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## INDUCTION HOB

**IH-F2B**

### *User Instructions*

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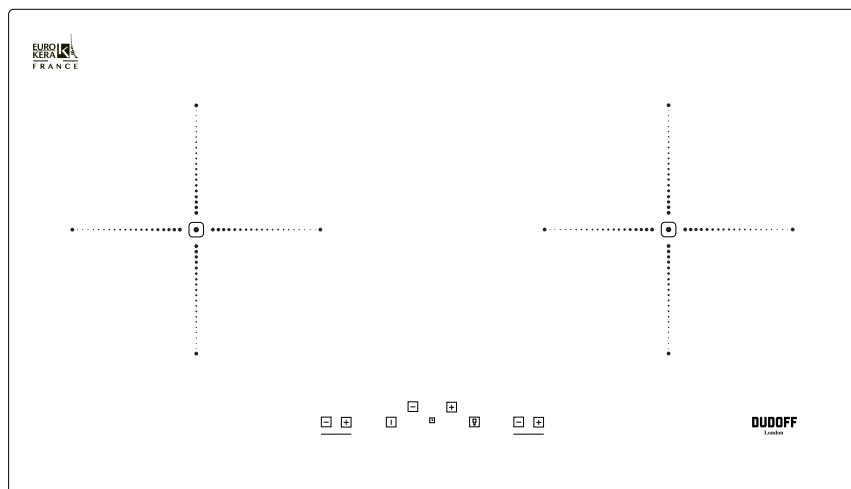


Fig. 1

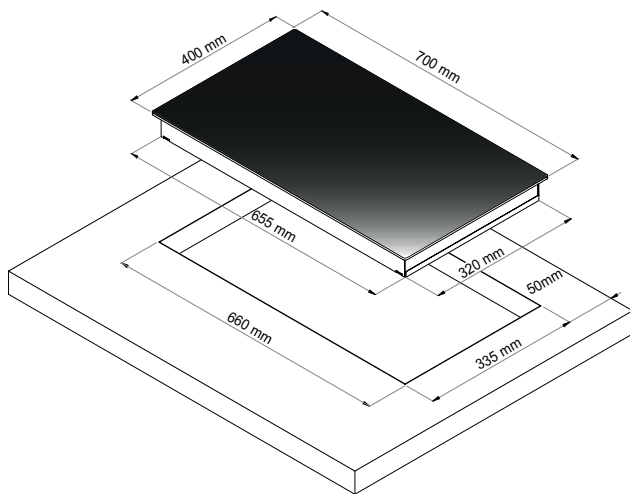


Fig. 2

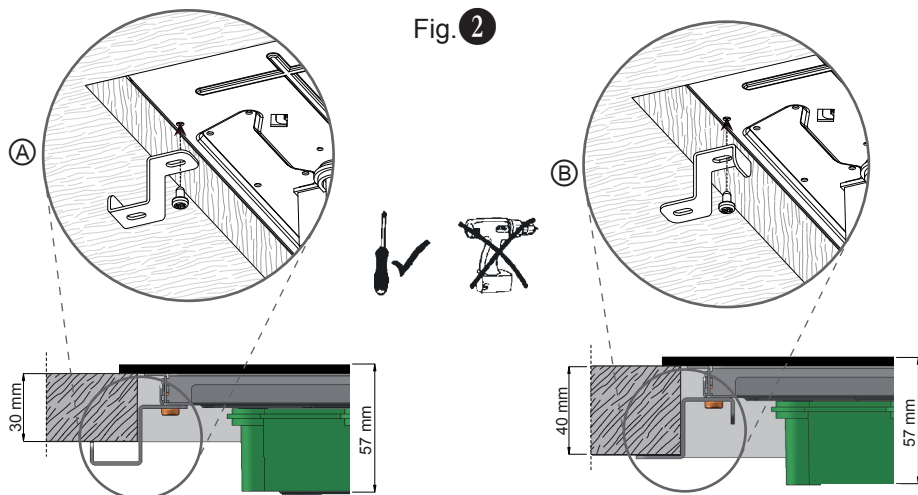


Fig. 3

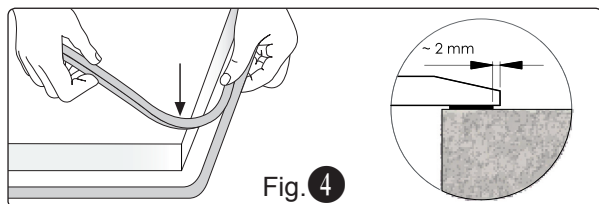
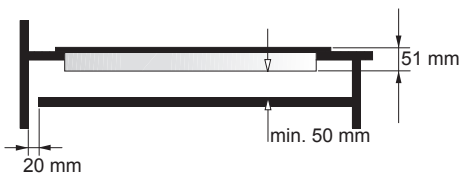


