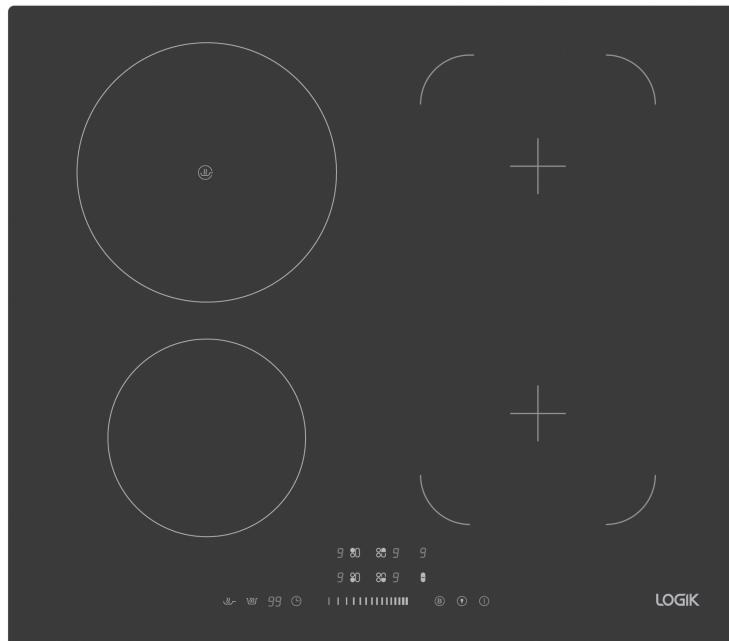


# Electric Induction Hob

LINDHOB15



# Contents

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# Safety Warnings

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Your safety is important to us. Please read this information before using your induction hob.

## Installation

### Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

### Cut Hazard

- Take care - panel edges are sharp.
- Failure to use caution could result in injury or cuts.

### Important Safety Instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance must be installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the mains power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

## Operation and Maintenance

### Electrical Shock Hazard

- **WARNING:** Do not cook on a broken or cracked induction hob. If the induction hob surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the induction hob off at the socket before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

## **Health Hazard**

- This appliance complies with electromagnetic safety standards.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death.

## **Hot Surface Hazard**

- **WARNING:** During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the hob until the surface is cool. Care should be taken to avoid touching heating elements.
- Never leave metal objects (such as kitchen utensils) or empty pans on the induction hob as they can become hot very quickly.
- Beware: magnetisable metal objects worn on the body may become hot in the vicinity of the induction hob. Gold or silver jewellery will not be affected.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of the reach of children.
- Failure to follow this advice could result in burns and scalds.

## **Cut Hazard**

- The razor-sharp blade of an induction hob scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

## **Important Safety Instructions**

- **WARNING:** Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers may ignite.
- Never try to extinguish fire with water. Switch off the appliance and cover the flame with a lid on fire blanket.
- **WARNING:** Danger of fire. Never use your appliance as a work or storage surface.
- Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- We recommend using plastic or wooden kitchen utensils for cooking with your induction hob.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the induction hob as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.

- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the induction hob could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your induction hob.
- Do not place or drop heavy objects on your induction hob.
- Do not stand on your induction hob.
- Do not use pans with jagged edges or drag pans across the ceramic glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your induction hob, as these can scratch the surface.
- If the mains cable is damaged, it must be replaced by a qualified technician.
- Do not operate your induction hob by means of an external timer or separate remote-control system.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Do not leave any objects such as knives, forks, spoons and lid on the hob surface since they can get hot.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Children less than 8 years of age shall be kept away unless continuously supervised.

**Thank you** for purchasing your new Logik Induction Hob.

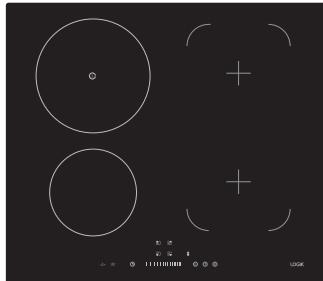
We recommend that you spend some time reading this instruction manual in order that you fully understand all the operational features it offers.

Read all the safety instructions carefully before use and keep this instruction manual for future reference.

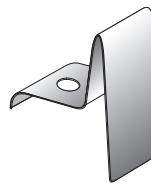
## **Unpacking**

Remove all items from the packaging. Retain the packaging. If you dispose of it please do so according to local regulations.

