

Baumatic

MADE IN ITALY

EN **Instructions for use and installation**
Induction hob

BMEH381I
BMEH62I

LIB30725
R00-090316

Dear customer!

This appliance is intended for household use only. Materials used for packaging are nature friendly and may be recycled, deposited or destroyed without any threats to the environment. In order to recognize these features, all packing materials are marked with relevant symbols. Once your appliance has become obsolete and you do not intend to use it any longer, take adequate care not to litter the environment. Deposit your old appliance with the authorized depot dealing with used household appliances.

Instruction for use

Instructions for use have been prepared for the user, and describe the particulars and handling of the appliance. These instructions apply to different models from the same family of appliances; therefore you may find information and descriptions that may not apply to your particular appliance.

Installation instruction

The appliance should be connected to the power supply in accordance with the instructions from the chapter "Electrical connections" and in line with the standing regulations and standards. The connections should be carried out by a qualified personnel only.

Rating plate

The rating plate with basic information is located underneath the appliance.

Fire hazard protection

Appliances are allowed to be mounted on one side next to a high kitchen cabinet, the height of which may exceed that of the appliance. On the opposite side however, only a kitchen cabinet of equal height as the appliance is allowed.

The Manufacturer strives for continuous improvements. For this reason, the text and illustrations in this book are subject to change without notice.

Keep these instructions in a safe place and ensure that new users are familiar with the contents. Pass them on to any future owner.

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IMPORTANT **WARNINGS**

- The appliance may be built-in and connected to the power supply only by a qualified technician.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised. Prevent the children to hang around the appliance and warn them properly against the danger of burns.
- 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.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. Be sure have the preparation of such food (fries) under constant control. 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.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Do not use high-pressure steam cleaner or hot steam to clean the appliance.
- Never place any metal objects upon the induction hotplate, such as knives, forks, spoons, pot lids, and the like, as they may get very hot.
- The hob can't be activated by external timers or remote controls systems.
- Hotplates may not be left in operation empty, without any dishes on top.
- Never use the appliance for heating the ambience.
- Never use the induction cooktop as a working surface. Sharp objects may damage the cooktop surface.
- Preparation of food in aluminium or plastic cookware is not allowed. Never place any plastic objects or aluminium foil upon the cooktop surface.
- In case any other appliances are plugged in the electric mains close to the cooktop, prevent the contact of the plug cable with the hot cooking zones.
- Never keep any flammable or temperature sensitive objects, like cleaning agents, sprays, detergents, etc., below the appliance.
- In case of any malfunctions, disconnect the appliance from the power supply and call service department.
- The appliance is manufactured in compliance with the relevant effective safety standards.
- Be careful not to drop objects or crockery on the ceramic glass's surface. Even light objects (e.g. a salt shaker) can crack or damage the ceramic plate.
- If the appliance is built in over an oven with a pyrolytic system, it should not be operated while the pyrolytic process is in progress because it can trigger the overheating protection of the cooktop.
- Don't connect the hob to the power supply with an extension cable or multiple sockets, because they don't assure a sufficient safety (e.g. overheating risk of multiple sockets).
- After using the cooktop, disconnect it from the user's interface. Do not trust the pot detector.
- Connect the equipment to a permanent connection.
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer of its service agent.



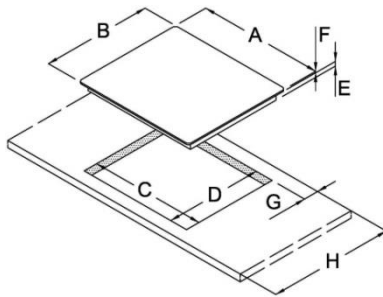
The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

INSTALLATION

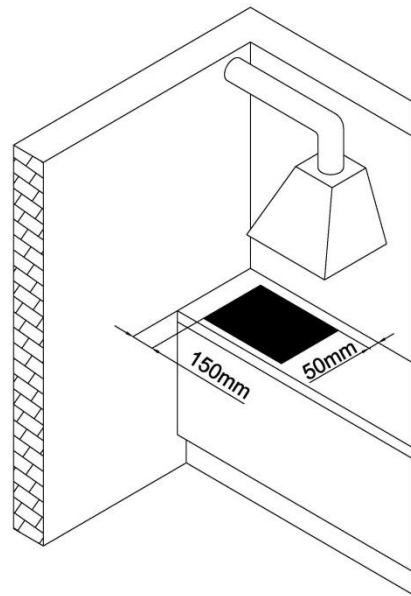
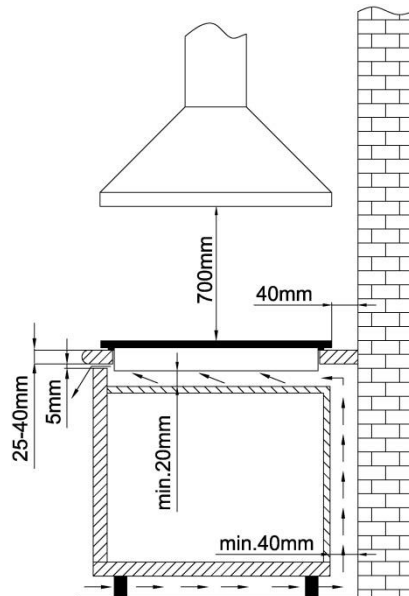
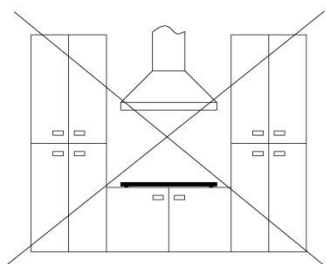
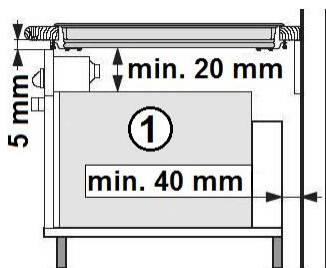
Important warnings

- To avoid any possible hazard, the appliance may be installed by qualified personnel only.
- Panels and furniture lining of the kitchen cabinet receiving the hob must be treated with temperature resistant adhesives 100°C (otherwise they might be discoloured or deformed because of inadequate temperature resistance).
- The cooking hob is intended for building into the worktop above the kitchen element of 600 mm width or more.
- After the installation, make sure that there is free access to the two fixing elements in front.
- Suspended kitchen elements above the cooktop must be installed at such distance to provide enough room for comfortable working process.
- The distance between the worktop and the hood must be at least such as indicated in the instructions for installation of the kitchen hood, but in no case it may be less than 700 mm.
- The use of hard wood decorative borders around the worktop behind the appliance is allowed, in case the minimum distance remains as indicated on the installation illustrations.
- Minimum distance between the built-in cooktop and rear wall is indicated at the illustration for the installation of the built-in cooktop.
- Induction hob may be built into the 25 to 40 mm thick worktops.
- Bottom kitchen element must not have a drawer. It must be fitted with a horizontal plate 20 mm away from the worktop bottom surface. Space between the plate and the hob must be empty and no objects may be stored or kept there.
- Rear side of the kitchen element must also have a 50 mm high opening along the entire width of the element, and the front part must have an opening of no less than 5 mm.

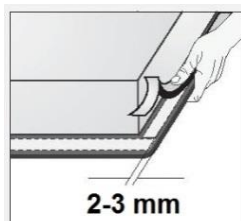
- **Incorporation of the oven under the induction hob is permissible for ovens equipped with a cooling fan** ①
- Prior inserting the oven, it is necessary to remove the rear kitchen element panel in the area of the oven opening.
- Equally, the front part of the element must have an opening of no less than 5 mm.



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A	380mm	580mm
B	510mm	510mm
C	360mm	560mm
D	490mm	490mm
E	45mm	45mm
F	5mm	5mm
G	min.50mm	min.50mm
H	min.600mm	min.600mm



Installing the foam gasket



Before inserting the appliance into the opening in the kitchen worktop, the supplied foam gasket must be attached to the lower side of the glass.

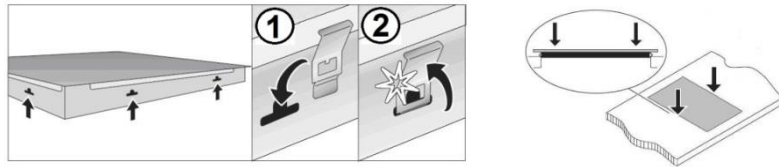
Do not install the appliance without the foam gasket!

The gasket should be attached to the appliance in the following way:

- Remove the protective film from the gasket.
- Then, attach the gasket to the lower side of the glass, approximately 2-3 millimetres from the edge.
- The gasket must be attached along the entire length of the glass edge and should not overlap at the corners.
- When installing the gasket, make sure that the glass does not come into contact with any sharp objects.

Installation procedure

- Worktop must be placed absolutely horizontal.
- Suitably protect the edges of the cut aperture.
- Connect the cooking hob to the mains power supply (see instructions for the connection of the cooking hob to mains power supply).
- Put the supplied springs in their places.
- Insert the hob into the cut aperture.
- Press the hob firmly towards the worktop from above.



CONNECTION TO THE POWER SUPPLY

- Connections may be carried out by a qualified technician only. The earth protection must comply with the standing regulations.
- Connection terminals are revealed when the connection box cover is removed.
- Prior any attempted connection check that the voltage indicated on the rating plate is in line with your home power supply.
- The rating plate is located underneath the appliance.
- The appliance is manufactured for use with the power supply voltage 220-240 V ~.
- In order to make a fixed connection to the mains, insert an all-pole circuit breaker between the appliance and the mains. This device shall have a contact separation in all poles, providing full disconnection under overvoltage category III conditions.
- Such appliances are allowed to be mounted on one side next to a high kitchen cabinet, the height of which may exceed that of the appliance. On the opposite side however, only a kitchen cabinet of equal height as the appliance is allowed.
- Upon the completion of installation, live wires and isolated cables must be adequately protected against accidental touching.

Basic adjustment of sensors to the ambience

Upon each connection to the power supply the sensors of the appliance are automatically adjusted to the environment to ensure their proper function. All displays turn on and are fully illuminated for a few seconds.

During the adjustment procedure the sensors must be free of any objects, otherwise the adjustment procedure will be interrupted until such objects are removed from the sensor surface. During this period the regulation of the cooktop is impossible.

ATTENTION !

Before attempting any repairs on the appliance, disconnect the power supply. In accordance with the mains voltage the appliance should be connected in line with the attached diagram.

The earth wire must be connected to the terminal marked with the earth symbol.

