



PITT

COOKING

NL Gebruikshandleiding

EN User manual

FR Notice d'utilisation

DE Betriebsanleitung

ES Manual del usuario

IT Manuale per l'utente

Induction
Top Side/Front Side

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Foreword

Dear customer,

Congratulations on the purchase of your PITT Cooking induction appliance. Seamlessly integrated into the worktop, the cooking zones blend into your kitchen design. Operation is simple and intuitive thanks to the dedicated, physical control knobs. This way, you are guaranteed years of enjoyment from your induction appliance. This manual describes how to make optimal use of all the functions of this induction appliance.

We recommend that you read the user manual and installation manual carefully before using the PITT Cooking induction appliance.

Keep this manual in a safe place so that any subsequent user can also benefit from it.

Happy cooking!

PITT Cooking

**This user manual is applicable
for the entire assortment of PITT
Cooking induction:**

- Akan-I
- Azuma-I
- Air-I
- Baluran-I
- Bennett-I
- Baula-I
- Bely-I
- Bandai-I
- Balut-I
- Bromo-I
- Cima-I
- Capital-I
- Cusin-I
- Colo-I
- Danau-I
- Dempo-I
- Drum-I
- Ebeko-I
- Elbrus-I
- Enepe-I
- Foessa-I

General

The PITT Cooking induction appliance complies with all applicable safety regulations and has been tested and formally certified by an official notified body. However, improper use may result in personal injury or property damage. Please read all relevant manuals carefully before using the induction appliance. In them you will find important instructions regarding installation, safety, operation and maintenance. This is safer for yourself and you will prevent damage to the induction appliance.

If the safety instructions and warnings are not followed, PITT Cooking cannot be held liable for any resulting damage. Keep the operating and installation instructions and pass them on to any subsequent owner.

Safety precautions



Caution: Hot parts!

- The induction appliance and kitchen surface surrounding the cooking zones become hot during use and remain so for quite some time after cooking. Do not touch these hot parts.
- Overheated oil or butter can easily catch fire. Never extinguish with water. You can smother flames by covering the pan with a lid.
- **Fire hazard:** Do not store objects on the cooking surfaces.
- Never flambé under an exhaust hood. This can cause a fire.
- Never place a grill or griddle over one or two cooking zones.
- Do not use pans with a base diameter larger than the diameter of the ceramic glass.
If pans with a larger base diameter than recommended are used, the control knobs and worktop may become hot during prolonged and intensive use.
- **Do not place metal objects such as cutlery and pan lids on the cooking zones. When the system is on or still hot, metal objects can become hot and other materials can melt or catch fire.**
- Never place hot objects on or near the control knobs. The underlying electronics may overheat.
- **WARNING: Unattended cooking on a cooktop with grease or oil can be dangerous and may result in a fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flame with a lid or a fire blanket.**
- Due to the rapid action of induction, the temperature in the pan can rise very quickly causing oils and fats to ignite.
- Unattended cooking on a induction appliance with fat or oil can be dangerous and cause a fire.
- When the cooktop is used long and intensively, metal objects in the drawer under the cooktop may become hot.

Responsible use



Risk of fire!

