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DIHS62 AND DIHS64 INSTRUCTION MANUAL

**GB** **VITROCERAMIC HOB** - User instructions

FIG.1

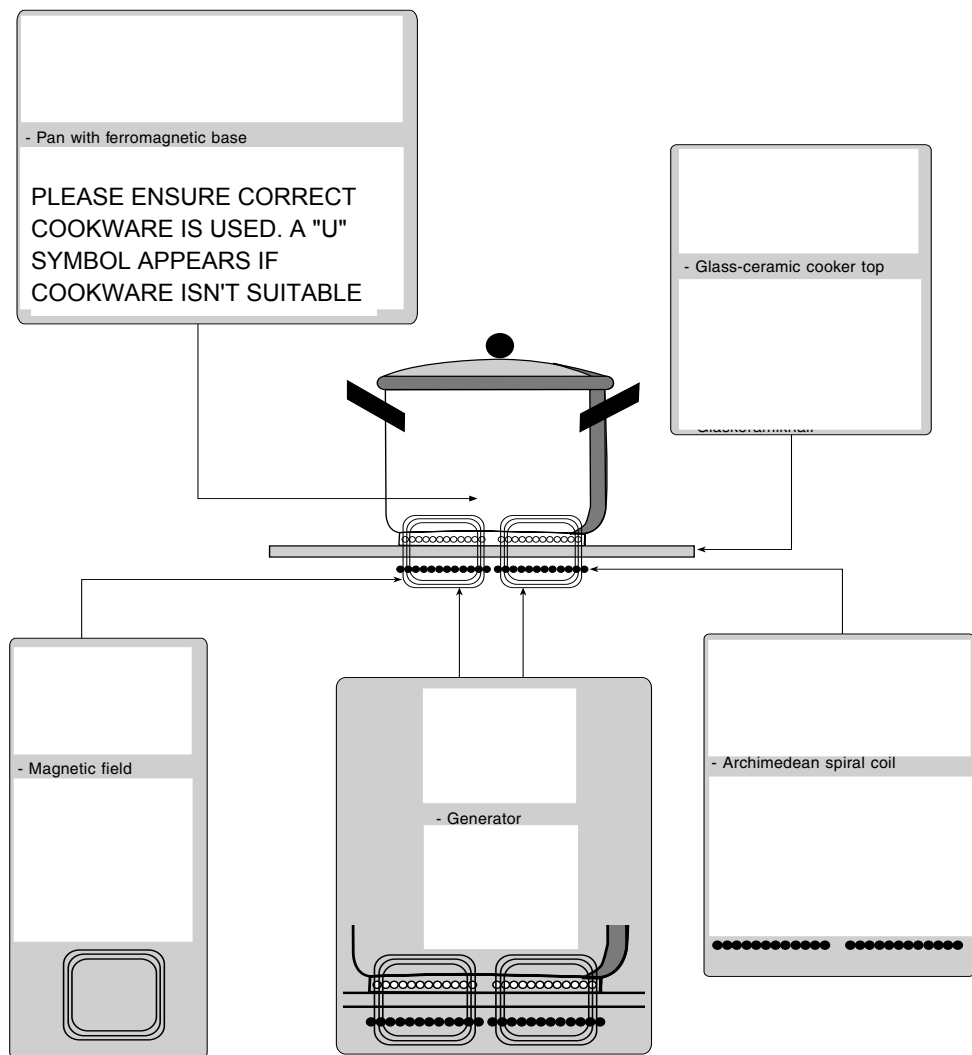
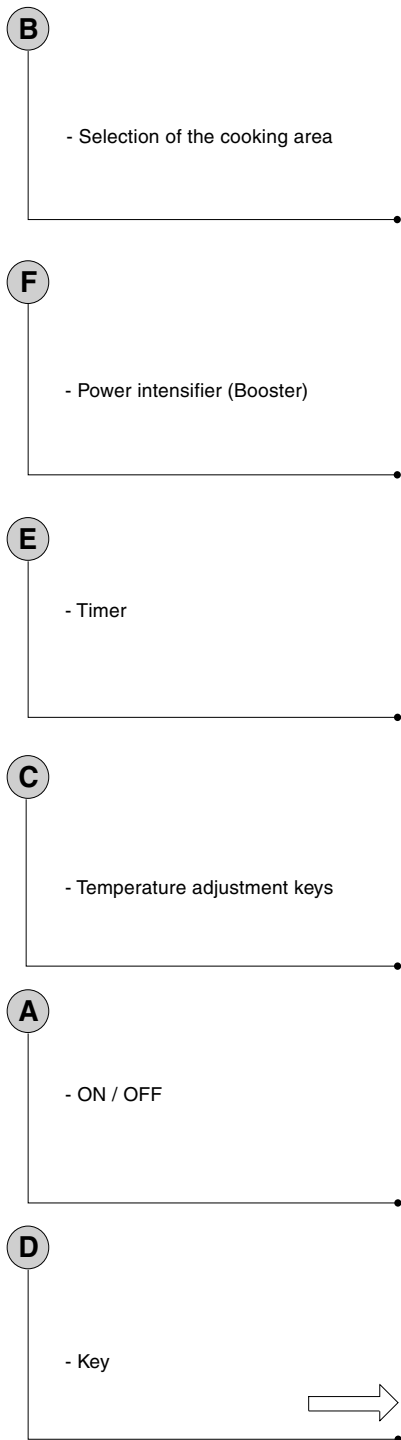
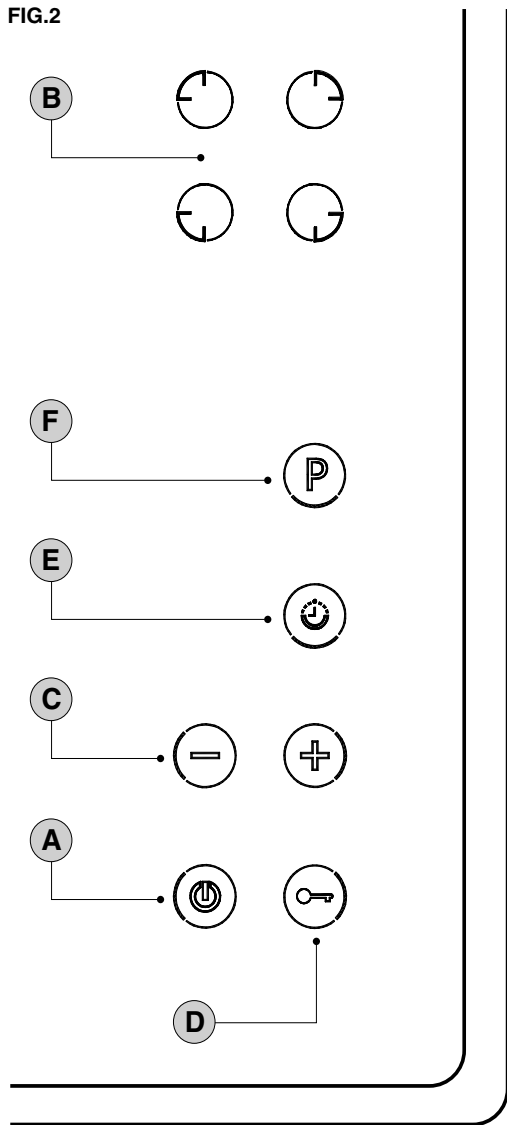
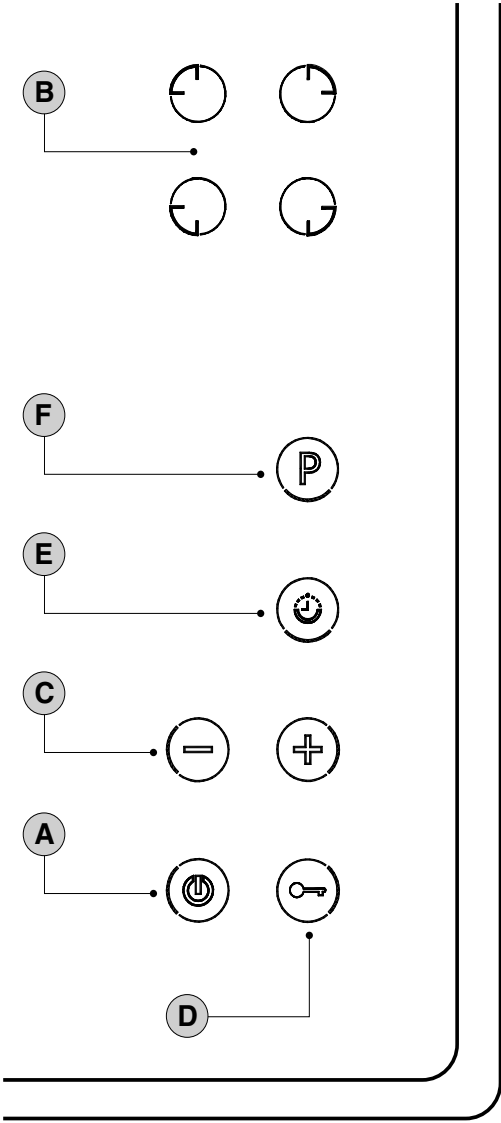