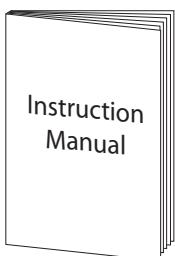
The following items are included:



Main Unit



Bracket x 2



Instruction / Installation Manual



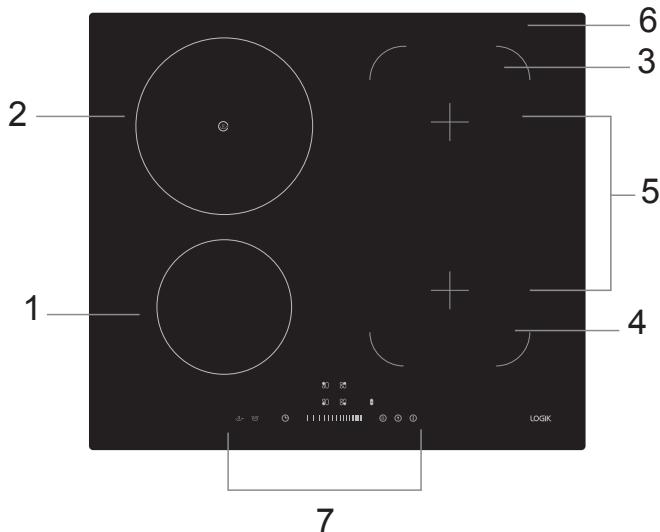
Screw x 2  
for securing the brackets



If items are missing or damaged please contact Partmaster (UK only).  
Tel: 0344 800 3456 for assistance.

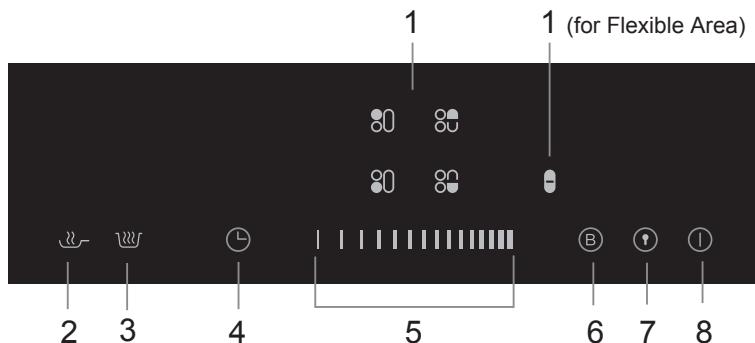
# Product Overview

## Top View



1. Max. 1200/1500 W Zone
2. Max. 2300/2600 W Zone
3. Max. 1500/1800 W Zone (a part of Flexible Area)
4. Max. 1500/1800 W Zone (a part of Flexible Area)
5. Max. 3000/3600 W Zone (a part of Flexible Area)
6. Glass Plate
7. Control Panel

## Control Panel



1. Cooking Zone Selection Control
2. Fry Control
3. Keep Warm Control
4. Timer Control
5. Power/Timer Slider Control
6. Boost Control
7. Keylock Control
8. On/Off Control

## A Word on Induction Cooking

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Induction cooking is an advanced cooking technology. It is safe, efficient and economical as it works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.

This technology has a number of advantages over traditional radiant energy cooking:

- Heat-up times are much faster.
- Safer as no heating takes place unless a suitable pan is placed on the cooking zone.
- Save energy, because heat is transferred without loss.

## Before Using Your New Induction Hob

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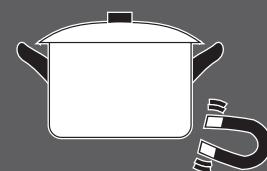
- Read this Instruction / Installation Manual, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your induction hob.

