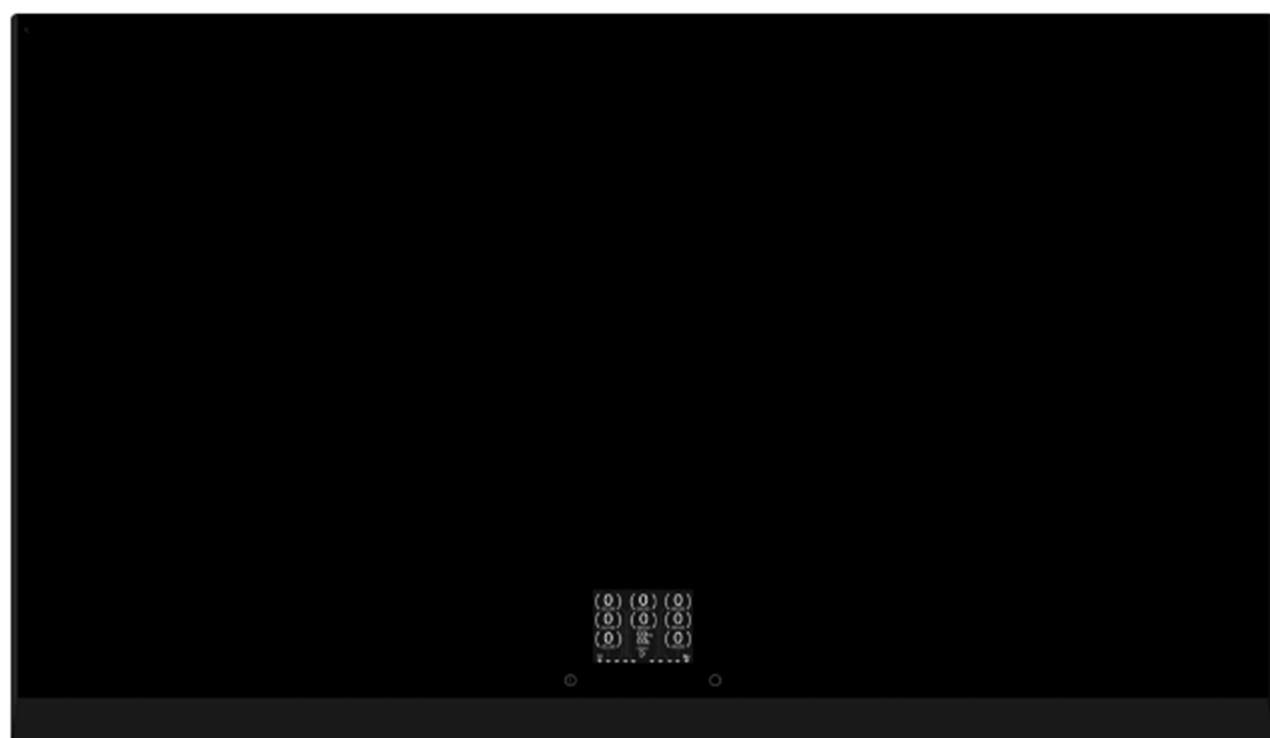




Induction Hob Instruction Manual

C970i



Dear customer,

Congratulations on your purchase of a Caple induction hob.

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

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SAFETY

Precautions before use

- Unpack the hob and all associated components, taking care not to lose or mishandle any parts.
- The appliance must be installed by a suitably qualified professional and connected to the electricity supply by a qualified electrician who will comply with the local regulations. The manufacturer cannot be held responsible for damage caused by wrong installation or connection.
- The appliance must be installed in a purpose-designed kitchen unit and worktop cut out as specified below.
- This hob has been designed for use only as a domestic cooking appliance. Any other use is potentially dangerous and will invalidate the guarantee.
- Remove all labels and other packaging materials from the ceramic surface prior to use.
- Do not modify the appliance in any way as this will invalidate the guarantee and is potentially dangerous.
- The hob must not be used as a freestanding appliance or as a worktop.
- This appliance must be connected to the electricity supply according to the local regulations. It must be suitably earthed.
- Do not use any extension cable to connect the hob.
- This appliance must not be installed above a dishwasher or tumble dryer as steam may damage the electronic components.
- This appliance must not be controlled by external tools like separate timer or separate remote control system

Using the appliance

- Always switch cooking zones off after use.
- Take particular care when cooking with oils or fats that may ignite.
- Cooking pans and utensils and the hob itself become hot during use. Caution, risk of injury to people and pets both during and after use.
- Ensure no cable from any other appliance can come into contact with the hob top or pans during use.
- Magnetic objects (such as credit cards, portable electronic devices; etc.) must not be placed near the appliance during use.
- Metal objects such as knives, forks, lides etc. must not be placed on the hob as they may become hot.
- Don't place any other metallic object than suitable pans on the hob. In case of untimely activation or residual heat, metallic object may become hot, melt or even burn.
- Never cover the hob with any cloth or other cover. This may become hot and create a fire hazard.
- 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.

Precautions not to damage the appliance

- Use of damaged pans or those with raw cast iron bottoms may damage the hob ceramic glass.
- Abrasive materials such as scouring cleaners and grits may damage the ceramic glass.
- Avoid dropping objects onto the ceramic glass.
- Take care not to strike the edges of the hob with saucepans.
- Ensure that ventilation remains free from obstructions and complies with instructions specified by the manufacturer.
- Do not place empty saucepans on the hob.
- Sugar, synthetic materials or aluminium foil must not come into contact with the heating zones. These may cause permanent damage to the ceramic. If these should accidentally fall onto the hob, turn it off immediately and carefully remove them. Take care not to burn yourself.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** Danger of fire: do not store items on the cooking surface.
- Never place any hot items on the control panel.
- If a drawer is located below the hob, ensure that a minimum air gap of at least 4 cm is left between the drawer contents and the base of the hob. This is essential to guarantee correct ventilation. A horizontal divider made of material capable of withstanding 65°C above ambient temperature can be used to ensure this air gap.
- Never place inflammable items or materials (like sprays) in a drawer or cupboard below the hob. Cutlery drawers must be resistant to heat.

Precautions in case of appliance failure

- If a fault is noticed, switch off the appliance and turn off the electricity supply.
- There are no user-serviceable parts inside the appliance. Don't open the appliance by yourself. All repairs must be performed by a suitably qualified service engineer or similar.
- **WARNING:** if the ceramic glass is broken or cracked, don't use the appliance and turn off the electricity supply to avoid the possibility of electric shock. Contact after-sales service.
- See the troubleshooting section in this manual

Other precautions

- Ensure that each pan is well centred on its cooking zone. The pan base must cover as much of the cooking zone as possible.
- For those with heart pacemakers or active implants, the magnetic field could influence its operating. You should obtain information from the retailer or your attending physician.
- Do not use aluminium or plastic containers: they could melt onto hot cooking zones.
- **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.



**THE USE OF INCORRECT COOKWARE OR ANY
INDUCTION ADAPTOR PLATE DESIGNED FOR NON-
MAGNETIC COOKWARE WILL INVALIDATE THE
GUARANTEE. THE MANUFACTURER CANNOT BE
HELD RESPONSIBLE FOR ANY DAMAGE TO THE
HOB AND/OR ITS ENVIRONMENT AS A RESULT OF
SUCH USE.**



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 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 **CE**

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

WARRANTY

Your new appliance is covered by warranty. The warranty card is enclosed - if it is missing, you must provide the following information to your retailer in order to receive a replacement: date of purchase, model and serial number. Registration can also be completed online by visiting **www.caple.co.uk**.

Ensure you keep your warranty card safe, you may need to show it to Caple Service together with proof of purchase.

If you fail to show your warranty card you will incur all repair charges. Spare parts are only available from Caple Service and spare parts authorised centres.

