

HP4IC

OPERATING AND MAINTENANCE INSTRUCTION FOR HOBS

INDUCTION HOBS



INSTALLATION INSTRUCTIONS

TECHNICAL DATA

MODELOS	HP4IC
Voltage	230V
Current	32A
Induction plate ø200/ Coil ø200-2300W – Booster 3000W (pot ømin 150mm)	2
Induction plate ø160/ Coil ø160-1200W – Booster 1400W (pot ømin110mm)	2
Max Power (W)	7400

1.Installation (Fig 1)

Installation is the buyer's responsibility. The manufacturer accepts no liability for this service. Any action that the manufacturer has to take due to an erroneous installation will not be covered by the guarantee.

The flush-mounted cook tops are designed for installation in work tops made of all kinds of material, providing they can withstand a temperature of 100°C, and are between 25 and 40 mm thick. If the cook top is installed in a position so that the side of a kitchen unit comes up against its left-hand or right-hand side, the distance between the vertical panel and the edge of the cook top must always be at least 150 mm. The distance between the back wall and the edge of the cook top must be at least 55 mm. A partition made of insulating material (wood or the like) must be inserted between the cook top and the space below. This partition must be at least 25 mm from the underside of the cook top tray.

IMPORTANT: to ensure that the electronic behavior is stable over time and not suffer any damage, it is necessary to ensure correct ventilation (see Fig 1).

Fixing the cook top to the unit (Fig 2)

Applying the seal (Fig 3)

Important - The figure shows how the seal must be attached all around the perimeter.

This cook top has been designed for non-professional, domestic use.

2.Electric connections(Fig 4)

Check the details given on the nameplate situated on the underside of the cook top, then make sure that the rated mains voltage and power available are suitable for its operation.

Before making the electric connections, check the efficiency of the earthing system. Earthing of the cook top is compulsory by law. The manufacturer will accept no liability for any personal injury or damage to property deriving from failure to comply with this requirement.

For models without a plug, fit a standard plug capable of withstanding the specified load on the power cord. The cord's earthing conductor is colored yellow and green. The plug must be accessible.

If you prefer to make a fixed connection to the mains, insert an all-pole circuit breaker with a breaking gap of at least 3 mm between the cook top and the mains.

To connect the cook top power cord, loosen and remove the cover on the terminal block in order to access the contacts inside. Make the connection, blocking the cord in place with the cable clamp provided and then close the terminal block cover again immediately.

If you have to change the cord, the earthing (yellow / green) conductor must always be 10 mm longer than the line conductors.

Use only rubber cable type H05RR-F.

DECLARATION OF CONFORMITY. In the parts destined to come into contact with foodstuffs, this appliance is in accordance with the requirements of the EC directive 89/109 transposed in the Italian Legislative Decree N° 108 of 25/01/92.

CE Appliance conforming to the European directives 89/336/EEC, 93/68/EEC, 73/23/EEC and subsequent revisions.

This appliance is marked according to the European directive 2002/96/EC on waste Electrical and electronic Equipment (WEEE). This guideline is the frame of a europeanwide validity of return and recycling on Waste electrical and electronic Equipment.

INSTRUCTIONS FOR USE

Important: Before cooking with the appliance for the first time, it is important to clean the cook top.

The induction cooking method rapidly transfers the energy needed for cooking directly to the pan, so the cook top surface remains cold but the pan heats up. The result is a fast, cost-effective and accurate cooking method.

This type of cook top can be used with enameled steel or stainless steel pans; it is not suitable for use with glass, ceramic or aluminum pans (unless a special magnetic base plate is used).

Any pan with a bottom that is not perfectly flat is unsuitable and may damage the cook top.

CERAMIC GLASS COOK TOP WITH TOUCH CONTROLS

1. Description of the controls (Fig 5)

1. On/off key (ON/OFF)
2. Less-More key
3. "Booster" key
4. Setting display (residual heat) and Burner element key (ON/OFF)
5. Safety lock key
6. Safety lock pilot light
7. Timer programming button and display
8. Decimal point on setting display:
 - On: the burner setting can be adjusted
 - Off: the burner is disabled

Touch control

All operations are performed by means of touch controls (capacitive sensors) situated on the front of the cook top; there is a display relating to each key.

