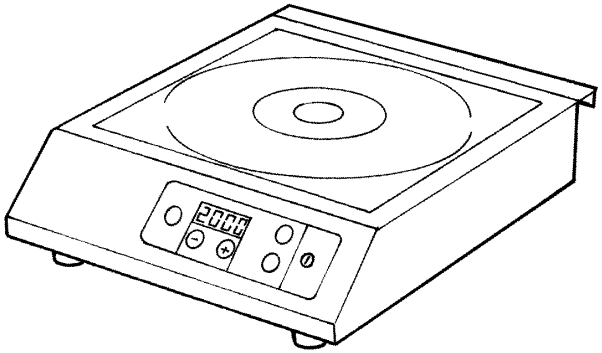
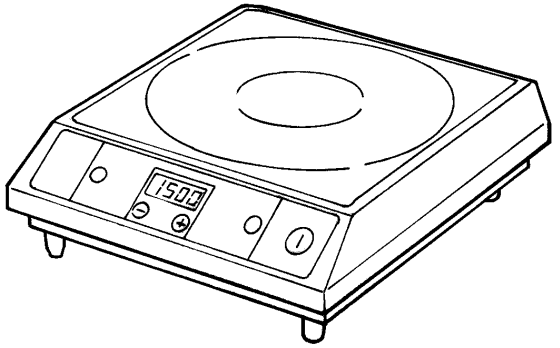
USER'S MANUAL





SERVICE CENTRE
AUTHORISED DEALER

INDUCTION RANGE

mod. IH27 - IH35

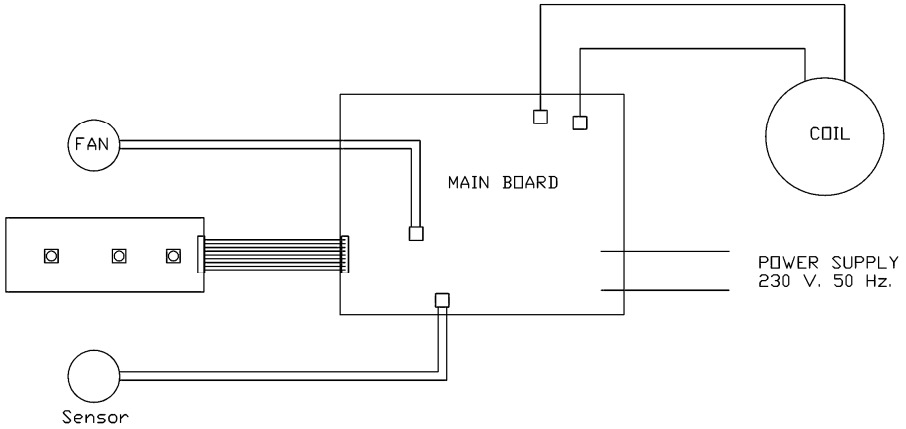
USE AND CARE INSTRUCTIONS – IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE OPERATION

1. Use an individual 230V., 15 AMPERE electrical socket.
2. DO NOT block the air-intake panel, blocking may overheat the unit.
3. Use pans 12 cm or larger in diameter. We recommend pans be less than 28 cm in diameter. Please refer to the next page for a list of suitable and unsuitable pans.
4. DO NOT touch the hot surface of the ceramic plate. NOTE: The induction range itself does not produce any heat during cooking, however, the heat from the pan will leave the surface of the ceramic hot!
5. DO NOT cook empty pots or pans. Heating an empty pan will automatically activate the overheating protection device and the unit will shut off.
6. Place the induction range on a horizontal surface and at least 10cm away from the wall and other objects for proper ventilation.
7. DO NOT place any objects or tools in the air-intake panel. Doing so may cause electrical shock.
8. To protect against electrical shock, DO NOT immerse the unit, the cord or the plug in or near water or other liquids.
9. Close supervision is necessary when the induction range is used or near children.
10. DO NOT operate the induction range if it has been damaged in any manner or if the unit malfunctions. Return the unit to the nearest authorized service facility for examination or repair.
11. The use of any accessories not recommended by the manufacturer may cause injuries.
12. Keep the power cord away from heat.
13. DO NOT place the induction range in, on or near open flames, electric burners, heated ovens or other high temperature surroundings.
14. DO NOT heat any sealed cans on the induction range. A heated can may explode.
15. DO NOT move the induction range while cooking or when the pan is hot.
16. After the induction range has cooled down, unplug the cord and clean as follows, CERAMIC PLATE: wipe with damp cloth or use a mild, non-abrasive cleaning solution.

