

INSTRUCTION OF USE

H104B



Dear clients,

Thank you for having chosen our induction hob.

In order to make the best use of your appliance, we would advise you to read carefully the following notes and to keep them for a later consulting.

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SAFETY

Precautions before usage

- Unpack all the materials.
- The installation and connection of the appliance have to be done by approved specialists. The manufacturer cannot be responsible for damage caused by installation or connection errors.
- The appliance must be installed in a kitchen unit and in an adapted and approved work surface.
- This domestic appliance is exclusively for the cooking of food, to the exclusion of any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- The hob cannot be used as working surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use any extension cable to connect it.
- The appliance cannot be used above a dishwasher or a tumble-dryer: steam may damage the electronic appliances.
- The appliance is not intended to be operated by means of external timer or separate remote control system.

Using the appliance

- Switch the heating zones off after using.
- Keeps an eye on preparations using grease or oils: that may quickly ignite.
- Be careful not to burn yourself while or after using the appliance.
- Make sure no cable of any fixed or moving appliance contacts with the glass or the hot saucepan.
- Magnetically objects (credit cards, floppy disks, calculators) should not be placed near to the engaged appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

- In general do not place any metallic object except heating containers on the glass surface. In case of untimely engaging or residual heat, this one may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This will become very hot and may catch fire.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions 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.

Precautions to prevent damage to the appliance

- Raw pan bottoms or damaged saucepans (not enamelled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not put or leave empty saucepans on the vitroceramic hobs.
- Sugar, synthetic materials or aluminium sheets must not contact with the heating zones. These may cause breaks or other alterations of the vitroceramic glass by cooling: switch on the appliance and remove them immediately out of the hot heating zone (be careful: do not burn yourself).
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously
- **WARNING:** Danger of fire: do not store items on the cooking surface.
- Never place any hot container over the control panel.
- If a drawer is situated under the embedded appliance, make sure the space between the content of the drawer and the

inferior part of the appliance is large enough (2 cm). This is essential to guarantee a correct ventilation.

- Never put any inflammable object (ex. sprays) into the drawer situated under the vitroceramic hob. The eventual cutlery drawers must be resistant to heat.

Precautions in case of appliance failure

- If a defect is noticed, switch off the appliance and turn off the electrical supplying.
- If the ceramic glass is cracked or fissured, you must unplug the appliance and contact the after sales service.
- Repairing has to be done by suitably qualified service agents. Do not open the appliance by yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Other precautions

- Make sure that the pan is always centred on the cooking zone. The bottom of the pan has to cover the cooking zone as much as possible.
- For the users of pacemaker, the magnetic field could influence its operation. We recommend getting information to the retailer or of the doctor.
- Do not use aluminium or synthetic material containers: they could melt on hot cooking zones.
- **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.



THE USE OF EITHER POOR QUALITY POT OR ANY INDUCTION ADAPTOR PLATE FOR NON-MAGNETIC COOKWARE RESULTS IN A WARRANTY BREACH. IN THIS CASE, THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ANY DAMAGE CAUSED TO THE HOB AND/OR ITS ENVIRONMENT.



