



Installation Manual

PE906/IM 7612-78 MG

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INSTRUCTION MANUAL

Strictly observe the instructions in this manual. All liability is declined for any problems, damage or fires caused by failure to comply with the instructions in this manual. The device is intended for domestic use only, to cook food and extract the fumes generated by cooking. No other use is allowed (e.g. heating rooms). The manufacturer declines any liability for inappropriate use or incorrect control settings.

- Read the instructions carefully: they include important information about installation, use and safety.
- Do not make electrical changes to the device.
- Before installing the device, make sure that none of the components are damaged. Otherwise, contact the dealer and do not continue with the installation.
- Check that the device is intact before continuing with installation. Otherwise, contact the dealer and do not continue with the installation.

1. Warnings

Please note! Pay strict attention to the following instructions:

- The device must be disconnected from the electric power supply before carrying out any installation work.
- Installation or maintenance must be performed by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the device unless specifically stated in the operating manual.
- By law, the appliance must be earthed.
- The power cable must be long enough to allow the device built into the unit to be connected to the power supply.

- In order for the installation to comply with current safety regulations, an approved omnipotent circuit breaker is required that guarantees complete disconnection of the mains in over voltage category III, in accordance with the installation rules.
 - Do not use power strips or extension cords.
 - Once installation is complete, the electrical components must no longer be accessible by the user.
 - The device and its accessible parts get hot during use. Be careful not to touch the heating elements.
 - Ensure that children do not play with the device; keep children away and supervise them because the accessible parts may become very hot during use.
 - For people with pacemakers and active implants, it is important to check, prior to using the induction hob, that their pacemaker is compatible with the device.
 - Do not touch the heating elements of the device during and after use.
 - Avoid contact with cloths or any other flammable material until all the hob components have cooled down sufficiently, risk of fire.
 - Do not place flammable material on or near the device.
 - Overheated fats and oils easily catch fire. Supervise the cooking of fatty or oily food.
 - If the surface is cracked, switch the device off immediately to prevent the risk of an electric shock.
 - The device is not intended to be operated with an external timer or a separate remote control system.
 - Unattended cooking on a device with oil or fat can be dangerous and may cause a fire.
 - The cooking process must be supervised. A short cooking process must be constantly monitored.
 - NEVER attempt to put fires out using water. Instead, turn off the device and smother the flames, for example with a lid or a fire blanket.
- Fire hazard: do not place objects on the cooking surfaces.
- Do not use steam cleaners, risk of electric shock.

- Do not place metal objects, such as knives, forks, spoons or lids on the device because they could become hot.
- Before connecting the device to the electrical network: check the data plate (on the bottom of the device) to ensure that the voltage and power correspond to the mains supply and that the power socket is suitable. If in doubt, consult a qualified electrician.

Important

- After use, turn off the hob at the switch and do not rely on the pan detector.
- Prevent liquids from boiling over, so turn the heat down when boiling or heating liquids.
- Do not leave the heating elements turned on with empty pots and pans or with no pans.
- Switch off the relevant hot plate when you have finished cooking.
- Never use aluminum foil for cooking and never place products packaged in aluminum on the hob. The aluminum would melt and irreparably damage your device.
- Never heat a tin or can containing foods without opening it first: it might explode!
- This warning also applies to all other types of hobs.
- High power levels such as the Booster function should not be used to heat certain liquids, such as oil for frying. Excessive heat may be dangerous. In these cases, we recommend the use of a lower power level.
- Containers must be placed directly on the hob and in the center. Under no circumstances may any other objects be placed between the pan and the hob.
- If the temperature becomes high, the device automatically decreases the power level of the cooking zones.

●Before doing any cleaning or maintenance work, disconnect the device from the mains power supply by removing the plug or turning off the mains switch. Wear protective gloves for all installation and maintenance operations. The device can be used by children over the age of eight and by people with impaired physical, sensory or mental abilities or lacking in experience or the necessary knowledge provided that they are supervised or after they have received instruction about how to safely use the device and understand the inherent dangers. Children must be supervised to ensure they do not play with the device. Cleaning and maintenance must never be performed by children unless they are properly supervised. The room must be properly ventilated when the device is used at the same time as other gas-powered devices, or powered by other fuel. The device must be regularly cleaned both internally and externally (AT LEAST ONCE A MONTH), in strict accordance with the maintenance instructions. Failure to follow the rules for device cleaning and filter replacement and cleaning may result in a fire hazard. Food must never be cooked flambe. Using a naked flame may damage the filters and cause a fire hazard; it must, therefore, be avoided under all circumstances. Extra care must be taken when frying to prevent the oil from overheating and catching fire.

PLEASE NOTE


- The accessible parts of the device may become hot when the hob is switched on.
- Please note!** Do not connect the device to the electric power supply until installation has been fully completed. The regulations laid down by local authorities must be strictly followed with regard to the technical and safety measures to adopt for fume extraction.
- The extracted air must not be conveyed through the same ducts used to extract the fumes generated by gas combustion or other types of combustion devices. Never use the device without the grille properly installed! Only use the fastening screws

supplied with the device for installation, or if not supplied, purchase the correct type of screws.

