



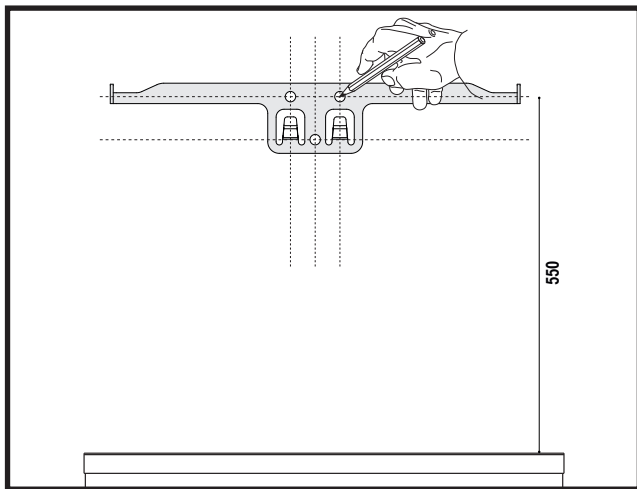
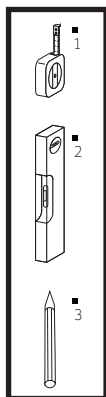
# User Guide

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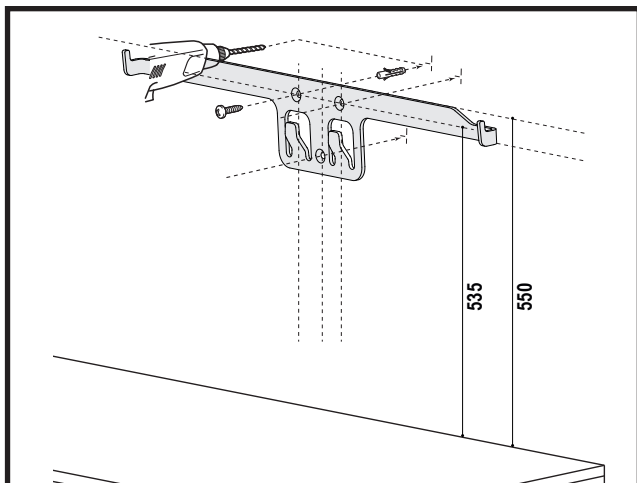
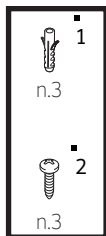
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INSTALLAZIONE  
INSTALLATION

