



C8521

Caple 60cm Touch Control Induction Hob
(stainless steel front trim)

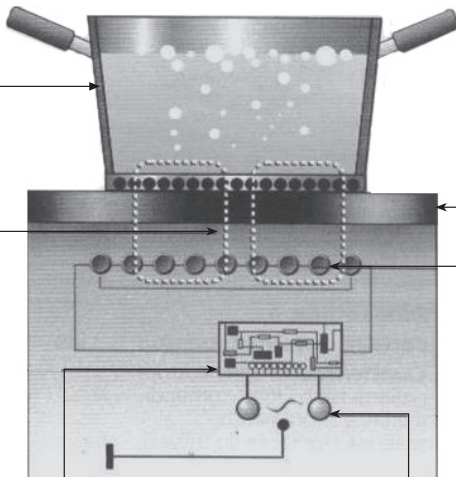


INSTRUCTION MANUAL

FIG.1

- Pentola con fondo in materiale ferro-magnetico
- Kochtopf mit Eisen-Magnetboden
- Olla con fondo en material de hierro magnético
- Casserole à fond magnétique
- Pan with ferromagnetic base
- Pan met bodem van ijzer-magnetisch materiaal
- Panela com fundo em material ferromagnético
- Gryde med jern-magnetisk bund
- Magnetoituva keittoastia
- Kjele med jern-magnetisk bunn
- Kastrull med magnetisk botten
- Горшок с дном из ферромагнитного материала
- Naczynie ze spodem wykonanym z materiału o właściwościach ferromagnetycznych
- Indas feromagnetiniu pagrindu
- Hrnec se dnom z feromagnetického materiálu
- Hrnec s dnom z feromagnetického materiálu
- Κατσαρόλα με βάση από σιδηρομαγνητικό υλικό
- Ferromágneses aljú edény
- Каструля з дном із феромагнету

- Piano in vetroceramica
- Glaskeramikkochfeld
- Encimera en vidrio cerámica
- Plaque en vitro-céramique
- Glass-ceramic cooker top
- Plaat van glaskeramiek
- Placa em vidro cerâmica
- Glaskeramisk plade
- Keraaminen liesi
- Glasskeramisk topp
- Glaskeramikhäll
- Стеклокерамическая панель
- Ceramiczna płyta grzejna
- Stiklo keramikos viryklės paviršius
- Sklokeramická varná deska
- Sklokeramická varná deska
- Υαλοκεραμική επιφάνεια
- Üvegkerámia főzőlap
- Склокерамічна поверхня



- Campo magnetico
- Magnetfeld
- Campo magnético
- Champ magnétique
- Magnetic field
- Magnetisch veld
- Campo magnético
- Magnetisk område
- Magneetikenttä
- Magnetisk område
- Elektromagnetiskt fält
- Магнитное поле
- Pole magnetyczne
- Magnetinis laukas
- Magnetické pole
- Magnetické pole
- Μαγνητικό πεδίο
- Mágneses tér
- Магнітне поле



- Circuito elettrico
- Stromkreis
- Circuito eléctrico
- Circuit électrique
- Electric circuit
- Stroomcircuit
- Circuito eléctrico
- Elektrisk kredsløb
- Virtapiiri
- Elektrisk krets
- Elsystem
- Электрическая схема
- Obwód elektryczny
- Elektros grandinė
- Elektrický obvod
- Elektrický obvod
- Ηλεκτρικό κύκλωμα
- Elektromos áramkör
- Електрична мережа

- Alimentazione elettrica
- Stromversorgung
- Alimentación eléctrica
- Alimentation électrique
- Current
- Stroomvoorziening
- Alimentação eléctrica
- Elektrisk strømforsyning
- Virransyöttö
- Strøm
- Strömförsörjning
- Электрическое питание
- Zasilanie elektryczne
- Srovė
- Elektrické napájení
- Elektrické napájanie
- Ηλεκτρική τροφοδοσία
- Áramellátás
- Електричне живлення

