

# **LOFRA®**

## **MADE IN ITALY**

**ENGLISH**

### **SERVICE MANUAL**

**INSTRUCTIONS AND ADVICE FOR THE INSTALLATION, USE AND  
MAINTENANCE OF THE INDUCTION COOKERS HOB  
APPLIANCES FOR COOKING  
FOR HOUSEHOLD PURPOSES**



# ENGLISH

ALL LOFRA COOKERS UNDERGO TESTS FOR THE SEALS OF THE GAS PIPES, SETTING THE MINIMUM AND MAXIMUM OUTPUT OF THE GAS BURNERS; TESTS TO THE ELECTRICAL SYSTEMS; EARTH CONTINUITY – DIELECTRIC RIGIDITY – INSULATION RESISTANCE – LEAKS AND ABSORPTION CURRENTS, ALL CARRIED OUT USING SPECIFIC ELECTRONIC INSTRUMENTS THAT GUARANTEE UTMOST RELIABILITY.

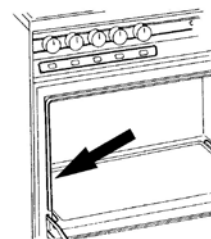
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## WARNINGS AND TIPS

⇒ This appliance has been designed for domestic use only.

⇒ These instructions are only valid for the country indicated in the identification symbols on the appliance (see the image).



⇒ All installation, adjustments and maintenance operations must be carried out by qualified engineers, in accordance with the enclosed instructions and current installation standards. The manufacturers accepts no liability for faulty installation, setting, handling and use of the cooker.

⇒ Information about this model and its features is displayed on the appliance plate.

⇒ This appliance is not intended for use by person (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.

⇒ For any service repairs to the appliance, show the service engineer the guarantee and the till receipt with the date of purchase.

- ⇒ Keep the instruction handbook near the cooker, so that it can be consulted at any time. This way, the instructions and tips are close at hand for correct use and optimum performance.
- ⇒ Before using the cooker remove the plastic protection from the stainless steel, aluminium and/or painted parts in order to prevent it from melting. The utmost care must be taken when removing this protection so as to avoid damaging the protected parts.
- ⇒ When the cooker is in use keep children at a safe distance, as the outside of the cooker can heat up, and they should be kept away until the cooker has completely cooled down. Likewise children should not play with or use the cooker controls unsupervised.
- ⇒ This appliance is not intended for use by person (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.
- ⇒ During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- ⇒ Warning: Accessible parts may become hot during use. Children should be kept away.

- ⇒ The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- ⇒ This appliance can be used by children over 8 years old and people 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 maintenance shall not be made by children without supervision.
- ⇒ For cooking ranges placed on the floor: if the appliance is placed at a base, measures have to be taken to prevent it from slipping from the base.
- ⇒ Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. 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.
- ⇒ During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

- ⇒ Do not use steel wool, abrasive powders and corrosive substances that could scratch. Do not use steam cleaners to clean the appliance.
- ⇒ Before using the oven for the first time, we recommend leaving it on for one hour at the maximum temperature. This may create smoke and unpleasant smells, which are caused by the glue in the heat insulation or oiled plates. To get rid of these odours, air room e.g. opening a window.
- ⇒ Some models are fitted with an aluminium tray, ideal for baking pastries (180-200°C). Max. load 3 kg.
- ⇒ The cover is made of hardened glass. Do not close it when the burners or electric plate are on, or still hot, as this could break the glass and create a hazard.
- ⇒ If the glass ceramic surface should ever get broken, unplug the appliance and contact an authorized centre.
- ⇒ Remove any objects from the top of the cover before opening it.
- ⇒ Do not cover the bottom of the oven with an aluminium foil and do not place the aluminium pan on the bottom of the oven during its operation.

- ⇒ Do not discard packaging, accessories or other parts of the appliance into the environment. If possible, take them to recycling bins or a recycling plant.
- ⇒ In the cookers that do not have a power cord, this manual indicates the type of cable to use, considering the temperature of the rear surface of the device.
- ⇒ The instructions show the correct installation of shelves and trays.
- ⇒ Stationary appliances not fitted with means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III, the instructions state that means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules

#### LIFTING ISTRUCTIONS



fig. 1



fig.2

To lift the cooker open the oven door and lift by the oven cavity and the over hang at the rear of the appliance (fig 1 & 2).



fig. 3

**NO**



fig. 4

**DO NOT** lift the cooker by the overhang of the hob top at the front of the appliance or by the door handle (fig 3 & 4). Lifting the appliance by the hob can cause the securing brackets to break. Lifting the appliance by the door handle can chip or break the outer door glass. **Any resulting damage is NOT covered by the guarantee.**

## 1. INSTALLATION

This appliance shall be installed in accordance with the regulations in force and only in a well ventilated space.

Read the instructions before installing or using the appliance.

### 1.1. VENTILATION

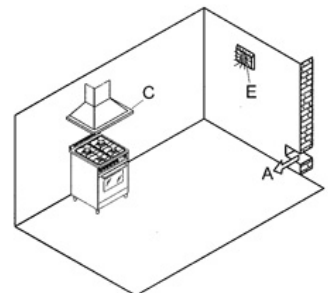
All rooms require an openable window, or equivalent.

For room volumes up to 5 m<sup>3</sup> an air vent of 100 cm<sup>2</sup> is required.

For room volumes between 5 m<sup>3</sup> and 10 m<sup>3</sup> an air vent of 50 cm<sup>2</sup> is required.

If the room is greater than 5 m<sup>3</sup> and has a door that opens directly to the outside, then no air vent is required.

This appliance should not be installed in a bed sitting room of less than 20 m<sup>3</sup> or in bathroom or shower room.

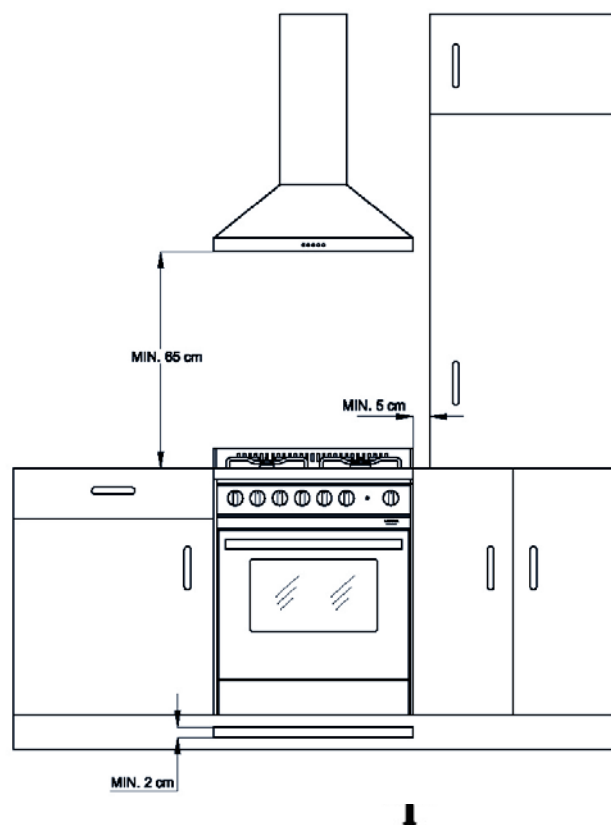


### 1.2. POSITIONING THE COOKER

a) Built-in cooker: type Y – class 2 subclass 2/1 Cookers in this class can be fitted between two units, unless the side in contact with the cooker is higher than the hob. In this case, the unit must stand at least 5 cm away from the top of the hob. If the cooker has a baseboard fitted, a 2cm vent must be made in the front along the entire width of the cooker.

b) Free standing cooker: type X – class 1; point a) also applies to this class,

After unpacking the cooker, remove the plastic protection from the stainless steel, aluminium and/or painted parts to avoid it melting. The utmost care must be taken when removing this protection so as not to damage the protected parts. Now the feet can be fitted. They must be fixed to the





ends of the slits on the cooker pedestal. Their height can be adjusted in order to line the cooker up with other units. Ensure that the cooker is perfectly stable. Fit the burners, the flame diffusers and the grids into their seats on the hob (see paragraph 3.9). Some models come with rubber pads that prevent the steel hob surface from being scratched. Fit them to the central pan grid made of chrome-plated rod.