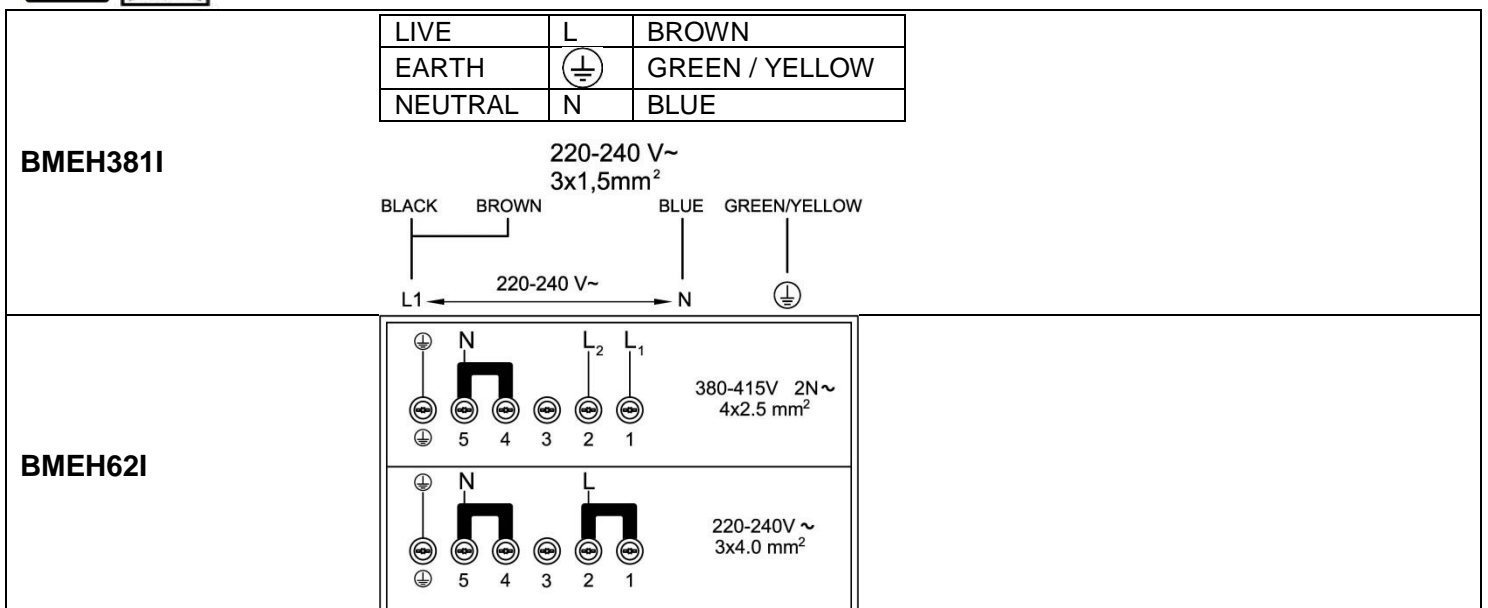
The connection cable must lead through the relief safety device, protecting it from accidental pulling out. Upon the completion of installation switch all the hotplates on for about 3 minutes to check the proper functioning.

Installation diagram


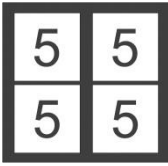



Connection must be carried out by means of:

- cables, model H05RR-F
- cables, model H07RN



TECNICAL INFORMATION

	BMEH381I	BMEH62I
		
Rated voltage	220-240V~ ; 50/60 Hz	220-240V~ or 380-415V 2N~ ; 50/60 Hz
Total power	3700 W	7400 W

	18,4x22 cm / 2100 W (P=3700 W)
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P= EXTRA POWERFUL SETTING

Hotplate function principle

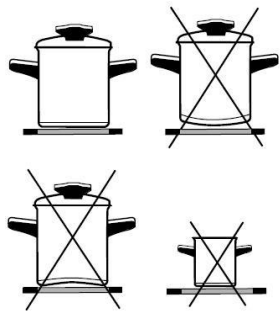
- Ceramic glass hob is fitted with three or four hotplates. Hob surface is completely flat and smooth, without edges to accumulate dirt.
- The hob is fitted with high power induction hotplates. Heat is generated directly at the bottom of the dish, where it is most needed, without any losses through the ceramic glass surface. This way the required extent of energy is considerably smaller compared to traditional heaters, which operate on radiation principle.
- Glass ceramic hotplate is not heated directly, but only by return heat transmitted by the dish. This heat figures as “remaining heat” after the hotplate is turned off. The induction hotplate generates heat from the induction coil, installed underneath the ceramic glass surface. The coil creates magnetic field at the bottom of the dish (which can be magnetized) which in turn originates whirling flows of current which then heat the hotplate.

IMPORTANT!

In case sugar or other heavily sweetened substance is spilled on the hotplate, wipe it immediately and remove the sugar residues with a scraper although the cooking zone is still hot, otherwise the hotplate may be damaged.

Avoid cleaning the cooktop while the cooking zones are still hot, as you may damage the hob.

Appropriate cookware for induction hotplates



- Induction hotplate will function perfectly only if appropriate cookware is used.
- Dish should be in the middle of the hotplate during cooking.
- The appropriate cookware is the one which enables induction, for example steel, enamel or steel alloy cookware. Pots made from steel alloy with copper or aluminium bottom, or glass pots are inappropriate.
- If you use the pressure cooker (“economy pot”) keep it under close surveillance until proper pressure is obtained. Hotplate should first operate on maximum power, then follow the manufacturer’s instructions and use the appropriate sensor to decrease the power.
- **When buying cookware, check if it bears the label “allows induction”.**

Cooking zones	Min. pan bottom Ø	Max. pan bottom Ø
18,4x22 cm (SINGLE)	Ø 11,5 cm	Ø 18 cm
18,4x22 cm (SINGLE) WITH BRIDGE FUNCTION	Ø 13,5 cm	Ø 18 cm
18,4x22 cm (DOUBLE) WITH BRIDGE FUNCTION	2 ZONES	-
	4 ZONES	Ø 33 cm
		38x22 cm Ø 40 cm

Note:

When Bridge function is selected, you can use the created zone in different ways:

- With two pots.
- With one pot.

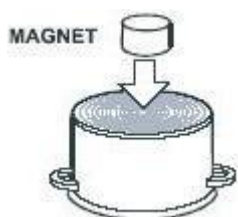
If you use larger pots than the recommended maximum size, the heating time will be longer, because the heating will propagate from center to edges of the pot by conduction, in this case also the temperature will be very inhomogeneous.

Magnet test

Use small magnet to test if the dish bottom is magnetic. Only dishes where magnet sticks to the bottom are suitable for induction cooking.

Dish recognition

One of great advantages of the induction hotplate is dish recognition. Even if there are no dishes upon the hotplate, or the dish diameter is smaller than the diameter of the relevant hotplate, there are no thermal energy losses. When the hotplate is on, the power indicator displays letter “U”. If you place the dish over that hotplate within the following 10 minutes, the hotplate recognizes the dish and turns on to the pre-set power value.



At the moment you remove the dish from the hotplate, power is suspended. If you place smaller dish upon the hotplate and it is recognized, the hotplate will only use the amount of energy required to heat the dish according to its size.

Hotplate may be damaged if:

- it is turned on and left empty, or an empty dish is placed on it;
- you use clay dishes which leave scratches on the ceramic glass surface;
- you fail to wipe the dish bottom dry prior placing it on the ceramic glass hotplate; heat induction is obstructed and the hotplate may be damaged;
- you fail to use the appropriate dishes that can be magnetized: steel dishes, enamel or steel alloy dishes; induction hotplate will not function otherwise.

Power regulation

Heating power of the hotplates may be set at nine different levels. The following chart indicates illustrative use of each power setting.


Power Setting	Purpose
0	Off, using remaining heat
1-2	Maintaining warm food, slow simmer of smaller quantities
3	Slow simmer (continuation of cooking after a powerful start-up)
4-5	Slow cooking (continuation) of larger quantities, roasting larger chunks
6	Roasting, browning
7-8	Roasting
9	Start of cooking, roasting
A	Automatic initial setting
P	Especially powerful setting for extremely large quantities of food

Energy saving tips

- When buying cookware be careful in selecting size: pot diameter usually refers to the top edge of the dish, which is often larger than the dish bottom.
- Steam-pressure pots (economic pots), which use pressure in tightly sealed interior, are especially economic, and save both time and energy. Shorter cooking time leaves more vitamins in food.
- Always leave enough water in steam-pressure pots, otherwise it may result in overheating which may damage both the pot and the hotplate.
- Always cover the cookware with lids of appropriate size.
- Use such dish size to accommodate the quantity of food to be prepared. If you use excessively large pot for small amount of food, you will consume considerably more energy.

OPERATION

- After turning the ceramic glass hob on all displays come on for a moment. The hob is ready for operation.
- The hob is fitted with electronic sensors which are switched on if you touch the relevant circle for at least one second.
- Each sensor' activation is followed by a sound signal.

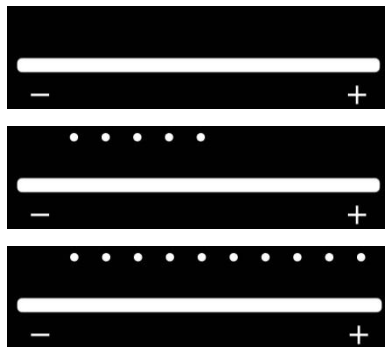
- Avoid placing any objects on sensor surface (possible error signalization_ ).
- Always keep the sensor surface clean.

Hob control elements



- A. ON/OFF sensor of cooktop
- B. Safety lock on/off and child lock sensor
- C. Pause and recall function sensor
- D. Sensor (-) of timer
- E. Sensor (+) of timer
- F. Warming function sensor
- G. Slide control

Slide control power



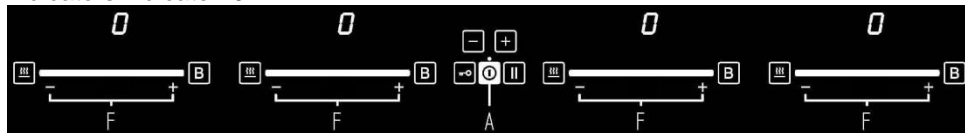
0

Medium power

Full power

Activating the hob

Touch the (A) sensor for at least one second. The hob is now active, and all hotplate power indicators indicate »0«.

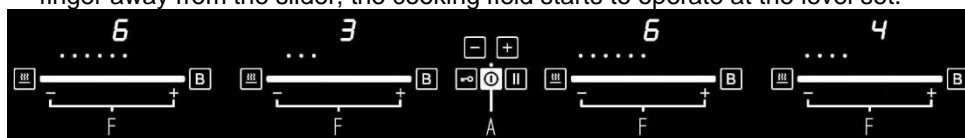


Now you need to select the next setting within 10 seconds, otherwise the hob switches off again.

Turning hotplates on

After turning the hob on using the (A) sensor, within the next 10 seconds start one of the hotplates.

- Set the power level 1-9 by touching the slider (F). At the first touch, the level is set according to the part of the slider that you touch. Upon the slider, the control LEDs light up, according to the level set. By sliding along the slider, the power level setting is changed. By sliding to the right, the level increasing, while sliding to the left decreases the level. When you move your finger away from the slider, the cooking field starts to operate at the level set.



If a specific point of slide control is pressed for at least 3 seconds, the automatic cooking is activated (see Automatic fast heating).

Changing hotplate power settings

- By touching or sliding along the slide sensor (F) you change power setting.
- When you remove the finger from the slide sensor, the hotplate starts to operate at selected power.

Switching hotplates off

- Selected hotplate must be activated.
- By touching the slide sensor (F) at the start, bring the power setting to "0". Short beep confirms the OFF position.

