IN BOOKLET 2

The "plus points" of your induction hob: power, precision and economy p. 2

The "plus points" of your induction hob: cleaning p. 3

The "plus points" of your induction hob: operating safety p. 4

How to use your induction hob p. 5

How does your induction hob work? p. 6

What type of pan should you use? p. 7-8

How to install your induction hob in a kitchen unit p. 9-11

Connecting your induction hob to the mains p. 12-14

Troubleshooting p. 15

After-Sales Service. p. 16

The "plus points" of your induction hob: power, precision and economy

In comparison with conventional cooker hotplates, your induction hob is:

MORE POWERFUL:

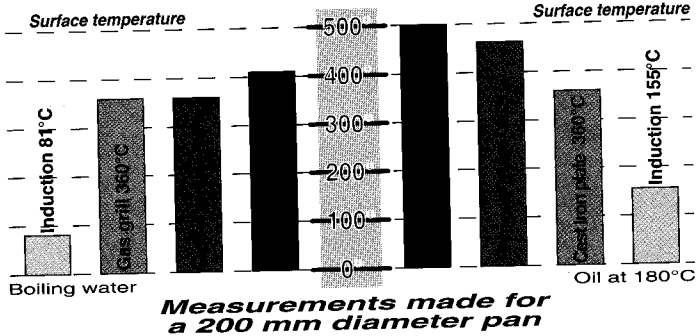
- Your induction hob is much more powerful than an ordinary gas or electric hob.

MORE PRECISE:

- It is much more flexible to use and reacts immediately when you press the controls.
- You can make the finest adjustments at the touch of a button.

SAFER:

- The induction principle means that heat is generated directly in the pan. Therefore the glass top of the induction hob remains much cooler than conventional hobs, reducing the risk of burns, in particular for children.

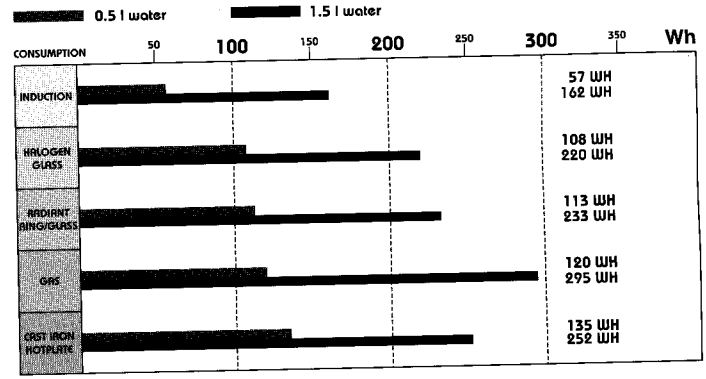


MORE ECONOMICAL:

- Simply removing a pan from the hotplate stops the cooking immediately. This means that no energy is wasted.
- The hotplate does not heat up as long as there is no pan on it (in this case the power indicators on the control panel flash on and off).
- The induction hob consumes much less energy than conventional gas or electric hobs.

COMPARISON OF CONSUMPTION FOR DIFFERENT COOKING MEANS

(MEASUREMENTS TAKEN FOR HEATING 0.5 OR 1.5 LITERS OF WATER FROM 20° TO 95°).



The "plus points" of your induction hob: cleaning

Since the heat required to cook food is produced directly in the pan, the hotplate hardly becomes hot at all (it just acquires heat by conduction from the pan placed on it).
This means that any spills and splashes do not burn or harden on the hotplate.

- Light stains can be removed simply by wiping with a damp paper towel (kitchen roll) or with a special bathroom cleaning pad.
- Wipe any spills or splashes as soon as possible. Check that all traces of food have been removed before using the hotplate again.

