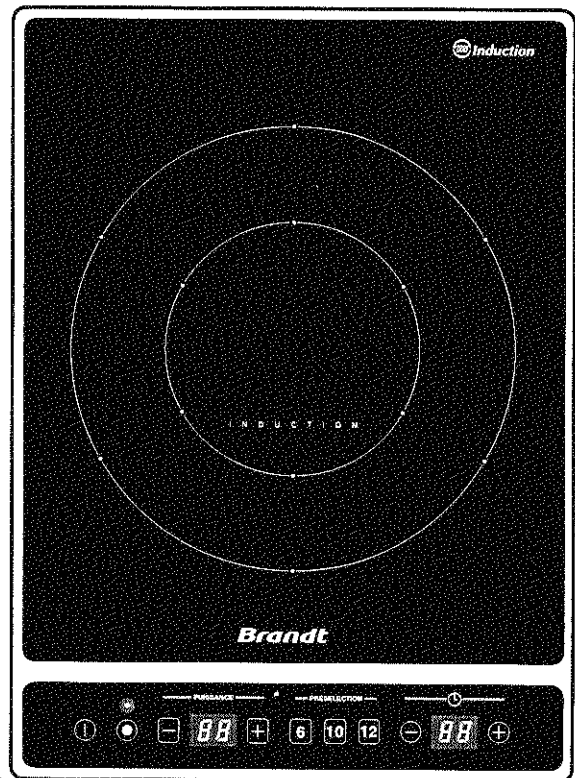


USING your induction hob

UTILISATION de votre table à induction



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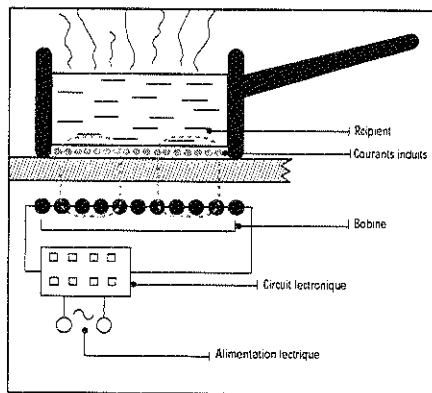
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How your induction hob works.

Your induction hob works mainly thanks to the magnetic properties contained in most pans used on ordinary hobs.

- With the control buttons at the front of the hob, you control the electricity supply, which creates a magnetic field. This field induces currents in the base of the pan placed on the hob.
- These currents, called "induction currents", instantly heat the pan which passes on its heat to the food it contains.



The heat is produced directly inside the pan. Therefore the cooking is done with practically no energy loss between the induction hob and the food. The appliance's heating power is used to its full.

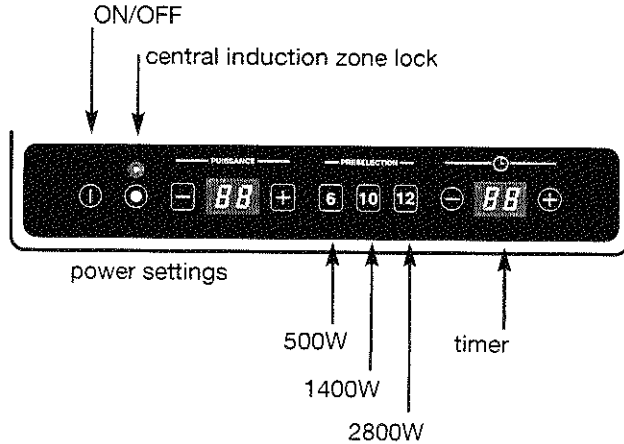
- By removing the pan from the induction hob, or simply turning the hob off with the control buttons, you instantly stop the cooking.

The cooking is totally controlled by an electronic circuit, which provides great flexibility and incomparable precision of control.

The power and the efficiency of an induction hob are far superior to those of a gas or electric hob.

This appliance complies with the EN 60335-2-36 standard corresponding to the safety of electrodomestic and analogous appliances (hobs and hobs for collective use).

How to use your induction hob.



The 280 mm cooking zone **adapts itself and automatically recognises** the diameter of the pan used (120-320 mm), and so produces an even distribution of heat in the pan and ensures all the food is cooked at the same heat.



By pressing the "central induction zone lock" you can concentrate **all the power** on the 180 mm central cooking zone. The light above it comes on indicating the operation has been registered.

To return to **automatic mode**, press this button again. The light goes out.

1. SWITCHING ON.

Press the ON/OFF button. A flashing **0** is displayed.

2. SETTING THE HEAT

The heat settings of your hob range from 50 watts to 2800 watts.

Adjust the heat setting required by using these buttons :

+ / - : power settings (1 to 12)

or **PRESETTINGS**

6 *MEDIUM* - 500 Watts.

10 *HIGH* - 1400 Watts.

