

# FLOW-IN PRO USER MANUAL

## EN



**SILVERLINE**

**MODELS**  
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PE905 FIP

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# 1 PREFACE

## **Follow the step-by-step instructions in this manual.**

The manufacturer accepts no responsibility for any negativity, damage or fire that may occur in the appliance as a result of not following the instructions given in this manual. The appliance is intended for domestic use only for cooking food and aspiration of fumes from said cooking. Use for other purposes is not permitted (eg. Heating the environment). The manufacturer accepts no responsibility for improper use or incorrect setting of commands.



***The appearance of the product may differ from those depicted in the images in this booklet, but the instructions for use, maintenance and installation remain the same.***

It is important to keep this user manual for future reference at any time. Make sure that this user manual is not separated from the product during the sale, lending or transfer of the product.

- Read the instructions carefully: It contains very important information regarding installation, usage and safety.
- Do not perform electrical repairs on the product.
- Check whether all the components are usable before installing the appliance. Otherwise contact the manufacturer and do not continue installing.
- Make sure of the product's integrity before installing. Otherwise contact the manufacturer and do not continue installing.

## 2 Warnings

**CAUTION!**

Strictly follow the instructions specified on this manual.

Before starting any installation procedure, the appliance must be disconnected from the mains.

The installation or maintenance of the appliance must be carried out by a qualified technician in accordance with the manufacturer's instructions and in compliance with the local regulations in force on safety.

In case of damage due to incorrect connection, the appliance will be out of warranty.

Do not repair or replace any part of the appliance, unless it is specifically stated in the user manual.

**CAUTION!**

The appliance is not suitable for use in sockets without grounding.

The power cable must be long enough to allow the appliance to be connected to the mains.

In order for the installation to comply with the current safety regulations, a standard-compliant switch is required, which ensures complete disconnection of the network under overvoltage category conditions.

Do not use multiple sockets or extensions.

After completing the installation, the user should no longer be able to access the electrical components.

The areas touched during use are hot. Keep children away from the appliance and under supervision.

The appliance can be used by children under 8 years of age, persons with limited physical, mental and emotional abilities, and persons with incomplete experience or knowledge only if they are under the supervision of a responsible person or have been informed about the safe use of the appliance and the dangers that may occur.

Cleaning and maintenance should not be done by children without supervision.

Before using the induction stove, people with pacemakers and active implants should check whether their appliance is compatible with the appliance. It is not possible to guarantee that 100% of the appliances on the market will fulfil the electromagnetic compatibility criteria in force and will not cause interference that will jeopardize the correct operation of the appliance. It is also possible that people wearing other appliances such as hearing aids may experience some discomfort.

Do not touch the heater parts of the appliance during and after use.

Avoid contact with cloth or other flammable materials before all components of the stove are sufficiently cooled.

Overheated greases and oils can easily catch fire. When cooking food rich in oil, keep it under supervision.

Do not place metal items such as knives, forks, spoons and lids on the stove as there is a possibility of overheating.

Do not use a steam cleaner.

Surface damage, discolouration and stains due to unsuitable detergent. Use only detergent suitable for this type of stove.

Discolouration due to surface damage and pot friction. Lift and carry pots and pans, do not push.

If the surface is cracked, turn off the appliance to avoid possible electric shock.

The appliance is not suitable for operation via an external timer or a separate remote control system.

Unsupervised cooking on an oil stove can be dangerous and cause a fire.

The cooking process should always be monitored.

NEVER try to extinguish the fire with water. On the contrary, turn off the stove immediately and smother the flames using a fireproof lid or a cover.

Do not put any objects on the stove.

Before connecting the appliance to the electricity network, check the information plate at the bottom of the stove to make sure that the electrical voltage and power values are compatible with the network and the connection cable is suitable. In case of doubt, contact a qualified electrical expert.

**Important:**

After use, turn off the stove using the control and do not rely on the pan sensor.

To prevent liquids from overflowing, reduce heat input when boiling or heating liquids.



*When your appliance is in operation and there is a water overflow or a wet cloth is placed, your appliance shuts down to protect itself. To restart your appliance, you must unplug the power cord and plug it in again.*

Do not leave an empty pot or pan on the heater components or without a container.

After completing the cooking process, turn off the relevant section.

Using a high power function such as a booster is not suitable for heating some liquids such as cooking oil. High temperature can be dangerous. In these cases, it is recommended to use a lower heating power.

The containers should be placed directly on the stove and centered. There should be no other objects between the pot and the stove.

When there is high heat, the appliance automatically reduces the power level of the cooking areas.

Before any cleaning or maintenance, disconnect the product from the mains by unplugging or by turning off the cabinet's main switch. Wear work gloves for all installation and maintenance operations.

The inside and outside of the appliance should be cleaned frequently (AT LEAST ONCE A MONTH). Also, follow what is clearly stated in the maintenance instructions.

Failure to comply with standards regarding the cleaning of the appliance and the cleaning and replacement of the filters creates the risk of fire.

Frying should be done under control to prevent the overheated oil from catching fire.



*When the stove is in operation, accessible parts of the hood become hot.*



**CAUTION!**

Do not connect the appliance to the power grid until the installation is completely complete.

In terms of safety measures and technical measures to be adopted for smoke evacuation, strictly comply with the stated facts in the regulations of the local competent authorities.

### 3 TECHNICAL DATA

<b>Flow-in Pro Product Features</b>	
Supply voltage	220-240 V(~) 50/60 Hz - 380-415 V(~) 2N(~) 50/60 Hz
Frequency	50/60 Hz
Max. power consumption	7360 W
Fuse protection / power source	2x16 A /1x32 A
Product dimensions (width/depth/height)	780x520x210
<b>STOVE</b>	
Power levels	1-9 P
Front cooking area cooking pot size	190mm
Front cooking area power value	2000 W / 2800 W
Rear cooking area cooking pot size	190mm
Rear cooking area power value	1500 W / 2000 W
<b>Stove power efficiency_EN 60350-2</b>	
1st cooking area power consumption	172.25 (Wh/kg)
2nd cooking area power consumption	175.79 (Wh/kg)
3rd cooking area power consumption	174.01 (Wh/kg)
4th cooking area power consumption	173.61 (Wh/kg)
Power efficiency value	173.92 (Wh/kg)
<b>Oil filter</b>	
Oil capacity	60 hours
Oil filter service life	2 years

