

INSTRUCTIONS FOR USERS



Directive 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, and waste electrical and electronic equipment

This symbol, crossed out wheeled bin, on the product or on its packaging indicates that this product must not be disposed of with your other household waste.

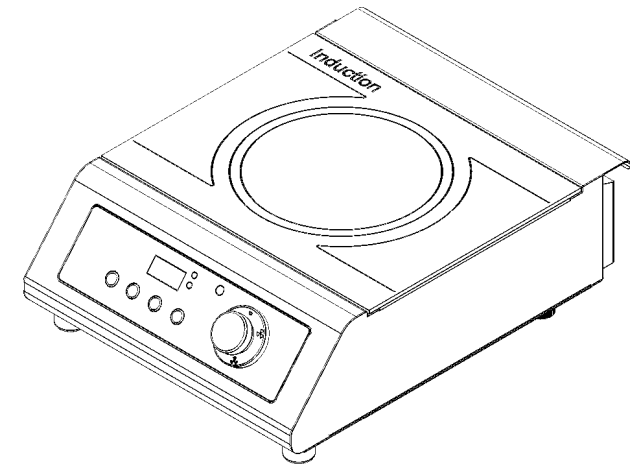
Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection.

The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.



**SERVICE CENTRE
AUTHORISED DEALER**

USE AND MAINTENANCE MANUAL



INDUCTION HOT-PLATE

mod. 51GPI35122LF

USE AND MAINTENANCE MANUAL
SAFETY WARNINGS

READ ALL INSTRUCTIONS THOROUGHLY
BEFORE USING THE INDUCTION HOT-PLATE

1. Plug into a 230V 15 ampere socket.
2. DO NOT obstruct the air vent. Leave the air vent free of obstructions to prevent overheating (*Fig. 2 – ref. n.6*).
3. Use pans with diameters ranging from a minimum of 14 cm to a maximum diameter of 26 cm.
On the following page a list is provided indicating which pans are suitable and which are not for this type of cooking method.
4. DO NOT touch the hot ceramic surface. NOTE: This induction hot-plate does not produce heat when cooking, however, the heat generated by the pan heats the ceramic surface!
5. DO NOT place empty pans and or frying pans on the hot-plate. If an empty pan is placed on the hot plate, an incorporated safety protection against overheating trips and turns the hot plate off.
6. Position the hot plate on a flat and level surface at a minimum distance of at least 10 cm from walls and other objects to allow for greater air circulation.
7. DO NOT poke objects or utensils into the air vent as this could cause electric shocks.
8. To prevent electric shocks DO NOT put the hot plate, power cable, plug or socket in or near water or other liquids.
9. It is of utmost importance to supervise the hot plate when it is on and when there are children in the immediate area.
10. DO NOT use the hot plate if it is damaged or faulty in any way. Return damaged or faulty hot plates to your local Service Centre for repairs.
11. Do not use accessories which are not recommended by the manufacturer as these could damage the hot plate.
12. Keep the power cable way from heat sources.
13. DO NOT place the hot plate on top of or near flames, electric hot plates or ovens that are on or other high-temperature appliances.
14. DO NOT use this hot plate to heat sealed food containers as these could explode.
15. DO NOT move the hot plate when in use or if the pan is still hot.
16. Once the induction hot plate has cooled down, disconnect the power cable and clean as follows:
CERAMIC PLATE: use a damp cloth or a neutral and non-abrasive detergent solution.
CASING: use a soft cloth or neutral cleaning product to clean the controls.
17. DO NOT use this hot plate for purposes other than those indicated in this instruction manual.
18. When the hot plate is not in use disconnect from electricity supply.

SPECIFICATIONS:

<i>model</i>	P.I 3,5 Kw
Voltage	230V ~ 50 Hz
Glass-ceramic plate	330 x 275 mm
Energy consumption	max 3.500 watt.
Power supply	230V/50Hz
Safety features	Overheating (2 hours) Automatic turn off feature Suitable pan sensor Small object sensor
Measurements	340 x 460 x H 135 mm
Net weight	11 Kg
Note:	Operating frequency is controlled automatically.