12 *MAXIMUM* - 2800 Watts.

How to use your induction hob.

3. SELECTING COOKING TIME

The timer can be set for a maximum length of 99 minutes.

The hob can be used without operating the timer.

Switch on the hob and select the heat setting.

When you press the timer buttons (+ or -), the timer starts working for the length of time you set.

To set the timer quickly, keep your finger pressed on the button selected. An indicator light indicates the number of minutes remaining.

It is possible, at any time during cooking, to change the length of time set on the timer by just pressing the + or - buttons.

When the time is up, the hob turns itself off. An intermittent beep sound will be heard which lasts about 2 minutes. To stop the beep, you can press any button on the keyboard.

4. SWITCHING THE HOB OFF.

Press the ON / OFF button. The indicator light will go out.

Cleaning

- Slight stains can be removed with just a damp piece of kitchen paper.
- Spills and splashes should be wiped as soon as possible. Check that they have been removed before using the hob again.
- To remove tough stains and metal marks, use a drop of a gentle cleaning product, preferably a cream one.
- To remove water and scale marks, use a few drops of white alcohol vinegar.
- To finish off, always rinse with clean water and then wipe with absorbent paper.
- Be careful not to allow liquid to run into ventilation inlets under the hob.

IMPORTANT NOTE

- ❶ You are advised not to use abrasive products or scouring powder (steel wool, abrasive sponges). These may leave scratch marks on the visible parts of your hob.
- ❷ The rubbing of pans may, in the long term, lead to a deterioration of the patterns on the glass ceramic surface.

These defects in appearance do not lead to a non-functioning of the hob or the impossibility of using it and are not covered by the guarantee.

RECOMMENDATIONS :

- Do not immerse your appliance.
- Do not clean it under the tap.
- Do not wash it in the dishwasher.

Integrated safeguards

"ELECTRONIC" SAFEGUARD

- Under your hob, a ventilator takes in air at the back and blows it to the front through openings. This protects the electronic circuits from extreme heat.
- A probe constantly monitors the temperature of the electronic circuits. If the temperature becomes excessively high the hob is automatically turned off.

"EMPTY SAUCEPAN" SAFEGUARD :

- The heating zone is equipped with a probe, which constantly detects its temperature, and so the risk of over-heating due to empty saucepans is avoided.

DETECTION OF AN OBJECT OR UNSUITABLE PAN ON THE HOB :

- A small object like a fork, a spoon or even a ring..., placed on the turned-on hob is not identified as a pan. The indicator flashes but no heating power is supplied.
- This safeguard device works in the same way when it detects a pan, which is not suited to induction cooking.

- You are advised not to put metallic kitchen utensils, knives and forks or other metal objects too close to pans during cooking.
- *When the induction hob is in operation do not put objects that can be magnetised on the glass surface (e.g. credit cards, cassettes,).*

SPILLS AND SPLASHES :

- In the event of spills or splashes onto the induction hob (glass surface and keyboard), the appliance's electronic circuits are protected and therefore cannot be damaged.

For the attention of people equipped with pacemakers or active implants :

The hob complies with electromagnetic perturbation standards in force. Your induction hob therefore fully meets legal requirements (directives 89/336/CEE). It has been designed so that it does not interfere with the working of other electric appliances provided that they respect the same regulations. Your induction hob generates electromagnetic fields in its very close vicinity. In order to avoid interference between your hob and a pacemaker it is essential that the pacemaker be designed in compliance with the regulations relating to it. In this respect, we can only guarantee the compliance of our own product. To check that the pacemaker complies with standards or to enquire about possible incompatibilities you should contact the manufacturer or your own doctor.

The pans to use on your induction hob.

WHICH PANS ARE THE MOST SUITABLE?

- ENAMELLED STEEL PANS WITH OR WITHOUT A NON-STICK COATING

Casserole pot, chip-pan, frying-pan, meat grill...

- CAST IRON PANS.

To avoid scratching the glass surface of your hob, choose a pan with an enamelled base or otherwise avoid sliding it across the hob surface.

- STAINLESS STEEL PANS SUITED TO INDUCTION.

Most stainless steel pans are suited to induction cooking (saucepans, stockpots, frying pans, and chip-pans).

- ALLUMINIUM PANS WITH SPECIAL BASES.

NOTE: EVEN IF THE BASE OF THE PAN IS NOT PERFECTLY FLAT IT MAY BE SUITABLE, AS LONG AS IT IS NOT TOO DEFORMED.

There is a class induction logo  on the hob.

If you buy a pan with this same logo, you can be sure that it is perfectly compatible with your hob when used in the normal way.

WHICH MATERIALS ARE INCOMPATIBLE?

