



# Instructions for use

## Induction hob

HI39673TF

HI39671TF

**ATAG**  
*we love to cook*

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## ***Your induction hob***

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Important information



Nice to know



Electrical connection

## *Introduction*

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Congratulations on your choice of this Atag appliance. This product was designed with simple operation and optimum comfort in mind.

This manual describes the best way to use this appliance. In addition to information on operation, you will also find background information that may come in handy when using the appliance.



**Please read the separate safety instructions carefully before using the appliance.**

**Read this manual before using the appliance and keep it in a safe place for future use.**

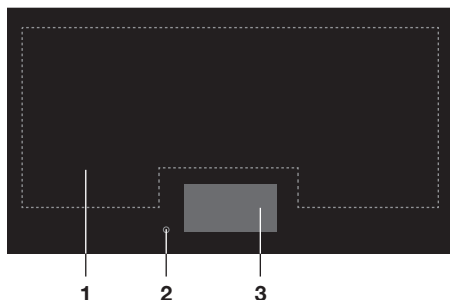
This manual serves as reference material for the service department. **Please, stick the appliance rating label in the rectangle on the back of the manual.** The appliance rating label contains all the information that the service department will need in order to respond appropriately to your needs and questions.

# YOUR INDUCTION HOB

## *Description of the appliance*

### Induction hob

1. 'Free-Area' cooking zone.
2. On/Off key.
3. Display.



### Main screen

The main screen shows on the display when you switch on the appliance with the On/Off key.

4. Pan position and size (if a pan is put on the hob).
5. Clock (current time).
6. Child safety lock.
7. Minute minder.
8. Pause.
9. Settings menu.



### Intuitive operation

The graphical user interface allows an easy and intuitive operation by the user. The display shows all the information the user needs during operation in a nice and simple way. Actions of the user lead to adapted displays with other functions. The software works with different visual effects like animations and colors to increase the usability.



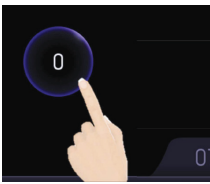
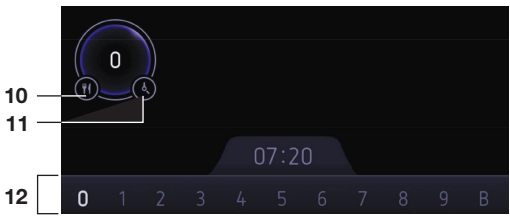
Touch a pan shape or a symbol on the display; the corresponding options show on the display.

# YOUR INDUCTION HOB

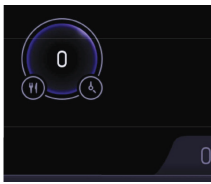
## Pan selection mode

The pan selection mode shows when you touch a pan shape on the main screen.

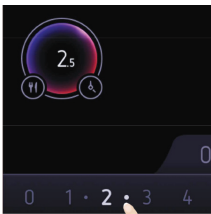
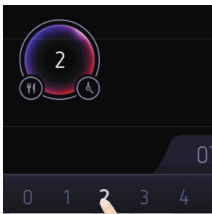
- 10. Programs.
- 11. Timer.
- 12. Power levels.



Touch



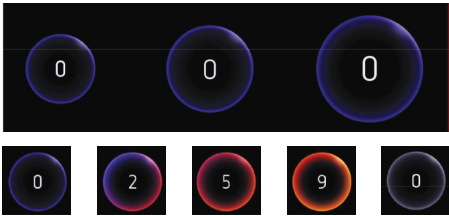
Pan selection mode



Touch the number of a power level or select half a power level between the numbers. You can also move your fingertip from the left side to the right side or vice versa. A little dot indicates a half power level.

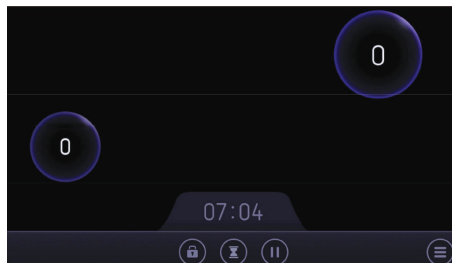
## 'Free-Area' cooking zone

There are no fixed cooking zones; a pan can be put anywhere on the 'Free-Area' cooking zone. The display shows the pan position and pan size. There are 3 pan sizes implemented in the user interface: small, medium and big. These sizes are always shown with a round shape and they can have different colors.



Power level 0	Blue
Power level 1 to 3.5	Purple
Power level 4 to 6.5	Red
Power level 7 to B	Orange
When you lift a pan	Grey

## YOUR INDUCTION HOB



The round shape that most closely matches the size of the pan shows on the display. If you put differently shaped pans on the hob (such as a grill plate or Teppan Yaki), the display also shows a round shape.



### Attention

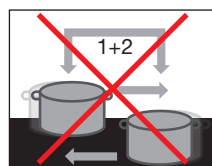
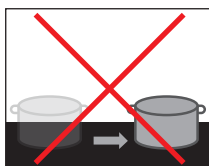
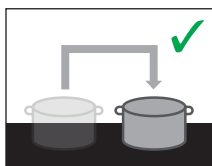
Hot pans can cause damage to the display and the On/Off key. Only put pans on the 'Free-Area' cooking zone.

### 'Pot move' function

As pans are not related to fixed cooking zones, they can be moved to several positions on the hob. Pan settings (power level / program / timer) move to the new pan position automatically. The display shows the new pan position, including the settings for that pan.



When you lift a pan, the pan information shows on the display for 10 seconds. During that time you can put the pan on a new position and all pan settings move to the new pan position automatically.

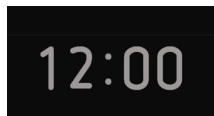


### Attention

Grains of sand may cause scratches which cannot be removed. Only put pans with a clean bottom on the hob. We recommend that you lift pans and not slide them over the hob.

