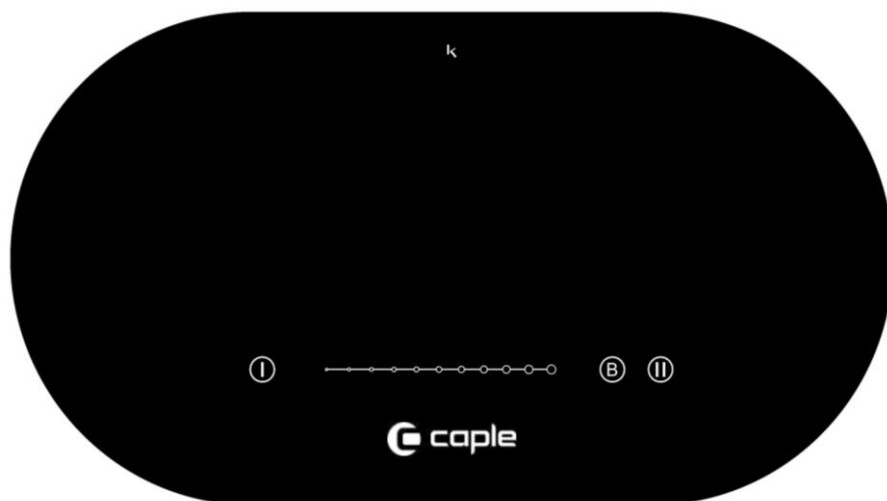


Instruction manual for induction hob

Model code: C950I



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Safety

Precautions before using

- Unpack all the materials.
- The installation and connecting 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 cannot 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 cables to connect it.
- The appliance cannot be used above a dishwasher or a tumble-dryer as steam may damage the electronic components.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.

Using the appliance

- Switch the heating zones off after using.
- Keep an eye on the cooking especially when using grease or oils, which may 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 the 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 accidental engaging or residual heat, objects may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This will become very hot and could 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.
- 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 hob 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 the induction hobs.
- Sugar, synthetic materials or aluminium sheets must not make contact with the heating zones. These may cause breaks or other alterations of the hob glass 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 contents of the drawer and the lower part of the appliance is large enough (2 cm). This is essential to ensure the correct ventilation.
- Never put any inflammable object (for example 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 after sales service.
- Any repairs must be carried out by specialists. Do not open the appliance by yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Other warnings

- Make sure 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 users with a pacemaker, the magnetic field could influence its operation. We recommend getting information from the retailer or your doctor before using this appliance.
- Do not to use aluminium or synthetic material containers: they could melt on hot cooking zones (from residual heat).
- **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

