



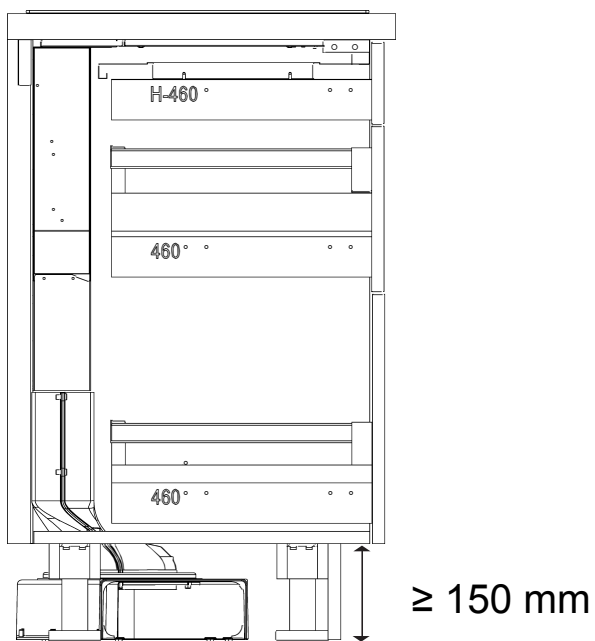
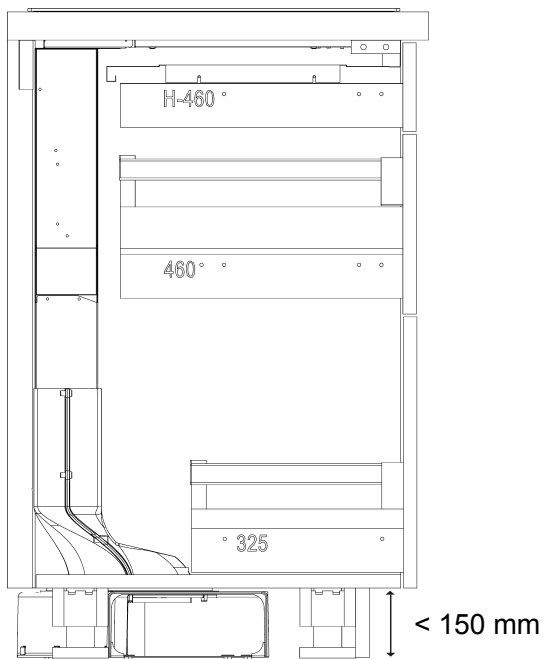
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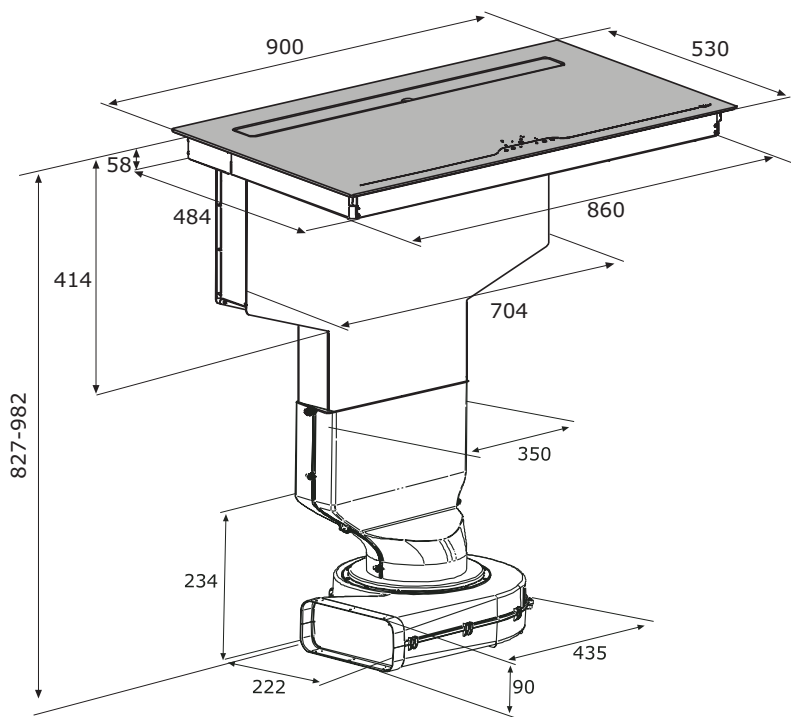
[en] Instructions on mounting an use

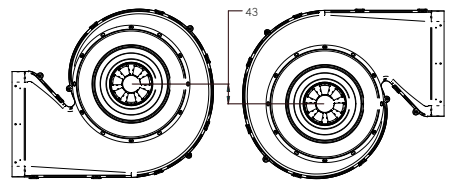
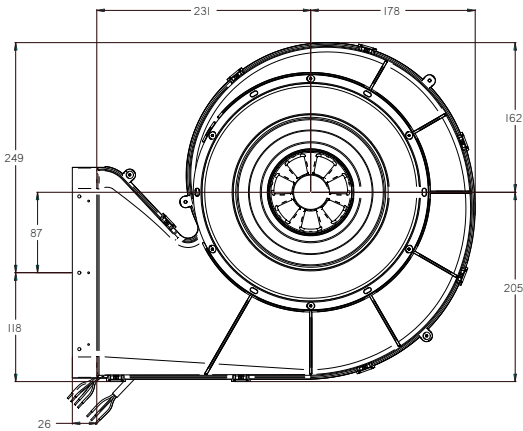
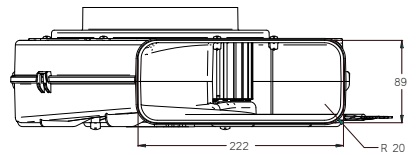
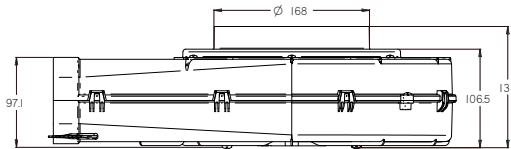
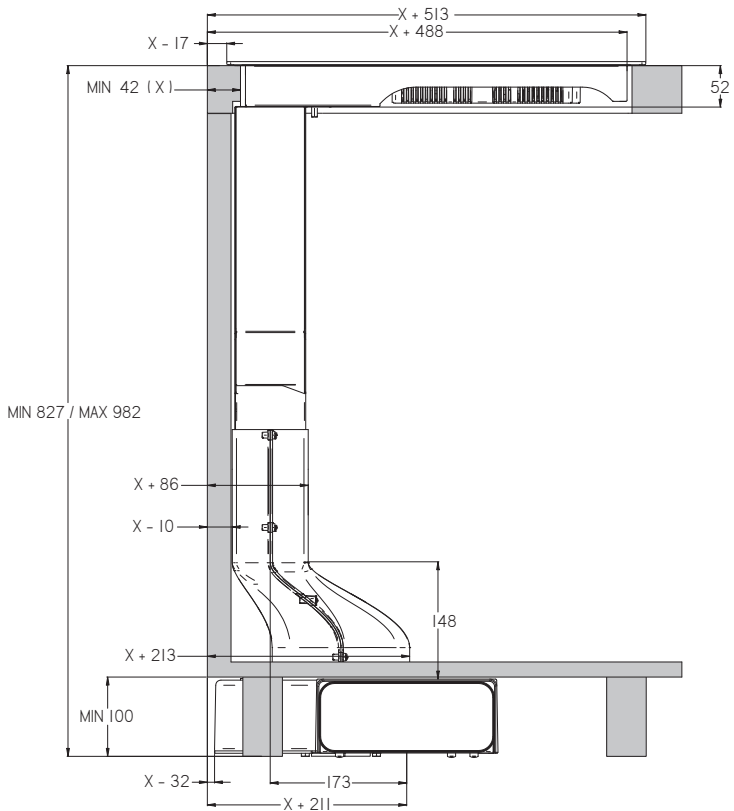
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Hob

5IX99290AU

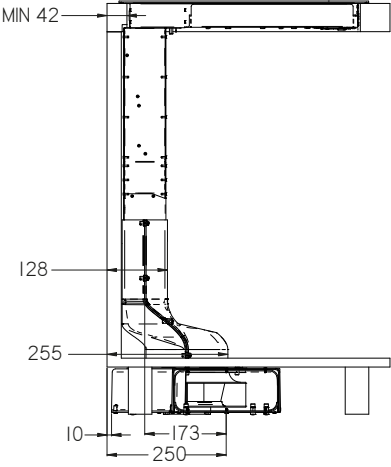
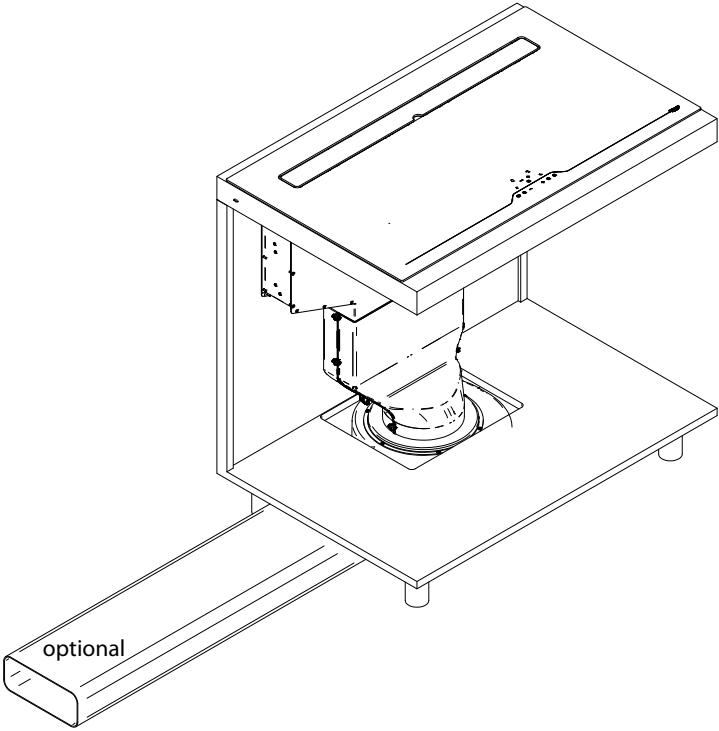




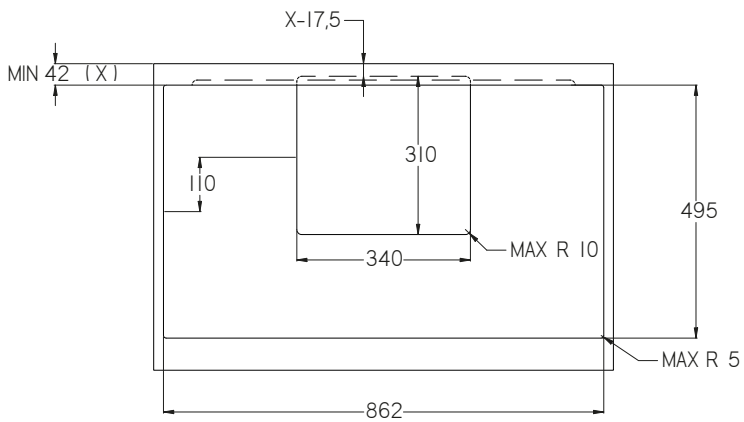
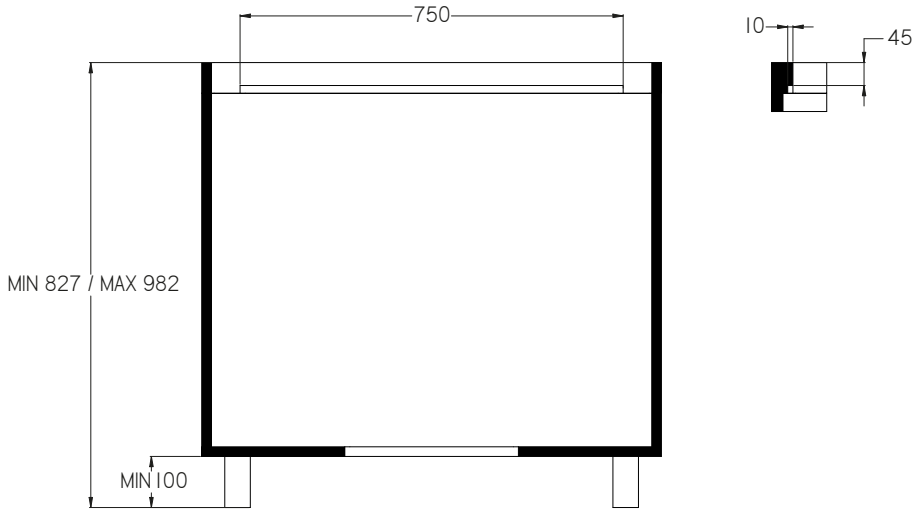


5IX99290 can be installed in 4 different modes to better suit the layout of every kitchen; choose the mounting type that is more suitable for your furniture.