## BEFORE FIRST USE

### *Standby mode*



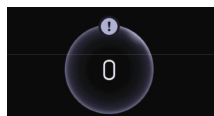
When the hob is connected to the power supply for the first time, the system does a self-test and a reset. This also happens if there has been a temporary power failure. The real time clock shows on the display during the self-test. The total time the clock shows on the display after a first start-up is 15 to 25 seconds. After the self-test, the hob switches to standby mode and is ready for use.



It is not possible to switch on the hob within the first 20 seconds after connection to the power supply.

### *Appropriate pans*

Induction cooking requires a pan with a thick flat bottom (minimum 2.25 mm). Use pans made of ferromagnetic material or pans with a sandwich bottom. The best pans to use have the Class Induction quality mark. Other pans provide a lower performance. Pans made of copper, aluminum or ceramic material are not appropriate.



In pan selection mode, a pan that is not appropriate shows in a grey color with an exclamation mark. Touch the exclamation mark to show the info message.



The maximum pan diameter that you can use is 350 mm.



Only use pans with a flat bottom. A hollow or rounded bottom can interfere with the operation of the empty cooking protection, causing the appliance to become too hot. This may lead to damages. Damage caused by using pans that are not appropriate or that boil dry is excluded from the guarantee.



Pans that have been used on a gas hob cannot be used on an induction hob.



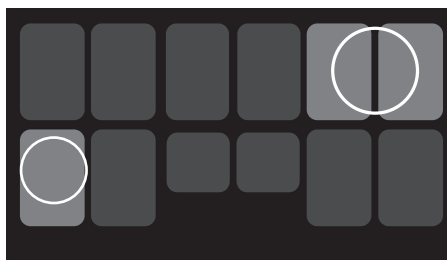
Be careful with thin enamelled sheet-steel pans! The enamel may become damaged at high settings if the pan is too dry. High power level settings may cause the bottom of the pan to warp.



## BEFORE FIRST USE

### *Pan detection*

The pan detection system determines the position of a pan and activates the induction coils that are needed to supply the correct power levels. Each induction coil can supply a maximum power of 2.1 kW if more than 60% of the surface is covered by ferromagnetic material.



### *Pan positioning*



#### **Attention**

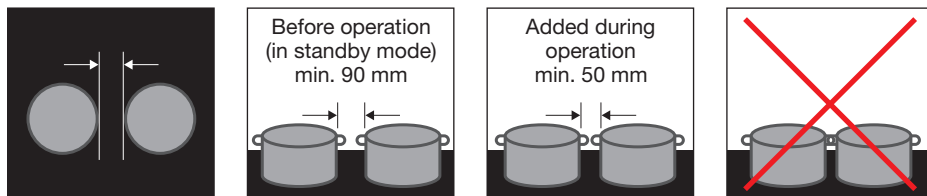
Hot pans can cause damage to the display and the On/Off key. Only put pans on the 'Free-Area' cooking zone.

- You can put max. 6 pans on the hob.
- The pan detection system searches for round pans (from Ø 100 mm to 280 mm). Larger or differently shaped pans (such as a grill plate or Teppan Yaki), are only detected if they are put on the hob if the hob is already switched on.
- In special cases, a pan that is already put on the hob is detected as two pans after switching on the hob. In that case, lift the pan for at least 2 seconds and put it back on the hob.
- Pans larger than 100 mm and smaller than 145 mm cannot be used on every position on the hob (see 'Conflict management/Pan conflict'). The best position for small pans is concentrically on an induction coil.
- Tilting a grill plate or Teppan Yaki might in rare cases lead to wrong detection.

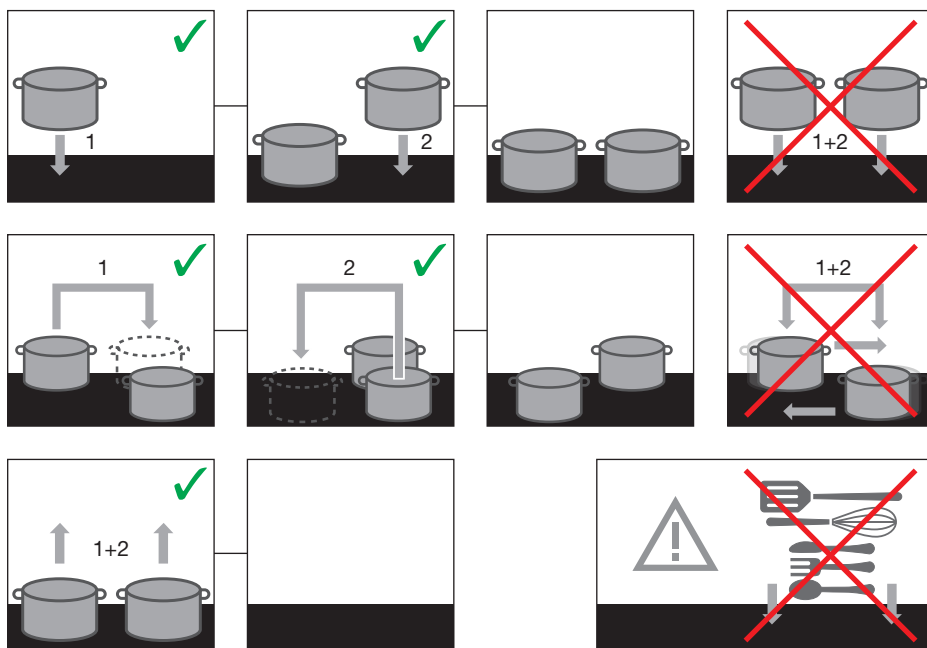
## BEFORE FIRST USE

### Minimum distance

Be sure that there is enough distance between two pans when you put them on the same induction coil. If the distance between the pan bases is too small, the display shows a conflict (see 'Conflict management'). This conflict only occurs when power levels are set.



### Do and don'ts



Do not place metal objects such as knives, forks, spoons and lids on the surface of the hop, they may become hot.

### ***Power management***

A power management prevents the mains connection from overloading. The power management is prioritizing, i. e. the pan with the last increased power level, will get the desired power level. Another pan that is put on the same induction coil will be reduced in its power if the total power request of the two pans exceeds 3.7 kW. In that case you hear an audio signal and the power level of the pan will be reduced to the maximum possible power.



