

■ ee attractive

■ ee reliable

■ ee smart

sauber

Placa de inducción SEV- 03. Manual de usuario

Induction cooktop SEV- 03. User manual.

■ ee useful

■ ee efficient

■ ee connected

■ ee sauber

Advertencias de seguridad

Su seguridad es de gran importancia para nosotros. Por favor, lea esta información antes de utilizar la cocina.

Instalación

Riesgo de electrocución

- Desconecte el electrodoméstico de la alimentación de corriente antes de realizar cualquier tarea de mantenimiento en él.
- Es esencial y obligatorio conectar la unidad a un sistema de cableado de tierra adecuado.
- Las modificaciones del sistema de cableado eléctrico doméstico deben ser realizadas sólo por personal técnico cualificado.
- Si no se siguen estas indicaciones, podrían producirse electrocución o la muerte.

Riesgo de cortes

- Tenga cuidado, ya que los bordes del panel son afilados.
- Manipularlo con cuidado para evitar heridas o cortes.

Instrucciones importantes de seguridad

- Lea atentamente estas instrucciones antes de instalar o utilizar este electrodoméstico.
- Nunca coloque materiales o productos combustibles encima de la vitrocerámica.
- Proporcione este manual a la persona responsable de la instalación de la vitrocerámica, ya que ello podría reducir los costes de instalación.
- Para evitar cualquier peligro, este electrodoméstico debe ser instalado de acuerdo con estas instrucciones de instalación.
- Este electrodoméstico sólo debe ser instalado y conectado a tierra por un

técnico debidamente cualificado.

- Este electrodoméstico debe ser conectado a un circuito que incorpore un interruptor que permita la desconexión total de la alimentación eléctrica principal.
- El hecho de no instalar este electrodoméstico correctamente invalidaría cualquier garantía o derecho de reclamación.

Funcionamiento y mantenimiento

Riesgo de electrocución

- No cocine con la vitrocerámica si su superficie está rota o resquebrajada. En ese caso, desenchúfela inmediatamente de la alimentación eléctrica (mediante el enchufe de pared) y póngase en contacto con un técnico cualificado.
- Desenchufe la cocina del enchufe de pared antes de limpiarla o realizar cualquier tarea de mantenimiento.

- Si no se siguen estas indicaciones, podrían producirse electrocución o la muerte.

Riesgos para la salud

- Este electrodoméstico cumple con las normas de seguridad electromagnética.
- No obstante, las personas que lleven marcapasos o cualquier otro implante eléctrico (como por ejemplo una bomba de insulina) deben consultar con su médico o con el fabricante del implante antes de utilizar esta cocina para asegurarse de que dichos implantes no se verán afectados por el campo magnético.
- Si no se siguen estas indicaciones, podría producirse la muerte.

Riesgo por superficies calientes

- Durante su funcionamiento, las zonas accesibles de este electrodoméstico se volverán lo suficientemente calientes como para producir quemaduras.

- Evite que su cuerpo, ropa o cualquier otro elemento que no sean utensilios adecuados para cocinar entren en contacto con la superficie de la vitrocerámica hasta que su superficie se haya enfriado.
- Nunca deje objetos de metal (como utensilios de cocina) u ollas o sartenes vacías encima de la vitrocerámica, ya que podrían calentarse muy rápidamente.
- Atención: los objetos metálicos magnetizables que pueda llevar encima podrían calentarse si están cerca de la vitrocerámica. Las joyas de oro o plata no se verán afectadas
- Mantener a los niños alejados de este aparato.
- Los mangos de los cazos podrían estar demasiado calientes al tacto. Comprobar que los mangos de los cazos no queden por encima de superficies de cocción encendidas. Mantener los mangos de los cazos fuera del alcance de los niños.

- Si no se siguen estas indicaciones, podrían producirse quemaduras o escaldaduras.

Riesgo de cortes

- Tenga cuidado cuando retire la protección de un rascador, ya que su cuchilla es altamente cortante. Utilizarlo con extrema prudencia y posteriormente guardarlo de forma segura y fuera del alcance de los niños.
- Si no se siguen estas indicaciones, podrían producirse heridas o cortes.

Instrucciones importantes de seguridad

- Nunca deje la cocina vitrocerámica desatendida mientras esté siendo utilizada. Los vertidos durante la ebullición pueden provocar humo y vertidos grasientos que podrían inflamarse.
- Nunca utilice la cocina vitrocerámica como superficie de trabajo o de almacenamiento.

- Nunca deje objetos o utensilios encima de la vitrocerámica.
- Nunca coloque o deje objetos magnetizables (como tarjetas de crédito o tarjetas de memoria) o dispositivos electrónicos (como ordenadores o reproductores mp3) cerca de la vitrocerámica, ya que podrían verse afectados por su campo magnético.
- Nunca utilice la cocina vitrocerámica para calentar la habitación.
- Después de su uso, apague siempre las zonas de cocción y la cocina vitrocerámica tal como se describe en este manual (es decir, con los mandos táctiles). No confíe únicamente en la función de detección de ollas para apagar las zonas de cocción cuando retire las ollas de ellas.
- No permita que los niños jueguen con la cocina o se sienten o se suban encima de ella.

- No almacene elementos que sean de interés para los niños en los armarios situados encima de la cocina. Si los niños se subieran a la cocina podrían sufrir accidentes graves.
- No deje a los niños solos o desatendidos en el área en que se encuentre la cocina en uso.
- Los niños o las personas con alguna discapacidad que limite su capacidad para utilizar la cocina deberían estar acompañados por una persona responsable y competente para que les enseñe a utilizarla. Esta persona debería asegurarse de que pueden utilizar la cocina sin peligro para ellos mismos ni para el entorno.
- No repare ni sustituya ningún componente de la cocina a no ser que lo recomiende específicamente el manual. Cualquier otra tarea de mantenimiento debe ser realizada por un técnico cualificado.

- No utilice un limpiador de vapor para limpiar la vitrocerámica.
- No coloque ni deje caer objetos pesados encima de la vitrocerámica.
- Nunca se ponga de pie encima de la vitrocerámica.
- No utilice ollas o sartenes con la base irregular ni arrastre ollas o sartenes por encima de la superficie de la vitrocerámica, ya que podría rallarla.
- No utilice estropajos ni ningún producto de limpieza abrasivo para limpiar la superficie de la vitrocerámica, ya que podrían rallarla.
- Si el cable de alimentación eléctrica resulta dañado, éste debe ser sustituido únicamente por parte de un técnico cualificado.
- No haga funcionar la cocina con un temporizador externo o cualquier otro sistema de control remoto.
- Esta cocina ha sido pensada para ser utilizada en el hogar y en aplicaciones

similares, como por ejemplo en áreas de empleados de tiendas, oficinas u otro entorno de trabajo; en casas rurales; por parte de clientes en hoteles, moteles u otro tipo de entornos residenciales, y en alojamientos tipo “bed and breakfast”.

- **ADVERTENCIA:** El aparato y sus accesorios pueden calentarse durante el uso. Se debe tener cuidado de evitar tocar los elementos calefactores. Los niños menores de 8 años de edad se mantendrán lejos a menos que estén continuamente supervisados.
- Este aparato puede ser utilizado por niños de 8 años o más y personas con capacidades físicas, sensoriales o mentales, o con falta de experiencia y conocimiento si han sido supervisados o instruidos acerca del uso del aparato de forma segura y comprendan los peligros involucrados.
- Los niños no deben jugar con el aparato. Durante la limpieza y el mantenimiento del

usuario no pueden ser realizados por niños sin supervisión.

- **ADVERTENCIA:** Si se desatiende la cocción en una placa con grasa o aceite puede ser peligroso y podría provocar un incendio.
NUNCA trate de apagar un fuego con agua, sino que debe desconectar el aparato y luego cubrir la llama, por ejemplo, con una tapa o una manta de fuego.
- **ADVERTENCIA:** Peligro de incendio: No almacene artículos sobre las superficies de cocción.
ADVERTENCIA: Peligro de incendio: no deposite objetos en la superficie de la placa.
- **ADVERTENCIA:** Si la superficie está agrietada, apague el aparato para evitar la posibilidad de descargas eléctricas.
No use un limpiador de vapor.
- El aparato no está diseñado para ser operado por medio de un temporizador externo o un sistema independiente de control remoto.

Felicidades por la compra de su nueva cocina de inducción.

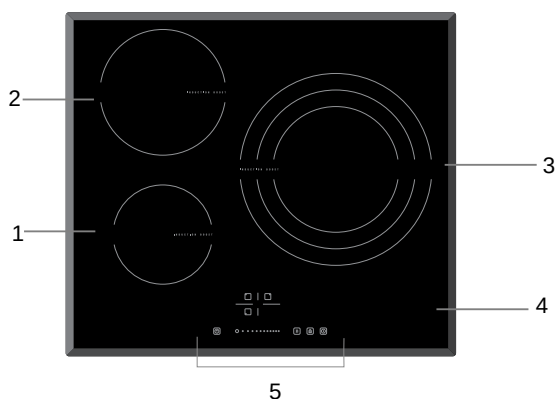
Le recomendamos que dedique un tiempo a leer este manual de instrucciones y de instalación para comprender completamente cómo instalarla y utilizarla correctamente.

Para su instalación, lea la sección “Instalación”.

Lea detenidamente todas las instrucciones de seguridad antes de utilizar este electrodoméstico; guarde este manual para futuras consultas.

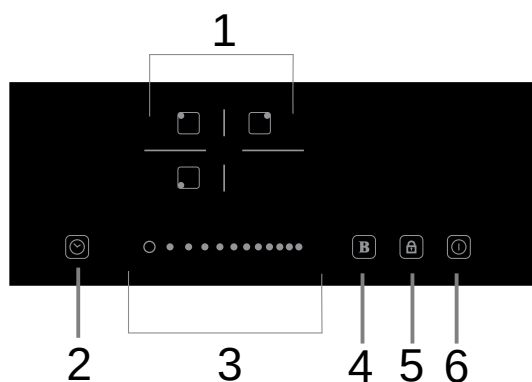
Descripción del producto

Vista superior



1. Zona 1200/1500 W máx.
2. Zona 2300/2600 W máx.
3. Zona 3000/4000 W máx.
4. Placa vitrocerámica
5. Panel de control

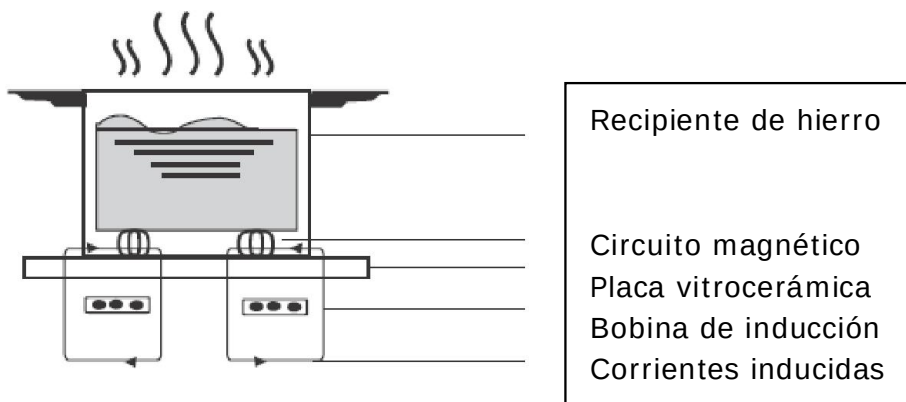
Panel de control



1. Selección de las zonas de calor
2. Temporizador
3. Control táctil de potencia y del temporizador
4. Potencia máxima
5. Bloqueador de los controles táctiles
6. Encendido / apagado

Introducción a la cocina por inducción

La cocina por inducción es una tecnología segura, avanzada, eficiente y económica. Funciona a partir de vibraciones electromagnéticas que generan calor directamente en el recipiente, en vez de calor indirecto generado en la vitrocerámica. La vitrocerámica se calienta únicamente porque el recipiente caliente la acaba calentando.

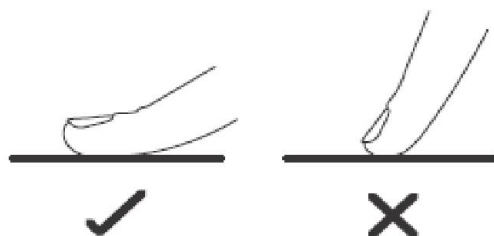


Antes de utilizar su nueva cocina de inducción

- Lea este manual prestando especial atención a la sección “Advertencias de seguridad”.
- Retire cualquier film protector que pudiera haber todavía en la cocina de inducción.

Uso de los controles táctiles

- Los controles responden al tacto, por lo que no necesitará aplicar presión.
- Utilice la yema de los dedos, no su punta.
- Oirá un leve pitido cada vez que se detecte un contacto.
- Asegúrese de que los controles estén siempre limpios y secos y no cubiertos por ningún objeto (por ejemplo, algún utensilio o trapo), ya que incluso una fina capa de agua puede dificultar su uso.

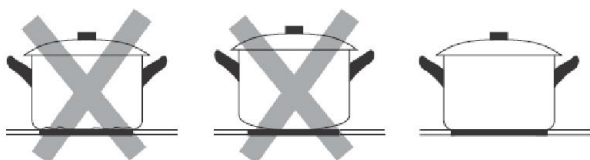


Escoger las ollas y sartenes correctas

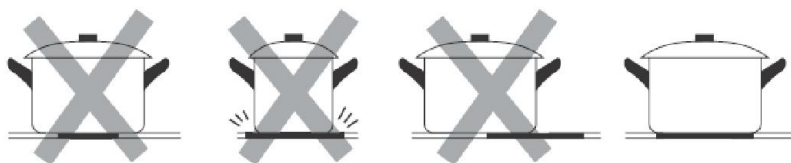


- Utilice sólo ollas y sartenes con una base adecuada para la cocina de inducción. Busque el símbolo de inducción en el envase o en la base del utensilio.
- Puede comprobar si sus ollas y sartenes son adecuadas haciendo la prueba del imán. Acerque un imán a la base del utensilio; si lo atrae, es que es adecuado para inducción.
- Si no dispone de un imán:
 1. Ponga un poco de agua en el utensilio que desea comprobar.
 2. Siga los pasos de la sección “Para empezar a cocinar”.
 3. Si el símbolo  no parpadea en el indicador y el agua se calienta, significa que el utensilio es adecuado.
- Las ollas y sartenes de acero inoxidable, aluminio y cobre sin una base magnética, o de vidrio, madera, porcelana, cerámica y loza, no son adecuadas.

