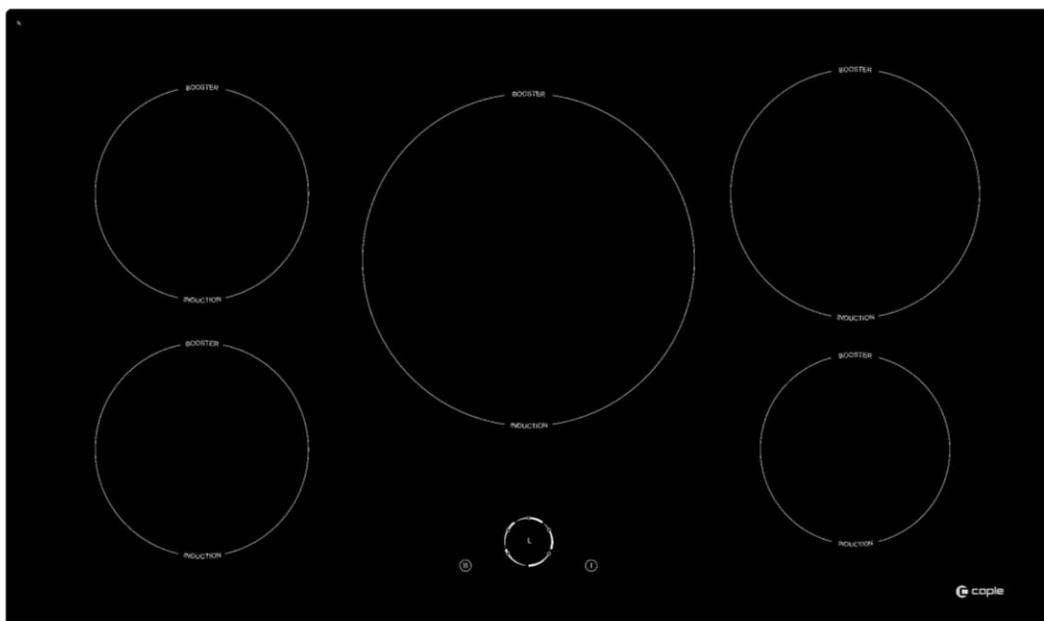


## Instruction manual for induction hob

Model code: C900I







## 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 instruction manual and keep it for future reference.

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# Safety

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## Precautions before use

- Unpack all the materials.
- The installation and connection of the appliance must be done by approved and qualified specialists. The manufacturer cannot be responsible for damage caused by installation or connection errors.
- When used, the appliance must be correctly 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 cannot be used as freestanding unit or as a work surface.
- The appliance must be grounded and connected in compliance with local standards.
- Do not use any extension cable to connect the hob.
- The appliance cannot be used above a dishwasher or a tumble-dryer: steam may damage the electronic appliances.
- The 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.
- Keep an eye on the hob when cooking with grease or oils as they may quickly ignite.
- Be careful not to burn yourself during or after using the appliance.
- Make sure no cable of any fixed or moving appliance makes contact with the glass or a hot pan.
- Magnetic objects (credit cards, floppy disks, calculators) should not be placed near the appliance when in use.
- 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. In case of untimely activation 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 made by children without supervision.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

### **Precautions not to damage the appliance**

- Rough pan bottoms or damaged saucepans (not enamelled cast iron pots) may damage ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the glass surface.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance is in accordance with the manufacturer's instructions.
- Do not put or leave empty saucepans on the induction zones.
- Sugar, synthetic materials or aluminium sheets must not come into contact with the heating zones. These may break or damage the vitroc ceramic glass when cooling: switch on the appliance and remove them immediately from the hot heating zone (be careful not to 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 installed appliance, make sure the space between the contents of the drawer and the base of the appliance is large: at least (2 cm). This is essential to guarantee correct ventilation.
- Never put flammable objects (ex. sprays) into the drawer under the hob. 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 Caple Service.
- Servicing must be done by specialists. Do not disassemble or attempt to repair the appliance by yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

### **Other precautions**

- Ensure that the pot or 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 pacemaker, the magnetic field could influence its operation. We recommend discussing this with the retailer or a doctor before using this appliance.
- Do not to use aluminium or synthetic material containers: they could melt on cooking zones that are still hot.