Every action is confirmed by an acoustic signal.

Sensor technology of the novel Slider TC allows as well an adjustment of the cooking levels (1 – 9) as the timer value (1-99) by touching and pulling the finger over the designated area. Pulling to the right is increasing and to the left is decreasing accordant value.

Moreover a direct selection of the designated value is also possible on the slider area.

2. Turning on and off (Fig 6)

The TC unit may be switched **ON** by pressing the ON/OFF key. Displays show a steady "0". Possible optic warnings for hot cooking zones [H] are displayed in alternation with [0] and the synchronously display dot. The display dots on the cooktop displays flashes up every second (0.5 sec.off, 0.5 sec. on). Electronics remains activated for 20 seconds. If there is no cooking level or timer selection done in this period the electronics automatically resets to the Off- mode by releasing a signal tone.

The TC may only be switched on by pressing the power key as sole input. In case of an other key is pressed (single or in parallel with the power key), the control unit is not switched on (as well in case of Slider area).

In case of an active "Child Lock Function" when switching POWER ON, all cooking zone displays show "L" for LOCKED (also see 3.13). Possible optic warnings for hot cooking zones [H] are displayed in alternation with [L] (H-ON= 0.5 sec; L-ON =1.5sec).

By pressing the ON/OFF key of the control unit in ON-Mode, the Touch Control may be switched off at any time. This is also applicable for locked control units (active child lock). The ON/OFF key takes always priority with the POWER-OFF function.

The response time for switching on the control unit is between 1 and 1.3 seconds and between 0.5 and 0.8 seconds for switching it off.

3. Automatic Switch Off

The TC switches from Power **ON** to **OFF** after 20 sec., provided that no cooking zone is activated or a select key is pressed during that time.

In case of a selected cooking zone (with cooking stage is "0") this Auto Power off time is composed of a 10 sec de-selection time and 10 sec Power off time.

4. ON/OFF Cooking Zone (Fig 7)

In case of On-state of the TC a cooking zone may be selected by touching the dedicated display (DIGI Select- Sensors). The respective display changes to a steady display dot and "0" instead of "H" – in case of a hot cooking zone-. On all other cooking zone displays the dot expires.

That followed a cooking level may be set by using the Slider area. Thus switches the respective cooking zone on. End stops are „9“ (right side) and „0“ (left side).

Switching Off a single cooking zone:

A single cooking zone may be switched off by selecting and setting cooking level to [0]. In case of an optic warning for hot cooking zones [H] this is displayed in alternation with [0] and the synchronously display dot.

After the TC is switched Off the display remains black respectively [H] is displayed for an optic warning for hot cooking zone.

Switching Off all cooking zones:

Immediately switching off all cooking zones is always possible by using the ON/OFF key. [H] possibly appears on all hot cooking zones. All other cooking zone displays remain black.

5. Power Stages

The power of the cooking zone is adjustable in 9 different stages; the respective stage is displayed ([1"] to [9]) via LED-seven-segment-displays.

6. Automatic Parboiling (selectable)

When Automatic parboiling is activated, the power of the cooking zone is switched to 100 % ED (=parboiling time) for a period of time depending on the selected onboiling stage. As soon as the parboiling time is over, the preselected onboiling stage is valid again.

Procedure to start Automatic parboiling:

- The control unit is switched on and a cooking zone is selected.
- After setting cooking stage "9" Automatic parboiling is activated by pressing the "P" key. "A" appears on the display immediately.
- Now the required onboiling stage is selected via Slider area. The "A" symbol appears after 3 sec upon releasing the key - alternating with the onboiling stage (500 msec „A" and 1.5 sec onboiling stage).
- The onboiling stage may be changed within 15 sec after activation without switching off the parboiling boost. Therefore, the cooking zone is to be selected and the relevant cooking zone is to be set afterwards.
- In case of a selection after 15 sec
- a lower cooking stage may be set; automatic onboiling is switched off.
- a higher onboiling stage may be selected; this leads to the parboiling time being automatically brought in line with the currently selected onboiling stage

7. Residual Heat (Fig 8)

The determination of how long a cooking zone has residual heat after operation and switch off – which may lead to burnings when contacting – is calculated.

