

KHVI60TC

USER MANUAL

- GB -

Dear clients,

Thank you for having chosen our induction ceramic hob. In order to make the best use of your appliance, we would advise you to read carefully the following notes and to keep them for a later consulting.

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SAFETY

Precautions before using

- Unpack all the materials.
- The installation and connecting of the appliance have to be done by approved specialists. The manufacturer can not be responsible for damage caused by building-in or connecting errors.
- To be used, the appliance must be well-equipped and installed in a kitchen unit and an adapted and approved work surface.
- This domestic appliance is exclusively for the cooking of food, to the exclusion of any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- The cooking plate can not be used as freestanding or as working surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use any extension cable to connect it.
- The appliance can not be used above a dishwasher or a tumble-dryer: steam may damage the electronic appliances.

Using the appliance

- Switch the heating zones off after using.
- Keep an eye on the cooking using grease or oils: that may quickly ignite.
- Be careful not to burn yourself while or after using the appliance.
- Make sure no cable of any fixed or moving appliance contacts with the glass or the hot saucepan.
- Magnetically objects (credit cards, floppy disks, calculators) should not be placed near to the engaged appliance.
- Do not place any metallic object except heating containers. In case of untimely engaging or residual heat, this one may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This is supposed to become very hot and catch fire.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- **WARNING:** Accessible parts may become hot during use. To avoid burns young children should be kept away.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

Precautions not to damage the appliance

- Raw pan bottoms or damaged saucepans (not enamelled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not put or leave empty saucepans on the vitroceramic hobs.
- Sugar, synthetic materials or aluminium sheets must not contact with the heating zones. These may cause breaks or other alterations of the vitroceramic glass by

cooling: switch on the appliance and take them immediately out of the hot heating zone (be careful: do not burn yourself).

- Never place any hot container over the control panel.
- If a drawer is situated under the embedded appliance, make sure the space between the content of the drawer and the inferior part of the appliance is large enough (2cm). This is essential to guaranty a correct ventilation.
- Never put any inflammable object (ex. sprays) into the drawer situated under the vitroceramic hob. The eventual cutlery drawers must be resistant to heat.

Precautions in case of appliance failure

- If a defect is noticed, switch on the appliance and turn off the electrical supplying.
- If the ceramic glass is cracked or fissured, you must unplug the appliance and contact the after sales service.
- Repairing has to be done by specialists. Do not open the appliance by yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Other protections

- Note sure that the container pan is always centred on the cooking zone. The bottom of the pan must have to cover as much as possible the cooking zone.
- For the users of pacemaker, the magnetic field could influence its operating. We recommend getting information to the retailer or of the doctor.
- Do not to use aluminium or synthetic material containers: they could melt on still hot cooking zones.

DESCRIPTION OF THE APPLIANCE

Technical data

Type	Total Power	Heating zone location	Nominal Power *	Booster Power*	Diameter
KHVI60TC	7200W	Front left	1500 W	2000 W	210 mm
		Rear left	1200 W	1600 W	145 mm
		Rear right	1500 W	2000 W	210 mm
		Front right	1200 W	1600 W	145 mm

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

HEATER SELECTION



KEYLOCK



HEATER SELECTION



ON/OFF

USE OF THE APPLIANCE

Sensitive touches

Your ceramic hob is equipped with electronic controls with sensitive touch keys. When your finger touches the key, the corresponding command is activated.

Display

<u>Display</u>	<u>Designation</u>	<u>Function</u>
0	Zero	The heating zone is activated
1...9	Power level	Selection of the cooking level
H	Residual heat	The heating zone is hot
P	Booster	The boosted power is activated
u	Pan detection	No pan or inadequate pan
r	Power error	The eco power is activated
FL	Error message	Appliance/electronic failure

Ventilation

The cooling system is fully automatic. The cooling fan starts when the calories brought out by the electronic system reach a certain level.

STARTING-UP AND APPLIANCE MANAGEMENT

Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent which risks causing blue-tinted colour on the glass surface.

Induction principle

An induction coil is located under each heating zone. When it is engaged, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic bottom plate of the pan. The result is a heating-up of the pan located on the heating zone.

Of course the pan has to be adapted:

- All ferromagnetic pans are recommended (please verify it thanks a little magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms...
- Are excluded: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware,...

The induction heating zone adapts automatically the size of the pan. With a too small diameter the pans doesn't work. This diameter is varying in function of the heating zone diameter. If the pan is not adapted to the induction hob the display will show [U].