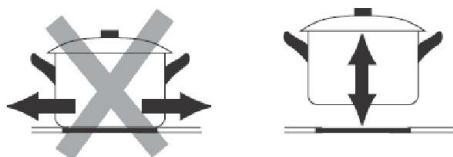
No utilice ollas ni sartenes con base irregular o curvada.



Asegúrese de que la base de la olla o sartén sea lisa, se acomode horizontalmente en la vitrocerámica y tenga el mismo tamaño que la zona de cocción. Utilice ollas o sartenes con un diámetro de base del mismo tamaño que la zona de cocción seleccionada. Utilice una olla o sartén ligeramente más ancha para aprovechar al máximo la energía generada. Si es de menor tamaño que la zona de cocción, la eficiencia podría ser menor de la esperada. Las ollas y sartenes de menos de 140 mm podrían no ser detectadas por la vitrocerámica. Coloque siempre la olla o sartén centrada en la zona de cocción.



Para retirar la olla o sartén, levántela en vez de deslizarla, ya que podría rallar la vitrocerámica.



Uso de la cocina de inducción

Para empezar a cocinar

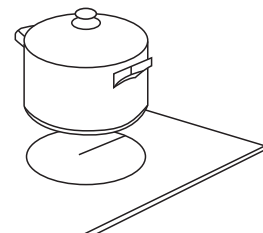
1. Pulse el mando ON/OFF.

Al encenderse, se oirá un pitido y todos los indicadores mostrarán “ – “ o “ – – “, indicando que la cocina se ha encendido en modo de espera.

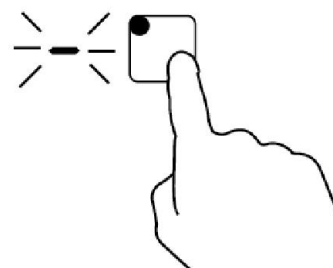


2. Coloque una olla o sartén adecuada en la zona de cocción que desee utilizar.

- Asegúrese de que la base de la olla o sartén y la superficie de la zona de cocción estén limpias y secas.

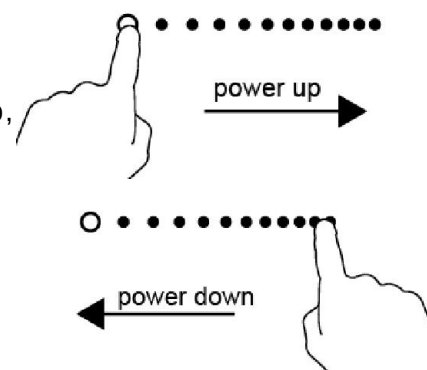


3. Toque el mando de la zona que desee utilizar; el indicador situado al lado parpadeará.



4. Ajuste el nivel de temperatura deslizando el dedo por el control hasta el nivel deseado.

- Si no escoge ninguna temperatura en un minuto, la cocina se apagará automáticamente y deberá volver a empezar desde el punto 1.
- Puede modificar el nivel de temperatura en cualquier momento durante la cocción.



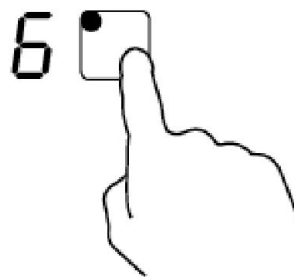
Si en el indicador parpadea el símbolo  alternándose con el indicador de temperatura, significa que:

- Ha colocado la olla o sartén en la zona equivocada, o
- La olla o sartén no es adecuada para la cocción por inducción, o
- La olla o sartén es demasiado pequeña o no está bien centrada en la zona de cocción.

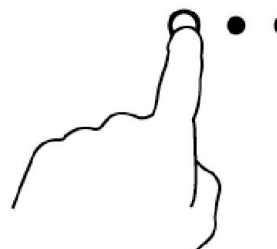
No se generará calor si no hay una olla o sartén adecuada en la zona de cocción. Si no se ha colocado una olla o sartén adecuada en la zona de cocción, el indicador se apagará automáticamente al cabo de 2 minutos.

Cuando haya terminado de cocinar

1. Toque el mando correspondiente a la zona que desee apagar.



2. Apague la zona de cocción deslizando el control de temperatura hasta "○". Asegúrese de que el indicador muestre "0".



3. Apague completamente la vitrocerámica tocando el mando de encendido/apagado (ON/OFF).



4. Cuidado con las superficies calientes

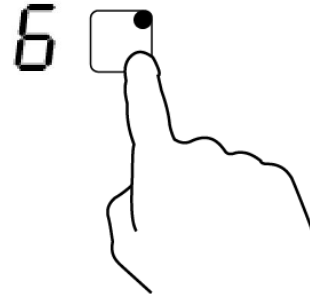
La letra “H” en el indicador significa que esa zona de cocción todavía está caliente; desaparecerá cuando la superficie se haya enfriado hasta una temperatura segura. Para ahorrar energía, puede utilizar la zona que todavía esté caliente para calentar otras ollas o sartenes.



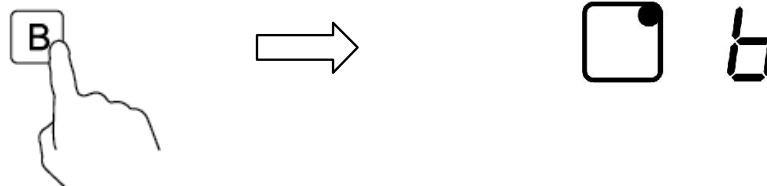
Uso de la función “potencia máxima”

Activar la función “potencia máxima”

1. Toque el mando de la zona de cocción deseada.



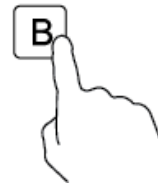
2. Toque el mando de la función “potencia máxima” **B** ;
el indicador de la zona seleccionada indicará “b” y se calentará a la potencia máxima.



Cancelar la función “potencia máxima”

1. Toque el mando de la zona para la que quiera cancelar la función de potencia máxima.

2. Toque el mando  para cancelar la función de potencia máxima; la zona de cocción volverá al nivel de temperatura original.



- Esta función puede utilizarse para cualquier zona.
- La zona de cocción volverá al nivel de temperatura original al cabo de 5 minutos.
- Si el nivel de temperatura original era “0”, volverá a “9” al cabo de 5 minutos.

Bloqueo de los mandos

- Puede bloquear los mandos para impedir un uso no intencionado (por ejemplo para que los niños no enciendan la cocina accidentalmente).
- Cuando los mandos estén bloqueados, todos los mandos estarán desactivados excepto el mando de encendido/apagado (ON/OFF)

Para bloquear los mandos

Toque el mando con el símbolo del candado  . El indicador del temporizador mostrará “Lo”.

Para desbloquear los mandos

1. Asegúrese de que la cocina esté encendida.
2. Toque y mantenga pulsado el mando  durante unos segundos.
3. Los mandos se desbloquearán y podrá utilizar la cocina.



Cuando la cocina esté en modo bloqueo, todos los mandos estarán desactivados excepto el mando de encendido/apagado (ON/OFF) ; siempre puede apagar la cocina con el mando ON/OFF  en caso de emergencia, pero para realizar cualquier otra acción deberá desbloquearla primero.

Protección contra sobrecalentamiento

Un sensor de temperatura controlará la temperatura del interior de la cocina de inducción. Si se detecta una temperatura excesiva, la cocina dejará de funcionar automáticamente.

Detección de pequeños utensilios

Cuando se ha dejado una olla o sartén no magnética o no adecuada (por ejemplo de aluminio) o cualquier otro pequeño utensilio (por ejemplo un cuchillo, una cuchara o un tenedor) encima de la cocina, ésta se podrá automáticamente en modo de espera al cabo de 1 minuto. El ventilador continuará enfriando la bobina de inducción durante otro minuto.

Autoapagado de seguridad

El autoapagado de seguridad es una función de protección y seguridad de la cocina de inducción. Apaga automáticamente la cocina si se olvida de apagarla durante una cocción. En la siguiente tabla se muestran los tiempos de funcionamiento predeterminados para los diferentes niveles de potencia:

Nivel de potencia	1	2	3	4	5	6	7	8	9
Tiempo de funcionamiento predeterminado (horas)	8	8	8	4	4	4	2	2	2

Cuando se retira la olla o sartén, la bobina de inducción dejará de funcionar inmediatamente y se apagará al cabo de 2 minutos.



Las personas que utilicen marcapasos deben consultar a su médico antes de utilizar este aparato.

Uso del temporizador

Puede utilizar el temporizador de dos formas:

- Puede utilizarlo como alarma recordatoria, en cuyo caso no apagará automáticamente la zona de cocción cuando haya transcurrido el tiempo especificado.
- Puede configurarlo para que apague una o más zonas de cocción cuando haya transcurrido el tiempo especificado.

Puede especificar un tiempo de hasta 99 minutos.

Uso del temporizador como alarma recordatoria

Sin seleccionar ninguna zona de cocción:

1. Asegúrese de que la cocina esté encendida.

Nota: Puede utilizar el temporizador como alarma recordatoria incluso sin

haber seleccionado ninguna zona de cocción.

2. Toque el mando del temporizador. En el indicador aparecerá un "10", con el "0" parpadeando.



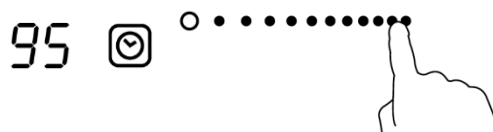
3. Especifique el tiempo tocando el control deslizante (por ejemplo, el 5)



4. Toque de nuevo el mando del temporizador. Ahora parpadeará el "0".

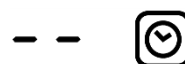


5. Especifique el tiempo tocando el control deslizante (por ejemplo, el 9); con este ejemplo habrá especificado un tiempo de 95 minutos.



6. Una vez especificado el tiempo, este empezará a contar inmediatamente. El indicador mostrará el tiempo restante.

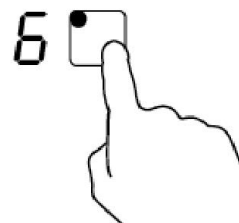
7. Cuando haya transcurrido el tiempo especificado, sonará un pitido de alarma durante 30 segundos y el indicador del temporizador mostrará "- -".



Uso del temporizador para apagar una o más zonas de cocción

Uso del temporizador para una zona:

1. Toque el mando de la zona con la que desee utilizar el temporizador.



2. Toque el mando del temporizador. En el indicador aparecerá un "10", con el "0" parpadeando.



3. Especifique el tiempo tocando el control deslizante (por ejemplo, el 5)



4. Toque de nuevo el mando del temporizador. Ahora parpadeará el "0".



5. Especifique el tiempo tocando el control deslizante (por ejemplo, el 9); el tiempo que habrá especificado es de 95 minutos.



6. Una vez especificado el tiempo, este empezará a contar inmediatamente. El indicador mostrará el tiempo restante.

NOTA: Se iluminará un punto rojo al lado del indicador de nivel de potencia para mostrar que se ha seleccionado esa zona.



7. Una vez transcurrido el tiempo especificado, la zona de cocción correspondiente se apagará automáticamente.



Las zonas de cocción que se hayan encendido previamente continuarán funcionando.

Uso del temporizador para más de una zona:

1. Cuando establezca el temporizador para varias zonas simultáneamente, se encenderán los puntos decimales correspondientes a esas zonas. El indicador de los minutos mostrará los minutos del temporizador. Parpadeará el punto de la zona seleccionada.



(puesto a 15 minutos)



(puesto a 45 minutos)

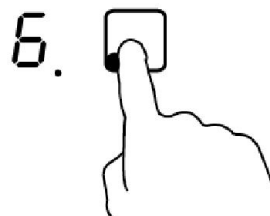
2. Una vez transcurrido el tiempo especificado, la zona de cocción correspondiente se apagará. Entonces se mostrará la temporización de la otra zona y parpadeará el punto correspondiente a dicha zona.



- Toque el mando de la zona de cocción; se mostrará la temporización correspondiente en el indicador del temporizador.

Cancelar el temporizador

1. Toque el mando de la zona para la que quiere cancelar el temporizador.



2. Toque el mando del temporizador. El indicador parpadeará.



3. Deslice el dedo por el control deslizante hasta llegar a cero "00"; entonces el temporizador estará cancelado.

Consejos para su cocina



Tenga cuidado al freír, ya que el aceite o la grasa se calentarán rápidamente, sobre todo si utiliza la función de "máxima potencia". A temperaturas extremadamente altas, el aceite y la grasa pueden inflamarse, lo que representará un serio riesgo de incendio.

Consejos de cocción

- Cuando la comida empiece a hervir, reduzca la temperatura de esa zona.
- Si utiliza una tapa, retendrá mejor el calor y reducirá los tiempos de cocción y ahorrará energía.
- Minimice la cantidad de líquido o grasa para reducir los tiempos de cocción.
- Empiece a cocinar con una temperatura alta y redúzcala cuando la comida adquiera una temperatura homogénea.

Hervir a fuego lento y cocer arroz

- La cocción "hirviendo" a fuego lento se produce por debajo del punto de ebullición, a aproximadamente 85°C, cuando las burbujas empiezan a subir ocasionalmente hacia la superficie del líquido de cocción. Este método es la clave para conseguir deliciosas sopas y tiernos guisados, ya que los sabores se desarrollan sin recocer la comida. También debería cocer salsas con huevo o espesadas con harina por debajo del punto de ebullición.