## 4 PRODUCT PERSPECTIVES

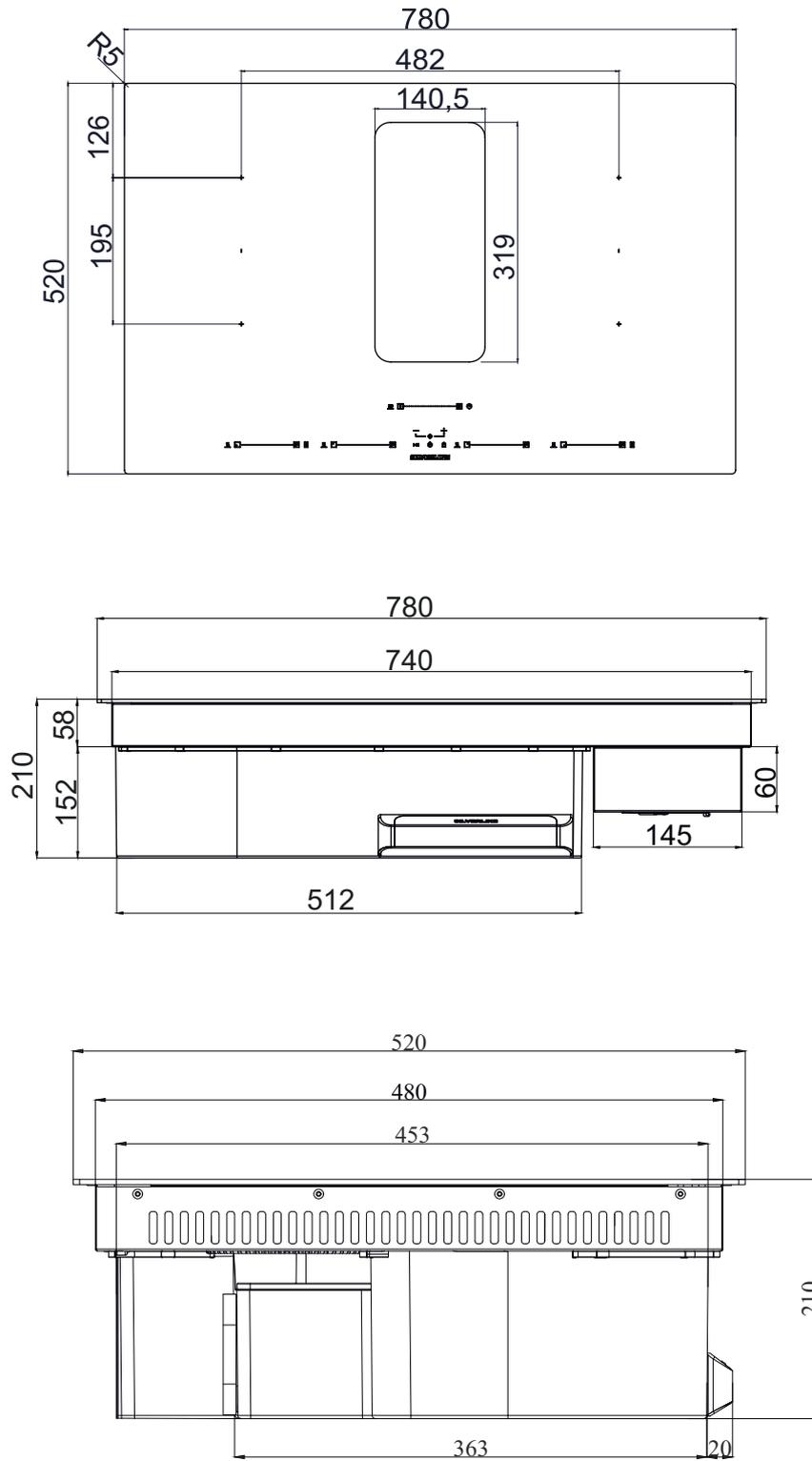


Fig. 1: Flow-in Pro üstten / önden / yandan görünümü

## 5 PRODUCT OVERVIEW

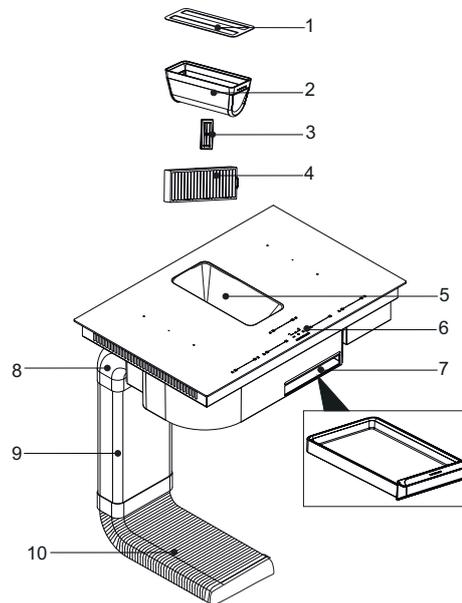


Fig. 2

- |                              |                      |
|------------------------------|----------------------|
| 1- Decorative Lid            | 6 - Control Panel    |
| 2 - Oil Filter               | 7 - Water Tank       |
| 3 - Carbon Filter Cover      | 8 - Elbow (Optional) |
| 4 - Carbon Filter (Optional) | 9- Fladkanal         |
| 5 - Oil filter Bed           | 10- Flexi pipe       |

## 6 Control Panel

In the Worktop platforms, the stove and hood operating panel consists of electronic sensor keys (finger contact part) and display panels.

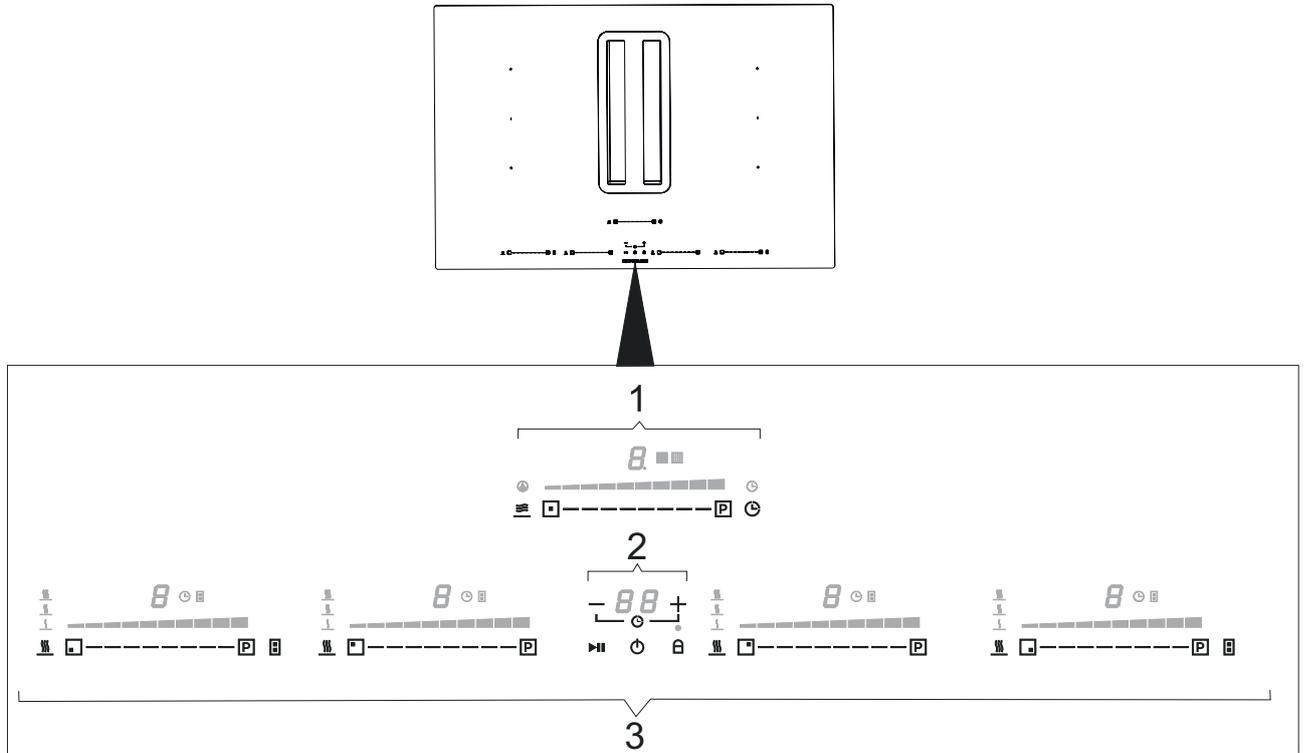


Fig. 3: Control panel located on the product

- 1 - Stove Hood Panel
- 2 - Timer Panel
- 3 - Stove Panel

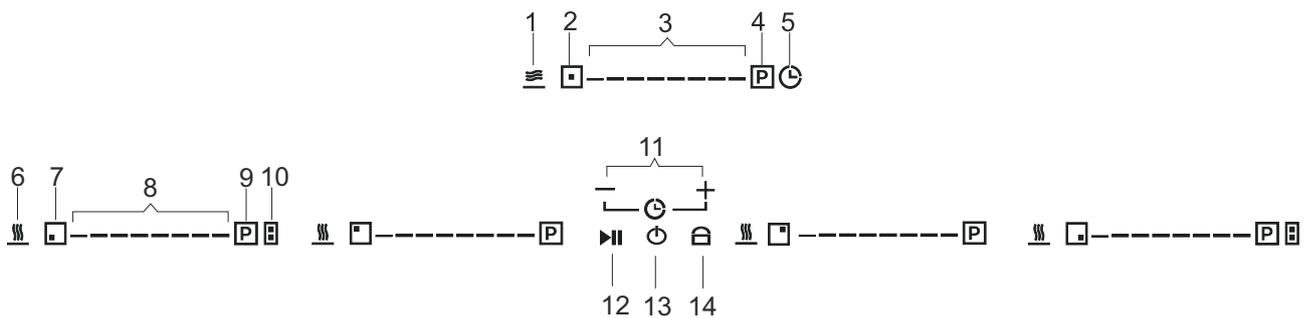


Fig. 4: Control panel detail

**i** Do not place wet towel or extremely hot pot on the Worktop control panel.

## 6.1 Symbols

Order	Symbol	Explanation
<b>Hood</b>		
1		Automatic ventilation button
2		Activation of hood field button
3		Hood level detector button
4		Power-assisted ventilation button
5		Timer button
<b>Stove</b>		
6		3 level temperature button
7		Enabling stove zone - reset button
8		Stove cooking level indicator button
9		Power-assisted cooking button
10		Bridge button
11		Timer button
12		Pause/Resume selection button
13		Power On/Off button
14		Child Lock button

## 6.2 Segment Screens

Product Indicator	Explanation
1-9	Power levels
P	Max. power (Booster)
0	Product is not active
A	Automatic mode
⚡	There is no pot on the stove or the pot is not suitable.
U	3 level temperature mode activation indicator
—	Standby mode
==	Pause mode
🧺	Metal oil filter warning
🗑️	Active carbon filter warning
88	Time display
E	Error display

## 6.3 Stove Hood Usage Type

Depending on the model you purchased, the stove hood is in exhaust air mode or recirculating air mode.

### Exhaust Air Mode

The absorbed air is cleaned by the grease filters, and is discharged through a piping system.



#### **NOTICE!**

Exhaust air or an active smoke must be transferred to a waste gas flue; or a flue used for ventilation of the places, where heat sources are installed.

- If exhaust air or an active smoke is to be transferred to a waste gas flue; you need to obtain permission from an authorized chimney sweep or an authorized engineer.

### **Circulating Air**

Absorbed air is cleaned by the grease filters and an active carbon filter, and then it is transferred back to the kitchen.

You need to install an active carbon filter, in order to catch the substances, which cause stink in the circulating air. Consult your authorized dealer to know the different opportunities available for enabling the appliance to function in circulating air mode. You can buy the accessories required for this process from the relevant outlets, authorized technical service or online sales center.



*Provide adequate ventilation to remove moisture.*

## 7 Active carbon filter replacement

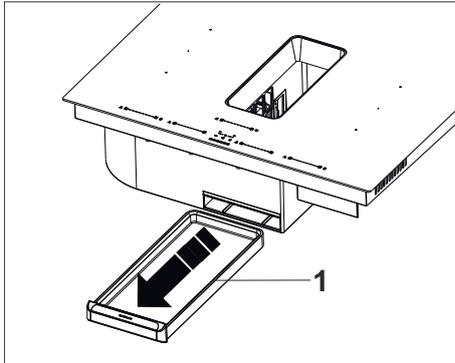


Fig. 5

1 - Water Tank

1. → First remove the water tank to replace active carbon filter (Fig. 5).

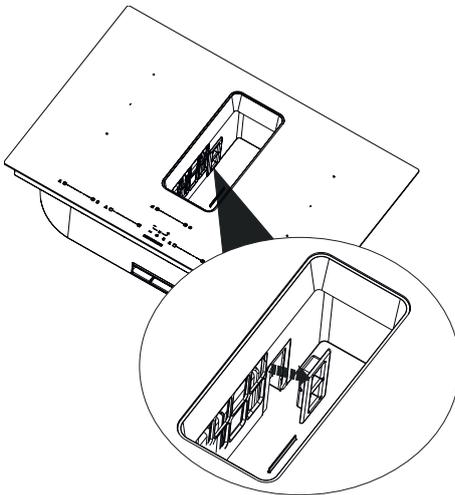


Fig. 6

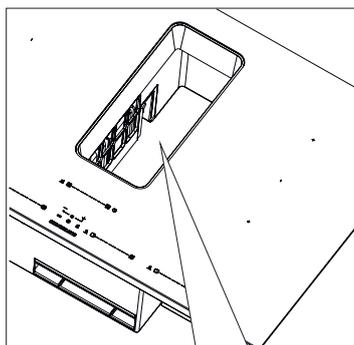
2. → Remove the active carbon filter lid (Fig. 6).