For safety reasons, the power level will not be increased to the power level that was set before.

### ***Cooling***

‘Free Area’ Induction provides an efficient cooling concept using 1 fan per generator. The fans operate with 2 different speeds to provide a low-noise operation. The fans also continue to operate for a certain period of time if the hob switches to standby mode (after-cooling).

### ***Cooking time limiter***

The cooking time limiter is a safety feature of your hob. This limiter is activated when the cooking time, as indicated in the table, is exceeded. Depending on the program or power level you have chosen, the cooking time will be limited as follows:

<b>Program / Power level</b>	<b>Automatic switch off after a cooking time of:</b>
Melting / Keep warm / Simmering	2 hours
1 / 1.5	10 hours
2 / 2.5 / 3 / 3.5	5 hours
4 / 4.5	4 hours
5 / 5.5	3 hours
6 / 6.5 / 7 / 7.5 / 8 / 8.5	2 hours
9	1 hour
P	10 minutes (then it switches back to level 9)



**Attention.** If you have set a cooking timer with a cooking time that is longer as indicated in the table, the time that is set for the cooking timer has priority.

### ***Empty Cooking Protection***

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The hob is equipped with sensors that measure the temperature of the bottom of the pan to avoid any risk of overheating. In case of a temperature that is too high, the power of the hob is decreased automatically or the hob is switched off automatically.

### ***Induction noises***

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Generally, induction cooking may cause some audible noises, e. g. chirping, wheezing and humming. These noises cannot be avoided completely and are not harmful to your appliance.

#### **Pans are making noise**

Pans can make some noise during cooking. This is caused by the energy flowing from the hob to the pan. At high settings this is perfectly normal for some pans. It will not damage either the pans or the hob.

#### **The fan is making noise**

To enlarge the lifespan of the electronics, the appliance is equipped with fans. If you use the appliance intense, the fan is activated to cool down the appliance and you will hear a buzzing sound. The fan runs on for several minutes after the hob has been switched off.

## OPERATION



Please read the chapter 'Before first use' very carefully before you start cooking. This prevents incorrect use of the hob.

### Switch the appliance on / Switch the appliance to standby mode



1. Touch the On/Off key until you hear an audio signal.  
*The appliance switches on; the main screen shows on the display.*
2. Touch the On/Off key again until you hear an audio signal.  
*The appliance switches to standby mode. The real time clock shows on the display for several seconds.*



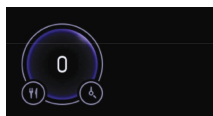
The appliance switches to standby mode automatically after 20 seconds when all power levels are set to '0' and no operation is done by the user.



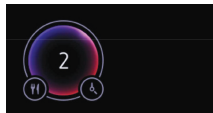
You can adjust the time of the real time clock in the settings menu, see chapter 'Settings / Clock'.

### Set the power level

Use high power levels to boil water or vegetables or to fry meat and fish. Use low power levels to simmer and for gently cooking/heating.



1. Put a pan on the hob.
2. In pan selection mode; set a power level.  
*The power level shows on the display for the pan in selection mode and the heating starts.*



If you put a pan on the hob, the pan selection mode automatically shows for 4 seconds. If a pan is not in pan selection mode, touch the corresponding pan shape.

## OPERATION

### *Power level boost (B)*



Use power level boost to heat with the highest power level for a short period of time. After 10 minutes, power level boost is set to level 9 automatically.



#### **Risk of fire**

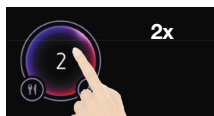
Only use power level boost to heat up or boil a large amount of water. Oil or fat may reach extremely high temperatures with power level boost. Risk of fire!

### *Stop cooking*



In pan selection mode; set the power level to '0' to stop the cooking. *The residual heat indication shows on the display.*

### *A 'quick stop'*



In pan selection mode; touch a pan shape twice.

*The power level is set to '0' immediately. The residual heat indication shows on the display.*

### *Residual heat indication*



The residual heat indication indicates which areas of the hob still have a temperature that is 60 °C or higher. The display shows an 'H' in the left, middle or right part on the display.



#### **Attention**

If you touch an area on the hob with the residual heat indication, you can get burned.



The residual heat indication shows only on the display if no pans are standing on the affected area. If you put a pan in this area, the residual heat indication goes out of view.



When the temperature is less than 55 °C, the residual heat indication goes out of view.

## OPERATION

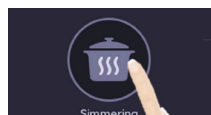
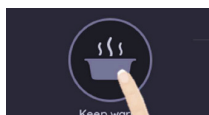
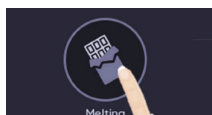
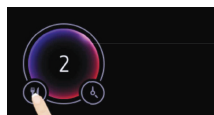


In standby mode, the residual heat indication shows on the display as long as the temperature is 55 °C or higher. The real time clock shows on the display for several seconds when the residual heat indication goes out of view.

### ***Start a program***

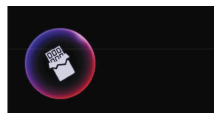
You can select three different programs.

- Melting: used for melting chocolate (44 °C).
- Keep warm (70 °C).
- Simmering (94 °C).

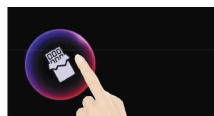


Touch the symbol of a program.

*The symbol shows in the pan shape for the pan in selection mode and the program starts.*

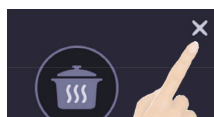


### ***Stop a program***



Touch the pan shape with the program and select power level '0'. You can also touch the pan shape twice for a 'quick stop'.

### ***Close the program menu***

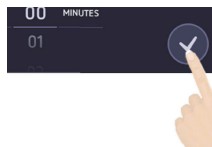
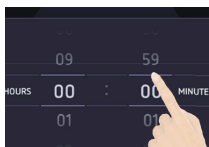
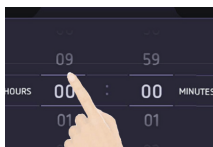
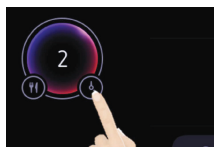


Touch the symbol 'x' on the display.