## Choosing the Right Cookware

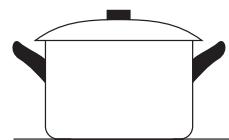
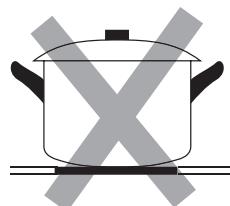
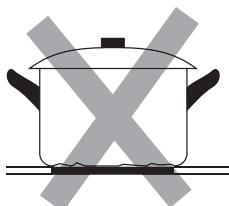
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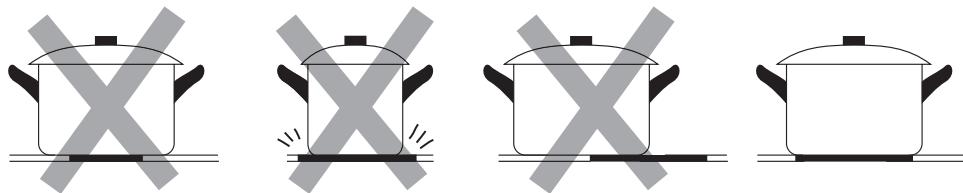
- Only use cookware with a base suitable for induction cooking.
- Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:
  1. Put some water in the pan you want to check.
  2. Follow the steps under 'To Start Cooking'.
  3. If  does not flash in the display and the water is heating, the pan is suitable.
- Cookware made from the following materials are not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.



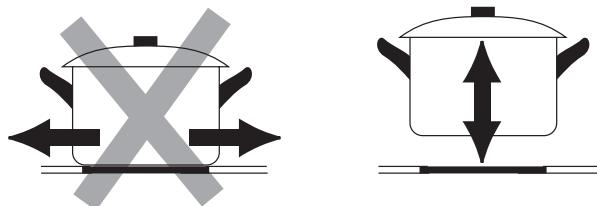
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.



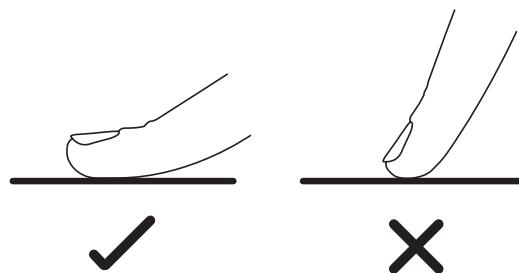
Always lift pans off the induction hob – do not slide, or they may scratch the glass.



## Using the Touch Controls

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- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger.
- You will hear an audible tone each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a piece of cloth) covering them. Even a thin film of water may make the controls difficult to operate.

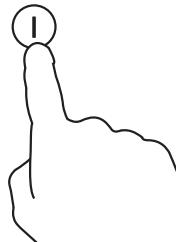


# Using Your Induction Hob

## To Start Cooking

1. Touch the **On/Off**  Control.

After turning on, you will hear a beep and all the displays will show “ – ” or “ – – ” indicating that the induction hob has entered standby mode.

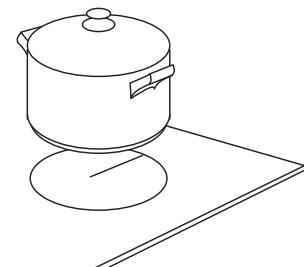


2. Place a suitable pan on the cooking zone that you wish to use.

Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.



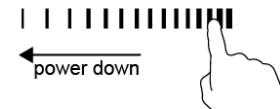
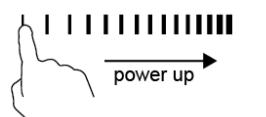
Do not place hot pans over the control panel as this may cause damage.



3. Touch the **Cooking Zone Selection** Control. The indicator beside will flash. Adjust the heat setting by touching the **Power/Timer Slider** Control.

If you don't choose a heat setting within 1 minute, the induction hob will automatically switch off. You will need to start again at step 1.

You can modify the heat setting at any time during cooking.



## If the Display Flashes

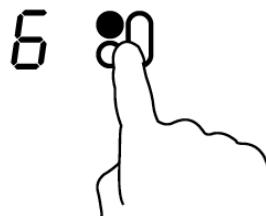
This means that:

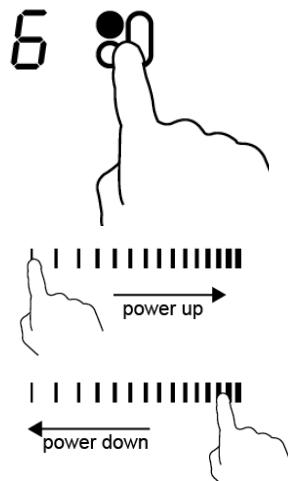
- you have not placed a pan on the correct cooking zone or,
- the pan you're using is not suitable for induction cooking or,
- the pan is too small or not properly centred on the cooking zone.

No heating will take place unless there is a suitable pan on the cooking zone.