- Bobina a spirale di Archimede
- Archimedespiralenspule
- Bobina a espiral de Arquímedes
- Bobine à spirale d'Archimède
- Archimedean spiral coil
- Spiraalspoel van Archimedes
- Bobina em espiral de Arquimedes
- Spole i form af Arkimedespiral
- Archimede -induktiospiraal
- Archimedes spiralspole
- Archimedes spiralspole
- Спиральная катушка Архимеда
- Cewka w kształcie spirali Archimedes
- Archimede spirális ríté
- Cívka ve tvaru Archimedovy spirály
- Cievka v tvare Archimedovej špirály
- Πηνίο σπύραλ του Αρχιμήδη
- Arkhimédészi fűtőspirál
- Катушка з архімедовою спіраллю

FIG.2

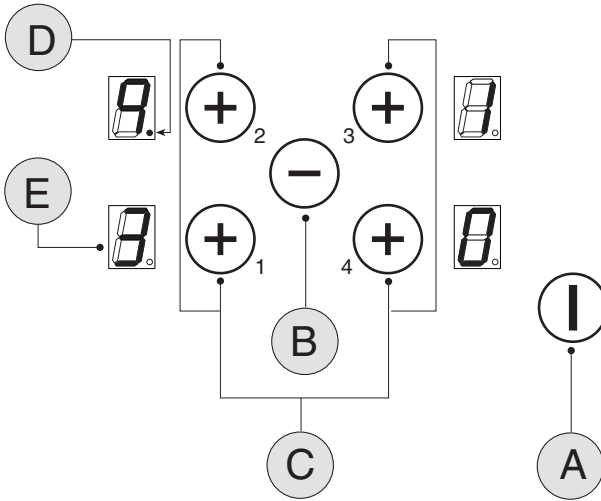
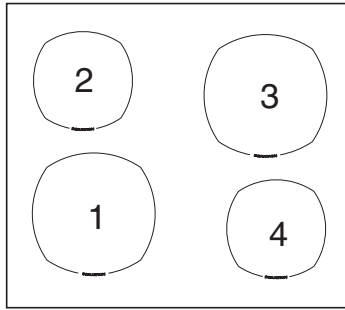


