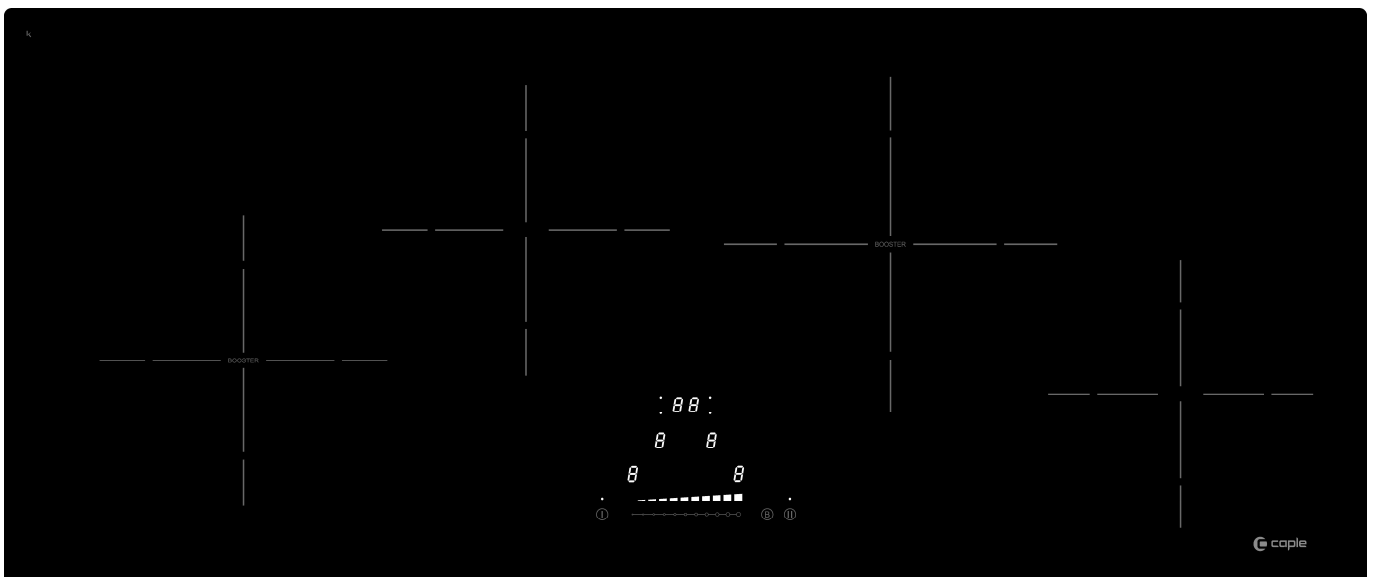


# Instruction manual for induction hob

Model code: C876I



Contact Caple on 0117 938 7420 or for spare parts [www.caple.co.uk](http://www.caple.co.uk)

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# SAFETY

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## Precautions before using

- 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, lids etc. must not be placed on the hob as they may become hot.
- Don't place any metallic object other than suitable pans on the hob. In case of untimely activation or residual heat, metallic objects 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:** 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 2 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 Caple service immediately.
- See the troubleshooting section in this manual.

### Other protections

- 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, your attending physician or the pacemaker manufacturer.
- Do not to 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.**



