

EN GUIDE TO INSTALLATION AND USE

# Cooking Hob



## **Warnings**

- \* The appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.
- \* Young children should be supervised to ensure that they do not play with the appliance.
- \* If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- \* Do not use a steam cleaner with to clean this appliance.
- \* **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock.
- \* Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot.

***As part of our commitment to constantly improving our products, we reserve the right to make changes to them based on technical advances to their technical and functional features and appearance.***



### **Warning**

*Before installing and using your appliance, please carefully read this Guide to Installation and Use, which will allow you to quickly familiarise yourself with its operation.*

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## • SAFETY GUIDELINES

We have designed this cooking hob for use by private persons in their homes.

These cooking hobs are meant to be used exclusively for cooking beverages and foodstuffs and do not contain any asbestos-based materials.

### • Residual heat

A cooking zone can remain hot for several minutes after use.

An "H" is displayed during this period.

Avoid touching the hot areas during this time.

### • Child safety device

Your hob is equipped with a child safety device that locks its operation after use or during cooking (See "Using the Child Safety Device" section).

Do not forget to unlock it before using the hob again.

### • For users of pacemakers and active implants

The functioning of the hob conforms to current electromagnetic interference standards and thus is in total compliance with legal requirements (89/336/CEE directives).

In order to avoid interference between your cooking hob and a pacemaker, your pacemaker must be designed and programmed in compliance with the regulations that apply to it.

Consequently, we can only guarantee that our own product is compliant.

With regard to the compliance of the pacemaker or any potential incompatibility, you can obtain information from the manufacturer or your attending physician.



### **Electrical Danger**

**Ensure that the power cables of any electrical appliances plugged in close to the hob are not in contact with the cooking zones.**

**If a crack appears in the glass worktop, immediately disconnect your appliance to avoid the risk of electric shock.**

**To do this, remove the fuses or use the circuit breaker.**

**Do not use your hob until you have replaced the glass worktop.**



### **Warning**

**Do not stare for any length of time at the halogen lamps in the cooking zones.**

## • ENVIRONMENTAL PROTECTION

This appliance's packaging material is recyclable. Help recycle it and protect the environment by dropping it off in the municipal receptacles provided for this purpose.

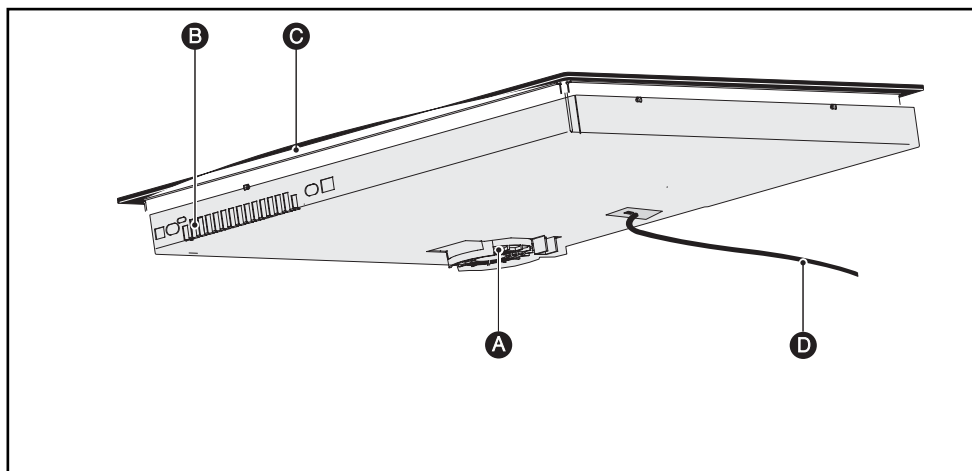


Your appliance also contains a great amount of recyclable material. It is marked with this label to indicate the used appliances that should not be mixed with other waste. This way, the appliance recycling organised by your manufacturer

