



INSTRUCTIONS FOR INSTALLATION AND USE

LUNA60W
LUNA78W
LUNA78MW

SUMMARY

SAFETY	4
PRECAUTIONS BEFORE USING	4
USING THE APPLIANCE.....	5
PRECAUTIONS NOT TO DAMAGE THE APPLIANCE.....	6
PRECAUTIONS IN CASE OF APPLIANCE FAILURE	7
OTHER PROTECTIONS.....	7
DESCRIPTION OF THE APPLIANCE	8
TECHNICAL CHARACTERISTICS	8
CONTROL PANEL	9
USE OF THE APPLIANCE	9
DISPLAY	9
VENTILATION.....	10
STARTING-UP AND APPLIANCE MANAGEMENT	10
BEFORE THE FIRST USE	10
INDUCTION PRINCIPLE.....	10
SENSITIVE TOUCH	10
POWER SELECTION ZONE “SLIDER”	10
STARTING-UP.....	11
PAN DETECTION	11
RESIDUAL HEAT INDICATION.....	11
BOOSTER AND DOUBLE BOOSTER FUNCTION	12
TIMER.....	12
AUTOMATIC COOKING	13
PAUSE FUNCTION	14
RECALL FUNCTION	14
KEEPWARM FUNCTION	14
BRIDGE AND AUTOMATIC BRIDGE FUNCTION	15
CHILDLOCK / CONTROL PANEL LOCKING	15
CHEF FUNCTION.....	16
OPERATING THE HOOD	17
STARTING THE HOOD.....	17
BOOSTER FUNCTION.....	17
TIMER FUNCTION.....	17
AUTOMATIC VENTILATION AT THE END OF THE COOKING PROCESS (OVERRUN)	18
AUTOMATIC FUNCTION.....	18
CLEANING AND MAINTENANCE OF THE HOOD	19
FILTER CLEANING INDICATOR	19
CLEANING THE GREASE FILTER IN THE DISHWASHER.....	20
REPLACEMENT OF THE ACTIVATED CARBON FILTER	20
CLEANING THE HOOD GRILLE	20
CLEANING THE REMOVABLE BOTTOM (LUNA78W AND LUNA78MW)	20
REMOVING/INSTALLING THE HOOD BOTTOM (LUNA78W AND LUNA78MW)	21
CLEANING AND MAINTENANCE OF THE HOB	22
WHAT TO DO IN CASE OF A PROBLEM	23
COOKING ADVICES.....	25
PAN QUALITY	25
PAN DIMENSION	25
EXAMPLES OF COOKING POWER SETTING	26
ENVIRONMENT PRESERVATION.....	26
INSTALLATION INSTRUCTIONS	26
ELECTRICAL CONNECTION.....	29

SAFETY

Precautions before using

- Unpack all the materials.
- The installation and connecting of the appliance have to be done by approved specialists. The manufacturer cannot be responsible for damage caused by building-in or connecting errors.
- To be used, the appliance must be well-equipped and installed in a kitchen unit and an adapted and approved work surface.
- This domestic appliance is exclusively for the cooking of food, to the exclusion of any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- The cooking plate cannot be used as freestanding or as working surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use any extension cable to connect it.
- The appliance cannot be used above a dishwasher or a tumble-dryer: steam may damage the electronic appliances.
- The appliance is not intended to be operated by means of external timer or separate remote control system.
- Do not operate the appliance without all hood components being in place.

Using the appliance

- Switch the heating zones off after using.
- Keep an eye on the cooking using grease or oils: that may quickly ignite.
- Be careful not to burn yourself while or after using the appliance.
- Make sure no cable of any fixed or moving appliance contacts with the glass or the hot saucepan.
- Magnetically objects (credit cards, floppy disks, calculators) should not be placed near to the engaged appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- In general do not place any metallic object except heating containers on the glass surface. In case of untimely engaging or residual heat, this one may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This is supposed to become very hot and catch fire.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.

Precautions not to damage the appliance

- Raw pan bottoms or damaged saucepans (not enamelled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not put or leave empty saucepans on the vitroceramic hobs.
- Sugar, synthetic materials or aluminium sheets must not contact with the heating zones. These may cause breaks or other alterations of the vitroceramic glass by cooling: switch on the appliance and take them immediately out of the hot heating zone (be careful: do not burn yourself).
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously
- **WARNING:** Danger of fire: do not store items on the cooking surface.
- Never place any hot container over the control panel.
- Never put any inflammable object (ex. sprays) into the drawer situated under the vitroceramic hob. The eventual cutlery drawers must be resistant to heat.

Precautions in case of appliance failure

- If a defect is noticed, switch on the appliance and turn off the electrical supplying.
- If the ceramic glass is cracked or fissured, you must unplug the appliance and contact the after sales service.
- Repairing has to be done by specialists. Do not open the appliance by yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Other protections

- Note sure that the container pan is always centred on the cooking zone. The bottom of the pan must have to cover as much as possible the cooking zone.
- For the users of pacemaker, the magnetic field could influence its operating. We recommend getting information to the retailer or of the doctor.
- Do not to use aluminium or synthetic material containers: they could melt on still hot cooking zones.
- **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.



**THE USE OF EITHER POOR QUALITY POT OR ANY INDUCTION
ADAPTOR PLATE FOR NON-MAGNETIC COOKWARE RESULTS
IN A WARRANTY BREACH.**



**IN THIS CASE, THE MANUFACTURER CANNOT BE HELD
RESPONSIBLE FOR ANY DAMAGE CAUSED TO THE HOB
AND/OR ITS ENVIRONMENT.**

DESCRIPTION OF THE APPLIANCE

Technical characteristics

Type	LUNA60W	LUNA78W	LUNA78MW
Total power	7570 W	7570 W	7570 W
Energy consumption for the hob EC_{hob}^{**}	165.6 Wh/kg	180.5 Wh/kg	180.5 Wh/kg
Front left heating zone	Ø175 mm	210x190 mm	210x190 mm
Minimum detection	Ø90 mm	Ø 110 mm	Ø 110 mm
Nominal power*	1400 W	2100 W	2100 W
Booster power*	2100 W	2500 / 3000 W	2500 / 3000 W
Standardised cookware category**	A	A	A
Energy consumption EC_{cw}^{**}	191.8 Wh/kg	186.4 Wh/kg	186.4 Wh/kg
Rear left heating zone	Ø175 mm	210x190 mm	210x190 mm
Minimum detection	Ø90 mm	Ø 110 mm	Ø 110 mm
Nominal power*	1400 W	2100 W	2100 W
Booster power*	2100 W	2500 / 3000 W	2500 / 3000 W
Standardised cookware category**	B	B	B
Energy consumption EC_{cw}^{**}	162.7 Wh/kg	188 Wh/kg	188 Wh/kg
Rear right heating zone	Ø175 mm	210x190 mm	210x190 mm
Minimum detection	Ø90 mm	Ø 110 mm	Ø 110 mm
Nominal power*	1400 W	2100 W	2100 W
Booster power*	2100 W	2500 / 3000 W	2500 / 3000 W
Standardised cookware category**	B	B	B
Energy consumption EC_{cw}^{**}	162.7 Wh/kg	188 Wh/kg	188 Wh/kg
Front right heating zone	Ø175 mm	210x190 mm	210x190 mm
Minimum detection	Ø90 mm	Ø 110 mm	Ø 110 mm
Nominal power*	1400 W	2100 W	2100 W
Booster power*	2100 W	2500 / 3000 W	2500 / 3000 W
Standardised cookware category**	C	C	C
Energy consumption EC_{cw}^{**}	145 Wh/kg	159.5 Wh/kg	159.5 Wh/kg

* The given power may change according to the dimensions and material of the pan.