- When the device is used together with other devices powered with non-electrical energy, the negative pressure of the room must not exceed 4 Pa (4 x 10⁻⁵ bar). This manual must be stored for future consultation at any time. If sold, transferred or moved, it must remain with the device.

This device is marked in compliance with the European Directive 2012/19/EC - UK SI 2013 No3113, Waste Electrical and Electronic Equipment (WEEE). By ensuring that this device is disposed of correctly, the user will help prevent potential negative impacts on the environment and human health.



The  symbol on the device or documentation provided indicates that this device must not be treated as domestic waste, but must be taken to a suitable waste collection site for the recycling of electrical and electronic appliances. Dispose of it in accordance with local regulations for waste disposal. For further information about the treatment, recovery and recycling of this device, please contact your local authority, the collection service for household waste or the shop

from where the device was purchased. Device designed, tested and developed in compliance with regulations on:

- Safety: EN/IEC 60335-1; EN/IEC 60335-2-6, EN/IEC 60335- 2-31, EN/IEC 62233.
- Performance: EN/IEC 61591; ISO 5167-1; ISO 5167-3; ISO 5168; EN/IEC 60704-1; EN/IEC 60704-2-13; EN/IEC 60704-3; ISO 3741; EN 50564; IEC 62301. EN 60350-2;
- EMC: EN 55014-1; CISPR 14-1; EN 55014-2; CISPR 14-2; EN/IEC 61000-3-3; EN/IEC 61000-3-12. Recommendations for correct use in order to reduce the impact on the environment: When you start cooking, turn the device on at minimum speed, leaving it on for a few minutes when you have finished cooking. Increase the speed only if there is a large quantity of fumes and steam, using the Booster function only in extreme cases. To keep the odor reduction system running efficiently, replace the carbon filter/s when necessary. To ensure the high performance of the grease filter, clean it when necessary. To improve efficiency and minimize noise, use the maximum duct diameter indicated in this manual.

2. Use

Using the hob

The induction cooking system uses the physical principle of magnetic induction to directly transfer energy from the generator to the pot.

Advantages:

When compared to electric hobs, your induction hob is:

- **Safer:** lower temperature on the glass surface.
- **Faster:** shorter food heating times.
- **More accurate:** the hob immediately reacts to your commands.

- **More efficient:** 90% of the absorbed energy is converted into heat. Moreover, once the pot is removed from the hob, heat transmission is immediately interrupted, avoiding unnecessary heat losses.

2.1 Cooking containers

Only use pots marked with the symbol:

to prevent scratching, do not use:

- containers with less than perfectly flat bottoms.
- metal containers with enameled bottoms.
- containers with a rough base, to avoid scratching the hob surface.
- do not place hot pots and pans on the control panel surface.

2.1.1 Preexisting containers

Induction cooking generates heat through the use of magnetism. Therefore, containers must be made of a magnetic material, such as iron. To determine if a pot is suitable, test its material with a magnet. If a pot does not respond to a magnet, it is not suitable for induction cooking.

2.1.2 Recommended pan bottom diameters

IMPORTANT: If the pot size is incorrect, the cooking zones will not activate.

For details of the minimum pot diameter that needs to be used on each zone, see the illustrated part of this manual.

2.2 Energy saving

Recommendations for best results:

- Use pots and pans with a bottom diameter equal to that of the cooking zone.
- Use only pots and pans with flat bottoms.

- Keep the lid on the pot whenever possible during cooking.
- Cook vegetables, potatoes, etc. with a minimal amount of water to reduce cooking time.
- Use a pressure cooker, as it further reduces the energy consumption and cooking time.
- Center the pot within the cooking zone indicated on the hob.

Using the extractor fan

The extractor fan system can be used in two ways: as an external extraction and evacuation system or as a filter with internal re-circulation. The external extraction and evacuation version removes smoke, steam, and cooking odors to the outside, while the internal re-circulation version filters these elements and circulates cleaned air back into the room.



Extraction version

The fumes are expelled to the outside using a series of pipes (sold separately) attached to the included connecting flange. The diameter of the exhaust pipes must match the diameter of the connecting ring: for rectangular outlets, 222 x 89 mm, and for circular outlets, Ø 150 mm(*).

- for rectangular outlets 222 x 89 mm
- for circular outlets Ø 150 mm (*)

For more information on using the evacuation version, refer to the relevant page in the illustrated section of the manual. When connecting the product to wall-mounted exhaust pipes and holes, make sure the diameter matches the air outlet (connecting flange). Using pipes and holes with a smaller diameter may decrease the extractor's efficiency and increase noise levels. For best results, keep the duct as short as possible with a minimum number of curves (maximum angle: 90°) and avoid sudden changes in duct diameter.

- Keep duct as short as possible.
- Use ducting with the least possible number of curves (maximum angle: 90°).
- Avoid drastic changes in the ducting diameter.

3. Installation

●Both the electrical and mechanical installation must be performed by qualified professionals. This electrical appliance is designed to be installed into a worktop with a thickness between 2 to 6 cm for a top installation, or 2.5 to 6 cm for a flush installation. When installing the hob, keep a minimum distance of 5 cm in front, 4 cm on the sides, and 50 cm from overhead wall units. Note: The recommended distances are provided as examples only. When planning your kitchen, follow the guidelines provided by the kitchen manufacturer.

