

Instruction manual

Induction cooktop

SIHP263S

SIHP264S

SIHP273S

SIHP274S

SIHP294S

SIHP2100S

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SAFETY

Precautions before usage

- Unpack all the materials.
- The installation and connecting of the appliance have to be done by approved specialists. The manufacturer can not be responsible for damage caused by building-in or connecting errors.
- To be used, the appliance must be well-equipped and installed in a kitchen unit and an adapted and approved work surface.
- This domestic appliance is exclusively for the cooking of food, to the exclusion of any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- The cooking plate can not be used as freestanding or as working surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use any extension cable to connect it.
- The appliance can not be used above a dishwasher or a tumble-dryer: steam may damage the electronic appliances.

Using the appliance

- Switch the heating zones off after using.
- Keep an eye on the cooking using grease or oils: that may quickly ignite.
- Be careful not to burn yourself while or after using the appliance.
- Make sure no cable of any fixed or moving appliance contacts with the glass or the hot saucepan.
- Magnetically objects (credit cards, floppy disks, calculators) should not be placed near to the engaged appliance.
- Do not place any metallic object except heating containers. In case of untimely engaging or residual heat, this one may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This is supposed to become very hot and catch fire.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop surface since they can get hot.

Precautions not to damage the appliance



- Raw pan bottoms or damaged saucepans (not enamelled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not put or leave empty saucepans on the vitroceramic cooktops.
- Sugar, synthetic materials or aluminium sheets must not contact with the heating zones. These may cause breaks or other alterations of the vitroceramic glass by cooling: switch on the appliance and take them immediately out of the hot heating zone (be careful: do not burn yourself).
- Never place any hot container over the control panel.
- If a drawer is situated under the embedded appliance, make sure the space between the content of the drawer and the inferior part of the appliance is large enough (2cm). This is essential to guaranty a correct ventilation.
- Never put any inflammable object (ex. sprays) into the drawer situated under the vitroceramic cooktop. The eventual cutlery drawers must be resistant to heat.

Precautions in case of appliance failure

- If a defect is noticed, switch on the appliance and turn off the electrical supplying.
- If the ceramic glass is cracked or fissured, you must unplug the appliance and contact the after sales service.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Repairing has to be done by specialists. Do not open the appliance by yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Other protections

- Note sure that the container pan is always centred on the cooking zone. The bottom of the pan must have to cover as much as possible the cooking zone.
- For the users of pacemaker, the magnetic field could influence its operating. We recommend getting information to the retailer or of the doctor.
- Do not to use aluminium or synthetic material containers: they could melt on still hot cooking zones.

 **THE USE OF EITHER POOR QUALITY POT OR ANY INDUCTION ADAPTOR PLATE FOR NON-MAGNETIC COOKWARE RESULTS IN A WARRANTY BREACH. IN THIS CASE, THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ANY DAMAGE CAUSED TO THE HOB AND/OR ITS ENVIRONMENT.** 