**Calculated according to the method of measuring performance (EN 60350-2).

Power consumption mode (hob)	Value	Unit
Power consumption off mode - P _O	≤ 0.5	W
Power consumption in standby mode - P _S	≤ 0.5	W

Power consumption mode (hood)	Value	Unit
Power consumption off mode - P _O	≤ 0.5	W
Power consumption in standby mode - P _S	N/A	W

According 1275/2008 EC Annex 2 & (EU) 2023/826

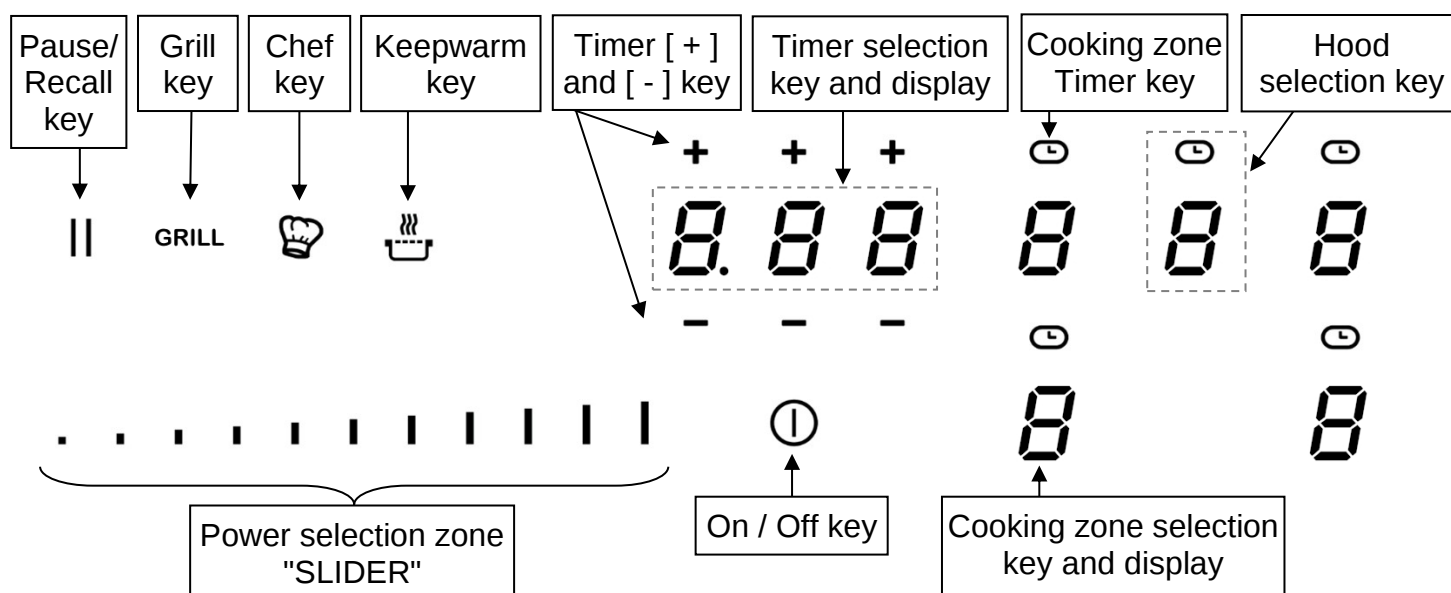
P_O : Off mode is defined as follows:

- Cooktop is switched OFF.
- No fan is active.
- No residual heat indication is active.

P_S : Standby mode is defined as follows:

- Cooktop is switched ON without main function active. (<20min)

Control panel



USE OF THE APPLIANCE

Display

Display	Designation	Description
0	Zero	The heating zone is activated
1 ... 9	Power level	Selection of the cooking level
u	No pan detection	No pan or inadequate pan
A	Heat accelerator	Automatic cooking
E / Er	Error message	Electronic failure
H	Residual heat	The cooking zone is hot
P	Booster	The Booster is activated
!!!	Double Booster	The Double Booster is activated
w	Keep warm	Maintain automatically of approximately 70°C
	Pause	The hob is in pause
n	Bridge	2 cooking zones are combined
L	Locking	The control panel of the hob is locked
≡	Grill function	The Grill Function is activated

Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed when the calories brought out by the electronic system reach a certain level. The ventilation starts his high speed when the hob is intensively used. The cooling fan reduces his speed and stops automatically when the electronic circuit is cooled enough.

STARTING-UP AND APPLIANCE MANAGEMENT

Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent which risks causing blue-tinted colour on the glass surface.

Induction principle

An induction coil is located under each heating zone. When it is engaged, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic bottom plate of the pan. The result is a heating-up of the pan located on the heating zone.

Of course the pan has to be adapted:

- All ferromagnetic pans are recommended (please verify it thanks a little magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms...
- Are excluded: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware,...

The induction heating zone adapts automatically the size of the pan. With a too small diameter the pan doesn't work. This diameter is varying in function of the heating zone diameter.

If the pan is not adapted to the induction hob the display will show [E].

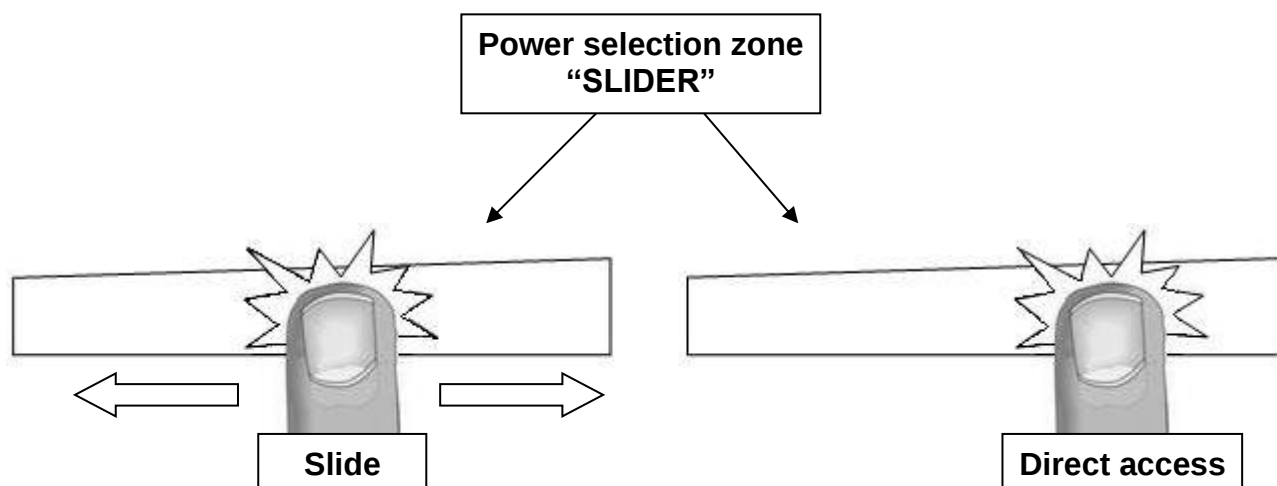
Sensitive touch

Your ceramic hob is equipped with electronic controls with sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a "beep" sound.

