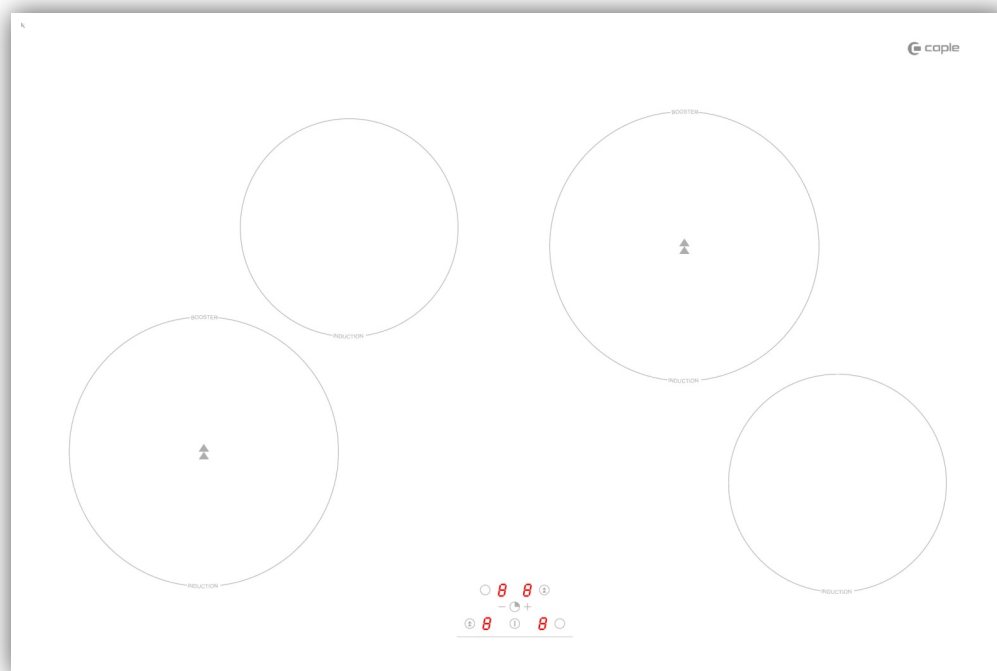


## Instruction manual for induction hob

Model code: C8671



## Dear customer,

Congratulations on your purchase of a Caple induction hob.

In order to make the best use of your appliance, please carefully read the following use and care manual and keep it for reference.

## Summary

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## Safety

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### Precautions before use

- Unpack all the materials.
- The installation and connection of the appliance have to be done by approved specialists. The manufacturer cannot be responsible for damage caused by installation or connection 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 a work surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use any extension cable to connect it.
- The appliance cannot be used above a dishwasher or a tumble-dryer: steam may damage the electronic appliances.
- This appliance is not intended to be operated by means of external timer or separate remote control system

### Using the appliance

- Switch the heating zones off after use.
- Always keep an eye on the cooking especially when using grease or oils, these can quickly ignite.
- **Be careful not to burn yourself while or after using the appliance.**
- Make sure no cable of any fixed or moving appliance makes contact with the glass or a hot saucepan.
- Magnetic objects (credit cards, floppy disks, calculators) should not be placed near to the engaged appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

- In general do not place any metallic object except heating containers on the glass surface. In case of untimely engaging or residual heat, they may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This may become very hot and catch fire.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge 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 by children without supervision.
- Children should be supervised to ensure that they do not play with the appliance.

### **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 glass.
- 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 induction hob.
- Sugar, synthetic materials or aluminium sheets must not contact with the heating zones. These may cause breaks or other alterations of the hob by cooling: switch on the appliance and take them immediately out of the hot heating zone (be careful: do not burn yourself).
- **WARNING:** Danger of fire: do not store items on the cooking surface.
- 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 (2 cm). This is essential to ensure correct ventilation.

- Never put any inflammable object (ex. sprays) into the drawer situated under the induction hob. Any cutlery drawers must be resistant to heat.

### Precautions in case of appliance failure

- If a defect is noticed, switch off the appliance and turn off the electrical supply.
- If the ceramic glass is cracked or damaged, you must unplug the appliance and contact the Caple service department (telephone 0844 800 3830) .
- Repairing has to be done by specialists. Do not open or attempt to repair the appliance yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

### Other precautions

- Make sure that the sauce pan is always centred on the cooking zone. The bottom of the pan must cover as much of the cooking zone as possible.
- For the users of a pacemaker, the magnetic field could influence its operation. We recommend getting information to the retailer or your doctor before use.
- Do not to use aluminium or synthetic material pans: they could melt on still hot cooking zones.
- **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.