**WARNING!**

Do not put the active carbon filter in the dish washer.

Wash it with a soft cloth in warm soapy water.

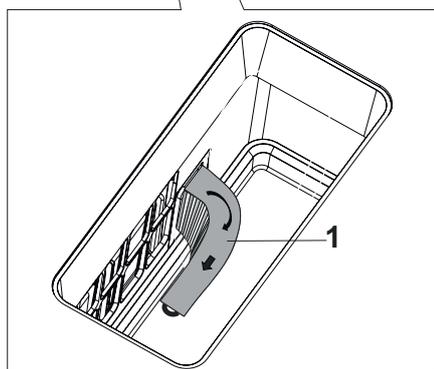


- 3.** → Pull the active carbon filter to the right first, then remove it by twisting it towards yourself (Fig. 7).

Replace the carbon filter you have taken out with a new one.

### **Attaching the Active Carbon Filter**

Attach the active carbon filter by performing the reverse of the procedures given above.



*Fig. 7*

1 - Active Carbon Filter

## 8 CLEANING AND PREVENTIVE MAINTENANCE

**CAUTION!**

Cleaning and user maintenance of the appliance shall not be performed by unattended children.

- The surface could be damaged due to aggressive and abrasive cleaning agents. Never use aggressive and abrasive cleaning agents. Supply your cleaning and protective substances that are appropriate for your appliance from the authorized technical service.
- Clean the surfaces with a soft and damp cloth, dish-washing liquid or mild glass cleaning agent. Soften the dry, sticky dirt with a damp cloth. Do not scrape!
- It is not appropriate to use dry cloths, sponges that may scratch, materials that require rubbing, and other aggressive cleaning agents containing sand, soda, acid or chlorine.
- Clean the stainless steel surfaces in their brushing direction only.
- Cleaning metal oil filters Used metal oil filters catch the grease particles from the moist and steam in the kitchen. Clean the metal grease filters about every three months, under normal use conditions (1-2 hours a day).
- Do not use excessively effective, acidic or alkaline cleaning agents.
- You can clean the metal grease filters in the dishwasher or by hand.
- Do not apply spray cleaning supplies directly to the product.
- Do not keep flammable and/or heavy decorative items on the product.

### 8.1 Cleaning of the metal oil filter and water tank

**WARNING!****Risk of fire due to oil sediments in metal oil filter!**

There is a risk of fire due to oil sediments in metal oil filter.

- Clean the metal oil filter at least every 2 weeks when the oil filter cleaning warning is displayed.
- Never operate the appliance without a metal oil filter.



**NOTICE!**

**Material damage may occur due to falling of the metal oil filter.**

**Removing the metal oil filters**

1. ➤ ■ To remove the metal oil filter, first remove the decorative lid and then the metal oil filter in the direction of the arrow (↓).

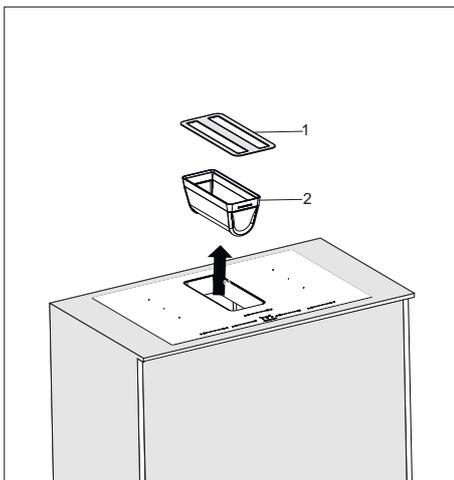


Fig. 8

- 1 - Decorative lid
- 2 - Metal Oil Filter

**Manual cleaning**

2. ➤



**NOTICE!**

**Material damage due to wrong detergent!**

Soften the metal oil filter in hot water and clean it with a soft brush.

3. ➤ Rinse the metal oil filter in hot water.
4. ➤ Place the metal oil filter in the dishwasher loosely and steeply and without any other dishes.
5. ➤ Start a program with a maximum temperature of 55° C.



*Colour changes may occur due to cleaning in the dishwasher. These do not adversely affect the function of the metal oil filter.*

**Washing in a dishwasher**

**After cleaning**

6. ➤ Allow the metal oil filter to dry on an absorbent coaster.
7. ➤ **Placing the metal oil filters**  
Attach the metal oil filter by performing the reverse of the procedures given above.

**Cleaning the Water Tank**

A water container is inserted in the appliance to hold the water that go inside the appliance during cooking or cleaning. Water tank capacity is 1.7 litres.

Clean the water tank once a week.

**WARNING!**

Do not put the water tank on the dishwasher.

- Wash it with a soft cloth in warm soapy water.

## 9 Induction Cooking System Working Principles

Induction cooking system is based on electromagnetic induction physics discipline. The main feature of such a system is that the energy is transferred directly from the induction coil to the pot. An induction coil is placed under each induction cooking area. If the cooking area is turned on, this coil creates a magnetic field that acts directly on the bottom of the pot and heats it. The cooking area is heated only indirectly by the heat emitted by the pot. Induction cooking areas only work if the cookware has a magnetizable base. Induction automatically takes into account the size of the pot used, which means that only the area in the cooking space occupied by the bottom of the pot is heated. Pay attention to the minimum pot base diameter.

Compared to electric stoves, your induction stove has a number of advantages.

- Safer: Minor heat on the glass surface.
- Faster: Duration when heating a meal is shorter.
- More precise: Stove commands are more active.
- More effective: 90% of the energy consumed is turned into heat. As soon as the pot is removed from the stove, it interrupts the heat transfer so that there is no unnecessary heat dissipation.

### 9.1 Cookware

**Only use pots with the Induction Suitable (  ) symbol.**

#### **Important:**

To avoid permanent damage to the stove surface, do not use the following types of pots:

- Pots with a not completely flat bottom.
- Metal pots with enamel base.
- Pots with a rough bottom to prevent scratching the surface.



*Never place hot pots or pans on the surface of the control panel of the stove.*

#### **Containers Used**

Magnetic power is used to generate heat in induction stove. Therefore, the containers must contain iron. With a simple magnet you can check if the pot is made of magnetic material. Pots are not suitable unless they are magnetically detectable.

Recommended pot bottom diameters

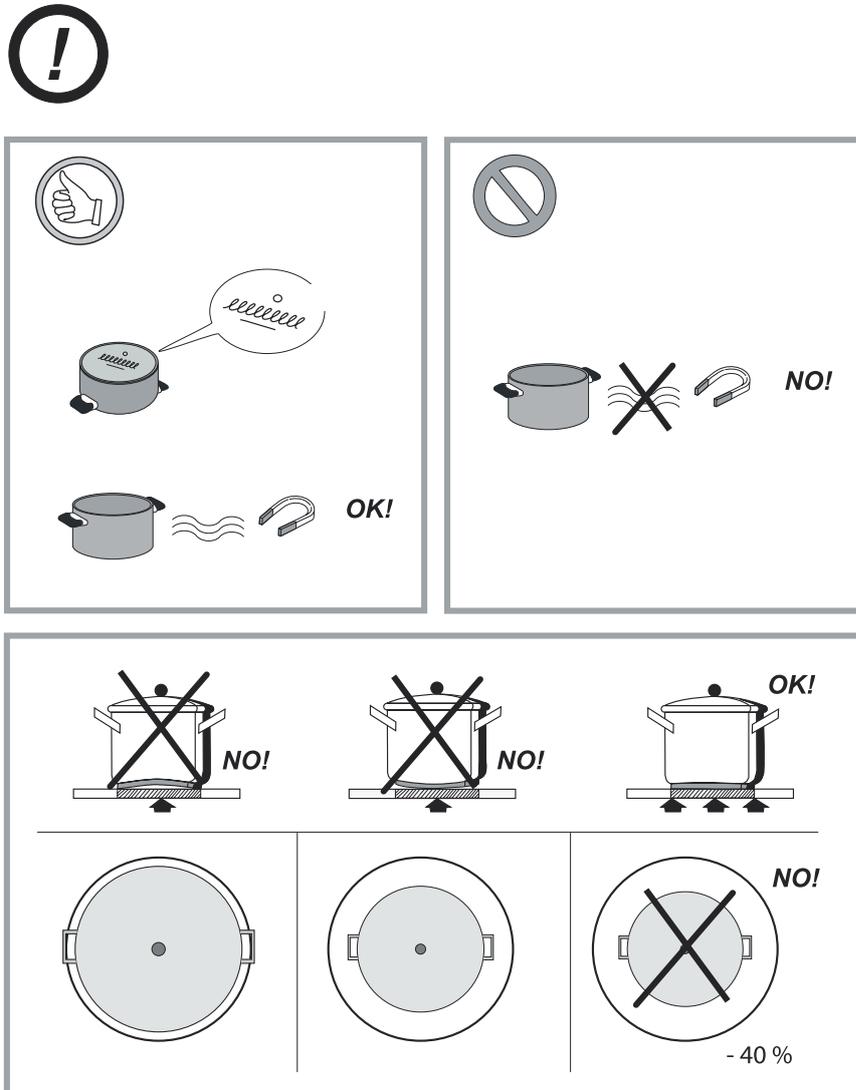


Fig. 9



**CAUTION!**

If the pots are not of the correct size, the cooking areas will not burn.



