

MOD : IND-2F35/28D

Production code : PID 30

INSTRUCTION FOR USE AND INSTALLATION PROFESSIONAL INDUCTION COOKTOPS

IND-35/28S



IND-2F35/28D



PROFESSIONNAL INDUCTION COOKTOPS

IND-35/28S / IND-2F35/28D

Congratulations on your purchase of this upmarket appliance made in France. You have chosen an appliance that combines the best technical qualities with great comfort of use. We wish you the greatest satisfaction.

1. SAFETY INSTRUCTIONS

Please follow these instructions carefully to avoid the risk of fire, electric shock, burns or other injuries and damage. When using this machine, basic safety precautions should always be observed, such as:

- Never leave the appliance unattended.
- Always keep the operating instruction with the appliance.
- Always install the appliance in accordance with the instructions. A minimum distance of 10cm from the wall or partition is required.
- Protect the appliance from direct sunlight, frost and moisture.
- Do not leave the appliance within the reach of children or infirm persons without supervision.
- Ensure that only trained staff use the appliance.
- Never move the appliance when it is in operation or when the cooking areas are still hot.
- Make sure the appliance is definitely off before connecting it up or disconnecting it.
- Do not use your induction cooktop if a crack appears in the glass surface.
- Do not stock any object on it, no matter what it is.
- Do not use a steam cleaner.
- When cooking, never use aluminium foil and never place products that are wrapped in aluminium or frozen products in aluminium trays, on the hob. The aluminium will melt and will permanently damage your appliance.
- Do not touch the hot surfaces of the appliance. The temperature of the hot surfaces can be very high when the appliance is switched on. Always use handles and control knobs.
- Do not use the unit for anything other functions than intended use.

- Do not leave the cord in contact with hot surfaces.
- During use, make sure not to obstruct the ventilation openings of the appliance.
- To avoid any electric shock, never immerse the appliance, the cord or plug in water or any other liquid.
- If the cord is damaged, it must be replaced by the manufacturer, his after-sale service or skilled persons to avoid any risk.
- Repairs should only be carried out by a qualified person.
- Use only original spare parts.
- At the end of cooking, in order to clean the appliance, do not forget to disconnect it.
- Users should exercise caution if wearing items such as rings, watches or similar objects when using the appliance since these may heat up when positioned very close to the cooking surface.
- Only use pans of the type and size recommended (see page 15, different containers).

2. CONTENTS OF PACKING CARTON

Device:	A professional induction cooktop
Accessory	- The present note

See exploded views for IND-35/28S / IND-2F35/28D at the end of the document.

If you have a heart pacemaker or other active implant fitted:

The functioning of the hob complies with the currently applicable norms concerning electromagnetic disturbance. Your induction cooking hob therefore fully meets the legal requirements (89/336/CEE directives). It has been designed not to cause disturbance to other electric appliances insofar as they also meet the requirements of the same regulations.

Your induction hob emits magnetic fields in its immediate surroundings.

To avoid the possibility of interference between your cooking hob and a heart pacemaker, the latter must be designed to comply with the regulations that apply to it.

In this respect, we can therefore only guarantee the compliance of our own appliance. With regard to the compliance of a heart pacemaker or any eventual incompatibility, we recommend that you consult its manufacturer or your doctor. Failing that, we recommend to keep a distance of at least 60 centimetres (2 feet) from your pacemaker and your appliance.

3. CONFORMITY OF USE

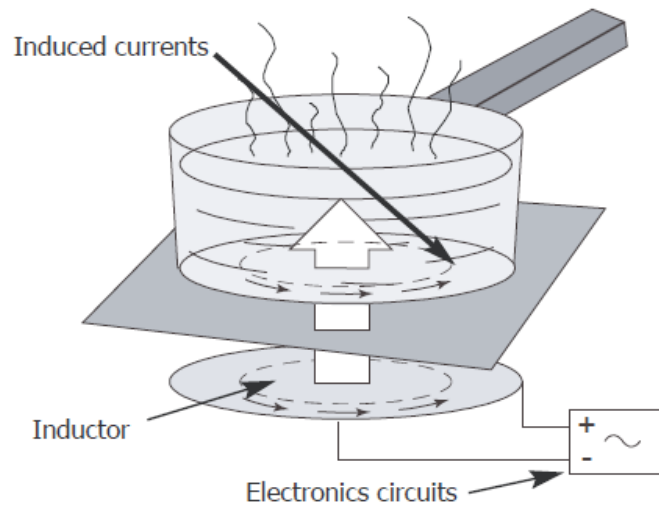
Use the professional induction cooktop to brown at the height to 25 mm according to the quality of the pan casserole.