DESCRIPTION OF THE APPLIANCE

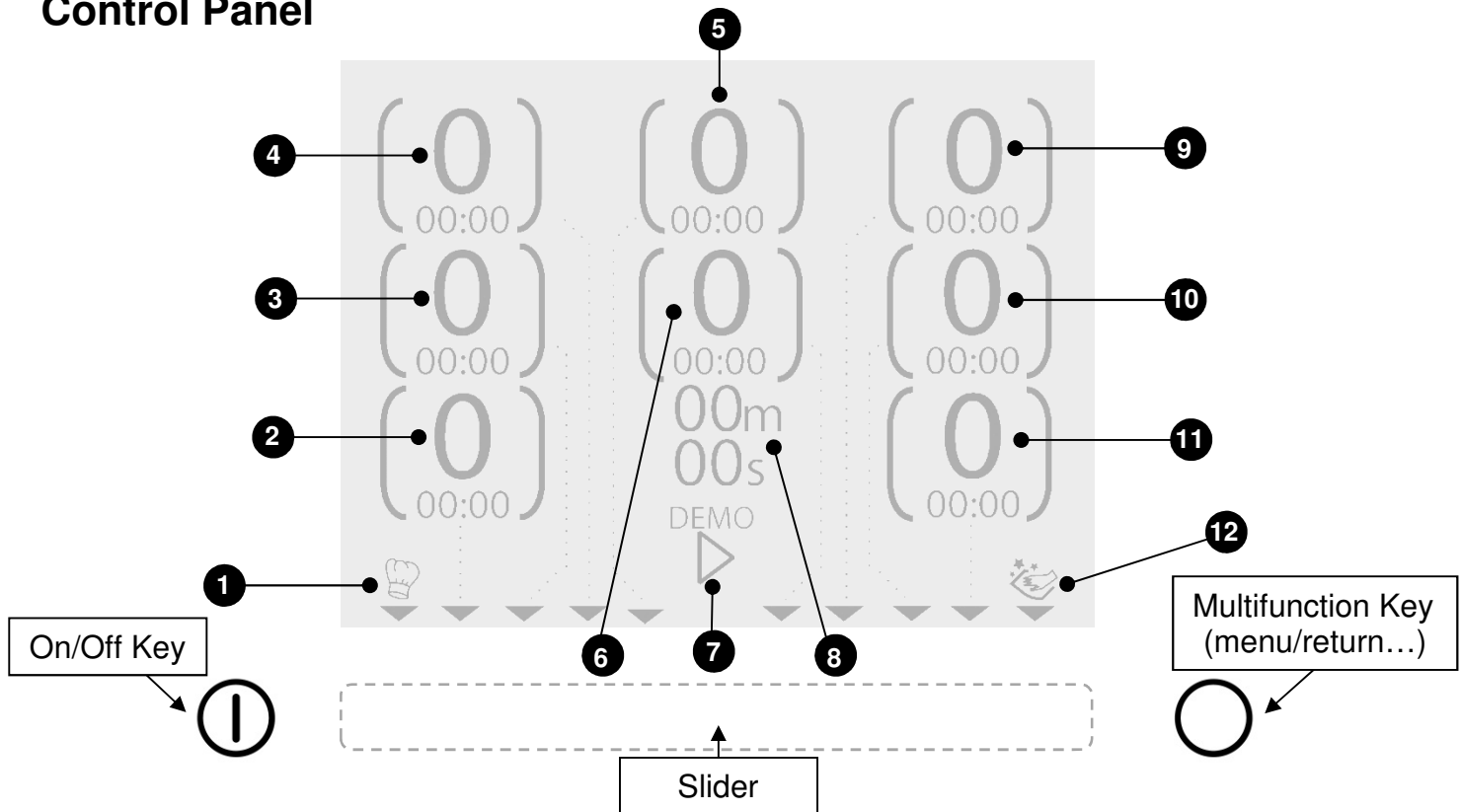
Technical Characteristics

Type	C970I
Total power	11100 W
Energy consumption for the hob EC_{hob}^{**}	185.9 Wh/kg
Heating zone	260 x 140 mm
Minimum detection	Ø 100 mm
Nominal power*	1400 W
1 st Booster power*	1750 W
2 nd Booster power*	2100 W
Standardised cookware category**	A
Energy consumption EC_{cw}^{**}	196.1 Wh/kg
Standardised cookware category**	B (x2)
Energy consumption EC_{cw}^{**}	172.7 Wh/kg
Standardised cookware category**	C (x2)
Energy consumption EC_{cw}^{**}	194.1 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



- | | |
|--|---|
| 1 First short cut (can be customized) | 7 Demo mode display |
| 2 Front left cooking zone power and timer display | 8 Egg timer display |
| 3 Middle left cooking zone power and timer display | 9 Rear right power and timer display |
| 4 Rear left cooking zone power and timer display | 10 Middle right power and timer display |
| 5 Rear central cooking zone power and timer display | 11 Front right power and timer display |
| 6 Front central cooking zone power and timer display | 12 Second short cut |





USE OF THE APPLIANCE

Touch Control

Your ceramic hob is fitted with touch control. When your finger presses a 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.

For general use, ensure only one button is pressed at any 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
	No pan detection	No pan or inadequate pan
	Heat accelerator	To reach the selected cooking level faster
E	Information or error message	See the troubleshooting section in this manual
	Residual heat	The cooking zone is hot
B1	Booster level 1	The 1 st level of booster is activated
B2	Booster level 2	The 2 nd level of booster is activated
	Keep warm	Maintain automatically +/- 42°C, 70°C or 94°C
II	Pause	The hob is in pause

Ventilation

The cooling system is fully automated. The cooling fan starts with a low speed when the calories brought out by the electronic system reach a certain level. The ventilation will run 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 Using Your New Induction Hob

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

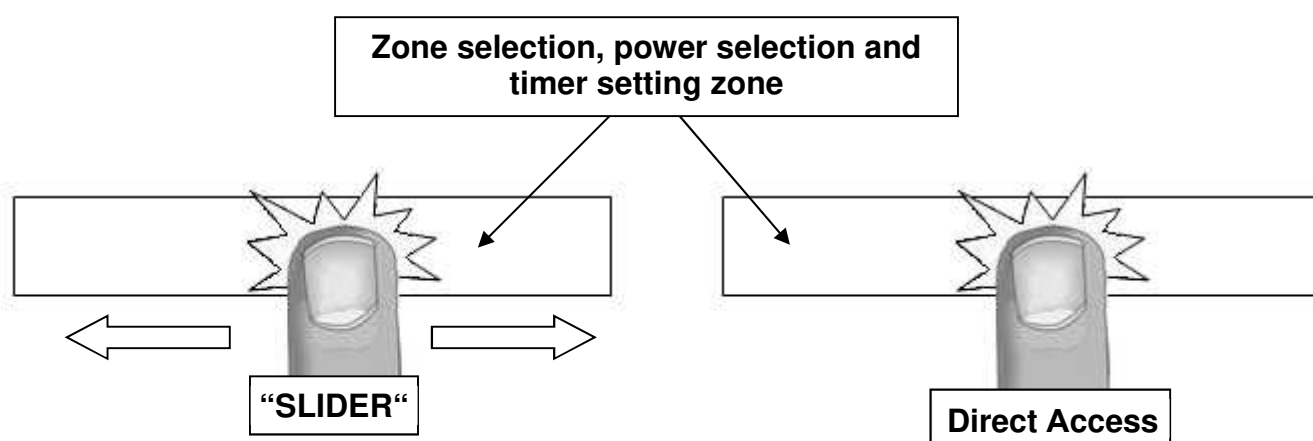
Screen

WARNING: NEVER PLACE A PAN ON THE SCREEN.

Each time when you switch on the hob, an animation will inform you that you must not place a pan over the display. To override this animation, press the “multifunction” key.

Slider: To select a cooking zone or set a cooking level

To select a cooking zone or adjust its power level, you must use the “SLIDER” zone. You can either slide or get direct access to the chosen position.



Starting-up

- **To switch the hob On or Off:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To switch On	touch key [①] for at least 2 sec.	[0]
To switch Off	touch key [①] for at least 2 sec.	nothing or [●]

Please note: If a power level is not set within approximately twenty seconds, the hob will switch off automatically.

- **To switch a cooking zone on or off:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To select a zone	Move your finger on the “SLIDER” area	[0] is bright
To set a power level	Within 4 sec., move your finger on the “SLIDER” area	[0] to [B]
To switch off the zone	Select the zone with the SLIDER and set the power to [0] within 4 sec.	[0] or [H]

Booster Function

Booster level 1 [B1] and level 2 [B2] provide a boost of power to the selected heated zones for 10 minutes.

This function is used for example, to rapidly heat large quantities of water.

- **To Start / Stop the Booster:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To select a zone	Touch the SLIDER and select a zone	[0] is bright
To start Booster level 1	Touch the right hand extremity of SLIDER, located under [B] symbol	[B1]
To start Booster level 2	Touch again the key under [B] symbol	[B2]
Stop the Booster	Slide your finger down to [0]	[0] or [H]

- **Power Management:**


The hob is fitted with a power management system to keep the total power used under the limit of the connection to electricity. When using the booster on one or more zones this function may limit the power being used by other zones.

Last setting has priority. When the power of a cooking zone is being reduced, its display will blink for a few seconds before the new value set by the power management system appears.

Automatic Cooking

All cooking zones are equipped with an automatic cooking function, which reduces the warm up time of the zone. The cooking zone starts at full power during a certain time, and automatically reduces its power to set the level.

- **Turn on the Automatic Cooking Function:**


<u>Action</u>	<u>Control Panel</u>	<u>Display</u>
To select a zone	Touch the SLIDER and select a zone	[0] is bright
To select the power level (for example « 7 »)	Slide to position [7] on SLIDER and keep touching for 4 sec.	[7] with []


- **Turn off the Automatic Cooking:**

To turn off the automatic cooking function, set the cooking level of the zone down to [0]


Pan Detection and Localisation

The hob is equipped with an interactive control that will detect the pan when it is correctly placed on a zone. This will automatically highlight the corresponding display. You then have 4 seconds to set the cooking level for this zone.

