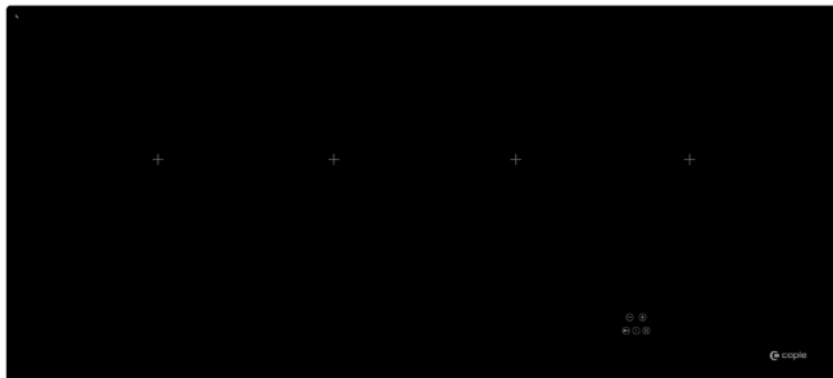


Instruction manual for induction hob

Model code: C875I



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Safety

Before using your hob for the first time

- Unpack all the materials.
- The installation and connection of the appliance must 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 must not be used as freestanding or as a work surface.
- The appliance must be earthed and connected conforming to local standards.
- Do not use any extension cables to connect the hob.
- The appliance cannot be used above a dishwasher or a tumble-dryer as steam may damage the electronics in the hob.

Using the appliance

- Switch the heating zones off after using.
- Keep an eye on your cooking when using grease or oils, they can quickly ignite.
- Be careful not to burn yourself while or after using the appliance.
- Make sure no cable from any fixed or moving appliances comes into contact with the glass or hot saucepans.
- Magnetic objects (credit cards, floppy disks, calculators etc) should not be placed near to the appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface as they can get hot.
- In general do not place any metallic object except heating containers on the glass surface. When working or there is residual heat, this may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This can 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 must not play with the appliance. Cleaning and user maintenance must not be made by children without supervision.
- Children should be supervised to ensure that they do not play with the appliance.

Take care not to damage the hob

- Raw pan bottoms or damaged saucepans (not enamelled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic hob top.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance is according to the instructions detailed in this manual.
- Do not put or leave empty saucepans on the induction hob.
- Sugar, synthetic materials or aluminium sheets must not contact with the heating zones. These may cause breaks or other alterations of the glass by cooling: switch off the appliance and take them immediately out of the hot heating zone (be careful: do not burn yourself).
- Never place any hot containers over the control panel.
- If a drawer is situated under the embedded appliance, make sure the space between the contents of the drawer and the underside part of the appliance is large enough (a minimum space of 2cm). This is essential to ensure correct ventilation.
- Never put any inflammable object (for example sprays) into the drawer situated under the induction hob. If cutlery drawers are used they must be resistant to heat.

In case of appliance failure

- If a defect is noticed, switch off the appliance and turn off the electrical supplying.
- If the ceramic glass is cracked or damaged, you must unplug the appliance and contact Caple service.
- Repairs must be carried out by specialists. Do not attempt repairs by yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Other information

- Ensure sure the 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 with a pacemaker, the magnetic field could influence its operation. We recommend getting information from the retailer and your doctor before use.
- Do not use aluminium or synthetic material sauce pans ad they could melt on hot cooking zones.



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.