4. OPERATING MODE

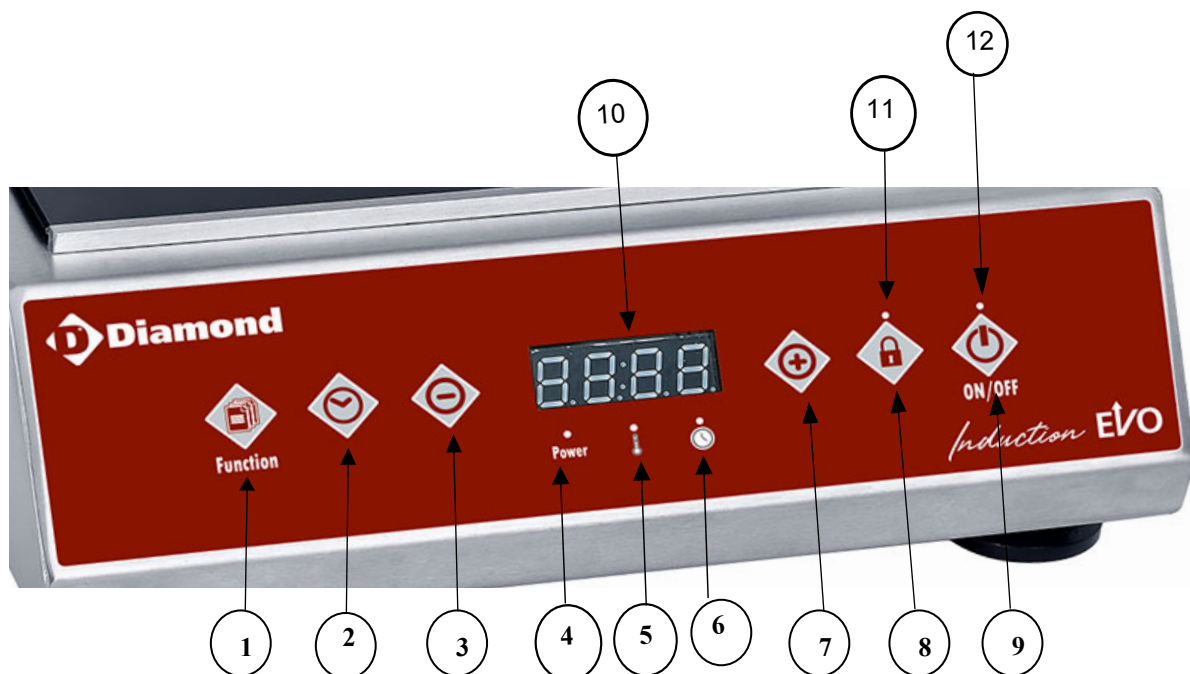
The induction principle

After the appliance is switched on and a power level is selected, electronic circuits produce induced currents in the base of the pan which instantly transmits the heat produced to the foodstuffs.

Cooking takes place with practically no energy loss with a very high energy output.



a) Use of device:



1 Selector Power/temperature	2 Timer
3 Power (-)	4 Power indicator
5 Temperature light	6 Timer light
7 Power (+)	8 Keypad lock
9 On/Off	10 Display
11 Lock light	12 On/Off light

Putting on

Connect your device on adapted electric socket a single-phase network 230-240V-50/60 HZ. The power indicator (N°12 on the photo) will flash to show that the appliance is powered on.

Place an induction compatible pan on the appliance.

Press to ON/OFF button (N°9 on the photo) to turn the appliance on. The display (N°10 on the photo) indicates ON".

Power and temperature settings are accessible.

As soon as the pan is removed from the cooking zone, the power indicator (N° 12 on the photo) flashes and the display (N°10 on the photo) indicate the absence of the pan with the message "E0".

If a pan is covering the hob and the message "E0" is displayed, this means that the pan's material is incompatible with induction technology.

Stopping the appliance

Press the ON/OFF button (N°9 on the photo) to switch off the product. The power is cut and the display (N°10 on the photo) turns off.

Timer setting

The timer setting is only accessible after selecting a power level.