When a pan is removed from the zone, or is unsuitable for use on induction hobs, the symbol [] is displayed. When the pan is put back on the same zone, the cooking starts again with the same power level.

After use, take care to switch the cooking zone and/or the hob off: don't let the pan detection activate. []

Residual heat indication

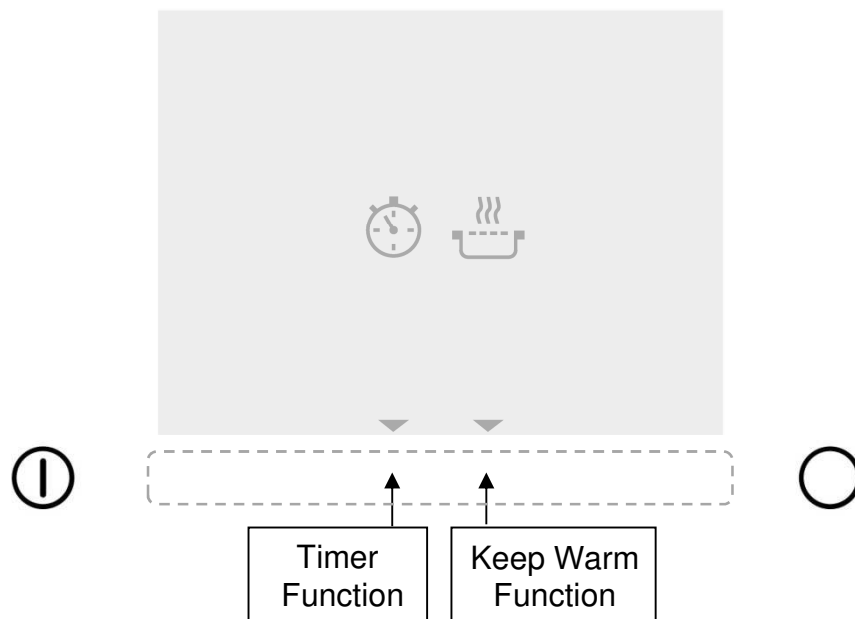
The hob is equipped with residual heat indicators to warn when any of the zones are still hot after cooking. The symbol [] will show in the relevant zone display after cooking until the zone is at a safe temperature to touch.

As long as the residual heat indicators are displayed, do not touch the corresponding heating zones and do not put any items on them as there may be a risk of burn or fire.

Zone menu

The zone menu gives access to cooking functions that can be activated separately for each zone.

To activate the zone menu, you have to select a cooking zone and press the “multifunction” key within 4 seconds:



Timer Function

The timer can be set separately for each zone, from 0 up to 99 minutes and 30 seconds.

Please note: If no action is made within 20 second, the display automatically switches back to the cooking menu.

- **Set and change the cooking time:**

Action

Zone selection
Cooking zone function
Timer function selection
Set the timer

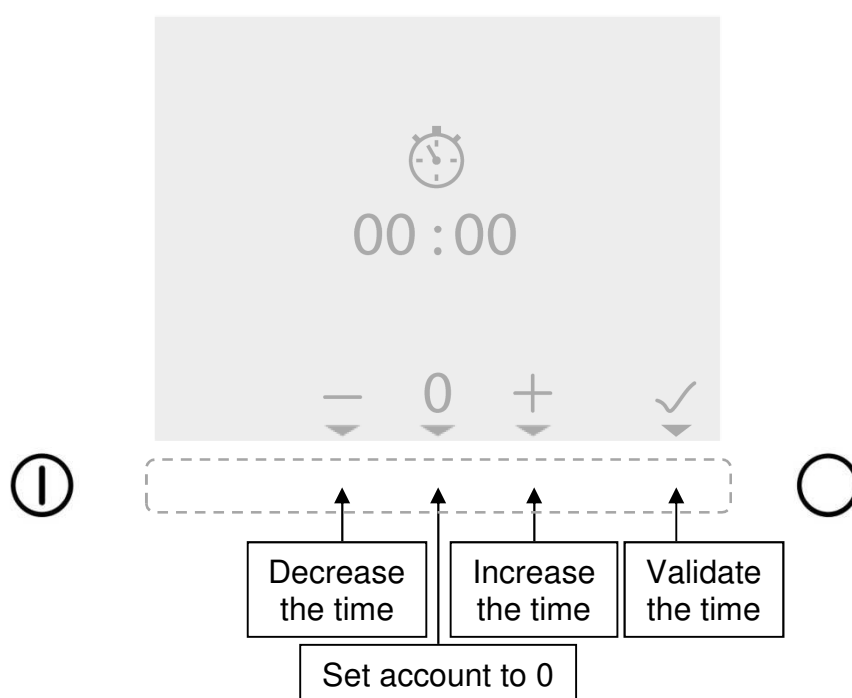
Control Panel

press under the desired area
press "multifunction key"
press under the [⌚]
press [-] to decrease the time
press [+] to increase the time
press [0] to reset the time
press [✓] to validate the time

Display

[0] to [B] is bright

the time decrease
the time increase
the time is reset
the time is validated



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

At the end of the set cooking time the zone switches off, the timer flashes [00:00] and the hob beeps.








To cancel the beeper, touch the SLIDER key that will select the corresponding cooking zone.

Keep Warm Function

This function enables to reach and maintain temperatures of 42°C, 70°C or 94°C due to sensors located under the ceramic glass.

Please note: If no action is made within 20 second, the display automatically switches back to the cooking menu.

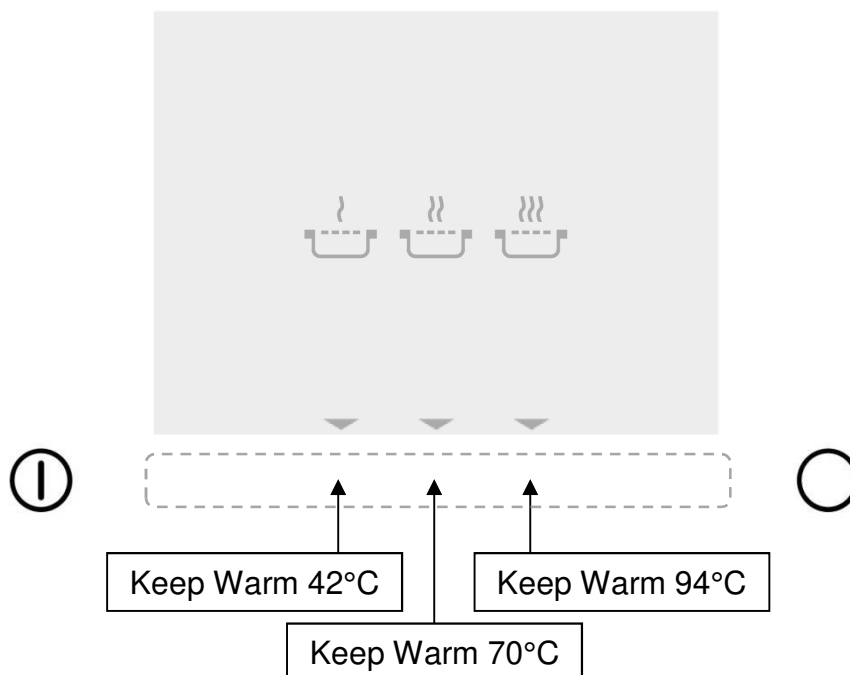
- **To activate the keep warm function:**

<u>Action</u>	<u>Control Panel</u>	<u>Display</u>
Select a zone	Touch the SLIDER and select a zone	[0] to [B] is bright
Activate zone menu	Touch “multifunction key”	
Select keep warm function	Touch slider under [] symbol	
Select desired level of keep warm	Touch [] for ≈42°C	[]
	Touch [] for ≈70°C	[]
	Touch [] for ≈94°C	[]

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

Select the zone and set another cooking level.