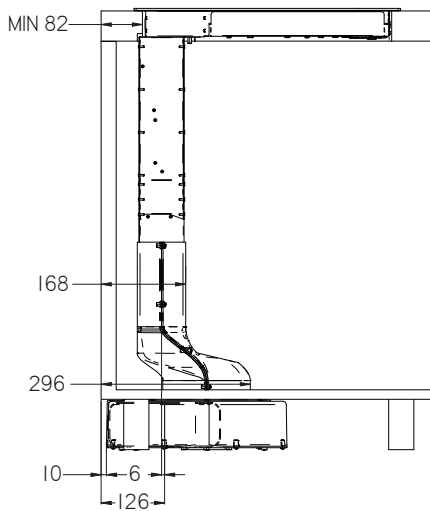
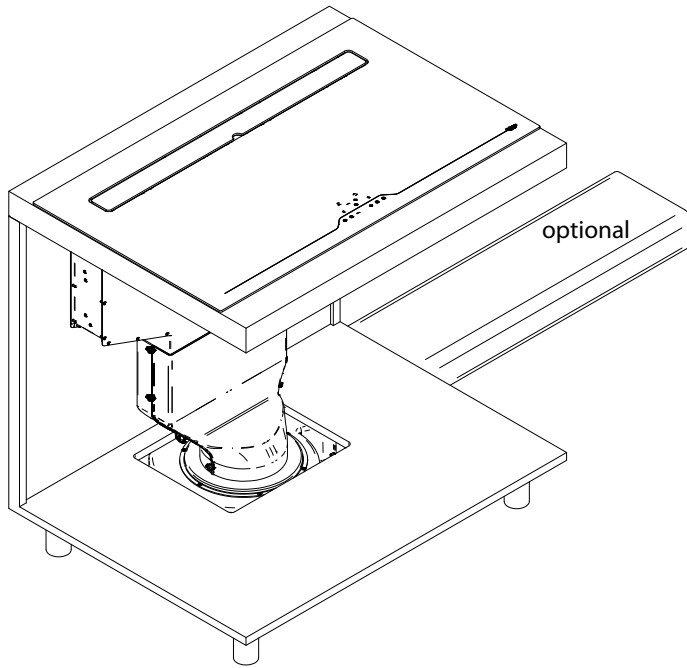
# Installation Version 1



# Installation Version 1

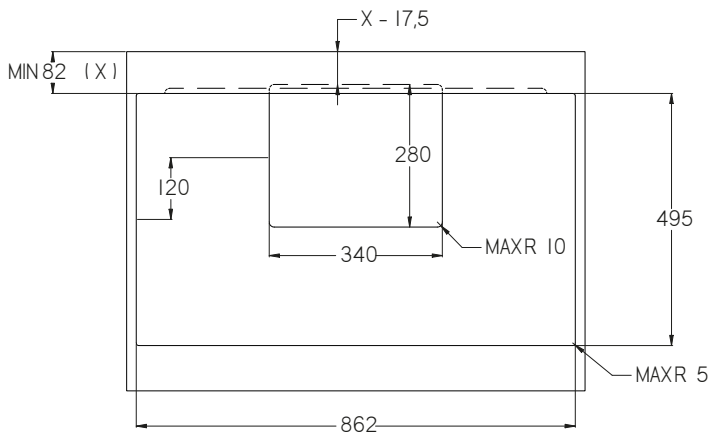
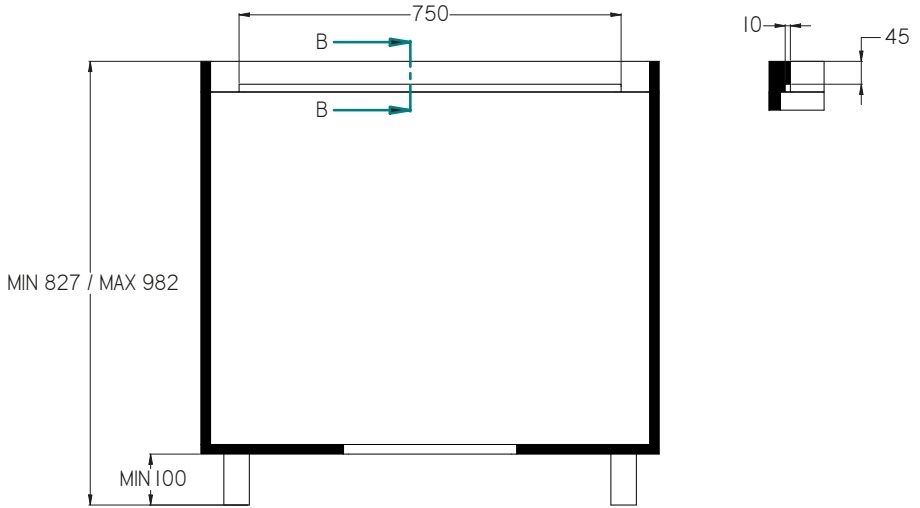


# Installation Version 2

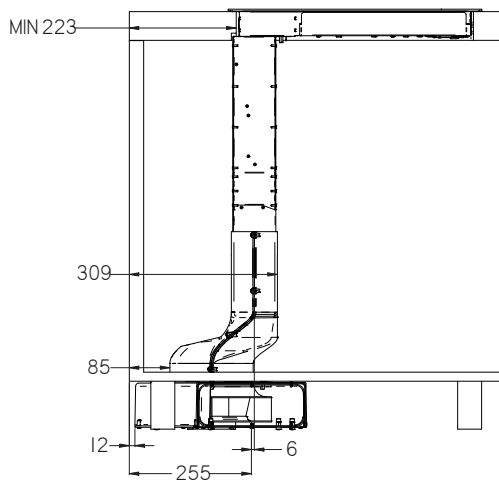
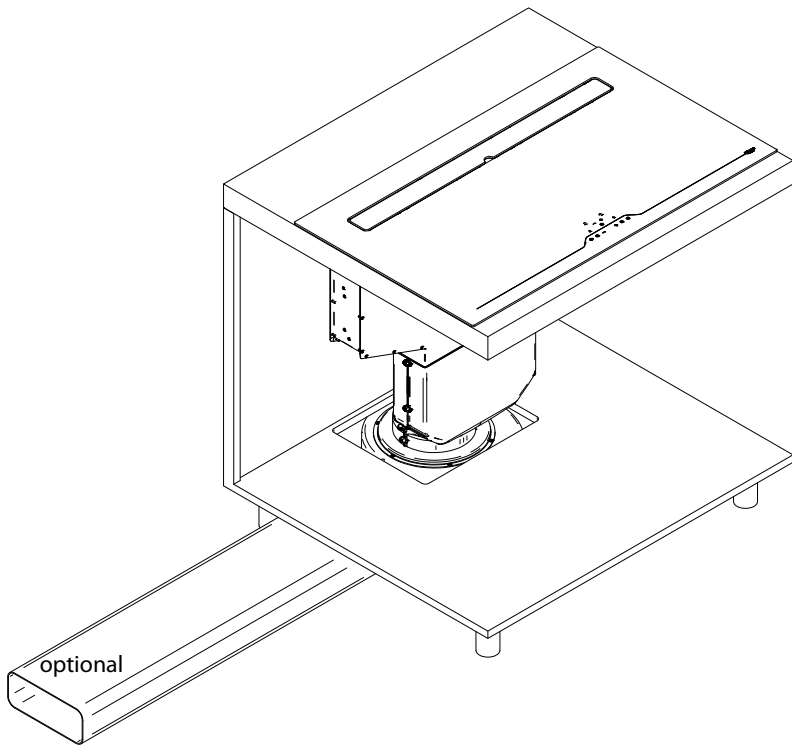




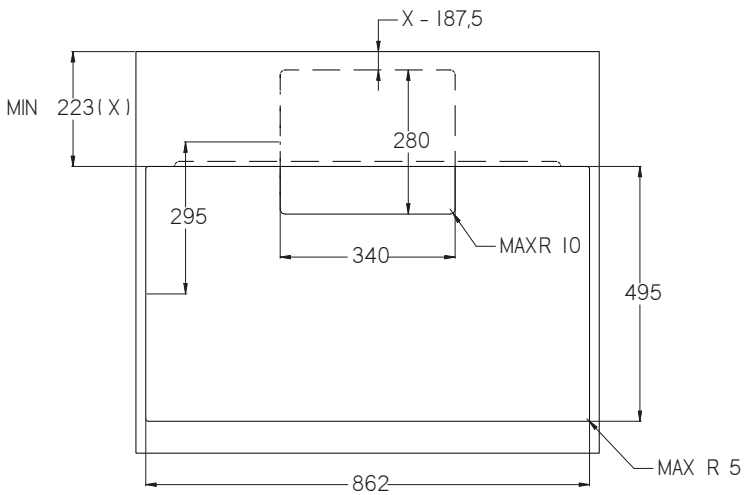
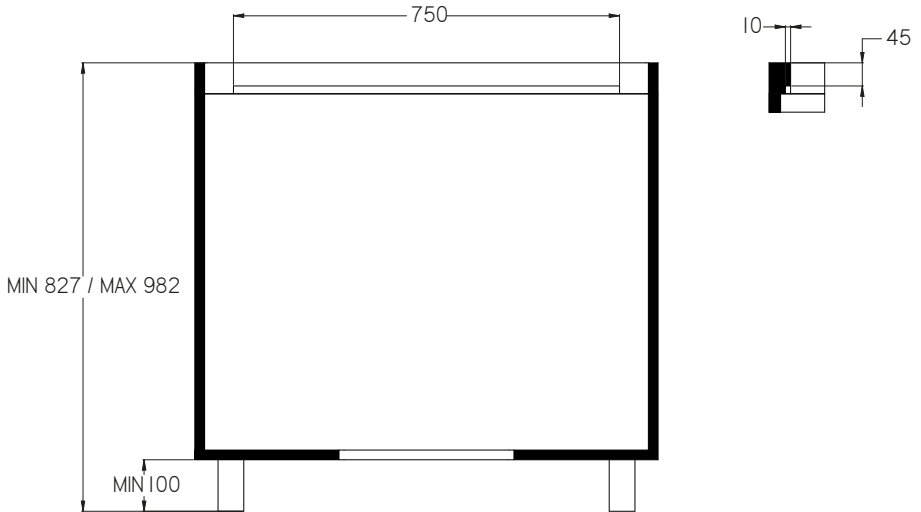
# Installation Version 2



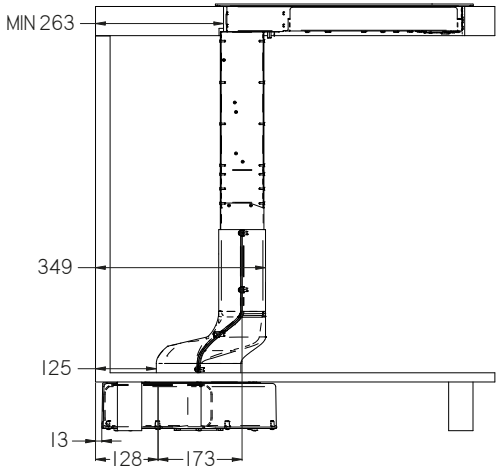
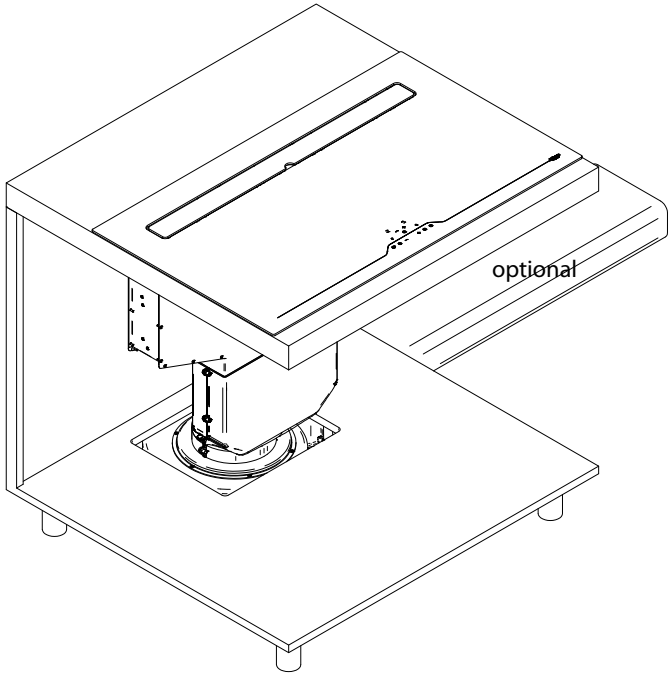
# Installation Version 3



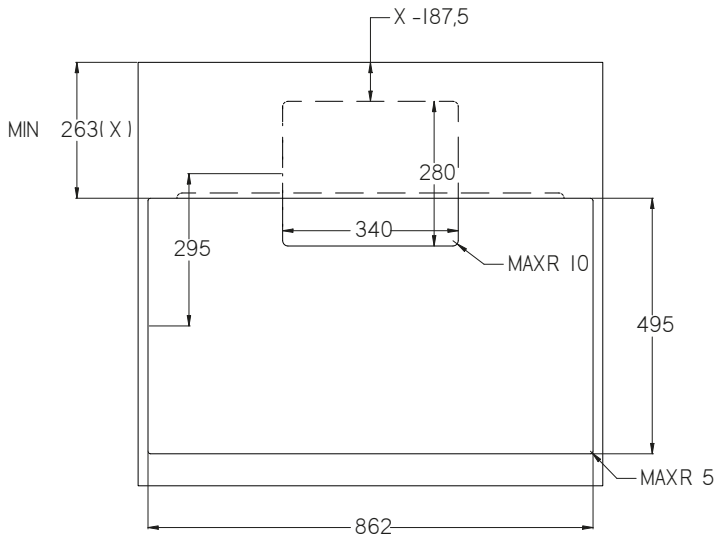
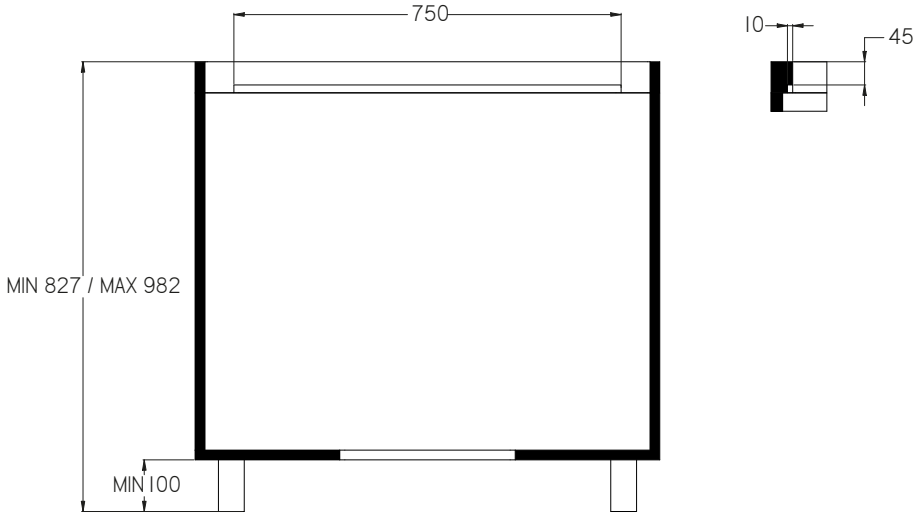
# Installation Version 3



