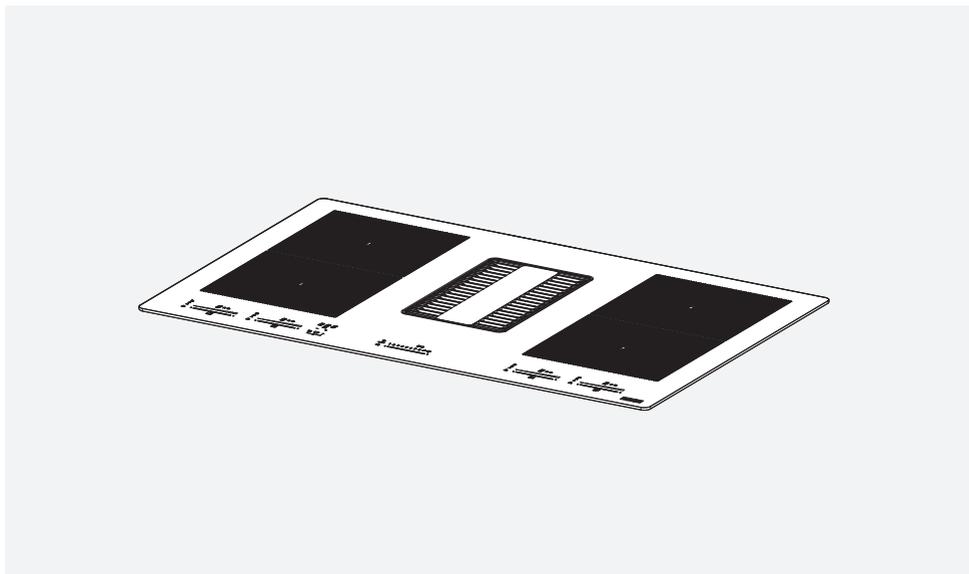


# MYTHOS



FMY 839 HE

EN **User manual**

## INDEX

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## INFORMATION ON THE MANUAL

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These instructions for use are valid for various models of the device. This means that some of the features and functions described here may not be available in the specific model you have purchased.

- ▶ Please read the instructions for use carefully before using the device.
- ▶ Keep the instructions for use safely.
- ▶ Only use the device described in these instruction for the purposes foreseen.

Symbol	Meaning
	Danger warning. Danger of injury warning.
	Safe actions and instructions to avoid injury or damage.
	Action. Specifies an action that must be carried out.
	Result. Result of one or more actions.
	Requirement that must be met before carrying out the next action.

## SAFETY INFORMATION

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ⓘ For your own safety and to guarantee proper use of the appliance, please read this manual carefully before installing and using the product. These instructions must always be kept with the appliance, even if it is moved or sold. Users must be fully aware of how the appliance works and of its safety features. These hobs have induction systems that comply with the requirements of EMC

standards and with the EMF directive, and they should not interfere with other electronic devices. Pacemaker wearers and those using other electronic implants must consult their doctor or the manufacturer of the implanted device to assess whether or not it is sufficiently resistant against interference.

 Electrical connections must be performed by a trained

technician. Before making the electrical connection, please read the section on ELECTRICAL CONNECTION.

For appliances with a power supply cable, the terminals or section of wire between the cable anchor point and the terminals must be arranged in such a way as to allow the live wires to be pulled out before the earth wire in the event of the cable coming out of its anchor.

- ▷ The manufacturer will not be liable for any damage resulting from incorrect or inadequate installation.
  - ▷ Check that the mains power supply corresponds to the one indicated on the identification plate fixed to the inside of the product.
  - ▷ Fixed electrical connections must incorporate the cut-out devices envisaged by current regulations.
  - ▷ For class I appliances, check that the domestic power supply guarantees an adequate earthing system.
- ▷ Connect the suction hood to the flue using a suitable pipe. Please refer to the accessories to be purchased, indicated in the installation manual (for circular pipes: minimum diameter 120 mm). The exhaust pipe must be as short as possible.
  - ▷ Connect the product to the mains using an omnipolar switch.
  - ▷ The air venting regulations must be complied with.
  - ▷ Never connect the suction appliance to ducts carrying combustion fumes (heaters, fireplaces, etc..).
  - ▷ If the suction hood is used alongside non-electrical appliances (e.g. appliances with gas burners), it is necessary to guarantee a sufficient level of ventilation in the room, to prevent any exhaust backflow. When the cooking appliance is used together with other

appliances using non-electrical power sources, the negative pressure in the room must not exceed 0.04 mbar, to prevent the fumes being sucked back into the room by the cooking appliance.

