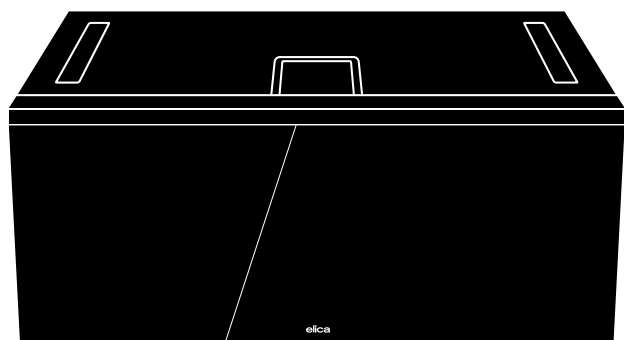




EN Instruction On Mounting And Use

elica[®]

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Strictly observe the instructions in this manual. All liability is declined for any problems, damage or fires caused by failure to comply with the instructions in this manual. The device is intended for domestic use only, to cook food and extract the fumes generated by cooking. No other use is allowed (e.g. heating rooms). The manufacturer declines any liability for inappropriate use or incorrect control settings.

The device may have different aesthetic features with respect to the illustrations in this handbook, however the operating, maintenance and installation instructions remain the same.

- Read the instructions carefully: they contain important information on installation, operation and safety.
- Do not make electrical changes to the device.
- Before installing the device, make sure that none of the components are damaged. Otherwise, contact the dealer and do not continue with the installation.
- Check that the device is intact before proceeding with installation. Otherwise, contact the dealer and do not continue with the installation.

: the parts marked with this symbol can be purchased separately from specialised dealers.

*: the parts marked with this symbol are optional accessories supplied only with some models and can be purchased from the websites www.elica.com and www.shop.elica.com.

1. SAFETY AND REGULATIONS

1.1. GENERAL SAFETY

Please note! Pay strict attention to the following instructions:

- The device must be disconnected from the mains before carrying out any installation work.
- For all installation and maintenance operations, always use work gloves.
- Installation or maintenance must be performed by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations.
- Only use the fastening screws supplied with the product for installation, or if not supplied, purchase the correct type of screws.
- Use screws of the right length, as indicated in the installation guide.
- Do not repair or replace any part of the product unless specifically stated in the operating manual.
- Ensure that children do not play with the product; keep children at a safe distance and supervise them as the accessible parts may become very hot during use.
- The product can be used by children over the age of 8 and by people with reduced physical, sensory or mental capabilities or without experience or the necessary knowledge, as long as they are properly supervised or have been instructed on how to safely use the product and understand the inherent dangers.
- The product and its accessible parts get hot during use. Be careful not to touch the heating elements.
- Do not touch the heating elements of the product during and after use.
- Avoid contact with kitchen towels or other flammable materials until all components of the product have sufficiently cooled, fire hazard.
- Do not place flammable materials on or near the product.
- Overheated fats and oils easily catch fire.
- Unattended cooking on a hob with oil or fat can be dangerous and may cause a fire.
- Extra care must be taken when frying to prevent the oil from overheating and catching fire.
- The cooking process must be supervised. A short cooking process must be constantly monitored.
- NEVER attempt to put fires out using water. Instead, turn off the product and smother the flames, for example with a lid or a fire blanket.
- Prevent liquids from boiling over; therefore, turn the heat down when boiling or heating liquids.
- Do not leave the heating elements turned on with empty pots and pans, or without any cookware.
- Never heat a tin or can containing foods without opening it first: it might explode! This warning also applies to all other types of hobs.
- Switch off the relevant cooking zone when you have finished cooking.
- The product is not intended to be operated with an external timer or a separate remote control system. Do not use steam cleaners, risk of electric shock.
- Before doing any cleaning or maintenance work, disconnect the product from the mains by disconnecting the plug or turning off the mains switch.
- Cleaning and maintenance must never be performed by children unless they are properly supervised.
- The product must be cleaned frequently both inside and out (AT LEAST ONCE A MONTH); always follow the instructions given in the maintenance manual.
- This manual must be stored for future consultation at any time. If sold, transferred or moved, it must remain with the product.

● Range hoods and other cooking fume extractors may adversely affect the safe operation of appliances burning gas or other fuels (including those in other rooms) due to back flow of combustion gases. These gases can potentially result in carbon monoxide poisoning. After installation of a range hood or other cooking fume extractor, the operation of flued gas appliances should be tested by a competent person to ensure that back flow of combustion gases does not occur.

● For people with pacemakers and active implants, it is important to check, prior to using the induction hob, that their pacemaker is compatible with the product.

- If the surface is cracked, switch off the item to avoid the possibility of electric shock
- Risk of fire: do not place objects on the cooking surfaces.
- Do not place metal objects, such as knives, forks, spoons or lids on the hob because they could become hot.
- Important: After use, turn off the hob using its control device and do not rely on the pot detector.
- Never use aluminium foil for cooking and never place products packaged in aluminium directly on the hob. The aluminium would melt and irreparably damage your product.
- High power levels such as the Booster function should not be used to heat certain liquids, such as oil for frying. Excessive heat may be dangerous. In these cases, we recommend the use of a lower power level.
- The cookware must be placed directly on the hob and must be centred. Under no circumstances may any other objects be placed between the pot and the hob.
- If the temperature becomes high, the product automatically decreases the power level of the cooking zones.
- Please note! The accessible parts of the device may

become hot when the hob is switched on.

- Failure to comply with the rules for product cleaning and the cleaning/replacement of filters, may create a fire hazard.
- Flambé cooking is strictly prohibited.
- Using a naked flame may damage the filters and cause a fire hazard, and must therefore be avoided under all circumstances.
- The room must be sufficiently ventilated when the product is used at the same time as other appliances that run on gas or other fuels.
- The regulations laid down by local authorities must be strictly followed with regard to the technical and safety measures to be adopted for fume extraction.
- The extracted air must not be conveyed through the same ducts used to extract the fumes generated by the combustion of gas or other types of fuels.
- Never use the product without the grille properly installed!

- Always use appropriate oven gloves to remove or insert heat-resistant accessories or pots.
- Flammable objects placed in the cooking compartment can catch fire.
- Never place flammable objects inside the cooking compartment. Never open the appliance door when smoke is coming out. Switch off the appliance and remove the plug or fuse in the fuse box.
- Food scraps, fat and roast juices can catch fire. Before using the appliance, remove coarse dirt from the heating elements and accessories. When the appliance door is opened, a movement of air occurs which can lift baking paper. The latter could come into contact with the heating elements and catch fire.
- During preheating, never place baking paper on the accessories if it is not well secured. Always secure the baking paper with cookware or baking tray. Cover only the necessary surface with baking paper. The baking paper must not protrude from the accessory.
- Alcohol vapours in the hot cooking compartment could catch fire. Do not cook dishes with large quantities of drinks with a high alcohol content. Use only small quantities of drinks with a high alcohol content. Open the appliance door carefully.
- When opening the appliance door, hot steam may escape. At certain temperatures steam is not visible. When opening, do not stand too close to the appliance. Open the appliance door carefully. Keep children away.
- The presence of water in the hot cooking compartment can cause the formation of steam. Never pour water into a hot oven.
- The water in the tank can become very hot during the next operation of the appliance. Empty the water tank after each use of the appliance with steam. Removing the tank may cause hot liquid to overflow. Carefully remove the hot accessory while always wearing an oven glove.
- Hot steam is released in the cooking compartment. When operating the appliance with steam, do not touch the cooking compartment.
- Do not place flammable liquids (e.g. alcoholic beverages) into the water tank. Fill the tank only with water or the recommended descaling solution.
- Make sure the appliance is turned off before replacing the bulb to avoid the possibility of electric shock.
- Use only the temperature probe (temperature sensor in the centre) recommended for this appliance
- The oven is equipped with a temperature probe to control the temperature of the food being cooked. This accessory has a maximum operating temperature. Carefully read the part dedicated to this accessory in the chapter on using the oven.

- Keep children under the age of 8 away from the unit and supervise them continuously, as accessible parts can become very hot during use.

1.2. ELECTRICAL CONNECTION SAFETY

- Disconnect the product from the mains.
- Installation must be carried out by professionally qualified personnel with knowledge of the regulations in force for installation and safety.
- The manufacturer denies all liability to persons, animals or property if the guidelines provided in this chapter are not followed.
- By law, the product must be earthed.
- The power cable must be long enough to allow the product, built into the cabinet, to be connected to the mains.
- The power cable must be long enough to allow removal of the hob from the worktop.
- Do not use power strips or extension cords.
- Check that the voltage on the rating plate on the bottom of the product corresponds to that of the domestic environment where it will be installed.
- The earth cable must be 2cm longer than the other cables.
- The temperature must not reach 50°C above room temperature anywhere along the cable.
- The product is designed to be permanently connected to the mains; for this reason, make the connection to the mains via an omnipolar switch in accordance with the installation rules, which ensures complete disconnection from the mains in overvoltage category III conditions, and which is easily accessible after maintenance.
- Once installation is complete, the electrical components must no longer be accessible by the user.
- Please note! Do not connect the product to the mains until the installation is complete.
- Before connecting the product to the mains: check the rating plate (on the bottom of the product) to ensure that the voltage and power correspond to the mains supply and that the power socket is suitable. If in doubt, consult a qualified electrician.

The following indications are compliant with the regulation, considering the NOMINAL ABSORPTION (13 kW).

The connections must be finalised by the electrical installer. The cable dimensions are the minimum ones required by the regulations to avoid safety problems and must be taken into account even in case of power limitation.

- If the product does not come with a power cable, use one with a conductor cross-section equal to 10mm² for single-phase connections and at least 2.5mm² for three-phase connections.

● **Please note!** The interconnection cable must be replaced by the authorised customer service representative or by a person with similar qualifications.

● **Attention!** Before reconnecting the circuit to the mains power supply and making sure that it is working correctly, always check that the power cable is correctly installed.

POWER MANAGEMENT: the product is equipped with a Power Management function which is used to set a maximum absorption threshold (kw)

Size the electrical system protection according to the selected Power Limitation level.

1.3. INSTALLATION SAFETY

- The electrical and mechanical installation must be performed by qualified personnel.
- **Before starting the installation:** After unpacking the product, check that it has not been damaged during transport and in the case of problems, contact your dealer or Customer Service, before proceeding with the installation; Check that the purchased product is the right size for the installation location; Check for accessories inside the packaging (placed there for ease of transport, such as bags containing screws, the warranty certificate, etc.). Remove and keep them safe; Also check that there is a power socket near the installation area
- **Preparing the unit for installation: Attention!** This product provides various installation solutions. Before continuing with the unit preparation operations, check the one most suitable for your requirements.



To find out about the installations available for this product, consult the illustrations at the end of the manual, marked with this symbol.

Only professional assembly according to these instructions guarantees safe use. In case of damage due to incorrect assembly, the responsibility falls on the person who assembled the appliance.

The appliance must not be installed behind a decorative panel in order to prevent overheating.

- to optimise the recirculating installation, it is recommended to create a slot in the plinth, in which to insert a commercial grille.

• **Important:** use a single component adhesive sealant (S) that can withstand high temperatures up to 250°; before installation, the surfaces that need to be glued must be thoroughly cleaned, removing all substances that may compromise adhesion (e.g. release agents, preservatives, grease, oils, powders, old adhesive residue, etc.); the adhesive must be evenly spread along the entire perimeter of the frame; after gluing, leave the adhesive to dry for about 24 hours.