# Installation Version 4



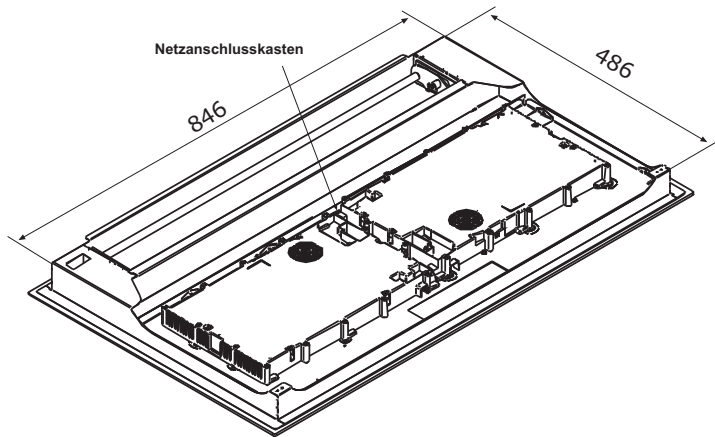
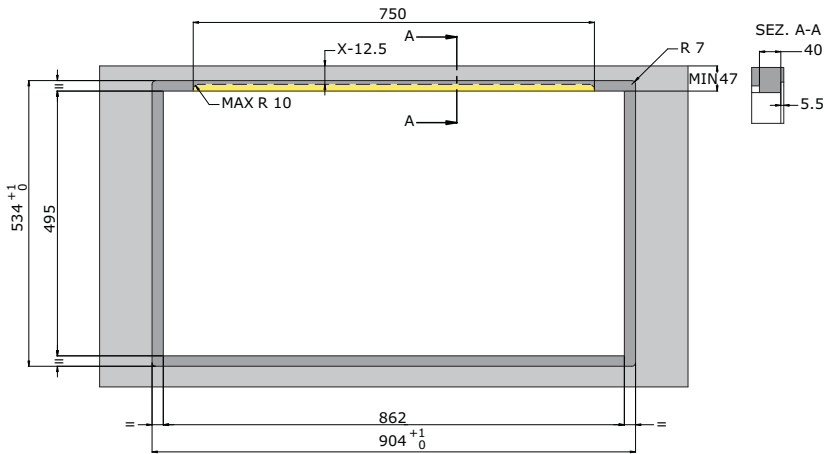
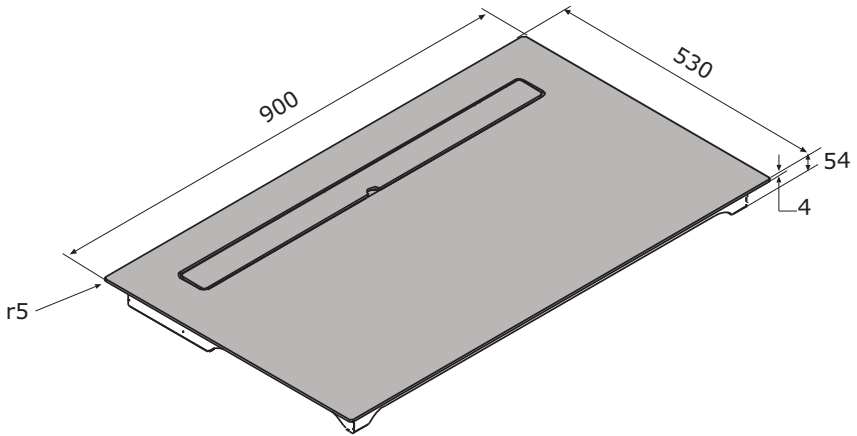
# Installation Version 4



## Flush Cooktop

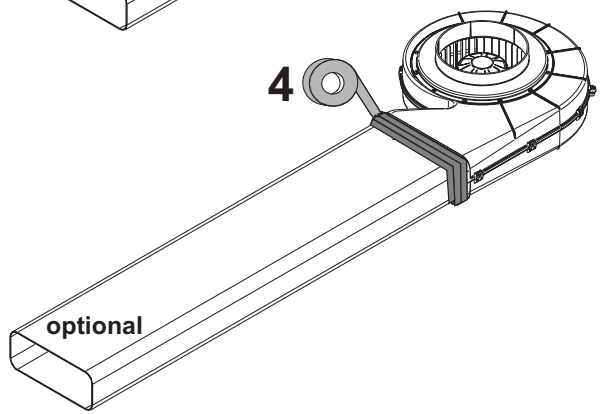
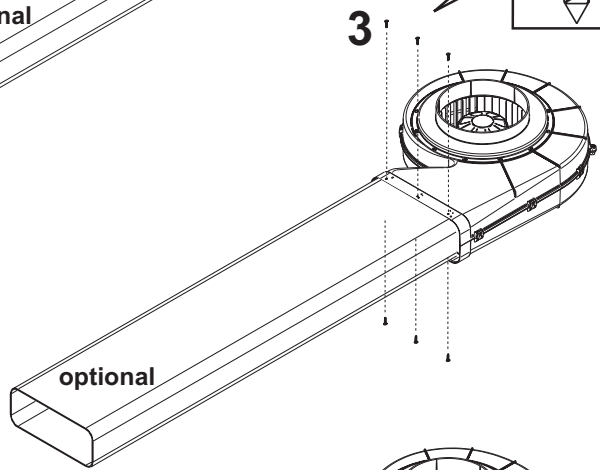
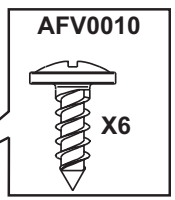
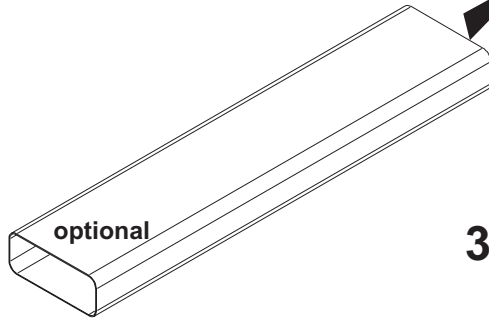
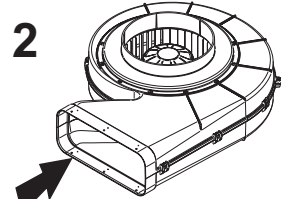
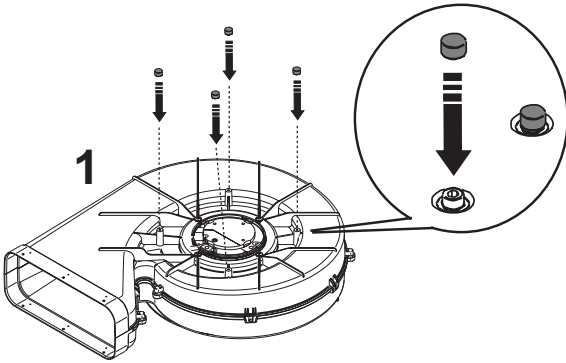
### Notes about Installation

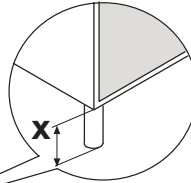
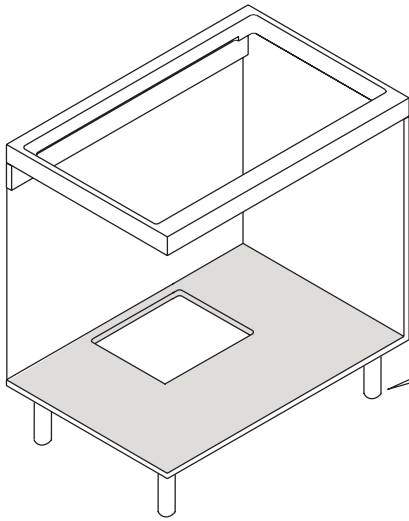
A flush cooktop is only appropriate for installation in counters made of natural stone (granite or marble), solid wood or those counters that have tiled. For counters made of other materials, ask the respective manufacturer, if their product is appropriate for the installation of a flush cooktop.



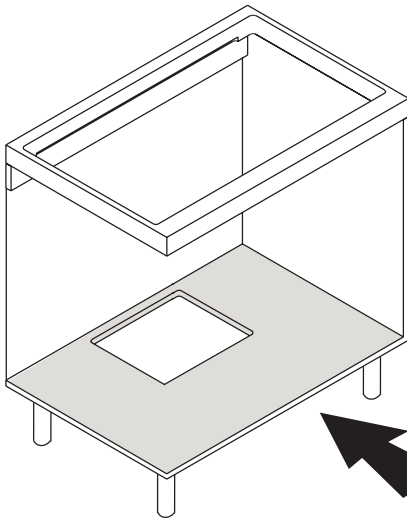
From this point on, the assembly instructions apply to each of the four setup modes; be careful to the position of the motor and the fitting, specific to the type of installation chosen



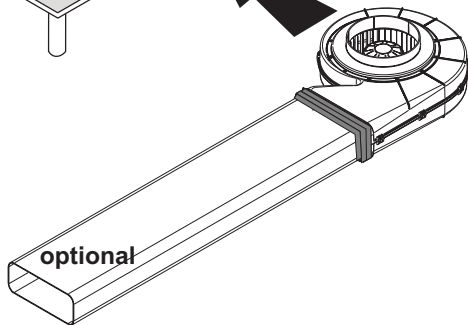




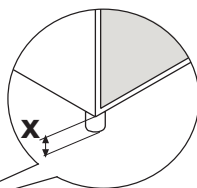
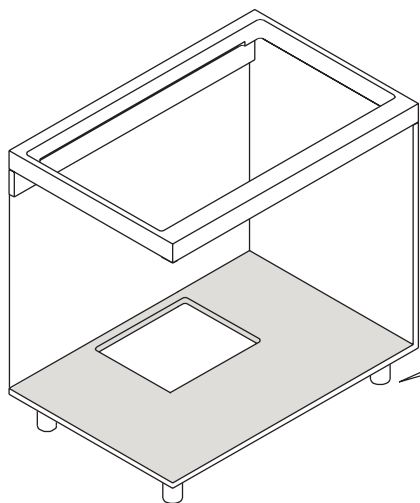
**X > 140mm**



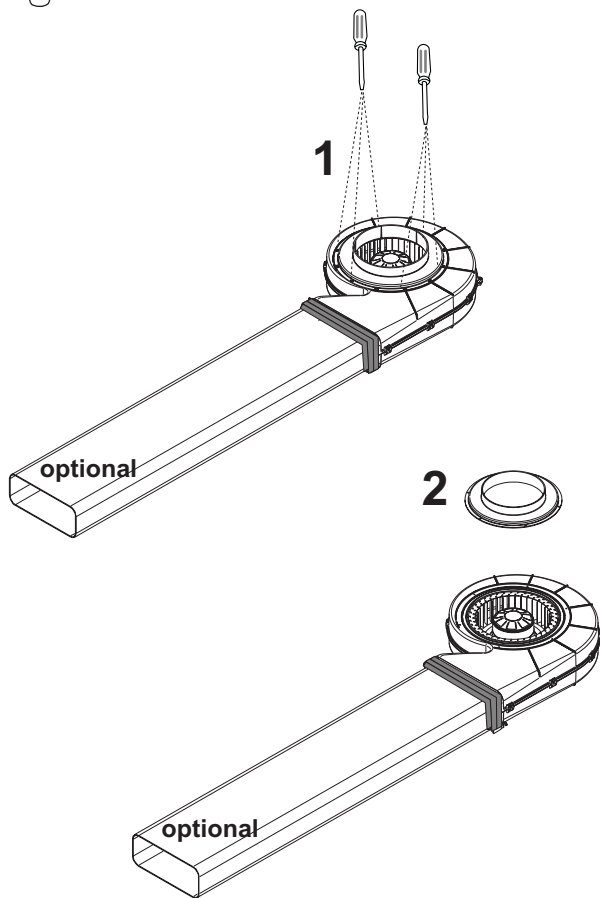
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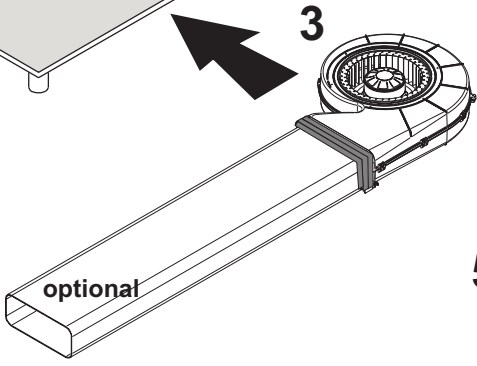
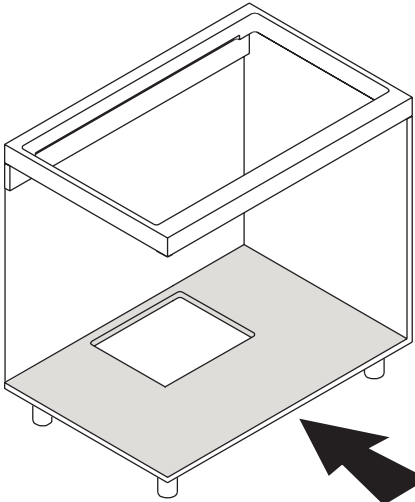


