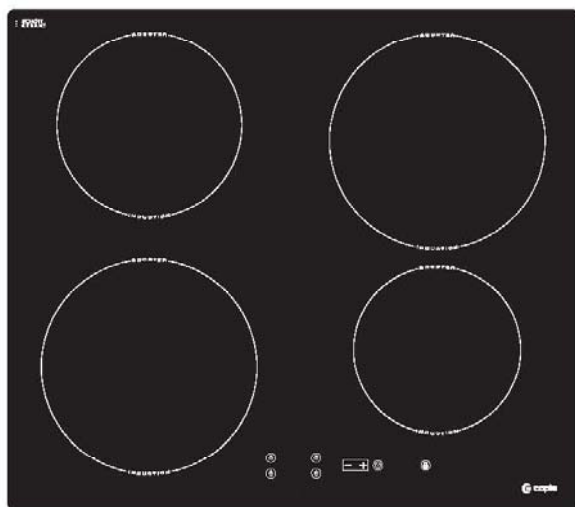




C853I

Caple induction hob 60cm



INSTRUCTION MANUAL

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As part of our commitment to constantly improving our products, we reserve the right to make changes to them based on advances to their technical, functional and/or aesthetic properties.



Warning

Before installing and using your appliance please read this installation and use guide carefully - it will help you familiarise yourself very rapidly with its operation.

• SAFETY INSTRUCTIONS

We have designed this cooking hob for use by private individuals in their homes. These cooking hobs are intended exclusively for cooking beverages and foodstuffs and do not contain any asbestos-based materials.

This appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental abilities, or persons lacking experience or awareness, unless using it with the help of a person responsible for their safety, or under supervision and with prior instruction in its use. Children should be supervised to ensure that they do not play with the appliance.

• Residual heat

A cooking zone can remain hot for several minutes after use. An "H" is displayed during this period. Avoid touching the hot areas during this time.

• Child safety

Your hob has a child safety feature which locks it when it is off or during cooking (see section: use of child safety). Do not forget to unlock before using again.

• For users with heart pacemakers and active implants.

The functioning of the hob conforms to current electromagnetic interference standards and thus is in total compliance with legal requirements (2004/108/CE directives). In order to avoid interference between your cooking hob and a pacemaker, your pacemaker must be designed and programmed in compliance with the regulations that apply to it. Consequently, we can only guarantee that our own product is compliant. With regard to the compliance of the pacemaker or any potential incompatibility, you can obtain information from the manufacturer or your attending physician.

For Australia only :

- Young children should be supervised to ensure that they do not play with the appliance.
- The appliance is not intended for use by young children or infirm person without supervision.
- 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 hazard.
- Do not install the product if you see any damage on it.



Electrical Danger

Ensure that the power cable of a connected electrical appliance near the hob is not in contact with the cooking zones.

If a crack appears in the surface of the glass, disconnect your appliance immediately to prevent a risk of electric shock.

To do this, remove the fuses or use the circuit breaker.

Do not use your hob until you have replaced the glass worktop.

• CARING FOR THE ENVIRONMENT

– This appliance's packing materials are recyclable. Recycle them and play a role in protecting the environment by depositing them in municipal containers provided for this purpose.



– Your appliance also contains many recyclable materials. It is therefore marked with this logo to indicate that used appliances must not be mixed with other waste. Recycling of the appliances organised by your manufacturer will thus be undertaken in optimum conditions,

in accordance with European directive EC/2002/96 relating to electrical and electronic equipment waste. Consult your local authority or your retailer to find the drop-off points for used appliances that is nearest to your home.

– We thank you for your help in protecting the environment.

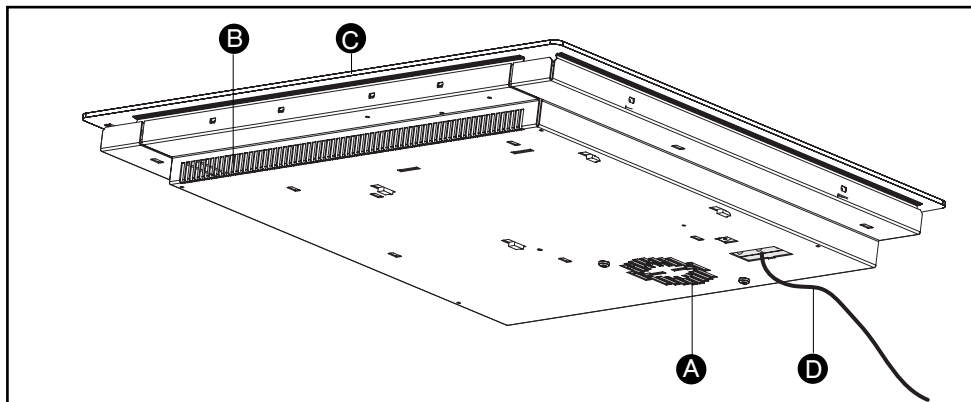
• AFTER-SALES SERVICE

Any maintenance on your equipment should be undertaken by:

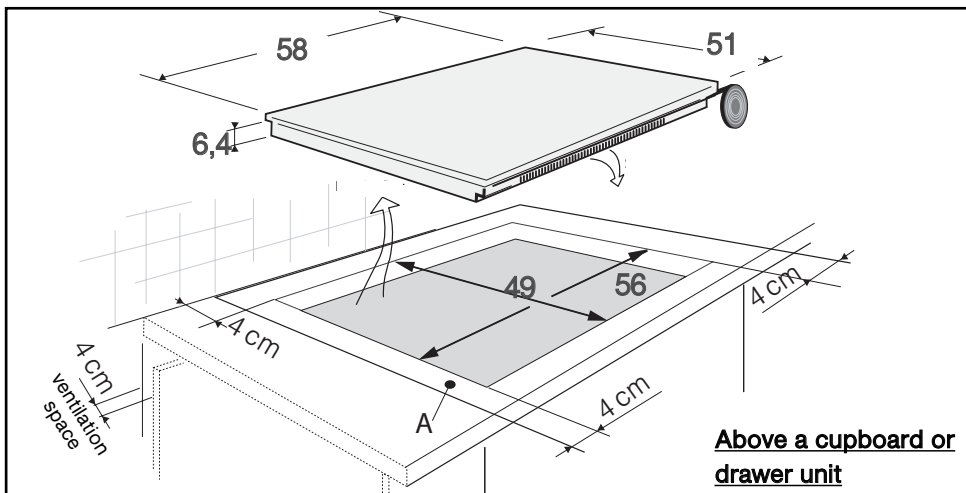
- either your dealer,
- or another qualified mechanic who is an authorized agent for the brand appliances.

When making an appointment, state the full reference of your equipment (model, type and serial number). This information appears on the manufacturer's nameplate attached to your equipment.

• DESCRIPTION OF YOUR APPLIANCE



- Ⓐ Air intake
- Ⓑ Air outlet
- Ⓒ Vitroceramic glass
- Ⓓ Power cord



• CHOICE OF LOCATION

The distance between the edge of your appliance and the side and rear walls (or partitions) must be at least four centimetres (area A). Your appliance can be easily integrated above a cabinet, an oven or a build-in household appliance. You must simply ensure that the air intakes and air outlets are clear (See "Description of Your Appliance" section).

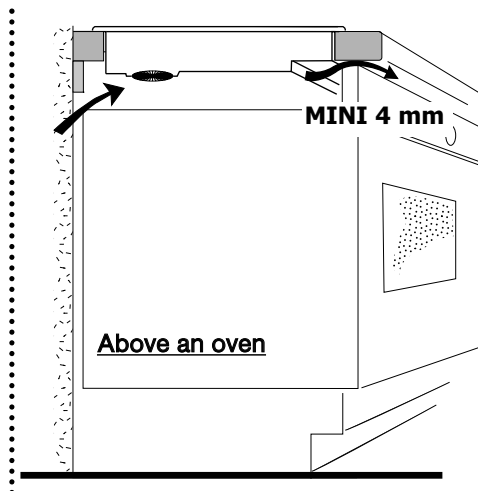
• BUILD-IN

Follow the diagram above.

Glue the foam seal underneath your appliance by following the outline of the worktop upon which your appliance will rest. This will allow you to achieve an airtight seal with the worktop.

Attach the clips to the hob*.

*Depending on model



Tip

If your oven is located below your hob, the hob's thermal safety measures forbid the simultaneous use of the hob and the pyrolysis program of your oven.

Your hob is equipped with an anti-overheating safety device.

This safety can be activated, for example, when the hob is installed over an oven that is not sufficiently insulated. If this occurs, a series of small lines appear in the control panel. In this case, we recommend that you increase the ventilation of your hob by creating an opening in the side of your cabinet (8 cm x 5 cm) and/or you can also install the oven insulation kit that is available from the After-Sales Service Department.