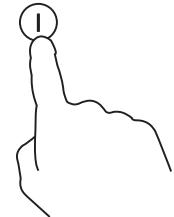
The unit will automatically power off after 2 minutes if no suitable pan is placed on it.

## When You Have Finished Cooking

1. Touch the **Cooking Zone Selection** Control that you wish to switch off. Slide the **Power/Timer Slider** Control to power down the heat setting. Make sure the display shows 



2. Turn off the unit by touching the **On/Off**  Control.



### Beware of hot surfaces

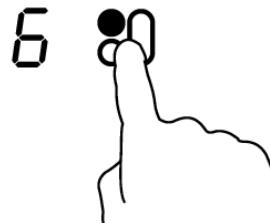
 will display to show which cooking zone is too hot to the touch. It will disappear when the surface has cooled down to a safe temperature.



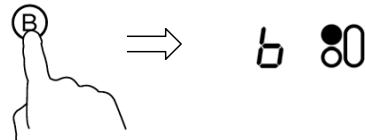
## Using the Boost Function

### To Activate the Boost Function

1. Touch the **Cooking Zone Selection** Control that you wish to activate the boost function.



2. Touch the **Boost** Control ⑧. "b" will be displayed, and cooking power will reach maximum.



### To Cancel the Boost Function

1. Touch the **Cooking Zone Selection** Control that you wish to cancel the boost function.
2. Touch the **Boost** Control ⑧ to cancel. It will revert to its original setting.



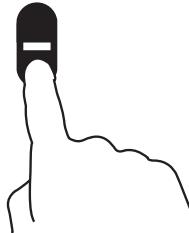
- The boost function can work in any cooking zone.
- The cooking zone will return to its original setting after 5 minutes.
- If the original heat setting equals to 0, it will return to 9 after 5 minutes.
- If the original heat setting equals to F, it will return to 7 after 5 minutes.
- The 1st heating zone can only reach the maximum power of 7 when the 2nd heating zone is Boost.
- The 2nd heating zone can only reach the maximum power of 8 when the 1st heating zone is Boost.

## Using the Flexible Area

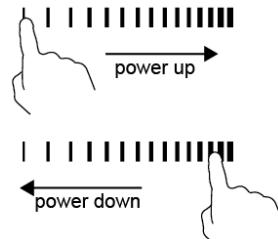
This area can be used as a single zone or as two different zones, according to the cooking need.

### As a Single Zone

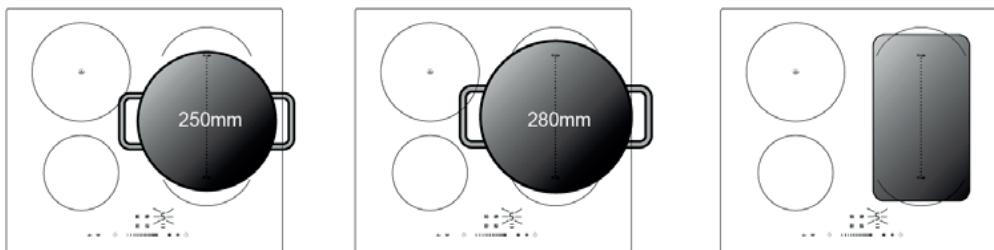
1. Touch the **Cooking Zone Selection** Control.



2. Adjust the heat setting.



3. Place the cookware on top of the cooking zone. It is recommended to use 250 mm or 280 mm diameter cookware (square or oval shape).



Do not place other cookware sizes or shapes apart from the above to ensure effective heating.

### As Two Independent Zones

When used as two independent zones, you can place the cookware on either one of the zones or on both zones. The cookware size should be bigger than 120 mm.

## Locking the Controls

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the **On/Off**  Control are disabled.

### To Lock the Controls

Touch the **Keylock**  Control. The indicator will show "Lo".

### To Unlock the Controls

1. Make sure the induction hob is turned on.
2. Touch and hold the **Keylock**  Control for a while. You can now start using your induction hob.



Do not lock the controls while a cooking zone is in use. In an emergency, you can always turn the induction hob off with the **On/Off**  Control.

## Special Function

### Over- Temperature Protection

A temperature sensor monitors the temperature inside the induction hob.

When an excessive temperature is detected, the induction hob will stop operation automatically.

### Detection of Small Articles

When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small items (e.g. knife, fork, key) have been left on the hob, the hob will automatically switch to standby in 1 minute. The fan will continue cooling down the induction hob for a further 1 minute.