### 1.3. LEG FITTING INSTRUCTIONS



Figure1. When fitting the washer to the leg bolt make sure the burr on the washer is facing upward away from the leg top.



Figure 2. Leg assembly with washer fitted correctly. The lower part of the leg will unscrew to adjust the height and level of the cooker.



Figure 3. Leg insert cut out on base of oven. To fit the legs to the appliance lie the cooker flat on its back and fit all four legs.

DO NOT fit legs to the cooker by tilting the appliance, doing so may damage the leg assembly.



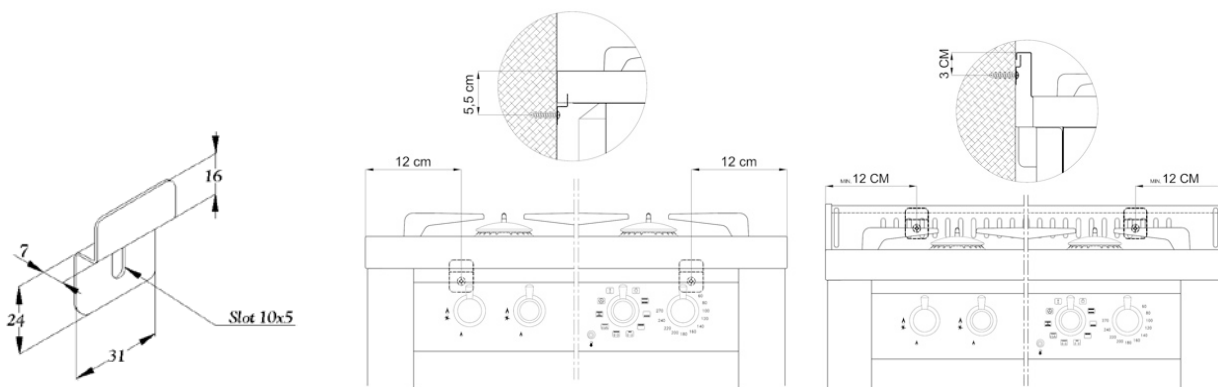
Figure 4. Insert washer fitted to top of leg into base of cooker and slide the leg along the channel.



Figure5. Screw the leg up tight so the oven base is clamped between the washer and the top of the leg. Once all four legs have been fitted lift cooker onto the legs taking care to distribute the weight evenly onto all four legs at the same time.

**DO NOT** tip the appliance onto its legs, always lift the appliance onto its legs. (This will require two people)

For the installation anchor the cooker by using the supplied kit referring to the relevant drawing. We provide two brackets, which will serve to anchor the wall-terminal of the cooker. Fix the brackets to the wall, following the instructions of the drawings. Then slightly lift the cooker to let in the bracket on the crease of the wall-terminal or working top cooker.



## 2. MAINTENANCE



### WARNINGS:

**Before carrying out any maintenance or conversion operations, turn off the electricity supply. If components and/or accessories need replacing, use Lofra spare parts only. All the operations hereunder must be carried out by qualified technicians in accordance with the enclosed instructions and current installation standards.**

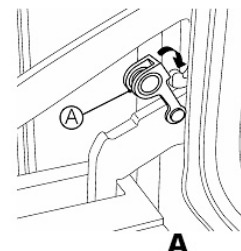
### 2.1 ELECTRICITY SUPPLY CABLE

If the electricity supply cable needs replacing, therefore only authorised LOFRA technicians may replace it. Use only the cables indicated here below.

| LAY-OUT FOR CONNECTING |                        |                     |
|------------------------|------------------------|---------------------|
| Supply                 | Cable                  | Connections diagram |
| 220-240 V ~            | 3 x 6 mmq<br>H05VV-F   |                     |
| 380-415V 3N~           | 5 x 2,5 mmq<br>H05VV-f |                     |

### 2.2 REMOVING AND FITTING THE OVEN DOOR

Open the oven door completely, insert the anti-rotation device (A) in the hook of the hinge rods. Hold the oven door by the sides and slowly close it until you can feel a certain resistance; simultaneously lift the door and force it towards its closed position in order to slide it out by freeing the hinge lock



from the kitchen's body. To refit the door repeat the above instructions in reverse making sure the hinge lock is correctly fitted.

### **2.3 REPLACING THE LIGHT BULB**

Disconnect the cooker from the mains before replacing the bulb.

Open the oven door, remove the protective glass cover, replace the light bulb (CAUTION: it must be resistant up to 300°C; incandescence : 220-240V - T 300° C – E14 – 15/25 W or halogen: 12V – T 250°C – G4 – 5W | 220-240V – T 300°C – G9 – 40W) and replace the glass protection.

## **3. USING THE COOKER**

### **WARNINGS:**

Intensive or extensive use of the cooker could may require supplementary ventilation e.g. opening a window, or more efficient ventilation e.g. increasing the capacity of the mechanic ventilation, if installed.

The front control panel has one light, which turn on and off when the THERMOSTAT cuts in to regulate the oven temperature.

### **3.1 Principle of operation of the cooking hob (60 cm version)**

The hob is equipped with a series of coils located under a ceramic surface.

When a pot is put on it above is placed a pot and the cooking area is turned on, the coils generate an electromagnetic field which acts directly on the bottom of this pot, warming it.

### **3.2 Recognition of pots**

Induction works exclusively with suitable pots.

Does not work:

- with unsuitable products
- if the diameter of the pot is too small
- Without pots

N.B. With a small magnet, you can check whether the bottom of the pot can be magnetized. If the magnet does not remain stuck to the bottom of the pot it will not be usable on the induction hob.

If you don't use safe cookware the hob will turn off automatically.

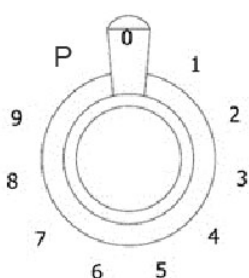
When using the hob, pots may cause noise, whistling and buzzing depending on material and structure (eg. The bottom layer).

### 3.3 Power up



After connecting the unit to the mains, all segments of all displays are activated and a beep sounds. Then the internal initializations of the cooktop are done, all displays are deactivated and a beep sounds. If there is an initialization problem or if a control knob is not in power level 0 position all displays remain active, until the initialization problem is solved or the control knobs are moved to power level 0 position.

Hob control knob

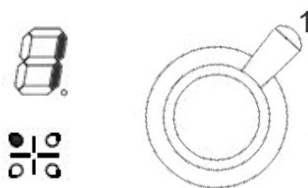


**1...9** : Power Level  
**P** : Booster

### 3.4 Switching on a cooking zone

A heater is switched on when the control knob corresponding to this heater is turned from power level 0 position to another position. The control knobs can be moved in both directions, clockwise and anticlockwise.

When a heater is switched on, a beep sounds and the corresponding display shows the selected power level.



*Heater switched on in power level 1*

### 3.5 Selecting a power level for a heater

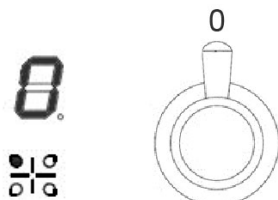
To select the desired power level of a heater, the control knob corresponding to this heater has to be turned to the desired power level position. The control knobs can be moved in both directions, clockwise and anticlockwise.

When a new power level is selected, a beep sounds and the corresponding display shows the new power level.

### 3.6 Switching off a cooking zone

A heater is switched off when the control knob corresponding to this heater is turned to power level 0 position.

When a heater is switched off, a beep sounds and the corresponding display shows the power level 0.



*Heater switched off*

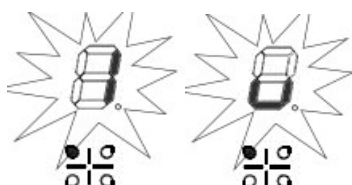
After 10 seconds from the selection of power level 0, a beep sounds and the corresponding display is switched off.



*10 seconds after switching off a heater*

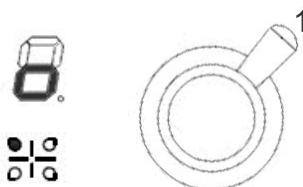
### 3.7 Heater without suitable pan or without pan

If a non-suitable pan or no pan is put on an induction heater, and this heater is active or the user tries to active this heater, the corresponding display shows the current power level and a 'u' letter alternately.



