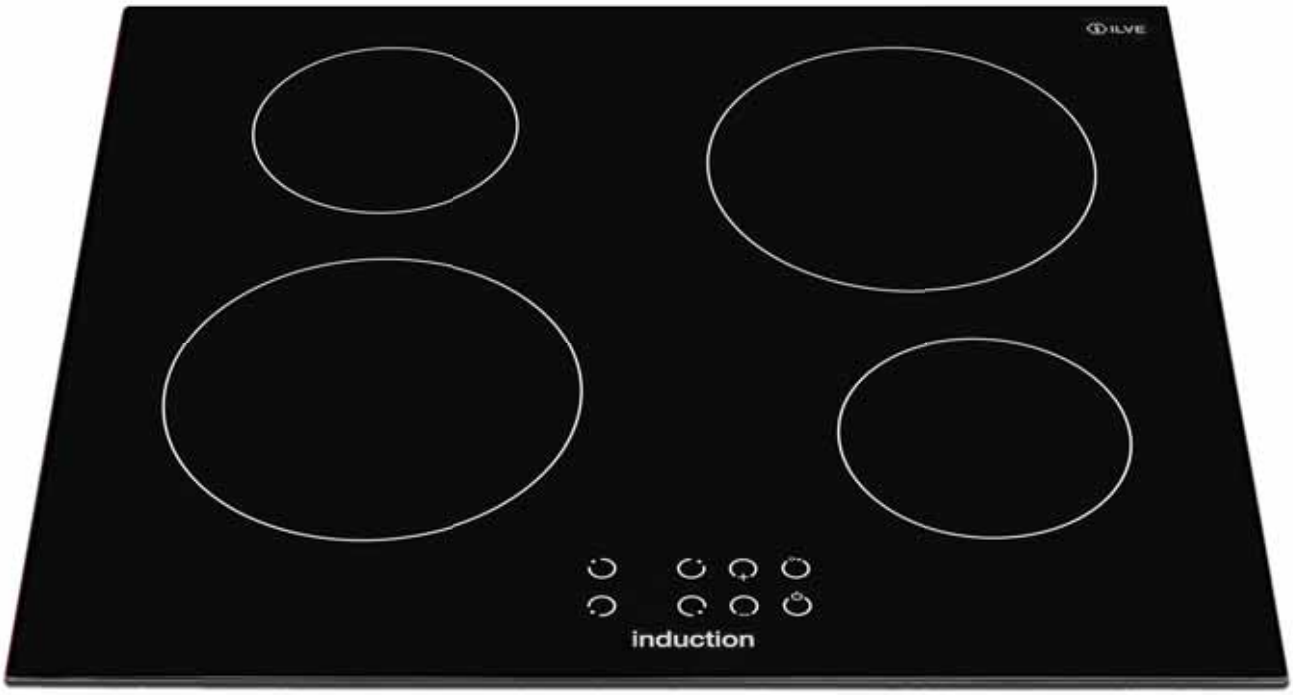
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GB



