



Induction Hob
Instruction Manual

C990i



Contact Caple on 0117 938 7420 for spare parts or www.caple.co.uk

Dear customer,

Thank you for having chosen our induction ceramic hob.

In order to make the best use of your appliance, we would advise you to read carefully the following notes and to keep them for a later consulting.

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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 connecting errors.
- To be used, the appliance must be well-equipped and installed in a kitchen unit and an adapted and approved work surface.
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments.
 - Farm Houses.
 - By clients in hotels, motels and other residential type environments.
 - Bed and breakfast type environments.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- The induction hob cannot be used as a freestanding appliance, or as a working surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use any extension cable to connect it.
- The appliance cannot be used above a dishwasher or a tumble-dryer: steam may damage the electronic appliances.
- The appliance is not intended to be operated by means of external timer or separate remote control system.

Using the appliance

- Switch the heating zones off after using.
- Keep an eye on cooking when using grease or oils, which can quickly ignite.
- Be careful not to burn yourself whilst or after using the appliance.
- Make sure no cable of any fixed or moving appliance contacts with the glass or the hot saucepan.
- Magnetic objects (bank 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 untimely engaging or residual heat, these may heat up, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This is supposed to become very hot and catch fire.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.

Precautions not to damage the appliance

- Raw pan bottoms or damaged saucepans (not enameled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic.
- 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 vitroceramic hobs.
- Sugar, synthetic materials or aluminum sheets must not contact with the heating zones. These may cause breaks or other alterations of the vitroceramic glass by cooling: switch on the appliance and take them immediately out of the hot heating zone (be careful: do not 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 container over the control panel.
- If a drawer is situated under the embedded appliance, make sure the space between the content of the drawer and the inferior part of the appliance is large enough (2 cm). This is essential to guaranty a correct ventilation.
- Never put any inflammable object (ex. sprays) into the drawer situated under the vitroceramic hob. The eventual 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 supplying.
- If the ceramic glass is cracked or fissured, you must unplug the appliance and contact the after sales service.
- A repair must be made by a Caple approved engineer or similarly qualified person. Do not open the appliance casing or attempt to repair by yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- If the supply cord is damaged, it must be replaced by a similar cable approved by the manufacturer. Please contact Caple after sales for assistance.

Other precautions

- For the users of pacemaker, the magnetic field could influence its operating. We recommend getting information to the retailer or of the doctor.
- Do not to use aluminum or synthetic material containers: they could melt on still 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 EITHER POOR QUALITY PAN 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.



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

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.

UKCA DECLARATIONS OF CONFORMITY

This appliance has been manufactured to the strictest standards and complies with all applicable legislation.

TECHNICAL FICHE

This appliance conforms to all current and applicable regulations. To view the Technical Fiche that supports the energy labelling data, please visit the product page on our website www.caple.co.uk

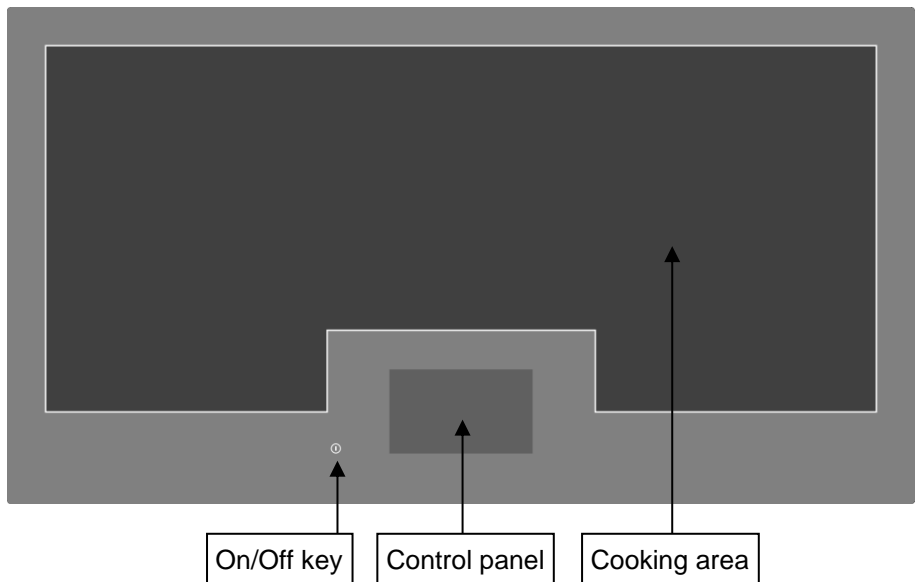
DESCRIPTION OF THE APPLIANCE

Technical characteristics

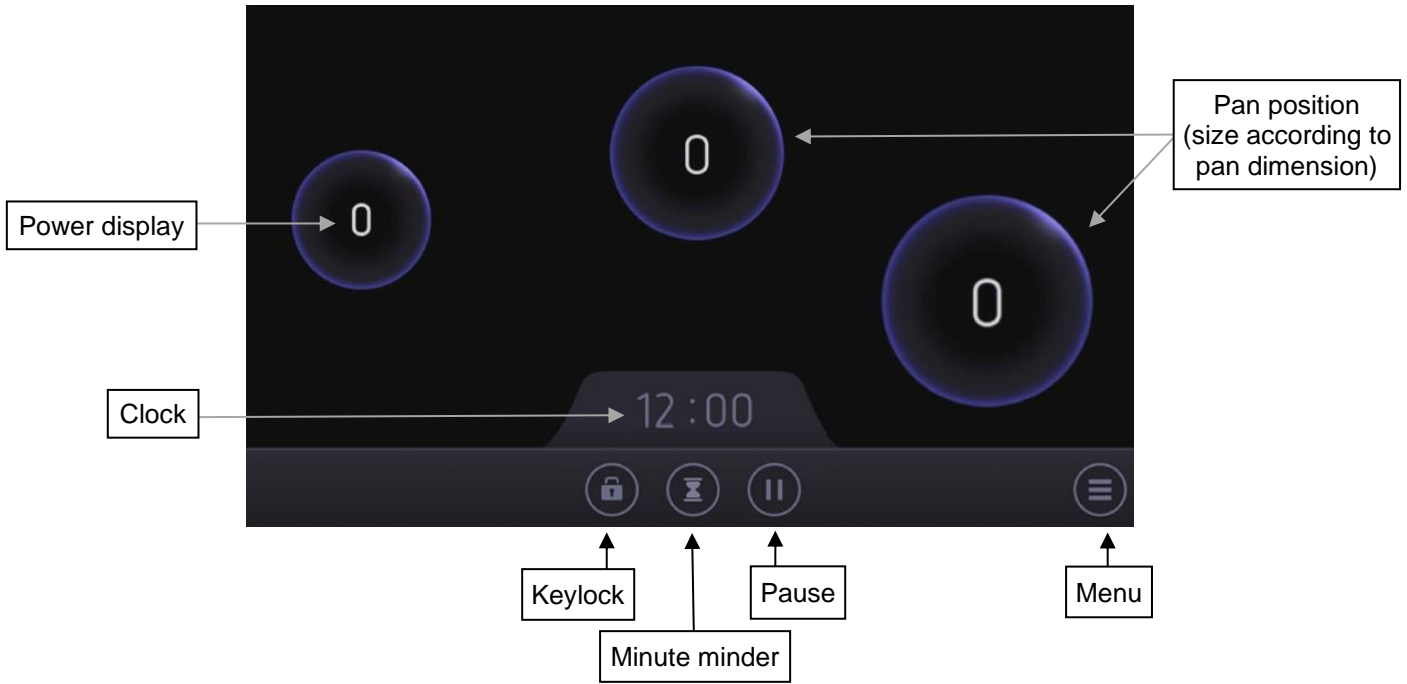
Type	C990I
Total power	11100 W
Energy consumption for the hob EC_{hob}^{**}	179,6 Wh/kg
Dimension of the cooking area	870 x 385mm
Minimum detection	Ø 100mm
Nominal power*	2600 W
Booster power*	3650 W
Standardised cookware category**	A (Ø 150mm)
Energy consumption EC_{cw}^{**}	195,2 Wh/kg
Standardised cookware category**	B (Ø 180mm)
Energy consumption EC_{cw}^{**}	190,4 Wh/kg
Standardised cookware category**	C (Ø 210mm) x2
Energy consumption EC_{cw}^{**}	174,4 Wh/kg
Standardised cookware category**	D (Ø 240mm)
Energy consumption EC_{cw}^{**}	163,6 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).

