

**USER MANUAL**

PORTABLE INDUCTION COOKER

EN

**MANUEL DE L'UTILISATEUR**

TABLE À INDUCTION PORTABLE

FR

**MANUAL DE USO**

PLACA DE INDUCCIÓN PORTÁTIL

ES



We advise you to read this manual carefully, as it contains all the instructions for managing the appliance's aesthetic and functional qualities.

For further information on the product: [www.smegusa.com](http://www.smegusa.com)

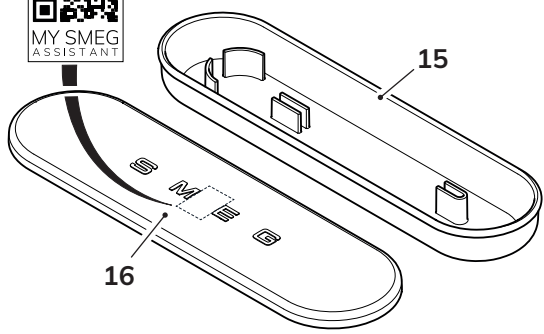
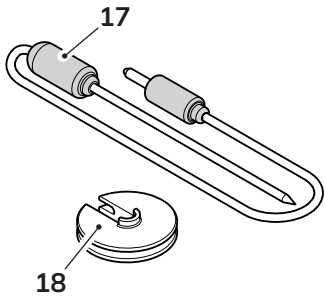
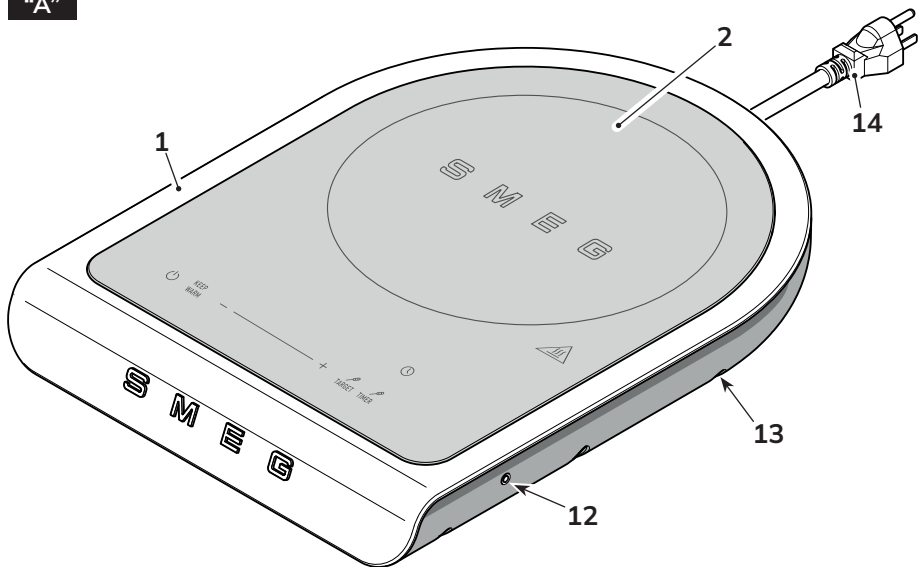
Nous conseillons de lire attentivement ce manuel, qui comprend toutes les indications pour maintenir inaltérées les qualités esthétiques et fonctionnelles de l'appareil acheté.

Pour obtenir des informations supplémentaires sur le produit : [www.smegusa.com](http://www.smegusa.com)

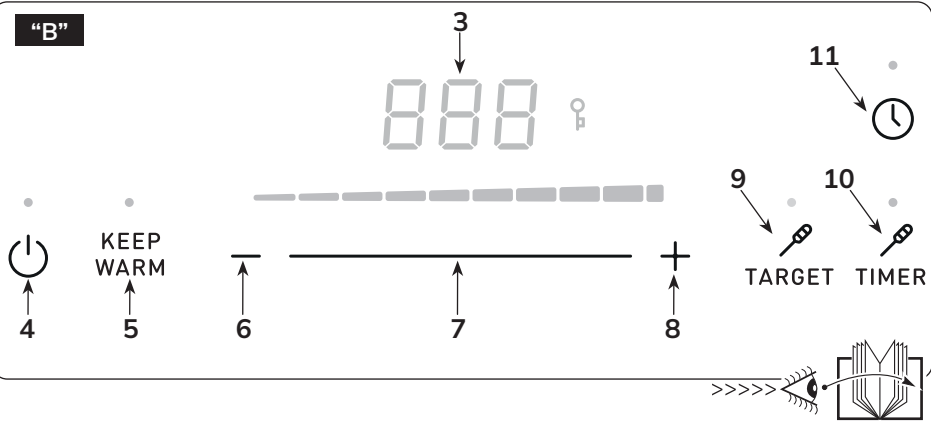
Aconsejamos leer atentamente este manual que contienen todas las indicaciones para mantener inalterada la calidad estética y funcional del aparato adquirido.