- ▷ The air must not be discharged into a pipe that is also used as a flue for appliances powered by gas or other fuels.
- ▷ If the power cable is damaged, it must be replaced by the manufacturer, by an authorised service centre or by a qualified technician, to avoid any risk of danger.
- ▷ Connect the appliance plug to a socket that complies with current regulations and is in an accessible area.
- ▷ As regards the technical and safety measures to be taken for exhausting of fumes, it is important that the regulations set by local authorities be followed carefully.

 **CAUTION:** remove the protective films before installing the appliance.

- ▷ Only use the screws and other small components supplied with the appliance.

 **WARNING:** failure to install the screws or fixing elements as described in these instructions may result in a risk of electric shocks.

- ▷ Never look at the light directly through optical devices (binoculars, magnifying glasses...).
- ▷ Cleaning and scheduled maintenance must not be carried out by children, unless they are under the supervision of an adult.
- ▷ Supervise children, to make sure they do not play with the appliance.
- ▷ This appliance must not be used by persons (including children) with limited physical, sensory or mental abilities, or by persons without adequate experience and knowledge, unless they

are supervised or instructed in use of the appliance by the those responsible for their safety.

- ▷ This appliance may be used by children over the age of 8 years and by persons with limited physical, sensory or mental abilities or with insufficient experience and knowledge, provided they are supervised or have been adequately instructed on safe use of the appliance and understand the risks that it involves. Do not allow children to play with the appliance.

 **CAUTION:** The appliance and its accessible parts become extremely hot during use.

Take great care not to touch the heating elements.

Keep children under 8 years of age well away from the appliance, unless they are under constant supervision.

- ▷ Clean and/or replace the filters after the period

indicated (danger of fire).

See the paragraph on Cleaning and maintenance.

- ▷ Always guarantee adequate ventilation of the room when the appliance is used in conjunction with other appliances powered by gas or other fuels (this does not apply to appliances that only recirculate the air within the room).
- ▷ **WARNING:** If the surface is damaged, turn the appliance off to prevent any risk of electric shocks.
- ▷ Do not turn the device on if the surface is cracked or any damage is visible in the thickness of the material.
- ▷ Do not touch the appliance if your hands or body are wet.
- ▷ Do not use steam appliances to clean the product.
- ▷ Do not rest metal objects such as knives, forks, spoons and pan lids on the surface of the hob, as they might overheat.
- ▷ Use the relevant control to turn the cooker hob off after

use, do not rely on the pan sensors.

- ▷ **WARNING:** Unsupervised cooking on a hob using oil and grease may be dangerous and may cause a fire. NEVER attempt to put flames out with water. On the contrary, turn the appliance off and suffocate the flames, for example using a pan lid or a fire blanket.
- ▷ **WARNING:** The cooking process must be supervised. Short cooking processes require continual supervision.
- ▷ The appliance is not designed to be started using an external timer or a separate remote controlled system.
- ▷ **WARNING:** Danger of fire: Do not rest objects on the cooking surfaces.
- ▷ The appliance must be installed in such a way as to allow disconnection from the electrical power supply with a contact aperture (3

mm) that ensures complete disconnection in category III overload conditions.

- ▷ The appliance must never be exposed to weather (rain, sun).
- ▷ Ventilation of the appliance must comply with the manufacturer's instructions.

### Requirements for kitchen units

- ▷ The cooker hob is designed to be fitted flush with the kitchen worktop, on a kitchen unit with a width of 600 mm or more.
- ▷ If the appliance is mounted on flammable materials, the guidelines and regulations relating to low voltage installations and fire prevention must be followed strictly.
- ▷ For the fitted units, the components (plastic materials and veneered wood) must be mounted with heat-resistant adhesives (min. 100 °C): the use of unsuitable material and

adhesives may result in warping and detachment.