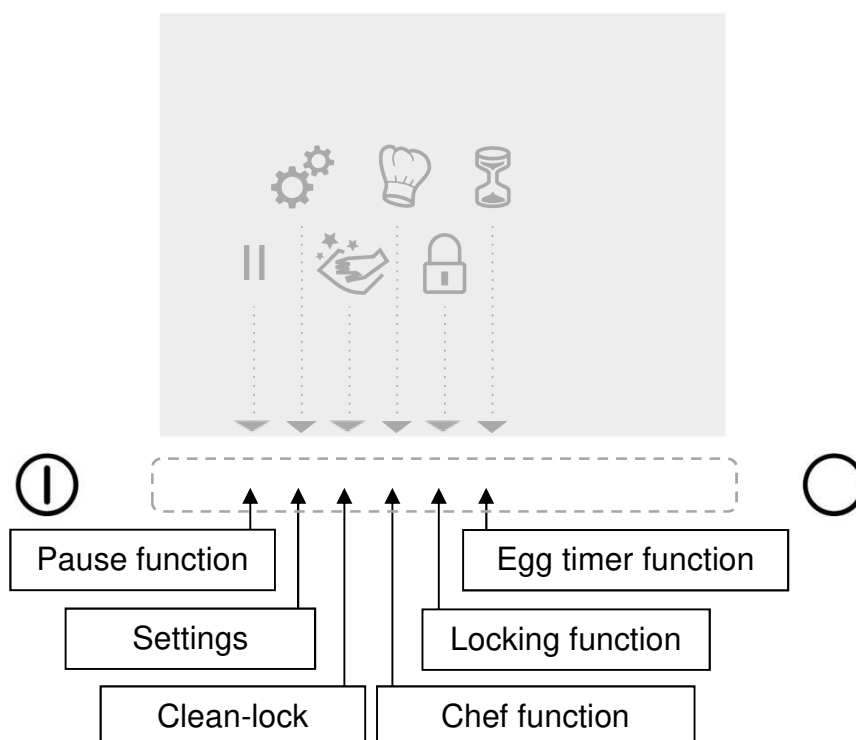
The maximum duration of the keep warm function is 2 hours.



Hob Menu

The hob menu gives access to functions that will be activated for the whole hob.

To activate the hob menu, you have to press the “multifunction” key when no cooking zone is selected:



Pause Function

This function can be used to pause all cooking temporarily without losing the settings for the individual zones.

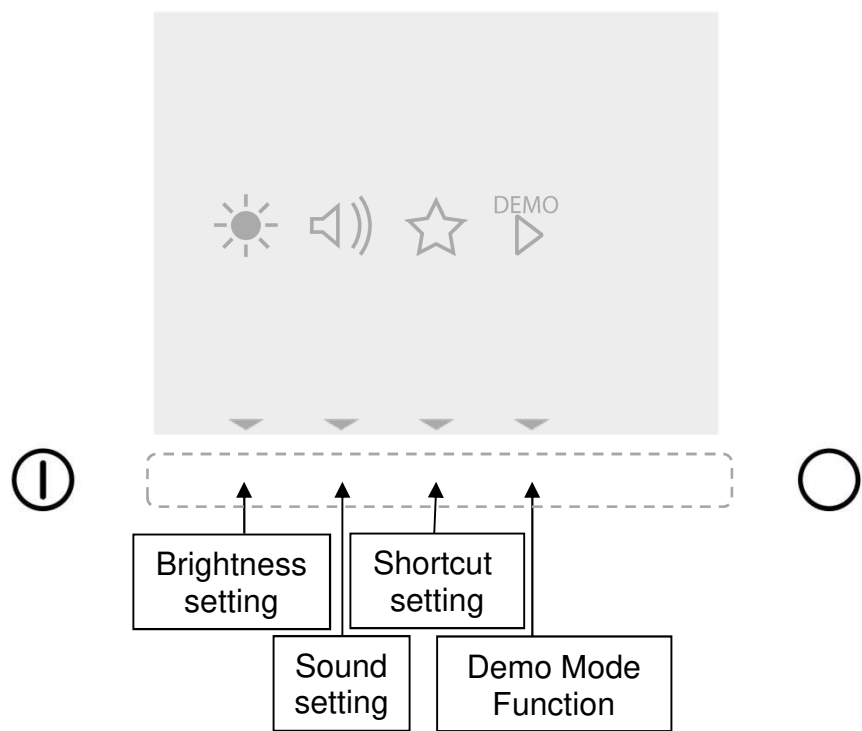
- **Activate / Deactivate the Pause Function:**

<u>Action</u>	<u>Control Panel</u>	<u>Display</u>
Hob function	press “multifunction” key	countdown begins previous settings
Activate the pause function	press slider under [] symbol	
To stop	press slider under [▷] symbol	



Settings

This menu is used to configure hob parameters such as brightness, sound, shortcuts...



Set Brightness

- **Modify the Brightness:**

Action

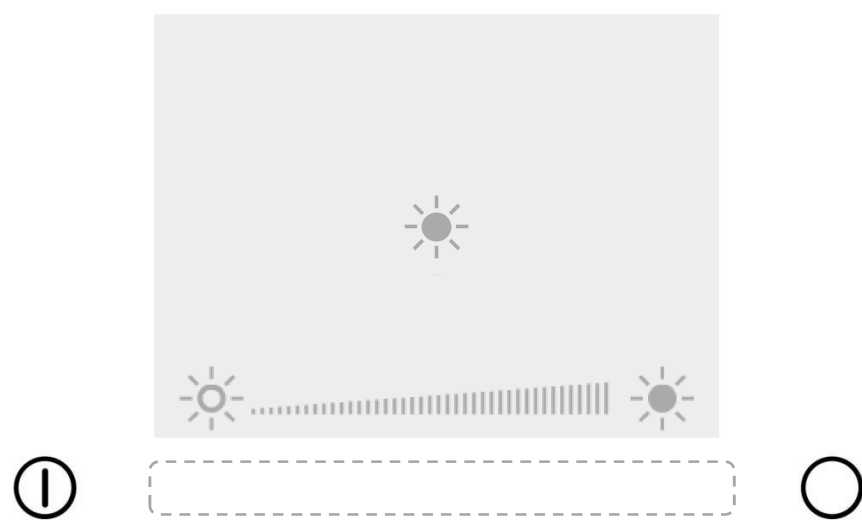
Hob function
Setting menu
Brightness menu
Modify the brightness
Validate the brightness

Control Panel

press “multifunction” key
press under the [⚙] key
press under the [☀] key
slide or press on the slider
press “multifunction” key

Display

the brightness changes



Set Volume

- **Modify the sound level:**

Action

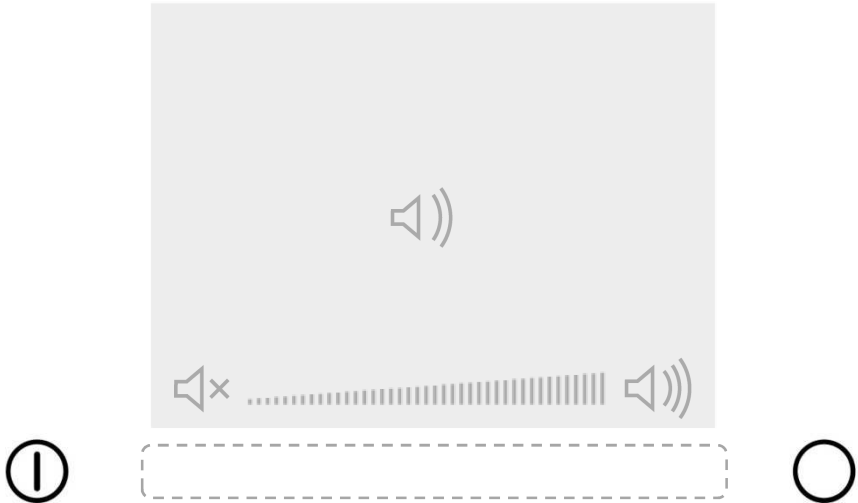
Hob function
Setting menu
Sound menu
Modify the sound level
Validate the sound level

Control Panel

press “multifunction” key
press slider under [⚙️] symbol
press slider under [🔊] symbol
slide or press on the slider
press “multifunction” key

Display

the volume changes



Personalising Shortcuts

- **Modify the shortcut:**

Action

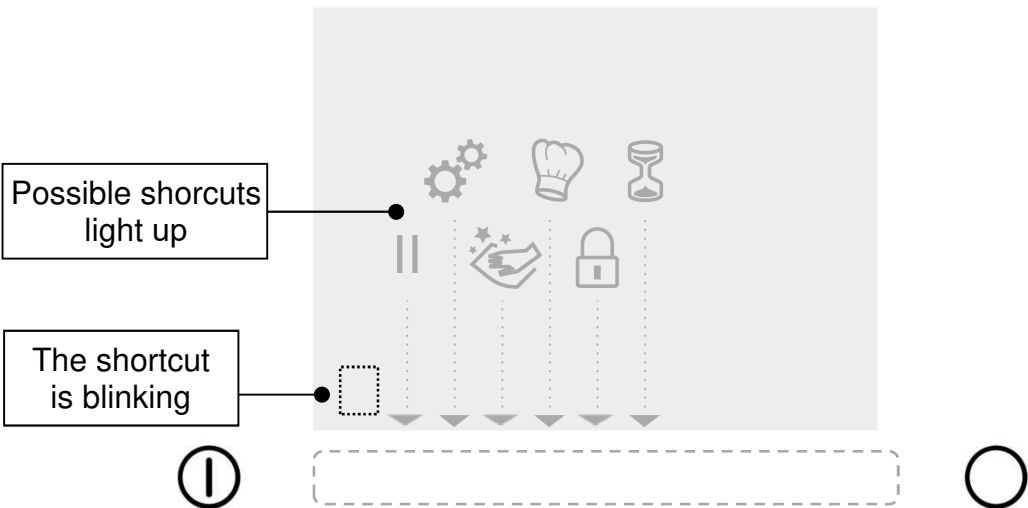
Hob function
Setting menu
Shortcut menu
Choose the desired shortcut
(for example change the left shortcut)