• **Please note!** Failure to install screws and fasteners in accordance with these instructions may result in electrical hazards.

• **Note:** for correct installation of the product, it is recommended to tape the pipes using an adhesive with the following characteristics: soft elastic PVC film, with acrylic-based adhesive; complies with DIN EN 60454 regulations; flame retardant; excellent resistance against wear; resistant to temperature fluctuations; can be used at low temperatures.

1.4. END-OF-LIFE DISPOSAL



This device is marked in compliance with the European Directive 2012/19/EC - UK SI 2013 No.3113, Waste Electrical and Electronic Equipment (WEEE).

Make sure that this product is disposed of correctly. The user helps prevent potential negative consequences for the environment and for health. The symbol on the product or accompanying documentation indicates that this product should not be treated as household waste but should be handed over at a suitable collection point for the recycling

of electrical and electronic equipment. Dispose of it in accordance with local regulations for waste disposal. For further information about the treatment, recovery and recycling of this product, please contact your local authority, the collection service for household waste or the shop from where the product was purchased.

1.5. REGULATIONS

Device designed, tested and developed in compliance with regulations on:

- Safety: EN/IEC 60335-1; EN/IEC 60335-2-6, EN/IEC 60335-2-31, EN/IEC 62233; • Performance: EN/IEC 61591; ISO 5167-1; ISO 5167-3; ISO 5168; EN/IEC 60704-1; EN/IEC 60704-2-13; EN/IEC 60704-3; ISO 3741; EN 50564; IEC 62301. EN 60350-2; • EMC: EN 55014-1; CISPR 14-1; EN 55014-2; CISPR 14-2; EN/IEC 61000-3-3; EN/IEC 61000-3-12.

1.6. EFFICIENCY AND ENVIRONMENTAL CONSIDERATIONS

•HOB:

Use pots and pans with a bottom diameter equal to that of the cooking zone; Use only pots and pans with flat bottoms; - Where possible, keep the lid on pots during cooking; Cook vegetables, potatoes, etc. with a minimal amount of water to reduce the cooking time; Use the pressure cooker, as it further reduces energy consumption and the cooking time; Place the pot in the centre of the cooking zone drawn on the hob.

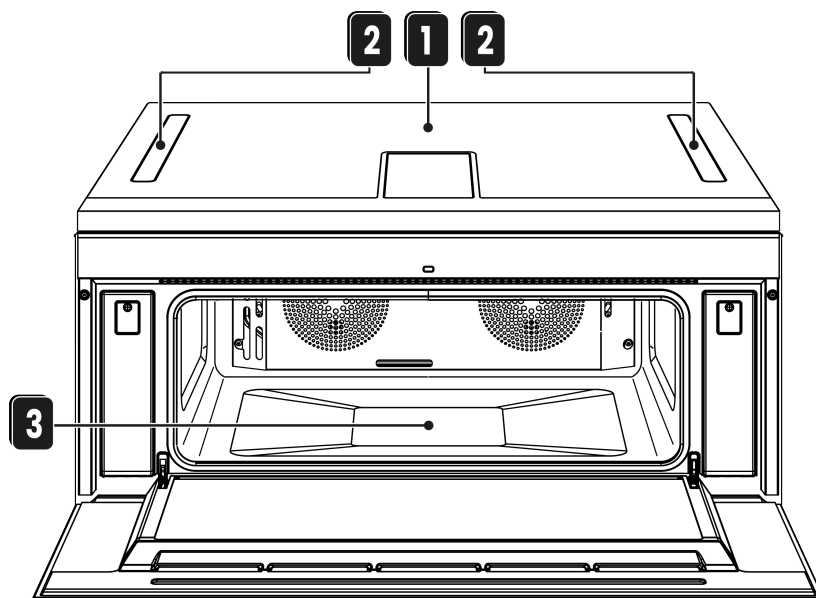
•EXTRACTOR:

Recommendations for correct use in order to reduce the impact on the environment: When cooking begins, the device should be turned on at minimum speed, and left on for a few minutes even after cooking is complete. Increase the speed only if there is a large quantity of fumes and steam, using the Booster function only in extreme cases. To keep the odour reduction system running efficiently, replace the carbon filter/s when necessary. To ensure the high performance of the grease filter, clean it when necessary. To improve efficiency and minimise noise, use the maximum duct diameter indicated in this manual.

•OVEN:

Preheat the appliance only if indicated in the recipe. Allow frozen foods to defrost before placing them in the cooking compartment. Remove any unnecessary accessories from the cooking compartment. During cooking, open the appliance door as little as possible. If preparing multiple sweet items, it is advisable to bake them in the oven one after the other. Given the particular size of the cavity, it is possible to insert several moulds next to each other in the cooking compartment. Use dark moulds, with black enamel or paint, preferably with black enamel, as they absorb heat. When turning off the oven, the display shows the residual heat. That heat can be used to keep dishes warm. When the cooking duration is more than 30 minutes, reduce the oven temperature. The residual heat inside the oven will continue cooking. Turn off the light during cooking. Only turn it on when necessary.

2. PRODUCT OVERVIEW



Relevant parts:

- 1 Induction Hob
- 2 Extractor
- 3 Oven

3. PRODUCT INITIAL SETTINGS

Note: The settings menu can be updated after the product has been placed on the market.

Note: Some functions described in this manual may not be available.

Once the oven is connected to the mains for the first time, a prompt will appear to perform the initial setting of the product. Some parameters are important for the correct operation of the appliance. Consult the following chapters regarding the PRIMARY SETTINGS.

It is always possible to modify the parameters entered in the initial procedure at a later time; to do so, access the general settings menu using the button  on the HOME screen.

3.1. PRIMARY SETTINGS

To access the settings menu, press the button . A scrolling menu will be displayed, featuring the items also shown in the following image.

ATTENTION! These settings are necessary for the correct functioning of the product.



• **LANGUAGE:**    ...

Select the Language.

• **Wi-Fi CONFIGURATION:**   ...

To connect the product to the Home network router. Set the data as required.

• **COUNTRY:**    ...

Select the Country.

• **DATE AND TIME:**    ...

Set the data as requested on the screen.

• **STANDBY ENERGY CONTROL:**    ...

Manage Energy Control activation / deactivation from standby. If deactivated, it will be possible to view the clock and other information even when the Product is off. If Active, it will minimise energy consumption when the Product is off.

• **POWER LIMITATION:**    ...

Set the product's absorption.

Set the HOME CONSUMPTION THRESHOLD according to the maximum absorption threshold of your home.

Set the PERSONAL CONSUMPTION THRESHOLD to be applied to the product.

• **WATER HARDNESS:**    ...

Allows the Product to set the frequency of descaling washes. Set the value of the water hardness of your home. The Product is equipped with a water hardness test strip. This setting is essential for the frequency of descaling.

• **CREATING AN ACCOUNT:**   ...

Link the product to your account to obtain exclusive benefits and additional features such as voice assistant.

• **INSTALLATION MODE:**    ...

Set the type of Product fumes suction.

The suction system, which channels the vapours and fumes produced by the hob and oven, can be used in the suction version with external evacuation or filtering with internal recirculation. Consult the section of this manual regarding installation and the websites www.elica.com and www.shop.elica.com to see the complete range of kits available, to carry out the different installation, both in the filtering and in the suction version.

•  **Recirculating Version:**

The extracted air will be filtered through special grease and odour filters before being sent back into the room through the special piping (Odour filters and piping purchased separately). For more information, see the pages relating to accessories and configurations (for the recirculating version) in the illustrated part of this manual.

•  **Duct-Out Version:**

Vapours are exhausted outside via a series of pipes (to be purchased separately). Connect the product to wall-mounted exhaust pipes and holes with a diameter equivalent to the air outlet (connecting flange). For more information on the pipes and their dimensions see the page relating to accessories in the installation manual - Duct-Out version. The use of pipes and outlet holes in the wall with a smaller diameter will reduce the extraction performance and drastically increase the noise level. All responsibility in this regard is therefore denied.

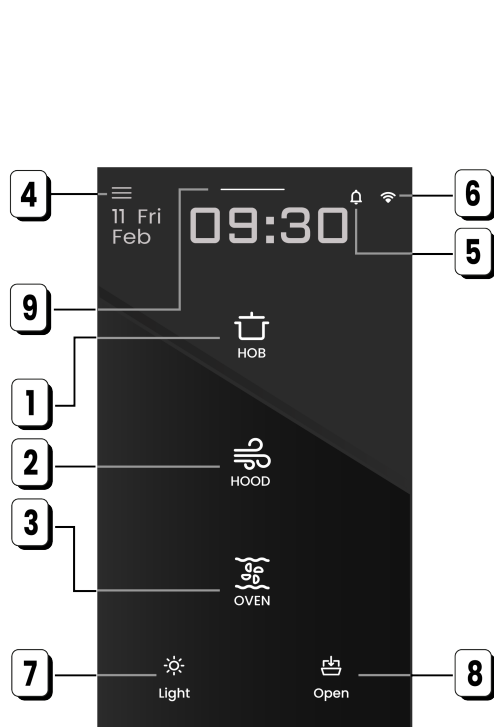
For maximum extraction efficiency: • We recommend a maximum pipe route length of 7 linear metres. • We recommend using no more than two 90° bends along the entire 7 linear metres • Avoid drastic changes in the ducting diameter, seeking to maintain a diameter of Ø 150 mm (or a rectangular section of 222 x 89 mm).

3.2. APPLIANCE SOFTWARE UPDATE

It is possible to update the product features by connecting it to the Wi-Fi network and downloading the new versions made available by Elica.

3.3. HOME SCREEN

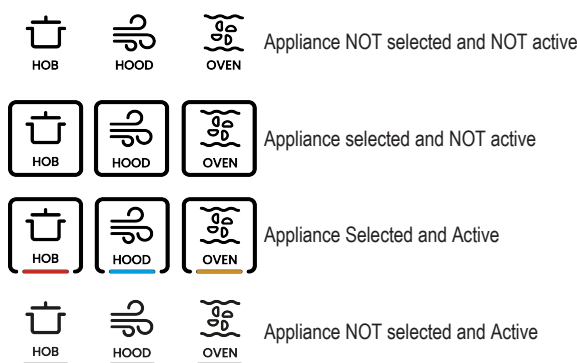
After performing the initial setting and after each subsequent turning on of the product, the following Home screen will be displayed:



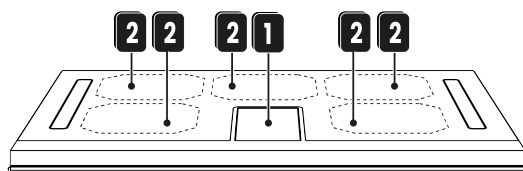
Display indications:

- 1 Hob main menu.
- 2 Extractor main menu
- 3 Oven main menu
- 4 Settings menu
- 5 Notifications menu
- 6 Wi-Fi menu
- 7 Lights ignition
- 8 Oven door opening
- 9 - Quick menu (scroll down)

Icons relating to the status of the appliance:



4. INDUCTION HOB



Relevant parts:

- 1 Controls display
- 2 Cooking zone

4.1. PRELIMINARY INFORMATION

The induction cooking system is based on the physical phenomenon of magnetic induction. The main characteristic of this system is the direct transfer of energy from the generator to the pot.

Benefits: When compared to electric hobs, your induction hob is: **Safer:** lower temperature on the glass surface. **Faster:** shorter food heating times. **More accurate:** the hob immediately reacts to your commands. **More efficient:** 90% of the absorbed energy is transformed into heat. Moreover, once the pot is removed from the hob, heat transmission is immediately interrupted, avoiding unnecessary heat loss.