- ▷ The kitchen unit must have sufficient space to allow for electrical connection of the device. Wall-mounted units above the device must be installed at a sufficient distance to leave the space required to work in comfort.
- ▷ The use of decorative hardwood borders around the worktop behind the device is allowed, provided the minimum distance always complies with the indications provided in the installation drawings.
- ▷ The minimum distance between the fitted device and the rear wall is indicated in the installation drawing for the flush-fitted device (150 mm for the side wall, 40 mm for the rear wall and 500 mm for any wall-mounted units above it).
- ▷ To avoid any infiltration of liquids between the hob frame and the worktop, position the adhesive seal

provided along the whole outer edge of the hob before installation.

### **Proper use**

- ▷ The suction hood has been designed solely to eliminate cooking fumes during domestic use.
- ▷ Never use the appliance for purposes other than those for which it has been designed.
- ▷ Deep-fryers must be kept under constant supervision when in use: the oil may catch fire if it gets too hot.
- ▷ Do not use the device with an external timer or separate remote controlled system.
- ▷ The device must never be installed behind a decorative door, to prevent it from overheating.
- ▷ Never climb onto the device, as this may damage it.
- ▷ Never place hot pots and pans on the frame, as this may damage the silicon seal.
- ▷ Never cut or prepare food on the vitreous ceramic

surface, or drop hard objects onto it.

Never drag pots and pans

across the vitreous ceramic surface.

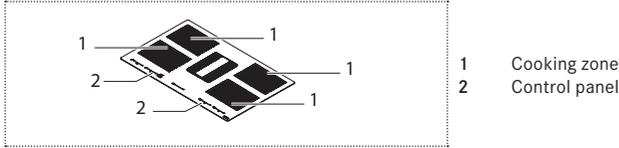
## ELECTRICAL CONNECTION

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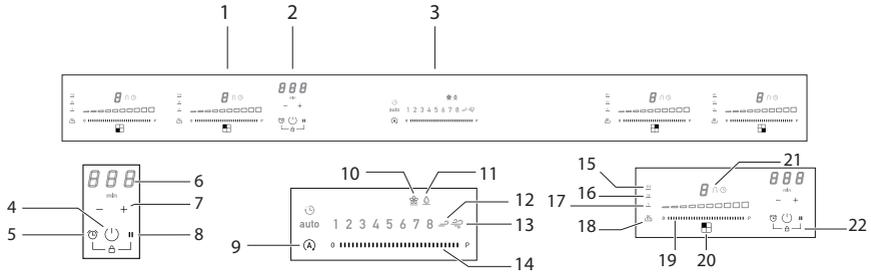
- ▷ Electrical connections must be carried out by a trained technician.
- ▷ This appliance has a “Y” type connection, so the power cable must have a “neutral” wire. The power cable must be at least of type H05VV-F. SINGLE PHASE, TWO PHASE and THREE PHASE connection: min. cross-section of wires: 2.5 mm<sup>2</sup>. External diameter of the power cable: min. 7 mm - max. 15 mm.
- ▷ The connection terminals can be accessed by removing the junction box cover.
- ▷ Check that the domestic power supply characteristics (voltage, maximum power and current) are compatible with those of the appliance.
- ▷ Connect the appliance as shown in the diagram (in compliance with reference standards in force nationally for mains voltage).
- ▷ It is recommended that you use the H05V2V2-F 5 x 2.5 mm<sup>2</sup> power cable. When using the H05V2V2-F 5 x 2.5 mm<sup>2</sup> power cable, follow the instructions provided here: for three phase connection, separate the 2 wires and remove the blue sheathing from the grey wires.