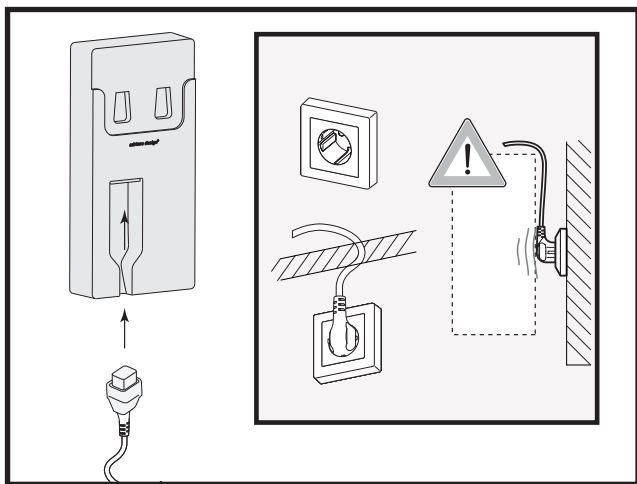
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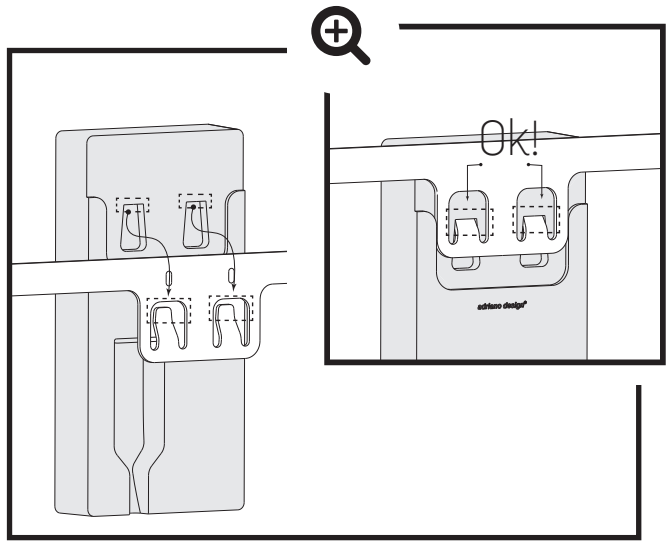
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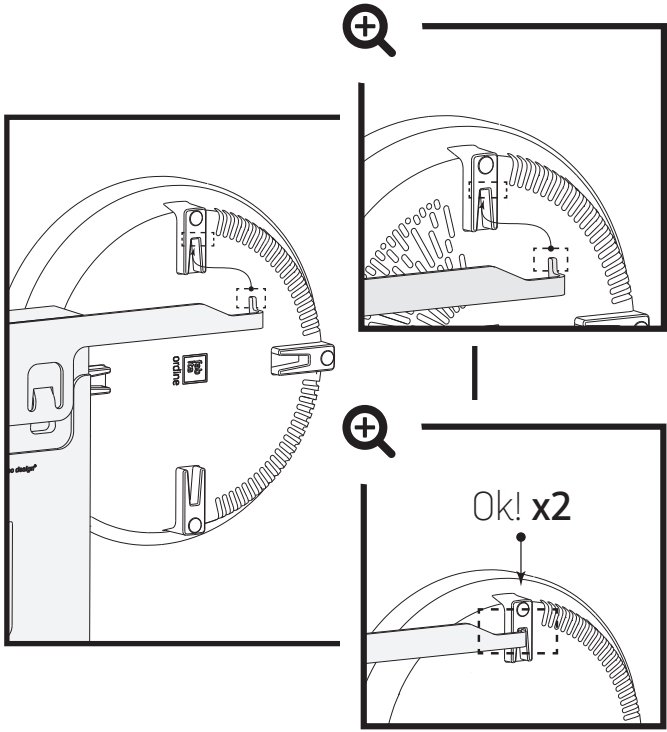
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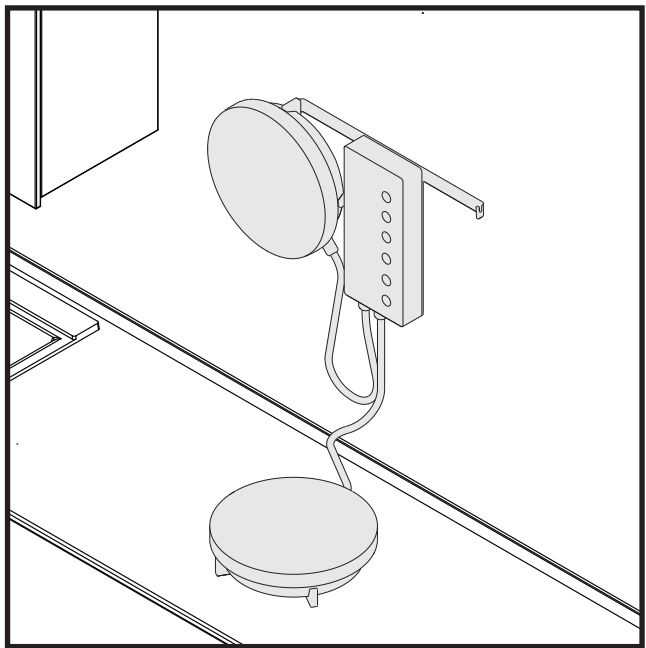
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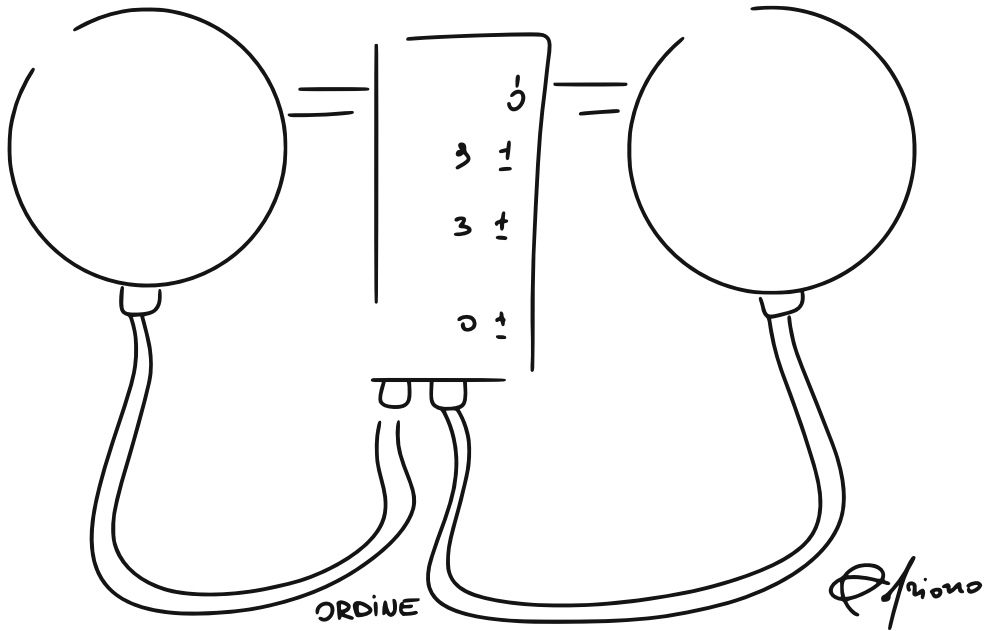


