

## **EGG TIMER/REMINDER**

This function allows you to set an acoustic reminder which stays active after switching the appliance off.

To enable this function switch on the appliance then press simultaneously the **[+] and [-] keys**. The timer display lights up. Set the time, ranging from «01» (1 minute) to «99» (99 minutes), by pressing the **[+] and [-] keys**. Wait 10 seconds for the automatic confirmation of the settings. The time countdown will be shown on the timer display.

When time elapses the display will show a flashing «00» and an acoustic signal will be heard. Press any **key** on the control panel to stop the signals.

To disable the Egg timer/Reminder function press simultaneously the [+ ] and [-] **keys** and bring the timer value back to «00» by using the [-] **key**. Wait 10 seconds for the automatic confirmation.

### CONTROL LOCK «

Controls can be locked in order to prevent any risk of unintentional changes to the settings (children, cleaning operations, etc.). To activate this function press the **Lock key** for at least 3 seconds. The symbol «

To disable the Control Lock function simply press the **Lock key** for at least 3 seconds. The symbol «

### CHILD SAFETY LOCK «

This function serves the purpose of preventing children from switching on the appliance even accidentally or intentionally.

The Child safety lock can only be activated with all the cooking zones off.

To activate this function press simultaneously the **E\* Zone Selection key** and the [-] **key**, then again the **E\* Zone Selection key**. The symbol «

When the Child safety lock is enabled you can switch the appliance off. The Child safety lock is still enabled when the appliance is switched on again.

To unlock the appliance temporarily press simultaneously the **E\* Zone Selection key** and the [-] **key**. In this case the Child safety lock will still be active each time the appliance is switched on again.

To unlock the appliance permanently, press simultaneously the **E\* Zone Selection key** and the [-] **key**, then again the [-] **key**. In this case the Child safety lock won't be enabled when the appliance is switched on again.

### SWITCHING THE COOKING ZONES OFF

To switch a cooking zone off select it by pressing the corresponding **Zone Selection key** and bring its heat level back to «0» by pressing the [-] **key**.

### SWITCHING THE APPLIANCE OFF

To turn off the cooking top entirely hold down the **On-Off key**.

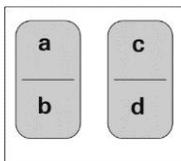
### POWER MANAGEMENT

All cooking zones are connected to one phase. The phase has a maximum electricity loading of **3700 W/230V** (see "Technical specifications" paragraph).

The function divides the heat level between cooking zones and activates when the total electricity loading of the cooking zones exceeds **3700 W**. The function decreases the heat level to the other cooking zones. The heat setting display of the reduced zones changes between two levels.

### TECHNICAL SPECIFICATIONS

Cooking zone	Dimensions (mm)	Minimum pot dimension (mm)	Output (W) 230V
a/c	200x180	Ø 120	2100 (3000*)
b/d	200x180	Ø 120	1600 (1850*)
a + b/c + d	200x370	125x250	3000 (3700*)
*using Power Booster			<b>TOT. 7400</b>



### SAFETY SWITCH

The appliance has a safety switch that automatically switches off the cooking zones when they have been operating for a certain amount of time at a given power level.

POWER LEVEL	OPERATING TIME LIMIT (hours)
1-2	6
3-4	5
5	4
6-7-8-9	1,5

### MAINTENANCE

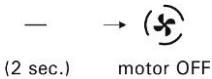
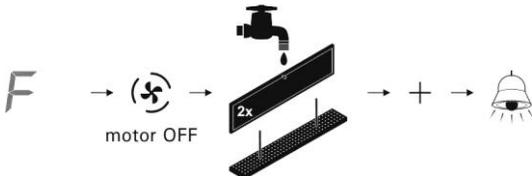
Remove any rest of food and drops of grease from the induction hob surface by using the special scraper supplied on request. **(Fig.6)**

Clean the heated area in the best possible way using suitable products, and a cloth/paper, then rinse with water and dry with a clean cloth. If using the special scraper immediately remove any fragments of aluminium and plastic material that have unintentionally melted on the heated cooking area, or residues of sugar or food with a high sugar content. In this way, any damage to the cooktop surface can be prevented. Under no circumstances should abrasive sponges, or corrosive chemical detergents, such as oven sprays or stain removers, be used.