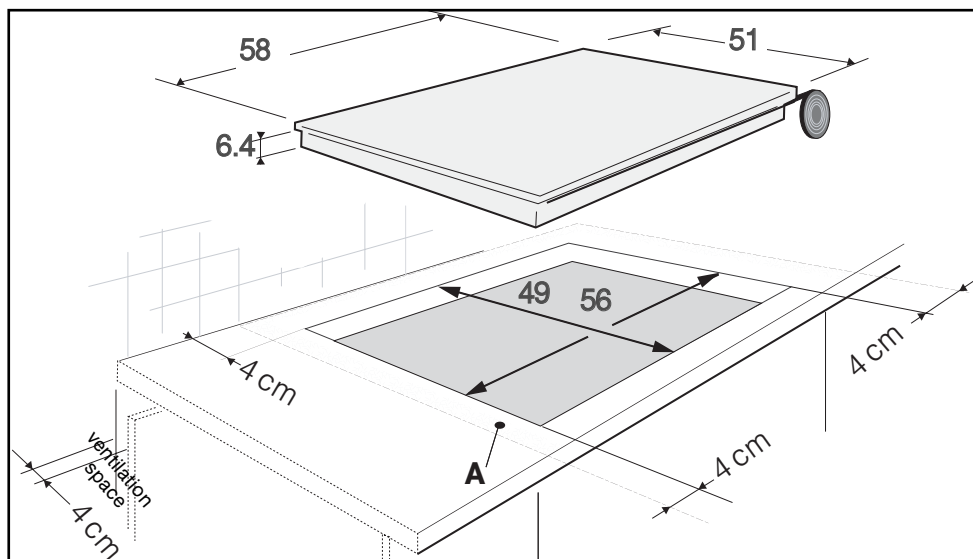
will be done under the best possible conditions, in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment. Contact your town hall or your retailer for the used appliance collection points closest to your home.

We thank you doing your part to protect the environment.

• **DESCRIPTION OF YOUR APPLIANCE**



- A** Air intake
- B** Air outlet
- C** Vitroceramic glass
- D** Power cord



## • PROPER POSITIONING

Your appliance should be positioned so that the plug-in unit is accessible.

The distance between the edge of your appliance and the side and rear walls (or partitions) must be at least four centimetres (area A).

The hob may be inserted directly in the worktop :

Above the oven in the upper position. (minimum distance 10 mm).

Above a drawer or a cabinet (A board has to be installed under the hob)

## • BUILD-IN

Follow the diagram above.

Glue the foam seal underneath your appliance by following the outline of the worktop upon which your appliance will rest. This will allow you to achieve an airtight seal with the worktop.

Attach the clips to the hob.\*

\* depending on the model



### Tip

*If your oven is located below your hob, the hob's thermal safety measures forbid the simultaneous use of the hob and the pyrolysis program of your oven.*

*Your hob is equipped with an anti-overheating safety device.*

*This safety can be activated, for example, when the hob is installed over an oven that is not sufficiently insulated. If this occurs, a series of small lines appear in the control panel. In this case, we recommend that you increase the ventilation of your hob by creating an opening in the side of your cabinet (8 cm x 5 cm)*



### Warning

*You must ensure that the air intakes located under your cooking appliance remain clear at all times.*

*For all types of installation, your induction hob needs proper ventilation.*

## • HOOK-UP

These hobs must be connected to the power grid via an electrical outlet that complies with EIC publication 60083 or an all-pole cut-off device that complies with installation regulations in effect.

