

# INDUCTION HOB

KHVI364 - HVI364

KHVI395 - HVI395

USER – Use and Maintenance

INSTALLER – Installation and maintenance



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## IMPORTANT SAFETY WARNINGS



### WARNING



- 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.

## IMPORTANT SAFETY WARNINGS



### Using the appliance

- After use, switch off the cooking area using its control device and do not rely on the pan detector.
- WARNING: leaving the appliance unattended with objects, grease and oils can be dangerous and can cause a fire.
- WARNING: in the event of a fire, never attempt to put out a flame / fire with water, but turn off the appliance and cover the flame with a lid or a fireproof blanket for example.
- Cleaning and maintenance operations must not be carried out by unsupervised children.
- Make sure that the power cable does not come into contact with the glass or the pan.
- Magnetic objects such as credit cards, floppy disks, calculators, must not be placed near the appliance in operation.
- Do not use any type of metal object except the cookware suitable for induction.
- Do not cover the cooking area with flammable materials.
- The appliance must be used by responsible personnel.
- Metal objects such as knives, spoons, forks or lids should not be placed on the surface of the hob because they can get hot.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- **WARNING:** the appliance is not designed to work with an



## IMPORTANT SAFETY WARNINGS



external timer or with a remote-control system

- **WARNING:** do not use steam appliances to clean the hob

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### Precautions



- Unsuitable pans could ruin the hob's surface.
- Do not use abrasive materials for cleaning.
- Avoid dropping heavy objects onto the hob's surface.
- Gently place the cookware on the hob.
- Make sure that appliance ventilation complies with the instruction manual.
- Do not put empty pans on the hob.
- Sugar, synthetic materials, or aluminium materials must not come into contact with the cooking areas.
- Avoid placing hot containers on the display
- If there is a drawer or a panel under the hob, this must be at least 3 cm from the lower part of the hob to ensure proper ventilation (see page 16)
- Do not place inflammable objects inside the draw located under the hob.

## IMPORTANT SAFETY WARNINGS



### 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.

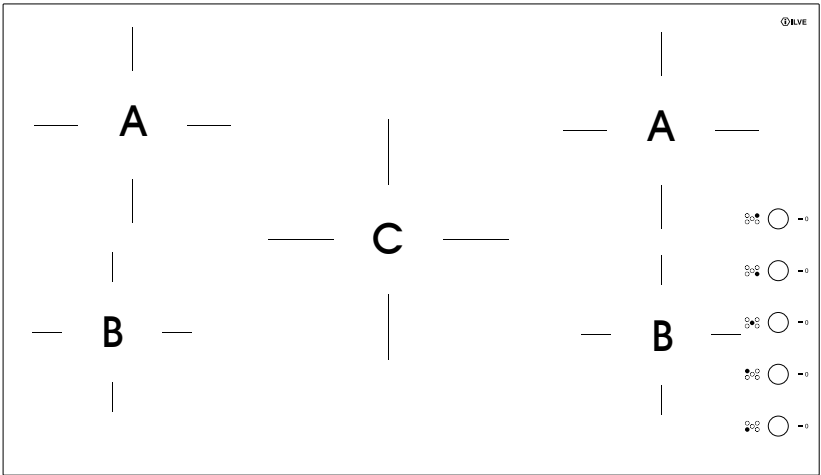
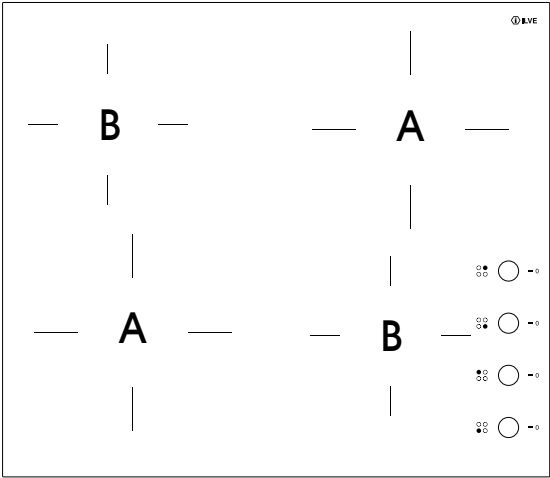


- The materials used in producing our appliance are compatible with the environment and therefore recyclable. The packaging waste must not be left within reach of children, and must be disposed by using the appropriate recycling channels. To scrap your appliance, use your retailer and/or your local council's facilities; remember to make your appliance unusable before scrapping it.