Cooking area



Control panel



USE OF THE APPLIANCE

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.
!	Pan failure	Inadequate pan or pan conflict.
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
B	Booster	The Booster is activated.
🔒	Locking	Control panel locking.
🔥	Keep warm, Melting, Simmering	Maintain automatically at approximately 44, 70 and 94°C
	Pause	The hob is in pause.

Pan display

There are 3 types of display possible for your pan, according to pan dimensions: small, medium and large.



In the same way, the colour of the pan display will evolve according to the power level selected:

- Grey No power / pan lifted
- Blue Power level 0
- Purple Power level 1 to 3.5
- Red Power level 4 to 6.5
- Orange Power level 7 to B



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.

How Induction Works

Induction coils are located under the cooking area. 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 must be suitable:

- All ferromagnetic pans are recommended (please test to see if it attracts a magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms...
- NOT suitable: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware, ...

The induction heating zone adapts automatically to the size of the pan. Pans with too small diameter may not work. This diameter is varying in relationship to the heating zone diameter.

If the pan is not suitable to the induction hob it wouldn't be displayed on the screen.

Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed when the energy 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.

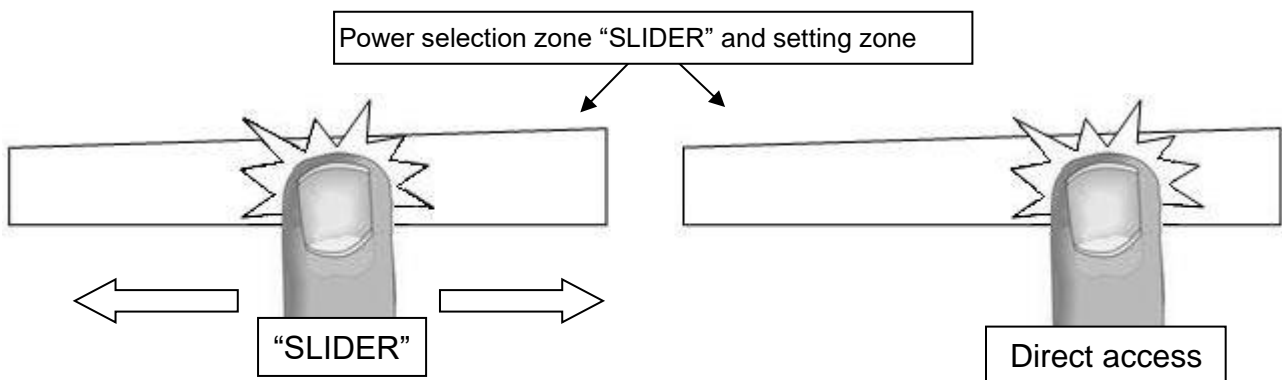
Sensitive screen

Your induction hob is equipped with electronic controls with TFT screen. When your finger presses the display, the corresponding command is activated. This activation is validated by a control light, a letter or a number on the screen and/or a "beep" sound. **For general use, ensure only one button is pressed at any time.**

WARNING: NEVER PLACE A PAN ON THE SCREEN.

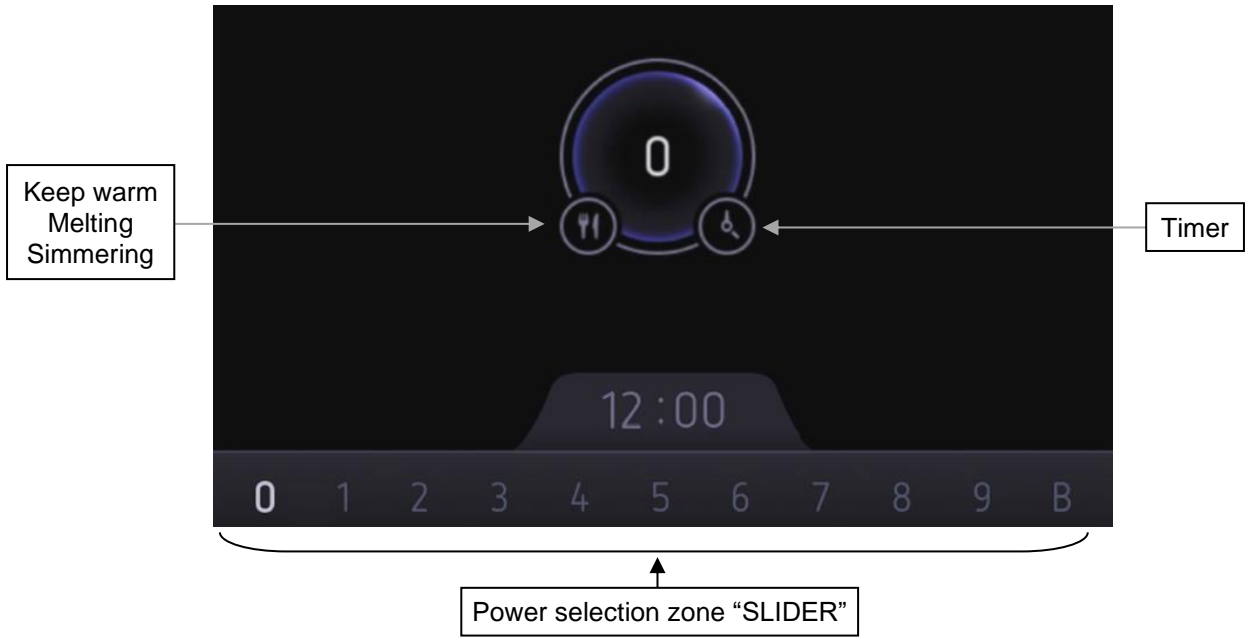
Power selection zone "SLIDER"

To select the power with the slider, slide your finger on the "SLIDER" zone. You can also select the power by placing your finger directly on the chosen level.



Starting-up

Place a pan and select the desired power level by using the slider at the bottom of the display.

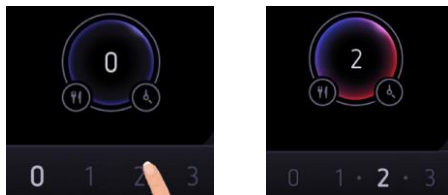


- Start-up / switch off the hob:**

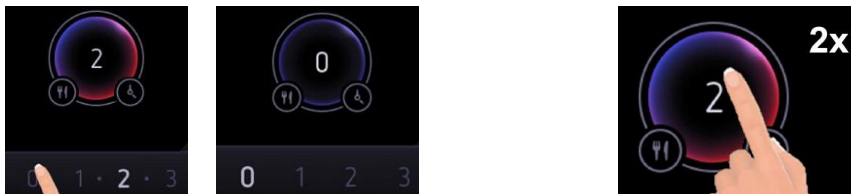
Action	Control panel	Display
To start	Press key [①]	Main screen
To stop	Press key [①]	Clock or [H]

- Start-up / switch off a cooking process:**

Action	Control panel	Display
Pan selection	Place a pan on the hob	[0]
To set (adjust the power)	Select a zone and slide on the "SLIDER" to the right or to the left	[0] to [B]



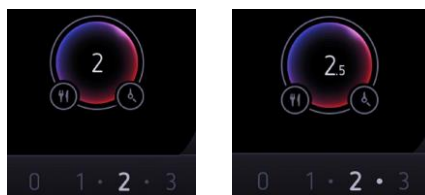
Action	Control panel	Display
To stop	Slide to [0] on "SLIDER" or double tap on the zone	[0] or [H]



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

- **Power levels:**

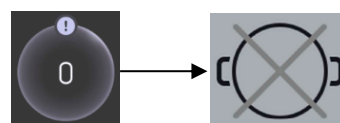
For optimal using and control of your cooking process, 17 power levels are implemented. When a pan is selected the display shows only full power levels on the slider. As soon as a power level is selected on the slider, a little dot will be displayed between the full power levels to indicate half power levels.



Pan detection

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

- If there is no pan on the heating zone.
- If this pan is not suitable to the induction. In this case it is impossible to increase the power and the display shows:



An information message can be displayed by pressing the mark. It informs the user that the pan isn't suitable for induction and another pan must be used.

- If the pan is removed from the heating zone the operation is stopped. The display shows the pan in grey. When the pan is put back on the heating zone, the display is showed in colour again and the cooking continues with the power level set before.