Fig. 4

Fig. 5

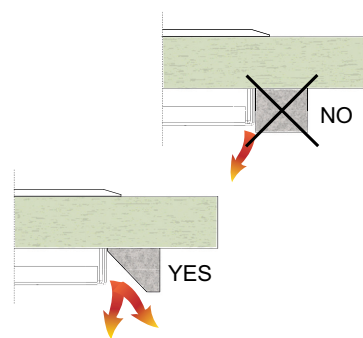


Fig. 6

H05V2V2-F 3G  
1,5 mm<sup>2</sup>

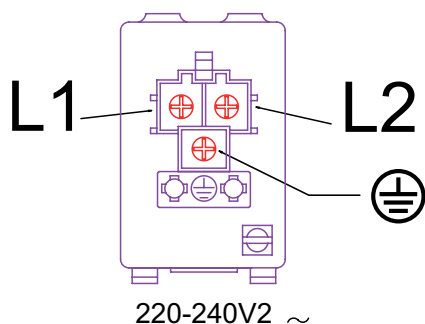
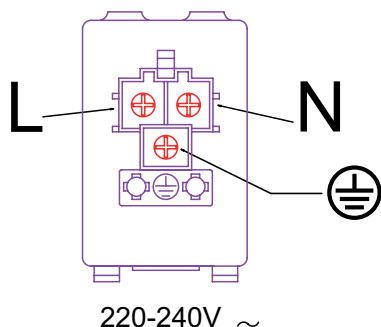


Fig. 7

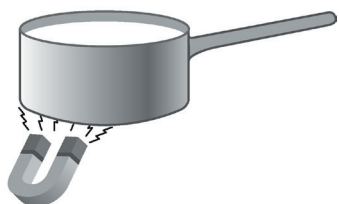


Fig. 8

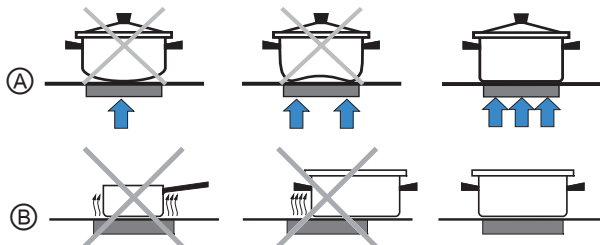
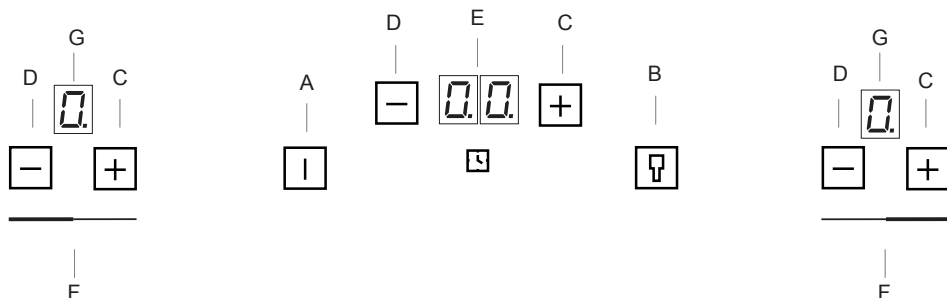
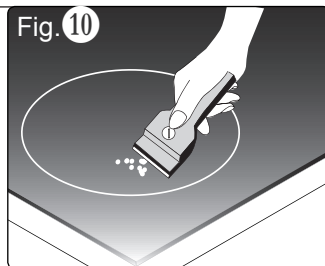


Fig. 9

- A - ON/OFF key > switch the appliance on and off
- B - Control Panel Lock key > activate safety function/child lock
- C - Plus key > increase power level of cooking zone or timer level
- D - Minus key > reduce power level of cooking zone or timer level
- E - Timer display
- F - Cooking zone
- G - Cooking Zone Display > cooking zone display (e.g. power, timer)

Fig. 10



## 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.

## INTENDED USE

- This cooktop is intended for use in households and similar environments.
- This cooktop is not intended for outdoor use.
- This cooktop is not to be used in mobile locations such as ships.
- Use the cooktop only in household-type situations for the preparation and warming of food. All other types of use are not permitted.
- Individuals who are incapable of using the appliance safely because of their physical, sensory or mental capabilities or their lack of experience or knowledge must not use this appliance without supervision or instruction by a responsible person.