The residual heat indication of each cooking zone remains activated until the calculated temperature is smaller than + 60 °C.

8. Automatic Switch-off (Operating Time Limitation)

For each activated cooking zone a max. operating time is defined. The max. operating time is depending on the selected cooking stage. After the expiration of the max. operating time the cooking zone is automatically switched off.

Each actuation of the cooking zone status (changing the cooking level etc.) resets the count-down timer to the initial starting value.

Timer settings takes priority vs. operating time limitations for high cooking stage setting, i.e. the cooking zone is deactivated, when the timer has expired and not when this is requested by the automatic switch-off (e.g. timer 99 minutes to cooking stage 9).

9. Protection against unintentional activation

- The electronic system cuts off automatically in case of an identified **permanent use of keys** for about 10 seconds. The control unit releases an audible signal for 10 sec of the malfunction (period: 1000 msec, 500 msec ON) and the error code "E R 0 3" flashes on the display (0.5 s ON 0.5s OFF). If the permanent actuation exceeds 10sec, alone the error code "ER 03" keeps flashing as long as the malfunction occurs and is identified as such. In case the cooking zone is at stage "hot" the [H] symbol alternates with the error code (0.5 sec Symbol 0.5 sec "H").
- **Water sprinkled on the glass surface does not always lead to a key actuation and cannot be surely detected. (After wiping the glass covering the keys, all keys are ready for operation in no time).**
- If no cooking zone is activated within 20 sec after pressing POWER ON, the control unit is reset to Off- mode (black displays).

10. Key Lock (Fig 9)

The actuation of the key lock key in the wait or active mode locks the keyboard and the assigned key-lock LED is statically illuminated. Here, the actuation times of the key-lock key have to be taken into account. The control continues to work in the set mode, but may no longer be operated with any key, except the key-lock key itself or the on/off key. All locked keys are not monitored by the control reg. permanent actuation.

The switching OFF with the on/off key is also possible in the locked condition. The assigned key-lock LED fades when switching off the control. The key-lock function incl. LED is active again when switching on (in wait mode 10 s) until this is deactivated by a repeated actuation of the key-lock key. The activation/deactivation of the key-lock function in the off mode is not possible.

When programmed timers expire the respective timer alarms may be confirmed by actuating any key without needing to unlock the control.

The repeated actuation of the key-lock key in the wait or active mode unlocks the keyboard and the assigned key-lock LED fades. All sensor keys may be operated as usual again.

11. Acoustic Feedback (Buzzer)

The following activities occurring during operation of the TC unit are fed back audibly via a buzzer:

- Short single tone for regular actuation of a key. For the Slider area the tone is only given for the first actuation. No acoustic signal is given for changing the values.
- Longer, intermittent tone for permanent use of keys over a longer period of time (≥ 10 sec)
- Expiry of the time

12. Timer-function (Fig 10)

The timer function is available in two types:

- Stand-alone-timer 1..99 min: Audible signal with timing (= „egg timer“). This function can only be activated as long as no cooking zone is in operation (all stages = 0). Is any cooking zone started with operation (level >0) than the stand alone timer keeps in operation. If the timer shall be used to cut off a cooking zone (see cooking zone timer) then the control must first be switched off (power sensor) and re-switched on again.
- Cooking zone timer 1..99 min: This function can only be activated as long as a cooking is active (stage < 0; display dot). Audible signal with timing, four cooking zones to be cut off are freely programmable. Timer 1..99min.