INDUCTION HOB

KHVI60TC

Installation and users instruction

cod. I/301/00/27 GB

07-2015

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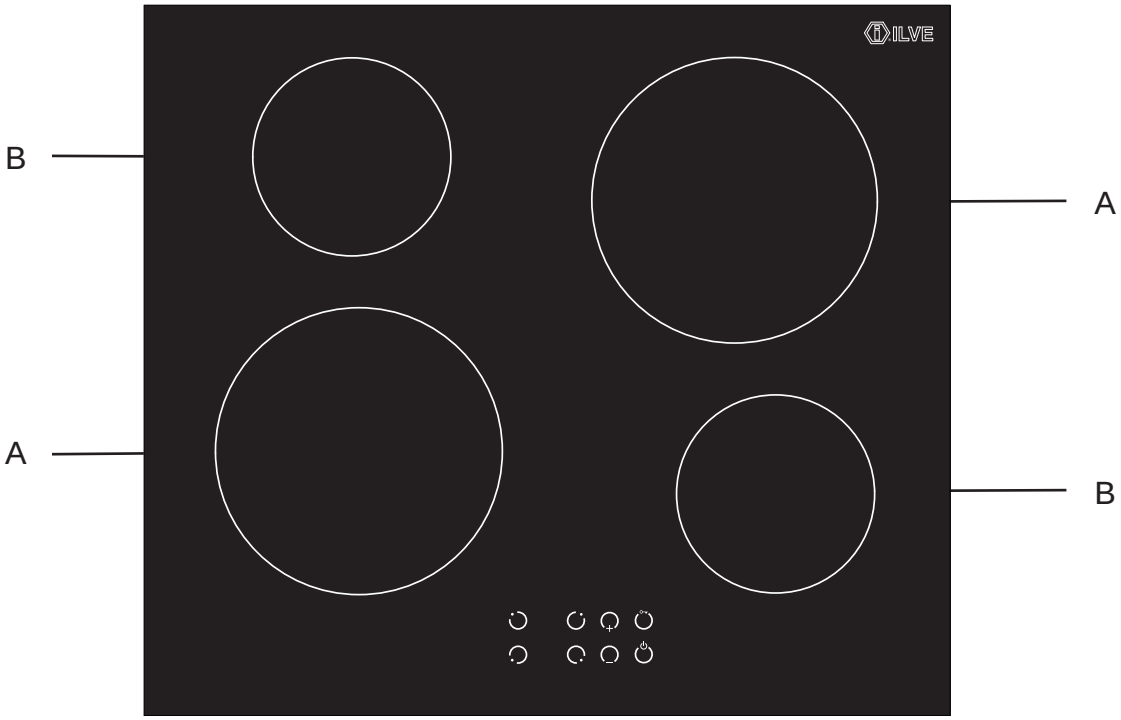
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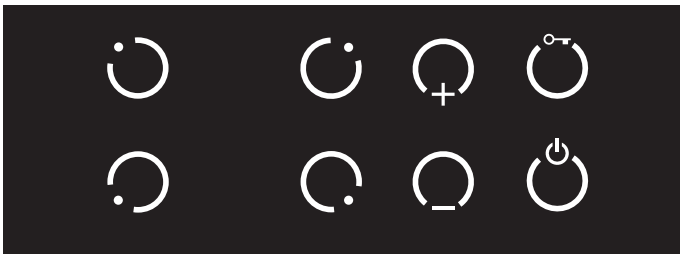
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Description





Zone	A	B
Diameter Ø (mm)	210	145
Min. diameter pot Ø (mm)	130	90
Power (watt)	1500	1200
Booster (watt)	2000	1600

Important safety warning



READ CAREFULLY BEFORE USING

- Only qualified technicians should install the appliance. The technician will not be held responsible for any damages caused by electrical malfunctions.
- The hob must be installed in the appropriate inset.
- The appliance should be used solely for cooking foods, excluding any other domestic or industrial uses.
- Remove the adhesive labels from the glass on the hob.
- Do not modify or alter the appliance.
- Do not use the hob as a working zone.
- The appliance must be connected and installed in compliance with current local regulations.
- Do not use extension cables for connections.
- 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.
- **WARNING:** Accessible parts may become hot during use. To avoid burns young children should be kept away.

USING THE APPLIANCE

- After use, turn off the cooking zone.
- Make sure that fatty substances and oil do not dirty the appliance's surfaces.

Important safety warning



- **WARNING:** during and after use, the hob's surface will be very hot.
- Make sure that the power cable does not come into contact with the glass or a pot.
- Magnetized objects such as credit cards, floppy disks, and calculators should not be placed near the appliance when it is being used.
- Do not use any type of metallic object except the pots used for induction.
- Do not cover the cooking zone with inflammable materials.
- The appliance should only be used by capable personnel.
- Keep children away from the appliance.
- Metallic objects such as knives, spoons, forks or lids should not be placed on the hob as they can become overheated.

PRECAUTIONS

- Unsuitable pots could ruin the surface of the hob.
- Do not use abrasive substances to clean the appliance.
- Avoid dropping heavy objects on the hob.
- Delicately place pots on the hob.
- Make sure that the appliance's ventilation complies with the instruction manual.
- Do not place empty pots on the hob.
- Sugar, synthetic materials or aluminium objects should not come into contact with the cooking zones.
- Avoid placing hot containers on top of the control panel.

Important safety warning



- If there is a drawer or a panel under the hob, this must be at least 2 cm from the lower part of the hob to ensure proper ventilation.
- Do not place inflammable objects inside the draw located under the hob.

IN CASE OF MALFUNCTION

- When a malfunction occurs turn off and disconnect the appliance.
- If cracks appear on the glass or it is broken, disconnect the appliance and contact your authorized service centre.
- Any repairs should be made by authorized personnel.