- The PITT Cooking induction appliance is intended for domestic use only.
- Use the cooktop exclusively for preparing food. The appliance is not suitable for heating rooms. Use for other purposes is not permitted.
- This appliance should only be used by persons capable of operating the appliance safely. These persons must be fully aware of the contents of the operating instructions. One must be aware of the dangers of incorrect operation.
- **This device may be used by children 8 years of age and older and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have received supervision or instruction on how to use the device safely and understand the dangers. Children should not play with the appliance. Cleaning and user maintenance should not be performed by children without supervision.**
- **Children must be supervised to ensure that they do not play with the cooktop.**
- The cooktop is not suitable for use at altitudes above 2000 meters (calculated from sea level).
- **CAUTION: The cooking process must be supervised. A cooking process of short duration must be continuously monitored.**
- Never heat pans without their contents. The cooking zone may be damaged by dry-boiled pans.
- Do not use the induction appliance to cook or heat food in sealed cans or other containers.
- Never cover the cooktop with, for example, a cover plate, protective film or cloth.
- Never use the induction appliance as a worktop.
- **After use, turn off the induction appliance with the control and do not rely on the pan detector.**
- Always use dry heat-resistant gloves or potholders when cooking.
- Do not drop objects on the cooking zone. If objects or food fall and melt on the hot cooktop, the cooking zone may be damaged during cooling. In this case, turn off the appliance immediately and remove the residue thoroughly. To do this, follow all safety and maintenance instructions.
- The electromagnetic field of the switched-on cooktop can affect the operation of magnetizable objects. Keep credit cards, storage media, calculators, etc. away from the switched-on appliance.
- For persons with pacemakers: an electromagnetic field is generated in the vicinity of the switched-on cooktop. Check with your doctor or pacemaker manufacturer to ensure safe use.
- Grains such as sugar, salt or grains of sand (e.g. from vegetables) can scratch the cooking zone. Always ensure that the pan bottom is clean when placed on the cooking zone.
- **Do not use a steam cleaner to clean the cooktop. The steam may cause short circuits or property damage.**
- **The appliance is not intended to be operated with an external timer or a separate remote control. The control panel should only be connected to the prescribed heating units to avoid possible danger.**
- **Only the supplied control knob(s) may be connected to the PITT Cooking induction appliance. Non-matching control knobs may not be connected to avoid possible danger.**

WARNING: Turn off the appliance if the surface is cracked to avoid the risk of electric shock.

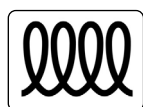
Precautions

- A rough pan bottom can damage the cooking zone. Therefore, always use pans with a smooth/flat bottom.
- Do not slide a pan onto the cooking zone. Lift the pan when moving it. This will prevent possible damage.
- Do not use induction adapter plates. Adapter plates can damage the induction generators.
- Pans that already have been used on gas cooking appliance are likely to be less efficient. This can lead to damage to the induction appliance. It is also possible that the bottom of the pan is not flat anymore, which can result in possible damage to the induction zone glass. Preferably use new pans that are dedicated for induction cooking.
- The maximum diameter of the pan is based on the size of the ceramic glass.

Suitable pans



- Pans with a base that can be magnetized
- Enamelled steel pans
- Cast iron pans
- Pans with the induction logo:



Unsuitable pans



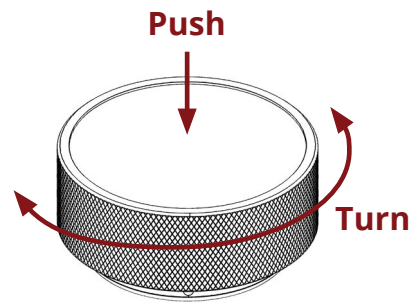
- Pans with a base which cannot be magnetized
- Aluminium or copper pans
- Glass, ceramic or earthenware pots and pans

Useful tips and recommendations

- To see if a pan is suitable, it can be tested by placing a magnet to the base of the pan in several different places. If the magnet sticks, the pan is generally suitable.
- Use only pans with a smooth base. Rough bases can scratch the ceramic glass.
- Always lift the cookware to move it. This will help prevent scratching. If any scratching does appear as a result of cookware being pushed around, these scratches are normal signs of use.
- The bottom of the pan must be 110 mm minimum in diameter.
- It is recommended to have a ferromagnetic base that covers the entire bottom of the pan. If this isn't the case, heat may not be evenly distributed.

Control knob

- You can use the control knob to set the power levels and other functions. You can push the screen and rotate the ring clockwise or counterclockwise.
- All functions are explained in chapter 4 - Operation.

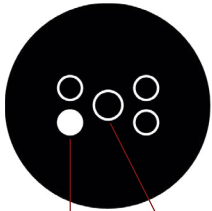


User interface

The control knobs show multiple images. See below for the meaning of each illustration.