SOME USEFUL HINTS:

- For more obstinate stains, use a drop of gentle-action cream cleaner
- To remove marks left by hard water or lime-scale, use a few drops of clear spirit vinegar.
- For traces of metal and really stubborn stains, you can use products such as *Johnson's stainless steel cleaner.*
- To finish off, always rinse with clean water then wipe with a paper towel.
- Take care not to allow liquid to run into holes in the appliance.

IMPORTANT :

1. It is not recommended to use abrasive products or scouring powders *(Vim, Ajax, steel wool pads, scouring sponges, etc.)* as these may scratch the hob surface.
2. In the long-term, cooking utensils may abrade the vitroceramic surface damaging the pattern on the hob.

These visual defects which do not affect operation or suitability for use are not covered by the guarantee

The "plus points" of your induction hob: operating safety

Your induction hob includes safety devices for the protection of its electronic circuits.
If the hob is installed and used correctly, these devices will only rarely be activated.

SAFER:

- At the back of the hob, a fan draws in air and blows it above the work surface through the openings near the control panel or at the back in order to prevent the electronic circuits from overheating.
- The fan has two speeds and is automatically regulated depending on the temperature of the electronic circuits.

"TRANSISTOR" SAFETY:

- A sensor continuously monitors the temperature of the the electronic circuits. If they overheat, the hob is automatically switched off.

EMPTY PAN SAFETY:

- Each hotplate has a sensor under the glass top which constantly detects the temperature of the hob, and therefore that of the pan.
  Check that you are using the correct type of pan as shown on page 7.

DETECTION OF AN OBJECT OR PAN ON THE HOB:

- If a small object such as:
  a fork,
  a spoon,
  a ring, etc.
  is lying on the hob when it is switched on, is not detected as a recipient. The display flashes on and off and no heating power is supplied.
- This safety system behaves in the same way when it detects a pan which is not suitable for induction cooking.
- It is recommended that metal kitchen utensils, cutlery, knives and similar metal objects should not be placed on the induction hob. They may get hot if they are near to a cooking area that is switched on.

SPILLS AND SPLASHES:

- In the event of any spills or splashes on the induction hob (glass top and control panel), the electronic circuits of the appliance are protected and so there is no risk of damage.

If you notice any abnormalities, note the anomaly code appearing in the timer display and refer to the "troubleshooting" table on page 15.
If the glass top of your hob always remains slightly warm, do not be surprised; this is quite normal.

INFORMATION ON THE HEATING POWER SUPPLIED TO YOUR PANS:

- The heating power depends largely on the pan used, the material it is made of and its size.
  For an enamelled steel pan with 20 cm base, the power supplied is approximately:
  - 2.8 kW at setting 12 (maximum).
  - 1.5 kW at setting 10.
  - 500 W at setting 6.
  - 50 W at setting 1.

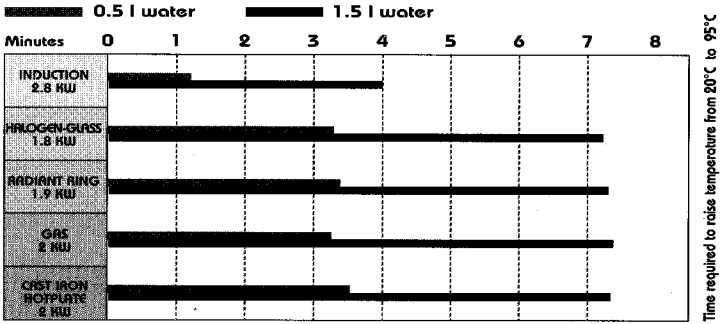
FASTER COOKING:

- The power and efficiency of an induction hob are much higher than hobs with gas burners or electric plates.

This is an illustration of the times required to heat a certain volume of water using various heat sources.

IN CONCLUSION

- **position 12** = maximum heat:
  for deep frying and bringing to the boil.
  IMPORTANT: if a pan that is empty or virtually empty is left for too long at this setting, its base may be damaged.
- **position 11** :
  for shallow frying.
- **position 10** and below:
  for light frying, low boil and simmering
  (for more information, refer to the cooking guide in Booklet 1).