FIG.2B

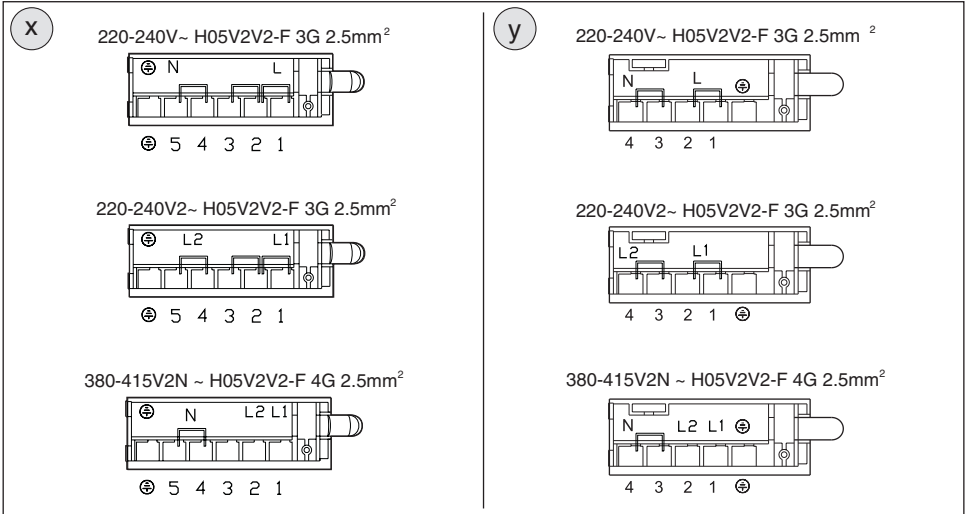


FIG.3

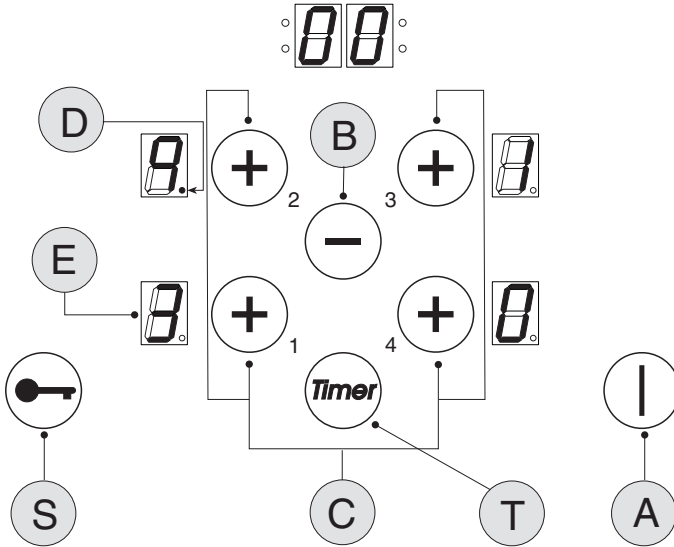
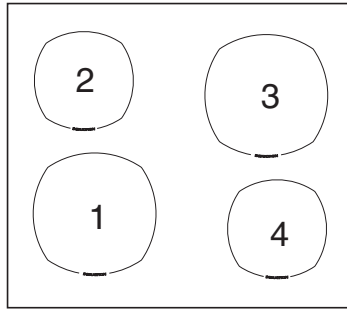


FIG.3B

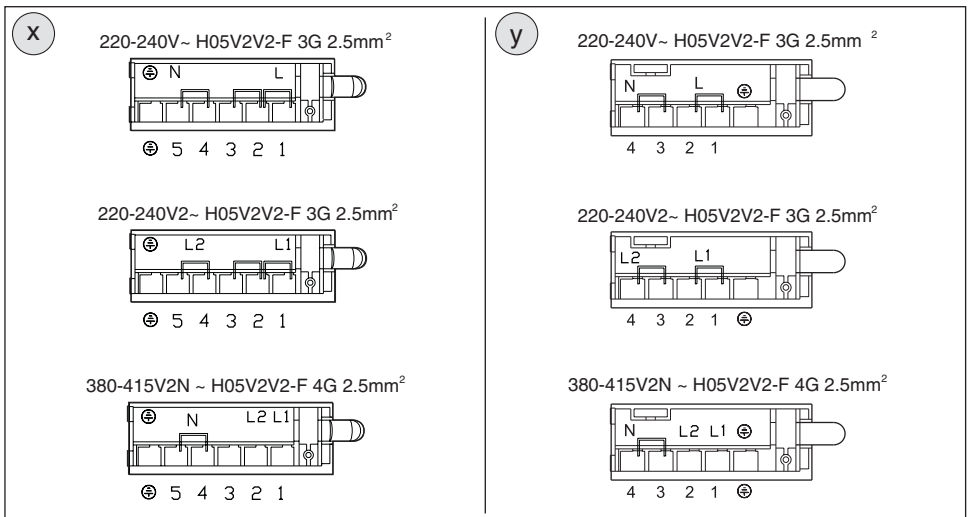


FIG.4

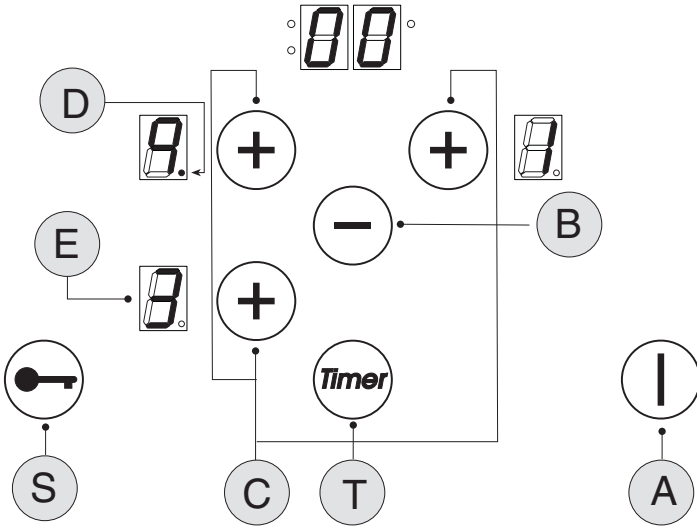
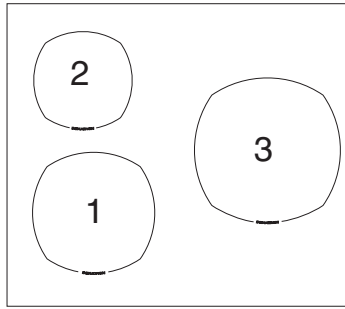


