

INSTRUCTION OF USE

H784B



Dear customer,

Thank you for having chosen our induction ceramic 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.

SUMMARY

| | |
|---|-----------|
| SAFETY | 4 |
| PRECAUTIONS BEFORE USING..... | 4 |
| USING THE APPLIANCE | 5 |
| PRECAUTIONS NOT TO DAMAGE THE APPLIANCE..... | 6 |
| PRECAUTIONS IN CASE OF APPLIANCE FAILURE | 7 |
| OTHER PROTECTIONS | 7 |
| DESCRIPTION OF THE APPLIANCE | 8 |
| TECHNICAL CHARACTERISTICS..... | 8 |
| CONTROL PANEL..... | 8 |
| USE OF THE APPLIANCE | 9 |
| DISPLAY..... | 9 |
| VENTILATION | 9 |
| STARTING-UP AND APPLIANCE MANAGEMENT | 9 |
| BEFORE THE FIRST USE..... | 9 |
| INDUCTION PRINCIPLE | 9 |
| SENSITIVE TOUCH..... | 9 |
| POWER SELECTION ZONE "SLIDER" | 10 |
| STARTING-UP | 10 |
| PAN DETECTION..... | 10 |
| RESIDUAL HEAT INDICATION | 11 |
| BOOSTER FUNCTION | 11 |
| TIMER | 12 |
| AUTOMATIC COOKING..... | 12 |
| PAUSE FUNCTION | 13 |
| RECALL FUNCTION..... | 13 |
| « KEEP WARM » FUNCTION..... | 13 |
| CLEAN FUNCTION | 13 |
| CONTROL PANEL LOCKING..... | 13 |
| BRIDGE AND AUTOMATIC BRIDGE FUNCTION..... | 14 |
| COOKING ADVICE | 15 |
| PAN QUALITY | 15 |
| PAN DIMENSION..... | 15 |
| EXAMPLES OF COOKING POWER SETTING | 16 |
| MAINTENANCE AND CLEANING | 16 |
| WHAT TO DO IN CASE OF A PROBLEM | 16 |
| ENVIRONMENT PRESERVATION | 17 |
| INSTALLATION INSTRUCTIONS | 18 |
| ELECTRICAL CONNECTION | 19 |

SAFETY

Precautions before using

- Unpack all the materials.
- The installation and connecting of the appliance have to be done by approved specialists. The manufacturer can not be responsible for damage caused by building-in or connecting errors.
- To be used, the appliance must be well-equipped and installed in a kitchen unit and 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.
- Keep an eye on the cooking 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 is supposed to become very hot and 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 shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.

Precautions not to damage 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 take 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 guaranty 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

- In case of a malfunction, switch off the appliance and turn off the electrical supply.
- If the ceramic glass is cracked or fissured, you must unplug the appliance and contact the after sales service.
- Repair should be done by specialists. Do not open the appliance yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock.

Other protections

- Make sure that the pan is always placed in the middle of the cooking zone. The bottom of the pan has to cover the cooking zone as much as possible.
- For people with a pacemaker, the magnetic field could influence its function. We recommend you to retrieve further information from the retailer or the doctor.
- Do not use aluminium or synthetic containers: they can 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 POTS 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