Warning

You must ensure that the air intakes located under your cooking appliance remain clear at all times. For all types of installation, your induction hob needs proper ventilation.

• **CONNECTION**

These hobs must be connected to the mains using a socket in compliance with publication IEC 60083 or an all-pole circuit-breaker device in compliance with the installation rules in force.

Your appliance should be positioned so that the mains switch is accessible.

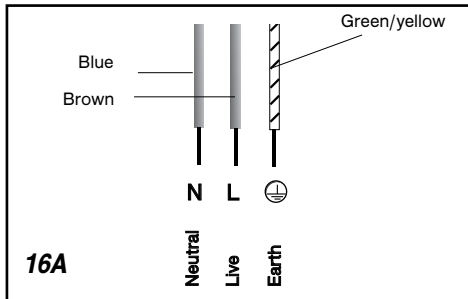
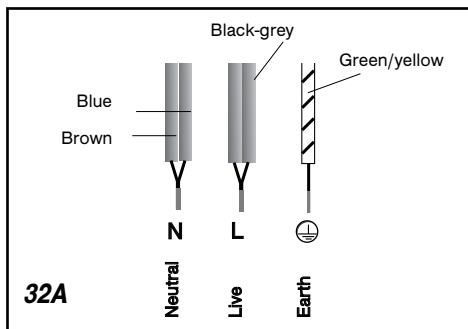
When power is first supplied to your hob, or after an extended power cut, an indicator light will appear on the control panel. Wait for 30 seconds approximately until this information disappears before using your hob (This display is normal and it is intended, if applicable, for your after-sales service. In all cases, the user of the hob should disregard it).



Warning

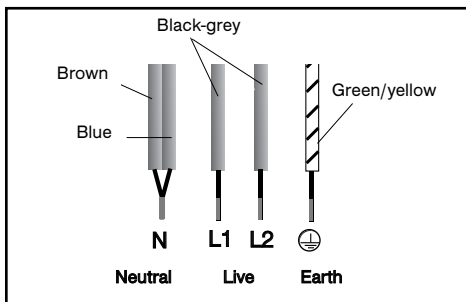
If the cable is damaged it must be replaced by the manufacturer, its after-sales service or a person with a similar qualification to prevent danger.

• **Hook-up of 220-240V ~**



• **Hook-up of 400V 2N ~ - 16A**

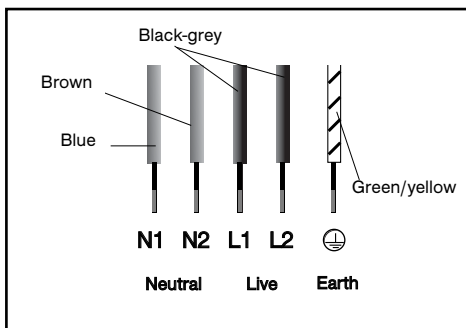
Separate the 2 phase wires (L1 and L2) before connection.



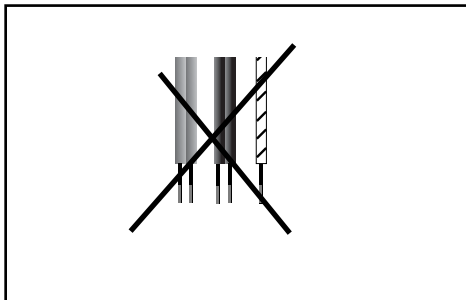
For a 400 V 2N triphase connection, if your hob malfunctions, check that the neutral conductor is properly connected.

• **Hook-up of 2x230V 2L+2N ~ - 16A**

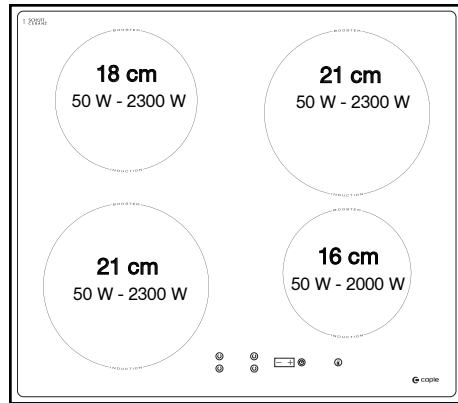
Separate the wires before connection.