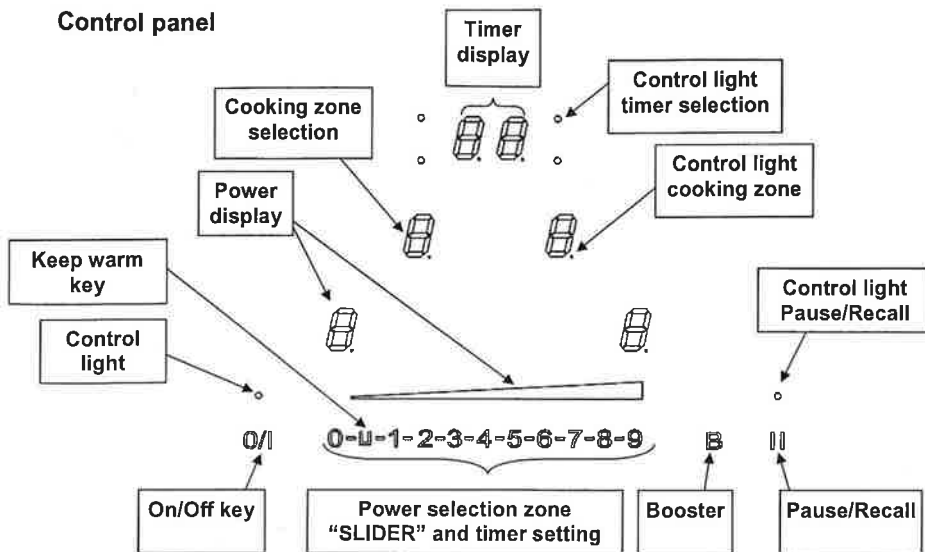
DESCRIPTION OF THE APPLIANCE

Technical characteristics

Reference	Total Power	Heating zone	Power *
SIHP263S	6700W	Left Rear right Front right	3000W 1400W 2300W
SIHP264S	7400W	Front left Rear left Rear right Front right	3000W 1400W 3000W 1400W
SIHP273S	6700W	Left Rear right Front right	3000W 1400W 2300W
SIHP274S	7400W	Front left Rear left Rear right Front right	3000W 1400W 1400W 3000W
SIHP294S	7400W	Left Center Rear right Front right	3000W 1400W 1400W 3000W
SIHP2100S	7400W	Left Central left Central right Right	3000W 1400W 1400W 3000W

* The given power may change according to the dimensions and material of the pan.

Control panel



USE OF THE APPLIANCE

Sensitive touches

Your ceramic cooktop is equipped with electronic controls with sensitive touch keys. When your finger touches the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a "beep" sound. Touch only one key on the same time.

Display

<u>Display</u>	<u>Designation</u>	<u>Description</u>
0	Zero	The heating zone is activated
1...9	Power level	Selection of the cooking level
U	Pan detection	No pan or inadequate pan
A	Heat accelerator	Automatic cooking
E	Error message	Electronic failure
P	Booster	The boosted power is activated
H	Residual heat	The heating zone is hot
L	Locking	Control panel locking
U	Keep warm	Maintain automatically of 70°C
II	Pause	The hob is in pause

Residual heat indicator

After using a cooking zone an indicator in the form [H] will warn you that the surface temperature is high. You should avoid touching this zone. There is a risk of getting burnt. The residual heat can be used to save energy.

Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed when the calories brought out by the electronic system reach a certain level. The ventilation starts his high speed when the cooktop is intensively used. The cooling fan reduces his speed and stops automatically when the electronic circuit is cooled enough.

STARTING-UP AND APPLIANCE MANAGEMENT

Before the first use

Clean your cooktop with a damp cloth, and then dry the surface thoroughly. Do not use detergent which risks causing blue-tinted colour on the glass surface.

Induction principle

An induction coil is located under each heating zone. When it is engaged, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic bottom plate of the pan. The result is a heating-up of the pan located on the heating zone.

Of course the pan has to be adapted:

- All ferromagnetic pans are recommended (please verify it thanks a little magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms...
- Are excluded: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware...

The induction heating zone adapts automatically the size of the pan. With a too small diameter the pans don't work. This diameter is varying in function of the heating zone diameter. If the pan is not adapted to the induction cooktop the display will show [U].

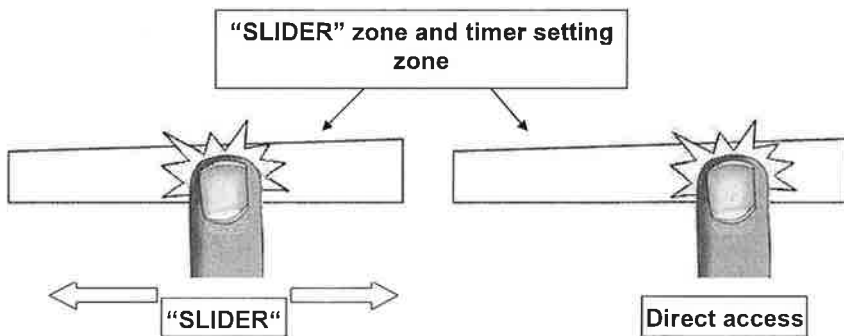
Touch sensitive controls

Your induction hob is equipped with electronic controls with touch sensitive keys. When your finger touches the key, the corresponding command is activated. This activation is indicated by a control light, a letter or a number in the display and/or a "beep" sound.

In general use, press only one key at a time.

Power selection zone "SLIDER" and timer setting zone

To select the power with the slider, slide your finger on the "SLIDER" zone. You can also have a direct access if you put your finger directly on the chosen level.