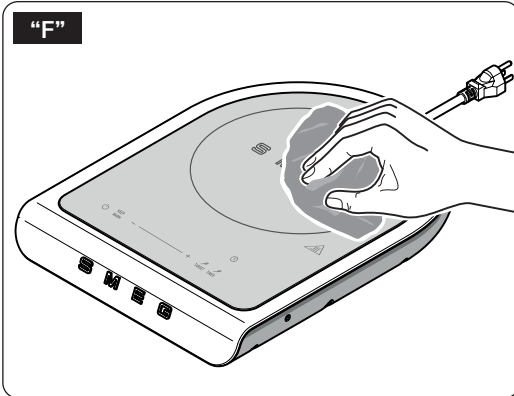
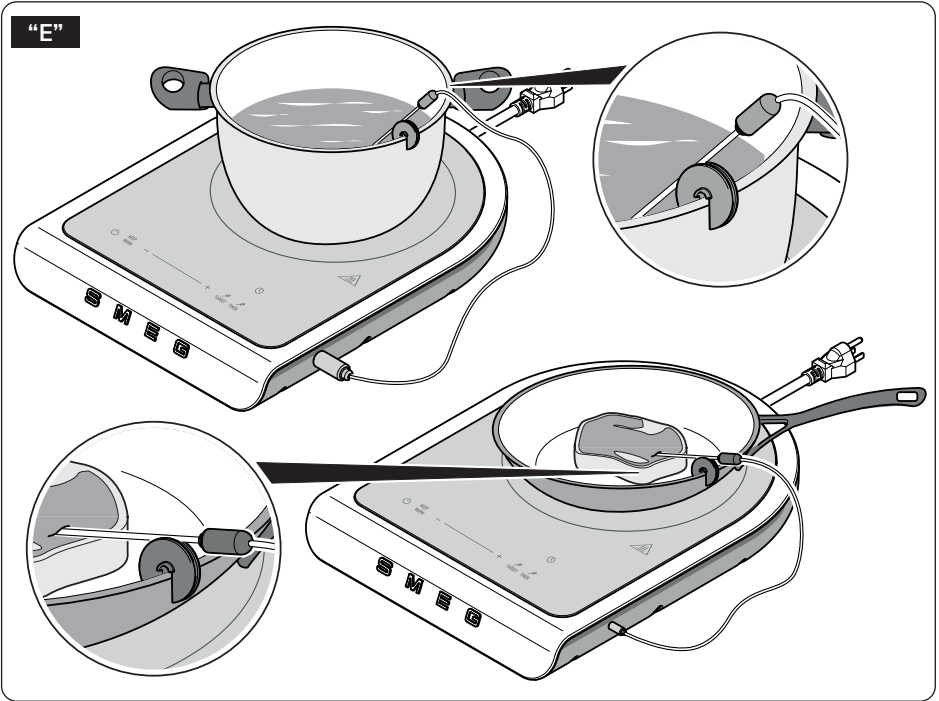
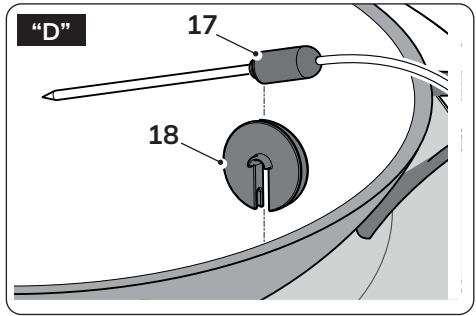
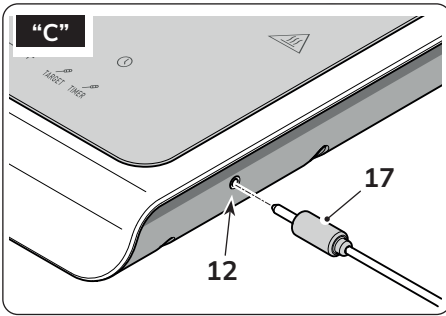
Más información sobre el producto en: [www.smegusa.com](http://www.smegusa.com)

“A”



“B”






Important information for the user  
Informations importantes pour l'utilisateur  
Información importante para el usuario


 Instructions / Instructions / Instrucciones

 Description / Description / Descripción

 Use / Utilisation / Uso

 Cleaning and care / Nettoyage et entretien / Limpieza y cuidado

 Safety instructions / Consignes de sécurité / Instrucciones de seguridad

 Information / Informations / Información

 Advice / Conseil / Recomendaciones



The manufacturer reserves the right to make any changes deemed useful for the improvement of its products without prior notice. The illustrations and descriptions contained in this manual are therefore not binding and are merely indicative.