# DESCRIPTION OF THE APPLIANCE

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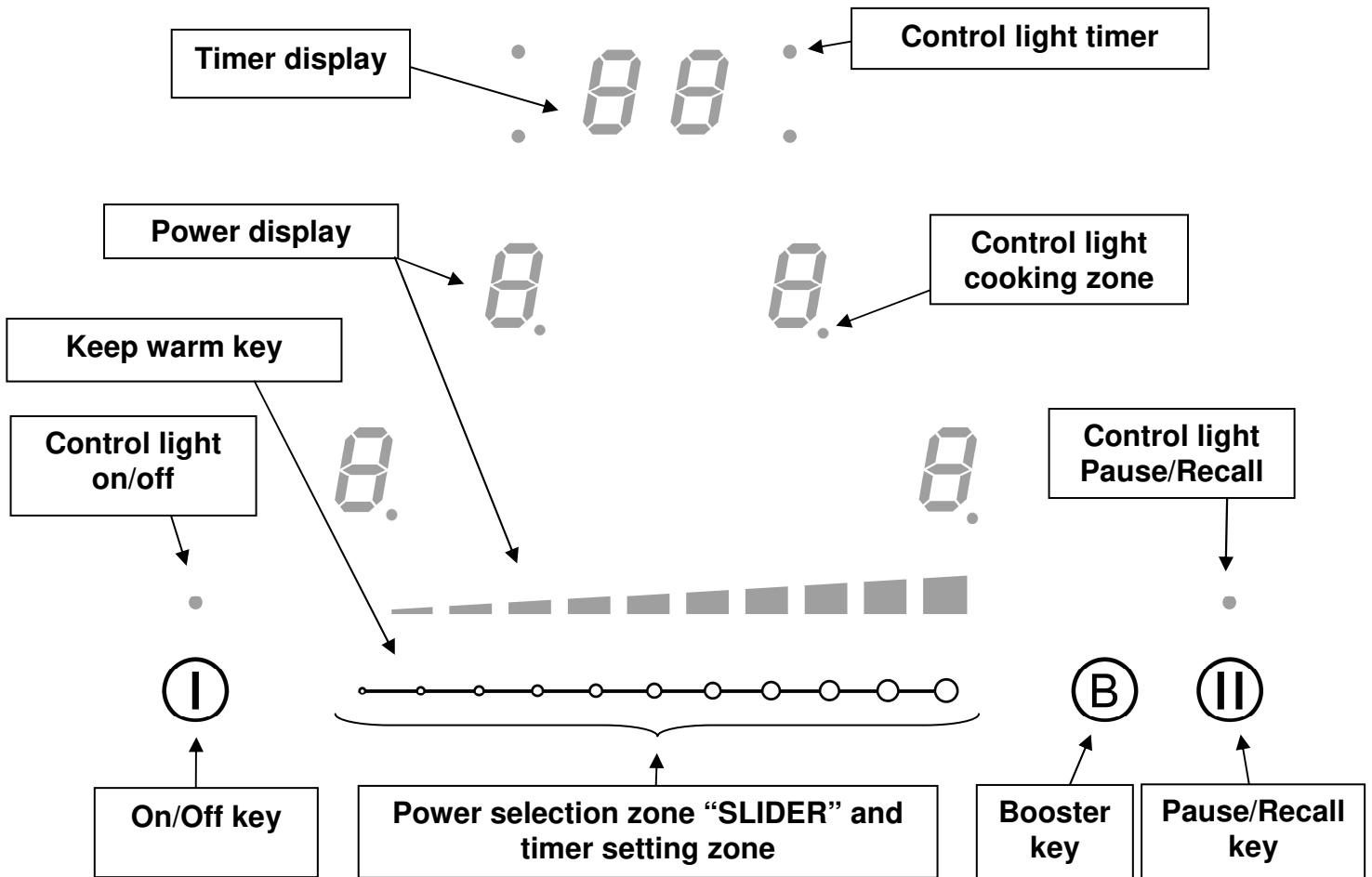
## Technical characteristics

Type	<b>C876I</b>
Total power	7100 W
Energy consumption for the hob $EC_{hob}$ **	176.9 Wh/kg
<b>Front left heating zone</b>	Ø 190 mm
Minimum detection	Ø 90 mm
Nominal power*	1400 W
Booster power*	2000 W
Standardised cookware category**	B
Energy consumption $EC_{cw}$ **	177.3 Wh/kg
<b>Rear left heating zone</b>	Ø 190 mm
Minimum detection	Ø 90 mm
Nominal power*	1400 W
Booster power*	-
Standardised cookware category**	B
Energy consumption $EC_{cw}$ **	177.3 Wh/kg
<b>Rear right heating zone</b>	Ø 220 mm
Minimum detection	Ø 100 mm
Nominal power*	2300 W
Booster power*	3000 W
Standardised cookware category**	C
Energy consumption $EC_{cw}$ **	171.1 Wh/kg
<b>Front right heating zone</b>	Ø 175 mm
Minimum detection	Ø 90 mm
Nominal power*	1400 W
Booster power*	-
Standardised cookware category**	A
Energy consumption $EC_{cw}$ **	181.9 Wh/kg