- **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

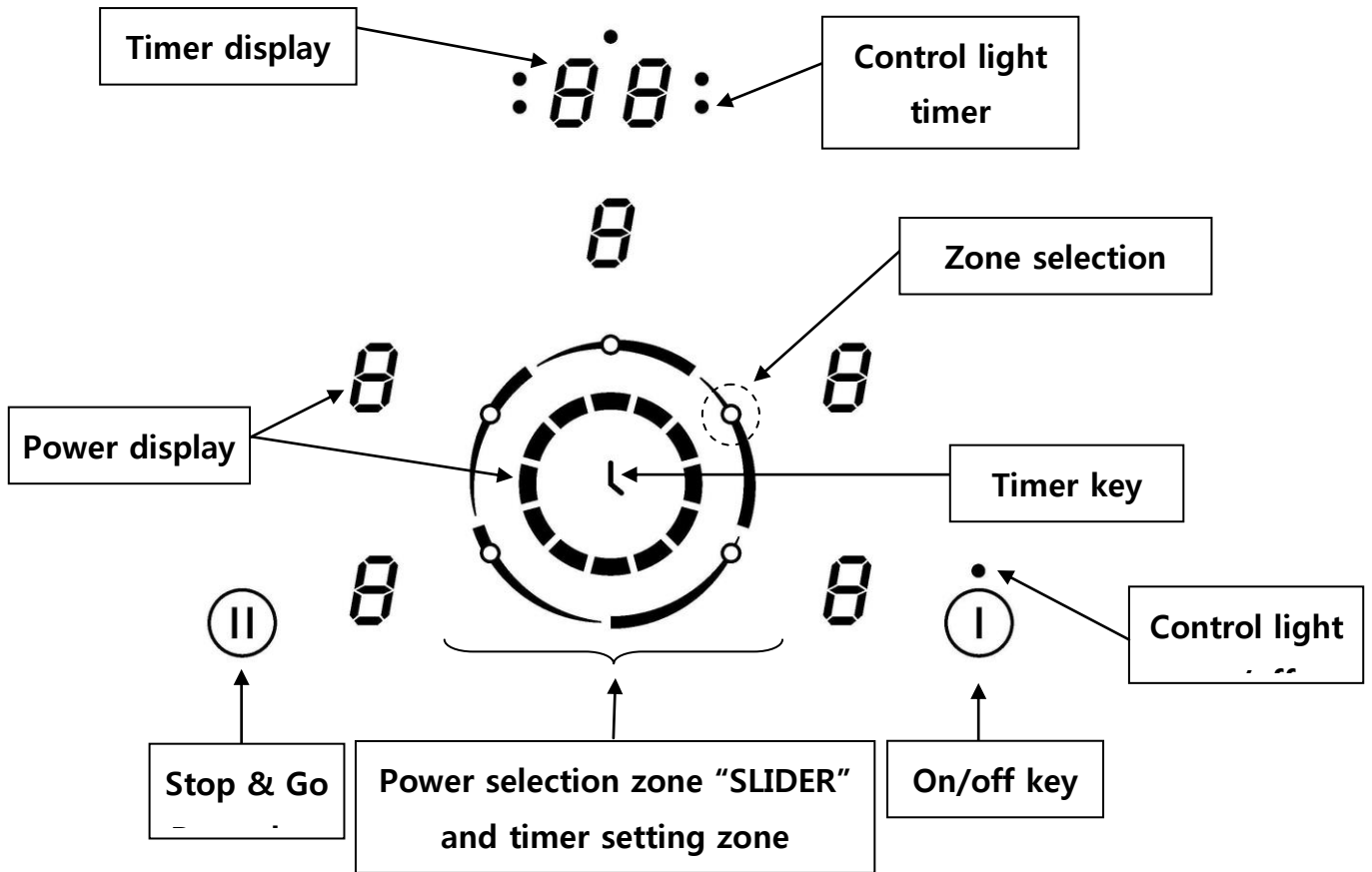
## Technical information

Type	C900I
Total power	7400 W
Energy consumption for the hob EChob**	175.7 Wh/kg
<b>Front left heating zone</b>	Ø 180 mm
Minimum detection	Ø 90 mm
Nominal power*	1100 W
Booster power*	1400 W
Standardised cookware category**	B
Energy consumption ECcw**	177.3 Wh/kg
<b>Rear left heating zone</b>	Ø 180 mm
Minimum detection	Ø 90 mm
Nominal power*	1400 W
Booster power*	2000 W
Standardised cookware category**	B
Energy consumption ECcw**	177.3 Wh/kg
<b>Centre heating zones</b>	Ø 280 mm
Minimum detection	Ø 110 mm
Nominal power*	2300 W
Booster power*	3000 W
Standardised cookware category**	D
Energy consumption ECcw**	178.1 Wh/kg
<b>Rear right heating zone</b>	Ø 210
Minimum detection	Ø 100
Nominal power*	2300 W
Booster power*	3000 W
Standardised cookware category**	C
Energy consumption ECcw**	168.4 Wh/kg
<b>Front left heating zone</b>	Ø 160
Minimum detection	Ø 90
Nominal power*	1100 W
Booster power*	1400 W
Standardised cookware category**	B
Energy consumption ECcw**	177.3 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