3.1 Connecting to the electrical supply

To connect the hob to the electrical supply, proceed as follows

- Remove the hob from its packaging and place it on a flat surface.
- Connect the power cable to the hob.
- Connect the other end of the power cable to the electrical supply.
- Make sure the electrical connection is secure and meets the local electrical regulations.

- Disconnect the device from the electric power supply.
- Installation must be carried out by professionally qualified personnel with knowledge of the regulations in force for installation and safety.
- The manufacturer denies all liability to persons, animals or property if the guidelines provided in this chapter are not followed.
- The power cable must be long enough to allow the hob to be removed from the worktop.
- Make sure the electrical connection is secure and meets the local electrical regulations.

- Do not use extension leads.
- The earth power cable must be 2cm longer than the other cables.
- If the electrical appliance is not supplied with a power cable, use one with a minimum conductor diameter of 2.5 mm² for power up to 7200 Watt; for higher power levels, the diameter must be 4 mm².
- The temperature must not reach 50°C above room temperature anywhere along the cable.
- The appliance is intended for permanent connection to the power supply.

● **Please note!** Before reconnecting the circuit to the mains power supply, make sure that it is working correctly, always check that the power cable is correctly installed.

● **Please note!** The interconnection cable must be replaced by the authorized technical support service or by a person with similar qualifications.

Note : the product is equipped with a Power Laminator function, which allows a maximum power limit to be set. The limit must be set at the time of the product's connection to the electrical network or when the electrical network itself is reconnected (within the following 2 minutes).

3.2 Mounting

Before starting the installation:

● **After unpacking the product, check that it has not been damaged during transport and in the event of problem, please contact the reseller or the Customer support service before installing it.**

● Check that the product is the right size for the installation area.

● Check for accessories (e.g. bags containing screws, warranty certificates, etc.) inside the packaging (placed there for transport reasons). Remove and keep them safe, if present.

●Also check that there is a power socket near the installation area.

Preparing the cabinet for installation:

- The product cannot be installed above cooling appliances, dishwashers, heaters, ovens, washing machines and dryers.

- Create the cut-outs in the cabinet before inserting the hob and carefully remove any shavings or sawdust.



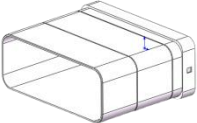

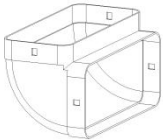


- **to optimist the filter installation, it is advisable to cut a slot in the plinth to insert a grille (available on the market) IMPORTANT:** use a single-component adhesive sealant (**S**), which withstands temperatures up to 250°; before installation, thoroughly clean the surfaces to stick and eliminate any substance that may compromise adhesion, (e.g. release agents, preservatives, fats, oil, dust, traces of old adhesives, etc.); the adhesive should be uniformly spread all around the outside of the frame; after sticking, leave the adhesive to dry for about 24 hours.

Caution! Failure to install screws and fasteners in accordance with these instructions may result in electrical hazards.

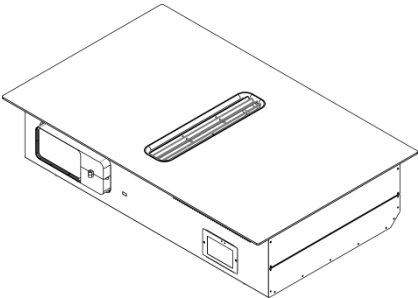
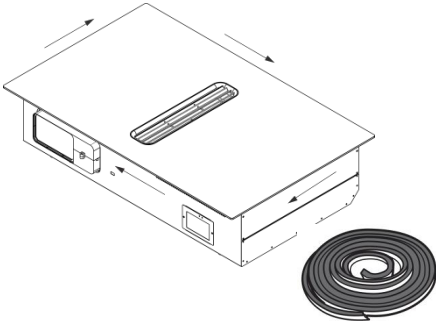
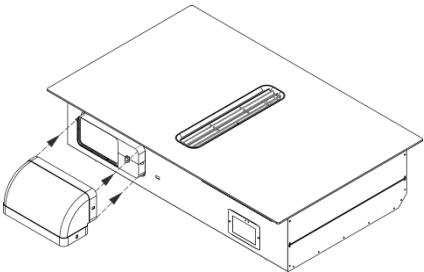
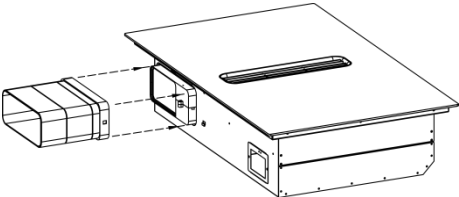
Note: to ensure the correct installation of the product, it is recommended to tape the pipes using an adhesive with the following characteristics:

- soft elastic PVC film, with an acrylic-based adhesive.
- compliant with DIN EN 60454 regulations.
- flame retardant.
- excellent resistance to wear.
- resistant to temperature fluctuations.
- can be used at low temperatures.