*Heater with non-suitable pan or without pan*

After 60 seconds in this situation, the heater is automatically deactivated, a beep sounds and the corresponding display shows a 'o' letter.



*After 10 seconds with-non suitable pan or without pan*

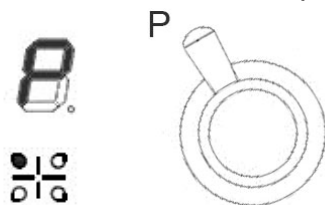
The 'o' letter indicates that the heater is not active but the corresponding control knob is not in power level 0 position. In this case it is necessary to turn the control knob to power level 0 position to complete the switching off of the heater, otherwise the heater cannot be switched on again.

### 3.8 Booster function

The power of an induction heater is increased to the higher power level or booster when the control knob corresponding to this heater is turned to booster position, marked with 'P'

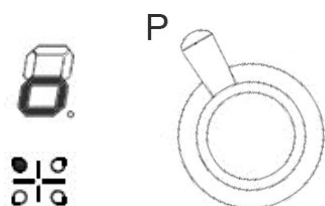
letter in the control knob.

When booster is selected, a beep sounds and the corresponding display shows a 'P' letter.



*Heater in booster*

The booster function only works for a limited period of 10 minutes. After 10 minutes at booster power level, the heater is automatically deactivated, a beep sounds and the corresponding display shows a 'o' letter.



*After 10 minutes in booster*

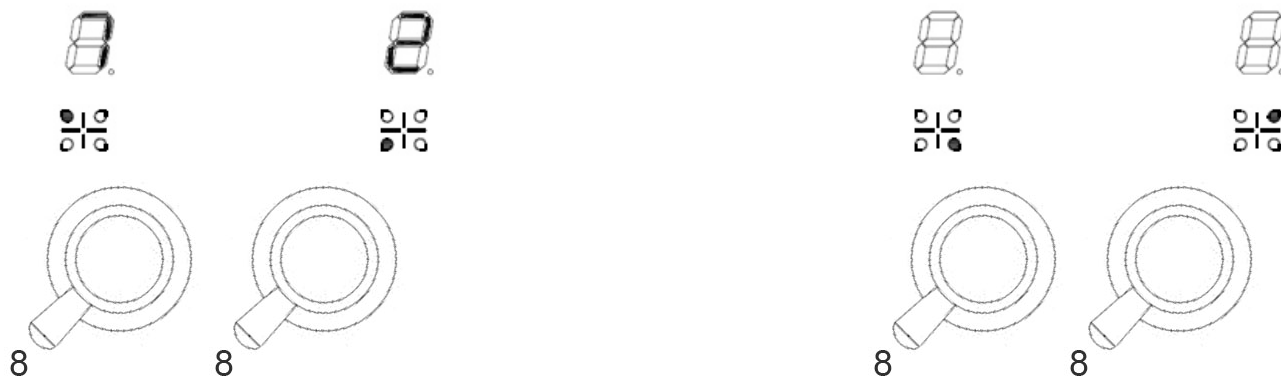
The 'o' letter indicates that the heater is not active but the corresponding control knob is not in power level 0 position. In this case it is necessary to turn the control knob to power level 0 position to complete the switching off of the heater, otherwise the heater cannot be switched on again.

### 3.9 Power management

The maximum power limit of the cooktop (7200W) can be reduced by the user to 2800W, 3500W or 6000W (ECO power limits).

#### 3.9.1 Setting cooktop ECO power limit

In order to change the maximum power limit of the cooktop, all control knobs have to be in power level 8 position before connecting the cooktop to mains. After connecting the cooktop to mains, all the initializations of the starting sequence are done (see Power up). Afterwards, the current power limit is displayed using two displays; the leftmost display of the cooktop shows the first digit of the current power limit, while the next display shows the second digit (the other digits are always 0, so they aren't displayed).



*Display current power limit (7200 W)*

While displaying the current power limit, if all control knobs are moved to power level 0 position, all displays are deactivated, a beep sounds and the cooktop returns to normal operation.

While displaying the current power limit, if all control knobs are moved to booster power level position, the different power limit options are displayed alternately (each option is shown during 5 seconds). In this state, if any control knob is moved to power level 0 position, the power limit options are not alternated (so the power limit option displayed in this moment is held in the displays). Once a control knob is in power level 0 position and a power limit option is displayed, if all control knobs are moved to power level 0 position, the displayed power limit is set as the new power limit of the cooktop, and a reset of the cooktop is generated.

If all control knobs are moved to booster power level position, the power limit options are alternated again.



*Display 3500 W power limit option*

### 3.9.2 Power management for ECO cooktop

The user interface manages the power levels of the heaters in order to do not exceed the maximum power limit of the cooktop.

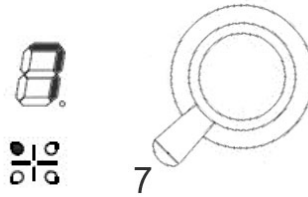
When the user changes the power level of an induction heater, the power of the cooktop is calculated. If the power of the cooktop is going to exceed the maximum power limit, the power level of this heater is automatically reduced until the power of the cooktop is lower or equal the maximum power limit.

The display corresponding to the heater in reduced power level situation shows the reduced power level and a 'r' letter alternately; and a warning beep sounds.



*A heater in booster has been reduced to power level 7*

The 'r' letter indicates that the power level of the heater has been decreases but the corresponding control knob is not in the new power level position. In this case, when the control knob is turned to the position of the new power level or a lower power level, the 'r' letter disappears and the warning beep stops.



*'r' letter removed after moving the control knob to power level 7 position*

When the user changes the power level of an induction heater and this heater enters in reduced power level situation, if the user decreases the power level of another heater, the power level of the reduced heater is automatically increased as possible (the power of the cooktop have to be lower or equal to the maximum power limit). If the power level of the reduced heater is automatically increased until it's default level (the level indicated by the control knob), the display shows the power level without the 'r' letter. This automatic recovery of the power level only works for the last heater to enter in reduced power level situation.

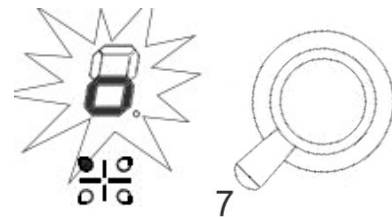
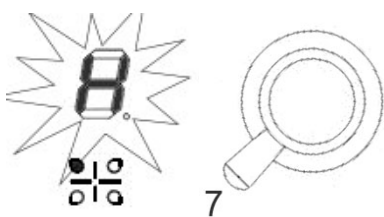
### 3.10 Residual heat

Residual heat indicates that the cooktop glass on top of a deactivated heater is hot. When a heater is switched off and the heater is hot, the corresponding display shows a 'H' letter.



*Heater with residual heat indication*

Depending on the status of the heater, the residual heat indication can be alternated with another indication. For example, when a heater is automatically switched off and the corresponding control knob is not in power level 0 position, residual heat visualization is alternated with a 'o' letter.



*Deactivated heater with control knob not in power level 0 position and with residual heat indication*



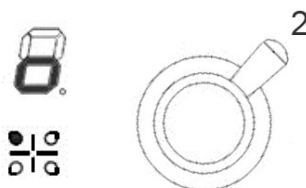
### 3.11 Automatic safety off

A heater can be active in the same power level for a maximum specific time, which depends on the power level. Below table shows the maximum operation times:

| Level | Maximum time (hours) |
|-------|----------------------|
| 1     | 10                   |
| 2     | 5                    |
| 3     | 5                    |
| 4     | 4                    |
| 5     | 3                    |
| 6     | 2                    |
| 7     | 2                    |
| 8     | 2                    |
| 9     | 1                    |

*Maximum operation times for heaters*

After the maximum time at same power level, the heater is automatically deactivated, a beep sounds and the corresponding display shows a 'o' letter.



