



HOBS

INSTRUCTIONS FOR USE AND INSTALLATION

GB

TABLES DE CUISSON

NOTICE D'EMPLOI ET D'INSTALLATION

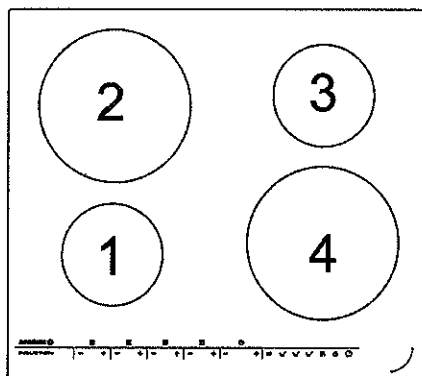
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ІНСТРУКЦІЯ З ЕКСПЛУАТАЦІЇ ТА ПІДКЛЮЧЕННЯ

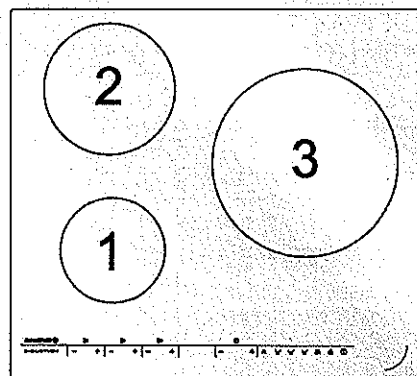
ВБУДОВАНОЇ ІНДУКЦІЙНОЇ ПОВЕРХНІ

UK

Model: RPI430 / RPIF430 / RPI430MM



Model: RPI342 / RPIF342 / RPI342MM / RPI346




Safety Reminding and Maintenance:

- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Children under 8 Year of age must be kept away from the appliance unless they are continuously supervised.
- 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 must 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.
- **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 a steam cleaner for cleaning operations
- Metallic objects such as knives, forks, spoons and sauce pan lids must not be placed on the hob surface as they can get hot.
- Any spillage should be removed from the lid before opening.
- The hob surface must be allowed to cool down before closing the lid.

Safety Reminding and Maintenance:

- After use, switch off the hob element by its control. Do not rely on the pan detector.
- This appliance is not intended to be operated by means of an external timer or separate remote - control system.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- The instructions state the type of cord to be used, taking into account the temperature of the rear surface of the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer's service agent or similarly qualified persons in order to avoid a hazard.
- **CAUTION:** In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as a timer or connected to a circuit that is regularly switched on and off by the utility.

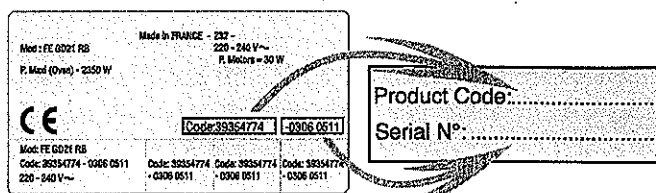
 **Warning:** this appliance complies with current safety regulations and electromagnetic compatibility regulations. Nevertheless, people with a pacemaker should not use this appliance. It is impossible to guarantee that all such devices found on the market comply with current safety regulations and electromagnetic compatibility regulations, and that dangerous interference will not occur. It is also possible that people with other types of device, such as a hearing aid, could experience some discomfort.

GENERAL WARNINGS

READ THE INSTRUCTIONS BOOKLET CAREFULLY TO MAKE THE MOST OF YOUR HOB.

We recommend you keep the instructions for installation and use for later reference, and before installing the hob, note its serial number below in case you need to get help from the after sales service.

Identification plate
(located under the hob's bottom casing).



COOKING HOB	RPI430/RPIF430/RPI430MM	RPI342/RPIF342/RPI342MM/RPI346
Cooking zones	4 INDUCTION	3 INDUCTION
Supply voltage	220-240V~ 50/60 Hz 400 V 50/60Hz	
Installed electric power (W)	7000	7200
Product size (d X w X h) mm	590 X 520 X 55	
Building-in dimensions (AXB)	560 X 490	

We are constantly striving to improve product quality and as such may modify appliances to incorporate the latest technical improvements.