How does your induction hob work?

Your induction hob makes use of the magnetic properties of most pans used on ordinary cooking hobs.

- Using the control buttons on the front of the hob you can regulate the electrical supply which creates a magnetic field. This field induces currents in the bottom of the pan placed on the hob.
- These currents, known as "induction currents", immediately heat up the pan, which transfers the heat to the food inside it by conduction.

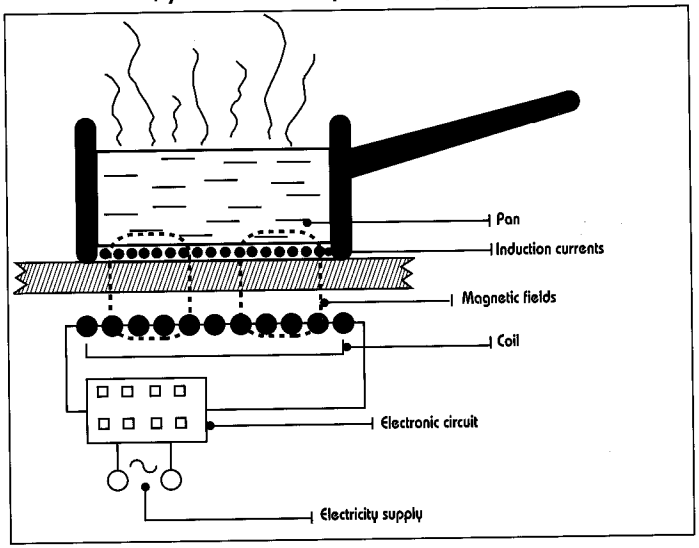
The heat is produced directly within the pan. Therefore **virtually no energy is lost** between the induction hob and the food. The appliance's heating efficiency is maximized.

- Simply removing the pan from the induction hob, or switching off the appliance using the controls, is sufficient to stop the cooking immediately.

Cooking is controlled by an electronic circuit. This offers you a very high degree of flexibility and allows you to make fine adjustments of heating power.

IMPORTANT :

- ***When the induction hob is in use, do not place any magnetizable objects on the glass top (eg: credit cards, cassettes, etc . . .).***
- ***NB: If you have a heart pacer or active implant:***
  Your induction hob generates an electromagnetic field in its immediate vicinity.
  Trials carried out using pacers that conform to current standards indicate that there is no risk to people who have been fitted with one of these devices. However, if you wish to satisfy yourself that your pacer conforms to standard, you should consult your medical practitioner.



What type of pan should you use for your induction hob?

CLASS INDUCTION

- **On your hob there is a CLASS INDUCTION , "CLASS INDUCTION"logo, sign of a high quality brand. If you choose a pan that has this same logo you can be sure that it is perfectly compatible with your induction hob for normal cooking conditions.**
  To help you choose, a list of utensils is provided at the end of this booklet.

WHICH PANS ARE SUITABLE?

- ***ENAMELLED STEEL PANS***
  You can find all sizes of pans or frying pans, etc...

- ***CAST IRON PANS***
  To avoid scratching the glass top of your induction hob, choose pans with enamelled bases.

- Multi-layer stainless steel pans, magnetic stainless steel pans or aluminium pans with a special base.

- You should choose pans whith a thick base to ensure more even cooking (the heat is more evenly distributed) and which have a base of diameter greater or equal to 12 cm

WHICH PANS ARE NOT SUITABLE?

- ***GLASS, CERAMIC OR EARTHENWARE PANS,***
- ***ALUMINIUM OR COPPER PANS,***
- ***NON-MAGNETIC STAINLESS STEEL PANS (REFERRED TO AS "AUSTENITIC").***
- PANS THAT DO NOT HAVE A PERFECTLY FLAT BASE
  PANS THAT HAVE A MISSHAPEN BASE COULD DAMAGE YOUR HOB.