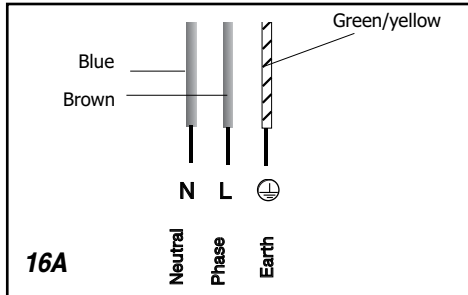
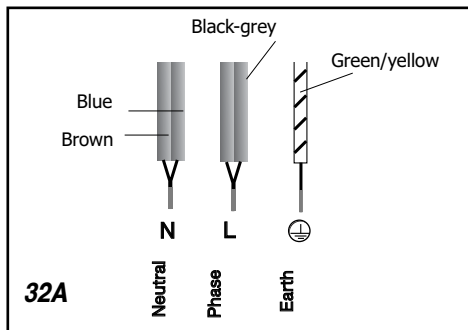
When power is first supplied to your hob, or after an extended power outage, an indicator light will appear on the control panel. It automatically disappears after approximately 30 seconds, or as soon as any touch control on the control panel is pressed. This display is normal and, if needed, serves as an indication to the after-sales service staff. In all cases, the user of the hob should disregard it.



### Warning

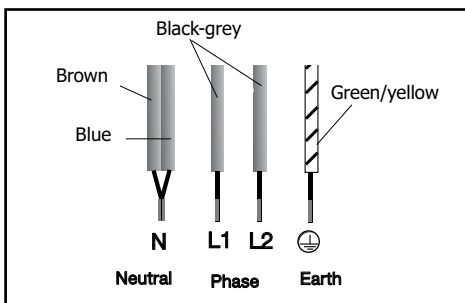
*If the power cable is damaged, it should be replaced by the manufacturer, its after-sales service department or by a person with similar qualifications to avoid danger.*

### • 220-240 V monophasic hook-up ~ -



### • hook-up 400V 2N ~ - 16A

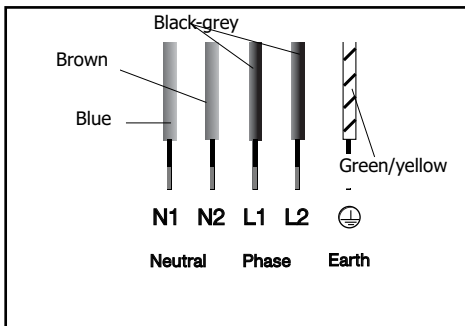
Separate the two phase wires (L1 and L2) before hooking up.



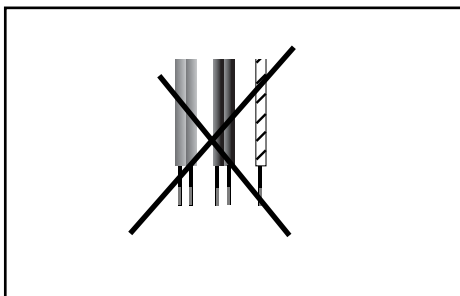
For a 400 V 2N triphase hook-up, if your hob malfunctions, check that the neutral conductor is properly connected.

### • hook-up 2x230V 2L+2N ~ - 16A

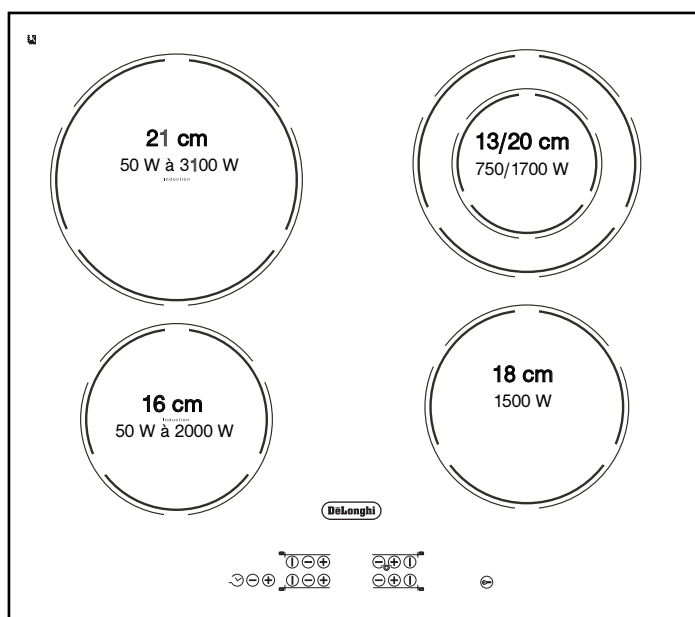
Separate the wires before hooking up.