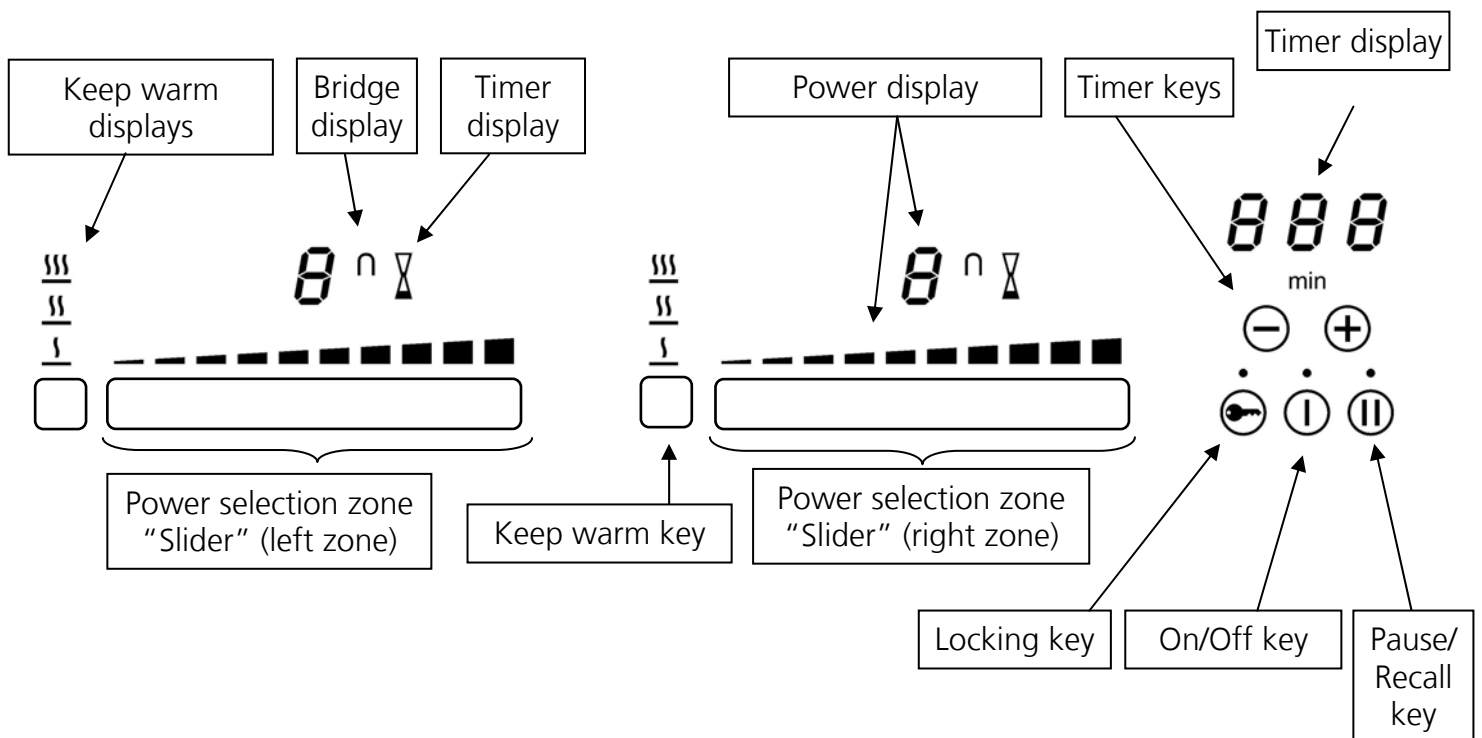
Description of the appliance

Technical characteristics

Type	Total Power	Size of the heating zones	Nominal Power*	1 st Booster Power*	2 nd Booster Power*	Minimum pan diameter detection
C875I	7400 W	4 zones: 220x180 mm	2100 W	2600 W	3700 W	100 mm

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

Control panel



Using the hob

Display

Display	Designation	Description
0	Zero	The heating zone is activated.
1...9	Power level	Selection of the cooking level.
<u>U</u>	No pan detection	No pan or inadequate pan.
A	Heat accelerator	Automatic cooking.
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
P	Booster	The Booster is activated.
..	Super Booster	The Super Booster is activated.
U	Keep warm	Maintain automatically a temp. of 42, 70 or 94°C.
	Pause function	The hob is in paused.

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 at high speed when the hob is intensively used. The cooling fan reduces speed and stops automatically when the electronic circuit is cooled sufficiently.

Starting-up and appliance management

Before the first use

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

Induction principle

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

Of course the pan has to be correct:

- All ferromagnetic pans are recommended (please check it with a small 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 to the size of the pan. A pan with a very small diameter may not work (less than 10cm). This pan diameter varies the function of the heating zone diameter.