Induction hobs conform to European Directives 73/23/CEE and 89/336/CEE, replaced by 2006/95/EC and 2004/108/EC, and subsequent amendments.

INSTALLATION

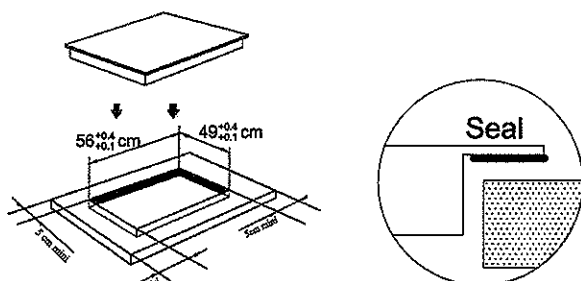
Installing a domestic appliance can be a complicated operation which if not carried out correctly, can seriously affect consumer safety. It is for this reason that the task should be undertaken by a professionally qualified person who will carry it out in accordance with the technical regulations in force. In the event that this advice is ignored and the installation is carried out by an unqualified person, the manufacturer declines all responsibility for any technical failure of the product whether or not it results in damage to goods or injury to individuals.

BUILT-IN

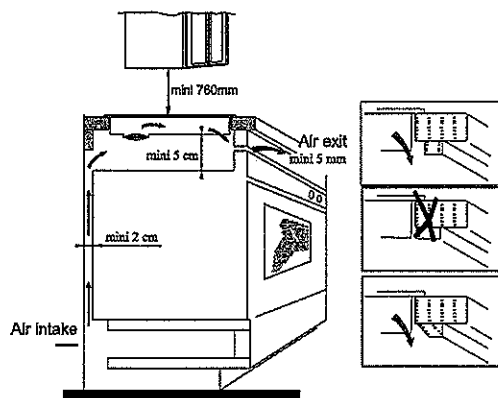
The furniture in which your hob will be installed and all adjacent furniture, should be made from materials that can withstand high temperatures. In addition, all decorative laminates should be fixed with heat-resistant glue.

Installation:

- A watertight seal is supplied with the hob.
- It is important to fit the hob on a level supporting surface.
- Deformations caused by incorrect fitting can alter the specifications of the worktop and the performance of the hob.
- Leave a gap of at least 5 cm between the appliance and any neighbouring vertical surfaces.
- It is absolutely essential that the recess conforms with the dimensions indicated.
- Cut a hole in the worktop of the dimension shown in the diagram below. A minimum of 50 mm space should be left around the hole.
- The worktop should be at least 30 mm thick and made of heat-resistant material. As shown in the Figure(1)



- You can not build the hob in above an oven with no fan, a dishwasher, fridge, freezer or washing machine.
- It is essential that the induction hob is well ventilated and that the air intake and exit are not blocked. Make sure the hob is correctly installed as shown in Figure(2)



NB: For safety, the gap between the hob and any cupboard above it should be at least 760mm.

ELECTRICAL CONNECTION

"The installation must conform to the standard directives." The manufacturer declines all responsibility for any damage that may be caused by unsuitable or unreasonable use.