Pan move function

This function allows you to move your pan to any place in the cooking area zone, while always keeping the associated settings.

It is important to always move one pan at a time.

If several movements are made simultaneously, an inconsistency will be detected by the hob:

- One of the pans will no longer be displayed.
- One of the pans will not be displayed on the right place.
- An error can appear on the screen.

To avoid scratches and damage on the glass top:

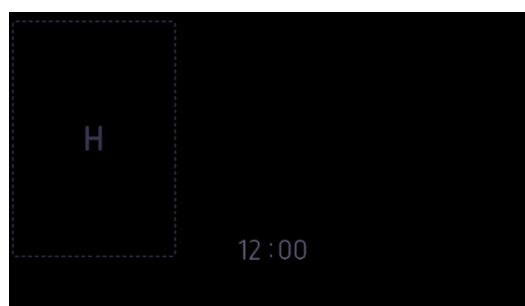
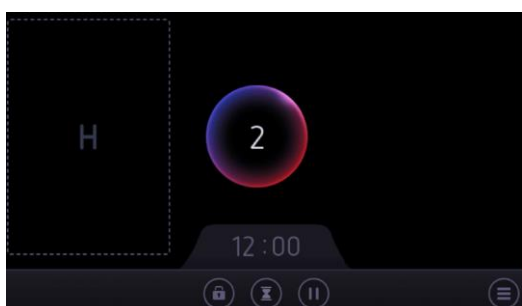
We recommend to you lift pans and not slide them over the hob!

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 indicates [H] on the display.

The symbol [H] disappears when the heating zones may be touched safely.

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

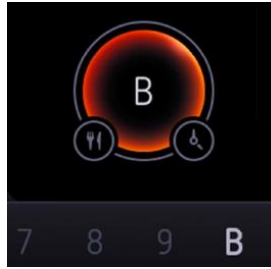


Booster function

The Booster function [B] add a booster power to the selected heating zone.
 If this function is activated the heating zones work for 10 minutes with an ultra-high Booster.
 Booster is useful for example to heat up rapidly big quantities of water for rice, pasta or noodles etc.

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

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Pan selection	Select the desired zone	[0]
Start up the Booster	Slide on the "SLIDER" to [B]	[B]
Stop the Booster	Slide on the "SLIDER"	[9] to [0]



- Power management:**

The Power Management prevents the mains connection from overloading.
 The Power Management is prioritizing, e.g. the pan with the last increased power level, will get the desired power level. Another pan that is put on the same induction coil will be reduced in its power if the total power request of the two pans exceeds 3.7 kW. In that case you hear an acoustic feedback and the power level of the pan will be reduced to the maximum possible power:

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

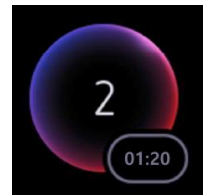
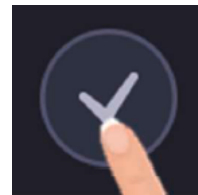
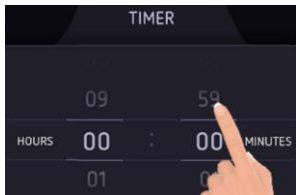
Timer

The timer is able to be used simultaneous with all heating zones and this with different time settings (from 0 to 9 hours and 59 minutes) for each heating zone.

- Setting and modification of the cooking time:**

Example for 1 hour and 20 minutes at power 2:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Pan selection	Select the desired pan	[0]
Select the power level	Slide on the "SLIDER" to [2]	[2]
Select "Timer"	Press [⌚] next to the pan	[00:00]
Set the minutes	Scroll to [20]	[00:20]
Set the hours	Scroll to [01]	[01:20]
Validate the settings	Press [✓] to validate the settings	[01:20] appears next to the pan on the screen and the Timer start

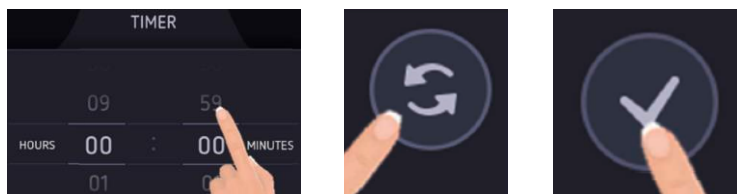


The time is confirmed, and the cooking starts.

- **To stop the cooking time:**

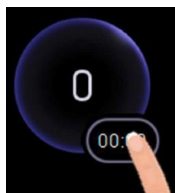
Example for 1 hour and 05 minutes at power 2:

Action	Control panel	Display
Pan selection	Select the desired pan	[2]
Select "Timer"	Press [⌚] next to the pan	[01:05]
Set the hours	Scroll to [00]	[00:05]
Set the minutes	Scroll to [00]	[00:00]
Or select "Reset"	Press [⌚]	[00:00]
Validate the settings	Press [✓] to validate the settings	Timer stops and cooking process continues



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

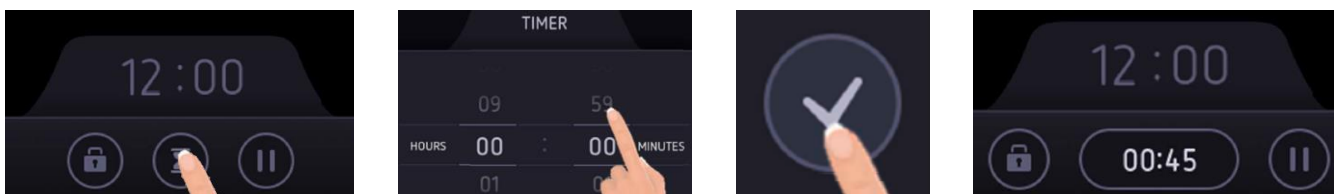
As soon as the selected cooking time is finished the timer displays blinking [00:00] and a sound rings. To stop the sound and the blinking, press on [00:00]. After 30 seconds the sound stops automatically.



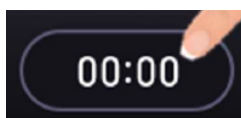
- **Minute minder function:**

Example for 45 minutes:

Action	Control panel	Display
Activate the hob	Press key [⏻]	Main screen
Select "Egg timer"	Press [⌚]	[00:00]
Set the minutes	Scroll to [45]	[00:45]
Validate the settings	Press [✓] to validate the settings	[00:45] on the bottom of the screen and the Egg timer starts



As soon as the selected cooking time is finished the Egg timer display will blink [00:00] and a sound will be heard. To stop the sound and the blinking, press the display [00:00]. The hob switches off.

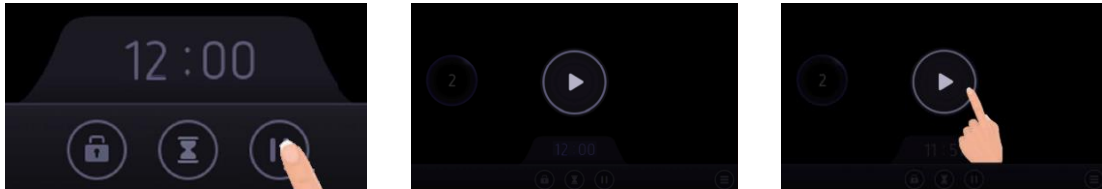


Pause function

This function stops the entire hob's cooking activity temporarily and allows restarting with the same settings. If the Pause state is longer than 10 minutes, the hob will automatically switch off.