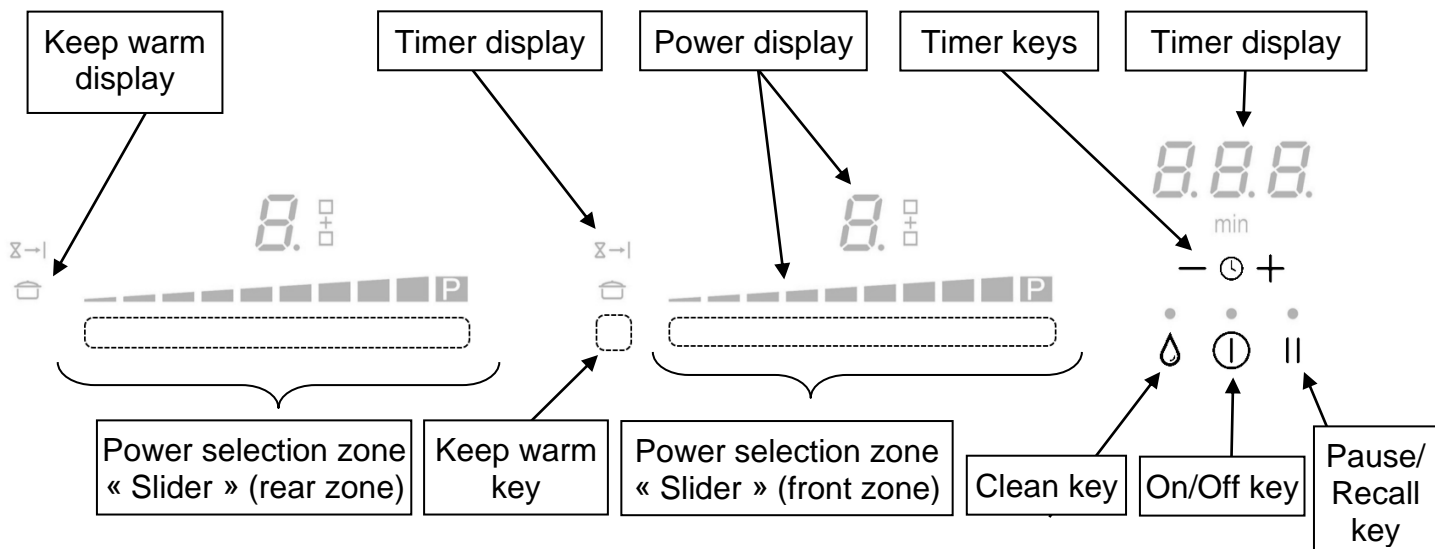
Technical characteristics

| | |
|--|---------------|
| Type | H784B |
| Total power | 7400 W |
| Energy consumption for the hob EC_{hob}^{**} | 188,9 Wh/kg |
| Front left heating zone | Ø 265 mm |
| Minimum detection | Ø 110 mm |
| Nominal power* | 2300 W |
| Power Booster* | 3000 W |
| Standardised cookware category** | D |
| Energy consumption EC_{cw}^{**} | 196.5 Wh/kg |
| Rear left heating zone | Ø 215 mm |
| Minimum detection | Ø 110 mm |
| Nominal power* | 2300 W |
| Power Booster* | 3000 W |
| Standardised cookware category** | C |
| Energy consumption EC_{cw}^{**} | 182.9 Wh/kg |
| Rear right heating zone | 210x190 mm |
| Minimum detection | Ø 110 mm |
| Nominal power* | 2100 W |
| Power Booster* | 2500 / 3000 W |
| Standardised cookware category** | B |
| Energy consumption EC_{cw}^{**} | 188 Wh/kg |
| Front right heating zone | 210x190 mm |
| Minimum detection | Ø 110 mm |
| Nominal power* | 2100 W |
| Power Booster* | 2500 / 3000 W |
| Standardised cookware category** | B |
| Energy consumption EC_{cw}^{**} | 188 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>Description</u> |
|----------------|--------------------|---------------------------------|
| 0 | Zero | The heating zone is activated. |
| 1...9 | Power level | Selection of the cooking level. |
| <u>U</u> | No pan detection | No pan or inadequate pan. |
| A | Heat accelerator | Automatic cooking. |
| E | Error message | Electronic failure. |
| H | Residual heat | The heating zone is hot. |
| P | Booster | The Booster is activated. |
| „ // | Double booster | The Double Booster is activated |
| U | Keep warm | Maintain automatically at 70°C. |
| | Pause | The hob is in pause. |
| □ + | Bridge | 2 cooking zones are combined |
| L | Locking | The hob is locked. |

Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed. The ventilation starts with a high speed when the hob is intensively used. The cooling fan reduces speed and stops automatically when the electronic circuit is cooled.

STARTING-UP AND APPLIANCE MANAGEMENT

Before the first use

Clean your hob with a damp cloth and 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 magnetic:

- All ferromagnetic pans are recommended (please verify by using a small magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms.
- Exclusions: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware.