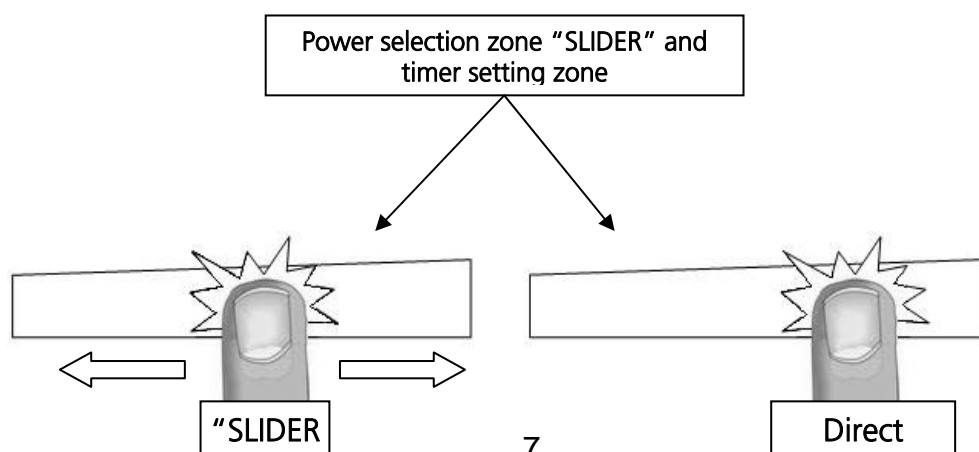
If the pan is not correct for induction hob cooking the display will show [U]. You will need to use an alternative pan.

Touch controls

Your induction hob is equipped with electronic controls with sensitive touch 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.



Power selection "Slider" and timer settings

To select the power with the slider, slide your finger on the "Slider" zone. You can also have direct access to the desired power level by placing your finger directly on the chosen level.



Starting-up your hob

- Start up / switch off the hob:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To start	press key []	[0]
To stop	press key []	nothing or [H]

- Start up / switch off a heating zone:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To set (adjust the power)	slide your finger on the "Slider" to the right or to the left	[1] to [P]
To stop	slide to [0] on "Slider"	[0] or [H]

If no action is made within 20 second the electronics will return to standby.

Pan detection

This hob is fitted with an interactive control system that makes it very easy and comfortable to use. After switching on the hob, when you put a cookware on the glass, the control system automatically detects it. This system also automatically indicates to you which slider control to use by displaying a [0] over it. You then just have to set the required cooking level.

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 the induction, it is impossible to increase the power and the display shows [U]. This symbol disappears when a suitable pan is placed on the heating zone.
- If the pan is removed from the heating zone the operation stops and the display shows [U]. The symbol [U] disappears when a pan is put back on the heating zone. The cooking continues with the power level previously set.

After use, always switch the heating elements off, do not depend on the pan detection [U].



Residual heat indication

After switching off a heating zone or the complete hob, the heating zones are still hot and the [H] symbol on the zone display shows this.

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

When the residual heat indicators are illuminated, please do not touch the heating zones and do not put any heat sensitive objects on them. **There are risks of burning and fire.**

Booster and Booster+ function

Booster [P] and Booster+ [ ] grant a boost of Power to the selected heating zone.

If this function is activated the heating zones work for 10 minutes with an ultra high Power.

This is foreseen for example to heat up rapidly big quantities of water, for pasta etc.

- Start / Stop the Booster:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start up the Booster	slide your finger to the end of the "Slider" or press directly on the end of the "Slider"	[P]
Stop the Booster	slide your finger on the "Slider" to [0]	[9] to [0]

- **Start / Stop Booster+**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start up the Booster	slide to the end of the "SLIDER" or press directly on the end of the "Slider"	[P]
Start up Booster+	re-press directly on the end of the "Slider"	[,, and P]
Stop the Booster+	slide your finger on the "Slider"	[P] to [0]
Stop Booster	slide your finger on the "Slider"	[9] to [0]

- **Power management:**

The whole cooking hob is equipped with a maximum Power. When the Power function is activated, and in order to exceed the maximum Booster, the electronic system orders to reduce automatically the power level of another heating zone. The display will flash on [9] for a few seconds and then shows the maximum of power allowed:

<u>Heating zone selected</u>	<u>The other heating zone:</u>	(example: Booster level 9)
[P] is displayed	[9] goes to [6] or [8]	depending the type of zone

Timer

The timer is able to be used simultaneous with all heating zones and with different time settings (from 0 to 999 minutes) for each heating zone.