## SAFETY INSTRUCTIONS

- Children under 8 years of age must be kept away from the cooktop unless they are under constant supervision.
- Children 8 years and older must only be allowed to use the cooktop if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.

- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** The cooktop is hot during use and remains so for some time after being switched off. The risk of burns remains until the residual heat indicators have gone out.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **DANGER OF FIRE:** Do not store items on the cooking surfaces!
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can become hot.
- Always switch the cooking zones off after use!
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **RISK OF ELECTRIC SHOCK!** If the cooktop is defective or chipped, cracked or broken in any way, immediately switch it off and do not continue to use it. Disconnect it from the electrical power supply.

## INDUCTION SYSTEM

### Functioning:

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

### Advantages:

- The transfer 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, allow a global saving of power.

- 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 recipients are suitable for the induction system.

**The recipients must contain iron.** You can check whether the material of the recipient is magnetic with a simple magnet (Fig.7). The use of recipients in cast iron, enamelled steel or special steel for induction is recommended.

In order to obtain the best performance from the cooking top:

- use recipients having a flat base (Fig.8A).
- use the cooking area appropriate for the diameter of the recipient in order to make use the power optimally (Fig.8B).
- do not use recipients with a rough base to avoid scratching the thermal surface of the top.

## INSTALLATION INSTRUCTIONS

These instructions are for a specialized installer and are a guide for installation, adjustments and maintenance in compliance with the law and current standards.

To guarantee correct functioning of the appliance the indications given below must be followed:

- the surface must be in heat-resistant material
- if a cooking surface is to be installed above an oven, this must have a forced-ventilation cooling system.
- do not install the cooking surface above dishwashers: if this is absolutely necessary, place a watertight element between the two appliances.

**The failure to comply with the above-mentioned precautions could lead to incorrect functioning of the appliance.**

## POSITIONING

The domestic appliance was built in order to be enclosed in a work surface, as illustrated in the figure (Fig.1).

Place sealing material (Fig.4) along the whole perimeter (for dimensions of the cut see Fig.1).

Block the domestic appliance into place with 4 supports, keeping the thickness of the surface in mind (Fig.2).

If the lower part of the appliance is accessible after installation, a separating panel must be mounted respecting the distances indicated (Fig.3). This is not necessary if an oven is installed underneath the induction hob.

## VENTILATION (Fig.5)

The distance between the cooking top and the kitchen furniture or built-in appliances must be such to guarantee sufficient ventilation and discharge of the air (Fig.3).

Do not obstruct the front cooling vents in order to prevent malfunctioning of the appliance (Fig.5).

## ELECTRICAL CONNECTIONS (Fig.6)

Before making the electrical connections, check that:

- the earth wire is 2 cm longer than the other cables;
- the system ratings meet the ratings indicated on the identification plate fixed onto the lower part of the worktop;
- the system is fitted with efficient earth system in compliance with the laws and current standards.

Earthing 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.

If a direct connection to the mains is required, an omnipolar switch must be installed, with a minimum 3 mm opening, between the contacts and suitable for the load indicated on the plate and in compliance with current standards (the yellow/green earth wire must

not be interrupted by a switch).

When the appliance has been installed, the omnipolar switch must be easily reachable.

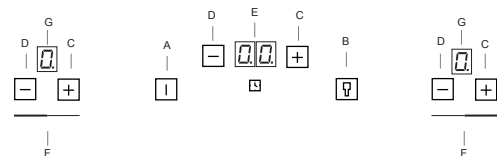
## MAINTENANCE

Remove any residues of food and drops of grease from the cooking surface by using the special scraper supplied on request (Fig.10). 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, immediately remove any fragments of aluminium and plastic material that have unintentionally melted onto the heated cooking area and also residues of sugar or food with a high sugar content. In this way, any damage to the cooking top surface can be prevented. Under no circumstances should abrasive sponges, or corrosive chemical detergents, such as oven sprays or stain removers, be used.