Control Panel

press “multifunction” key
press under the [⚙️] key
press under the [☆] key
press under the “Short cut” key

Display

the shortcuts blinks



Action

Choose the desired
Function shortcut

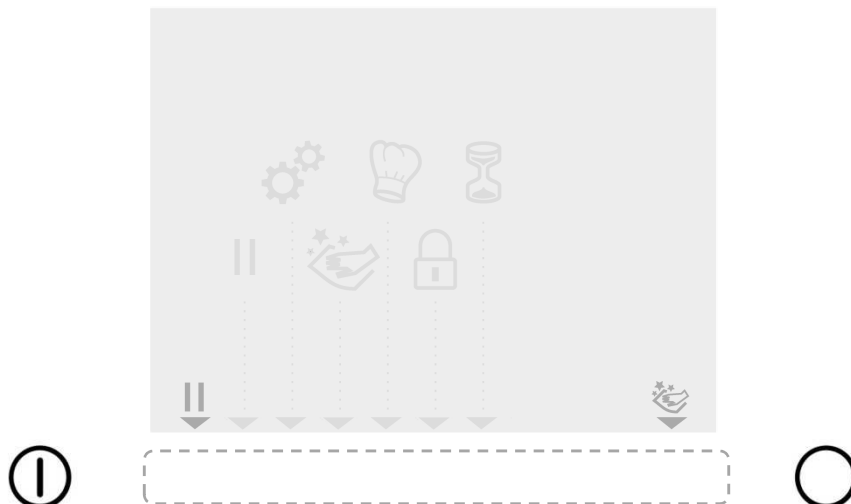
To exit the shortcut function

Control Panel

press under the function shortcut
and after 3 seconds it is
automatically validated
press “multifunction” key

Display

the shortcut has
changed



Demo Mode

This function enables use of the hob for demonstration purposes without any power supply to the cooking zones. With this function the pan detection is disabled.

- **Activate the Demo Mode:**

Action


Hob function


Setting menu

Activate the demo mode

Control Panel

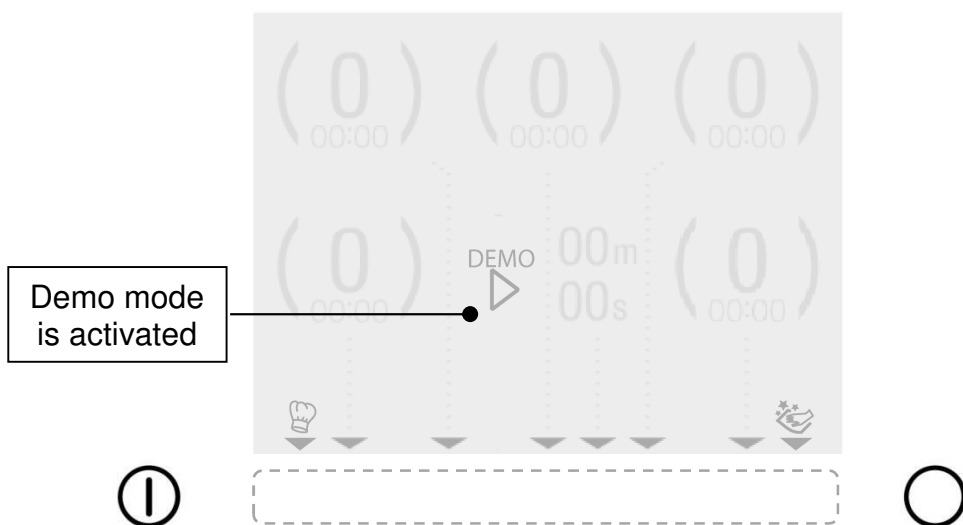
press “multifunction” key

press under the [] key

press under the [] key

Display

the demo mode has
changed





- **Deactivate the Demo Mode:**

Action

Hob function
Setting menu

Control Panel

press "multifunction" key
press under the [] key
press under the [] key

Display

the demo mode is
deactivated

Clean-Lock Function


This function is locking the control panel (with exception to the On/Off key) for 20 seconds but does not stop the cooking.

- **Activate the Clean-Lock Function:**

Action

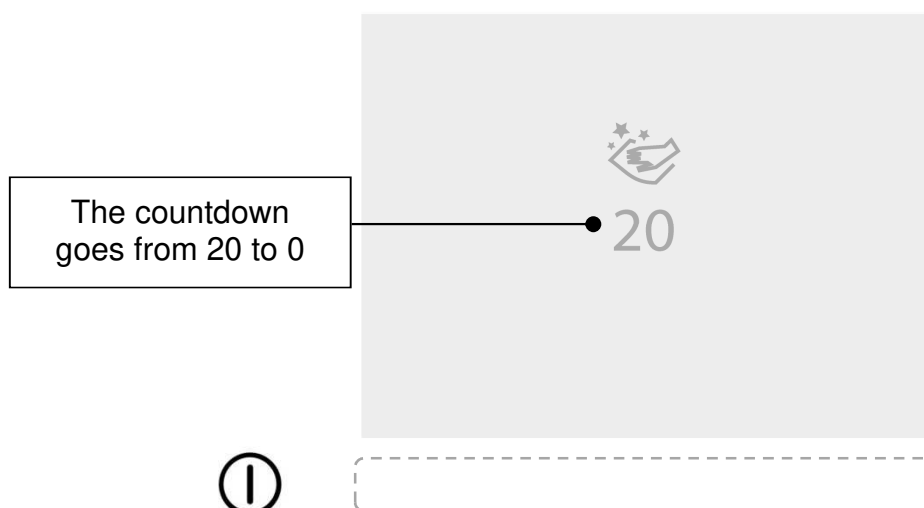
Hob Function
Activate the clean function

Control Panel

press "multifunction" key
press under the [] key

Display

the countdown begins



Chef Function


This function changes the hob in 3 big zones.

- **Activate / Deactivate the Chef Function:**

Action

Hob function
Activate the kochchef function
Deactivate the Chef function

Control Panel

press "multifunction" key
press under the [] key
press "multifunction" key

Display

- **Personalise the power level for the Chef Function:**

Action

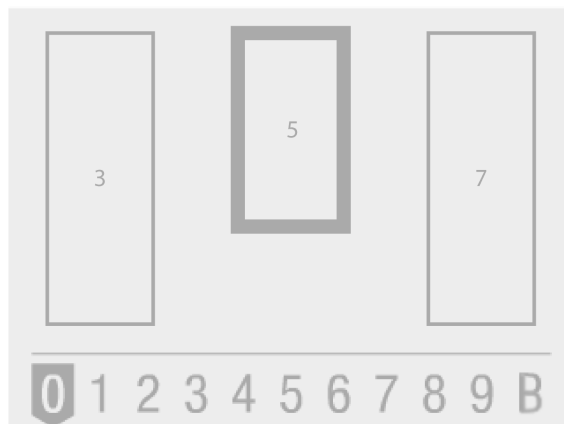
Select the desired zone
To set (adjust the power)

Control Panel

press under the desired zone
slide on the "SLIDER" to the right or
to the left

Display

[0] to [B]



Locking Function

To avoid modifying the cooking zone settings, the control panel can be locked (with exception to the On / Off key [I]).