For normal use, press only one key at the same time.

Power selection zone "SLIDER"

To select the power with the slider, slide your finger on the "SLIDER" zone. You can already have a direct access if you put your finger directly on the chosen level.



Starting-up

- **Start-up / switch off the hob:**

Action	Control panel	Display
To start	Press key [] during 2 sec.	[]
To stop	Press key [] during 2 sec.	The display is switched off or shows []

- **Start-up / switch off a heating zone:**

Action	Control panel	Display
Select the cooking zone	Press key []	[]
Increase power level	Slide on the "SLIDER" to the right	[] to [] / []
Decrease power level	Slide on the "SLIDER" to the left	[] to []
Switch off	Slide on the "SLIDER" to the left until []	[] or []

If no further action is made, the hob switches off after approx. 20 seconds for safety reasons and the zeros go out.

Pan detection

The control panel on this induction hob makes it very intuitive to use. Switch on the hob and place a pan on one of the cooking zones. The hob recognises the position of the pan, the cooking zone display is automatically selected and the "SLIDER" lights up. You can now set the cooking level as you wish.

The pan detection ensures a perfect safety. The induction doesn't work:

- If there is no pan on the cooking zone or if this pan is not adapted to the induction.
In this case it is impossible to increase the power and the display shows [].
This symbol disappears when a pan is put on the cooking zone.
- If the pan is removed from the cooking zone the operation is stopped.
The display shows []. The symbol [] disappears when the pan is put back to the cooking zone. The cooking process continues with the power level set before.

After use, switch the cooking zone off: don't let the pan detection [] active.

Residual heat indication

After the switch off of a cooking zones or the complete stop of the hob, the cooking zones are still hot and indicates [] on the display.

The symbol [] disappears when the cooking zones may be touched without danger.

As long as the residual heat indicators are displayed, don't touch the cooking zones and don't put any heat sensitive object on them. **There are risks of burn and fire.**

Booster and Double Booster function

All cooking zones are equipped with a Booster function and only LUNA78W - 78MW cooking zones are equipped with a Double Booster function.

The Booster function is displayed with [**P**].

The Double Booster function is indicated by [**P**] flashing with [**!!!**].

When this function is activated, these cooking zones operate for 5 minutes at full power. This high power is intended to allow you to heat large quantities of water quickly, for example to boil pasta water.

- **Start-up / switch off the Booster:**

Action	Control panel	Display
Select the cooking zone	Press key [0]	[0]
Start-up the Booster	Slide at the end of the "SLIDER" to the right	[P]
Switch off the Booster	Slide on the "SLIDER" to the left	[9] to [!]

- **Start-up / switch off Double Booster**

Action	Control panel	Display
Start-up the Booster	Slide at the end of the "SLIDER" to the right	[P]
Start-up the Double Booster	Re-press at the end of the "SLIDER"	[P] flashes with [!!!]
Switch off the Double Booster	Slide on the "SLIDER" to the left	[9] to [!]

- **Power management:**

The total cooking hob is equipped with an overall maximum of Booster power. When the Booster function is activated, the electronic system automatically regulates all "Boosters" selected to equalise the available power to each element selected for booster. The display is blinking on [**9**] for a few seconds and then shows the maximum of Booster allowed :

Cooking zone selected	The other cooking zone (example: power level 9)
[P] is displayed	[9] goes to [5] or [8] and blinks

Timer

The integrated Timer can be used to set a cooking time from 1 minute to 1 hour and 59 minutes (displayed [**1:59**]) on all cooking zones. Each cooking zone can have a different time setting.

- **Setting and modification of the cooking time:**

Action	Control panel	Display
Select the cooking zone	Press key [0]	[0]
Increase power level	Slide on the "SLIDER" to the right	[!] to [9]
Select the Timer	Press key [⌚] over the cooking zone display	[000] minutes is shown on the displays
Increase the time	Press key [+]	Time in minutes increases Example: [0:50]
Decrease the time	Press key [-]	Time in minutes decreases

The flashing stops after a few seconds. The duration is activated and the timer starts.

- **To switch off the cooking time:**

Action	Control panel	Display
Select the Timer	Press key [] over the cooking zone display	[0.50] minutes is shown on the displays
Switch off the time	Press key [-] until [0.00]	[0.00]

If several timers are activated, repeat the process.

- **Egg timer function :**

The Timer can work independently of the cooking zones. In this case, it is called an Egg timer. If the Egg timer is running and the hob is switched off, the Egg timer continues to run. This function switches off automatically as soon as a cooking zone is switched on.

Action	Control panel	Display
Switch on the hob	Press key [] during 2 sec.	[0]
Select the Timer	Press key [0.00]	[0.00] minutes is shown on the displays
Increase the time	Press key [+]	Time in minutes increases <i>Example: [0.50]</i>
Decrease the time	Press key [-]	Time in minutes decreases

The flashing stops after a few seconds. The duration is activated and the timer starts.

- **Automatic stop at the end of the cooking time:**

When the set time has elapsed, a signal tone sounds and the [0.00] display flashes. To stop the acoustic signal and the flashing, press [0.00].

Automatic cooking

All the cooking zones are equipped with an automatic cooking device. When the function is activated, the cooking zone heats up automatically at the highest power level and then switches back to your selected power level. The duration depends on the selected power level.

- **Start-up:**

Action	Control panel	Display
Select the cooking zone	Press key []	[0]
Select the power level (example: power level 7)	Slide on the "SLIDER" to the right until [7] and stay pressed during 3 sec.	[7] is blinking with []

- **Switch off the automatic cooking:**

Action	Control panel	Display
Select the cooking zone	Press selection zone key	[7] is blinking with []
Change the power level	Slide on the "SLIDER" to the right or to the left	[1] to [9] / []

Pause function

This function brakes all the hob's cooking activity temporarily and allows restarting with the same settings.

- **Start-up / switch off the Pause:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Select the cooking zone	Press key []	[]
Increase power level	Slide on the "SLIDER" to the right	[] to [] / []
Start the Pause	Press key [] during 2 sec.	[] appears on the displays
Switch off the Pause	Press key [] during 2 sec.	Previous settings are displayed again

Recall Function

After switching off the hob (), it is possible to recall the last settings.

- Power levels of all cooking zones
- Minutes and seconds of programmed cooking zone-related timers
- Keep warm function
- Automatic cooking

The recall procedure is following:

- Press the key [] for 2 sec.
- Then press key [] before the light stops blinking (6 sec.).

The previous settings are active again.

This function can only be activated within 10 seconds of switching off the hob. After this time has elapsed, the memory function can no longer be activated.

Keepwarm Function

This function keeps food warm at approximately 70°C and is designed to prevent overflowing and burning.

The maximum "keepwarm" time is 2 hours.