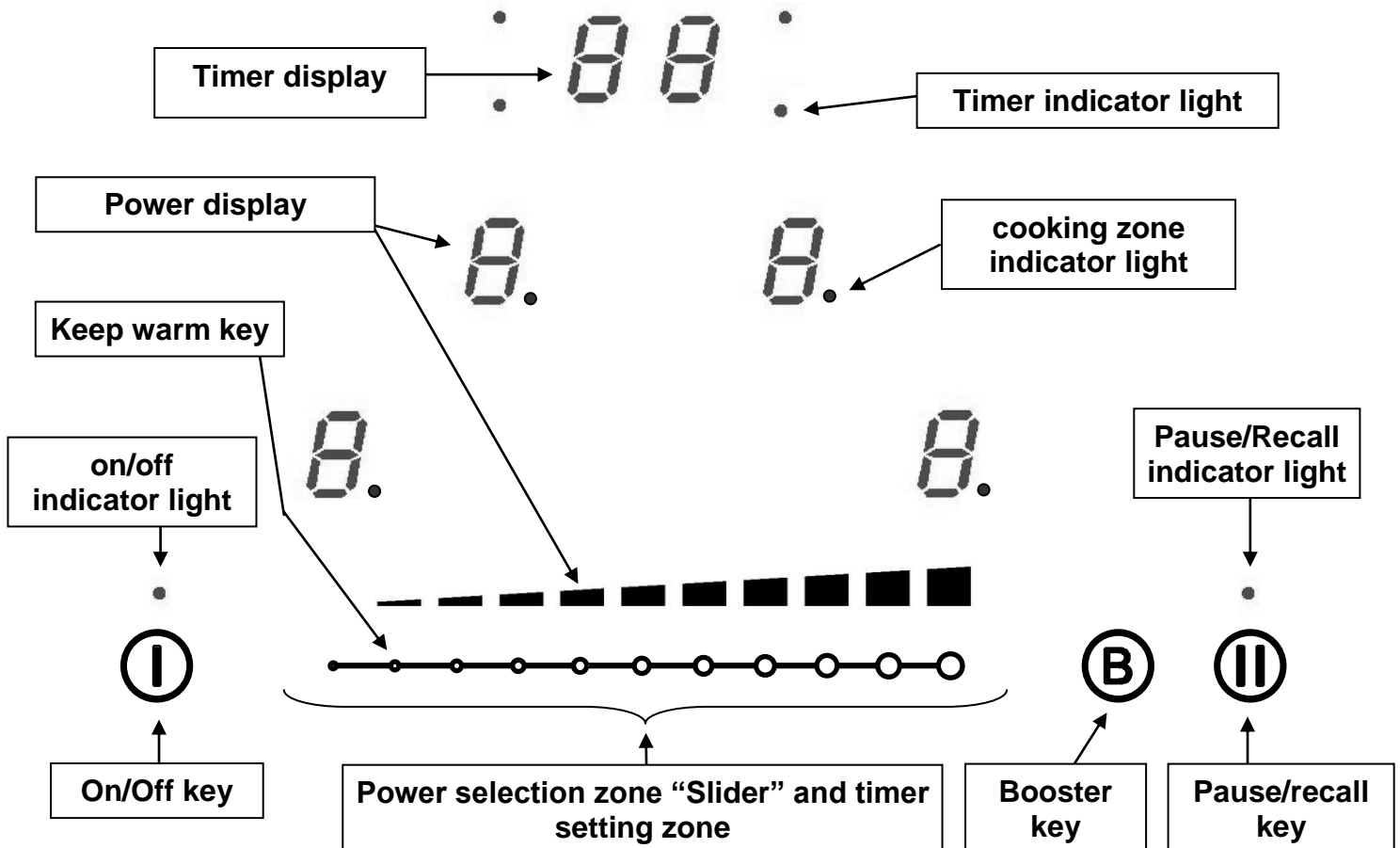
Technical data

Type	C950I
Total power	7400 W
Energy consumption for the hob EC_{hob}^{**}	178.3 Wh/kg
Heating zone Ø 300 mm	
Minimum detection	Ø 100 mm
Nominal power*	2300 W
Booster power*	3000 W
Standardised cookware category**	B
Energy consumption EC_{cw}^{**}	180.7 Wh/kg
Heating zone Ø 270 mm	
Minimum detection	Ø 90 mm
Nominal power*	1100 W
Booster power*	1400 W
Standardised cookware category**	A
Energy consumption EC_{cw}^{**}	185 Wh/kg
Standardised cookware category**	B
Energy consumption EC_{cw}^{**}	166,7 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>Designation</u>	<u>Function</u>
0.	Zero	The heating zone is activated.
1...9	Power level	Selection of the cooking level.
<u>U</u>	Pan detection	No pan or inadequate pan.
<u>A</u>	Heat accelerator	Automatic cooking.
<u>E</u>	Error message	Electronic failure.
<u>H</u>	Residual heat	The heating zone is hot.
<u>P</u>	Booster	The boosted power is activated.
<u>L</u>	Lock	Control panel is locked.
<u>U</u>	Keep warm	Automatically maintains a temperature of 70°C.
<u>II</u>	Pause	The hob is in pause mode.

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 enough.

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 can cause 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 made of the correct material:

- All ferromagnetic pans are recommended (please verify it with a small magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms...
- The following are not suitable: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware...

The induction heating zone adapts automatically to the size of the pan. With a diameter too small the pan will not work. This diameter is varying in function dependent on the heating zone diameter.

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

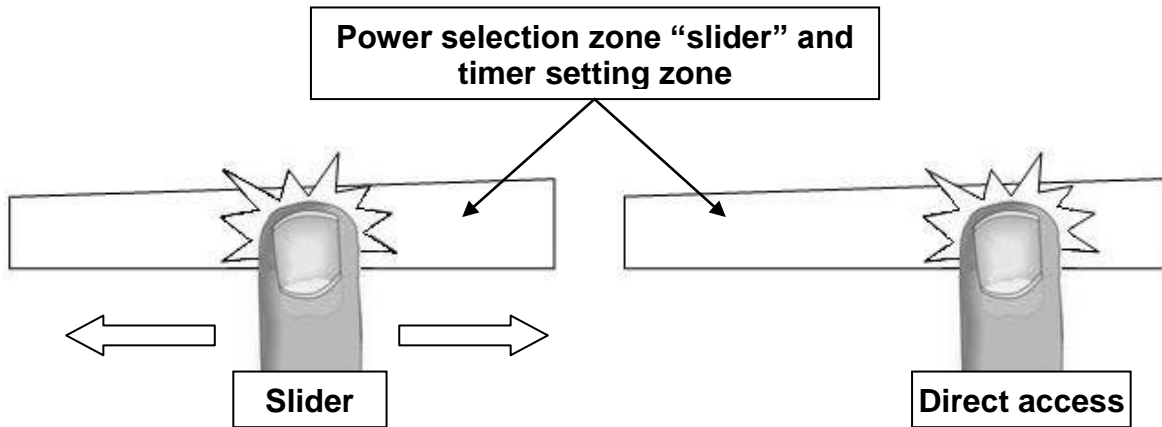
Touch controls

Your induction hob is equipped with electronic sensitive touch control keys. When your finger touches 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.