SUGGESTIONS

- Make sure that the pot is in the middle of the cooking zone. Ideally, the bottom of the pot should cover the entire cooking zone.
- The magnetic field produced by the induction hob could affect the proper working of pacemakers. Detailed information should be obtained from your doctor.
- Avoid placing synthetic materials or aluminium objects in contact with the cooking zone.

General description

Ventilation

Ventilation of the hob is completely automatic. The cooling fan for the electronics located under the hob works at slow speed up to the temperature level of the electronics. When the hob is used for a long time the speed of the cooling fan increases. As soon as the electronics have been cooled the fan stops automatically.

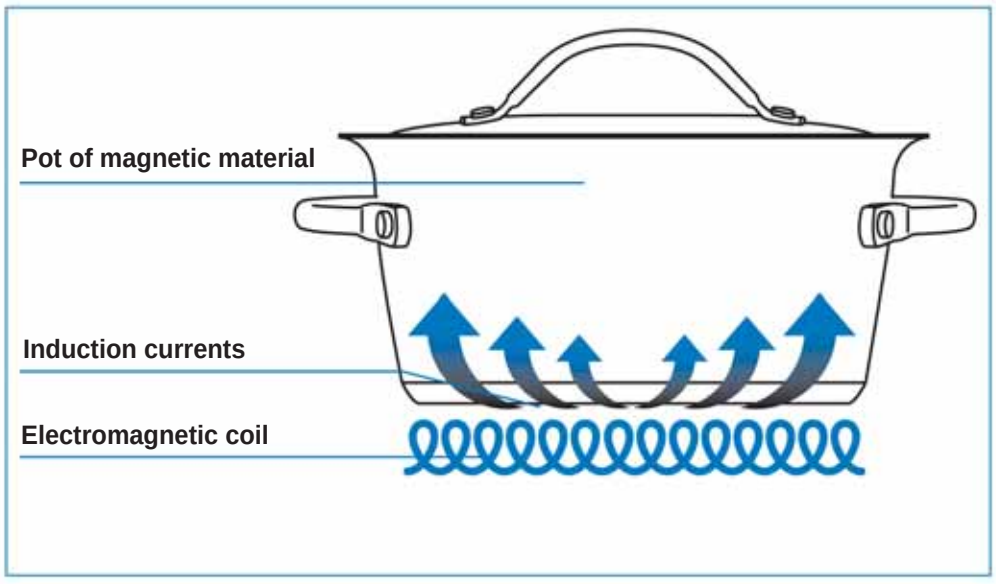
First switch-on

Clean the hob's surface with a damp cloth.

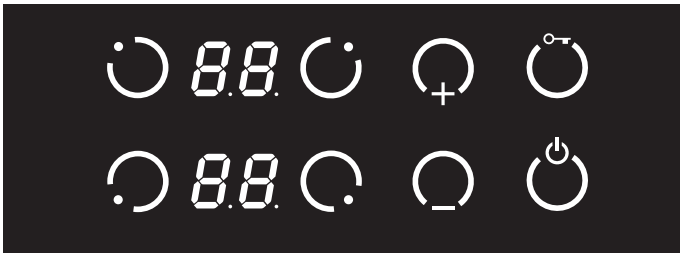
Induction

There is a coil underneath each cooking zone which, when a pot is placed on it, generates a variable electro-magnetic field, producing inductive power of a ferromagnetic substance on the bottom of the pot. The end result is that the bottom of the pot placed above the cooking zone becomes heated. The type of material constituting the pot is fundamental:

- All pots with a ferromagnetic bottom are suitable (this can be verified with a magnet)
- The following pots should not be used: copper, stainless steel, aluminium, glass, wood, ceramics



Control description



Dispaly description

Displayed value	Description
0	Zero - The cooking zone is turned on
1-9	Level of power - Select the cooking level
u	Presence of pot - Absence of pot or unsuitable pot
r	Excess power - The pre-set power level has been exceeded(<7200W)
F	Error - Cooking zone anomaly
H	Residual heat - The cooking zone is hot
P	Booster - Excess power in the cooking zone

Basic functions

- Key lock
- “H” residual heat indicator
- Thermal safety. Should the temperature of the electronic components exceed the safety threshold limit, the cooking area will immediately switch off.
- Protection against accidentally switching on the hob.
- Acoustic buzzer alarm.
- Light indicating absence of any pans on the hob. After 60 seconds without any pan, the indicator light will switch off.