### • hook-up 400V 3 ~ - 16A



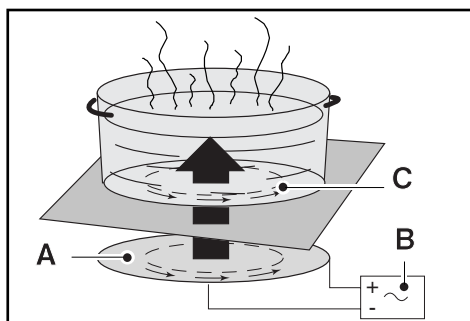
- **DESCRIPTION OF THE TOP**

**DIHS602**



## • COOKWARE FOR INDUCTION

### • The induction principle



- A** Inductor
- B** Electronic board
- C** Induced electric current

The principle of induction is based on a magnetic phenomenon.

When you place your cookware on a cooking zone and you turn it on, the electronic boards in your cooking hob produce "induced" currents in the bottom of the cookware and instantly raise its temperature. This heat is then transferred to the food, which is simmered or seared depending on your settings.

### • Cookware

Most cookware is compatible with induction. Only glass, terra cotta, aluminium without a special finish on the bottom, copper and some non-magnetic stainless steels do not work with induction cooking.

We recommend that you select cookware with a thick, flat bottom. The heat will be distributed better and cooking will be more uniform.



By choosing cookware that displays this logo on its bottom or on its packaging, you can be certain that it is perfectly compatible with your hob under normal operating conditions.

## • WHICH COOKING ZONE SHOULD YOU USE BASED ON YOUR COOKWARE?

Cooking zone	Cookware to use
<b>16 cm</b>	10 ..... 18 cm
<b>18 cm</b>	12 ..... 22 cm
<b>21 cm</b>	18 ..... 24 cm
<b>23 cm</b>	12..... 26 cm
<b>28 cm</b>	12 ..... 32 cm



### Tip

*To check the suitability of your cookware:*

**Place the vessel on a cooking zone at power level 4.**

**If the display remains on, your cookware is compatible.**

**If the display flashes, your cookware cannot be used with induction cooking.**

**You can also use a magnet to test the cookware.**

**If a magnet "sticks" to the bottom of the cookware, it is compatible with induction.**

## • VITROCERAMIC COOKWARE

### • Cookware

They must be designed for electric cooking.  
They must have flat bases.

Preferably use the following types of cookware:

- Stainless steel with thick trimetal or "sandwich" base.
- Aluminium with smooth, thick base.
- Enamelled steel

### • Use

A higher setting is necessary in the event of:

- abundant quantities
- cooking with uncovered cookware
- use of a glass or ceramic pot.

A lower setting is necessary in the event of:

- cooking food that tends to burn easily (begin with a low setting, as it can be increased if necessary).
- overflow (remove the cover or the pot then lower the setting).

### • Energy economy:

To end cooking, place on position 0, leaving the cookware in place to use the heat accumulated (this way you will save energy).

Use a cover as often as possible to reduce heat loss through evaporation.

### • Automatic cooking zone setting

The cooking zones set automatically, they switch on and off to maintain the selected power. This way, the temperature remains consistent and suited to the food you are cooking.

The setting frequency varies according to selected power.