DESCRIPTION OF THE APPLIANCE

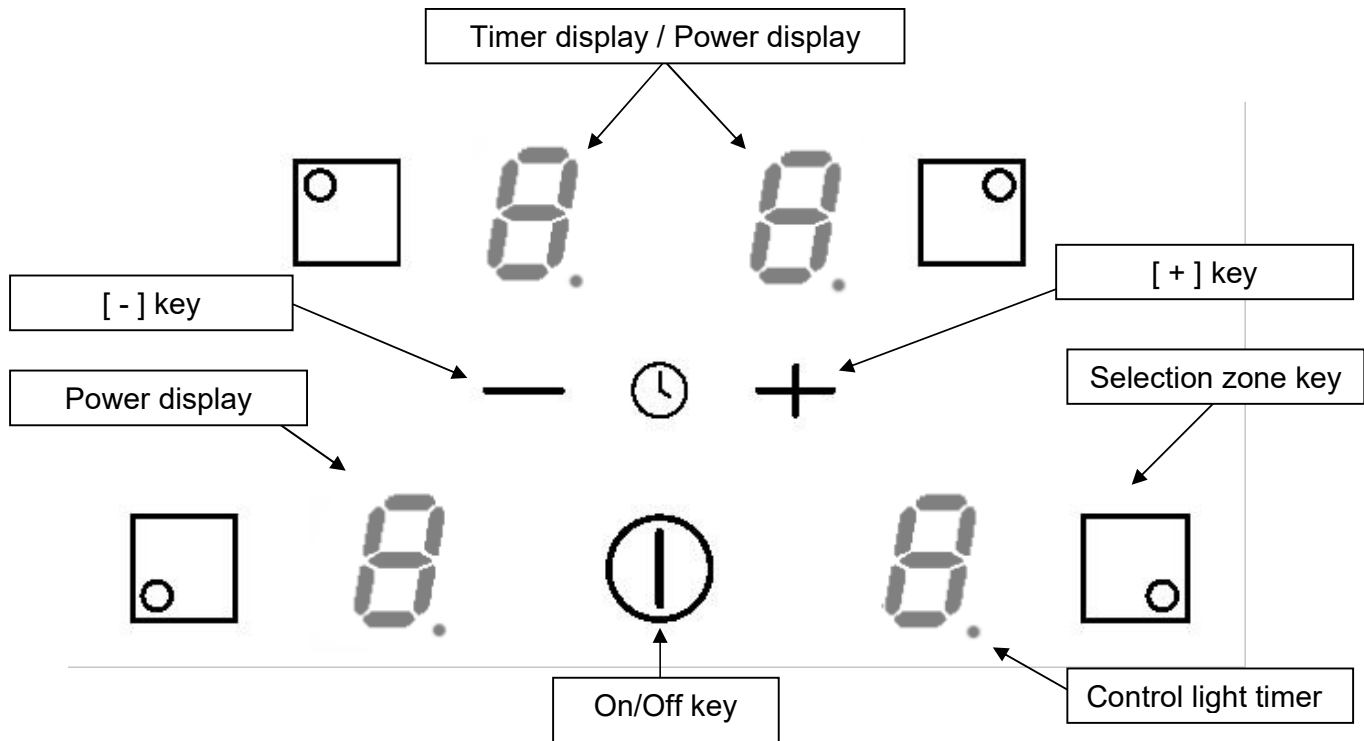
Technical characteristics

Type	H104B
Total power	7100 W
Energy consumption for the hob EC _{hob} **	178.4 Wh/kg
Front left heating zone	Ø 175 mm
Minimum detection	Ø 90 mm
Nominal power*	1400 W
Power Booster*	2000 W
Standardised cookware category**	C
Energy consumption EC _{cw} **	181 Wh/kg
Rear left heating zone	Ø 175 mm
Minimum detection	Ø 90 mm
Nominal power*	1400 W
Standardised cookware category**	B
Energy consumption EC _{cw} **	177.3 Wh/kg
Rear right heating zone	Ø 215 mm
Minimum detection	Ø 100 mm
Nominal power*	2300 W
Power Booster*	3000 W
Standardised cookware category**	D
Energy consumption EC _{cw} **	178 Wh/kg
Front right heating zone	Ø 175 mm
Minimum detection	Ø 90 mm
Nominal power*	1400 W
Standardised cookware category**	B
Energy consumption EC _{cw} **	177.3 Wh/kg

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

** calculated according to the method of measuring performance (EN 60350-2).

Control panel



USE OF THE APPLIANCE

Display

<u>Display</u>	<u>Designation</u>	<u>Function</u>
0	Zero	The heating zone is activated.
1...9	Power level	Selection of the cooking level.
<u>U</u>	Pan detection	No pan or inadequate pan.
<u>E</u>	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
P	Booster	The boosted power is activated.
L	Locking	Control panel locked.

Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed when the kilojoules brought out by the electronic system reach a certain level. The ventilation starts his high speed when the hob is intensively used. The cooling fan reduces his speed and stops automatically when the electronic circuit is cooled enough.

Sensitive touch

Your induction hob is equipped with electronic controls with sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a “beep” sound.

For normal use, press only one key at the same time.

STARTING-UP AND APPLIANCE MANAGEMENT

Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent which risks causing blue-tinted colour on the glass surface.

Induction principle

An induction coil is located under each heating zone. When it is engaged, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic bottom plate of the pan. The result is a heating-up of the pan located on the heating zone.

Of course the pan has to be adapted:

- All ferromagnetic pans are recommended (please verify it with a little magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms...
- Are excluded: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware,...

The induction heating zone adapts automatically to the size of the pan. With a too small diameter the pan doesn't work. This diameter is varying in function of the heating zone diameter. If the pan is not adapted to the induction hob the display will show [U].

Starting-up

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

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To start	press key [⏻]	4 x [0]
To stop	press key [⏻]	nothing or [H]

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

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	press key [□]	[0]
Increase power	press key [+]	[1] to [9]
Decrease power	press key [-]	[9] to [1]
Stop	Press simultaneous [-] and [□] or press keys [-]	[0] or [H] [0] or [H]

If no action is made within 20 seconds the electronics returns in waiting position.

Pan detection

The pan detection ensures a perfect safety. The induction doesn't work:

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


Booster function

The booster function [P] grants a boost of power to the selected heating zone.

If this function is activated the heating zones work for 5 minutes with an ultra high power.

Booster is needed for example to heat up large quantities of water rapidly, like noodles cooking.

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

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	press key [] from booster zone	[0]
Increase power	press key [+]	[1] to [9]
Start up the booster	press key [+]	[P]
Stop the booster	press key [-]	[9]

- **Power management:**

The whole hob is activated with a maximum limit of power. When the booster function is activated, and in order to exceed the maximum power, the electronic system reduces the power level of other heating zones. The display will blink on [9] for a few seconds and then shows the maximum of power allowed :


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

[P] is displayed [9] goes to [7] depending the type of zone

Timer

The timer can be used simultaneous with all 4 heating zones and this with different time settings (from 0 to 99 minutes) for each heating zone.


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

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	press key []	[0]
Increase power	press key [+]	[1] to [9]
To select « Timer »	press simultaneously [-] and [+]	Timer [00]
Decrease the time	press key [-]	30,29....
Increase the time	press key [+]	time increase

After a few seconds the control light stops with blinking.

The time is confirmed and the cooking starts until the times reaches [00].

- **To stop the cooking time:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	press key []	[0]
Select « Timer »	press simultaneously [-] and [+]	the remaining time
To stop the « Timer »	press [-]	[00] then stops

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

As soon as the selected cooking time is finished the timer displays blinking [00] and a sound rings.

To stop the sound and the blinking it is enough to press any key.

- **Egg timer function :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	press key [Ⓢ]	4 x [0] or [H]
Select« Timer »	press simultaneously [-] and [+]	Timer [00]
Set the units	press key [+]	[00]

After a few seconds the control light stops blinking.

As soon as the selected cooking time is finished the timer displays blinking [00] and a sound rings.

To stop the sound and the blinking press any key.

Control panel locking

To avoid modifying a setting of cooking zones, in particular when cleaning the control panel can be locked (with exception to the On/Off key [Ⓢ]).

- **Locking :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start	press key [Ⓢ]	4 [0] or [H]
Hob locking	press simultaneously [-] and [Ⓜ] at front right repress key [Ⓜ]	no modification 4 x [L]

Unlocking :

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start	press key [Ⓢ]	4 x [L]

In the 5 seconds after start :

Unlocking the hob	press simultaneously [-] and [Ⓜ] at front right repress key [-]	4 x [0] or [H] no light on the displays
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Residual heat indication

After switching off of a heating zone or the complete stop of the hob, the heating zones are still hot and indicates [H] on the display.