# INSTRUCTIONS FOR USE

## Description

### Induction hob



Zone	A	B	C
Diameter (mm)	ø 200	ø 145	ø 250
Min. diameter po (mm)	ø 110	ø 110	ø 145
Power (watt)	2300	1400	2300
Booster (watt)	3000	1850	3000



# INSTRUCTIONS FOR USE

## Use of the induction hob

### 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.

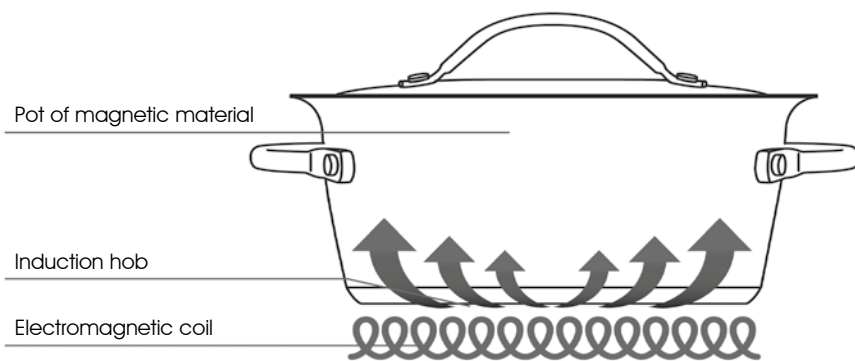
### Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly.

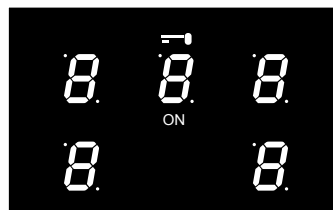
### Induction

There is a coil underneath each cooking zone which, when a pot is placed on it, generates a variable electromagnetic 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 is 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, aluminum, glass, wood, ceramics



### Control description



### Display description

Displayed value	Description
0	Zero - The cooking zone is turned on
1-9	Level of power - Select the cooking level
<u>  </u>	Presence of pot - Absence of pot or unsuitable pot
A	Funzione - HEAT-UP
	Blocco sicurezza bambino
H	Residual heat - The cooking zone is hot
P	Booster - Excess power in the cooking zone

# INSTRUCTIONS FOR USE

## Use of the induction hob

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### Adjuster (Knob)

The knob does not show any numbers, the power level will be visible on the display.

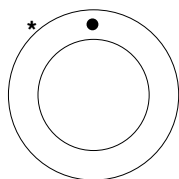


Fig.A

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### Switching on a cooking area

Rotate the relative knob clockwise. The display will show the symbol **ON** and the set power level (1 to 9), and an acoustic signal will be emitted.

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### Switching off a cooking area

A cooking zone can be turned off by rotating the relative knob counterclockwise. The symbol remains displayed for 10 seconds, after which it disappears, and an acoustic signal is emitted. If the cooking zone is still hot, the [H] symbol appears on the zone.

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### Automatic switching off of the device

The device switches off automatically if any conditions of excess temperature or errors in the power supply occur.

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### Booster function

The purpose of the booster function is to give more power to a determined area in order to reduce the necessary cooking time. This function is activated by turning the knob clockwise from position 0 (off) to the final position (\* fig. A). After short acoustic signal, the symbol [P] appears on the display, meaning that the booster function is activated. The Booster function has a maximum duration of 10 minutes. The area concerned then returns to level [9]. The Booster function ends before this time when:

- a lower power level is set;
- the pan is removed;
- there is overheating of the appliance or of the heating area.

The Booster function has precedence over the "Heat-up" function.

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### Recognizing the presence of a pan

Each cooking zone is designed to work with induction cookware having a diameter similar to the chosen cooking zone.