Timer Stand-Alone:

- If the control unit is switched on (all cooking zone displays show [0]), the stand-alone timer may be activated by pressing the timer select key. The timer display show „00“. The decimal dot on the timer display flashes. The timer is cut off after 10 sec (black display) if no further settings are made. In case of a timer value is set with no activation of a cooking zone within 10sec, the cooking zone displays are cut off (interposing relays are also cut off). Possible optic warnings for hot cooking zones [H] are displayed permanently
- As long as the timer is selected (display dot flashes for 10 sec) it can be set. The setting range is 0 - 99 minutes in single steps; by Slider area.
- Directly after the timer value is set countdown starts with the last set value. The timer is deselected automatically after 10 sec and the timer display indicates the timer value. After expiry of the set time an acoustic signal is given and the timer display flashes „00“.
- The acoustic signal is terminated
 - after 2 min and/or
 - by actuating any key.

Thereafter timer display stops blinking and extinguishes. Possible optic warnings for hot cooking zones [H] are displayed permanently

- By pressing the POWER key, the control unit may be switched from „purely timer operation“ to cooking zone at any time - with or without an activated

Stand-Alone timer -. Switching back to TC active mode with an active Stand-Alone timer the timer is selected first (decimal dot on timer display flashes). After a cooking zone is selected, the decimal dot disappears from the timer display and a steady decimal dot on the cooking zone display flashes on. When switching off the control unit by POWER key, the Stand- Alone timer – if still in operation - is also switched off.

Cooking zone specific timer programming

Switching on the TC enables timer setting for dedicated cooking zones.

- By actuating a cooking zone (cooking zone stage > 0) followed by selecting the timer display (within 10 sec) a timer value may be assigned to the cooking zone as an cut-off function. The LED around the timer indicates which cooking zone the timer had been activated for.
- As soon as the timer is selected the according LED is blinking and the dot in the timer display is flashing permanently. In case of a cooking zone is selected thereafter , the dot extinguishes and the LED stops blinking.
- When switching from one cooking zone to another, the timer display indicates the current timer value of the respective cooking zone. Timer settings of other cooking zones stays active.
- Further setting is like with the stand-alone timer
- In case of more than one active timer the display indicates the lowest timer value (after 10s de-selection time).
- After expiry of the set time an acoustic signal is given and the timer display flashes „00“. The related timer LED is blinking synchronously. The programmed cooking zone is cut-off , a permanent “0” is displayed and the cooking zone is selected automatically. After 10 sec (de-selection time) a permanent “H” is displayed on a „hot” cooking zone. Otherwise, the symbol “0” is indicated.
- The acoustic signal and the blinking of the cooking zone timer Led is terminated
 - after 2 min and/or
 - by actuating any key.

Thereafter timer display stops extinguishes and the cooking zone stays unselected.

Behaviour of the cooking zone specific timer is similar to the stand alone timer. In case of a timer is programmed for a cooking zone the operating time limitation is dependent of the timer value and not of the standard table value.

Accuracy of the timer value is depending on the accuracy of the μ C clock and may deviate +/- 4% in 99minutes.

Setting a timer value:

- Select the timer display (by touching the display area)
- Timer value is set by adjustment with the slider area.
- Primarily the adjustment of the second digit takes place and thereafter the adjustment of the first digit. (activ digit is displayed by “-”, when adjustment is started)
- In case of a active timer display the timer value may be set to [0] directly by pressing [0] on the slider area (left side)
- Within 10sec after the adjustment of the second digit the value might be reset. (illuminated display dot in the timer display and in case of a cooking zone specific timer a blinking assigned LED) .
- Reselecting the timer display or an expiration of a 2sec deadline without any further adjustment logs a value in. (for each of the decimals)

Switching of an active timer:

- A timer can be switched of by setting its value to 0.
- A stand alone timer (egg timer) can be switched of by a double actuation of the power key. (1st TC is active, 2nd TC and Timer are off).

13. Pot detection

The pot detection (pan identification function) is automatically activated by selecting a cooking zone (cooking stage is set) and takes approx. 2.5 sec to identify whether a pan is on the cooking zone.

In case of no pan can be identified by the system, a „hovering pan“ is indicated on the corresponding cooking zone display.

The cooking stage is selectable with no pan is identified on the cooking zone. The pan identification function cannot be switched off.