• **Hook-up of 400V 3 ~ - 16A**



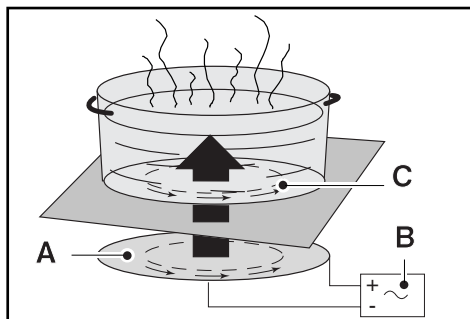
- **DESCRIPTION OF THE WORKTOP**



C853I

When all four rings are in use at full power, there will be a reduction in the maximum power available on two of those rings, which will operate at 60% power on each of these rings.

• COOKWARE FOR INDUCTION



- A** Inductor
- B** Electronic board
- C** Induced electric current

• The induction principle

The principle of induction is based on a magnetic effect.

When you place your cookware on a cooking zone and you turn it on, the electronic boards in your cooking hob produce “induced” currents in the bottom of the cookware and instantly raise its temperature. This heat is then transferred to the food, which is simmered or seared depending on your settings.

• Cookware

Most cookware is compatible with induction. Only glass, terra cotta, aluminium without a special finish on the bottom, copper and some non-magnetic stainless steels do not work with induction cooking. We suggest you choose cookware with thick flat bottoms. The heat will be distributed better and cooking will be more uniform.

CLASS INDUCTION

By choosing cookware that displays this logo on its bottom or on its packaging, you can be certain that it is perfectly compatible with your hob under normal operating conditions.

To help you choose, a list of cookware is provided with this guide.

• WHICH COOKING ZONE TO USE DEPENDING ON YOUR COOKWARE

Cooking area*	Cookware to use
16 cm	1018 cm
18 cm	1222 cm
21 cm	1824 cm
28 cm	1232 cm

*depending on model



Tip

To check the suitability of your cookware:

Place the pan on a cooking zone at power level 4.

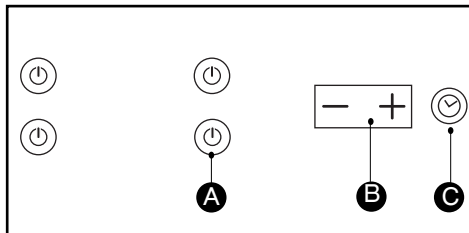
If the display remains on, your cookware is compatible.

If the display flashes, your cookware cannot be used with induction cooking.

You can also use a magnet to test the cookware.

If a magnet “sticks” to the bottom of the cookware, it is compatible with induction.

• DESCRIPTION OF THE CONTROLS



- A** Start/stop buttons.
- B** Timer / power setting.
- C** Timer button.

• SWITCHING ON

Press the start/stop button for the cooking zone you want to use. A flashing **0** display and a beep indicates that the cooking zone is on. A fixed dot appears in the selected display. You can now choose the desired power level. If you do not select a power level, the cooking zone will automatically switch off.

• STOP

Hold down the start/stop button for the cooking zone used.

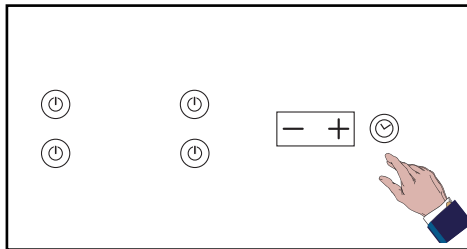
• ADJUSTING THE POWER LEVEL


Press the “+” button to increase your power level from 1 to P (maximum power) and the “-” button to reduce it

When the appliance is switched on, you can move directly to maximum power “P” by pressing the “-” button.

• SETTING THE TIMER

There is a rotating timer for each cooking zone. The 4 timers can be used together.



By pressing the  button repeatedly you can select the cooking zone to which you wish to apply the timer.

The timer leds can only be set for zones that are in operation. The led of the timer being displayed will be highlighted.

To use the timer:

- Switch on the cooking zone and adjust the power level.
- Select the timer led of the cooking zone.
- Press + or - until you reach the desired setting for your cooking time. For long durations, press - to reach 99 minutes directly.

The timer starts counting only if the cooking zone is covered with an item of cookware.

When the cooking is finished the zone switches off, the timer indicates **0**, and you are notified by a **sound signal**.

- Press any button to stop the beeping.

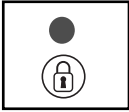
To change the timer settings:

- Select your timer
- Press on + or -.

To stop the timer:

- Select your timer
- Press twice on + and-.