- **To start / switch off the "Keepwarm":**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Select the cooking zone	Press key []	[]
Start the Keepwarm	Press key []	[]
Switch off the Keepwarm	Press key [] or change the cooking level	[] or [] to [] / []

Bridge and Automatic Bridge Function

This function allows the use of 2 cooking zones at the same time with the same features as a single cooking zone.

Action	Control panel	Display
Switch on the hob	Press key [①] during 2 sec.	[0]
Start the Bridge "Manual"	Place a pan on one of the two cooking zones that will be bridged and press simultaneously the corresponding cooking zone selection keys	[0] and [1]
"Automatic"	Or place a large pan on both zones to be bridged	[1] flashes and then appears [0] and [1]
Increase power level	Slide on the "SLIDER" to the right	[1] to [9] / [P]
Switch off the Bridge	Press simultaneously the corresponding cooking zone selection keys	[0]

Childlock / Control panel locking

To prevent the hob from being switched on unintentionally, e.g. by a child, the control panel (with the exception of the key [①]) can be locked.

This function can only be activated within 10 seconds after switching on the hob and no cooking zone must be switched on.

Action	Control panel	Display
Switch on the hob	Press key [①] during 2 sec.	[0]
Lock the hob	Hold for 3 sec. any cooking selection zone key [0]	The "SLIDER" lights up and moves from left to right
	Then slide your finger on the "SLIDER" from left to right	[L] appears in the displays
Unlock the hob	Hold for 3 sec. any cooking selection zone key [L]	The "SLIDER" lights up and moves from right to left
	Then slide your finger on the "SLIDER" from right to left	[0] appears in the displays

Chef function

This function changes the hob into 2 large zones.

The power level can be changed by the user and is saved for the next use.

- **Start-up / switch off the Chef function:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Switch on the hob	Press key [] during 2 sec.	[]
Start the Chef	Press key []	[]* and [] on left side []* and [] on right side
Switch off the Chef	Press key []	[]

* The indicated values are for the first use. They may differ if you have already used this function.

Grill function *(Only for LUNA78W – 78MW)*

This function enables optimum use of the grill plate by bridging two zones and using suitable power levels.

- **Start-up / switch off the Grill function:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Select the cooking zone	Press key []	[]
Start the Grill function	Press key [GRILL]	[] and []
Increase the power level	Slide on the "SLIDER" to the right	Power level [1] to [9] are displayed on the "SLIDER"
Stop the Grill function	Press key [GRILL]	[]

OPERATING THE HOOD

Starting the hood

- **Start-up / switch off the hood:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hood	Press on the hood selection key	[]
Select the power level	Slide on the "SLIDER"	[] to []
Stop the hood	Slide on the "SLIDER" towards the left	[]

The "Overrun" function is automatically activated when you switch off the hood.

Booster function

When the function is activated, the hood operates at its maximum power level for 10 minutes.

- **Start-up / switch off the Booster function:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Select the power level	Slide on the "SLIDER"	[] to []
Start the Booster	Slide until the end of the "SLIDER" or press directly at the end of the "SLIDER"	[]
Switch off the Booster	Slide on the "SLIDER"	[] to []

Timer function

This function allows you to run the hood for 15 minutes while cooking.

- **Start the timer:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hood	Press on the hood selection key	[]
Select the power level	Slide on the "SLIDER"	[] to []
Start the timer	Press [] above the hood selection key	[] of the hood is on, [ 15] on the timer display

The hood switches off automatically at the end of the timer (20 minutes).

- **Stop the timer:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Stop the timer	Press [] above the hood selection key	The timer display is switched off

Automatic ventilation at the end of the cooking process (Overrun)

This function starts automatically when the hob is switched off. Ventilation runs for 20 minutes to dry the filters and remove the last cooking fumes from your kitchen. The ventilation system then switches off automatically.

When this function is active, the timer displays [020] and the hood display shows ['].

To cancel this process, press the timer display [020] during 6 seconds. The hood switches off.

Automatic function

This function adjusts automatically the power level of the hood depending on the power level of the cooking zones.

- **Start-up / switch off the Automatic function:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start the Automatic function	Press 3 sec. on the hood selection key	[R]
Switch off the automatic function	Press 3 sec. on the hood selection key	[0]

Tips: When the Automatic function is activated, you can quickly change the extraction power of the hood by sliding your finger on the "SLIDER".

This temporarily stops the automatic function.

The automatic function is reactivated the next time the hob is started.

CLEANING AND MAINTENANCE OF THE HOOD

Regular cleaning of the hood guarantees correct and error-free operation and extends the life of the hood. Be sure to clean the grease filters according to the manufacturer's recommendations.

Filter cleaning indicator

When the hood is on and the suction power is set to [], the time remaining before cleaning the filter is displayed on the timer display.

The default setting is 31 hours, but you can change this setting if you want.

- **Show the remaining time:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hood	Press on the hood selection key	[Remaining time] on the timer display

- **Grease filter cleaning indicator:**

When the grease filters are to be cleaned, the timer display shows [  h] and a dot flashes on the hood selection key.

- **Reset the time remaining before cleaning the hood filter**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	Press key [] for 2 sec.	[] and a dot flashes on the hood selection key
Select the hood	Press on the hood selection key	[] and [ h] on the timer display
Reset the counter	Press on the timer key for 3 sec.	The last user-specified setting is activated
Confirm the setting	Press on the timer key again	-

- **Change the time remaining before cleaning the hood filter**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	Press key [] for 2 sec.	[] and a dot flashes on the hood selection key
Select the hood	Press on the hood selection key	[Remaining time] on the timer display
Change the counter time	Press on the timer key for 3 sec. adjust to press on the key [+] or [-]	[Remaining time] on the timer display
Confirm the setting	Press on the timer key again	-

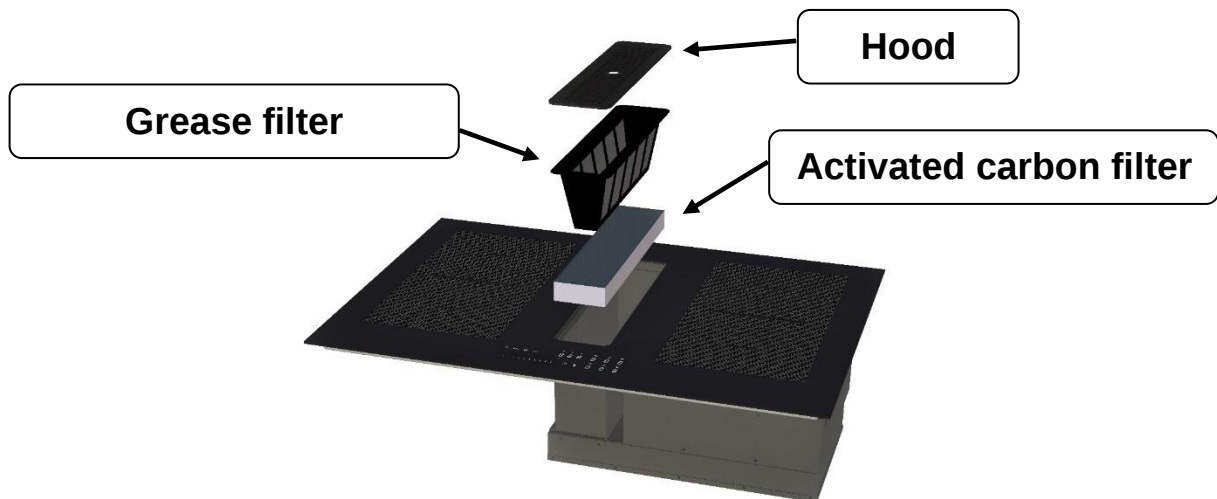
Cleaning the grease filter in the dishwasher

The grease filter has to be placed vertically in the lower basket and washed at 60°C maximum with a mild detergent.