14. Boost – Function (Fig 11)

- After selection of a cooking zone, the boost function can be selected directly via the boost function key. Per Boost Function specified cooking zones are applicable to receive power >100% (the number of „boost“-able cooking zones is depending on the maximum total power available on a partial module). The extra power can only be provided if enabled by the slave (induction). In case of the selected cooking zone can receive this extra-power, the display shows a „P“ symbol after providing. In case of the power is not enabled by the system the display for the cooking zone to be reduced flashes for 3 sec (automatic adjustment).

- The „boosting time“ is limited to 8 min by the TC to protect cookware. After the booster is switched off automatically the cooking zone continues operation with nominal power. Booster functionality may be reactivated directly provided that the temperature sensors in the electronics and in the coils have the capacity.

- In case of the pan is removed from the cooking zone during booster operation, the function remains active and boosting time continues.

- In case of the temp. limit (electronics or coil) of a cooking zone in booster operation is exceeded, the booster is cut off automatically. The cooking zone is reset to nominal power. As long as one of the two temp. limits remains exceeded, the booster may not be activated. In this case the booster is indicated on the cooking zone display while the booster key is pressed. After that automatic cooking stage reduction is displayed.

- The residual heat indication is reported from the slave to the TC via LIN-BUS (induction and mixed systems). Possible optic warnings for hot cooking zones [H] are displayed without double check by Touch Control.

15. Power management

- The power management is based on the principle that the last entry of the TC is requested by the induction with top priority. That means that previous actions and settings also made for the other cooking zones are reversed automatically, if necessary.

- Thus a parboiling boost or a boost request may be reduced on a different cooking zone than the one currently in operation to a performance corresponding to a phase of ≤ 3.7 KW (total performance).

- If the induction system identifies the necessity of reducing power at a cooking zone, the cooking stage flashes on the corresponding system selected display and providing a correction period of 3 sec. After that power is reduced automatically to a minimum cooking stage.

- If the setting is adjusted within the correction period, the power management checks the settings again. In case of a new setting leads to further power reduction necessity, the correction period starts again. If no automatic correction needs being made to the cooking zone setting, the flashing stops immediately and the original value remains as a steady display indication.

- Should the situation change again on the power reduced cooking zone, no automatic power increase is effected.

- Note: If the nominal power of two connected cooking zones is higher than the power maximum of a power unit (e.g. 210mm/2.3 kW & 180mm/1.8kW), the above described power management is not able to **function correctly** in the case of a necessary power reduction due to overheating!

16. Errors: output, code, management

The Error output takes place on the sooking zone display RL with „E“ and RR with „R“ . The error code numbers are displayed FL and FR with appropriate number. In case of a missing display error the adequate announcement takes place on the left display in the same row in rotation.

Error code	Description	Possible error cause	Error clearing
ER03 & permanent tone	Permanent use of keys; Control unit cuts off after 10 sec	Water or cooking utensils on the glass above the control unit	Cleaning of the operational surface
ER 20	Flash-failure	⚡-faulty	Exchange control unit
ER21	Control unit cuts off after controlling due to overheating to avoid damage to electronics	Standard algorithm reaches limit when overheated. Ambient temperature of electronics still too high.	Allow cavity to cool down. Check heat sealing-off of control unit..
ER22	Defective Key evaluation . Control unit cuts off after 3.5 – 7.5 sec.	Short-circuit or discontinuation in the range of the key evaluation	Exchange control unit
ER 31	Configuration data incorrect	Configuration of necessary induction	New Configuration
ER36	NTC value is not within its specification (value < 200mV or > 4.9V; control unit cuts off	Short-circuit or cut-off at NTC	Exchange control unit
ER40	Secondary operational voltage is min. 5 s too low according to identified Underspannung (1,8V < U _{Powerfail} < 2,9V)	Primary PTC too hot	Disconnect control unit from the power system
ER 47	Communication error between TC and induction	None or faulty communication!	Ensure that connection cable is plugged on correctly and functional.
U400	Secondary voltage of the power unit too high (primary > 300V). Control unit cuts off after 1 sec releasing a permanent tone.	Control unit is wrongly connected.	Connect to correct mains voltage
E 2	Overheating of the induction coils		Cooling down necessary
E 5	Error on filter board		Exchange filter board
E 6	Error on power unit		Exchange power unit
E 9	Coil temperature sensor defective		Exchange temperature sensor