FIG.4B

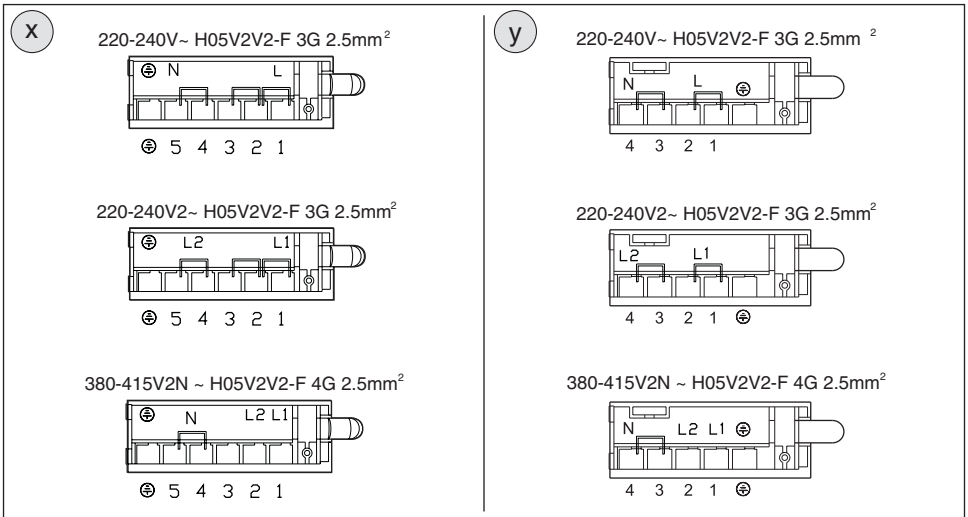


FIG.5

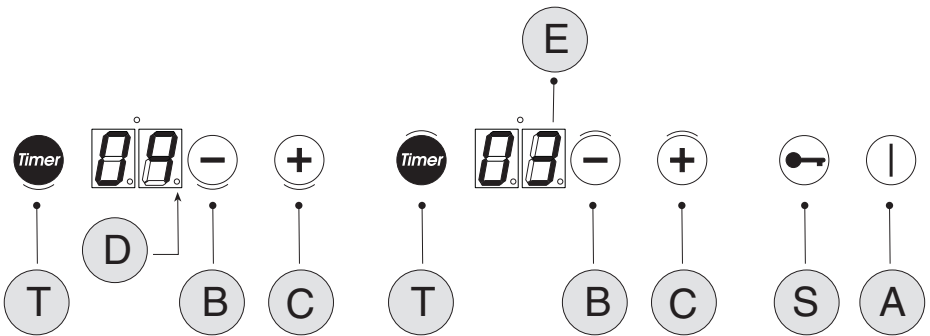
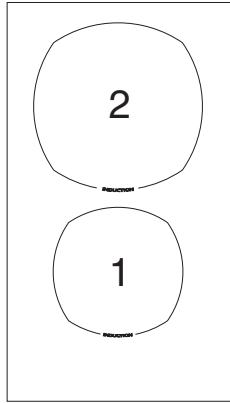