Le fabricant se réserve la faculté d'apporter, sans préavis, toutes les modifications qu'il jugera utiles pour l'amélioration de ses produits. Les illustrations et les descriptions figurant dans ce manuel ne sont pas contraignantes et n'ont qu'une valeur indicative.

El fabricante se reserva el derecho a aportar sin aviso previo todas las modificaciones que considere útiles para la mejora de sus propios productos. Las ilustraciones y las descripciones contenidas en este manual no comprometen, por tanto, al fabricante y tienen un valor meramente indicativo.





## Important instructions

**WARNING:** If the instructions contained in this manual are not followed precisely, fire or explosion may result causing property damage, personal injury or death.



### READ AND SAVE THESE INSTRUCTIONS

Your safety and the safety of others are very important.

We have provided many important safety messages throughout this manual and on the appliance.

Read all the instructions before using the appliance and always obey all safety messages.

**WARNING.** To reduce the risk of fire or electric shock, do not remove the cover (or back).



- No user-serviceable parts inside!
- Repair should be done by authorized service personnel only.



### RECOGNIZE SAFETY INFORMATION

This is a safety alert symbol. This symbol alerts you to potential hazards that can result in severe personal injury or death.

### UNDERSTAND SIGNAL WORDS

A signal word - DANGER, WARNING or CAUTION - is used with the safety alert symbol. DANGER denotes the most serious hazards. It means you could be killed or seriously injured if you do not immediately follow the instructions. WARNING means you could be killed or seriously injured if the instructions are not followed. CAUTION indicates a potentially hazardous situation, which, if not avoided, could result in minor to moderate injury.

# IMPORTANT INSTRUCTIONS

## ATTENTION



- This appliance is intended for use in the home only.
- Use this appliance only for its intended purpose. The manufacturer cannot be held liable for damage caused by improper use of this appliance.
- This appliance complies with current safety regulations. Improper use of this appliance can result in personal injury and material damage.
- Read all the instructions before installing or using the appliance for the first time.
- Keep these operating instructions in a safe place and pass them on to any future user.

The safety messages will inform you of potential hazards, on how to avoid the risk of injury and what can occur if the instructions are not followed.

**IMPORTANT: Observe all codes and ordinances in force.**

**WARNING: For your safety, the instructions contained in this manual must be followed to minimize the risk of fire or explosion and to prevent property damage, personal injury or death.**

Do not store or use gasoline or other flammable vapors, liquids or materials near this or any other appliance.



**NOTE:** This appliance is NOT designed for installation in manufactured (mobile) homes or in recreational vehicles (RVs).

# IMPORTANT SAFEGUARDS



**WARNING** When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and / or injury to person including the following:



Follow all safety precautions to ensure safe use of the appliance.

- Before using the appliance, read this user manual carefully.
- Do not use the appliance outdoors.
- This appliance is for household use only.
- Do not use the appliance for other than its intended use.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Keep the packaging material (plastic bags, expanded polystyrene) out of the reach of children.
- Close supervision is necessary when any appliance is used by or near children.
- Turn off the appliance immediately after use.
- Do not leave the appliance unattended while it is running.
- Disconnect the appliance from the wall outlet before assembly, disassembly, cleaning and after each use.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet.
- Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- To protect against fire, electrical shock and personal injury, do not immerse the appliance, the power cord or plug in water or any other liquid.
- Do not touch the appliance or the plug with wet hands.
- Never try to extinguish a flame/fire with water: turn off the appliance, unplug it from the outlet and cover the flame with a lid or a fire blanket.
- Do not use the appliance if the power cord or plug is damaged or if the appliance has been dropped or damaged in any way.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to an authorized service facility for examination, repair or adjustment.

## SAVE THESE INSTRUCTIONS



# IMPORTANT SAFEGUARDS

- Make sure the power cord does not come in contact with sharp edges.
- Do not pull on the cord to remove the plug from the socket.
- Do not place the appliance on or near switched-on gas or electric burners, inside an oven, or near heat sources.
- Do not touch hot surfaces. Use handles and knobs.
- Do not place the appliance near faucets or sinks.
- Never attempt to repair the appliance yourself or without the help of a qualified technician. Failing to do this will void the warranty.
- In case of malfunction, have the appliance repaired by a qualified technician.
- Do not make any changes to the appliance.
- Make sure that the power outlet used is always freely accessible, because only in this way can it be unplugged when necessary.
- To remove the plug from the power outlet, operate directly on the plug. Never pull the cable, it could be damaged.
- If the appliance should break down, do not attempt to repair it.
- Do not allow the power supply cable to dangle over the edge of the table or other surface or to touch hot surfaces.
- If the plug or power supply cable are damaged, have them replaced exclusively by the Technical After-sales centre, so as to prevent all risks.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Preheating of the appliance is not necessary.
- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Extension cords are available and may be used if care is exercised in their use.
- The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance:
  - d) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- Do Not Cook on Broken Cook-Top. If cook-top should break, cleaning solutions and spills may penetrate the broken cook-top and create a risk of electric shock.
- Clean Cook-Top with Caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn, some cleaners can produce noxious fumes if applied to a hot surface.
- Do not place metallic objects such as knives, forks, spoons and lids on the Table Stove since they can get hot.