*After 5 hours in power level 2*

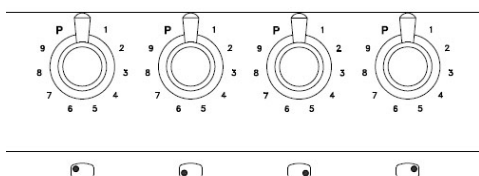
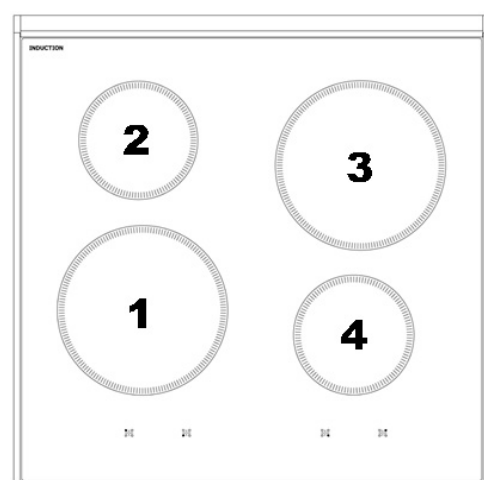
The 'o' letter indicates that the heater is not active but the corresponding control knob is not in power level 0 position. In this case it is necessary to turn the control knob to power level 0 position to complete the switching off of the heater, otherwise the heater cannot be switched on again.

### 3.12 Error Codes (60 cm model)

| Error Code | Error Description               | Solution   |
|------------|---------------------------------|--|
| u          | Pans presence sensor            | The hob does not detect suitable cookware  |
|            | Induction generator overvoltage | This "U" message is the same as the Not Pan Detection situation. The hob includes a filter to don't show the "U" so easily, this means, the protection actuates but "U" is not showed just with one short disturbance. The decision to show "U" is taken after a defined n° of disturbance pulses. |
| H          | Residual heat indicator         | Wait cooling   |
| F-         | Error control knobs             | Switch off the hob and on again. If the problem persists, Contact your authorized service, specifying the error code   |
| FL         | Error limit control knobs       | Power cycle. If the problem persists, contact the center by authorized, specifying   |

|             |  |   |
|-------------|--|---|
|             |  | the error code.   |
| FE          | Short circuit of the temperature sensor. All cooking zones are deactivated.  | Contact an authorized service center, specifying the error code   |
| Ft          | Temperature sensor error. All the areas of cooking are disabled.   | Contact an authorized service center, specifying the error code   |
| Fc          | Over temperature controller sensor. All cooking zones are deactivated.   | Turn off the stove and any underlying oven until completely cooled. Reactivate the hob to test all its functionality. If the problem persists, Contact your authorized service, specifying the error code |
| FH          | Anomaly EPROM (memory) and controller. All cooking zones are deactivated.  | Contact an authorized service center, specifying the error code   |
| FJ          | Anomaly of the A / D converter. All the cooking areas are disabled   | Contact an authorized service center, specifying the error code   |
| F0          | Error in the controller of the hob   | Contact an authorized service center, specifying the error code   |
| FI          | Communication error controller   | Contact your authorized service specifying the error code   |
| F5          | Error in communication between the controller and the generator. All cooking zones are deactivated.  | Contact an authorized service center, specifying the error code   |
| F1 F2 F7 F8 | Sensor short-circuit in the heating element. Only the cooking zone with the anomaly is the activated and the error is only displayed in the corresponding display.                                     | Contact an authorized service center, specifying the error code   |
| F9          | Overvoltage in the generator. All cooking zones are deactivated and the error is displayed on all displays.  | Contact an authorized service center, specifying the error code   |
| F3          | Short circuit in the sensor generator. All cooking zones are deactivated and the error is displayed on all displays.   | Contact an authorized service center, specifying the error code   |
| F4          | Opening of the sensor generator. All cooking zones are deactivated and the error is displayed on all displays.   | Contact an authorized service center, specifying the error code   |
| F6          | Power supply of the generator: there is insufficient voltage to a part of the generator (right or left). All cooking zones are deactivated and the error is displayed in all displays (right or left). | Contact an authorized service center, specifying the error code   |
| C           | Induction heater overtemperature   | Contact an authorized service center, specifying the error code   |
| c           | Induction generator overtemperature  | Contact an authorized service center, specifying the error code   |

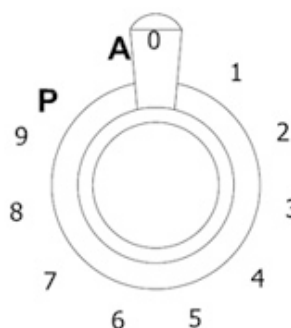
### 3.13 Power rating (60 cm)



| Induction zones | 1-3       | 2-4  |
|-----------------|-----------|------|
| OR (mm)         | 210       | 145  |
| Level           | Power (W) |      |
| 0               | 0         | 0    |
| 1               | 100       | 75   |
| 2               | 200       | 150  |
| 3               | 300       | 300  |
| 4               | 500       | 400  |
| 5               | 700       | 500  |
| 6               | 900       | 600  |
| 7               | 1100      | 800  |
| 8               | 1300      | 1000 |
| 9               | 1500      | 1200 |
| P               | 2000      | 1600 |

### 3.14 OPERATION OF THE HOB (70 – 90 cm model)

Hob control knob



**1...9** : Power Level  
**P** : Booster  
**A** : Heating Accelerator

These knobs provide control of the hob's cooking zones.

The zone it controls is shown above each knob. Turn the knob to the right to set the zone's operating power; the settings range goes from a minimum of 1 to a maximum of 9.

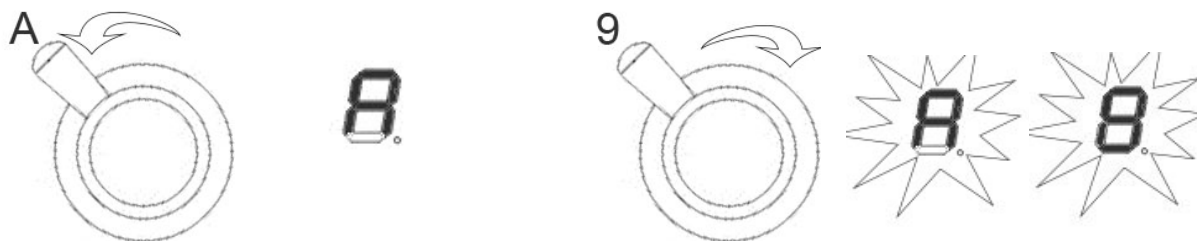
**The working power is shown by a display on the hob.**

**Heating accelerator** Each cooking zone is equipped with a heating accelerator that allows the involved zone to have a peak power for a time proportional to the heating power selected.

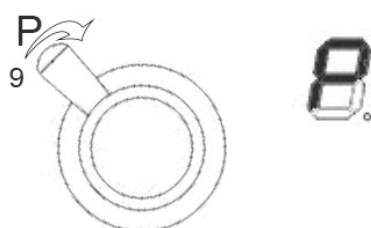
To start the heating accelerator, turn the knob to the left, select setting "A" and then release. The letter "A" will appear on the display of the hob.

You now have 10 seconds to select the desired heating setting. Once a setting between 1 and 9 has been selected, "A" and the chosen setting will flash in alternation on the display.

While the heating accelerator is in operation, the heating level can be increased at any time. The "full power" time will be modified accordingly. If the power is reduced by turning the knob anticlockwise, option "A" is automatically deactivated.



**Power Function** The power function allows the user to activate each heating zone continuously at the maximum power for no more than 10 minutes. This function can be used, for example, to make a large amount of water boil quickly. Turn the knob clockwise and set heating level 9, then use the knob to set the "P" position and release it. "P" appears on the display. After 10 minutes, the power is reduced automatically, the knob returns to the 9 setting and the "P" disappears.



However, the power function can be turned on at any time by reducing the heating level. When the power function is selected for one heating zone (e.g. the left front zone), the power absorbed by the second zone (left rear zone) might be reduced to supply the maximum available energy to the first zone. Consequently, the power function takes priority over the heating accelerator. If a pan is removed from the cooking zone while the power function is on, the function is switched off.