# OVERVIEW

## FMY 839 HE – 4 zone hob with integrated hood



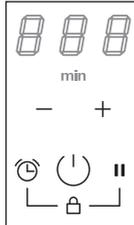
## Buttons and display elements



- |    |  |    |                                      |
|----|--|----|--------------------------------------|
| 1  | Cooking panel controls                   | 12 | Speed INTENSIVE 1                    |
| 2  | ON / OFF of the hob / hood control panel | 13 | Speed INTENSIVE 2                    |
| 3  | Extractor Fan control panel              | 14 | Extractor fan selection              |
| 4  | ON / OFF of the hob / hood               | 15 | Cooking / Keep warming at 92 °C      |
| 5  | Activate Timer                           | 16 | Cooking / Keep warming at 74 °C      |
| 6  | Timer Display                            | 17 | Cooking / Keep warming at 42 °C      |
| 7  | Increase / Decrease the timer            | 18 | Temperature Manager                  |
| 8  | Stop&Go / Recall                         | 19 | Cooking zone selection / power level |
| 9  | Automatic mode                           | 20 | Cooking zone position                |
| 10 | Charcoal (odour) filter                  | 21 | Bridge cooking zones                 |
| 11 | Grease cleaning filter notification      | 22 | Locking / unlocking the hob          |

## TYPES OF CONTROL

### Display elements and buttons for ON / OFF of the hob control panel



#### ON / OFF of the hob / hood

- Press ON. Press again to turn OFF.



By default when turn on the hob extractor, the hood is in automatic mode and the led (A) will turn ON.

- Touch (press) the selection bar to deactivate the automatic mode and to work with the extractor fan in manual mode.

The led (A) will turn off.

#### Activate Timer

- Press and hold 5 sec the button, the hood will be in delay mode with a preset timer of 15 min.



The delay indicator led on the hood will turn on (D).

- Press and hold again 5 seconds the button again in order to deactivate the delay.

When the timer has finished the countdown, there is an acoustic signal (for 2 min, or it will stop when the ON / OFF button is pressed), while the display (D) turns off. The countdown is not visible, the visual feedback is the led (D).



#### Stop & Go / Recall

#### Enlarge / Decrease the timer for cooking zone



- Press and hold to reset grease filter
- Press and hold to reset odour charcoal filter



**Key Lock:** touch simultaneously for few seconds

## Display elements and buttons for extractor fan control panel



0 ..... P

### Extractor fan selection

#### Increase /Decrease extraction speed (power)

Activation /Deactivation of automatic function (by default automatic mode is active). When the selection bar of the cooker hood is touched (pressed), the automatic mode deactivates and works with the extractor fan in manual mode.

To re-activate the automatic mode press button (A) and the led **auto** will light up to indicate that the hood is working in this mode.

By default the hood is in ducted mode.

#### Activate charcoal filter

- Press for 5 sec the button (A) on the hood the first time that it is switched on (P). Since that time lit icon will show when it is necessary to perform maintenance of the charcoal (odour) filter (C).

The grease cleaning filter notification through led (D) is always enabled.

#### Resetting activated carbon odour filter saturation

After performing maintenance on the filters:

- Press and hold 5 sec the button -

The grease led will turn off, and the indicator countdown will start again.

- Press and hold 5 sec the button +

The odour led will turn off, and the indicator countdown will start again.

(A)

#### Set the speed INTENSIVE 1

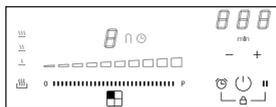
This speed is timed to run for 10 min. At the end of this time, the system returns automatically to the speed that was set before.

(B)

#### Set the speed INTENSIVE 2

This speed is timed to run for 5 min. At the end of this time, the system returns automatically to the speed that was set before.

## Display elements and buttons for Cooking panel controls



### ON / OFF of the hob/hood

Press ON. Press again to turn OFF.

Select the Cooking zone to set independent timer.

It is a countdown, which can be set for each cooking zone, even simultaneously.

At the end of the set period the cooking zones will automatically shut down and an acoustic signal informs of it.



### Activation / Regulation of the hob timer:

- Press more time the key to chose the cooking zone you want to activate.

The relative icon on the cooking zone will be lighted on.

When the desired cooking zone is selected, regulate the duration of the timer:

- Press the **+** to increase the automatic shutdown time.

- Press **-** to decrease the automatic shutdown time.



### Setting the time (plus / minus)

#### Stop&Go / Recall

This function allows to suspend / restart any function active on the hob, bringing the cooking power to zero.

- Press to activate, press again and slide completely the indicated slider from left to right to deactivate.



**Note:** If after 10 min, the Pause function is not deactivated, the hob will turn off automatically.

This function allows to recover all the hob settings, in case of accidental shutdown.

