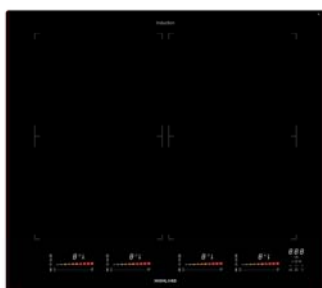
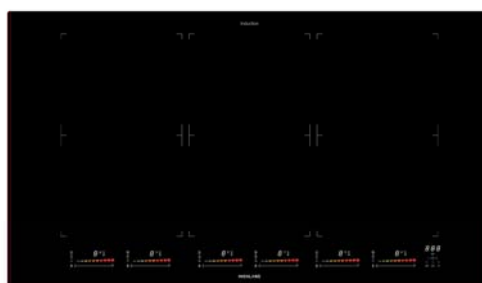


USE AND CARE

INDUCTION COOKTOPS



HIX604B1



HIX906B1

HIGHLAND

Dear customer,

Congratulations on your purchase of a Highland induction cooktop.

In order to make the best use of your appliance, please carefully read the following use and care manual and keep it for later reference.

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SAFETY

Precautions before using

- Unpack all the materials.
- The installation and connection of the appliance must be done by approved and qualified specialists. The manufacturer cannot be responsible for damage caused by improper installation or connection errors.
- During use, the appliance must be correctly installed in suitable kitchen cabinetry and work surfaces.
- This domestic appliance is designed exclusively for the cooking of food and specifically excludes any other domestic, commercial or industrial use.
- Remove all labels and self-adhesive stickers from the ceramic glass.
- Do not change or alter the appliance.
- The cooktop cannot be used as freestanding unit or as a working surface.
- The appliance must be grounded and connected in compliance with local standards and requirements.
- Do not use any extension cable to connect the cooktop.
- The appliance must not be installed above a dishwasher or a tumble- dryer: steam may damage the electronics.
- The appliance is not intended to be operated by means of external timer or a separate remote control system.

Using the appliance

- Switch the cooktop off after use.
- Keep an eye on the cooktop when cooking with grease or oils as they may potentially ignite.
- Be careful not to burn yourself during or after using the cooktop.
- Make sure no cable of any fixed or moving appliance comes into contact with the ceramic glass or a hot saucepan.
- Magnetic objects (credit cards, calculators, etc.) should not be placed near the cooktop when in use.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop surface as they can get hot.
- In general, do not place any metallic objects except for cooking containers on the glass surface. In case of untimely activation or residual heat, they may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This may 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 instruction or are under supervision concerning the 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.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

Precautions not to damage the appliance

- Raw pan bases (i.e. not enamelled cast iron pots) or damaged saucepans may damage the ceramic glass surface.
- Grit or other abrasive materials may damage ceramic glass surface.
- Avoid dropping objects, even little ones, on the ceramic glass.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance is in accordance with the manufacturer's instructions.
- Do not put or leave empty saucepans on the ceramic glass cooktop.
- Sugar, synthetic materials or aluminium sheets must not come into contact with the cooking zones. These material may affect or damage the ceramic glass when cooling: switch on the appliance and remove immediately from the cooking zone (be careful not to burn yourself).
- **WARNING:** Danger of fire: do not store items on the cooking surface.
- Never place any hot pots or cookware on the control panel.
- If a drawer is situated under the installed appliance, make sure the space between the contents of the drawer and the base of the appliance is at least two (2) cm. This is essential to guarantee correct ventilation.
- Never put flammable objects (for example sprays) into a drawer underneath the cooktop. Cutlery drawers must be heat - resistant.

In case of appliance failure

- If a defect is noticed, switch off the appliance and turn it off at the switchboard.
- If the ceramic glass is cracked or damaged, unplug the appliance and contact after sales service.
- Servicing must be only done by qualified 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.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.

Other warnings

- Ensure that the pot or pan is always centred on the cooking zone. The bottom of the pan must cover as much of the cooking zone as possible.
- For users with a heart pacemaker, the magnetic field could influence its operating. We recommend discussing this with their health practitioner.
- Do not to use aluminium or plastic containers: they could melt on cooking zones that are still hot.
- **NEVER** try to extinguish a fire with water. Always switch off the appliance and then cover the flame e.g. with a lid or a fire blanket.