#### **ATTENTION:**

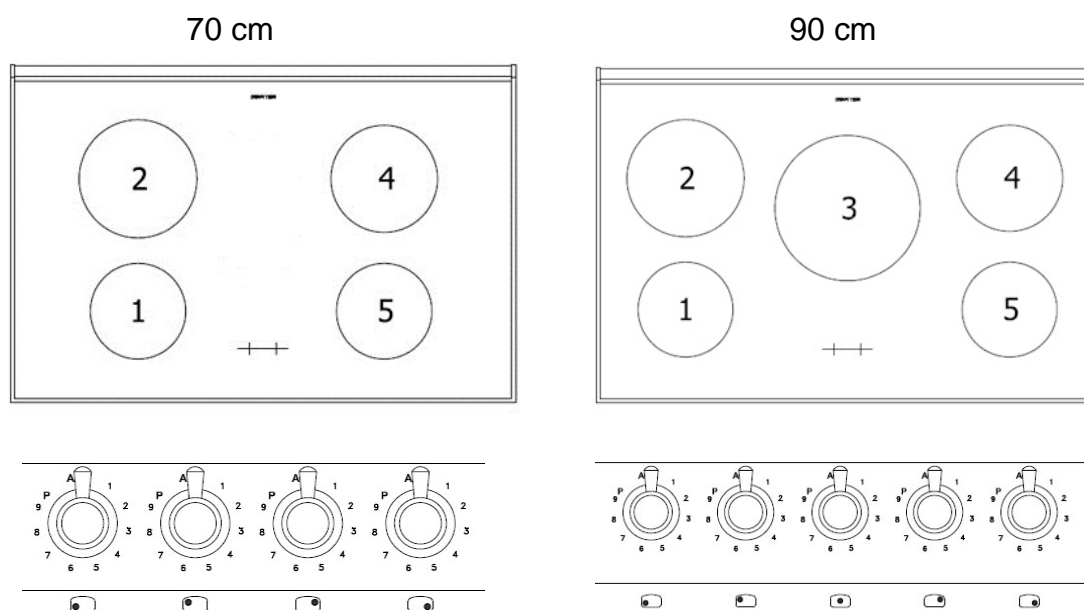
**Metal items such as cutlery or lids must never be placed on the surface of the hob since they may overheat**

#### **Cooking zones**

The appliance is equipped with 5 cooking zones with different diameters and powers. Their positions are clearly marked by rings, while the heating power is only released in the internal area. The 4/5 cooking zones start to heat up a few seconds after they've been switched on. The heat level of each zone can be regulated from the minimum to the maximum setting using the knobs on the front panel.

Underneath each cooking zone there is a coil called "inductor", supplied with power by an electronic system, which generates a variable magnetic field. When a pan is placed inside this magnetic field, the high frequency currents concentrate directly on the bottom of the pan and produce the heat to cook the foods.

### 3.15 Power rating



| Zone number | Power absorption         |                     | Diameter | Minimum pan diameter |
|-------------|--------------------------|---------------------|----------|----------------------|
|             | Normal operation (lev.9) | With power function |          |                      |
| 1           | 1100 W                   | 1400 W              | 170 mm   | 110 mm               |
| 2           | 2300 W                   | 3000 W              | 210 mm   | 145 mm               |
| 3           | 2300 W                   | 3000 W              | 260 mm   | 180 mm               |
| 4           | 1400 W                   | 2000 W              | 190 mm   | 110 mm               |
| 5           | 1100 W                   | 1400 W              | 170mm    | 110 mm               |

When the hob is used for the first time, it should be heated to its maximum temperature for long enough to eliminate any oil deposits left by the manufacturing process.

### 3.16 Pan recognition

Induction appliances can only operate with compatible pots (iron or steel/iron pots with magnetic bottom)

The hob does not work:

- with unsuitable pots (stainless steel pots without magnetic bottom, aluminium or copper, glass, ceramic, terracotta)
- if the bottom of the pot is too small
- without pots on it

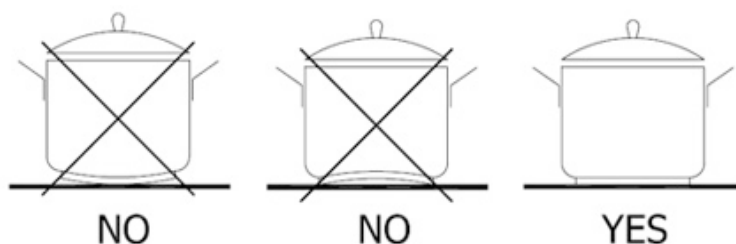
To check if a pan is suitable, simply place a magnet close to its bottom:

if the magnet is attracted, then the pan is suitable for induction cooking. Otherwise, put a little water in the pan, place it on a cooking zone and switch it on. If the hob doesn't turn on and the symbol u appears on the display, the pan is not suitable.



Use only vessels specially designed for induction cooking, with thick, completely flat bottom; if these are not available, the pans used must not have crowned (concave or convex) bottom

**Use only pans designed for induction cooking, with flat bottom. Don't use pans with concave or convex bottom**



Each cooking zone is equipped with a "pan present" device, which ensures that cooking cannot start unless a suitable pan is placed on the cooking zone and properly positioned.

**In case of unsuitable or badly positioned pot the hob does not turn on and letter u appears on display.**

### 3.17 Residual heat

Each cooking zone is equipped with a device which warns of residual heat. After any cooking zone is switched off, a flashing 'H' may appear on the display. This warns that the concerned cooking zone is still very hot.



### Lock function

When not in use, the hob can be "locked out" to prevent children from accidentally switching it on.

With the cooking zones off, turn simultaneously the knobs of zones 1 and 2 to the left until letter "L" appears on the power display and then release the knobs.

To deactivate this function, repeat the same procedure: the cooking zone displays will stop displaying letter "L", indicating that the cooking zone lock-out function has been disabled.



### 3.18 Error Code (5 zone version)

| Error code       | Description  | Possible error cause  | Error clearing  |
|------------------|--|---|---|
| ER03 & permanent | Permanent use of keys; Control unit cuts off after 10 sec  | Water or cooking utensils on the glass above the control unit                                       | Cleaning of the operational surface   |
| ER 20            | Flash-failure  | µC- faulty  | Exchange control unit   |
| ER21             | Control unit cuts off after controlling due to overheating to avoid damage to electronics  | Standard algorithm reaches limit when overheated. Ambient temperature of electronics still to high. | Allow cavity to cool down. Check heat sealing-off of control unit..                 |
| ER22             | Defective Key evaluation . Control unit cuts off after 3.5 – 7.5 sec.  | Short-circuit or discontinuation in the range of the key  | Exchange control unit   |
| ER 31            | Configuration data incorrect   | Configuration of induction necessary  | New Configuration   |
| ER36             | NTC value is not within its specification (value < 200mV or > 4.9V; control unit cuts  | Short-circuit or cut-off at NTC   | Exchange control unit   |
| ER40             | Secondary operational voltage is min.5 s too low according to identified under tension<br><br>(1,8V < U <sub>Powerfail</sub> < 2,9V) | Primary PTC too hot   | Disconnect control unit from the power system                                       |
| ER 47            | Communication error between TC and induction   | None or faulty communication!   | Ensure that connection cable is plugged on correctly and functional.                |
| U400             | Secondary voltage of the power unit to high (primary > 300V). Control unit cuts off after 1 sec releasing a permanent tone.          | Control unit is wrongly connected.  | Connect to correct mains voltage  |
| E 2              | Overheating of the induction coils   |   | Cooling down necessary  |
| E 5              | Error on filter board  |   | Exchange filter board   |
| E 6              | Error on power unit  |   | Exchange power unit   |
| E 9              | Coil temperature sensor defective  |   | Exchange temperature sensor   |
| E4               | "E" and "4" flashing   |   | Try the reprogramming procedure, if the problem persists contact the service center |

### 3.19 Noises during the use of induction cooking appliances

Induction technology is based on the creation of electromagnetic fields generating heat directly under cooking pans. Depending on how they are manufactured and how they are used, cooking pans can produce some noises and vibrations:

#### **Whistling**

This noise is caused by empty cooking pans. It disappears by introducing water or food inside the pots.

#### **Deep buzzing**

It is produced when a high power level is set. It is caused by the energy quantity transmitted from the cooking top to the containers. By reducing the power level, the noise decreases or disappears.