LIST OF ACCESSORIES

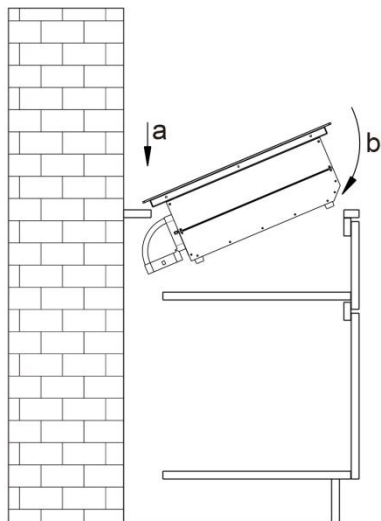
No.	Name	Diagram	Qty
1	Sponge bar		2 pcs
2	Air intake grill		1 pcs
3	Naber Adapter		1 pcs
4	Aluminium sticker		5 pcs
5	Bent pipe		1 pcs
6	ST 4x5 Screw		4 pcs
7	Installation bracket		4 pcs

PRODUCT INSTALLATION

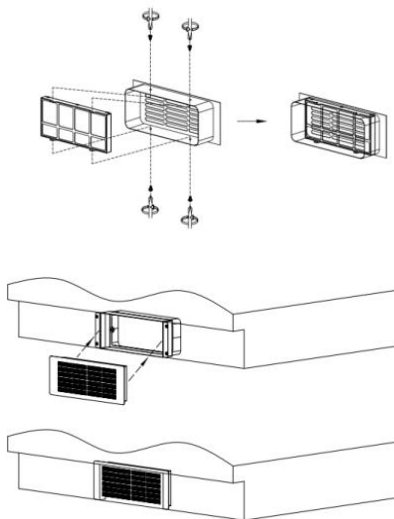
<p>Step 1:</p> <p>Screw the installation brackets on the bottom case.</p>	<p>Step 2:</p> <p>Stick the sponge bar around the ceramic glass.</p>
	
<p>Step 3:</p> <p>Fix the bent pipe or Naber adaptor.</p>	
	

Step 4:

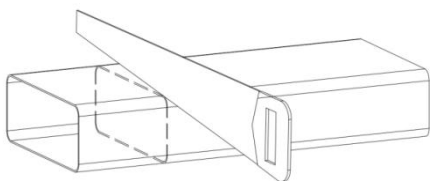
Install the product into the cabinet.

**Step 5:**

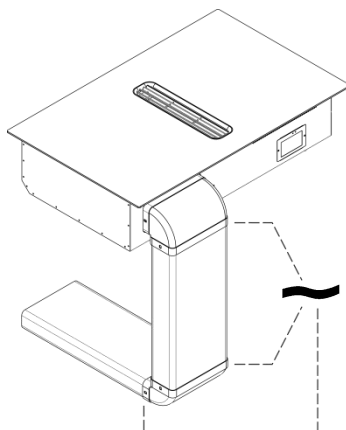
Install the carbon filter at air outlet.
(*purchase separately, not necessary
for all models)

**Step 6:**

Cut the duct pipe
(*purchase separately) if the length
is not suitable.

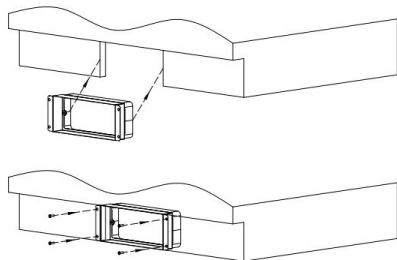
**Step 7:**

Install the duct pipe
(*purchase separately) and stick with
sealing strip.

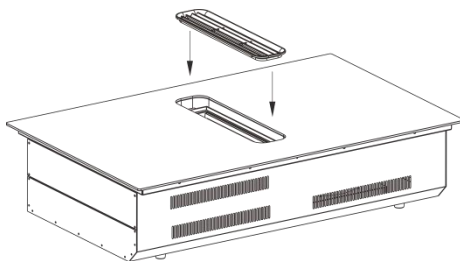


Step 8:

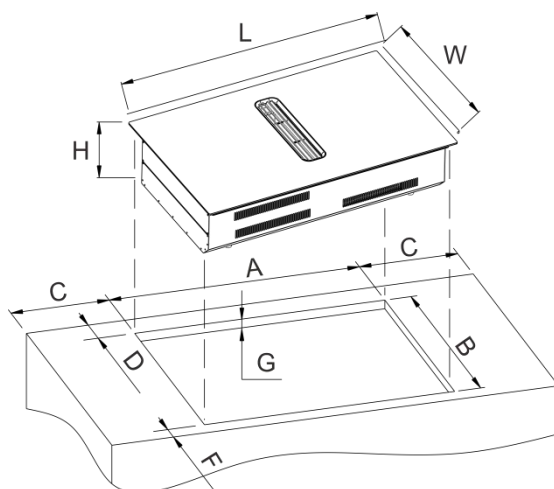
Install the air outlet ASSY at the bottom of cabinet, fix the screwing.
(*purchase separately)

**Step 9:**

Install the grill.

