

Induction Built in Hobs

MODEL: ICI6GE1



INSTALLATION AND OPERATION MANUAL

Fig. 1

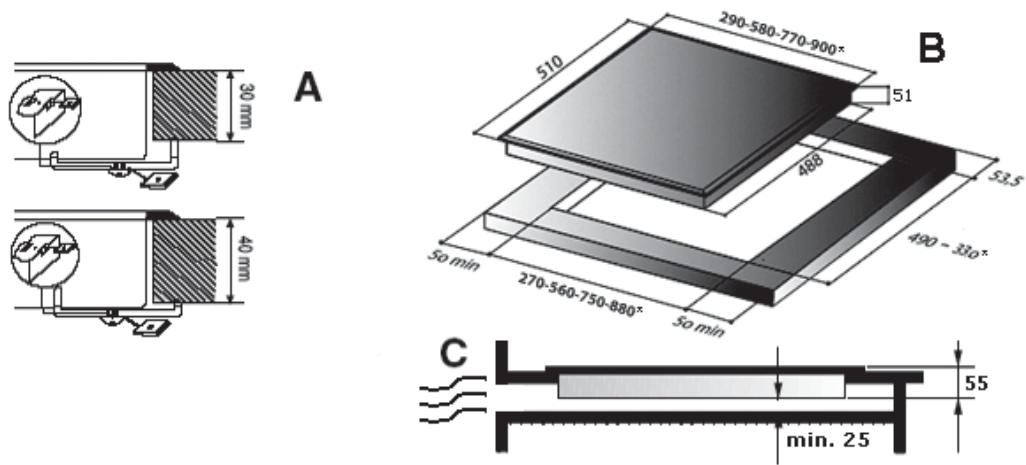


Fig. 2

H05V2V2-F 3G 2.5mm²

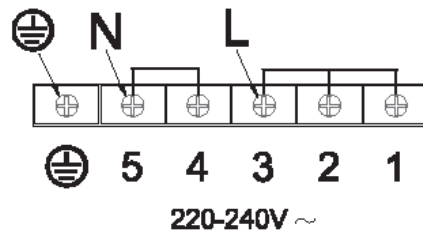


Fig. 3

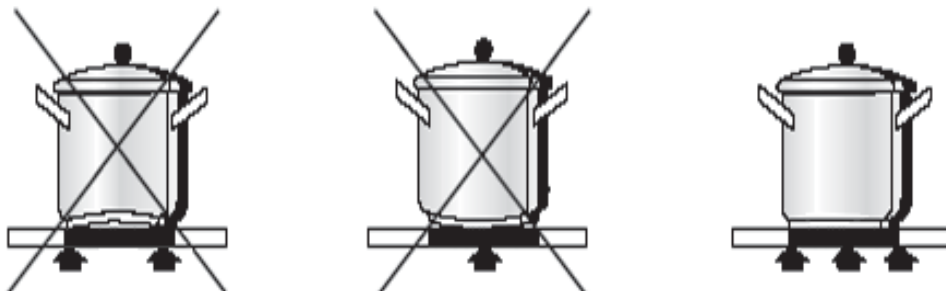
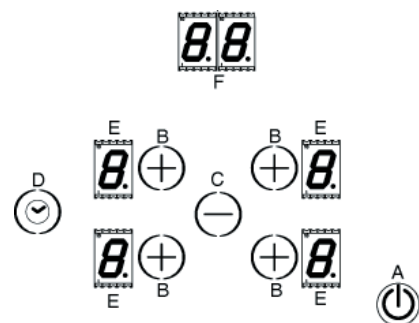


Fig. 4



Fig. 5



GB - VITROCERAMIC HOB

User instructions

GENERAL

Carefully read the contents of this leaflet since it provides important instructions regarding safety of installation, use and maintenance. Keep the leaflet for possible future consultation. All the operations relating to installation (electrical connections) must be carried out by specialised personnel in accordance with current regulations.

INDUCTION

Functioning:

The fundamental characteristic of the induction system is the direct transference of heat from the generator to the cooking recipient.

Advantages:

- The transference of power takes place only when the recipient is placed on the cooking zone.
- The heat is generated only at the base of the recipient and transferred directly to the food to be cooked.
- Reduced heating time and low consumption of power during the beginning of cooking, allowing a global saving of power.
- The cooking zone is deactivated when the recipients are empty or liquid contents have completely evaporated.
- The fibreglass top remains cold, The heat felt on the cooking top is that reflected from the base of the recipient.

COOKING RECIPIENTS:

The use of appropriate recipients is an essential factor for induction cooking. Check that your pots are suitable for the induction system. The recipients must therefore contain iron. You can check whether the material of the pot is magnetic with a simple magnet. We advise recipients having a flat base. Do not use recipients with a rough base to avoid scratching the thermal surface of the top (Fig.3). In this way you can use the power optimally.

A factor not to neglect in induction cooking is, finally, the dimensions of the pot in relation to the plate used. The cooking zones allow the use of recipients with bases of various diameters. It is, however, preferable to use the cooking zone appropriate to the dimension of the pot you want to use: see Diameter 160 mm. Pot. detection. is 90 mm. the Pot.max is 180 mm.; if diameter is 200 mm. the Pot.detection is 120 mm., and Pot. max. 210 mm.

SAFETY INSTRUCTIONS:

This appliance is not intended for use by young or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.