**DO NOT USE INTERMEDIATE REMOVABLE
ACCESSORIES TO HEAT PANS WHICH ARE NOT
ADAPTED TO INDUCTION.
THIS RISKS BURNS AND DETERIORATION OF THE
COOKTOP.**



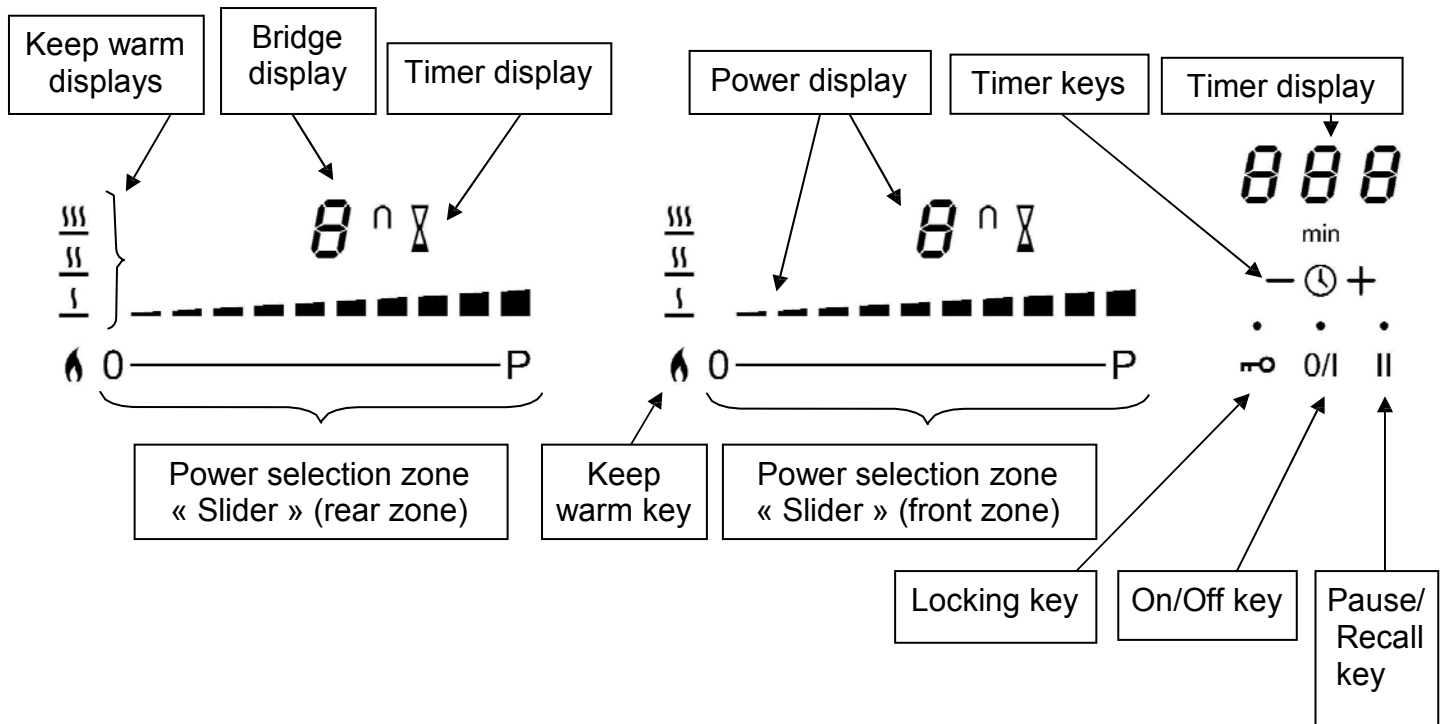
DESCRIPTION OF THE APPLIANCE

Technical characteristics

Type	Total Power	Position of the heating zone	Dimension	Nominal Power*	1 st Booster Power*	2 nd Booster Power*	Minimal pan detection
HIX604B1	7,400 W	4 zones	220x180 mm	2,100 W	2,600 W	3,700 W	100 mm
HIX906B1	11,100 W	6 zones	220x180 mm	2,100 W	2,600 W	3,700 W	100 mm


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

Control panel



USE OF THE APPLIANCE

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>U</u>	No pan detection	No pan or inadequate pan.
A	Heat accelerator	Automatic cooking.
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
P	1 st Booster	The 1 st Booster is activated.
„ II	2 nd Booster	The 2 nd Booster is activated.
U	Keep warm	Maintain automatically of 42, 70 or 94°C.
II	Stop&Go	The cooktop is in pause.
	Grill Function	The Grill Function is activated.

Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed. The ventilation starts with a high speed when the cooktop is used intensively. The cooling fan reduces speed and stops automatically when the electronic circuit is cooled.

STARTING-UP AND OPTIMUM USE

Before the first use

Clean your cooktop with a damp cloth and 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 cooking zone. When it is engaged, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic base of the pan. The result is a heating-up of the pan located on the heating zone.

Of course the pan has to be magnetic:

- All ferromagnetic pans are suitable (please verify by using a small magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bases.
- Exclusions: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware.

The induction heating zone adapts automatically to the size of the pan. If the diameter is too small, the pan doesn't heat-up. This diameter will vary the function of the heating zone diameter. If the pan is not adapted to the induction cooktop the display will show [U].

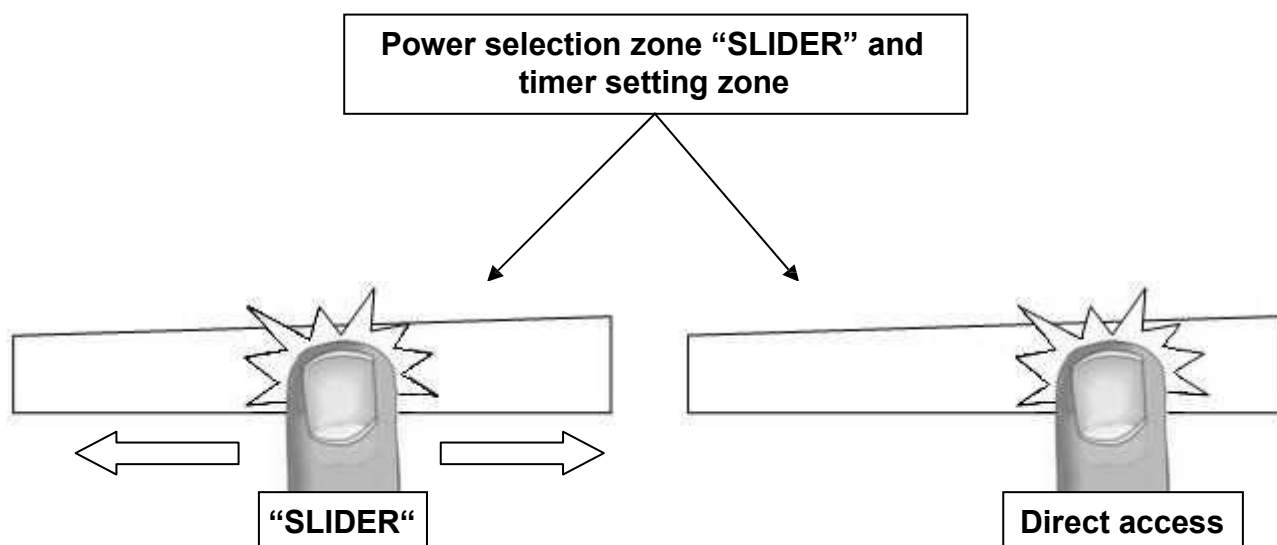
Sensitive touch

Your ceramic cooktop is equipped with electronic controls with sensor touch controls.. 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.

During normal use only touch one sensor 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 directly access if you put your finger directly on the chosen level.



Starting-up

- **Start up / switch off the cooktop:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To start	press key [0/I]	[0]
To stop	press key [0/I]	nothing or [H]

- **Start up / switch off a heating zone:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To set (adjust the power)	slide on the "SLIDER" to the right or to the left	[1] to [P]
To stop	slide to [0] on "SLIDER"	[0] or [H]

If no input is made within 20 second the electronics return to the waiting position.

Pan detection

This cooktop is fitted with an interactive control system that makes it very easy to use. After switching on the cooktop, when you put a cookware on the cooking zone, the control system automatically detects it. This system also automatically indicates you which slider control to use by displaying a [0] over it. You then just have to set the expected cooking level.

The pan detection ensures optimum performance. The induction will not work if:

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

After use, switch the cooking zone off : don't leave the pan detection [U] active.

Residual heat indication

After the cooking zone is turned off, or the cooktop is fully switched off, the cooking zones may still be hot and indicate [H] on the display.