Switching the hob off

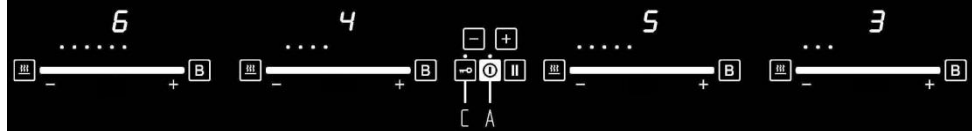
- The hob is switched off by pressing the main (A) sensor.
- The sound signal beeps and all indicators go off, except for those hotplates which are still hot and display the warning “H” sign as an indication of the remaining heat.
- If you switch the hob off prior end of cooking session, use the remaining heat and save electric energy.

Locking the control unit

By activating the key lock protection you can stop the operation of the appliance and the use of hotplates.

Activating the control unit lock

- The cooktop must be turned on.
- Press the sensor (C) for approximately 1 second, the corresponding LED turns on above the key, the lock is active.
- Safety lock prevents the activation of all sensors, except for (A) and (C) sensor.
- If the hob is switched off when the lock function is activated, it remains in memory until a new switches the hob.
- When set timers end their time, alarms can be switched by activating (D) or (E) keys without need for unlocking the control.



Deactivating the control unit lock

- The cooktop must be turned on
- Press the sensor (C) for 1 second; after that, the unlocking is confirmed by a beep.

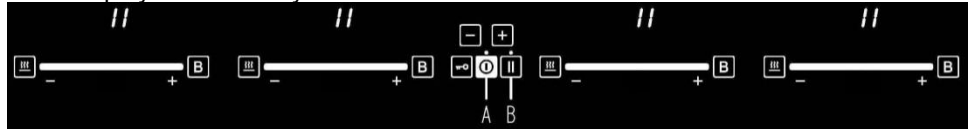
Pause function

The execution of the function is only possible if at least one zone is on.

The pause condition may also be activated with cooking zone specific errors, here, the error display is hidden. Also residual heat indication, special messages such as A, P or no pan are hidden; the pause display has priority. If there is a general error during the pause, the control switches off and terminates the mode.

Activating the Pause function

- Press the sensor (C) for at least 1 second, the corresponding LED turns on above the key and all displays show the symbol “||”.



While the Pause function is active:

- Any Timer (also Egg-timer) set before the pause will be stopped during the pause and continues when pause mode is quitted.
- A selected booster or heat up time automatic function is terminated.
- Residual heat calculation and maximum operation time limitations will not be interrupted and keep on working in the background.
- Functional LED's such as Timer, multi-zone, keep on glowing according to their status.

The pause mode can only be active for maximum 10 min. If the pause mode is not deactivated within 10min the control switches off automatically. Throughout the pause time the (A) button can be used to switch the control off. In this case the pause mode is also deactivated.

Deactivating the pause mode:

- Press the (B) followed, the LEDs light up above the cursor of one of cooking zones.
- Within 10 seconds press and scroll from the left to the right on the cursor of the illuminated area.
The LED above the pause key turns off and the condition before the pause mode is restored.

Recall function

If the control was accidentally switched off through the main switch (A) all settings can be restored using the recall function. After switching the control off from the main switch the user has 6s to switch the control on again and then he has another 6s to press the pause button (B) in order to recall the settings. The recall function can only be used if at least one cooking zone was active (cooking level >0) independent from key lock.

Remaining heat indicator

Glass ceramic hob also features remaining heat indicator “H”. Hotplates are not heated directly, but through return heat radiating from the dish. As long as the symbol “H” is on after the hotplate was switched off, the remaining heat may be used for warming up food or for melting. Even when the symbol “H” disappears, the hotplate may still be hot. Be careful of burns!

Extra powerful setting (hotplates marked “P”)

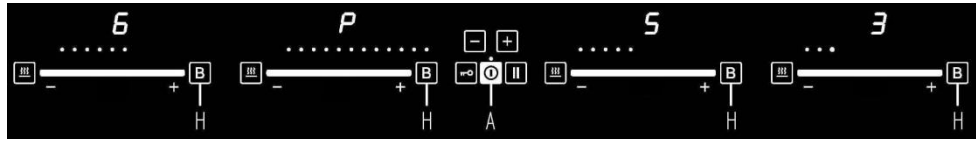
Extra powerful setting may be additionally switched on for fast cooking on indicated hotplates. This extra hotplate power is used for heating large quantities of food.

After switching on, the extra power is activated for 10 minutes then automatically switches back on to the maximum normal level 9.

During the time extra power is activated, the power of other hotplates is limited. This is indicated on the power display by intermittently flashing the selected cooking level and limited power for a few seconds.

Activating extra powerful setting

- Press the (H) sensor of the required cooking zone, the extra cooking is active. The display shows "P".



Premature turning extra powerful setting off

- Press and scroll on the cursor of the wanted zone, until you get to "0" if you want to turn off the zone, or until the wanted cooking level.

Heat up time automatic

When automatic cooking mode is activated the hotplate will operate at maximum power for a limited period of time and then automatically switch to the reduced power level to resume cooking. It may be switched on in any of the hotplates for all power settings except for setting "9" where power is set at maximum all the time.

Automatic cooking mode is activated on any idle hotplate.

- Choose the required continuous cooking level and hold it for 3 seconds.
- The activated heat up time automatic will be displayed through alternating between „A" and the selected continuous cooking level on the display.

As soon as the parboiling time is over, the preselected continuous cooking level is valid again.

Power setting	1	2	3	4	5	6	7	8
Max. power								
cooking time	48"	1'44"	2'28"	3'12"	4'08"	1'20"	1'68"	2'16"

Once the time from the chart below expires, the function is switched off and "A" disappears. You can also switch the automatic cooking mode off anytime by bringing power setting to "0".

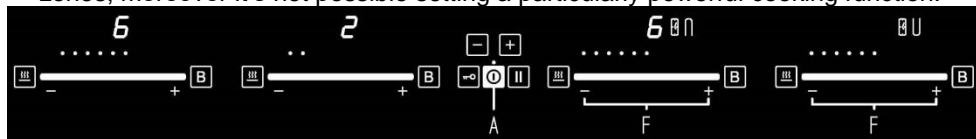
Bridge Function

With the bridge function two separate cooking elements /inductors with the **same diameter** and **equal power** can be turned on at the same time and controlled with only one operation.

Activating Bridge Function

Whether the two zones are working at a different level, whether they are at level 0:

- Simultaneously press anywhere on the slider (F) of the zones.
- Now the two areas work together, the LEDs to the right of the corresponding displays turn on. The level is shown on the display of the control zone, in the meanwhile the controlled zone's display turns off.
- When this function is active, you can set the timer, the LED lights on near both displays of the zones, moreover it's not possible setting a particularly powerful cooking function.



- If in 10 uninterrupted minutes no cookware is detected on one of the two elements, the bridge function is automatically deactivated, the uncovered cooking element is switched off and the covered cooking element remains as the single cooking element switched on with the set cooking level.

Deactivating Bridge Function

The end of the Bridge Function can be done by repeating the simultaneous selection of both cooking elements (the same as activation).

If the bridge function is deactivated while in operation, than both cooking elements go to level "0" and can then be set again.

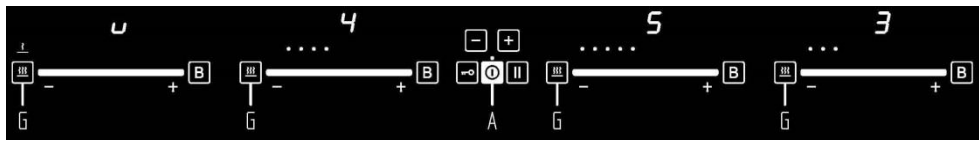
Warming Function

The warming function is used to keep cooked food warm.

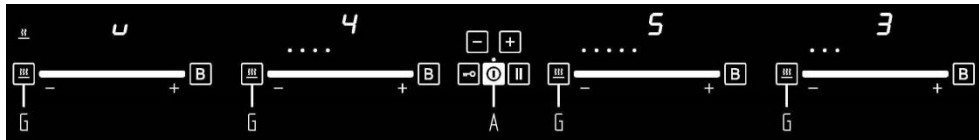
Hence this function can also be used as melting or simmer function.

Activating heating function:

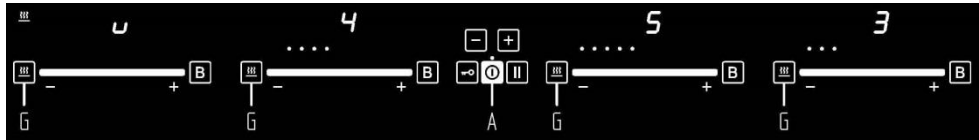
- Pressing the special function key (G) of a cooking zone activates the "melting" function. The first LED is activated.



- If the special function key is pressed a second time “warming” level two is activated. The second LED is activated.



- If the special function key is pressed a third time “simmering” level three is activated. The third LED is activated.



If the special function key is pressed a fourth time the warming function ends.

Safety switch off

Maximum continuous operation of a particular hotplate is limited, and the duration is displayed in the above chart. When the hotplate is switched off by the safety mechanism, the indicator displays symbols “0”, or “H” in case there is any remaining heat left.

In such cases switch the hotplate off by touching the slide sensor (F) at the start, bring the power setting to “0”.

Power setting	1	2	3	4	5	6	7	8	9
Hours lapse prior safety switch off	6	6	5	5	4	1.5	1.5	1.5	1.5

Example:

Set the hotplate to power level 5 and leave it operate for some time. If you do not change the above setting, the safety mechanism will switch the hotplate off after 4 hour and a half.

Protection from overheating

Induction hotplate is also fitted with safety device against overheating which protects electronic parts from damages. This device operates on several levels. When temperature of the hotplate excessively rises, it switches on two-stage fan. If this is not enough, extra powerful heating is deactivated, and finally the safety device either reduces the heating power of certain hotplates or turns them off completely. When the hotplate cools off, the full power of hotplate is again available.

Timer

Use of timer facilitates cooking by setting the time of hotplate operation.

Turning timer on

- The cooktop must be turned on and the zone where you want to set the timer must be working.
- Simultaneously press sensor (D) and (E), the timer's display shows “0.00”, and the LED to the right of the display, of the first active cooking zone from the left, lights on.



- Simultaneously press (D + E) as many times as necessary, to select the zone where you want to set the timer. The LED lights on only for the active cooking zones.
- Within 10 seconds since pressing the (D + E) set the timer value by pressing the sensors (D) or (E).

- The value of the timer can be displayed:

– in minutes and seconds up to 9min59sec;



– in hours and minutes up to 9h59min, in this case the word “min” is shown under the timer's display.



Operation time can be set for each hotplate separately.

Changing pre-set cooking time

- Cooking time can be changed anytime during the operation.
- Simultaneously press sensor (E) and (D).
- Simultaneously press (D + E) as many times as necessary, to select the zone of which you want to adjust the timer. The zone is identified by the lighting on of the LED to the right of the display.
- Press the sensors (D) or (E).
- If time is not modified in 10 seconds since pressing the sensor (D+E), the timer is keeping the count-down before the adjusting operation.