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

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

## Control panel



## USE OF THE APPLIANCE

### 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	Pan detection	No pan or inadequate pan.
A	Heat accelerator	Automatic cooking.
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
P	Booster	The boosted power is activated.
L	Locking	Control panel locking.
U	Keep warm	Maintain automatically of 70°C.
II	Pause	The hob is in pause.
□	Bridge	2 cooking zones are combined.

### Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed when the calories brought out by the electronic system reach a certain level. The cooling fan changes to high speed when the hob is intensively used. The cooling fan reduces his 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 risks causing blue-tinted colour on the glass surface.

## Induction principle

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

Of course the pan has to be adapted:

- All ferromagnetic pans are recommended (Verify with a small magnet): cast iron and steel pans, enameled pans, stainless-steel pans with ferromagnetic bottoms...
- Are excluded: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware,...

The induction heating zone adapts automatically to the size of the pan. With a too small diameter the pan doesn't work. This diameter is varying in function of the heating zone diameter. If the pan is not adapted to the induction hob the display will show [ U ].

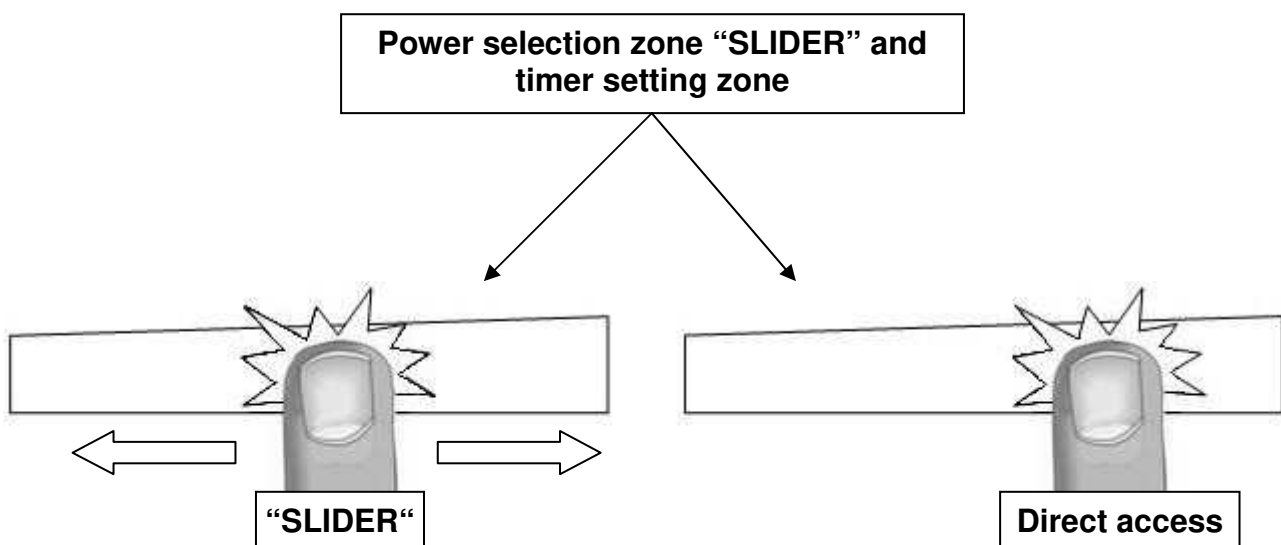
## Sensitive touch

Your ceramic 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 general use press only one key at the same time.**

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

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





## 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	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" or press on [ 0 ]	[ 0 ] or [ H ] [ 0 ] or [ H ]

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

## 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 shows [ U ]. The symbol [ U ] disappears when the pan is put back to the heating zone. The cooking continues with the power level set before.

After use, make sure that the heating elements have been switched off: don't leave the pan detection [ U ] active.