Young children should be supervised to ensure that they do not play with the appliance. For safety reasons, never place large ferromagnetic objects (e.g. oven plates for cakes) on the cooking zone of the fibreglass top. People carrying pacemakers are advised to consult a doctor before using the induction cooking zones. Metal objects such as knives, forks, spoons or covers must not be placed on the surface of the cooking top because they can become heated.

IMPORTANT: After use, switch the cooking top off with the command device.

IMPORTANT:

- Avoid spilling liquid, therefore to boil or heat liquids, reduce the heat.
- Please ensure when the appliance is turned on, that there are no empty pots left on top.
- When you have finished cooking, switch off the relevant heating element with the command indicated below.

WARNING: Steam cleaners must not be used.

WARNING: IF THE SURFACE IS CRACKED, TURN OFF THE APPLIANCE IN ORDER TO AVOID ANY POSSIBLE ELECTRIC SHOCKS.

INSTALLATION INSTRUCTIONS

These instructions are for a specialized installer and are a guide for the installation process, regulations and maintenance in accordance with the law and current standards. If the built-in oven or any other appliances that produce heat, need to be installed directly underneath the cooking hobs in ceramic glass, **IT IS NECESSARY THAT THE APPLIANCE (oven) AND THE COOKING HOB IN CERAMIC GLASS ARE ADEQUATELY ISOLATED**, in such a way that the heat generated from the oven, measured on the right hand side of the bottom of the cooking hobs, does not exceed 60°C. Failure to follow this precaution, could cause a malfunction in the TOUCHCONTROL system.

POSITIONING (Fig. 1)

The domestic appliance was built in order to be encased on a work surface, the way it is illustrated in the graph (fig.1B). Predispose sealing material along the whole perimeter (the dimensions of the cut Fig.1B). Lock the domestic appliance into place with 4 supporters, keeping in mind the width of the surface (Fig. 1A). If the lower part of the appliance after installation, is accessible via the lower part of the furniture, it is necessary to mount a separating panel keeping in mind the distances indicated (Fig. 1C) if underneath

the induction hob is installed an oven, this is not necessary.

VENTILATION:

the distance between the cooktop and built-in kitchen's furnitures or cooking apparatuses must guarantee sufficient ventilation of the air. Not to use the cooktop if in the oven is in course the pyrolysis process.

ELECTRICAL CONNECTIONS (Fig.2)

The appliance must be installed by these instructions and with the requirements of the Australian Wiring Rules AS/NZS3000. Fixed wired installations are to be provided with a suitable isolation means in accordance with the said rules. If the supply cord is damaged it must be replaced by the manufacturer, it's service agent or suitably qualified person in order to avoid a hazard. A V90 cable must be used. Before making the electrical connections, check that:

- the ground wire is 2 cm longer than the other cables;
- the system ratings meet the ratings indicated on the identification plate fixed on the lower part of the worktop;
- the system is fitted with efficient ground wires in accordance with the laws and current standards. Grounding is mandatory by law. If the domestic appliance is not supplied with a cable and/or suitable plug, use material suitable for the absorption value indicated on the identification plate and the operating temperature. At no point must the cable reach a temperature of 50°C higher than room temperature.

USE AND MAINTENANCE

MAINTENANCE

Remove any residues of food and drops of grease from the cooking surface by using the special scraper supplied on request (Fig.4). Clean the heated area as thoroughly as possible using suitable products, and a cloth/paper, then rinse with water and dry with a clean cloth. Using the special scraper (optional) immediately remove any fragments of aluminium and plastic material that have unintentionally melted on the heated cooking area, or residues of sugar or food with a high sugar content (Fig.4). In this way, any damage to the cooktop surface can be prevented. Under no circumstances should abrasive sponges, or corrosive chemical detergents, such as oven sprays or stain removers, be used.

USE: (fig. 5)

Press key A to switch the top on. All the E displays relative to the cooking zones switch on in the "0" standby position. The control unit remains active for 20 seconds. If within this time no cooking zone is selected, the electronic device returns automatically to the OFF position. The above described operation must be repeated to switch the cooking top on again. Select the cooking zone desired and press one of the B "+" keys. Press key C "-" to go to position 9 or key B "+" to go to position 1. Once this operation has been completed you can choose to adjust the temperature with the "+" or "-" keys. The power of the single cooking zone can be adjusted in 9 different positions and will be shown on luminous display E with a number from "1 to 9". To switch a cooking zone off, press contemporaneously the "+" key of the relative zone and the "-" key, or press the "-" key until reaching position "0". To switch the cooking top off completely, press key "A".

IMPORTANT:

When you put a cooking zone in the OFF position and the temperature on its glass is greater than around 60°C an "H" will be signalled on the E display corresponding to the still hot cooking zone. If on one of the E displays of a cooking zone the symbol appears, it means that the recipient being used is not suitable for induction cooking, or the diameter of the pot used is inferior to that allowed by the Pot detection (fig. 7), or that no pot is present on it.

TIMER (Optional - fig. 5): This function allows establishing the time (from 1 to 99 minutes) for automatically switching the selected cooking zone off. Press key D to enable the timer.

Select the plate desired with key "B", press key "-" or "+" to select the time desired that will be shown on display "F". Confirm touching key "D"

DISPOSAL OF OLD ELECTRICAL APPLIANCES

The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local



THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR EVENTUAL DAMAGES CAUSED BY BREACHING THE ABOVE WARNINGS.



PRODUCT SERVICE PHONE NUMBER

1800 805 300