• USING THE “CHILD SAFETY DEVICE”




Your cooking hob has a child safety function which locks controls which are not in use (for cleaning, for example) or during cooking (to keep your settings).

For safety reasons, only the “stop” button is always active and allows the heating zone to be switched off even if locked.


•How to lock

Keep the locking key held down until the LED above it lights and a sound signal confirms your operation.

•Hob locked in operation

The display of the cooking zones in operation alternately indicates the power and the  lock symbol.

When you press the **power** or **timer** keys of the zones in operation, the LED of the lock lights; it will go out after a few seconds, Only the “stop” button is always active

In the cooking zones which are not in operation, the  symbol and the LED light when you press the “**on/off**” buttons.

This display disappears after a few seconds,

•The hob is locked when switched off

The LED above the lock key is unlit. Pressing this button for a short time causes the LED to light.

The LED is displayed when you press an **on/off** button in any zone.

•How to unlock

Press the unlock button until the LED goes out and a double sound signal confirms your operation.



Tip

Remember to unlock your hob before reusing it (see section “use of child safety function”).

• SAFETY MEASURES DURING OPERATION

• Residual heat

After intensive use, the cooking zone that you have just used can remain hot for several minutes.

An "H" is displayed during this period.

Avoid touching the hot areas during this time.

• Temperature limiter

Each cooking zone is equipped with a safety sensor that constantly monitors the temperature of the bottom of the cookware. In the event that an empty vessel is left on a cooking zone that is on, this sensor automatically adjusts the power output of the hob, thereby avoiding any risk of damage to the cookware or the hob.

• "Small Items" safety

A small object (such as a fork, a spoon, a ring, etc.) left alone on the hob is not detected as a piece of cookware.

The display flashes and no heat is produced.

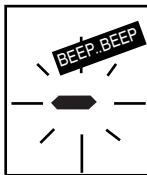


Warning

Several small objects together on a cooking zone may be detected as cookware.

If the display remains on: power may be supplied and the objects may be heated.

• Protection against spills



The hob may shut down (with the adjacent symbol in the display) and a beep (depending on the model) may sound in any of these 3 situations:

- Overflow that spills onto the buttons.

- Damp cloth placed over the buttons.

- Metallic object placed on the buttons.

Clean the hob or remove the object, then begin cooking again.

• Auto-Stop system

If you forget to turn off a preparation, your cooking hob has an "Auto-Stop system" safety function which automatically turns off the forgotten cooking zone after a predefined time (between 1 and 10 hours, depending on the power used).

If this safety function is activated, the disconnection of the cooking zone is signalled by the display "AS" or "A" in the control zone and a beep is emitted for approximately 2 minutes. Simply press any of the buttons to stop it.

A double beep will confirm your action.

• **CARING FOR YOUR APPLIANCE**

. Avoid hard shocks from cookware:
The vitroceramic glass surface is highly resistant, but not unbreakable.

. Do not place any hot lids flat on your cooking hob. A “suction” effect might damage the vitroceramic top.

. Avoid rubbing cookware: in the long term this might cause damage to the decoration of the vitroceramic top.

. Do not place cookware on your frame or trimmings (depending on model).

. Avoid using cookware with rough or bumpy bottoms: they can capture and transfer particles that may produce stains or scratches on your hob.

These faults, which do not prevent operation or unsuitability for use, are not covered by the guarantee.

. Do not store cleaning products or flammable products in the cabinet underneath your cooking hob.

. Do not reheat an unopened tin: it might explode.

Of course, this precaution applies to all types of cooking.

. For cooking, never use aluminium foil. Never place items wrapped in aluminium foil or packaged in aluminium dishes on your cooking hob.

The aluminium will melt and permanently damage your cooking appliance.

. Objects not intended for cooking should never be placed on the hob (risk of powering on, scratches, etc.).

. Steam cleaning should never be used. The steam jet could damage your hob.