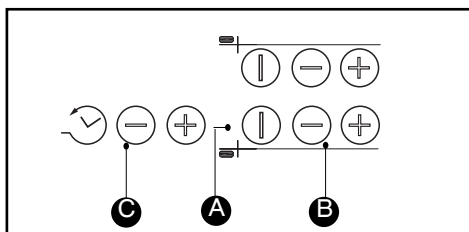


### Tip

*Use cookware of appropriate size. The diameter of the cookware base must be equal or superior to the printed zone*

*Do not leave an empty pan on a cooking.  
Do not leave a pan containing hot fat or oil unattended on a cooking zone.*

## • DESCRIPTION OF THE CONTROL PANEL



- A** Start/stop touch control.
- B** Power touch controls.
- C** Timer touch controls.

## • POWERING ON

Press the start/stop button for the cooking zone you want to use. A flashing 0 and a beep indicate that the cooking zone is on. You can then choose the desired power level. If you do not select a power level, the cooking zone will automatically turn itself off.

## • STOP

Press the start/stop button for the cooking zone used or the power "-" button until 0 is displayed.

## • ADJUSTING THE POWER

Press the + or - power button to adjust the power level from 1 to P (maximum power). When it is switched on you can move directly to maximum power "P" by pressing the "-" button.

## • DOUBLE ZONE

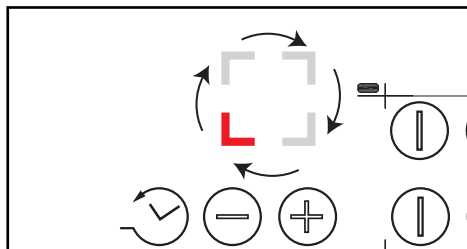
To turn on the additional zone:

- Turn on the main zone.
- Press the "-" and "+" power controls for the cooking zone simultaneously, a beep and an "E" on the display confirms the instruction.
- Setting the power.

To turn off the additional zone:

- Press the "-" and "+" power controls for the cooking zone simultaneously, you will hear a beep and the "E" on the display disappears confirming the instruction.

## • ADJUSTING THE TIMER



There is a timer for each cooking zone.

Use the ⌚ button to select the cooking zone on which you would like to use the timer. If you press this button several times, a rotating symbol will show which cooking zone the timer is being used for.

The timer may only be used for one cooking zone at a time.

To use the timer:

- turn on the cooking zone
- select the rotating symbol for this cooking zone.

The timer only operates if there is something on the cooking zone.

- adjust the timing by pressing "+" on the timer (or "-" adjusting from 99,98,97,...min).

As soon as you release the button, the power display will show the power of the cooking zone or a "t".

When you have finished cooking, the cooking zone turns itself off, the timer shows 0 and a **bip** sounds. Press any button to stop the bip.

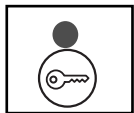
- To change the timer settings, press the - or + buttons on the timer.

- To stop the timer, press the ⌚ button.

- To use the timer on a different cooking zone, choose a new use by pressing the ⌚ button several times.

When the previous timing stops, set your timing for the new cooking zone using the "+" or "-" buttons.

## USING THE "CHILD SAFETY DEVICE"



Your cooking hob is equipped with a child safety device that locks its operation after use (e.g. so the hob can be cleaned) or during cooking (e.g. to guard

your settings).


For safety reasons, the "off" touch control is always active and allows you to shut off a heating zone, even if it is locked.


### •How do you lock the hob?

Keep the lock button pressed until the LED above lights up and a "BIP" is heard .


- hob locked in use

the led above the key lights up

The symbol  is displayed when you press power or timer buttons on the cooking zone in use .

The symbol  is displayed when you press on ON/OFF button on a unused cooking zone.

- unused hob locked

The symbol  is displayed when you press on ON/OFF button on a unused cooking zone.

### •How do you unlock?

Press the lock button until the LED goes out and double beep is heard.



### **Warning**

**Remember to unlock your hob before using it again (See the "Using the Child Safety Device" section).**

## • SAFETIES OF INDUCTION ZONES DURING OPERATION

### • *Temperature limiter*

Each cooking zone is equipped with a safety sensor that constantly monitors the temperature of the bottom of the cookware. In the event that an empty vessel is left on a cooking zone that is on, this sensor automatically adjusts the power output of the hob, thereby avoiding any risk of damage to the cookware or the hob.