Note: Touch only one key at a time.

Power selection zone and timer setting zone

To select the power with the slider, slide your finger on the slider zone. Alternatively you can have a direct access if you put your finger directly on the chosen level.



Starting-up

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

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

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

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	press display [0] selected	[0] and control light on
To set (adjust the power)	slide on the “slider” to the right or to the left	[0] to [9]
To stop	slide to [0] on “slider”	[0] or [H]

If no action is made within 20 second the electronics will return to standby 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 the 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 will show [U]. The symbol [U] disappears when the pan is put back on the heating zone. The cooking continues with the power level set before.

After use, switch the heat element off: don't wait for the pan detection [U] to activate.

Residual heat indication

After the switching off of a heating zone or the complete stop of the hob, the heating zones are still hot and this is indicated by a [H] on the display.

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

As far as the residual heat indicators are illuminated, don't touch the heating zones and don't put any heat sensitive objects on them. **There is a risk of burning and fire.**

Booster function

The booster function [B] 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. The booster is used for example to heat up rapidly big quantities of water, for cooking noodles etc.

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

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	press key [0] from the zone	[0] and control light on
Start up the booster	press key [B]	[P]
Stop the booster	slide on the “slider” or press on [B]	[P] to [0] [9]

- **Power management:**

The whole cooking hob has a maximum power limit. When the booster function is activated, to stop the hob exceeding the maximum power, the electronic system automatically reduces the power level of another heating zone. The display will flash on [9] for a few seconds and then shows the maximum power allowed :

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

Timer

The timer is able to be used simultaneous with all 4 heating zones and this can be with different time settings (from 0 to 99 minutes) for each heating zone.

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

Example for 16 minutes at power 7 :

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	press display [0] selected	[0] and indicator light on
Select the power level	slide on the “slider “ to [7]	[7]
Select « Timer »	press display [CL]	[00]
Set the units	slide on the “slider “ to [6]	[0 fixed] [6 flashing]
Validate the units	press display [06]	[0 flashing] [6 fixed]
Set the tens	slide on the “slider “ to [1]	[1 flashing] [6 fixed]
Validate the tens	press display [16]	[16]

The time is confirmed and the cooking starts.

- **To stop the cooking time:**

Example for 13 minutes at power 7 :

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	press display [0] selected	[0] and indicator light on
Select « Timer »	press key [13]	[13]
Deactivate the units	slide on the “slider “ to [0]	[1 fixed] [0 flashing]
Validate the units	press display [10]	[1 flashing] [0 fixed]
Deactivate the tens	slide on the “slider “ to [0]	[0 flashing] [0 fixed]
Validate the tens	press display [00]	[00]


- **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 alarm rings.

To stop the sound and the flashing press the key [00].

- **Egg timer function :**

Example for 29 minutes :

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	press display []	zone control lights are on
Select« Timer »	press display [CL]	[00]
Set the units	slide on the “slider “ to [9]	[0 fixed] [9 flashing]
Validate the units	press display [09]	[0 flashing] [9 fixed]
Set the tens	slide on the “slider “ to [2]	[2 flashing] [9 fixed]
Validate the tens	press display [29]	[29]

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 alarm rings.

To stop the sound and the flashing press the display [00]. The hob now switches off.

Automatic cooking/automatic warm up

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

- **Start :**

<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 flashing with [A]
Power level selection	slide on the “slider “ to [7]	[9] pass to [8] [7]
(for example « 7 »)		[7] is flashing 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] flashing
Power level selection	slide on the “slider “	with [A]
		[1] to [9]

Pause function

If you need to leave the kitchen, maybe to take a phone call this function stops all the hob’s cooking activity and allows you to restart with the exact same settings.

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

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Engage pause	press [] key and hold for 2s	displays [II] in the heating zone displays
Exit the pause function	press [] key and hold for 2s	pause indicator light is flashing
	press another touch or	pause indicator light is off
	slide on the “slider “	

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
- Heat up function

The recall procedure is following:

- Press the key [①]
- Then press the key [②] for 6 seconds

The previous settings are now activated.