- Algunas tareas, como cocinar arroz con el método de absorción, puede requerir una temperatura mayor que la mínima para garantizar que la comida se cocine adecuadamente en el tiempo recomendado.

Dorar bistecs rápidamente

Para preparar unos jugosos y sabrosos bistecs:

1. Saque la carne de la nevera unos 20 minutos antes de cocerla.
2. Caliente una sartén de base gruesa.
3. Empape con un pincel ambas caras del bistec con aceite. Ponga un poco de aceite en la sartén caliente y a continuación ponga la carne en la sartén.
4. Gire el bistec sólo una vez durante la cocción. El tiempo de cocción exacto dependerá del grosor del bistec y del punto de cocción deseado. El tiempo puede ir de 2 a 8 minutos para cada cara. Presione el bistec para comprobar el grado de cocción: como más firme esté, más hecho estará.
5. Deje reposar el bistec en un plato caliente unos pocos minutos para que esté bien tierno en el momento de servirlo.

Salteado en wok

1. Escoja un wok con base plana compatible con la inducción o una sartén grande.
2. Tenga todos los ingredientes y los utensilios preparados. El salteado debería realizarse rápidamente. Para cocer mucha comida, no la cueza toda a la vez sino en pequeñas cantidades.
3. Caliente previamente el wok o sartén y añada un par de cucharadas de aceite.
4. Cueza primero la carne; retírela y manténgala caliente.
5. A continuación saltee las verduras. Cuando estén calientes pero todavía crujientes, reduzca la temperatura de esa zona de cocción, vuelva a colocar la carne en el wok o sartén, y añádale la salsa deseada.
6. Remueva suavemente los ingredientes para conseguir una temperatura homogénea.
7. Servir inmediatamente.

Niveles de temperatura

Los siguientes niveles de temperatura deben considerarse sólo a modo de recomendación. El nivel exacto dependerá de varios factores, como por ejemplo el tipo de olla o sartén, la cantidad de comida que esté preparando, etc. Experimente con la cocina de inducción para determinar los niveles de temperatura más adecuados a sus preferencias.

Nivel de temperatura	Aplicaciones
1 - 2	• Calentar pequeñas cantidades de comida. • Fundir chocolate, mantequilla o alimentos que pudieran quemarse rápidamente. • Hervir a fuego lento. • Calentar comida lentamente.
3 - 4	• Recalentar comida. • Hervir. • Cocer arroz.
5 - 6	• Preparar crepes.
7 - 8	• Salteados. • Cocer pasta.
9	• Salteado en wok. • Dorar carne rápidamente. • Llevar sopas a ebullición. • Hervir agua.

Cuidado y limpieza

¿Qué?	¿Cómo?	¡Importante!
Suciedad diaria en la vitrocerámica (huellas dactilares, marcas, manchas de comida o salpicaduras que no sean de productos dulces fundidos).	1. Apague la cocina con el mando de apagado (OFF). 2. Aplique un limpiador para vitrocerámicas mientras todavía esté ligeramente caliente (¡no quemando!). 3. Aclarar y a continuación secar con un trapo limpio o papel de cocina. 4. Vuelva a encender la cocina con el mando de encendido (ON).	• Cuando la cocina esté apagada, el indicador no mostrará el símbolo de “superficie caliente”, ¡pero la zona de cocción todavía podría estarlo! Vaya con mucho cuidado. • Los estropajos de metal, algunos de nylon y los productos de limpieza fuertes o abrasivos pueden rallar la vitrocerámica. Lea siempre sus etiquetas para ver si son adecuados. • Nunca deje restos de limpiador en la vitrocerámica, ya que podría dejar manchas en ella.

Vertidos durante ebullición, alimentos y productos dulces fundidos en la vitrocerámica.	Retírelos inmediatamente con una espátula o un rascador adecuados para vitrocerámica, pero teniendo cuidado con la superficie caliente: 1. Apague y desenchufe la cocina. 2. Coloque la espátula o rascador en un ángulo de 30° y retire el vertido hacia una zona fría de la superficie de la vitrocerámica. 3. Recójalo con un trapo limpio o papel de cocina. 4. Siga los pasos de 2 a 4 del caso anterior ("Suciedad diaria en la vitrocerámica").	• Limpie las manchas de alimentos y azúcares fundidos tan pronto como pueda. Si se dejan enfriar en la vitrocerámica, después pueden ser muy difíciles de limpiar o incluso pueden dañar permanentemente la superficie de la vitrocerámica. • Riesgo de cortes: tenga cuidado cuando se retira la protección de un rascador, ya que su cuchilla es altamente cortante. Utilizarlo con extrema prudencia y posteriormente guardarlo de forma segura y fuera del alcance de los niños.
Manchas y salpicaduras en los controles táctiles	1. Apague la cocina con el mando de apagado (OFF). 2. Moje la mancha. 3. Limpie el área de los controles táctiles con una esponja o trapo limpio y mojado. 4. Seque completamente el área con papel de cocina. 5. Vuelva a encender la cocina con el mando de encendido (ON).	• Puede que la cocina emita un pitido, se apague sola y que los controles táctiles no funcionen mientras estén mojados con líquido. Asegúrese de secar bien el área de los controles táctiles antes de volver a encender la cocina.

Consejos y sugerencias

Problema	Posibles causas	Qué hacer
La cocina de inducción no se enciende.	No llega corriente eléctrica.	Asegúrese de que la cocina esté enchufada a la corriente y que esté encendida. Compruebe que no haya un apagón en su casa o en su barrio. Si lo ha comprobado todo y el problema persiste, consulte a un técnico cualificado.
Los controles táctiles no responden.	Los controles están bloqueados.	Desbloquee los controles. Consulte las instrucciones del apartado "Uso de la cocina de inducción".

Los controles táctiles funcionan con dificultad.	Puede que estén mojados con una fina capa de agua, o puede que esté utilizando la punta de los dedos para tocar los controles.	Asegúrese de que el área de los controles táctiles esté seca, y de utilizar la yema de los dedos para tocarlos.
Aparecen ralladuras en la vitrocerámica.	Uso de ollas o sartenes con la base irregular. Uso de estropajos o productos de limpieza inadecuados o abrasivos.	Utilice ollas y sartenes con la base totalmente plana y lisa. Consulte el apartado “Escoger las ollas y sartenes correctas”. Consulte el apartado “Cuidado y limpieza”.
Algunas ollas o sartenes hacen ruido como crujidos o chasquidos.	Puede ser debido a la fabricación de la olla o sartén (capas de diferentes metales que vibran de forma diferente).	Es normal en las ollas o sartenes y no es señal de ningún defecto.
La cocina de inducción emite un leve zumbido cuando se utiliza a alta potencia.	Ello es debido a la tecnología de inducción.	Es normal, pero el ruido debería disminuir o desaparecer completamente cuando afloje la temperatura de cocción.
La cocina de inducción emite un ruido de ventilador.	La cocina de inducción dispone de un pequeño ventilador para impedir que se sobrecaliente la circuitería electrónica. Este ventilador puede continuar funcionando incluso cuando haya apagado la cocina.	Es normal y no requiere ninguna acción. No desenchufe la cocina de la toma de corriente mientras el ventilador esté funcionando.
Las ollas o sartenes no se calientan y aparece una indicación en el indicador.	La cocina de inducción no puede detectarlas porque no son adecuadas para inducción. La cocina de inducción no puede detectarlas porque son demasiado pequeñas para la zona de cocción o no están correctamente centradas en la zona.	Utilice ollas o sartenes adecuadas para inducción. Consulte el apartado “Escoger las ollas y sartenes correctas”. Centre la olla o sartén y asegúrese de que su base encaje con el área de cocción.
La cocina de inducción o una zona de cocción se ha apagado inesperadamente, suena un pitido intermitente y aparece un código de error (normalmente alternándose con uno o dos dígitos en el indicador del temporizador).	Fallo técnico.	Anote el código de error (números y letras), desenchufe la cocina y consulte a un técnico cualificado.

Indicación y comprobación de errores

Si se produce alguna anomalía, la cocina de inducción entrará automáticamente en modo de protección y mostrará el código correspondiente:

Problema	Posibles causas	Qué hacer
F3-F8	Fallo del sensor de temperatura.	Póngase en contacto con el proveedor.
F9-FE	Fallo del sensor de temperatura del IGBT.	Póngase en contacto con el proveedor.
E1/E2	Voltaje de alimentación eléctrica anormal.	Compruebe que la alimentación eléctrica sea la normal. Vuelva a encender la cocina cuando la alimentación eléctrica vuelva a ser la normal.
E3/E4	Temperatura anormal.	Compruebe la olla o sartén.
E5/E6	Mala radiación de calor de la cocina de inducción.	Vuelva a encender la cocina después de que se haya enfriado.

Las anteriores son posibles causas y procedimientos en caso de fallos comunes. Para evitar causar daños en la cocina de inducción, no desmonte la unidad usted mismo.

Especificaciones técnicas

Cocina de inducción	SEV-03
Zonas de cocción	3 zonas
Voltaje de alimentación	220-240 V~ 50Hz o 60Hz
Potencia eléctrica instalada	7200 W
Tamaño: largo × ancho × alto (mm)	590 x 520 x 60
Dimensiones de instalación A×B (mm)	560 x 490

El peso y las dimensiones son aproximadas. Debido a que continuamente nos esforzamos por mejorar nuestros productos, puede que las especificaciones y diseños cambien sin previo aviso.

Instalación

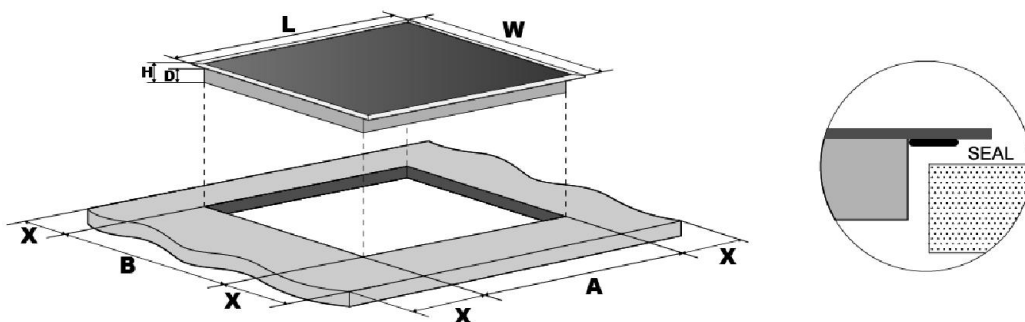
Selección del equipo de instalación

Recorte la superficie de instalación según las medidas mostradas en el esquema. Para su instalación y posterior uso, debe dejar un mínimo de 5 cm alrededor del agujero.

Asegúrese de que el grosor de la superficie de instalación sea de al menos 30mm.

Instale la cocina en una superficie de un material resistente al calor para evitar deformaciones causadas por el calor emitido por la vitrocerámica.

Véase el siguiente esquema:

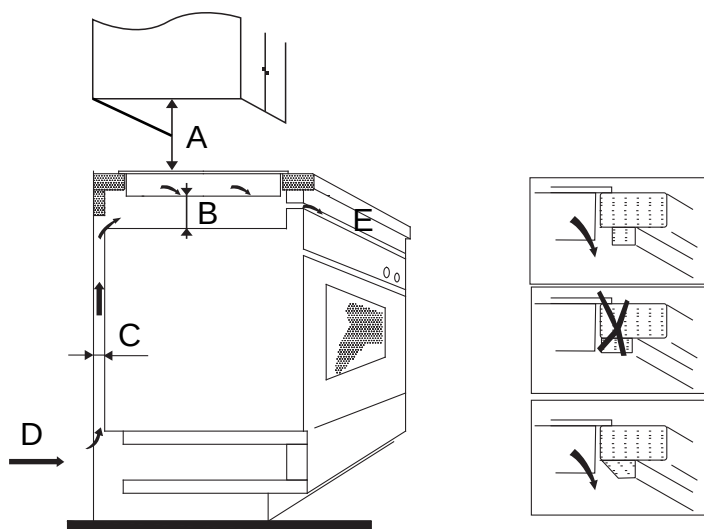


L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)	F(mm)
590	520	60	56	560+4 +1	490+4 +1	50 min.	3 min.

Asegúrese de que, en cualquier circunstancia, la cocina de inducción esté bien ventilada y la entrada y salida de aire no se vea obstruida. Asegúrese de que la cocina esté en buen estado de funcionamiento. Véase el siguiente esquema:



Nota: La distancia de seguridad entre la vitrocerámica y cualquier posible armario encima de ella deberá ser de al menos 760mm.



A(mm)	B(mm)	C(mm)	D	E
760	50 mín.	20 mín.	Entrada de aire	Salida de aire 5mm

Antes de instalar la cocina:

- Asegúrese de que la superficie de instalación sea cuadrada y regular y de que no haya elementos estructurales que interfieran en los requisitos de espacio.
- Asegúrese de que la superficie de instalación esté hecha de un material resistente al calor.
- Si la cocina se instala encima de un horno, el horno debe tener un ventilador de refrigeración.
- La instalación debe cumplir con todos los requisitos legales y todas las normas y leyes aplicables.
- En la instalación eléctrica final debe incluirse un interruptor aislante adecuado que permita una desconexión total de la alimentación eléctrica, instalado de forma que cumpla con la legislación en materia de instalaciones eléctricas. Este interruptor debe ser homologado y proporcionar una separación de 3 mm de aire entre todos los polos (o en todos los conductores o fases si la legislación de instalaciones eléctricas permite esta variación de los requisitos).
- El interruptor de desconexión debe ser de fácil acceso para el usuario una vez instalada la cocina.
- Consulte a las autoridades locales y las ordenanzas en materia de vivienda si tiene alguna duda en cuanto a la instalación.
- Utilice un material resistente al calor y fácil de limpiar (como por ejemplo azulejos de cerámica) para los acabados de las paredes alrededor de la cocina.