• Cookware



Only use pots bearing this symbol.

Important:

to avoid permanent damage to the hob surface, do not use:

- cookware with a base that is not perfectly flat;
- metal cookware with an enamelled base;
- cookware with a rough base, to avoid scratching the hob surface;
- never place hot pots and pans on the surface of the hob's control panel.
- Not all induction pots work efficiently due to the base only partially consisting of ferromagnetic material! When purchasing pots or pans ensure that:

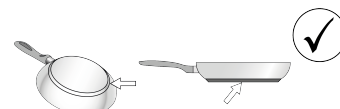
- the base is made entirely from ferro-magnetic material. If this is not the case, the efficacy of the transmission of heat is lessened and the uniformity of heat and the temperature of the pan/pot may not be suitable for cooking.



- The base does not contain aluminium: the cookware does not heat and may not be recognised by the inductors.



- Bases that are not flat or that have a rough surface take away the contact surface between the inductor and the cookware, lowering its efficiency and worsening the cooking experience.



• Pre-existing cookware

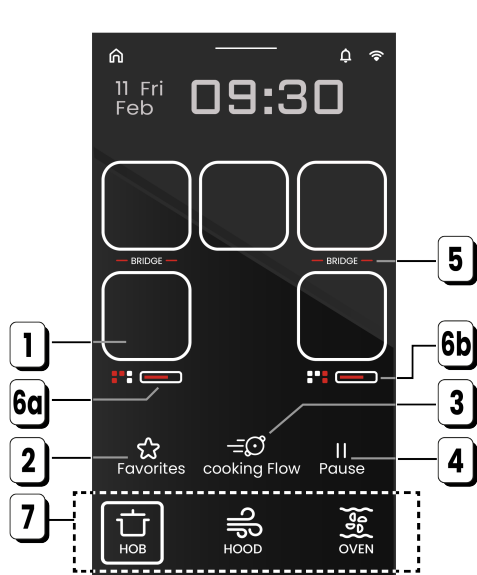
You can check if the pot material is magnetic simply by using a magnet. Pots are not suitable if they are not magnetically detectable. The indications from the previous paragraph also apply here.

• Recommended pot bottom diameters

IMPORTANT: if the pots are not of the correct size, the cooking zones will not switch on. To see the minimum pot diameters for each individual zone, consult the illustrated section of this manual.

4.2. USE OF THE INDUCTION HOB

Once the HOB button has been selected, the following screen is used to manage the induction hob.



Display Information:

- 1 - Cooking zone selector
- 2 Favourites menu
- 3 Cooking Flow
- 4 Pause
- 5 Bridge
- 6a Zone absorption indicator FL; RL; RC.
- 6b Zone absorption indicator FR; RR;
- 7 - Home appliance selectors

Other useful icons:

- This icon is used to return to the Home screen.
- Present in the hob submenus in the top centre, it is used to save the settings of a cooking zone. The saved programs will be displayed in the FAVOURITES on the Hob home screen.
- Present in the hob submenus in the top right, in the Manual selector screens. Press this button to switch from a rotary scrolling selector to a vertical scrolling selector and vice-versa.
- Present in the Hob submenu in the top left. Indicates the zone being set. The square of the zone in question is coloured red. Furthermore, this button is used to exit the submenu and to return to the main hob menu.

Cooking zone status icons:

Description

- Zone NOT active.
- Zone NOT active with pot detected.
- 4 Zone active.
- Zone active with pot NOT detected.
- 4 00:24:00 Active zone regulated with timer.
- Zone cooling with pot NOT detected.
- Zone cooling with pot detected.

Description

- Auto Function. *Melting* active.
- Auto Function. *Warming* active.
- Auto Function. *Simmering* active.
- Automatic Heat-Up function active.
- 4 Bridge active.

4.2.1. COOKING FUNCTIONS

Quick sequence of the main cooking hob screens:



• COOKING ZONE ACTIVATION – Complete Instructions

The hob is equipped with 5 cooking zones, which can also be activated simultaneously.

Activate:

select one of the 5 areas in the centre of the display; in the following screen it will be possible to set the desired cooking power. To return to the main Hob screen, press the button in the top left .

The selectable Powers vary from 1 to 9. In addition to level 9 there is an additional "booster" power level displayed via the icon . (Consult the "Power table" at the end of the chapter to choose the most suitable power for the types of cooking).

Note: The power can also be adjusted directly by holding down the relevant area directly from the hob homepage. Inside the box of each cooking zone, simply scroll up or down to adjust the power. .

Deactivate:

Select the active area to be turned off and on the next screen press **OFF** in the centre of the display. Return to the main hob screen by pressing the top left button .

• BRIDGE ZONE – Complete Instructions

It is possible to use the front cooking zone in combination with the corresponding rear one (to check which zones feature this function, see the illustrated part of this manual).

Activate:

On the main Hob screen, select the **BRIDGE** button or simultaneously press the two zones to be combined. At this point the display will show an icon with the two zones combined, of which it will be possible to adjust the power as indicated in the previous paragraph (activation of cooking zones). Return to the main screen by pressing the top left button .

Deactivate:

On the main Hob screen, selecting the icon and the display will return to showing the separate zones.

• AUTOMATIC FUNCTIONS – Complete Instructions

The automatic functions are used to set the most suitable temperature for particular operations. The following functions are available:

MELTING: Suitable temperature to slowly melt delicate products without compromising their sensorial characteristics (chocolate, butter, etc.).

WARMING: Suitable temperature to are used to keep dishes warm delicately, without reaching boiling temperatures. Ideal for long-lasting cooking such as tomato vegetable and meat sauces.

SIMMERING: Temperature suitable to simmer dishes while maintaining a controlled cooking level. Avoid unpleasant spills of water or food or possible burns on the bottom, typical of preparations such as risotto or boiled vegetables.

To activate:

Select the desired cooking zone. On the next screen press the icon to access the automatic functions menu, then select one of the three available functions. Return to the main hob screen by pressing the top left button . One of the three icons / /

will be displayed in the desired area, based on the one chosen

To deactivate:

Select the cooking zone where the automatic function is active / / . On the next screen press **OFF** in the centre of the display. Return to the main hob screen by pressing the top left button .

• AUTOMATIC HEAT UP – Complete Instructions

The Automatic Heat UP function is used to bring the set power up to full capacity more quickly.

To activate:

Select a cooking zone and set a power. At this point press the button and in the next menu select the icon . Return to the main hob screen by pressing the top left button .

To deactivate:

Select a cooking zone where Automatic Heat Up is active. Press **OFF** in the centre of the display. Return to the main hob screen by pressing the top left button .

• COOKING FLOW – Complete Instructions

Cooking Flow activates a maximum of 3 cooking zones simultaneously with 3 predefined powers, allowing adjustment of the temperature of the pot simply by moving it on the hob. The hob detects the position of the pans and adjusts the set power, corresponding to the position.

By default the function activates the three zones above with predefined powers. (1-3-9)

Activate:

From the main Hob screen, select , position the pot over an active zone indicated on the display, then move the pot to the subsequent zones as required.

Modify power:

From the main Cooking Flow screen, select the zone to be changed. In the new screen set the new power, then to return to the Cooking Flow screen, press the button in the top left .

Changing zones:

It is possible to change the default zones by pressing the icon . Select the desired zones. Each time the zone is pressed it activates or deactivates. Following selection, press to confirm the choice and to return to the main Cooking Flow screen.

Deactivate:

To deactivate Cooking Flow, press the button .

• PAUSE

The pause function allows for any active functions on the hob to be suspended.

To activate / deactivate: WITH ONE OR MORE ACTIVE ZONES .

● POT SELF DETECTOR

The hob automatically detects the presence of pots on the cooking zones, indicating their position on the display. When the pot is detected, the edges of the corresponding area on the interface light up in white.

4.2.2. TIMER FUNCTION

● COOKING ZONE TIMER – Complete Instructions

It is possible to set the Timer function on each cooking zone independently

At the end of the period set, the cooking zones switch off automatically and the user is notified with a dedicated acoustic signal.

To activate:

4.3. POWER TABLE

Power level		Cooking type	Use (based on cooking experience and habits)
Max power		Heat quickly	raises the temperature of food in a short space of time to boiling point for water, or to quickly heat cooking liquids
	8-9	Fry - boil	browning, starting cooking, fry frozen products, boil quickly
High power	7-8	Brown - fry - boil - grill	browning, fast rolling boil, cooking and grilling (for brief periods, 5-10 minutes)
	6-7	Brown - cook - stew - fry - grill	browning, slow rolling boil, cooking and grilling (for medium periods, 10-20 minutes), pre-heat accessories
Medium power	4-5	Cook - stew - fry - grill	stewing, light rolling boil, cooking (for long periods), dressing pasta
	3-4	Cook - simmer - thicken - cream	longer cooking (rice, sauces, roasts, fish) with accompanying liquids (e.g. water, wine, stock, milk), dressing pasta
	2-3	Cook - simmer - thicken - cream	longer cooking (volumes less than one litre: rice, sauces, roasts, fish) with accompanying liquids (e.g. water, wine, stock, milk)
Low power	1-2	Melt - thaw - keep warm - stir	melting butter, gently melting chocolate, defrosting small products
	1	Melt - thaw - keep warm - stir	keeping small portions of just-cooked food warm or maintaining dishes at serving temperature and creaming risottos
OFF	0	Support surface	Hob in stand-by or off

From the Hob main homepage, press the desired active zone, select the icon  and then use the central selector to set a value from **00h:01m** to **11h:59m**. Confirm the choice with the confirm button . Return to the main Hob screen and select the icon in the top

left .

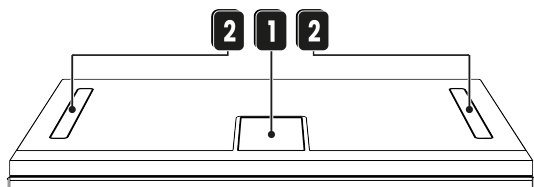
At this point, a countdown of the remaining time will appear on the hob homepage, in the

area to be timed .

To deactivate:

It is possible to deactivate the timer at any time by following the activation procedure, bringing the countdown to **00h:00m**; alternatively press the OFF button on the central selector.

5. EXTRACTOR



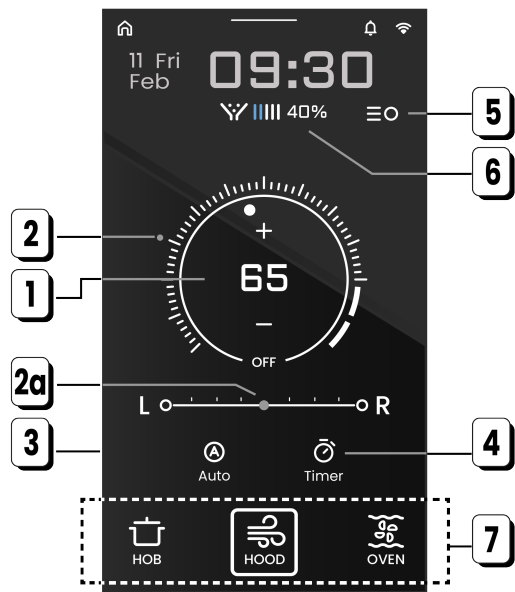
- Relevant parts:
- 1 Controls Display
 - 2 Extraction zones

5.1. PRELIMINARY INFORMATION

The product is equipped with an extraction system, which suctions from two slots located on the sides of the hob. Opening of the extraction areas is completely automated. Do not open forcibly manually unless absolutely necessary. The flaps open following the adjustment of a power higher than level 1 and close once the power is at level 0. Prevent large liquid spills from entering the extraction slots; if this happens, consult the "extractor maintenance" section.