Keep warm function

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

- **To start the keep warm function:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	press display [0] selected	[0] to [9] or [H]
To engage	press [KEEP WARM KEY]	[U]
To stop	press on display [U] selected slide on the "slider "	[U] [0] to [9] or [H]

This function can be started independently on all the heating zones.

When the pan leaves the cooking zone, the "Keep warm" function remains active for approximately 10 minutes.

The maximum duration of this function is 2 hours.

Control panel locking/Child lock

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

- **To lock :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start	press on key [①]	[0] or [H]
Lock function	press simultaneously [B] and [0] from the right zone display re-press on display [0]	no modification [L]

- **To unlock :**

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

Within the 5 seconds after starting :

Unlocking the hob	press simultaneously [B] and [L] from the right zone display	[0] or [H]
	press on key [B]	no indicator light on the displays

Cooking advice

Pan quality

Recommended materials: steel, enamelled steel, cast iron, ferromagnetic stainless-steel, aluminium with a ferromagnetic bottom.

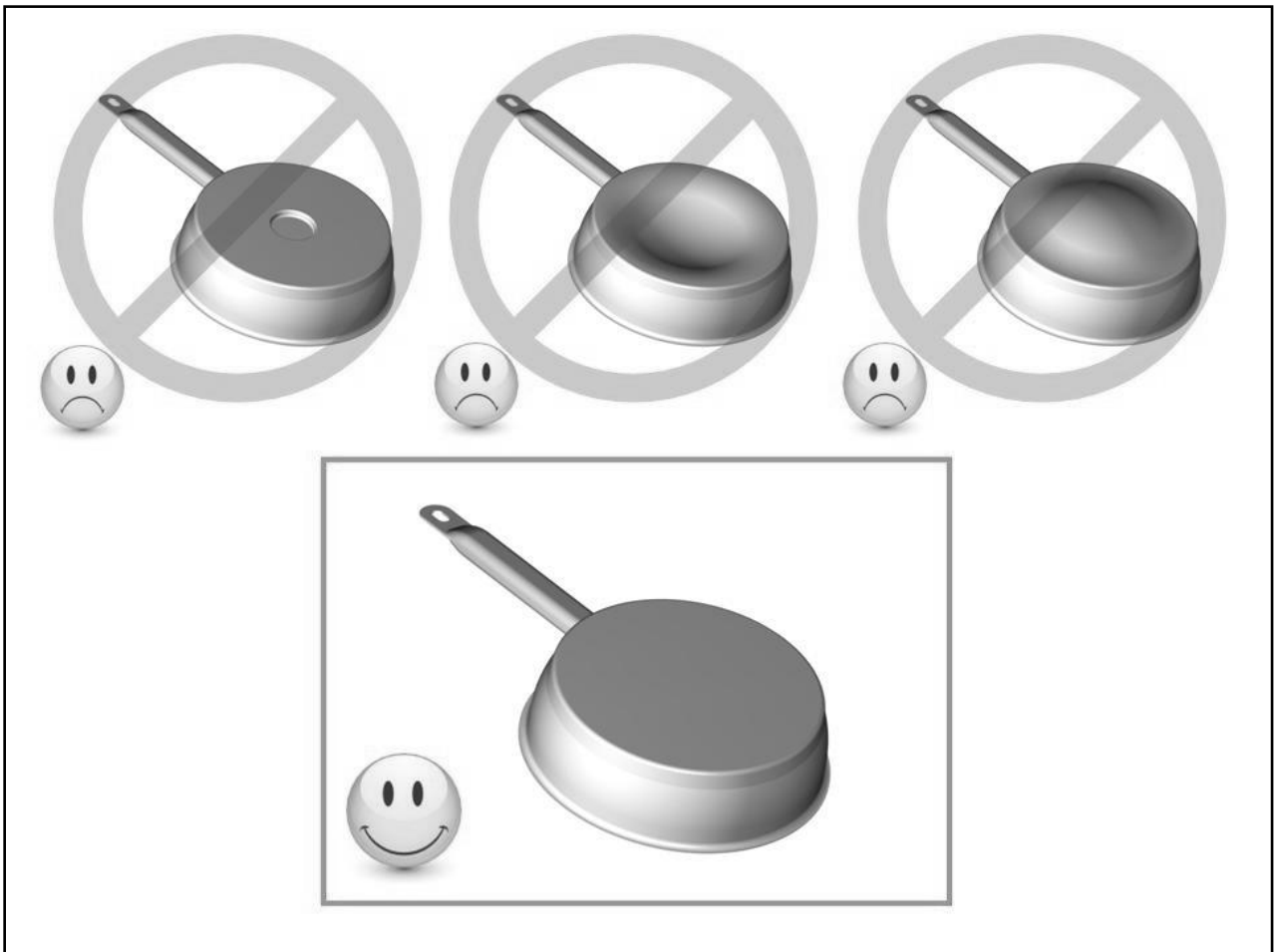
Materials not suitable: aluminium and stainless-steel without a ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.