The images may vary depending on the model chosen.

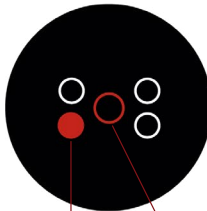
Example 1 (cold)



Unselected cold: this shows the zone where the control knob is **not** connected to.

Selected cold: this shows the zone where the control knob is connected to.

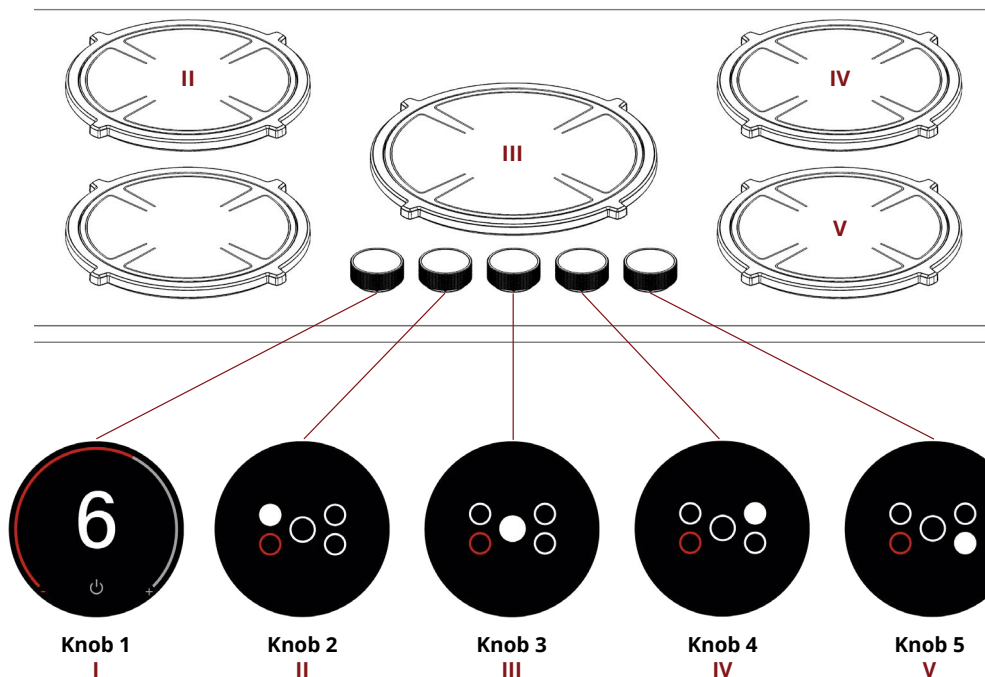
Example 2 (hot)



Unselected hot: this shows the zone where the control knob is **not** connected to. The indication is red, because the induction zone is either activated or still hot (above 50 °C) from cooking.

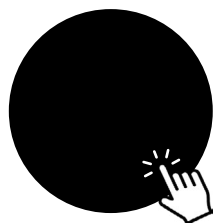
Selected hot: this shows the zone where the control knob is connected to. The indication is red, because the induction zone is either activated or still hot (above 50 °C) from cooking.

Example of user interface



Switching on the appliance

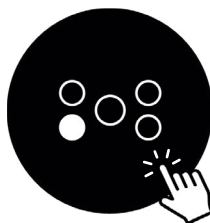
1. Push the control knob on the screen.
2. The logo will appear on the leftmost knob.
3. After a few seconds the logo disappears and the cooking zone allocation will be presented.
Push again on the screen of the control knob.
4. The cooking zone '0' is shown on the display.
5. Rotate the control knob to activate the cooking zone and adjust the power level with rotating (counter)clockwise.
Example power level: 6



Step 1



Step 2

Step 3
Example model: Elbrus-I

Step 4



Step 5

Switching off a cooking zone

- Rotate the control knob counterclockwise until power level '0' is reached. The induction appliance will shut off automatically when all the cooking zones are detected cold.