## SAVE THESE INSTRUCTIONS

# IMPORTANT SAFEGUARDS



## For this appliance

- Do not move the appliance together with the pot.
- Do not heat an empty pot or overheat it to avoid dry boiling.
- Do not place metal objects such as cutlery, lids, jars, aluminium foil, etc. in the cooking area of the portable induction cooker when the appliance is turned on. Danger of burns!
- Do not place sheets of paper between the pot and the glass hot plate. The paper could catch fire!
- Do not touch the glass hot plate after removing the pot. Danger of burns!



**Warning!** If the glass surface is cracked, switch off the appliance to avoid the possibility of electric shock.

- Do not obstruct fans and air outlet grilles.
- Do not use aluminium foil or plastic containers on the glass hot plate.
- Only use cookwear (pots, pans...) suitable for induction and of adequate diameter (12 cm - 24 cm).
- After use, allow the appliance to cool before moving it and before cleaning the glass hot plate. The glass hot plate remains warm after use, do not touch with your hands!
- Do not use the appliance in contact with walls or under shelves, tables, etc. Leave at least 10 cm on both the left and right sides of the appliance and 50 cm above.

- The entire appliance gets warm when used, even if only the glass hot plate in contact with the container heats up. Use the appliance with care to avoid burns by accidentally touching the accessible scalding parts. Danger of burns!
- Do not use aggressive detergents, abrasive sponges or scouring pads to clean the appliance.
- Consult the "Cleaning and maintenance" chapter for cleaning instructions.
- This appliance cannot be placed in a cabinet or closed container during use.
- The electromagnetic fields produced by the appliance when used may cause malfunctions. Do not use the device by placing it near objects that can be altered by electromagnetic waves such as: radios, televisions, CD, DVD or cassette players, magnetic cards (debit cards, credit cards, etc.)
- Consult a doctor if you have a pacemaker before using the portable induction cooker.



**Warning!** The plate is hot after cooking, please don't touch with your hands.

## SAVE THESE INSTRUCTIONS

# IMPORTANT INSTRUCTIONS

## Connect the appliance

Make sure that the mains voltage corresponds with that indicated on the data plate on the bottom of the appliance. Connect the appliance only to a power outlet installed perfectly.

If the plug and power outlet are incompatible, have the power outlet replaced with a suitable type by qualified staff.

## This user's manual

This user's manual is an integral part of the appliance and must be kept intact and available to the user throughout its life cycle.

## Manufacturer's liability

The manufacturer declines all liability for damage undergone by persons and objects due to:

- use of the appliance different from that envisioned;
- user manual has not been read;
- tampering of individual parts of the appliance;
- use of non-original spare parts;
- failure to comply with safety recommendations.

## Identification plate

The identification plate lists the technical data, serial number and brand name. The identification plate must never be removed.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

Flashing light indicates ready to operate. Avoid any contact with blades or moveable parts.

## Disposal



Power voltage  
Risk of electric shock

- Unplug the appliance.
- Unplug the cord from the wall outlet.
- **Old electrical equipment must not be disposed of with household waste!**  
In accordance with the law in force, electrical appliances at the end of their life should be taken to separate collection facilities for electrical and electronic waste. This is so that valuable materials from old appliances can be recycled and the environment can be protected. For more information, please contact your local authorities or recycling center employees.

Note that non-polluting and recyclable materials are used for packaging the appliance.

- Dispose of the packaging materials at appropriate differentiated waste collection centers.



Plastic packaging  
Risk of suffocation

- Do not leave the packaging or any part of it unattended.
- Do not allow children to play with the plastic packaging bags.

# SAVE THESE INSTRUCTIONS



## Description of the appliance (Fig.A and B)

- 1 Appliance body
- 2 Glass top hot plate
- 3 Display
- 4 ON/OFF button
- 5 "KEEP WARM" program button
- 6 Time / power / temperature decrease button
- 7 Power adjust slider "-/+"
- 8 Time / power / temperature increase button
- 9 Temperature sensor "TARGET" button
- 10 Temperature sensor "TIMER" button
- 11 TIMER button
- 12 Temperature sensor connector socket
- 13 Support feet
- 14 Power chord
- 15 Accessory carrying case
- 16 Carrying case lid
- 17 Temperature probe
- 18 Pot clips

## Before commissioning (Fig. A)

- Unpack the appliance carefully and remove all packaging materials.
- Clean the appliance body (1) and glass hot plate (2) with a damp cloth to remove any dust.
- Clean accessories in the same way.
- Make sure the appliance and accessories are dry before reassembling them.