**THE USE OF EITHER POOR QUALITY POTS OR ANY  
INDUCTION ADAPTOR PLATE FOR NON-MAGNETIC  
COOKWARE RESULTS IN A WARRANTY BREACH.  
IN THIS CASE, THE MANUFACTURER CANNOT BE HELD  
RESPONSIBLE FOR ANY DAMAGE CAUSED TO THE HOB  
AND/OR ITS ENVIRONMENT.**



# Description of the appliance

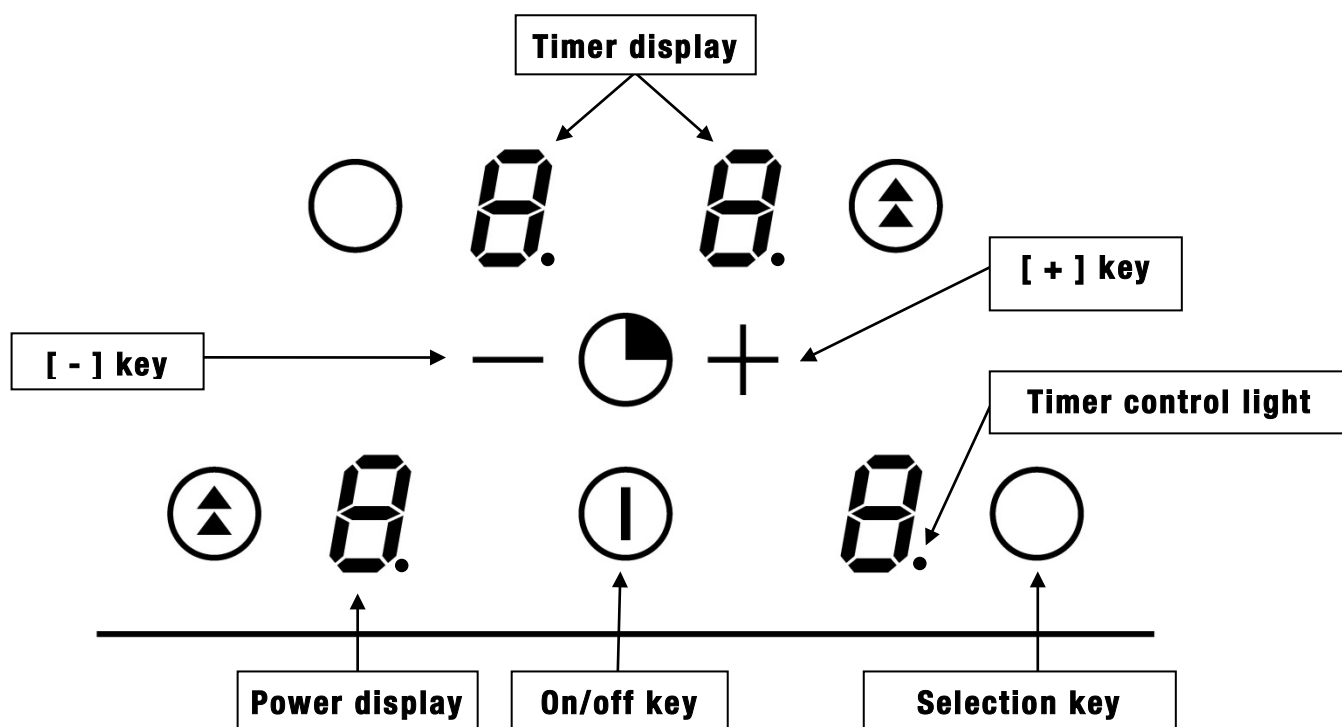
## Technical characteristics

Type	Total Power	Energy consumption for the hob EC hob**	Position of the heating zone	Diameter	Nominal Power*	Booster Power*	Minimum pan diameter detection	Standardised Cookware category	Energy consumption EC <sub>cw</sub> **
<b>C8671</b>	7400 W	174 Wh/kg	Front left	210 mm	2300 W	3000 W	100 mm	C	168.4 Wh/kg
			Rear left	170 mm	1400 W	-	90 mm	B	177.3 Wh/kg
			Rear right	210 mm	2300 W	3000 W	100 mm	C	168.4 Wh/kg
			Front right	170 mm	1400 W	-	90 mm	A	181.9 Wh/kg

\* The given power may change according to the dimensions and material of the pan

\*\* calculated according to the method of measuring performance (EN 60350-2)

## Control panel



## Using the hob

### Display

<u>Display</u>	<u>Description</u>	<u>Function</u>
0	Zero	The heating zone is activated.
1...9	Power level	Selection of the cooking level.
U	Pan detection	No pan or inadequate pan.
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
P	Booster	The boosted power is activated.
L	Child lock	Control panel locking.

## Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed when the heat brought out by the electronic system reach a certain level. The ventilation starts a higher speed when the hob is intensively used. The cooling fan reduces speed and stops automatically when the electronic circuit is cooled enough.

## Starting-up and appliance management

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### 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 the correct material:

- 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...
- The following 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 pan 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 ].

### Touch controls

Your induction hob is equipped with electronic controls with sensitive touch control keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a "beep" sound.

**In the case of a general use press only one key at the same time.**

### Starting-up

You must first switch on the hob, then the heating zone:

- **Start-up/ switch off the hob:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To start	Press key [ I ]	[ 0 ]
To switch off	Press key [ I ]	Nothing or [ H ]

- **Start-up/ switch off a heating zone:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press selection key for the zone	[ 0 ]
Increase power	Press key [ + ]	[ 1 ] to [ 9 ]
Decrease power	Press key [ - ]	[ 9 ] to [ 1 ]
Stop	Press key [ - ]	[ 0 ] or [ H ]

If no action is made within 20 second the electronics returns in waiting mode.

## Pan detection

The pan detection ensures a perfect safety. The induction doesn't work:

- If there is no pan on the heating zone or if this pan is not adapted to induction. In this case it is impossible to increase the power and the display shows [ U ]. This symbol disappears when a pan is put on the heating zone.
- If the pan is removed from the heating zone the operation is stopped. The display shows [ U ]. The symbol [ U ] disappears when the pan is put back to the heating zone. The cooking continues with the power level setted before.

After use, switch the zone off: don't rely on the pan detection [ U ] to activate.

## Residual heat indication

After the switch off of a heating zone or the complete stop of the hob, the heating zones are still hot and indicates [ H ] on the display.

The symbol [ H ] disappears when the heating zones may be touched without danger.

As far as the residual heat indicators are on light, don't touch the heating zones and don't put any heat sensitive objects on them. **There are risks of burn and fire.**

## Booster function

The booster function [ P ] grants a boost of power to the selected heating zone.

If this function is activated the heating zones works for 5 minutes with an ultra high power.

The booster is foreseen for example to heat up rapidly large quantities of water, for noodles etc.

- **Start up / Stop the booster function:**

<b>Action</b>	<b>Control panel</b>	<b>Display</b>
Zone selection	Press selection key from the zone	[ 0 ]
Increase power	Press key [ + ]	[ 1 ] to [ 9 ]
Start up the booster	Press key [ + ]	[ P ] duration: 5 min
Stop the booster	Press key [ - ]	[ 9 ]

- **Power management :**

The hole hob is equipped by a maximum of power. When the booster function is activated, and not to exceed the maximum power, the electronic system orders to reduce automatically the power level of an other heating zone. The display flashes [ 9 ] for a few seconds and then shows the maximum of power allowed ( [ 6 ] or [ 8 ] ).

Heating zone selected

[ P ] is displayed

The other heating zone:

(example: power level 9)

[ 9 ] goes to [ 7 ] depending the type of zone

## Timer

The timer is able to be used simultaneous with all heating zones and this with different time settings (from 0 to 99 minutes) for each heating zone.

- **Setting and modification of the cooking time:**

<b>Action</b>	<b>Control panel</b>	<b>Display</b>
Zone selection	Press selection key from the zone	[ 0 ]
Increase power	Press key [ + ]	[ 1 ] ... [ 9 ] [ P ]
To select « Timer »	Press <u>simultaneously</u> [ - ] and [ + ]	[ 00 ]
Decrease the time	Press key [ - ]	[ 00 ] wents to 30,29....
Increase the time	Press key [ + ]	time increase



After a few seconds the control light stops with blinking.  
The time is confirmed and the cooking starts until the time reaches [ 00 ].

