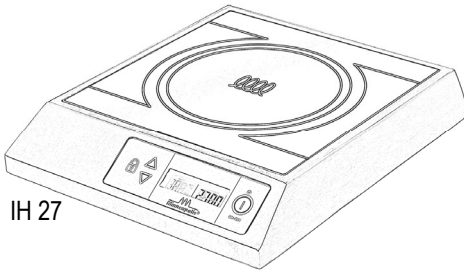


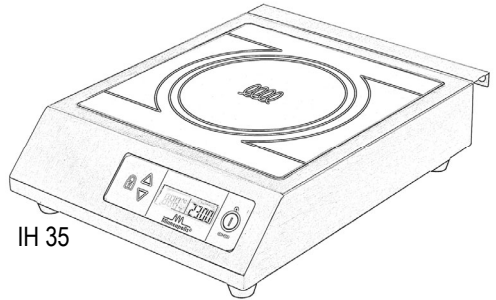
USER'S MANUAL

INDUCTION RANGE

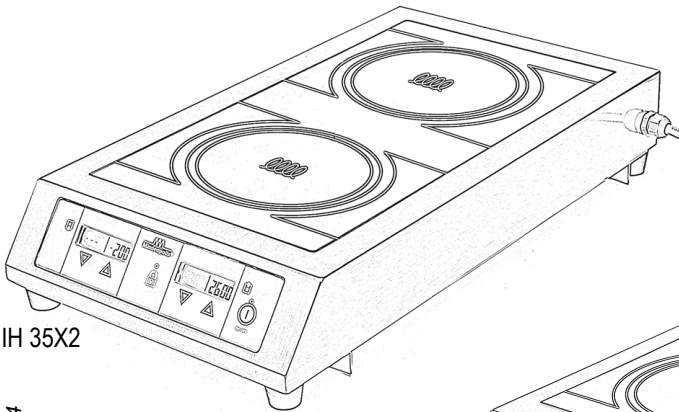
mod. **IH27 - IH35**
IH 35x2 - IH 50



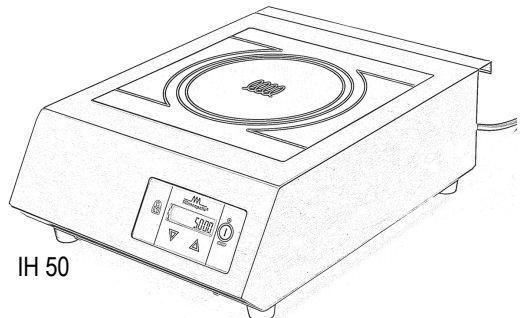
IH 27



IH 35



IH 35x2



IH 50

READ ALL INSTRUCTIONS BEFORE OPERATION

1. DO NOT block the air-intake panel, blocking may overheat the unit.
2. Use pans 12 cm or larger in diameter. We recommend pans be less than 28 cm in diameter. Please refer to the next page for a list of suitable and unsuitable pans.
3. DO NOT touch the hot surface of the ceramic plate. NOTE: The induction range itself does not produce any heat during cooking, however, the heat from the pan will leave the surface of the ceramic hot!
4. DO NOT cook empty pots or pans. Heating an empty pan will automatically activate the overheating protection device and the unit will shut off.
5. Place the induction range on a horizontal surface and at least 10cm away from the wall and other objects for proper ventilation.
6. DO NOT place any objects or tools in the air-intake panel. Doing so may cause electrical shock.
7. To protect against electrical shock, DO NOT immerse the unit, the cord or the plug in or near water or other liquids.
8. Close supervision is necessary when the induction range is used or near children.
9. DO NOT operate the induction range if it has been damaged in any manner or if the unit malfunctions. Return the unit to the nearest authorized service facility for examination or repair.
10. The use of any accessories not recommended by the manufacturer may cause injuries.
11. Keep the power cord away from heat.
12. DO NOT place the induction range in, on or near open flames, electric burners, heated ovens or other high temperature surroundings.
13. DO NOT heat any sealed cans on the induction range. A heated can may explode.
14. DO NOT move the induction range while cooking or when the pan is hot.
15. After the induction range has cooled down, unplug the cord and clean as follows, CERAMIC PLATE: wipe with damp cloth or use a mild, non-abrasive cleaning solution.
BODY: wipe the control panel with soft cloth or use a mild cleaner.
17. DO NOT use induction range for other than intended use.
18. Unplug when not in use.
19. When storing, DO NOT place any objects on top of the induction range.
20. When using an induction range (smooth top range) for cooking, keep your pacemaker 2 feet (approx. 60 cm) from the heating areas.

SAVE THESE INSTRUCTIONS!!!

SUITABLE COOK UTENSILS- FOR INDUCTION HEATING PLATES

SUITABLE POTS

1. Iron
2. Cast iron
3. Stainless steel
4. Enamelware

All pots and pans must have a magnetic bottom.

All pots and pans must have a flat bottom.

All pots and pans should have a diameter between 12 and 28 cm.