After cleaning, replace the grease filters in the hood.

Replacement of the activated carbon filter

The active carbon filter used for the recirculation and to catch the smells, must be replaced after 6 months of normal use.



Cleaning the hood grille

Clean the grille by hand, using a sponge and dish soap.

The grille can also be cleaned in the dishwasher, at a maximum temperature of 60°C using a mild detergent.

After cleaning, replace the grille in its position.

Cleaning the removable bottom (LUNA78W and LUNA78MW)

To ensure the efficiency of your appliance, it is recommended to clean the bottom of the hood when it is dirty (spills from pots, intensive use of the hood, etc.).

Wash the removable bottom by hand, with a sponge and dish soap.

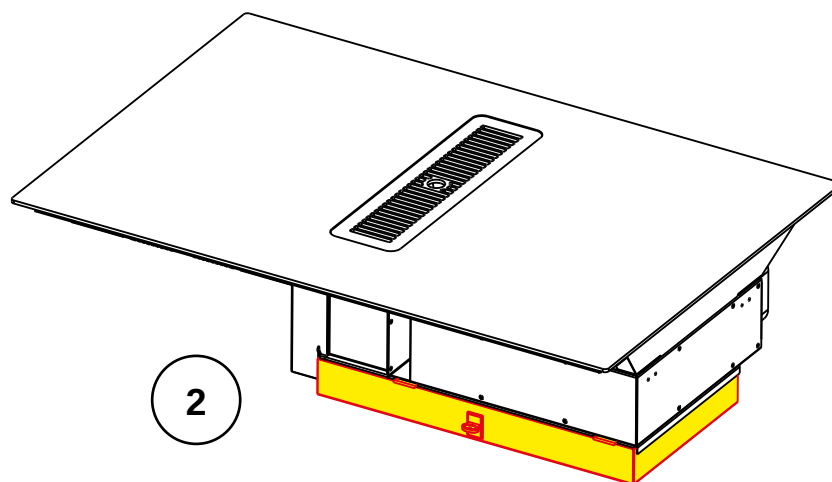
After washing, dry the removable bottom immediately with a cloth.

CAUTION: Do not wash in the dishwasher.

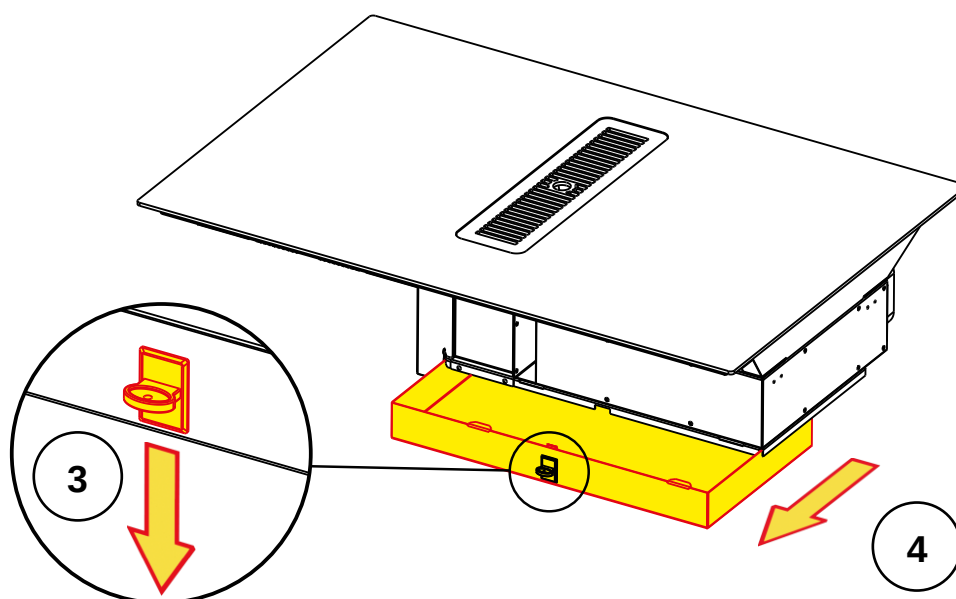
Removing/Installing the hood bottom (LUNA78W and LUNA78MW)

To remove the hood bottom, it is necessary to proceed as follows:

1. Ensure that the appliance is switched off.
2. Free access to the lower part of the hood located in your furniture.

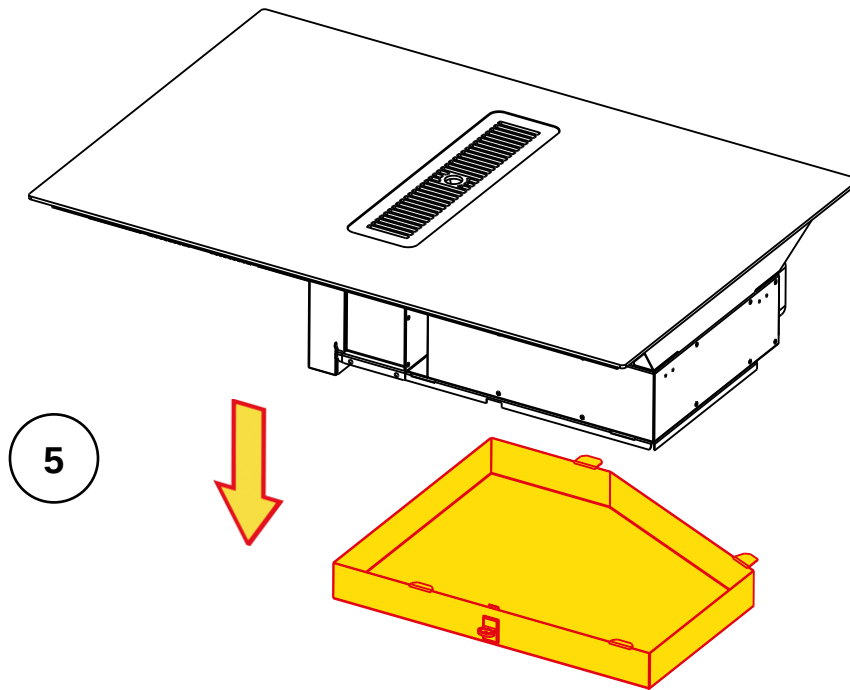


3. Lower the locking latch.
4. While holding the latch down, slide the removable bottom towards the front of the appliance, supporting it from underneath to prevent it from falling.



5. Lower the removable bottom to release it completely.

Keep the bottom horizontal throughout the operation to avoid spilling any liquids that may have accumulated.



To reassemble the bottom, perform the same steps in reverse order.