• **MAINTAINING YOUR APPLIANCE**

TYPES OF STAINS/SPOTS	USE	WHAT TO DO?
Light.	Cleaning sponges.	Thoroughly moisten the zone to be cleaned with hot water, then wipe off.
Accumulation of baked-on stains/dirt. Sugar spills, melted plastics.	Cleaning sponges. Scraper for glass.	Thoroughly moisten the zone to be cleaned with hot water. Use a scraper for glass to remove the large bits, follow with the rough side of a household sponge, and then wipe off.
Rings and hard water residue.	White vinegar.	Apply warm white vinegar to the stain, let stand, then wipe with a soft cloth.
Shiny metallic streaks. Weekly maintenance.	Cleaning agent for vitroceramic glass.	Apply a cleaning agent for vitroceramic glass (preferable one with silicone for its protective properties) to the surface.



cream



cleaning sponge
special sponge for delicate crockery



powder






abrasive sponge



• On first use

<i>YOU OBSERVE THAT:</i>	<i>POSSIBLE CAUSES:</i>	<i>WHAT SHOULD YOU DO?</i>
A special lamp appears.	Working normally.	Nothing, the light disappears after 30 seconds.
Your installation blows a fuse.	The electrical connection of your hob is incorrect.	Check that it is set up properly. See the "Electrical Connection" section.
Only one side works.		
The hob produces an odour during the first cooking sessions.	New appliance.	Heat a saucepan full of water on each cooking zone for 30 minutes.

• On switching on

<i>YOU OBSERVE THAT:</i>	<i>POSSIBLE CAUSES:</i>	<i>WHAT SHOULD YOU DO?</i>
The hob does not operate and the indicator lights on the control panel do not light up.	The machine is not connected to the power source. The power source or connection is defective.	Inspect the electrical circuit breaker and fuses.
The hob is not working and another message is displayed.	The electronic board is functioning poorly.	Call the After-Sales Service Department.
The hob is not working, the information   or  is displayed.	The hob is locked.	See chapter on using the child safety system.

• While in use

<i>YOU OBSERVE THAT:</i>	<i>POSSIBLE CAUSES:</i>	<i>WHAT SHOULD YOU DO?</i>
The hob has stopped operating and is beeping approximately every 10 seconds and a  or F7 is displayed.	There was an overflow or an object is in contact with the control panel.	Clean the hob or remove the object, then begin cooking again.
A series of small  or F7 is displayed.	The electronic boards heated up.	See "Inserting" section.
After turning on a heating zone, the indicator lights on the control panel continue to flash.	The cookware used is not suitable for induction or is less than 12 cm in diameter (10 cm on a 16 cm area).	See section on cookware for induction.
The saucepans make noise during cooking. Your hob makes a clicking sound during cooking.	This is normal with some types of cookware. This is caused by the transfer of energy from the hob to the cookware.	Nothing. There is no risk, neither to your hob nor to your cookware.
The fan continues to function a few minutes after your hob is turned off.	Cooling of the electronic components. Working normally.	Nothing.



Warning

In the event of breakage, crack or cracking, even minimal, of the vitroc ceramic glass, immediately disconnect your appliance to prevent a risk of electric shock. Contact the After-Sales Service Department.

• COOKING CHART ACCORDING TO DISH

		FRY BRING TO THE BOIL			COOK/GLAZE BRING BACK TO THE BOIL SIMMERING		COOK/SIMMER			KEEP HOT	
		P	9	8	7	6	5	4	3	2	1
SOUPS	BROTHS					●					
	THICK SOUPS							●			
FISH	COURT-BOUILLON					●					
	FROZEN						●				
SAUCE	THICK, FLOUR-BASED							●			
	WITH BUTTER AND EGGS (BEARNAISE, HOLLANDAISE)									●	
	PREPARED SAUCES								●		
		P	9	8	7	6	5	4	3	2	1
VEGETABLES	ENDIVES, SPINACH						●				
	LEGUMES						●				
	BOILED POTATOES						●				
	GOLDEN BROWN POTATOES						●				
	SAUTÉE POTATOES						●				
	DEFROSTING OF VEGETABLES									●	
MEAT	THIN MEAT		●								
	PAN-FRIED STEAKS				●						
	BARBECUE (CAST IRON GRILL)				●						
FRYING	DEEP FROZEN CHIPS	●									
	FRESH CHIPS	●									
		P	9	8	7	6	5	4	3	2	1
MISCELLANEOUS	PRESSURE COOKER (AS SOON AS A WHISPERING SOUND IS HEARD)						●				
	FRUIT COMPOTES						●				
	PANCAKES					●					
	CUSTARD						●				
	MELTED CHOCOLATE										●
	JAMS						●				
	MILK						●				
	FRIED EGGS						●				
	PASTA						●				
	SMALL BABY POTS (DOUBLE-BOILER)									●	
	STEWES						●				
	CREOLE-STYLE RICE						●				
	RICE PUDDING									●	

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