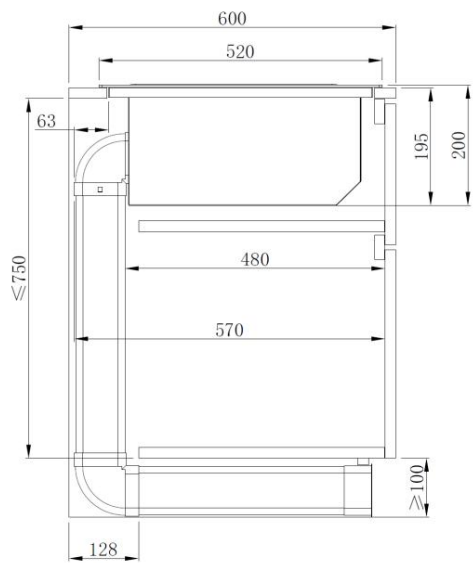


DIMENSION OF INSTALLATION



Model	L(mm)	W(mm)	H(mm)	A(mm)	B(mm)	C(mm)	D(mm)	F(mm)	G(mm)
PE906	780	520	188	740	490	≥ 50	≥ 70	≥ 50	15-25
IM 7612-78 MG	780	520	188	740	490	≥ 50	≥ 70	≥ 50	15-25

Cabinet and Flue Pipe Size



CHOOSING THE RIGHT COOKWARE

Cookware for induction hobs

Cookware for induction cooking zones must be made of metal and have magnetic properties. The base must be sufficiently large.

Only use pots with a base suitable for induction.

This is how to establish the suitability of a pot:

Suitable cookware	Unsuitable cookware
Enameled steel pots with a thick base	Pots made of copper, stainless steel, aluminum, ovenproof glass, wood, ceramic and terracotta
Cast iron pots with an enameled base	
Pots made of multi-layer stainless steel, rustproof fer mite steel or aluminum with a special base	

Conduct the magnet test described below or make sure that the pot bears the symbol for suitability for cooking with induction current.

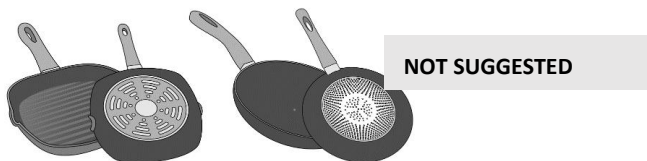
Never use pans with a misshapen base. A hollow or rounded base can interfere with the operation of the overheating protection, so that the appliance becomes too hot. This may lead to the glass top cracking and the pan base melting. Damage arising from the use of unsuitable pans or from boiling dry is excluded from the guarantee.



If the base of the cookware is only partially ferromagnetic, only the area that is ferromagnetic will heat up. This may mean that heat will not be distributed evenly. The non-ferromagnetic area may not heat up to a sufficient temperature for cooking.

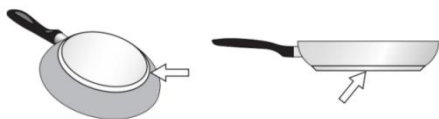


The ferromagnetic area will also be reduced if the material from which the base of the cookware is made contains aluminum, for example. This may mean that the cookware will not become sufficiently hot or even that it will not be detected.



The material(s) from which the base of the cookware is made can affect the cooking result. Using pots and pans made from materials that

distribute heat evenly through them, such as stainless-steel pans with a three-layer base, saves time and energy. Use cookware with a flat base; if the base of the cookware is uneven, this may impair the heat supply.



Magnet test:

Move a magnet towards the base of your cookware. If it is attracted, you can use the cookware on the induction hob.



Note:

When using pans suitable for induction from certain manufacturers, noises may occur which are attributable to the design of these pans. Take care when using simmering pans as simmering water may dry up unnoticed, resulting in damage to the pot and to the hob for which no liability will be assumed.

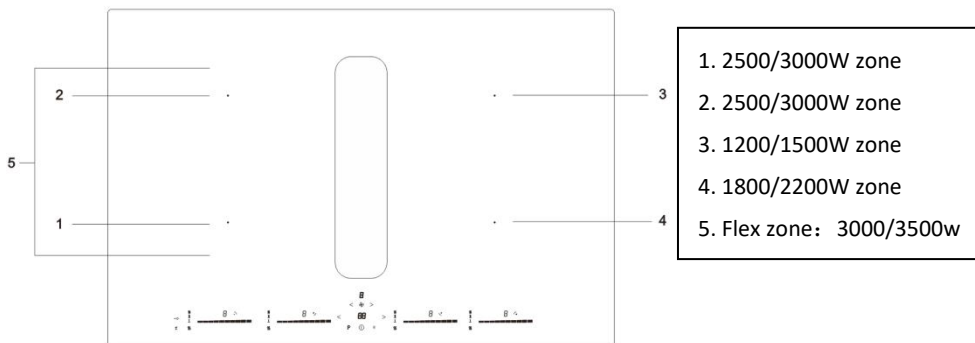
Dimension of Cookware

To achieve a good cooking result, the ferromagnetic area on the base of the pan should match the size of the hotplate. If a hotplate does not detect an item of cookware, try placing it on another hotplate with a smaller diameter.