Caution: Before using the hob and/or the hood, it is necessary that all hood components are in place!

CLEANING AND MAINTENANCE OF THE HOB

Switch-off the appliance before cleaning.

Do not clean the hob if the glass is too hot because they are **risk of burn**.

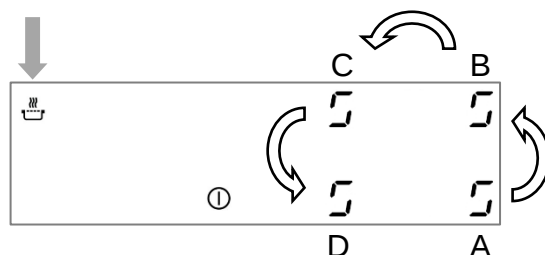
- Remove light marks with a damp cloth with washing up liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must be absolutely avoided.
- Do not ever use any steam-cleaner or pressure washer
- Do not use any object that may scratch the ceramic glass.
- Ensure that the pan is dry and clean. Ensure that there are no grains of dust on your ceramic hob or on the pan. Sliding rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately. You will thus prevent the surface being damaged.

WHAT TO DO IN CASE OF A PROBLEM

The control panel displays [E 4]:

- The table must be reconfigured. Please implement the following steps :
 - Important : before you start, make sure there is no more pot on the hob
 - Disconnect the appliance from the grid by removing the fuse or turning the circuit breaker off
 - Reconnect the table to the grid
 - Procedure : take a pot with a ferromagnetic bottom and a minimum diameter of 16 cm
 - * start the procedure within 2 minutes after reconnecting the hob to the grid
 - * don't use the [①] touch
 - First step : cancel the existing configuration

- Press the touch [] and hold down
- The symbol [] will appear on each display
- With your other hand, press successively and quickly (less than 2 sec) on each [] display. Begin from the front left side and turn contrary clockwise, as described on the picture (from A to D).



A double "beep" means an error occurred. If so, start again from item 1).

- Remove your fingers from the touch control, then push again on touch [①] during few seconds, until blinking [E] symbols appear.
- Wait until [E] symbols stop blinking.
- After few seconds, [E] are automatically transformed in []. The existing setup has been cancelled.

VI) Second step : new setup

- Take a ferromagnetic pot with a minimum diameter of 16 cm
- Select a cooking zone by pushing on the corresponding [] display
- Place the pot on the area to be set
- Wait until the [] display becomes a [-]. The selected cooking zone is now configured.
- Follow the same procedure for each cooking zone with a [] display.
- All the cooking zones are configured once all the displays are turned off. Please use the same pot for the whole procedure. Never put several pots together on the zones during the setup-process.

- If [E 4] displaying remains, please call the customer care

The hob or the cooking zone doesn't start-up:

- The hob is badly connected on the electrical network.
- The protection fuse cut-off.
- The locking function is activated.
- The sensitive keys are covered of grease or water.
- An object is put on a key.

The control panel displays []:

- There is no pan on the cooking zone.
- The pan is not compatible with induction.
- The bottom diameter of the pan is too small.

One or all cooking zone cut-off:

- The safety system functioned.
- You forgot to cut-off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction of Booster level and breaking Automatic overheating.

Continuous ventilation after cutting off the hob:

- This is not a failure, the fan continuous to protect the electronic device.
- The fan cooling stops automatically.

The automatic cooking system doesn't start-up:

- The cooking zone is still hot [H].
- The highest Booster level is set [9].

The control panel displays [∞]:

- Refer to the chapter "Keepwarm".

The control panel displays [']:

- Refer to the chapter "Pause".

The control panel displays [L]:

- Refer to the chapter "Childlock / Control panel locking".

The control panel displays [√] or [E-03]:

- An object or liquid covers the control keys. The symbol disappears as soon as the key is released or cleaned.

The control panel displays [E2] or [EH]:

- The hob is overheated, let it cool and then turn it on again.

The control panel displays [E3]:

- The pan is not adapted, change the pan.

The control panel displays [E6]:

- Defective network. Control the frequency and voltage of the electrical network.

The control panel displays [E8]:

- The air inlet of the ventilator is obstructed, release it.

The control panel displays [E] or [L]:

- Configuration error.
- Set the table again, referring to the chapter "The control panel displays [E4]."

If no error code is displayed and the user interface does not respond to any key press, check the supply voltage for missing wires, missing bridges and incorrect connection to 400 V.

If one of the symbols above persists, call the After-Sale Service.

COOKING ADVICES

Pan quality

Adapted materials: steel, enamelled steel, cast iron, ferromagnetic stainless-steel, aluminium with ferromagnetic bottom.

Not adapted materials: aluminium and stainless-steel without ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.

The manufacturers specify if their products are compatible induction.

To check if pans are compatibles:

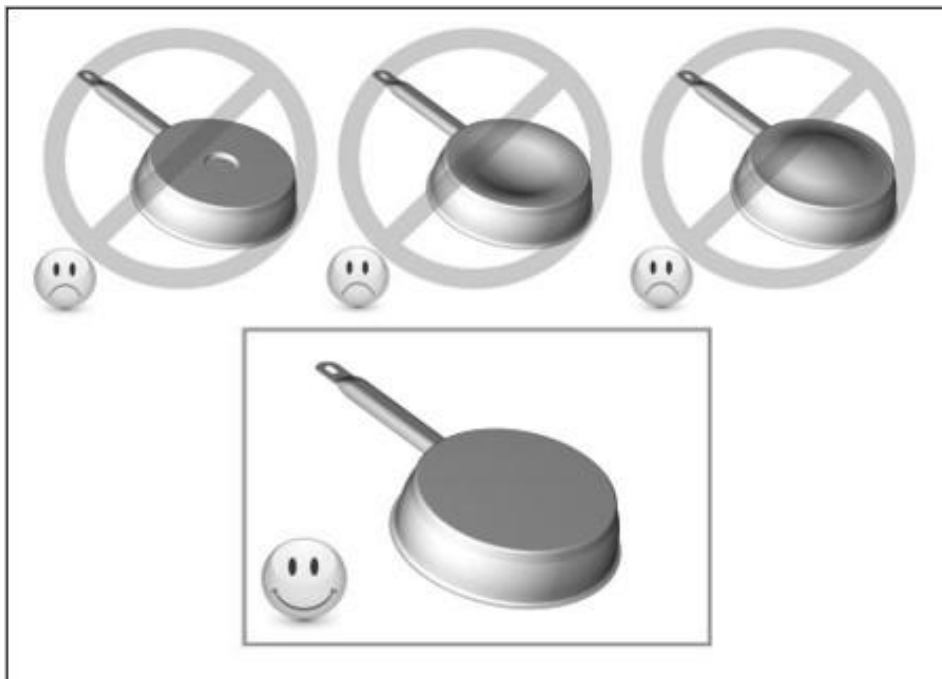
- Put a little water in a pan placed on an induction heating zone set at level [5]. This water must heat in a few seconds.
- A magnet stuck on the bottom of the pan.

Certain pans can make noise when they are placed on an induction cooking zone. This noise doesn't mean any failure on the appliance and doesn't influence the cooking operating.