The symbol [H] disappears when the cooking zones may safely be touched.

When the residual heat indicators are on, don't touch the cooking zones and don't put any heat sensitive object on them. **There is a risk of burns and fire.**

Booster function

The Booster function [P] and the Double Booster [„ !!] grant a boost of power to the selected cooking zone.

If this function is activated the cooking zones operate for 10 minutes with an extra high power.

Booster is ideal for example to heat up large quantities of water rapidly when cooking pasta.

- **Start up / Stop the Booster function:**

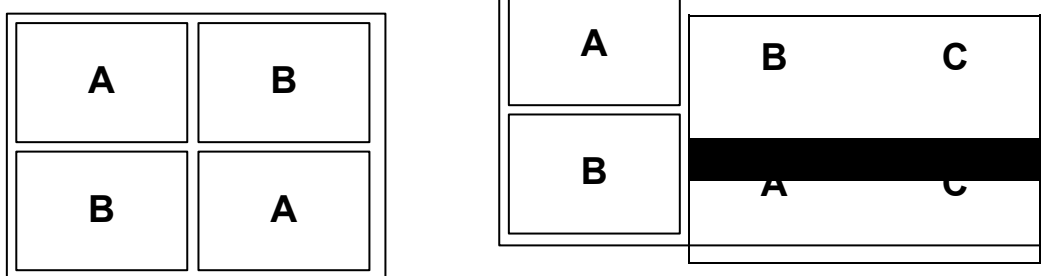
<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start up the Booster	slide to the end of the “SLIDER” or press directly on the end of the “SLIDER”	[P]
Stop the Booster	slide on the “SLIDER”	[9] to [0]

- **Start up / Stop the double Booster function:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start up the Booster	slide to the end of the “SLIDER” or press directly on the end of the “SLIDER”	[P]
Start up Double Booster	re-press key [P]	[„ !! and P]
Stop the Double Booster	slide on the “SLIDER”	[P] to [0]
Stop Booster	slide on the “SLIDER”	[9] to [0]

- **Power management:**

The cooktop is divided in 2 or 3 (dep. on model) separate sets of cooking zones, each set having a maximum power.



If the selected heating levels for the jointly managed zones exceed the maximum available amount of power, the power management function automatically reduces the power from one of these zones. The display of this zone blinks first; the level is then automatically reduced to the highest possible setting.

Heating zone selected

[P] is displayed

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

[9] goes to [8] and blinks

To activate the Booster function (or double Booster) on several cooking zones at the same time use separately power-managed zones (A-B, A-C, B-C or A-B-C).

Timer

The timer can be used simultaneously with all cooking zones with different time settings (from 0 to 99 minutes) for each heating zone.

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

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Select the power level	slide on the "SLIDER"	[1] to [P]
Select the Timer	press simultaneously key [-] and [+] from the timer until the desired display is on	Timer display on
Decrease the time	press key [-] from the timer	[60] to 59, 58...
Increase the time	press key [+] from the timer	Time increase

After a few seconds, the [min] display stops with blinking.

The time is confirmed and the timer starts.

- **To stop the cooking time:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Select the Timer	press simultaneously key [-] and [+] from the timer until the desired display is on	Timer display on
Stop the time	press key [-] from the timer	[000]

If several timers are activated, repeat the process.

- **Egg timer function :**

Egg timer is an independent function. It stops as soon as a cooking zone starts up.

If the egg timer is on and the cooktop is switched off, the timer continues until the programmed time runs out.

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the cooktop	press display [0/I]	[0]
Select the Timer	press simultaneously key [-] and [+] from the timer	[000]
Decrease the time	press key [-] from the timer	[60] to 59, 58...
Increase the time	press key [+] from the timer	Time increase

After a few seconds, the [min] display stops blinking. The

time is confirmed and the timer starts.

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

As soon as the selected cooking time is finished the timer display blinks [000] and a sound rings. To stop the sound and the blinking, press the key [-] and [+].

Automatic cooking

All cooking zones are equipped with an automatic cooking setting. The cooking zone starts at full power for a certain time, and will then reduce automatically to the power at the pre-selected level.