THE "HOB" TEST:

- Thanks to its microprocessor, your induction hob is able to "recognize" the pans which are most suitable for use. Switch on a hotplate, select setting 6 and place your pan on the hotplate. If the luminous power indicators on the control panel flash, your pan is unsuitable
  In each case, refer to the "Class Induction" list.

PLATE WARMING AREA (if your hob is fitted with one)

- All types of dish can be used in the plate warming area.

What type of pan should you use for your induction hob?

CHOOSING PANS

- You will obtain the best results if you use a pan whose diameter matches the outline drawn on the glass top of the hob
- It is entirely possible to use a pan whose diameter is smaller; this does not waste energy, unlike other conventional hobs (electric, gas).
- In all cases, the pan should sit in the centre of the cooking area.

PRECAUTIONS IN USE

- When using a non-stick pan (such as Teflon) without any oil or fat or with very little, preheat it on setting 9 or 10 for a moment.
  Never use setting 11 or 12: you might damage your pans.
- Never heat up a tin of food without first opening it: it may explode. (This warning applies, of course, to all other types of cookers.)

IMPORTANT :

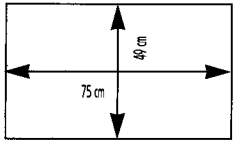
When cooking,
never use aluminium foil
or place food that is wrappe
in aluminium directly on the induction hob.
The aluminium would melt and cause irreparable
damage to your cooker.

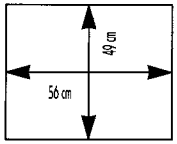
How to install your induction hob in a kitchen unit

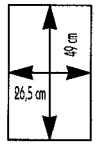
FITTING:

The ideal dimensions for fitting your induction hob are as follows:

FOR A HOB WITH THREE OR FOUR HOTPLATES		FOR A HOB WITH TWO HOTPLATES	
Depth:	49cm	Depth:	49 cm
Width:	75 or 56 cm	Width:	26.5 cm







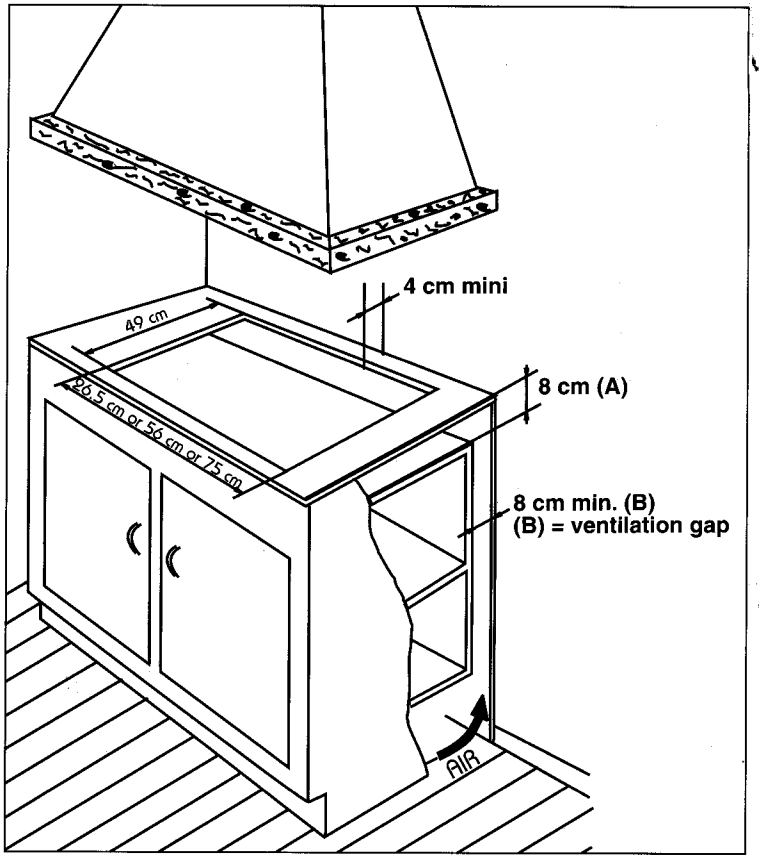
- ***Installation by a qualified electrician is strongly recommended.***