Activation:

- Turn the hob back on.

- Press **||** within 6 sec.



### Locking /unlocking the hob

Allows to block the settings of the hob to prevent accidental tampering, leaving the functions that have already been set active. Repeat the operation to deactivate.

### Cooking zone position indicator



The cooking zones are able to work in combination, creating a single zone with the same power level. Front master and back secondary cooking zones. To activate the Bridge function: touch simultaneously the 2 bar and the symbol lights up. With the selection bar of the master zone it is possible to select the power level. To deactivate the bridge function simply repeat the same activation procedure.

### Cooking zone selection

#### Increase / Decrease power level

Supplementary power feature which remains active for 10 min, after which the temperature returns to the previously set value.

- Touch and scroll along the Selection bar and activate the Power Booster.

The power booster level is shown on the display of the selected zone with the symbol .



**Temperature Manager activation.** The display shows .



**Cooking / Keep warming at 42 °C**



**Cooking / Keep warming at 74 °C**



**Cooking / Keep warming at 92 °C**



**Bridge zone between two cooking zones activated**



**Power Booster activated**

## YOUR APPLIANCE

### How induction hobs function

Induction hobs function considerably differently to conventional hobs or solid plates. The induction coil under the glass ceramic creates a magnetic field that alternates quickly and which directly heats the magnetisable base of the cookware. The glass ceramic is only heated by the hot cookware. If the cookware is removed from the cooking zone, the power supply is interrupted immediately.

### Pan detection

Every cooking zone is equipped with pan detection. The pan detection recognises cookware with a magnetisable base that is suitable for use with induction hobs.

If the cookware is removed during operation or unsuitable cookware is used, the display near the bargraph flashes with .

If there is no cookware placed on the cooking zone during the pan detection time of 10 sec:

- The cooking zone switches off automatically after 10 sec.
- The display of each cooking zone shows .

### Cookware

#### Suitable cookware

Only cookware with a fully magnetisable base is suitable for cooking on the induction hob. The magnet adheres to every point on the entire base of the cookware.

#### Cookware suitable for use in induction cooking

Cookware used on the induction cooking surface must be made of metal, with magnetic properties and a sufficiently large base.

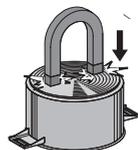
#### Suitable cookware:

- ✓ Enamelled steel cookware with thick bases.
- ✓ Cast iron cookware with an enamelled base.
- ✓ Cookware in multilayer stainless steel, ferritic stainless steel and aluminium with a special base.

#### Unsuitable cookware:

- ✓ Copper, stainless steel, aluminium, fireproof glass, wood, ceramic and terracotta cookware.
- ▶ To see whether the pan is suitable, bring a magnet close to the bottom: if it is attracted, the pan is suitable for induction cooking. If you do not have a magnet, you can put a small amount of water in

the pan, place it on a cooking zone and start the cooking zone. If the symbol  appears on the display, it means the pan is not suitable.



**Note:** Use only cookware with a perfectly flat bottom and suitable for induction cooking zones. Using cookware with an irregular bottom could jeopardise the efficiency of the heating system and prevent cookware from being detected on the cooking zone.

#### Noise during cooking

Cookware can make noise during cooking. This does not indicate any malfunction, nor does it affect the functioning of the appliance in any way. Noise depends on the cookware used. If the noise causes considerable disturbance, it can help to change the cookware.

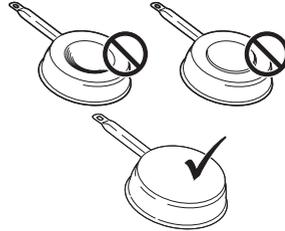
### Advice on energy-saving

- ▶ The diameter of the base of the pan must correspond to the diameter of the cooking zone.



- ▶ When buying a pan, check whether the diameter indicated is that of the base or the top of the pan, as the top is almost always larger than the base.
- ▶ When preparing dishes with long cooking times, you can save time and energy by using a pressure cooker, which also makes it possible to preserve the vitamins in the food.
- ▶ Make sure that the pressure cooker contains enough liquid as, if there is not enough and it overheats, this may cause damage to both the pressure cooker and the cooking zone.
- ▶ If possible, always cover pans with a suitable lid.