*Always lift your pots from your stove, never slide them; this causes the glass to be scratched.*

Make sure that the middle point of your pot is towards the center of the pot on the product.

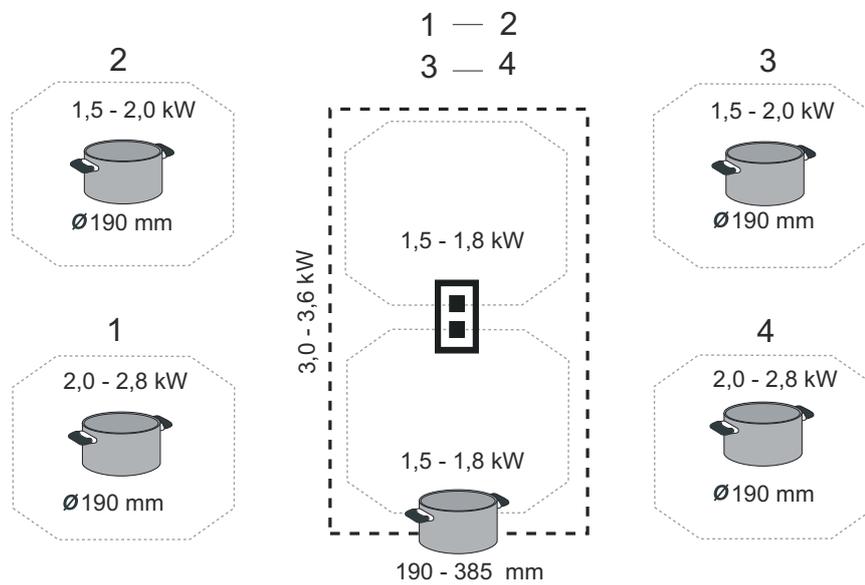
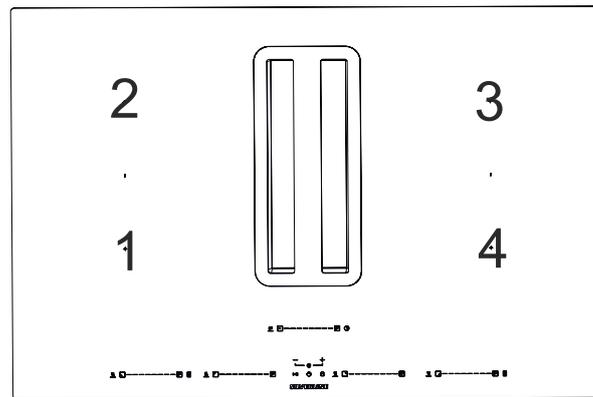


Fig. 10

Use the pot to be used in each section in accordance with the diameter of the pot.

**NOTICE!**

The following sounds may occur depending on the material of the cookware and the bottom of the cookware used in the induction stove areas.

- Humming may occur when using a high power level.

When the power level is lowered, the sound decreases or disappears.

- Sounds such as crackling and whistling may occur.
- If the stove is used heavily, the cooling fan can run automatically. The cooling fan continues to run for a while after the stove has been turned off.

## 10 Packing

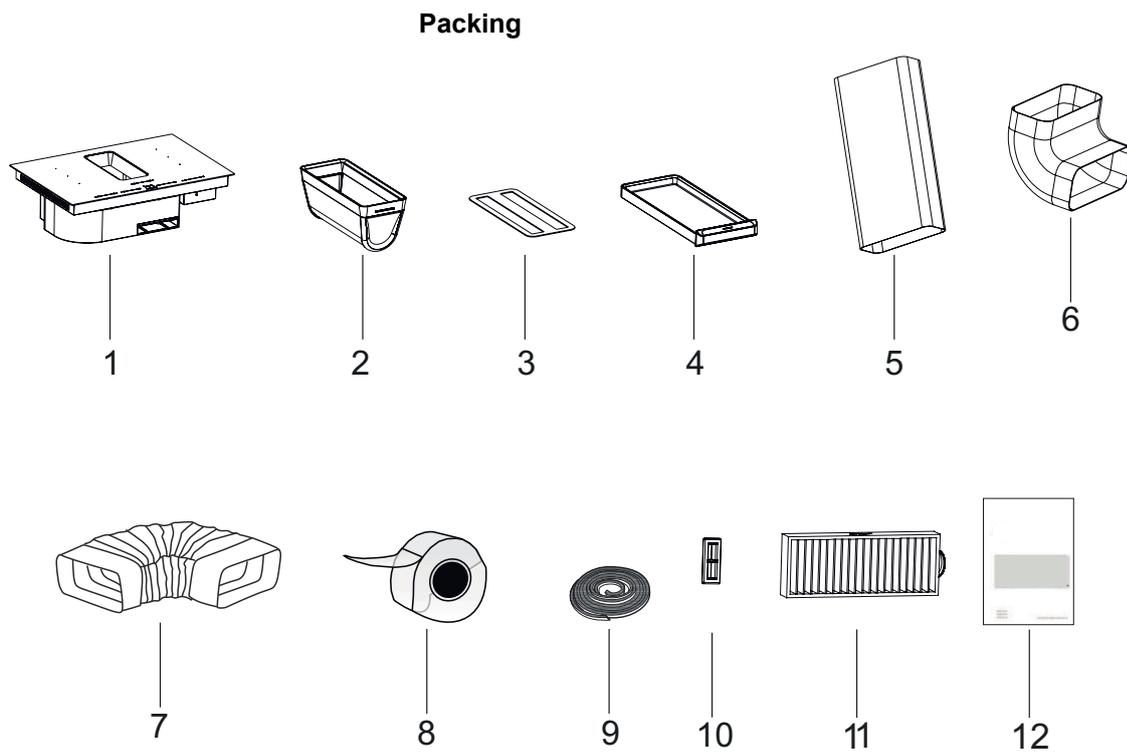


Fig. 11

- |                       |   |
|-----------------------|---|
| 1 - Product           | 7 - Flexi pipe                          |
| 2 - Metal Oil Filter  | 8 - Sealant Tape                        |
| 3 - Decorative Lid    | 9 - Sealant and heat isolating material |
| 4 - Water Tank        | 10 - Active Carbon Filter Lid           |
| 5 - Rectangular Tube  | 11 - Active Carbon Filter (Optional)    |
| 6 - Short Elbow Short | 12 - User Manual                        |

## 11 Installation and Assembly

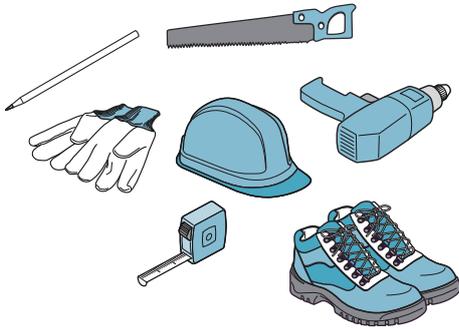


Fig. 12

- Parts inside the appliance may have sharp edges. Use protective equipment.



### CAUTION!

- The furniture that the appliance will be mounted on should be resistant to 90°C temperature.
- The durability of the furniture that will be mounted on should also be ensured after the cutting operations have been completed.
- Particularly in thin plates the carrying capacity and durability should be provided with suitable support parts. Consider the weight of the appliance by including additional loads. The reinforcing material used should be heat and moisture resistant. The weight of the appliance is specified in the label on the package.
- Clean the sawdust after cutting. Cover the cut surfaces so that they are heat resistant and waterproof.
- The cross-sectional surface angle to the working plate should be 90°.

### Counter Cutting Dimensions for Installation and Using Silicone

Consider the specified safety distances for bench dimensions (Fig. 13).

- The distance between the appliance and the back and front of the cabinet should be 50 mm minimum.
- A minimum distance of 300 mm must be left from the right and left sides of the appliance.
- Bench depth should be 600 mm minimum.

\* It is also suitable for use of 100 mm depending on the ventilation ducts to be used.

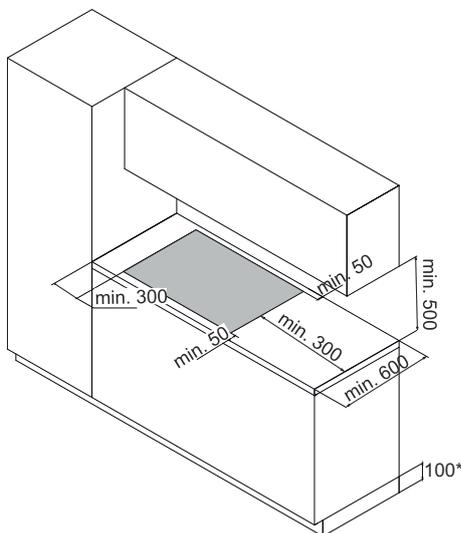
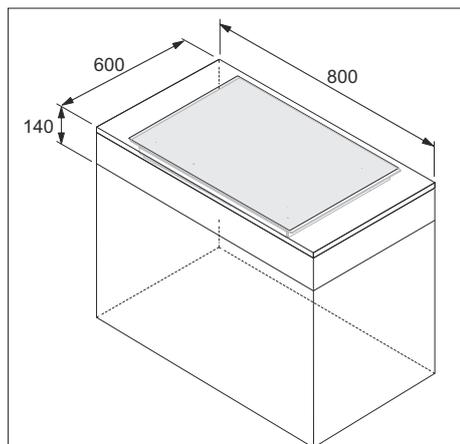
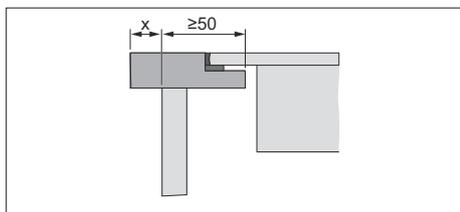


Fig. 13



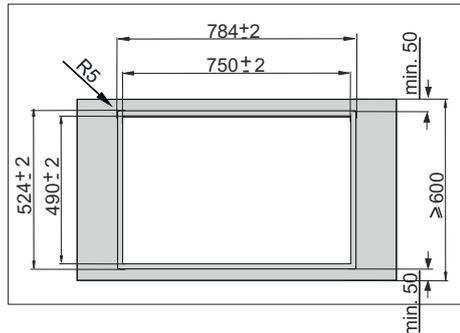
Please consider the dimensions on Fig. 14 in minimum machine dimensions.