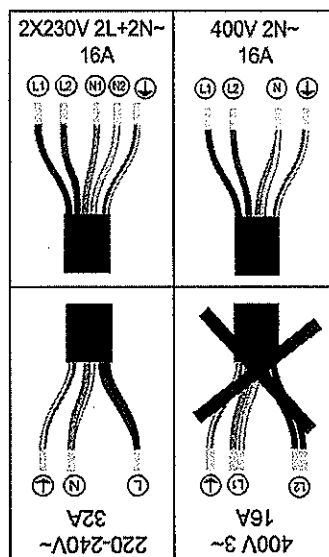
Warning :

- Always check before any electrical operation, the supply tension shown on the electricity meter, the adjustment of the circuit-breaker, the continuity of the connection to earth to the installation and that the fuse is suitable.
- The electrical connection to the installation should be made via a socket with a plug with earth, or via an omnipole cut-out switch with an opening gap of at least 3 mm. *If the appliance has a socket outlet, it must be installed so that the socket outlet is accessible.*
- The yellow/green wire of the power supply cable must be connected to the earth of both power supply and appliance terminals.
- The manufacturer cannot be held responsible for any accidents resulting from the use of an appliance which is not connected to earth, or with a faulty earth connection continuity.
- Any queries regarding the power supply cord should be referred to After Sales Service or a qualified technician.
- If the cable is damaged or to be replaced, the operation must be carried out by the sale agent with dedicated tools to avoid any accident.

Connection to power supply

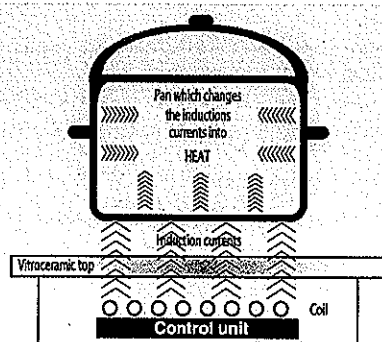
The socket shall be connected in compliance with the relevant standard, to a single-pole circuit breaker. The method of connection is shown in Figure(3):

1	2	3	4	5
L1	L2	N1	N2	
Black	Brown	Blue	Grey	Yellow/Green



The cable must not be bent or compressed.

INDUCTION



USE PROCEDURE

An electronic generator powers a coil located inside the appliance. This coil creates a magnetic field, so that when the pan is placed on the hob, it is permeated by the induction currents. These currents make the pan into a real heat transmitter, while the glass ceramic hob remains cold. **This system is designed for use with magnetic-bottomed pans.**

Put simply, induction technology has two main advantages :

- as heat is emitted only by the pan, heat is maintained at its maximum level and cooking takes place without any heat loss.
- There is no thermal inertia, as cooking automatically starts when the pan is placed on the hob and stops when it is removed.

A HIGH SAFETY APPLIANCE

• Protection from over-Temperature

A sensor monitors the temperature in the cooking zones. When the temperature exceeds a safe level, the cooking zone is automatically switched off.

• Residual heat warning

When the hob has been operating for some time, there will be some residual heat. The letter "H" appears to warn you to keep away from it.

• Auto shutdown

Another safety feature of the induction hob is auto shutdown. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below.

Power level	The heating zone shut down automatically after
1~5	8 hours
6~10	4 hours
11~14	2 hours
15	1 hour

When the pan is removed from the cooking zone, it stops heating immediately and switches itself off after the buzzer sounded for one minute.

REMI

The patient with a heart pacemaker shall use this product under the guidance of the doctor.


HOB COOKWARE ADVICE

Using good quality cookware is critical for setting the best performance from your hob.

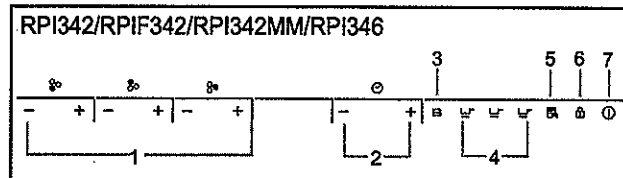
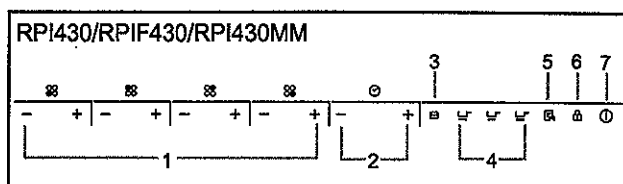


- **Always use good quality cookware with perfectly flat and thick bases :** using this type of cookware will prevent hot spots that cause food to stick. Thick metal pots and pans will provide an even distribution of heat.
- **Ensure that the base of the pot or pan is dry :** when filling pans with liquid or using one that has been stored in the refrigerator, ensure that the base of the pan is completely dry before placing it on the hob. This will help to avoid staining the hob.
- **Use pans whose diameter is as large as the graphic of the zone selected.** Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected. Pot less than 140 mm could be undetected by the hob.