Control knob key

	On/Off switch
	Keyboard lock switch
	Power level selection switches (+,-)
	Hob controls Each cooking zone has its own knob

Control description

Switching the hob off and on

The hob comes on by pressing the on/off switch for one second. An acoustic signal and the appearance of four luminous dots on the display (one for each cooking zone) indicate that it is on.
The appliance will switch off, in the event that once on, no commands are given for 10 seconds.
To switch off the hob press the ON/OFF switch for one second.

Switching on the hob

To switch on the hob proceed as follows:
• select the cooking zone
• select the power level

Zone selection

Use the special key to select the required cooking zone which is set to a power level of 0. The zones that have not been selected remains off.
The selection of a cooking zone is highlighted by the illumination of the corresponding display.

Select the power level of a zone

Once the cooking zone has been selected, the power level (0=off, 1=minimum, 9=maximum) may be set using the +/- keys. Each increase or decrease of power level on the display will be accompanied by an acoustic alarm.

Keeping a finger pressed on the control the power level will increase by one unit each second. The + control will raise the power level to 9, while the – control reduces the level to 0.
With the cooking zone at level 0, the – control will directly select power level 9.

Booster function “P”

After selecting the cooking zone, select the power level using the + control to level 9. Select the booster function using control + . An acoustic signal will be given and the symbol “P” will appear on the display of the relative cooking zone. The cooking zone will operate at maximum power for 10 minutes. After which time an acoustic signal, and the return of level 9 indication of the display, will indicate the end of the booster function.

Switching off a cooking zone

Once a cooking zone has been selected it may be switched off by using controls + and – together. An acoustic signal and the appearance of the figure 0 on the display of the selected area will indicate that it has switched off.

Regulation of the maximum absorbed power

Your hob has a special function specifically for installations with limited mains power rating.
The maximum absorbed power level of the plate is of 7200W. The user may reduce this level to 2800, 3500, or 6000W.
Hob new power setting selection sequence:
within the first 30 seconds after connecting the appliance, disconnect the keyboard lock and press zones 1 and 3 at the same time. The set power rating limit will appear on the display.
Now proceed to select a new power rating using the + and – controls. Once the value has been selected it will need to be memorized by pressing buttons 1 and 3 at the same time.
If it is not memorized within 60 seconds it means that there has been no change in the maximum absorbed power rating.

Hob power regulation

In the event that on using the hob the maximum value previously set is exceeded (< 7200W) the symbol “r” will appear on the display and an acoustic signal will be heard. It will not be possible to use the other cooking zones.

Control description

Keyboard lock

Selecting the keyboard lock command for one second, acts to either activate or disconnect the keyboard. If the led that corresponds to the command is lit up, this means that the keyboard is locked. The keyboard lock may be activated when the four cooking zones are on, or when the hob is off. If the hob is on, the keyboard lock is engaged, and all the controls will be locked except the ON/OFF command and the keyboard lock command itself. When the hob is off and the keyboard lock function is enabled, all the controls are disenabled including the ON/OFF switch.
The keyboard lock is always enabled whilst the hob is being connected to the mains.

Automatic safety cut-off

If during use the power setting of a cooking area is not altered, it turns itself off automatically after a certain time. The area's maximum use time depends on the power level setting. See the following table:

Power level	Maximum time on (hour)
1	10
2	10
3	10
4	10
5	10
6	10
7	10
8	10
9	3

Use of timer

It is possible to select a cooking time from 1 to 99 minutes on a cooking area with different power levels (from 1 2,,...9, P).

Activate the timer

After having selected the desired power of a cooking area, to activate the timer you need to touch the cooking area button again: the display shows the letter "t" with a flashing dot next to it accompanied by a beep.
After having activated the timer, select the desired time by touching the keys +/-. The set time is displayed on the display opposite the selected cooking area. After activating the timer, select the desired time within 10 seconds. Subsequently, to activate the countdown touch on the cooking area selection or wait 10 seconds. A beep and the appearance of a lit dot near the previously set power value indicates that the timer is active. During cooking with timer, the set time can be altered by repeating the above operation.
At the end of the programmed cooking time, on the display relative to the selected hob, "0" starts flashing accompanied by an acoustic signal lasting 20 seconds. To eliminate the signal, simply press any key.
When the timer is active on several cooking areas, to display the remaining time of a single area, simply touch twice the command regarding the selection of that cooking area: the corresponding display will show the letter "t" accompanied, on the opposite display, the remaining time.