Fig. 14



Set your counter in accordance with the counter section in Fig. 15.

Fig. 15



In built-in installation; Consider the bench cuts in Fig. 16.

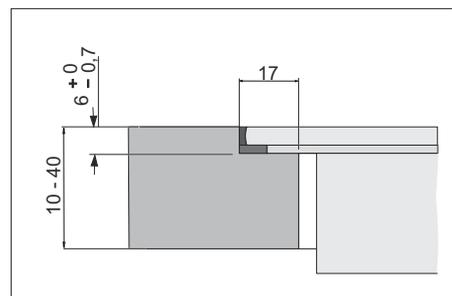
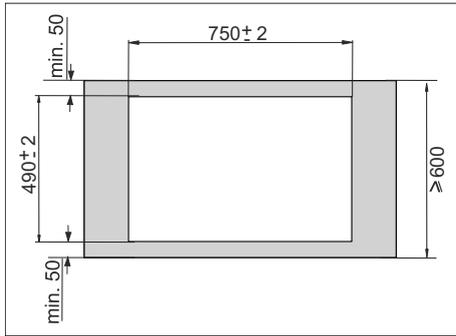


Fig. 16



In counter top installation; Consider the bench cuts in Fig. 17.

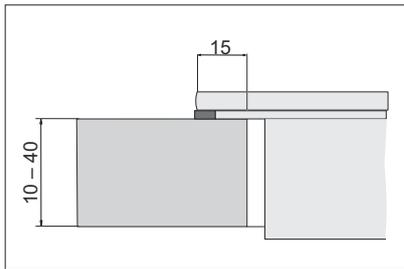
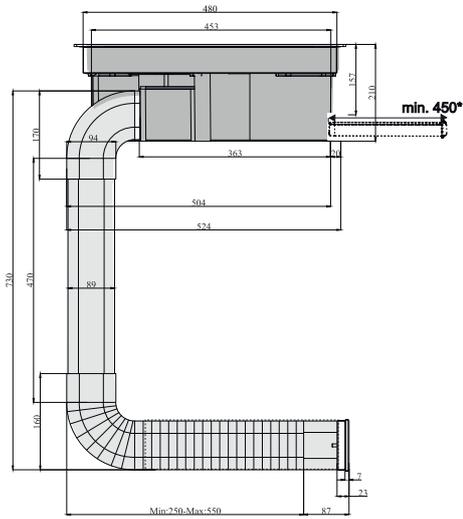


Fig. 17

## 12 Assembly



Consider the installation dimensions to prepare your counter before starting the assembly (Fig. 18).

\* 450 mm space is required to remove the water tank.

Fig. 18

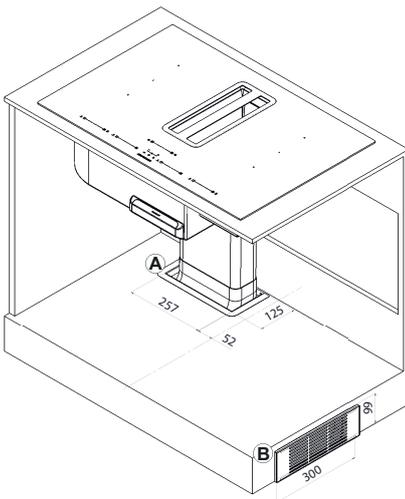
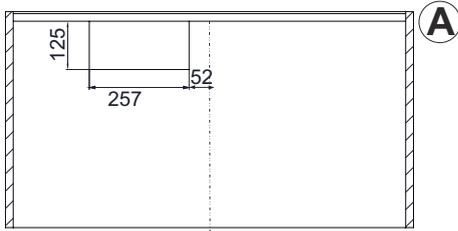
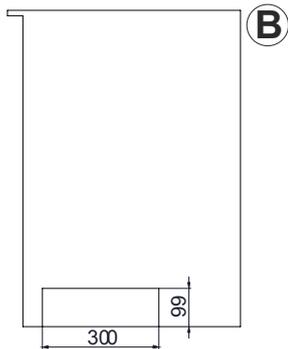


Fig. 19



**A** Prepare your counter in accordance with the cutting dimensions (Fig. 19 / Fig. 20).

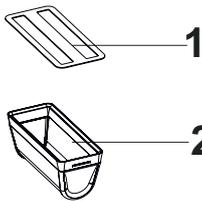


**CAUTION!**

Check your counter dimensions before starting installation.

**After preparing your counter top in accordance with the specified dimensions, proceed to the installation steps below.**

Fig. 20



- 1 - Decorative lid
- 2 - Oil Filter
- 3 - Water tank

Take out the decorative lid, oil filter and water tank from the product during installation to prevent them from falling and being damaged (Fig. 21).

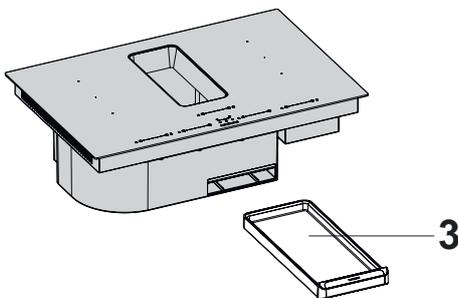


Fig. 21

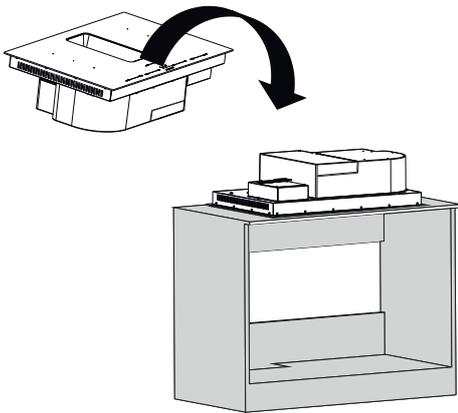


Fig. 22

Before placing your product on the counter, place the product upside down on the counter in order to adhere the sealing and heat insulating materials (Fig. 22).



*When placing the worktop product on the counter, be careful not to damage it.*

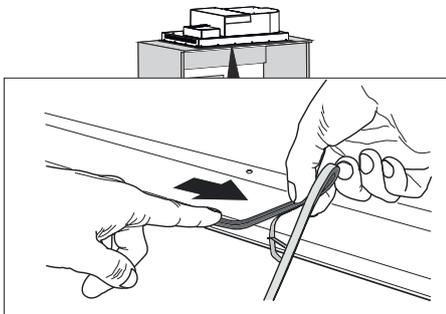


Fig. 23

Separate the heat insulating material from the tape and attach it to your product (Fig. 23).

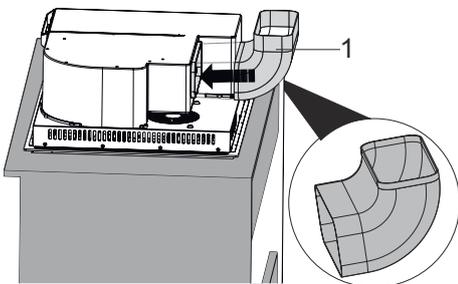
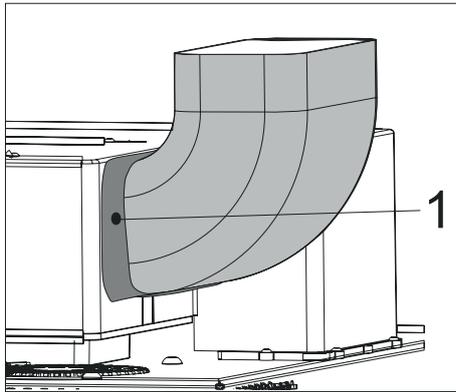


Fig. 24

1 - Elbow pipe (short)

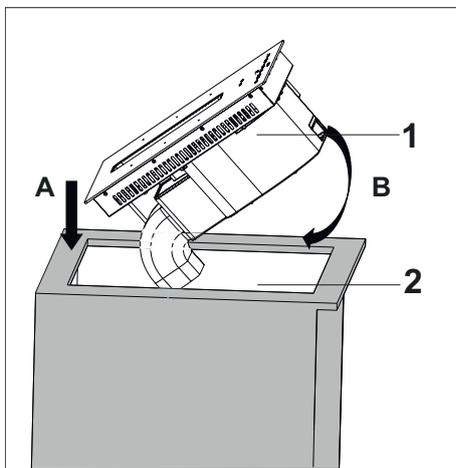
Install the elbow pipe as in the arrow mark (Fig. 24).



1 - Sealant tape

To prevent air outflow from the junction point of the product and the elbow pipe, stick the joint part with sealing tape (Fig. 25).

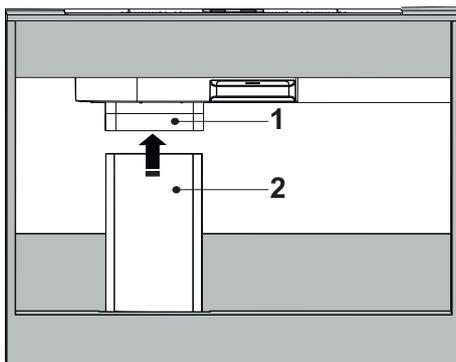
Fig. 25



1 - Product  
2 - Counter

- To place the product inside the counter, lift it from the counter and bring it to a flat position.
- Place the back of the product on the counter first ( Fig. 26/A). Then place the front of the product (Fig. 26/B).