# Use of the appliance

---

## 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 a time.**

## Display

<u>Display</u>	<u>Designation</u>	<u>Description</u>
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	Power	The boosted power is activated.
L	Locking	Control panel locking.
U	Keep warm	Maintains automatically a temperature of 70°C.
II	Stop&Go	The hob is in pause.

## Ventilation

The cooling system is fully automated. The cooling fan starts with a low speed when the heat produced by the electronic system reaches a certain level. The ventilation starts high speed when the hob is intensively used. The cooling fan reduces its 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 dry the surface thoroughly. Do not use detergent which risks causing a 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 magnetic:

- All ferromagnetic pans are recommended (please verify by using a small magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms.
- Exclusions: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware.

The induction heating zone adapts automatically to the size of the pan. If the diameter is too small, the pan doesn't work. This diameter will vary the function of the heating zone diameter.

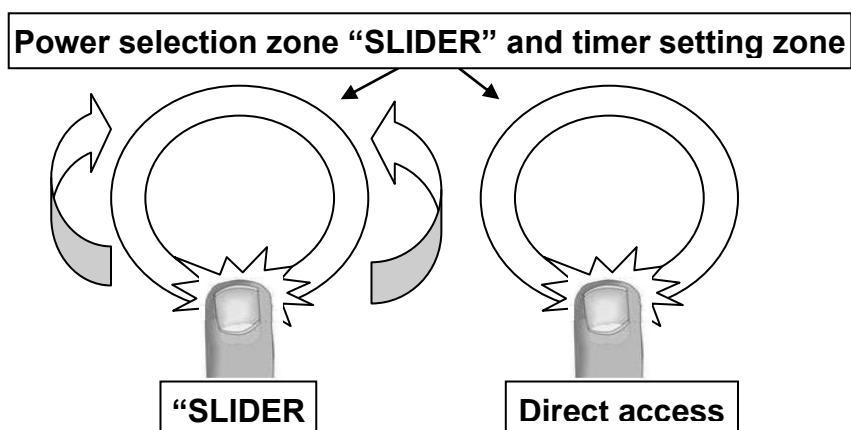
If the pan is not adapted to the induction hob the display will show [ U ].

## Power selection zone "SLIDER" and timer setting zone

First select a cooking zone by touching a "Zone selection" button (see p.6). The corresponding display will be highlighted as long as the zone is activated.

While the zone is activated (for a few seconds), you can adjust the power, either by sliding your finger on the slider, or by direct access.

To adjust the power of another cooking zone, wait until the previous zone is no longer activated (the highlighted display becomes normal).



## Starting-up

- Start up / switch off the hob:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To start	Press key [ ① ]	[ 0 ] are blinking
To stop	Press key [ ① ]	Nothing or [ H ]

- Start up / switch off a heating zone:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Touch and slide the "SLIDER" across from the desired zone	[ 0 ] and control light on
To set (adjust the power)	Slide the "SLIDER" to the right or to the left	[ 0 ] to [ 9 ]
To stop	Slide to [ 0 ] on "SLIDER" or press [ 0 ]	[ 0 ] or [ H ] [ 0 ] or [ H ]

If no action is made within 20 seconds the electronics return to the waiting position.

## Pan detection

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

- If there is no pan on the heating zone or if this pan is not suitable for induction cooking. 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 on the heating zone. Cooking continues with the previously set power level.

After use, switch the zone off, do not rely on the pan detection [ U ] .

## Residual heat indication

After the heating zone is turned off or the hob is switched off, the heating zones are still hot and the hob will show [ H ] on the display.

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

When the residual heat indicators are on, don't touch the heating zones and don't put any heat sensitive objects on them. **There are risks of burns and fire.**

## Power boost function

The Power function [ P ] grants 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.

