ZTOVE

User manual and installation instructions

Induction hobs:

ZIB604SR01 / ZIB604DR01

ZIB804SR01 / ZIB804DR01

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Safety

Read the instruction manual carefully before using the appliance. The manufacturer cannot be held liable if the appliance is used incorrectly and causes damage. Always keep the instruction manual with the appliance for future reference.

Precautions before use

- Unpack the product and remove all parts of the packaging.
- Installation and electrical connection of the appliance must be carried out by a certified technician.
- The manufacturer cannot be held responsible for damage caused by installation or connection errors.
- The appliance must be installed in a kitchen cabinet and on a customized and approved countertop.
- This household appliance is intended solely for cooking, excluding any other household, commercial, or industrial use.
- Remove all labels and adhesive materials from the ceramic glass surface.
- No modifications should be made to the appliance.
- The hob should not be used as a work surface.
- The appliance must be grounded and connected in accordance with local standards.
- Do not use any kind of extension cord for the connection.
- The appliance should not be used above a dishwasher or a dryer: Steam can damage the appliance's electronics.

Using the appliance

- Turn off the cooking zones after use.
- Keep an eye on the cooking. Cooking with fats or oil can be dangerous and may cause a fire. Never try to extinguish a fire with water; instead, turn off the appliance and cover the fire with a lid or a fire blanket.
- Be careful not to burn yourself during or after using the appliance.
- Ensure that no cables from fixed or movable appliances come into contact with the ceramic glass surface or hot cookware.
- Magnetic objects (credit cards, USB drives, calculators) should not be placed near the operating appliance.
- Metal objects such as knives, forks, spoons, and lids should not be placed on the cooking zone surface, as they can become hot.

- In general, metal objects should not be placed on the glass, except for suitable pots and pans. In the event of unexpected activation or residual heat, the glass can become hot, melt, or even burn.
- Never cover the appliance with a cloth or protective layer. These can become very hot and ignite.
- Children should be supervised to ensure they do not play with the appliance.
- Flambéing is not permitted. Never leave hot oil unattended. If the oil ignites, do not use water – turn off the appliance and cover the flame with a lid or fire blanket.

Pots and pans suitable for induction hobs

- This hob model offers only cooking zones for induction use. It is therefore important that you only use cookware specifically designed and/or approved for use on induction hobs.

WARNING: Never allow melamine or plastic containers to come into contact with the cooking zones.

Precautions to prevent damage to the appliance

- Rough pan bottoms or damaged pots (non-enameled cast iron pots) can damage the ceramic glass surface and scratch it.
- Sand or other abrasive materials can damage the ceramic glass surface.
- Avoid dropping sharp and hard objects onto the hob.
- Do not knock pot edges against the ceramic glass.
- Ensure the appliance's ventilation functions according to the manufacturer's instructions.
- Sugar, synthetic/plastic materials, or aluminum foil must not come into contact with the cooking zones. These can cause cracks or other changes to the ceramic glass surface when cooled: Turn off the appliance and remove them immediately from the hot cooking zone.
- Never place a hot container over the control panel.
- If there is a drawer underneath the built-in appliance, make sure the space between the drawer's contents and the bottom of the appliance is sufficiently large (2 cm). This is crucial to ensure proper ventilation.

- Never place any flammable object (e.g., spray cans) in the drawer under the ceramic hob. Cutlery drawers under the hob must be heat-resistant.
- Be careful: Do not burn yourself!

WARNING: Never place hot things on the display area on the user panel. The electronics may be damaged.

Precautions in case of appliance failure

- If a defect is detected, the appliance should be turned off, and the power supply should be disconnected.
- If the ceramic glass surface is cracked or broken, disconnect the power supply at the fuse box or unplug the appliance and contact the seller.
- Repairs should be carried out by specialists. Do not open the appliance yourself.

WARNING: If the surface is cracked, the appliance must be turned off to avoid the risk of electric shock.

Other precautions

- Always ensure that pots and pans are centered on the cooking zone. The bottom of the pots and pans should cover the cooking zone as much as possible.
- Persons with cardiac pacemakers or implanted insulin pumps must ensure their implants are not affected by the induction hob. We recommend consulting the device manufacturer or a medical professional if in doubt.
- Do not use aluminum or synthetic material containers: they can melt on hot cooking zones.

Warnings

- Warning: If the surface is cracked, turn off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts.
- Warning: Never clean the glass ceramic hob with a steam cleaner or similar appliance!
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

- After use, turn off the hob element by its control and do not rely on the pan detector.
- The appliance is not intended to be operated by means of an external timer. Note: Bluetooth-based control via the Ztove app is a designed feature of this appliance and does not constitute an external remote-control system in the regulatory sense. The hob must always be in close proximity when using the app. Danger of fire: Do not store items on the cooking surfaces.
- CAUTION: 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 a fire.
- 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.
- 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.
- 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.
- 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 turn off the appliance and then cover flame e.g. with a lid or a fire blanket.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- WARNING: Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- The power cord is not accessible after installation.

Product description

This product is an induction hob with support for temperature-controlled cookware from Ztove. The temperature can be controlled directly on the hob or with a smartphone or tablet. This manual describes the functionality when used without the app.