The symbol [H] disappears when the heating zones may be touched without danger.

When the residual heat indicators are on don't touch the heating zones and don't put any heat sensitive object on them. **There are risks of burn and fire.**

COOKING ADVICES

Pan quality

Adapted materials: steel, enamelled steel, cast iron, ferromagnetic stainless-steel, aluminium with ferromagnetic bottom.

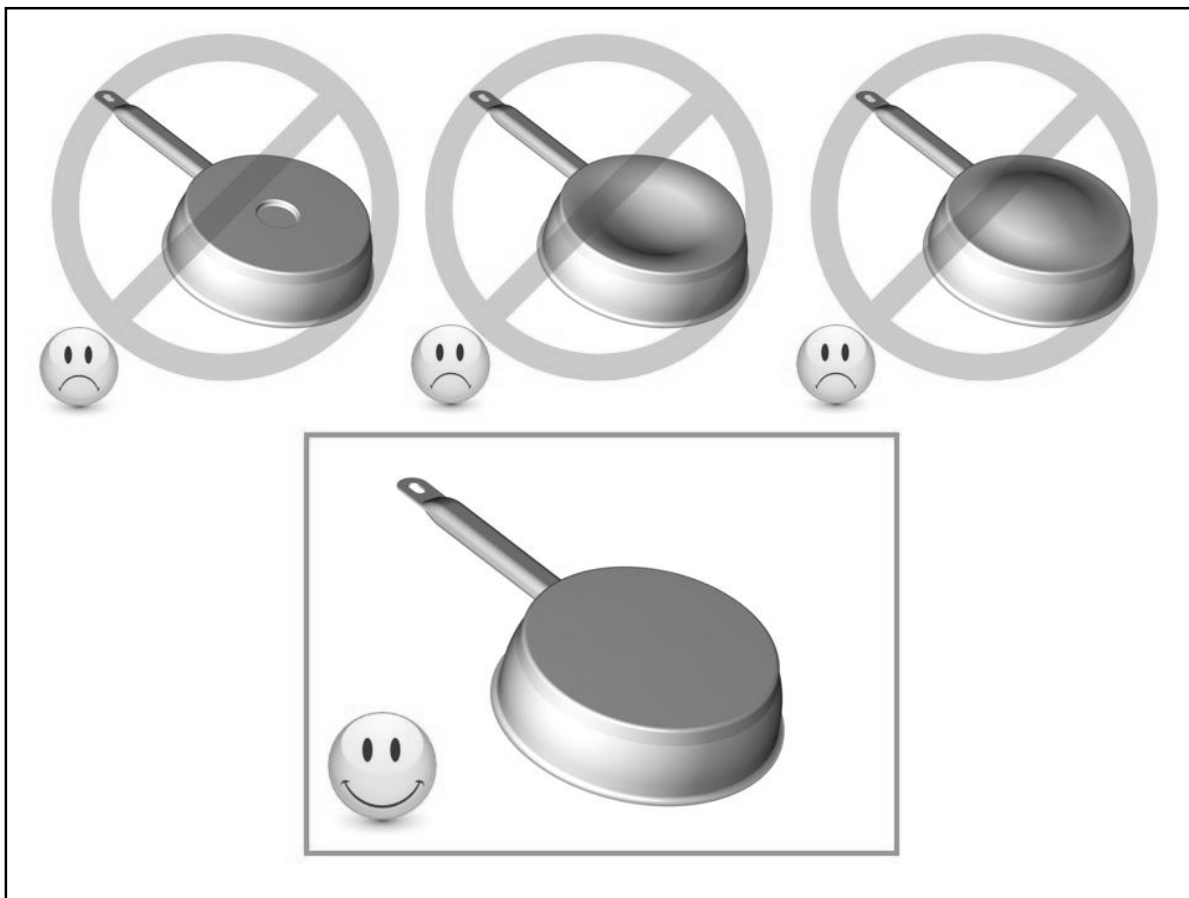
Not adapted materials: aluminium and stainless-steel without ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.