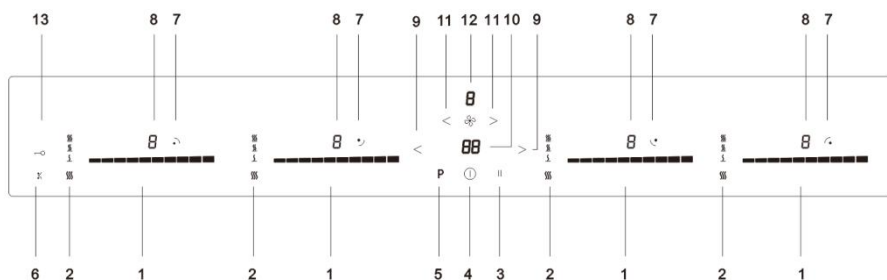
Cooking zone	Minimum pan diameter
Ø 160mm	Ø 120mm
Ø 210mm	Ø 180mm
210x190	Ø 160mm
210x380	Ø 240mm

OPERATING THE HOB WITH THE SENSOR BUTTONS

Model: PE906/IM 7612-78 MG




Control Panel:









- | | | | |
|----|------------------------------|----|---------------------------------|
| 1 | Power adjusting | 2 | Keep warm control key |
| 3 | Pause | 4 | ON/OFF |
| 5 | Boost | 6 | Left flexi zone key |
| 7 | Heating zone indicator | 8 | Heating power level display LED |
| 9 | Time adjusting | 10 | Timer display LED |
| 11 | Power level setting for HOOD | 12 | Power level display for HOOD |
| 13 | Child lock key | | |





Using the Hood

1. **STANDBY MODE:** After power on, the buzzer beeps once, and the hood enters the state of standby mode.

If there is no operation within 60s, all display will turn off completely and the hood will automatically switch off. You can re-activate the hood at any time by touching .

2. **POWER LEVEL SETTING:** Press and hold the power selection key for 1 second to activate the hood. You can select the power level by pressing the key  .
3. **BOOST:** Press and hold the key  for one second after power level setting, the hood will get into the BOOST MODE directly. Please note that the BOOST MODE can only last for 10min, after that it will go to level 4 automatically.
4. **TURN OFF AND DELAYED SHUT-DOWN:** Press the key  to turn off the hood(P→4→3→2→1→d→turn off).


Delayed shutdown mode can only last for 5min. After 5min, the hood will turn off automatically. During delayed shutdown mode, you can press  to turn off the hood, or press  to turn on the hood to level 1.

5. **HOB TO HOOD LINKAGE:** There is a linkage switch function between cooker hood and induction hob. When the hood is in turn off or delayed shutdown mode, if the induction hob is working, the hood will automatically turn on to level 1. Then when the induction hob is turned off, the hood will automatically get into delayed shutdown mode.
6. **PLASMA FUNCTION:** Press and hold “  ” and “  ” at the same time for 1 second, PLASMA function will be activated and display will show the dot “.”. Press and hold “  ” and “  ” again to turn off the PLASMA function.

Using the Hob

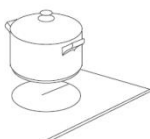
To start cooking

●After power on, the buzzer beeps once, all the indicators for HOB light up for 1 second then go out, indicating that the hob has entered the state of standby mode.

1. Touch the ON/OFF  switch.



2. Place a suitable pan on the cooking zone that you wish to use. Make sure the bottom of the pan and the surface of the cooking zone is clean and dry.



3. Directly slide the control panel of which control zone you want to activate, and select the power level you want.



- If you don't choose a heat setting within 1 minute, the Induction hob will automatically switch off.
- You will need to start again at step 1.
- You can modify the heat setting at any time during cooking.

When you have finished cooking

1. Directly slide the control panel of which control zone you want to turn it off, and select the power level as 0.



2. Turn the whole hob off by touching the ON/OFF control.



3. Beware of hot surfaces

“H” will show which means cooking zone is too hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.



Using Boost function

Activate the boost function

1. Touching the slider control of the cooking zone and an indicator next to the slider will flash. Press the booster key to activate the boost function.



Cancel Boost function

- 1. Select the zone with boost function by touching the cooking zone selection or corresponding slider control.
- 2. Press the power level selection and select the level you want to set.



●Boost function can only last for 5 minutes, after that the zone will go to level 9 automatically.

Using Flexi zone function

- 1. Select the left flexi zone key, the digital indictor will flash and display shows “=”, touching the slider control to change the power level.
- 2. Cancel flexi zone function by long press left flexi zone key for 3 seconds.

Keep Warm function


- 1. Touch the keep warm key of the cooking zone you want to set, and select the corresponding level.




- 2. There are 3 levels for the keep warm function. After selection, the corresponding cooking zone will display as below.



Using the Pause function

1. Select the pause function key  , all the heating zones stop working. All the zone indication show “||”.




2. Touching the Pause function key  one more time, all the heating zones will revert to its original setting.

- The function is available the one or more heating zones is working.
- If you don't cancel the stop working mode within 30 minutes, the induction hob will automatically switch off.


Locking the Controls

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF control are disabled.

To lock the controls

Touch the child lock control  . The timer indicator will show “Lo”.

To unlock the controls

1. Make sure the hob is turned on.
2. Touch and hold the child lock control  for 3 seconds.
3. You can now start using your hob.



When the product is in lock mode, all controls are disabled except for the ON/OFF key and speed selection of cooker hood. You can still turn off the hob with the ON/OFF key in an emergency, but you will need to unlock the product before performing any further operations on the hob.

Residual Heat Warning

When the hob has been operating for some time, there will be some residual heat. The letter “H” appears to warn you to keep away from it.

Auto Shutdown

Safety feature of the hob is auto shut down. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

Using the Timer

You can use the timer in two different ways:

- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can use it as cut-off timer to turn one or more cooking zones off after time is up.
- You can set the timer up to 99 minutes.