- **Start-up :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Power level selection (for example « 7 »)	slide on the “SLIDER” to [7] and hold 3s	[7] is blinking with [A]

- **Switching off the automatic cooking :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Power level selection	slide on the “SLIDER”	[0] to [9]

Stop&Go function

This function stops all the cooktop's active zones temporarily and then 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 [II]	[II] and control light on
Stop the pause	press [II] Press on the animated “slider”	“Slider” animated previous settings

Recall Function

After switching off the cooktop [0/I], it is possible to recall the last settings.

- cooking stages of all cooking zones (incl. Booster)
- minutes and seconds of programmed cooking zone-related timers
- Keep warm function

The recall procedure is following:








- Press the key [0/I]
- Then press [II] before the light stops blinking.

The previous settings are active again.

« Keep warm » Function

This function allows liquids to reach and automatically maintain a temperature of 42°C (bain-marie cooking in a water bath) 70°C (keeping soups or sauces warm) or 94 °C (continued simmering).






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

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
42°C to engage	press once on key []	[U] and []
70°C to engage	press twice on key []	[U] and []
94°C to engage	press 3 times on key []	[U] and []
To stop	slide on the “SLIDER” or press key [] until [0]	[0] to [9] [0]



The maximum duration on Keep warm is 2 hours.

Bridge and automatic Bridge Function

This function allows the use of 2 cooking zones at the same time with the same setting as a single cooking zone. With this function the Booster function is available on the left and centre zones.



<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the cooktop	Press key [0/I]	[0]
Activate the bridge	Press simultaneously on keep warm key [] of the 2 cooking zones or put a great pan on the 2 zones and press on the 2 "SLIDER"	[0] and [] [] blink []
Increase bridge	Slide on the "SLIDER" which indicates the power	[1] to [9]
Stop the bridge	Press simultaneously on keep warm key [] of the 2 cooking zones	[0]

Grill Function

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the cooktop	Press key [0/I]	[0]
Activate the Grill	put the grill plate on the 2 zones to use Press simultaneously on the « SLIDER » of the 2 cooking zones	[] blink []
Increase the Grill	Slide on the "SLIDER" which indicates the power	power level on the slider
Stop the Grill	Press simultaneously on the « SLIDER » of the 2 cooking zones	[0]

Control panel locking

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

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Locking the cooktop	press [] during 6s	locking light on
Unlock the cooktop	press [] during 6s	locking light off

COOKING ADVICE

Pan quality

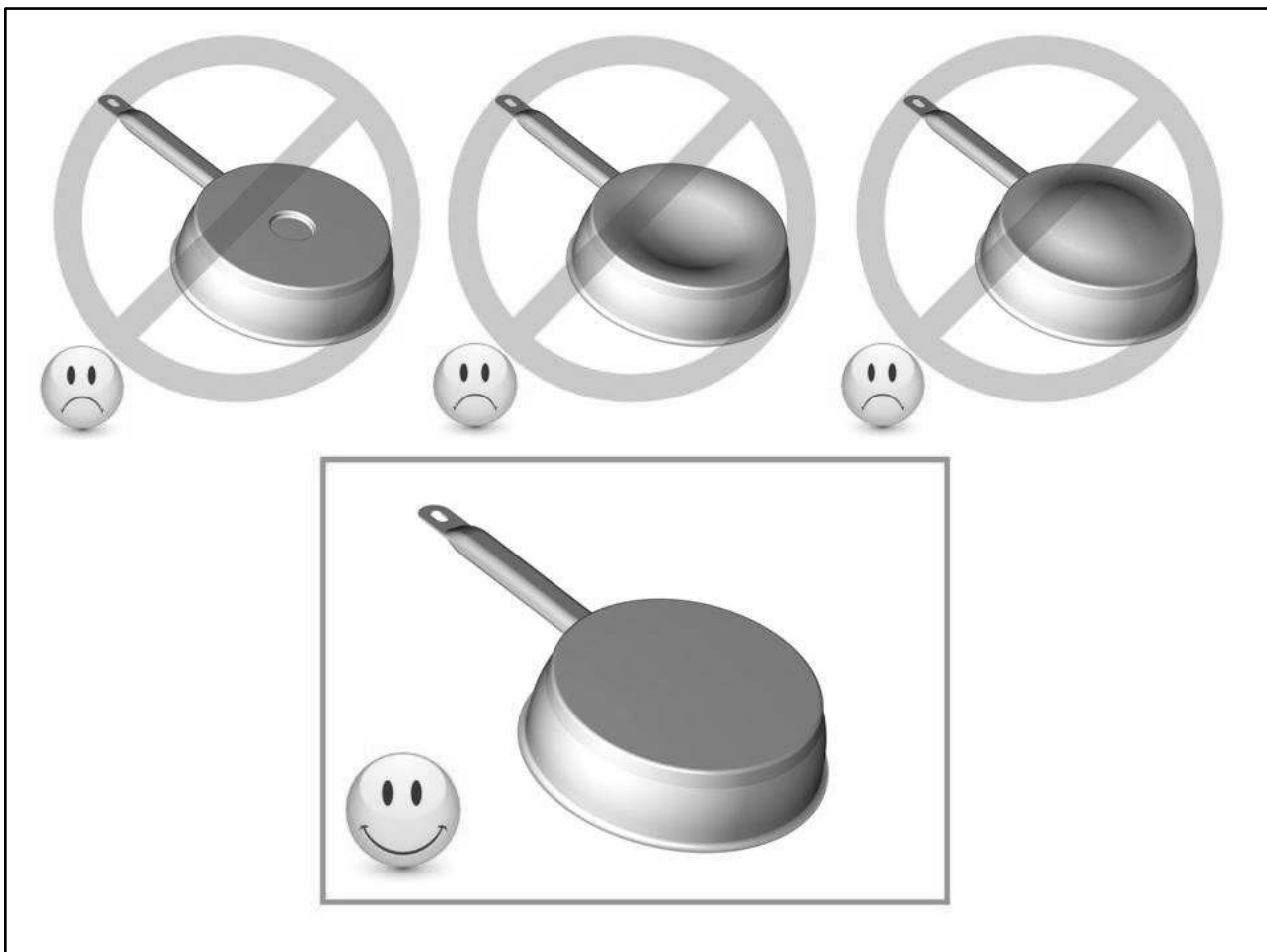
Suitable materials : steel, enamelled steel, cast iron, ferromagnetic stainless-steel, aluminium with ferromagnetic base.