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

Action	Control panel	Display
Engage pause	Press [II]	The display goes grey and [►] appears All cooking process are stopped
Stop the pause	Press [►]	Previous setting are on the display Cooking process resumes



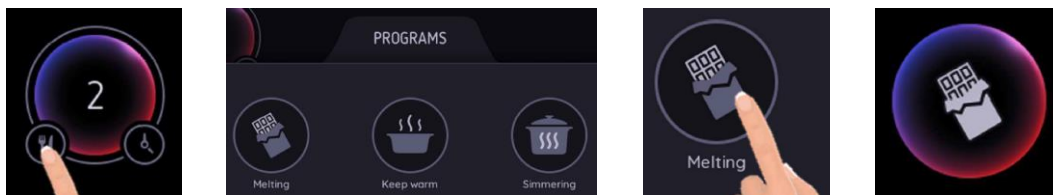
Pan programs

This function allows you to select pre-defined cooking programs. This will avoid liquids overflowing and burning on the bottom of the pan. The hob will automatically reach and maintain the temperatures according to the selected program:

- Melting (44°C)
- Keep warm (70°C)
- Simmering (94°C)

- **To engage, to start the function “Keep warm”:**

Action	Control panel	Display
Pan selection	Select the desired pan	[0]
Select “Programs”	Press [🍲] next to the pan	Programs selection menu appears
Engage melting	Press [🍲]	[🍲]
Engage keep warm	Press [🍲]	[🍲]
Engage simmering	Press [🍲]	[🍲]
To stop	Select the pan and slide to [0] or press again on the selected program in the menu or double tap on the pan	[0] or [H]



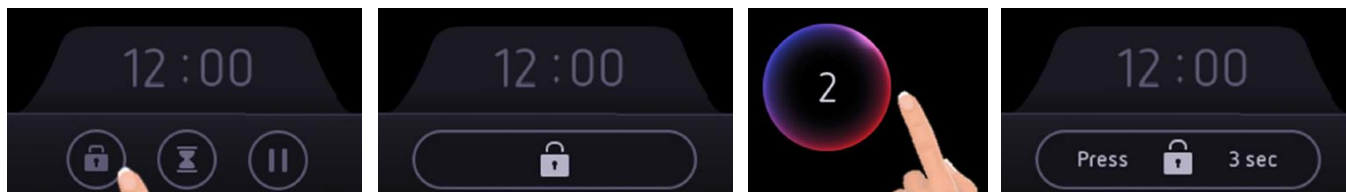
This function can be started independently on all the heating zones. The maximum duration of these programs is 2 hours.

Control panel locking

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

- **Lock:**

Action	Control panel	Display
Start	Press on key [①]	[0] or [H]
Locking the hob	Press [🔒]	[🔒] appears on the bottom



The hob is locked, and no action can be done.

If you try to do an action, the hob will inform you that the locking function is activated.

An acoustic feedback can be heard, and a message will appear at the bottom of the screen.

In the case where cooking processes are activated, they still be running but can't be modified.

- **Unlock:**

Action	Control panel	Display
Unlock the hob	Press [🔒] during 3 seconds until the animation around the symbol is complete	[🔒] disappears



The hob is unlocked.

Operating time limitation

Each cooking level is equipped with an operating time limitation: the cooking process is automatically switched off after a certain time without any change of settings. This time is varying according to the selected power level as described in the table below.

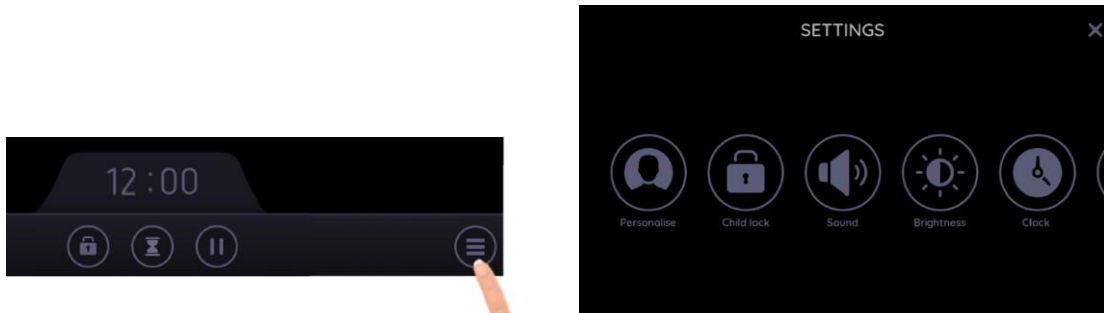
Power level	Operating time
Keep warm	2 hours
1 / 1.5	10 hours
2 / 2.5 / 3 / 3.5	5 hours
4 / 4.5	4 hours
5 / 5.5	3 hours
6 / 6.5 / 7 / 7.5 / 8 / 8.5	2 hours
9	1 hours
B	10 minutes (switch to level 9 after this time)

Settings Menu

The settings menu contains various functions to configurate the hob:

- Personalise
- Child lock
- Sound
- Brightness
- Clock
- Language
- Factory Reset

To enter this menu, press the icon [☰] at the front right of the screen. Swipe to the left or to the right to navigate in this menu.



Personalise

This function allows to change the main bar at the bottom of the screen. It allows you to choose to show the pause, the minute minder and the control panel locking.

- **Change the main bar:**

Action

Enter in the Settings menu
Enter in the Personalise setting
Personalise main bar

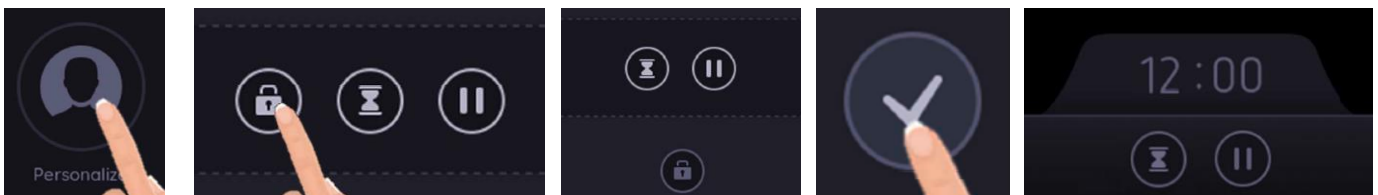
Control panel

Press menu key [☰]
Press on [☰]
Press on the icon that isn't wanted
and grab it out of the icon zone
Press [✓] to validate the settings

Display

The settings are displayed
Personalise setting is open
Settings main menu

The new main bar is displayed at the bottom of the screen (under the clock) during cooking.

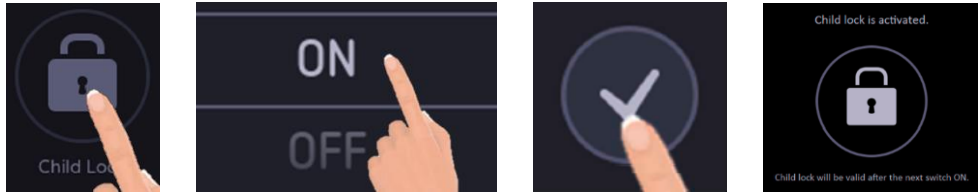


Child Lock

In order to restrict the access (e.g. for children) and prevents from accidentally operation of the hob, it is possible to activate the Child Lock function.

- **Activate the child lock:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Enter in the Settings menu	Press menu key [≡]	The settings are displayed
Enter in the Child Lock setting	Press on [🔒]	Child Lock setting is open
Activate the Child Lock	Scroll to "ON"	The Child Lock is activated
Validate the settings	Press [✓] to validate the settings	Settings main menu



Each time the hob switches on, the display shows the Child Lock symbol. Press this symbol for 3 seconds to access to the main screen.



- **Deactivate the child lock:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Enter in the Settings menu	Press menu key [≡]	The settings are displayed
Enter in the Child Lock setting	Press on [🔒]	Child Lock setting is open
Deactivate the Child Lock	Scroll to "OFF"	The Child Lock is deactivated
Validate the settings	Press [✓] to validate the settings	Settings main menu

Now, each time the hob switches on, the main screen is displayed directly.

Sound

This function allows to change the sound level.

- **Change the sound level:**

Action

Enter in the Settings menu
 Enter in the Sound setting

Control panel

Press menu key [≡]
 Press on [🔊]

Display

The settings are displayed
 Sound setting is open

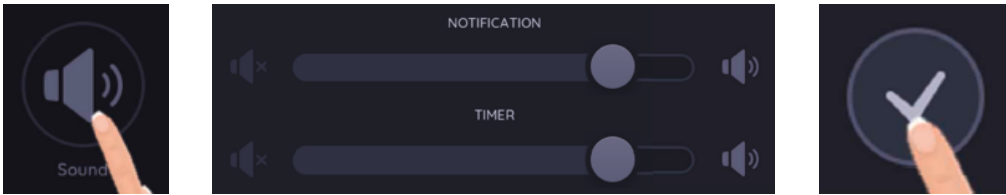
It is possible to change the sound level for:

- Notification (acoustic feedback for validation, etc ...)
- Timer (ring tone at the end of the timer)

Change the Sound level
 Validate the settings

Slide on the "SLIDER"
 Press [✓] to validate the settings

The "SLIDER" displays the sound level
 Settings main menu



Brightness

This function allows to change the brightness level of the screen.