If the pan is not suitable, the display for the area shows the symbol indicating absence of the pan (U) and the appliance does not start up. This prevents the appliance from being switched on until a container is placed on the cooking area, or until a container suitable for induction is used. If the container is removed during the operation, the area is switched off. The duration of pan recognition is 10 minutes; if no suitable container is used on the cooking area during this time, the area is switched off.

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### Residual heat indication



If the cooking area is still very hot, even though it is switched off, the symbol H appears on the display. The Heat-up function, or quick heating, is available on each cooking area. This means that for a well-defined time the cooking area works at maximum power and at the end of this time the power is automatically brought to the set level. In this case the duration depends on the selected power level. The Heat-up function is activated by turning the knob counterclockwise from position 0 to the final position (\* fig. A) for 2 seconds. After short acoustic signal, a letter [A] is shown on the display for the correspondent area. After it has been activated you must set a power level to continue cooking within 10 seconds; if this is not done, the Heat-up function is interrupted.

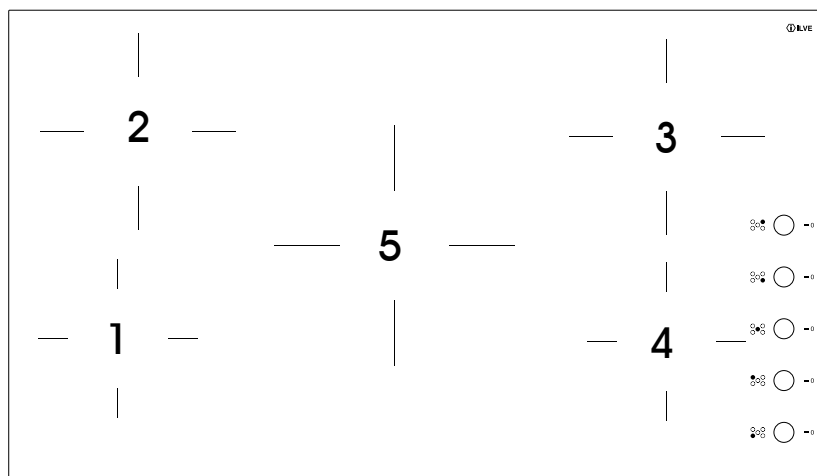
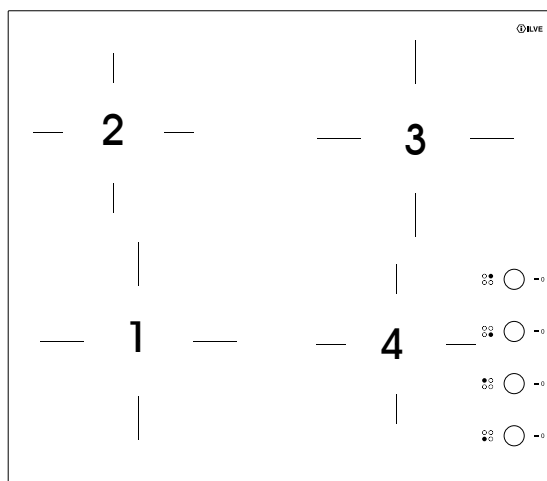
# INSTRUCTIONS FOR USE

## Use of the induction hob

### KEY-LOCK function

The Key-lock function is useful if there are children at home. However, it is always advisable for an adult to be present when the appliance is in operation. When the Key-lock function is activated all the cooking areas are switched off and they cannot be switched on accidentally.

The Key-lock function is activated, with the knobs in position 0, by rotating the controls of zones 1 and 2 counterclockwise for about 3 seconds. The display will show **ON** and the symbol . Ripetendo la stessa operazione la funzione Key-lock si disattiva. Repeating the same operation disables the Key-lock function. If you rotate a control with the Key-lock function active, the display will show **ON** and the symbol .



# INSTRUCTIONS FOR USE

## Use of the induction hob

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### Heating function 42°

Turn the knob (A) clockwise. Between the off position (0) and the power position (1) there is the position (u) which identifies the function for heating food at 42°. The maximum time of use for both functions is limited to 120 minutes. Both functions are prioritized over the 'HEAT-UP' mode.

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### Display

A display is associated with each cooking area.