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 in a few seconds.
- Check to see if 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. It is normal.



Pan dimensions

The cooking zones until a certain limit, automatically adapt to the diameter of the pan. However the bottom of this pan must have a minimum 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 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, roasting Boiling water	Steaks, omelettes, fried dishes Water
P	Frying, roasting 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 ceramic 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

The hob or the cooking zone doesn't 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 has been put on a key.

The symbol [U] displays

- 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 symbol [C] or [E] displays

- Contact Caple Service by telephoning 0117 938 7420 or emailing service@caple.co.uk

The control panel displays [L]:

- Refer to the chapter control panel locking.

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 power level and automatic overheating protection.

Continuous ventilation after switching off the hob

- This is not a failure, the fan is continuous to protect the electronic devices.
- The fan cooling will stop automatically once the hob has cooled.

The automatic cooking system « go and stop » doesn't start-up:

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

The control panel displays [II]:

- Refer to the chapter covering the pause function.

The control panel displays [] or [Er03]:

- An object or liquid is covering 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.

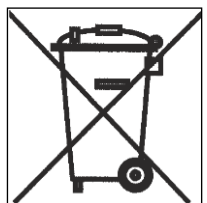
The control panel displays [E3] ou [E7]:

- The pan is not suitable for induction cooking, change the pan.

If one of the symbols above persists, contact Caple Service by telephone 0117 938 7420 or by email service@caple.co.uk.

Environment 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.

Installation instructions

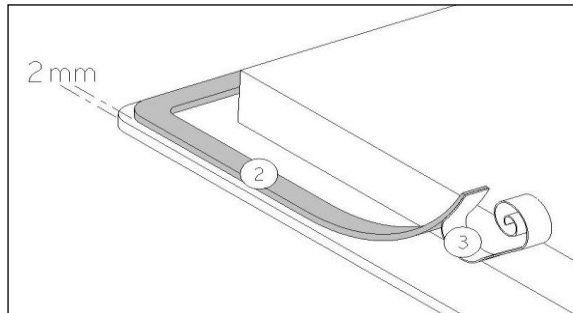
The installation comes under the exclusive responsibility of specialists.

The installer is held to respect the legislation and the standards enforce in his home country.

How to apply the gasket

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

The 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 protection sheet (3).

- **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.
- Any mural edges rods must be heat-resistant.
- Materials which are often used to make worktops expand on contact with water. To protect the cut 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.
- Not to install the hob to the top of a not ventilated oven or a dishwasher.
- Ensure there is **a space of 20 mm under the bottom of the hob casing** to ensure the correct air circulation of the electronic device.
- If a drawer is placed under the worktop, avoid putting flammable objects (for example: sprays) or not heat-resistant objects in to this drawer.
- The safety gap between the hob and the cooker hood placed above must respect the indications of the hood manufacturer. In the absence of instructions a minimum distance of 760 mm must be used.
- The connection cable should not be subjected after installation to any mechanical constraint, for example that of a 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.

CE Declarations of Conformity



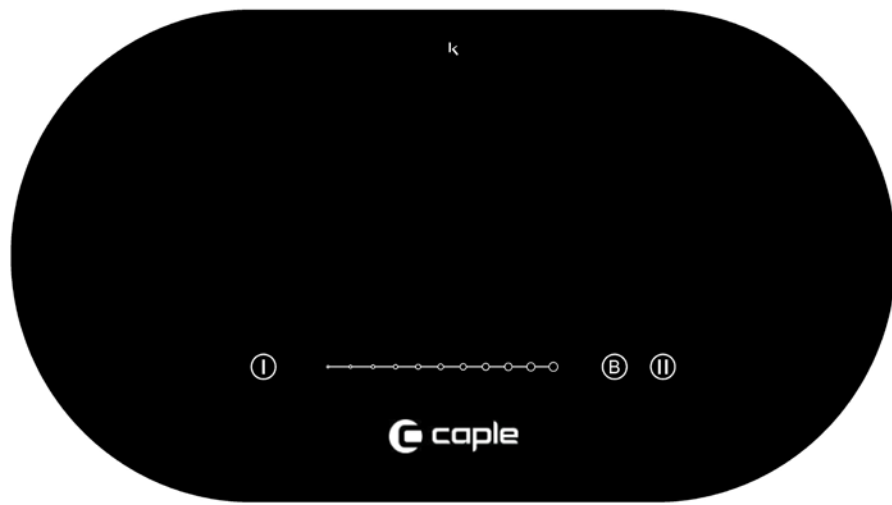
This appliance has been manufactured to the strictest standards and complies with all applicable legislation, Low Voltage Directive (LVD) and Electromagnetic Compatibility Directive (EMC).