- **Change the brightness level:**

Action

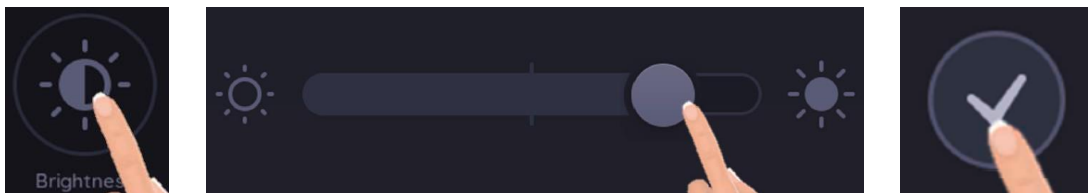
Enter in the Settings menu
 Enter in the Brightness setting
 Change the Brightness level
 Validate the settings

Control panel

Press menu key [≡]
 Press on [☀]
 Slide on the "SLIDER"
 Press [✓] to validate the settings

Display

The settings are displayed
 Brightness setting is open
 The "SLIDER" displays the brightness level
 Settings main menu



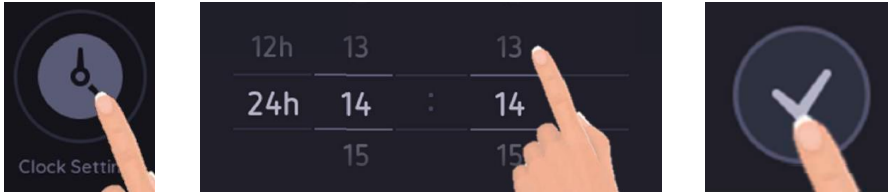
Clock Settings

This function allows to set the time of the clock that shows on the main screen.

- **Change the Clock settings:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Enter in the Settings menu	Press menu key [⌂]	The settings are displayed
Enter in the Clock settings	Press on [⌚]	Clock Settings is open
Set the Clock	Scroll to set the minutes and hours	The Clock is set
Validate the settings	Press [✓] to validate the settings	Settings main menu

It is possible to choose between a 12 hours or 24 hours format display.

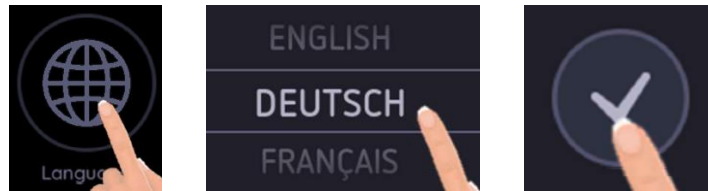


Language

This function allows to set the language you prefer.

- **Change the Language:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Enter in the Settings menu	Press menu key [⌂]	The settings are displayed
Enter in the Language setting	Press on [🌐]	Language settings is open
Set the Language	Scroll to set the desired language	The language is set
Validate the settings	Press [✓] to validate the settings	Settings main menu

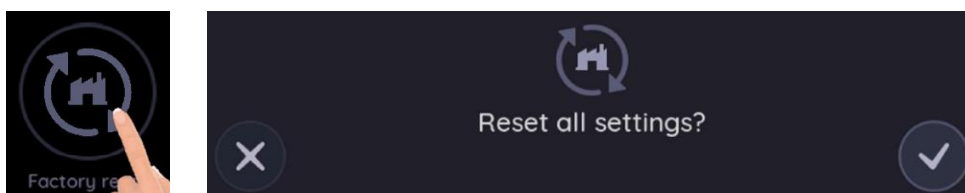


Factory reset

This function allows to reset all settings.

- **Reset the settings:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Enter in the Settings menu	Press menu key [⌂]	The settings are displayed
Enter in the Factory reset	Press on [⚙️]	Factory reset is open
Reset all settings	Press [✓]	Settings are set again as out of factory
or		
Abort the reset	Press [✖]	Exit the Factory reset menu



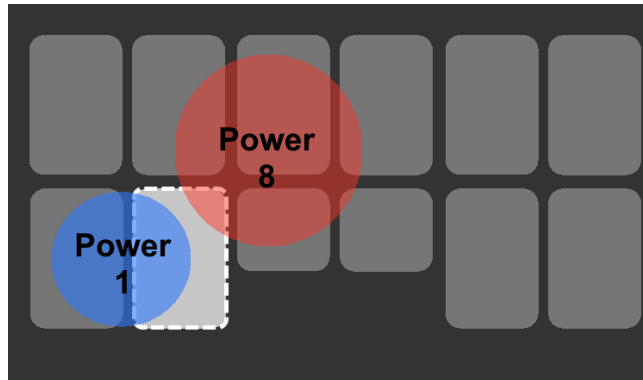
CONFLICT MANAGEMENT

Different types of conflict can occur on the display during cooking process:

- Power conflict
- Scenario conflict
- Interface conflict
- Pan conflict

Power conflict

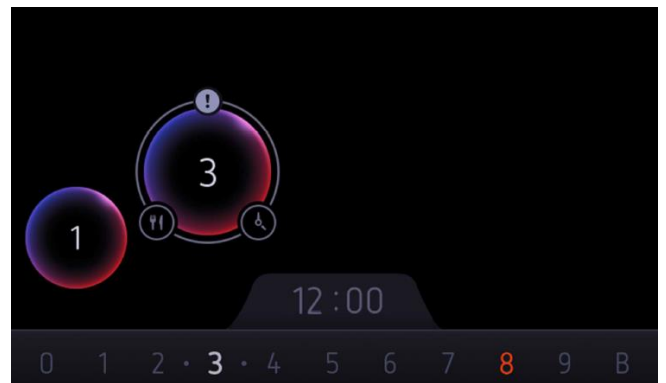
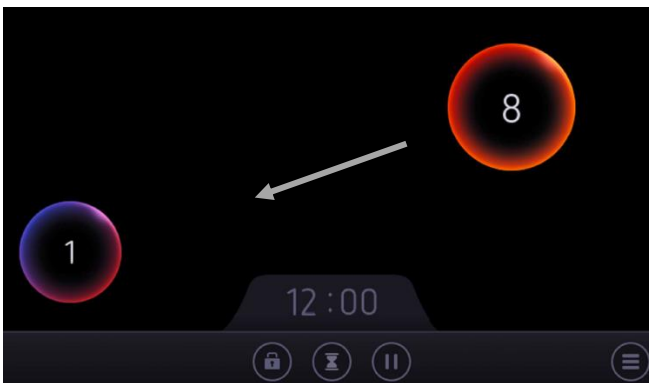
An unfavourable position of pans on the hob (on the same induction coil) in combination with strongly different power levels can cause a conflict.



Due to safety reasons, the pan with the lowest power level has priority (blue pan – power [1]). This means that the induction coil with the conflict (marked in white) will only transmit the power which is necessary to get the requested power level of this pan. The other pan (red pan – power [8]) can only get the same power out of this induction coil as needed to heat the blue pan. Therefore, the power level of the red pan decreases.

- **Case 1:**

Pan with power level [8] moves to an induction coil which is already in operation.



A power level conflict occurs:

- The power level of the moved pan is decreased to the max. possible power level (here e.g. level [3]).
- The display shows the originally set power level (here e.g. level [8]) in red and the maximum possible power level (here e.g. level [3]) in white.
- The pan shape shows an exclamation mark to indicate that there is a conflict.

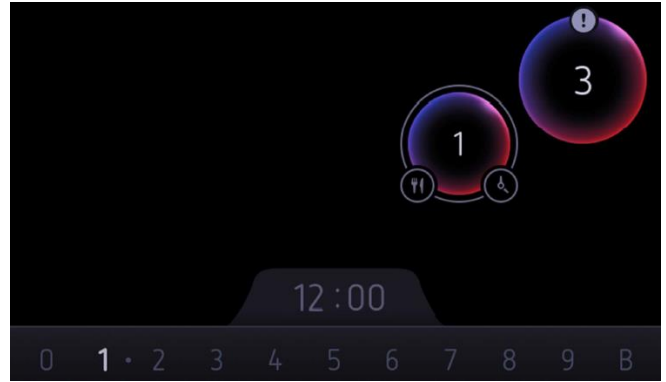
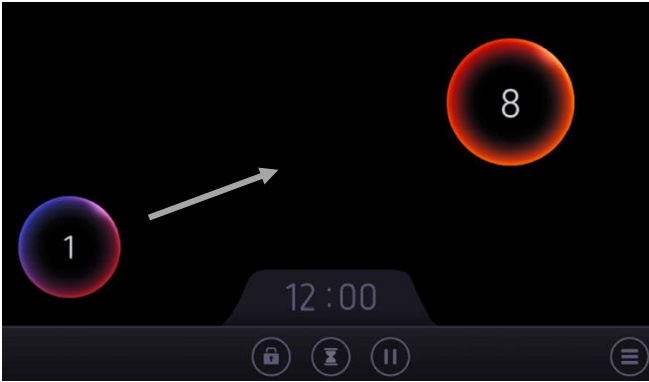
- **Solution 1:**

Pan with power level 1 moves to an induction coil which is in operation already.