PANS MADE OF GLASS, CERAMIC, EARTHENWARE, ALLUMINIUM THAT HAS NO SPECIAL BASE, COPPER AND SOME NON-MAGNETIC STAINLESS STEEL

THE "HOB" TEST:

The state-of-the-art technology used in your induction hob enables it to recognise most sorts of pans.

Place your pan on a heating zone set at 4, if the indicator **light remains stable** then your pan is **compatible**. If it **flashes** on and off then your pan **can not be used** for induction cooking.

The pans to use on your induction hob.

CORRECT USE :

- Best results will be obtained by using a pan, which has a similar diameter (at least 12 cm), to that of the pattern on the glass surface.
- In any case, the pan must be centred on the cooking zone.

PRECAUTIONS :

- When using a pan with a non-stick coating on the inside (Teflon) with little or no fat, you can pre-heat it on setting 9 or 10 for a short moment but never use settings 11 or 12. You may damage your pans.
- Do not heat up an unopened tin of food. It may burst open (moreover, this precaution is valid for all other cooking methods).

RECOMMENDATIONS

- Never use aluminium foil for cooking and never put food wrapped in aluminium foil directly onto the induction hob. The aluminium would melt and damage your appliance definitively. Generally speaking, never put aluminium foil or plastic on hot surfaces.
- If a crack appears on the surface, immediately disconnect the hob from the electricity supply.
- Your supply cable is a specific sort of cable. If it is damaged, you can obtain a new one from your After-Sales service.
- Never use your hob to store things on, whatever the things may be.

How to install your induction hob.

- Remove the packaging material.
- Free the electricity supply flex from under the appliance and unroll it fully.
- A space of 5 cm should be left between the wall and the appliance.
- Do not fit your hob below a shelf or near inflammable material, such as curtains, draperies, etc...
- Plug your hob into a 16 ampere earthed socket. If you use an extension lead check that it complies with standards (earth connection, cross section of conductor = 1.5 mm²).
- Do not move your appliance while it is working.

WARNING

- When your appliance is turned on, an indicator light may appear.
- This code is reserved for the technical department, and does not concern the user.
- It goes off itself after about 30 seconds or when any button on your appliance is pressed.

VERY IMPORTANT

Your appliance should be placed on a clean, horizontal, flat, stable surface which is heat proof or else coated with a heat proof material.

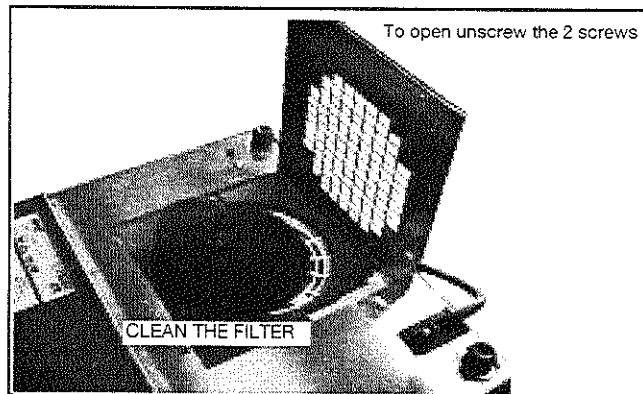
The air inlet under the appliance should not be blocked (e.g. paper, cloths, etc.).

MAINTENANCE

About once a month, clean the filter, located under your appliance, with soapy water.

When it is **completely dry** put it back in place before using the appliance.

This filter is essential. It protects your appliance from dust and fat.



Troubleshooting.

You have doubts about whether your induction hob is working correctly. This does not necessarily mean there is a breakdown. Nevertheless, check the following points.

YOU NOTICE THAT...	POSSIBLE CAUSES	WHAT SHOULD YOU DO?
The induction hob is not working. The indicator lights on the keyboard do not light up.	The appliance is not being supplied. The electricity supply or the connection is faulty.	Check the electrical installation. Inspect the fuses and the circuit breaker.
When you turn the induction hob on the indicator lights on the keyboard keep flashing.	The pan you are using is not suited to induction cooking.	Use a compatible pan (see list provided).
The induction hob stopped working during cooking. The timer may indicate the message <i>E7</i>	The electronic circuits are over heated.	Check the conformity of your installation and especially the air inlets and outlets, as indicated in the instructions.
The hob does not work.	The electronic circuits have broken down.	Contact the After-Sales Service.
Your hob makes a slight "clac clac" sound.	It is caused by the power being distributed between 2 cooking rings.	This is normal.
The ventilation continues for a few minutes after the hob has been turned off.	Cooling the electronics.	This is normal.
Just after being connected, the ventilation comes on for a few seconds.	Automatic testing of product.	This is normal.

**In the event of a fault, note down the message given by the timer and refer to the fault chart.
Do not be surprised if the glass surface of your hob is always slightly warm. This is normal.**

In all events, if your intervention proves insufficient, contact the After-Sales Service immediately.