Using the Timer as a Minute Minder

1. Make sure the cook-top is turned on. And zone selection key is not activated (zone indication ‘.’ is not blinking).

Note: You can set minute minder before or after cooking zone power setting finished.



2. Touch timer key, “30” will show in the timer display and blink. The default setting is 30min.
3. Set the time by touching the “<” or “>” control.
Short touch for adjusting 1min and long touch for adjusting 10min.



4. When the time is set, it will begin to count down immediately. The display will show the remaining time.
5. Buzzer will beep for 30 seconds and the timer indicator shows “--” when the setting time finished.

Using the timer to switch off one or more cooking zones

1. Touching the heating zone selection control that you want to set the timer for.



2. Touch timer key, “30” will show in the timer display and blink. The default setting is 30min.
3. Set the time by touching the “<” or “>” control.
Short touch for adjusting 1min and long touch for adjusting 10min.
4. When the time is set, it will begin to count down immediately. The display will show the remaining time.

NOTE: There will be a white dot in the right bottom corner of power level indication which indicating that zone is selected.

5. When cooking timer expires, the corresponding cooking zone will be switch off automatically.

Note: Other cooking zones will keep operating if they are turned on previously.

If the timer is set on more than one zone:

1. When you set timer for several cooking zones, white dots of the relevant cooking zones are indicated. The timer display shows the min. timer. The dot of the corresponding zone blinks.
2. Once the countdown timer expires, the corresponding zone will switch off. Then it will show the new min. timer and the dot of corresponding zone will flash.

Note: Touch the heating zone selection control, the corresponding timer will be shown in the timer indicator.

Cancel the timer

1. Touching the heating zone selection control that you want to cancel the timer.



2. Touching the timer control, the indicator will flash.
3. Touching the “<” to set the timer to “00”, the timer is cancelled.



Power settings

The heating power of the cooking zones can be set at various power levels. In the chart you will find examples of how to use each setting.

Heat setting	Suitability
1 - 2	<ul style="list-style-type: none">• delicate warming for small amounts of food• melting chocolate, butter, and foods that burn quickly• gentle simmering• slow warming
3 - 4	<ul style="list-style-type: none">• reheating• rapid simmering• cooking rice
5 - 6	<ul style="list-style-type: none">• pancakes
7 - 8	<ul style="list-style-type: none">• sauteing• cooking pasta
9	<ul style="list-style-type: none">• stir-frying• searing• bringing soup to the boil• boiling water

CLEANING AND CARE

- Before cleaning, switch off the hob and let it cool down.
- Do not use steam cleaners or high-pressure cleaners to clean the cooking hob, as this may result in an electric shock.
- When cleaning make sure that you only wipe lightly over the on/off sensor. The hob may otherwise be accidentally switched on!

Glass ceramic hob

Important! Never use aggressive cleaning agents such as rough scouring agents, abrasive saucepan cleaners, rust and stain removers etc.

Cleaning after use

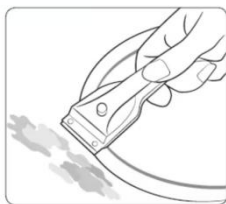
Always clean the entire hob when it has become soiled. It is recommended that you do so every time the hob is used. Use a damp cloth and a little washing up liquid for cleaning. Then dry the hob with a clean dry cloth to ensure that there is no detergent left on the surface of the hob.

Weekly clean

Clean the entire hob thoroughly once a week with commercial glass ceramic cleaning agents. Please follow the manufacturer's instructions carefully. When applied, the cleaning agent will coat the hob in a protective film which is resistant to water and dirt. All dirt remains on the film and can be removed easily. Then rub the hob dry with a clean cloth. Make sure that no cleaning agent remains on the surface of the hob since this will react aggressively when the hob is heated up and will change the surface.

Specific soiling Heavy soiling and stains (lime scaling and shiny, mother-of pearl- type stains) can best be removed when the hob is still slightly warm. Use commercial cleaning agents to clean the hob.

Proceed as outlined under Item 2. First soak food which has boiled over with a wet cloth and then remove remaining soiling with a special glass scraper for glass ceramic hobs. Then clean the hob again as described under Item 2.



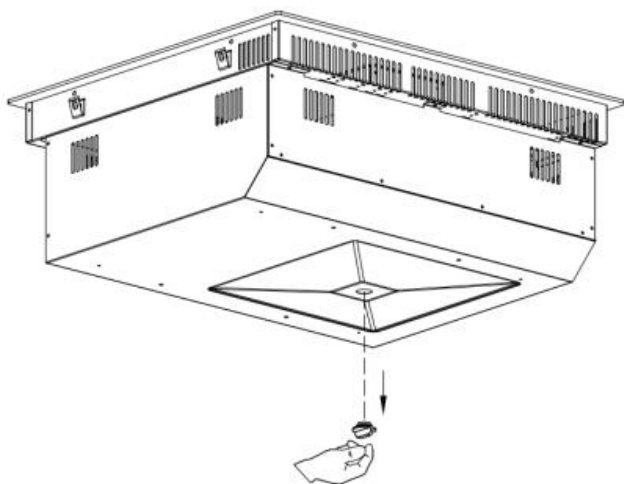
Burnt sugar and melted plastic must be removed immediately, when they are still hot, with a glass scraper. Then clean the hob again as described under Item 2.