Después de la instalación de la cocina, asegúrese de que:

- No pueda accederse al cable de alimentación eléctrica a través de puertas de armarios o de cajones.
- Exista un flujo de aire fresco suficiente hacia la base de la vitrocerámica para su ventilación.
- Si la cocina está instalada encima de un cajón o armario, exista una barrera de

protección térmica debajo de la base de la cocina.

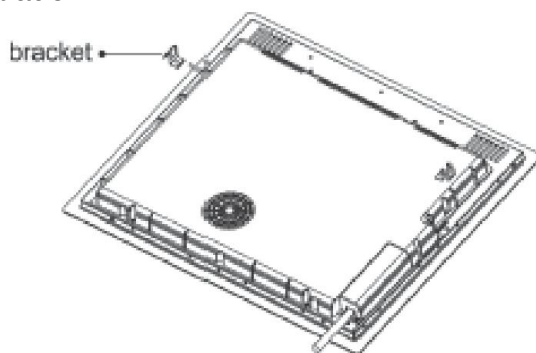
- El interruptor de desconexión sea de fácil acceso para el usuario.

Antes de instalar los soportes de fijación:

La unidad debe colocarse en una superficie estable y lisa (puede utilizar el embalaje). No aplique fuerza en los controles que sobresalgan de la cocina.

Ajuste de la posición de los soportes de fijación:

Después de su instalación, fije la cocina en la superficie de instalación atornillando los 2 soportes de fijación a la base de la cocina (véase el esquema). Ajuste la posición de los soportes para que se adecuen al grosor de la superficie en la que se ha instalado.



Precaución:

1. La cocina de inducción debe ser instalada por técnicos o personal cualificado. Nuestra empresa dispone de profesionales a su servicio. Nunca realice la instalación usted mismo.
2. No instalar la cocina directamente por encima de un lavaplatos, una nevera, un congelador, una lavadora o una secadora, ya que la humedad puede dañar la electrónica de la cocina.
3. La vitrocerámica deberá instalarse de forma que el calor sea aprovechado al máximo para maximizar su rendimiento.
4. La pared y la zona de encima de la superficie de instalación deberán ser resistentes al calor.
5. Para evitar cualquier daño, la capa de fijación y el adhesivo deben ser resistentes al calor.

Conexión de la cocina a la alimentación eléctrica:



Esta cocina debe ser conectada a la alimentación eléctrica únicamente por un instalador cualificado.

Antes de conectar la cocina a la alimentación eléctrica, compruebe que:

1. El sistema de cableado doméstico es adecuado para la potencia requerida por la cocina.
2. El voltaje se corresponde con el valor indicado en la placa de características nominales

de la cocina.

3. Todas las secciones del cableado de alimentación eléctrica pueden soportar la potencia especificada en la placa de características nominales.

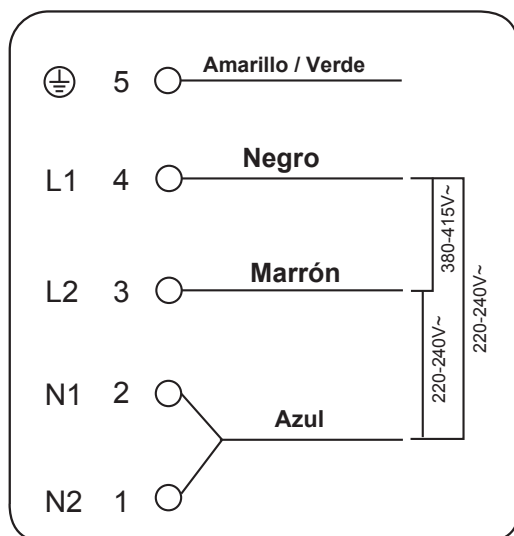
Para conectar la cocina a la alimentación eléctrica, no utilice adaptadores, reductores ni ladrones, ya que pueden causar sobrecalentamiento y un posible incendio.

El cable de alimentación eléctrica no debe tocar ningún componente caliente y debe estar instalado de forma que su temperatura no exceda los 75 °C en ningún punto.

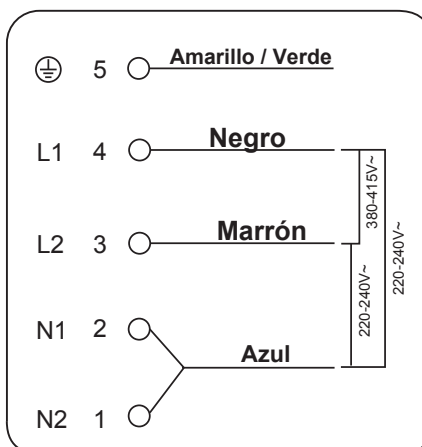
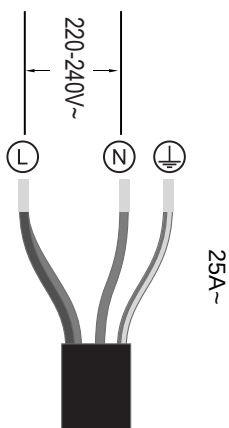


Consulte con un electricista para determinar si su sistema de cableado doméstico es adecuado o si es necesario realizar ninguna modificación. Cualquier modificación debe ser realizada únicamente por un electricista cualificado.

La conexión de la alimentación eléctrica debe realizarse de acuerdo con las normas aplicables, o con un circuito interruptor de polo único. A continuación se muestran los métodos de conexión:

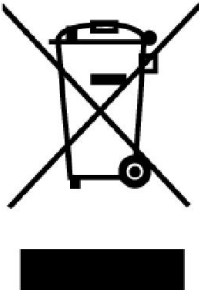


Si la cantidad de hornilla de la máquina que selecciona es menos de 4, la máquina se debe conectar directamente a la fuente alimentadora de corriente de sistema monofásico, como se muestra abajo.



- Si hay algún cable dañado o que deba sustituirse, ello deberá ser realizado por el personal cualificado del servicio postventa con las herramientas adecuadas para evitar cualquier accidente.
- Si la cocina se conecta directamente a la alimentación eléctrica, deberá instalarse un interruptor omnipolar que proporcione una separación de 3 mm de aire entre todos los contactos.

- El instalador debe asegurarse de que la conexión eléctrica se ha realizado correctamente y en cumplimiento de toda la normativa legal vigente.
- El cable no deberá estar torcido ni comprimido.
- El cable deberá comprobarse regularmente y, en caso necesario, deberá ser reemplazado sólo por personal técnico autorizado.

 ELIMINACIÓN: No deposite este producto en un contenedor de residuos genéricos. Este producto debe recogerse de forma separada para un tratamiento especial.	Este electrodoméstico ha sido etiquetado de acuerdo con la Directiva europea 2002/96/CE sobre residuos de aparatos eléctricos y electrónicos. Asegurándose de desechar correctamente este aparato, ayudará a prevenir cualquier posible daño en el medio ambiente y en la salud humana, daños que sí podrían producirse si se elimina de forma incorrecta. Este símbolo en el producto indica que no puede ser considerado como un residuo doméstico normal. Deberá llevarse a un punto de recogida para el reciclaje de aparatos eléctricos y electrónicos. Este aparato requiere una eliminación por parte de un servicio especializado. Para más información sobre su procesamiento, recuperación y reciclaje, rogamos póngase en contacto con las autoridades locales, con el servicio local de recogida de residuos o con la tienda en la que fue adquirido.
---	--

Content

1. Foreword	4
1.1 Safety Warnings	4
1.2 Installation	4
1.2.1 Electrical Shock Hazard	4
1.2.2 Cut Hazard	4
1.2.3 Important safety instructions	4
1.3 Operation and maintenance	5
1.3.1 Electrical Shock Hazard	5
1.3.2 Health Hazard	6
1.3.3 Hot Surface Hazard	6
1.3.4 Cut Hazard	6
1.3.5 Important safety instructions	6
2. Product Introduction	8
2.1 Top View	8
2.2 Control Panel	8
2.3 Working Theory	8
2.4 Before using your New Induction Hob	9
2.5 Technical Specification	9
3. Operation of Product	9
3.1 Touch Controls	9
3.2 Choosing the right Cookware	9
3.3 How to use	10
3.3.1 Start cooking	10
3.3.2 Finish cooking	11
3.3.3 Using the Boost function	12
3.3.4 Locking the Controls	12
3.3.5 Timer control	12
3.3.6 Default working times	15
4. Cooking Guidelines	15
4.1 Cooking Tips	15
4.1.1 Simmering, cooking rice	15
4.1.2 Searing steak	15
4.1.3 For stir-frying	15
4.2 Detection of Small Articles	16
5. Heat Settings	16
6. Care and Cleaning	16
7. Hints and Tips	17
8. Failure Display and Inspection	18
9. Installation	20
9.1 Selection of installation equipment	20
9.2 Before installing the hob, make sure that	22
9.3 After installing the hob, make sure that	22
9.4 Before locating the fixing brackets	22
9.5 Adjusting the bracket position	22

9.6	Cautions.....	23
9.7	Connecting the hob to the mains power supply	23

1. Foreword

1.1 Safety Warnings

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

1.2 Installation

1.2.1 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.

1.2.2 Cut Hazard

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

1.2.3 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 is to be properly 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 power supply.

- Failure to install the appliance correctly could invalidate any warranty or liability claims.
- 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.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Warning: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot
- A steam cleaner is not to be used.
- Do not use a steam cleaner to clean your cooktop.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. 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.

1.3 Operation and maintenance

1.3.1 Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.

- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

1.3.2 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.

1.3.3 Hot Surface Hazard

- 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 Induction glass until the surface is cool.
- 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 reach of children.
- Failure to follow this advice could result in burns and scalds.

1.3.4 Cut Hazard

- The razor-sharp blade of a cooktop 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.

1.3.5 Important safety instructions

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- 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.

- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop 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 cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- 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 place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the Induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Induction glass.
- This appliance is intended to be used in household and similar applications such as: -staff kitchen areas in shops, offices and other working environments; -farm houses; -by clients in hotels, motels and other residential type environments; -bed and breakfast type environments.
- **WARNING:** The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.

Congratulations on the purchase of your new Induction Hob.

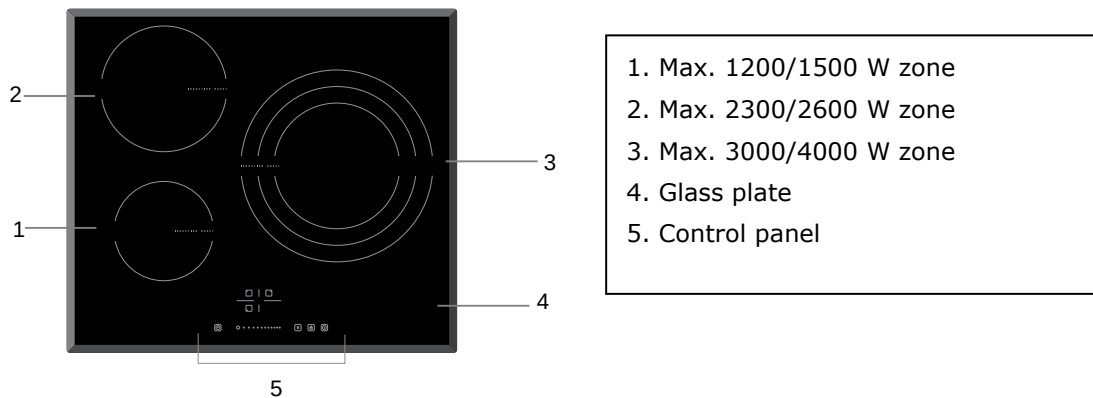
We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it.

For installation, please read the installation section.

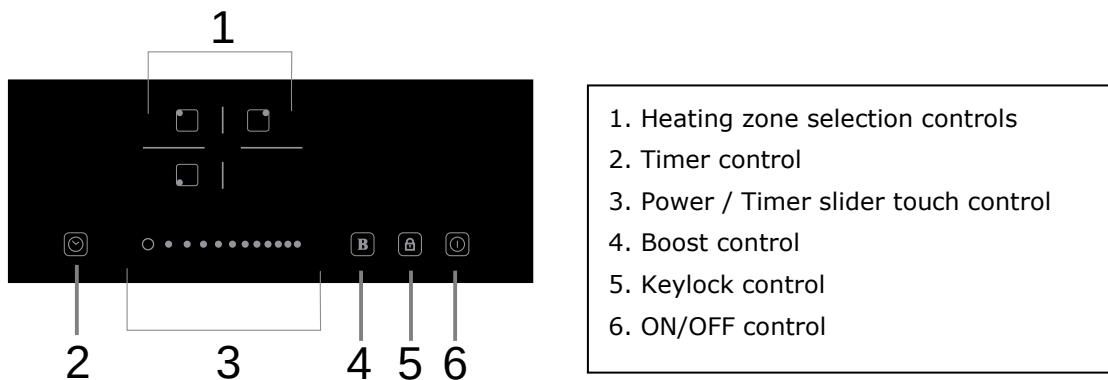
Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

2. Product Introduction

2.1 Top View

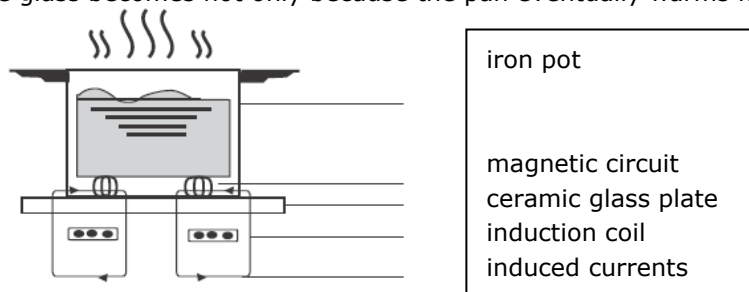


2.2 Control Panel



2.3 Working Theory

Induction cooking is a safe, advanced, efficient, and economical cooking technology. 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.