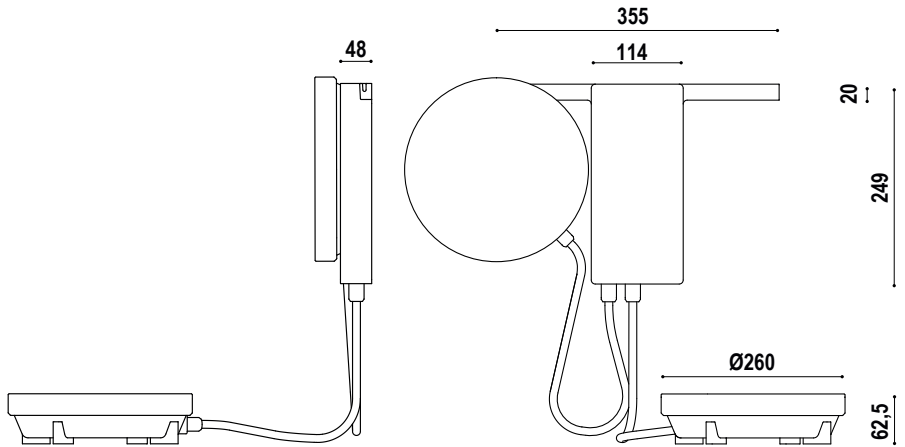
**Fg\_6**



**CONSUMPTION TABLE**

LEFT ZONE		RIGHT ZONE	
LEVEL	WATT	LEVEL	WATT
1	<b>550</b>	1	<b>550</b>
2	<b>650</b>	2	<b>650</b>
3	<b>850</b>	3	<b>850</b>
4	<b>1000</b>	4	<b>1000</b>
5	<b>1200</b>	5	<b>1200</b>
6	<b>1300</b>	6	<b>1300</b>
7	<b>1400</b>	7	<b>1400</b>
8	<b>1600</b>	8	<b>1600</b>
9	<b>1800</b>	9	<b>1800</b>





*Glass size*  
Ø 260

*Display size*  
260x127x4 mm

*Cable length*  
650 mm

*Cooking zones*  
3.600 W Max | 1.800 W dx | 1.800 W sx

*Automatic power-off protection*

*9 Power Levels*

*Timer*

*Available colors*

*Black Glass Display*

*White Glass Display*

*Display Wood Finish*

*Base dimension*

676x120 H 85 mm

*Available base colors*

*Ash dark walnut*



## GENERAL INFO

Carefully read the contents of this leaflet since it provides important instructions regarding safety of installation, use and maintenance.

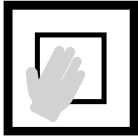
Keep the leaflet for possible future consultation. All the operations relating to installation (electrical connections) must be carried out by specialised personnel in accordance with current regulations.



## SAFETY WARNINGS

- This appliances is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and others working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
- Individuals who are incapable of using the appliance safely because of their physical, sensory or mental capabilities or their lack of experience or knowledge must not use this appliance without supervision or instruction by a responsible person.
- Children under 8 years of age must be kept away from the cooktop unless they are under constant supervision.
- Children 8 years and older must only be allowed to use the cooktop if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- Installation, repair and maintenance work should only be performed by an authorized service technician. Work by unqualified persons could be dangerous for the user.
- **RISK OF ELECTRIC SHOCK!** If the cooktop is defective or chipped, cracked or broken in any way, immediately switch it off and do not continue to use it. Disconnect it from the electrical power supply.
- **WARNING:** If the supply cord of the appliance is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- **WARNING:** 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.
- **WARNING:** The cooktop is hot during use and remains so for some time after being switched off. The risk of burns remains until the residual heat indicators have gone out.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **DANGER OF FIRE:** Do not store items on the cooking surfaces! Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can become hot.
- Always switch the cooking zones off after use!
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.