## Residual heat indication

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

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

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

## Booster function

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

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

The booster is foreseen to rapidly heat up big quantities of water, for example when cooking pasta.

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

<u>Action</u>	<u>Control panel</u>	<u>Display Zone</u>
Zone selection	press key [ 0 ] from the zone	[ 0 ] and control light on
Start up the booster	press key [ ② ]	[ P ]
Stop the booster	slide on the "SLIDER" or press on [ P ]	[ P ] to [ 0 ] [ 9 ]

- **Power management:**

The hole cooking hob is equipped by a maximum of power. When the booster function is activated, and not to exceed the maximum power, the electronic system orders to reduce automatically the power level of another heating zone. The display is blinking on [ 9 ] during a few seconds and then shows the maximum of power allowed :

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

## Timer

The timer is able to be used simultaneous with all 3 heating zones and this 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 :**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Zone selection	press display [ 0 ] selected	[ 0 ] and control 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 blinking ]
Valid the units	press display [ 06 ]	[ 0 blinking ] [ 6 fixed ]
Set the tens	slide on the "SLIDER" to [ 1 ]	[ 1 blinking ] [ 6 fixed ]
Valid 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 :**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Zone selection	press display [ 0 ] selected	[ 0 ] and control light on
Select « Timer »	press key [ 13 ]	[ 13 ]
Deactivate the units	slide on the "SLIDER" to [ 0 ]	[ 1 fixed ] [ 0 blinking ]
Valid the units	press display [ 10 ]	[ 1 blinking ] [ 0 fixed ]
Deactivate the tens	slide on the "SLIDER" to [ 0 ]	[ 0 blinking ] [ 0 fixed ]
Valid 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 blinking [ 00 ] and a sound rings.

To stop the sound and the blinking it is enough to press the key [ 00 ].

- **Egg timer function :**

### **Example for 29 minutes :**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
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 ]
Valid the units	press display [ 09 ]	[ 0 blinking ] [ 9 fixed ]
Set the tens	slide on the "SLIDER" to [ 2 ]	[ 2 blinking ] [ 9 fixed ]
Valid the tens	press display [ 29 ]	[ 29 ]

After a few seconds the control light stops with blinking.

As soon as the selected cooking time is finished the timer displays blinking [ 00 ] and a sound rings. To stop the sound and the blinking it is enough to press the display [ 00 ]. The hob switches off.

## Automatic cooking

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

- **Start-up :**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
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 :**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Zone selection	press [ 7 ] from the zone	[ 7 ] blinking with [ A ]
Power level selection	slide on the “SLIDER”	[ 1 ] to [ 9 ]

## Pause function

This function brakes all the hob’s cooking activity and allows restarting with the same settings.

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

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Engage pause	press [ ② ] during 2s	displays [ II ] in the heating zone displays
Stop the pause	press [ ② ] during 2s  press another touch or slide on the “SLIDER”	pause control light is blinking pause control light is off

## Recall function

After switching off the hob ( ① ), 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 ] within 6 seconds

The precedent settings are activated.

## Bridge function

This function allows you to combine the 2 cooking zones on the left and use at the same time with the same features as a single cooking zone. Booster function isn't allowed.

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	Press display [ ① ]	[ 0 ] or [ H ] on the 4 displays
Activate the bridge	Press on the 2 cooking zones left	[ 0 ] appears on the front zone [ □ ] on the rear zone.
Increase bridge	Slide on the "SLIDER "	[ 1 to 9 ] or [ U ]
Stop the bridge	Press on the 2 cooking zones links	[ 0 ] or [ H ] on the 2 zones

## "Keep warm" function

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

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

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press display [ 0 ] selected	[ 0 ] to [ 9 ] or [ H ]
To engage	Press between 0 and 1 on the "SLIDER"	[ U ]
To stop	Press between 0 and 1 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 of the "Keep warm" function remains active during approximately 10 minutes.