### • *"Small Items" safety*

A small object (such as a fork, a spoon, a ring, etc.) left alone on the hob is not detected as a piece of cookware.

The display flashes and no heat is produced.



### **Warning**

**Several small objects together on a cooking zone may be detected as cookware.**

**If the display remains on: power may be supplied and the objects may be heated.**

## **HOB SAFETIES DURING OPERATION**

### • *Residual heat*

After intensive use, the cooking zone that you have just used can remain hot for several minutes.

An "H" is displayed during this period.

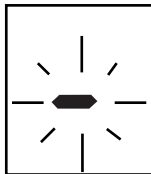
Avoid touching the hot areas during this time.



### **Warning**

**Do not touch glowing cooking zones, burn risk.**

### • *Protection against overflows*



The hob may shut down (with the adjacent symbol in the display) automatically in any of these three situations:

- Overflow that spills onto the touch controls.
- Damp towel placed over the touch controls.
- Metallic object placed on the touch controls.

Clean the hob or remove the object, then begin cooking again.

### • *Auto-Stop system*

If you forget to switch off a cooking zone, your hob has an "Auto-Stop system" safety function which automatically cuts off the power to the cooking zone, after a predefined period (between 1 and 10 hours depending on the power used).

If this safety system is used, the cutoff to the cooking zone is displayed as "AS" or "A" on the control panel and a "bip" sounds for about 2 minutes. Simply press any of the control buttons to stop this.

A double beep will confirm your action.

## • PROTECTING YOUR APPLIANCE

Avoid hard shocks from cookware:

The vitroceramic glass worktop is very sturdy; however, it is not unbreakable.

Do not place any hot lids flat on your cooking hob. A suction effect may damage the vitroceramic surface.

Avoid dragging cookware across the surface, which may in the long-term result in the degradation of the decorative finish of the vitroceramic top.

Avoid placing cookware on the frame or cover (depending on the model).

Avoid using cookware with rough or bumpy bottoms: they can capture and transfer particles that may produce stains or scratches on your hob.

***These defects that do not result in appliance malfunction or do not make it unsuitable for use are not covered by the warranty.***

Do not store cleaning products or flammable products in the cabinet underneath your cooking hob.

Do not heat unopened canned goods; they may burst.

Of course, this precaution applies to all types of cooking.

Never use a sheet of aluminium for cooking. Never place items wrapped in aluminium foil or packaged in aluminium dishes on your cooking hob.

The aluminium will melt and permanently damage your cooking appliance.

Objects not intended for cooking should never be placed on the hob (risk of powering on, scratches, etc.).

Steam cleaning should never be used. The steam jet could damage your hob.

## • MAINTAINING YOUR APPLIANCE

TYPE OF STAINS/SPOTS	USE	WHAT TO DO
Light.	Disinfectant sponges.	Thoroughly moisten the zone to be cleaned with hot water, then wipe off.
Accumulation of baked-on soil. Overflow of sugary preparations, melted plastic.	Disinfectant sponges. Scraper for glass.	Thoroughly moisten the zone to be cleaned with hot water. Use a scraper for glass to remove the large bits, follow with the rough side of a disinfectant sponge, and then wipe off.
Rings and hard water residue.	White spirit vinegar.	Apply warm white vinegar to the stain, let stand, then wipe with a soft cloth.
Shiny metallic streaks. Weekly maintenance.	Cleaning agent for vitroceramic glass.	Apply a cleaning agent for vitroceramic glass (preferable one with silicone for its protective properties) to the surface.