The following information will help you select the pans best adapted to obtain good results.

	Induction zone
Mark on kitchen utensils	On the label, check the mark which shows if the pan is compatible with induction.  Use magnetic pans (enamelled iron sheet, cast-iron ferritic stainless steel) apply a magnet on the bottom of the pan (it must stick).
Stainless steel	Non detectable Excepted stainless steel ferromagnetic.
Aluminium	Non detectable
Cast-iron	Good performance
Enamelled steel	Good performance
Glass	Non detectable
Porcelain	Non detectable
Copper bottom	Non detectable

Schematic diagram of the control panel



1. Power regular key
2. Timer regular key
3. Booster
4. Special function
5. Memory
6. Lock
7. On/Off

Instructions for Use

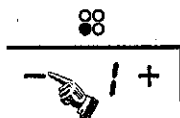
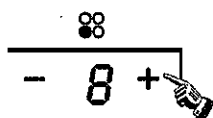
When the power is switched on, the buzzer will sound once and all the indicators will come on for one second and then go out. The hob is now in standby mode. Place the pan in the centre of the cooking zone.

Operating instructions

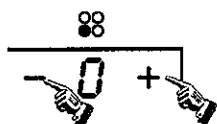
1. Press the "1" key, all the indicators show "--".



Select the power level by pressing the "+" or "-" key for the relevant hotplate. To begin with the indicator shows "8" or "1" by pressing the "+" or "-" key. Adjust up or down by pressing the "+" or "-" key.



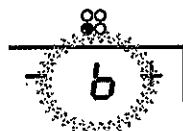
If you press the "+" and "-" keys simultaneously, the power setting returns to "0" and the cooking zone switches off.



NB : When the "1" key is pressed, the induction hob returns to standby mode if no other operation is carried out within 1 minute.

Boost function

Press the "B" key, the power level indicator showing "b".

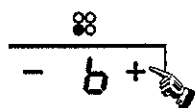


Warning:

1. The boost function only operates for 5 minutes, after which the cooking zone will revert to its original setting.
2. The boost function works on all cooking zones.
3. As the boost function of the 1st cooking zone is activated, the 2nd cooking zone is limited under level 2 automatically, vice versa. As the boost function of the 3rd cooking zone is activated, the 4th cooking zone is limited under level 2 automatically, vice versa.

Cancelling the "BOOST" mode

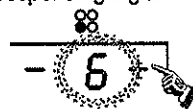
Cancel the "Boost" mode by pressing the "+" or "-" key of the corresponding zone.



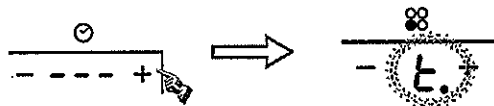
Timer function

If more than 1 zone is switched on :

- activate the selected zone by pushing "+" or "-" key of that zone, the corresponding digits will be flashing.



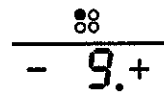
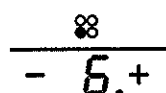
- then press the "+" or "-" timer key, power level indicator flashing and showing "t" and the timer indicator flashes



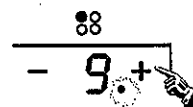
- To begin with the indicator shows "0: 00", set the time by pressing the "+" or "-" key. After setting the time, you can select the power level of the cooking zone.
- Then set the time for between 1 minute and 9 hours 59 minutes by pressing the "+" or "-" key.
- Press the "+" key once increases the time by one minute ; hold down the "+" key increases the time by 10 minutes ; When the time exceeds 1 hour, hold down the "+" key increases the time by 30 minutes .
- Press the "-" key once decreases the time by one minute ; hold down the "-" key decreases the time by 10 minutes ; When the time exceeds 2 hours, hold down the "-" key decreases the time by 30 minutes .
- You can set the power level during the timer mode.

