



MOD : IND-RC/60R

Production code : ELR 8 XLI

10/2026

**INSTRUCTION FOR USE AND INSTALLATION
PROFESSIONNAL INDUCTION BOILING TOP**

IND-RC/60R



INDUCTION BOILING TOP IND-RC/60R

Congratulations on your purchase of this upmarket cooking 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 any risk of fire, electric shock, burns or other injuries and damages. When using this machine, basic safety precautions should always be observed, such as:

- Never leave the appliance unattended.
- Always keep the operating instructions with the appliance.
- Always install the appliance in accordance with the instructions. A minimum distance of 10 cm 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 control knobs.
- Do not use the unit for anything other than the intended use.
- Do not leave the cord in contact with hot surfaces.

- The appliance must not be used near combustible materials.
- 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 16, different containers).

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.

2. CONTENTS OF PACKING CARTON

Device: An induction boiling top

Accessory - The present note

See exploded views for IND-RC/60R at the end of the document.

3. CONFORMITY OF USE

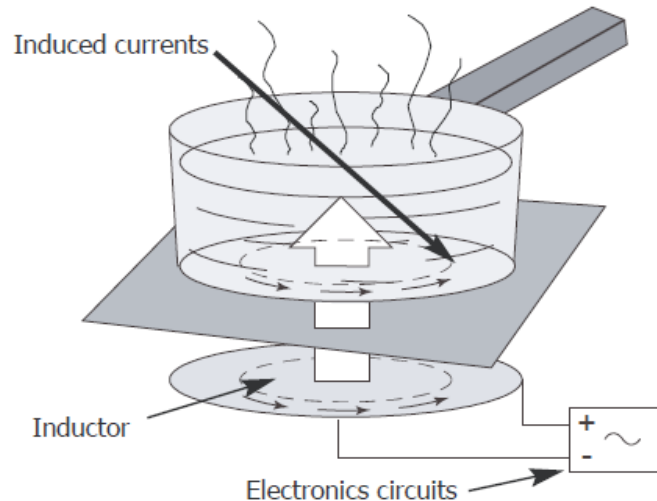
Use the machine only to cook or keep warm some foods.

4. OPERATING MODE

Principle of induction

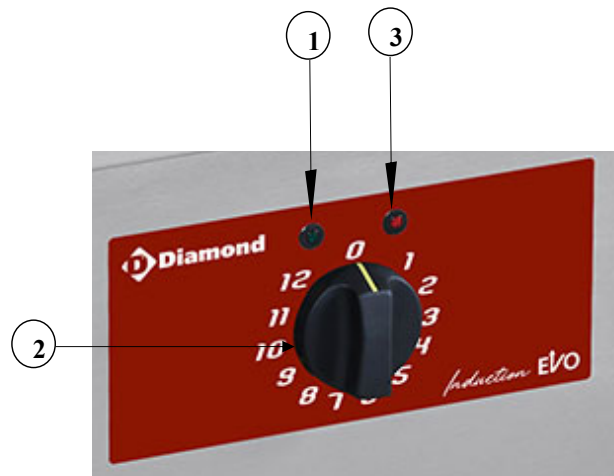
After the appliance is switched on and a power level is selected, electronic circuits produce induced currents in the base of the pan which instantly transmits the heat produced to the foodstuffs.

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



This electric boiling top is compact, in stainless steel with an 8000 W cooking plate of 400 x 400 mm.

To turn on the plates, turn on the commutator (N°2 on picture) on the wished position among the 12 heating positions. The pilot light (N°1 on picture) ignites. The appliance is on and is heating.



- ① On/off pilot light Timer
- ③ Green pilot light under power

- ② Commutator

5. OPERATION / HANDLING

a) Installation / assembly:

- Unpack carefully the device of its packaging.
- Place the boiling top on a plane and heatproof surface.
- Never place the device near a wall or near a partition makes of combustible materials even if it is very well isolated.
- A distance of minimum 10 cm with the partition or the wall is necessary.
- Remove the protective film.

b) First use:

First cleaning

Clean the device before the first use. (See 6 Cleaning)

Connecting the device

- Check that the tension and the frequency of the electricity network suit to the values indicated on the descriptive plate.
- Check that neither the cord nor the plug is damaged, if necessary, it must be replaced by the manufacturer, his after-sale service or skilled persons to avoid any risk.
- Make sure that every control knob is positioned on 0.
- Completely unwind the electric power cable and connect it in a plug connected with earth.
- The device is connected.