FIG.5B

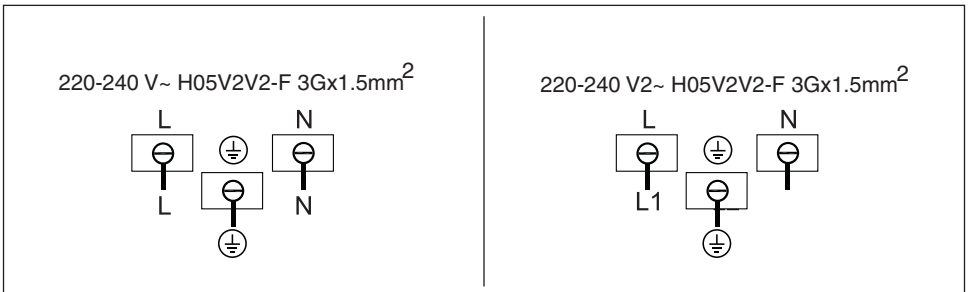


FIG.6

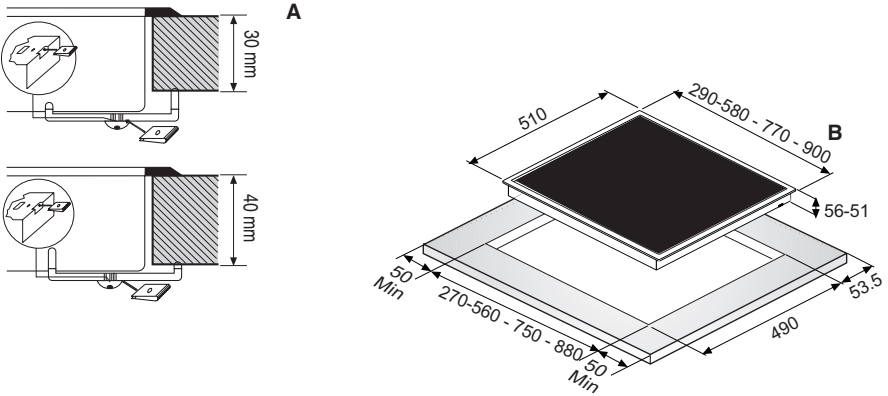
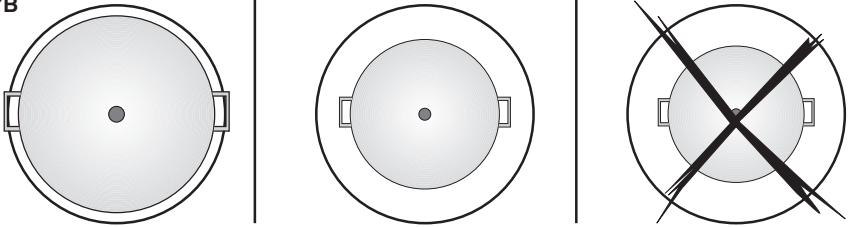