- Choose a pan suitable for the quantity of food to be cooked. A large, half-empty pan leads to a waste of energy.



Cooking zone	Pan bottom		Remark
	Min. Ø (recommended)	Max. Ø (recommended)	
184 mm × 220 mm (single)	145 mm	180 mm	
380 mm × 220 mm (double)	110 mm	245 mm	with bridging function

**Normal operating noises of the cooktop**

Induction technology is based on the creation of electromagnetic fields. They may generate heat directly on the bottom of the cookware. Pots and pans may cause a variety of noises or vibrations depending on the way they've been manufactured. These noises are described as follows:

**Low humming (like a transformer)**

This noise is produced when cooking at a high heat level. It is based on the amount of energy transferred from the cooktop to the cookware. The noise ceases or quiets down when the heat level is reduced.

**Quiet whistling**

This noise is produced when the cooking vessel is empty. It ceases once water or food is placed in the vessel.

**Crackling**

This noise occurs with cookware comprised of various materials layered one upon the other. It's caused by the vibrations of the surfaces where different materials meet. The noise occurs on the cookware and can vary depending on the amount and method of preparation of the food.

**Loud whistling**

This noise occurs with cookware comprised of different materials layered one upon the other, and when they are additionally used at maximum output and also on two cooking zones. The noise ceases or quiets down when the heat level is reduced.

**Fan noises**

For proper operation of the electronic system, it is necessary to regulate the temperature of the cooktop. For this purpose, the cooktop is equipped with a cooling fan, which is activated to reduce and regulate the temperature of the electronic system. The fan may also continue to run after the appliance is turned off if the detected temperature of the cooktop is still too hot after turning it off.

**Rhythmic sounds and similar to the hands of a clock**

This noise occurs only when at least three cooking zones are operating and disappears or weakens when some of them are switched off.

The noises described are a normal element of the described induction technology and shouldn't be regarded as defects.

## OPERATION

### Switching the appliance on

- ▶ Hold  for one second to switch on the appliance.
  - „0“ flashes in all power levels displays.
  - If there are no further inputs, the appliance switches off after 10 sec for safety reasons.

### Selecting a cooking zone

- ▶ Press the „0“ near the bargraph slider of the cooking zone and swipe it to set the power level.

### Power levels

Power level	Cooking method	Use for
1	Melting, gentle warming	Butter, chocolate, gelatine, sauces
2	Melting, gentle warming	Butter, chocolate, gelatine, sauces
3	Swelling	Rice
4	Continued cooking, reducing, stewing	Vegetables, potatoes, sauces, fruit, fish
5	Continued cooking, reducing, stewing	Vegetables, potatoes, sauces, fruit, fish
6	Continued cooking, braising	Pasta, soup, braised meat
7	Gentle frying	Rosti (hash brown), omelettes, breaded fried foods, sausages
8	Frying, deep frying	Meat, chips
9	Flash frying	Steak
P	Fast heating	Boiling water

### Temperature level

Temp. level	Cooking method	Use for
	Melting	Melting butter, chocolate or honey at around 42 °C
	Keep Warm	Sauces, keep food ready for serving at around 74 °C
	Slow cooking	Keep ready-cooked food warm at around 92 °C

### Switching a cooking zone off

- ▶ Touch „0“ on the bargraph.
  - If there is no further input and the other cooking zones are switched off, the appliance switches off after 10 sec.

### Switching the hob off

- ▶ Touch  for a few seconds to switch the hob off.
  - If there is no further input on the display and all the cooking zones are switched off, the appliance switches off after 10 sec.

### Residual heat indicator

After a cooking zone is switched off and is still hot an “H” remains illuminated on the panel as long as there is a risk of burns.

## Defrost, Keep warm and Slow cooking setting

With the defrost function you can defrost food or gently melt butter, chocolate or honey.  
 The keep warm setting keeps ready-cooked foods warm at approx. 74 °C.  
 The slow cooking setting keeps ready-cooked foods warm at approx. 92 °C. With the slow cooking setting you can cook at low temperatures to preserve the nutritional value of the aliments.