The container used for the portable induction cooker surface must be made of metal, have magnetic characteristics and have a sufficiently flat support surface.



The parts that may come into contact with foodstuffs are made using materials that comply with the provisions of the legislation in force.

## Description of accessories / controls (Fig.A-B)

### Description of accessories (Fig. A)

#### Accessory carrying case (15)

The appliance comes with a case containing accessories so that the user has them readily available.

The case contains a temperature probe (17) and a pot clip (18).

#### Temperature probe (17)

To be used when preparing food that requires a liquid or the centre of the food to reach or maintain a certain temperature. To enable the probe it is necessary to connect it to the portable induction cooker by fitting the connector into the socket (12).

#### Pot clips (18)

To be used as a fixing support for the temperature probe. The clip can be inserted on the edge of a pan or pot.



Do not put the fixing clip in contact with flames or objects at too high a temperature.



## Use

### Description of commands (Fig.B)

#### ON/OFF key (4)

Press the button to turn the appliance user interface ON or OFF.

#### "KEEP WARM" program button (5)

Press the button to activate "Keep Warm" program.

#### Time/power buttons and slider (6), (7) and (8)

Tap buttons (6) and (8) to increase/decrease time, power or temperature with each tap (only with temperature probe attached).

The slider (7) allows, by sliding with your finger in the desired direction, to increase/decrease the time or power.



Power adjustment is visible via the light level bar. There are 9 power levels plus the maximum power function called "Boost".

#### "TARGET" temperature probe button (9)

Only with the temperature probe connected, the button allows you to activate the "TARGET" function.

#### "TIMER" temperature probe button (10)

Only with the temperature probe connected, this button allows you to activate the "TIMER" function.

#### "TIMER" button (11)

The button allows you to set a timer to automatically stop the cooking cycle when the time expires.

### Use



Before starting the appliance, carefully read chapter "1 Warnings" and the "Before commissioning" paragraph.

### Appliance accessories (Fig. A and B)

- Place the appliance on a horizontal and stable worktop that is resistant to high temperatures. Make sure all feet (13) touch on the worktop.
- Unwind the power cord completely (14).
- Connect the power plug to the power outlet making sure that the mains voltage corresponds to what is indicated on the data plate of the appliance.
- Place the container with the food to be cooked on the glass top hot plate (2).
- Press the button (4) to turn on the hob. The appliance emits a "beep" and the LED button (4) lights up; This means that it is ready to be set up.



During operation the plate (2) heats up.  
Pay close attention.  
Danger of burns!



## Setting the power level (Fig. B)

- When the appliance is switched on, the power is set to "0" by default. To start cooking, set the power level using the slider (7) or the specific buttons (6) and (8).
- The appliance automatically starts the cooking cycle if the pot is detected.



If no pot is detected because it is not present or because it is not suitably sized, the letter "u" flashes on the display with a dash "-" underneath.

The hob turns off automatically after 30 seconds if the power level is set to 0, if no other operations are performed and if no pot is detected.

- The "Boost" function is available to heat/boil a large amount of water or to carry out the most intense cooking, which allows the induction to run at the maximum power available for a limited period of time (5 minutes).
- To activate the "Boost" function, set the "P" level on the display with the slider (7) or by pressing the button (8) several times. The "Boost" function is automatically deactivated at the end of the maximum safety time of 5 minutes, after which the power is reduced to level 9.
- To deactivate the "Boost" function, set another level of power on the display with the slider (7) or by pressing the button (6) several times.
- The display shows the residual heat when completing the cooking cycle:
  - "—" low residual heat.
  - "=" medium residual heat.
  - "≡" high residual heat.



Before touching the appliance to store or clean it, wait for the residual heat indication shown on the display to disappear. Pay close attention. Danger of burns!

- Depending on the set power level, the appliance has a maximum operating time, at the end of which it switches off automatically or, in the case of the "Boost" function, returns to the lower power level. The table shows the maximum operating time:

Power level	Auto power-off time
Keep Warm	2 hours
1	6 hours
2	6 hours
3	5 hours
4	5 hours
5	1.5 hours
6	1.5 hours
7	1.5 hours
8	1.5 hours
9	1.5 hours
P	5 minutes



## Use

### Pausing and setting the timer (Fig. B)

#### Pause

- You can pause each cooking cycle by pressing and holding the button (11) for 2 seconds. The symbol "II" is shown on the display when the hob is paused.
- To resume cooking with the last parameters set and cancel the pause state, press and hold the button (11).