Cream



Special disinfectant sponge  
for delicate dishes



Powder




Scouring sponge



### • During initial use

YOU OBSERVE THAT:	POSSIBLE CAUSES:	WHAT SHOULD YOU DO:
An indicator light appears.	Working normally.	Nothing.
Your installation blows a fuse.	The electrical hook-up of your hob is incorrect.	Verify the connections. See the "Hook-Up" section.
Only one side works.		
The hob produces an odour during the first cooking sessions.	New appliance.	Operate each cooking zone for 30 minutes with a saucepan full of water.

### • When powering on

YOU OBSERVE THAT:	POSSIBLE CAUSES:	WHAT SHOULD YOU DO:
The hob is not working and the indicator lights on the control panel are not on.	The appliance is not receiving electricity. The electrical supply is defective or the hook-up is incorrect.	Inspect the electrical circuit breaker and fuses.
The table is not working and another message is displayed.	The electronic board is functioning poorly.	Call the After-Sales Service Department.
The hob does not function, the information  is displayed.	The hob is locked.	See chapter on using the child safety system.

### • During operation

YOU OBSERVE THAT:	POSSIBLE CAUSES:	WHAT SHOULD YOU DO:
The hob stops working and it emits a beep approximately every 10 seconds and a  or "F7" is displayed.	There was an overflow or an object is in contact with the control panel.	Clean the hob or remove the object, then begin cooking again.
A series of small  or "F7" is displayed.	The electronic boards heated up.	See "Built-In" section.
After turning on a heating zone, the indicator lights on the control panel continue to flash.	The cookware used is not suitable for induction or is less than 12 cm in diameter (10 cm for the 16-cm cooking zone).	See section on cookware for induction.
The saucepans make noise during cooking. Your hob makes a clicking sound during cooking.	This is normal with some types of cookware. This is caused by the transfer of energy from the hob to the cookware.	Nothing. There is no risk, neither to your hob nor to your cookware.
The fan continues to function a few minutes after your hob is turned off.	Cooling of the electronic components. Working normally.	Nothing.



### Warning

**In the event that there is a break, crack or opening—even minor—in the vitroc ceramic glass, immediately disconnect your appliance to avoid the risk of electric shock. Contact the After-Sales Service Department.**

• **INDUCTION**

		FRY BRING TO A BOIL	COOK/BROWN RETURN TO BOILING BOILING LIGHT BROTHS		COOK/SIMMER			KEEP WARM	
		P 9 8	7	6	5	4	3	2	1
<b>SOUPS</b>	<b>BROTHS</b>						●		
	THICK SOUPS							●	
<b>FISH</b>	COURT BOUILLON			●					
	FROZEN FOODS				●				
<b>SAUCE</b>	THICK, FLOUR-BASED					●			
	BUTTER-BASED WITH EGGS (BEARNAISE, HOLLANDAISE)						●		
	PREPARED SAUCES						●		
		P 9 8	7	6	5	4	3	2	1
<b>VEGETABLES</b>	ENDIVES, SPINACH						●		
	DRIED BEANS						●		
	BOILED POTATOES				●				
	GOLDEN BROWN POTATOES				●				
	SAUTEED POTATOES				●				
	DEFROSTING VEGETABLES						●		
<b>MEAT</b>	MEAT, NOT TOO THICK		●						
	STEAKS, IN SKILLET			●					
	GRILLED MEATS (CAST IRON GRILL)		●						
<b>FRYING</b>	FROZEN FRENCH FRIES	●							
	FRESH FRENCH FRIES	●							
		P 9 8	7	6	5	4	3	2	1
<b>MISCELLA- NEOUS</b>	PRESSURE COOKER (ONCE IT STARTS WHISTLING)				●				
	COMPOTES				●				
	CRÊPES			●					
	CRÈME ANGLAISE				●				
	MELTED CHOCOLATE							●	
	JAMS				●				
	MILK				●				
	EGGS, FRIED				●				
	PASTA			●					
	JARS OF BABY FOOD (DOUBLE BOILER)					●			
	MEAT STEW				●				
	SPANISH RICE				●				
	RICE PUDDING						●		