NB: in case of connection of the device in a plug without earth protection or directly on the electricity network, entrust the installation to a qualified person.

c) Use of device:

Operating elements and display

Command/Display	Function
commutator (N°2 on picture) Position 0: Position 12:	STOP Maximum
Green pilot light (N°1 on picture)	Power on (pilot light on) Error mode (pilot light blinks)
Red pilot light (N°3 on picture)	Error indicator light (pilot light on)

Putting on

Place the pan on the induction hob

Turn the commutator (N°2 on picture) to one of positions depending on the desired power. The green pilot light (N°1 on picture) ignites, the device is in operation.

Power setting

- When a suitable pan with induction technology is placed on the heating surface, the green pilot light (N°1 on picture) lights up permanently. Otherwise, the indicator light flashes.
- Adjust the power by positioning the commutator (N°2 on picture) to the desired position.

Stopping the appliance

Set each the commutator (N°2 on picture) on 0: the green pilot light (N°1 on picture) switches off.
The appliance is no longer functioning.
Disconnect the power cable.
Let the device cool 10 min.
Clean the appliance. (See 6. Cleaning).

As soon as the pan is removed from the cooking zone, the green pilot light indicates the absence of the pan by a blinking. If the green pilot light flashes when the pan recovers the cooking zone, it means that the material of the pan is not compatible with the induction technology.

d) 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 it flashes, your pan has not been recognized and cannot be used.

You can also test with the aid of a magnet: if its "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 indicator for the power level selected will flash to inform you of this.

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

d) Breakdown / repair:

In case of breakdown or of damaged part, please call your after-sales service and confide any technical operation to qualified person.

When you contact the after-sales service of your distributor or your store, give him the complete reference of your device (commercial name, type and serial number). This information appears on the visible descriptive plate behind the device.

6. CLEANING AND MAINTENANCE

Disconnect the device.

- Let cool completely the device before any technical intervention or cleaning.
- Regularly clean the external walls of your device with warm water and wash liquid: avoid the abrasive sponges. Rinse your device with a wet sponge.
- Dry the machine with clean and soft cloth
- Never clean the device under a water jet, the infiltrations would risk to damage it in an irreparable way.
- Never immerse the device, the cord or the plug in the water or quite other liquid to avoid any electric shock.
- During a prolonged non-use, we recommend you strongly to keep the device shielded from the humidity.

7. 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, as it might burst

Do not preheat food on the maximum power level, when you use a pan with a non-stick interior coating (Teflon type) without addition or with very little fat

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.

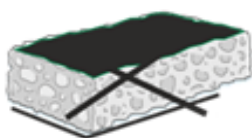
Clean every week with soapy water the filter placed under your device (or put it in the dishwasher). Put it back very dry before any use. This filter protects your device from dust and fat.



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
Haloes 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



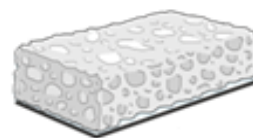
Powder



Abrasive sponge



Cream



Sanitary sponge
Special for glass

6. TECHNICAL SPECIFICATIONS

Models	IND-RC/60R
Outside dimensions mm	600 x 600 x 450 mm
Weight	26 Kg
Power	8000 W
No induction module	1
Current	10 A / Phase
Voltage	380-415 V three-phase

Wires colours correspondence

Phase	Brown
Phase 2	Black
Phase 3	Grey
Earth	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.

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
The red pilot light lights up	Error message indicator	Check the error messages indicated by the green pilot light
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 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
When adjusting the power, the green pilot light flashes	The pan is not suitable for induction cooking or has a diameter less than 125 mm	Place a pan on the hearth or see the "different container"
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 green pilot light flashes once long then two times short then two times short	The commutator is damaged	Call your After Sale Service.
The green pilot light flashes once long then two times short then five times short	No detection of communication between switch and generator	Call your After Sale Service.
The green pilot light flashes once long then two times short then ten times short	Connection problem	Call your After Sale Service.
The green pilot light flashes once long then two times short then fourteen times short	Problem with supply voltage	Call your After Sale Service.
The green pilot light flashes once long then once short then once short	One phase is missing in the connection	Check the connection of the phases and connect the missing phase. If the problem persists, call your After Sale Service
If there is a breakage, split or crack on the vitro ceramic hob, no matter how small, disconnect the appliance immediately and contact After-Sales Service.		