Caple
Fourth Way
Avonmouth
Bristol
BS11 8DW
www.caple.co.uk

19566/1

Installation guide for induction hob

Model code: C950I



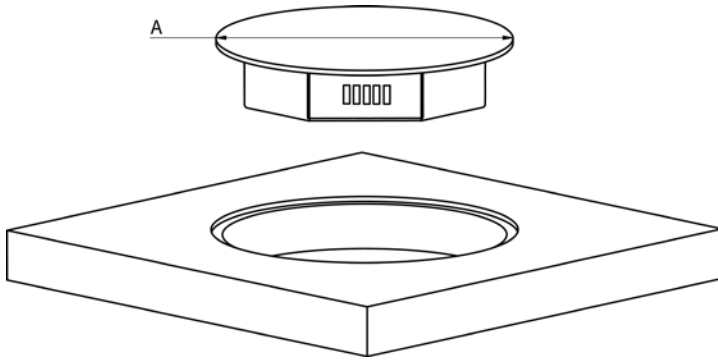
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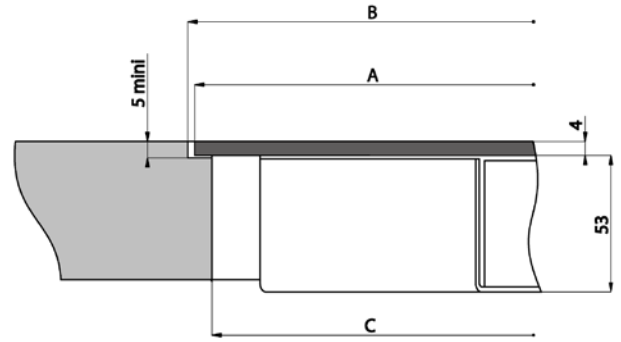
Description of the appliance

Appliances and installation dimensions

Flush line installation



Standard installation



	Dimension	Heating zone		Touch Control
		5	7	C
Part reference		C950I-002	C950I-003	C950I-001
Dimension of glass	A	270mm	300mm	275 x 150 – R75
Diameter of the throat	B	272mm	302mm	277 x 152 – R76
Thickness of glass		4mm	4mm	4mm
Cut-out Dimension	C	254mm	284mm	265 x 140 – R70
Height total		57mm	57mm	35mm
Power		1100W	2300W	
Booster power		1400W	3000W	

The dimensions of technical box C950I-004 are: 270x210x48mm

Please refer to the worktop manufacturer for the minimum spacing required between each zone cut out to maintain the required supporting strength.

NOTE: The C950I is a four zone induction hob. It is not possible to install less than four zones, all cooking zones must be connected and installed for this product to function correctly.