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

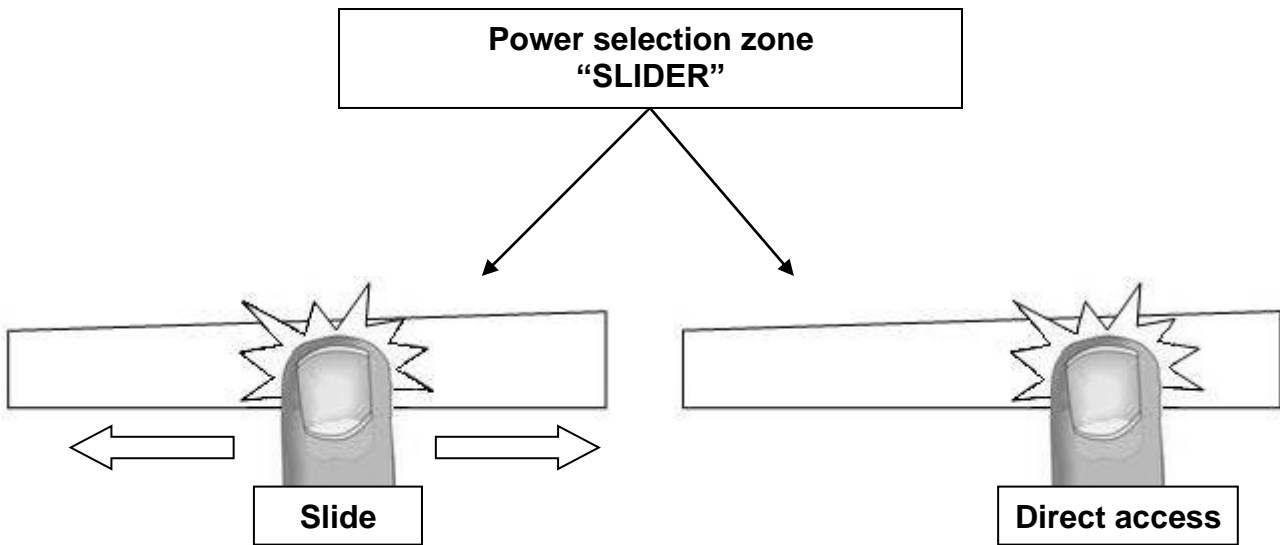
Sensitive touch

Your ceramic 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.

In the case of a general use press only one key at a time.

Power selection zone “SLIDER”

To select the power with the slider, slide your finger on the “SLIDER” zone. You can directly access if you put your finger directly on the chosen level.



Starting-up

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

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|---------------|----------------------|------------------|
| To start | Press key [⏻] | [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> |
|------------------------------|--|----------------|
| To set (adjust the power) | Slide on the “SLIDER” to the right or to the left | [1] to [P] |
| To stop | Slide to [0] on “SLIDER” | [0] or [H] |

If no action is made within 20 second the electronics return to the waiting position.

Pan detection

This cooktop is fitted with an interactive control system that makes it very easy and comfortable to use. After switching on the cooktop, when you put a cookware on the glass, the control system automatically detects it. This system also automatically indicates you which slider control to use by displaying a [0] over it. You then just have to set the expected cooking level.

The pan detection ensures perfect performance. The induction will not 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 that is compatible.
- 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.

After use, switch the heat element off: don't leave the pan detection [U] active.

Residual heat indication

After the heating zone is turned off, 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.**

Booster function

The Booster [P] and Double booster [" ||] 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 for noodles

- **Start-up / Stop Booster:**

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|----------------------|--|----------------|
| Start-up the Booster | Slide to the end of the "SLIDER" or press directly on the "SLIDER" under [P] | [P] |
| Stop the Booster | Slide on the "SLIDER" | [9] to [0] |

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

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|-------------------------|--|-----------------------------|
| Start up the Booster | Slide to the end of the "SLIDER" or press directly on the "SLIDER" under [P] | [P] |
| Start-up Double booster | Re-press key on the "SLIDER" under [P] | [P] flashes with ["] |
| Stop the Double booster | Slide on the "SLIDER" | [P] to [0] |
| Stop the Booster | Slide on the "SLIDER" | [9] to [0] |

- **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 :

| <u>Heating zone selected</u> | <u>The other heating zone:</u> (example: power level 9) |
|------------------------------|--|
| [P] is displayed | [9] goes to [6] or [8] depending on the type of zone |

Timer

The timer is able to be used simultaneously with all heating zones with different time settings (from 0 to 999 minutes) for each heating zone.