5.2. USING THE EXTRACTOR

Once the HOOD button has been selected, the following screen is used to manage the induction hob.



- Display Information:
- 1 - Extraction power selection zone
 - 2 - Dx and Sx Flap selective opening activation indicator
 - 2a - Dx and Sx flap selective opening management bar
 - 3 (A) Automatic extraction function
 - 4 (Timer icon) Timer Function
 - 5 (Menu icon) Selectors display management
 - 6 (Filter icon) 40% Filters saturation display
 - 7 - Home appliance selector

- Other Useful Icons:
- (Home icon) This icon is used to return to the Home screen.
 - (Blue bar icon) It indicates that we are in the extractor menu. It is located in the top left.

5.2.1. EXTRACTOR FUNCTIONS

● EXTRACTOR ACTIVATION – Complete Instructions

From the main screen of the extractor, via the indicator in the centre of the display, it is possible to manage activation and adjust the most suitable extraction power based on the quantity of fumes produced by cooking. The speed can be set on a scale of values between 0 and 100. Above level 100 there are two further levels of "Booster" extraction:

the first level will be displayed with the icon (NOT flashing) while the second level will be displayed with the same icon (flashing). In the rotary display, the activation of the booster is indicated by two lines that light up blue.

Note: the boosters are timed with a duration of 5min. each.

Deactivate:
press the OFF button or set the speed to 0.

● SELECTIVE INSTRUCTION - Complete Instructions

It is used to activate the extraction of a single extraction outlet.
Attention: Selective extraction can only be activated with extraction power set at 30 or more and with an active zone on the hob.
Set the speed to 30 or more. The L/R selection bar located under the speed selector will be activated. At the same time the SELECTIVE FLAP OPENING ACTIVATION INDICATOR will come on in light blue.
Using the L/R selection bar, it is possible to select the side and modulate the flap opening angle.
To return to classic extraction with both slots open, position the selector in the centre of the L/R selection bar.

● SELECTIVE AUTOCAPTURE – Complete Instructions

By activating the automatic Autocapture function, the extractor will turn on, on the side, at

the most suitable speed, adapting the extraction capacity to the level set in the cooking zones.

When the cooking zones are switched off, the hood adapts its extraction speed, decreasing it gradually, to eliminate residual vapours and odours.

Activate / Deactivate:

From the extractor main screen, press the icon (A). The extraction power that the software deems most suitable will be displayed in the selector in the centre of the display.

● FILTERS SATURATION

The product indicates when filter maintenance is necessary, which can be viewed in real time on this icon 40%

5.2.2. TIMER FUNCTION

● EXTRACTOR TIMER – Complete Instructions

With the Timer function it is possible to adjust the operating time of the extractor via a countdown.

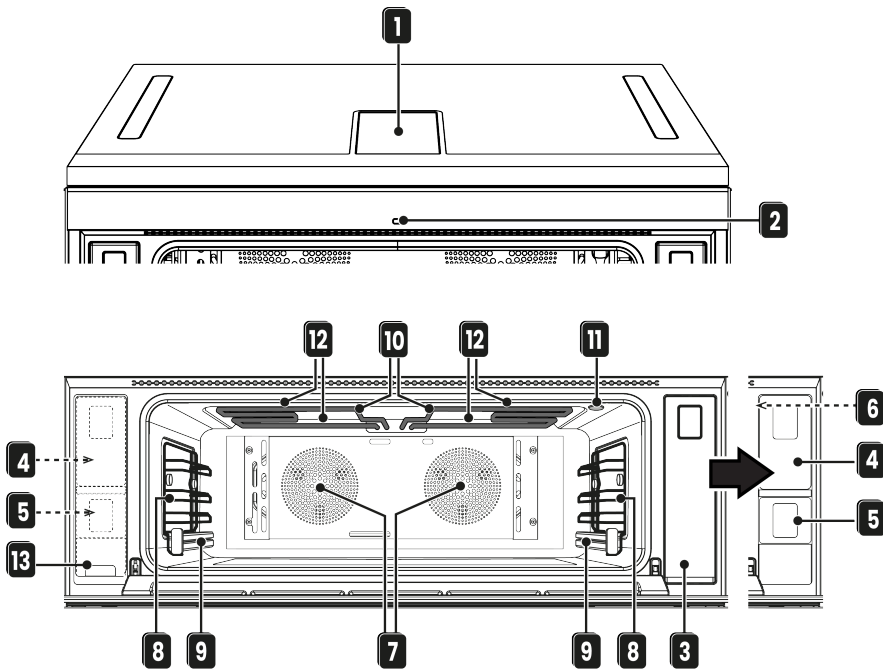
For activation:

From the main screen of the extractor, with the extractor turned on, press the button (Timer icon). A new screen will be displayed with a selector in the centre, in which to set the desired time FROM 00h:01m TO 11h:59m. Press the Confirm button to confirm and return to the extractor home screen.

To deactivate:

It is possible to deactivate the timer at any time by following the activation procedure and bringing the countdown to 00h:00m. Press the confirm button to confirm and return to the home screen of the extractor.

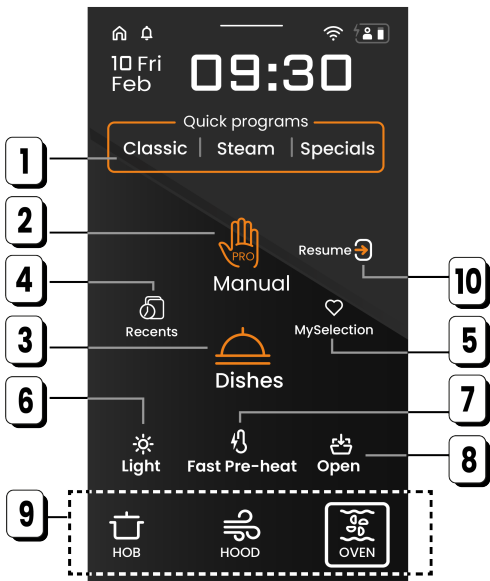
6. OVEN



- Relevant parts:
- 1 Controls display
 - 2 Oven door pusher
 - 3 Drawer
 - 4 Filter grid
 - 5 Carbon filters
 - 6 USB connector
 - 7 Cooking fans
 - 8 Fixed guides
 - 9 Pull-out guides
 - 10 Grill
 - 11 Heat robe connector
 - 12 Lights
 - 13 Tank

6.1. USING THE OVEN

Once the OVEN button is selected, it is possible to access its main screen. The oven is used to manage 3 types of programming: QUICK – MANUAL – DISHES PROGRAMS.



- Display Information:
- 1 - Quick programs menu
 - 2 Manual programs menu
 - 3 Dishes programs menu
 - 4 Recent programs menu
 - 5 Programs Menu My Selection
 - 6 Lights Ignition
 - 7 Oven preheating ignition
 - 8 Oven door opening
 - 9 - Home appliance selector
 - 10 Resume the active program

Other Useful Icons:

- This icon is used to return to the home page.
- The paper-clip is present in the DISHES programs. If activated (Orange), it maintains the changes made to the default program.
- This icon will be present at the top right of all the screens where there are selectors to manually set the values. Select it to move from one rotary scrolling selector to a vertical scrolling selector and vice-versa.
- Indicates the status of the water level in the steam cooking tank. Read the dedicated chapter carefully.
- Select this access to access a series of more detailed information regarding the function.
- Programs with this icon selected will be offered in the MY SELECTION section. It is also possible to use this TAG when saving the program.
- This icon will be present in the top right of the DISHES programs. Select it to switch from a side scrolling view to a grid view.

6.1.1. MANUAL PROGRAMS MENU

●MANUAL PROGRAMS – Complete Instructions:

The MANUAL PROGRAMS mode offers THREE types of programs: CLASSICS; STEAM; SPECIALS;

In manual programs it is also possible to use a function called CONCATENATED PROGRAMS which is used to program up to three programs in sequence which will start in succession.

To access the Manual Programs menu:

Press icon . By default the CLASSICS menu is already visible. Select SPECIALS or STEAM to go to the other menus.

Set the Program:

In the centre of the display, under the CLASSICS, STEAM and SPECIALS buttons, the three main indications that can be selected and/or modified are displayed: COOKING

TYPE  – TEMPERATURE  – TIME  of the program being set. Press one of the three fields to enter the menus that will allow manual modifications.

After modifying the desired fields it is necessary to return to the main MANUAL

PROGRAMS screen using the button in the top left, to be able to start the program .

Start/Stop the program:

From the MANUAL PROGRAMS main screen, after having defined all the desired settings:

Press the START icon  to start the program.

Press the STOP icon  to stop the program manually.

NOTE: For a linear procedure it is advisable to manage in succession first the program setting, then the temperature and finally the duration. However, it is possible to set these three values freely, without a predefined sequence.

NOTE: The following tables list and explain in detail the programs available for both submenus.).

NOTE: Functions available: DELAY ; TEMPERATURE PROBE ; FAST PRE-HEAT ; They are functions which can only be activated if their symbol is present in the program. In this chapter there is a paragraph dedicated to each one, which explains how it works.

»» MANUAL PROGRAMS – (CLASSICS) :



Program		Temperature (C°)	Functions that can be activated			Description
	Baking Static	30° Max 280°				For conventional baking on one level, particularly suitable for cakes
	Baking Ventilated	30° Max 280°	-			Suitable for all dishes. Possibility of cooking on multiple levels
	Intensive cooking	30° Max 280°	-		-	For the quick and intensive cooking of food such as chicken, baked fish, braised vegetables.
	Grill	3 levels for each half	-		-	Use this mode to brown the top of foods (for example, meat, lasagna or gratins). It is possible to use the heating element separately, on the right and left, to grill smaller portions of food.
	Ventilated Grill	30° Max 280°				Use this mode to grill meat or fish, placing larger pieces on the bottom shelf.
	Baking Slow	30° Max 120°		-		For delicate and slow cooking, ideal to preserve the softness of food.
	Lower Heating Element	30° Max 200°				Use this mode at the end of the cooking phase to brown or crisp the bottom of a cake or pizza.
	Air Frying	30° Max 280°	-			To cook fries, fish, chicken wings, croquettes and vegetables in a healthy way, reducing the quantity of oil, but preserving crispiness and taste with the grill provided
	Pizza (no steam)	30° Max 280°	-			To prepare pizza, with intense browning and a crunchy base.
	Bread	30° Max 280°	-			To prepare bread and rolls
	Baking Eco Ventilated	30° Max 200°				Use the optimised heating system to save energy when cooking. The cooking times increase slightly but the results remain unchanged.