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

## Control panel locking

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

- **Locking :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start displays	press on key [ ① ]	[ 0 ] or [ H ] on the
Hob locking	press simultaneously [ ② ] and [ 0 ] from the front right zone display re-press on display [ 0 ]	no modification [ L ] on the displays

- **Unlocking :**

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

### In the 5 seconds after start :

Unlocking the hob displays	press simultaneously [ ② ] and [ L ] from the front right zone display press on key [ ② ]	[ 0 ] or [ H ] on the no light on the displays
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# COOKING ADVICES

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## Pan quality

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

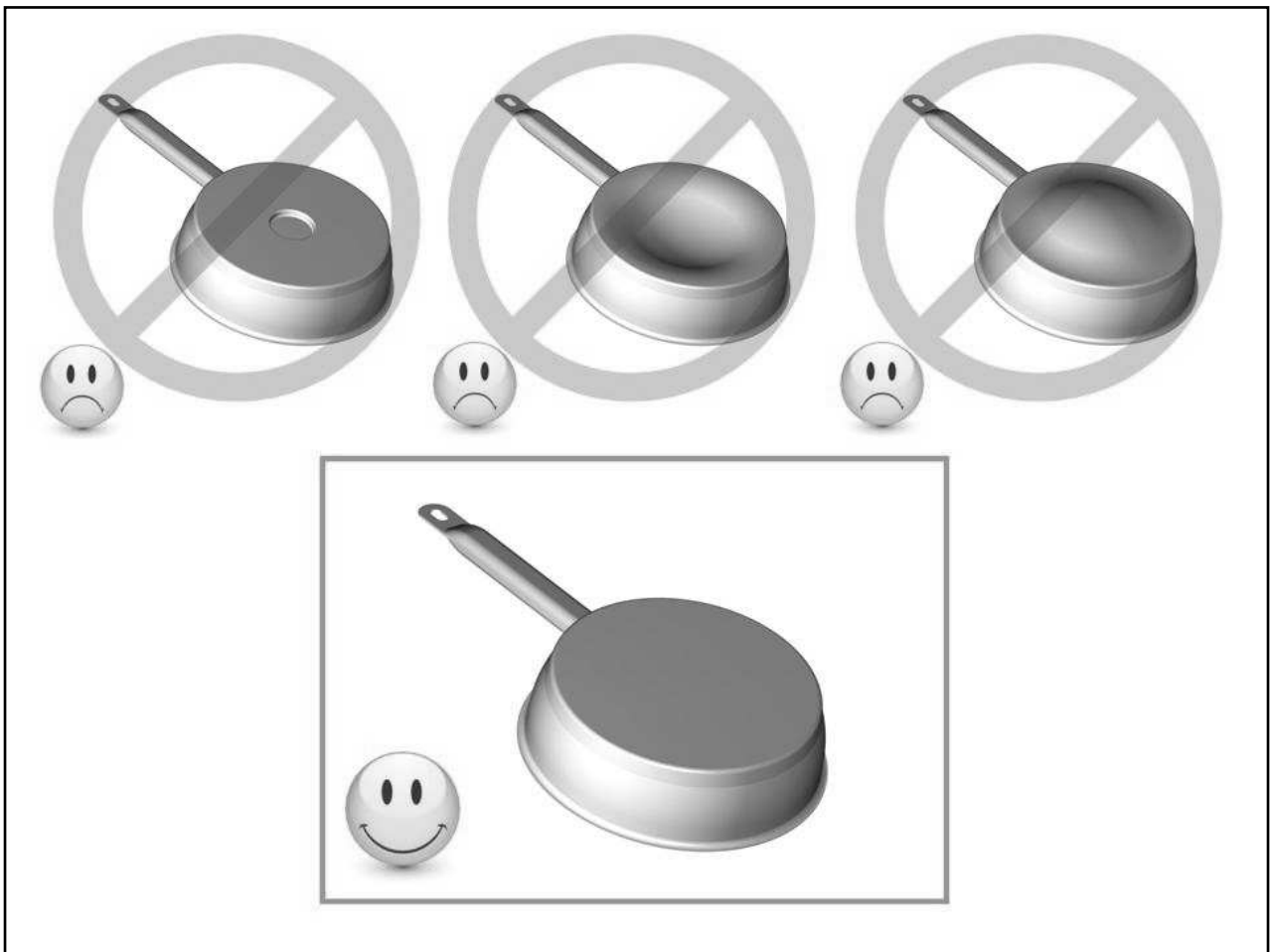
**Not adapted materials** : aluminium and stainless-steel without ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.