## OPERATION

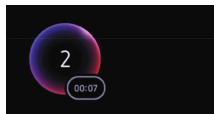
### Start a cooking timer

The cooking timer is used to set the power level to '0' automatically after a period of time. You can set a cooking timer for every pan on the hob (from 1 minute to 9 hours and 59 minutes).

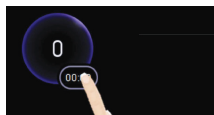


Set the hours and the minutes and touch the confirm key to save the settings.

*The cooking timer shows in the pan shape for the pan in selection mode and starts counting rearward.*



When the cooking timer expires, you hear an audio signal and the cooking timer starts flashing. The power level is set to '0'.



Touch the flashing cooking timer or remove the pan.

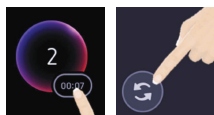
*The audio signal stops and the display shows the pan selection mode for a few seconds.*



After 30 seconds, the audio signal stops automatically and the display shows the pan selection mode for a few seconds.

### Change the setting of a cooking timer / Stop a cooking timer

During cooking, you can always change the setting of a cooking timer or stop a cooking timer.



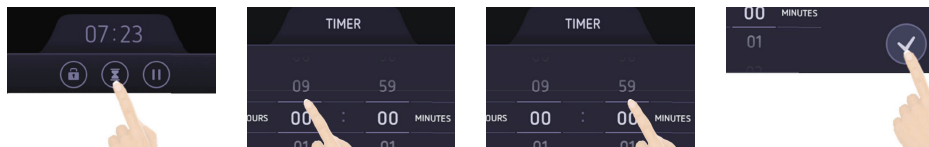
1. Touch the cooking timer and adjust the hours and/or minutes. Touch the reset symbol to set the cooking timer to '00:00'.
2. Touch the confirm key to save the settings.



## OPERATION

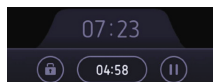
### Start the minute minder

You can set the minute minder from 1 minute to 9 hours and 59 minutes. The minute minder works independently and has no effect on the cooking zone.

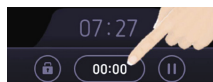


Set the hours and the minutes and touch the confirm key to save the settings.

*The minute minder shows on the display and starts counting rearward.*



When the minute minder expires, you hear an audio signal and the minute minder starts flashing.



Touch the flashing minute minder.

*The audio signal stops and the display shows the minute minder symbol.*

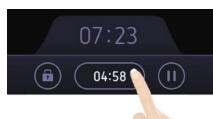


After 30 seconds, the audio signal stops automatically and the display shows the minute minder symbol.



In standby mode, a minute minder in operation continues counting rearward and shows on the display. Also the real time clock shows on the display during the operation of the minute minder.

### Change the setting of the minute minder / Stop the minute minder



1. Touch the minute minder and adjust the hours and/or minutes. Touch the reset symbol to set the minute minder to '00:00'.
2. Touch the confirm key to save the settings.

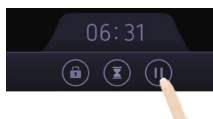
## OPERATION

### Pause function

This function stops the cooking activity temporarily (max. 10 minutes); cooking timers and the minute minder are also paused.

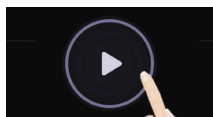


When the pause function lasts longer than 10 minutes, the hob switches to standby mode.



1. Touch the pause key.

*The pause function is active; the display shows the 'continue' symbol.*



2. Touch the 'continue' symbol to stop the pause function.  
*The hob continues all cooking activities with the same settings as before.*

### Child safety lock

With the child safety lock the control panel can be locked during use of the hob (with exception of the On/Off key).

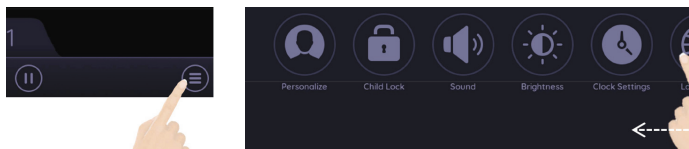


1. Touch the child lock key.  
*The child lock is active; the control panel is locked.*
2. Touch the child lock key for three seconds to unlock the control panel.

# SETTINGS

## Settings menu

This menu contains various settings which you can adjust. Move your fingertip from the left side to the right side or vice versa to see the available settings.



Touch the symbol of a setting.

*The corresponding sub menu shows on the display.*



The menu closes when you do not touch a setting within 10 seconds.



Touch the confirm key in the sub menu if you want to save your changes.



Touch the symbol 'x' key to close a menu. Any changes you made in the menu are cancelled. Previous settings will be kept.

## Personalise

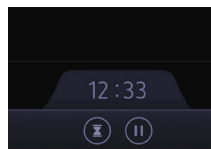
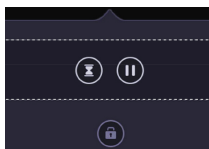
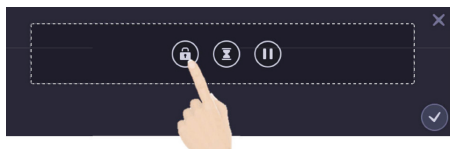
You can select which (and in which order) the symbols show on the main screen:

- Child safety lock.
- Minute minder.
- Pause.

### **Remove a symbol**

The sub menu shows the symbols (in the outlined rectangle) which show on the main screen.

Touch a symbol in the rectangle to remove it. The symbol shows below the rectangle.



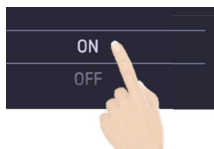
## SETTINGS

### Add a symbol

To add a symbol that shows below the rectangle, touch it (in the required order if you want to add more symbols). The symbol moves to the rectangle.