- **Lock / Unlock the hob**

Action

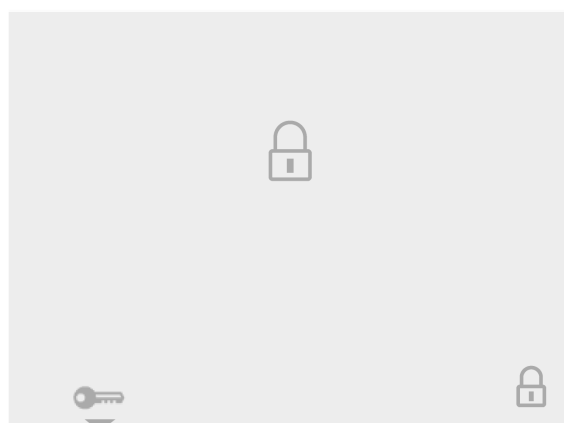
Hob function
Lock the hob
Unlock the hob

Control Panel

press "multifunction" key
press under the [I] key
press under the key and slide until the
padlock

Display

the hob is locked
the hob is unlocked



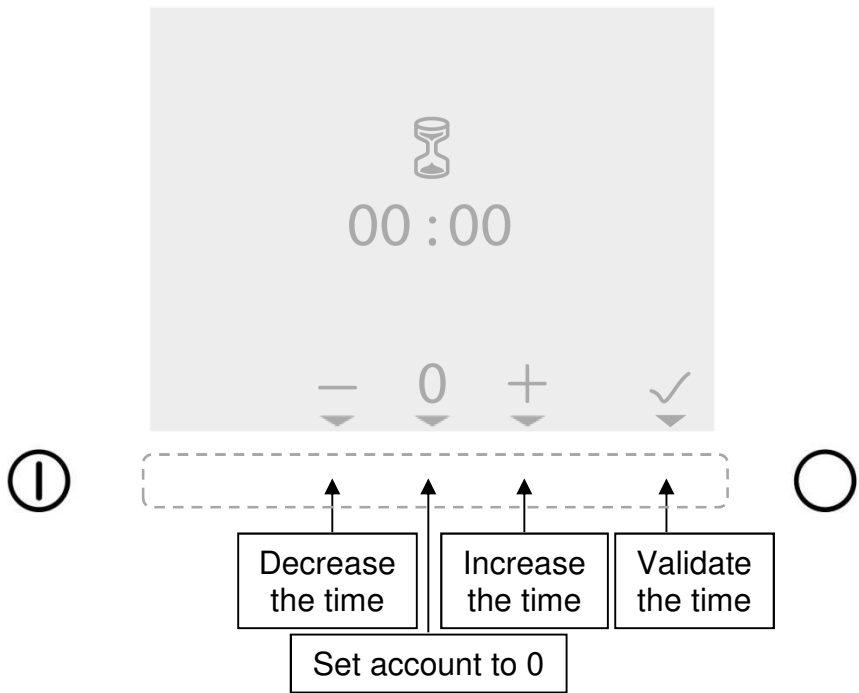
Egg Timer Function

Egg timer is an independent function. The egg timer and the timer can be used simultaneously.

- Set and change the Egg Timer:**

<u>Action</u>	<u>Control Panel</u>	<u>Display</u>
Hob Function	press “multifunction” key	
Egg Timer Function	press under the [⏰]	
selection Set the timer	press [-] to decrease the time	the time decreases
	press [+] to increase the time	the time increases
	press [0] to reset the time	the time is reset
	press [✓] to validate the time	the time is validated

If no action is made within 20 second the display returns to the cooking screen.



- Automatic Stop when the timer ends:**

As soon as the time is finished the timer displays blinking [00:00] and a sound rings. To stop the sound and the blinking, press the slider or the multifunction key.

Recall Function

After switching off (①) the hob (less than 6 seconds), it is possible to recall the last settings.

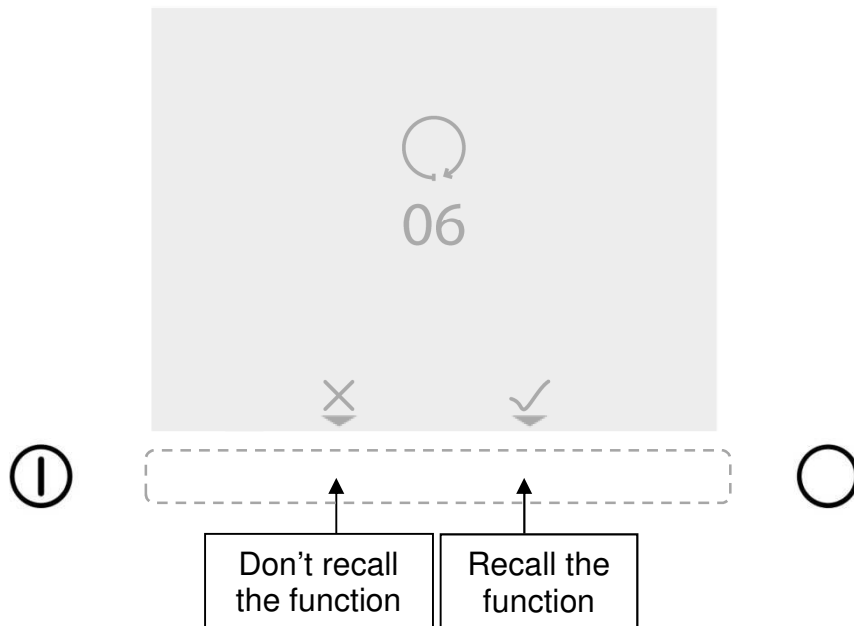
- cooking stages of all cooking zones (Booster)
- minutes and seconds of programmed cooking zone-related timers
- Keep warm function
- Automatic cooking

Recall the function:

- Press the key [✓] before the 6 seconds

Don't recall the function:

- Press the key [X] or wait the end of the countdown



Bridge Function

This function allows the use of 2 cooking zones at the same time (left zones and right zones) with the same features as a single cooking zone. Booster function is allowed.

- Activate / Deactivate the Bridge function:

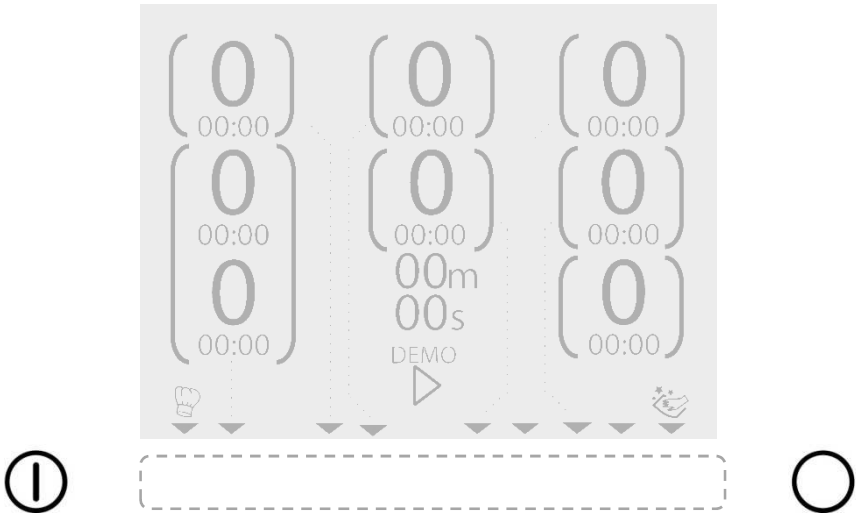
Action

Activate the bridge on the two front zones
Deactivate the bridge on the two front zones

Control Panel

press on the front zone selection key for 4 seconds
press on the front zone selection key for 4 seconds

Display



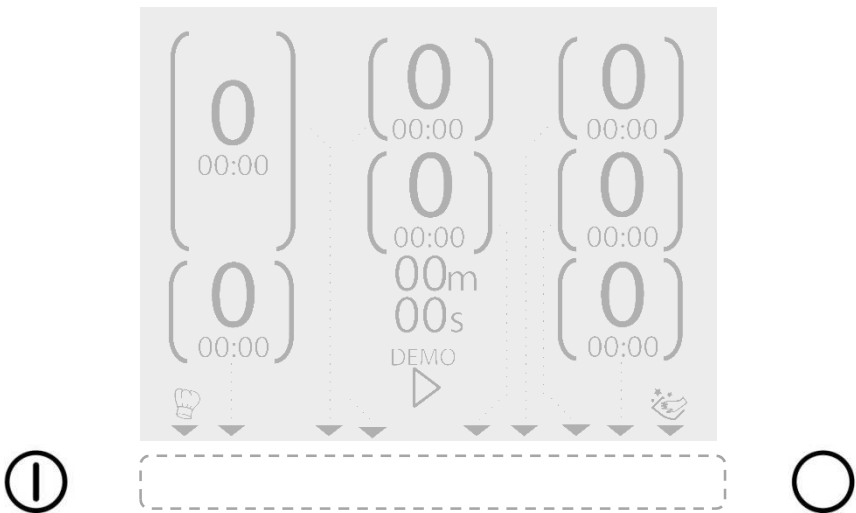
Action

Activate the bridge on the two rear zones
Deactivate the bridge on the two rear zones

Control Panel

press on the rear zone selection key for 4 seconds
press on the rear zone selection key for 4 seconds

Display



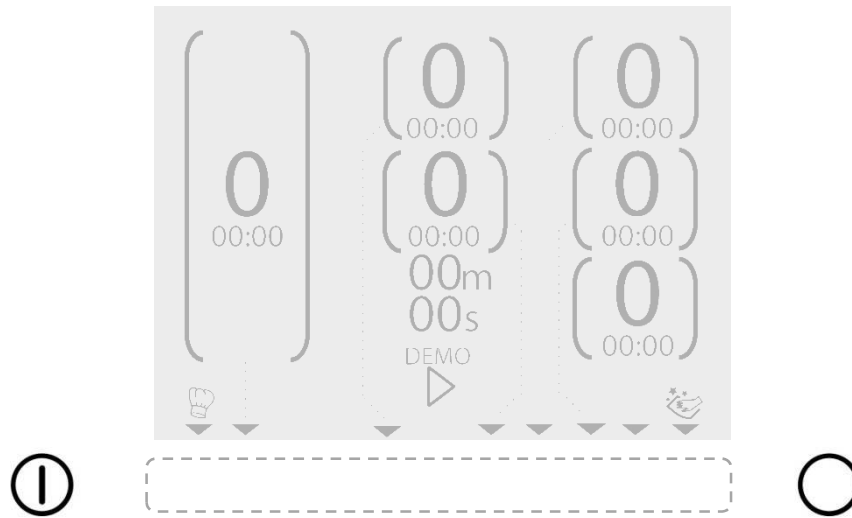
Action

Activate the bridge on the 3 zones
Deactivate the bridge on the 3 zones

Control Panel

press on the middle zone selection key for 4 seconds
press on the middle zone selection key for 4 seconds

Display



The front zone has priority over the rear zone during the bridge function:
the bridge keeps the power level of the front zone just before the activation of the bridge function.