FIG.2





**B** - Selection of the cooking area

**F** - Power intensifier (Booster)

**E** - Timer

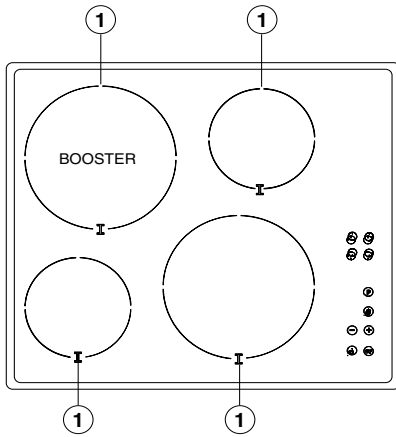
**C** - Temperature adjustment keys

**A** - ON / OFF

**D** - Key

FIG.3A

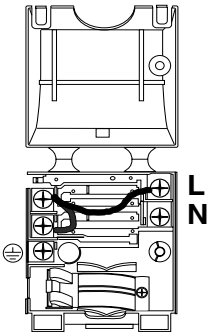
DIHS64



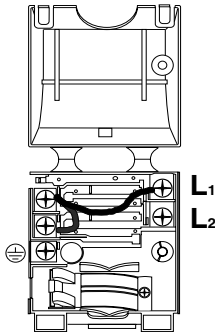
1. Cooking by INDUCTION area

FIG.3B

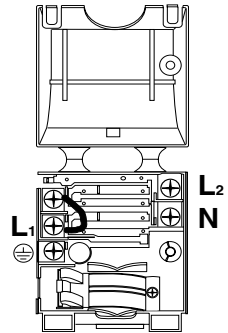
220-240V~ H05V2V2-F 3G 2.5mm<sup>2</sup>



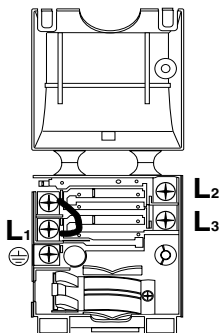
220-240V2~ H05V2V2-F 3G 2.5mm<sup>2</sup>



380-415V2N~ H05V2V2-F 3G 2.5mm<sup>2</sup>



220-240V3~ H05V2V2-F 3G 2.5mm<sup>2</sup>



380-415V3N~ H05V2V2-F 3G 2.5mm<sup>2</sup>

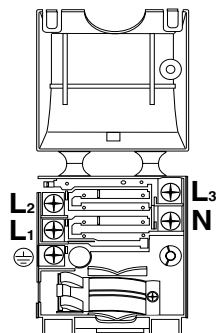
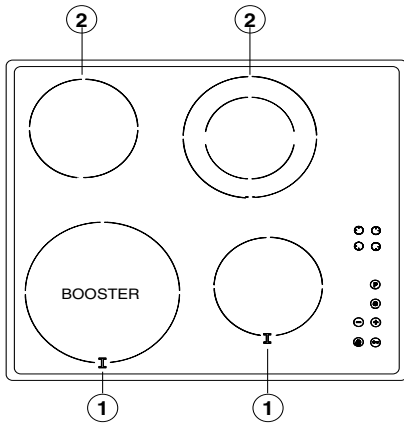