### Child safety lock

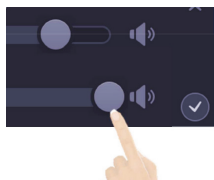


Set the child safety lock to 'on'. Now the main screen does not immediately show when the hob switches on; this prevents the hob from being operated accidentally.



Every time you switch on the hob, the display shows the child safety lock symbol first. Touch the symbol for three seconds; then the main screen shows on the display.

### Sound



You can set the volume of the audio signals.

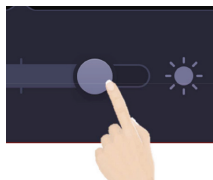


Audio signals for errors always have the maximum volume.

## SETTINGS

### Brightness

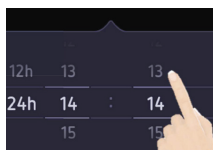
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You can set the brightness of the display.

### Clock

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You can adjust the time of the clock that shows on the main screen.

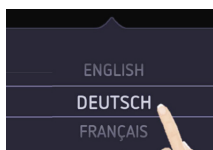


#### **Show the clock in standby mode**

In standby mode, it is possible to show the clock on the display. You do not have to switch on the hob. Touch the display anywhere; the clock shows on the display for 15 seconds.

### Language

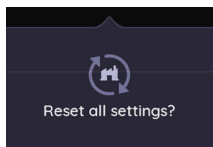
---



You can set the language you prefer.

### Factory reset

---



You can reset all settings to default.

## *Cleaning*

---



### **Nice to know**

Set the child safety lock before you start cleaning the appliance.

We recommend that you clean the appliance each time after use.

- Use a damp cloth and a mild cleaning agent such as washing-up liquid.
- Dry the appliance with a paper towel or cloth.
- Remove water marks and limescale with vinegar.
- Metal marks (for instance caused by pans) can be difficult to remove. Use a special cleaning agent to remove metal marks.
- Use a glass scraper to remove remaining food, melted plastic or burned sugar.



### **Attention**

Do not use abrasive cleaning agents, steelwool, scourers or any type of sharp object to clean your appliance; this can cause scratches.

## CONFLICT MANAGEMENT

There are different types of conflicts which show on the display when they occur:

- a power level conflict;
- a scenario conflict;
- an user interface conflict;
- a pan conflict.

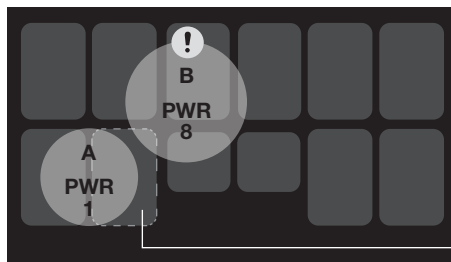


### Note

Touch the exclamation mark to show the message about the conflict.

### *Power level conflict*

An unfavorable position of pans on the hob (on the same induction coil) in combination with strongly different power levels can cause a conflict.



Induction coil with a conflict

Due to safety reasons, the pan with the lowest power level has priority (pan A). This means that the induction coil (with the conflict) will only transmit the power which is necessary to get the requested power level of this pan. The other pan (pan B) can only get the same power out of this induction coil as needed to heat pan A. As a consequence, the power level of pan B decreases.

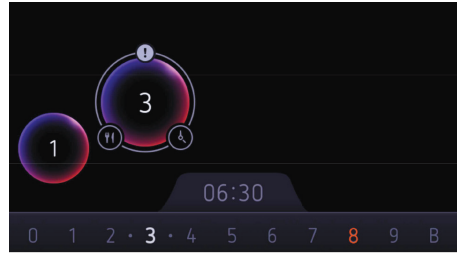
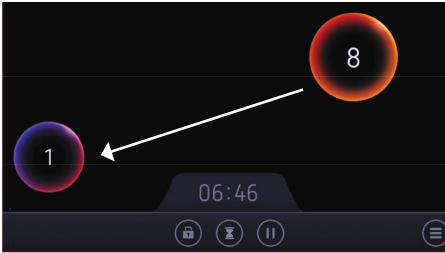


### Note

Due to safety reasons, the power reduction (caused by a power level conflict) is always applied to the pan with the highest power level. As a consequence it is possible that the power level for this pan is reduced, even if there was no user action on this pan.

# CONFLICT MANAGEMENT

**Example 1:** a pan with power level '8' moves to an induction coil which is in operation already.



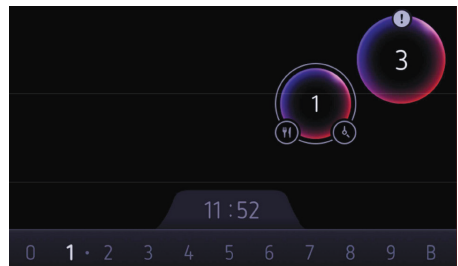
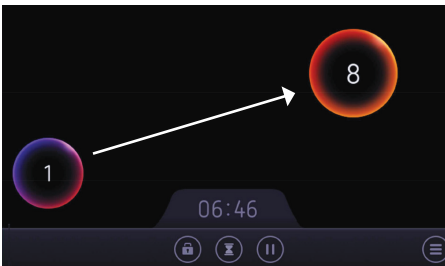
A power level conflict occurs:

- The power level of the moved pan is decreased to the max. possible power level (in this example level '3').
- The display shows the originally set power level (in this example level '8') in red and the maximum possible power level (in this example level '3') in white.
- The pan shape shows an exclamation mark to indicate that there is a conflict.

## Solutions for example 1:

- Move the pan within 10 seconds (away from the induction coil with a conflict). The originally set power level (in this example level '8') will be restored automatically.
- Accept the reduced power level. The conflict message goes out of view after 10 seconds.
- Reduce the difference in the power levels that are set for the pans.

**Example 2:** a pan with power level '1' moves to an induction coil which is in operation already.



A power level conflict occurs:

- Due to safety reasons the pan with the lowest power level has priority.
- The power level of the pan (heated with power level '8') is decreased to the max. possible power level (in this example level '3').
- The pan shape shows an exclamation mark to indicate that there is a conflict.