- Move the pan within 10 seconds (away from the induction coil with a conflict). The originally set power level (here e.g. level [8]) will be restored automatically.
- Accept the reduced power level. The conflict message goes out of view after 10 seconds.
- Reduce the difference in the power levels that are set for the pans.

- **Case 2:**

Pan with power level [1] moves to an induction coil which is in operation already.



A power level conflict occurs:

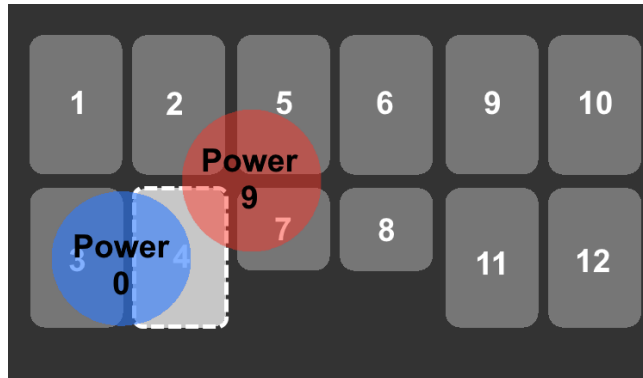
- Due to safety reasons the pan with the lowest power level has priority.
- The power level of the pan (heated with power level [8]) is decreased to the max. possible power level (here e.g. level [3]).
- The pan shape shows an exclamation mark to indicate that there is a conflict.

- **Solution 2:**

- Move the pan within 10 seconds (away from the induction coil with a conflict). The originally set power level (here e.g. level [8]) will be restored automatically.
- Accept the reduced power level. The conflict message goes out of view after 10 seconds.
- Reduce the difference in the power levels that are set for the pans.

- **Case 3:**

Pan is put on an induction coil which is in operation already.



The pan with power level [9] is heated with induction coil 2, 4, 5 and 7.

If another pan (without power) is put on induction coils 3 and 4, then a conflict arises on induction coil 4.

Induction coil 4 may no longer supply any power now, because the power level requirement of the pan that was put on the hob last, is [0].

- **Solution 3:**

- Set a power level for the pan that was put on the hob last.
- Move the pan to another position on the hob.

Scenario conflict

This conflict occurs if the positioning of the pans on the hob is not clear. The conflict is always shown on the display. Lift one or more pans until the problem is solved. The pans are seen as newly placed pans; all settings that have been set for the pans are disappeared.

Example of conflict:

- 2 pans placed at the same moment on the hob.
- 2 pans moved at the same moment on the hob.

Interface conflict

The display cannot correctly show the position of the pans on the hob. Move pans to solve the conflict. Then you will be able to set the power level.

It is possible to put max. 6 pans on the hob.

Pan conflict

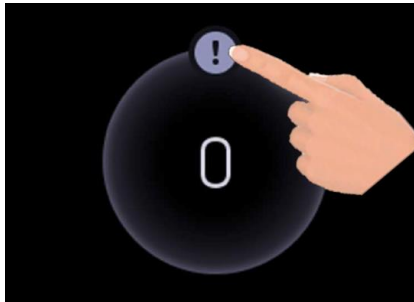
The induction hob detects pans that are larger than 100 mm and smaller than 145 mm. But these small pans cannot be used on every position on the hob.

An induction coil needs to be covered for at least 10% to be able to heat up a pan.

If a small pan does not heat up on a specific position, move it a little bit to a different position.

In pan selection mode, a small pan that is not on a correct position shows in a grey colour with an exclamation mark. Press the exclamation mark to show the info message.

Example:



COOKING ADVICE

Choosing the Right Cookware

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

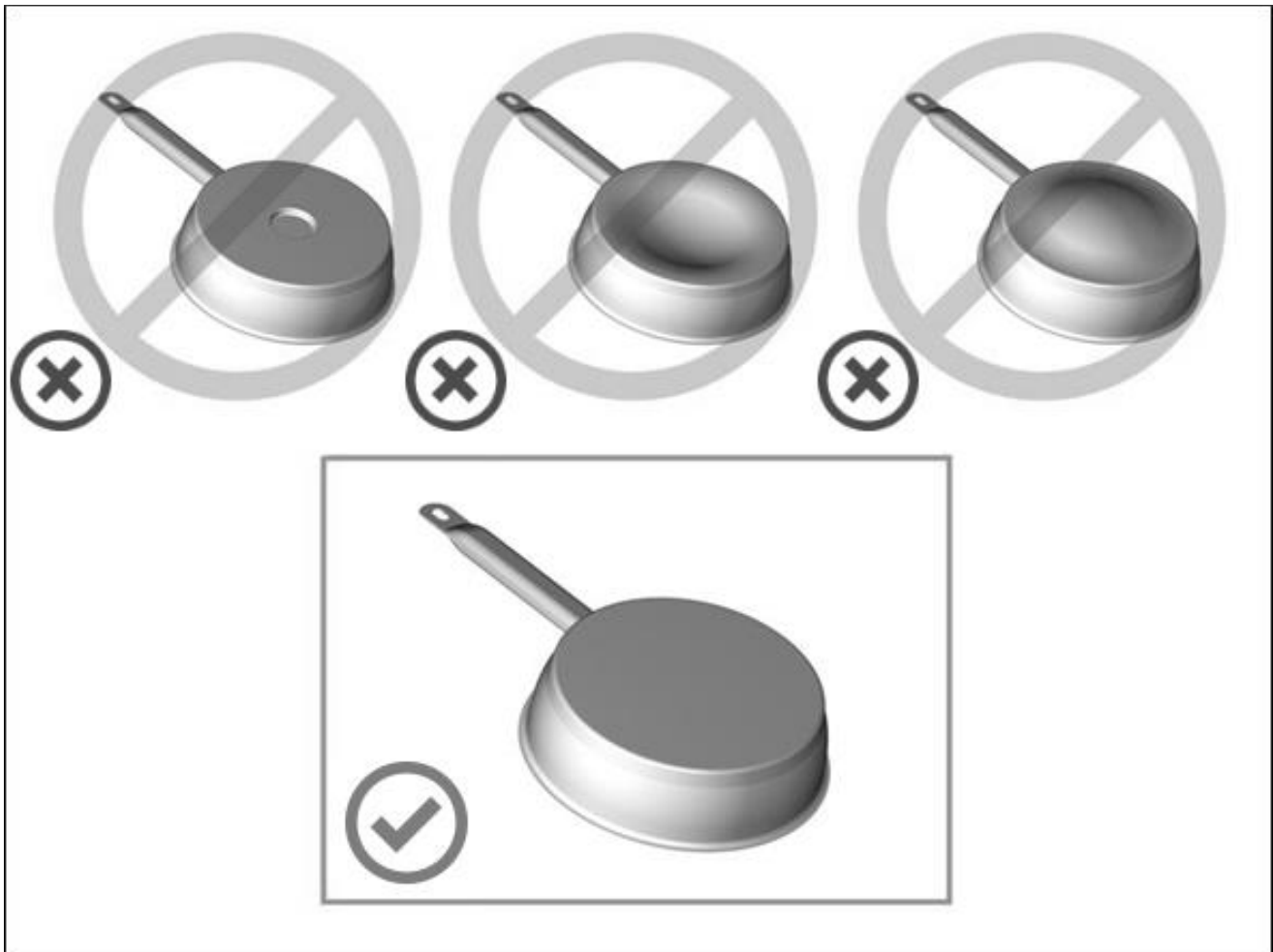
Non-adapted materials: aluminium and stainless-steel without ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.

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 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 (see table on page 9 for the minimum pan diameter for each cooking zone).