### Auto Shutdown Protection

Auto shut down is a safety protection feature of your induction hob. If you ever forget to turn off your cooking, it will shut down automatically. The default working times for various power levels are shown in the table below.

Power Level	The cooking zone will auto shut down after
1~3	8 hours
4~6	4 hours
7~9	2 hours

When the cookware is removed, the induction hob will stop heating immediately and will switch off automatically after 2 minutes.



People with a heart pacemaker should consult with their doctor before using this unit.

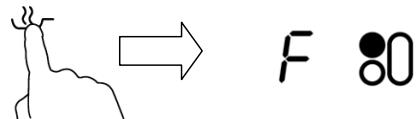
## Fry Function

You can use this function to fry food. This function can only work on cooking zone 2.

1. Touch the **Cooking Zone Selection** Control for cooking zone 2.



2. Touch the **Fry** Control. The indicator will show "F". The cooking zone can use the fry function.



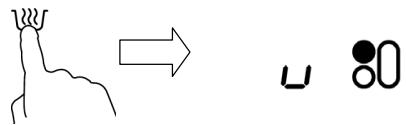
## Keep Warm Function

You can use this function to keep the food warm. This function can be used on all cooking zones.

1. Touch the **Cooking Zone Selection** Control that you wish to use the keep warm function.



2. Touch the **Keep Warm** Control. The indicator will show "L". The cooking zone can use the keep warm function.



## Using the Timer

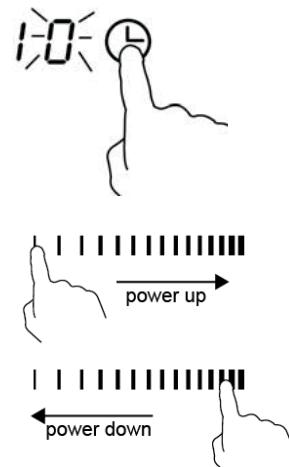
You can set the timer up to 99 minutes. You can use the timer in two different ways:

- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can set it to turn one or more cooking zones off after the set time is up.

### Using the Timer as a Minute Minder

Make sure the induction hob is turned ON. You can use the timer as a minute minder even if you're not selecting any cooking zones.

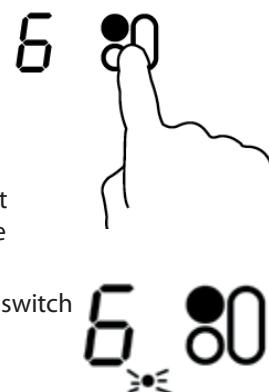
1. Touch the **Timer** Control. The indicator will show "10" and the "0" will flash.
2. Set the digit by touching the **Power/Timer Slider** Control. Touch the **Timer** Control to confirm. Then the "1" will flash.
3. Set the digit and touch the **Timer** Control to confirm.
4. When the time is set, the timer will begin to count down immediately. The display will show the remaining time.
5. When the set time has elapsed, the timer will beep for 30 seconds and the indicator will show "– –".



### Setting the Timer to Turn Cooking Zones Off

*If the timer is set on one zone*

1. Touch the **Cooking Zone Selection** Control that you wish to set the timer on.
2. Follow steps 1 to 3 in "Using the timer as a minute minder".
3. When the time is set, the timer will begin to count down immediately. The display will show the remaining time. The red dot next to the power level indicator will illuminate, indicating that the zone is selected.
4. When cooking timer expires, the corresponding cooking zone will switch off automatically.



Other cooking zones will keep operating if they are already turned on previously.

### *If the timer is set on more than one zone*

1. Touch the **Cooking Zone Selection** Control that you wish to set the timer on.
2. Follow steps 1 to 3 in "Using the timer as a minute minder".
3. When the time is set for several cooking zones simultaneously, decimal dot on the relevant cooking zones will be on. The display will show the remaining time of the corresponding zone. The corresponding zone will have flashing decimal.

3  80  
6  80  
15  1 1 1 1 1 1

4. When cooking timer expires, the corresponding cooking zone will switch off automatically. Then the display will show the remaining time of another corresponding zone. The corresponding zone will have flashing decimal.

H  80  
6  80  
30  1 1 1 1 1 1



Other cooking zones will keep operating if they are already turned on previously.