- **Setting and changing the cooking time:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Select the power level	slide on the "Slider"	[1] to [P]
Select the timer	press simultaneously key [⊖] and [⊕] from the timer until the desired display is on	timer display on
Decrease the time	press key [⊖]	[60] to 59, 58...
Increase the time	press key [⊕]	time increase

After a few seconds, the [min] display stops flashing.

The time is confirmed and the timer starts.






- **To stop the cooking timer:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Select the Timer	press simultaneously key [⊖] and [⊕] from the timer until the desired display is on	timer display on
Stop the time	press key [⊖] from the timer	[000]

If several timers are activated, repeat the process.



- **Egg timer function:**

The Egg timer is an independent function. It stops as soon as a heating zone starts up. If the egg timer is on and the hob is switched off, the timer continues until time runs out.

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	press display []	[0]
Select the Timer	press simultaneously key [] and [] from the timer	[000]
Decrease the time	press key []	[60] to 59, 58...
Increase the time	press key []	time increase

After a few seconds, the [min] display stops flashing. The time is confirmed and the timer starts.

- **At the end of the cooking time:**

As soon as the selected cooking time is finished the timer displays flashing [000] and a sound rings. To stop the sound and the blinking, press the key [] and [].

Automatic cooking

All the cooking zones are equipped with an automatic cooking device. The cooking zone starts at full power during a certain time, and then automatically reduces its power on the pre-selected level.

- **Start-up:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Power level selection (for example « 7 »)	slide on the “Slider” to [7] and stay 3s	[7] is flashing with [A]



- **Switching off the automatic cooking:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Power level selection	slide on the “Slider”	[0] to [9]


Pause function

This function stops the entire hob’s cooking activity temporarily and allows restarting at the same settings.

- **Start /stop the pause function:**



<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Engage pause	press []	[II] and control light on
Stop the pause	press [] press on the animated “slider”	Sliders previous settings

Recall Function

After switching off the hob (), it is possible to recall the last settings.

- cooking stages of all cooking zones (Booster)
- minutes and seconds of programmed cooking zone-related timers
- Keep warm function
- Automatic cooking

The recall procedure is following:




- Press the key []
- Then press [] before the light stops flashing.

The previous settings are again active.

Keep warm Function

This function allows the cooking to reach and automatically maintains the temperature of 42, 70 or 94°C. This will avoid liquids overflowing and fast burning at the bottom of the pan.



- To engage, to start the function « Keep warm »:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
42°C	Press once on key [Keep warm]	[U] and []
70°C	Press twice on key [Keep warm]	[U] and []
94°C	Press 3 times on key [Keep warm]	[U] and []
To stop	Slide on the "Slider" or press key [Keep warm] until [0]	[0] to [9] [0]


The maximum duration of the keep warm function is 2 hours.



Bridge Function

This function allows the use of 2 cooking zones at the same time (left zones, middle zones, right zones) with the same features as a single cooking zone. Booster function isn't allowed.

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	Press display []	[0]
Activate the bridge	Press simultaneously on [Keep warm] of the 2 cooking zones	[0] and []
Increase bridge	Slide on the "SLIDER" witch indicates the power	[1] to [9]
Stop the bridge	Press simultaneously on [Keep warm] of the 2 cooking zones	[0]

Control panel locking/Child Lock

To avoid modification to the settings of the cooking zones, in particular during cleaning, the control panel can be locked (with exception to the On/Off key []).

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Locking the hob	Press [] hold for 6s	lock light on
Unlock the hob	Press [] hold for 6s	lock light off

Cooking advice

Pan quality

Suitable materials for use with Induction: steel, enamelled steel, cast iron, ferromagnetic stainless-steel, aluminium with ferromagnetic bottom.