Fig. 26



1 - Elbow pipe  
2 - Rectangular pipe

Install the rectangular pipe on the elbow pipe as in the arrow mark (Fig. 27).

**i** *Tape the junction point of the two pipes with sealant tape.*

Fig. 27

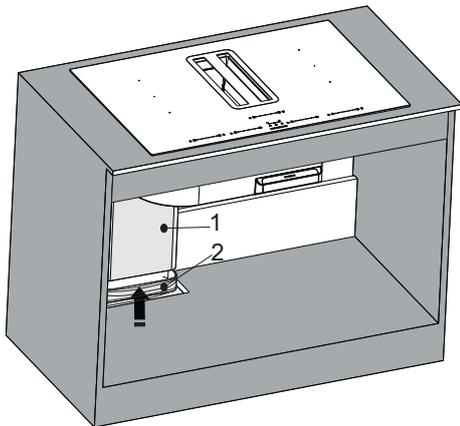


Fig. 28

- 1 - Rectangular pipe
- 2 - Flexi pipe

After passing the Flexi pipe through your counter, attach it to the rectangular pipe as in the arrow (Fig. 28).

**i** *Tape the junction point of the two pipes with sealant tape.*

**i** *Complete the remaining part of your assembly with the materials you will get from the accessories and spare parts section, and discharge the air outlet outside your home.*

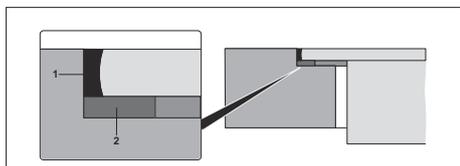


Fig. 29: Built-in installation

**Use of silicone after assembly;**

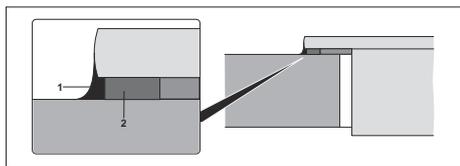


Fig. 30: Counter top installation

- 1 - Heat resistant black silicone
- 2 - Sponge

After completing the installation of your appliance, fill the remaining spaces on your counter with heat resistant silicone ( Fig. 29/ Fig. 30).

**i** *After filling the remaining spaces with heat resistant silicone, wipe the surface of your stove and counter with a damp cloth to prevent stains.*

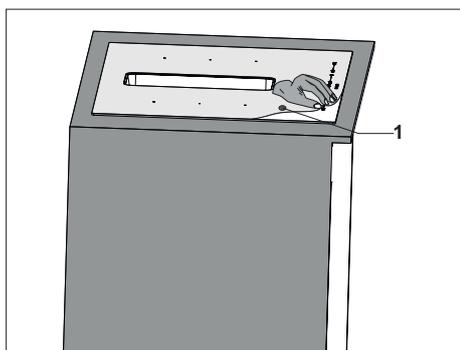


Fig. 31

- 1 - Protective Foil

When you complete your installation, remove the protective foil on the worktop product (Fig. 31).

### 13 Connection Scheme

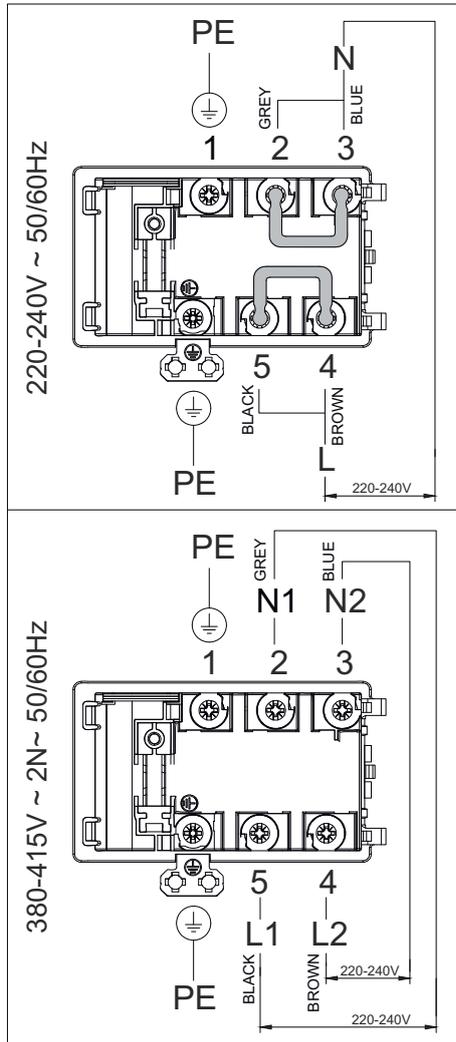


Fig. 32

# 14 USE OF PRODUCT

## 14.1 Hood Panel



Fig. 33

Symbol	Explanation	Function
	Automatic ventilation	It automatically adjusts the ventilation level according to the active cooking areas and removes the steam and odors that occur. The cooking areas work as long as they are active.
	Activation of hood field	It is used to activate / deactivate the manual ventilation feature and to exit the active program you have selected.
	Hood level detector	To change the ventilation level; You can increase or decrease the ventilation level by sliding your finger left or right.
	Power-assisted ventilation	It is used to operate your hood at the maximum level. It is used actively for maximum 9 minutes.
	Timer	It is used to activate the timer feature. The timer can be set from the stove control area.



Fig. 34

To activate your appliance, press the on / off (⏻) button for 3 seconds. When your appliance is turned on, it gives an audible warning and the aspirator screen goes to standby mode as in Fig. 34.



Fig. 35

To start ventilation level 0, press the activation button on the hood control panel (Fig. 35). It returns to standby mode after 30 seconds of inactivity (Fig. 34).



Fig. 36

To determine the ventilation level, slide the level indicator button (—————) on the hood control panel to the right / left with your finger (Fig. 36).



Fig. 37

To activate the power-assisted ventilation feature, press the power-assisted ventilation button (P) on the hood control panel (Fig. 37). After 9 minutes, the ventilation level automatically becomes 9.

**i** Power-assisted ventilation feature is valid for 9 minutes.

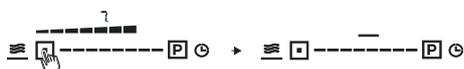


Fig. 38

If you want to activate the standby mode without waiting for 30 seconds, press the hood activation button (  ) on the hood control area for 2 seconds (Fig. 38).

### 14.1.1 Automatic ventilation

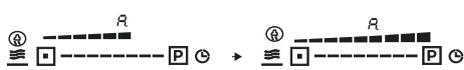


Fig. 39

To switch your appliance to automatic ventilation mode, first press the hood activation area, then the automatic ventilation button (  ).

Your appliance automatically adjusts the ventilation level according to the active cooking areas and cooking levels.

If you switch your appliance to automatic mode, the hood ventilation works as long as the cooking areas are working.



Fig. 40

When all active cooking areas are closed, the hood ventilation level is gradually lowered to stand-by within 5 minutes to remove residual steam and odours. During this process, the timer symbol lights up actively. (Fig. 40).

When the automatic mode and cooking areas are active on your appliance, press the automatic ventilation (  ) button to exit the automatic mode.

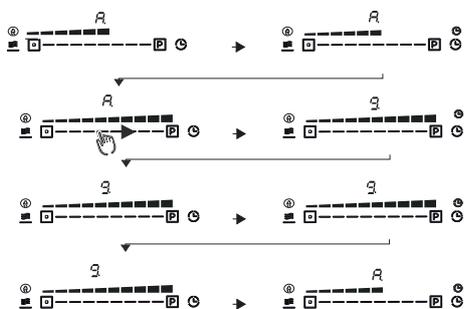


Fig. 41

If you want to adjust your hood in automatic mode (if you want to increase or decrease the ventilation level), you can make changes with the aspirator level determiner button (  ). The ventilation level you manually changed is valid for 5 minutes. It switches back to automatic mode after 5 minutes (Fig. 41).

When you manually intervene in the automatic mode, the automatic mode (  ) symbol on the screen and the level you have set flashes alternately for 5 seconds. The timer symbol also flashes within these 5 seconds.

At the end of 5 seconds, the ventilation level and timer symbol you selected on the screen remain fixed.

**i** Automatic ventilation only works when cooking areas are active.

### 14.1.2 Timer

The hood timer is limited to 95 minutes. The timer can be set in increments of 5 minute.



Long pressing the plus and minus keys increases the timer by 10 minutes and increments.

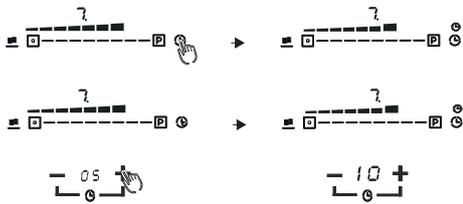


Fig. 42

Press the timer button (⌚) on the hood control panel to activate the timer feature. Determine the time you want to enter with the plus / minus (+ / -) keys on the stove control panel (Fig. 42).



The timer is set to 5 minutes and its multiples (10-15-20-25, etc.).

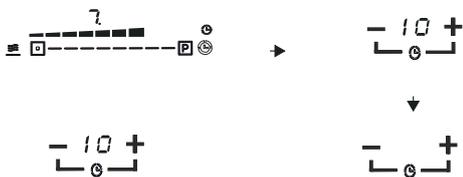


Fig. 43

After the set time flashes for 3 seconds on the screen, it stabilizes and shows the remaining time (Fig. 43).

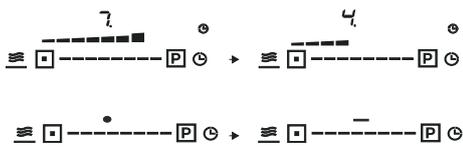


Fig. 44

When you set the timer for 10 minutes or more, the hood starts to slow down the ventilation rate until the hood stops in the last 5 minutes of the countdown, after 5 minutes the hood turns off. The dot on the screen flashes for 30 seconds, and then remains in standby mode (Fig. 44).