Press the timer level button (N°2 on the photo), the timer indicator light (N°6 on the photo) lights up. The desired cooking time is selected by pressing the "+" button (N°7 on the photo) or the "-" button (N°3 on the photo).

The cooking time can be set from 1 minute to 4 hours.

At the end of cooking, the hob switches off automatically. The induction heating element turns off.

Power setting

Using the function button (N°1 on the photo), select the desired cooking mode:" power "for the power. The power indicator light (N°4 on the photo) lights up.

Heating starts at the mid power. Press "+" (N°7 on the photo) to increase the cooking level, or "-" (N°3 on the photo) to decrease it.

The maximum power level is 10.

Temperature setting

Using the function button (N°1 on the photo), select the desired temperature setting. The temperature indicator light (N°5 on the photo) lights up.

Heating starts at the mid-temperature setting. Press “+” button (N°7 on the photo) to increase the cooking temperature, or “-” button (N°3 on the photo) to decrease it.

Keypad lock

When the cooking mode is selected, press and hold the lock key (N°8 on the photo). The keypad lock indicator light (N°11 on the photo) lights up.

Only the ON/OFF button (N°9 in the photo) stay active.

b) Different containers

Your induction hob is able to recognize the majority of pans and recipients.

Testing a pan: place the pan on the cooking zone with a power level set: **if indicator stays on**, your pan is **compatible**, if the message “E0” is displayed, your pan **has not been recognized and cannot be used**.

You can also test with the aid of a magnet: if it sticks to the base of the pan, then the pan is compatible with induction technology.

Induction-compatible pans are:

- Enamelled steel pans with or without a non-stick coating.
- Cast-iron pans with or without an enamelled base. An enamelled base will prevent the scratches on the top ceramic glass
- Stainless-steel pans designed for induction. Most stainless-steel pans are suitable if they pass the pan test.
- Aluminium pans with special bases.

Note: Pans made from glass, ceramic material, clay, aluminium (without special pan base), and copper, as well as certain non-magnetic stainless steels are not compatible with induction cooking. The message “E0” will be displayed on the screen.

Containers made of plastic must not be placed on hot surfaces.

5. HOW TO MAINTAIN AND LOOK AFTER YOUR COOKER

Avoid rubbing the pans over the surface of the appliance.

Do not leave an empty pan on the induction zone.

Do not heat an unopened tin can, (it might burst).

Do not leave metal cooking utensils, lids, knives or any other metal objects on the induction cooking zone. These objects are liable to heat up if they remain too close to the magnetic field generated by the induction cooking zone.

Clean every week with soapy water filters placed under your device (or put it in the dishwasher). Dry them completely before putting them back in place. These filters protect your device from dust and fats.

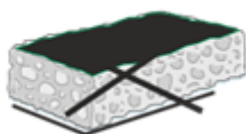


Your device is cleaned easily, to help you, here is some advice:

Type of spots	How to proceed	Use
Slight	Dilute well the zone to clean with hot water then wipe.	Sanitary sponges
Accumulation of recooked spots	Dilute well the zone to clean with hot water, use a special scraper for glass to rough-hew, finish with the scraper side of a sanitary sponge, then wipe.	Sanitary sponges' special scraper for glass
Haloos and tracks of limestone	Apply some hot spirit vinegar to the spot, let act, wipe with a soft cloth. Use a domestic product.	Special ceramic glass dough
Inlays following the overflowing of sugar, aluminium or molten plastic	Apply to the surface a special product for ceramic glass, rather containing some silicone (protective effect).	Special ceramic glass product



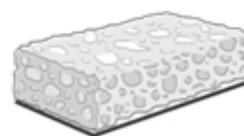
Powder



Abrasive sponge



Cream



Sanitary sponge
Special for glass

6. TECHNICAL SPECIFICATIONS

Models	IND-35/28S	IND-2F35/28D
Outside dimensions mm	315 x 400 x 107	607 x 400 x 107
Vitro outside mm	280 x 280 x 4	555 x 280 x 4
Weight	6 Kg	11 Kg
Power	3500 W	2 x 3500 W
No induction module	1	2
Current	16 A	2 x 16 A
Voltage	220-240 V ~	220-240 V ~

Wires colours correspondence

Phase
Neutral
Earth

Brown / Black / Grey
Blue
Yellow-Green

7. NORMS AND LEGALS DISPOSALS

The device is conformed to:

IEC/EN 60335-1
IEC/EN 60335-2-36
EN 55014-1 +55014-2
EN 61000-3-2 + 61000-3-3

Humidity protection degrees IPX3, in conformity with the norm 60335-2-36.