- **To stop the cooking time:**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Zone selection	Press selection key from the zone	[ 0 ]
To select « Timer »	Press <u>simultaneously</u> [ - ] and [ + ]	The remaining time
To stop the « Timer »	Press key [ - ]	[ 00 ] then stops

If several timers are activated repeat the process.

- **Automatic stop at the end of the cooking time:**

As soon as the selected cooking time is finished the timer displays a flashing [ 00 ] and a sound rings.

To stop the sound and the flashing press any key.

- **Minute timer function:**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Activate the hob	Press key [ ① ]	[ 0 ] or [ H ]
Select« Timer »	Press <u>simultaneously</u> [ - ] and [ + ]	[ 00 ]
Decrease the time	Press key [ - ]	[ 00 ] goes to 30,29....
Increase the time	Press key [ + ]	time increase

After a few seconds the control light stops flashing.

As soon as the selected cooking time is finished the timer displays a flashing [ 00 ] and a sound rings.

To stop the sound and the flashing press any key.

## **Control panel locking/child lock**

To avoid modifying a setting of the cooking zones, in particular when cleaning the control panel it can be locked (with exception to the On/Off key [ ① ]).

- **Locking:**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Start	Press key [ ① ]	[ 0 ] or [ H ]
To lock	Press <u>simultaneously</u> [ - ] and selection key from the front right zone	[ 0 ] or [ H ]
	Repress selection key	4 x [ L ]

- **Unlocking:**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Start	Press key [ ① ]	4 x [ L ]

### **Within 5 seconds after starting:**

Unlocking the hob	Press <u>simultaneously</u> [ - ] and selection key from the front right zone	4 x [ L ]
	Repress key [ - ]	No light on the displays

# Cooking advice

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## Pan quality

**Suitable materials:** steel, enamelled steel, cast iron, ferromagnetic stainless-steel, aluminium with ferromagnetic bottom.

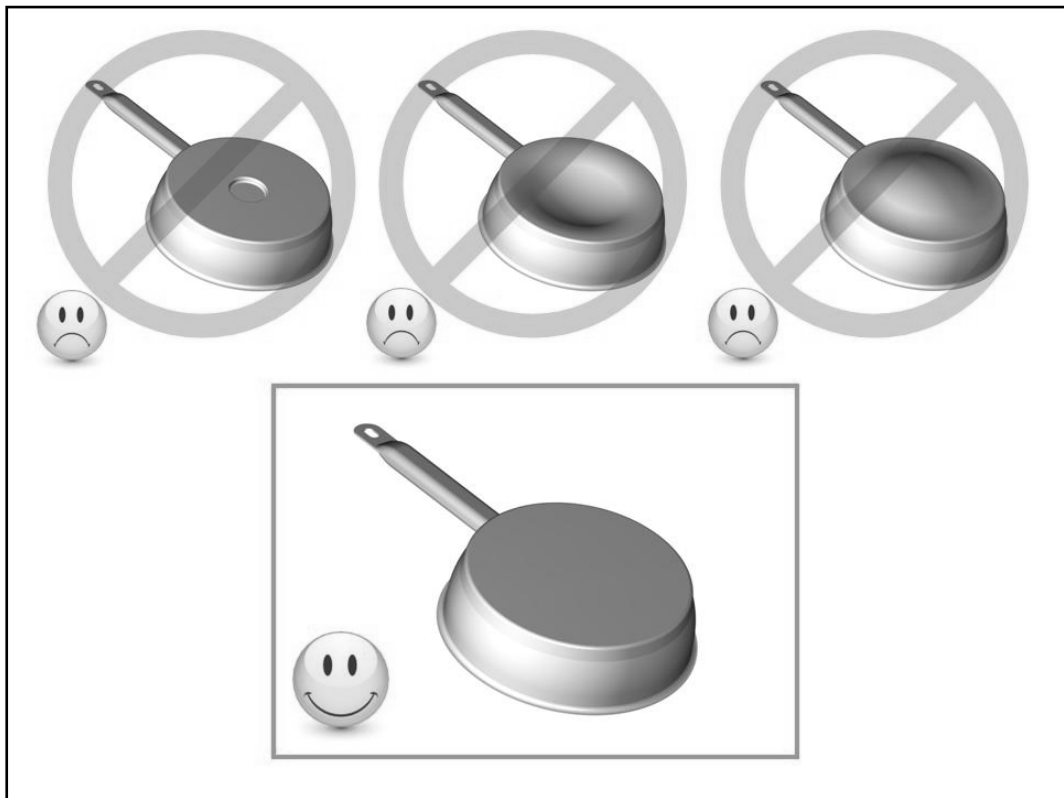
**Not suitable materials:** aluminium and stainless-steel without ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.