The manufacturers specify if their products are compatible with induction.

To check if pans are compatibles:

- Put a little water in a pan placed on an induction heating zone set at level [9]. This water must heat in a few seconds.
- A magnet should stick on the bottom of the pan.

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



Pan dimension

The cooking zones are, until a certain limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone.

To obtain the best efficiency of your hob, please place the pan well in the centre of the cooking zone.

Examples of cooking power setting

(the values below are indicative)

1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, liver, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water
P	Frying, roasting Boiling water	scallops, steaks Boiling significant quantities of water

MAINTENANCE AND CLEANING

Switch-off the appliance before cleaning.

Do not clean the hob if the glass is too hot because there is a **risk of burning**.

- Remove light marks with a damp cloth with washing up liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must be absolutely avoided.
- Do not ever use any steam cleaner or pressure washer.
- Do not use any object that may scratch the ceramic glass.
- Ensure that the pan is dry and clean. Ensure that there are no grains of dust on your ceramic hob or on the pan. Sliding rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately. You will thus prevent the surface being damaged.

WHAT TO DO IN CASE OF A PROBLEM

When the symbol [E 4] appears :

I) The table must be reconfigured. Please implement the following steps :

Important : before you start:

make sure there is no pot on the hob

take a pot with a ferromagnetic bottom and a minimum diameter of 16cm

disconnect the appliance from the grid by removing the fuse or turning the circuit breaker off

start the procedure within 2 minutes after reconnecting the hob to the grid

don't use the [0/I] touch

II) First step : cancel the existing configuration

1) Press [-] and hold down

2) With your other hand, press successively and quickly (less than 2s) on each [O] key. Begin from the front right side and turn counterclockwise, as described on the picture (from a to d).

A double "beep" means an error occurred. If so, start again from item 1).

3) Remove your fingers from the touch control, press simultaneously [+] and [-] during few seconds, until blinking [E] symbols appear.

4) Wait until [E] symbols stop blinking.

5) After few seconds, [E] are automatically transformed in [C]. The existing setup has been cancelled.

Note : For induction hobs with 3 cooking zones, begin the procedure with the right front zone (a) 2 times (a -> a -> c -> d).

III) Second step : new setup

1) Take a ferromagnetical pot with a minimum diameter of 16 cm

2) Select a cooking zone by pushing on the corresponding [O] key

3) Place the pot on the area to be set

4) Wait until the [C] display becomes a [-]. The selected zone is now configured.

5) Follow the same procedure for each cooking zone with a [C] display.

6) All the cooking zones are configured once all the displays are turned off.

Please use the same pot for the whole procedure.

Never put several pots together on the zones during the setup-process.

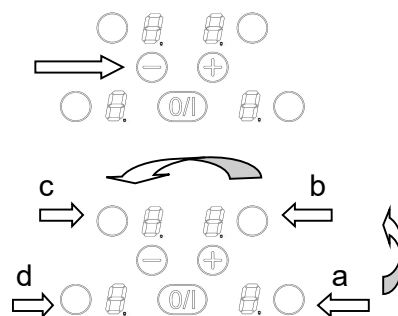
- If [E 4] displaying remains, please call the customer care

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

- The hob is badly connected on the electrical network.
- The protection fuse cut-off.
- The locking function is activated.
- The sensitive keys are covered with grease or water.
- An object is put on a key.

The control panel displays [U] :

- There is no pan on the cooking zone.
- The pan is not compatible with induction.
- The bottom diameter of the pan is too small.



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

- Call the After-sales Service.

One or all cooking zone cut-off :

- The safety system functioned.
- You forgot to cut-off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction of power level and breaking Automatic overheating

Continuous ventilation after cutting off the hob :

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

The control panel displays 4 x [L] :

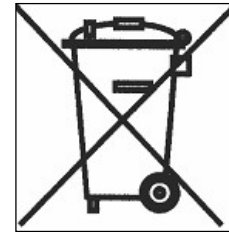
- Refer to the chapter control panel locking page.