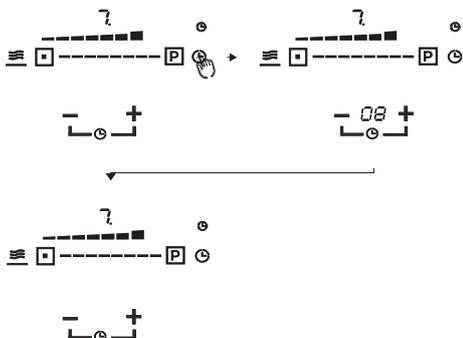


Fig. 45

During this time, the timer can be canceled by holding down the minus ( - ) key on the stove control panel or rearranged with the plus / minus (+ / -) keys. After the timer is set to "00", it will flash 3 times and then the timer icon will disappear (Fig. 46).

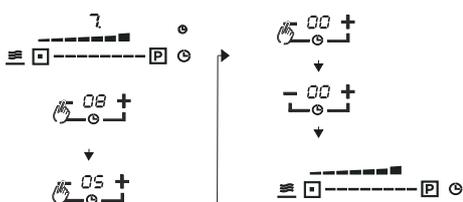


Fig. 46

### 14.1.3 Metal Oil filter

When the metal oil filter duration is up (60 hours), the metal oil filter symbol will flash once per second for a total of 5 seconds. The metal oil filter symbol lights up in the background until it is disabled after 5 seconds.



Fig. 47

After cleaning/replacing your metal oil filter, timer press the  button for 3 seconds to reset the filter symbol and the metal oil filter countdown timer (Fig. 47).

### 14.1.4 Active Carbon filter

Your appliance will come with a passive carbon filter counter as factory default. If you are to use the appliance with an active carbon filter, you must activate the active carbon filter counter.

When the active carbon filter duration is up (150 hours), the active carbon filter symbol will flash once per second for a total of 5 seconds. The active carbon filter symbol lights up in the background until it is disabled after 5 seconds.



Fig. 48

After cleaning/replacing your active carbon filter, press the  button for 3 seconds to reset the filter symbol and the carbon filter countdown timer.

### 14.1.5 Starting the countdown of the active carbon filter



Fig. 49

When your appliance is turned on and when you hold down the automatic ventilation button () and the timer button () for about 5 seconds, you will hear an audible warning sound from your appliance and then the active carbon filter icon () symbol will light continuously for 20 seconds. This status indicates that the active carbon filter counter is active and starts counting down.

### 14.1.6 Stopping the countdown of the active carbon filter

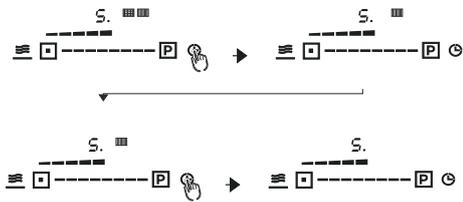


Fig. 50

When your appliance is turned on and when you hold down the automatic ventilation button () and the timer button () for about 5 seconds, you will hear an audible warning sound from your appliance and then the active carbon filter icon () symbol will light continuously for 5 seconds. This indicates that the active carbon filter counter is passive and does not countdown.

Stove panel

14.1.7 Metal oil filter and active carbon filter



If the countdown of the metal oil filter and the active carbon filter ends at the same time or successively and their symbols are displayed on the panel as a notification, the priority for deactivation is the metal oil filter and then the active carbon filter (Fig. 51) See also (13.1.5 /13.1.6).

Fig. 51

14.2 Stove panel

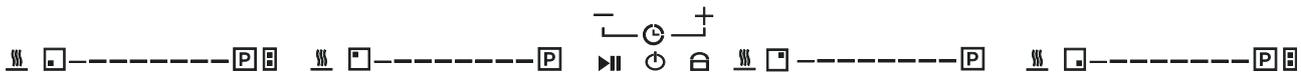


Fig. 52

Symbol	Explanation	Function
	3 level temperature mode button	It is used for keeping foods at different temperatures, keeping them warm and heating them.
	Button to enable-disable the stove area	It is used to activate the cooking area and to deactivate the selected cooking level.
	Stove level detection button	It is used to determine the cooking level.
	Power boost cooking mode selection button	It use used to operate the cooking areas in maximum level.
	Bridge button	The Bridge button is used to operate the cooking areas in connection.
	Pause/Resume button	It is used to suspend or reactivate all active functions on the stove by bringing the cooking power to zero.
	ON/OFF button	It is used to open and close the stove and hood control area.
	Child Lock button	It is used to prevent changes in the stove and hood area while the product is in operation.
	Timer decrease button	It is used to reduce the timer duration.
	Timer increase button	It is used to increase the timer duration.



Fig. 53

To activate your appliance, open it by pressing the on / off (⏻) button for 3 seconds. When your appliance is turned on, it beeps once and goes into standby mode (Fig. 53).

If the cooking area and power level are not selected within 1 minute, the stove switches off automatically.



*Before you start cooking, make sure that the bottom of the pot and the cooking surface are clean and dry.*

Select the cooking area using the stove activation button, the zero '0' flashes on the cooking compartment display. If the power level is not selected within 5 seconds, the screen returns to standby mode.

### 14.2.1 3 level temperature mode



*If no suitable pan is placed on the stove, the display will automatically turn off after 1 minute.*

Symbol	Explanation	Temperature (°C)
	Used for melting food and defrosting frozen food.	50
	It is used for warming up or keeping food warm.	70
	It is used for boiling, slow cooking or keeping food near boiling temperature.	90

### 14.2.2 Child lock

By pressing the child lock button (🔒) for about 3 seconds, you will lock the controls of your appliance. When you lock your appliance, 'Lo' will appear on your screen.

When the child lock is active on your appliance, all buttons except the on/off button (⏻) are passive.



*When you turn off your appliance while the key lock is active, you cannot activate your appliance without disabling the child lock.*

## 14.2.3 Power boost cooking mode selection



Fig. 54

Press the button  to activate the power-assisted cooking area (Fig. 54).

Power-assisted cooking button is valid For max 5 minutes.



*Power boost cooking cannot be activated on all stoves at the same time.*



*Front cooking areas have more power than rear areas. Therefore, if you want to do power-assisted cooking in one of the front cooking areas, you cannot do any cooking on the cooking areas behind the respective area.*

## 14.2.4 Bridge selection

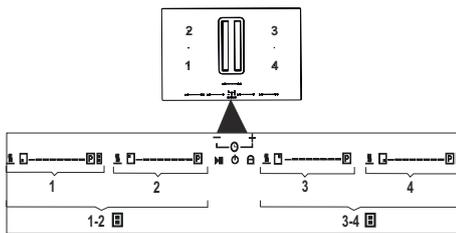


Fig. 55

It is the ability to create a single section with the same power level by working together with the cooking areas of 1 and 2 and the cooking areas of 3 and 4.

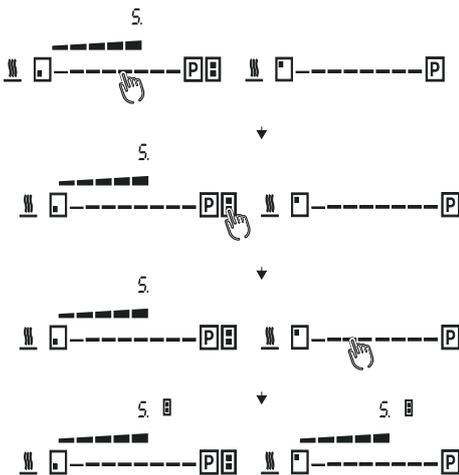


Fig. 56

To activate the bridge function; you activate the bridge function by pressing the bridge button () located on the cooking areas (1 or 4 numbered areas). The bridge symbol appears on the cooking area panels that you have created a bridge function for (Fig. 56).

You can check the cooking level on the cooking area with the bridge button.



### CAUTION!

Make sure that the pot is placed in the center of a single cooking area. The most suitable container is an oval or rectangular pot.

### Overheating protection

When excessive heat is detected in your appliance, your stove will automatically turn off.

### Detecting Small Items

If an unsuitable or non-magnetic pan (such as aluminium) or some other items (knife, fork, key) are left on the stove, the stove will automatically switch to standby within 1 minute.

### Automatic Shutdown Protection

- When the pot is removed, your stove will enter standby mode after 1 minute, and after 2 minutes the stove will turn off.
- The operating times of your stove at various power levels are listed in the table below.

Power level	1-3	4-6	7-8	9
Default operating time (min.)	360	180	120	90

## 14.2.5 Timer

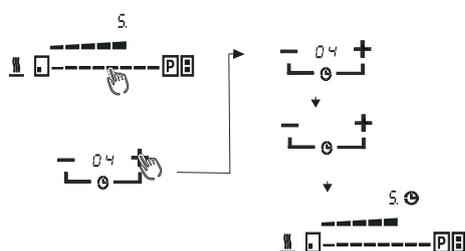


Fig. 57

The stove cooking area timer is limited to 90 minutes. The timer can be set in increments of 1 minute.

After the stove compartment you have selected to activate the timer feature, determine the time you want to enter by using the  $+$  /  $-$  buttons on the control panel (Fig. 57).

The set time flashes 3 times on the display and the timer symbol lights up on the active stove (Fig. 57).

### 14.2.5.1 Using the timer as an alarm

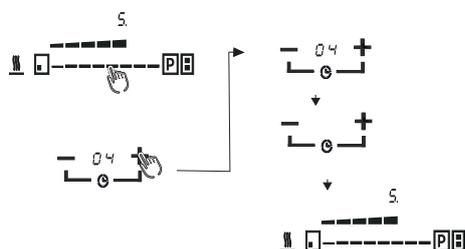


Fig. 58

After stopping flashing the digits of the stove level after the stove compartment you have selected to activate the timer feature, determine the time you want to enter with the  $+$  /  $-$  buttons on the control panel (Fig. 58).