## **Cancelling the Timer**

1. Touch the **Cooking Zone Selection** Control that you wish to cancel the timer.
2. Touch the **Timer** Control. The indicator will flash.
3. Set the timer to "00" by touching the **Power/Timer Slider** Control. The timer is cancelled.

# Cooking Guidelines



Take care when frying as oil and fat heat up very quickly. At extremely high temperatures, oil and fat will ignite spontaneously and this presents a serious fire risk.

## Cooking Tips

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimise the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

### *Simmering, Cooking Rice*

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

### *Searing Steak*

To cook juicy flavoursome steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is — the firmer it feels the more 'well done' it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

### *Stir-frying*

1. Choose an induction-compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

## Heat Settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction hob to find the settings that best suits you.

Heat Setting	Suitability
1 - 2	<ul style="list-style-type: none"><li>• delicate warming for small amounts of food</li><li>• melting chocolate, butter, and foods that burn quickly</li><li>• gentle simmering</li><li>• slow warming</li></ul>
3 - 4	<ul style="list-style-type: none"><li>• reheating</li><li>• rapid simmering</li><li>• cooking rice</li></ul>
5 - 6	<ul style="list-style-type: none"><li>• cooking pancakes</li></ul>
7 - 8	<ul style="list-style-type: none"><li>• sautéing</li><li>• cooking pasta</li></ul>
9	<ul style="list-style-type: none"><li>• stir-frying</li><li>• searing</li><li>• bringing soup to the boil</li><li>• boiling water</li></ul>

# Cleaning and Maintenance

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	<ol style="list-style-type: none"> <li>1. Switch off the power to the induction hob.</li> <li>2. Apply an induction hob cleaner while the glass is still warm (but not hot!)</li> <li>3. Rinse and wipe dry with a clean cloth or paper towel.</li> </ol>	<ul style="list-style-type: none"> <li>• When the power to the induction hob is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care.</li> <li>• Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable.</li> <li>• Never leave cleaning residue on the induction hob: the glass may become stained.</li> </ul>
Boilovers, melts, and hot sugary spills on the glass	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass induction hobs, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> <li>1. Switch off the power to the induction hob.</li> <li>2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the induction hob.</li> <li>3. Clean the soiling or spill with a dish cloth or paper towel.</li> <li>4. Follow steps 2 to 3 for 'Everyday soiling on glass' above.</li> </ol>	<ul style="list-style-type: none"> <li>• Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.</li> <li>• Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.</li> </ul>
Spillovers on the touch controls	<ol style="list-style-type: none"> <li>1. Switch off the power to the induction hob.</li> <li>2. Soak up the spill.</li> <li>3. Wipe the touch control area with a clean damp sponge or cloth.</li> <li>4. Wipe the area completely dry with a paper towel.</li> </ol>	The induction hob may beep or turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the induction hob back on.



## Hints and Tips

Problem	Possible Causes	What to Do
The induction hob cannot be turned on.	No power.	Make sure the induction hob is connected to the mains power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your induction hob' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass has been scratched.	Rough-edged cookware.  Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'.  See 'Cleaning and Maintenance'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for induction cookware and does not indicate a fault.
The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off while the fan is running.
Pans do not become hot and $\triangle$ appears in the display.	The induction hob cannot detect the pan because it is not suitable for induction cooking.  The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'.  Centre the pan and make sure that its base matches the size of the cooking zone.
The induction hob or a cooking zone has turned itself off unexpectedly, a beep will sound and an error code will be displayed (typically $F3$ alternating with one or two digits in the cooking timer display).	Technical fault.	Note down the error letters and numbers, switch the power to the induction hob off at the mains socket, and contact a qualified technician.

## Failure Display and Inspection

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If an operational abnormality occurs, the induction hob will automatically enter the protective state and display a protective code. (see table below)

Protective Code	Possible Causes	What To Do
F3-F8	Temperature sensor failure	Please contact the supplier.
F9-FE	Temperature sensor failure	Please contact the supplier.
E1/E2	Abnormal supply voltage	Please inspect whether power supply is normal. Power on after the power supply is normal.
E3/E4	Abnormal temperature	Please inspect the pot.
E5/E6	Bad induction hob heat radiation	Please restart after the induction hob cools down.

Never attempt to disassemble the unit by yourself.

## Specifications

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Rated Voltage	220–240 V~
Rated Frequency	50/60 Hz
Overall Dimension (W x D X H)	590 x 520 x 60 mm
Power Consumption	7100 W

Features and specifications are subject to change without prior notice.