2.4 Before using your New Induction Hob

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your Induction hob.

2.5 Technical Specification

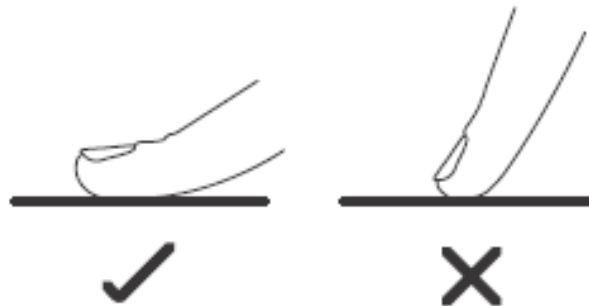
Cooking Hob	SEV-03
Cooking Zones	3 Zones
Supply Voltage	220-240V~ 50Hz or 60Hz
Installed Electric Power	7200W
Product Size L×W×H(mm)	590X520X60
Building-in Dimensions A×B (mm)	560X490

Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

3. Operation of Product

3.1 Touch Controls

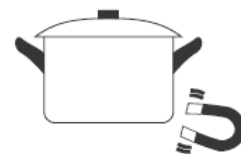
- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin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



3.2 Choosing the right Cookware



- 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



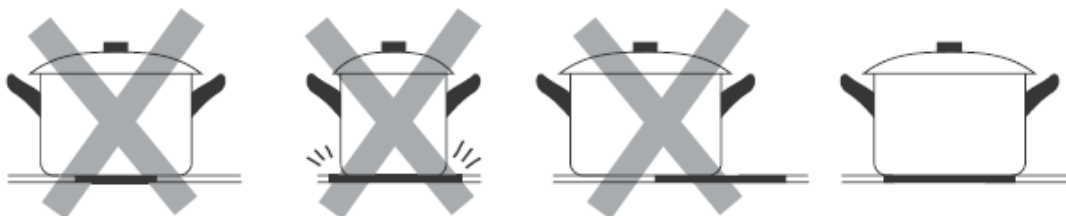
for induction.

- If you do not have a magnet:
 1. Put some water in the pan you want to check.
 2. If  does not flash in the display and the water is heating, the pan is suitable.
 - Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.
-

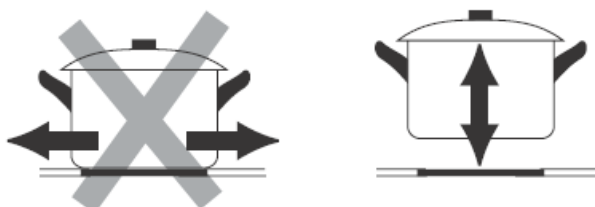
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected. Pot less than 140 mm could be undetected by the hob. Always centre your pan on the cooking zone.

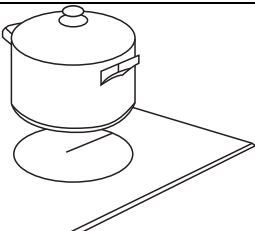


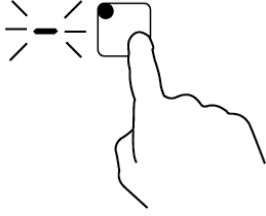
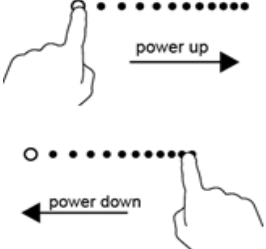
Always lift pans off the Induction hob – do not slide, or they may scratch the glass.



3.3 How to use

3.3.1 Start cooking

Touch the ON/OFF control for three seconds. After power on, the buzzer beeps once, all displays show “-” or “- -”, indicating that the induction hob has entered the state of standby mode.	
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.	

Touching the heating zone selection control, and an indicator next to the key will flash	
Select a heat setting by touching the 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 alternately with the heat setting

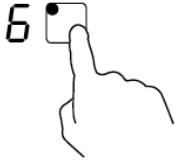
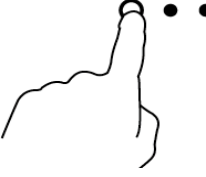
This means that:

- 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 centered on the cooking zone.

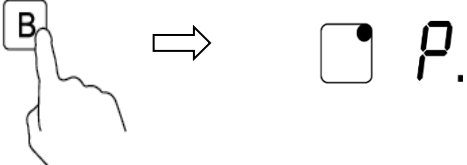
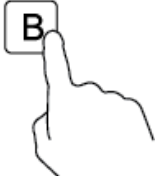
No heating takes place unless there is a suitable pan on the cooking zone.

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

3.3.2 Finish cooking

Touching the heating zone selection control that you wish to switch off.	
Turn the cooking zone off by touching the slider to "○". Make sure the display shows "0".	
Turn the whole cooktop off by touching the ON/OFF control.	
Beware of hot surfaces H will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.	

3.3.3 Using the Boost function

Activate the boost function	
Touching the heating zone selection control	
Touching the boost control B , the zone indicator show "b" and the power reach Max.	
Cancel the Boost function	
Touching the heating zone selection control that you wish to cancel the boost function	
Touching the "Boost" control B to cancel the Boost function, then the cooking zone will revert to its original setting.	

- The function can work in any cooking zone.
- The cooking zone returns to its original setting after 5 minutes.
- If the original heat setting equals 0, it will return to 9 after 5 minutes.

3.3.4 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 lock control 	The timer indicator will show " Lo "
To unlock the controls	
Touch and hold the lock control  for a while.	



When the hob is in the lock mode, all the controls are disable except the ON/OFF , you can always turn the induction hob off with the ON/OFF  control in an emergency, but you shall unlock the hob first in the next operation.

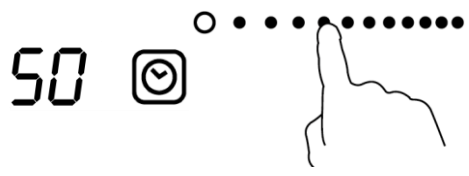
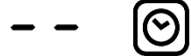
3.3.5 Timer control

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.
The timer of maximum is 99min.

a) Using the Timer as a Minute Minder

If you are not selecting any cooking zone

Make sure the cooktop is turned on. Note: you can use the minute minder even if you're not selecting any cooking zone.	
Touch timer control, the "10" will show in the timer display. and the "1" flashes.	
Set the time by touching the slider control. (e.g. 5)	
Touch timer control again, the "0" will flash	
Set the time by touching the slider control (e.g.9), now the timer you set is 95 minutes.	
When the time is set, it will begin to count down immediately. The display will show the remaining time	
Buzzer will beep for 30 seconds and the timer indicator shows "- -" when the setting time finished.	

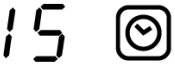
b) Setting the timer to turn one or more cooking zones off

Set one zone	
Touching the heating zone selection control that you want to set the timer for.	
Touch timer control, the "10" will show in the timer display and the "1" flashes.	
Set the time by touching the slider control. (e.g. 5)	

Touch timer control again, the "0" will flash.	
Set the time by touching the slider control (e.g.9), now the timer you set is 95 minutes.	
When the time is set, it will begin to count down immediately. The display will show the remaining time. NOTE: The red dot next to power level indicator will illuminate indicating that zone is selected.	
When cooking timer expires, the corresponding cooking zone will be switched off automatically.	



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

set more zones:	
The steps for setting more zones are similar to the steps of setting one zone; When you set the time for several cooking zones simultaneously, decimal dots of the relevant cooking zones are on. The minute display shows the min. timer. The dot of the corresponding zone flashes. The shown as below:  (set to 15 minutes)   (set to 45 minutes)	
Once the countdown timer expires, the corresponding zone will switch off. Then it will show the new min. timer and the dot of corresponding zone will flash. The shown as right:	 (set to 30 minutes)
Touch the heating zone selection control, the corresponding timer will be shown in the timer indicator.	

c) Cancel the timer

Touching the heating zone selection control that you want to cancel the timer.	
Touching the timer control, the indicator flash	
Touch the slider control to set the timer to "00", the timer is cancelled	

3.3.6 Default working times

Auto shut down is a safety protection function for your induction hob. It shut down automatically if ever you forget to turn off your cooking. The default working times for various power levels are shown in the below table:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

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



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

4. Cooking Guidelines



Take care when frying as the oil and fat heat up very quickly, particularly if you're using PowerBoost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

4.1 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.
- Minimize 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.

4.1.1 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.

4.1.2 Searing steak

To cook juicy flavorsome 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.

4.1.3 For 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.

4.2 Detection of Small Articles

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

5. 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 suit you.

Heat setting	Suitability
1 - 2	• delicate warming for small amounts of food • melting chocolate, butter, and foods that burn quickly • gentle simmering • slow warming
3 - 4	• reheating • rapid simmering • cooking rice
5 - 6	• pancakes
7 - 8	• sautéing • cooking pasta
9/P	• stir-frying • searing • bringing soup to the boil • boiling water

6. Care and Cleaning

What?	How?	Important!
-------	------	------------

Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on.	• When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • 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. • Never leave cleaning residue on the cooktop: the glass may become stained.
Boilovers, melts, and hot sugary spills on the glass	Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Induction glass cooktops, but beware of hot cooking zone surfaces: 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above.	• 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. • 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.
Spillovers on the touch controls	1. Switch the power to the cooktop off. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on.	• The cooktop may beep and 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 cooktop back on.

7. 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 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 cooktop' 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 is being 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 'Care and cleaning'.
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 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 at the wall while the fan is running.
Pans do not become hot and 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 tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.

8. Failure Display and Inspection

The induction hob is equipped with a self diagnostic function. With this test the technician is able to check the function of several components without disassembling or dismantling the hob from the working surface.

Troubleshooting

1) Failure code occur during customer using & Solution;

Failure code	Problem	Solution
Auto-Recovery		
E1	Supply voltage is above the rated voltage.	Please inspect whether power supply is

E2	Supply voltage is below the rated voltage.	normal. Power on after the power supply is normal.
E3	High temperature of ceramic plate sensor . （1#）	Wait for the temperature of ceramic plate return to normal. Touch “ON/OFF” button to restart unit.
E4	High temperature of ceramic plate sensor . （2#）	
E5	High temperature of IGBT .（1#）	Wait for the temperature of IGBT return to normal.
E6	High temperature of IGBT.（2#）	Touch “ON/OFF” button to restart unit. Check whether the fan runs smoothly; if not , replace the fan.
No Auto-Recovery		
F3/F6	Ceramic plate temperature sensor failure- -short circuit. (F3 for 1#,F6 for2#)	Check the connection or replace the ceramic plate temperature sensor.
F4/F7	Ceramic plate temperature sensor failure--open circuit. (F4 for 1#,F7 for2#)	
F5/F8	Ceramic plate temperature sensor failure—invalid . （F5 for 1#,F8 for2#）	
F9/FA	Temperature sensor of the IGBT failure. （short circuit/open circuit for 1#）	Replace the power board.
FC /FD	Temperature sensor of the IGBT failure. （short circuit/open circuit for 2#）	

2) Specific Failure & Solution

Failure	Problem	Solution A	Solution B
The LED does not come on when unit is plugged in.	No power supplied.	Check to see if plug is secured tightly in outlet and that outlet is working.	
	The accessorial power board and the display board connected failure.	Check the connection.	
	The accessorial power board is damaged.	Replace the accessorial power board.	
	The display board is damaged.	Replace the display board.	
Some buttons can't work, or the LED display is not normal.	The display board is damaged.	Replace the display board.	
The Cooking Mode Indicator comes on, but heating does not start.	High temperature of the hob.	Ambient temperature may be too high. Air Intake or Air Vent may be blocked.	
	There is something wrong with the fan.	Check whether the fan runs smoothly; if not , replace the fan.	

	The power board is damaged.	Replace the power board.	
Heating stops suddenly during operation and the display flashes "u".	Pan Type is wrong.	Use the proper pot (refer to the instruction manual.)	Pan detection circuit is damaged, replace the power board.
	Pot diameter is too small.		
	Cooker has overheated;	Unit is overheated. Wait for temperature to return to normal. Push "ON/OFF" button to restart unit.	
Heating zones of the same side (Such as the first and the second zone) would display "u" .	The power board and the display board connected failure;	Check the connection.	
	The display board of communicate part is damaged.	Replace the display board.	
	The Main board is damaged.	Replace the power board.	
Fan motor sounds abnormal.	The fan motor is damaged.	Replace the fan.	

The above are the judgment and inspection of common failures.

Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob.

9. Installation

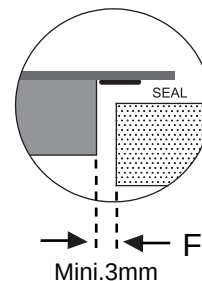
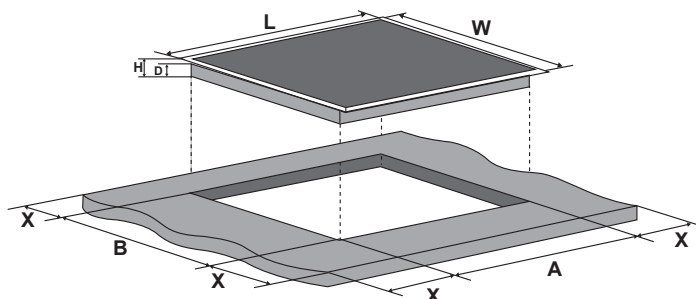
9.1 Selection of installation equipment

Cut out the work surface according to the sizes shown in the drawing.

For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole. Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant and insulated work surface material (Wood and similar fibrous or hygroscopic material shall not be used as work surface material unless impregnated) to avoid the electrical shock and larger deformation caused by the heat radiation from the hotplate. As shown below:



Note: The safety distance between the sides of the hob and the inner surfaces of the worktop should be at least 3mm.