CLEANING AND MAINTENANCE

A few cooking tips

Use only saucepans and frying pans with a sturdy, preferably thick bottom. This is particularly important when preparing food requiring high cooking temperatures, such as fried foods. If the bottom of the pan is not perfectly flat, the food takes longer to cook and uses up more energy. The best heat transfer is obtained when the saucepan and burner are the same size.

Any spillages from the pans should be wiped away immediately.

Important notes

Warning: the burner surface becomes red hot when in use, so it is always advisable to keep children well away from the cook top. **This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.**

Avoid dropping any hard object on the cook top surface. In some conditions, the material is sensitive to mechanical loading. The shock of a sharp or pointed object can damage the cooking surface. In the event of any breakage, cracking or other damage being accidentally caused to the ceramic top, it is essential to stop using the cook top immediately and contact customer care.

Ceramic glass cook tops must never be used as a work surface. **Do not use aluminum pan.** Do not prepare food wrapped in aluminum foil or packaged in plastic. Never use the burner without a saucepan on it. Never place flammable, explosive or deformable objects in the vicinity of the cook top.

Fats and oils can catch fire if they are overheated: that is why foods requiring the use of fat or oil, e.g. French fries, must always be supervised while they are cooking.

Moreover, it is essential to make sure that the power cords and plugs of any other domestic appliances attached to sockets near the cook top can never come into contact with the hot cook top surfaces. No part of the power supply cable must reach an ambient temperature which is over 50°C.

If damaged, the cable must be replaced with one supplied by the technical assistance service. If the glass surface breaks, unplug the device from the mains supply in order to avoid getting an electric shock.

The cook top must never be cleaned with steam or other such cleaning devices.

It is essential to clean the cook top - once it has cooled down - every time it has been used. Even the smallest food scraps would burn the next time it is used. Use only the recommended detergents. Wire wool, abrasive pads and powders will cause scratching. Oven-cleaning products are unsuitable because they are corrosive.

Mild soiling can be removed with the aid of a damp cloth or with hot soda. Any traces of detergent must be removed with cold water and the surfaces must then be accurately dried. Any signs of water that cannot be removed with boiling water can be eliminated with vinegar and lemon juice, or with a scale-remover fluid. If any of these detergents comes into contact with the cook top frame, it must be cleaned off immediately with a wet cloth, to avoid damaging the seal.

Any tenacious dirt can easily be removed with the aid of a glass scraper. The scraper handle must not be made of plastic because it could become stuck to the hot surfaces. Pay attention while using to scraper: it can cause injury.

Sugar and foods containing caramelized sugar must be removed immediately from the hot burner.



This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

TECHNICAL SUPPORT

Before calling in the technician: if the cook top does not work, we recommend you first make sure that the plug is fitted properly in the power socket.