Starting-up

• Start-up/ switch off the hob :

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To start	touch the key [0/I]	[0] are blinking
To stop	touch the key [0/I]	nothing or [H]

• Start-up/ switch off a heating zone :

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To choice the zone	press display [0] selected	[0] and control light on
To set (adjust the power)	slide on the "SLIDER" to the right or to the left	[0] to [9]
To stop	slide to [0] on the "SLIDER" or press on [0]	[0] or [H]

If no action is made within 20 seconds the electronics returns in waiting position.

Pan detection

The pan detection ensures a perfect safety. The induction doesn't work:

- If there is no pan on the heating zone or if this pan is not adapted to the induction. In this case it is impossible to increase the power and the display shows [U]. This symbol disappears when a pan is put on the heating zone.
- If the pan is removed from the heating zone the operation is stopped. The display shows [U]. The symbol [U] disappears when the pan is put back to the heating zone. The cooking continues with the power level set before.

Booster function

The booster function [B] gives a boost of power to the selected heating zone.

If this function is activated the heating zones work during 10 minutes with an ultra high power.

The booster can be used to heat up large quantities of water rapidly, for example cooking pasta.

• Start up / Stop the booster function :

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	press key [0] from the zone	[0] and control light on
Start up the booster	press key [B]	[P]
Stop the booster	slide on the "SLIDER" or press on [B]	[P] to [0] [9]

• Power management :

The whole cooking hob is equipped to give a maximum amount of power. When the booster function is activated, so as not to exceed the maximum power, the electronic system will automatically reduce the power level of another heating zone. The display will blink on [9] for a few seconds and will then show the maximum power allowed ([6] or [8]).

Heating zone selected

[P] is displayed

The other heating zone: (example: power level 9)

[9] goes to [6] or [8] depending the type of zone

Timer

The timer is able to be used simultaneous with all heating zones and this with different time settings (from 0 to 99 minutes) for each heating zone.

- **Setting and modification of the cooking time :**

Example for 16 minutes at power 7:

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	press display [0]	[0] and control light on
Select the power level	slide on the "SLIDER" to [7]	[7]
Select « Timer »	press display [CL]	[00]
Set the units	slide on the "SLIDER" to [6]	[0 fixed] [6 blinking]
Valid the units	press display [06]	[0 blinking] [6 fixed]
Set the tens	slide on the "SLIDER" to [1]	[1 blinking] [6 fixed]
Valid the tens	press display [16]	[16]
The time is confirmed and the cooking starts.		

- **To stop the cooking time:**

Example for 13 minutes at power 7 :

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	press display [0] selected	[0] and control light on
Select « Timer »	press key [13]	[13]
Deactivate the units	slide on the "SLIDER" to [0]	[1 fixed] [0 blinking]
Valid the units	press display [10]	[1 blinking] [0 fixed]
Deactivate the tens	slide on the "SLIDER" to [0]	[0 blinking] [0 fixed]
Valid the tens	press display [00]	[00]

- **Automatic stop at the end of the cooking time:**

As soon as the selected cooking time is finished the timer displays will blink [00] and a sound will be heard.

To stop the sound and the blinking it is enough to press the key [00].

- **Egg timer function :**

Example for 29 minutes :

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	press display [0/1]	zone control lights are on
Select« Timer »	press display [CL]	[00]
Set the units	slide on the "SLIDER" to [9]	[0 fixed] [9 blinking]
Valid the units	press display [09]	[0 blinking] [9 fixed]
Set the tens	slide on the "SLIDER" to [2]	[2 blinking] [9 fixed]
Valid the tens	press display [29]	[29]

After a few seconds the control light stops blinking.

As soon as the selected cooking time is finished the timer display will blink [00] and a sound rings.

To stop the sound and the blinking it is enough to press the display [00]. The hob switches off.

Automatic cooking

All the cooking zones are equipped with an automatic "go and stop" cooking device. The cooking zone starts at full power during a certain time, and then reduces automatically its power on the pre-selected level.

• Start-up :

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	press display [0] selected	[0] and control light on
Full power setting	slide on the "SLIDER" to [9]	pass from [0] to [9]
Automatic cooking	re-press on display "SLIDER" [9]	[9] is blinking with [A]
Power level selection (for example « 7 »)	slide on the "SLIDER" to [7]	[9] pass to [8] [7] [7] is blinking with [A]

• Switching off the automatic cooking :

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	press [7] from the zone	[7] blinking
Select Power level	slide on the "SLIDER"	with [A] [1] to [9]

Pause function

This function brakes all the hob's cooking activity and allows restarting with the same settings.