Checking remaining cooking time

- Last set timer is always displayed, (the LED to the right of the display of the cooking zone in question has a lighting stronger than the others).
- Simultaneously press sensor (E) and (D).
- Simultaneously press (D + E) as many times as necessary, to select the zone of which you want to see the remaining time. The zone is identified by the lighting on of the LED to the right of the display.
- The timer's display will display the remaining time of the selected cooking zone.

Turning timer off

When pre-set time elapses, a beep signals the end, and the hotplate is switched off. Switch off the alarm by pressing the sensor (D) or (E) or it switches off automatically after 2 minutes.

If you want to switch off the timer prior the end of pre-set time:

- Simultaneously press sensor (E) and (D).
- Simultaneously press (D + E) as many times as necessary, to select the zone of which you want to disable the timer. The zone is identified by the lighting on of the LED to the right of the display.
- Press (D) to the value "0".
- The illuminated point to the left part of the display is turned off and the timer is deactivated.

Alarm timer function

Timer can be used as alarm also if it is already employed in timer control of one of the hotplates.

Timer setting

With the hob off:

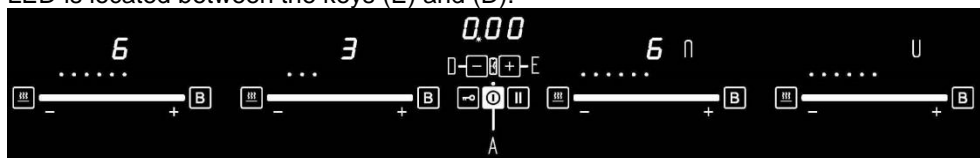
- Touch the sensor (A) to activate the cooking hob.
- Simultaneously press sensor (E) and (D) to activate the timer.

The timer's display shows "0.00" and:

- If some cooking zone is active: the LED to the right of the display, of the first active cooking zone from the left, lights on.



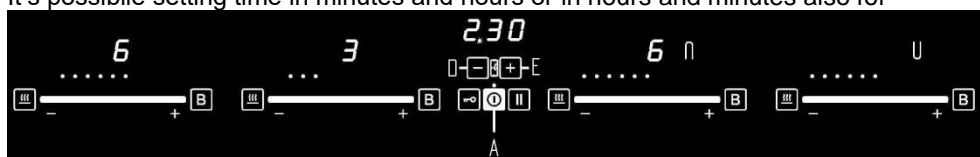
Simultaneously press (D+E) as many times as necessary to select the alarm. The respective LED is located between the keys (E) and (D).



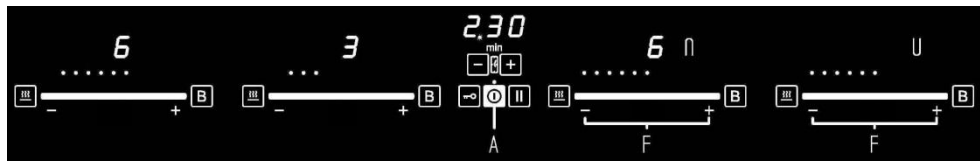
- If no cooking zone is active: the alarm's LED lights on.

- The timer value is set by pressing sensors (D) or (E).

It's possible setting time in minutes and hours or in hours and minutes also for



the alarm.




Switching the alarm off

When the pre-set time expires a beep is heard which you can either turn off by touching the (D) or (E) sensors, or leave it to turn off automatically after 2 minutes.

If you want to switch the timer off prior expiry of pre-set time:

- Touch the timer ON/OFF sensor (F).
- Simultaneously press sensor (E) and (D).
- Simultaneously press (D + E) as many times as necessary to select the alarm, the respective LED lights on.
- Press (D) until the value »0«. The alarm is deactivated.

SAFETY FUNCTIONS AND ERROR DISPLAY

ERROR CODE	ERROR DESCRIPTION	INSTRUCTION MANUAL
E03 + continuous tone, or 	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. If the problem persists, Contact authorized center for technical assistance - specifying the error code.
E21	Control unit cuts off after controlling due to overheating to avoid damage to electronics.	Contact authorized center for technical assistance - specifying the error code.
E22	Defective Key evaluation. Control unit cuts off after 3.5 - 7.5 sec. Short-circuit or discontinuation in the range of the key evaluation.	Contact authorized center for technical assistance - specifying the error code.
E20	Flash-failure. Microcontroller faulty.	Contact authorized center for technical assistance - specifying the error code.
E36	NTC value is not within its specification (value < 200mV or > 4.9V; control unit cuts off. Short-circuit or cut-off at NTC.	Contact authorized center for technical assistance - specifying the error code.
E31	Configuration data incorrect. Configuration of induction necessary.	Contact authorized center for technical assistance - specifying the error code.
E47	Communication error between TC and induction.	Contact authorized center for technical assistance - specifying the error code.
E2	Overheating of the induction coils.	Contact authorized center for technical assistance - specifying the error code.
EA	Error on the power board. Component failure.	Contact authorized center for technical assistance - specifying the error code.
U400	Secondary voltage of the power unit to high (primary > 300V). Control unit cuts off after 1 sec releasing a permanent tone. Control unit is wrongly connected.	Contact authorized center for technical assistance - specifying the error code.
E5	Error on filter board.	Contact authorized center for technical assistance - specifying the error code.
E6	Error on power unit.	Contact authorized center for technical assistance - specifying the error code.
E8	Incorrect fan speed; error on fan left or right.	Air exhaust blocked, for example by paper. Contact authorized center for technical assistance - specifying the error code.
E9	Coil temperature sensor defective.	Contact authorized center for technical assistance - specifying the error code.

CLEANING AND MAINTENANCE

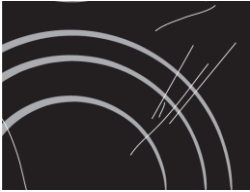


Fig.1



Fig.2



Fig.3



Fig.4



Fig.5

Ceramic glass hob should be cleaned only when completely cooled down, preferably after each use, otherwise even the slightest stains remaining after cooking may burn into the hob surface with each following use.

For regular maintenance of ceramic-glass hob use special cleansing agents, produced in such way to create protective film upon the surface.

Before each use, wipe the dust and other particles from the hob, they may scratch the surface (Fig. 1).

Caution: use of steel wool, abrasive cleaning sponges, and abrasive detergents can scratch the surface of the hob. The surface may also be damaged by the use of aggressive sprays and inappropriate liquid chemicals (Fig.1 and 2).

Pattern marks can be erased by the use of aggressive cleansing agents or rough and damaged cookware bottoms (Fig. 2).

Minor stains are removed with moist soft cloth; after that the surface should be wiped dry (Fig. 3).

Water stains are removed with gentle vinegar solution, but you must not wipe the frame with it (certain models only), since it may lose its glow. Never use any aggressive sprays or limestone removers (Fig. 3).

Major stains are removed with special ceramic-glass cleansers.

Follow strictly the manufacturer's instructions.

Be careful to remove any remains of cleansing agent from the hob surface, otherwise they will be heated during the next use and can damage the hob (Fig. 3).

Stubborn and burnt stains are removed with special ceramic-glass scraper. Be careful, however, not to touch the hotplate surface with the scraper handle (Fig. 4).

Handle the scraper with utmost care to avoid injuries!

Sugar and sugar containing food may permanently damage the ceramic-glass hob surface (Fig. 5), so the remains of sugar and sugar containing food must be scraped off from the hob surface immediately, when the hotplates are still hot (Fig. 4).

Discolouring of ceramic-glass hob has no effects whatsoever on its operation and stability. In most cases, it appears as the consequence of burnt in food remains, or as a result of dragging pots and pans (especially aluminium or copper bottom cookware) across the surface, and such discolouring is rather hard to remove.

Note: All described faults are mostly esthetical and do not affect directly the operation of the appliance. Remedy of such faults is not covered by warranty.

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تنظيف وصيانة السيراميك والزجاج السطح

يجب تنظيف الفرن السيراميك والزجاج فقط عندما تبرد تماما لأسفل ، ويفضل بعد كل استخدام ، وإلا حتى ادنى درجات البقع المتبقية بعد الطهي قد تحرق في الفرن على السطح مع كل استعمال التالي .
لصيانة منتظمة من السيراميك والزجاج الفرن استخدام المنظفات الخاصة ، التي تنتج في هذه الطريقة لخلق طبقة واقية على السطح .

قبل كل استعمال ، امسح الغبار والجسيمات الأخرى من الفرن ، فإنها قد خدش السطح (الشكل 1)
تحذير : استخدام الصوف الصلب ، والإسفنج جليخ التنظيف والمنظفات جليخ يمكن التسويد سطح الفرن .ويمكن أيضا أن يكون السطح تضررت من جراء استخدام بخاخ العدوانية والكيمائيات السائلة غير مناسب (Fig.1 و 2)
يمكن أن تمحى علامات نمط من استخدام المنظفات أو عدوانية قيعان تجهيزات المطابخ الخام وتضررت (الشكل 2)
تتم إزالة البقع طفيفة مع قماش ناعمة رطبة ، وبعد ذلك يجب أن تمحى على سطح جاف (الشكل 3)

يتم إزالة بقع الماء مع الخل حل لطيف ، ولكن يجب أن لا يمسح الإطار مع أنها (نماذج معينة فقط) ، لأنها قد تفقد توهج والخمسين .أبدا استخدام أي عدوانية أو بخاخ مزيل الحجر الجيري (الشكل 3)
يتم إزالة بقع كبيرة مع منظفات السيراميك والزجاج الخاص .
اتبع بدقة تعليمات الشركة الصانعة .

كن حذرا لإزالة أي بقايا التطهير عامل من سطح الفرن ، وإلا سيكون ساخنا أنهم خلال استخدام المقبل ويمكن ان يسبب تلفا في الفرن (الشكل 3)

تتم إزالة البقع العنيدة وأحرق مع السيراميك والزجاج مكشطة الخاصة .كن حذرا ، ومع ذلك ، لا تلمس سطح موقد مع مقبض مكشطة (الشكل 4)
التعامل مع مكشطة مع أقصى درجات الحرص لتجنب وقوع اصابات .

قد السكر والأغذية التي تحتوي على السكر ضرر دائم على سطح الفرن السيراميك والزجاج (الشكل 5) ، وبالتالي فإن ما تبقى من السكر والمواد الغذائية التي تحتوي على السكر ويجب كشط سطح الخروج من الفرن فورا ، وعندما لا تزال ساخنة سخانات (الشكل رقم 4)

التشويه من السيراميك والزجاج الفرن ليس له أي تأثير على الإطلاق على عملها والاستقرار .في معظم الحالات ، فإنه كما يبدو نتيجة لحرق في بقايا الطعام ، أو نتيجة لسحب القدور والمقالي (وخصوصا الألمنيوم أو النحاس تجهيزات المطابخ أسفل) عبر السطح ، والتشويه هذه ويصعب إزالتها .

ملاحظة : جميع العيوب المذكورة هي في معظمها وجمالية لا تؤثر بشكل مباشر على تشغيل الجهاز .لا يغطي علاج العيوب مثل هذا الضمان .