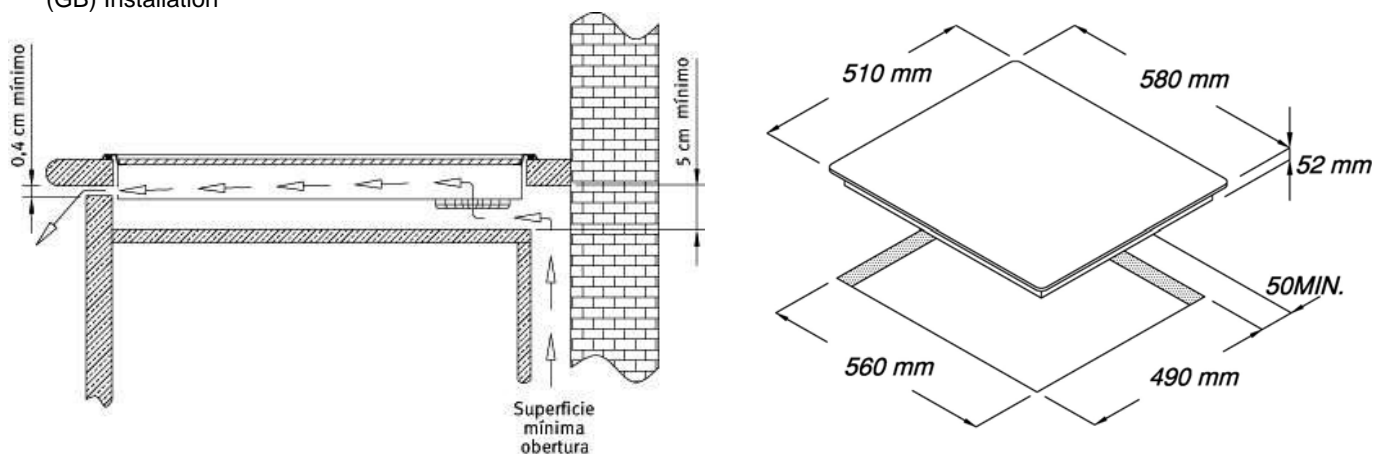
If you cannot find any reason for the malfunction: turn off the appliance and do not manhandle it. Call in the technical support service.

The appliance comes with a guarantee certificate that entitles you to use the technical support service.

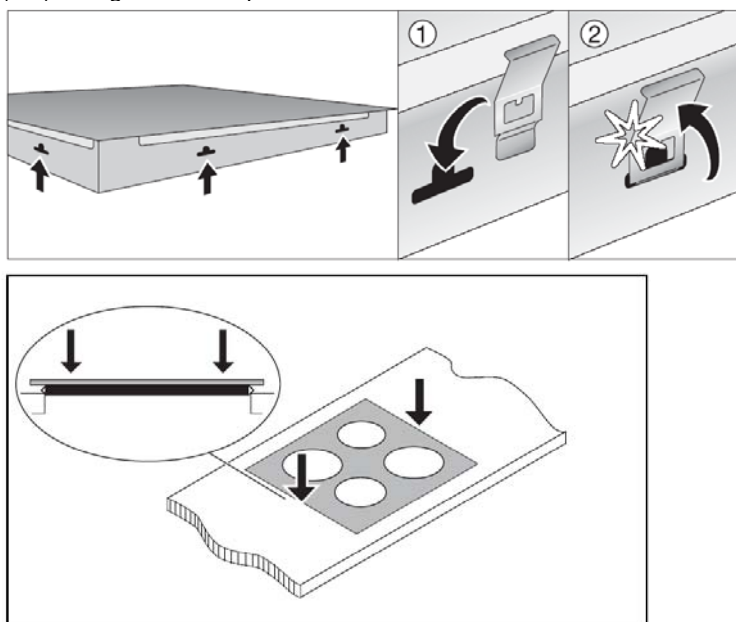
The guarantee must be duly completed, kept in a safe place, and exhibited to the authorized technician in case of need, together with the fiscally valid document issued by the retailer at the time of purchase (delivery bill, invoice, cash register receipt, etc.) indicating the name of the retailer, the date of delivery, details for identifying the product and the purchase price.