NOTE Grill command : in the Grill submenu the temperature management command does not appear but the level management command does, which will be used to manage the grill power levels from 0 to 3. It is possible to use the heating element on the right or left separately to grill small portions. An icon in the centre of the display will be used to manage this

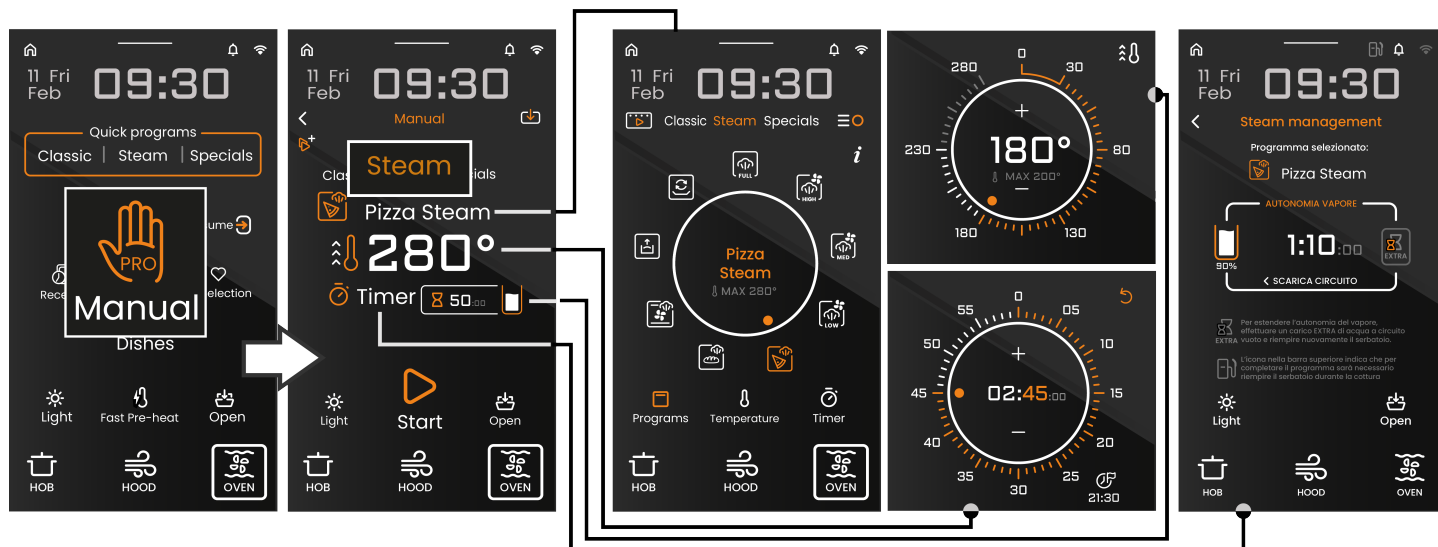
option: Separate grill, Concatenated grill.

NOTE: Functions available: DELAY; TEMPERATURE PROBE; FAST PRE-HEAT. See dedicated chapters.

»» MANUAL PROGRAMS – (STEAM):

The steam cooking system cooks different types of food much more delicately and quickly. With this preparation method, the shape, colour and typical aroma of the food remain unaltered. Particularly suitable for the cooking of meat, vegetables, dough and bread products. For steam cooking, it is advisable to use the metal containers supplied, being sure to place the steel baking tray under the perforated drip pan, such as to collect the liquid produced by the food during cooking.

ATTENTION: Each time you use the oven with Steam programs, you must **ALWAYS** clean and refill the tank.



Program		Temperature (C°)	Functions that can be activated			Description
	Steam Pizza	30° Max 280°	-			To prepare pizza. For intense browning and a crispy base with the help of steam
	Steam Bread	30° Max 280°	-			To prepare soft bread and rolls with intense browning
	Intensive cooking	30° Max 280°	-	-	-	For the quick and intensive cooking of food such as chicken, baked fish, braised vegetables, with the help of steam.
	Humidity High Ventilated	90° Max 130°				Ideal for the cooking of delicate dishes such as creams, flans, layered pasta and fish
	Humidity Medium Ventilated	90° Max 200°				Ideal for the cooking of stewed or braised meat, bread and sweet leavened dough
	Humidity Low Ventilated	90° Max 200°				Ideal for meat, poultry, baked dishes and casseroles
	Steaming	90° -100°		-		Ideal for all food

NOTE: Functions available: DELAY; TEMPERATURE PROBE; FAST PRE-HEAT. See dedicated chapters.

»»» MANUAL PROGRAMS – (SPECIALS) :

With SPECIAL PROGRAMS it is possible to manage defrosting and other special activities.



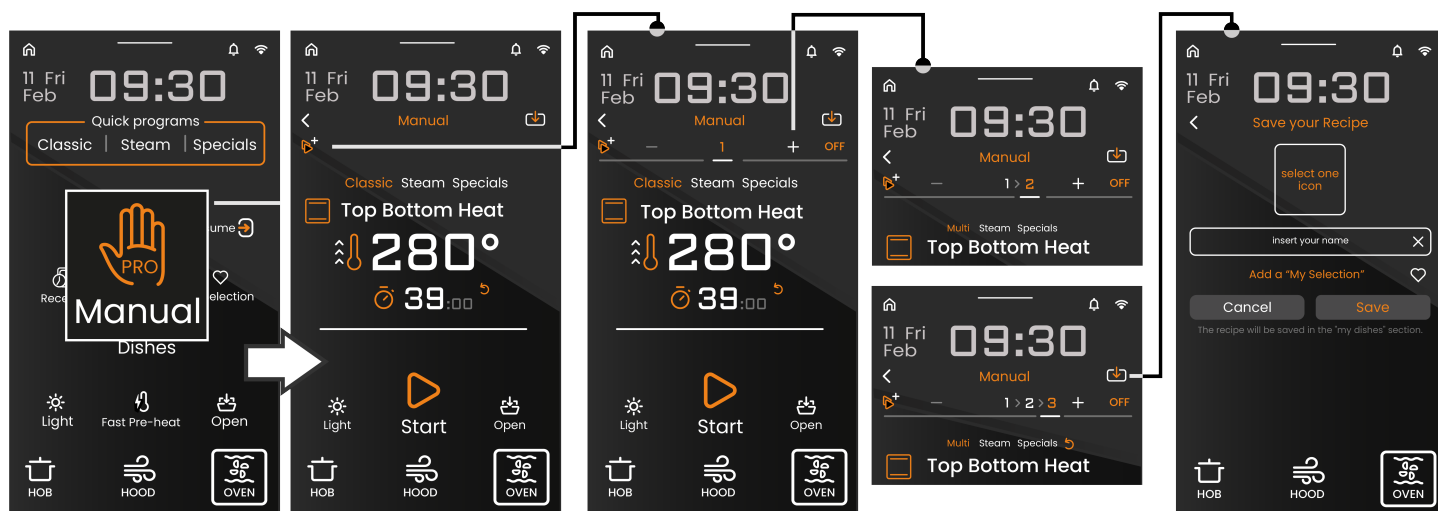
Program	Temperature (C°)	Functions that can be activated	Description
	Defrost	30° - 40°	- - To defrost faster
	Heating Plates	60° - 70°	- - To heat plates, dishes or oven containers
	Keep Warm	60° - 90°	- - - To keep cooked dishes warm
	Drying	30° - 150°	- - To dry herbs, fruit, vegetables.
	Proofing	30° - 50°	- - - It allows the dough to rise faster than at room temperature and the surface of the dough remains moist
	Regeneration	60° - 90°	- - To reheat ready meals and baked goods. Steam helps us regenerate them as if they were freshly baked

NOTE defrost command : In the Timer submenu of this function it will also be possible to set the weight of the food to be defrosted.

NOTE: Functions available: DELAY; TEMPERATURE PROBE; FAST PRE-HEAT. See dedicated chapters.

»» MANUAL PROGRAMS– (CONCATENATED PROGRAMS Function) :

Used to set up to a maximum of 3 programs which will start automatically in succession, depending on the sequence and timing chosen during the programming phase; **ATTENTION: To create the concatenated program it is necessary to set the duration of the programs.**



● CONCATENATED PROGRAMS – Complete Instructions:

Set function:

Enter the MANUAL programs menu and set the first program to be started. To add the next program it is necessary to set the duration of the first program by selecting the TIME icon . After this operation, on the main MANUAL programs screen, the CONCATENATED PROGRAMS icon will be activated in the top left . By selecting the icon in the top of the screen, a bar will appear that will be used to add/delete programs following the first one. Use the and to handle this operation. Once the second program has been added, it will be possible to proceed with adjustment of the parameters as is the case for the first program. To add a third program it will also be necessary to set a time for the second program, in this case by selecting the TIME icon .

Changing or checking the program:

To make any changes to previous programs or to check that the parameters previously

set are correct, select the program number from the list in the top centre.

— 1 > 2 > 3 + OFF in this case 1.

Program saving:

From the main MANUAL PROGRAMS screen it is also possible to save the program being created, whether Single or Concatenated. Select this icon in the top right to access a screen where it is possible to give a NAME to the program and associate a representative IMAGE from those available. To confirm saving, select the SAVE icon. The saved program will be available in MY DISHES within the DISHES programmes.

Start / Stop program:

After having set all the desired parameters to start the concatenated programming:

Press the START icon to start the program.

Press the STOP icon to stop the program manually.

6.1.2. DISHES PROGRAMS

With the DISHES PROGRAMS it is possible to prepare any dish easily and practically. After choosing the category and food, the appliance suggests the appropriate applications, including settings and accessories.



• DISHES PROGRAMS – Quick Instructions

Using a Meal Program:

Press the icon . A new screen is accessed where two types of dish lists are available, ELICA DISHES (you are already in this menu) and MY DISHES, plus a special mode called DUAL COOKING (see separate chapter for this mode).

Use the ELICA DISHES Lists:

In ELICA DISHES, the programs are divided by type of food, MEAT / FISH / PASTA etc. Within each category, dishes are proposed.

Select the dish to access the start and management screen of the associated program. From here it is possible to start the program with the pre-set parameters or change the default settings before starting the program.

Using the MY DISHES Lists:

In MY DISHES there is a list of personalised programs saved by the user with their preferred parameters.

Starting pre-set programs:

Check that the recommended shelf and tray have been used and then start the program



Changing programs before start-up:

Before starting a pre-set program it is possible to modify certain parameters to personalise cooking. Press CUSTOMISE in the centre of the display to make the

following parameters editable: TEMPERATURE e.g. 170°; WEIGHT OF THE DISH

OR PORTIONS ; COOKING TIME ; COOKING RESULTS

Keeping the changes made to the pre-set program:

After modifying a program it is possible to maintain the new settings for that cooking. To do so select the icon so that it turns orange

Returning program to initial pre-modification settings:

It is possible to restore the original settings at any time simply by pressing the icon so that it returns to white.

• DISHES PROGRAMS – Steam cooking

Some dishes are marked with an icon to indicate that steam cooking is required. In these programs the WATER LEVEL INDICATOR (of the tank "M") will also appear on the right.

ATTENTION! Each time steam cooking is used, be sure to wash and completely fill the tank M with clean water. To access, disassemble and clean the tank, read the maintenance chapter and consult the final part of the illustrations.

• DISHES PROGRAMS – Cooking with temperature probe:

Some cooking methods require the use of the temperature probe. In this case this symbol will appear under the temperature. Fit and position this accessory correctly to be able to start the program.

⚠ ATTENTION: before using the Temperature Probe, carefully read the chapter dedicated to this accessory.

6.1.3. FAST PROGRAMS

Quick programs is a simplified mode of use for the setting of parameters: Cooking program, Temperature, Timer. In fast programs it will not be possible to manage advanced functions such as PROBE, DELAY, MULTI-COOKING, PROGRAM SAVING. The tables relating to program settings remain unchanged, as do the cooking advice proposed by Elica.

»» QUICK PROGRAMS - (CLASSICS):



»» QUICK PROGRAMS - (STEAM):



»» QUICK PROGRAMS - (SPECIALS):



6.1.4. OTHER OVEN FUNCTIONS

● RECENT:

This function is used to select, from a list, one of the most recently used programs.

From the main Oven screen, press the icon .

● FAST PRE HEAT

This function is used to preheat the oven quickly.