- Set power level: (1-9)
  - Food heating 42° (U)
  - Booster: (P)
  - Heat-up: (A)
  - Residual heat: (H)
  - Pan absent or not suitable: (U)
  - External error: (E)
  - Knob permanent rotation: (  )
- 

### Limit of the duration of operation

A maximum time of continuous operation is associated with each cooking area. This depends on the selected power level. If the limit of the duration of operation is reached, the respective area is switched off.

Power level	Approximate limit of the duration of operation (hours)
U	2
1	6
2	6
3	5
4	5
5	4
6	1,5
7	1,5
8	1,5
9	1,5
P	(5 min. [P], later 85 min. [9])

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### Power management

The power management, in case the booster function is being used, is performed in the following way: the level set cooking more recent priority over other areas. The activation of a cooking zone is not shown on the display when prompted for a power too high. In this case only after having decreased the power level by turning the knob of the cooking zone counterclockwise the regular operation starts with the relative power display in use on the display.

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### Overheating of cooking zone

During operation, if a cooking zone overheats too much, the power is reduced automatically and the display shows the new level just edited. At this point it is only possible to decrease the power level. As soon as the temperature of the cooking zone falls below the critical value it will possible to restart the cooking normally.

# INSTRUCTIONS FOR USE

## 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.

If a pot/pan is not suitable or if it has not been placed on the selected zone, the corresponding display shows the symbol 'U'.

### 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.

### Suggested cooking functions (purely indicative)

#### Knob position

#### Type of cooking

1-2

Melting butter, chocolate, etc.

2-3

Heating small amounts of liquids, keeping food warm, preparing sauces.

4-5

Heating small amounts of liquids, keeping food warm, preparing sauces.

5-6

Cooking meat and fish, pulses in sauces, dishes with water, making jam.

6-7

Roasting meat or fish, steaks, liver, eggs.

8-9

Boiling large amounts of water, frying chips, etc.

# CLEANING AND MAINTENANCE

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## WARNING:



- 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.

## PROBLEM SOLVING

### Induction hob malfunction

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#### 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
- Activates the key-lock function

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.

Appare sul display il simbolo "E":

- The security system is defective.
- Disconnect the hob from the electrical network.
- Contact the authorized service centre.

The cooking zones do not work

- The safety system is in operation
- 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

## BY A QUALIFIED INSTALLER



The instructions below are intended for the skilled technician who will install the cooker, regulate it and perform technical maintenance and who will ensure that these operations are carried out in the most correct way possible, in compliance with the regulations in force.

**Important:** the cooker must be disconnected from the electric socket before performing all regulating or maintenance operations.

### Installation rules

This appliance complies with the following directives

DIRECTIVE 2002/96/CE

LOW TENSION DIRECTIVE 2014/35/EU

ELECTROMAGNETIC COMPATIBILITY DIRECTIVE 2014/30/EU

REGULATION No. 1935/2004 (contact with foods)