شكل - 1



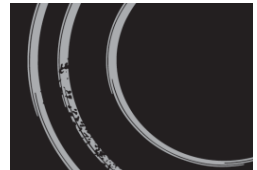
شكل - 2



شكل - 3




شكل - 4



شكل - 5

SAFETY FUNCTIONS AND ERROR DISPLAY

ERROR CODE	ERROR DESCRIPTION	INSTRUCTION MANUAL
E03 + continuous tone, or 	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. If the problem persists, Contact authorized center for technical assistance - specifying the error code.
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E20	Flash-failure. Microcontroller faulty.	Contact authorized center for technical assistance - specifying the error code.
E36	NTC value is not within its specification (value < 200mV or > 4.9V; control unit cuts off. Short-circuit or cut-off at NTC.	Contact authorized center for technical assistance - specifying the error code.
E31	Configuration data incorrect. Configuration of induction necessary.	Contact authorized center for technical assistance - specifying the error code.
E47	Communication error between TC and induction.	Contact authorized center for technical assistance - specifying the error code.
E2	Overheating of the induction coils.	Contact authorized center for technical assistance - specifying the error code.
EA	Error on the power board. Component failure.	Contact authorized center for technical assistance - specifying the error code.
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.	Contact authorized center for technical assistance - specifying the error code.
E5	Error on filter board.	Contact authorized center for technical assistance - specifying the error code.
E6	Error on power unit.	Contact authorized center for technical assistance - specifying the error code.
E8	Incorrect fan speed; error on fan left or right.	Air exhaust blocked, for example by paper. Contact authorized center for technical assistance - specifying the error code.
E9	Coil temperature sensor defective.	Contact authorized center for technical assistance - specifying the error code.

Alarm Function

Timer can be used as alarm also if it is already employed in timer control of one of the hotplates.

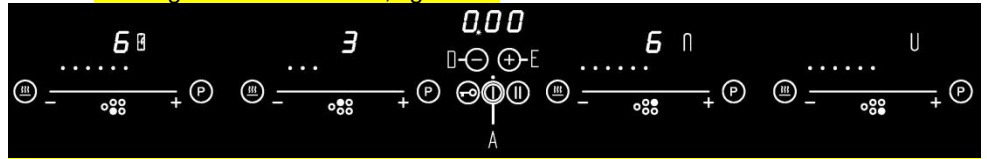
Timer setting

With the hob off:

- Touch the sensor (A) to activate the cooking hob.
- Simultaneously press sensor (E) and (D) to activate the alarm.

The timer's display shows "0.00" and:

- If some cooking zone is active: the LED to the right of the display, of the first active cooking zone from the left, lights on.



Simultaneously press (D+E) as many times as necessary to select the alarm. The respective LED is located between the keys (E) and (D).



- If no cooking zone is active: the alarm's LED lights on.

- The timer value is set by pressing sensors (D) or (E).

It's possible setting time in minutes and hours or in hours and minutes also for



the alarm.



Switching the alarm off

When the pre-set time expires a beep is heard which you can either turn off by touching the (D) or (E) sensors, or leave it to turn off automatically after 2 minutes.

If you want to switch the timer off prior expiry of pre-set time:

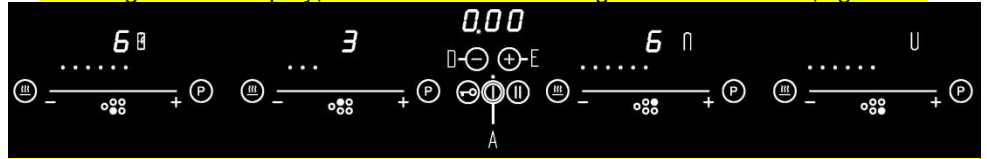
- Simultaneously press sensor (E) and (D).
- Simultaneously press (D + E) as many times as necessary to select the alarm, the respective LED lights on.
- Press (D) until the value »0«. The alarm is deactivated.

Timer

Use of timer facilitates cooking by setting the time of hotplate operation.

Turning timer on

- The cooktop must be turned on and the zone where you want to set the timer must be working.
- Simultaneously press sensor (D) and (E), the timer's display shows "0.00", and the LED to the right of the display, of the first active cooking zone from the left, lights on.



- Simultaneously press (D + E) as many times as necessary, to select the zone where you want to set the timer. The LED lights on only for the active cooking zones.
- Within 10 seconds since pressing the (D + E) set the timer value by pressing the sensors (D) or (E).

- The value of the timer can be displayed:

- in minutes and seconds up to 9min59sec;



- in hours and minutes up to 9h59min, in this case the word "min" is shown under the timer's display.



Operation time can be set for each hotplate separately.

Changing preset cooking time

- Cooking time can be changed anytime during the operation.
- Simultaneously press sensor (E) and (D).
- Simultaneously press (D + E) as many times as necessary, to select the zone of which you want to adjust the timer. The zone is identified by the lighting on of of the LED to the right of the display.
- Press the sensors (D) or (E).
- If time is not modified in 10 seconds since pressing the sensor (D+E), the timer is keeping the count-down before the adjusting operation.

Checking remaining cooking time

- Last set timer is always displayed, (the LED to the right of the display of the cooking zone in question has a lighting stronger than the others).
- Simultaneously press sensor (E) and (D).
- Simultaneously press (D + E) as many times as necessary, to select the zone of which you want to see the remaining time. The zone is identified by the lighting on of the LED to the right of the display.
- The timer's display will display the remaining time of the selected cooking zone.

Turning timer off

When pre-set time elapses, a beep signals the end, and the hotplate is switched off. Switch off the alarm by pressing the sensor (D) or (E) or it switches off automatically after 2 minutes.

If you want to switch off the timer prior the end of pre-set time:

- Simultaneously press sensor (E) and (D).
- Simultaneously press (D + E) as many times as necessary, to select the zone of which you want to disable the timer. The zone is identified by the lighting on of the LED on the right of the display.
- Press (D) to the value "0".
- The illuminated point to the left part of the display is turned off and the timer is deactivated.

• If in 10 uninterrupted minutes no cookware is detected on one of the two elements, the bridge function is automatically deactivated, the uncovered cooking element is switched off and the covered cooking element remains as the single cooking element switched on with the set cooking level.

Deactivating Bridge Function

The end of the Bridge Function can be done by repeating the simultaneous selection of both cooking elements (the same as activation).

If the bridge function is deactivated while in operation, than both cooking elements go to level "0" and can then be set again.

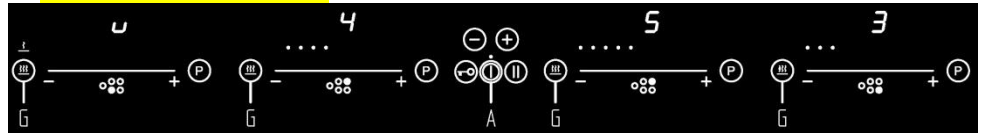
Warming Function

The warming function is used to keep cooked food warm.

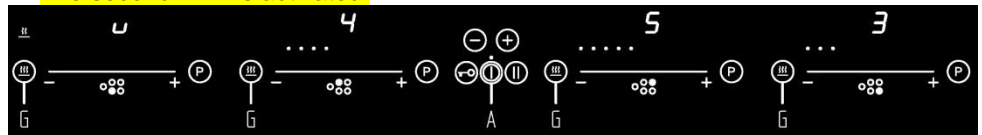
Hence this function can also be used as melting or simmer function.

Activating heating function:

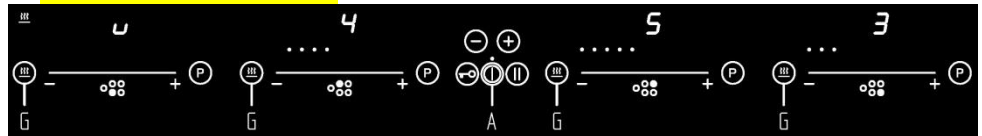
- Pressing the special function key (G) of a cooking zone activates the "melting" function. The first LED is activated.



- If the special function key is pressed a second time "warming" level two is activated. The second LED is activated.



- If the special function key is pressed a third time "simmering" level three is activated. The third LED is activated.



If the special function key is pressed a fourth time the warming function ends.

Safety switch off

Maximum continuous operation of a particular hotplate is limited, and the duration is displayed in the above chart. When the hotplate is switched off by the safety mechanism, the indicator displays symbols "0", or "H" in case there is any remaining heat left. In such cases switch the hotplate off by touching the slide sensor (F) at the start, bring the power setting to "0".

Power setting	1	2	3	4	5	6	7	8	9
Hours lapse prior safety switch off	6	6	5	5	4	1.5	1.5	1.5	1.5

Example:

Set the hotplate to power level 5 and leave it operate for some time. If you do not change the above setting, the safety mechanism will switch the hotplate off after 4 hour.

Protection from overheating

Induction hotplate is also fitted with safety device against overheating which protects electronic parts from damages. This device operates on several levels. When temperature of the hotplate excessively rises, it switches on two-stage fan. If this is not enough, extra powerful heating is deactivated, and finally the safety device either reduces the heating power of certain hotplates or turns them off completely. When the hotplate cools off, the full power of hotplate is again available.

Remaining heat indicator

Glass ceramic hob also features remaining heat indicator "H". Hotplates are not heated directly, but through return heat radiating from the dish. As long as the symbol "H" is on after the hotplate was switched off, the remaining heat may be used for warming up food or for melting.

Even when the symbol "H" disappears, the hotplate may still be hot.

Be careful of burns!

Extra powerful setting (hotplates marked "P")

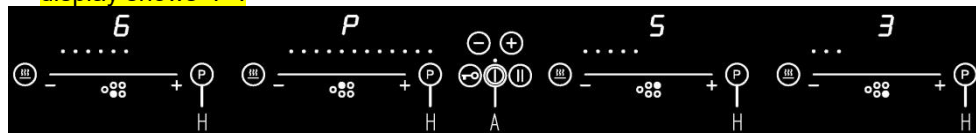
Extra powerful setting may be additionally switched on for fast cooking on indicated hotplates. This extra hotplate power is used for heating large quantities of food.

After switching on, the extra power is activated for 10 minutes then automatically switches back on to the maximum normal level 9.

During the time extra power is activated, the power of other hotplates is limited. This is indicated on the power display by intermittently flashing the selected cooking level and limited power for a few seconds.

Activating extra powerful setting

- Press the (H) sensor of the required cooking zone, the extra cooking is active. The display shows "P".



Premature turning extra powerful setting off

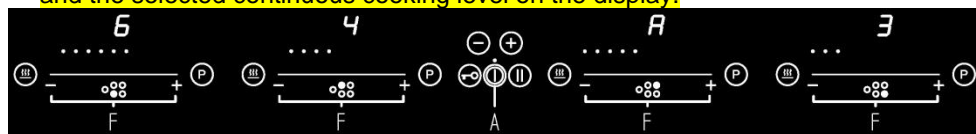
- Press and scroll on the cursor of the wanted zone, until you get to "0" if you want to turn off the zone, or until the wanted cooking level.

Heat up time automatic

When automatic cooking mode is activated the hotplate will operate at maximum power for a limited period of time and then automatically switch to the reduced power level to resume cooking. It may be switched on in any of the hotplates for all power settings except for setting "9" where power is set at maximum all the time.

Automatic cooking mode is activated on any idle hotplate.