    BODY: wipe the control panel with soft cloth or use a mild cleaner.
17. DO NOT use induction range for other than intended use.
18. Unplug when not in use.
19. When storing, DO NOT place any objects on top of the induction range.
20. When using an induction range (smooth top range) for cooking, keep your pacemaker 2 feet (approx. 60 cm) from the heating areas.

WIRING DIAGRAM



WEEE Waste of Electric and Electronic Equipment



Directive 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, and waste electrical and electronic equipment .

This symbol, crossed out wheelie bin, on the product or on its packaging indicates that this product must not be disposed of with your other household waste.

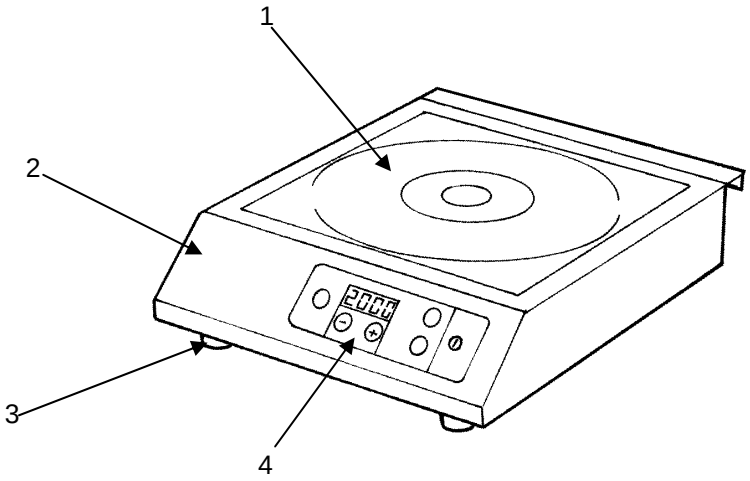
Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection.

The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.

TECHNICAL DATA:

Legend:

1. *Ceramic glass cookinf surface*
2. *Body*
3. *Feet*



Model		***IH 27***	***IH 35***
Power source		230V / 50 Hz	
Power	watt	2700	3500
Useful surface	mm	280x280	280x280
Overall dimensions	mm	323x370 h.105	330x425 h.105
Net weight	kg	4	5

SAVE THESE INSTRUCTIONS!!!

SUITABLE COOK UTENSILS- FOR INDUCTION HEATING PLATES

SUITABLE POTS

1. Iron
2. Cast iron
3. Stainless steel
4. Enamelware

All pots and pans must have a magnetic bottom.
All pots and pans must have a flat bottom.
All pots and pans should have a diameter between 12 and 28 cm.

UNSUITABLE POTS

1. Pot with diameter below 5 cm.
2. Stainless steel pans with aluminum bottom
3. Pottery
4. Glass pans
5. Aluminum pans
6. Bronze pans
7. Copper pots
8. Pans with feet

SAFETY DEVICE

Overtime Detector
If the pan is left on the induction range for more than 2 hours, or if the user does not operate any functions for more than 2 hours, the range will automatically shut off.

Automatic Safety Shut-Off
If the induction range is left on for more than 60 seconds without a pan or with an incompatible pan, the unit will automatically shut off.

Material Compatibility Detector
If the pan's material or it's dimensions are not suitable for this induction range, the pan indicator will not light.

Small Object Detector
The induction range will not recognize any objects or utensils smaller than 5 cm in diameter. For best results, use pans that are between 12 cm and 28 cm in diameter.