If one of the symbols above persists, contact Award Appliances.

ENVIRONMENT PRESERVATION

- The materials of packing are ecological and recyclable.
- The electronic appliances are composed of recyclable, and sometimes harmful materials for the environment, but necessary to the good running and the safety of the appliance.

- Don't throw your appliance with the household refuses
 - Get in touch with the waste collection centre that specialises in the recycling of the household appliances.



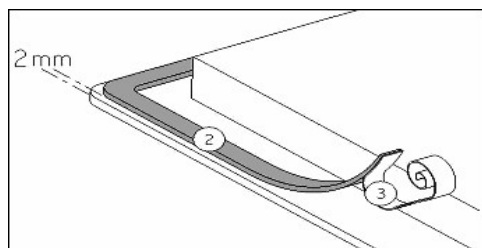
INSTALLATION INSTRUCTIONS

The installation comes under the exclusive responsibility of specialists.

The installer is held to respect the legislation and the standards enforce in their home country.

How to stick the gasket:

The gasket supplied with the hob avoids all infiltration of liquids in the cabinet. His installation has to be done carefully, in conformity of the following drawing.



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

Fitting - installing:

The cut out sizes are:

Cut Size		Glass size		
Width	Depth	Width	Depth	Thickness
560	490	590	520	4

Ensure that there is a distance of 50 mm between the hob and the wall or sides.

- The hobs are classified as “Y” class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. **On the other side, however, no unit or divider must stand higher than the hob.**
- The joinery or the support in which the hob is to be fitted, as well as the edges of the joinery, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- The joinery edge must be heat-resisting.
- Do not install the hob above a none ventilated oven or a dishwasher.
- Without exception ensure under the bottom of the hob casing a space of 20 mm to maintain a good air circulation of the electronic device.
- If a drawer is placed under the hob, avoid putting into this drawer flammable objects (for example: sprays) or not heat-resistant objects.
- Materials which are often used to make worktops expand on contact with water. To protect the cut out edge, apply a coat of varnish or special sealant. Particular care must be given to applying the adhesive joint supplied with the hob to prevent any leakage into the supporting joinery. This gasket guaranties a correct seal when used in conjunction with smooth work top surfaces.
- The safety gap between the hob and the range hood placed above must respect the indications of the hood manufacturer. In case of absence of instructions respect a distance minimum of 650 mm.
- The connection cable cannot be subjected to mechanical constraint (e.g. a drawer) after construction.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

ELECTRICAL CONNECTION

- The installation of this appliance and the connection to the electrical network should be entrusted only to a suitably qualified service agent aware of the local regulations.
- Protection against the parts under tension must be ensured after the building-in.
- The data of connection necessary are on the stickers place on the hob casing near the connection box.
- The connection to the main must be made using an earthed plug or via an omnipolar circuit breaking device with a contact opening of at least 3 mm.
- The electrical circuit must be separated from the network by adapted devices, for example: circuit breakers, fuses or contactors.
- If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the installation regulations.
- The cable must be positioned so that it does not touch any of the hot parts of the hob.

Caution!

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

Connect always the earth wire.

Respect the connection diagram.

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

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

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

Connection of the hob

Setting up the configurations:

For the various kinds of connection, use the brass bridges which are in the box next the terminal

Monophase 230V~1P+N

Put a bridge between terminal 1 and 2.

Attach the earth to the terminal "earth", the neutral N to terminal 4, the Phase L to one of the terminals 1 or 2.

Biphase 400V~2P+N

Attach the earth to the terminal "earth", the neutral N to terminal 4, the Phase L1 to the terminals 1 and the Phase L2 to the terminal 2.

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

4 weeks after installation, be sure to tighten the screws in the terminal block.

Award cannot be held responsible for any incident resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty earth connection.



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