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

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|------------------------|---|-----------------------|
| Select the power level | Slide on the "SLIDER" | [1] to [P] |
| Select the Timer | Press simultaneously key [-] and [+] from the timer until the desired display is on | Timer display on |
| Decrease the time | Press key [-] from the timer | [60] to 59, 58... |
| Increase the time | Press key [+] from the timer | Time increase |

After a few seconds, the [min] display stops with blinking.
The time is confirmed and the timer starts.

- **To stop the cooking time:**

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|----------------------|---|-----------------------|
| Select the Timer | Press simultaneously key [-] and [+] from the timer until the desired display is on | Timer display on |
| Stop the time | Press key [-] from the timer | [000] |

If several timers are activated, repeat the process.

- **Egg timer function :**

Egg timer is an independent function. It stops as soon as a heating zone timer starts up. If the egg timer is on and the hob is switched off, the timer continues until time runs out.

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|----------------------|---|-----------------------|
| Activate the hob | Press display [①] | [0] |
| Select the Timer | Press simultaneously key [-] and [+] from the timer | [000] |
| Decrease the time | Press key [-] from the timer | [60] to 59, 58... |
| Increase the time | Press key [+] from the timer | Time increase |

After a few seconds, the [min] display stops with blinking.
The time is confirmed and the timer starts.

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

As soon as the selected cooking time is finished the timer display blinks [000] and a sound rings. To stop the sound and the blinking, press the key [-] or [+].

Automatic cooking

All the cooking zones are equipped with an automatic cooking device. The cooking zone starts at full power for a certain time, and will then reduce automatically the power on the pre-selected level.

- **Start-up :**

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|--|--|--------------------------|
| Power level selection (example power level 7) | Slide on the "SLIDER" to [7] and hold 3 sec. | [7] flashes with [A] |

- **Switching off the automatic cooking :**

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|-----------------------|-----------------------------|-----------------------|
| Power level selection | Slide on the "SLIDER" | [0] to [9] |

Pause function

This function stops all the hob's cooking temporarily and then allows restarting with the same settings.

- **Start-up/stop the pause function :**

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|----------------------|--|--|
| Engage Pause | Press [II] | [II] and control light on |
| Stop the Pause | Press [II] Press on the animated "SLIDER" | "SLIDER" animated Previous settings |

Recall Function

After switching off the hob [⏻], it is possible to recall the last settings.

- Cooking stages of all cooking zones (Booster)
- Minutes and seconds of programmed cooking zone-related timers
- Keep warm function

The recall procedure is following:

- Press the key [⏻]
- Then press [II] before the light stops blinking (6 sec.).

The previous settings are active again.

« Keep warm » Function

This function allows liquids to reach and maintain automatically a temperature of 70°C. This will avoid liquids overflowing and fast burning the bottom of the pan.

- **To engage, to start the function « Keep warm » :**

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|----------------------|---|-------------------------|
| 70°C to engage | Press [Keep warm] key | [U] and [☰] |
| To stop | Slide on the "SLIDER" or press [Keep warm] key | [0] to [P] [0] |

The maximum duration on keep warm is 2 hours.

Clean Function

To avoid modifying the settings of the cooking zones, in particular during cleaning, the control panel can be locked (with exception to the On/Off key [⏻]). A timer of 20 seconds begins, during this time you can clean your control panel. Your hob resumes cooking after this time.

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|-----------------------------|-----------------------------|---|
| Activate the hob | Press key [⏻] | [0] |
| Activate the Clean function | Press on key [🔒] | [20], [19], [18], ... on Timer display |

If you want to stop the Clean function before the end of the timer, press on key [🔒] again. Your hob will resume cooking.

Control panel locking

To avoid accidentally activating or interfering with the settings of the cooking zones, for instance when cleaning, the control panel can be locked (with exception of the On/Off key [⏻]).