The manufacturers specify when their products are compatible induction.

To check if pans are compatible:

- Put a little water in a pan placed on an induction heating zone set at level [ 9 ].The water will heat up in a few seconds when you are using the right induction pan.
- A magnet will stick on the bottom of an induction pan.

Certain pans can make noise when they are placed on an induction cooking zone. This noise does not mean that there is something wrong with the appliance, nor does it influence its function.



## Pan dimensions

The cooking zones are, within 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 centre 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, liver, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, boiling water	Steaks, omelettes, fried dishes, water
P	Frying, 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 because there is a **risk of burning**.

- 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 cleaner or pressure washer.
- Do not use any object that may scratch the 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.

# What to do in case of a problem

## When the symbol [ E 4 ] appears:

I) The table must be reconfigured. Please implement the following steps:

Important: before you start:

- make sure there is no pots or pans on the hob
- take a pot with a ferromagnetic bottom and a minimum diameter of 16 cm
- disconnect the appliance from the grid by removing the fuse or turning the circuit breaker off
- start the procedure within 2 minutes after reconnecting the hob to the grid
- reconnect the table to the grid
- don't use the [ 0/I ] touch

II) First step: cancel the existing configuration

1) Press [ - ] and hold down

2) With your other hand, press successively and quickly (less than 2s) on each [ O ] key. Begin from the front right side and turn counter clockwise, as described on the picture (from a to d).

A double "beep" means an error occurred. If so, start again from item 1).

3) Remove your fingers from the touch control, press simultaneously [ + ] and [ - ] for a few seconds, until a flashing [ E ] symbols appear.

4) Wait until [ E ] symbols stop flashing.

5) After few seconds, [ E ] are automatically transformed in [ C ]. The existing setup has been cancelled.

**Note:** For induction hobs with 3 cooking zones, The rear right zone (b) doesn't exist, so push 2 times on the front right zone (a) that means (a → a → c → d).

III) Second step: new setup

1) Take a ferromagnetical pot with a minimum diameter of 16 cm

2) Select a cooking zone by pushing on the corresponding [ O ] key

3) Place the pot on the area to be set

4) Wait until the [ C ] display becomes a [ - ]. The selected zone is now configured.

5) Follow the same procedure for each cooking zone with a [ C ] display.

6) All the cooking zones are configured once all the displays are turned off.

Please use the same pot for the whole procedure.

Never put several pots together on the zones during the setup-process.

- If [ E 4 ] displaying remains, please contact Caple Service.

## The hob or the cooking zone does not start-up:

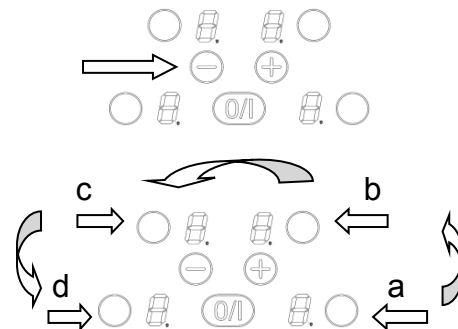
- The hob is badly connected on the electrical network.
- The protection fuse has cut-off.
- The lock function is activated.
- The touch control keys are covered with grease or water.
- An object is put on a key.

## The control panel displays [ U ]:

- There is no pan on the cooking zone.
- The pan is not compatible with induction.
- The bottom diameter of the pan is too small.

## The control panel displays or [ E ]:

- Disconnect and replug the hob.
- Contact Caple Service.



### **One or all cooking zones have cut-off:**

- The safety system functioned.
- You forgot to switch off the cooking zone for a long time.
- One or more touch control keys are covered.
- The pan is empty and its bottom has overheated.
- The hob also has an automatic reduction of power level and breaking Automatic overheating

### **Continuous ventilation after switching off the hob:**

- This is not a failure, the fan continuous to protect the electronic device.
- The fan cooling stops automatically.

### **The control panel displays [ L ]:**

- Refer to the chapter control panel locking page.

### **The control panel displays [ ] or [ Er03 ] :**

- An object or liquid covers the control keys. The symbol disappear as soon as the key is released or cleaned.