The composition of the pan base can affect the evenness of the cooking results and power reception by the inductors.

Only use pots and pans with smooth bases. Rough bases will scratch the ceramic glass.

Where possible, use pans with vertically straight side. If a pan has angular sides, induction also acts on the side of the pan. The sides of the pan may discolour.



Pan dimension

The cooking zones are, until a certain limit, automatically adapted to the diameter of the pan. However, the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone.

To obtain the best efficiency of your hob, please place the pan well in the centre of the cooking zone.

Examples of cooking power setting

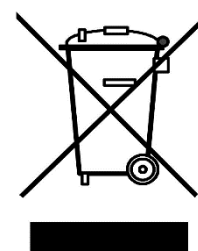
(the values below are indicative)

1 - 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 - 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 - 4	Steam	Vegetables, fish, meat
4 - 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 - 7	Medium cooking Simmering	Meat, liver, eggs, sausages Goulash, roulade, tripe
7 - 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water
P - III	Frying, roasting Boiling water	scallops, steaks Boiling significant quantities of water

ENVIRONMENT PRESERVATION

- The materials of packing are ecological and recyclable.
- The electronic appliances are composed of recyclable, and sometimes harmful materials for the environment, but necessary to the good running and the safety of the appliance.

- Do not dispose of your appliance with household waste.
- Contact your local waste collection centre, which is equipped to recycle household appliances.

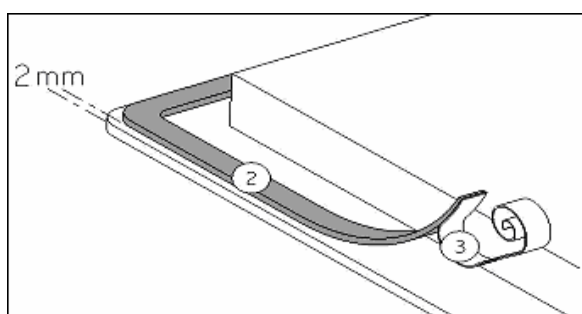


INSTALLATION INSTRUCTIONS

The installation must be performed by a qualified electrical contractor.

How to stick the gasket:

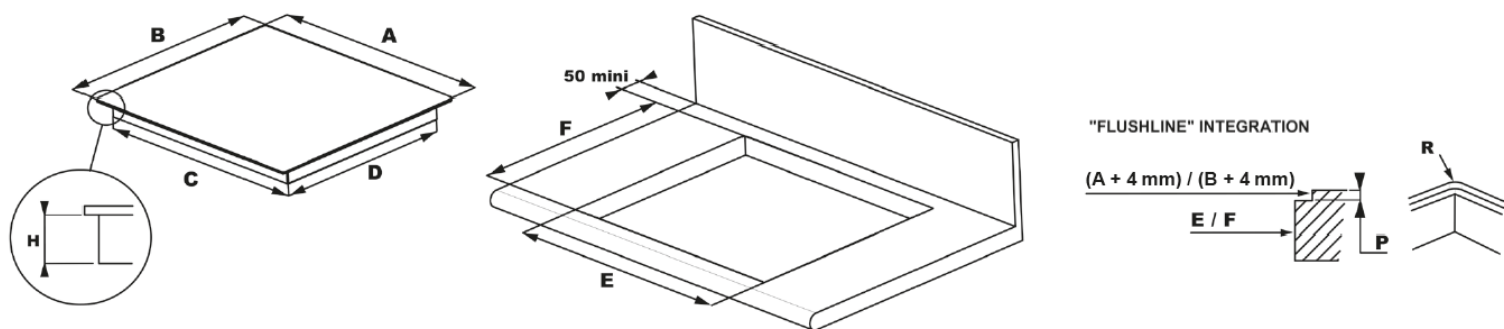
The gasket supplied with the hob prevents the intrusion of liquids into the cabinet below. It's installation has to be done carefully, in conformity with the following drawing.



Stick the gasket (2) two millimeters from the external edge of the glass, after removing the protection tape (3).

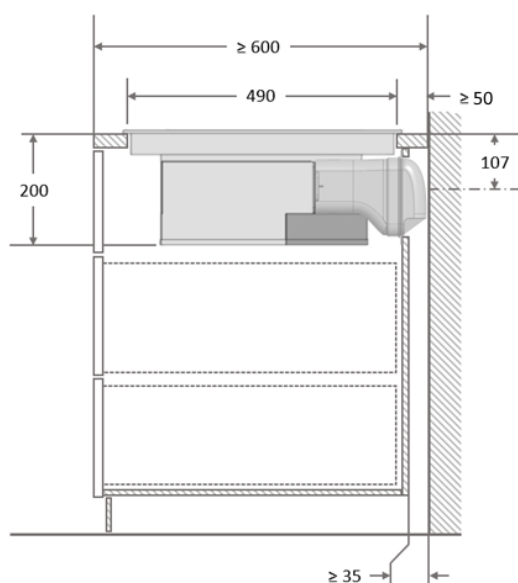
Fitting - installing:

- The cut out sizes are:

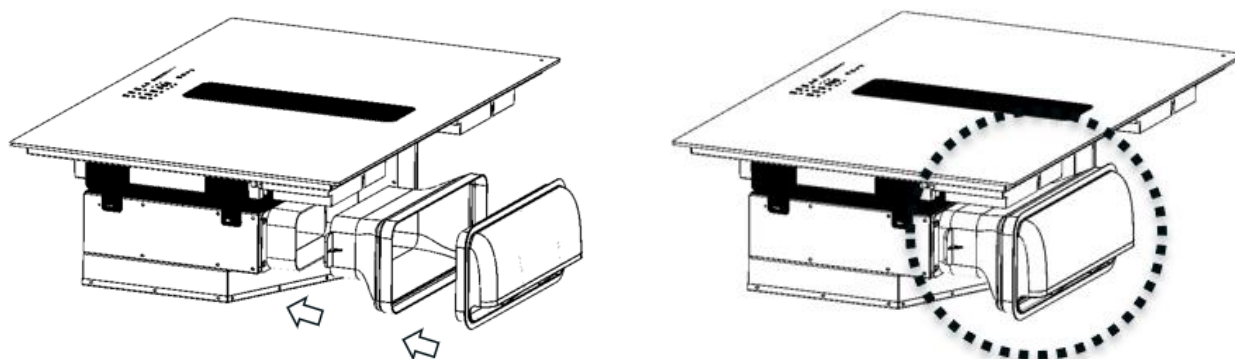
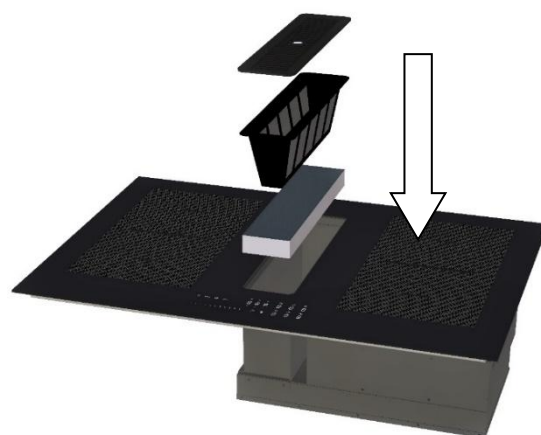