**optional**

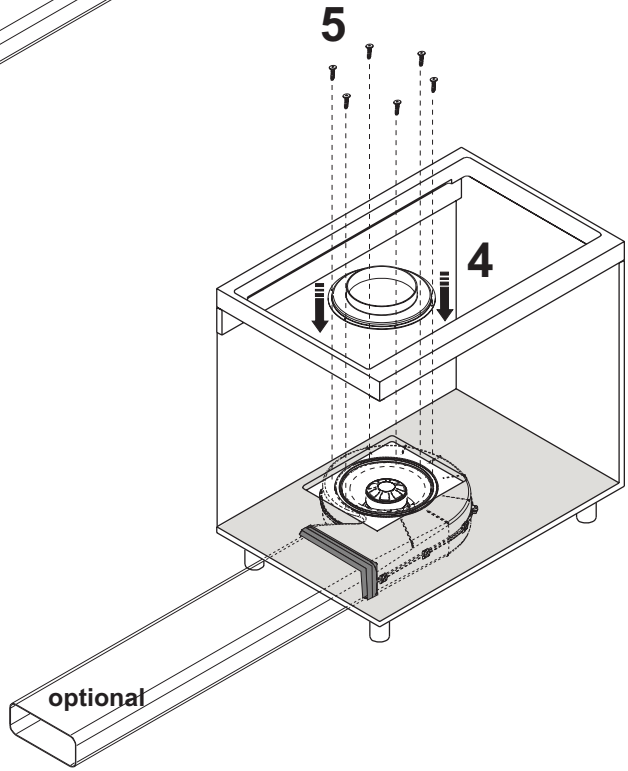


**X<140mm**





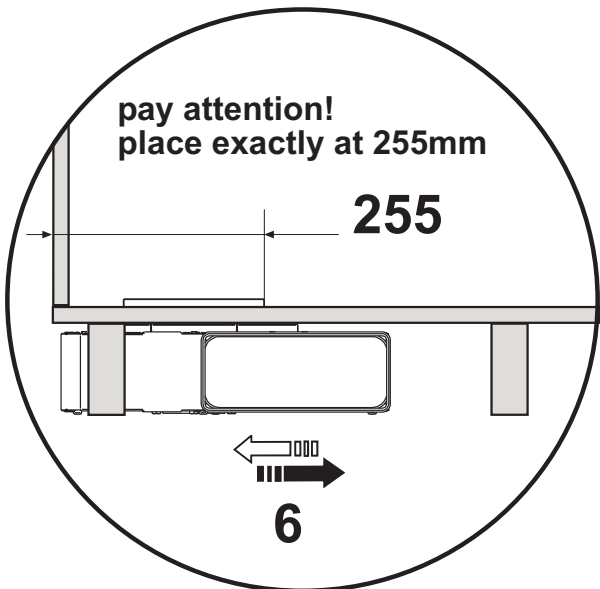
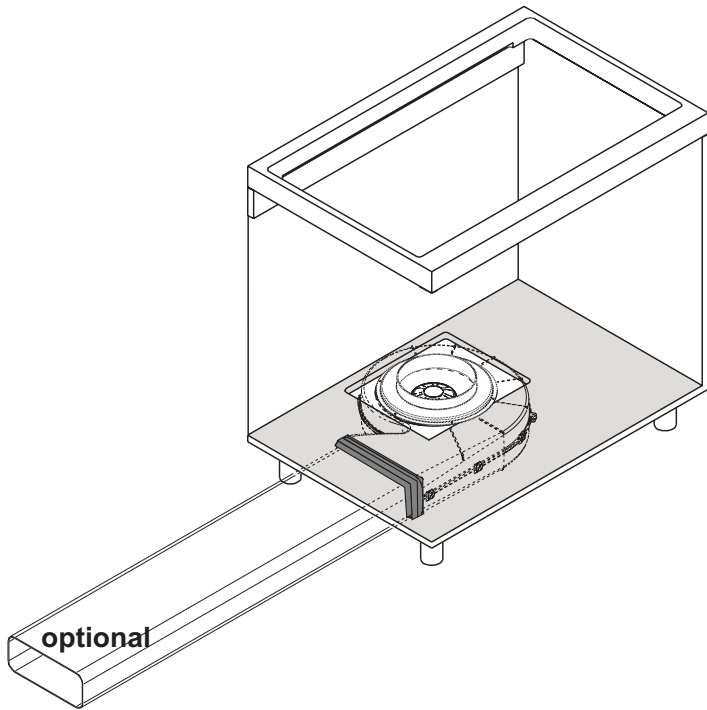
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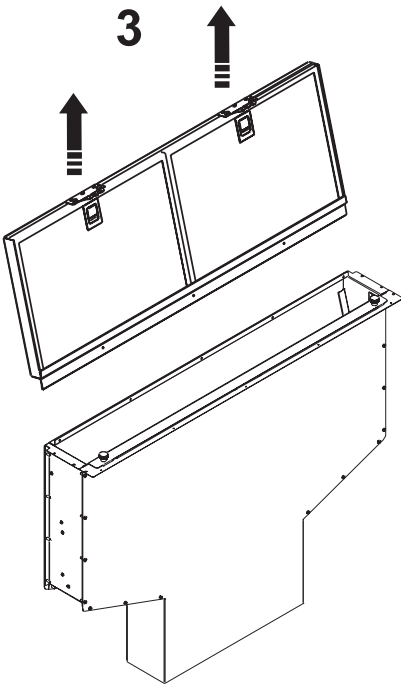
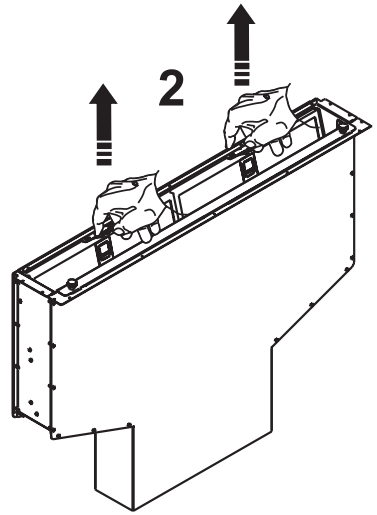
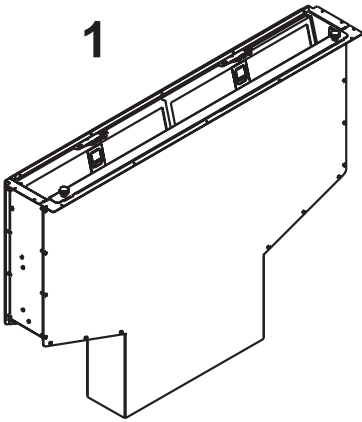


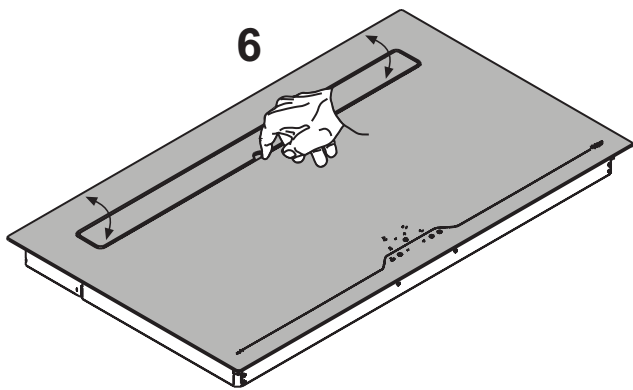
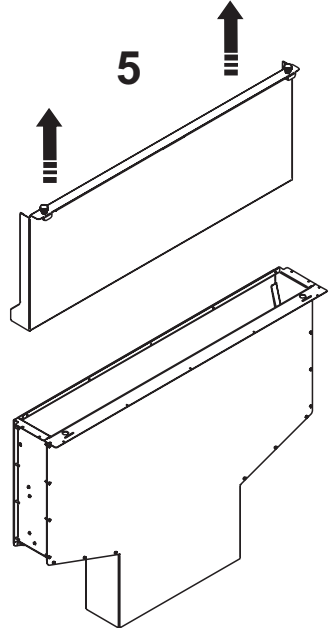
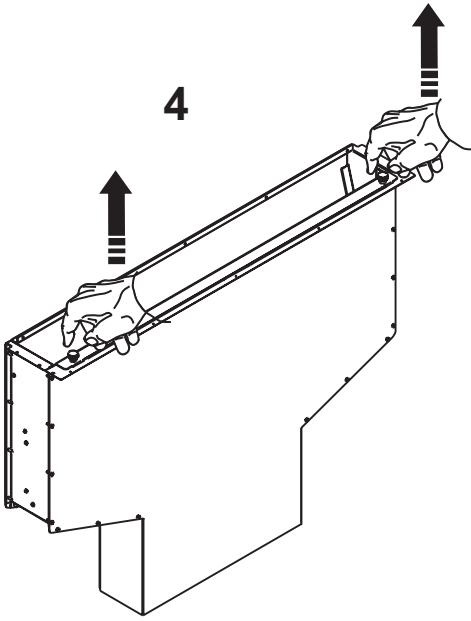
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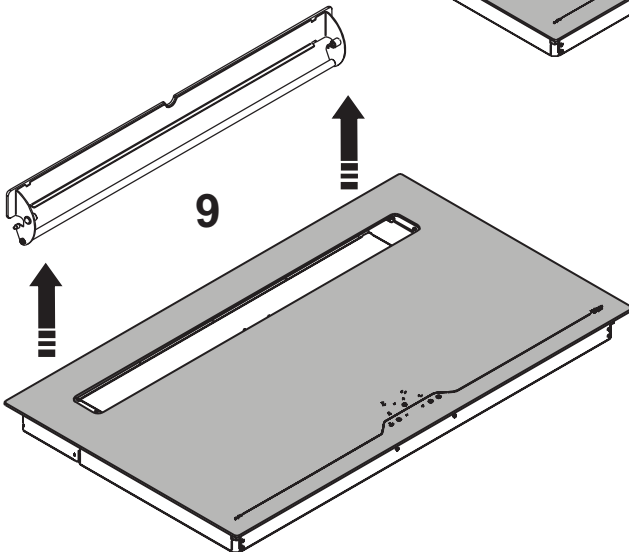
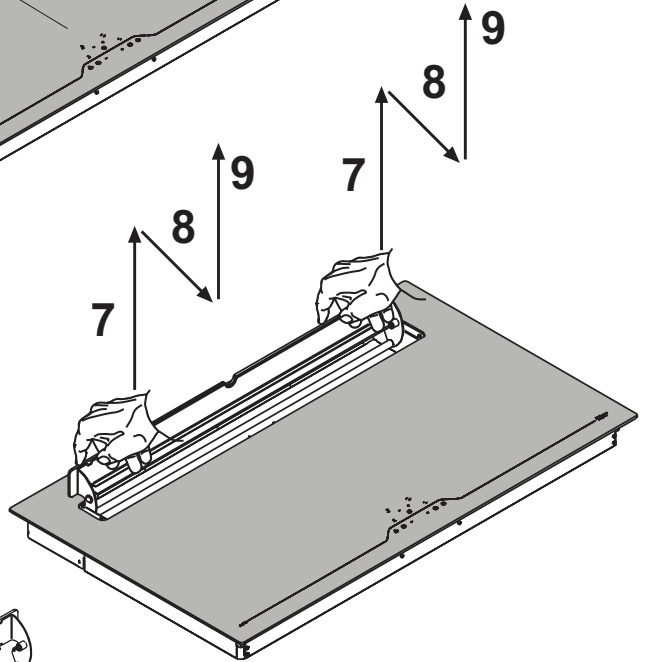
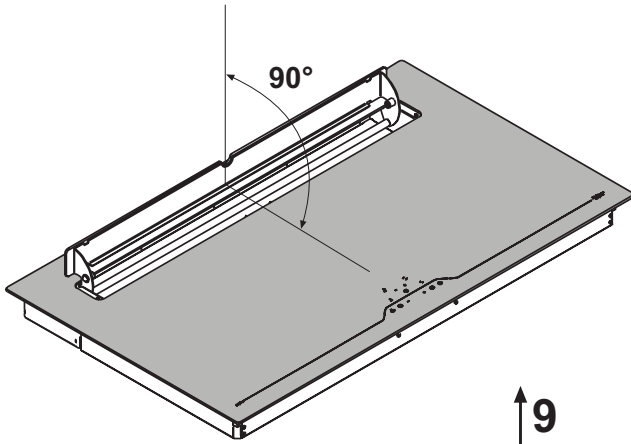
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**optional**

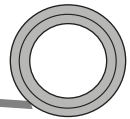
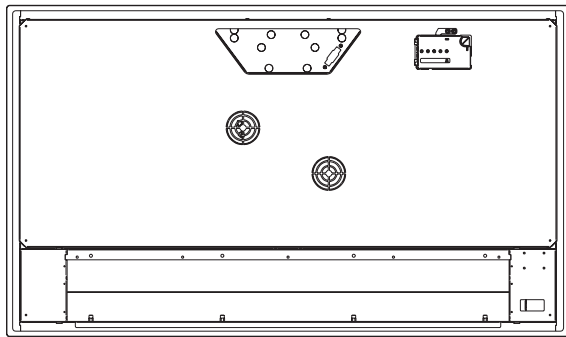






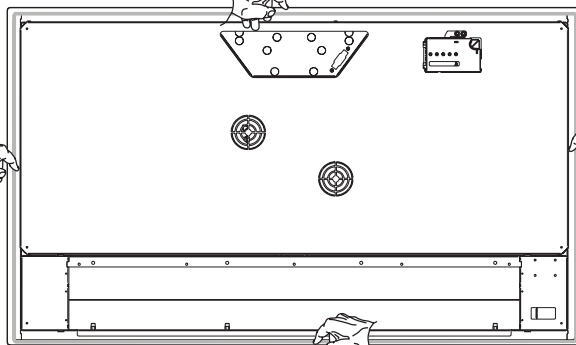






**10**

**11**



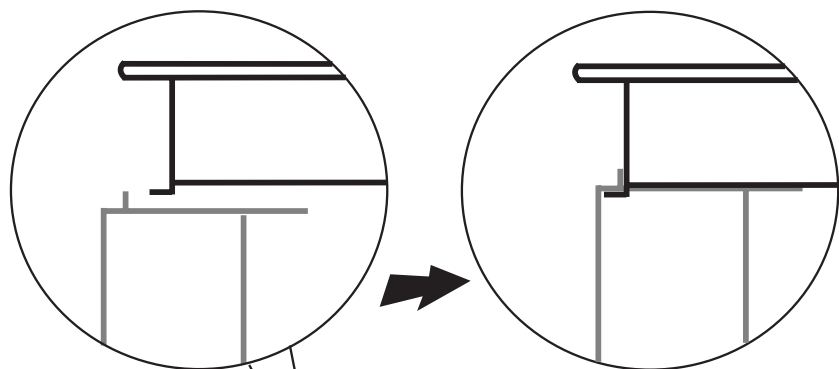
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**11**