• Start-up/stop the pause function :

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Engage pause	press [11] key during 2s	displays [11] in the heating zone displays
Stop the pause during 2s	press [11] key blinking press an other touch or slide on the "SLIDER"	pause control light is pause control light is off

Recall Function

After switching off the hob (0/1), it is possible to recall the last settings.

- cooking stages of all cooking zones (power)
- minutes and seconds of programmed cooking zone-related timers
- Heat up function

The recall procedure is following:

- Press the key [0/1]
- Then press the key [11] within 6 seconds

The precedent settings are activated.

« Keep warm » Function

This function allows to reach and maintain automatically a temperature of 70°C.
This will avoid liquids overflowing and fast burning at the bottom of the pan.

- **To engage, to start the function « Keep warm » :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	press display [0] selected	[0] to [9] or [H]
To engage	press on key [H] on the "SLIDER"	[U]
To stop	press on display [H] selected	[U]
slide on the "SLIDER"	[0] to [9] or [H]	

This function can be started independently on all the heating zones.

When the pan leaves the cooking zone of the "Keep warm" function remains active during approximately 10 minutes.

The maximum duration of keeping warm is 2 hours.

Control panel locking

To avoid modifying a setting of cooking zones, in particular during cleaning, the control panel can be locked (with exception to the On/Off key [0/I]).

- **Locking :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start	press on key [0/I]	[0] or [H] on displays
Hob locking	press simultaneously [B] and [0] from the right zone display re-press on display [0] from the right zone display	no modification [L] on displays

- **Unlocking :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start	press on key [0/I]	[L] on displays

In the 5 seconds after start:

Unlocking the hob	press simultaneously [B] and [L] from the right zone display press on key [B]	[0] or [H] on displays no light on the displays
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COOKING ADVICES

Pan quality

Adapted materials: steel, enamelled steel, cast iron, ferromagnetique stainless-steel, aluminium with ferromagnetique bottom.

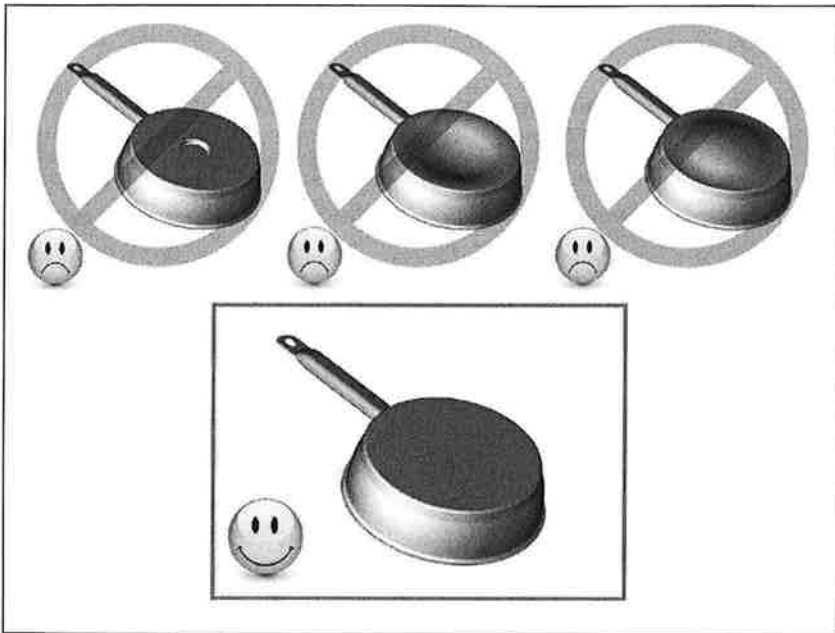
Not adapted materials: aluminium and stainless-steel without ferromagnetique bottom, copper, brass, glass, ceramic, porcelain.

The manufacturers specify if their products are compatible induction.

To check if pans are compatibles:

- Put a little water in a pan placed on an induction heating zone set at level [9].This water must heat in a few seconds.
- A magnet sticks on the bottom of the pan.

Certain pans can make noise when they are placed on an induction cooking zone. This noise doesn't mean any failure on the appliance and doesn't influence the cooking operating.