Power is needed for example to heat up large quantities of water rapidly, like for noodles

- **Start up / stop the booster Power function:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Touch and slide the "SLIDER" across from the desired zone	[ 0 ] and control light on
Start up the Power	Slide on the "SLIDER"	[ 0 ] to [ P ]
Stop the Power	Slide on the "SLIDER"	[ P ] to [ 0 ]



- **Power management:**



The whole cooking hob is activated with a maximum limit of power. When the booster function is activated, and in order to exceed the maximum power, the electronic system reduces the power level of other heating zones. The display will blink on [ 9 ] for a few seconds and then shows the maximum of power allowed:

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


## Timer

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

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


<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press on the "SLIDER" across from the desired zone	[ 0 ] and control light on
Select the power level	Slide on the "SLIDER"	[ 1 ] to [ 9 ]
Select « Timer »	Press on the [  ]	[ 00 ]
Set the tens	Press on the [  ]	[ 10, 20, 30, ... ]
Set the units	Slide on the "SLIDER"	[ 31, 32, 33, 34, 35, ...]
The time is confirmed and the cooking starts.		

- **To stop the cooking time :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press on the "SLIDER" across from the desired zone	[ 0 ] and control light on
Select « Timer »	Press on the [  ]	[ 00 ]
Deactivate « Timer »	Slide on the "SLIDER" to [ 0 ]	[ 00 ]

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

As soon as the selected cooking time is finished the timer display blinks [ 00 ] and a alarm tone sounds.

To stop the sound and the blinking, press the key [  ].

- **Egg timer function :**

**Example for 29 minutes :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	Press display [ ① ]	Zone control lights are on
Select« Timer »	Press display [ CL ]	[ 00 ]
Set the units	Slide on the "SLIDER" to [ 9 ]	[ 0 fixed ] [ 9 blinking ]
Confirm the units	Press display [ 09 ]	[ 0 blinking ] [ 9 fixed ]
Set the tens	Slide on the "SLIDER" to [ 2 ]	[ 2 blinking ] [ 9 fixed ]
Confirm the tens	Press display [ 29 ]	[ 29 ]

After a few seconds, control light stops blinking.

As soon as the selected cooking time is finished the timer display blinks [ 00 ] and a alarm sounds.

To stop the sound and the blinking, press the display [ 00 ]. The hob turns off.

## **Automatic cooking**

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

- **Start-up :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press display [ 0 ] selected	[ 0 ] and control light on
Full power setting	Slide on the "SLIDER" to [ 9 ]	Pass from [ 0 ] to [ 9 ]
Automatic cooking	Re-press on display "SLIDER" [ 9 ]	[ 9 ] is blinking with [ A ]
Power level selection (for example « 7 »)	Slide on the "SLIDER" to [ 7 ]	[ 9 ] pass to [ 8 ] [ 7 ] [ 7 ] is blinking with [ A ]



- **Switching off the automatic cooking :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press [ 7 ] from the zone	[ 7 ] blinking with [ A ]
Power level selection	Slide on the "SLIDER"	[ 1 ] to [ 9 ]


## Stop&Go 'Pause' function

This function stops all the hob's cooking temporarily and then allows restarting with the same settings.

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


<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Engage pause	press [  ] key for 2 seconds	displays [ II ] in the heating zone displays
Stop the pause	press [  ] key for 2 seconds press another button or slide on the "SLIDER"	pause control light is blinking pause control light is off

## Recall Function

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

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

The recall procedure is following:

- Press the key [  ]
- Then simultaneously press the 2 back zones in less than 6 seconds.

The previous settings are again active.

## Keep warm Function

This function allows the hob to automatically reach and maintain a temperature of approximately 70°C. This will avoid liquids overflowing and fast burning on the bottom of the pan.

- **To engage, to start the keep warm function :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To engage	press the slider between [ 0 ] and [ 1 ]	[ U ]
To stop	slide on the "SLIDER"	[ 0 ] to [ 9 ] or [ H ]

## Control panel Locking

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

- **Lock :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start	press on key [ ① ]	[ 0 ] or [ H ] on displays
Hob locking	press on key [ ② ] and keep your finger on this key, with your other finger press the key [ ⌂ ] 3 times	[ L ] on displays

- **Unlock :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start	press on key [ ① ]	[ L ] on displays

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

Unlocking the hob	press on key [ ② ] and keep your finger on this key, with your other finger press key [ ⌂ ] 3 times.	[ 0 ] or [ H ] on displays
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# Cooking advice