The appliance can be paused for 10 minutes at most. After this time the hob turns off.

#### Timer

You can set a timer to automatically stop the cooking cycle in progress when the countdown expires.



Before enabling the timer you need to place the pot on the plate and set the desired cooking power.

- Press the button (11) to start the timer. The LED button flashes and the display displays the time of duration "00".
- Use the buttons (6) and (8) to set the cooking timer.
- After setting the desired cooking time, wait 2 seconds or press the button (11) again. At this point the LED of the "TIMER" function remains fixed access and the countdown appears on the display.



If, with timer set, the pot is not put on the plate or is removed, the "TIMER" function is maintained for 3 minutes. At this stage the LED of the button (11) flashes. If the pot is not placed on the plate, after 3 minutes the appliance turns off.

- At the end of the countdown the cooking cycle stops, the display displays flashing "00" and a short sequence of sounds is emitted (20 seconds). After a further interval of 10 seconds with the power level set to 0, the hob turns off.



When cooking with the timer set it is always possible to vary the power via the buttons (6) and (8), or the slider (7).



You can always change the countdown when cooking with the timer set by pressing the button (11) and then acting on the buttons (6) and (8).

### Button block function (Fig. B)

- Pressing the buttons (10) and (11) simultaneously allows you to lock/unlock the keypad. The key icon "🔒" lights up when the keypad is locked.
- The keypad can be locked/unlocked more than once while using the hob, without having to turn it on/off. The key lock remains active even if the supply voltage is interrupted and restored within a few seconds, as it must be turned off manually.
- If the key lock is activated, you can always turn off the unit by pressing the button (4).



If the button lock is activated, you cannot turn on and use the appliance without unlocking the keypad. Pressing the power button calls up the key icon on the display.

## "KEEP WARM" program

### (Fig. B)

Pressing the button (5) calls up the "KEEP WARM" function.

The program allows you to heat the hob with constant heat, to keep the flow rates warm for as long as the user wants.

- Place the pot on the hob and press the button (5) to activate the program.
- The display displays "U", the plate heats up and maintains constant heat until the moment of automatic shutdown.



It is not possible to adjust the power. Tapping the adjustment buttons will not adjust the power.

- After starting the program you can set a stop timer. To set the timer refer to the "Timer" point in the paragraph "4.3 Pause and timer setting".
- The program remains active until the user changes to another program, turns off the appliance, when the set timer or the maximum shutdown time expires.

## Temperature probe (Fig. B, C, D and E)

The temperature probe is to be used when preparing food that requires a liquid or the centre of the food to reach or maintain a certain temperature.

Connect the probe to the hob by inserting the connector into the socket (12), the LEDs of the buttons (9) and (10) light up waiting for the user to select the type of function between "TARGET" or "TIMER".

### "TARGET" function

The "TARGET" function is advised for preparations requiring that cooking stops automatically upon reaching a target temperature at the core of the food (for instance meat, seafood).

- Place the pot containing the liquid or food on the hob.
- Latch the clip (18) to the edge of the pot and dip the tip of the probe in the liquid or insert it into the food. Position the probe, place it inside the clip so that it remains in place.
- Press the button (9) to activate the function, the LED button flashes.
- Use the buttons (6) and (8) to set the target temperature; the display displays the default temperature value 158°F, and then the one set by the user.
- After 3 seconds the cooking starts, during this phase the LED of the button (9) flashes with a reduced frequency and the current temperature is shown on the display.



You can manually change the power level using the slider when cooking.  
The default power level is 5.



## Use



You can manually change the set target temperature when cooking. Press the button (9) and manually change the target temperature with buttons (6) and (8).

- Once the target temperature is reached, the cooking cycle stops. The display shows the temperature reached by flashing and emitting a short sequence of sounds (20 seconds).
- The device switches off automatically after a further interval of 10 seconds.

### "TIMER" function

The "TIMER" function is advised for preparations requiring that, for a given time interval, a defined temperature of a liquid being cooked is maintained (for instance, in the case of sous-vide cooking).

- Place the pot containing the liquid or food on the hob.
- Latch the clip (18) to the edge of the pot and dip the tip of the probe in the liquid or insert it into the food. Position the probe, place it inside the clip so that it remains in place.
- Press the button (10) to activate the function, the LED button flashes.
- Use the buttons (6) and (8) to set the target temperature; the display displays the default temperature value 158°F, and then the one set by the user.
- Press the button (11) and set the timer using the buttons (6) and (8).
- After 3 seconds the cooking starts, during this phase the LED of the button (10) flashes with a reduced frequency and the current temperature is shown on the display.



You can manually change the power level using the slider when cooking. The default power level is 5.