UNSUITABLE POTS

1. Pot with diameter below 5 cm.
2. Stainless steel pans with aluminum bottom
3. Pottery
4. Glass pans
5. Aluminum pans
6. Bronze pans
7. Copper pots
8. Pans with feet

SAFETY DEVICE

Overtime Detector

If the pan is left on the induction range for more than 2 hours, or if the user does not operate any functions for more than 2 hours, the range will automatically shut off.

Automatic Safety Shut-Off

If the induction range is left on for more than 60 seconds without a pan or with an incompatible pan, the unit will automatically shut off.

Material Compatibility Detector

If the pan's material or it's dimensions are not suitable for this induction range, the pan indicator will not light.

Small Object Detector

The induction range will not recognize any objects or utensils smaller than 5 cm in diameter. For best results, use pans that are between 12 cm and 28 cm in diameter.

Overheating Protection Device

If the pan's temperature becomes too high, and the temperature remains too high for 60 seconds, the unit will shut off automatically. And there will be a short warning sound after unit shut off automatically.

IC Auto Reset Device

Main control micro processor equipped with watch dog device, the IC will auto reset when the software program goes wrong.

HOW DOES YOUR INDUCTION HOB WORK?

A high frequency (20-35KHz) induction coil underneath the surface ceramic top plate heats the cooking utensil by magnetic friction. The heat is produced directly within the pan. It's controlled by

electronic circuit to offer superior performance and functions. When you switch off, the cooking is stopped immediately.

PRECAUTION BEFORE USING YOUR INDUCTION HOB

1. The glass top is of strong, hard, and non-porous properties. But, in case of breakage, even it's only slight cracking, disconnect the appliance from the mains immediately and contact the after-sales service.
2. The appliances is equipped with 'small object detector'. But, it's recommended not to place metal kitchen utensils, pan lids, knives, or other metal objects on the induction heating zone. If an inductor is switched on, there is a risk of becoming hot.
3. When using your induction hob, don't place any magnetable objects on the glass top.
4. Scientific tests have shown that the induction hob presents no danger. Whatsoever, for persons using pacemaker, please keep 30 cm distance from the unit while the induction hob is in using.
5. To prevent from overheating, do not place aluminum-foiled or iron plate on the top plate.
6. Put the appliance on a horizontal surface but keep away from wall or articles at least 5-10 cm.
7. Do not put any articles like iron wire or tools into the air entrance or outlet to prevent from electric shock.
8. Immediate clean-up is recommended when water left on the top plate.

OPERATION INSTRUCTION

1. Place suitable cooking utensils in the center of the top plate and plug in the socket.
2. **ATTENTION! Do not leave your pan on the appliance while empty.**
3. Switch the appliance on by pressing the "ON/OFF" key and pressing \wedge or \vee (ref. 3 - 4) button ,then the induction cooker will be go into operation on the "POWER" mode. See all power levels on the tables below.
4. If you want to change to "TEMPERATURE" mode, press the \wedge or \vee (ref. 3 - 4) button at the same time until the display flash then you can adjust the temperature level by \wedge or \vee (ref. 3 - 4) button. The "TEMPERATURE" mode will be show temperature and power level both on the screen.
5. If you need to change back to "POWER" mode, press the up and down button at the same time until the digital display flash then you can adjust the power level by up or down button.
6. To block the set data, press the padlock button (ref.5)
7. After use, press the "ON/OFF" key to turn off the appliance. It is normal for the cooling fan still operated until the detected internal temperature lower than 80°C.

NOTE! Allow the appliance to cool off before you touch it. The glass plate is very hot after use.

IH 27

Consumption with use based on temperature										
Temperature	60°C	80°C	100°C	120°C	140°C	160°C	180°C	200°C	220°C	240°C
Power	800 W		1.300 W		1.500 W			1.800 W		
Consumption with use based on power										
500 W	800 W	1.000 W	1.300 W	1.500 W	1.800 W	2.000 W	2.300 W	2.500 W	2.700 W	

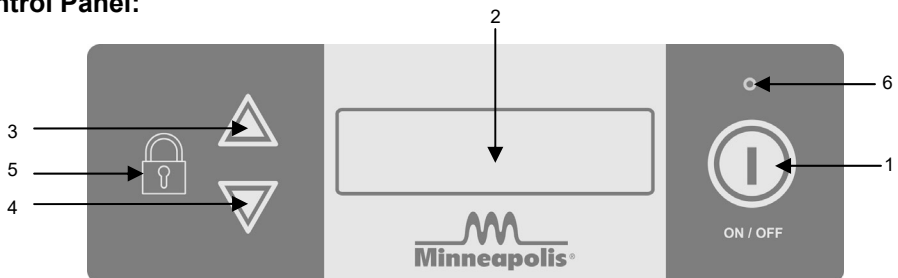
IH 35 - IH 35x2

Consumption with use based on temperature										
Temperature	60°C	80°C	100°C	120°C	140°C	160°C	180°C	200°C	220°C	240°C
Power	500 W		1.500 W		2.000 W					
Consumption with use based on power										
200 W	500 W	1.000 W	1.500 W	2.000 W	2.300 W	2.600 W	2.900 W	3.100 W	3.500 W	