Fig.1

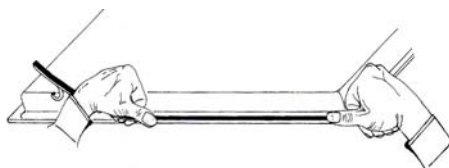
(GB) Installation

**Fig.2**

(GB) Fixing the cook top to the unit

**Fig.3**

(GB) Applying the seal

**Fig.4**

(GB) Electric connections

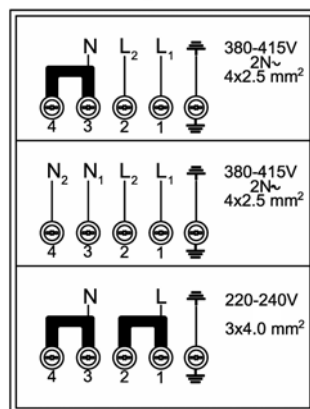
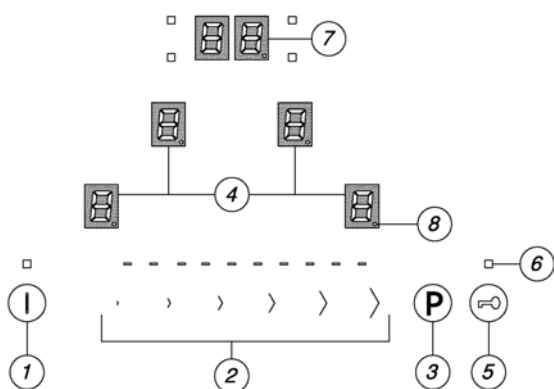
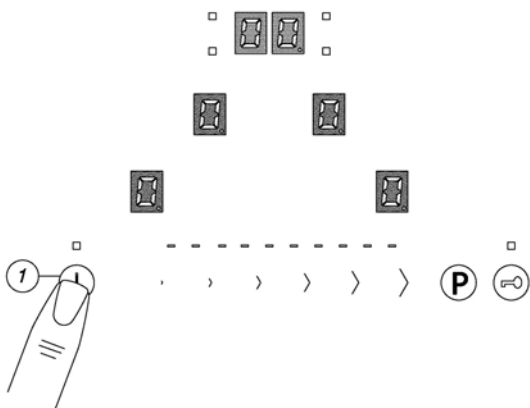


Fig.5

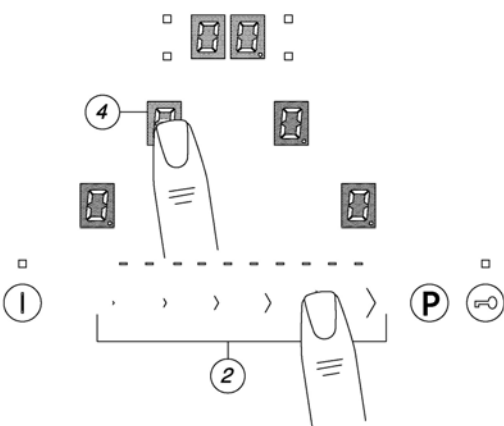
(GB) Description of the controls

**Fig.6**

(GB) Turning on and off

**Fig.7**

(GB) ON/OFF Cooking zone

**Fig.8**

(GB) Residual heat indication



Fig.9

(GB) Child-Lock

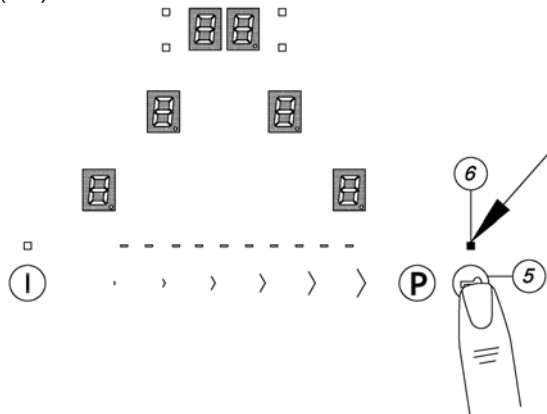


Fig.10

(GB) Timer function

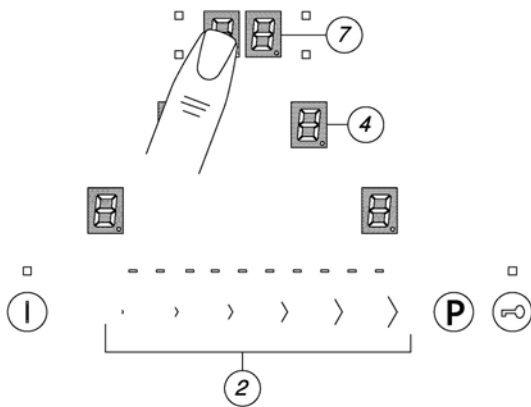


Fig.11

(GB) Boost function