You can display or change the set target temperature when cooking. Press the button (9) and manually change the target temperature with buttons (6) and (8).



You can change the set timer when cooking. Press the button (11) and manually change the timer with buttons (6) and (8).

- Once the target temperature is reached, a sound is emitted and the countdown begins. In this phase the LED of the buttons (10) and (11) light up steadily.
- The hob will maintain the set temperature until the countdown expires.
- At the end of the countdown the cooking cycle stops, the display displays flashing "00" and a short sequence of sounds is emitted (20 seconds).
- The device switches off automatically after a further interval of 10 seconds.



## User menu

You can set the individual parameters of the appliance by using the user menu.

- Access the user menu by simultaneously holding down the buttons (5) and (9) for 4 seconds.



The operation can only be performed when the hob is switched on and no program, function or timer is active.

- Use the buttons (6) and (8) to scroll through menu items; The letter identifying the selected item is shown on the left side of the display.
- Use the slider (7) to change the value of the selected item; The number that identifies the value is shown on the right side of the display.
- To exit the menu and confirm the new settings, press and hold the button (4) for 2 seconds.



After 30 seconds of inactivity, the device switches off automatically.

## User menu legend

Item	Meaning	Value
a	Button volume	0: OFF buttons volume 1: ON buttons volume
b	Acoustic signals volume	0: OFF signals volume 1: ON signals volume



Even with button volume set to "OFF", it is not possible to turn off the button tone (4).



# Cooking tables

## Barbecue

Recommended cooking power level and timer for BBQ preparations.



We suggest the use of a grill pan specifically for barbecue cooking. Before placing the food, we suggest preheating the pan using power level 9 for 2 mins.

Food	Quantity	Power	Timer
Zucchini	80 - 100g	8	3min per side
Eggplant	80 - 100g	8	2min per side
Bell peppers	100g	8	5min per side
Vegetable skewers	3 70g skewers	8	8min per side
Chicken breast	100g	7	2 min per side
Turkey breast	100g	7	2min per side
Fish fillets	250g	7	4min per side
Whole fish	100g	7	10min per side
Prawn skewers	100g	7	10min per side
Hamburger (beef)	2 100g burgers	7	Rare: 2min per side Medium: 4min per side Well done: 6min per side
Fillet (beef)	150g	7	Rare: 5min per side Medium: 7min per side Well done: 9min per side
Steak (pork)	180g	7	5 min per side
Bacon	180g	7	5 min per side



## Fry

Recommended cooking power level and timer for frying food.



Cooking times were defined using 900 ml of seed oil (equivalent to one bottle). Before frying food, we suggest preheating the oil using power level 8 for 10 mins.

Food	Quantity	Power	Timer
Mixed vegetable fry	200g	8	4min
Mixed fish fry	200g	8	3min
Chicken nuggets	200g	8	7min
Fish bites	240g	8	6min
Cutlet (chicken)	200g	8	2min per lato
Fried pizza	100g	8	4min
Mixed vegetable fry (frozen)	200g	7	7min
Chicken nuggets (frozen)	200g	7	3min
Potato croquettes (frozen)	500g	7	10min
French fries (frozen)	200g	7	5min
Churros	-	7	5min
Doughnuts	70g each	7	30sec per side
Apple fritters	20g each	7	1min per side



# Cooking tables

## SOUS-VIDE cooking

It involves cooking food sealed in vacuum bags at low temperature. The food must be placed in the pot only after reaching the set temperature and kept in immersion for the suggested cooking time.



We suggest the use of the appropriate temperature probe with the selection of the "TIMER" function (11).



The recommended cooking times were defined using a pot with a quantity of water equal to 4L.

	Food	Quantity	Temperature	Power	Timer
MEAT	Beef fillet	100g	Medium: 54°C Well done: 58°C	8	20min
	Chicken breast	250g	70°C	8	56min
FISH	Codfish fillet	250g	60°C	8	24min
	Salmon steak	200g	64°C	8	18min
EGGS	Poached eggs	1 egg (60g)	68°C	5	45min
	Soft	1 egg (60g)	73°C	5	45min
	Hard boiled	1 egg (60g)	77°C	5	60min
DESSERTS AND FRUIT	Custard cream	350g	80°C	8	25min
	Fruit (such as pineapple, apricot, peaches)	250g	80°C	8	25min

## Melting

Recommended cooking times to soften or dissolve foods.

	Food	Quantity	Power	Timer
	White chocolate	150g	5	5min
	Milk chocolate	150g	4	4min
	Dark chocolate	150g	5	6min
	Butter	200g	7	4min



## Cleaning and maintenance (Fig. F and G)

### Warnings



Electrocution hazard.

- Remove the plug from the power outlet before cleaning the hob.
- Do not immerse the appliance in water or other liquids.
- Allow the hob to cool before cleaning.