## CONFLICT MANAGEMENT

### Solutions for example 2:

- Move the pan within 10 seconds (away from the induction coil with a conflict). The originally set power level (in this example level '8') will be restored automatically.
- Accept the reduced power level. The conflict message goes out of view after 10 seconds.
- Reduce the difference in the power levels that are set for the pans.

**Example 3:** a pan is put on an induction coil which is in operation already.



The pan with power level '9' is heated with induction coil 2, 4, 5 and 7. If another pan (with power level '0') is put on induction coil 5 and 6, a conflict arises on induction coil 5. Induction coil 5 may no longer supply any power now, because the power level requirement of the pan that was put on the hob last, is '0'.

### Solutions for example 3:

- Set a power level for the pan that was put on the hob last.
- Move the pan to another position on the hob.

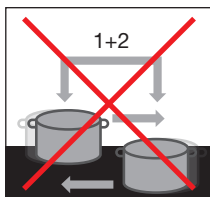
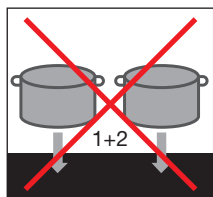


All induction coils that are at least 5% covered with a pan with power level '0' will not supply any power.

## CONFLICT MANAGEMENT

### Scenario conflict

This conflict occurs if the positioning of the pans on the hob is not clear. The conflict is always shown on the display. Lift one or more pans until the problem is solved. The pans are seen as newly placed pans; all settings that have been set for the pans are disappeared.



### User Interface conflict

The display cannot correctly show the position of the pans on the hob. Move pans to solve the conflict. Then you will be able to set the power level.

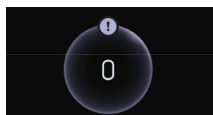


#### **Attention**

You can put max. 6 pans on the hob.

### Pan conflict

The induction hob detects pans that are larger than 100 mm and smaller than 145 mm. But these small pans cannot be used on every position on the hob. An induction coil needs to be covered for at least 10% to be able to heat up a pan. If a small pan does not heat up on a specific position, move it a little bit to a different position.



In pan selection mode, a small pan that is not on a correct position shows in a grey color with an exclamation mark. Touch the exclamation mark to show the info message.

## TROUBLE SHOOTING

### General



#### Attention

If you see a crack in the glass top (however small), switch off the hob immediately and disconnect it from the power mains. Contact the service department.

If the appliance does not work properly, this does not always mean that it is defective. Try to deal with the problem yourself first by checking the table below. You can also take a look on our website for more information. If the problem continues, contact the service department.

Problem	Possible cause	Solution
The fan operates for several minutes after the hob has been switched off.	The hob is cooling.	Normal operation.
A slight smell is noticeable the first times the hob is used.	The new appliance is heating up.	This is normal and will disappear once it has been used a few times. Ventilate the kitchen.
I hear noises during cooking.	Generally, induction cooking may cause some audible noises, e. g. chirping, wheezing and humming.	These noises cannot be avoided completely. <ul style="list-style-type: none"><li>• Try to move the pans a little bit.</li><li>• Be sure the bottom of the pan is clean.</li><li>• Try other pans. Especially pans made of a compound material can cause noises.</li><li>• Use pans with a flat bottom to prevent pans to move during cooking.</li></ul>
	A fan is cooling the appliance.	This is normal.
The hob is not working and nothing shows on the display.	There is no power supply.	Check the fuses. Check if the connecting cable is plugged into the socket.
A fuse blows as soon as the hob is switched on.	The hob has been wrongly connected.	Check the electrical connections.

# TROUBLE SHOOTING

## Warning messages

The display shows information if there is a problem. Touch the exclamation mark to show the warning message. You get information about the problem and how to solve it. Touch the symbol 'x' to close the message.

## Error codes

This hob shows error codes in combination with an error message in the display for a quick and efficient trouble shooting. Errors can affect the complete hob or single positions on the hob. The display shows the user which parts of the hob can still be used for cooking.

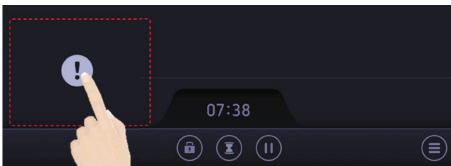
### General errors

A general error affects the complete hob. The full display shows a message. The hob cannot be used while the error is active.

### Position errors

The error is located on a specific position on the hob. The area which is not affected by the error can be used.

Touch the exclamation mark to show the error message.



Error code	Possible cause	Solution
Er21	The temperature of the appliance is too high.	Switch the appliance to standby mode. Remove all pans. Let the appliance cool down. If the problem continues; contact the service department.
Er31		
Er47		
Er61		
Er61	Electrical connection error.	Check the electrical connection.
Er62	Pan positioning not clear.	Move the pans a little bit.
E01	Electrical connection error.	Check the electrical connection.

## TECHNICAL SPECIFICATIONS

### *Information according regulation (EU) 66/2014*

#### Measurements according EN60350-2

<b>Induction hob type</b>	<b>HI39673TF / HI39671TF</b>
Total power	11100 W
Energy consumption for the hob $EC_{hob}^{**}$	179,6 Wh/kg
Dimension of the cooking area	870 x 384 mm
Minimum detection	Ø 100 mm
Nominal power*	2600 W
Booster power*	3650 W
Standardised cookware category**	A (Ø 150 mm)
Energy consumption $EC_{CW}^{**}$	195,2 Wh/kg
Standardised cookware category**	B (Ø 180 mm)
Energy consumption $EC_{CW}^{**}$	190,4 Wh/kg
Standardised cookware category**	C (Ø 210 mm) x2
Energy consumption $EC_{CW}^{**}$	174,4 Wh/kg
Standardised cookware category**	D (Ø 240 mm)
Energy consumption $EC_{CW}^{**}$	163,6 Wh/kg

\* The given power may change according to the dimensions and material of the pan.

\*\* Calculated according to the method of measuring performance (EN 60350-2).