Each time you touch the  $+$  /  $-$  buttons of the timer, the time decreases or increases by 1 minute.

The set time flashes 3 times on the display and the timer symbol lights up on the active stove (Fig. 58).

When the timer expires, the appliance beeps for 30 seconds, then the timer indicator turns off.

## 14.2.5.2 Using the timer as alarm and power cut

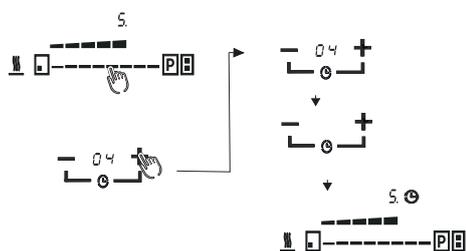


Fig. 59

To activate the timer feature, determine the time you want to enter with the **+** / **0** buttons on the control panel, before the flashing of the digits of the stove level after the stove area you have selected stops (Fig. 59).

Each time you touch the **+** / **0** buttons of the timer, the time decreases or increases by 1 minute.

The set time flashes 3 times on the display and the timer symbol lights up on the active stove (Fig. 59).

When the timer expires, the appliance beeps for 30 seconds, then the relevant cooking area turns off.



*When the timer alarm and power cut alarm are used together, the display shows the remaining alarm time with first priority.*

## 15 Power Levels

Power level		Process type	Usage (indicates experience and cooking habits)
Max. power	Boost	Quick heating	For fast boiling, roasting, to start cooking, for frying food with ice
	8-9	Frying - Boiling	To boil, roast, start cooking faster, to fry frozen food
High power	7-8	Roasting - sautéing - boiling - grilling	For boiling, cooking, grilling and sautéing (short duration, 7-12 minutes)
	6-7	Frying - cooking - boiling - sautéing - grilling	Maintaining medium boiling, cooking and grilling, sautéing, (medium duration, 12-22 minutes), preheating accessories
Medium power	4-5	Cooking - frying - sautéing - grilling	Boiling, maintaining moderate boiling, cooking (prolonged). Mixing pasta with sauce
	3-4	Cooking - boiling - thickening - mixing	Mixing pasta with sauce to cook foods (rice, sauce, frying, fish) with liquid (such as water, wine, broth, milk) for a long time
	2-3		For cooking foods with liquid (less than 1 litre: water, wine, broth, milk) for a long time (less than 1 litre: rice, sauces, roast, fish)
Low power	1-2	Melting - defrosting - keeping warm - mixing	For softening butter, melting chocolate slightly, defrosting small-sized products, keeping cooked foods warm, keeping main dishes at the same temperature
OFF (CLOSED)	Zero power		Stove stand-by or extinguishing

## 16 Process plate

Food Class	Meal or cooking type	Power level and cooking stage			
		First level	Power	Second level	Power
Pasta - Rice	Fresh pasta	Heating water	Booster-9	Cooking pasta and continuing boiling	6-7
	Rice	Frying	7-8	Cooking	3-4
Vegetable	Boiling	Boiling water	Booster-9	Boiling	6-7
	Fried	Heating oil	Booster-9	Frying	6-7
	Sauted	Heating accessories	7-8	Cooking	5-6
Meat	Poaching	Heating pots	6-7	Cooking	4-5
	Rosto	Sealing	7-8	Cooking	4-5
	Pan frying	Frying with oil (oil starts heating in 3rd minute)	7-8	Cooking	4-5
Chicken	Thawing	Heating accessories	1	Defrost	1
	Pan frying	Cooking	7	Cooking chicken and continuing boiling	6-7
Potatoes	Frying potatoes	Heating oil	9	Frying	9
Egg	Frying	Heating pan with butter or oily food	6-7	Cooking	5-6
	Boiling	Boiling water	Booster-9	Boiling	6-7
Sauce	Bechamel Sauce	Boiling	6-7	Cooking	6-7
Dessert-Custard-Cake	Pancakes	Heating accessories	6	Baking	6
	Puding	Heating milk	5-6	Continuing simmering	3-4
	Custard	Heating milk	5-6	Cooking	5-6
	Melting chocolate	Starting melting	1-2	Melting	1-2
	Rice Puding	Starting Cooking	6-7	Cooking (Boiling)	3-4

## 17 Accessories and Spare Parts

### 17.1 Accessory

**WARNING!****Risk of injury due to wrong accessory or wrong spare parts!**

Due to the use of wrong or defective spare parts, problems such as damages, malfunctions or complete failure may occur in the appliance.

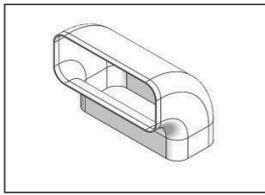
The use of incorrect spare parts or accessories can cause injuries.



*If unauthorized accessories or unauthorized spare parts are used, the manufacturer's warranty is terminated.*

Purchase spare parts and accessories via contracted seller or customer service.

Accessory



**1**



**2**



**3**



**4**

Fig. 60

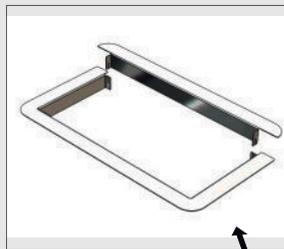
YT207.1001.94 CIRCULATION KIT				
Order	Code	Explanation	Amount	Size (mm)
1	YT207.1001.13	F-RBV 150 Pipe Bend Vertical90°(4043078)	1	227x174x94 -10
2	YT207.1001.14	F-VRO 500 150 flat duct(4040075 )	2	500x222x89
3	YT207.1001.94	F-RBFLEX 1 system 150 pipe bend(4043042)	1	550x227x94
4	YT207.1001.11	" N-KLEB PVC duct tape"	1	10.000X50

**YM116.3410.601**

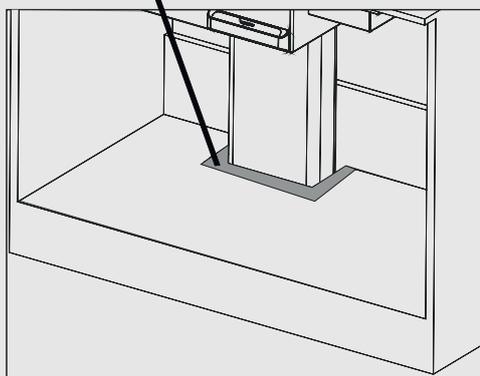


222x89

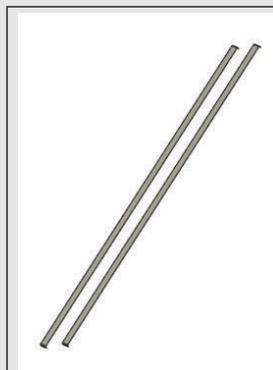
**YT207.1001.92 (FRAME)**



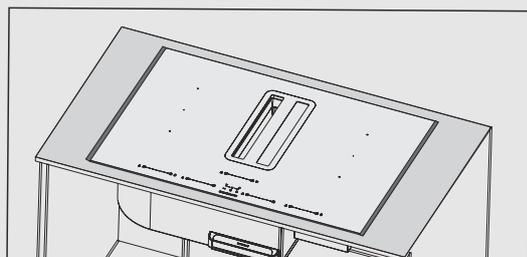
255x125



**YM972.1000.52 (STOVE GLASS MOLD (INOX))**

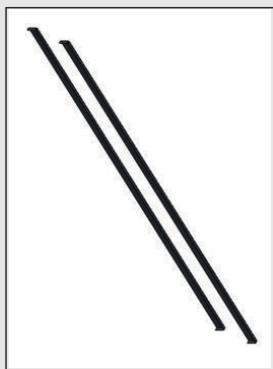


522x12

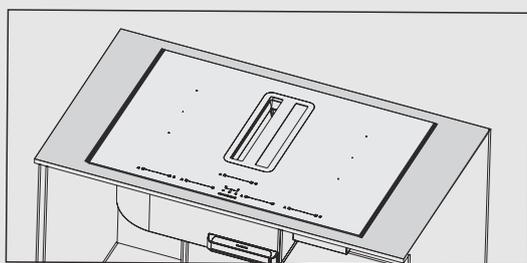


Accessory

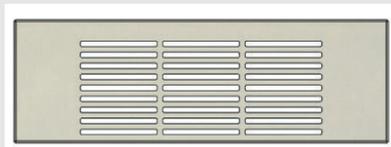
## YM115.7000.402 (STOVE GLASS DECOR MOLD BLACK)



522x12



## YM131.7000.405 (VENT SHEET)



339x110

## YT540.7000.0100.01 (CARBON FILTER)





YT142.7000.01 (GREASE FILTER INOX)	
YT142.7000.02 (GREASE FILTER BLACK)	
YT142.7000.03 (GREASE FILTER ORANGE)	

## 18 AUTHORIZED SERVICE

### Possible Faults and What You Can Do Before You Call Service:

#### A) If the appliance does not work in any way:

- Check to see if the hood is plugged in or if the plug is fit properly into the socket.
- Check the fuse, to which the appliance is connected, as well as the main fuse of your house.

#### If the performance of the appliance is not enough and it creates high noise when operating:

- Are the metal filters clean? Check.

#### Troubleshooting

<b>Fault description</b>	<b>Cause</b>	<b>Remedy</b>
Product Does Not Work	Check the power connection.	Mains voltage must be 220-240 V or 380-415 V, and product must be plugged into a grounded socket.
Illumination lamp does not operate	Check the power connection.	Mains voltage must be 220-240 V or 380-415 V, and product must be plugged into a grounded socket.
Product's Air Intake is Weak	Check The Aluminium Filter.	The aluminium cartridge filter should be washed once a month under normal conditions.
Product's Air Intake is Weak	Check the Air Outlet.	Air Outlet Must Be Open.
Product's Air Intake is Weak	Check The Carbon Filter.	In products that work with carbon filters, carbon filter must be replaced once in every 3 months under normal conditions.