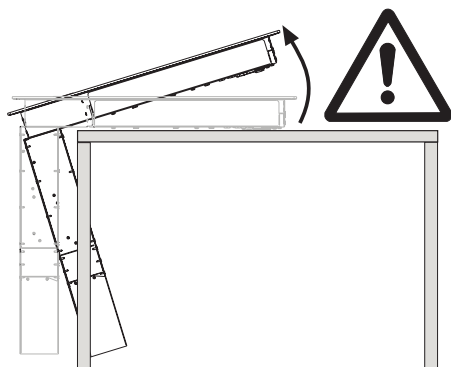
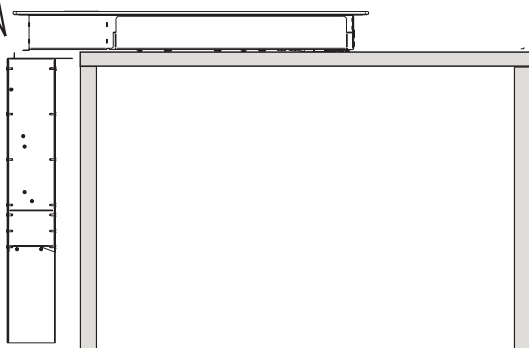
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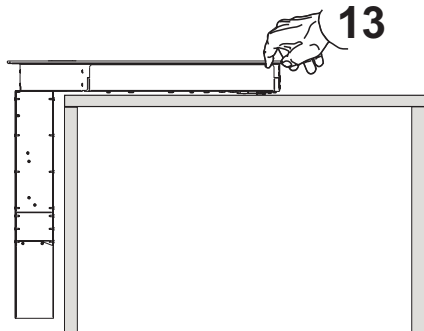
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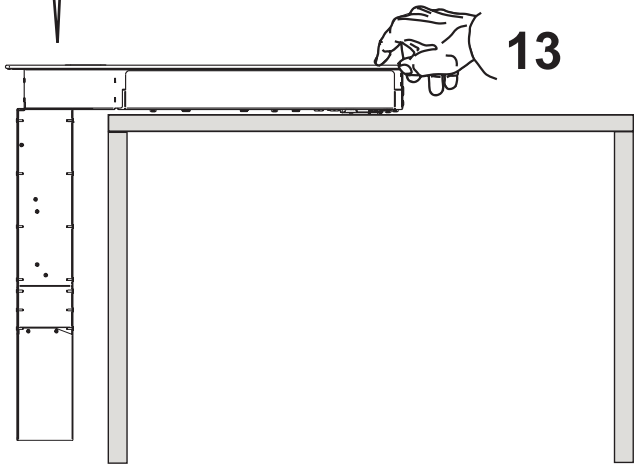
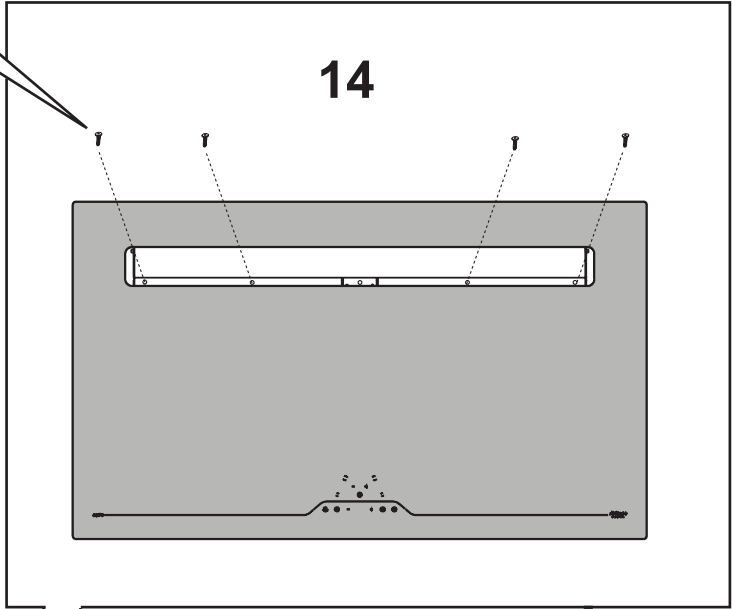
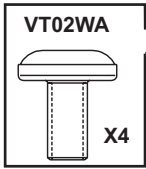


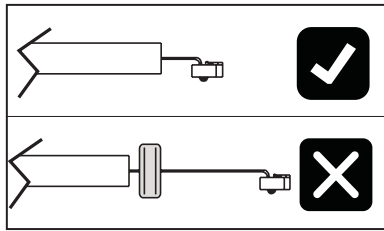
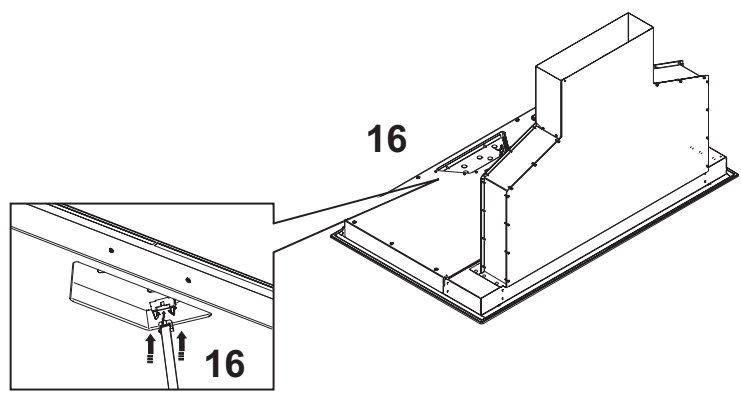
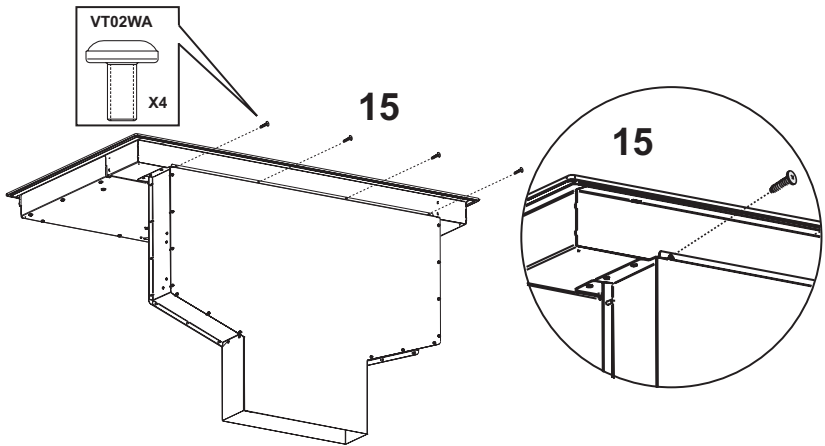
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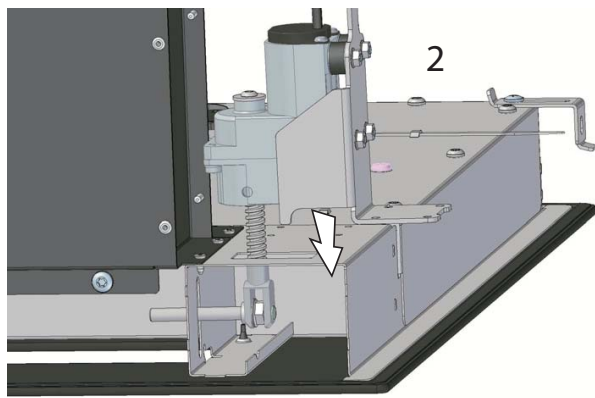
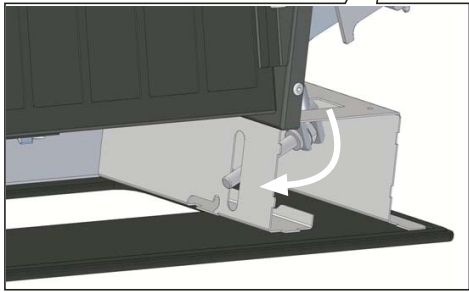
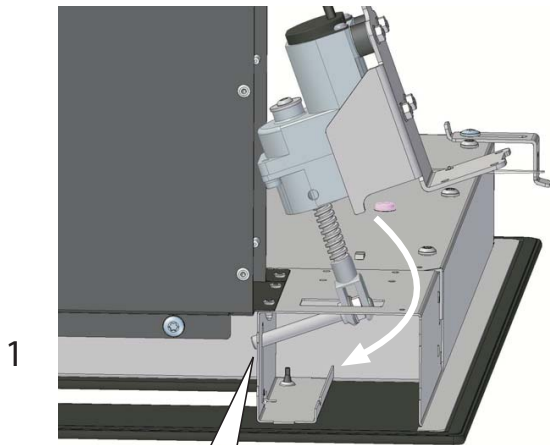
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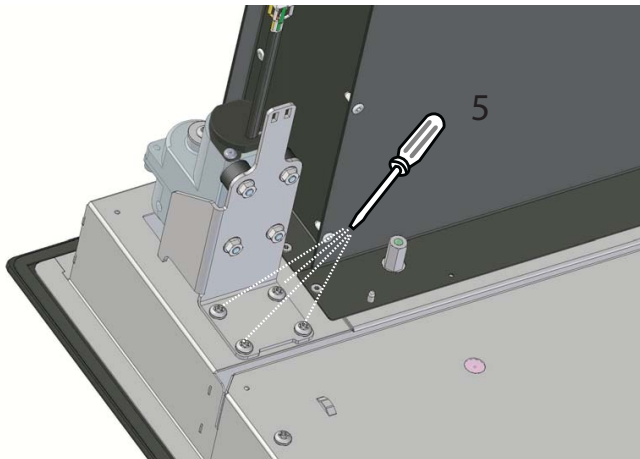
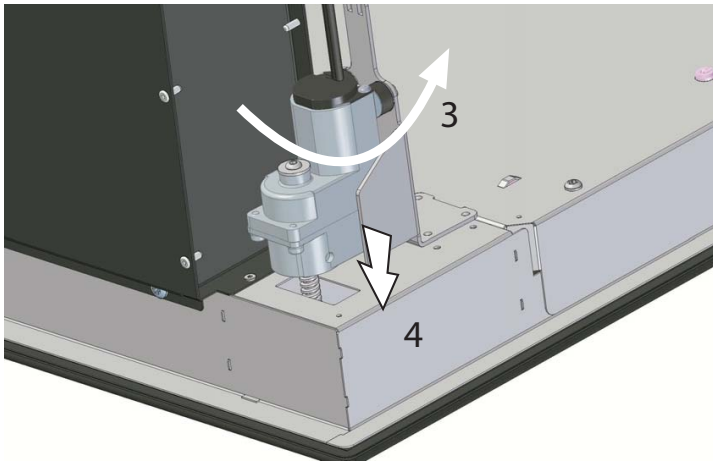




Only for the "motion" version



Only for the "motion" version

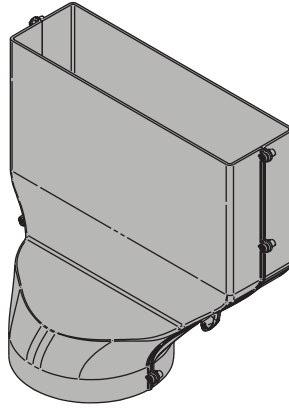


GB

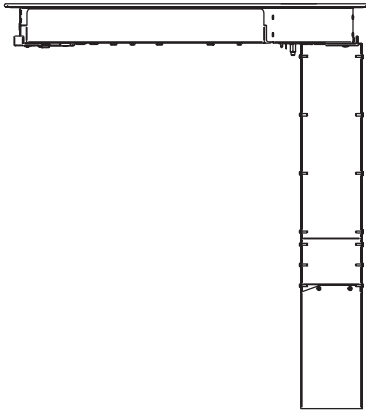
**It is strictly prohibited to place limbs or any other part of the human body or that of any animal in the vicinity of the range of motion of the baffle.**

**Do not place pots, pan handles or any other object in the range of motion of the baffle.**

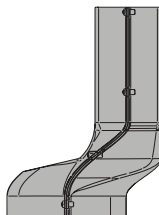
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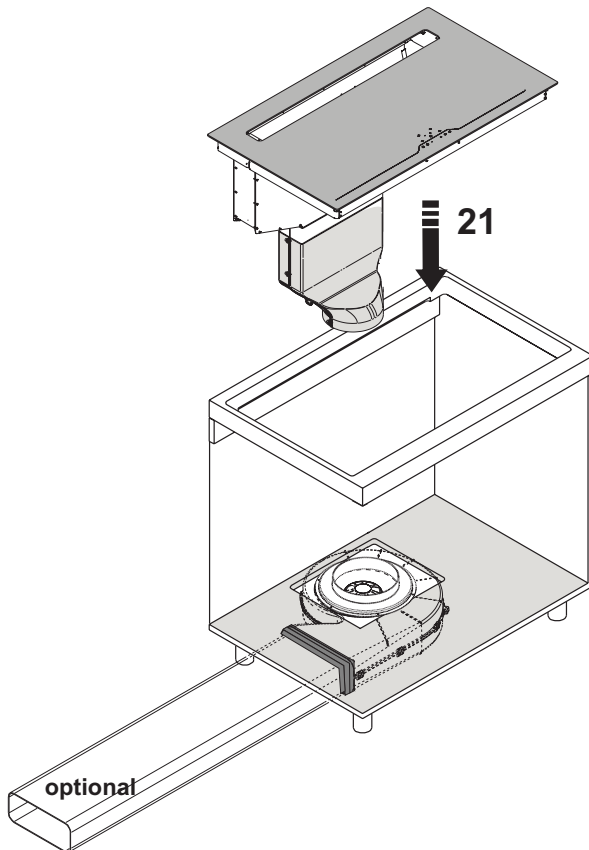
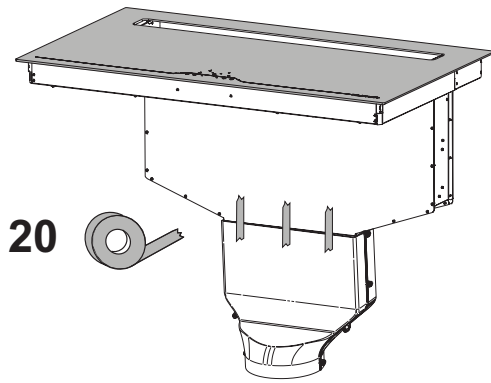
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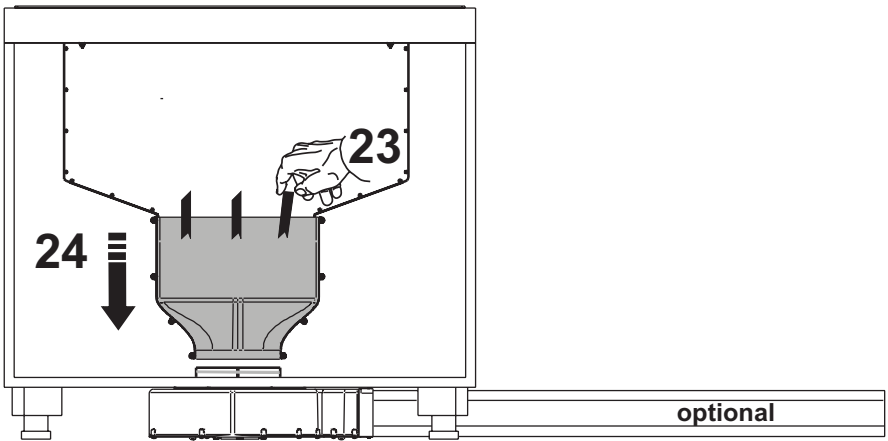
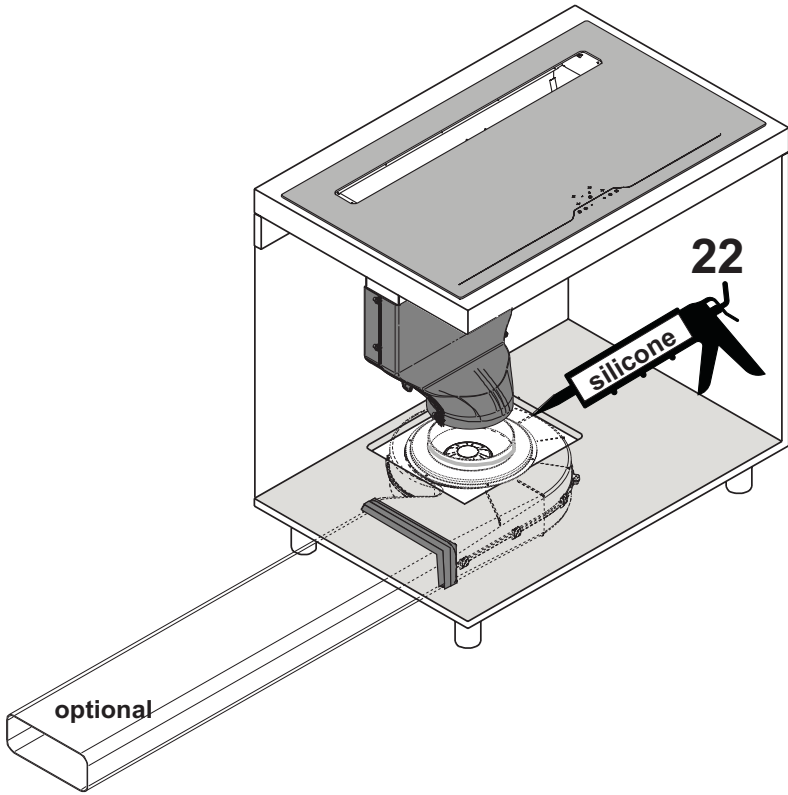