# Product Fiche

	Symbol	Value	Unit
<b>Model identification</b>	-	LINDHOB15	-
<b>Type of hob</b>	-	Electric hob	-
<b>Number of cooking zones and/or areas</b>	-	Cooking zones: 4	-
<b>Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)</b>	-	Solid plates	-
<b>For circular cooking zones or areas: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5mm</b>	Ø	Left front zone: 16 Left rear zone: 21 Right rear zone: 18 Right front zone: 18	cm
<b>For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5mm</b>	L W	38 19	cm
<b>Energy consumption per cooking zone or area calculated per kg</b>	ECelectric cooking	Left front zone: 194.4 Left rear zone: 179.1 Area middle: 192.6	W h/kg
<b>Energy consumption for the hob calculated per kg</b>	ECelectric hob	188.7	W h/kg
<b>Standby / off power</b>	Ps / Po	0	W

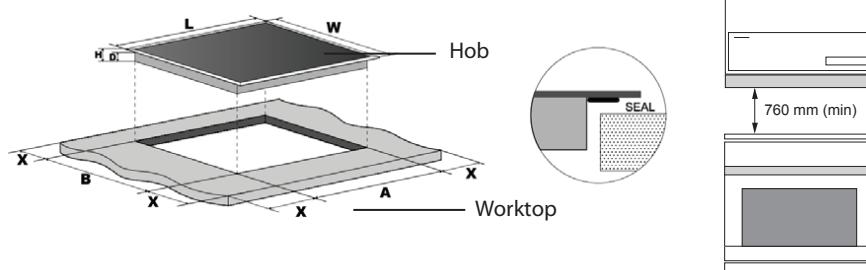
# Installation

## Preparing the Worktop

Cut out the work surface following the dimensions shown in the drawing below.

For the purpose of installation and use, a minimum distance of 5cm space must be left around the cut out.

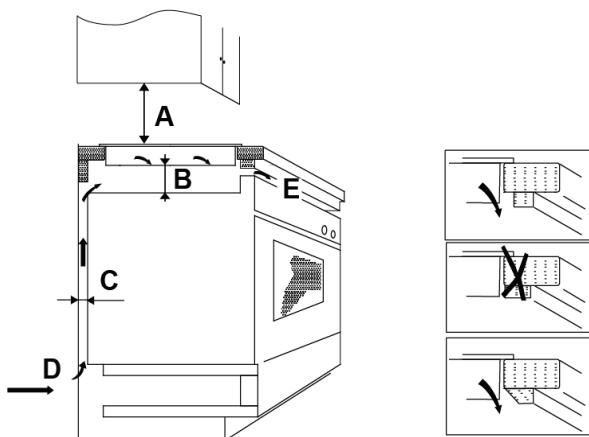
Be sure the thickness of the work surface is at least 30mm. Use a heat-resistant work surface material to avoid deformation caused by the heat from the hob. The minimum distance between the hob and the cupboard should be at least 760mm.



L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X (mm)
590	520	60	56	560+5	490+5	50 min

## Ensuring Adequate Ventilation

Always make sure the ceramic cooker hob is well ventilated and that the air inlet and outlet are not blocked. This hob requires an adequate supply of fresh, cool air to fully function. The base of the hob must have direct unrestricted ventilation to the room where the hob is installed. Follow the requirements below.