### CLEANING AND MAINTENANCE

Remove any remaining food and oil drops from the cooking surface, clean the heated area as well as possible by using suitable products and a paper towel. Then rinse with water and dry with a clean cloth.

With the paper towel remove immediately from the heated cooking area any aluminium foil fragments and plastic material, which have accidentally melted, or any residual sugar or high-content sugar foods. In this way any possible damage to the product surfaces is avoided.

**NOTE:** never use under any circumstances abrasive sponges or irritant cleaning chemicals like oven spray cleaner or stain remover.

**NOTE:** don't use steam cleaners.

**NOTE:** don't use abrasive sponges or irritant cleaning chemicals in the chromed or copper zones of the product.



### ELECTRICAL CONNECTIONS

Before making the electrical connections, check that:

- the system ratings meet the ratings indicated on the identification plate fixed on the lower part of the worktop;

- the system is fitted with efficient ground wires in accordance with the laws and current standards. **Grounding is mandatory by law.**

If the domestic appliance is not supplied with a cable and/ or suitable plug, use material suitable for the absorption value indicated on the identification plate and the operating temperature. If wishing to make a direct connection to the mains, an omnipolar switch must be installed with a minimum 3 mm opening between the contacts and appropriate for the load indicated on the plate and in accordance with current standards (the yellow/green ground conductor must not be disconnected by a switch). When the appliance has been installed, the omnipolar switch must be easily reachable.

**Cooking zones\_3.600 W | 1.800 W right | 1.800 W left**



### INDUCTION COOKING

The fundamental characteristic of the induction system is the direct transference of heat from the generator to the cooking recipient.

Advantages:

- The transference of power takes place only when the recipient is placed on the cooking zone.
- The heat is generated only at the base of the recipient and transferred directly to the food to be cooked.
- Reduced heating time and low consumption of power during the beginning of cooking, allowing a global saving of power.

The fibreglass top remains cold, the heat felt on the cooking top is that reflected from the base of the recipient.



### COOKING RECIPIENTS

The use of appropriate recipients is an essential factor for induction cooking. Check that your pots are suitable for the induction system. Only ferromagnetic cookware made of the following materials is suitable for induction cooktops:

- Enameled steel
- Cast iron
- Induction-capable cookware of stainless steel.

To determine whether the cookware is suitable, check whether the base of the pot or pan attracts a magnet.

There are other induction-capable pots and pans whose bases are not completely ferromagnetic. To get good cooking results, we



recommend that the dimension of the ferromagnetic area of the cookware match the size of the burner.

We advise recipients having a flat base. This way you can use the power optimally.

Do not use recipients with a rough base to avoid scratching the thermal surface of the top.

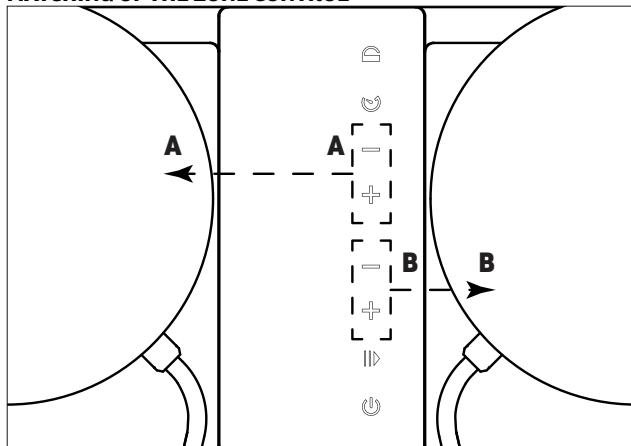
A very important factor in induction cooking is the dimension of the pot compared to the plate used. The cooking zones allow the use of recipients with bases of various diameters. It is, however, preferable to use the appropriate cooking zone for the dimension of the pot.

## USING THE COOKTOP

The appliance is operated using the control panel sensor keys.