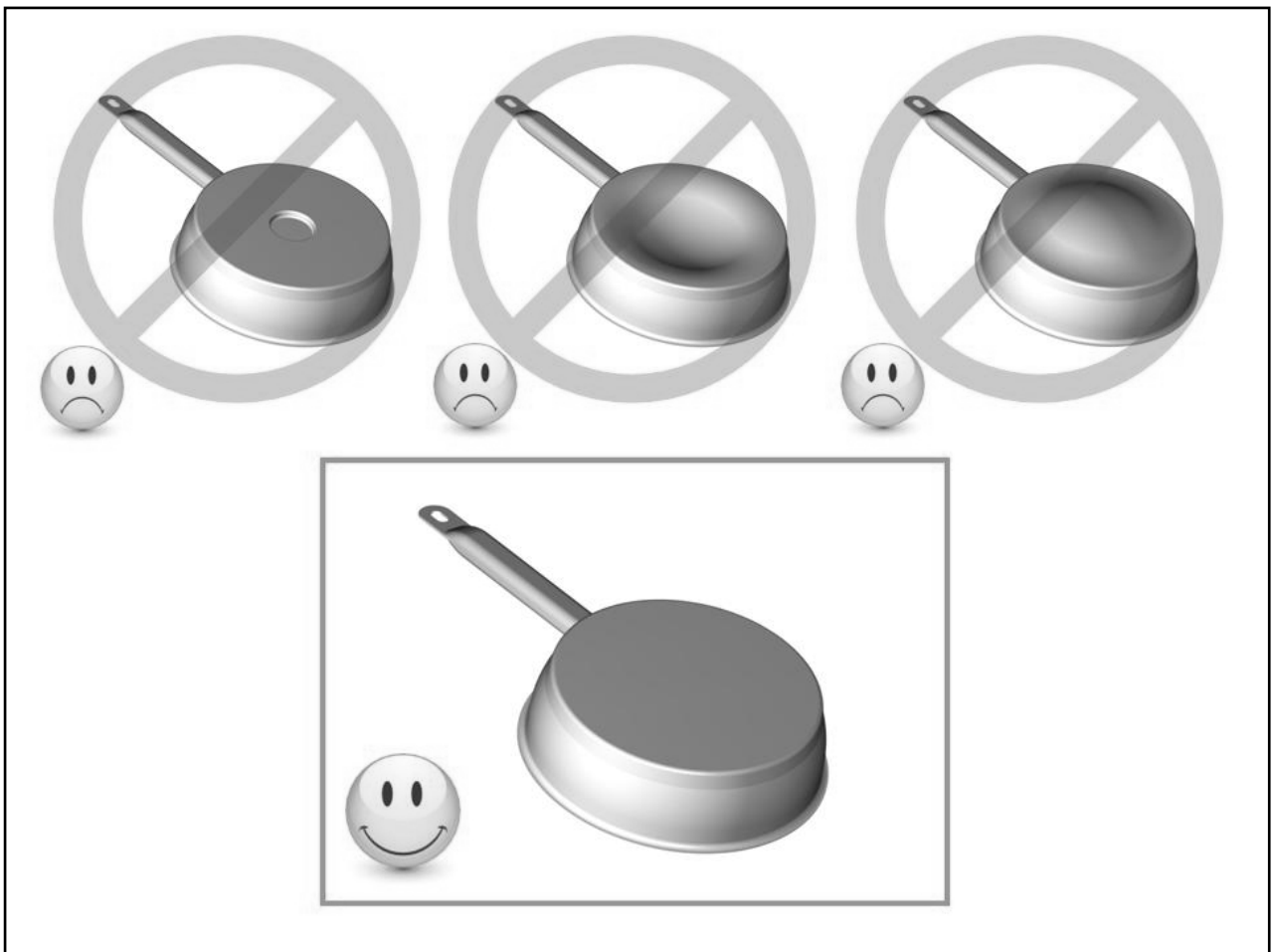
Materials not suitable for Induction : aluminium and stainless-steel without ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.

The manufacturers specify if their products are compatible induction.

To check if pans are compatible you can:

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

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



Pan dimensions

The cooking zones are, until a certain limit automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum diameter according to the corresponding cooking zone (10cm).

To obtain the best efficiency of your hob, please place the pan 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, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water
P and " II	Frying, roasting Boiling water	scallops, steaks Boiling significant quantities of water

Maintenance and cleaning

Always 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 absolutely be avoided.
- Do not use any steam-driven or pressure cleaning appliances.
- Do not use any object that may scratch the induction glass.
- Ensure that the pan is dry and clean. Ensure that there are no grains of dust on your 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

The hob or the cooking zone doesn't start-up:

- The hob is badly connected to the electrical network.
- The protection fuse has cut-off.
- The locking function is activated.
- The touch control keys are covered with grease or water.
- An object is put on a touch control 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 [E]:

- The electronic system is defective.
- Disconnect and reconnect the hob.
- Call Caple Service.