LUNA78W - 78MW												
A	A flush	B	B flush	C	D	E	F	H	Glass	P	R	R flush
780	784	520	524	740	480	750	490	200	4	5	5	7

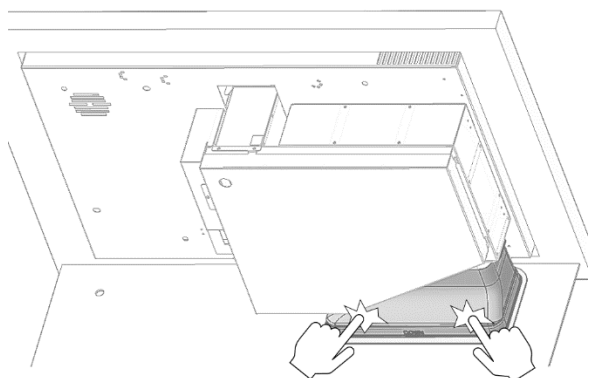
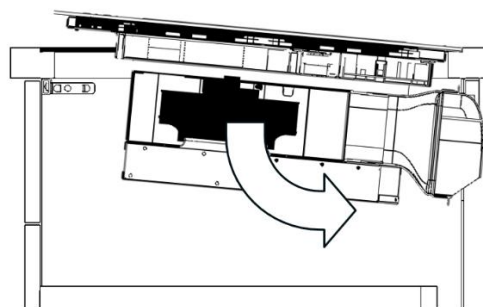
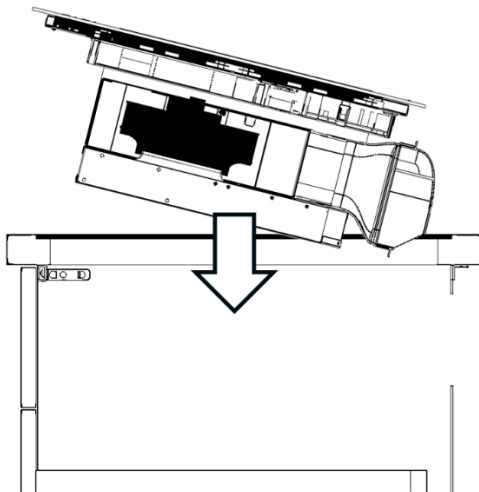
LUNA60W												
A	A flush	B	B flush	C	D	E	F	H	Glass	P	R	R flush
590	594	520	524	550	480	560	490	200	4	5	5	7



Filters installation



For cutting the opening for the extraction duct through the cabinet, please refer to the provided template.



Once the hob and the extraction duct are in place inside the cabinet, press the duct against the rear of the cabinet to ensure a tight fit.

- **Ensure that there is a distance of 50 mm between the hob and the wall or sides.**
- The hobs are classified as “Y” class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. **On the other side, however, no unit or divider must stand higher than the hob.**
- The piece of furniture or the support in which the hob is to be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- Do not install the hob at the top of a non-ventilated oven or a dishwasher.
- If a drawer is placed under the hob, avoid putting into this drawer flammable objects (for example: sprays) or non-heat-resistant objects.
- Materials which are often used to make worktops expand on contact with water. To protect the cut-out edge, apply a coat of varnish or special sealant. Particular care must be taken when applying the adhesive joint supplied with the hob to prevent any leakage into the supporting furniture. This gasket ensures a good seal when used in conjunction with smooth work top surfaces.
- The connection cord should not be subjected to any mechanical constraint.
- Do not use inappropriate child safety shields or hob guards. These can cause accidents.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions manual. The use of inappropriate guards can cause accidents.
- To ensure that the air is properly exhausted, a plinth grille should be installed or the top of the plinth should be slightly cut along its length. To ensure that the ventilation system operates correctly, an opening of at least 460 cm² is required.

ELECTRICAL CONNECTION

- The installation of this appliance and the connection to the electrical network should be entrusted only to an electrician perfectly to the fact of the normative regulations and which respects them scrupulously.
- Protection against the parts under tension must be ensured after the building-in.
- The data of connection necessary are on the stickers place on the hob casing near the connection box.
- The connection to the main must be made using an grounded plug or via an omnipolar circuit breaking device with a contact opening of at least 3 mm.
- The electrical circuit must be separated from the network by adapted devices, for example: circuit breakers, fuses or contactors.
- If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the installation regulations.
- The inlet hose must be positioned so that it does not touch any of the hot parts of the hob or oven.

Caution!

This appliance must only be connected to a network 220-240V / 400V ~ 50/60 Hz.

Always connect the ground wire.

Respect the connection diagram.

The connection box is located underneath at the back of the hob casing. To open the cover use a medium screwdriver. Place it in the slits and open the cover.

Mains	Connection	Cable diameter	Cable	Protection calibre
220-240 V~ 50/60Hz	1 Phase + N	3 x 2.5 mm ²	H 05 VV - F H 05 RR - F	25 A *
400V~ 50/60Hz	2 Phases + N	4 x 2.5 mm ² 5 x 1.5 mm ²	H 05 VV - F H 05 RR - F	16 A *
220-240 V~ 50/60Hz	2 Phases	3 x 2.5 mm ²	H 05 VV - F H 05 RR - F	25 A *

* calculated with the simultaneous factor following the standard EN 60 335-2-6

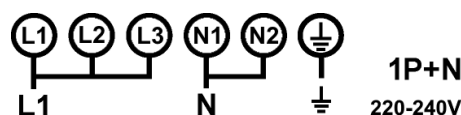
Connection of the hob

For the various kinds of connection, use the brass bridges which are in the box next the terminal

Monophase 220-240V~ 1P+N

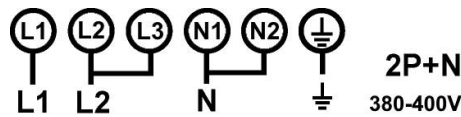
Put the 1st bridge between terminal L1 and L2, the 2nd between L2 and L3, and then the 3rd bridge between terminal N1 and N2.

Attach the ground wire to the terminal "ground", the neutral N to terminal N1 or N2, the Phase L to one of the terminals L1, L2 or L3.



Biphase 380-400V~2P+N

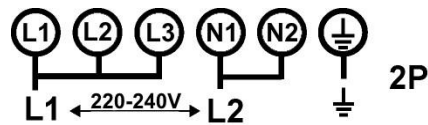
Put the 1st bridge between terminal L2 and L3 and then the 2nd bridge between N1 and N2. Attach the ground wire to the terminal “ground”, the neutral N to terminal N1 or N2, the Phase L1 to terminal L1 and the Phase L2 to terminal L2 or L3.



Biphase 220-240V~ 2P

Put the 1st bridge between terminal L1 and L2, the 2nd between L2 and L3, and then the 3rd bridge between terminal N1 and N2.

Attach the ground wire to the terminal “ground”, the Phase L1 to the terminals L1, L2 or L3 and the Phase L2 to the terminals N1 or N2.



CAUTION : Ensure that the cables are correctly inserted and firmly screwed in place

We cannot be held responsible for any incident resulting from incorrect connection or which could arise from the use of an appliance which has not been grounded or has been equipped with a faulty ground connection.