- ▶ Select the cooking zone by pressing „0“ near the bargraph of the cooking zone.
- ▶ Press  one time.
- ▶ To select the setting for „Melting“ (defrosting), press  one more time.
  -  appears.
- ▶ To select the setting for „Keep warm“, press  one more time.
  -  appears.
- ▶ To select the setting for „Slow cooking“, press  one more time.
  -  appears.

## PowerPlus setting

All the cooking zones are equipped with the PowerPlus booster.

When PowerPlus is switched on, the cooking zone selected works at extra high power for 10 min. PowerPlus can be used, for instance, to quickly heat a large quantity of water.

- ▶ Swipe up on bargraph until a „P“ appears in the display.
- ▶ To end PowerPlus, swipe down on the bargraph to the desired power level.

## Timer

When a timer is set, the cooking zone switches off after a set time between 1 min and 1 h 59 min.

### Setting the timer

- ✓ Hob switched on
- ✓ Cooking zone set
- ▶ Press .
  - „\_00“ flashes in the middle of the display.

- ▶ Touch **+** to increase the timer duration, touch **-** to reduce the time.
- When you press **+** for the first time „1“ is illuminated in the display.

### Changing the timer

- ✓ Timer set
- ▶ Press the active cooking zone of the timer that you want to change.
- ▶ Press .
- ▶ Change the timer duration using **+** and **-**.

## Bridging function

The bridging function allows two individual cooking zones to be switched on to be adjusted together.

- ▶ Press the bargraphs of the two cooking zone.
  - The display near the two zones shows  on one side and  on the other side.

If one of the cooking zones is already running when the bridging function is switched on, the power level and operating time of this cooking zone will be used for both zones. If both cooking zones are already running, the operating times are cleared in the power level displays. If the Bridging function is not possible set the Boost speed.

## Child proof lock

- ✓ Appliance switched on
- ▶ Touch  and  simultaneously for few seconds until an acoustic signal is emitted.
  - The display is locked. When the display switches off in this state, the lock function will still be active once you restart the hob.
- ▶ To deactivate the childproof lock, press  and  simultaneously for few seconds.

## Heat-up Function

This function is used to heat up a pan at maximum power before continuing to cook at a selected level. The period of time the cooking area will remain at maximum power depends on the final cooking level that is set. See table:

Lev. Power	Time
1	48 seconds
2	144 seconds
3	230 seconds
4	312 seconds

Lev. Power	Time
5	408 seconds
6	120 seconds
7	168 seconds
8	216 seconds
9	not available
P	not available

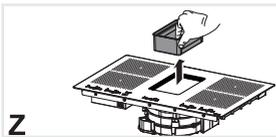
To activate, with a pan on the hob and selected cooking area, press and hold for 3 seconds on the selected value (from 1 to 8) on the power bar. The Display for the corresponding area shows " A ". It is possible to increase the cooking level, but if it is decreased the function is deactivated. It can also be deactivated by pressing and holding for 3 seconds the button for the cooking area in question.

MODEL	FMY 839 HE
Max Total Power	7,545 kW

## CLEANING AND CARE

The Activated Charcoal odour filter can be regenerated. Follow the instructions provided on the Kit itself both for the regeneration method and for the replacement times.

Grease filters **Z**: The filters must be cleaned every 2 months of operation, or more frequently for particularly heavy usage, and can be washed in a dishwasher. Do not wash the grid in the dishwasher.



### General recommendations

- ▷ Never use scouring pads, steel wool, muriatic acid or other products which could scratch or mark the surface.
- ▷ Foods that accidentally fall or settle on the surface, on the functional or aesthetic elements of the hob must not be eaten.

### Cleaning the appliance

- ▷ Clean the appliance after every use in order to prevent food residues from burning on.
- ▷ To clean everyday dirt, use a soft cloth or sponge with water and a suitable cleaning agent. Follow the manufacturer's advice with regard to cleaning agents. We recommend using protective cleaning agents.
- ▷ Remove encrusted dirt, e.g. from milk that has boiled over, with a glass ceramic hob scraper while the hob is still warm. Please follow the manufacturer's advice with regard to the scraper.
- ▷ Remove sugary foods, such as marmalade, that have boiled over with a glass ceramic hob scraper while the hob is still warm. Otherwise, this could damage the glass ceramic surface.
- ▷ Remove melted plastic with a glass ceramic hob scraper while the hob is still warm. Otherwise, this could damage the glass ceramic surface.
- ▷ Remove limescale stains using a small amount of lime-dissolving solution, e.g. vinegar or lemon juice, when the hob has cooled down. Then clean again with a damp cloth.