FIG.4A

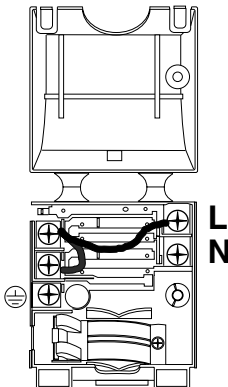


DIHS62

- 1. Cooking by INDUCTION area
- 2. Cooking by RADIATION area

FIG.4B

220-240V~ H05V2V2-F 3G 2.5mm<sup>2</sup>



220-240V2~ H05V2V2-F 3G 2.5mm<sup>2</sup>

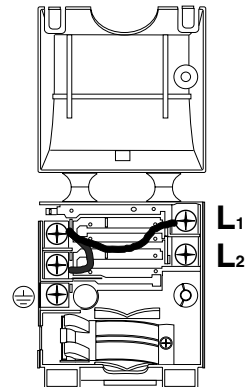


FIG.5

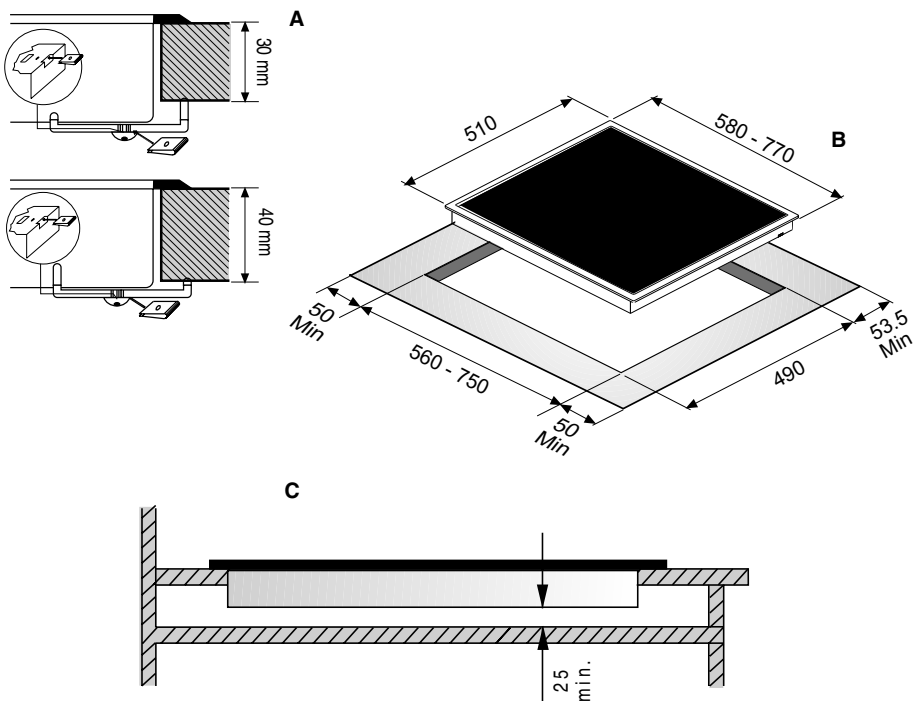


FIG.6

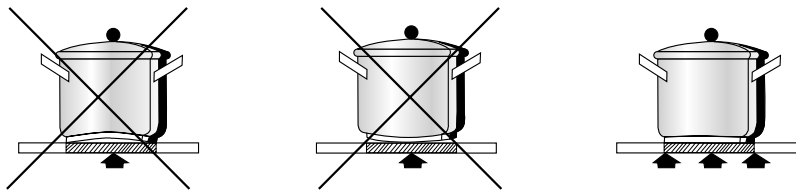
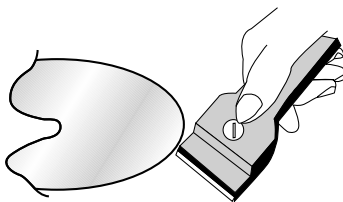
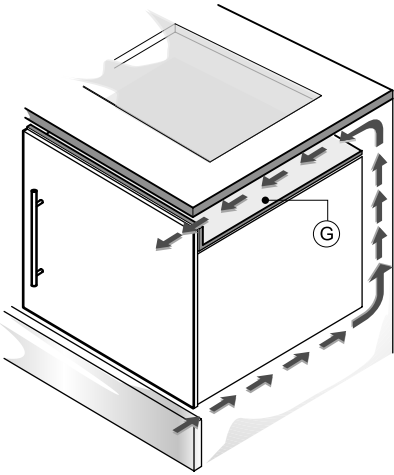