- ***The hob includes a seal to ensure that it rests firmly on the top of the unit and that it is watertight. Be careful not to damage this seal when fitting the hob. Place the hob into its housing with care.***

How to install your induction hob in a kitchen unit

INSTALLATION INSTRUCTIONS:

- Make sure that the surface on which you are going to place your induction hob is perfectly flat.
- Any deformation caused by incorrect fitting of the hob may interfere with the performance of your appliance.
- The unit in which the hob is to be fitted must be cut according to the dimensions as shown in the diagram.
- The height of the part of the induction hob which fits into the unit is 5.5 cm.
- Make sure that the distance between the bottom of the appliance and the top of the unit is greater than 2.5 cm to allow air to circulate, ie 8 cm from the top of the work surface **(A)**
  The base of the hob protrudes to prevent obstruction of the air in-take.
- Make sure that there is a ventilation gap at the back of the unit **(B)**.
  (Type Y heat protection according to standard EN 60.335.2.6)



How to install your induction hob in a kitchen unit

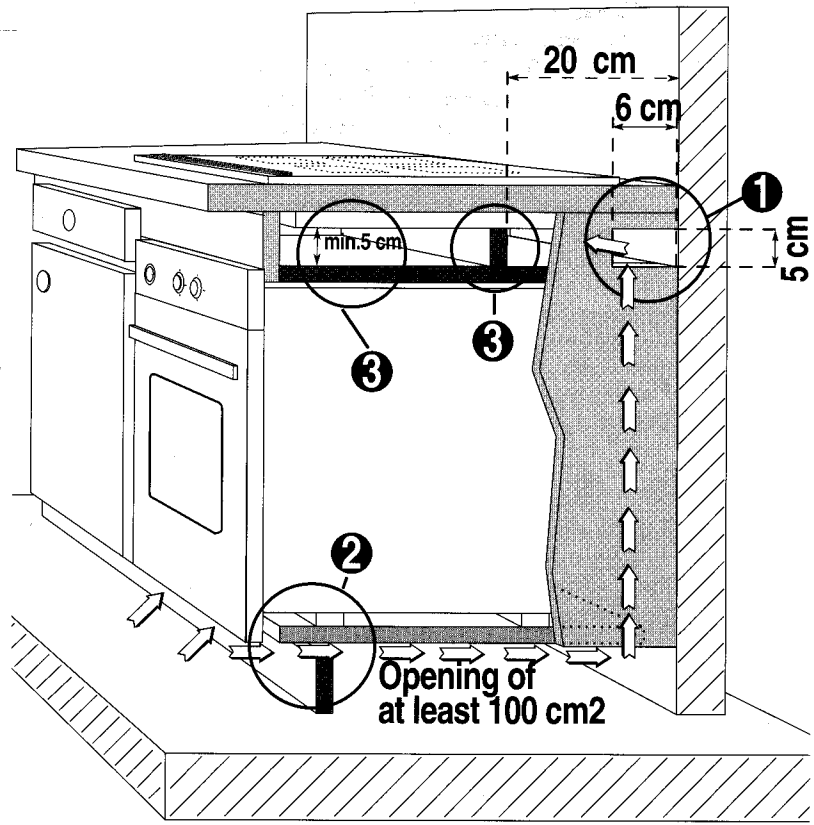
INSTALLING YOUR INDUCTION HOB ABOVE AN OVEN:

- The electronic circuits of the induction hob need to be cooled by a stream of cool air. Also, to make sure that the guarantee for your hob is valid, it is essential that the following 3 important conditions should be met:

❶ There should be an opening in the side walls at the base of the unit: 5 x 6 cm on each side or 10 x 6 cm on one side only, to permit the intake of cool air from the ventilation gap behind the adjacent units.