Note: It will not be possible to start cooking until the preheating reaches the set value. However, it will be possible to deactivate preheating at any time to start programming.



● FAST PRE-HEAT - Complete Instructions

Activate:

From the main oven screen, press the Fast Pre Heat icon  to access a new page where it is possible to set the desired preheating temperature. Press the (START) button  to start preheating. To return to the previous screen, press .

Change temperature:

It is possible to change the temperature to be reached at any time on the main oven screen by pressing the  and  buttons on the temperature indicator . Alternatively, it is possible to set the new temperature using the Selector; to enter the Selector screen, press on the number of the temperature indicator, in this case **180**. To return to the previous screen, press .

Deactivating early:

Press the number of the temperature indicator  , in this case **180**, to enter the Selector screen. Now press the (STOP) button .

To return to the previous screen press .

Fast pre Heat states:

FAST PRE HEAT IS ACTIVE (but has NOT reached the temperature): the oven icon will change   and the FAST PER HEAT icon will change accordingly  . Entering the program management menu above the warning button the following icon will be displayed: .

FAST PRE HEAT IS ACTIVE (and has reached the temperature): the oven icon will change   and the FAST PER HEAT icon will change accordingly  . By entering the program management menu above the warning button the following icon will be displayed: .

When the oven has reached the desired temperature, the display will automatically offer two choices: STOP or HOLD.

STOP: Fast Pre Heat is deactivated so it will be possible to set the desired program.

HOLD: the oven will remain at the set temperature for 20min.

Note: If the user does not intervene, the oven maintains the temperature for 20 minutes after which it exits the function.

6.1.5. COOKING DURATION

With the TIMER function , it is possible to manage the duration of the cooking program, such as to automatically stop its operation at the end of the set value.

The duration can be set, changed or cancelled before or while the cooking program is running.

The management of the cooking timer cannot be set if the PROBE function is active.

It is not necessary to set a duration to start cooking. For safety reasons, the oven switches off automatically after a period of XX minutes if a manual heating function is active without a duration setting.

ATTENTION: If, while the program is running, the TIMER is interrupted by pressing

the Timer reset icon  (located to the right of the timer counter), the cooking programs in progress continue without the timer. In this case it is important to monitor the cooking in progress, to avoid burning the dish.

• DELAYED DURATION (DELAY) – Complete Instructions

This function CANNOT be activated in Quick programs.

The function is used to start or end a cooking program after a certain period set by the user. It is possible to delay the start from **1 minute** up to a maximum of **23 hours and 59 minutes**.

Note: Always make sure that the food does not remain in the cooking compartment for too long and does not spoil.

To activate the function:

As a starting condition it is necessary to set a cooking time , then return to the main cooking program screen , from where this icon  will now be selectable (on the right above the oven door opening icon). Select to access the Delay function management screen.

Activate the function via the icon in the top right  . Two delay setting modes will be available as shown below:

 Set the program start time.

 Set the program end time.

Note: At the end of cooking time, the minutes necessary for pre-heating have already been calculated.

Press CONFIRM. To accept the setting and to return to the main cooking program screen. Start program .

6.1.6. DOOR OPENING

The door opens automatically by selecting the icon  on the display. In any case it will be possible to open the door manually, acting on its side.

If the door of the product is opened during operation, it stops immediately. Once the door is closed, the product resumes the selected program.

When the door is opened, the oven steam extraction function is activated for 10 seconds. The function can be disabled in the dedicated menu.

6.1.7. LIGHTS

Light management can be MANUAL or AUTOMATIC.

From the Home screen  select icon  then BRIGHTNESS to manage the settings.

MANUAL Mode: The lighting is only activated if desired by the user.

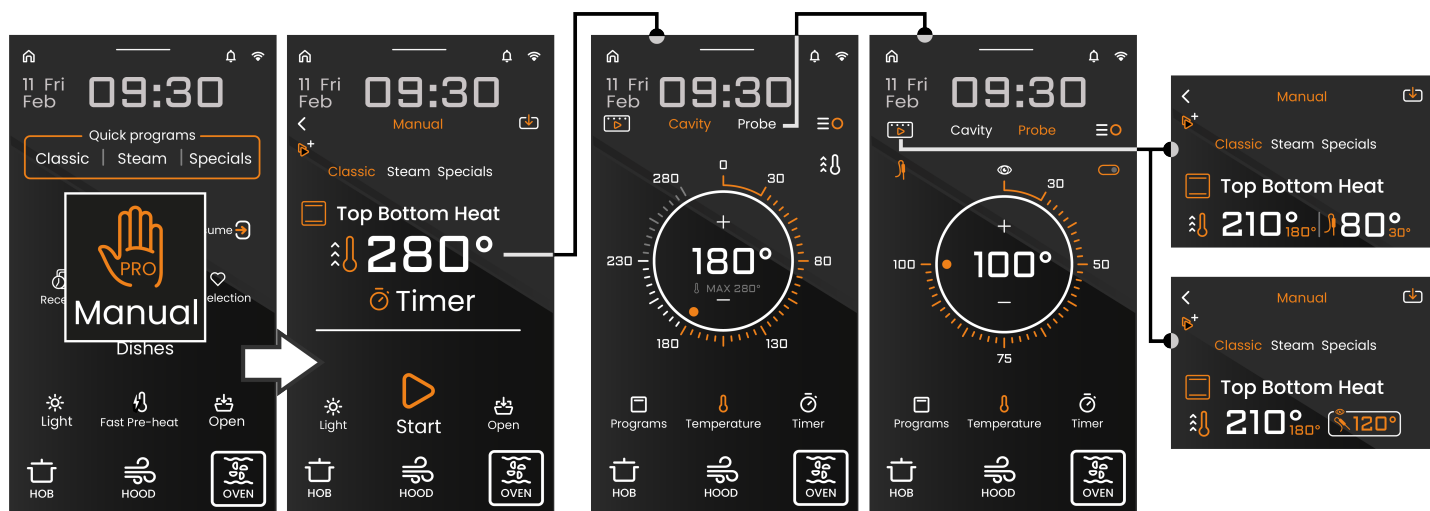
AUTOMATIC Mode: When the appliance door is opened, the interior lighting comes on. If the door remains open for more than 15 minutes, the lighting turns off. When the door is closed it remains on for 1 minute.

When a cooking program starts, the internal lighting comes on for 3 minutes. At the end of the cycle it is activated for a further 3 minutes.

NOTE: In any case it will always be possible to turn the lighting on or off using the appropriate command.

6.2. FOOD PROBE

With the food probe, it is possible to cook fish, poultry and meat of various cuts and sizes with precision. The probe, in fact, allows the perfect cooking of food thanks to precise control of the temperature at the core of the dish. The temperature at the core of the food is measured by a dedicated sensor located inside the tip.



Attention: The probe must **ONLY** be used to check the temperature of food being cooked in the oven, after connecting it to the connector, located in the cooking compartment. **DO NOT** use it for other purposes or in other ways.

Attention: The temperature probe cannot be used for liquid dishes.

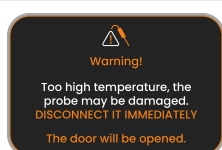
Attention: For a precise measurement of the core temperature of the dish, the tip of the probe must not come into contact with bones or fatty parts.

Attention: Not all types of cooking programs are suitable for operation with the temperature probe; check compatibility in the appropriate table.

Attention: For best results the food should be at room temperature.

• FOOD PROBE – Maximum operating temperature

 The Food Probe has a maximum operating temperature of 220°C



With the Probe inserted and the Oven cavity temperature above 220°C, this ALERT pop-up will appear on the display and the oven will automatically open the cooking cavity door. This automatism will remain until the probe is removed or until the temperature inside the cooking cavity drops below 220°C.

• TEMPERATURE PROBE – Complete Instructions

Activating and connecting the probe:

The probe is managed in the TEMPERATURE menu  of the MANUAL or DISHES programs. By default it is deactivated. Once in the TEMPERATURE menu, select PROBE in the top right.

On this screen, enable detection  . An icon will appear in the top left . Connect the probe cable to the oven plug. The icon will indicate the connection by changing colour .

Note: If the probe cable is connected and then this menu is accessed, we will find this function already automatically enabled . The probe status icon will also indicate that the probe is connected .

Attention: If the probe cable is connected to the oven, it will not be possible to disable this function. This status will be signalled by the icon in this mode:  .

Probe Functions Management:

The probe can operate in two modes: MANUAL (Target) or MONITORING.

After activating the probe, this icon  will be activated in the central selector by pressing it to alternate between one of the two modes.

MONITORING Mode: the probe only detects the temperature. This value will be displayed next to the temperature set on the main display screen of the MANUAL or DISHES programs.  210°  180°  80°

MANUAL Mode (Target): In Target mode, the internal temperature value that the dish must reach must be set manually. This value will be displayed next to the temperature set on the main display screen of the MANUAL or DISHES programs.  210°  180°  80°

Near the large number of the set temperature, in this case 80°C, a value is displayed which refers to the temperature detected in real time by the probe. In this case 30°C.

NOTE: The selectable temperature range goes from a minimum of 20°C up to a maximum of 90°C.

Once the set internal temperature is reached, an acoustic signal sounds and the appliance stops heating.

In this mode it will not be possible to manually set the oven off TIME because this function is controlled via the probe.

Probe insertion/connection procedure:

Place the food on a baking tray . Insert the tip of the probe inside the food.  Make sure that the temperature probe is inserted, in the thickest part of the food, transversally and at least for 3/4 of its length, but does not touch the baking tray underneath and does

not come out of the food itself.  Attach the probe pin to the appropriate point.



Thin cut of meat

Insert the Food Probe into the thickest part of the meat.



Thick cut of meat

Insert the Food Probe from above, keeping it at an angle.



Poultry

Insert the Food Probe into the thickest part of the chicken breast. Depending on the characteristics of the poultry, insert the probe crosswise or lengthwise.



Place the poultry on the grill with the breast side down



Fish

Insert the Food Probe behind the head of the fish in the direction of the fishbone.

Place the whole fish on the grill, without turning it, using, for example, half potatoes as a support.

6.3. TEMPERATURE CONTROL TABLE WITH FOOD PROBE

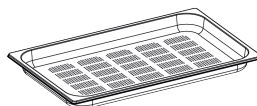
	rare	Me- dium	Well Cooked
BEEF			
Roast Beef	45°	60°	70°
Loin	45°	60°	70°
Meatloaf	80°	83°	86°
PORK			
Loin	65°	68°	72°
Shank	80°	83°	85°
Tenderloin	65°	69°	75°
Ham	65°	70°	75°
VEAL			
Roasted veal	75°	78°	80°
Veal shank	80°	83°	85°
Veal loin	65°	68°	70°
RABBIT			
Whole rabbit/Rabbit meatloaf	72°	75°	80°
LAMB / MUTTON			
Leg of mutton	80°	85°	88°
Saddle of mutton	75°	80°	85°
Roast lamb/Leg of lamb	65°	70°	75°
GAME			
Saddle of hare/Saddle of venison	60°	70°	75°
Leg of hare/Whole hare/Leg of venison	70°	75°	80°
POULTRY			
Chicken	80°	83°	86°
Whole or half a duck/	75°	80°	85°
Whole turkey or turkey breast			
Duck breast	60°	65°	70°
FISH (SALMON, TROUT, PIKE)			
Steamed/roasted large whole fish	60°	64°	68°
STEWES/PRE-COOKED VEGETABLES			
Courgette/broccoli/fennel casserole	85°	88°	91°
STEWES - SAVOURY			
Cannelloni/Lasagna/Baked pasta	85°	88°	91°

7. ACCESSORIES

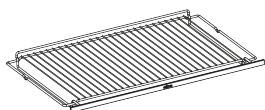
ELICA ACCESSORIES:



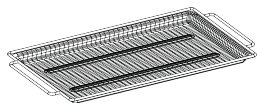
Glass Drip Pan : Useful for cooking desserts, pastries, biscuits, frozen dishes and roasts. It can also be used as a grease collection container when cooking directly on the grill.