Starting-up

The cooktop is switched On by touching the [ON/OFF] key for 1 sec. A beep sounds and all the heater displays show the digit point. If the selection of a heater is not done in 10 seconds, the cooktop will be turned off automatically. The cooktop is switched Off by touching the [ON/OFF] key for 1 sec. A beep sounds and all the heaters are switched Off.

The [ON/OFF] key will be locked to switch On the cooktop:

- if the key lock is activated (KEYLOCK LED on);
- or if there is any appliance error.

Switching On a Heater

To switch on a heater it is necessary to actuate every cooking zone by means of two operations:

- 1-Select a heater
- 2-Select the desired cookset

1-Selecting a heater

A heater is selected by touching the heater [HEATER_SELECTION] key for 1 second, a beep sounds and the heater display shows the power level with normal brightness. The heaters that are not selected are dimmed.

If more than one heater is on, the heater selection will finish 10 seconds after the last touch of the [-], [+] key or if another heater is selected. If only one heater is on, the heater selection will finish if another heater is selected. When the heater selection is finished after 10 seconds, a beep sound and all the heater displays that were dimmed show the power levels with normal brightness.

When the heater selection finishes, if the selected cookset is 0, the heater display will be switched off.

2-Selecting a power level for a heater

Once the heater is selected, the power level can be selected by touching the [-][+] keys. In each increase/ decrease a beep sounds and the corresponding display shows the new power level.

With the heater at power level 0, the [-] key raises the cooking level to 9.

With the heater at power level 9, the [+] key raises the cooking level to Booster level a beep sounds and the heater display shows "P" (see Booster Function).

Switching Off a Heater

Once the heater is selected, the heater can be switched off by touching the [-] and [+] keys simultaneously. A beep sounds and the corresponding display shows "0".

Booster Function

After a heater has been selected, touch the [+] key until level 9. To select the Fast Boil function touch the [+] key. A beep sounds and the heater display shows "P". The heater will work at maximum power level for 10 minutes. After these 10 minutes a beep sounds and the heater will return to level "9".

Key lock

Touching the [KEYLOCK] key for 1 second, the key lock function is activated and deactivated. If the LED associated to the key lock key is on, the keyboard is locked. The locking function can be activated when the heaters are on or when the cook top is off. If the cook top is on, the key lock function locks all the keys except the general [ON/OFF] key and the [KEYLOCK]. When the cook top is off, the key lock function locks all the keys, including the general [ON/OFF] key. The key-lock is always activated at the start up of the control.

Power Management

The cooktop maximum power limit is 7200W. This power limit can be reduced by the user to 2800W, 3500W or 6000W.

Setting CookTop ECO Power Limit

The sequence to set a new Cooktop Power Limit is:

- During the first 30 seconds after plugging the appliance.
- The Touch has to be unlocked and all Heaters Off.
- Press at the same time front left and rear right heater selection keys.
- Once this is done, a beep sounds and the actual Cooktop Power Limit will be shown in the heater displays .

For selecting a new Power Limit

·With the (+) and (-) keys, the Power Limit is increased. The selectable powers are: 2800W, 3500W, 6000W or 7200W. When the power is 7200W, if the [+] or [-] key is touched the power changes to 2800W.

Sequence to finish recording the new Cooktop Power Limit

- Press at the same time front left and rear right heater selection keys
- Once this is done, new Cooktop Power Limit is recorded and there is a system reset.

To finish without recording changes:

- If during 60 seconds there is no action, changes are not recorded and there is a system reset.

Power management for ECO Cooktop

For ECO power cooktops, each time the user tries to increase the power, the total power level of the cooktop is calculated. If this total power level is greater than the cooktop power limit, the power increase is not allowed. An error beep sounds and the heater display shows an 'r' for 3 seconds.

COOKING ADVICES

Pan quality

Adapted materials: steel, enamelled steel, cast iron, ferromagnetique stainless-steel, aluminium with ferromagnetique bottom.

Not adapted materials: aluminium and stainless-steel without ferromagnetique bottom, copper, brass, glass, ceramic, porcelain.

The manufacturers specify if their products are compatible induction.

To check if pans are compatibles :

- Put a little water in a pan placed on an induction heating zone set at level [9]. This water must heat in a few seconds.
- A magnet sticks on the bottom of the pan.

Certain pans can make noise when they are placed on an induction cooking zone. These noise doesn't mean any failure on the appliance and doesn't influence the cooking operating.

Pan dimension

The cooking zones are, until a certain limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone.

To obtain the best efficiency of your hob, please place the pan well in the center of the cooking zone.