8. ELIMINATION OF THE ELECTRIC AND ELECTRONIC WASTE

The device respects the directives:

2002/96/CE (DEEE) N°34270064800021
2002/95/CE (ROHS)
2006/95 CE
2004/108CE

Reach regulation

Do not dispose of the appliance in household waste.

The appliance must be put down in a centre of recycling for the electric equipment.

The materials of the device are reusable. By properly disposing the electric and electronic wastes, recycling and any other shape of re-use of equipment, you are making a significant contribution to environmental protection.

For any information about the collection of electric and electronic waste, please contact your distributor.

9. WARRANTY

Warranty of condition

The warranty that applies to any appliance is the distributors or the dealer's commercial warranty. Please contact the shop where you purchased your appliance for exact terms and conditions.
The warranty does not entitle you to any claims for damages.

The following provisions are not exclusive of the benefit of the legal guarantee provided by articles 1641 and following of the Civil code relating to defects and hidden defects.

Clauses excluding the warranty

Incorrect installation and maintenance, especially if they do not comply with regulations in force or the instruction in this user manual.

The warranty does not cover repairs required as a result of incorrect operation, improper use, negligence or overload of the appliance, as well as repairs resulting from variations in the power supply, power surges and defective installation.

Damage due to shocks or bad weather is not covered by the warranty. The equipment travels at the user's risks; in the case of delivery by carrier, the recipient must express reservations to the carrier upon delivery of the appliance.

The guarantee ends in the event of intervention, repair, modification by unqualified persons, or use for inappropriate purposes.

10. DISPLAY OF SPECIFIC MESSAGE

The device is extremely safe. It makes a permanent control of the values of temperature and other electric parameters to guarantee to the user the best level of performance and safety at every moment.

A flashing error code “**Ex**” can appear on the display to warn about a malfunctioning.

The error code flashing is effective as long as the user doesn't stop the device manually, unplug and plug again the unit, and then relaunch the device using the “**On/Off**” touch.

If an error code becomes permanent without having the possibility of cancelling it by trying to relaunch the device, it is advised to get in touch with the after-sales service specified by the retailer of the product.

SMALL PROBLEMS AND THEIR REMEDIES

If you think that your hob is not working properly, it does not necessarily mean that a fault has occurred. Please verify the following in all cases:

YOU NOTICE THAT ...	POSSIBLE CAUSES	WHAT YOU CAN DO
When putting into service, a bright display appears	Regular functioning	NOTHING: everything is normal
When putting into service, your installation short-circuits	The connection of your device is defective	Verify your connection or the conformity of the connection. If the problem persists, call your After Sale Service
The ventilation continues a few minutes after stopping the device.	Cooling of the device.	NOTHING: everything is normal.
The device doesn't work. The display on the casing stays off.	The device is not supplied. The supply or the connection is defective.	Inspect fuses and the circuit breaker of your electric installation If the problem persists, call your After Sale Service.
"E5" appears on the display.	Electric circuits are overheating.	Inspect the ventilation of the device and check if it is operational.
The device doesn't work. The error message "E3" or "E4" appears on the display and the power is stopped.	Temperature sensor fault.	Call the after-sales service.
After switching on the device and starting the cooking zone, the error message "E0" appears on the display.	The pan you are using is not compatible with the induction technology or is of a diameter smaller than 125mm.	See « Cookware Recommended section ».
"E1" appears on the display.	The voltage of the electrical installation is too low.	Review the electrical installation.
"E2" appears on the display.	The voltage of the electrical installation is too high	Review the electrical installation.
"E6" appears on the display.	The internal temperature measurement sensor is faulty.	Call the after-sales service.
"EC" appears on the display.	Communication failure between the control card and the main card Defect in the flounder or electronic card.	Call the after-sales service.
Pan makes noise while cooking.	It's a vibration generated by the circulation of the current in the pan.	This phenomenon is normal with some type of pans. There is no danger.
The device releases a smell during the first cooking.	New device.	Run the cooking during half an hour with a pan full of water.
If the ceramic hob suffers a breakage, split or crack, no matter how small, disconnect the appliance immediately and contact After-Sales Service.		