MALFUNCTIONS – CAUSES – POSSIBLE SOLUTIONS :

<i>If.....</i>	<i>The cause could be.....</i>
The power “on” light does not light up	Power cable / plug not plugged in. Blown fuse or circuit breaker tripped
The heating light does not light up. The appliance does not heat up.	Unsuitable pan on plate. Pan not positioned in the centre of plate. Pan with a diameter less than 5 cm on plate. Overheating device tripped.
The appliance unexpectedly stops heating during use.	Excessively high ambient temperature. Air vents obstructed. Overheating device tripped.

1. If your induction hot plate does not function properly, this does not necessarily mean that it is damaged. Run a number of checks following the information provided in the “Malfunctions – Causes – Possible solutions “ table.
2. If you cannot identify the cause, contact you local Service Centre immediately.

Controls:

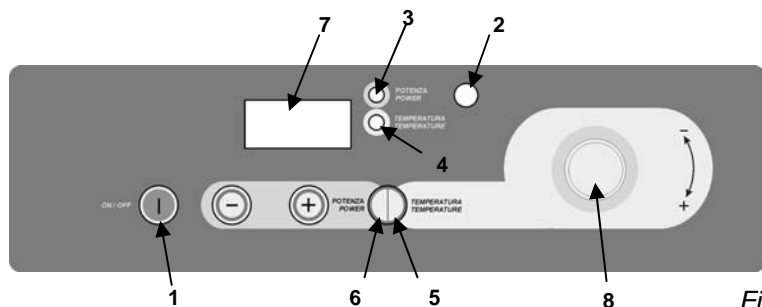


Fig.n.1

1. On / Off button
2. Light "Heating"
3. Light "Heating Power" function
4. Light "Temperature" function
5. "Temperature" function button
6. "heating Power " function button
7. Display.
8. Power regulation knob.

FEATURES AND DESCRIPTION

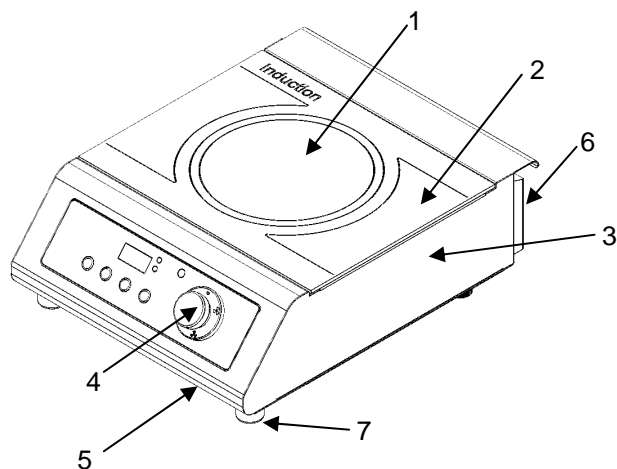


Fig.n.2

1. 3500 Watt heating surface
2. Glass-ceramic surface
3. Casing
4. Power regulation knob
5. Air vent - inlet
6. Air vent - outlet
7. Support feet

19. DO NOT place objects on top of the induction hot plate when not in use.
20. When cooking with the induction hot plate (flat surface) people with pacemakers should keep at a 2-foot distance (approximately 60 cm) from the hot plate.

ALWAYS KEEP THESE INSTRUCTIONS

SUITABLE UTENSILS FOR COOKING WITH THE INDUCTION HOT PLATE

SUITABLE PANS

1. Metal
 2. Cast-iron
 3. Stainless steel
 4. Enamelled
- All pans and frying pans must have a magnetic bottom.
All pans and frying pans must have a flat bottom.
All pans and frying pans must have a diameter ranging between minimum 14 cm up to 26 cm.