IH 50

Consumption with use based on temperature										
Temperatura	60°C	80°C	100°C	120°C	140°C	160°C	180°C	200°C	220°C	240°C
Potenza	1000 W		1.500 W				2.000 W			
Consumption with use based on power										
500 W	1.000 W	1.500 W	2.000 W	2.500 W	3.000 W	3.500 W	4.000 W	4.500 W	5.000 W	

Control Panel:



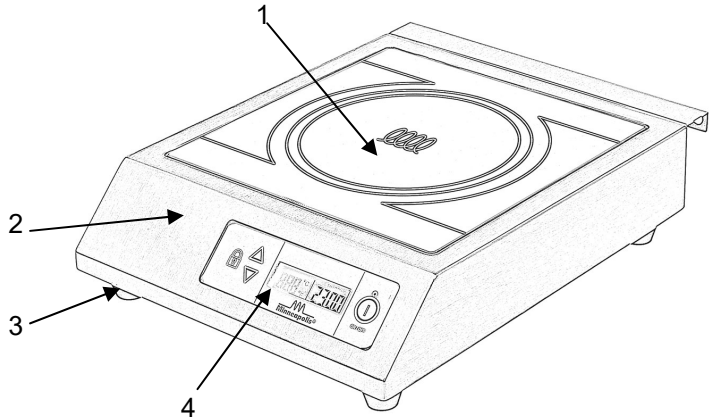
Legend:

1. "ON/OFF" button, turns the plate on/off
2. Display, indicates current settings
3. "▲" up button
4. "▼" down button
5. "Padlock" button to lock / unlock the set data
6. Pilot lights, turn on when selecting the corresponding function

TECHNICAL DATA:

Legend:

1. Ceramic glass cooking surface
2. Body
3. Feet
4. Controls



HOW TO CLEAN

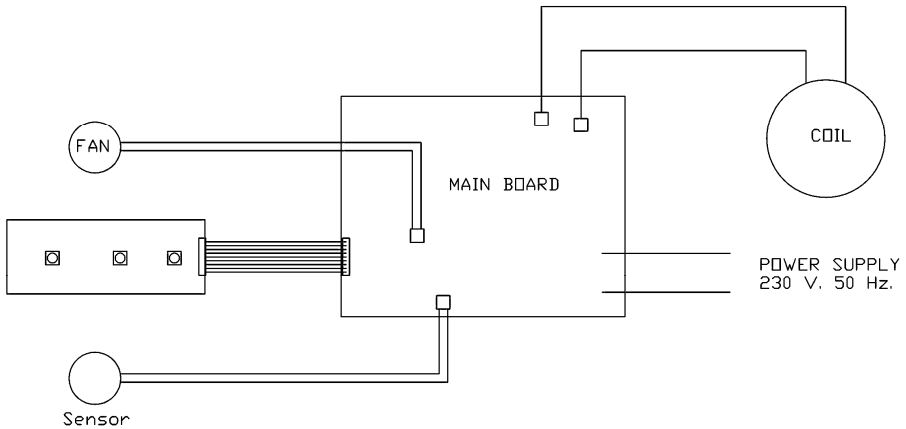
1. Disconnect plug and wait until the unit is cooled down completely. Clean after using every time.
2. If the pots/pans are used without being cleaned, discoloration or cooked on stains may be caused.
3. The induction must not be cleaned with water cleaners or water jets, and/or with acid or corrosive detergents that can ruin the surface.
4. Tools and brushes or else must not be used as they might damage the induction.
5. Check that the vent's opening are not obstructed by dust, dirt or else periodically. In case these are obstructed call the CUSTOMER CENTRE.

ATTENTION: do not use air jets or else that could provoke dirt's infiltrations inside the induction.

TECHNICAL DATA:

Model		IH 27	IH 35	IH 35x2	IH 50
Power source		1ph	1ph	3ph	3ph
Power	watt	2.700	3.500	3.500 x2	5.000
Useful surface	mm	280x280	280x280	308x558	237x237
Overall dimensions	mm	323x370 h.105	330x425 h.105	416x690 h.130	405x523 h.180
Cavity dimensions for built-in	mm	-	-	-	-
Net weight	kg	4	5	10,9	9,8

WIRING DIAGRAM



TROUBLESHOOTING

Error message	Cause	Solution
E0	There is no pan on the induction hob	Put a pan on the induction hob
E01	Internal temperature of the appliance is too high or the fan inside is not working	Make sure there is a minimum distance of 10 cm between the ventilation slot and any obstruction such as a wall or other appliances. Unplug, let the appliance cool down, plug back in and switch ON the appliance. Check and clean the air inlet and outlet if they are blocked
E02	The temperature of the pan is too high. If the pan is dry or empty it can reach a very high temperature. The appliance will shut down to protect the internal parts	Remove the cookware from the appliance. Let the appliance cool off
E03	Input voltage is too high or too low	Make sure the appliance is connected to the correct input voltage

WEEE Waste of Electric and Electronic Equipment



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**