**Steam cleaners must not be used.**

## EXTRACTOR HOOD USE AND MAINTENANCE

<p>motor OFF</p> <p>4 min.</p>	<p><b>Short Pressure</b></p> <p>It increases the speed of the motor.</p> <p>It sets the highest speed of the motor which is shown by a <b>P</b> and after 4 minutes the second speed is automatically set.</p>
<p>(2 sec.)</p> <p>TIMER 10 min.</p> <p>motor OFF</p>	<p><b>Long pressure.</b></p> <p><b>TIMER:</b> if you press this push button when the hood is working at the first, second or third speed, the motor is automatically</p>

	stopped after 10 minutes. During the period of the timer the display will show the speed in a fix way and the led point is flashing.
	Short pressure. Reduces the speed of the motor.
	Long pressure. Turn the motor off.
	When the metallic grease filters have to be cleaned, the letter <b>F</b> on the display.

## AUTOMATIC CONTROL OF GREASE AND CARBON FILTERS

The electronic controls with display allow automatic control of the grease filters so that the user does not have to remember when maintenance was last carried out.

### TO PUT THE GREASE FILTER CONTROL BACK TO ZERO

After making maintenance to filters you have to:

- stop the motor (stop position);
- push the push-buttons + and a "bip" is issued.

## MAINTENANCE

### Grease filters

The metallic grease filters are positioned on the bottom of the hood and are used to contain any grease which is normally emitted in cooking fumes, thereby impeding the deterioration of the motor. They can be washed either by hand or in the dish washer.

For washing by hand, use hot water and soap; this can be done by hand brushing vigorously several times and then rinsing under the tap.

After washing, the grease filters should be dried and re-fitted correctly.

It is possible that after washing the filter will have slight change in the colour.

  It is advised to wash the grease filters after circa 50-100 hours of use of the cooking top.

If the grease filters are very dirty, the motor can only take in a small quantity of air, and performance is reduced;

The grease which accumulates on dirty filters is easily inflammable and **can cause fires**, if they are not removed by periodic washes.

The manufacturer declines any responsibility for fires caused by poor maintenance of the grease filters.

 Never dismantle grease filters with motor on.

 Never switch aspiration on without mounted grease filters.

The company declines any responsibility should the above quoted warnings are not respected.

## CLEANING

To preserve the hood in good condition, clean this periodically following the advice given as follows.

 Make sure that power has been completely turned off.

The detergent solution recommended is a combination of WATER and NEUTRAL LIQUID SOAP. It is of vital importance that the liquid soap should not contain any grains which could scratch the surface.

The solution should be applied first onto a soft cloth which is then rubbed over the shell. It is important to follow the pattern of the satin finish with the cloth.

It is absolutely forbidden to pour liquids directly onto the hood.

The cloth used should not have any buttons, zips, fasteners or anything else which could scratch the surface.

The use harsh abrasive or granular products, petrol, spirits or similar products which could damage the surface of the material, is severely forbidden.

The manufacturer will not be responsible for any damages either functional or to the appearance of the hood, caused by cleaning operations carried out using unsuitable products or unsuitable methods.

 **During the cleaning operations do not press too long on the push buttons as this could cause an accidental switching on of the appliance.**

## IF YOU ENCOUNTER A PROBLEM

Disconnect the hood from the mains electricity supply and keep it disconnected for ca 1 minute, then reconnect.

If the aspiration power has become lower check that the grease filters have been cleaned at the right intervals.

Check also that foreign objects have not been sucked by accident (like cleaning cloths) and that they have not ended in the duct, check also the duct connections to see if they are still ok.

## EUROPEAN DIRECTIVE MARK



This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). This norm is the frame of a European-wide validity of return and recycling of Waste Electrical and Electronic Equipment.

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human

health, which could otherwise be caused by inappropriate waste handling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

# NOTES