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

Examples of cooking power setting

(the values below are indicative)

1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking, Simmering	Meat, liver, eggs, sausages, pancakes
7 to 8	Cooking	Potatoes, fritters, waffles
9	Frying, roasting, Boiling water	Steaks, omelettes, fried dishes, water
B	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 burns**.

- Remove light marks with a damp cloth with washing up liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment are likely to cause scratches and 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.

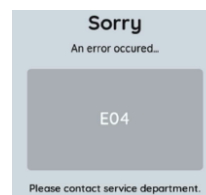
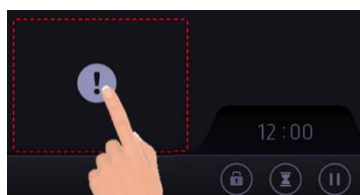
TROUBLESHOOTING

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

- The connection to the network is wrong.
- The protection fuse has disconnected.
- 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 [!]:

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



The control panel displays [E]:

- The electronic system is defective.
- Disconnect and reconnect the hob at the circuit breaker.

One or all cooking zone cut-off:

- The safety system is activated.
- You forgot to turn 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 to prevent overheating

Continuous ventilation after turning off the hob:

- This is not a failure; the fan continues to run to protect the electronic components.
- 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 []:

- Refer to the chapter "control panel locking".

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

- Refer to the chapter "Pan programs".

The control panel displays [II] or [►]:

- Refer to the chapter "Pause".

The control panel displays [E8]:

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

The control panel displays [Er21]:

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

The control panel displays [Er31]:

- 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.

The control panel displays [Er61]:

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

The control panel displays [Er62]:

- Pan position not clear. Move the pan to another position.

If one of the symbols above persists, contact Caple Service.

T - 0117 938 7420

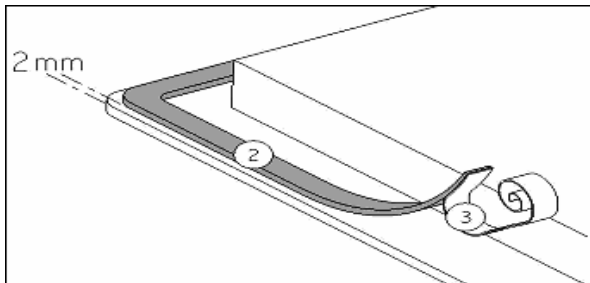
E - service@caple.co.uk.

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:

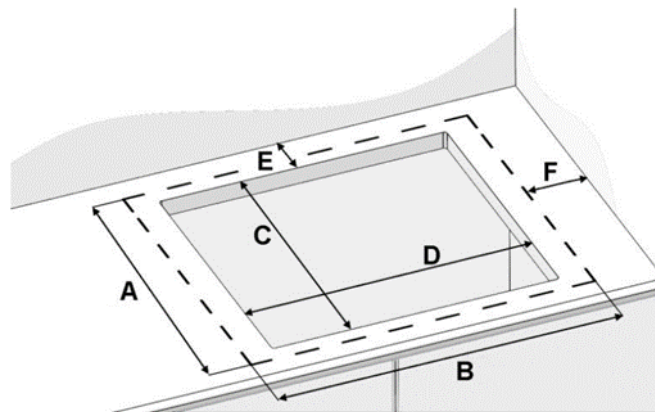
The gasket supplied with the hob avoids all infiltration of liquids in the cabinet.
His installation has to be done carefully, in conformity of the following drawing.



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

Fitting - installing:

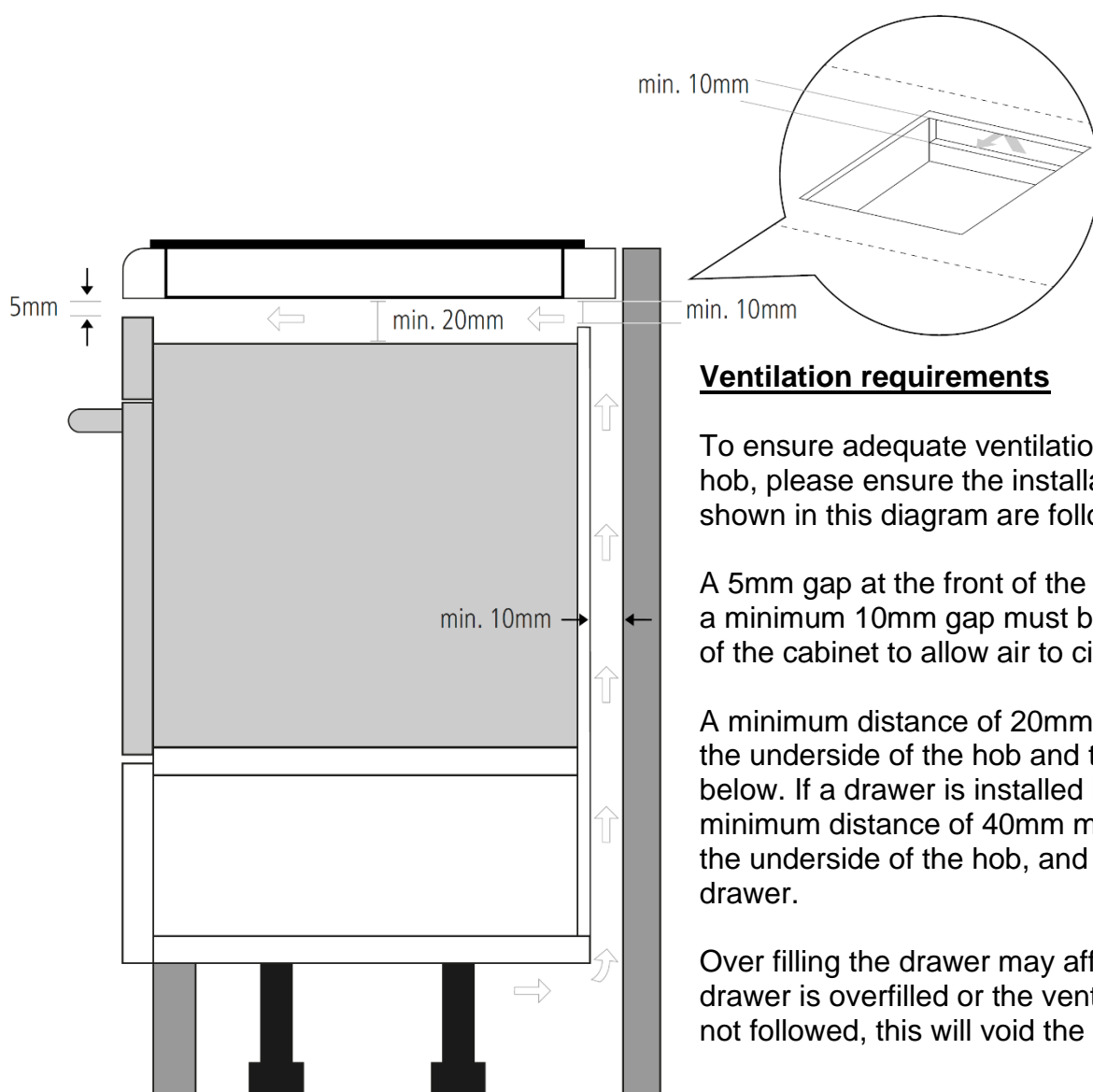
- **Cut-out size:**



Glass		Cut size		Rear	Side
A	B	C	D	E	F
520	920	490	890	50	40

- **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 wall or splashback behind the hob 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 29 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 guarantees a correct seal when used in conjunction with smooth work top surfaces.
- The safety gap between the hob and the cooker hood placed above must respect the indications of the hood manufacturer. In case of absence of instructions, use a minimum distance of 600mm.
- 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 affect the airflow. If the drawer is overfilled or the ventilation requirements not followed, this will void the guarantee.

ELECTRICAL CONNECTION

- The electrical connection of this appliance to the household electrical supply should be undertaken by a competent electrician in accordance with the local regulations.
- The mains cable must be positioned so that it does not come into contact with the hot surfaces of the hob or the cabinet construction.
- The hob must be installed in a way that ensures the cable is not under tension.
- The Connectivity/Rating plate is mounted on the underside of the hob adjacent to the Mains terminal block.
- The connection to the household electrical supply must be made using an earthed terminal or via an omnipolar circuit breaking device with a contact opening of at least 3mm.
- In accordance with installation regulations, the appliance must have an accessible means of isolation from the household electrical supply, for example: Suitable isolation switches, circuit breakers, fuses etc.