Switching off the induction appliance

- Hold the control knob for 3 seconds. All the activated cooking zones will be deactivated and the induction appliance will automatically shut off when all the cooking zones are detected cold.

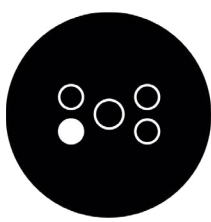
Cooking zone allocation

During cooking, the allocation of the cooking zone connected to a particular knob can be displayed on the control knob. This way you can see which cooking zone is actually being controlled by that knob.

1. The control knob is activated on a power level.
2. Press the control knob to see the allocation of the cooking zone.
3. After a few seconds, the display automatically returns to the power level.



Step 1



Step 2



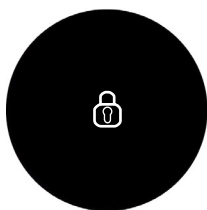
Step 3

Child lock

You can activate a special "Child lock" function if required. This child lock function is by default switched off.

In order to keep children from activating the induction appliance, you can switch on the child lock in the **user menu**. Please refer to the instructions on page 9.

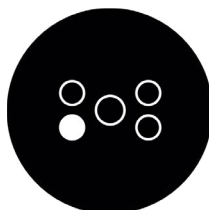
1. Make sure the induction appliance is shut off. The induction appliance will show the child lock symbol.
2. Hold the knob until the child lock is deactivated.
3. From this point on, the induction appliance can be activated.



Step 1



Step 2 **HOLD**

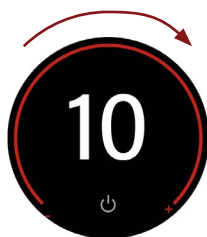


Step 3

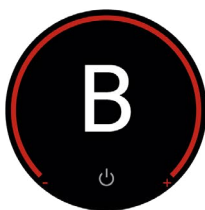
Boost function

During cooking, the boost function can be activated. The boost function is intended to heat water very quickly. It is not suitable for baking or cooking for long periods of time. Never use the boost function when heating fats and/or oil.

1. Make sure that the control knob is activated on power level 10. Rotate the control knob clockwise to boost.
2. The control knob is now set on boost.



Step 1



Step 2

Pan detection

The pan detection logo appears when the cooking zone is on but there is no pan on it. Make sure that:

- There is a pan on the correct cooking zone and in the center of the cooking zone.
See 'Cooking zone allocation' for the correct cooking zone.
- There is a suitable pan, intended for induction, on the cooking zone.
See 'Suitable cookware' for the correct pan.