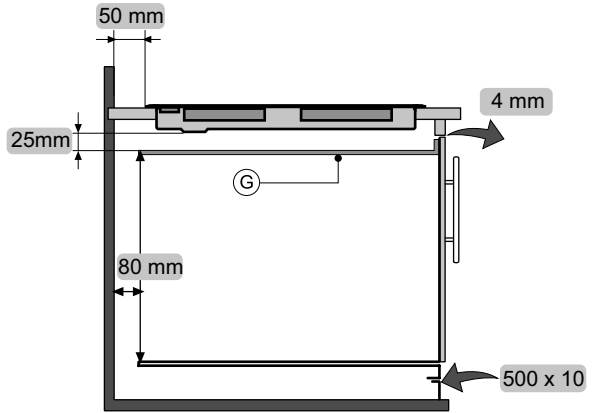
FIG.7



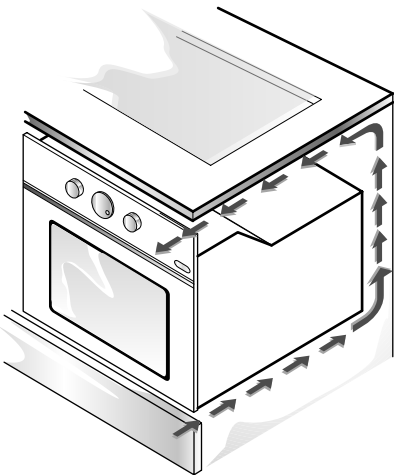
**FIG.8 A**



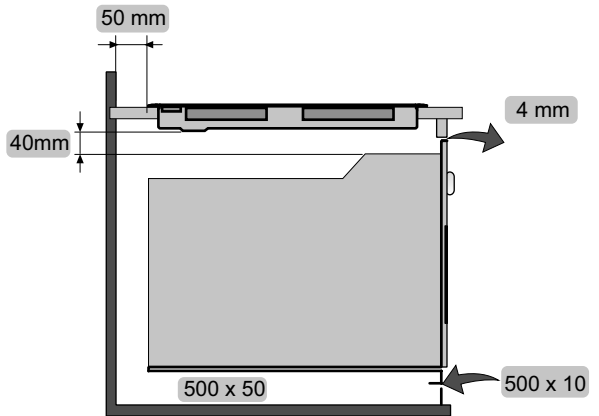
**FIG.8 B**



**FIG.9 A**



**FIG.9 B**





## 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 conformity with the regulations in force.

### 1.1 THE PRINCIPLE OF INDUCTION

The system of cooking by induction is based on the physical phenomenon of magnetic induction.

The fundamental feature of this system is direct transfer of heat energy from the generator to the pan without intermediate means (different from traditional cooker tops see fig.1).

### 1.2 ADVANTAGES

If you compare your electric cooker tops, with the induction cooker top, the result will be:

- **Safer:** low temperature on the glass surface
- **Quicker:** brief heating times.
- **More precise:** the top reacts immediately to your commands
- **More efficient:** 90% of the energy absorbed is transformed into heat.

### 1.3 COOKING VESSELS fig.6

Cooking by induction uses magnetism to generate heat. The vessels must therefore contain iron.

Check if the vessel material is magnetic using a magnet.

#### Important:

To prevent permanent damage to the cooker surface, do not use:

- pans with bases that are not perfectly flat.
- metal pans with enamelled bases.
- Do not use pans with rough bases as they may scratch the hob's surface

For best results use pans of the same diameter as the induction plate, so that they can be recognised by the magnetic sensor.

## SAFETY WARNINGS

This apparatus is not suitable for use by children or persons who need supervision.

Do not allow children to play with the apparatus.

Before using the induction cooker top it is important to check that the apparatus is compatible with anyone who has a pacemaker and active surgical implants.

#### IMPORTANT

- metal objects such as knives, forks, spoons or lids must not be placed on the cooker surface as they can get hot.
- after use, switch the cooker off using the control device and do not rely on the pan detector.

- avoid liquid spilling, therefore to boil or heat liquids reduce the heat supply.

- do not leave the heating elements switched on with empty vessels or without vessels.

- when you have finished cooking, switch off the relative resistance using the control indicated below.

- never use aluminium foil for cooking, or never place products wrapped in aluminium foil onto the cooking surface. The aluminium would melt and damage your apparatus irreversibly.

- Never heat a tin or can of food without opening it – it could explode! This warning applies to hobs of all types.