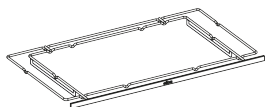
Perforated drip pan: Useful for steam cooking. To be combined with the multi-purpose grill.



Grill: Useful for supporting containers, cookware and moulds but also for cooking foods that might drip such as roasts and grills.



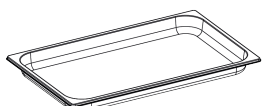
Air frying: to be used for air frying. To be combined with the multi-purpose grill



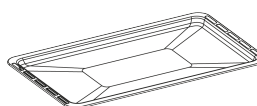
Support frame: Support to be used with other accessories, depending on the food to be cooked.



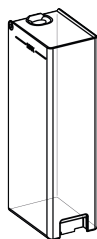
Additional support for pizza pans: Useful to cook frozen pizzas. To be combined with the multi-purpose grill



Non-perforated drip pan: Useful to cook food that does not drip or that requires a particular thickness and needs to keep its shape, such as lasagna, etc... To be combined with the multi-purpose grill



Metal drip pan (*) : Useful for cooking desserts, pastries, biscuits, frozen dishes and roasts. It can also be used as a grease collection container when cooking directly on the grill.



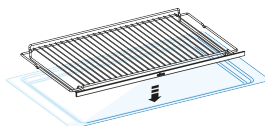
Water tank (M) : To be used for steaming. Its correct use is indicated in the chapter dedicated to steaming. Also read the Tank maintenance chapter carefully



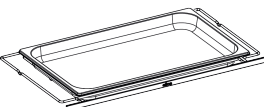
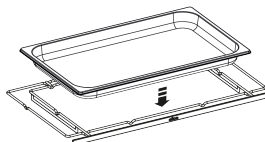
Temperature probe : To measure the temperature in foods, such as meat or fish. For details, see the dedicated chapter on the temperature probe

(*) Not supplied, to be purchased separately at www.elica.com

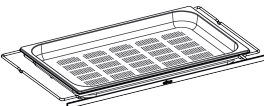
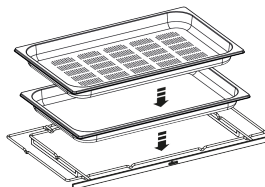
ACCESSORY COMBINATION:



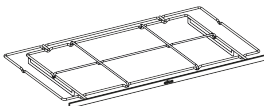
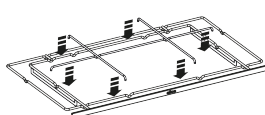
Grill + Glass drip pan: It is possible to insert the grill with the drip pan at the same time to collect spilled liquids.



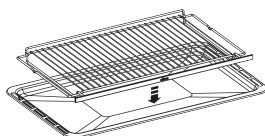
Non-perforated drip pan + Support frame: It is possible to use the baking tray for food requiring a deep bottom. The Elica baking tray must be combined with the Elica multi-purpose support.



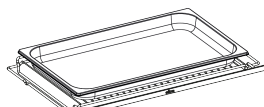
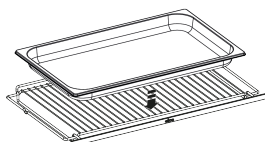
Perforated drip pan + Non-perforated drip pan + Support frame: It is possible to use the perforated baking tray for food requiring a deep bottom and with the need to allow the cooking juices to drip. The Elica Perforated baking tray must be combined with the Elica multi-purpose tray and support.



Additional support for pizza pans + Support frame: It is possible to combine the Pizza support with the multi-purpose support to cook food that needs to receive a lot of air from the lower part of the oven.



Grill + Drip pan (*) : It is possible to insert the grill with the drip pan at the same time to collect spilled liquids.



Non-perforated drip pan on Grill: Baking trays made by other manufacturers, not compatible with the Elica multi-purpose support or with the fixed oven side rails, can be placed on top of the Elica grill.

8. TESTED BY US

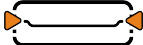
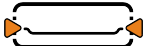
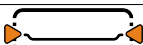
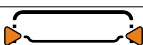
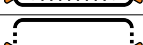
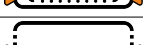
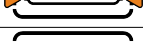
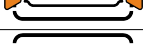
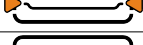
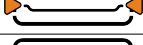
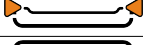
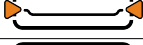
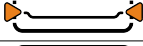
The following tables are indicative. The cooking times always depend on the recipe and on the quantity of the food.

The cooking times are in a preheated oven; the cooking times and temperatures are indicated within a range in which cooking should take place.

If using the temperature probe, consult the dedicated paragraph.

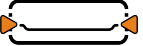
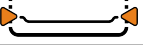
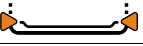
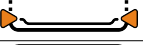
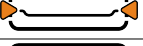
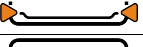
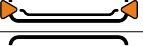
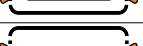
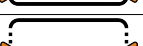
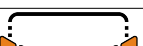
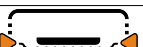
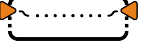
8.1. COOKING TABLES - SWEET DISHES

This table suggests sweet dishes using manual programs.

Dish	Program	Temperature °C	Min. Duration	Accessory and Level		
Muffin		160 - 180	15-25	Drip Pan	3	
		150 - 170	20-30	Drip Pan	2	
Sponge cake		150 - 170	30 - 50	Baking Tray on Grill	1	
		150 - 160	30 - 40	Baking Tray on Grill	1	
Sponge cake roll		190 - 210	10 - 20	Drip Pan	2	
		180 - 200	10 - 20	Drip Pan	2	
Plum cake		170 - 180	45 - 60	Baking Tray on Grill	1	
		160 - 170	45 - 55	Baking Tray on Grill	1	
Leavened cakes		150 - 180	30 - 50	Baking Tray on Grill	1	
		160 - 180	30 - 45	Baking Tray on Grill	1	
Fruit cakes		170 - 190	45 - 65	Baking Tray on Grill	1	
		150 - 180	45 - 60	Baking Tray on Grill	1	
Doughnuts		170 - 190	45 - 65	Baking Tray on Grill	1	
		160 - 180	45 - 60	Baking Tray on Grill	1	
Biscuits		150 - 170	15 - 35	Drip Pan	2	
		140 - 170	15 - 30	Drip Pan	2	
Cream Puffs		190 - 200	25 - 35	Drip Pan	2	
		180 - 200	20 - 30	Drip Pan	2	
Meringues		90 - 110	110 - 150	Drip Pan	2	
		90 - 100	100 - 130	Drip Pan	2	
		90 - 100	110 - 150	Drip Pan	2	
Tart, with jam		170 - 180	35 - 50	Baking Tray on Grill	1	
		160 - 180	35 - 45	Baking Tray on Grill	1	
Apple tart with shortcrust pastry		160 - 170	70 - 100	Baking Tray on Grill	1	
		150 - 160	60 - 90	Baking Tray on Grill	1	

8.2. COOKING TABLES - BREAD, PIZZA AND SAVOURY PIES

This table suggests cooking Bread, Pizza and Savoury Pies using manual programs.

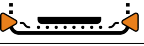
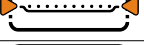
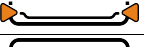
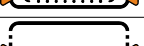
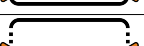
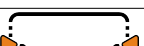
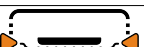
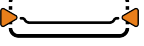
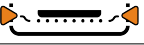
Dishes	Program	Temperature °C	Min. Duration	Accessory and Shelf Level		
Rolls		190 - 220	25 - 40	Drip Pan	1	
		180 - 200	20 - 35	Drip Pan	2	
		190 - 210	20 - 35	Drip Pan	1	
Rolls, ready meals, frozen foods		200 - 220	10 - 20	Drip Pan	1	
		180 - 200	10 - 15	Drip Pan	2	
		90	15 - 25	Drip Pan	1	
Milk buns		180 - 200	25 - 35	Drip Pan	1	
		170 - 190	20 - 30	Drip Pan	2	
		170 - 180	20 - 30	Drip Pan	1	
Bread (1 kg)		220 - 230	10 - 15	Drip Pan	1	
		180 - 190	30 - 40	Drip Pan	1	
		190 - 210	50 - 60	Drip Pan	1	
		210 - 220	15 - 20	Drip Pan	1	
		180 - 190	30 - 40	Drip Pan	1	
Pizza, thick crust *		230 - 250	20 - 30	Drip Pan	2	
		230 - 250	20 - 30	Baking Tray on Grill	2	
		220 - 230	15 - 30	Drip Pan	1	
		220 - 230	15 - 30	Baking Tray on Grill	1	
		210 - 230	15 - 25	Drip Pan	1	
		210 - 230	15 - 25	Baking Tray on Grill	1	
Pizza, thin crust		230 - 250	10 - 20	Baking Tray on Grill	1	
Pizza, frozen		200 - 220	10 - 20	Grill	1	
Pies		200 - 210	35 - 50	Baking Tray on Grill	1	
		180 - 190	30 - 40	Baking Tray on Grill	1	
		190 - 200	25 - 35	Baking Tray on Grill	1	
Quiche		190 - 210	30 - 45	Baking Tray on Grill	1	
		180 - 200	30 - 40	Baking Tray on Grill	1	
		190 - 200	25 - 40	Baking Tray on Grill	1	
Toast **		3	1 - 3	Grill	4	

* Add the mozzarella halfway through cooking;

** Preheat for 5 minutes.

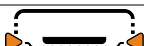
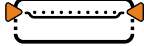
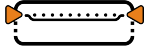
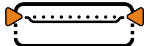
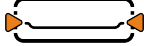
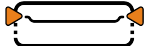
8.3. COOKING TABLES - MEAT

This table suggests cooking Meat using manual programs. - P.1/2

Dishes	Program	Temperature °C	Min. Duration	Accessory and Shelf Level		
Chicken, whole		200 - 220	70 - 90	Drip Pan	1	
		200 - 220	70 - 90	Baking Tray on Grill	1	
		190 - 210	55 - 70	Drip Pan	1	
		190 - 210	55 - 70	Baking Tray on Grill	1	
		180 - 190	55 - 65	Drip Pan	1	
		180 - 190	55 - 65	Baking Tray on Grill		
Chicken, open ***		3	50 - 60	Grill on Drip Pan	3	
Turkey thigh, with bone		180 - 190	55 - 75	Drip Pan	1	
		180 - 190	55 - 75	Baking Tray on Grill	1	
		170 - 190	60 - 80	Drip Pan	1	
		170 - 190	60 - 80	Baking Tray on Grill	1	
Roast veal/beef (800 g)		180 - 200	70 - 100	Drip Pan	1	
		180 - 200	70 - 100	Baking Tray on Grill	1	
		80 - 100	200 - 240	Drip Pan	1	
		80 - 100	200 - 240	Baking Tray on Grill	1	
		160 - 180	60 - 90	Drip Pan	1	
		160 - 180	60 - 90	Baking Tray on Grill	1	
Beef fillet, medium rare		190 - 200	50 - 60	Drip Pan	1	
		190 - 200	50 - 60	Baking Tray on Grill	1	
		200 - 210	40 - 50	Drip Pan	2	
		200 - 210	40 - 50	Baking Tray on Grill	2	
Roast beef, rare (800 g)		190 - 210	55 - 65	Drip Pan	1	
		190 - 210	55 - 65	Baking Tray on Grill	1	
		190 - 200	50 - 60	Drip Pan	1	
		190 - 200	50 - 60	Baking Tray on Grill	1	
		180 - 200	50 - 70	Drip Pan	1	
		180 - 200	50 - 70	Baking Tray on Grill	1	
Pork fillet		190 - 200	35 - 45	Drip Pan	1	
		190 - 200	35 - 45	Baking Tray on Grill	1	
		200 - 210	30 - 40	Drip Pan	2	
		200 - 210	30 - 40	Baking Tray on Grill	2	