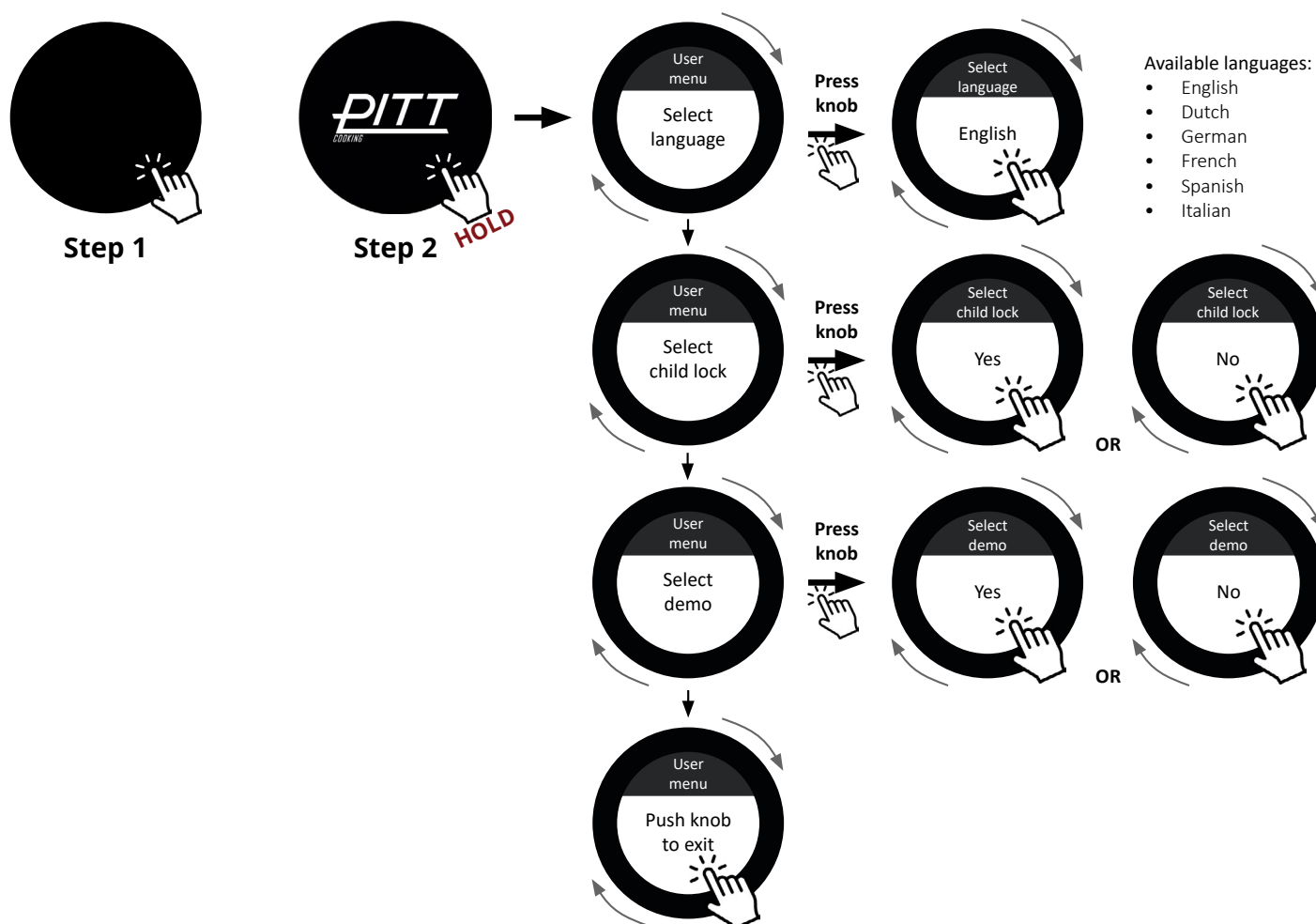
User menu

Various functions can be changed in the user menu. The following can be adjusted:

- Language of the user menu
- (De)activation of the child lock
- (De)activation of the demo mode

To enter the user menu, follow these steps:

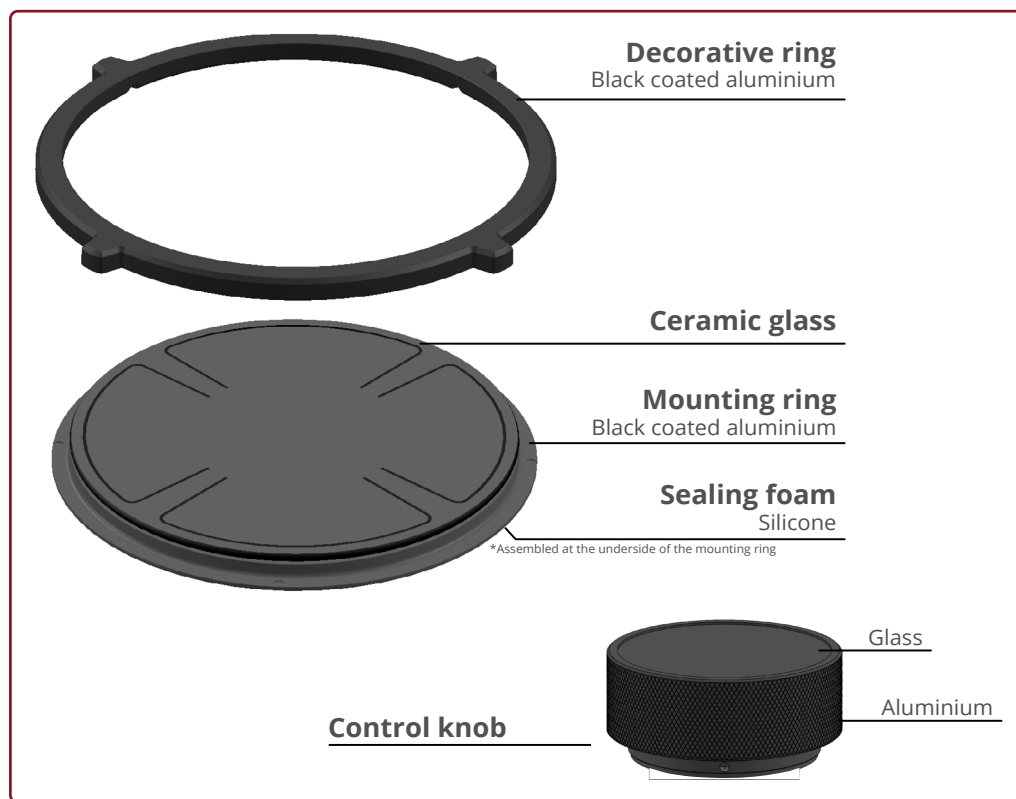
1. Make sure that the induction appliance is turned off.
Push the control knob on the screen. If necessary, see the instructions 'Switching off the appliance'.
2. When the logo appears, directly press and hold the leftmost knob (knob 1) for eight seconds.
3. Navigate the menu by rotating to choose the various options. Press the control knob upon confirmation.



The PITT Cooking induction appliance is made of high-quality materials, which can be easily cleaned.

Please note the following points of attention:

1. **Never clean parts in the dishwasher, the dishwasher detergent can corrode them. Avoid cleaning with too much moisture, this can get into unwanted locations.**
2. Place the decorative rings directly on the cooking zones, without sliding them across your worktop.
Pay attention to the guide notches when assembling the decorative ring.
3. Clean the induction appliance immediately after use to prevent overcooked food from soaking in for a long time and becoming difficult to remove later. **Please be aware that the parts can be hot after use!**
4. Before you clean the countertop, it is recommended to clean the induction appliance first. Clean the glass of the cooking zone(s), decorative ring(s) and knob(s).
5. Under no circumstances use abrasive powders, scouring pads, sharp objects or aggressive cleaning agents.
6. For maintenance and cleaning of your worktop, please refer to the manual of the respective product.
7. Remove any residual cleaning agent immediately.
8. **The PITT Cooking induction appliance must not be cleaned with a steam or high-pressure cleaner. Electrical safety cannot be guaranteed this way.**



Preferably use:

- Lukewarm water with mild green soap (soapy water)
- A microfiber cloth or soft sponge
- Plastic scraper, often on the back of a dishwashing brush

Always avoid:

- Dishwasher
- Hard abrasives, such as Scotch-Brite and steel wool
- Abrasives, such as Cif or Jif
- Acidic and caustic agents, such as cleaning vinegar or chlorine

Noises

Noise	Explanation
Clicking	The induction appliance powers on or off
Hissing or buzzing	The fan is in operation. This may continue after cooking.
Whistle sound	One or more cooking zones with high power levels is activated and/or cookware is made of different materials.
Crackling	Cookware is made of different materials.
Deep humming	One or more cooking zones with high power levels are activated. The noise becomes quieter or disappears when you reduce the power level.
Signal tone (beep) when increasing the power level	The induction appliance is limited to a certain value. This varies by model. The signal tone signals that the induction appliance is demanding too much from the power supply relative to the maximum power setting. Reduce the power level of the respective induction zone or other possible induction zones.
	The induction appliance demands more than the electrical connections are set. Check with a certified electrician if the maximum power settings are correct for the PITT Cooking induction appliance, or that the electrical connection can be improved to increase the maximum power setting.