## • VITROCERAMIC

		FRY BRING TO A BOIL	COOK/BROWN RETURN TO BOILING BOILING LIGHT BROTHS		COOK/SIMMER			KEEP WARM	
		P 9 8	7	6	5	4	3	2	1
<b>SOUPS</b>	<b>BROTHS</b>					●			
	THICK SOUPS						●		
<b>FISH</b>	COURT BOUILLON			●					
	FROZEN FOODS				●				
<b>SAUCE</b>	THICK, FLOUR-BASED						●		
	BUTTER-BASED WITH EGGS (BEARNAISE, HOLLANDAISE) PREPARED SAUCES							●	
		P 9 8	7	6	5	4	3	2	1
<b>VEGETABLES</b>	ENDIVES, SPINACH					●			
	DRIED BEANS					●			
	BOILED POTATOES					●			
	GOLDEN BROWN POTATOES				●				
	SAUTEED POTATOES				●				
	DEFROSTING VEGETABLES					●			
<b>MEAT</b>	MEAT, NOT TOO THICK	●							
	STEAKS, IN SKILLET			●					
	GRILLED MEATS (CAST IRON GRILL)	●							
<b>FRYING</b>	FROZEN FRENCH FRIES	●							
	FRESH FRENCH FRIES	●							
		P 9 8	7	6	5	4	3	2	1
<b>MISCELLA- NEOUS</b>	PRESSURE COOKER (ONCE IT STARTS WHISTLING)					●			
	COMPOTES							●	
	CRÊPES		●						
	CRÈME ANGLAISE							●	
	MELTED CHOCOLATE								●
	JAMS			●					
	MILK					●			
	EGGS, FRIED			●					
	PASTA				●				
	JARS OF BABY FOOD (DOUBLE BOILER)							●	
	MEAT STEW					●			
	SPANISH RICE				●				
	RICE PUDDING						●		

• **GLASKERAMIEK**

		BAKKEN EN BRENGEN TOT KOOKPUNT		BRADEN BAKKEN/GOUDBRUIN LAAGJE GEVEN HET KOOKPUNT ZACHT KOKEN		KOKEN/STOVEN			WARM HOUDEN	
		9	8	7	6	5	4	3	2	1
<b>SOEPEN</b>	BOUILLON						●			
	MAALTIJD SOEPEN							●		
<b>VIS</b>	COURT-BOUILLON				●					
	DIEPVRIESWAREN					●				
<b>SAUS</b>	DIK OP BASIS VAN BLOEM							●		
	MET BOTER EN EIEREN (BEARNAISE, HOLLANDSE SAUS)								●	
	BEREIDE SAUZEN									●
		9	8	7	6	5	4	3	2	1
<b>GROENTE</b>	ANDIJVIE, SPINAZIE						●			
	DROGE GROENTEN						●			
	GEKOOKTE AARDAPPELEN						●			
	GEBAKKEN AARDAPPELEN					●				
	GESAUTEERDE AARDAPPELEN					●				
	GROENTEN ONTDOOIEN						●			
<b>VLEES</b>	DUNNE LAPJES VLEES	●								
	GEBAKKEN BIEFSTUK				●					
	GRILLGERECHTEN (GIETIJZEREN GRILL)	●								
<b>FRITUUR</b>	DIEPGEVROREN FRIETJES	●								
	VERSE FRIETJES	●								
		9	8	7	6	5	4	3	2	1
<b>VARIANTEN</b>	SNELKOOKPAN (VANAF HET MOMENT DAT HET BEGINT TE SISSEN)						●			
	MOES								●	
	PANNENKOEKEN			●						
	ENGELSE CRÈME								●	
	GESMOLTEN CHOCOLA									●
	JAM				●					
	MELK						●			
	SPIEGELEIEREN				●					
	PASTA					●				
	BABYPOTJES (BAIN MARIE)								●	
	RAGOUT						●			
	RIJST					●				
	RIJSTEBRIJ							●		