Overheating Protection Device

If the pan's temperature becomes too high, and the temperature remains too high for 60 seconds, the unit will shut off automatically. And there will be a short warning sound after unit shut off automatically.

IC Auto Reset Device

Main control micro processor equipped with watch dog device, the IC will auto reset when the software program goes wrong.

HOW DOES YOUR INDUCTION HOB WORK?

A high frequency (20-35KHz) induction coil underneath the surface ceramic top plate heats the cooking utensil by magnetic friction. The heat is produced directly within the pan. It's controlled by electronic circuit to offer superior performance and functions. When you switch off, the cooking is stopped immediately.

PRECAUTION BEFORE USING YOUR INDUCTION HOB

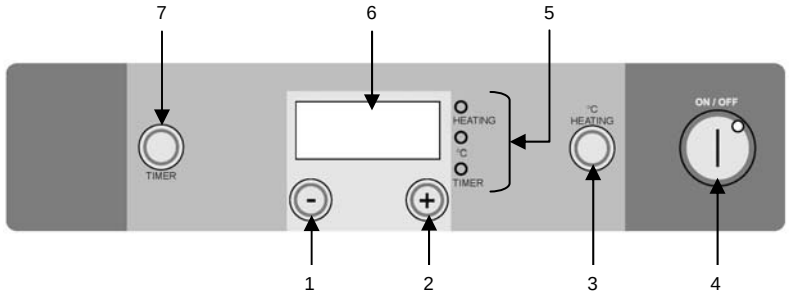
1. The glass top is of strong, hard, and non-porous properties. But, in case of breakage, even it's only slight cracking, disconnect the appliance from the mains immediately and contact the after-sales service.
2. The appliances is equipped with 'small object detector'. But, it's recommended not to place metal kitchen utensils, pan lids, knives, or other metal objects on the induction heating zone. If an inductor is switched on, there is a risk of becoming hot.
3. When using your induction hob, don't place any magnetable objects on the glass top.
4. Scientific tests have shown that the induction hob presents no danger. Whatsoever, for persons using pacemaker, please keep 30 cm distance from the unit while the induction hob is in using.
5. To prevent from overheating, do not place aluminum-foiled or iron plate on the top plate.
6. Put the appliance on a horizontal surface but keep away from wall or articles at least 5 -10 cm.
7. Do not put any articles like iron wire or tools into the air entrance or outlet to prevent from electric shock.
8. Immediate clean-up is recommended when water left on the top plate.

OPERATION INSTRUCTION

1. Put a suitable pot in the center of the cooking surface..
2. Connect plug to a 230V/ 50Hz 15A outlet. Pilot light turns on confirming correct power connection.
2. Push ON/OFF button, pilot light turns on. Heating starts at default power (IH27 = 1500 watt. / IH35 = 2000 watt)
3. Set desired power (IH27 = 500-2700W / IH35 500-3500W), push “Power” button and change displayed setting using + and - buttons.
6. When pushing Heating/Temperature button, corresponding light will turn on and temperature hold function starts. Default temperature is 100°C. Set desired temperature, from 60 up to 240 °C, using + and – buttons.
7. Set cooking time from 0 up to 180 minutes. Below 30 minutes: 1 minute/step regulation. Above 30 minutes: 10 minutes/step regulation.
8. When pushing ON/OFF while plate is working, heating will stop. Cooling fan goes on and stops after 1 minute automatically.
9. After pushing the ON/OFF button, the machine will turn off completely if not used in the following 2 hours.

Control Panel IH 27:

1. “-” down button.
2. “+” up button.
3. “Heating” button, temperature hold function.
4. “ON/OFF” button, turns the plate on/off.
5. Pilot lights, turn on when selecting the corresponding function.
6. Display, indicates current settings.
7. “Timer” button, sets cooking time.



Control Panel IH 35:

1. “-” down button.
2. “+” up button.
3. “Temperature” button, sets temperature.
4. “ON/OFF” button, turns the plate on/off.
5. “Power” button, sets output power.
6. Pilot lights, turn on when selecting the corresponding function.
7. Display, indicates current settings.
8. “Timer” button, sets cooking time.