Functions are controlled by touching the sensor keys and confirmed by displays and acoustic signals. Touch the sensor keys from above, without covering other sensor keys.

## MATCHING OF THE ZONE CONTROL



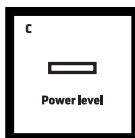
## TOUCH CONTROL



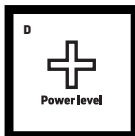
**A\_ Locked\_** this mode allows the lock of every function except ON/OFF. In order to deactivate it, hold the command down for 2s.



**B\_ Timer\_** the timer is between 0 and 99 mins for both the zones. Please note: if you don't set the timer and you don't activate or change the setting functions, the product will switch off automatically after 60 mins.



**C\_ Power level\_ -\_** (decreases power)\_ just select the desired power level by pressing the “-” and “+” symbols, with the default power level set at P1;



**D\_ Power level\_ +\_** (increases power)\_ just select the desired power level by pressing the “-” and “+” symbols, with the default power level set at P1;



**E\_ Pause end Recall\_** activate and deactivate the functions. If you leave the function on pause for 5 mins the product will switch off automatically.



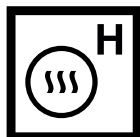
**F\_ On/Off\_** If the product is in standby mode, it will switch off automatically after 30s. The fan will continue to work for 60s after the product is switched off.



#### **POT DETECTION**

This cooktop is fitted with an interactive control system that makes it very easy and comfortable to use. When a pot is removed from an active cooking zone, the corresponding display shows the flashing symbol. The symbol disappears if the pot is replaced on the zone and the cooking starts again according to the previously set regulations. The symbol also appears on one of the cooking zones displays when:

1. The recipient being used is not suitable for induction cooking.
2. The diameter of the recipient used is inferior to that allowed by the appliance.



#### **RESIDUAL HEAT «H»**

If the temperature of the cooking zone is still high (over 50°) after it has been switched off, the relative display will indicate the «H» symbol (residual heat). The symbol will only switch off when the burn risk is no longer present.



### **ADVISE ON ENERGY SAVING**

- Always use the lid corresponding to each pot. When you cook without the lid, the energy consumption is much higher. Use a glass lid in order to see inside without lifting it.
- Use flat base vessels. If the base is not flat, the energy consumption is higher. The base diameter of the vessels must correspond to the size of the cooking zone. Note: the vessels manufacturers indicate, generally, the upper diameter of the vessel, which is always larger than the base. For small quantities, use small vessels. An under-filled big vessel needs a lot of energy.
- For the cooking, use little quantity of water. In this way, you can save energy and all the vitamins and minerals of the vegetables are preserved.
- Select the lowest power level required for cooking. A too high level represents a waste of energy.



### **ENVIRONMENT PROTECTION\_ Environmentally friendly disposal**

Please dispose the packages with respect for the environment. This appliance is marked according to the European Directive 2012/19/UE for Waste Electrical and Electronic Equipment – WEEE. This directive defines the rules for the collection and the recycling of the disused appliances and it is valid throughout the territory of the European Union.

CODE	ERROR CODE	ADVICES
U	<b>(Flashing light):</b> no pot on the cooking zone, or the material of the pot is not correct. the induction hob will be off automatically after 1min	Use proper induction pots
E1	The voltage is below 85V	Check the voltage
E2	The voltage is higher than 285V	Check the voltage
E3	Cooking zone cooking temperature device is not working	Contact Fabita Srl for fault reporting
E4	IGBT (Inner) device is not working	Contact Fabita Srl for fault reporting
E5	Cooking zone cooking temperature is higher than 280 celsius	When the temperature is cool down, it will work again
E6	IGBT (Inner) temperature is too high	Check the air vent is not locked
Er	Main PCB and light PCB communication not working	Contact Fabita Srl for fault reporting
r	Too much water on the touch pannel area over 10s; or touch over 2 buttons together over 10s	Clean the cooking zone and keep touch panel area dry; don't touch over 2 buttons together; restart induction hob.

Our friendly team can share more information and explain how to get the most from your Fabita.

We've got you via phone, video call, email or live chat.  
Monday - Friday: 8:30 - 17:30 GMT

Intelligent Appliances, Clockwise, Yorkshire House,  
Greek Street, Leeds, LS1 5SH



[hello@intelligentappliances.co.uk](mailto:hello@intelligentappliances.co.uk)



[www.intelligentappliances.co.uk](http://www.intelligentappliances.co.uk)



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+44 0113 4688986