Installation of the multizones

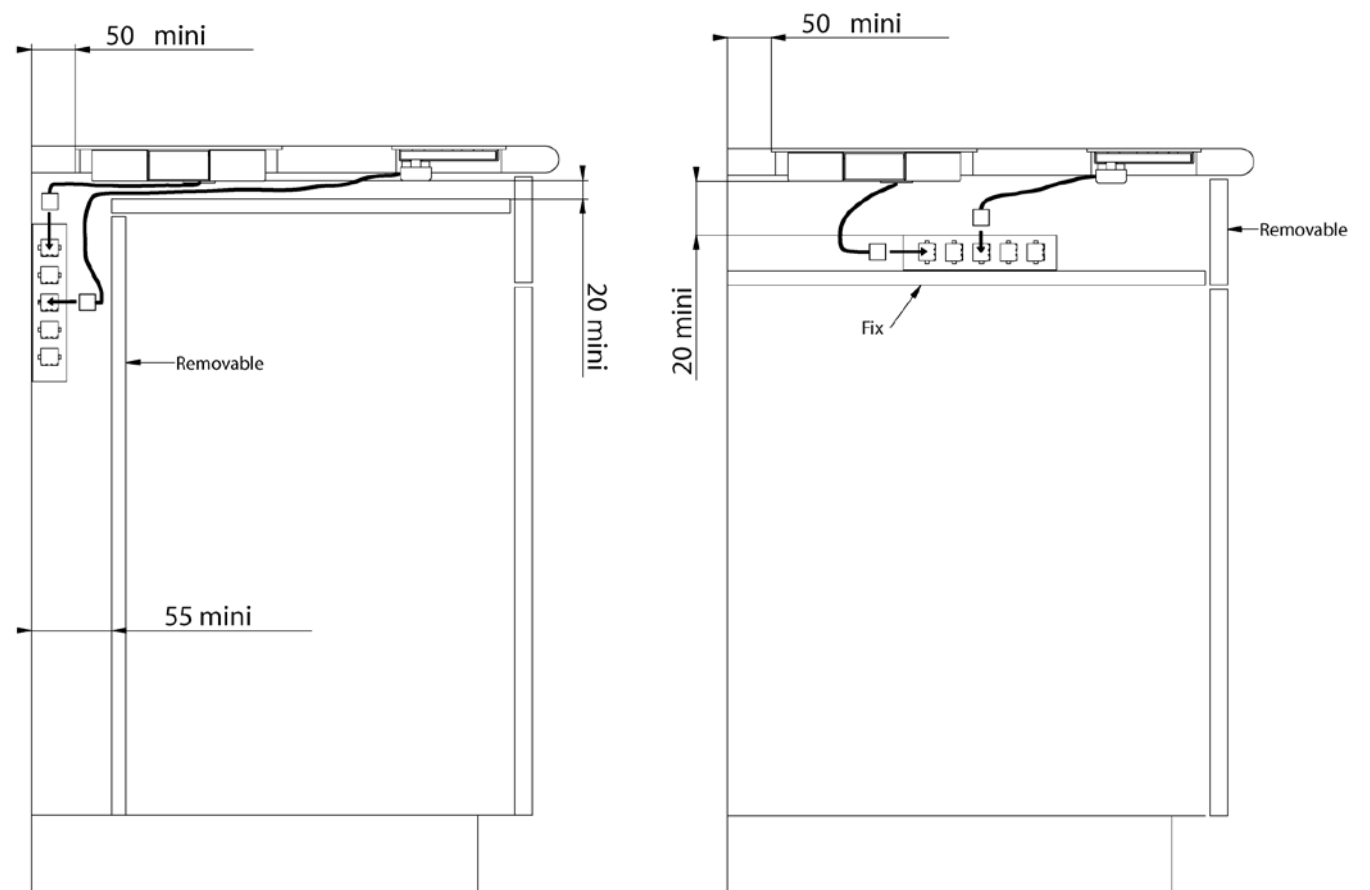
Installation

- Unpack all the components.
- The installation and connection of the appliance must be done by approved specialists. The manufacturer cannot be held responsible for damage caused by the installation or any connection errors.
- The appliance must be installed into a kitchen unit and an adapted and approved work surface.
- This domestic appliance is to be used exclusively for the cooking of food, it must not be used for any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not transform or modify the appliance.
- The cooking zones and the control panel should not be used as a support or worktop.
- The appliance must be grounded and connected conforming to all local standards.
- Do not use any extension cables to connect it.
- The appliance cannot be used above a dishwasher or a tumble-dryer as steam may damage the electronic components.
- Please refer to the worktop manufacturer for the minimum spacing required between each zone cut out to maintain the required supporting strength.

Ventilation

Important: the cooling system needs adequate airflow.

Ensure you adhere to the ventilation space shown in the below diagrams:



Installation instructions

The installation comes under the exclusive responsibility of specialists.

The installer is held to respect the legislation and the standards used in his home country.

Fitting - installing:

- **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 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.
- 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 foam joint strip supplied with the hob to prevent any leakage into the supporting furniture. This gasket helps to guarantee a good seal when used in conjunction with smooth work top surfaces. Further to this each zone and the control panel should be sealed in position with a silicone sealant. We recommend using one which either matches the work surface or hob glass or provide the best finish.
- When sealing the hob sections into the cutout with silicone, please carefully place some weight on the top of each zone including the control panel while the silicone sets (for example a pan filled with cold water). This will help to ensure the hob seals and fixes into the correct position.
- NOTE: although you are sealing the hob with silicone, the foam joint strip supplied with the hob must also be used.
- Do not install the hob onto the top of a non ventilated oven or a dishwasher.
- Ensure there is **a space of 20 mm** beneath the hob casing to allow for good air circulation around the electronic devices.
- If a drawer is placed under the worktop, avoid putting flammable objects (for example: sprays) and any other non heat-resistant objects into this drawer.
- The safety gap between the hob and the cooker hood placed above must respect the indications of the hood manufacturer. In the absence of any instructions a minimum distance of 760 mm should be used.
- After installation the connection cable should not be subjected to any mechanical constraint, for example a 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.
- **NOTE :** Please refer to the worktop manufacturer for the minimum spacing required between each zone cut out to maintain the required supporting strength.
- If any of the above is unclear, please contact Caple Service for advice on the installation before beginning the procedure.