UNSUITABLE PANS

1. Pans with diameters less than 5 cm.
2. Stainless steel pans with aluminium bottoms.
3. Ceramic pans.
4. Glass pans.
5. Aluminium pans
6. Bronze pans
7. Copper pans
8. Pans with support feet

SAFETY DEVICES

Overcooking sensor

If the pan is left on the induction hot plate for more than two hours or if the user does not modify settings or other for more than two hours, the hot plate automatically turns off.

Automatic turn off device

Once the induction plate is turned on and within 60 seconds no pan or an unsuitable pan is placed on the plate this device cuts-in and turns the induction plate off.

Small object sensor

It is not possible to use objects or utensils with diameters smaller than 5 cm placed in the centre with the induction hot plate. To achieve best cooking results use pans with diameters ranging between a minimum 14 cm up to 26 cm.

Overheating safety protection

If the pan becomes very hot and exceeds a certain temperature after 60 seconds

the hot plate automatically turns off.

When the hot plate turns off automatically a beep tone is emitted to warn the user.

HOW DOES THE INDUCTION HOT PLATE WORK?

A high-frequency (20-35 KHz) induction coil positioned underneath the ceramic surface heats the inside of the pan utilising magnetic friction. Heat is produced on the inside of the pan. An electronic circuit is incorporated to offer improved functions and greater appliance performance and efficiency.

There is no heat loss between the plate and food. When the hot plate is turned off cooking stops immediately.

WARNINGS BEFORE USING YOUR INDUCTION PLATE

1. The glass surface is solid and non-porous. In the event the induction plate is damaged even if slightly cracked or chipped, disconnect it from the power supply and contact your local Service Centre.
2. This hot plate is fitted with a sensor for detecting small objects. We highly recommend that you do not position metal kitchen utensils, pan lids, knives or other metal objects on the hot plate.
If the hot plate is on you run the risk of heating the object.
3. When using the induction hot plate do not place credit cards, tapes etc. near the plate.
4. Scientific tests prove that an induction hot plate is not hazardous. However, people with pacemakers must be keep themselves at a minimum distance of at least 1 m from the induction hot plate when in use.
5. To prevent overheating not place foil or metal objects which are not suitable pans for cooking on the hot plate.
6. Install this appliance on a flat and level surface and at a minimum distance of 5-10 cm from walls and other objects.
7. Do not place objects such as wires or metal utensils into the air vents which could provoke an electric shock.
8. If water is spilled onto the plate, dry immediately.

INSTRUCTIONS

1. Plug the power cable into a CEI 230V/50Hz – 25A socket and fit a 20 A $\Delta I = 0.03A$ thermomagnetic switch.
2. Make sure the pan to use is suitable for use with the induction hot plate. Place the pan in the centre of the hot plate.
3. Using the ON/OFF button turn on the hot plate.
4. Turn the knob (*Fig. n.2 – ref. 4*) to turn on the display.
5. Select required function “Heating Power or Temperature” (*Fig. n.1 – ref. 6-5*). After selecting the function a corresponding light comes up on the display (*Fig. n.1 – ref. 3-4*).
6. A beep tone is emitted if there is no pan or an unsuitable pan is placed on the hot plate.

Heating Power:

1. A light comes on when the function “Heating Power” is selected.
2. By turning the control knob you can select heating power from 1 to 19.
3. Turn the control knob to required heating power. 1 is minimum and 19 maximum.

Temperature:

1. A light comes on when the function “Temperature” is selected.
2. To select the required temperature press buttons “+ or –” and the temperature comes up on the display (min. 80°C – Max. 230°C).
3. The corresponding “Temperature” light starts flashing until the required temperature is reached.
4. The appliance is fitted with an overheating safety protection which cuts-off power to the appliance when the plate reaches a temperature of 230°C (+/- 20°C). Power is returned to the appliance automatically when the temperature returns below the maximum temperature 230°C (+/- 20°C).
5. If an empty pan is placed on the hot plate and heated at full power, the plate reaches 230°C very quickly. This safety device trips and turns off the appliance to prevent overheating. The heating light flashes signalling that the overheating safety device has tripped.