After first use

Problem	Possible cause	Solution
No pan detection	The pans are unsuitable for induction or damaged.	Use undamaged and compatible pans for induction (see 'Suitable cookware').
	The pan is too small for the induction zone.	Make sure that the bottom diameter of the pan is a minimum of 110 mm.
	The pan is not centered on the induction zone.	Put the pan in the center of the induction zone.
	Metal objects such as cutlery are on the induction zone.	Remove any obstruction on the induction zone.
Waiting for 'visible' heating	Familiar with other systems, such as ceramic or gas cooking	Induction does not produce visible heat. The pan is heated by magnetic action.
The heat in the cookware is not being distributed sufficiently or evenly enough.	The pan is not centered on the induction zone.	Put the pan in the center of the induction zone.
	The pans are unsuitable for induction or damaged.	Use undamaged and compatible pans for induction (see 'Suitable cookware').
Drawer under the appliance gets very hot	If the induction appliance is installed without adequate venting or installed as prescribed. It is possible that the drawer under the cooktop can become very hot.	Check to see if the appliance was installed according to the prescriptions of PITT Cooking. If this is not the case, we recommend requesting a visit for a technician.

General problems

Problem	Possible cause	Solution
The induction appliance cannot be switched on	There is no power to the induction appliance.	Check if the power is on and that no fuse is defective. If necessary, contact a certified electrician.
	There may be a technical fault	Disconnect the appliance from the mains electricity at least 1 minute. To do this, proceed as follows: <ul style="list-style-type: none"> • switch off the fuses in your fuse box, or • turn the fuses in your fuse box completely out, or • disconnect the power cord from the outlet
The heating-up time is unusually long	The cookware is not positioned correctly	Make sure that the cookware is centered on the induction zone.
	The cookware is made out of the wrong materials	Make sure to use appropriate cookware (see 'Suitable cookware').
	The base of the cookware or the induction zone is dirty.	Remove any soiling.
The child lock is activated unwanted every time a cooking zone is activated	The child lock is activated, it has been set on 'yes' in the user menu.	Follow the instructions at 'User menu' in this manual to deactivate the child lock.

Error codes

Problem	Possible cause	Solution
Er – 0x21	Empty and/or non-compatible cookware	Do not heat up empty pans. Make sure to use compatible pans (see 'Suitable cookware').
	Cookware, electronic or induction zone temperature is too high	Remove all cookware and let the induction appliance cool down. Restart the induction appliance.
Er – 0x48	Inappropriate pot	Make sure to use compatible pans (see 'Suitable cookware').
Er – 0x49	Fan error	Make sure that the ventilation holes at the underside is in open space. If necessary, clean the ventilation holes and remove dirt/dust.

If the error code is not in the list above, we recommend to contact your dealer or the PITT Cooking customer service as soon as possible. See the contact information on the last page.

The PITT Cooking induction appliance is manufactured using sustainable materials.

The packaging is recyclable and consists of the following materials:

- cardboard;
- paper;

These materials should be disposed of responsibly in accordance with government regulations. The packaging of this product has a sticker with the image of a crossed-out garbage can (see Figure 9).

In addition, at the end of its lifecycle the PITT Cooking induction appliance itself must be disposed of in accordance with local waste and recycling regulations. Do not dispose of the appliance with normal household waste; instead, follow the designated collection systems for electrical and electronic equipment in your area.

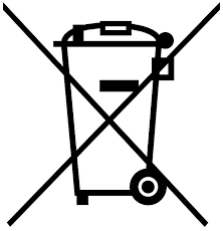


Figure 9

The European Union's Waste Electrical and Electronic Equipment (WEEE) Directive. The European Union's WEEE Directive requires that products sold in EU countries (or in some cases their packaging) must bear the crossed-out garbage can label. As stipulated by the WEEE Directive, this crossed-out garbage can label means that customers and end-users in EU countries may not dispose of electrical and electronic equipment or accessories with household waste. Customers and end-users within the EU should contact their local supplier or service center for information on the waste collection system in their municipality.

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