#### **Crackling and popping**

The overlap of different building materials generates vibrations on the joining surfaces of the cooking containers. Noise intensity depends from food quantity and way of cooking.

#### **Acute whistling**

It is generated when a high power level is set simultaneously in two cooking zones. It disappears or decreases by reducing the power level.

#### **Rhythmic sound**

It is generated by using at least three cooking zones at the same time. It disappears or fades when one zone or more are switched off.

#### **Fan noise**

The cooking top is equipped with a fan that starts working when a too high temperature is detected. If the temperature is still too high after the switching off of the cooking top, it is possible that the fan still operates.

**NOTE: in the context of induction technology, the above described noises are a standard. They do not indicate any damage and/or product failure.**



## 4. OVEN PERFORMANCE

**STATIC OVENS:** heat is produced inside the oven by electric elements fitted in the top (sky) and bottom (base) of the oven; these elements can work together or independently. This allows a more even cooking, for example when the cooking time is almost up, the food may need more heat at the top or the bottom. The temperature is kept constant by the thermostat, which can be set between 50 and 250°C. During the cooking, only open the oven door if strictly necessary. Thanks to this cooking method, humidity loss from the food is slow and uniform.

**FAN OVENS;** heat is produced by the forced circulation of hot air inside the oven. A circular element next to a motorised fan heats the air, that in this way will circulate evenly and rapidly. Indeed, this type of oven cooks faster than traditional ovens, hence you should set your cooking



temperatures 10-20°C lower than normal. Once again the thermostat maintains the oven at the pre-selected temperature, in a range between 50°C and 250°C.

*Switching on the multiple-function oven:* turn the oven knob marked by the  or the  symbol to the right and set the required temperature, in accordance with the cooking method.

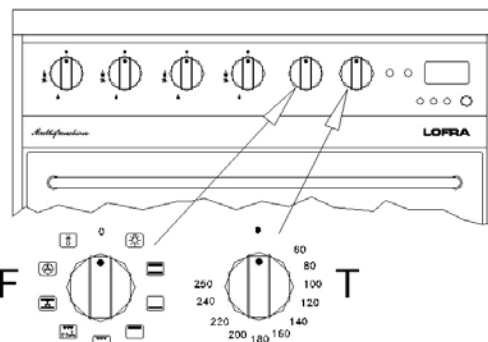
*Mixed ovens (gas/electric).*

Certain models of cooker have both gas and an electric ovens. To switch on the oven, see the previous paragraphs detailing "gas ovens" and "electric ovens".

For safety reasons, they must be used separately.

## 4.1 USING THE GRILL

The food is laid on the oven grill, which must then be placed inside the oven. The grill's position depends on the type of food, e.g. flat or thin meat should be placed on the level closest to the grill, while a roll of meat, or poultry, etc. should be placed on the middle level. The drip tray should be fitted on the guides below the grill.







*Using the gas grill:*

We recommend using the gas grill to complete oven cooking for 15-20 minutes at most; both for better cooking quality and for lower consumption and reduced cooking times.

All the gas grills have a safety device that automatically stops the gas flow if the burner accidentally goes out. A special two-way thermostat activates the oven burner on the grill burner. The gas grill cannot be regulated as it always works at maximum. They can be turned on manually or electronically; refer to the indications given for the gas oven burner.

*Using the electrical grill:*

- MODELS WITH ELECTRIC OVEN:** switch on by turning the oven knob  to the right (clockwise) until the indicator points to the grill symbol  (last knob position).
- MODELS WITH MULTIPLE-FUNCTION OVENS:** switch on the grill by turning the functions knob to right (F) and set it to the required grill position . Then turn the oven thermostat knob (T) and set the temperature to 200°C. The oven door must stay closed.
- MODELS WITH MULTIPLE FUNCTION OVEN AND RADIATING GRILL:** the grill cooks by radiating heat, which is produced by a special element that reaches a temperature of approx. 800°C in a few seconds. It produces infrared rays with a transparent pyroceram glass used to ensure ultra-quick cooking times. The layout of the heating filament and the high insulation level mean that heat distribution is concentrated on the surface of the pyroceram plate, thus ensuring even cooking and energy savings. The plate should be cleaned once the oven has cooled down. The plate can be cleaned more thoroughly and more easily, and it protects the heating element from splashes and fat.
- MODELS WITH CHANGEABLE GRILL**  
Grill operation: switch on the grill by turning the function knob to the right (F) and set it to required grill position. Then turn the oven thermostat knob (T) and set temperature to 200°C, regulate the knob on the changeable grill  on the position MIN. – MED. – MAX. according to the utilization.

The oven door must stay closed.


**! ATTENTION:** if the pyroceram plate brakes, turn off the power supply and call your Authorised Lofra Service Centre.

**! ATTENTION:** if the surface of the grill is cracked, switch off the switch to the appliance to avoid the possibility of electric shock.

**! WARNING:** The accessible parts get very hot when the grill is in use. Keep children at a safe distance.

## 4.2 ROTISserie (only certain models)

The rotisserie is used for spit-roasting using the oven and the grill. After placing the drip tray on the bottom shelf, follow these procedures:

- fit the handle to the spit, skewer the food onto the spit and secure it at either end with the two adjustable forks (to avoid the rotisserie motor overworking, try to distribute the food on the spit as evenly as possible)
- place the spit rod into the support and then into the motor shaft;
- loosen the split handle and start the motor with the  switch on the front control panel (fig. 12); then turn on the grill.

## 4.3 MINUTE TIMER

This mechanical minute timer goes from 0 to 60 minutes and sound a bell when the preset time is up. To start the timer, turn the knob to the right and set it to the required time. The knob automatically returns to zero, and the bell rings at the end of the preset time.

**! Warning:** the knob must not be turned in anti-clockwise besides the hand symbol, otherwise you can break the timer.


## 4.4 MULTIPLE-FUNCTION COOKERS

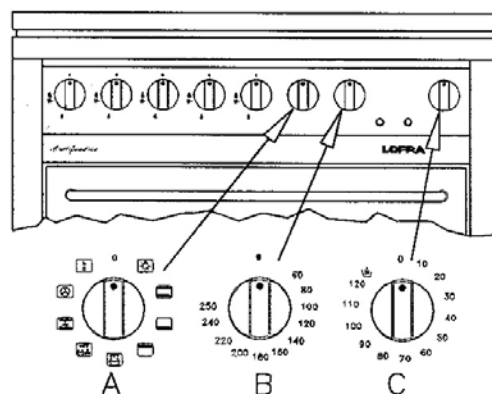
The multiple function cookers are distinguished by the fact that the heat, inside the oven, can be spread naturally (convection) or forced (with the fan).

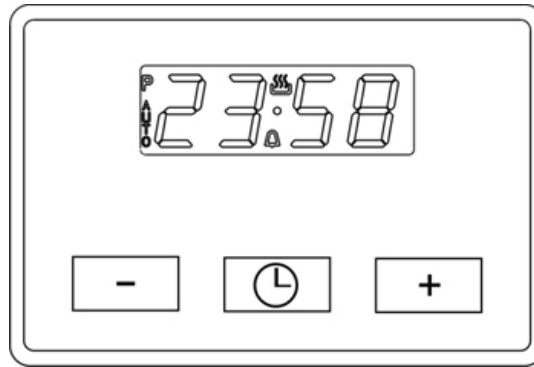
Thanks to this, by turning the selector to the desired function, 8 different types of cooking with separate temperature (thermostat knob) regulation are possible between 50 and 250°C; therefore even the most varied cooking requirements are satisfied. Depending on the models, these cookers have an end of cooking timer or a digital electronic programmer.

*Cookers with timer :*

Cookers with this device allow uninterrupted manual working and programming the cooking time of the oven between 0 and 120 minutes.

Uninterrupted manual working: set the type of cooking and the oven temperature using the “A” and “B” knobs respectively, turn the timer knob “C” in an anti-clockwise direction until it coincides with the  symbol.






## COOKING PROGRAMMER TOUCH CONTROL

### Setting the clock



Figure 1

“Auto” and “0:00” will start flashing when the unit is switched on for the first time. To set the clock, press the central button for about 3 seconds.