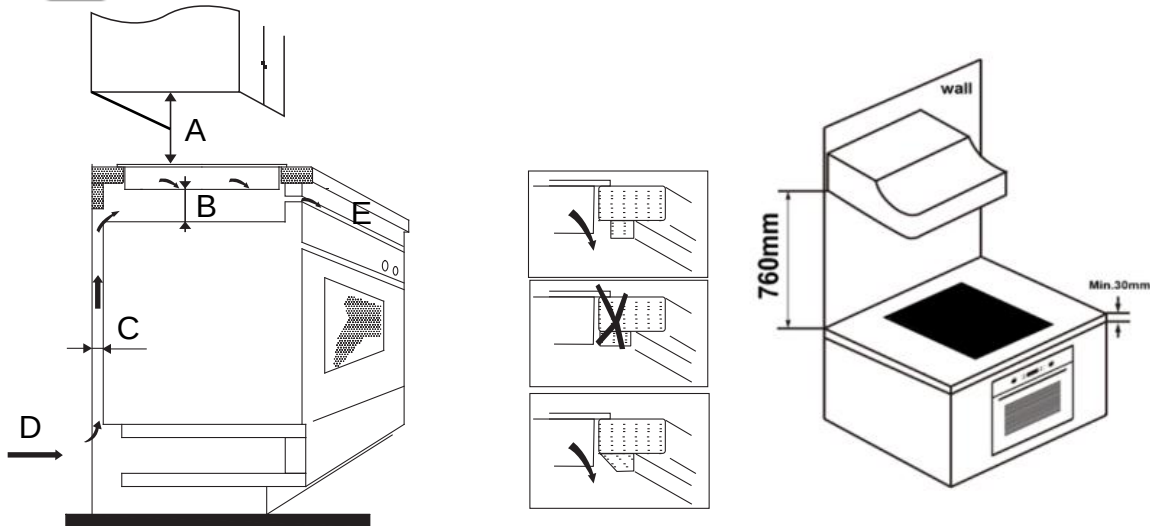


L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)	F(mm)
590	520	60	56	560+4 +1	490+4 +1	50 min.	3 min.

Under any circumstances, make sure the Induction cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the induction cooker hob is in good work state. As shown below



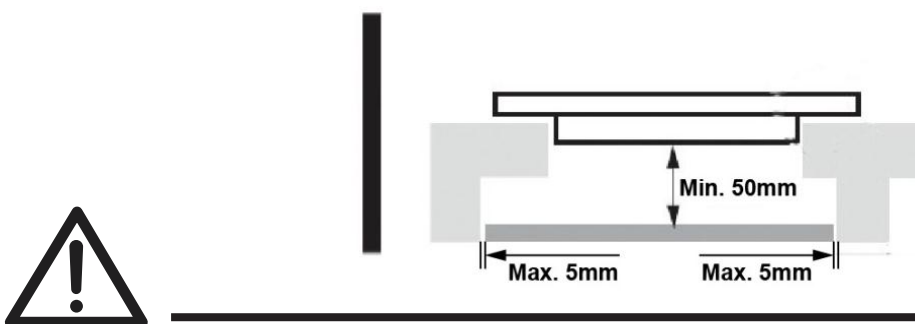
Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760 mm.



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

WARNING: Ensuring Adequate Ventilation

Make sure the induction cooker hob is well ventilated and that air inlet and outlet are not blocked. In order to avoid accidental touch with the overheating bottom of the hob, or getting unexpected electric shock during working, it is necessary to put a wooden insert, fixed by screws, at a minimum distance of 50mm from the bottom of the hob. Follow the requirements below.



There are ventilation holes around outside of the hob. YOU MUST ensure these holes are not blocked by the worktop when you put the hob into position.



-
- Be aware that the glue that join the plastic or wooden material to the furniture, has to resist to temperature not below 150°C, to avoid the unstuck of the paneling.
 - The rear wall, adjacent and surrounding surfaces must therefore be able to withstand an temperature of 90°C.
-

9.2 Before installing the hob, make sure that

- The work surface is square and level, and no structural members interfere with space requirements.
- The work surface is made of a heat-resistant and insulated material.
- If the hob is installed above an oven, the oven has a built-in cooling fan.
- The installation will comply with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- The isolating switch will be easily accessible to the customer with the hob installed.
- You consult local building authorities and by-laws if in doubt regarding installation.
- You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

9.3 After installing the hob, make sure that

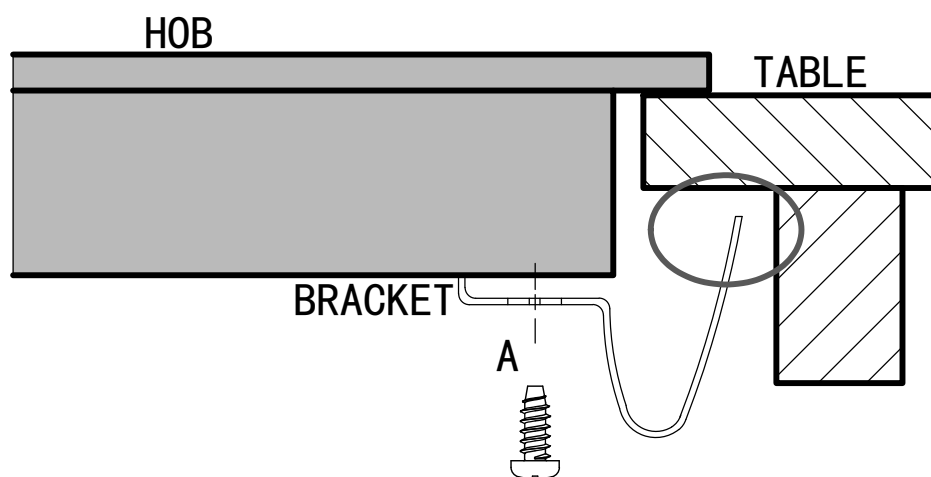
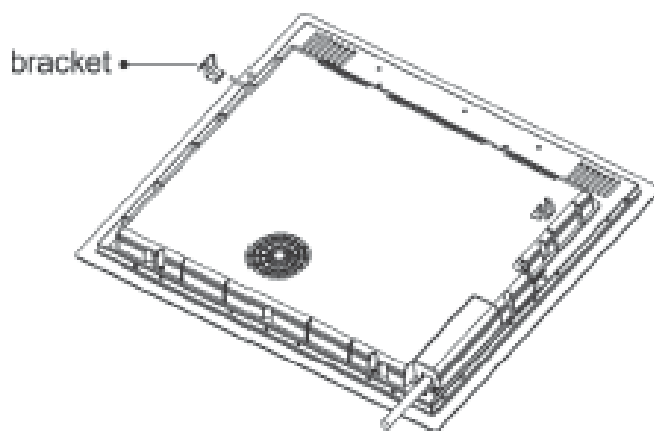
- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of fresh air from outside the cabinetry to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- The isolating switch is easily accessible by the customer.

9.4 Before locating the fixing brackets

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

9.5 Adjusting the bracket position

Fix the hob on the work surface by screw 2 brackets on the bottom of hob(see picture) after installation. Adjust the bracket position to suit for different table top thickness.



Under any circumstances, the brackets cannot touch with the inner surfaces of the worktop after installation (see picture).

9.6 Cautions

1. The induction hotplate must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The hob will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics
3. The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the table surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
6. A steam cleaner is not to be used.

9.7 Connecting the hob to the mains power supply



This hob must be connected to the mains power supply only by a suitably qualified person.

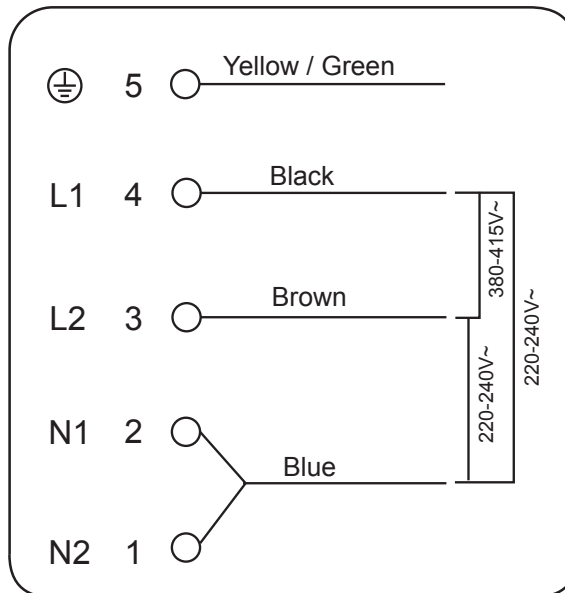
Before connecting the hob to the mains power supply, check that:

1. The domestic wiring system is suitable for the power drawn by the hob.
2. The voltage corresponds to the value given in the rating plate

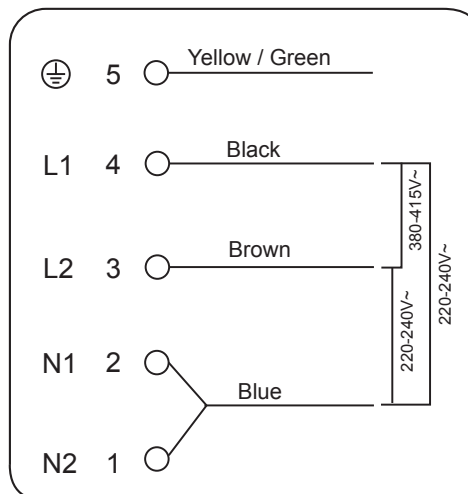
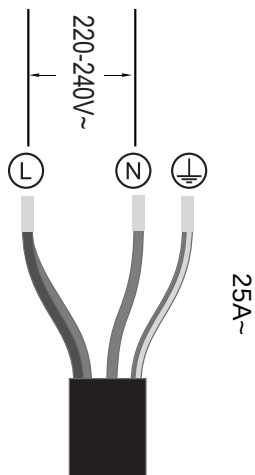
3. The power supply cable sections can withstand the load specified on the rating plate.
To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.
The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.



Check with an electrician whether the domestic wiring system is suitable without alterations.
Any alterations must only be made by a qualified electrician.



If the total number of heating unit of the appliance you choose is not less than 4, the appliance can be connected directly to the mains by single-phase electric connection, as shown below.



- If the cable is damaged or to be replaced, the operation must be carried out the by after-sale agent with dedicated tools to avoid any accidents.
- If the appliance 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 cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorised technicians only.



The bottom surface and the power cord of the hob are not accessible after installation.



DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

This appliance is labeled in compliance with European directive 2012/19/EU for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.

This appliance requires specialist waste disposal. For further information regarding the treatment, recover and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

■ ee attractive

■ ee reliable

■ ee smart

sauber

Placa de inducción SEV- 03. Manual de usuario

Induction cooktop SEV- 03. User manual.

■ ee useful

■ ee efficient

■ ee connected

■ ee sauber

Content

1. Foreword	4
1.1 Safety Warnings	4
1.2 Installation	4
1.2.1 Electrical Shock Hazard	4
1.2.2 Cut Hazard.....	4
1.2.3 Important safety instructions	4
1.3 Operation and maintenance.....	5
1.3.1 Electrical Shock Hazard	5
1.3.2 Health Hazard	6
1.3.3 Hot Surface Hazard	6
1.3.4 Cut Hazard.....	6
1.3.5 Important safety instructions	6
2. Product Introduction	8
2.1 Top View	8
2.2 Control Panel	8
2.3 Working Theory	8
2.4 Before using your New Induction Hob	9
2.5 Technical Specification	9
3. Operation of Product	9
3.1 Touch Controls	9
3.2 Choosing the right Cookware.....	9
3.3 How to use	10
3.3.1 Start cooking.....	10
3.3.2 Finish cooking.....	11
3.3.3 Using the Boost function	12
3.3.4 Locking the Controls	12
3.3.5 Timer control.....	12
3.3.6 Default working times.....	15
4. Cooking Guidelines.....	15
4.1 Cooking Tips	15
4.1.1 Simmering, cooking rice.....	15
4.1.2 Searing steak	15
4.1.3 For stir-frying	15
4.2 Detection of Small Articles	16
5. Heat Settings	16
6. Care and Cleaning	16
7. Hints and Tips	17
8. Failure Display and Inspection	18
9. Installation	20
9.1 Selection of installation equipment	20
9.2 Before installing the hob, make sure that	22
9.3 After installing the hob, make sure that	22
9.4 Before locating the fixing brackets.....	22
9.5 Adjusting the bracket position	22

9.6	Cautions.....	23
9.7	Connecting the hob to the mains power supply	23

1. Foreword

1.1 Safety Warnings

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

1.2 Installation

1.2.1 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.

1.2.2 Cut Hazard

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

1.2.3 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 is to be properly 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 power supply.

- Failure to install the appliance correctly could invalidate any warranty or liability claims.
- 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.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Warning: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot
- A steam cleaner is not to be used.
- Do not use a steam cleaner to clean your cooktop.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. 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.

1.3 Operation and maintenance

1.3.1 Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.

- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

1.3.2 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.

1.3.3 Hot Surface Hazard

- 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 Induction glass until the surface is cool.
- 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 reach of children.
- Failure to follow this advice could result in burns and scalds.

1.3.4 Cut Hazard

- The razor-sharp blade of a cooktop 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.

1.3.5 Important safety instructions

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- 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.

- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop 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 cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- 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 place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the Induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Induction glass.
- This appliance is intended to be used in household and similar applications such as: -staff kitchen areas in shops, offices and other working environments; -farm houses; -by clients in hotels, motels and other residential type environments; -bed and breakfast type environments.
- **WARNING:** The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.

Congratulations on the purchase of your new Induction Hob.