Pan dimension

The cooking zones are, until a certain limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone.

To obtain the best efficiency of your cooktop, please place the pan well in the center of the cooking zone.

Examples of power setting

(the values below are indicative)

1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, liver, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water
P	Frying, roasting Boiling water	Scallops, steaks Boiling significant quantities of water

MAINTENANCE AND CLEANING

Switch-off the appliance before cleaning.

Do not clean the cooktop if the glass is too hot: risk of burn.

- Remove light marks with a damp cloth with washing up liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must be absolutely avoided.
- Do not ever use any steam-driven or pressure appliance.
- Do not use any object that may scratch the ceramic glass.
- Ensure that the pan is dry and clean. Ensure that there are no grains of dust on your ceramic cooktop or on the pan. Sliding rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately. You will thus prevent the surface being damaged.

WHAT TO DO IN CASE OF A PROBLEM

The symbol [E 4] displays :

The hob must be configured according to the following procedure.

I) **Important!** Before you start, make sure there is no more pot on the hob

II) Disconnect the appliance from the grid by removing the fuse or turning the circuit breaker off

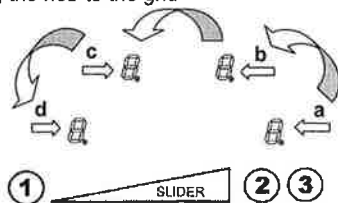
III) Reconnect the table to the grid

IV) Procedure:

- * Take a pot with a ferromagnetic bottom with a minimum diameter of 16 cm
- * start the procedure within 2 minutes after reconnecting the hob to the grid
- * don't use the [O/I] touch

V) First step: cancel the existing configuration

- 1) Press the touch n°2 and hold down
- 2) The [•] will appear on each display
- 3) With your other hand, press successively and quickly (less than 2s) on each [•] display. Begin from the front right side and turn contrary clockwise, as described on the picture (a -> b -> c -> d)



A double "beep" means an error occurred. If so, start again from item 1).

4) Remove your fingers from the touch control, then push again on touch 1 during few seconds, until blinking [E] symbols appear.

5) Wait until [E] symbols stop blinking.

6) After few seconds, [E] are automatically transformed in [C].

The existing setup has been cancelled.

Note: For induction hobs with 3 cooking zones, as the right front zone doesn't exist in this case, begin the procedure with the right rear zone (b).

VI) Second step: new setup

Take a pot with a ferromagnetic bottom with a minimum diameter of 16 cm) Select a cooking zone by pushing on the corresponding [C] display

3) Place the pot on the area to be set

4) Wait until the [C] display becomes a [-]. The selected cooking zone is now configured.

5) Follow the same procedure for each cooking zone with a [C] display.

6) All the cooking zones are configured once all the displays are turned off.

Note: Please use the same pot for the whole procedure.

Never put several pots together on the zones during the setup-process.

The cooktop or the cooking zone doesn't start-up:

- The cooktop is badly connected on the electrical network.
- The protection fuse cut-off
- The looking function is activated
- The sensitive keys are covered of grease or water.
- An object is put on a key.

The control panel displays [U]:

- There is no pan on the cooking zone.
- The pan is not compatible with induction.
- The bottom diameter of the pan is too small.

The control panel displays [C] or [E]:

- Call the After-sales Service.

One or all cooking zones cut-off:

- The safety system functioned
- You forgot to cut-off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction of power level and breaking Automatic overheating

Continuous ventilation after cutting-off the cooktop :

- This is not a failure, the fan continuous to protect the electronic device.
- The fan cooling stops automatically.

The automatic cooking system « go and stop » doesn't start-up :

- The cooking zone is still hot [H]
- The highest power level is set [9]

The control panel displays [L]:

- Refer to the chapter control panel locking.

The control panel displays [U] :

- Refer to the chapter "Keep warm".

The control panel displays [II]

- Refer to the chapter "Pause".

ENVIRONMENT PRESERVATION

- The packaging material is ecological and can be recycled.
- The worn appliances contain certain noble metals. Apply to the local government about the possibilities of recycling.

- Don't throw your appliance with the household refuses
 - Get in touch with the waste collection center of your commune that is adapted to the recycling of the household appliances.