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|----------------------|---|-----------------------|
| Locking the hob | Press simultaneously on [🔒] and [II] and then press [🔒] again | [L] |
| Unlock the hob | Press simultaneously on [🔒] and [II] and then press [II] again | Nothing |

Bridge and automatic Bridge Function

This function allows the use of 2 cooking zones at the same time with the same features as a single cooking zone.

| <u>Action</u> | <u>Control panel</u> | <u>Display</u> |
|---------------------|--|---|
| Activate the hob | Press display [①] | [0] |
| Activate the bridge | Press simultaneously on [Keep warm] key of the 2 cooking zones or Put a great pan on the 2 zones and press on the 2 "SLIDER" | [0] and [$\frac{\square}{\square}$] [$\frac{\square}{\square}$] blink [$\frac{\square}{\square}$] |
| Increase bridge | Slide on the "SLIDER" which indicated the power level | [1] to [9] |
| Stop the bridge | Press simultaneously on [Keep warm] key of the 2 cooking zones | [0] |

COOKING ADVICE

Pan quality

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

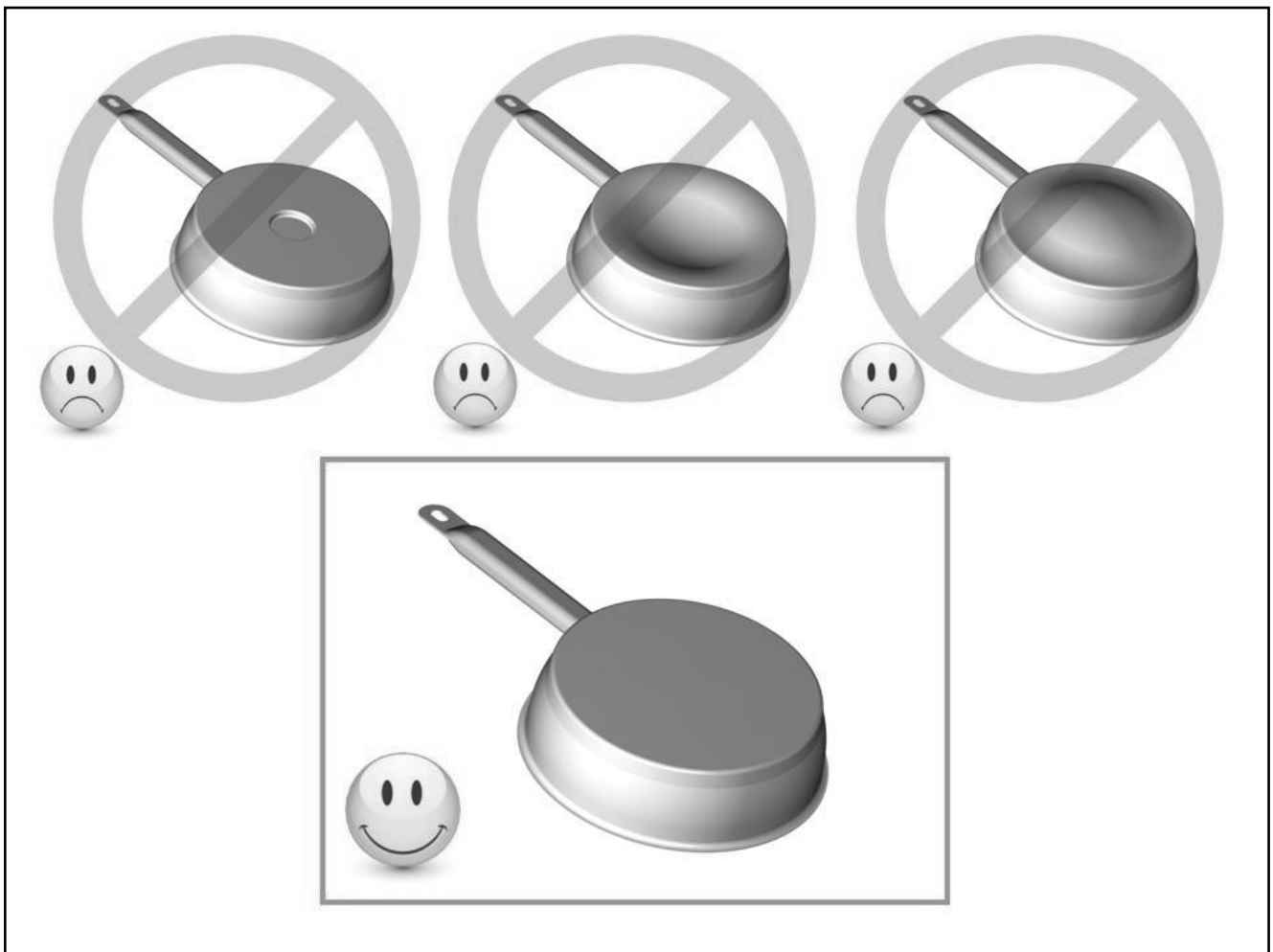
Not accepted materials: aluminium and stainless-steel without ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.