The manufacturers specify if their products are compatible with induction hobs.

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 must heat in 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 doesn't influence the cooking operating.



## Pan dimension

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

To obtain the best efficiency of your hob, please place the pan well in the centre of the cooking zone.

## Examples of cooking power setting

(the values below are indicative)

1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, liver, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, chips, 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

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### Switch-off the appliance before cleaning.

Do not clean the hob if the glass is too hot because they are **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 be absolutely avoided.
- Do not ever use any steam-driven or pressure appliance to clean the hob.
- 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.

## TROUBLESHOOTING

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

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

### The control panel displays [ U ]:

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

### The control panel displays [ E ]:

- Contact Caple service.  
T - 0117 938 7420
- E - [service@caple.co.uk](mailto:service@caple.co.uk)

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

- Refer to the chapter control panel locking page.

### **One or all cooking zone cut-off :**

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

### **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 [ U ] :**

- Refer to the chapter "Keep warm".

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

- Refer to the chapter "Pause".

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

- Refer to the chapter "Bridge".

### **When the symbol [ E 4 ] appears :**

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

I) Important : before you start, make sure there is no pots/pans on the hob

II) Disconnect the appliance from the grid by removing the fuse or turning the circuit breaker off

III) Reconnect the table to the grid

IV) Procedure :

\* take a pot with a ferromagnetic bottom and a minimum diameter of 16 cm

\* start the procedure within 2 minutes after reconnecting the hob to the grid

\* don't use the [ Ⓜ ] button

V) First step : cancel the existing configuration

1) Press button 2 and hold down

2) The symbol [ - ] will appear on each display

3) With your other hand, press successively and quickly (less than 2s) on each [ - ] display.

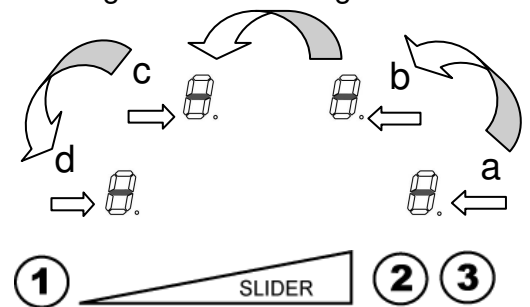
Begin from the front right side and turn anti clockwise, as described on the picture (from a to d).

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

4) Remove your fingers from the touch control, then push again on button 1 during few seconds, until blinking [ E ] symbols appear.

5) Wait until [ E ] symbols stop blinking.

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



## VI) Second step : new setup

- 1) Take a ferromagnetical pot with a minimum diameter of 16 cm
  - 2) Select a cooking zone by pushing on the corresponding [ C ] display
  - 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.

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

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

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

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

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

- The pan is not adapted, change the pan.

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

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

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

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

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

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

**If one of the symbols above persists, call Caple service.**

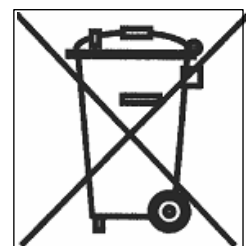
**T - 0117 938 7420**

**E - [service@caple.co.uk](mailto:service@caple.co.uk)**

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## **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.