- Choose the required continuous cooking level and hold it for 3 seconds.
- The activated heat up time automatic will be displayed through alternating between „A" and the selected continuous cooking level on the display.



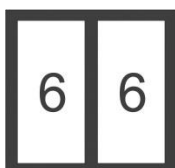
As soon as the parboiling time is over, the preselected continuous cooking level is valid again.

Power setting	1	2	3	4	5	6	7	8
Max. power cooking time	48"	1'44"	2'28"	3'12"	4'08"	1'20"	1'68"	2'16"

Once the time from the chart below expires, the function is switched off and "A" disappears.

You can also switch the automatic cooking mode off anytime by bringing power setting to "0".

Bridge Function



With the bridge function two separate cooking elements /inductors with the same diameter and equal power can be turned on at the same time and controlled with only one operation.

Activating Bridge Function

Whether the two zones are working at a different level, whether they are at level 0:

- Simultaneously press anywhere on the slider (F) of the zones
- Now the two areas work together, the LEDs to the right of the corresponding displays turn on. The level is shown on the display of the control zone, in the meanwhile the controlled zone's display turns off.
- When this function is active, you can set the timer, the LED lights on near both displays of the zones, moreover it's not possible setting a particularly powerful cooking function.

Switching hotplates off

- Selected hotplate must be activated.
- By touching the slide sensor (F) at the start, bring the power setting to "0". Short beep confirms the OFF position.

Switching the hob off

- The hob is switched off by pressing the main (A) sensor.
- The sound signal beeps and all indicators go off, except for those hotplates which are still hot and display the warning "H" sign as an indication of the remaining heat.
- If you switch the hob off prior end of cooking session, use the remaining heat and save electric energy.

Locking the control unit

By activating the key lock protection you can stop the operation of the appliance and the use of hotplates.

Activating the control unit lock

- The cooktop must be turned on.
- Press the sensor (C) for approximately 1 second, the corresponding LED turns on above the key, the block is active.
- Safety lock prevents the activation of all sensors, except for (A) and (C) sensor.
- If the hob is switched off when the lock function is activated, it remains in memory until a new switches the hob.
- When set timers end their time, alarms can be switched by activating (D) or (E) keys without need for unlocking the control.



Deactivating the control unit lock

- The cooktop must be turned on
- Press the sensor (C) for 1 second; after that, the unlocking is confirmed by a beep.

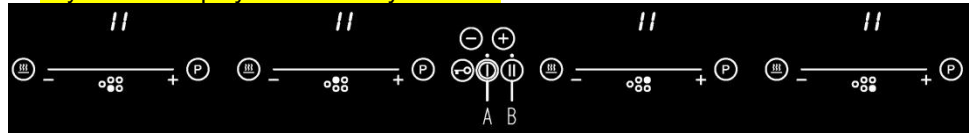
Pause function

The execution of the function is only possible if at least one zone is on.

The pause condition may also be activated with cooking zone specific errors, here, the error display is hidden. Also residual heat indication, special messages such as A, P or no pan are hidden; the pause display has priority. If there is a general error during the pause, the control switches off and terminates the mode.

Activating the Pause function

- Press the sensor (C) for at least 1 second, the corresponding LED turns on above the key and all displays show the symbol "||".



While the Pause function is active:

- Any Timer (also Egg-timer) set before the pause will be stopped during the pause and continue when pause mode is quitted.
- A selected booster or heat up time automatic function is terminated.
- Residual heat calculation and maximum operation time limitations will not be interrupted and keep on working in the background.
- Functional LED's such as Timer, multi-zone, keep on glowing according to their status.

The pause mode can only be active for maximum 10 min. If the pause mode is not deactivated within 10min the control switches off automatically. Throughout the pause time the (A) button can be used to switch the control off. In this case the pause mode is also deactivated.


Deactivating the pause mode:

- Press the (B) followed, the LEDs light up above the cursor of one of cooking zones.
- Within 10 seconds press and scroll from the left to the right on the cursor of the illuminated area.
The LED above the pause key turns off and the condition before the pause mode is restored.

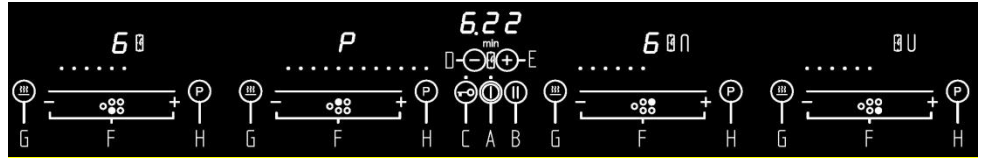
Recall function

If the control was accidentally switched off through the main switch (A) all settings can be restored using the recall function. After switching the control off from the main switch the user has 6s to switch the control on again and then he has another 6s to press the pause button (B) in order to recall the settings. The recall function can only be used if at least one cooking zone was active (cooking level >0) independent from key lock.

OPERATION

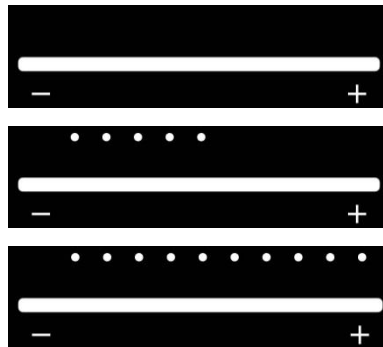
- After turning the ceramic glass hob on all displays come on for a moment. The hob is ready for operation.
- The hob is fitted with electronic sensors which are switched on if you touch the relevant circle for at least one second.
- Each sensor activation is followed by a sound signal.
- Avoid placing any objects on sensor surface (possible error signalization ).
- Always keep the sensor surface clean.

Hob control elements



- A. ON/OFF sensor of cooktop
- B. Safety lock on/off and child lock sensor
- C. Pause and recall function sensor
- D. Sensor (-) of timer
- E. Sensor (+) of timer
- F. Warming function sensor
- G. Slide control

Slide control power



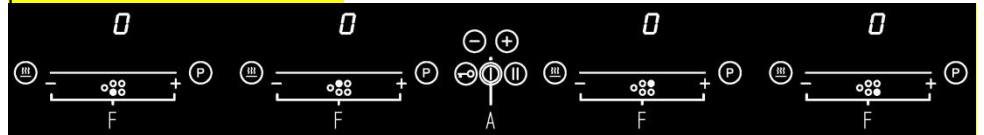
0

Medium power

Full power

Activating the hob

Touch the (A) sensor for at least one second. The hob is now active, and all hotplate power indicators indicate »0«.

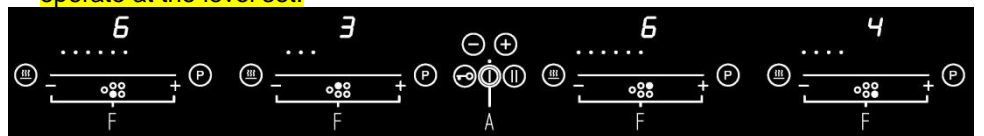


Now you need to select the next setting within 10 seconds, otherwise the hob switches off again.

Turning hotplates on

After turning the hob on using the (A) sensor, within the next 10 seconds start one of the hotplates.

- Set the power level 1-9 by touching the slider (F). At the first touch, the level is set according to the part of the slider that you touch. Upon the slider, the control LEDs light up, according to the level set. By sliding along the slider, the power level setting is changed. By sliding to the right, the level increasing, while sliding to the left decreases the level. When you move your finger away from the slider, the cooking field starts to operate at the level set.



If a specific point of slide control is pressed for at least 3 seconds, the automatic cooking is activated (see Automatic fast heating).

Changing hotplate power settings

- By touching or sliding along the slide sensor (F) you change power setting.
- When you remove the finger from the slide sensor, the hotplate starts to operate at selected power.

اختبار المغناطيس

استخدام المغناطيس الصغيرة لمعرفة ما إذا قاع الطبق هو المغناطيسي. أطباق فقط حيث المغناطيس العصي إلى أسفل هي مناسبة لأغراض الطهي التعريفي.

طبق الاعتراف

واحدة من مزايا كبيرة من موقد الحث اعتراف الطبق. حتى لو كانت هناك أي الأطباق على موقد ، أو صحن قطره أصغر من قطر موقد ذات الصلة ، لا توجد خسائر الطاقة الحرارية. عندما موقد غير ، ومؤشر الطاقة يعرض الحرف "U". إذا قمت بوضع الطبق على ذلك موقد في غضون الدقائق الـ 10 التالية ، وموقد تعترف الطبق ويتحول إلى قيمة الطاقة المعدة مسبقا. في لحظة إزالة طبق من موقد ، وعلقت السلطة. لو كنت مكان أصغر طبق على موقد ، ومعترف به ، فإن استخدام موقد فقط من كمية الطاقة المطلوبة لتسخين طبق وفقا لحجمها.

قد يكون معطوبا موقد إذا :

- يتم تشغيل على وتركت فارغة ، أو يتم وضع صحن فارغ على ذلك ؛
- استخدام أطباق الطين الذي ترك خدوش على سطح الزجاج السيراميك ؛
- لم تتمكن من محو أسفل طبق جاف وضع قبل ذلك على موقد من السيراميك والزجاج ، وعرقلت تحريض الحرارة ، وربما يكون معطوبا موقد ؛
- لم تتمكن من استخدام الأطباق المناسبة التي يمكن مغطى : أطباق من الصلب ، والمينا أو أطباق سبائك الصلب ؛ التعريفي موقد لن تعمل على خلاف ذلك.

سلطة التنظيم

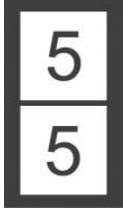
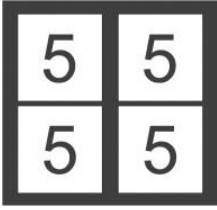
قد يتم تعيين السلطة التدفئة للسخان في تسعة مستويات مختلفة. الرسم البياني التالي يبين استخدام توضيحية لكل إعداد السلطة.

إعداد القوة للاستعمالات

- 0 معطلة، وذلك باستخدام الحرارة المتبقية
 - 1-2 الحفاظ على الطعام الحار، ينضج ببطء من كميات صغيرة
 - 3 ينضج بطيئة (استمرار الطهي بعد البدء قوية)
 - 4-5 الطهي البطيء (استمرار) من كميات أكبر، تحميص قطع أكبر
 - 6 التحميص، براوننج
 - 7-8 تحميص
 - 9 بدء الطهي والشوي
- إعداد التلقائية الأولى
ف قوية وخاصة بالنسبة للوضع كميات كبيرة جدا من المواد الغذائية

نصائح - توفير الطاقة

- عند شراء تجهيزات المطابخ تكون حذرا في اختيار حجم : القطر وعاء وعادة ما يشير إلى الحافة العلوية للطبق، والتي غالبا ما تكون أكبر من قاع الطبق.
- ضغط البخار القدر (أواني الاقتصادية)، والتي تستخدم في الضغط الداخلية مغلقة بإحكام ، وبخاصة في المجال الاقتصادي، وتوفير الوقت والطاقة. أقصر وقت الطهي يترك المزيد من الفيتامينات في الغذاء.
- يترك دائما ما يكفي من الماء في الأواني ضغط البخار، وإلا فإنه قد يؤدي إلى الانهالك الذي قد يؤدي إلى تلف كل من وعاء وموقد لل.
- تغطية تجهيزات المطابخ دائما مع الأغطية ذات حجم مناسب.
- استخدام مثل حجم طبق لاستيعاب كمية من المواد الغذائية لتكون مستعدة. إذا كنت تستخدم وعاء كبير للغاية من أجل كمية صغيرة من الطعام، وسوف تستهلك طاقة أكثر من ذلك بكثير.