One or all cooking zones switch-off:

- The safety system has 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 Booster level and automatic overheat protection.

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 when the correct temperature is reached.

The automatic cooking system does not start-up:

- The cooking zone is still hot [H].
- The highest Booster level is set [9].

The control panel displays [U]/[]:

- Refer to the chapter “Keep warm”.

The control panel displays [II]:

- Refer to the chapter “Pause function”

The control panel displays [] or [Er03] :

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

The control panel displays [E2] :

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

The control panel displays [E8] :

- The air inlet of the ventilator is obstructed, remove the obstruction.

The control panel displays [U400] :

- The hob is not connected to the network. Check the connection and reconnect the hob.

The control panel displays [Er47] :

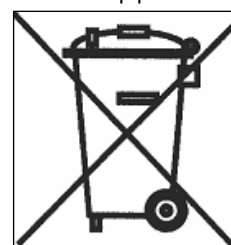
- The hob is not connected to the network. Check the connection and reconnect the hob.

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

Environment preservation

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

- Waste electrical products should not be disposed of with household waste
 - Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

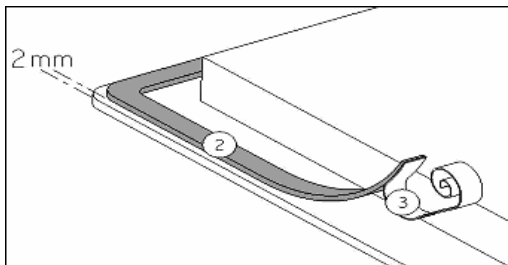


Installation instructions

The installation comes under the exclusive responsibility of specialists.
The installer must respect the local legislation and the standards in their home country.

How to apply the gasket:

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



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

Fitting - installing:

The cut out size is as follows:

Model	Cut-size
C875I	890 x 390 mm

- Ensure that there is a distance of 50mm 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 or edge must be heat-resistant.
- Do not install the hob to the top of a not ventilated oven or a dishwasher.
- There must be a minimum ventilation space of 20mm from the base of the hob to any other surface to ensure good air circulation for the electronic device (see image A below).
- 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 ensures 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 distance minimum of 760mm.
- The connection cord should be subjected after building, with no mechanical constraint, for example a drawer.

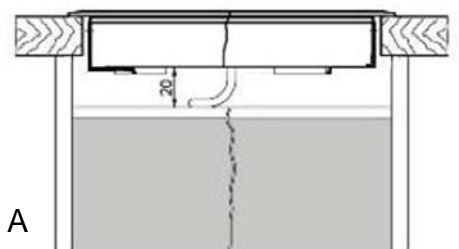


Image A

Electrical connection

- The installation of this appliance and the connection to the electrical network should be entrusted only to a qualified electrician to comply with regulations and ensure they are respected scrupulously.
- Protection against the parts under tension must be ensured after the building-in.
- The data of connection necessary are on the rating labels 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 3mm.
- 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 or oven.

Caution!

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

ALWAYS connect the 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.

Connecting the hob:

Mains	Connection	Supply cord	Supply cord	Circuit braker
230V~ 50/60Hz	1 Phase + N	3 x 2,5 mm ²	H 05 VV - F H 05 RR - F	25 A *
400V~ 50/60Hz	2 Phases + N	4 x 1.5 mm ²	H 05 VV - F H 05 RR - F	16 A *

* calculated with the simultaneous factor following the standard EN 60 335-2-6/1990



Setting up the configurations:

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

Monophase 230V~1P+N

Put the 1st bridge between terminal 1 and 2, the 2nd between 4 and 5.

Attach the earth to the terminate "earth", the neutral N to terminal 4 or 5, the Phase L to one of the terminals 1 or 2.

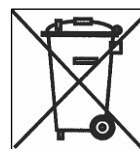
Biphase 400V~2P+N

Put a bridge between terminal 4 and 5.

Attach the earth to the terminate "earth", the neutral N to terminal 4 or 5, the Phase L1 to the terminals 1 and the Phase L2 to the terminal 2.

Caution! Be careful that the cables are correctly engaged and tightened.

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.



Environmental protection

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice. This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal.

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

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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