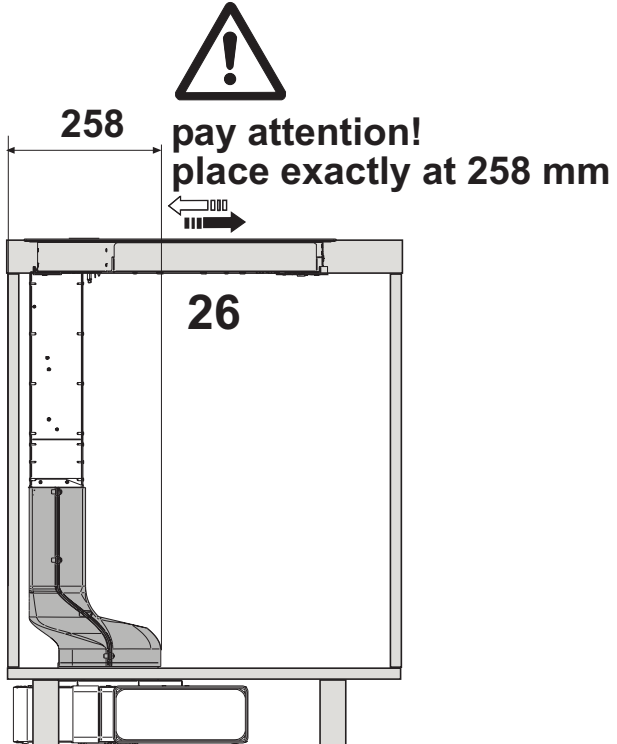
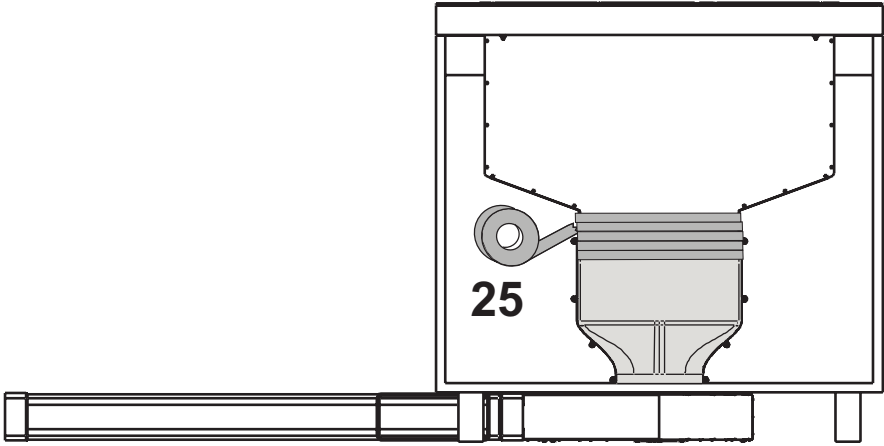
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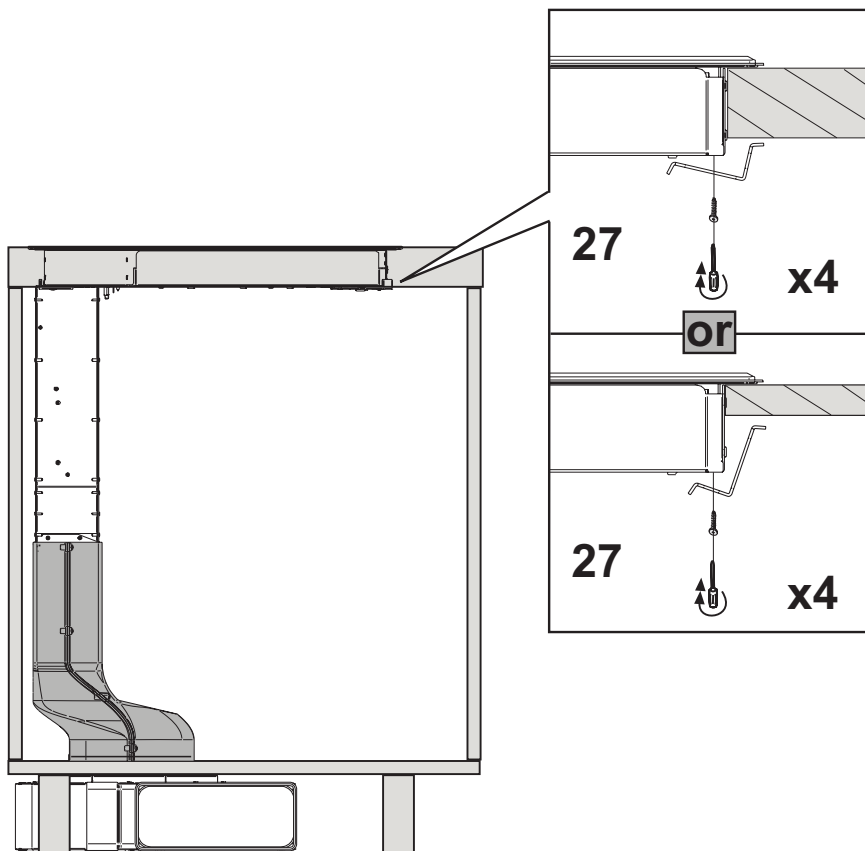
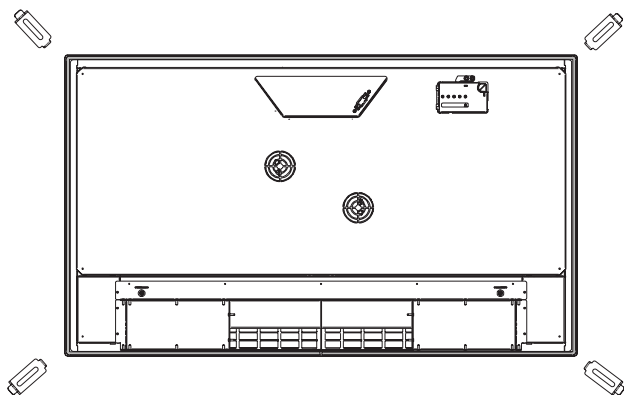


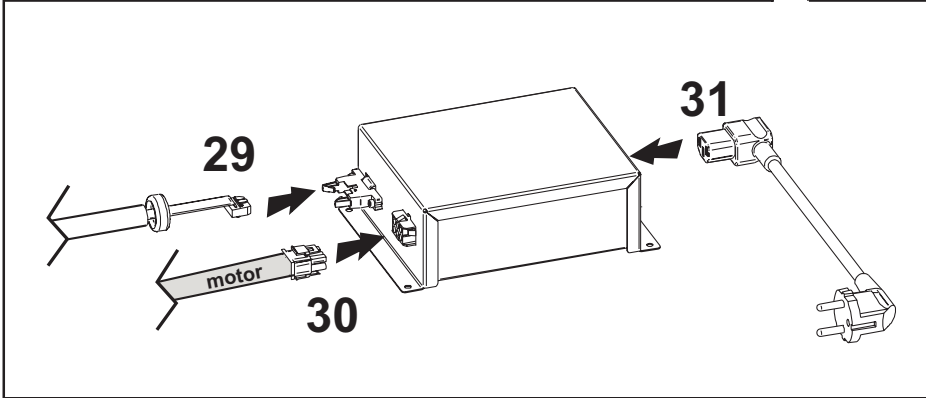
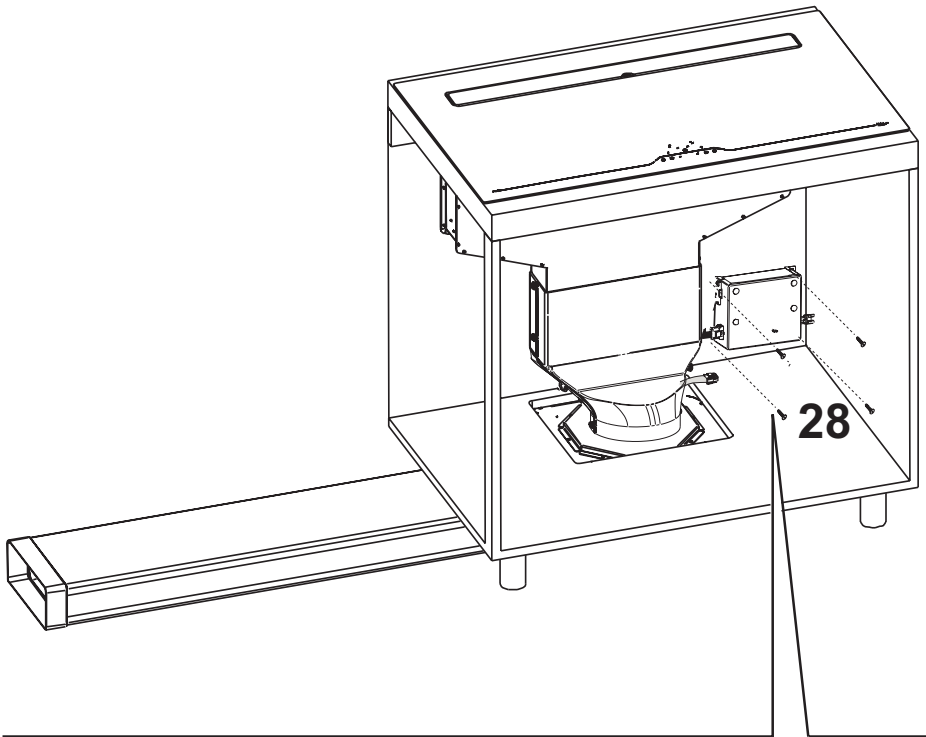


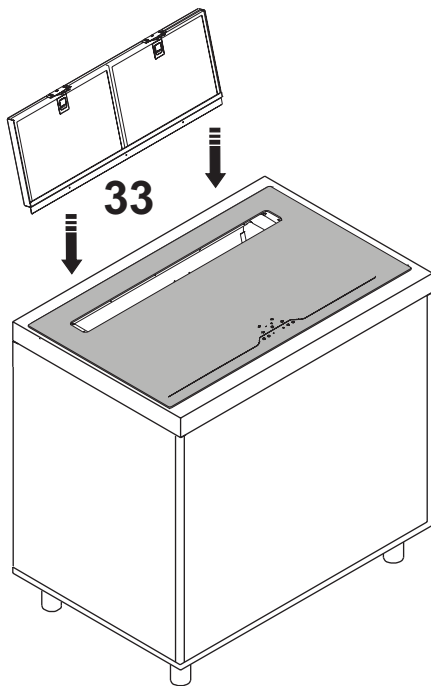
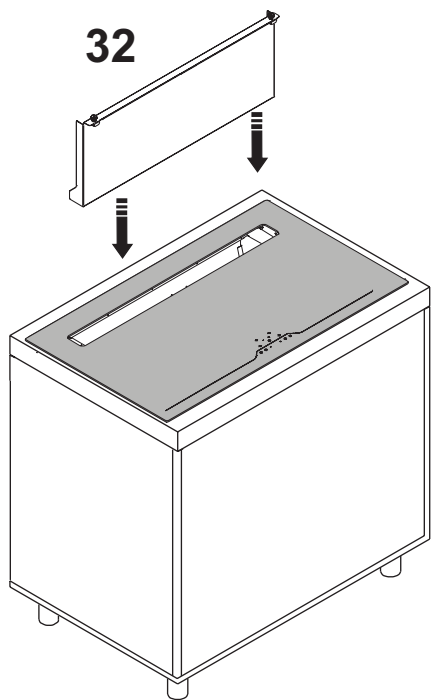


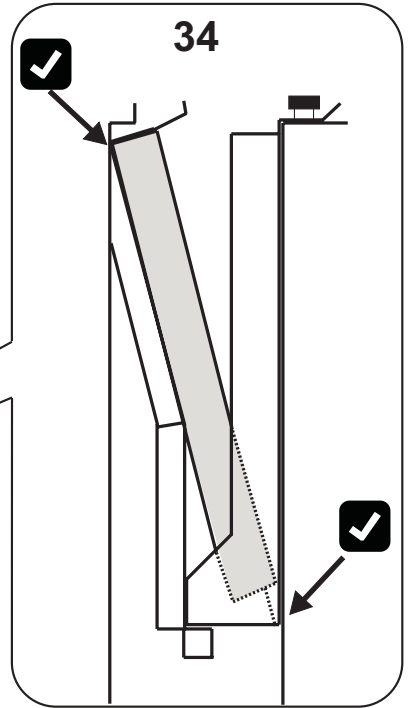
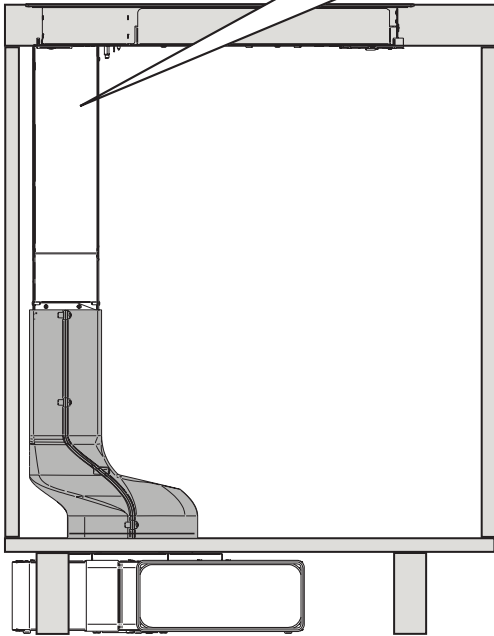