If the timer is set on more than 1 zone:

- Timer can be set on all 4 cooking zones. When you set the time for several cooking zones simultaneously, decimal dots of the relevant cooking zones are on.



- on the timer display will be shown the timer that will expire first. The dot of the corresponding zone will be on but flashing. Once the countdown timer expires the corresponding zone will be switch off. Then it will be shown the new first expiring timer and the corresponding zone will have the dot flashing.



- If the timer is set but not active on any zone, it will work simply as timer countdown.

Note:

1. When the timer is 0 minute, the timer is cancelled.
2. When time elapses, the relevant cooking zone is switched off.
3. After setting the timer, the timing indicator has been flashing for 5 seconds, the set time will be automatically confirmed.

Instructions for Use

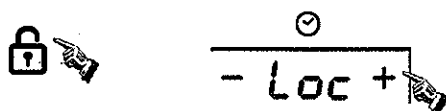
4. In timer mode, pressing the "+" or "-" key of the timer simultaneously, timer setting returns to "0", time is cancelled.

Safety mode

To ensure the safety of children, the induction hob is fitted with an interlock device.

○ Lock:

In working mode, press the "🔒" key, the hob then goes into the lock mode, timer will display "Loc" and the rest of the keys are disabled except the "⌚" key.



In standby mode, press the "lock" key, the hob then goes into the lock mode, the timer shows "Loc" and the rest of the keys are disabled. The timer shows "Loc" for a while and then goes out.

If you press the "⌚" key, "Loc" will be displayed for a while.

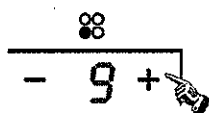
○ Unlock:

Hold down the "Lock" key for 3 second, and the lock function will be deactivate.

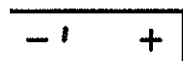
Keep warm mode

This function will allow to keep the food warm for up to 2 hours.

Activate the selected zone by pushing the "-" or "+" button



Press the "-" till when you reach the level between 0 and 1, you will see the keep warm level. "!" will appear under the area selected.



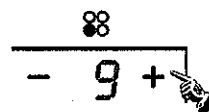
Cancelling the Keep warm mode

To exit for the keep warm function, set any other power level

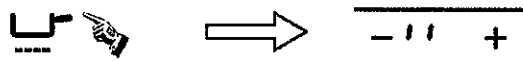
Special function



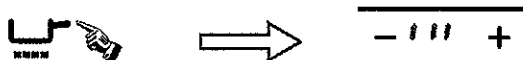
- Activate the selected zone by pushing "+" or "-".



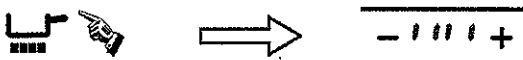
press the SIMMERING key, the indicator will be show "!!"



press the MEDIUM key, the indicator will be show "!!!"



press the HIGH key, the indicator will be show "!!!!"



Memory function

You can use the memory function to store the power level settings and duration for one zone.

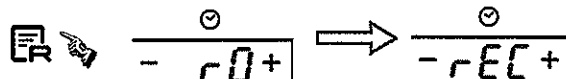


Recording

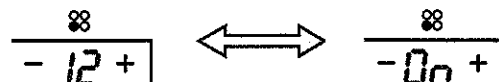
- Select the desired cooking zone by pressing the "+" or "-" key, with the power level indicator of that zone flashing,



- press the "MR" key, with the timer indicator showing "r0", "r0" means "no cooking cycle in memory". hold down the memory key for 3 seconds, with the timer indicator show "rEC", recording is started.



the power level indicator showing "0n" and power level alternately.