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## Pan quality

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

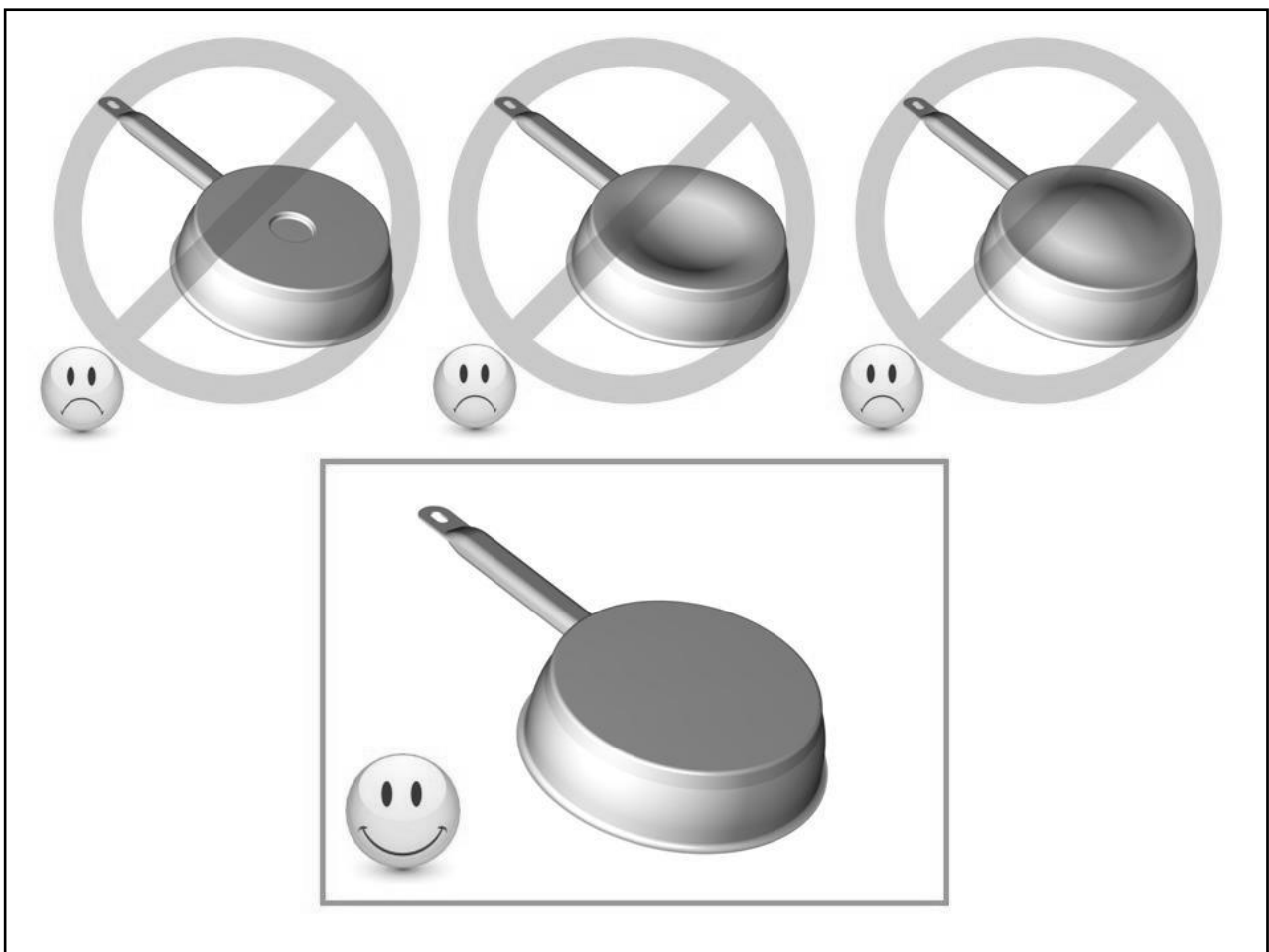
**Not suitable materials :** aluminium and stainless-steel without ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.

The manufacturers specify if 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 ].This water should heat within a few seconds.
- A magnet sticks on 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 does not influence the cooking operating.



## Pan dimension

The cooking zones are, up to 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 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, lever, 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 burns**.

- 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 ever use any steam-cleaner or pressure washer.
- Do not use any object that may scratch the ceramic glass.

- Ensure that the pan is dry and clean before use. 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. This will prevent the surface being damaged.
- Do not use a steam cleaner to clean the appliance.