Not suitable materials : aluminium and stainless-steel without ferromagnetic base, copper, brass, glass, ceramic, porcelain.

The cookware manufacturers specify if their products are suitable for induction. To check if pans are compatible :

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

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




Pan dimension

The cooking zones are, up to a certain limit, automatically adapted to the diameter of the pan. However the base of a 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 in the centre of the cooking zone.

Examples of cooking power setting

(the values below are indicative)

Setting	Application	Example
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
7 to 8	Cooking	Potato chips
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water
P and 	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 because there is a **risk of burns**.

- 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 avoided.
- Never use any steam-cleaners or pressure washers to clean the appliance.
- Do not use any objects 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 to prevent damage to the ceramic glass surface.
-

WHAT TO DO IN CASE OF A PROBLEM

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

- The cooktop is not connected to the electrical network properly.
- The protection fuse has activated.
- The locking function is active.
- The sensor touch keys are covered with grease or water.
- An object is placed on a sensor 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 [E]:

- The electronic system is defective.

- Disconnect and reconnect the cooktop.

One or all cooking zone cut-off :

- The safety system has activated.
- The cooking zones have been active for an extended period of time.
- One or more sensor keys are covered.
- The pan is empty and has overheated.
- The cooktop has activated the automatic Booster level reduction to avoid overheating

Continuous ventilation after cutting off the cooktop :

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

The automatic cooking system doesn't start-up :

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

The control panel displays [U]:

- Refer to the section "Keep warm".

The control panel displays [II]:

- Refer to the section "Stop&Go".

The control panel displays [E]:

- Refer to the section "Grill Function".

The control panel displays [E] or [Er03]:

- An object or liquid covers the sensor keys. The symbol disappear as soon as the sensor key is released or cleaned.

The control panel displays [E2]:

- The cooktop is overheated. Let it cool and then turn it on again.

The control panel displays [E8]:

- The air inlet of the ventilator is obstructed, remove any obstructions.

The control panel displays [U400]:

- The cooktop is not connected to the electrical mains network. Check the connection and reconnect the cooktop.

The control panel displays [Er47]:

- The cooktop is not connected to the electrical mains network. Check the connection

and reconnect the cooktop. If one of the symbols above persists, call Highland Service under

03 / 9700 9100.

ENVIRONMENTAL IMPACT

- The packaging material is recyclable.

To ensure optimum functioning of the appliance, it is composed of both recyclable, as well as materials that may be harmful to the environment.