- The maximum number of operations is 10 power level variations in 8 hours. Any power level variation lasting less than 15 seconds will not be recorded.

Stop recording

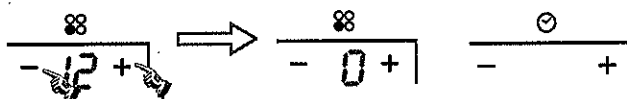
Press again the memory key, "rEC" will be no more display on the timer display and the cooking cycle will be stored



Instructions for Use

OR

Switch off the corresponding cooking zone by pressing "+" and "-" simultaneously or by setting the power level to 0, "rEC" will be no more display on the timer display and the cooking cycle will be stored.



OR

Remove the pan from the corresponding cooking zone. When the zone detects missing pan, then "rEC" will be no more display on the timer display and the cooking cycle will be stored

OR

Do more than 10 power level setting variations, "rEC" will be no more display on

OR

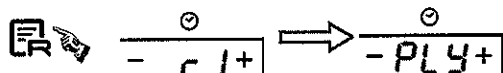
switch off the hob, in that case the recording of the cooking cycle is automatically aborted.

OR

switch off the a recorded cooking zone before 15 second since the starting of the recording in that case the recording of the cooking cycle is automatically aborted.

Execute a recorded cooking cycle

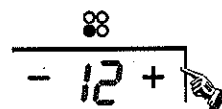
- Press the memory key, the timer indicator displays "r I", key for 5 seconds, then displays "PL 5". The zone corresponding at the recorded cooking cycle will switch on and starts performing the cycle.



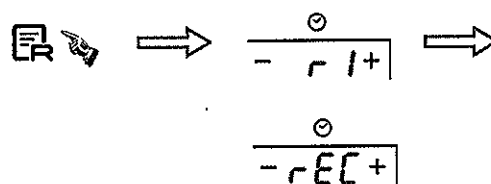
- If the corresponding zone was already on, the recorded cooking cycle will take the priority and be performed.
- If during the execution of a recorded cooking cycle on the corresponding zone "+" or "-" key, the recorded cooking cycle is aborted and normal managing is restored. anyway the stored cooking cycle is kept in memory.

How to record one new cooking cycle if we have already recorded one:

- Activate the cooking zone we want to record by pressing "+" or "-"



- Hold down the "r I" key for a while, and the "r I" will appear. "r I" means "cooking zone stored in memory".
- Then the "rEC" will be displayed, the recording of the cycle on the selected zone starts.



Note: It is recommended that the cooker hood suction is switched on few minutes prior to cooking and switched off few minutes after terminating cooking.

The maximum power of cooking zones is as follows:

Heating zone	RPI430 / RPIF430 / RPI430MM	
	Normal	Boost
1	1200	1500
2	2300	3000
3	1200	1500
4	2300	3000

Heating zone	RPI342 / RPIF342 / RPI342MM	
	Normal	Boost
1	1200	1500
2	2300	2600
3	3000	4200

Heating zone	RPI346	
	Normal	Boost
1	1200	1500
2	2300	2600
3	3000	4600

The above may vary according to the size of the pan and the material it is made from

CLEANING AND MAINTENANCE

- Before carrying out any maintenance work on the hob, allow it to cool down.
- Only products, (creams and scrapers) specifically designed for glass ceramic surfaces should be used. They are obtainable from hardware stores.
- Avoid spillages, as anything which falls on to the hob surface will quickly burn and will make cleaning more difficult.
- It is advisable to keep away from the hob all substances which are liable to melt, such as plastic items, sugar, or sugar-based products.

MAINTENANCE:

- Place a few drops of the specialised cleaning product on the hob surface.
- Rub any stubborn stains with a soft cloth or with slightly damp kitchen paper.
- Wipe with a soft cloth or dry kitchen paper until the surface is clean.