FIG.7



FIG.7B



- 40 %

FIG.8

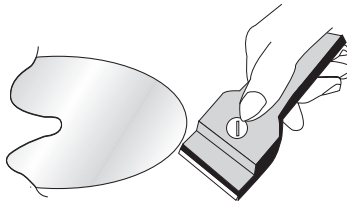


FIG.9 A

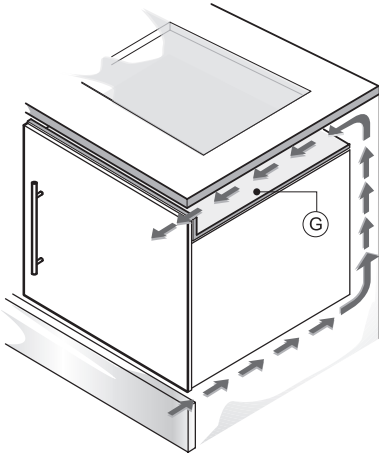


FIG.9 B

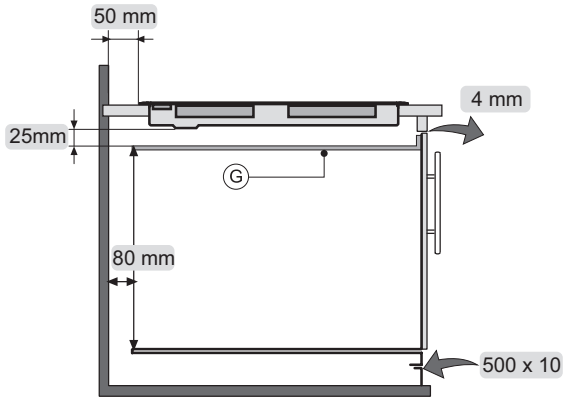


FIG.10 A

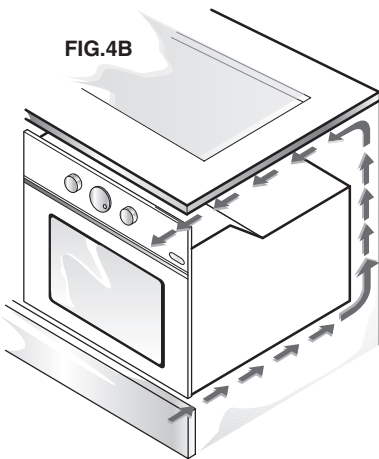
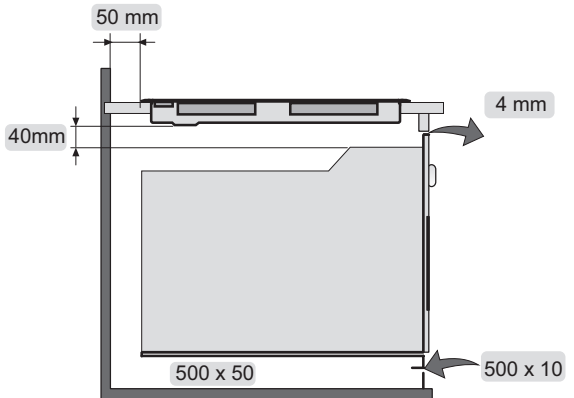


FIG.10 B



GENERAL

Carefully read the contents of this leaflet since it provides important instructions regarding safety of installation, use and maintenance. Keep the leaflet for possible future consultation. All the operations relating to installation (electrical connections) must be carried out by specialised personnel in conformity with the regulations in force.

1.1 THE PRINCIPLE OF INDUCTION

The system of cooking by induction is based on the physical phenomenon of magnetic induction. The fundamental feature of this system is direct transfer of heat energy from the generator to the pan without intermediate means (different from traditional cooker tops see fig.1).

1.2 ADVANTAGES

If you compare your electric cooker tops, with the induction cooker top, the result will be:

- **Safer:** low temperature on the glass surface
- **Quicker:** brief heating times.
- **More precise:** the top reacts immediately to your commands
- **More efficient:** 90% of the energy absorbed is transformed into heat.

Furthermore, once the pan has been removed from the hob, heat transmission is stopped immediately, thereby preventing the needless dispersion of heat.

The system also automatically recognises the various diameters of all pans and uses a suitable power level for each size.

This means that we are able to use pans of various sizes, provided that the pan diameter is no more than 10% larger - or 40% smaller - than the printed detail marked on the hob (fig. 7B).

Caution: if you are using a pan with a diameter which is more than 40% smaller than the printing marked on the glass, the cooking zone may not be activated.

1.3 COOKING VESSELS fig.7

Cooking by induction uses magnetism to generate heat. The vessels must therefore contain iron. Check if the vessel material is magnetic using a magnet.

Important:

To prevent permanent damage to the cooker surface, do not use:

- pans with bases that are not perfectly flat.
- metal pans with enamelled bases.
- Do not use pans with rough bases as they may scratch the hob's surface

SAFETY WARNINGS

This apparatus is not suitable for use by children or persons who need supervision. Do not allow children to play with the apparatus. Before using the induction cooker top it is important to check that the apparatus is compatible with anyone who has a pacemaker and active surgical implants.

Before connecting the appliance to the electricity supply:

- Check that the voltage and power values listed on the data plate (positioned on the lower part of the appliance) are compatible with the electricity supply and socket. If you have any doubts, please consult a qualified electrician for assistance.

IMPORTANT


- metal objects such as knives, forks, spoons or lids must not be placed on the cooker surface as they can get hot.

- after use, switch the cooker off using the control device and do not rely on the pan detector.
- avoid liquid spilling, therefore to boil or heat liquids reduce the heat supply.
- do not leave the heating elements switched on with empty vessels or without vessels.
- when you have finished cooking, switch off the relative resistance using the control indicated below.
- never use aluminium foil for cooking, or never place products wrapped in aluminium foil onto the cooking surface. The aluminium would melt and damage your apparatus irreversibly.
- Never heat a tin or can of food without opening it – it could explode! This warning applies to hobs of all types.

ATTENTION: Steam cleaners must not be used.

ATTENTION: If the surface is cracked, switch the apparatus off to prevent electric shocks

This appliance conforms to the European Directive EC/2002/96, Waste Electrical and Electronic Equipment (WEEE). By making sure that this appliance is disposed of in a suitable manner, the user is helping to prevent potential damage to the environment or to public health.