The manufacturers specify if their products are compatible induction.

To check if pans are compatible:

- 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 sticks 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, up to 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 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 and " II | 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 burn**.

- 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 absolutely be avoided.
- Do not ever use any steam-cleaner or pressure washer to clean the appliance.
- 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. This will prevent the surface being damaged.

WHAT TO DO IN CASE OF A PROBLEM

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 of 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 [E]:

- Disconnect and replug the hob.
- 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 automatic cooking system doesn't start-up:

- The cooking zone is still hot [H].
- The highest power level is set [9].

The control panel displays [L]:

- Refer to the chapter control panel locking page.

The control panel displays [U]:

- Refer to the chapter "Keep warm".

The control panel displays [II]:

- Refer to the chapter "Pause".

The control panel displays [r^{f}] or [Er03]:

- An object or liquid covers the control keys. The symbol disappears as soon as the key is released or cleaned.

The control panel displays [E2] or [E H]:

- The hob is overheated, let it cool and then turn it on again.

The control panel displays [E3]:

- The pan is not adapted, change the pan.

The control panel displays [E6]:

- Defective network. Control the frequency and voltage of the electrical network.

The control panel displays [E8]:

- The air inlet of the ventilator is obstructed, release it.

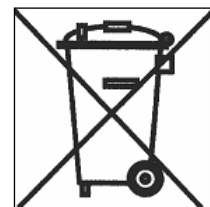
If no error code is displayed and the user interface does not respond to any key press, check the supply voltage for missing wires, missing bridges and incorrect connection to 400 V.

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

ENVIRONMENT PRESERVATION

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

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



INSTALLATION INSTRUCTIONS

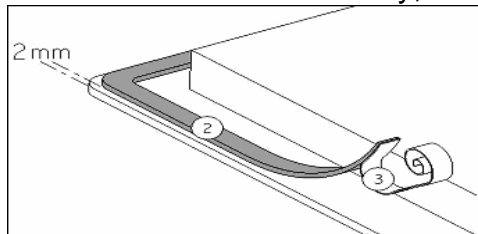
The installation comes under the exclusive responsibility of service.

The installer must respect the legislation and the standards enforce in his home country.

How to stick the gasket:

The gasket supplied with the hob avoids all infiltration of liquids in the cabinet.

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:

| Type | Cut-out dimension |
|-------|-------------------|
| H784B | 750 x 490 mm |

- **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.
- Ensure under the bottom of the hob casing a space of 20 mm to ensure good air circulation of the electronic device.
- If a drawer is placed under the hob, avoid to put 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 500 mm.
- The connection cord should be subjected, after building, with no mechanical constraint, such for example of the fact of the drawer.
- **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 an electrician following the normal regulations.
- Protection against the parts under tension must be ensured after the building-in.
- The information on connections necessary are on the stickers. Place them on the hob casing near the connection box.
- Connection to the mains must be made using an earthed plug, which must be accessible after installation, 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, a 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 must only be connected to a 220-240 V~ 50/60 Hz network.

Connect 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 |
|-------------------|--------------|-------------------------|----------------------------|--------------------|
| 220-240V~ 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 2.5 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 220-240V~ 1P+N:

Put a 1st bridge between terminals L1 and L2, and a 2nd bridge between terminals N1 and N2. Attach the earth to the terminal “earth”, the neutral N to one of the terminals N1 or N2, and the Phase L to one of the terminals L1 or L2.

Biphase 400V~ 2P+N:

Put a bridge between terminals N1 and N2.

Attach the earth to the terminal “earth”, the neutral N to one of the terminals N1 or N2, the Phase L1 to the terminal L1 and the Phase L2 to the terminal L2.

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.

We 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.



Award Appliances (NZ) Limited
E-mail: sales@award.co.nz
www.awardappliances.co.nz