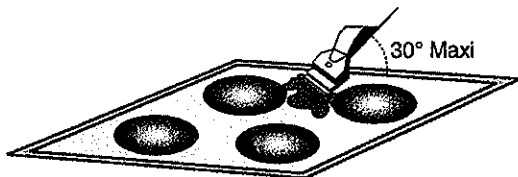
If there are still some stubborn stains:

- Place a few more drops of specialised cleaning fluid on the surface.
- Scrape with a scraper, holding it at an angle of 30° to the hob, until the stains disappear.
- Wipe with a soft cloth or dry kitchen paper until the surface is clean.
- Repeat the operation if necessary.

A FEW HINTS:

Frequent cleaning leaves a protective layer which is essential to prevent scratches and wear. Make sure that the surface is clean before using the hob again. To remove marks left by water, use a few drops of white vinegar or lemon juice. Then wipe with absorbent paper and a few drops of specialised cleaning fluid. The glass ceramic surface will withstand scraping from flat-bottomed cooking vessels, however, it is always better to lift them when moving them from one zone to another.

NB:



Do not use a sponge which is too wet.

Never use a knife or a screwdriver.

A scraper with a razor blade will not damage the surface, as long as it is kept at an angle of 30°.

Never leave a scraper with a razor blade within the reach of children.

Never use abrasive products or scouring powders.

AFTERCARE

Before calling out a Service Engineer please check the following:

— that the plug is correctly inserted and fused;

If the fault cannot be identified:

switch off the appliance — do not tamper with it — call the Aftercare Service Centre. The appliance is supplied with a guarantee certificate that ensures that it will be repaired free of charge at the Service Centre.

PROBLEM SOLVING

The induction hob gives shorings out.

- Normal. The cooking fan of the electronic components is on.

The induction hob gives a light whistling out.

- Normal. According to the working frequency of the inductors, a light whistling can occur when using several cooking zones on maximum power.

Cooking zones that do not maintain a rolling boil or a fast enough frying rate.

- You must use pans which are absolutely flat.
- Pan bottoms should closely match the diameter of the heat zone selected.

Foods cook slowly.

- Improper cookware being used. Pan bases should be flat, fairly heavy-weight and the same diameter as the heat zone selected.

Tiny scratches (may appear as cracks or abrasions) on the glass surface of the hob.

- Incorrect cleaning methods, cookware with rough bases, or coarse particles (salt or sand) trapped between the cookware and the surface of the hob.

Use recommended cleaning procedures, be sure cookware bases are clean before use and use cookware with smooth bases.

Metal markings (may appear as scratches).

- Do not slide aluminium cookware across the surface. Use recommended cleaning procedure to remove marks.
- Incorrect cleaning materials have been used, spillage or grease stains remain on the surface, use a razor scraper and recommended cleaning product.

Dark streaks or specks.

- Use a razor scraper and recommended cleaning product.

Areas of discoloration on cooktop.

- Marks from aluminium and copper pans as well as mineral deposits from water or food can be removed with the cleaning cream.

Hot sugar mixtures / plastic melted to the surface.

- See the Glass Hob Cleaning section.

The hob is out of order, or some heat zones do not work.

- The shunt bars are not properly fitted on the terminal block. Check the connection is made in conformity with the instructions page 2.

The hob does not operate.

- The control panel is locked. Press the "Locking" button to release.

The hob does not cut off

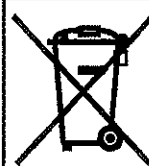
- The control panel is locked. Press the "Locking" button to release. Refer to the section, page 5.

The hob stops automatically

- The cooking zones stop automatically if they are left on for too long. Refer to the section, page 3.

Frequency of on/off operations for cooking zones

- The on-off cycles vary according to the required heat level:
 - low level: short operating time,
 - high level: long operating time.



This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The symbol on the product indicates that this product may not be treated as household waste.

Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal.

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