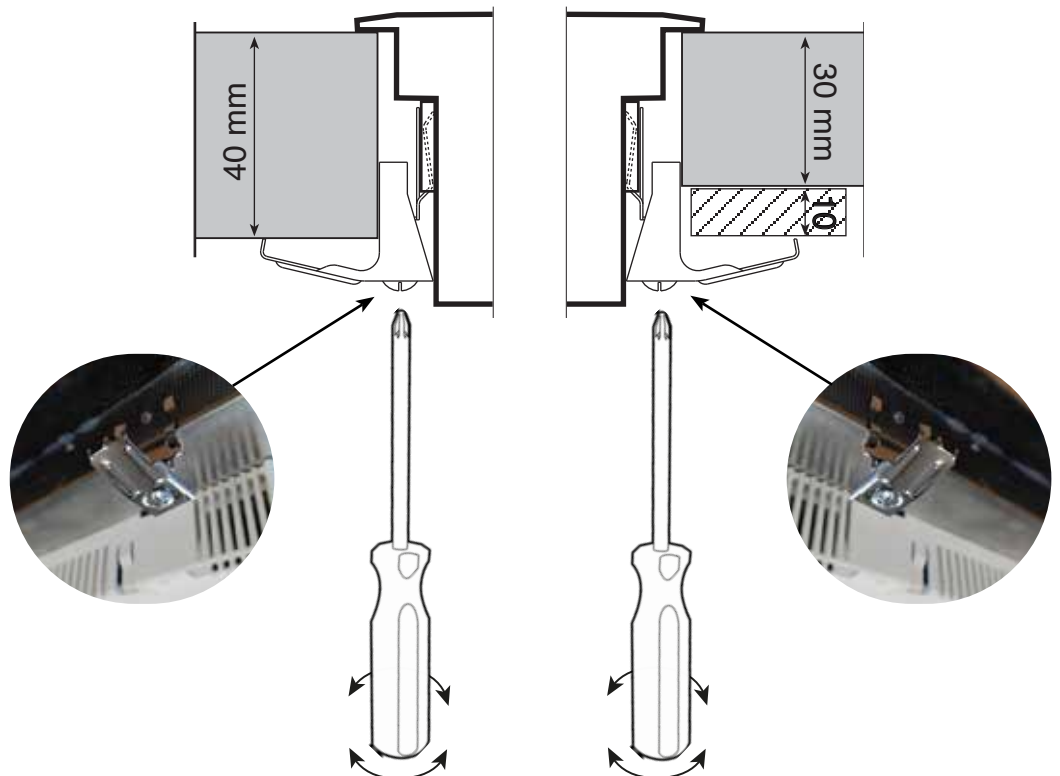
The installation must be done in a workmanlike manner and in full compliance with the regulations in force concerning electrical installation. Otherwise the manufacturer declines all responsibility. In this booklet you will also find the wiring diagram of your appliance

### Instructions for installation

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.

### Flush installation

The induction hob can be mounted flush with the countertop by means of dedicated brackets to be positioned on the steel frame of the hob.

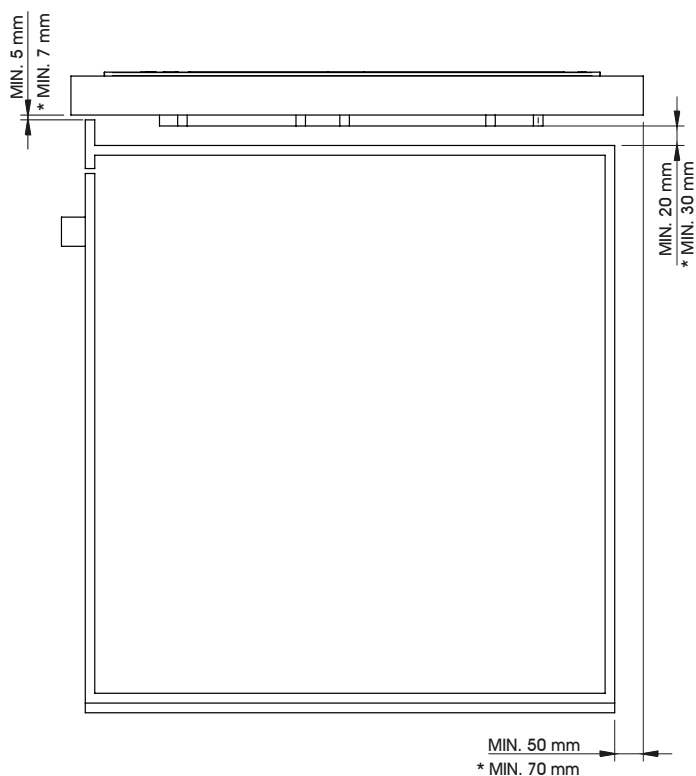
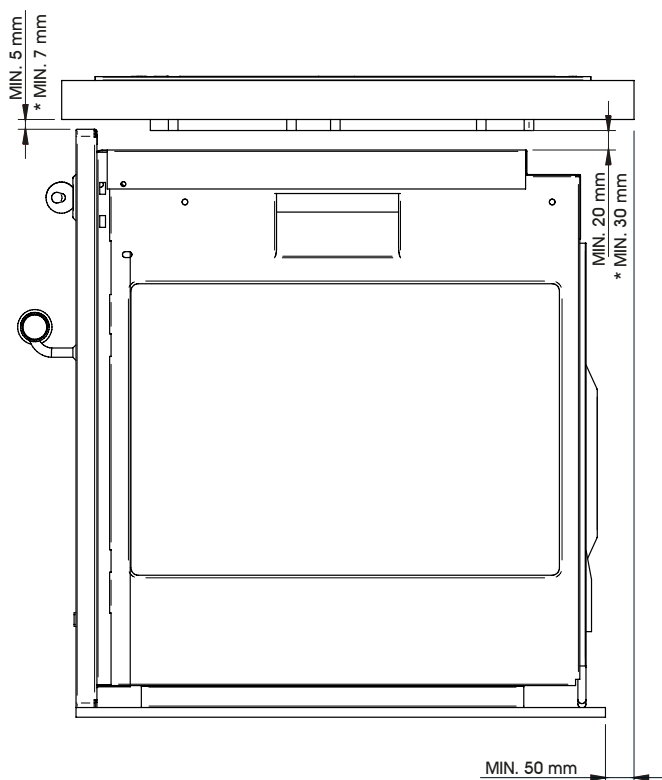