Grains of sand which may get onto the hob when you peel potatoes or clean lettuce may scratch the surface of the hob when you move pots around. Make sure that no grains of sand are left on the hob.

Changes in the color of the hob will not affect the function and the stability of the glass ceramic material. These color changes are not changes in the material but food residues which were not removed and which have burnt into the surface.

Shiny spots result when the base of the cookware rubs on the surface of the hob, particularly when cookware with an aluminum base or unsuitable cleaning agents are used. They are difficult to remove with standard cleaning agents. You may need to repeat the cleaning process several times. In time, the decoration will wear off and dark stains will appear as a result of using aggressive cleaning agents and faulty pan bottoms.

In case large amount of liquid is accidentally poured into the machine, take off the silicone plug on the bottom case to release the liquid.



FAILURE DISPLAY AND INSPECTION

Error code	Possible cause	What to do
U	No pan	Please put suitable pot on the heating zone. If it is still unworkable, please contact the service center.
E1	Abnormal supply voltage(lower than 170V).	Please inspect whether power supply is normal. Power on after the power supply is normal.
E2	Abnormal supply voltage(higher than 270V).	Please inspect whether power supply is normal. Power on after the power supply is normal.
E3/E5/E7	Induction coil temperature sensor failure	Please contact the service center.
E4/E6	IGBT temperature sensor failure	Please contact the service center.
Er	Communication between main board and display board failure	Please contact the service center.
Et	Overflow protection	Please clean the water on the control panel and turn on the hob again.

WHAT TO DO IF TROUBLE OCCURS

In case of any errors during operation, please check the following table before calling for service. Below are some common errors and the checks to perform.

Problem	Possible causes	What to do
The cook top cannot be turned on.	No power.	Make sure the cooktop is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'OPERATING THE HOB WITH THE SENSOR BUTTONS' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware(layers of different metal ingratiating differently).	This is normal for cookware and does not indicate a fault.

The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from over heating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.
Pans do not become hot and appears in the display.	The induction hob cannot detect the pan because it is not suitable for induction cooking. The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centered on it.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. Centre the pan and make sure that its base matches the size of the cooking zone.
The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.

After connecting the power and pressing the “power” key, there is no response from the appliance.	Is there a power supply failure?	Wait for the power supply to be resumed
	Is the fuse blown or circuit breaker tripped?	Check the root causes carefully. If the problem cannot be fixed, please contact our Service Centre for inspection and repair.
	Is the plug connected firmly?	
Heating is interrupted during normal use and a “Beep” is heard.	Incompatible cookware or no cookware used?	Replace cookware; use cookware suitable for the induction cooker.
	The cookware is not placed on the center of the heating zone.	Place the cookware on the center of the indicated heating zone.
	Is the cookware being heated but it is continually being removed?	Place the cookware inside the heating zone.
No operation during the heating being in use	Is the cookware empty or the temperature too high?	Please check whether the appliance is being misused
	Is the air intake/exhaust vent clogged or has dirt accumulated on it?	Unclog the air intake/exhaust vent. Wait for the appliance to cool down, then switch it on again.
	Is the cooker working over 2 hours without any interaction?	Reset cooking modes or use the timer function

If the above remedies/controls cannot fix the problem, unplug the appliance immediately, and contact the Service Centre for inspection and repair. Note the error code and report it to the Service Centre Ltd. To avoid any danger and damage to the appliance, do not disassemble or repair it by yourself.

ELECTRICAL CONNECTION



This hob must be connected to the mains power supply only by a suitably qualified person.

Before connecting the hob to the mains power supply, check that:

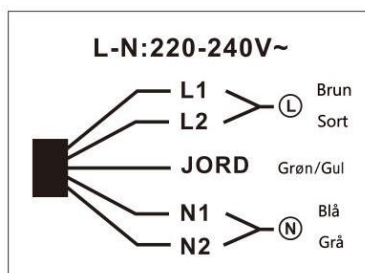
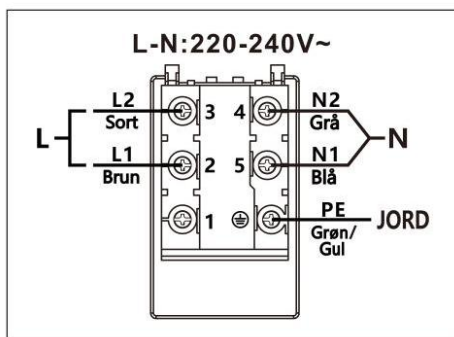
1. the domestic wiring system is suitable for the power drawn by the hob.
2. the voltage corresponds to the value given in the rating plate
3. the power supply cable sections can withstand the load specified on the rating plate.

To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire. The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.



Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.

The power supply should be connected in compliance with the relevant standard. The method of connection is shown below.



- If the cable is damaged or to be replaced, the operation must be carried out by after-sale agent with dedicated tools to avoid any accidents.
- If the appliance is being connected directly to the main supply, an Omani polar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorized technicians only.



DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

This appliance is labeled in compliance with European directive 2002/96/EC for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.

This appliance requires specialist waste disposal. For further information regarding the treatment, recover and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