The  symbol on the product or on the accompanying paperwork indicates that the appliance should not be treated as domestic waste, but should be delivered to a suitable electric and electronic appliance recycling collection point. Follow local guidelines when disposing of waste. For more information on the treatment, re-use and recycling of this product, please contact your local authority, domestic waste collection service or the shop where the appliance was purchased.

INSTALLATION INSTRUCTIONS

These instructions address specialised installers and serve as a guide for installation, adjustment and maintenance in conformity with the laws and regulations in force.

POSITIONING (fig.6)

The appliance is made for fixing into a worktop, as shown in the relevant figure. Apply the supplied sealant to the entire perimeter of the hob and insert it into the fitment hole (for sizing see fig. 6B). Fix the appliance into the worktop with the 4 stays, rotating them according to the top's depth (fig. 6A).

If the underside of the appliance will be accessible after installation, a separator panel **G** (fig. 9A) will need to be mounted maintaining the distances shown (fig. 9B). If the appliance is installed over an oven the panel is not necessary (fig. 10A - 10B).

IMPORTANT: if there is an oven under the induction hob it is advisable for it to have a cooling fan. Do not use the induction hob while PYROLITIC cleaning is in process.

WARNING: to allow the circulation of as much fresh air as necessary, there must be at least 40 mm between the induction hob module and any appliance installed under it (fig. 10B).

In any event, adequate aeration must be provided.

To allow fresh air circulation there must be openings in the kitchen furniture (fig. 9A-10A) of the sizes indicated in fig. 9B-10B.

ELECTRICAL CONNECTIONS (Fig.2B-3B-4B-5B)

Before making the electrical connections, check that:

- the ground cable is 2 cm longer than the other cables;
- the system ratings meet the ratings indicated on the identification plate fixed on the lower part of the worktop;

- the system is fitted with efficient earthing compliant to the laws and regulations in force.

Earthing is obligatory by law.

If the appliance is not fitted with a cable, use type:

"H05V2V2-F" for a power level of up to 6400 Watts. The cross-section of the cable should be at least 2.5 mm², or 4 mm² for greater power levels.

The cable should never reach a temperature which is 50°C above the temperature of the room in which it is installed. The appliance is designed for permanent connection to the electricity supply and should therefore be fitted with an omnipolar switch which has a minimum opening of 3 mm between contacts. The switch should be suitable for the charge indicated on the appliance data plate and must conform to all current legislation (the yellow/green earth wire must not be interrupted by the switch).

The omnipolar switch must be easy to reach once the installation process has been completed.

USE AND MAINTENANCE

A = ON/OFF button

B = - button

C = + button

D = Cooking zone selection indicators

E = Cooking zone display

OPERATION (Fig. 2-3-4-5)

- If button **A** is selected, the hob switches on and flashing zeroes with decimal points will appear on all displays for 10 seconds.

If no further action is taken within this space of time, the hob switches off again.

To switch a cooking zone on, simply select the desired power level using the **C** buttons.

NOTE: each **C** button corresponds to a cooking zone. **0** will appear on the display, with the fixed decimal point **D** (no longer flashing); at this point the zone has been selected.

If button **B** is used the display will show level **9**, while if button **C** is used, the display will show level **1**.

- Once this step is complete you will be able to make temperature adjustments using the **"C"** and **"B"** buttons.

If any object has been placed on top of the control panel, the hob will automatically revert to **OFF** mode.

When a hotplate is in its **OFF** mode and the temperature of the glass surface is greater than approximately 65°, a signal light **"H"** will appear on the corresponding cooking zone display.

- To switch off an individual cooking zone, first select it and then press buttons **"C"** and **"B"** simultaneously.

SAFETY LOCK FUNCTION (Fig. 3-4-5)

To prevent use the cooker surface by children, it is possible to block all functions by pressing the **S** key. This function can be activated only if the hob is switched on.

TIMER (Fig. 3-4)

A **Timer** can be used simultaneously for each cooking zone.

Select the desired cooking zone by pressing the corresponding **C** button. Next, select the desired power level using the + and - buttons. If the **T** (Timer) button is then pressed, "00" appears on the display and the LED corresponding to the selected zone begins to flash. Press button **B**; a time of 60 minutes will be displayed. If, on the other hand, you press button **T**, a time of 1 minute will be displayed. Next, set the desired time using the **T** button to increase the value and the **B** button to decrease it.