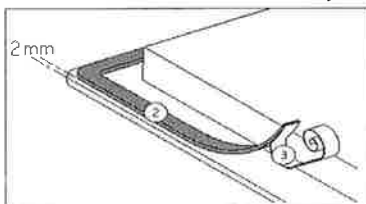
INSTALLATION INSTRUCTIONS

The installation comes under the exclusive responsibility of specialists.

The installer is held to respect the legislation and the standards enforce in his home country.

How to stick the gasket:

The gasket supplied with the cooktop avoids all infiltration of liquids in the cabinet.
This installation must be done carefully, in conformity of the following drawing.



Stick the gasket (2) two millimetres from the external edge of the glass, after removing the protection sheet (3).

Fitting - installing:

The cut out sizes are:

- | | |
|-------------|--------------|
| - SIHP263S | 560 x 490 mm |
| - SIHP264S | 560 x 490 mm |
| - SIHP273S | 560 x 490 mm |
| - SIHP274S | 640 x 490 mm |
| - SIHP294S | 750 x 490 mm |
| - SIHP2100S | 960 x 385 mm |
- The piece of furniture or the support in which the cooktop is to be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
 - The mural rods of edge must be heat-resisting.
 - The cooktops are classified as "Y" class for heat protection. Ideally the cooktop should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. **On the other side, however, no unit or divider must stand higher than the cooktop.**
 - **Ensure that there is a distance of 50 mm between the cooktop and the wall or sides.**
 - Materials which are often used to make worktops expand on contact with water. To protect the cut out edge, apply a coat of varnish or special sealant. Particular care must be given to applying the adhesive joint supplied with the cooktop to prevent any leakage into the supporting furniture. This gasket guarantees a correct seal when used in conjunction with smooth work top surfaces.
 - Not to install the cooktop to the top of a not ventilated oven or a dishwasher.
 - To guarantee under the bottom of the cooktop casing a space of 20 mm to ensure a good air circulation of the electronic device.
 - To guarantee between the work top and the top of the drawer or oven a space of 5 mm to allow the exit of the air flow.
 - If a drawer is placed under the work, avoid to put into this drawer flammable objects (for example: sprays) or not heat-resistant objects.
 - The safety gap between the cooktop and the cooker hood placed above must respect the indications of the hood manufacturer. In case of absence of instructions respect a distance minimum of 760 mm.
 - The connection cord should be subjected, after built in, with no mechanical constraint, such for example of the fact of the drawer.
 - The installation of the cooktop in non stationary sites (for example: boat) should be undertaken by specialists.

ELECTRICAL CONNECTION

- The installation of this appliance and the connection to the electrical network should be entrusted only to an electrician perfectly to the fact of the normative regulations and which respects them scrupulously.
- Protection against the parts under tension must be ensured after the building-in.
- The data of connection necessary are on the stickers place on the hob casing near the connection box.
- The connection to the main must be made using an earthed plug or via an omnipolar circuit breaking device with a contact opening of at least 3 mm.
- The electrical circuit must be separated from the network by adapted devices, for example: circuit breakers, fuses or contactors.

Caution!

This appliance has only to be connected to a network 230 V~ 50/60 Hz

Connect always the earth wire.

Respect the connection diagram.

Before making the connection, we strongly advise you to locate the phase(s), neutral and earth on the mains. If you have any doubts, call your electrician.

Mains	Connection	Cable diameter	Cable	Protection calibre
230V~ 50/60Hz	1 Phase + N	3 x 2.5 mm ²	H 05 VV - F H 05 RR - F	25 A *
400V~ 50/60Hz	2 Phases + N	4 x 1.5 mm ²	H 05 VV - F H 05 RR - F	16 A *

(*) calculated with the simultaneous factor following standard EN 60 335-2-6/1990

Connection of the hob

For the various kinds of connection, use the brass bridges which are in the box next the terminal

Monophase 230V~1P+N

Put the 1st bridge between terminal 1 and 2, the 2nd between 3 and 4.

Attach the earth to the terminate "earth", the neutral N to terminal 4 or 3, the Phase L to one of the terminals 1 or 2.

Biphase 400V~2P+N

Put a bridge between terminal 3 and 4.

Attach the earth to the terminate "earth", the neutral N to terminal 4 or 3, the Phase L1 to the terminals 1 and the Phase L2 to the terminal 2.

Caution! Ensure that you correctly attach the wires and the bridges and that you tighten the screws properly.

We cannot be held responsible for any incident resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty earth connection.