# TROUBLESHOOTING

## Error codes

Error code	Description	Possible cause of error	Remedy
<b>ER 03 and continuous tone</b>	Continuous sensor activation; TC turn off after 10 sec	Water or cookware on the glass over the touch control sensors	Clean the control surface, remove objects on the sensors.
<b>ER 20</b>	Flash memory – TC error	µC-defective	Replace TC
<b>ER 22</b>	Button evaluation defective, UI shuts off after 3.5-7.5 sec	Short or open circuit in the area of the button sensoric	Replace TC
<b>ER 31</b>	Incorrect configuration data or deviation between generator and TC	New configuration of the induction generator required	New configuration (Service menu)
<b>ER 36</b>	NTC value defective on TC; UI turns off	Short or open circuit of NTC	Replace TC
<b>ER 47</b>	Communication error between TC and induction	No or erroneous LIN communication! (Slave does not answer to request of master)	Connection cable not correctly plugged in or defective.
<b>U 400</b>	Continuous tone Power supply on inlet to high	Incorrect connection of the cooktop	Correct power supply connection
<b>E/2</b>	Excess temperature of the induction element	Overload of cooktop or empty boiled cookware	Let system cool down.
<b>E/A</b>	Error on the power board	Component failure	Replace power board
<b>E/6</b>	Error on power board	No power supply error on power board	1. Check wiring 2. Check filter board 3. Replace power board
<b>E/8</b>	Incorrect fan speed	Error on fan left or right	Air exhaust blocked, e.g. by paper Replace Defective fan
<b>E/9</b>	Defective temperature sensor on inductor		Replace inductor Replace power board

## MAINTENANCE AND REPAIR

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- ▷ Make sure that maintenance on electrical components is carried out only by the manufacturer or the customer service.
- ▷ Make sure that damaged cables are changed only by the manufacturer or the customer service.

- ▶ When contacting the customer service, please provide the following information:

- Type of fault
- Appliance model (Art. / Cod.)
- Serial number (S.N.)

This information is given on the data plate. The data plate is attached on the bottom side.

## DISPOSAL

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- ▷ The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.
- ▷ The appliance is in accordance with the Directive 2012/19/EU, regarding the reduction of the hazardous substances used in electrical and electronic appliances, and waste disposal.

## TECHNICAL DATA

### Product identification

Type: 4300

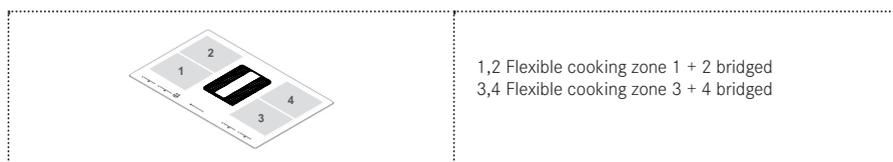
Model: FMY 839 HE

- ▶ Refer to the data plate placed on the bottom side of the product.
- ▶ The manufacturer provides continuously product enhancements. For this reason, the text and the illustrations in this manual may be changed without notice.

Further information on technical data is available on:

- [www.franke.com](http://www.franke.com)

### FMY 839 HE



Parameter	Value	Dimensions (mm)
Working dimensions	-	830 x 520 (W x D)
Power supply voltage / frequency	220-240 V, 50 Hz; 220 V, 60 Hz 3N~ / 2N~ 380-415 V, 50 Hz; 3N~ / 2N~ 380 V, 60 Hz	
Power and heating element values		
Cooking zone 1, 2, 3, 4	2100 W; Power Boost: 3700 W	230 x 210
Flexible Cooking zone 1 + 2, 3 + 4	3700 W	460 x 210

Parameter	Symbol	Value	Unit of measure
Appliance weight	M	26 / 19	kg
Number of cooking zones		4	
Heat source		induction	

[www.franke.com](http://www.franke.com)

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