Connecting the different elements

The installation of this appliance and the connection to the electrical network should be made by an electrician perfectly aware, and in respect of the normative regulations

Connecting the cooking zones

Each connector of the cooking zones, is located by a sticker with the classification from 5 to 8 corresponds to:

- **5: Heating zone 1100 W / Glass diameter 270mm**
- **7: Heating zone 2300 W / Glass diameter 300mm**
- **The touch control electronic is located in "C" on the connector**

On the technical box, near the female connectors are written: **5-6-7-8-C**.

Connect the touch control with the "C" of the technical box.

Connect the heating zones with the corresponding number on the technical box.

To connect easily, begin with the largest number of the heating zones.

<p>Note: - It is strictly forbidden to lengthen or shorten the wire of the cooking zones. - We do not take any responsibility in the case of not respecting the connections indicated and the safety warnings.</p>

Configuration procedure

The table must be configured. Please implement the following steps:

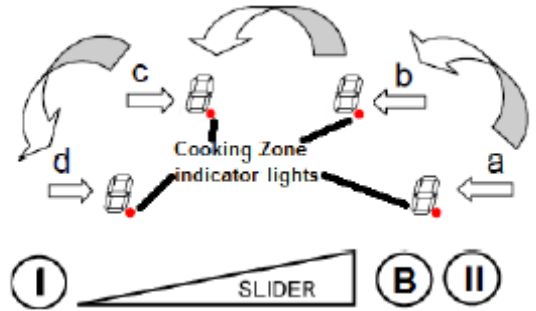
Important! Before you start, make sure there are no pots or pans on the hob

Procedure:

- * Use an induction compatible pan with a minimum diameter of 16 cm
- * Start the procedure within 2 minutes after reconnecting the hob to the electrical supply
- * Don't switch the hob one using the [I] button.

First step: cancel the existing configuration

- 1) Switch the product off at the mains supply
- 2) Switch the appliance back on
- 3) Press and hold down [B]
- 4) The symbol [•] will appear on each zone display
- 5) While holding [B] quickly press (less than 2 seconds) on each [•] display. Begin from the front right side and go anti-clockwise, as shown on the picture (a > b > c > d).
If you hear a double "beep" it means an error has occurred. Please start again from step 1.
- 6) Release [B]
- 7) Press and hold [I] for a few seconds, an [E] symbol will flash, wait until the [E] symbol stops flashing and changes into a [C]. All previous settings are now cancelled.
- 8) release [I]



Second step: New setup / Re-Configuration

- 1) Using an induction compatible pan with a minimum diameter of 16 cm
- 2) Press and release the indicator light for zone 'a' (see above diagram)
- 3) Place a pan on the 'a' zone [C] with change to [-], now remove the pan
- 4) Press and release the indicator light for zone 'b' (see above diagram)
- 5) Place a pan on the 'b' zone [C] with change to [-], now remove the pan
- 6) Press and release the indicator light for zone 'c' (see above diagram)
- 7) Place a pan on the 'c' zone [C] with change to [-], now remove the pan
- 8) Press and release the indicator light for zone 'd' (see above diagram)
- 9) Place a pan on the 'd' zone [C] with change to [-], now remove the pan
- 10) The displays will revert to normal, all zones are now configured.

Note:Please use the same pot for the whole procedure.

Never use more than one pan during the setup-process.

What to do in case of a problem

The symbol [E4] appears :

- Reconfigure the hob, starting from the beginning.
- If the symbol remains, please contact Caple service on 0117 938 7420 or by email service@caple.co.uk

Electrical connection

- The installation of this appliance and the connection to the electrical network should be entrusted only to an electrician who will comply to the normative regulations and who respects them scrupulously.
- Protection against parts under tension must be ensured after the installation.
- The necessary data for connection is 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 or oven.

Connecting the hob

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

Caution!

- Always connect the earth wire.
- Respect the connection diagram.
- This device is intended for a supply of 230 V ~ 50/60 Hz
- The connection box is located underneath at the back of the hob casing. To open the cover use a medium size screwdriver. Place it in the slits and open the cover.

Mains	Connection	Cable diameter	Cable	Protection calibre
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



Important

It is forbidden to extent or to shorten the liaison wires area of the cooking zones (5,6,7,8) Only the control panel © may be extended (Only use our original extension cable ref: A10506/0).

Monophase 230V~1P+N:

Put the 1st bridge between terminal 1 and 2, the 2nd between 3 and 4.

Attach the earth to the terminate "earth", the neutral N to terminal 3 or 4, the Phase L to one of the terminals 1 or 2.

Biphase 400V~2P+N:

Put a bridge between terminal 3 and 4.

Attach the earth to the terminate "earth", the neutral N to terminal 3 or 4, 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.

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