*** Turn 2/3 of the way through the cooking time

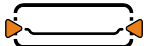
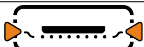
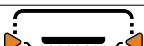
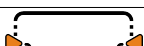
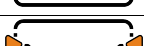
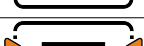
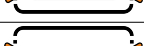
This table suggests cooking Meat using manual programs. – P.2/2

Dishes	Program	Temperature °C	Min. Duration	Accessory and Shelf Level		
Roast pork		190 - 210	50 - 80	Drip Pan	1	
		190 - 210	50 - 80	Baking Tray on Grill	1	
		180 - 200	60 - 90	Drip Pan	1	
		180 - 200	60 - 90	Baking Tray on Grill	1	
		170 - 180	70 - 80	Drip Pan	1	
		170 - 180	70 - 80	Baking Tray on Grill	1	
Pork shank, pre-cooked		180 - 190	100 - 120	Drip Pan	1	
		180 - 190	100 - 120	Baking Tray on Grill	1	
		150 - 170	90 - 110	Drip Pan	1	
		150 - 170	90 - 110	Baking Tray on Grill	1	
Leg of lamb		170 - 190	80 - 110	Drip Pan	1	
		170 - 190	80 - 110	Baking Tray on Grill	1	
		160 - 180	90 - 120	Drip Pan	1	
		160 - 180	90 - 120	Baking Tray on Grill	1	
Meatloaf		190 - 200	80 - 90	Drip Pan	1	
		190 - 200	80 - 90	Baking Tray on Grill	1	
		190 - 200	70 - 80	Drip Pan	1	
		190 - 200	70 - 80	Baking Tray on Grill	1	
		170 - 180	60 - 70	Drip Pan	1	
		170 - 180	60 - 70	Baking Tray on Grill	1	
Hamburger ***		3	20 - 30	Grill on Drip Pan	4	
Pork steak ***		2	15 - 20	Grill on Drip Pan	4	
Sausages ***		3	15 - 25	Grill on Drip Pan	4	
Rack of pork ribs ***		2	35 - 50	Grill on Drip Pan	4	
Lamb ribs ***		3	15 - 25	Grill on Drip Pan	4	
Cutlets, fresh		190 - 210	20 - 35	Drip Pan	2	
		190 - 210	20 - 35	Baking Tray on Grill	2	
Cutlets, frozen		210 - 220	15 - 25	Drip Pan	4	
		210 - 220	15 - 25	Baking Tray on Grill	4	

*** Turn 2/3 of the way through the cooking time

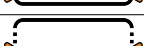
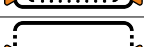
8.4. COOKING TABLES - FISH

This table suggests cooking fish using manual programs.

Dishes	Program	Temperature °C	Min. Duration	Accessory and Shelf Level		
Fish, whole		160 - 180	30 - 40	Drip Pan	1	
		160 - 180	30 - 40	Baking Tray on Grill	1	
		170 - 190	20 - 30	Drip Pan	2	
		170 - 190	20 - 30	Baking Tray on Grill	2	
Fish, filleted		160 - 170	15 - 25	Drip Pan	1	
		160 - 170	15 - 25	Baking Tray on Grill	1	
		80 - 100	30 - 50	Drip Pan	1	
		80 - 100	30 - 50	Baking Tray on Grill	1	
		2	15 - 25	Drip Pan	3	
		2	15 - 25	Baking Tray on Grill	3	
Fish, filleted frozen		200 - 210	15 - 20	Drip Pan	2	
		200 - 210	15 - 20	Baking Tray on Grill	2	
Fish sticks, frozen		210 - 220	15 - 25	Drip Pan	2	
		210 - 220	15 - 25	Baking Tray on Grill	2	

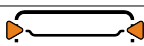
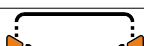
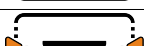
8.5. COOKING TABLES - BAKED DISHES

This table suggests baking dishes using manual programs.

Dishes	Program	Temperature °C	Min. Duration	Accessory and Shelf Level		
Lasagna		190 - 200	45 - 65	Baking Tray on Grill	1	
Lasagna		180 - 190	40 - 60	Baking Tray on Grill	1	
Lasagna		170 - 190	40 - 50	Baking Tray on Grill	1	
Lasagna, frozen		180 - 190	35 - 40	Baking Tray on Grill	1	
Cannelloni		190 - 200	45 - 55	Baking Tray on Grill	1	
Cannelloni		180 - 190	40 - 50	Baking Tray on Grill	1	
Pasta flan		200 - 220	20 - 30	Baking Tray on Grill	1	
Pasta flan		190 - 210	15 - 25	Baking Tray on Grill	1	

8.6. COOKING TABLES - VEGETABLES

This table suggests cooking vegetables using manual programs.

Dishes	Program	Temperature °C	Min. Duration	Accessory and Shelf Level		
Grated vegetables		180 - 200	25 - 45	Drip Pan	3	
Potatoes, fresh		180 - 190	50 - 60	Drip Pan	1	
		180 - 190	50 - 60	Baking Tray on Grill	1	
Potatoes, frozen		200 - 220	15 - 25	Drip Pan	2	
Potato croquettes, frozen		200 - 210	15 - 20	Drip Pan	2	
		200 - 210	15 - 20	Baking Tray on Grill	2	

9. MAINTENANCE

Attention! Before any cleaning or maintenance operation, make sure that the oven and hob have cooled down and that the product is turned off, including the extractor.



For product maintenance, see the images at the end of the installation marked by this symbol.

9.1. HOB MAINTENANCE

• Cleaning the induction hob

The hob must be cleaned after each use.

Important:

- Do not use abrasive sponges, scouring pads. Their use, over time, may ruin the glass.
- Do not use irritant chemical detergents such as oven sprays or stain removers.
- **DO NOT USE STEAM JET CLEANERS!!!**

After each use, leave the hob to cool and clean it to remove deposits and stains caused by food residue. Sugar or food with a high sugar content damage the hob and must be removed immediately. Salt, sugar and sand may scratch the glass surface. Use a soft cloth, paper towel or specific products to clean the hob (follow the Manufacturer's instructions).

9.2. EXTRACTOR FAN MAINTENANCE

• Cleaning the extractor fan :

For cleaning, use **ONLY** a cloth moistened with neutral liquid detergents.

DO NOT USE CLEANING UTENSILS OR TOOLS!

Avoid the use of products containing abrasives. **DO NOT USE ALCOHOL!**

• **XA** Grease filter maintenance:

Traps grease particles generated by cooking.

Must be cleaned once a month (or when indicated by the filter saturation indication system), with non-aggressive detergents, either by hand or in the dishwasher at low temperatures and in a short cycle. When cleaned in the dishwasher, the metal grease filter may discolour, but its filtering characteristics remain unchanged.

• **XB** Ceramic activated carbon filter maintenance (For Recirculating Version only):

Traps unpleasant odours generated by cooking. The product comes with a set of odour filters.

The saturation of the odour filters can occur after somewhat prolonged use depending on the type of cooking and how regularly the grease filter is cleaned. The odour filters can be

thermally regenerated every 2/3 months in an oven pre-heated to 200°C for 45 minutes. The correct regeneration of the filter ensures that it can constantly filter efficiently for 5 years.

Please note! Do not place the filters on the floor of the oven but rather in a tray, positioned at an intermediate height.

• **XD** Cleaning the liquid collection trays:

During use of the hob, accidental spills of cooking liquids may occur. If these end up inside the lateral suction areas, they will be collected by the trays D(1), assembled on the grease-proof grids A and by the liquid collection trays D(2), located in the lower part of the lateral compartments of the oven. Remove the trays D(1) hooked to the lower part of the grids, sliding them out. Now proceed to empty the collected liquids and clean the trays D(1).

The trays D(2) are emptied by unscrewing the red caps located in the lower part of the appliance, under the oven compartment. They are normally accessible by opening the drawer located under the oven door. **Attention!** Before unscrewing the red caps, be sure to have placed a container underneath them to collect any liquids that may leak out.

Note: It is important to empty all the trays regularly.

9.3. OVEN MAINTENANCE

To avoid damage to surfaces, it is advisable to clean the oven after each use. Before the next heating, completely remove residues from the cooking compartment and the appliance door. Dirt is cleaned more easily, preventing it from burning repeatedly at high temperatures. Use a soft cloth moistened with warm water. Remove stubborn dirt with special oven cleaners. Do not use aggressive or abrasive detergents, with a high alcohol content, hard or abrasive sponges, high pressure or steam jet cleaners. Never use oven cleaner in a hot cooking compartment, as this may cause damage to the enamel. Once cleaning is completed, leave the cooking compartment open to dry.

• Cleaning the Oven Cooking Compartment

In addition to the Manual cleaning of the cooking compartment, there are two specific programs for the hydrolytic cleaning of the oven, one program lasting 30 minutes and the other, more powerful, lasting 1 hour. It is advisable to remove all the accessories before starting the program.



• **XH** Cleaning the oven door:

It is advisable to always keep the door glass very clean. Clean the appliance door with a soft cloth moistened with water. Dry with a soft cloth.

Remove the appliance door:

To facilitate cleaning operations, the door inner glass can be removed. The appliance door is heavy. When removing and inserting the appliance door, hold it firmly at the sides with both hands.

- The components inside the appliance door may be sharp. Wear protective gloves before proceeding with this operation.
- The scratched glass on the appliance door may fall off. Do not use glass scrapers or abrasive or corrosive cleaners.

• **XI** Cleaning the oven door seal:

Clean the door seal with a soft cloth moistened with water; do not use any detergent.

Dry with a soft cloth.

• **XL** Cleaning of accessories and frames:

Removing the support frames and grill/drip pan accessories makes cleaning of the side parts even easier.

Take out all the removable parts and wash them separately with hot water and detergent that is not abrasive, aggressive, acidic or highly alkaline. This could compromise the non-stick effect.

• **XM** Cleaning the water tank:

DO NOT dry the tank in the hot cooking compartment; DO NOT wash the water tank in the dishwasher. Empty the water tank, clean it with detergent and rinse it thoroughly with clean water. Keep the lid open to dry.

• **X** Cleaning and replacing the LED bulbs

To light the cooking compartment, the appliance is equipped with 4 long-lasting LED bulbs. Removal of the LED bulbs is not permitted. For technical safety reasons, LED bulbs must be replaced by our customer service.

9.4. DESCALING

It is necessary to perform the descaling cleaning when requested otherwise the steam programs will not work. Before starting the descaling program remove all the accessories inside the oven. Follow the instructions on the display step by step to start the program correctly. The frequency with which descaling is requested depends on the hardness of the water that has been set in the primary settings.

Before using the appliance again, rinse the container thoroughly and then start another cycle using clean water without descaler.

Importőr:

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