❷ There should be an opening of at least 100 cm2 in the top of your kitchen unit base.

❸ It is essential to fit the insulation kit reference 6470.1442 available from your After Sales Service. This kit includes insulation material placed horizontally at least 5 cm below the casing of the hob, with a vertical barrier that should be placed 20 cm from the back of the wall or unit.



Important :
Your induction hob must not be installed above a dish-washer, a washing-machine, a refrigerator or a freezer.

Connecting your induction table to the mains

- **Each induction hob is supplied with a mains cable for connection to a 230 V single phase mains supply (3 wires including 1 yellow/green earth).**
- It is essential to fit an EEC7 approved plug to the cable or to provide a multi-pole circuit breaker with a distance of at least 3 mm between the contacts.

CONNECTING TO 230 V SINGLE PHASE

- Connect the 3 wires to your appliance according to their colour (Note: the yellow/green wire must be connected to the earth terminal ⏚).

CONNECTING TO 400 V 2 N THREE PHASE

- The cable supplied with your appliance is not suitable for this type of connection.
  Use an HO5 VVF 4 conductor cable
  [2P + 1N + earth as in Table ❶) which should be installed by an approved installation engineer in accordance with the diagram on page 13.
  For this type of installation it is essential to remove the 3 wire cable as well as the jumper between terminals 2 and 3 of the junction box (see page 13).

VOUS VOULEZ REMPLACER LE CÂBLE :

- Refer to Table ❶ and Instructions on page 13.

- Table ❶.

HOBS WITH 3 OR HOTPLATES

MAINS VOLTAGE	230 V ~	400 V 2 N ~
H 05 VVF Cable	3 wires including one earth	4 wires including one earth
Wire section in mm²	2,5	1,5
Fuse	32 A	16 A

TABLE 2 HOBS WITH 2 HOTPLATES OR 2 HOTPLATES AND PLATE WARMING AREA

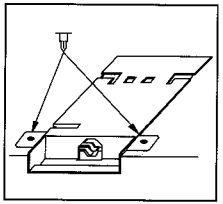
MAINS VOLTAGE	230 V ~
H 05 VVF Cable	3 wires including one earth
Wire section in mm²	1,5
Fuse	16 A

CONNECTING TO THE MAINS
(Replacing the cable)

- Connect the wires to the terminals as shown in the diagrams:

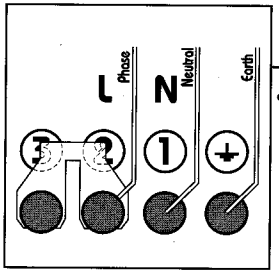
1 - Carefully turn over the induction hob.

2 - Unscrew the plastic flap in the casing, and open it.



3 - Thread the supply cable through the hole provided in the flap and through the cable clamp.

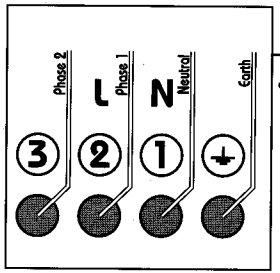
4 - Depending on the type of mains supply, connect the wires as shown in the diagram.



230 V~ SINGLE-PHASE

- Connect terminals ② and ③ using the jumper located near the cable clamp. Connect the three wires to the terminals marked ①, ② and ⏚.

(Note: ⏚ yellow/green wire).