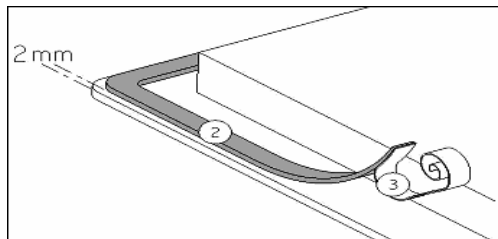


# INSTALLATION INSTRUCTIONS

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

## **How to stick the gasket:**

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



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

## **Fitting - installing:**

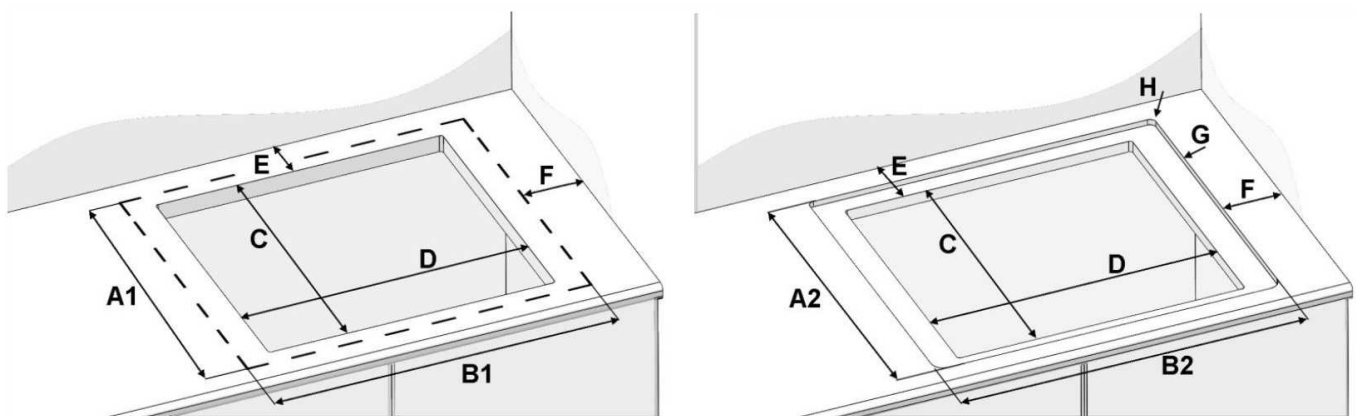
- **The cut out sizes are:**

Reference	Cut-size
C876I	880 x 360 mm

- **Ensure that there is a distance of 50 mm between the hob and the wall or sides.**
- The hobs are classified as “Y” class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. **On the other side, however, no unit or divider must stand higher than the hob.**
- The piece of furniture or the support in which the hob is to be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- The mural rods of edge must be heat-resisting.
- Not to install the hob to the top of a not ventilated oven or a dishwasher.
- To guarantee under the bottom of the hob casing a space of 20 mm to ensure a good air circulation of the electronic device.
- If a drawer is placed under the hob, avoid to put into this drawer flammable objects (for example: sprays) or non heat-resistant objects.
- Materials which are often used to make worktops expand on contact with water. To protect the cut out edge, apply a coat of varnish or special sealant. Particular care must be given to applying the adhesive joint supplied with the hob to prevent any leakage into the supporting furniture. This gasket guaranties a correct seal when used in conjunction with smooth work top surfaces.
- The safety gap between the hob and the cooker hood placed above must respect the indications of the hood manufacturer. In case of absence of instructions respect a distance minimum of 760 mm.
- The connection cord should be subjected, after building, with no mechanical constraint, such for example of the fact of the drawer.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

# CUT-OUT AND FLUSH MOUNTING

## C876I



Glass		Cut size		Rear	Side	Radius	Cut size		Deep
A1	B1	C	D	E	F	H	A2	B2	G
380	900	360	880	50	40	8	386	906	5

# ELECTRICAL CONNECTION

- The installation of this appliance and the connection to the electrical network should be entrusted only to an electrician perfectly to the fact of the normative regulations and which respects them scrupulously.
- Protection against the parts under tension must be ensured after the building-in.
- The data of connection necessary are on the stickers place on the hob casing near the connection box.
- The connection to the main 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 even.

## Caution!

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

Connect always 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.

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

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

## 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 1<sup>st</sup> 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 terminal 1 and the Phase L2 to the terminal 2.

**Caution!** Frequent loosening and screwing of the screws on the connection box risks damaging the efficiency of the tightness once screwed. It is therefore advisable to keep screwing and unscrewing to a minimum.  
Ensure that the cables are correctly inserted and tightly screwed down.

**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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