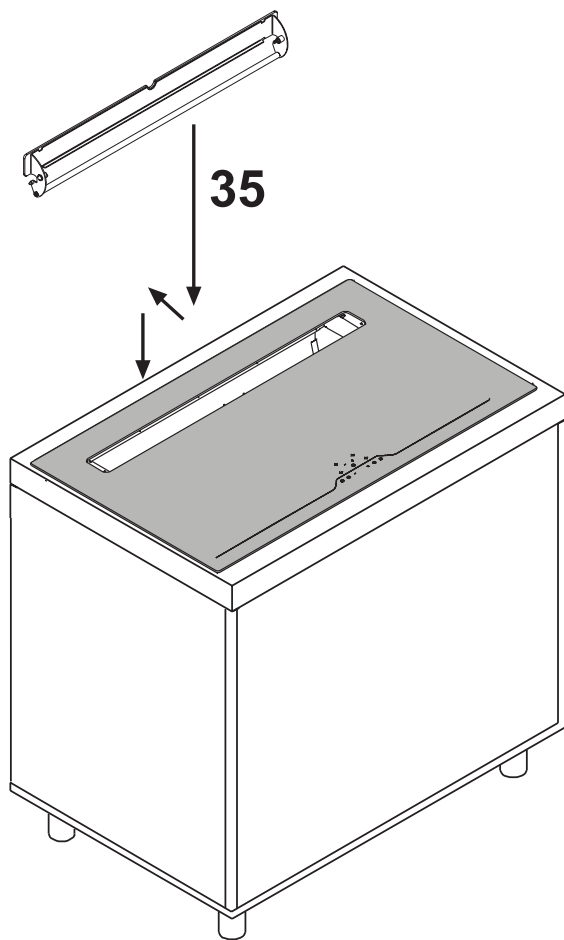




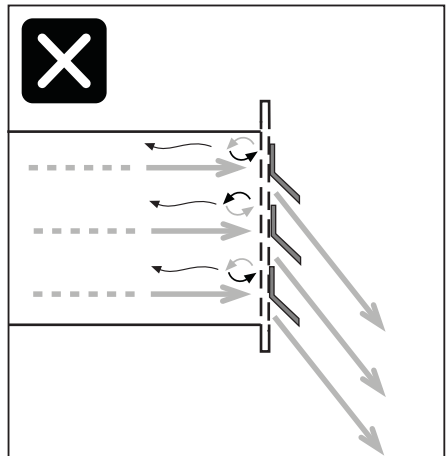
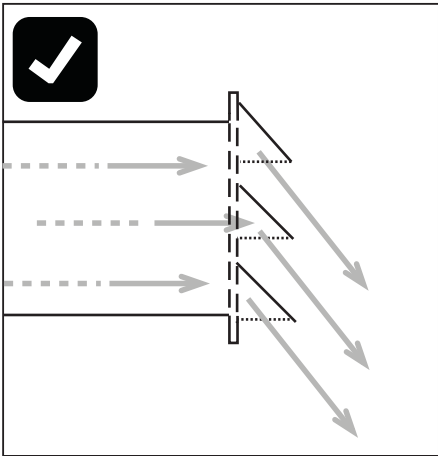
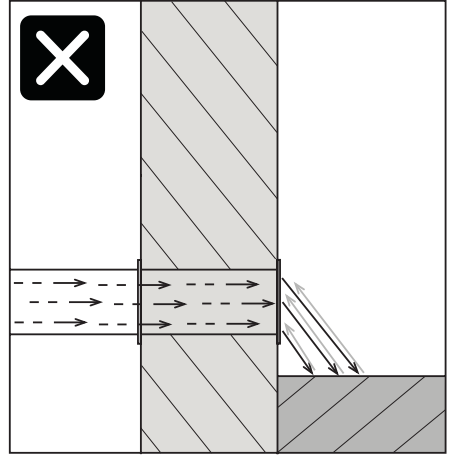
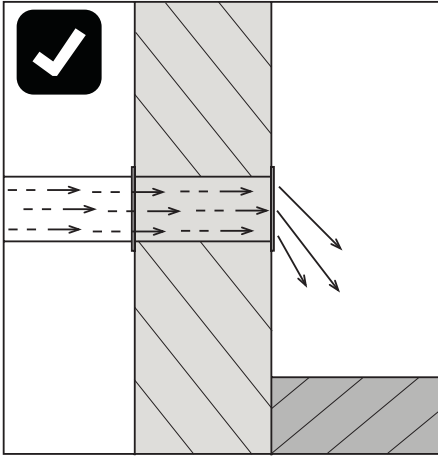




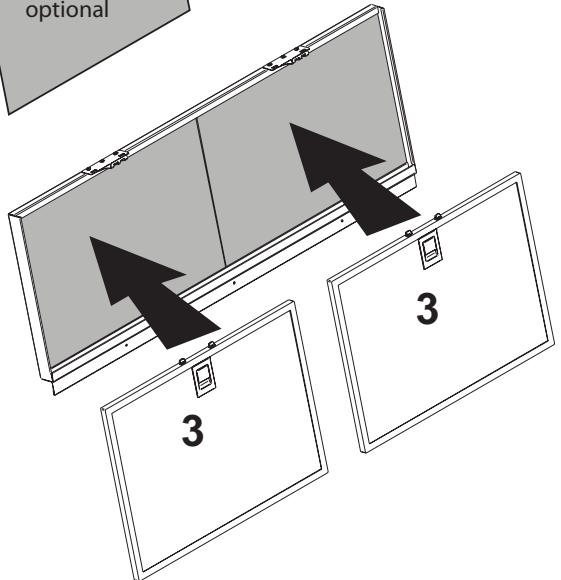
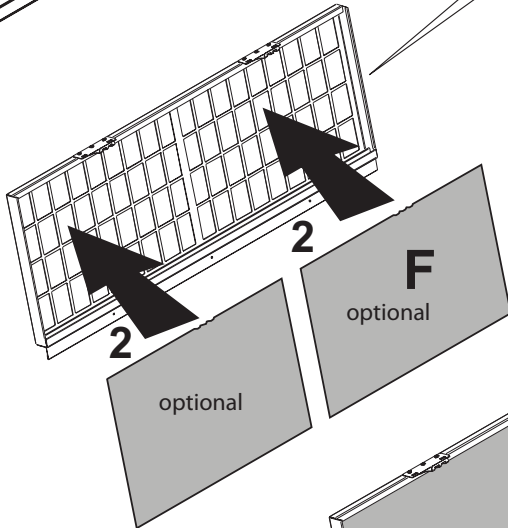
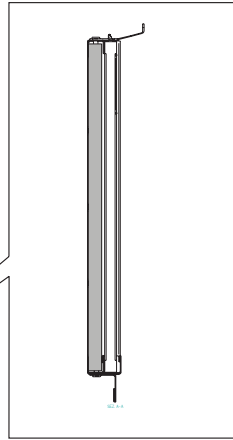
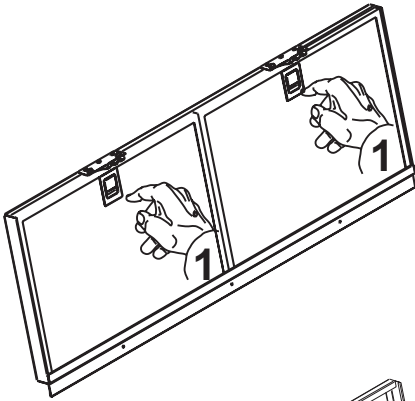




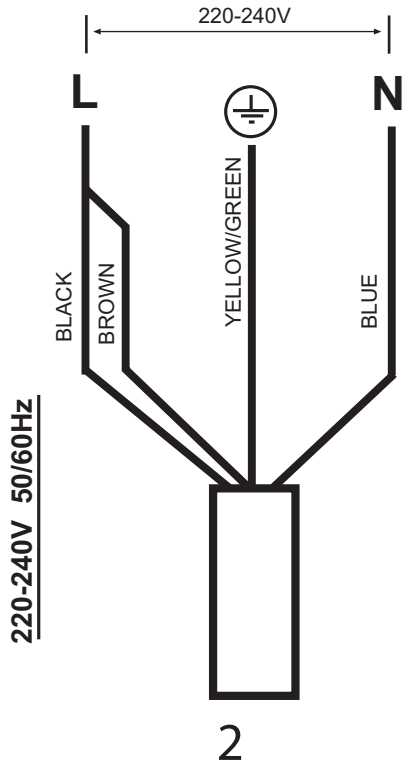
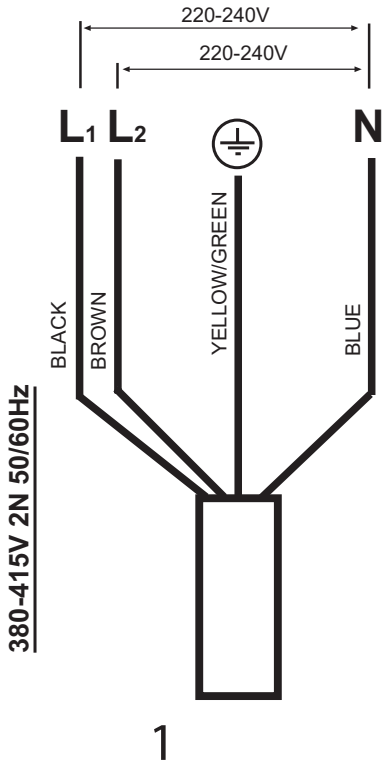




# Charcoal filter installation and replacement



# Electrical connection diagram



The induction hob is composed of 2 modules, each one can absorb 3.7kW max.  
The total rated power of the product is 14,8kW (3,7kW+3,7kW+3,7kW+3,7kW)

## Caution

**T**his instruction handbook is conserved together with the 5IX99290 for future consultation. If the equipment is sold or transferred to another person, make certain the instruction handbook is supplied together with it, so that the new user can become aware of the operation of the cooker hood and related warnings. These warnings have been compiled for your safety and the safety of others. Please take the time to read them carefully before installing and using the equipment. Be sure to also consult the drawings in the front pages, including the alphabetic and numeric references in the text descriptions. Closely follow the instructions in this manual. The manufacturer declines all responsibility for any inconveniences, damage or fires caused due to non-compliance with the instructions in this manual. The installation and electrical connection must be provided by a qualified service technician. The supplier is not liable for any warranty for damages caused by improper installation or improper use of the appliance. Do not modify or seek to modify the specifications of this appliance.

**T**he cooking top must always be used within the limits of normal domestic use, not for professional use, but simply to prepare and keep dishes warm. Any other use is not allowed. The unit should not be left unsupervised during its operation.

**T**his appliance can be used by children from the age of 8 onwards, and by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, provided they are properly monitored, or if they have been instructed in the safe use of the appliance and are aware of related dangers.

**C**hildren must not be allowed to play with the appliance.

**M**ake use of the locking device to prevent children from accidentally turning on the device, or modifying its functions. The unit should not be left unsupervised during its operation.

**D**o not control the cooking top using a remote timer.

**T**he unit should not be left unsupervised during its operation. Make certain children at home are prevented from toppling hot pots and pans to the floor. Turn the handles and knobs of pots and pans to the side on the cooking top, so that they are above the cooking top, and to prevent the risk of burns.

**F**or safety reasons, the cooking top must be used only after having been installed in its recessed housing.

**P**rior to proceeding with the installation, check to make sure there are no visible signs of damage to the cooking top. Never start up a damaged unit, as it may pose a safety risk.

**C**leaning and maintenance must not be carried out by children without proper supervision.

**I**f the power cord is damaged, it must be replaced by a qualified service centre or technician only.

**T**he electrical installation must have a breaker upstream from the appliance which ensures that all poles are disconnected with a contact gap of at least 3mm.

**C**AUTION: The hob protection devices must be only those designed by the appliance manufacturer or those indicated as suitable in the manufacturers instructions or the hob protection devices incorporated in the appliance.

The use of inappropriate protection devices may provoke accidents.

**D**uring the installation the equipment must be connected to a power source whose system impedance is matched to a value of  $0.005+j0.005[\text{Ohm}]$ .

**D**o not seal the area between the glass and the worktop with silicone because should the cooktop need to be replaced, the glass could break during removal.

**T**he unit's installation and electrical connection to the power grid must be carried out by qualified service technicians only. The device's electrical safety can be guaranteed solely if a regular ground connection is provided for the cooking top. If in doubt, have the electrical system checked by a qualified electrician. Do not connect the cooking top to the mains using extension cords or multiple sockets, since they will not guarantee the required safety (e.g. risk of overheating). Prior to connecting the cooktop, compare the connection specifications (voltage and frequency) indicated on the unit's identification nameplate with those of the mains electricity supply. These specifications must absolutely correspond, otherwise the unit may be subject to damage. Contact an electrician if in doubt.

**D**isconnect the unit from the mains when carrying out installation work, maintenance or repairs.

**C**omply with all air discharge regulations.

**C**AUTION: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

**N**ever open unit's outer casing. Any contact with live parts or the modification of electrical or mechanical parts can cause operating abnormalities.

**T**he induction hob should not be used as a work surface. The rough underside of food containers can scratch the surface of the cooktop.

**A**lways keep the cooking areas and underside of food containers perfectly dry.

### Fire hazard

**O**il and grease that are too hot will catch fire quickly.

**D**o not leave overheated oil or grease unsupervised.

**I**f oil or grease should catch fire, do not attempt to put out the flames with water. Extinguish the flames with a lid or plate, or with a fireproof blanket. Turn off the cooking zone. Never place flammable items on the hob.

**W**ARNING: Fire hazard: do not leave objects on the cooking surface.

## Burn hazard

**C**AUTION: This appliance and its accessible parts become very hot during use.

**P**ay attention to avoid touching the heating elements.

**K**ee children under 8 years of age away from the appliance, unless they are continually monitored.

**D**o not place objects such as knives, forks, spoons or lids on the induction top, as they may overheat.

**D**o not heat closed containers, such as tin receptacles, on the cooking top. The excess pressure generated could blow up the container.

## Suitable food containers

**O**nly ferromagnetic containers are suitable for induction cooking; the following receptacles, in particular, are suitable: enamelled steel, cast iron, special dishes for induction cooking in stainless steel.