Examples of cooking power setting

(the values below are indicative)

1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, lever, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water
P	Frying, roasting Boiling water	scallops, steaks Boiling significant quantities of water

MAINTENANCE AND CLEANING

Switch-off the appliance before cleaning.

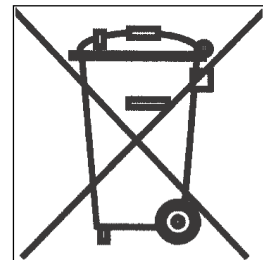
Do not clean the hob if the glass is too hot: risk of burn.

- Remove light marks with a damp cloth with washing up liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must be absolutely avoided.
- Do not ever use any steam-driven or pressure appliance.
- Do not use any object that may scratch the ceramic glass.
- Ensure that the pan is dry and clean. Ensure that there are no grains of dust on your ceramic hob or on the pan. Sliding rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately. You will thus prevent the surface being damaged.

ENVIRONMENT PRESERVATION

- The packaging material is ecological and can be recycled.
- The worn appliances contain certain noble metals. Apply to the local government about the possibilities of recycling.

- Don't throw your appliance with the household refuses
 - Get in touch with the waste collection center of your commune that is adapted to the recycling of the household appliances.



INSTALLATION INSTRUCTIONS

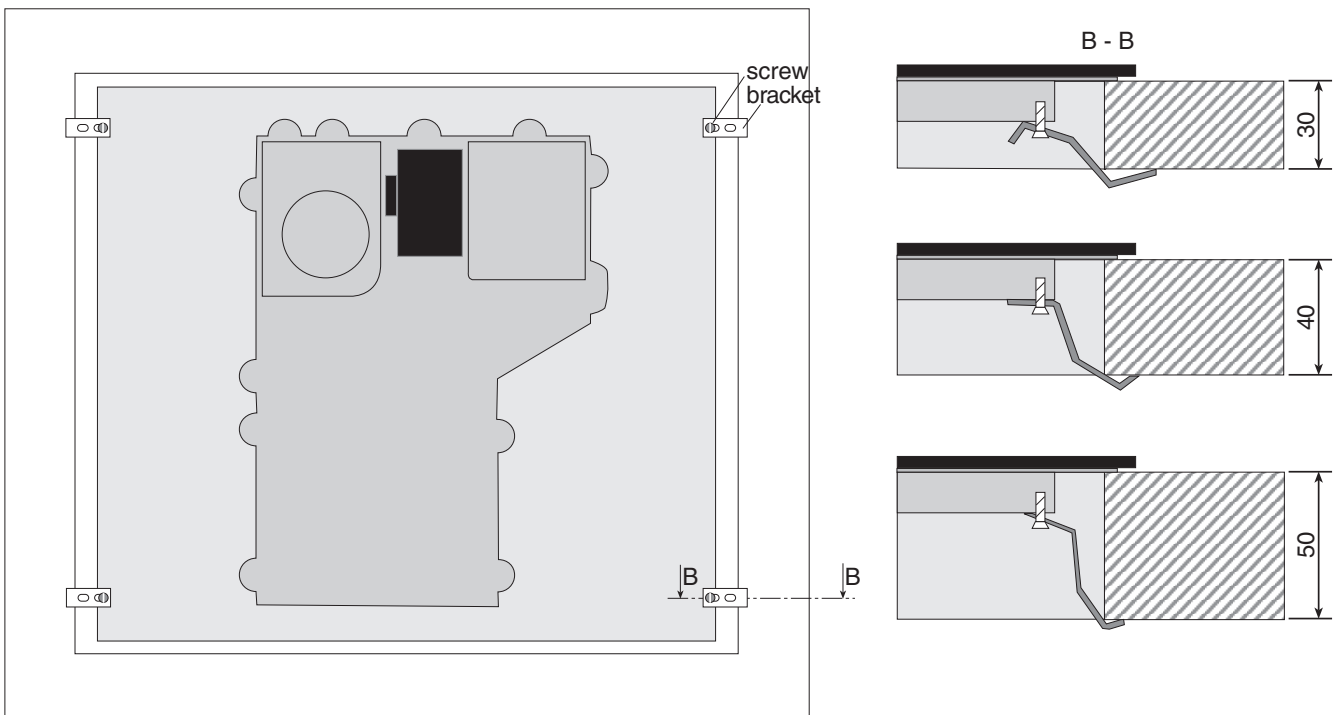
The installation comes under the exclusive responsibility of specialists.