Once the set cooking time has elapsed, the timer switches off and deselects the cooking zones. A buzzer will sound for 2 minutes to indicate that the timer is no longer active. To deactivate it press any key.

To know the residual time for each zone, press the key **C** of the interested zone. To set at zero the timer select

the zone and press the **T** key contemporaneously with the keys **T** and **B**.

Caution!

While the hob is in operation the timer display remains on, with its value set to **"00"**.

TIMER (fig. 5)

The **Timer** can be used simultaneously for each cooking zone.

Set the desired power level.

Select the **Timer** by pressing the **T** button for the relevant cooking zone; "00" will appear on the display and the LED above the numbers will begin to flash. Press the **B** button; a time of 30 minutes will be displayed. If, on the other hand, you press the **C** button, a time of 1 minute will be displayed. Next, set the desired time using the **C** button to increase the value and the **B** button to decrease it.

To display the power level or view the remaining time, simply press the **T** button for the relevant zone.

Once the set cooking time has elapsed, the timer switches off and deactivates the cooking zone. A buzzer will sound for 2 minutes to indicate that the timer is no longer active. Press any button to deactivate it. To reset the timer, press the **T** button and then press the **C** and **B** buttons simultaneously.

IMPORTANT: To prevent damage being inflicted on the electronic circuits, the hob is fitted with an overheating safety system. In situations where the appliance is used at high power levels for a prolonged period of time, the hob may switch off one or more of the activated zones temporarily, until the temperatures return to the set levels. On the display corresponding to the cooking zone which has been temporarily switched off, the power level will be shown in alternation with a **H E 2**. This will stop flashing once the cooking zone has been reactivated.

MINUTE MINDER FUNCTION (Fig. 3-4-5)

- Unblock the cooking surface by keeping the "key button" **S** pressed down for 3 seconds until the "indicator light button" is switched off.

- Press the **"Timer"** (**T**) button until the writing **"00"** appears on the display.

- Press **T** or **B** to select the number of the minutes.


- Press the **"Timer"** button to confirm the selection. At the end of the set time, an acoustic signal will be activated.

HEAT UP FUNCTION (Fig. 2-3-4-5)

The function heat up allows to set the maximum temperature for a limited period of time on the cooking zone, then the temperature decreases down to the selected value.

- To activate the Heat up function, select the cooking zone, set at 9 the temperature level, press again the key "+" the letter **A** will appear on the display then with the "-" key select the desired final temperature level. Until the function is activated, on the display the **A** will alternate with the final set up level.


MAGNETIC SENSOR (fig. 2-3-4-5)

- The hob is equipped with a pan sensor; when the pan is removed or badly positioned, the  symbol will appear; if, on the other hand, the surface of the glass is still hot, the **H** symbol will appear.

O.S.D. (Overflow Safety Device) (fig. 2-3-4)


The hob is equipped with a safety system which moves all hotplates to the **OFF** position and activates the safety lock when liquids or items are detected on the control panel **A**.

These symbols will flash on the display:

. They can be deactivated by removing the item or the liquid. The hob will switch off automatically.

O.S.D. (Overflow Safety Device) (fig. 5)

The hob is equipped with a safety system which moves all hotplates to the OFF position and activates the safety lock when liquids or items are detected on the control panel A.

The symbol  appears on the display and may be deactivated by pressing any button. The hob will switch off automatically.

MAINTENANCE

Remove any residues of food and drops of grease from the cooking surface using the special scraper supplied on request (Fig.8)

Clean the heated area as thoroughly as possible using SIDOL, STAHLFIX or similar products and a cloth/paper, then rinse with water and dry with a clean cloth.

Using the special scraper (optional) immediately remove any fragments of aluminium and plastic material that have unintentionally melted on the heated cooking area or residues of sugar or food with a high sugar content (Fig.8). In this way, any damage to the cooktop surface is prevented. Under no circumstances use abrasive sponges or irritating chemical detergents such as oven sprays or stain removers.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR EVENTUAL DAMAGES CAUSED BY BREACHING THE ABOVE WARNINGS.