Auto Bridge Function

When a large pan is detected on two bridgeable zones, the bridge indicator flashes on the screen.
Choose the power level to validate the bridge, if no power level is selected within 10 seconds the bridge is disabled.

COOKING ADVICES

Choosing the Right Cookware

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

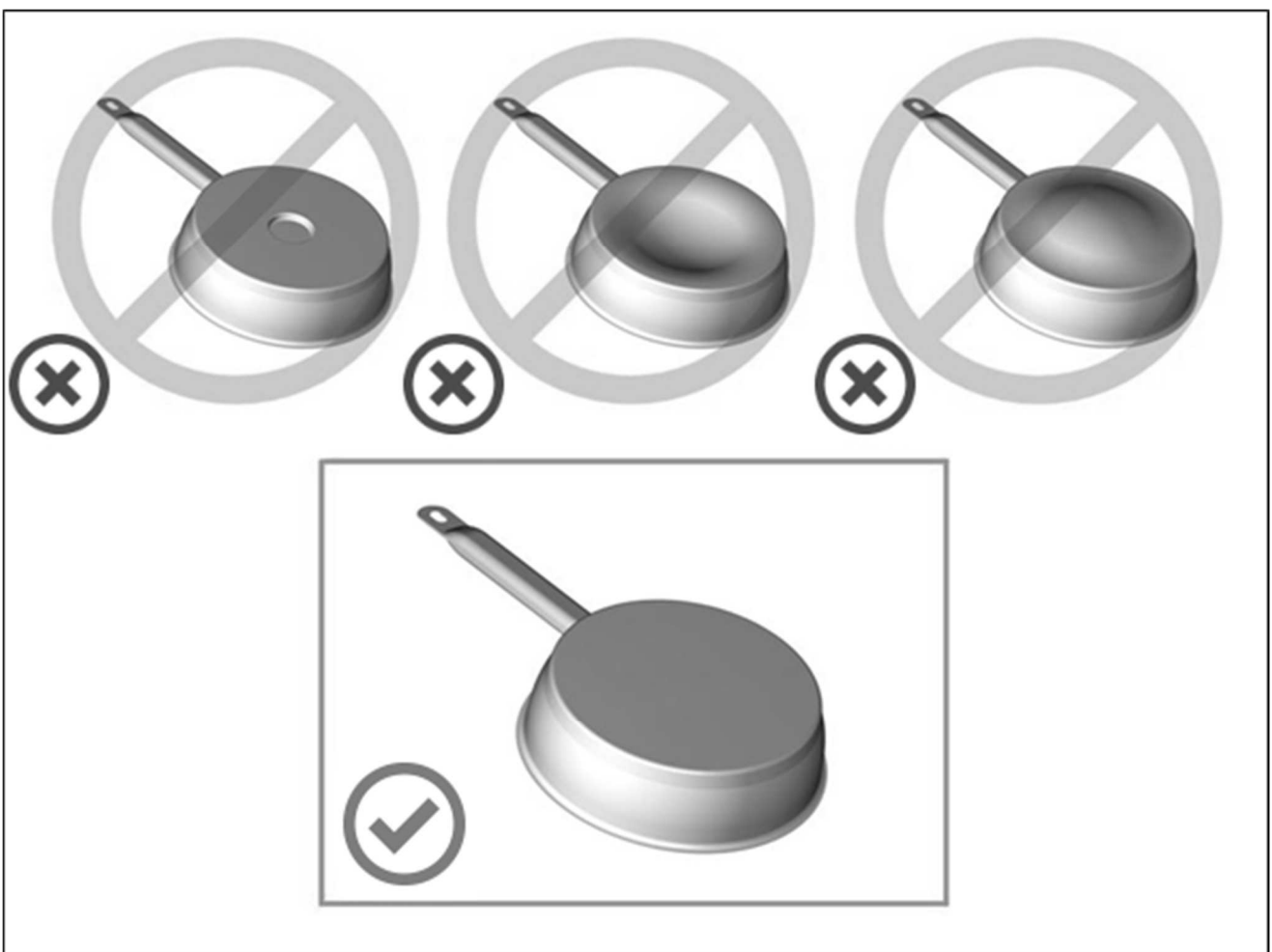
Non-Adapted materials: aluminium and stainless-steel without ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.

Look for the induction symbol on the packaging or on the bottom of the pan.

To check if pans are compatible:

- Put some water in a pan placed on an induction heating zone set at level [9]. If [U] does not appear and the water is heating, the pan is suitable.
- Move a magnet towards the base of the pan. If it is attracted and sticks to the pan, the pan is suitable.

Certain pans can make noise when they are placed on an induction cooking zone. This noise is normal and does not affect the cooking operation, nor does it mean a failure in the appliance.



Do not use cookware with jagged edges or a curved base.

To avoid scratching the glass, always lift pans off the hob - do not slide.

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 power levels 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
B1 and B2	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 due to **risk of burn**.

- 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-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 dirt 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.

TROUBLESHOOTING

Noise

- * Buzzing sounds are normal with induction hobs
- * Intermittent humming sounds are also normal. They indicate that the cooktop works in intermittent modus in order to reach lower temperatures.
- * Sound of the fan may also be heard when cooking for a long time and/or with higher temperatures. Each fan is fitted with temperature control that will automatically increase or decrease its speed. This will ensure a more silent operation and an increased lifetime of your hob.
- * Buzzing sounds are not linked with the hob, but with the pan (vibration coming from the base, the attachment of the handle, or an utensil placed in the pan when cooking...) The buzzing sound may vary according to the selected cooking level, the pan temperature, the pan wear and tear, etc.

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

- The hob is incorrectly 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 key.

The control panel 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 control panel displays [E]:

- The electronic system is defective.
- Disconnect and replug the hob.


One or all cooking zone cut-off:

- The safety system has actioned.
- You forgot to cut-off the cooking zone for a long period of time.
- One or more sensitive keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction Booster level to avoid overheating.

Continuous ventilation after cutting off the hob:

- This is not a failure, the fan continues to protect the electronic device.
- The fan cooling stops automatically once the temperature has reached a safe level.

The automatic cooking system doesn't start-up:

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

The screen displays an animation:

- A hot pan covers the screen, move it and press the "multifunction key".

The control panel displays [] - [] - []:

- Refer to the section "Keep warm".

The control panel displays [II]:

- Refer to the section "Pause".

The control panel displays [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 is overheated, let it cool and then turn it on again.

The control panel displays [E8]:

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

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, contact Caple Service:

T - 0117 938 7420

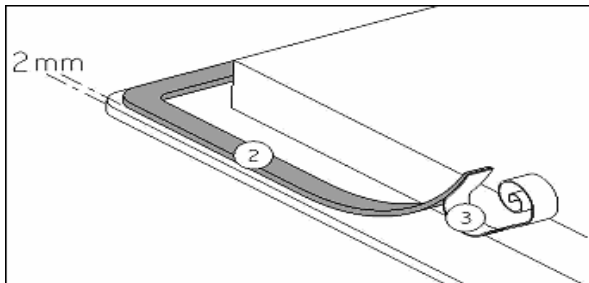
E - service@caple.co.uk

INSTALLATION INSTRUCTIONS

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

How to stick the gasket:

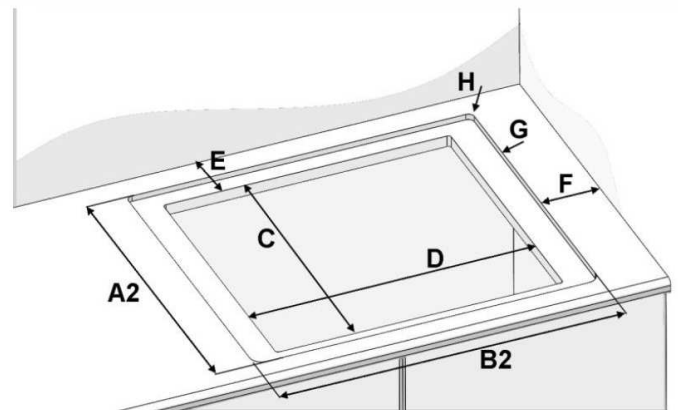
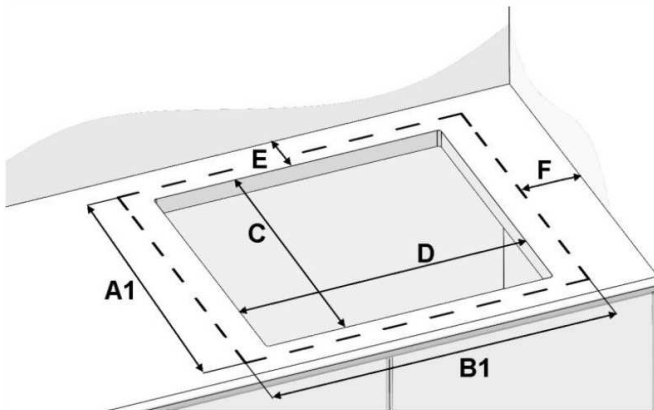
The gasket supplied with the hob avoids all infiltration of liquids in the cabinet.
Installation has to be done carefully, in conformity with the following drawing.



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

Fitting - installing:

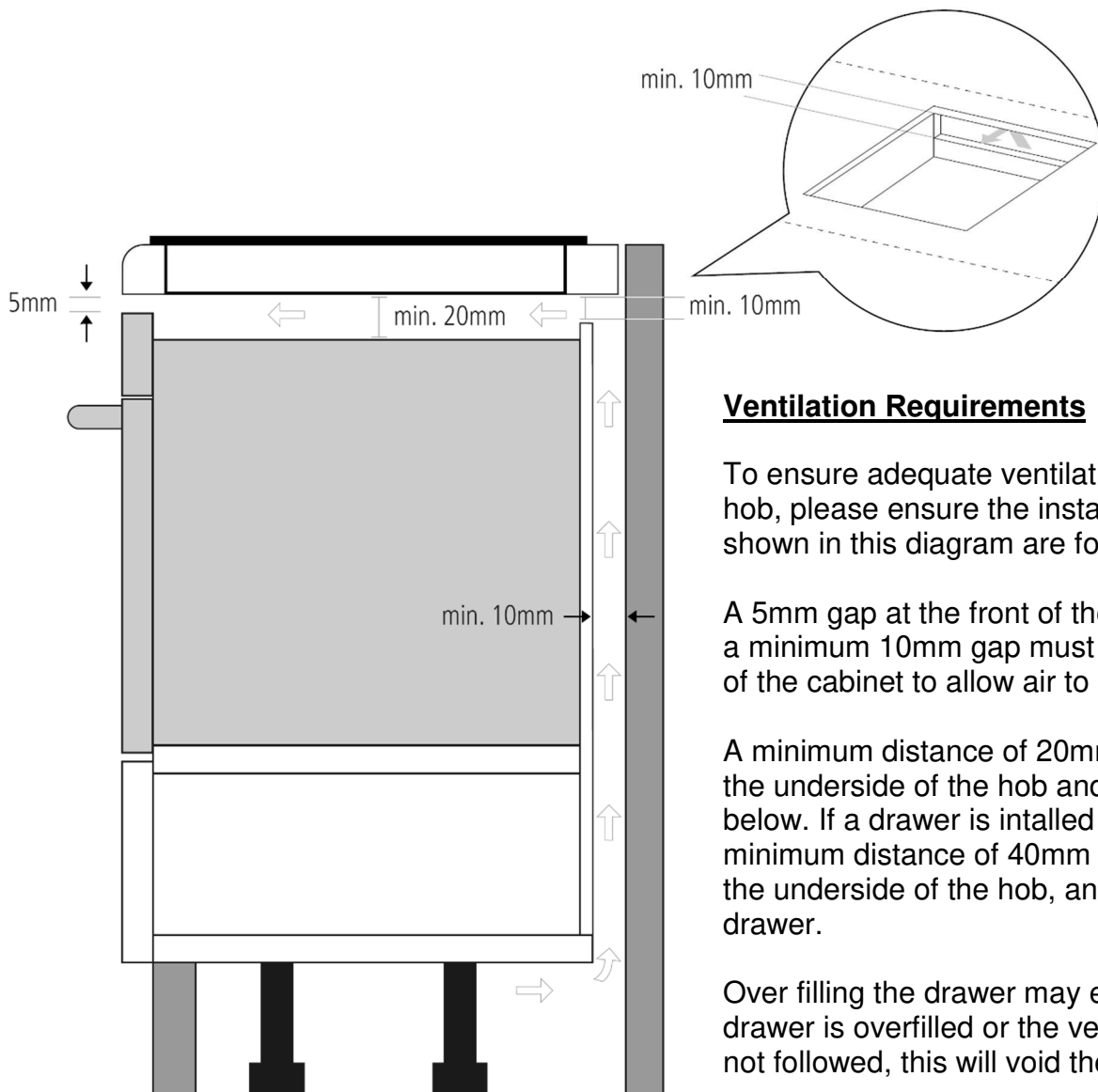
- The cut-out sizes are:



Glass		Cut size		Rear	Side	Radius	Cut size		Deep
A1	B1	C	D	E	F	H	A2	B2	G
520	900	480	880	50	40	8	526	906	5

- **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 of edge must be heat-resisting.
- Not to install the hob to the top of a not ventilated oven or a dishwasher.
- There must be a space of 20mm beneath the bottom of the hob casing to ensure a good air circulation of the electronic device (see page 31 for full ventilation information).
- If a drawer is placed under the worktop, avoid placing flammable objects (for example: sprays) or not heat-resistant objects inside.
- Materials which are often used to make worktops, expand on contact with water. To protect the cut out edge, apply a coat of varnish or special sealant. Particular care must be given to applying the adhesive joint supplied with the hob to prevent any leakage into the supporting furniture. This gasket guaranties a correct seal when used in conjunction with smooth work top surfaces.

- The safety gap between the hob and the cooker hood placed above must respect the indications of the hood manufacturer. In case of absence of instructions, use a minimum distance of 760mm.
- After installation, make sure the connection cord is not being constrained e.g. by the drawer.
- **WARNING:** Only use hob guards designed by the manufacturer, indicated as suitable in the manufacturer's instructions for the appliance, or those that have been incorporated into the appliance. The use of inappropriate guards can cause accidents.



Ventilation Requirements

To ensure adequate ventilation of your induction hob, please ensure the installation requirements shown in this diagram are followed.

A 5mm gap at the front of the unit must be left, and a minimum 10mm gap must be cut out at the back of the cabinet to allow air to circulate.

A minimum distance of 20mm must be left between the underside of the hob and the appliance directly below. If a drawer is installed below the hob, a minimum distance of 40mm must be left between the underside of the hob, and the contents of the drawer.

Over filling the drawer may effect the airflow. If the drawer is overfilled or the ventilation requirements not followed, this will void the guarantee.

ELECTRICAL CONNECTION

- The installation of this appliance and the connection to the electrical network should only be carried out by a qualified electrician.
- When installing, make sure no part of the hob is under stress or tension.
- Necessary Connection data is placed on the hob casing near the connection box.
- 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 even.

Caution

This appliance has 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.

Mains	Connection	Supply cord	Supply cord	Circuit braker
230V~ 50/60Hz	1 Phase + N	5 x 2.5 mm ²	H 05 VV - F H 05 RR - F	40 A *
400V~ 50/60Hz	2 Phases + N	5 x 2.5 mm ²	H 05 VV - F H 05 RR - F	25 A *
400V~ 50/60Hz	3 Phases + N	5 x 2.5 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

Connection of the hob

Setting up the configurations:

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

Monophase 230V~1P+N

Put the 1st bridge between terminals 1 and 2, the 2nd between terminals 2 and 3 and the 3rd between terminals 4 and 5.

Attach the earth to the terminal “earth”, the neutral N to terminal 4 or 5, the Phase L1 to one of the terminals 1, 2 or 3.

Biphase 400V~2P+N

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

Attach the earth to the terminal “earth”, the neutral N to terminal 4 or 5, the Phase L1 to the terminals 1 or 2 and the Phase L2 to the terminal 3.

Triphase 400V~3P+N

Put a bridge between terminals 4 and 5.

Attach the earth to the terminal “earth”, the neutral N to terminal 4 or 5, the Phase L1 to the terminal 1, the Phase L2 to the terminal 2 and the Phase L3 to the terminal 3.

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.

Notes:

Notes:

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Fourth Way
Avonmouth
Bristol
BS11 8DW

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e: service@caple.co.uk
www.caple.co.uk