Use only pots and pans with a smooth bottom. Do not introduce any objects between the bottom of the pot and the glass ceramic surface, such as adapters.

Cooking zone	Minimum diameter	Maximum recommended diameter
OCTA (single)	90mm	115 mm
OCTA (bridged mode)	220 mm	245 mm

**T**o find whether receptacles are suitable, check whether they are attracted by a magnet.

**A**nother type of special receptacle exists for induction cooking, with a bottom that is not entirely ferromagnetic.

## Non-suitable food containers

**N**ever use recipients made of: normal finegrained steel, glass, pottery, copper and aluminium. Do not place empty containers on the cooking zone, as they may cause damage.

**D**o not place hot recipients on the control panel, in the area of the pilot lights or on the edge of the cooking top, as they may cause damage.

## Danger of mishaps

**P**ots from which liquids have completely evaporated can cause damage to the glass ceramic top, for which the manufacturer does not assume any responsibility.

**T**he appliance is equipped with a cooling fan. If a drawer is set under the recessed hob, a suitable distance must be ensured between the contents of the drawer and the lower part of the unit, in order to avoid compromising ventilation.

**T**he worktop should be flat and horizontal. The furniture should be cut to measure before installing the appliance. Remove any chips to avoid compromising the operation of electrical components.

Considering the ventilation of the cooktop, the following must be provided:

-if the cooktop is installed above a drawer, leave a 70 mm space between the drawer and the top of the cooktop (fig.1).

**D**o not store small objects or sheets of paper in the drawer under the cooking hob, since such objects may be aspirated and could break the fan, thus hindering the unit's cooling; likewise, do not store metal or inflammable objects, which could become very hot or catch fire.

**I**f the cooking hob is assembled behind a cabinet door, power it on only with the door left open. Close the cabinet door only if the appliance and residual heat indicator lights are off.

**I**f the unit is assembled above an oven or an electric pyrolytic stovetop, it should not be operated while the pyrolytic process is ongoing, as it can trigger the cooktop's overheating protection.

**T**he cooktop should not be installed above dishwashers because the steam released by the latter may lead to faulty operation of the electronic circuit of the cooktop.

**D**o not make use of any steam devices, as steam can reach the appliance's live parts and cause a short circuit.



**A**ny interventions or repairs on the unit during the warranty period must be carried out solely by the manufacturer's authorised service centre; conversely, the warranty will be invalidated and terminated immediately. The manufacturer will not recognise any warranties under any circumstances for any problems subsequently encountered.

Replace any defective or damaged parts with original spare parts: only original spare parts can ensure compliance with safety standards.

**N**otice to persons with pacemakers: keep in mind that an electromagnetic field is generated in the immediate vicinity of the unit while it is in operation.

The possibility that the pacemaker's operation may be affected is very remote. If in doubt, contact the pacemaker manufacturer or your doctor.

**W**arning: do not pour any type of liquid into the suction slot of the hood.

**W**arning: it is recommended to seal with silicone or adhesive tape all the joints of the pipes, both of the exhaust pipes and the fittings that join the various parts.

**I**n the case of installation in filtration mode, pay particular attention to the positioning of the fume exhaust area to avoid possible turbulence, so as not to interfere either with the suction system or with the hob.

**I**n the installations in filtration mode, place the pipes inside of the plinth of the furniture, ensuring air evacuation to the outside via a special grid, in order to prevent moisture from building up inside of the same.

**T**urn on the suction device only when the cover is open. To open and close the cover, use only the dedicated slot.

**T**he liquid collection tray must be emptied on a regular basis.

Such tray is designed to contain about 0,7 litre of water; in case of spillage or fall of fluids on the device, turn off the appliance immediately and empty the tray. If the liquid fallen on the floor is greater than the maximum capacity of the tray, turn off the device and contact the customer service immediately.

**A**fter use, turn off the cooking hob through its control device and do not rely on the cookware detector.

## Noise emissions

**I**nduction can generate slight noise emissions, which can vary depending on the material, type of pot and power setting selected.

When the cooktop is used frequently, the cooling fan turns itself on to protect the electronics, generating a buzzing sound: this is perfectly normal.

## First usage

**U**se a damp cloth to clean and dry the cooktop before using it for the first time. It is recommended to dry the appliance after having cleaned it with a damp cloth, in order to prevent the build-up of limescale.

**W**hen the unit is powered on for the first time, odours or fumes may be generated. The odour will diminish with each subsequent use, until it disappears altogether. Odours and any fumes are not caused by a faulty connection or damage to the appliance, and are not hazardous to health.

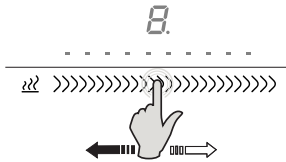
Aspira is equipped with touch sensitive electronic sensor keys.

### Switching on the cooktop

Press the power button 

If no other control is enabled, the hob turns off automatically for safety reasons.

### Activating the desired cooking zones



Every cooking zone is equipped with its own dedicated slider. The hob automatically detects which cooking zone to activate, based on the position of the pot.

When you place the pot on the desired zone, the dedicated control is immediately enabled.

On display appears 0; operate the slider to select the desired power level that ranges from 1 to P

P: indicates the Booster function and is present on every cooking zone. To activate it, operate the slider to enable power P. Such function remains active for 10 minutes, after which the system switches to power 9.

Note: if the cooking zone has already reached the maximum temperature, the booster function cannot be enabled; the value P flashes for 1 to three seconds and the function will be disabled automatically.

We recommend you use this function to boil water faster.

Note: the booster function can be enabled on all cooking zones up to maximum two at a time.

### Switching off the cooktop and residual heat indication

Touch the power button. 

The main indicator light and cooking zone lights will switch off. The cooktop is now powered off. The residual heat indicator, displayed as a H on each cooking zone, will remain lit until these zones have not sufficiently cooled down.

## Warning: risk of burns

Do not touch a cooking zone for which the indication (H) appears.

If a cooking zone remains lit for too long at the same power level, the appliance will automatically switch it off, and the residual heat indicator H will appear. Switch it back on to reset the cooking zone's operation.

The table below lists the maximum uninterrupted operating time for each power level:

Power	Operating limit in minutes
1	516
2	402
3	318
4	258
5	210
6	138
7	138
8	90
9	10
Toggle Function Liv.1-2-3	5

### Bridged mode

If the pot used is large enough to cover two adjacent cooking zones, the slider of each zone turns on; at this point, touch both sliders simultaneously to activate the Bridge function, indicated by the symbols [ and ], that allows you to control both cooking zones simultaneously, as a single larger zone. The two zones will be controlled by the slider of the leftmost zone. To disable the Bridge function, touch again both sliders simultaneously.

CAUTION: the Bridge function can be activated only on the two left zones and/or two right zones, while it cannot be activated on the two middle zones.

If the bridge function is active, only one booster can be activated, only on the cooking zones that are not set to Bridge mode.

### Toggle Function

Every cooking zone is equipped with three temperature levels that can be selected and set:

S 1-approxim. 40°: ideal for melting products like chocolate and butter

SS 2-approxim. 70°: ideal as food warmer

SSS 3-approxim. 98°: ideal for boiling

SSS Touch the key once, twice or for three times to select the desired level, indicated by the ignition of the relative symbol; upon the fourth pressure, the function will be disabled.

### Pod detection

Place on the cooking zones a pot, of suitable material and diameter, as shown in the section on suitable cookware. The zones will activate.

If the pots used are not suitable, hence not recognized by the various cooking zones, the pod detection function will indicate this problem with the symbol "u"

The cooking zone turns off automatically after 10 minutes if no pot is recognized.

### Timer

The timer function can be set from 1 minute to 9 hours 59 minutes on each cooking zone.

To activate the timer: select the cooking zone and set the desired power level, then press the keys + and - simultaneously, and use the keys + or - to set the desired time.

The timer symbol will turn on the dedicated control of the selected cooking zone.

A 2-minute beep will indicate when the time set elapses. The cooking zone turns off automatically.

### Countdown

The countdown function can be activated only with the hob turned on, from 1 minute to 9 hours 59 minutes but, opposite to timer function, this function does not shut down the cooking zones and remains active even after the hob is turned off.

To activate it, press the keys + and - simultaneously, and use the keys + or - to set the desired countdown time. The timer symbol will turn on between the keys + and -.

A beep warns the user when the time elapses.

To change the timer or the countdown time, press the keys + and - simultaneously with the function active and selected, then set the desired time with the keys + and -.

NOTE: you can set up to 4 timers simultaneously (one for every cooking zone) and one countdown.

### Child-Lock safety function

The hob features a safety lock to prevent the hob from being turned on by children.

To activate it: turn on the hob and touch the pause and cooking chef keys simultaneously and press the pause key immediately. Once you have activated the function, the symbol L will be displayed on all cooking zones and the symbol -L- appears on timer display. Once the childlock feature is set, it remains active each time the hob is turned on.

To deactivate this function temporary, when the same is active: press the keys pause and cooking chef simultaneously.

To disable the childlock feature permanently: turn on the hob with the childlock feature active and touch the pause and cooking chef keys simultaneously and press the cooking chef key immediately.

### Cooking chef



By touching the cooking chef key, all four cooking zones are automatically activated on 4 different preset power levels.

From left to right: 2nd level Togglefunction, level 3, level 6 and level 9.

At this point, instead of changing the levels, you can move the pot from one cooking zone to another, depending on the type of cooking needed.



By pressing this key with at least one cooking zone active, the pause function is activated; this function stops temporarily (for a maximum of 10 min.) any plane activity including any active timers. To disable this function press again the pause key and unlock by acting on the right slider. If the cooking plane is unintentionally extinguished (with at least one of the cooking zones active) it is possible to call up all the functions previously activated with the recall function. To activate it turn the cooking plane on again within 6 seconds after turning off and then press the pause key within a further 6 seconds.



This device allows you to choose the operating mode (suction or filtration), depending on the installation.

Upon first start-up, the display shows which operating mode is enabled.

**Filtration:** the display shows the letters C and the filter reset button flashes quickly.

**Suction:** the display indicates the letter C and the filter reset button is off.

During this phase you can change the operating modes by pressing the key **F**

A beep confirms the program change.

Once the set time elapses, the program will exit this operating mode and goes to standby mode or by pressing the on/off button of the motor

To access the operating mode selection again, turn off power to the appliance and then power it again.

Note: in suction mode, when the device is turned off, suction still operates for 20 minutes at a minimum speed, to allow evaporating any possible condensation that has formed during the cooking phases.

**B:Motor on/off key: when touched, this key enables the motors;** if pressed, it shuts down the motor. By operating the keys "+" and "-" the user can modify the suction speed (power).

**C:Suction speed (power) decrease key:** when touched, this key decreases the suction speed of the hood.

**D:Suction speed (power) increase key:** when touched, this key increases the suction speed of the hood.

**F:Filter reset key:** when touched, this key will reset the warnings on anti-grease metal filter (1) saturation and replacement of carbon filter (2).

(1) After 30 hours of hood operation, the symbol F, alternating with the symbol G, will flash indicating the need to clean the anti-grease metal filters; this alarm prevents the operation of the suction system until it is reset, to allow the condensate tray to empty (operation to be performed as needed, but however each time you reset the filters).

(2) **Active only in filtration mode:** After 120 hours of operation of the hood, the symbol F, alternating with the symbol C, will flash indicating the need to clean/replace the activated carbon filters; the carbon filters can be washed in the dishwasher once, and then they must be replaced.

**In suction mode, the alarm of carbon filters is disabled.**

**A:Timer key:** when touching the key, the timer will be enabled, regardless of the selected suction speed. Upon first touch, the time will be 5 minutes (shown by a flashing button on the key), the second touch corresponds to 10 minutes (double flashing time) and the third touch to 20 minutes (triple flashing time) The timer key will flash throughout the entire operation.

A fourth pressure of the button will disable the timer function.

**E:Intensive key:** Touching the key will directly activate the motor intensive speed (6th speed, timed for approximately 8 minutes).

**The timing of the 6th speed is active only in suction mode.**



## Cooking top

The cooking top must be cleaned after each use. Allow the appliance to cool before cleaning it.

Prior to cleaning the ceramic glass cooking hob, it is advisable to activate the Child Lock function, so that the cooking top is not switched on accidentally (see Child Lock function).

Use only cleaning products specially formulated for ceramic glass cooking tops. Respect all indications on the product packaging.

Do not use the following cleaning products, as they may cause damage to the surfaces of the ceramic glass cooking top:

softeners or products for eliminating stains and/or rust;

dishwashing and/or dishwasher detergents;

detergents for glass;

detergents containing soda, ammonium, acids or chlorides;

any abrasive detergent, sponge or brush;

solvents;

dirt removing rubber erasers;

pointed objects;

oven or grill cleaning products;

any steam device, as steam can reach the appliance's live parts and cause a short circuit.

To prevent damaging the cooking top frame, observe the following guidelines:

Use hot water only, with little soap;

Never use pointed utensils or abrasive products;

Do use a window scraping tool.

Any cooking or dirt residue should be removed with a window scraping tool. Be careful when using scraping tools to avoid injury.

If sugar or food preparations containing sugar, plastic or aluminium foil end up on the hot cooking top, it is advisable to switch it off. Remove these substances immediately from the cooking zone, even if the cooking top is still hot, using a scraper; otherwise these substances can damage the ceramic glass top when cooling down.


(Warning: burn hazard!!!) Lastly, clean the cooking zone when it has cooled.

The symbols on the cooking top can wear out as a result of using abrasive or aggressive detergents, steel wool, and the scraping of pots and pans. Avoid using these cleaning products. In any case, this will not in any way compromise the unit's correct operation.

Note: all of the problem issues described in this section are solely of an aesthetic nature and do not in any way affect the appliance's correct operation. They cannot be restored under the warranty.

## TABLE OF COOKING TOP ERRORS

These errors appear on the cooking top display.

Error code	Description	Possible causes	Solution
 flashing	Continuous activation of one or more keys. The control turns off after 10 seconds.	Liquids or cookware on the control zones.	Clean the control zone or remove the cookware.
U 400	Input current > 300 V. The control unit shuts down after 1 second, emitting a continuous beep.	Incorrect connection.	Contact the authorized technical support centre and specify the error code.
E2	Hob overheated.	Hob overheated (cooking with empty pots) Output heat on sensors > safety level.	Cool down the hob; the error disappears after cooling. If the error persists, contact the authorized technical support centre and specify the error code.
Er20, Er22, Er31, Er36, Er47, E5, E6, E9	Problems due to hardware, software or power supply.	Hardware errors detected	Contact the authorized technical support centre and specify the error code.

# Service



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