**WARNING: STEAM CLEANERS MUST NOT BE USED.**

## CONTROL PANEL



**A - ON/OFF key** > *switch the appliance on and off*

**B - Control Panel Lock key** > *activate safety function/child lock*

**C - Plus key** > *increase power level of cooking zone or timer level*

**D - Minus key** > *reduce power level of cooking zone or timer level*

**E - Timer display**

**F - Cooking zone**


**G - Cooking Zone Display** > *cooking zone display (e.g. power, timer)*

## SWITCHING THE COOKTOP ON

On commissioning, the appliance will be in the safety position, i.e. control lock is

active and the **B** key is illuminated.

In order to use the appliance the safety function must be deactivated by pressing the **B** key until the indicator light switches off. Press **A** key to switch the top on.

All the **G** displays relative to the cooking zones switch on in the  standby position. The control unit remains active for 10 seconds.


If no cooking zone is selected within this time, the cooking top switches off automatically.

## SWITCHING THE COOKING ZONES ON


Press the **C** key to activate the plate in position **1 (minimum power)** or press the **D** key to activate the plate in position **9 (max. power)**.

Adjust the temperature using the **C** or **D** key. The power of the individual cooking area can be regulated into **9** different positions and will be shown on the luminous display **G** with a number from “1 to 9”.

## RESIDUAL HEAT

If the temperature of the cooking area is still high (over 50°) after it has been switched off, the relative display will indicate the  symbol (residual heat). The symbol will only switch off when the burn risk is no longer present.


## POT DETECTION

If the symbol  should appear on one of the cooking area displays, it means that:

- 1)**The recipient being used is not suitable for induction cooking.
- 2)**The diameter of the recipient used is inferior to that allowed by the appliance (130mm).
- 3)**No recipient is present.

## TIMER

This function allows establishing the time (from **1** to **99** minutes) for automatic switch-off of the selected cooking area.

Press **E** key to enable the timer.  
Press the **C** or **D** key to set the time that will be shown on display **E**.  
The display **E** of all cooking zones symbol  appears flashing.  
Select the required cooking zone with one of the buttons, **C** or **D**.

A LED next to the display of the active zone, will indicate the selection.

Set the power of the area between **1** and **9** with the same keys **C** or **D**. The selection will be confirmed after a few seconds, with audible beeps.

The countdown will be displayed on the display **E**.

An acoustic signal will indicate the timer expiration and the relative cooking zone will automatically switch off. Press any of the keys to stop the acoustic signal.

To disable the timer, press the button **C** and **D** the timer.


**CONTROL PANEL LOCK**

It is possible to block the controls to prevent the risk of unintentional modification of the settings (children, cleaning etc.).

By pressing the **B** key, the controls are blocked and the relative warning light switches on.

To release the controls and change the settings (e.g.interrupt cooking), the **B** key must be pressed. The cooking top can however be switched off even when the controls block is activated. In this case the controls block remains active when the top is switched on again.

**SWITCHING THE COOKING ZONES OFF**

To switch a cooking area off, press simultaneously the **C** and **D** key of the relative zone, or press the **D** key until reaching position .

**SWITCHING THE COOKTOP OFF**

To turn off the cooking top entirely hold down the **A** key.

**SAFETY SWITCH**

The appliance has a safety switch that automatically switches off the cooking zones when they have been operating for a certain amount of time at a given power level.

POWER LEVEL	OPERATING TIME LIMIT (hours)
1 - 2	6
3 - 4	5
5	4
6 - 7 - 8 - 9	1,5

**DISPOSAL OF OLD ELECTRICAL APPLIANCES**

- Old electrical and electronic appliances often still contain valuable materials. However, they also contain harmful substances that were essential for the proper functioning and safe use of the equipment. Handling these materials improperly or disposing of them in your household waste can be harmful to your health and the environment. Therefore, please do not dispose of your old appliance with regular household waste.
- Old appliances may contain materials that can be recycled. Please contact your local recycling authority about the possibility of recycling these materials.
- Please be sure that your old appliance does not pose a danger to children while being stored for disposal.

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

**THE WARRANTY IS NOT VALID IN THE CASE OF DAMAGE CAUSED BY FAILURE TO COMPLY WITH THE ABOVE WARNINGS.**