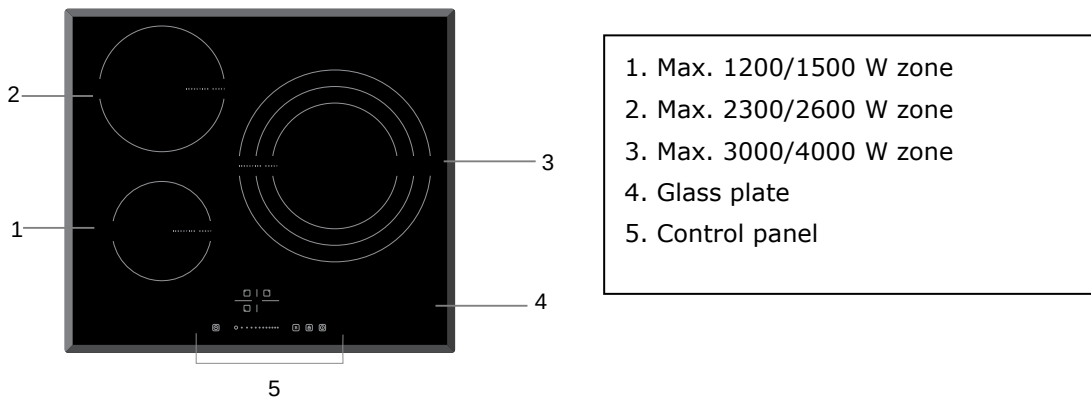
We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it.

For installation, please read the installation section.

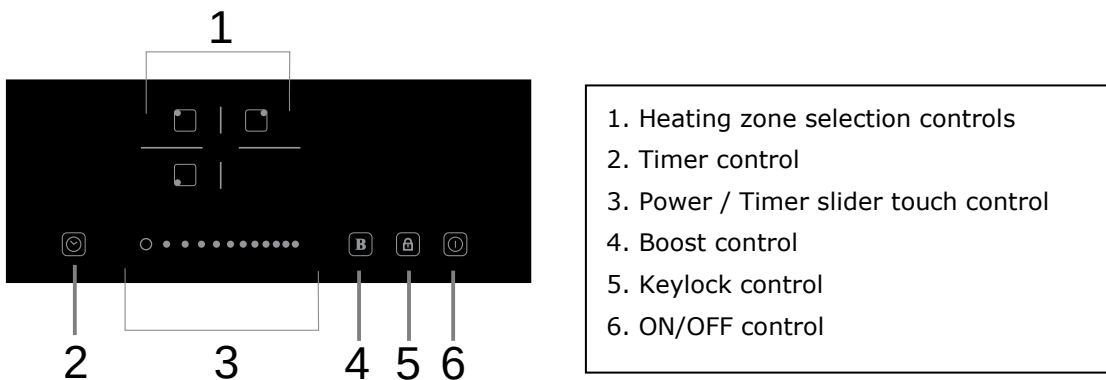
Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

2. Product Introduction

2.1 Top View

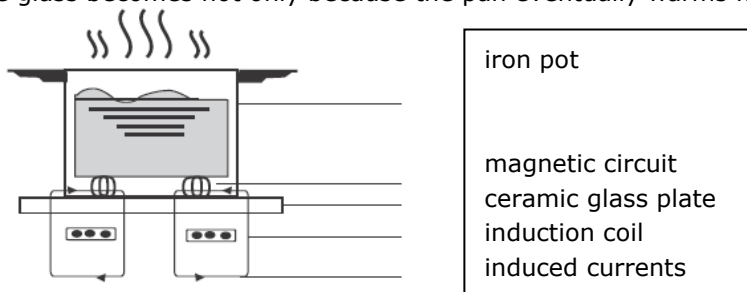


2.2 Control Panel



2.3 Working Theory

Induction cooking is a safe, advanced, efficient, and economical cooking technology. 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.



2.4 Before using your New Induction Hob

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your Induction hob.

2.5 Technical Specification

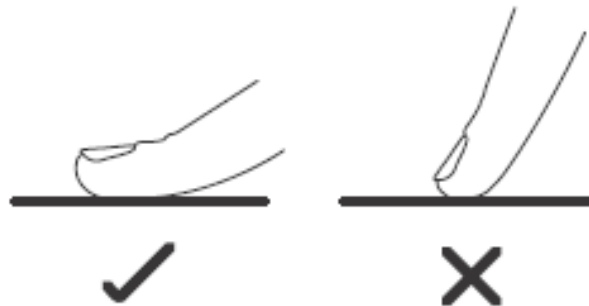
Cooking Hob	SEV-03
Cooking Zones	3 Zones
Supply Voltage	220-240V~ 50Hz or 60Hz
Installed Electric Power	7200W
Product Size L×W×H(mm)	590X520X60
Building-in Dimensions A×B (mm)	560X490

Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

3. Operation of Product

3.1 Touch Controls

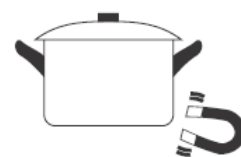
- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin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



3.2 Choosing the right Cookware



- 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



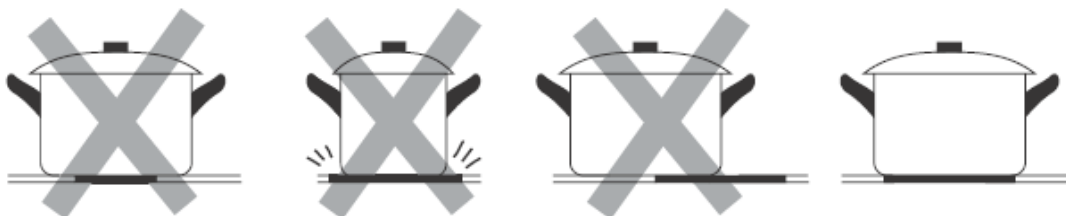
for induction.

- If you do not have a magnet:
 1. Put some water in the pan you want to check.
 2. If  does not flash in the display and the water is heating, the pan is suitable.
- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

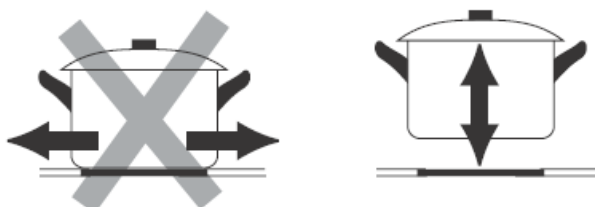
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected. Pot less than 140 mm could be undetected by the hob. Always centre your pan on the cooking zone.

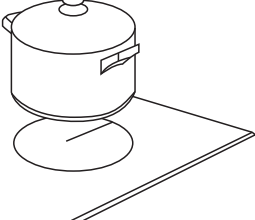


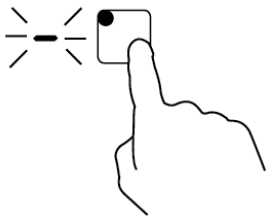
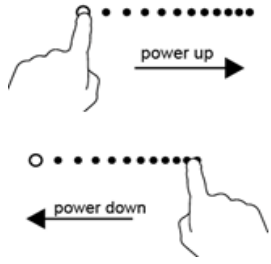
Always lift pans off the Induction hob – do not slide, or they may scratch the glass.



3.3 How to use

3.3.1 Start cooking

Touch the ON/OFF control for three seconds. After power on, the buzzer beeps once, all displays show “-” or “- -”, indicating that the induction hob has entered the state of standby mode.	
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.	

Touching the heating zone selection control, and an indicator next to the key will flash	
Select a heat setting by touching the 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 alternately with the heat setting

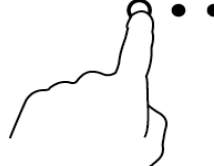
This means that:

- 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 centered on the cooking zone.

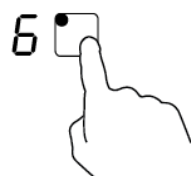
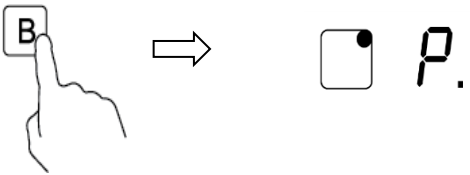
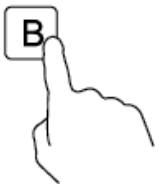
No heating takes place unless there is a suitable pan on the cooking zone.

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

3.3.2 Finish cooking

Touching the heating zone selection control that you wish to switch off.	
Turn the cooking zone off by touching the slider to "○". Make sure the display shows "0".	
Turn the whole cooktop off by touching the ON/OFF control.	
Beware of hot surfaces H will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.	

3.3.3 Using the Boost function

Activate the boost function	
Touching the heating zone selection control	
Touching the boost control B , the zone indicator show "b" and the power reach Max.	
Cancel the Boost function	
Touching the heating zone selection control that you wish to cancel the boost function	
Touching the "Boost" control B to cancel the Boost function, then the cooking zone will revert to its original setting.	

- The function can work in any cooking zone.
- The cooking zone returns to its original setting after 5 minutes.
- If the original heat setting equals 0, it will return to 9 after 5 minutes.

3.3.4 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 lock control 	The timer indicator will show " Lo "
To unlock the controls	
Touch and hold the lock control  for a while.	



When the hob is in the lock mode, all the controls are disable except the ON/OFF , you can always turn the induction hob off with the ON/OFF  control in an emergency, but you shall unlock the hob first in the next operation.

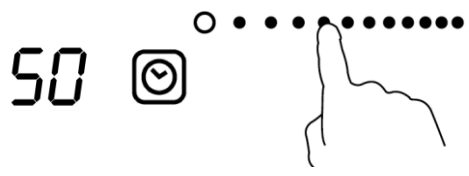
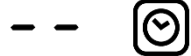
3.3.5 Timer control

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.
The timer of maximum is 99min.

a) Using the Timer as a Minute Minder

If you are not selecting any cooking zone

Make sure the cooktop is turned on. Note: you can use the minute minder even if you're not selecting any cooking zone.	
Touch timer control, the "10" will show in the timer display. and the "1" flashes.	
Set the time by touching the slider control. (e.g. 5)	
Touch timer control again, the "0" will flash	
Set the time by touching the slider control (e.g.9), now the timer you set is 95 minutes.	
When the time is set, it will begin to count down immediately. The display will show the remaining time	
Buzzer will beep for 30 seconds and the timer indicator shows "- -" when the setting time finished.	

b) Setting the timer to turn one or more cooking zones off

Set one zone	
Touching the heating zone selection control that you want to set the timer for.	
Touch timer control, the "10" will show in the timer display and the "1" flashes.	
Set the time by touching the slider control. (e.g. 5)	

Touch timer control again, the "0" will flash.	
Set the time by touching the slider control (e.g.9), now the timer you set is 95 minutes.	
When the time is set, it will begin to count down immediately. The display will show the remaining time. NOTE: The red dot next to power level indicator will illuminate indicating that zone is selected.	
When cooking timer expires, the corresponding cooking zone will be switched off automatically.	



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

set more zones:	
The steps for setting more zones are similar to the steps of setting one zone; When you set the time for several cooking zones simultaneously, decimal dots of the relevant cooking zones are on. The minute display shows the min. timer. The dot of the corresponding zone flashes. The shown as below:  (set to 15 minutes)   (set to 45 minutes)	
Once the countdown timer expires, the corresponding zone will switch off. Then it will show the new min. timer and the dot of corresponding zone will flash. The shown as right:	 (set to 30 minutes)
Touch the heating zone selection control, the corresponding timer will be shown in the timer indicator.	

c) Cancel the timer

Touching the heating zone selection control that you want to cancel the timer.	
Touching the timer control, the indicator flash	
Touch the slider control to set the timer to "00", the timer is cancelled	

3.3.6 Default working times

Auto shut down is a safety protection function for your induction hob. It shut down automatically if ever you forget to turn off your cooking. The default working times for various power levels are shown in the below table:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

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



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

4. Cooking Guidelines



Take care when frying as the oil and fat heat up very quickly, particularly if you're using PowerBoost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

4.1 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.
- Minimize 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.

4.1.1 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.

4.1.2 Searing steak

To cook juicy flavorsome 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.

4.1.3 For 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.

4.2 Detection of Small Articles

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

5. 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 suit you.

Heat setting	Suitability
1 - 2	• delicate warming for small amounts of food • melting chocolate, butter, and foods that burn quickly • gentle simmering • slow warming
3 - 4	• reheating • rapid simmering • cooking rice
5 - 6	• pancakes
7 - 8	• sautéing • cooking pasta
9/P	• stir-frying • searing • bringing soup to the boil • boiling water

6. Care and Cleaning

What?	How?	Important!
-------	------	------------

Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on.	• When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • 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. • Never leave cleaning residue on the cooktop: the glass may become stained.
Boilovers, melts, and hot sugary spills on the glass	Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Induction glass cooktops, but beware of hot cooking zone surfaces: 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above.	• 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. • 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.
Spillovers on the touch controls	1. Switch the power to the cooktop off. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on.	• The cooktop may beep and 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 cooktop back on.

7. 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 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 cooktop' 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 is being 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 'Care and cleaning'.
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 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 at the wall while the fan is running.
Pans do not become hot and 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 tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.

8. Failure Display and Inspection

The induction hob is equipped with a self diagnostic function. With this test the technician is able to check the function of several components without disassembling or dismantling the hob from the working surface.