Caution!

This appliance is only to be connected to a 220/240V~ 50/60Hz supply

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	Cable diameter	Cable protection	Ampage
220/240V~ 50/60Hz	1 Phase + N 2 Phase	5 x 2,5 mm ²	H 05 VV - F H 05 RR - F	40 A *
400V~ 50/60Hz	2 Phase + N	5 x 2,5 mm ²	H 05 VV - F H 05 RR - F	25 A *
400V~ 50/60Hz	3 Phase + N	5 x 2,5 mm ²	H 05 VV - F H 05 RR - F	16 A *

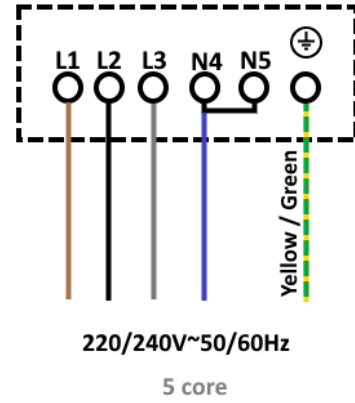
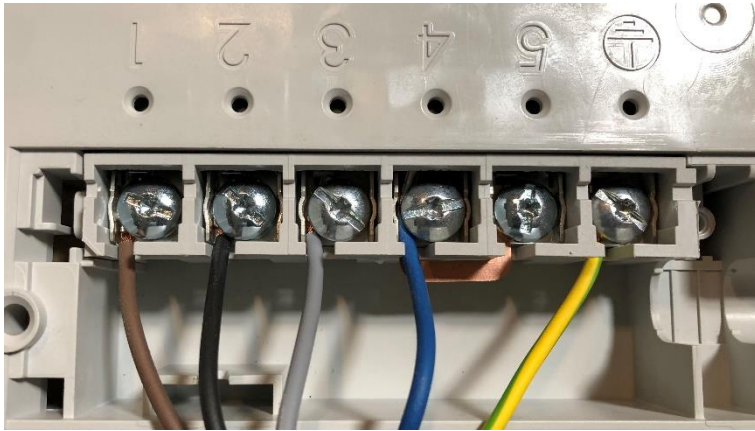
* calculated with the simultaneous factor following the standard EN 60 335-2-6

NORMAL UK CONNECTION

ELECTRICAL CONNECTION OF THE HOB

Monophase 220-240V (UK installation):

The hob is supplied as a 5-core connection as per the below images:

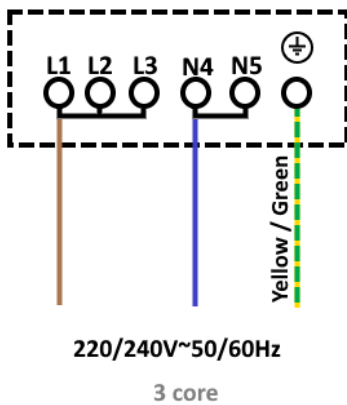


- 1, 2 & 3 = Live**
- 4 & 5 = Neutral**
- Earth = Earth**

Live wires 1, 2 & 3 will all need to be connected to the mains live supply.

Alternatively, you can change the configuration of the electrical connection in the hob to 3 cores as shown below (hob not supplied with 3 core cable).

WARNING: Ensure a suitably qualified person completes this, and in compliance to any local regulations and standards in force.



Biphase (400V~ 2P+N):

For a Biphase connection, Live wires 1 & 2 will need to have the same Live mains supply, and Live wire 3 will have its own separate connection. The Neutral and Earth can be connected into their relevant mains connectors.

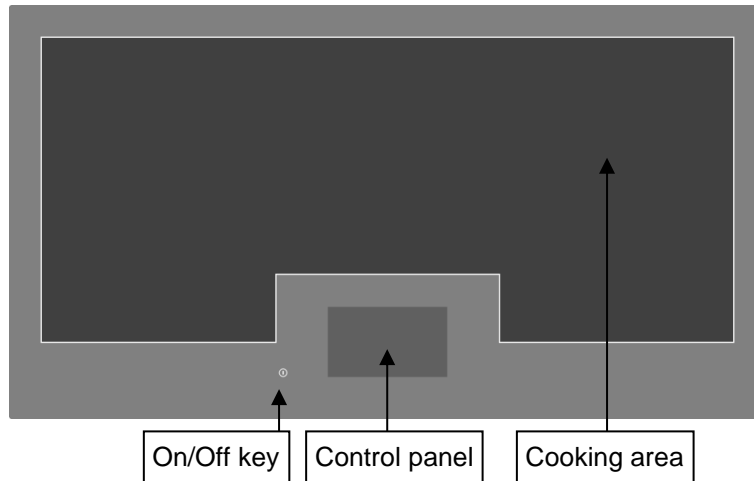
Triphase (400V~ 3P+N):

For a Triphase connection, each Live wire will require its own separate Live mains supply. The Neutral and Earth can be connected into their relevant mains connectors.

Caution! Ensure that the cables are correctly installed and sufficiently tightened. 4 weeks after installation, a check should be made to ensure the electrical cables are still connected tightly and tightened further if necessary.

We cannot be held responsible for any incident resulting from incorrect connection, which could arise from use of an appliance which has not been earthed or has been equipped with a faulty earth connection.

DEMO FUNCTION



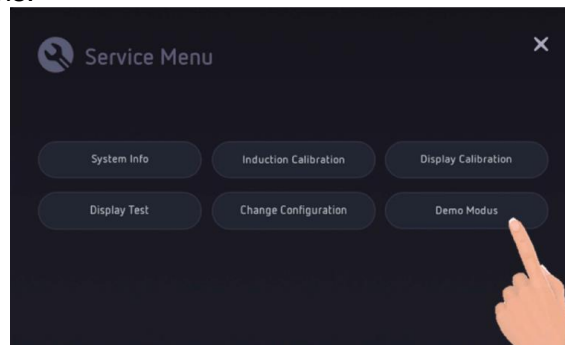
To activate the Demo Function, you must enter the Service Menu.

- A. Disconnect the hob from **the electrical network**.
- B. Reconnect the hob to the electrical network, but **DO NOT switch the hob on** using the On/Off key.
- C. Once reconnected to the electrical network, **within 2 minutes** complete the procedure explained in D & E below.

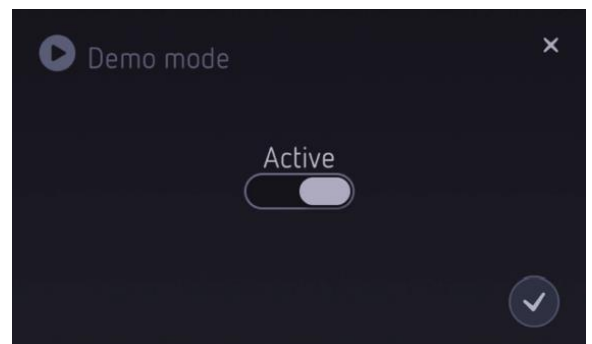
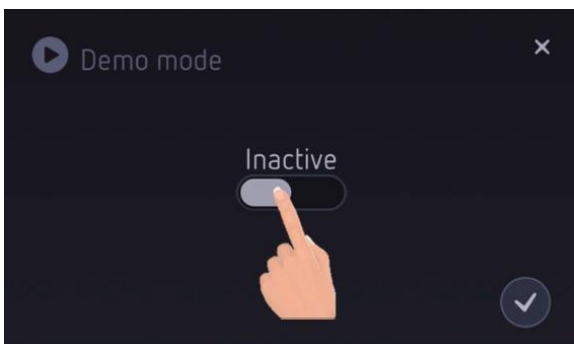
To enter the service menu the following sequence has to be done within 10 seconds

- D. Press the On/Off key 3 times in a row within 3 seconds.
- E. Then press and hold the On/Off key for 4 seconds.

The Service Menu screen opens:



- F. Select "Demo Modus".
- G. Then use the toggle button and switch from "Inactive" to "Active".



- H. Confirm the settings by selecting the tick icon.

The user is navigated back to the service menu.

- I. Close the service menu by pressing on the 'X' in the top right-hand corner.
The hob is now ready to be used in Demo mode.

Caple Service
Fourth Way
Avonmouth
Bristol
BS11 8DW

t: 0117 938 7420
e: service@caple.co.uk
www.caple.co.uk