# INSTALLATION INSTRUCTIONS



The fitting of the appliance should only be carried out by a registered and qualified installer. Please read the safety regulations.

## *Preparations for installation*



This appliance must be earthed.

The equipment should not be connected to the network via a multi-plug socket or extension lead, as the safe use of the equipment can then not be guaranteed.

### **Connected load**

L1: 3700 W

L2: 3700 W

L3: 3700 W

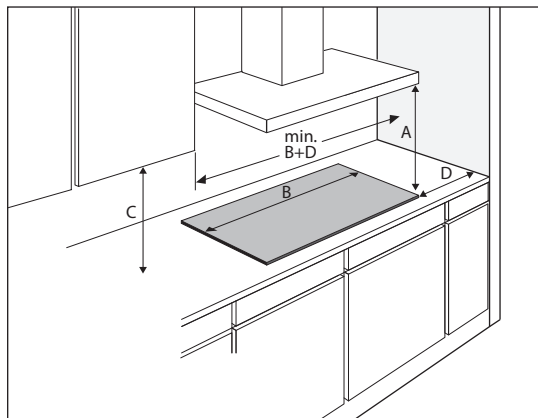
Total: 11100 W

### **Free space around appliance**

A: min. 650 mm

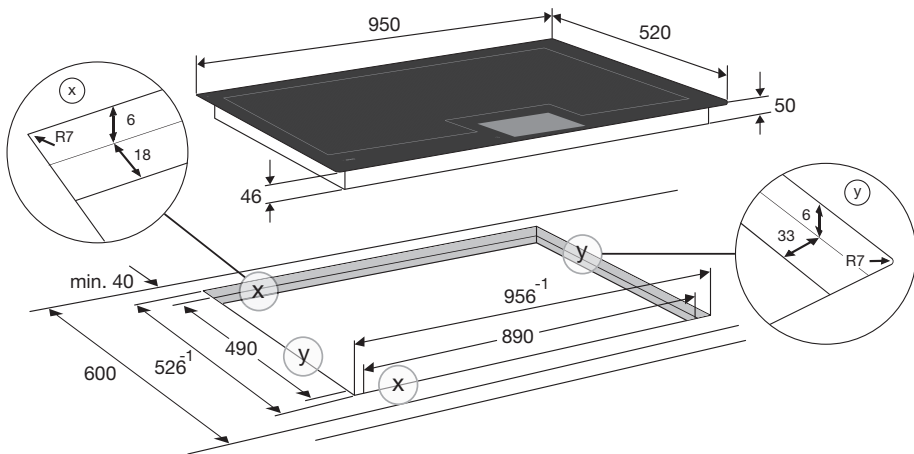
C: min. 450 mm

D: min. 50 mm

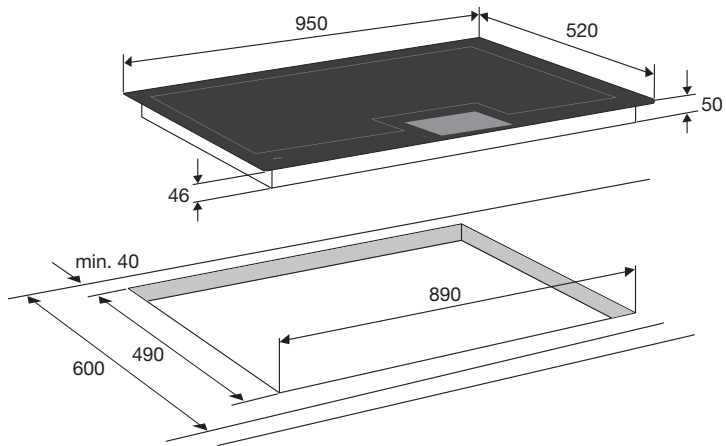


## INSTALLATION INSTRUCTIONS

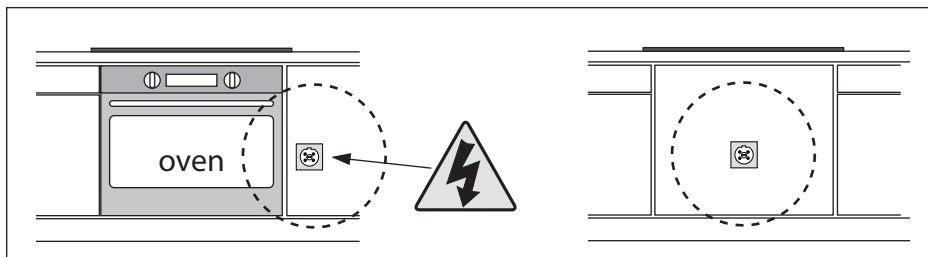
### Appliance dimensions and built in dimensions (flush installation)



### Appliance dimensions and built in dimensions (top installation)



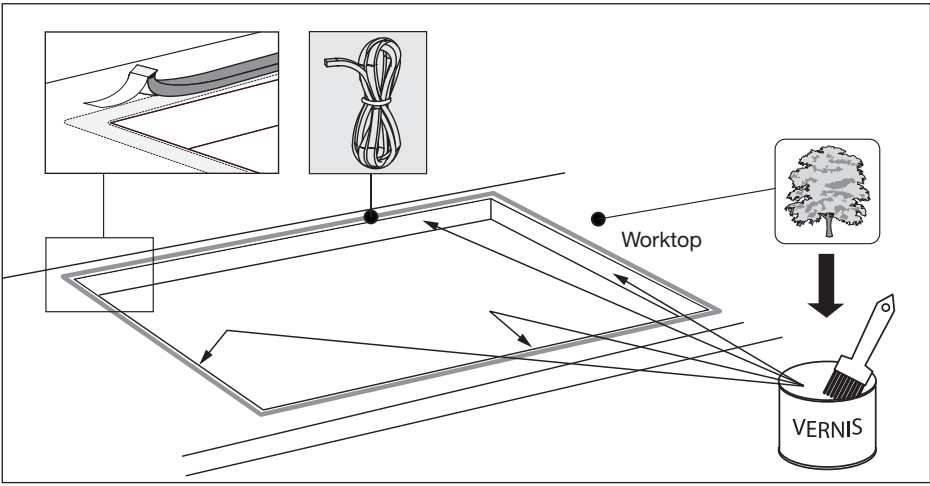
## Accessibility

[illegible]