When  appears, press “+” or “-” to set the correct time.

Wait until a beep tells you that the clock has been set (figure 1).

To set the time at a later stage, press “+” and “-” together for 3 seconds and then adjust the clock as described above.

### Minute counter



Figure 2

As this minute counter does not control the oven, when it finishes counting the oven will continue to work.

To set, press the central button for 3 seconds until  appears (figure 2). Press “+” and “-” to set the required time.

To set the minute counter at a later stage, press the central button for 3 seconds and adjust as described above.

The minute counter beeps when it finishes counting. To disable it, press any button.

### Cooking time



Figure 3

This is a semi-automatic cooking function. It can be used to set cooking times.

Press the central button for 3 seconds. Then press it again until “dur” appears (figure 3). Press “+” and “-” to set the required cooking time.

## End of cooking time



Figure 4

The end of cooking time can also be set. Press the central button for 3 seconds. Press the central button twice consecutively and wait for “End” to appear (figure 4). Press “+” and “-” to set the required end of cooking time. The oven will work in the set mode and at the set temperature until the end of cooking time.

## Programming automatic cooking

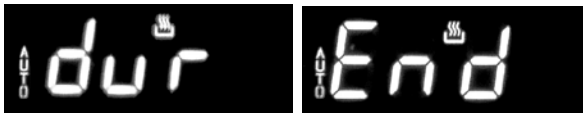


Figure 5

Cooking function with set times.

Press the central button for 3 seconds. Then press it again until “dur” appears. Press “+” and “-” to set the required cooking time. Wait a few seconds for the setting to be memorised. Press the central button for 3 seconds. Press it another two times and wait for “End” to appear (figure 4). Press “+” and “-” to set the required end of cooking time.

E.g.:

Current time: 12.30

Cooking time: 10 minutes

End of cooking time: 14.00

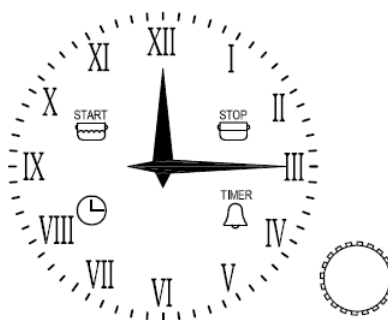
The oven will start cooking at 13.50 (14.00 less 00.10) at the set temperature and in the set mode and will stop at 14.00

The oven will beep when it stops cooking. To disable it, press any button.

## Adjusting beep volume



To adjust beep volume, press “+” and “-” together. Then press the central button and wait for “ton1” (high volume) to flash. Press “-” to select “ton2” (medium volume) or “ton3” (low volume). Press the central button to set the selected volume.



## **COOKING PROGRAMMER (for Dolce**

### **HOURLY ADJUSTMENT**

In order to adjust the time on the clock, push 4 times the knob until the icon "CLOCK" blinks. To increase or decrease the time, turn the knob clockwise or anticlockwise, the minute hand will move in one-minute intervals. After 10 second from the last regulation the timer will set up automatically.

### **MANUAL COOKING**

When off, the timer allows the manual cooking by pressing the general button of the oven.

### **END COOKING PROGRAMMATION**

Programming the end cooking time allows starting and finishing the cooking in an automatic way according to the programmed hour.

To program the end of the cooking, briefly push the knob twice until the "STOP" icon flashes. To increase or decrease the cooking time turn the knob clockwise or anticlockwise until the desired time is reached.

The flashing of the "STOP" icon continues for 10 seconds from the last setting, if by this time the programming isn't made, the function ends and the hands will return to display the time.

Push the knob to confirm the program (at least 2 minutes) so the cooking can start. To display the selected program push the knob quickly.

At the end of the cooking the "STOP" icon will flash and the alarm will beep. After 1 minute the alarm will be disabled, but the "STOP" icon will keep on flashing until the knob is pushed.

To stop the program before the settled time, push the knob for 3 seconds: the program will be deleted and the timer will return to the manual cooking set up.

### **START COOKING DIGITAL PROGRAMMER**

Programming the start cooking time allows to automatically start and stop the cooking.

To program the start cooking time, briefly push the knob until the "START" icon flashes.

To increase or decrease the start cooking time, turn the knob clockwise or anticlockwise.

The flashing of the "START" icon continues for 10 seconds after the last setting.

If by this time the programming isn't made, the function ends and the hands will return to display the time.

If the knob is pressed the cooking start time is set (at least 1 minute) (the "START" icon is lit on and steady). The next step is the setting of the end cooking time (the "STOP" icon starts flashing).

To program the end cooking time follow the procedure below.

The two icons "START" and "STOP" will remain on to indicate successful programming.

## TIMER PROGRAMMING

The timer programming allows to set a simple alarm at the end of a programmed time without starting up the cooking.

To set an alarm, press briefly the knob three times until the icon “TIMER” starts flashing.

Then turn the knob, the timer programming is identical to the end cooking time program (see the relevant paragraph)

The timer can be used only when there is no ongoing function.

## DISPLAY OF THE SELECTED PROGRAM

To display the selected program briefly press the knob, at the same time the programmer displays the program moving the hands on the selected time. The flashing of the relevant icons indicates the different phases.

The programmer will then return automatically to display the current time and the execution of the selected program.

## DELETION OF THE SELECTED PROGRAM

To delete the selected program, push the knob for some seconds until you hear a beep and the relevant icons are off.

The programmer will then return automatically to the manual cooking mode.

## BLACKOUT SIGNAL

The timer does not cancel the program in case of blackout.

The timer signals any lack of power supply through the flashing of the “CLOCK” icon, in order to verify that the time is set correctly.

In this case, to disable the alarm quickly press the knob.

## LIST OF FUNCTIONS ..MF.. e ..MFR..



**1 Oven light.**



**2 Conventional oven.**

The heat distributes evenly from the top and the bottom. Ideal for baking pastries, cakes & biscuits and roasts. Recommended for cooking individual items.



**3 Cooking from below.**

The heat distributes from the bottom to give cooked food a finishing touch.



**4 Cooking from above.**

The heat comes from the top (sky) heating element. Ideal for cooking the top of dishes without grilling.



**5 Grilling or rotisserie (\*).**

The heat is radiated in the oven. Ideal for grilling, browning, and au gratin dishes.



**6 Maxi-grill and rotisserie (\*).**

Like function 5, but with higher power and a larger radiating surface..



**7 Maxi-grill with fan-assisted oven and rotisserie (\*).**

The heat is radiated in the oven and it's a evenly distributed by the fan. Ideal for browning food without drying them out.



### 8 Even cooking.

The heat emitted by the top and bottom heating elements is distributed by the fan for quick, even cooking, inside and out. Recommended for cooking individual items.



### 9 Fan-assisted cooking

The heat is distributed by forced ventilation. Ideal for food that has to be well-cooked in the middle and not well-done on the outside. This cooking system enables you to cook three different dishes at the same time. **Super fast defrosting**

Set the switch to “fan-assisted cooking” and the thermostat to 50°C in order to defrost food in no time at all.



### 10 Defrosting

Set the oven thermostat to “0” position. Food can be defrosted by using the fan without any heat.

(\*) ONLY CERTAIN MODELS

## 4.5 FITTING THE FAT FILTER TO GIANT MULTIPLE-FUNCTION OVEN

- Place tabs A-B in line with the holes in the fan cover A1-B1 at back of the oven.
- Press rod C so that the tabs fit perfectly into the holes A1-B1.

## 4.6 TELESCOPIC RUNNERS (only for certain models)

The telescopic runners guarantee greater stability to the oven accessories. Placing the food on the shelves or on the tray is easier and safer.

The shelves and trays must be securely fitted into their housing on the runners.

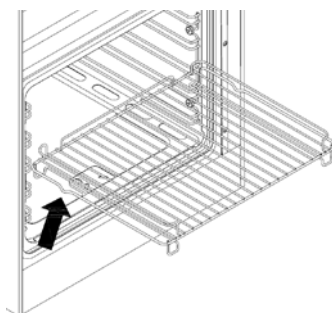
We recommend using oven gloves during cooking or while the oven is still hot.

## 4.7 TRAY WITH ANTI-FALL DEVICE

The tray are equipped with safety system to prevent its extraction out of the oven.