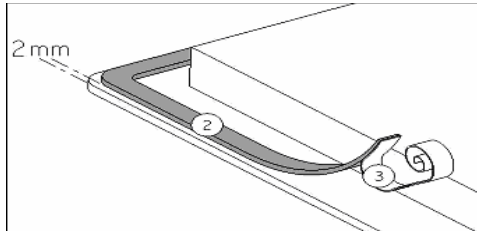
- Don't dispose of your appliance with the household refuse.
- Contact your local waste collection centre for the recycling of household appliances.

INSTALLATION INSTRUCTIONS

The installation of this cooktop is the exclusive responsibility of specialist installers with due respect to all local legislation and standards.

How to apply the sealing strip:

The sealing strip supplied with the cooktop avoids infiltration of liquids in the cabinet. Installation has to be done carefully, as per the following drawing.



Stick the sealing strip (2) two millimeters from the external edge of the glass, after removing the protection sheet (3).

Fitting - installing:

- The cut-out sizes are:

Model	Cut-size
HIX604B1	560 x 490 mm
HIX906B1	750 x 490 mm

- **Ensure that there is a distance of 50 mm between the cooktop and the wall or sides.**
- 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.**
- Any cabinetry that the cooktop is to be installed in, as well as furniture edges, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- The edge strips must be heat-resistant. Do not install the cooktop to the top of a non-ventilated oven or a dishwasher.
- Provide **a space of 20 mm underneath the base of the cooktop casing** to ensure a good air circulation around the electronic controls.
- Don't put any flammable objects (for example: sprays) or not heat-resistant objects into any drawer underneath the appliance. .
- To protect the cut-out edge, apply a coat of varnish or special sealant. Particular care must be given to applying the sealing strip supplied with the cooktop to prevent any leakage into the supporting furniture. This strip guarantees a correct seal when used in conjunction with smooth worktop surfaces.
- The safety gap between the cooktop and the rangehood placed above must follow the guidelines of the rangehood manufacturer. In case of absence of instructions, ensure that a minimum distance of 760 mm is kept.
- Ensure that the connection cord is not subjected, after installation, to any mechanical constraint or impact, for example from a drawer.
- **WARNING:** Use only cooktop guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or cooktop guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

ELECTRICAL CONNECTION

- The installation of this appliance and the connection to the electrical network must only be carried out by a qualified electrician according to local rules and regulations.
- .
- Ensure that no parts are under tension after the installation.
- The data plate must be placed on the cooktop casing near the connection box.
- Connection to the mains electricity must be made using an earthed plug, which must be accessible after installation, 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 suitable devices, for example: circuit breakers, fuses or contactors.
- If the appliance is not fitted with an accessible plug, a means of disconnecting the cooktop must be incorporated into the installation, in accordance with local rules and regulations.
- The power supply cable must be positioned so that it does not touch any of the hot parts of the cooktop or oven.

Caution!

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

Connect the earth wire.

Follow the connection diagram.

The connection box is located underneath at the back of the cooktop casing. To open the cover, use a medium screwdriver. Place it in the slits and open the cover.

CONNECTION OF THE COOKTOP FOR HIX604B1

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 *

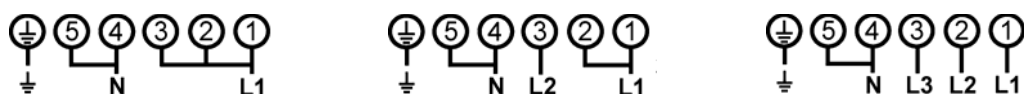
* calculated with the simultaneous factor following the standard EN 60 335-2-6



CONNECTION OF THE COOKTOP FOR HIX906B1

Mains	Connection	Cable diameter	Cable	Protection calibre
230V~ 50/60Hz	1 Phase + N	3 x 4 mm ²	H 05 VV - F H 05 RR - F	40 A *
400V~ 50/60Hz	2 Phases + N	4 x 2.5 mm ²	H 05 VV - F H 05 RR - F	25 A *
400V~ 50/60Hz	3 Phases + N	5 x 1.5 mm ²	H 05 VV - F H 05 RR - F	16 A *

* calculated with the simultaneous factor following the standard EN 60 335-2-6



Caution! Be careful that the cables are correctly engaged and tightened.

The manufacturer 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.