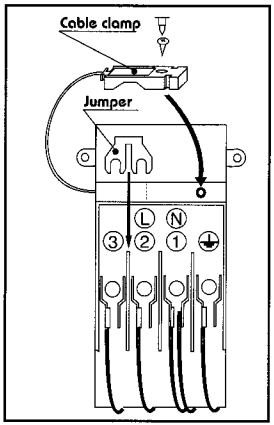


400 V 2 N ~ THREE-PHASE

- Connect the four wires to the terminals marked ①, ②, ③ and ⏚. **For this supply, make sure that the neutral wire (usually blue) is properly connected to the terminal marked N or ①.**

(Note: ⏚ yellow/green wire).

Connecting your induction table to the mains



5 - Screw down and tighten the cable clamp, taking care not to strain the connections.

6 - Close the plastic flap.

NOTES FOR HOBS WITH 2 AND 4 HOTPLATES

- In the case of a 380 V or 400 V three phase supply, if the phases are not shut off simultaneously, make sure that, when the circuit is wired up, **the neutral wire is connected first.** *Similarly, when switching off the electrical supply,* ***switch off the neutral last.***. These precautions also protect the rest of your electronic equipment.

The manufacturer can not be held responsible for any incident, or its possible consequences, occurring during use of an induction hob which is not connected to earth, or which has a faulty earth connection.

Troubleshooting

If you think your induction hob is not working correctly, this does not necessarily mean that there is a fault. In all cases, check the following points:

YOU NOTICE THAT...	POSSIBLE CAUSES	WHAT TO DO?
The induction hob is not working. The indicator lights on the control panel do not come on.	The appliance has no electrical supply. The supply or the connection is faulty.	Check the condition of the electrical installation, examine the fuses or the circuit breaker.
When the hob is switched on, the fuse blows or the breaker trips.	The electrical connection is faulty.	Check the connections (and jumper).
When the hob is switched on, only one side of the hob works.	The electrical connection is faulty.	Check the connections (and jumper).
The induction hob stopped working during use. The anomaly code F7 may appear in the timer display. F 7	The electronic circuits are hot.	Check that your hob, and in particular the air ducts, are correctly installed, as described in the Instructions.
The induction hob stopped working during use and it is making a beeping sound.	Something has been spilled on the hob.	Press any button to stop the beeper. Clean the hob and restart cooking.
After the induction hob has been switched on, the indicator lights on the control panel continue to flash.	The pan you are using is not suitable for induction cooking.	Use a pan that is suitable (see list attached)
The hob does not work; a different anomaly code appears in the timer display.	The electric circuit is faulty.	Call the After-Sales Service.
Your hob is making a clicking sound.	This is produced by the distribution of power between two hotplates.	This is normal.
The fan continues for a few minutes after the hob is switched off.	Cooling of the electronic circuit.	This is normal.

In all cases, if you are unable to locate the problem, contact the After-Sales Service without delay.

IMPORTANT:

- To benefit from your induction hob's guarantee, don't forget to have your "Guarantee Certificate" signed and dated by your supplier or installer.
- All repairs must be carried out by a qualified technician. Only distributors of our equipment:

  UNDERSTAND YOUR APPLIANCE COMPLETELY AND KNOW HOW IT OPERATES;

  APPLY OUR PROCEDURES FOR ADJUSTMENT, MAINTENANCE AND REPAIR;

  USE MANUFACTURER'S PARTS EXCLUSIVELY.

- **Any maintenance work required because the appliance was incorrectly installed or used in a way contrary to the advice set out in these Instructions will not be covered by guarantee and will render the guarantee permanently null and void.**
- For any guarantee claims or for ordering spare parts from your supplier, always quote the complete reference for your appliance (commercial description, type and serial number). This information appears on the plate fixed under the metal casing of the appliance, or on the certificate of guarantee.
- The descriptions and characteristics given in this booklet are given for information only and are not binding. In our continuous attempt to improve the quality of our products, we reserve the right to make modifications or improvements without giving prior notice.
- This appliance complies with the French Decree dated 16/8/1989 concerning the limitation of radioelectric interference (Directive n°76.889 modified by EEC Directive n°87.308); it has a "B" classification.

Ref. : 9954-0671

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