## 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 are no pots on the hob
- take a pot with a ferromagnetic bottom and a minimum diameter of 16 cm
- disconnect the appliance from the mains supply by removing the fuse or turning the circuit breaker off
- start the procedure within 2 minutes after reconnecting the hob to the electrical supply
- reconnect the hobs electrical supply
- don't use the [ O/I ] touch control

**II)** First step: cancel the existing configuration

**1)** Press the touch B and hold down

**2)** With your other hand, press on the touch A for 2s. Release the touch A.

A "beep" sound and the half slider lights.

A double "beep" means an error occurred.

If so, start again from item 1).

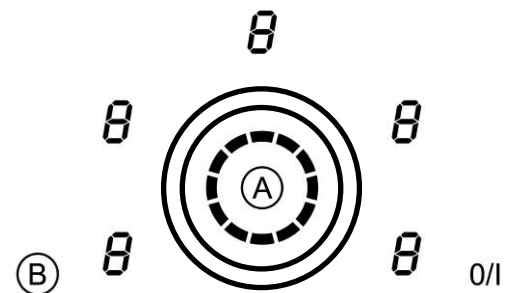
**3)** With your finger slide on the slider from right to left, always with your finger on the touch B.

A "beep" sound if manipulation is successful, If not, start again from item 1).

**4)** Remove your fingers from the touch control, then push again on touch A for a few seconds, until a blinking [ E ] symbols appear.

**5)** Wait until [ E ] symbols stop blinking.

**6)** After few seconds, [ E ] is automatically transformed into [ C ]. The existing setup has been cancelled.



### III) Second step: new setup

- 1) Take a ferromagnetic pot with a minimum diameter of 16 cm
- 2) Select a cooking zone with the slider.
- 3) Place the pot on the area to be set.
- 4) Wait until the [ C ] display becomes a [ - ]. The selected cooking 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 call Caple Service.

### Troubleshooting:

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

- The hob is incorrectly connected to the electrical supply.
- The protection fuse has cut-off.
- The locking function is activated.
- The touch controls are covered with grease or water.
- An object is 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 [ E ]:

- Disconnect and reconnect the hob.
- Call Caple Service.

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

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



**Continuous ventilation after cutting off the hob:**

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

**The automatic cooking system doesn't start-up:**

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

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

- Refer to the chapter control panel locking page.

**The control panel displays [ U ]:**

- Refer to the chapter "Keep warm".

**The control panel displays [ II ]:**

- Refer to the chapter "Pause".

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

- An object or liquid covers the touch control keys. The symbol will disappear 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 [ E3 ] or [ E7 ] :**

- 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, call the Caple Service.

## Environment preservation

---

- 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.



- Don't throw your appliance out with the household refuses
- Get in touch with your local waste collection or centre for the recycling of household appliances. Alternative contact your local

# Installation instructions

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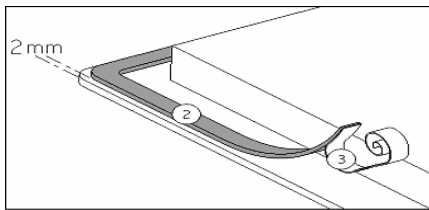
The installation comes under the exclusive responsibility of the installer.

The installer must respect the local legislation and the standards in force.

## How to apply the gasket:

The gasket supplied with the hob avoids all infiltration of liquids in the cabinet.

Installation has to be done carefully, in conformity with the following drawing.



Stick the gasket (2) 2mm from the external edge of the glass, after

## Fitting - installing:

The cut out sizes are:

Product code	Cut-out size
<b>C900I</b>	810 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 worktop 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 at the edge must be heat-resistant.
- Do not install the hob to the top of a non-ventilated oven or a dishwasher.
- The underside of the hob has a casing **space of 20 mm** to ensure a good air circulation of the electronic device.

- If a drawer is placed under the unit, do not put flammable objects (for example: sprays) or not heat-resistant objects inside.
- 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 guarantees 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 follow the guidelines of the hood manufacturer. In case of absence of instructions, respect a minimum distance of 760 mm.
- The connection cord should have no mechanical constraint, for example, from the action 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 following the required regulations.
- Protection against the parts under tension must be ensured after the installation.
- The information on the connections are on the stickers. Place them on the hob casing near the connection box.
- Connection to the mains must be made using 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, a 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 has only to 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 <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



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! Be careful to ensure 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.**





## 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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