### **The control panel displays [ E2 ] or [ E H ] :**

- The hob is overheated, let it cool and then turn it on again.

### **The control panel displays [ E3 ] :**

- The pan is not adapted, change the pan.

### **The control panel displays [ E6 ] :**

- Defective network. Control the frequency and voltage of the electrical network.

### **The control panel displays [ E8 ] :**

- The air inlet of the ventilator is obstructed, release it.

### **The control panel displays [ E C ] :**

- Configuration error. Set the table again, referring to the chapter "The [E 4] appears."

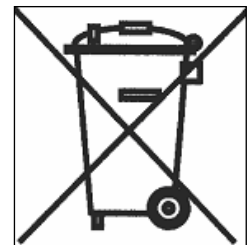
If one of the symbols above persists, contact Caple Service on 0844 800 3830.

## **Environment preservation**

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- The materials of packing are ecological and recyclable.
- The electronic appliances are composed of recyclable, and sometimes harmful materials for the environment, but necessary to the good running and the safety of the appliance.

- **Do not throw your appliance away with the general household waste.**
- **Get in touch with the waste collection centre of your local council that is available for the recycling of the household appliances. You can also contact the local council or your retail for advice.**

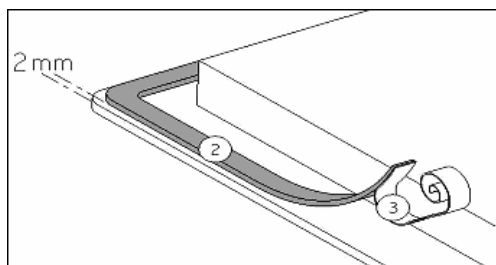


# Installation instructions

The installation comes under the exclusive responsibility of specialists.  
The installer is held to respect the legislation and the standards enforce in the country of installation.

## How to fix the gasket:

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



**Stick the gasket (2) two millimeters from the external edge of the glass, after removing the protective film (3).**

## Fitting - installing:

- **The cut out sizes are:**

Reference	Cut-size
<b>C867I</b>	750 x 490 mm

- **Ensure that there is a distance of 50 mm between the hob and the wall or sides.**
- 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.**
- 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.
- Do not install the hob at the top of a non-ventilated oven or a dishwasher.
- Ensure that under the bottom of the hob casing a space of 20 mm is left to ensure good air circulation around the electronic device.
- If a drawer is placed under the worktop avoid putting into this drawer flammable objects (for example: sprays) or non heat-resistant objects.
- 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.
- 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 minimum distance of 760 mm.
- The connection cord should be subjected, after installation, with no mechanical constraint, such for example of the fact of the drawer.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

# Electrical connection

- The installation of this appliance and the connection to the electrical network should be entrusted only to an electrician who will comply with 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 placed on the hob casing near the connection box.
- The connection to the mains 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.
- If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the installation regulations.
- The inlet hose must be positioned so that it does not touch any of the hot parts of the hob.

## Caution!

This appliance is only to be connected to a network 230 V~ 50/60 Hz

Connect always a earth wire.

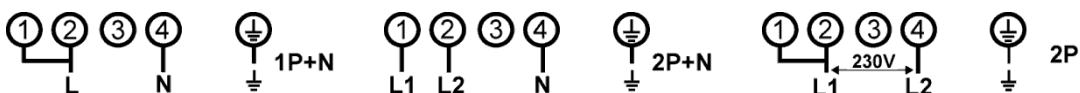
Respect the connection diagram.

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

## Electrical connection :

Mains	Connection	Cable diameter	Cable	Protection calibre
230V~ 50/60Hz	1 Phase + N	3 x 2,5 mm <sup>2</sup>	H 05 VV - F H 05 RR - F	25 A *
400V~ 50/60Hz	2 Phases + N	4 x 1.5 mm <sup>2</sup>	H 05 VV - F H 05 RR - F	16 A *

\* calculated with the simultaneous factor following the standard EN 60 335-2-6



## Connecting the hob

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 a bridge between terminal 1 and 2.

Attach the earth to the terminate “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 terminate “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 and tighten the screws properly.**

**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.**

# CE Declarations of Conformity



This appliance has been manufactured to the strictest standards and complies with all applicable legislation, Low Voltage Directive (LVD) and Electromagnetic Compatibility Directive (EMC).

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