# INSTALLATION

## BY A QUALIFIED INSTALLER

### Istruzioni per l'installazione

The dimensions of the recessed compartment are 565 mm (width) x 485 mm (depth) for model KHVI364, and 865 mm x 485 mm for model KHVI395. The gasket supplied with the hob is sufficient to cover the perimeter of the recessed compartment. Its adhesive withstands a temperature of 100 °C. The induction hob belongs to Class Y. For ideal installation of the hob, it is recommended to leave the adjacent parts free. However, only one side wall and one rear wall may be present. Walls should be kept at a minimum distance of 50 mm. The flush-mounted induction hob, if subject to possible water infiltration, should be protected especially at the edge of the recessed compartment with the strips of putty supplied. Make sure there is a gap of 20 mm for model KHVI364 and 30 mm for model KHVI395 under the bottom of the hob to ensure regular ventilation. Make sure that there is a gap of at least 5 mm for model KHVI364 and 7 mm for model KHVI395 between the work surface and the top edge of any drawer or oven to ensure air escape. Do not introduce any flammable objects inside the drawer located under the induction hob. The distance between the hob and the extractor hood must comply with the specifications provided by the hood manufacturer. If such instructions are not available, observe the minimum distance of 760 mm. The connecting cable must not be subjected to tensile stress after installation. Installation of the induction hob on mobile environments (e.g., boats) should be performed by trained personnel.



\* solo per modello KHV395



# INSTALLATION

## BY A QUALIFIED INSTALLER

### 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.
- The yellow-green earth conductor must never be interrupted even by the switch. The power supply cable must be positioned so that it does not come into contact with surfaces that have a temperature higher than 50 ° C above the environment. If it is necessary to replace the power supply cable, contact the assistance service

### Connecting cable to hob

With respect to the various types of connection, you should utilize the appropriate jumpers placed inside the jumper board.

#### **KVI364**

**SINGLE-PHASE:** Connect the supplied jumper between terminals 1-2 and between 4-5. The phase wire should be connected to terminal 1 or 2. The neutral wire should be connected to terminal 4 or 5.

**TWO-PHASE + N:** Connect the supplied jumper between terminals 4-5. The neutral wire should be connected to terminal 4 or 5, one phase to terminal 1 and the other phase to terminal 2.

**EARTHING:** The earthing wire should be connected to the dedicated terminal .

#### **KVI394**

**THREE-PHASE + N:** Connect the supplied jumper to terminals 4-5. The neutral wire should be connected to terminal 4 or 5; the three phases should be connected to terminals 1, 2, 3.

**EARTHING:** The earthing wire should be connected to the dedicated terminal.

# INSTALLATION

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## Electrical cable table KHVI364

POWER	CONNECTIONS	WIRING	TYPE OF WIRING
220/230/240V a.c. 1P+N 50/60Hz	1 fase + N	3 x 6 mm <sup>2</sup>	H05RR
380/400/415V a.c. 2P+N 50/60Hz	2 fase + N	4 x 2,5 mm <sup>2</sup>	H05RR

## Electrical cable table KHVI395

POWER	CONNECTIONS	WIRING	TYPE OF WIRING
380/400/415V a.c. 3P+N 50/60Hz	3 fase + N	5 x 2,5 mm <sup>2</sup>	H05RR



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