A (mm)	B (mm)	C (mm)	D	E
760	50 min	20 min	Air intake	Air exit 5 mm

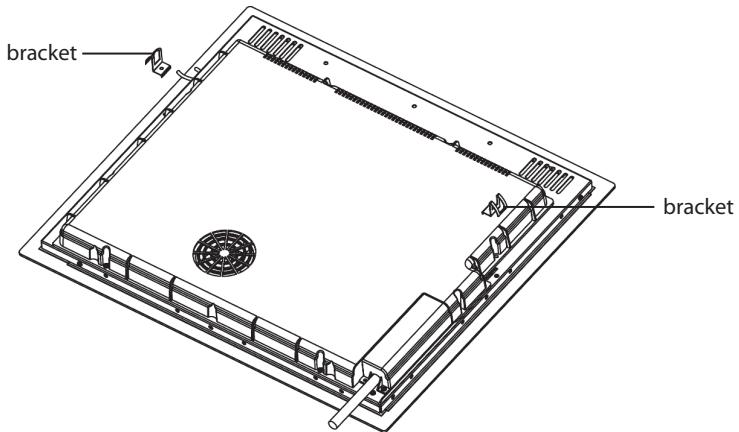


**YOU MUST** ensure that ventilation holes are not blocked by the worktop, when you put the hob into position.

## Fastening the Fixing Brackets

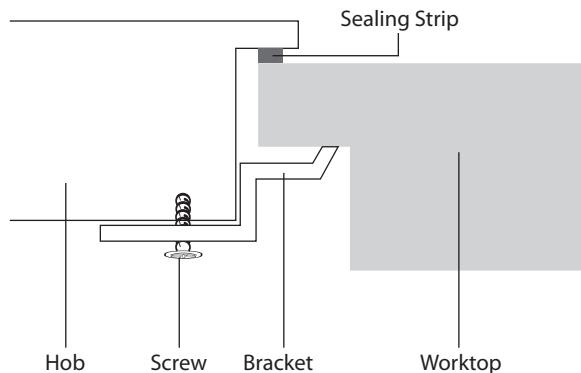
The unit should be placed on a stable, smooth surface (use the packaging).

1. Turn the hob upside down, place it on a soft surface and fasten the brackets to the appropriate holes. **DO NOT** tighten the screws at this stage.
2. Apply sealing strips around the edge of the hob.



- The hob must be installed by qualified personnel or technicians.
- The hob should not be mounted above cooling equipment, dishwashers and rotary dryers.
- All surfaces around the hob should be able to withstand the heat generated by the hob.
- Never use a steam cleaner to clean the hob.
- Do not use a silicon sealant to seal the appliance against the aperture. This will make it difficult to remove the hob from the aperture, particularly if it needs to be serviced.

3. Insert the hob into the cut out and position it correctly.
4. Tighten the screws to secure the hob to the worktop.



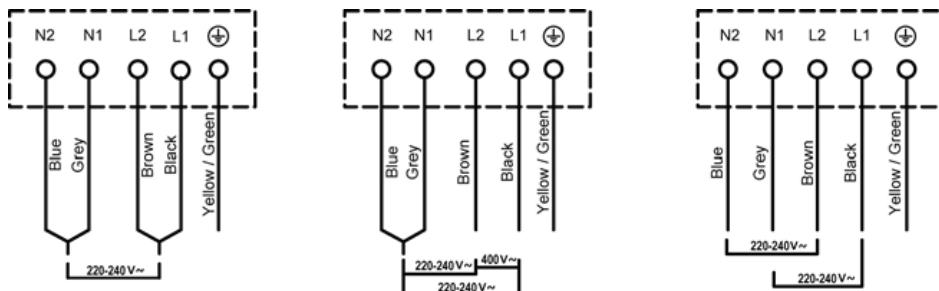
Do not over tighten the hob clamps as distortion of the hob may occur.

# Connecting the Induction Hob to the Mains Power Supply



- The induction hob must be connected to the mains power only by a suitably qualified electrician.
- Before connecting the hob to the mains power supply, check that:
  1. The domestic wiring system is suitable for the power drawn by the hob.
  2. The voltage corresponds to the value shown on the rating plate.
  3. The mains cable sections can withstand the load specified on the rating plate.
- To connect the induction hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.
- The mains cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.
- Check with an electrician whether your domestic wiring system is suitable without alterations.
- Any alterations must only be made by a qualified electrician.

The power supply must be connected according to the relevant standard or connected to a single-pole circuit breaker. The method of connection is shown below:



- If the mains cable is damaged and needs to be replaced, the operation must be carried out by a qualified person.
- If the induction hob is being connected directly to the mains, an omnipolar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
- The mains cable must not be bent or compressed.
- The mains cable must be checked regularly and only replaced by a qualified person.



For general information about this appliance  
and handy hints and tips, please visit  
**[www.knowhow.com/knowledgebank](http://www.knowhow.com/knowledgebank)** or call **0344 5611234**.



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The symbol on the product or its packaging indicates that this product must not be disposed of with your other household waste. Instead, it is your responsibility to dispose of your waste equipment by handing it over to a designated collection point for the recycling of waste electrical and electronic equipment. The separate collection and recycling of your waste equipment at the time of disposal will help conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.

For more information about where you can drop off your waste for recycling, please contact your local authority, or where you purchased your product.