Risk of damage to the surfaces.

- Do not use steam jets to clean the appliance.
- Do not use cleaning products containing chlorine, ammonia or bleach on parts with metal surface finishes (e.g. anodised, nickel or chrome-plated).
- Do not use abrasive or corrosive detergents (e.g. powder products, stain removers and metallic scourers).
- Do not use rough or abrasive materials or sharp metal scrapers.

## Cleaning the glass top plate (Fig.F)

Clean the glass top plate (2) with a damp cloth or sponge and dishwashing detergent if necessary.



Clean the glass top plate (2) after each use.

You can gently wipe the surface of the plate (2) with a soft-bristled toothbrush and dishwashing detergent.



Pay attention to the hardness of the bristles so as not to scratch the surface of the plate.




Be careful to move pots or pans over the glass gently, so as to avoid scratches that could occur if the bottom of the pot or pan is not completely smooth.


## Cleaning the machine body (Fig.G)

To keep the external surfaces in good condition, clean them regularly after all use and when they have cooled down. Clean with a soft, damp cloth.

Clean the cooling fans with a brush or vacuum cleaner and use a soft cloth.

## What to do if...

Problem	Possible causes	Solution
The appliance does not turn on.	The plug was not properly plugged into the power outlet.	Make sure the plug is properly plugged into the power outlet.
	The power button (4) was not pressed.	Press the power button (4) to turn on the unit.
	The cable is faulty.	Contact your local technical support service.
	No electricity.	Make sure the power is working properly. If the problem does not resolve, contact a qualified electrician.
The appliance turns on but cooking does not start or stops.	No crockery or crockery not positioned correctly on the burner (the letter "u" with a dash "-" flashes on the display).	Make sure that the dishes are placed correctly on the stove.
	Use of crockery not suitable for induction or of unsuitable diameter (the letter "u" with a dash "-" below flashes on the display).	Make sure that the dishes are suitable for induction and of a suitable diameter (see "1.3 Warnings for this appliance").
	The dishes are hot but are removed from the cooking zone (the letter "u" with a dash "-" flashes on the display).	Do not remove cookware from the stove during cooking.
	Button lock is active (  LED On).	Deactivate the button lock (see "4.4 Key block").
The appliance switches off during use.	The set time has expired and the appliance has stopped cooking.	If necessary, extend the cooking time if the food is not cooked enough.
	After not using it for at least 30 seconds, the automatic switch-off has been activated.	Turn the appliance back on if you want to continue using it.
Even after the power is turned off, a fan noise is heard.	The fan continues to run to cool the appliance even after it is switched off.	Wait for the time necessary for the appliance to cool down. If after a long wait the fan does not turn off, contact your local technical support service.

Problem	Possible causes	Solution
The appliance makes a metallic noise or a slight vibration when it starts up.	Possible metallic noises or vibrations may occur during cooking with induction hobs.	Make sure that the dishes are positioned correctly on the hob and that they are suitable for induction (see "1.3 Warnings for this appliance"). If the noises persist, contact your local technical assistance service.
The temperature probe is not detected by the appliance.	The probe connector has not been inserted correctly into the device.	Make sure the connector is inserted correctly.
	Probe might be damaged.	Contact your local technical support service.
The probe does not detect the temperature.	The tip of the probe has not been placed correctly in the food or liquid inside the pot.	Make sure the probe tip is positioned correctly.
	The temperature is too high or too low compared to the range of values measured by the probe.	Make sure the temperature is between 0 and 99°C so that it can be detected by the probe.
The appliance emits a sequence of repeated sounds for approximately 10 seconds and the display shows the code: 	Use of dishes not suitable for induction, or not positioned correctly in the cooking area.	Make sure to use dishes suitable for induction (see 1.3 "Warnings for this appliance"). Make sure the dishes are correctly positioned in the cooking area.
The display shows the error code <b>E1</b> and switches off after 10 seconds.	Possible presence of water or dishes positioned on the display area.	Make sure the display area is dry or free from dishes.
The display shows the error code <b>E2</b> .	Internal temperature too high, or the anti-clog safety system has activated.	Switch off the appliance, remove the pot or let it cool down for a few minutes. Make sure the aeration fan is clean and remove possible foreign objects.
The display shows the error codes <b>E3 / E4</b> .	Possible error in the supply voltage.	Makes sure the supply is correct. If the problem persists, please contact a qualified electrician.
The display shows the error code <b>E5 / E0</b> .	Possible internal fault.	Please contact the technical assistance service in your area.
The display shows the error code <b>E6</b> .	Detected temperature too high, the anti-overheating safety system has activated.	Make sure not to use empty dishes. Let the appliance and the pot cool down for a few minutes.