Troubleshooting

1) Failure code occur during customer using & Solution;

Failure code	Problem	Solution
Auto-Recovery		
E1	Supply voltage is above the rated voltage.	Please inspect whether power supply is

E2	Supply voltage is below the rated voltage.	normal. Power on after the power supply is normal.
E3	High temperature of ceramic plate sensor . （1#）	Wait for the temperature of ceramic plate return to normal. Touch “ON/OFF” button to restart unit.
E4	High temperature of ceramic plate sensor . （2#）	
E5	High temperature of IGBT .（1#）	Wait for the temperature of IGBT return to normal.
E6	High temperature of IGBT.（2#）	Touch “ON/OFF” button to restart unit. Check whether the fan runs smoothly; if not , replace the fan.
No Auto-Recovery		
F3/F6	Ceramic plate temperature sensor failure- -short circuit. (F3 for 1#,F6 for2#)	Check the connection or replace the ceramic plate temperature sensor.
F4/F7	Ceramic plate temperature sensor failure--open circuit. (F4 for 1#,F7 for2#)	
F5/F8	Ceramic plate temperature sensor failure—invalid . （F5 for 1#,F8 for2#）	
F9/FA	Temperature sensor of the IGBT failure. （short circuit/open circuit for 1#）	Replace the power board.
FC /FD	Temperature sensor of the IGBT failure. （short circuit/open circuit for 2#）	

2) Specific Failure & Solution

Failure	Problem	Solution A	Solution B
The LED does not come on when unit is plugged in.	No power supplied.	Check to see if plug is secured tightly in outlet and that outlet is working.	
	The accessorial power board and the display board connected failure.	Check the connection.	
	The accessorial power board is damaged.	Replace the accessorial power board.	
	The display board is damaged.	Replace the display board.	
Some buttons can't work, or the LED display is not normal.	The display board is damaged.	Replace the display board.	
The Cooking Mode Indicator comes on, but heating does not start.	High temperature of the hob.	Ambient temperature may be too high. Air Intake or Air Vent may be blocked.	
	There is something wrong with the fan.	Check whether the fan runs smoothly; if not , replace the fan.	

	The power board is damaged.	Replace the power board.	
Heating stops suddenly during operation and the display flashes "u".	Pan Type is wrong.	Use the proper pot (refer to the instruction manual.)	Pan detection circuit is damaged, replace the power board.
	Pot diameter is too small.		
	Cooker has overheated;	Unit is overheated. Wait for temperature to return to normal. Push "ON/OFF" button to restart unit.	
Heating zones of the same side (Such as the first and the second zone) would display "u" .	The power board and the display board connected failure;	Check the connection.	
	The display board of communicate part is damaged.	Replace the display board.	
	The Main board is damaged.	Replace the power board.	
Fan motor sounds abnormal.	The fan motor is damaged.	Replace the fan.	

The above are the judgment and inspection of common failures.

Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob.

9. Installation

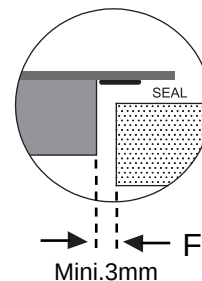
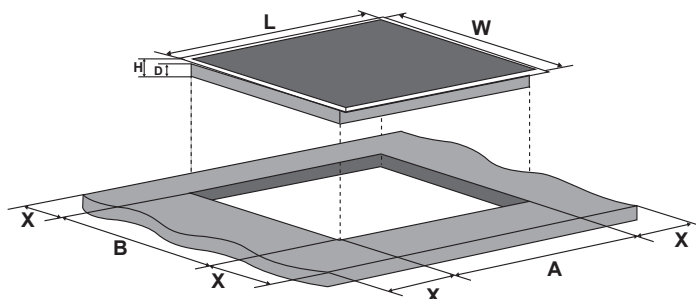
9.1 Selection of installation equipment

Cut out the work surface according to the sizes shown in the drawing.

For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole. Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant and insulated work surface material (Wood and similar fibrous or hygroscopic material shall not be used as work surface material unless impregnated) to avoid the electrical shock and larger deformation caused by the heat radiation from the hotplate. As shown below:



Note: The safety distance between the sides of the hob and the inner surfaces of the worktop should be at least 3mm.

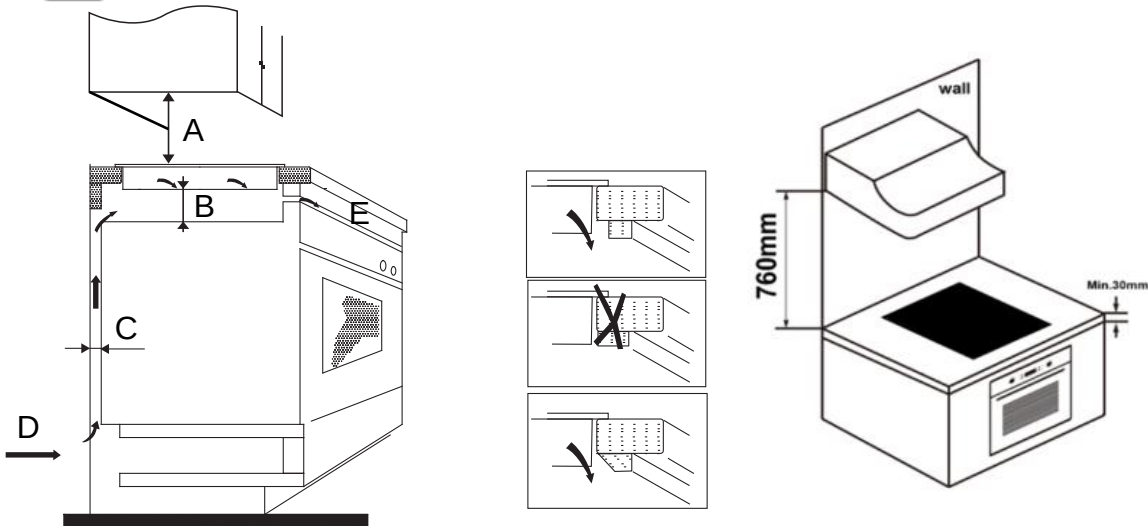


L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)	F(mm)
590	520	60	56	560+4 +1	490+4 +1	50 min.	3 min.

Under any circumstances, make sure the Induction cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the induction cooker hob is in good work state. As shown below



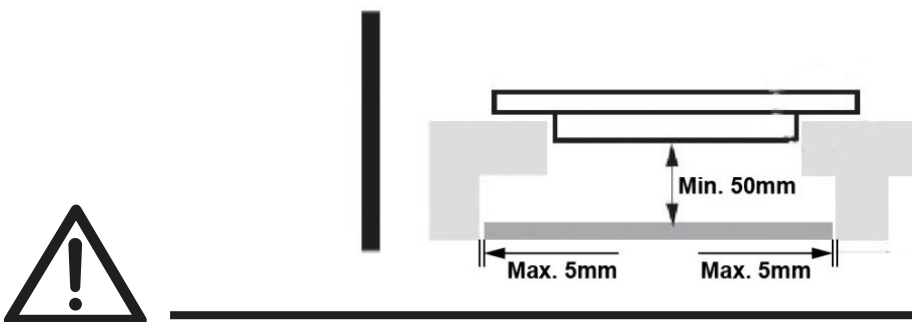
Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760 mm.



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

WARNING: Ensuring Adequate Ventilation

Make sure the induction cooker hob is well ventilated and that air inlet and outlet are not blocked. In order to avoid accidental touch with the overheating bottom of the hob, or getting unexpected electric shock during working, it is necessary to put a wooden insert, fixed by screws, at a minimum distance of 50mm from the bottom of the hob. Follow the requirements below.



There are ventilation holes around outside of the hob. YOU MUST ensure these holes are not blocked by the worktop when you put the hob into position.



- Be aware that the glue that join the plastic or wooden material to the furniture, has to resist to temperature not below 150°C, to avoid the unstuck of the paneling.
 - The rear wall, adjacent and surrounding surfaces must therefore be able to withstand an temperature of 90°C.
-

9.2 Before installing the hob, make sure that

- The work surface is square and level, and no structural members interfere with space requirements.
- The work surface is made of a heat-resistant and insulated material.
- If the hob is installed above an oven, the oven has a built-in cooling fan.
- The installation will comply with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- The isolating switch will be easily accessible to the customer with the hob installed.
- You consult local building authorities and by-laws if in doubt regarding installation.
- You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

9.3 After installing the hob, make sure that

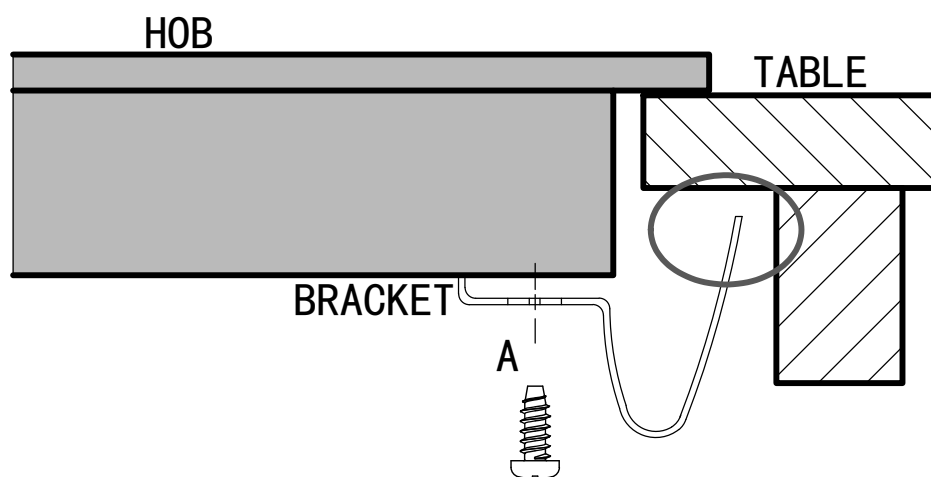
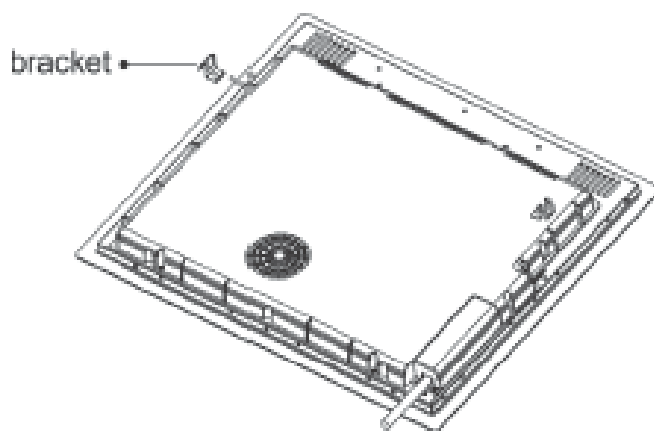
- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of fresh air from outside the cabinetry to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- The isolating switch is easily accessible by the customer.

9.4 Before locating the fixing brackets

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

9.5 Adjusting the bracket position

Fix the hob on the work surface by screw 2 brackets on the bottom of hob(see picture) after installation. Adjust the bracket position to suit for different table top thickness.



Under any circumstances, the brackets cannot touch with the inner surfaces of the worktop after installation (see picture).

9.6 Cautions

1. The induction hotplate must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The hob will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics
3. The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the table surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
6. A steam cleaner is not to be used.

9.7 Connecting the hob to the mains power supply



This hob must be connected to the mains power supply only by a suitably qualified person.

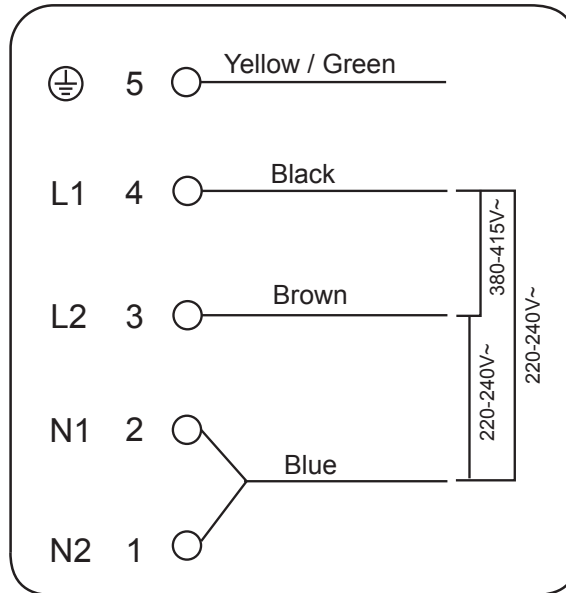
Before connecting the hob to the mains power supply, check that:

1. The domestic wiring system is suitable for the power drawn by the hob.
2. The voltage corresponds to the value given in the rating plate

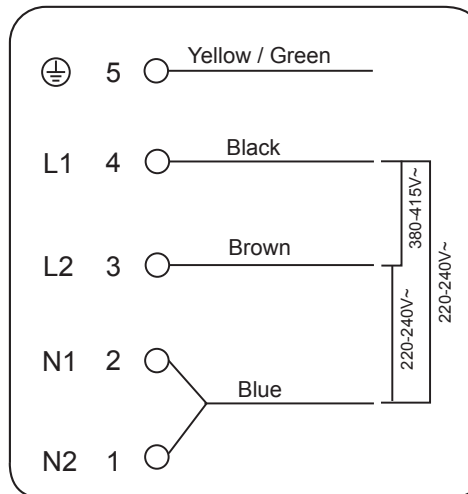
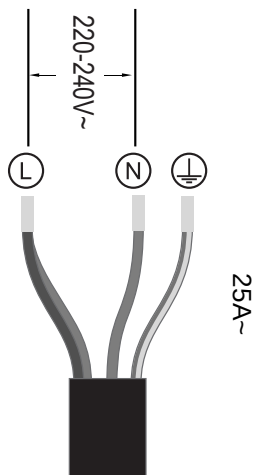
3. The power supply cable sections can withstand the load specified on the rating plate.
To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.
The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.



Check with an electrician whether the domestic wiring system is suitable without alterations.
Any alterations must only be made by a qualified electrician.



If the total number of heating unit of the appliance you choose is not less than 4, the appliance can be connected directly to the mains by single-phase electric connection, as shown below.



- If the cable is damaged or to be replaced, the operation must be carried out the by after-sale agent with dedicated tools to avoid any accidents.
- If the appliance 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 cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorised technicians only.



The bottom surface and the power cord of the hob are not accessible after installation.



DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

This appliance is labeled in compliance with European directive 2012/19/EU for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.

This appliance requires specialist waste disposal. For further information regarding the treatment, recover and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