BMEH381I	BMEH62I	
		
220-240V~ ; 50/60 Hz	220-240V~ or 380-415V 2N~ ; 50/60 Hz	تصنيف الفولت
3700 W	7400 W	الطاقة الكاملة
18,4x22 cm / 2100 W (P=3700 W)		5

بلغت قوته الإعداد اضافية=P

موقد يعمل المبدأ

- يتم تركيب زجاج الفرن السيراميك مع ثلاث أو أربع سخانات. سطح الفرن مسطحة تماما وعلى نحو سلس ، من دون حواف لتراكم الأوساخ.
- تم تجهيز الفرن مع ارتفاع سخانات تحريض السلطة. تتولد الحرارة مباشرة في أسفل الطبق، حيث تشتد الحاجة إليه، من دون أي خسائر من خلال سطح الزجاج السيراميك.
- لم يتم تسخينها • زجاج موقد من السيراميك مباشرة ، ولكن فقط من خلال عودة الحرارة التي تنتقل عن طريق الطبق. هذه الحرارة الأرقام بأنها "الحرارة المتبقية" بعد تحول قبالة موقد. على موقد الحث يولد حرارة من لفائف التعريفي ، وتثبيت تحت سطح الزجاج السيراميك. لفائف يخلق المجال المغناطيسي في قاع الطبق (والتي يمكن لي ممغنط) والتي بدورها تأتي من فلوريدا دوراني OWS الحالية التي الحرارة ثم موقد.

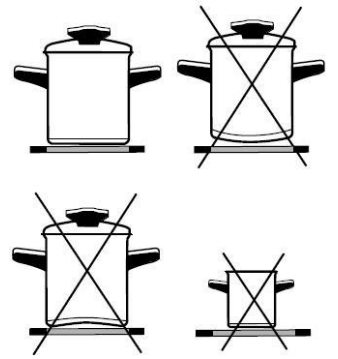
مهم!

في حال تسرب السكر أو غيرها من المواد المحلاة بشكل كبير على موقد، امسحه على الفور ، وإزالة بقايا السكر مع مكشطة على الرغم من أن المنطقة لا تزال ساخنة الطبخ، وإلا قد يكون معطوبا موقد. تجنب تنظيف كوكتوب في حين أن مناطق الطهي لا تزال ساخنة، كما قد يؤدي إلى تلفالفرن.

- سوف التعريفي موقد يعمل تماما فقط إذا تم استخدام تجهيزات المطابخ المناسبة.
- يجب أن يكون الطبق في منتصف موقد أثناء الطهي.
- تجهيزات المطابخ والمناسبة هي التي تمكن التعريفي ، على الصلب سبيل المثال ، أو المينا الصلب تجهيزات المطابخ الألمنيوم. الأواني المصنوعة من سبائك النحاس والفولاذ ، وأسفل أو الألومنيوم ، أو الأواني الزجاجية وغير لائقة.
- إذا كنت تستخدم طنجرة الضغط ("بوتقة الاقتصاد") ابقائه تحت المراقبة الدقيقة حتى يتم الحصول على الضغط المناسب. موقد ينبغي فاي RST تعمل على الطاقة القصوى، ثم اتبع تعليمات الشركة المصنعة واستخدام أجهزة الاستشعار الملائمة لخفض الطاقة.
- عند شراء تجهيزات المطابخ ، تحقق مما إذا كان يحمل تسمية "يسمح تحريض".

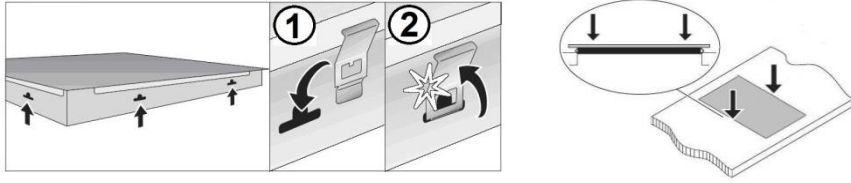
تجهيزات

المطابخ المناسبة لسخانات التعريفي



الطبخ مناطق	الحد عموم القاع Ø	ماكس. عموم القاع Ø
184x220 mm (SINGLE)	Ø 115 mm	Ø 180 mm
184x220 mm (SINGLE) WITH BRIDGE FUNCTION	Ø 135 mm	Ø 180 mm
184x220 mm (DOUBLE) WITH BRIDGE FUNCTION	2 ZONES	380x220 mm
	4 ZONES	Ø 330 mm
		Ø 400 mm

- يجب وضع أفقي تماما سطح العمل.
- حماية المناسب على حواف فتحة قطع.
- قم بتوصيل الفرن الطهي على امدادات الطاقة الرئيسي (انظر تعليمات للاتصال من الفرنالطهي لتوفير الطاقة أنابيب).
- ضع الينايبع المتوفرة في أماكنهم.
- أدخل في فتحة الفرن قطع.
- اضغط على الفرن بحزم نحو سطح العمل من فوق.



اتصال تزويد الطاقة

يمكن القيام بها اتصالات فني مؤهل فقط. يجب حماية التأريض الامتثال للأنظمة واقفا وكشفت محطات اتصال

- عند إزالة الغطاء مربع الاتصال.
- وقبل أي التحقق من اتصال حاولت أن الجهد وأشار على لوحة التصويت تماشيا معمزلتك امدادات الطاقة.
- يقع تحت تصنيف لوحة الجهاز.
- يتم تصنيعها الجهاز للاستخدام مع السلطة امدادات التيار الكهربائي ~ 220-240 V.
- من أجل إجراء اتصال ثابتة للأنابيب ، وإدراج قاطع كل قطب بين الأجهزة والتيار الكهربائي و. يقوم هذا الجهاز وفصل الاتصال في جميع أقطاب، وتوفير قطع كاملة بموجشرط تغيير تفضيلات الفئة الثالثة.
- لا يسمح أن تكون هذه الأجهزة المركبة على جانب واحد بجانب خزانه المطبخ عالية ، قدالارتفاع الذي يتجاوز ذلك من الأجهزة. على الجانب الاخر ومع ذلك، لا يسمح سوبللمطبخ مجلس الوزراء ارتفاع متساوية مع الجهاز.
- بعد الانتهاء من التثبيت، يجب أن يكون أسلاك وكابلات معزولة يعيش بحماية كافية ضدلمس عرضيا.

تعديل الأساسية مجسات لاجواء

عند كل اتصال لتزويد الطاقة يتم تعديلها تلقائيا من أجهزة الاستشعار والأجهزة على البيئةلضمان وظيفتها المناسبة. يعرض كل بدوره على ومضئية تماما لبضع ثوان. أثناء إجراء تعديل أجهزة الاستشعار يجب أن تكون خالية من أي كائنات، وإلا سوف توقفإجراء التعديل حتى يتم إزالة هذه الأجسام من سطح جهاز الاستشعار. خلال هذه الفترة تنظيفوكوتوب أمر مستحيل.

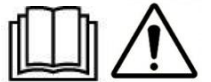
انتبه!

قبل محاولة إجراء أية إصلاحات على الأجهزة ، قطع التيار الكهربائي. وينبغي وفقا للجهدالتيار الكهربائي تكون متصلا الأجهزة تماشيا مع المخطط المرفق. يجب توصيل سلك التأريض إلى المحطة التي تحمل الرمز التأريض. يجب أن يفود من خلال كابل توصيل الإغاثة جهاز السلامة ، وحمايته من عرضيةالانسحاب . عند الانتهاء من تركيب سخانات تبديل كل يوم لحوالي 3 دقائق للتأكد من حسن سير العمل.

قد يتم الاتصال بها من خلال :

- كابلات مغلقة المطاط الصدد، طراز H05RR - F مع كابل التأريض الأصفر والأخضر؛
- كابلات مغلقة المطاط الصدد، طراز H07RN - F مع كابل التأريض الأصفر والأخضر.

تثبيت الرسم التخطيطي



خط حامي	L	بني
خط أرضي	\oplus	أصفر / أخضر
خط محايد	N	أزرق

220-240 V~ 3x1,5mm ²	BLACK BROWN BLUE GREEN/YELLOW	L1 N
		220-240 V~

380-415V 2N~ 4x2.5 mm ²	N L ₂ L ₁
	5 4 3 2 1

220-240V ~ 3x4.0 mm ²	N L
	5 4 3 2 1

BMEH3811

BMEH621

تساعد في الموقد المدمج

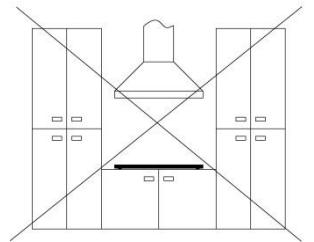
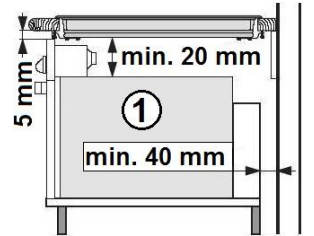
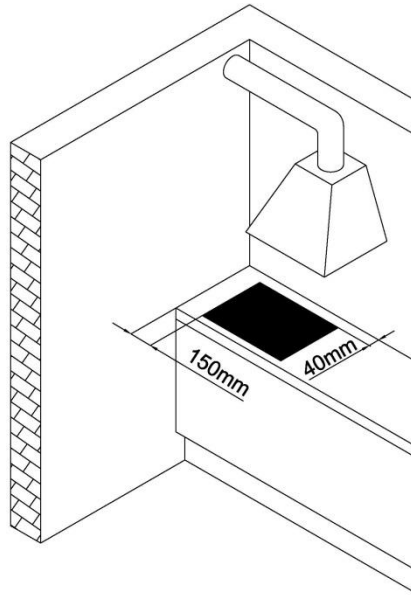
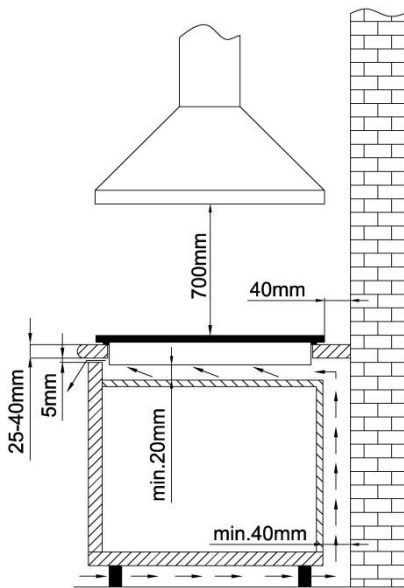
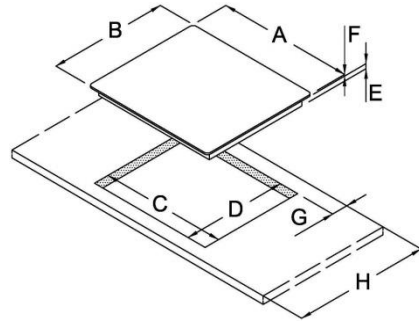
الحدرا!