While inserting, check that the anti-fall device (see picture) is always in the back.

The trays can be extracted from the oven only if raised before.



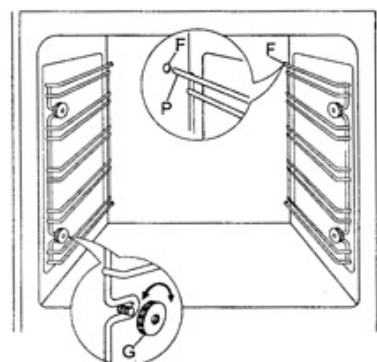
# 5. CLEANING

**Before cleaning turn off the mains and leave the oven and burners to cool.**

Clean the hob and oven after each use in order to prevent build-ups of stubborn dirt that are difficult to remove and may damage the surfaces.

To clean the stainless steel, enamelled, and glass parts and the control panel, we recommend using a sponge or damp cloth with a non-abrasive cleaner. If spots are difficult to take off, please use specific cleaning products. **Rinse and dry carefully after the cleaning.** Do not use steel wool, abrasive powders and corrosive substances that could scratch.

To keep the internal enamelled parts shiny for a long time, they should be cleaned frequently with warm soapy water. The grid guides and drip pan can be removed by unscrewing the nuts/washers G for more thorough cleaning. Refit the parts by placing the 2 P extensions of the side guides in the holes F on the bottom of the oven; line up the 2 front eyelets of the guides with the screws fitted to the sides,



then secure the guides with nuts/washers G. Do not wash the oven when it is still hot and do not use abrasive substances or products.

Ensure that the enamelled surface do not come into prolonged contact with acid and alkaline substances, such as: VINEGAR, COFFEE, MILK, SALT WATER, LEMON JUICE, TOMATO JUICE, ETC.

**⚠ Attention:**

Take care not to spill sugar or sweet mixtures onto the hob during the cooking, or to place materials or substances which might melt (plastic or aluminium foil for example) on it; if this should occur, to avoid damages to the surface, turn immediately the heating off and clean with the provided scraper while the cooking zone is still warm. If the ceramic hob is not cleaned immediately, residues may form which cannot be removed once the hob has cooled.

To clean the inside of the oven door (according to the model):

- a) open the oven door unfasten the two screws that secure the internal glass; then remove the glass, paying attention to the sealing gasket.
- b) for models with triple-glazed oven door, remove the top frame using a screwdriver, as illustrated in figure, and slide the glass out of the guides. Take the utmost care when doing these operations.



**⚠ Do not use steam cleaners to clean the appliance.**

**The presence of the symbol below means that the instrument is part of “new waste” and so it has to be gathered separately ( no urban waste).**



**In accordance to article 13 of the 25th of July 2005 legislative decree, no.151 “Implementation of the 2002/95/CE, 2002/96/CE e 2003/108/CE directives on the restriction of the use and waste of certain hazardous substances in electrical and electronic equipment”**

The crossed waste bin symbol on the appliance or on its packaging indicates that when the product is worn out and of no further use it must be disposed of separately from other discarded items. Thus, the user has to dispose of the appliance in the appropriate disposal site or arrange with the supplier of the new replacement appliance to dispose of it. The correct disposal of the appliance, insuring it gets correctly recycled, helps avoiding possible environment and health damage and contributes to the reuse and/or recycle of the materials the appliance is made of.

**The incorrect disposal of the appliance by the user is subject to the laws in force.**

## 6. SOME SUGGESTION

- If the induction hob cannot be turned on, before contacting your after sales center, please make sure the appliance is connected to the power supply and that there isn't any black out in your home or in your zone.



- To avoid any scratch on glass surface, please pay attention to use only cookware with flat and smooth bases. Do not use rough-edged cookware or unsuitable, abrasive cleaning products.
- If pans do not become hot, it usually depends from the cookware: if not suitable for induction, it cannot be detected correctly on the cooking zone

### 1) **maintenance/cleaning of the hob:**

Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass):

- switch off the power to the cooktop off
- clean the hob surface with a scraper and a wet cloth
- rinse and wipe dry with a clean cloth or paper towel
- against “time wear” (or if you are not so careful and do not clean your hob after every use.....), buy and use regularly a special polishing and protective cream, usually easily available in all household appliances shops
- after the cleaning, switch the power to the cooktop back on

Boilovers, melts and hot sugary spills on the glass:

- After having switched the power to the cooktop off, remove these immediately with a scraper paying attention to the hot surface: if left to cool on the glass, they may be very difficult to remove or even cause permanent damages to the glass surface.

### 2) **Cooking tips**

- When food comes to the boil, reduce the temperature setting
- Using a lid will reduce cooking times and save energy by retaining the heat
- Minimize the amount of liquid or fat to reduce cooking times
- Start cooking on a high setting and reduce the setting when the food has heated through

### 3) **Simmering, cooking rice**

- Simmering occurs below boiling point, at around 85° C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flourthickened sauces below boiling point
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the recommended time
- Cooking a steak  
To cook juicy flavoursome steaks:
  1. Stand the meat at room temperature for about 20 minutes before cooking
  2. Heat up a heavy-based frying pan
  3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat into the pan too
  4. Turn the steak only once during cooking. The exact cooking time will depend from the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more “well done” it will be.

### 4) **For stir-frying**

1. Choose an induction compatible flat-based wok or a large frying pan
2. Have all the ingredients and equipment ready. Stir-frying should be quick. By cooking large quantities, cook the food in several smaller batches
3. Preheat the pan briefly and add two tablespoons of oil
4. Cook any meat first, put it aside and keep warm






5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce
6. Stir the ingredients gently to make sure they are heated through
7. Serve immediately

## 5) Heat setting

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with your induction hob to find the settings that best suit you.

| HEAT SETTING | SUITABILITY   |
|--------------|---|
| 1 – 2        | <ul style="list-style-type: none"> <li>– Delicate warming for small amounts of food</li> <li>– Melting chocolate, butter and foods that burn quickly</li> <li>– Gentle simmering</li> <li>– Slow warming</li> </ul> |
| 3 – 4        | <ul style="list-style-type: none"> <li>– Reheating</li> <li>– Rapid simmering</li> <li>– Cooking rice</li> </ul>  |
| 5 – 6        | <ul style="list-style-type: none"> <li>– pancakes</li> </ul>  |
| 7 – 8        | <ul style="list-style-type: none"> <li>– sautéing</li> <li>– cooking pasta</li> </ul>   |
| 9            | <ul style="list-style-type: none"> <li>– stir-frying</li> <li>– searing</li> <li>– bringing soup to boil</li> <li>– boiling water</li> </ul>  |

## ABSORBED POWER BY THE ELETRIC OVEN THERMOSTAT

| <b><u>MODEL</u></b>                              | Base<br>resistence<br> | Sky<br>resistence<br> | Grill<br>resistence<br> | Maxi- grill<br>resistence<br> | Circuit<br>resistence<br> |
|--|---|--|--|--|--|
| Electric static Model: 60x50-60x60-70x50-70x60   | 1650 W  | 900 W  | 1500 W   |  |  |
| Mixed oven model: 70X50 - 70X60                  | 1650 W  | 900 W  | 1500 W   |  |  |
| Multiple function model: MX 66 ASMF              | 1650 W  | 600 W  | 1500 W   |  |  |
| Multiple function model: 60X50-60X60-70X50-70X60 | 1650 W  | 900 W  | 1500 W   | 2100 W   | 2000 W   |
| Mod. Radiant Grill : 60X60-70X60                 | 1900 W  | 700 W  | 1800 W   | 2500 W   | 2000 W   |
| Mod. Radiant Grill : 90X60                       | 1900 W  | 1000 W   | 2000 W   | 2500 W   | 2000 W   |
| Multiple Function Giant Oven                     | 1750 W  | 1000 W   | 2000 W   | 3000 W   | 2500 W   |
| Double Oven                                      | Lt oven 60 lts  | 1650 W   | 900 W  | 1500 W   | 2100 W   |
|  | Lt oven 30 lts  | 1200 W   | 500 W  | 1000 W   | 2000 W   |

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Cod. 03202519 – Rev. 1.4 del 26/01/2018