Advice when cooking

Pots

Suitable materials: steel, enamelled steel, cast iron, ferromagnetic steel, aluminium with ferromagnetic bottom.
Unsuitable materials: aluminium and steel without a ferromagnetic bottom, copper, ceramics, porcelain, glass, brass.
In order to verify compatibility of a pot, place a pot containing a minimum amount of water on the cooking zone. Setting the knob at “9”, the water should boil in just a few seconds.
Try with a magnet on the bottom of the pot.
Some pots make “noise” while in use on the hob. This does not derive from the induction surface and does not affect cooking.

Size of pots

The cooking zones automatically adapt to the size of the pots. Nonetheless, the bottoms of these pots should be at least a certain diameter in order to work properly. For the best results, place the pot at the centre of the cooking zone.

COOKING CHART (the values indicated below are purely indicative)

Position	Cooking type	Foods
1..2	heating/melting	butter, sauces, chocolate, jelly
2..3	slow boil/defrosting	rice, pudding, glazes, fish, meat
3..4	slow cooking	vegetables, meat, fish
4..5	steam cooking	potatoes, soups, pasta, vegetables
6..7	medium cooking	meat, eggs , sausages, stews
7..8	cooking	potatoes, fried foods
9	boiling water/browning/roasting	steaks, omelettes
P	boiling water/browning/roasting	steaks

Maintenance and cleaning

- Switch the appliance off before cleaning it.
- Do not clean the glass while it is still hot; you could burn yourself.
- Remove small stains with a damp cloth and then finish off with a dry cloth.
- Do not use corrosive or abrasive products to clean the appliance.
- Do not use any object that could ruin the glass-ceramic surface.
- Make sure that the bottom of the pot is dry and clean and that the glass surface is not dirty. Moving the pot could scratch the glass.
- Immediately remove any sugar, gelatine or marmalade to prevent damage to the glass.

CONTROLS TO CARRY OUT IN CASE OF MALFUNCTION

Anomaly	Causes
The appliance and the hob do not switch on	• The hob has not been properly connected to the electrical network. • The protection fuse is broken. • The safety key has been turned on. • The “key” knob is greasy or covered by water. • An object is leaning on the “key” knob.
The “U” symbol appears on the display	• The pot was not placed on the cooking zone. • The pot is not compatible with induction. • The diameter of the bottom of the pot is too small. • Disconnect the hob from the electrical network. • Contact the authorized service centre.
The “F” symbol appears on the display	• Disconnect the hob from the electrical network. • Contact the authorized service centre.
The cooking zones do not work	• The safety system is in operation. • Check whether one or more knobs may be covered. • The pot is empty and the bottom has overheated.
If ventilation remains on when the hob is switched off	• This is not a malfunction. The ventilator continues to function to protect the electronics. • The automatic ventilation will stop automatically.