- لتجنب أي خطر محتمل ، قد يتم تثبيت جهاز قبل أشخاص مؤهلين فقط.
- ألواح والمفروشات من خزائن المطبخ تلقي السطح يجب أن يعامل مع مواد لاصقة مقاومة للحرارة ° C 100(وإلا أنها قد تكون مشوه أو مشوه بسبب عدم كفاية درجة الحرارة المقاومة).
- المقصود من سطح الطبخ لبناء إلى سطح العمل فوق العنصر مطبخ 600معرض أو أكثر .
- بعد التثبيت من المدمج في السطح تأكد من أن هناك حرية الوصول إلى عناصر تحديد اثنين في الواجهة.
- يجب أن يتم تثبيت عناصر المطبخ معلق فوق هذا الموقد في هذه المسافة لتوفير مساحة كافية لعملية عمل مريحة.
- يجب أن تكون المسافة بين سطح العمل والشفاط على الأقل من هذا القليل على النحو المبين في تعليمات لتركيب شفاط المطبخ، ولكن في أي حال من الأحوال أنه قد يكون أقل من 700 ملم.
- يسمح استخدام الحدود الخشب الصلب الزخرفية حول سطح العمل وراء جهاز ، في حالة تبقى على مسافة لا تقل كما هو مبين في الرسوم التوضيحية التثبيت.
- المسافة الدنيا بين المدمج في ويشار كوكتوب والجدار الخلفي في الرسم التوضيحي لتركيب المدمج في كوكتوب.
- يمكن أن يبني السطح السيراميك والزجاج في 25 إلى 40mm أسطح العمل سميكة.
- عنصر المطبخ أسفل يجب أن لا يكون أحد الأدراج .يجب تركيبها مع لوحة أفقي 20MMبعيدا عن السطح السفلي سطح العمل .المسافة بين لوحة والسطح يجب أن يكون فارغا ويمكن تخزين أي أجسام أو الاحتفاظ بها هناك.
- يجب على الجانب الخلفي من عنصر المطبخ أيضا لديها افتتاح 50MMعالية على طول عرض كامل للعنصر، والجزء الأمامي يجب أن يكون افتتاح ما لا يقل عن 5MM.

إدراج الفرن تحت الفرن بجوز للأفران مجهزة مروحة التبريد ①

إدراج قبل الفرن، فمن الضروري إزالة لوحة عنصر المطبخ الخلفي في مجال افتتاح الفرن. وبالمثل، يجب على الجزء الأمامي من العنصر لها افتتاح ما لا يقل عن 5MM.

	BMEH381I	BMEH62I
A	380mm	580mm
B	510mm	510mm
C	360mm	560mm
D	490mm	490mm
E	45mm	45mm
F	5mm	5mm
G	min.50mm	min.50mm
H	min.600mm	min.600mm



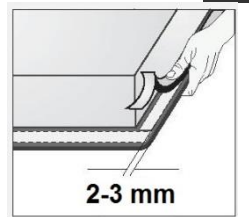
قبل إدراج الجهاز داخل فتحة في سطح العمل المطبخ، يجب إرفاق طوقا رغوة المقدمة (بالجانب السفلي من الفرن السيراميك والزجاج الطبخ (زجاج). لا تقم بتثبيت الجهاز دون طوقا رغوة!

وينبغي إرفاق طوقا على الجهاز بالطريقة التالية :

- إزالة الفيلم الواقية من خشية.
- ثم نعلق طوقا على الجانب السفلي من الزجاج، ما يقرب من 2-3 ملليمتر من الحافة.
- يجب أن يرفق طوقا على طول الحافة والزجاج ، وينبغي ألا تتداخل في زوايا.
- عند تركيب خشية ، وتأكد من أن الزجاج لا تتلامس مع أي أدوات حادة.

الرغوة

طوقا



- قد تكون مدمجة في الجهاز وتوصيل التيار الكهربائي إلى فقط بواسطة فني مؤهل .
- مناطق معينة من سطح كوكتوب (المتاخمة للسخانات) حار خلال العملية .
- منع الأطفال من تسكع الجهاز بشكل صحيح وتحذيرهم من خطر الحروق .
- زيت ساخن يشعل بسهولة ، لذا يجب التأكد من أن يكون إعداد الطعام مثل (البطاطا المقلية) تحت المراقبة المستمرة .
- قد لا يمكن ترك سخانات في عملية فارغة ، من دون أي أطباق على القمة .
- عدم استخدام الجهاز لتسخين الجو .
- عدم استخدام السيراميك والزجاج كوكتوب باعتبارها أسطح العمل .الأشياء الحادة قد تلحق الضرر سطح كوكتوب .
- عدم وضع أي أجسام معدنية على موقد الحث ، مثل السكاكين والشوك والملاعق وأغطية وعاء ، وما شابه ذلك ، لأنها قد تحصل على الساخن جدا. غير مسموح
- إعداد الطعام في المطابخ الألمنيوم أو البلاستيك . لا تضع أي كائنات بلاستيكية أو رقائق الألمنيوم على سطح كوكتوب .
- في حالة أي أجهزة أخرى موصولة في أنابيب كهربائية بالقرب من الموقد ، ومنع الاتصال مع كابل توصيل المناطق الطبخ الساخن.
- لا تبقى أي كائنات قابلة للاشتعال أو درجة الحرارة حساسة ، مثل مواد التنظيف ، وبخاخ والمنظفات الصناعية وغيرها ، تحت الجهاز .
- لا تستعمل أبدا متصدع أو كسر السيراميك والزجاج كوكتوب .في حال كنت تلاحظ وجود تصدعات واضحة على السطح ، وقطع التيار الكهربائي فورا .
- في حال وجود أي خلل ، افصل الجهاز من الكهرباء ودعوة قسم الخدمات .
- لا تستخدم الضغط العالي أنظف البخار أو بخار ساخن لتنظيف الجهاز .
- الأجهزة يتم تصنيعها وفقا لمعايير السلامة الفعالة ذات الصلة .
- ليس المقصود من الأجهزة للاستخدام من قبل أشخاص (بمن فيهم الأطفال) مع انخفاض القدرات المادية والحسية أو العقلية ، أو قلة الخبرة والمعرفة ، ما لم تكن قد أتيت لهم الإشراف أو تعليمات بشأن استخدام الجهاز من قبل الشخص المسؤول عن سلامة أنهم .
- وينبغي أن تكون تحت إشراف الأطفال للتأكد من أنها لا تلعب مع الجهاز .
- لا يمكن أن يكون الفرن تفعيلها من خلال توقيت خارجي أو البعيد أنظمة التحكم .
- احرص على عدم إسقاط الأشياء أو الأواني الفخارية على سطح الزجاج والسيراميك.يمكن حتى الأشياء الخفيفة (مثل شاكر الملح) الكراك او اضرار لوحة خزفية .
- إذا تم بناء الجهاز في أكثر من فرن حراري مع النظام ، لا ينبغي أن تعمل في حين أن عملية حراري في التقدم لأنها يمكن أن تؤدي إلى حماية المحموم للكوكتوب .
- لا تقم بتوصيل الفرن لتوفير الطاقة على تمديد الكابلات أو مأخذ متعددة ، لأنها لا تضمن تحقيق السلامة الكافية (خطر الانهك على سبيل المثال من مأخذ متعددة)
- بعد استخدام كوكتوب ، يفصله من واجهة المستخدم .لا تثق في وعاء كاشف .
- توصيل الجهاز إلى اتصال دائم.

الرمز على المنتج أو على عبوتها يشير إلى أن هذا المنتج قد لا يعامل مع النفايات المنزلية. وبدلا من ذلك سلمها للتطبيق نقطة جمع لإعادة تدوير المعدات الكهربائية والإلكترونية. من خلال ضمان ويتم التخلص من هذا المنتج بشكل صحيح، سوف تساعد على منع السلبية المحتملة الآثار على البيئة وصحة الإنسان، والتي كان من الممكن معالجة النفايات الناجمة عن غير مناسب لهذا المنتج. للحصول على معلومات أكثر تفصيلا حول إعادة تدوير هذا المنتج، يرجى الاتصال بمكتب المدينة المحلية ، والخاص والتخلص من النفايات المنزلية أو الخدمة المحل الذي اشترت منه المنتج.



عزيزي العميل!

الدمج في السيراميك والزجاج والمقصود كوكتوب للاستخدام المنزلي فقط. المواد المستخدمة في التعبئة والتغليف هي طبيعة ودية ويمكن إعادة تدويرها، أودعت أو تدميرها من دون أي مخاطر على البيئة. من أجل التعرف على هذه الميزات ، وتتميز جميع مواد التعبئة والتغليف مع الرموز ذات الصلة. مرة واحدة الجهاز الخاص بك قد عفا عليها الزمن، وكنت لا تنوي استخدامه لفترة أطول، تأخذ الرعاية الكافية بعدم المنتشرة في البيئة. ودائع الجهاز القديم الخاص بك مع مستودع أذنا لتعامل مع الأجهزة المنزلية المستخدمة.

للاستخدام تعليمات

وقد أعدت تعليمات للاستخدام بالنسبة للمستخدم ، ووصف تفاصيل والتعامل مع الأجهزة. هذه التعليمات تنطبق على نماذج مختلفة من نفس العائلة من الأجهزة، وبالتالي قد فاي الثانية والمعلومات والأوصاف التي قد لا تنطبق على الأجهزة الخاصة بك.

تعليمات التثبيت

كان يجب أن تكون متصلا الأجهزة إلى إمدادات الطاقة وفقا لتعليمات من " اتصالاتالكهربائية " الفصل وتمشيا مع الأنظمة والمعايير دائمة. وينبغي إجراء اتصالات من قبلأشخاص مؤهلين فقط.

التصويت لوحة

تقع لوحة التصويت مع المعلومات الأساسية تحت الجهاز

حماية الحريق الخطر

ويسمح للأجهزة لتثبيتها على جانب واحد بجانب خزانة المطبخ عالية، قد يكون الارتفاعالذي يتجاوز ذلك من الأجهزة. على الجانب الاخر ومع ذلك، لا يسمح سوى للمطبخ مجلس الوزراء ارتفاع متساوية مع الجهاز.

يسعى المصنّع للقيام بتعديل المنتج باستمرار. لهذا السبب، إن النص والرسوم التوضيحية في هذا الكتاب هي عرضة للتغيير دون إشعار.

احتفظ بهذه التعليمات في أماكن يسهل الوصول إليها ؛ ويرجى إعطاء هذا الكتيب للمالك الجديد في حال قمت ببيعه.

4	تحذيرات هامة
5	تصاعد السطح
6	اتصال لإمدادات الطاقة
7	معلومات فنية
9	تحكم السطح
15	وظائف الأمان وخطأ العرض
16	تنظيف و صيانة

Baumatic

MADE IN ITALY

التحكم باللمس السيراميك والزجاج سطح
دليل المستخدم AR

BMEH381I
BMEH62I