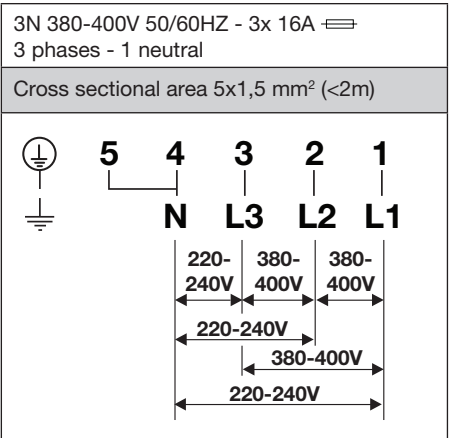
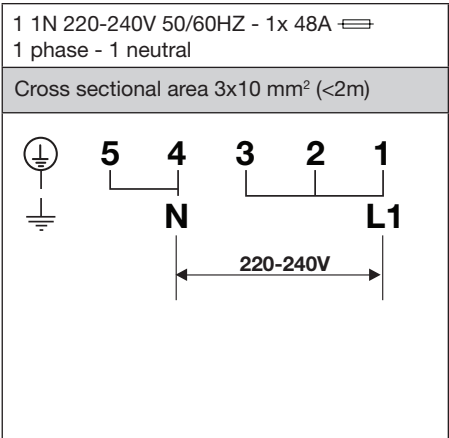


# INSTALLATION INSTRUCTIONS

## Placing sealing tape (top installation)

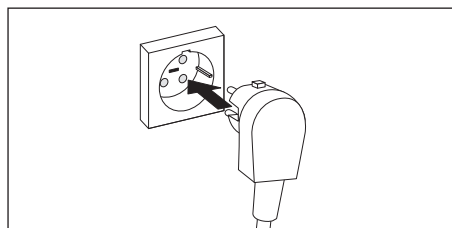
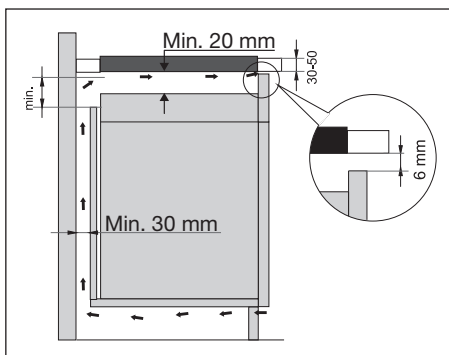
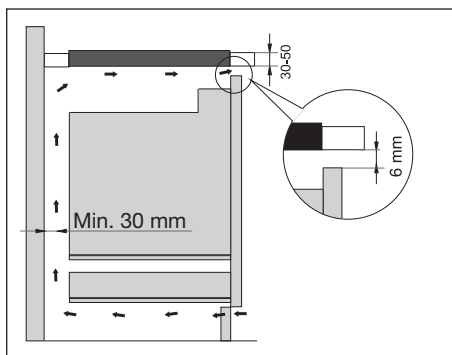
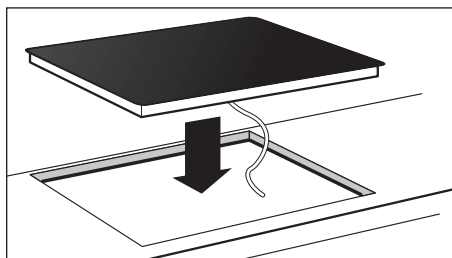
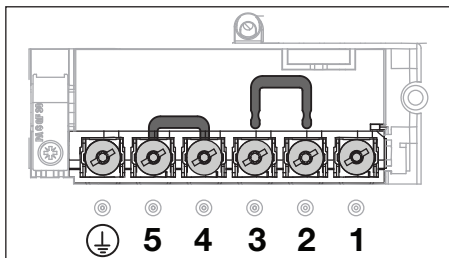
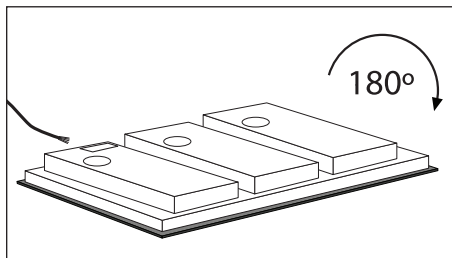


## Electrical connection



## INSTALLATION INSTRUCTIONS

Consult the wiring diagrams on the back of the appliance. Make the required connections on the connecting block.



## ENVIRONMENTAL ASPECTS

### *Disposal of packaging and appliance*

Sustainable materials have been used during manufacture of this appliance. This appliance must be disposed of responsibly at the end of its service life. Ask your local authorities for more information about how to do this.

The appliance packaging is recyclable. The following materials may have been used:

- Cardboard.
- Polyethylene film (PE).
- CFC-free polystyrene (PS rigid foam).

Dispose of these materials in a responsible manner and in accordance with government regulations.



The product has been marked with a crossed-out dustbin symbol to remind you of the obligation to dispose of electrical household appliances separately. This means that the appliance may not be included with normal domestic refuse at the end of its service life. The appliance must be taken to a special municipal centre for separated waste collection or to a dealer providing this service.

Separate collection of household appliances helps to prevent any potential negative impact on the environment and on human health caused by improper disposal. It ensures that the materials of which the appliance is composed can be recovered to obtain significant savings in energy and raw materials.

#### **Declaration of Conformity**



We hereby declare that our products satisfy the applicable European Directives, Orders and Regulations, as well as the requirements stated in the referenced standards.

The appliance rating label is located on the bottom of the appliance.

Stick the appliance rating label here.

When contacting the service department,  
have the complete type number to hand.

You will find the addresses and phone numbers of the service organisation on the guarantee card.

The instructions for use can also be found on our website:

[www.atag.nl](http://www.atag.nl)

[www.atag.be](http://www.atag.be)



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