**ATTENTION: Steam cleaners must not be used.**

**ATTENTION: If the surface is cracked, switch the apparatus off to prevent electric shocks**

## INSTALLATION INSTRUCTIONS

These instructions address specialised installers and serve as a guide for installation, adjustment and maintenance in conformity with the laws and regulations in force.

### POSITIONING (fig.5)

The appliance is made for fixing into a worktop, as shown in the relevant figure. Apply the supplied sealant to the entire perimeter of the hob and insert it into the fitment hole (for sizing see fig. 5B).

Fix the appliance into the worktop with the 4 stays, rotating them according to the top's depth (fig. 5A).

If the underside of the appliance will be accessible after installation, a separator panel **G** (fig. 8A) will need to be mounted maintaining the distances shown (fig. 8B).

If the appliance is installed over an oven the panel is not necessary (fig. 9A - 9B).

**IMPORTANT:** if there is an oven under the induction hob it is advisable for it to have a cooling fan.

Do not use the induction hob while PYROLITIC cleaning is in process.

**WARNING:** to allow the circulation of as much fresh air as necessary, **there must be at least 40 mm between the induction hob module and any appliance installed under it (fig. 9B).**

In any event, adequate aeration must be provided.

To allow fresh air circulation there must be openings in the kitchen furniture (fig. 8A-9A) of the sizes indicated in fig. 8B-9B.

### ELECTRICAL CONNECTIONS (Fig.3B - Fig.4B)

Before making the electrical connections, check that:

- the ground cable 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 earthing compliant to the laws and regulations in force.
- Earthing is obligatory by law.

If the domestic appliance is not fitted with a cable and/or relevant plug, use material suited to the absorption value indicated on the identification plate and the operating temperature. At no point must the cable reach a temperature 50°C higher than room temperature.

If wishing to make a direct connection to the mains, an omnipolar switch must be interposed with a minimum opening of 3 mm between the contacts and suited to the load indicated on the plate and conform to the regulations in force (the yellow/green ground conductor must not be interrupted by the switch). When the appliance has been installed, the omnipolar switch must be easily reachable.

## USE AND MAINTENANCE

### USE (Fig.2)

Press key **A** to switch the cooker top on.

Press one of the keys in section **B** corresponding to the cooking area you intend to use.

Select cooking power using the + / - keys in section **C** (number 9 on the display corresponds to the maximum temperature and 1 to the minimum).

You can disconnect the cooking area by pressing the symbols + and - at the same time.

To prevent use or cleaning of the cooker surface by children, it is possible to block all functions by pressing the **D** key.

If the small hotplate is equipped with an extended hotplate ring then the second zone will activate when the corresponding knob **P** is touched and held for 3 seconds (fig. 2 **F**).

At this point the hotplate will be ignited and the temperature may be regulated using the - or + knobs.

### BOOSTER:

The appliance is supplied with a **Booster** (only in the cooking area indicated in fig.3**A – 4A**), on the basis of the model you own.

To activate the Booster, switch the interested cooking area on at any power level and press key **P** (fig. 2**F**). This allows to reach higher temperatures in a short time discharging the maximum power possible. Once the function is activated a red LED and a **P** will appear on the display for ten minutes. After this time the cooking area will automatically return to power level **9**.

If the Booster is activated at the same time in other parts of the cooking area, the power will be slightly lessened until the end of functioning.

### Timer:

The timer can be used for any selected area.

Select the area where you want to use the timer and then, by pressing the **E** key, activate the timer and using + and - choose the cooking time.

Once cooking time is over, the timer switches off the area and deactivates the selection.

An acoustic signal can be heard for 30 seconds indicating the end of timer activation.

**IMPORTANT:** To avoid damage to the electronic circuitry, the hob is equipped with a safety device to prevent overheating.

Should this cut in, wait until the hob has cooled down

before using it again.

### MAINTENANCE

Remove any residues of food and drops of grease from the cooking surface using the special scraper supplied on request (Fig.7)

Clean the heated area as thoroughly as possible using SIDOL, STAHLFIX or similar 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.7). In this way, any damage to the cooktop surface is prevented.

Under no circumstances use abrasive sponges or irritating chemical detergents such as oven sprays or stain removers.

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

PLEASE NOTE: IF COOKWARE IS UNSUITABLE OR NO COOKWARE IS PRESENT A "U" SYMBOL WILL APPEAR





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