Installation

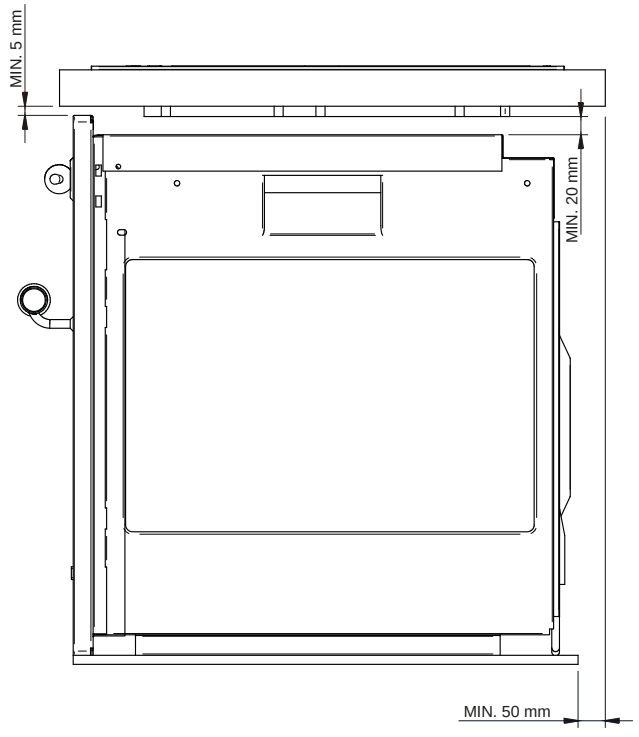
Respect for the environment

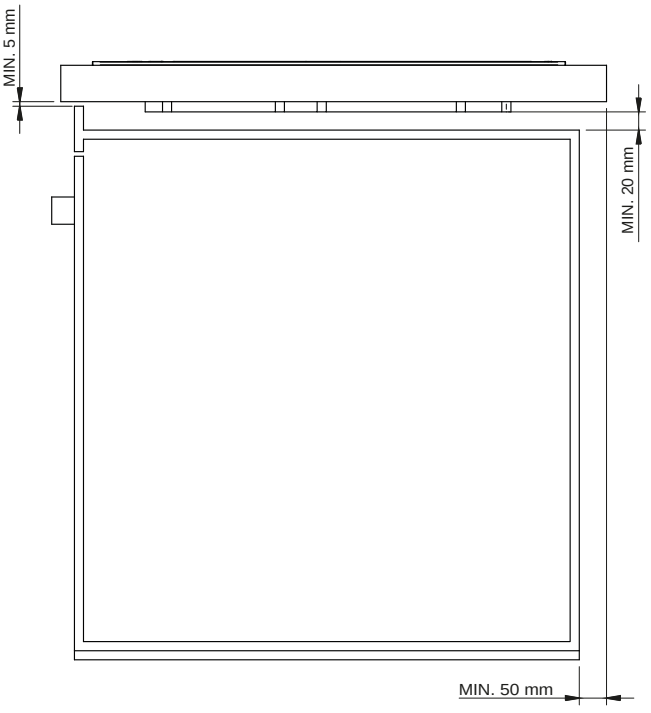
Packaging material is ecological and can be recycled.
The appliance contains noble metals. Current regulations apply to recycling.
When the time comes to scrap your appliance, you should utilize the various options for disposal provided by your dealer and/or by your local authorities; remember that prior to scrapping the appliance you should make sure that it is not useable.

Instructions for installation

Installation should be performed only by qualified personnel. The technician should be aware of current regulations.
The gasket provided with the hob will prevent liquids from leaking between the hob and the cabinet. Carefully apply the gasket 2 mm from the edge of the glass.
The dimensions of the inset area are 570 x 502 mm
The gasket provided with the hob is sufficient to cover the perimeter of the inset area. Its glue resists to a temperature of 100 °C. The hob is in class “Y”. It is advisable to leave the adjacent walls free when installing the hob. Nonetheless, placing a single side wall and a back wall is allowed. The walls should be kept at a minimum distance of 50 mm. The inset surface, if subject to any water leaks, should be protected primarily along the border of the inset perimeter with paint. Do not install the hob above a static oven or above a dishwasher. Make sure that the there is at least 20 mm space underneath the hob to facilitate proper ventilation. Make sure that there is at least 5 mm between the working zone and the upper border of any drawers or ovens to guarantee that air is not trapped within. Do not place any inflammable objects inside the draw located under the hob. The distance between the hob and the cooker hood must comply with the indications provided by the maker of the cooker hood. Should indications not be provided, comply with the minimum distance of 760 mm. Once installed, the connecting cable should not be subject to stress or tension. Installation of the hob in mobile environments (such as boats) should only be performed by specialized personnel.

Built-in scheme





Installation

Electrical connection

Installation of the induction hob should be performed by specialized personnel and carried out in compliance with current regulations. Make sure that the parts in tension underneath the hob are protected. The outline for the electrical connection is indicated on the label near the terminal board. In case of direct connection to the network it will be necessary to interpose an omnipolar switch with a minimum opening between the contacts of 3 mm. Connection to the electrical network must be separated by the appropriate interruption: switch, fuse.



Always connect the earthing cable.
Comply with the connection instructions.
The terminal board is located under the hob at the back. Use a screwdriver to open the cover of the terminal board.

Connecting cable to hob

With respect to the various types of connection, you should utilize the appropriate jumpers placed inside the jumper board.
MONOPHASE: connect the jumper provided between clamps 1-2. The phase should be connected to clamp 1 or 2. The neutral should be connected to clamp 4
2 PHASES + N: connect the neutral to clamp 4, one phase to clamp 1 and one phase to clamp 2
EARTHING: the earthing cable should be connected to the appropriate clamp.

Electrical cable table

POWER	CONNECTIONS	WIRING	TYPE OF WIRING	FUSE
230V a.c. 1P+N 50Hz	1 phase + N	3 x 2,5 mm^2	H05RR	25 A*
400V a.c. 2P+N 50Hz	2 phase + N	4 x 1,5 mm^2	H05RR	16 A*

(*) calculated using the coincidence factor 60 335-2-6

The manufacturer will not be held liable for any damages due to improper electrical connections

Note

Note