The installer is held to respect the legislation and the standards enforce in his home country.

Fitting - installing

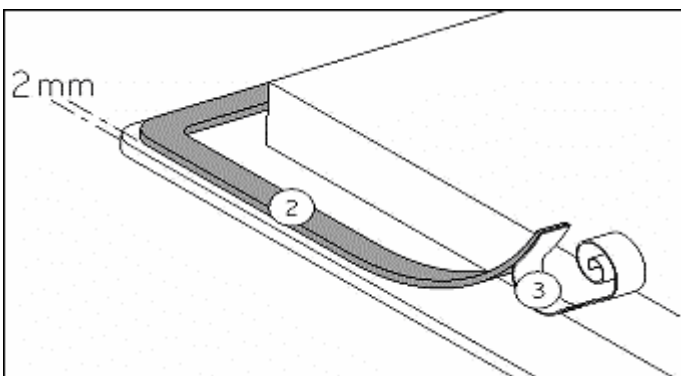
- **The cut out sizes are: 570 x 502 mm**
- The piece of furniture or the support in which the hob is to be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- The mural rods of edge must be heat-resisting.
- The hobs are classified as “Y” class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. On the other side, however, no unit or divider must stand higher than the hob.
- Ensure that there is a distance of 50 mm between the hob and the wall or sides.
- Materials which are often used to make worktops expand on contact with water. To protect the cut out edge, apply a coat of varnish or special sealant. Particular care must be given to applying the adhesive joint supplied with the hob to prevent any leakage into the supporting furniture. This gasket guaranties a correct seal when used in conjunction with smooth work top surfaces.
- Not to install the hob to the top of a not ventilated oven or a dishwasher.

- To guarantee under the bottom of the hob casing a space of 20 mm to ensure a good air circulation of the electronic device.
- To guarantee between the work top and the top of the drawer or oven a space of 5 mm to allow the exit of the air flow.
- If a drawer is placed under the work, avoid to put into this drawer flammable objects (for example : sprays) or not heat-resistant objects.
- The safety gap between the hob and the cooker hood placed above must respect the indications of the hood manufacturer. In case of absence of instructions respect a distance minimum of 760 mm.
- The connection cord should be subjected, after building, with no mechanical constraint, such for example of the fact of the drawer.
- The installation of the hob in non stationary sites (for example : boat) should be undertaken by specialists.



How to stick the gasket:

The gasket supplied with the hob avoids all infiltration of liquids in the cabinet. His installation has to be done carelessly, in conformity of the following drawing.



Stick the gasket (2) two millimeters from the external edge of the glass, after removing the protection sheet (3).

ELECTRICAL CONNECTION

The installation of this appliance and the connection to the electrical network should be entrusted only to an electrician perfectly to the fact of the normative regulations and which respects them scrupulously.

Protection against the parts under tension must be ensured after the building-in.

The data of connection necessary are on the stickers place on the hob casing near the connection box.

The connection to the main must be made using an earthed plug or via an omnipolar circuit breaking device with a contact opening of at least 3 mm.

The electrical circuit must be separated from the network by adapted devices, for example : circuit breakers, fuses or contactors.

Mains	Connection	Cable diameter	Cable	Protection calibre
230V~1P 50Hz	1 Phase + N	3 x 2.5 mm ²	H 05 RR	25 A *
400V~2P 50Hz	2 Phases + N	4 x 1.5 mm ²	H 05 RR	16 A *

(*) calculated with the simultaneous factor following standard 60335-2-6

Caution !

Connect always the earth wire.

Respect the connection diagram placed near the connection box.

The connection box is located underneath at the back of the hob casing. To open the cover use a medium screwdriver.

Connection of the hob

The ceramic hob can be connected in different ways:

Monophase 230V~1P+N

Biphase 400V~2P+N

Setting up the configurations:

For the various kinds of connection, use the brass bridges which are in the box next the terminal.

Monophase 230V~1P+N

Put the bridge between terminal 1 and 2 (Phase).

Attach the earth to the terminal "earth", the neutral N to terminal 4, the Phase L to one of the terminals 1 or 2.

Biphase 400V~2P+N

Attach the earth to the terminal "earth", the neutral N to terminal 4, the Phase L1 to the terminals 1 and the Phase L2 to the terminal 2.

Caution ! ensure that you :

- correctly attach the wires and the bridges.
- tighten the screws properly.

Before making the connection, we strongly advise you to locate the phase(s), neutral and earth on the mains. If you have any doubts, call your electrician.

We cannot be held responsible for any incident resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty earth connection.