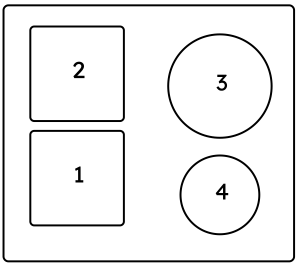
The product can be updated via Bluetooth. We strongly advise installing the app to update the appliance at first use and make sure to always consult the most recent manual available from www.help.ztove.com .

Compatible cookware can be purchased at www.ztove.com.
The accompanying app can be downloaded on "Google Play" for Android or "App Store" for iOS. Search for "Ztove" or scan the QR code below and follow in-app setup instructions.

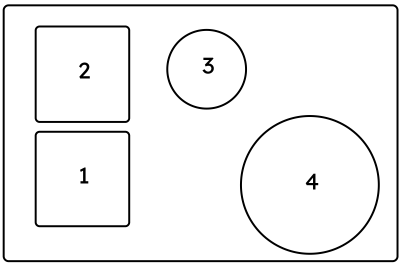
Note: It is recommended to use the Ztove app to get started with temperature cooking, automatic cooking programs, recipes and more. See the available options in the Ztove app. (Scan the QR code on the right)

Induction hob layout and power

ZIB604SR01 & ZIB604DR01



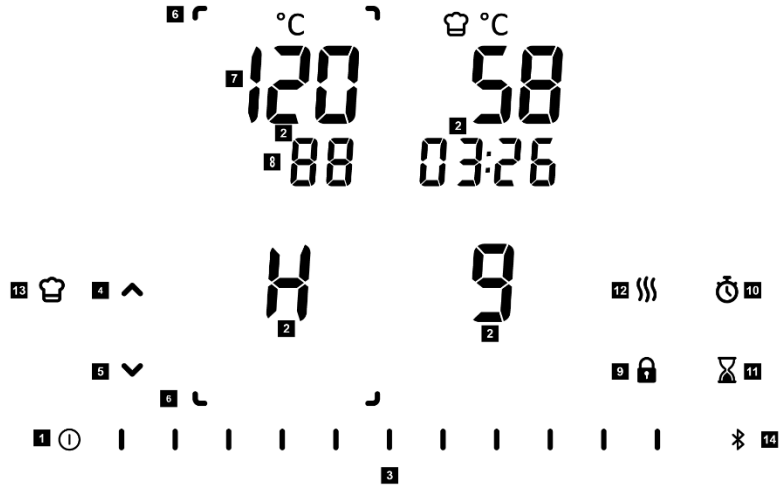
ZIB804SR01 & ZIB804DR01



Cooking Zone	**ZIB604SR01 ZIB604DR01**	**ZIB804SR01 ZIB804DR01**
1	190*190mm 1500/2000W	190*190mm 1500/2000W
2	190*190mm 2000/2800W	190*190mm 2000/2800W
3	210mm 1800/2600W	160mm 1200/1500W
4	160mm 1200/1500W	280mm 2300/3300W
Flex zone	190mm*375mm 3000/3600W	190mm*375mm 3000/3600W
Frequency	50/60Hz～	50/60Hz～
Total	7200W*	7200W*

* These models are equipped with PowerManagement. This means that the induction hob will never exceed the safely available power. For this reason, the induction hob may automatically reduce the power of another zone to stay below the power limit.

Control panel



1	Power on / off
2	Zone selector
3	Slider (adjust temperature or power)
4	adjust temperature with +1°C
5	adjust temperature with -1°C
6	Bridge indicator
7	Target temperature
8	Current temperature
9	Child lock
10	Stop watch
11	Timer
12	Keep warm
13	Cooking mode
14	Bluetooth connection

Overview of elements on the display.

Display	Explanation	Function
1…9	Power level	Display power level
P	Boost function	High power for a short period of time
E	Error message	Error message to react on
H	Residual heat	The cooking zone is hot
F	Pot missing	No suitable pot detected
120 (big font)	Target temperature	Desired temperature
88 (small font)	Current temperature	Present temperature
HH:MM:SS / MM:SS	Timer or stopwatch.	Time tracking
	Bluetooth connection	Displayed when connected to the Ztove app via Bluetooth

Special functions

Special functions are variable. The special functions vary depending on whether a zone is activated or not. General features used globally are accessible when a zone is not selected, zone specific special functions are available when a zone is activated. Below are icons:

Icon	Explanation	Function
	Child lock	Make the touch unresponsive.
	Stop watch	Counts time from 0 seconds to 24 hours
	Timer	Count down time from 24 hours.

	Keep warm	
	Cooking mode	Select between cooking modes: Low temperature, Sous Vide and Deep Fry

Cooking modes:

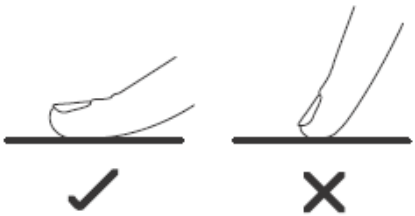
Cooking modes are only available using Ztove Cookware. The cooking functions are only available when a zone is selected.

Cooking mode	Explanation	Function
Sous Vide	Cooking food in a water bath at constant temperature between 40°C and 100°C	An algorithm makes sure the temperature of the water is the same as the temperature of the Ztove cookware.
Low Temperature	Cooking precisely at low temperatures. Useful for chocolate tempering.	Allows stable low temperatures.
Deep fry	Deep Frying safely in oils at the correct temperature.	Uses an algorithm to compensate for the temperature offset of cooking oil. This feature displays an approximate oil temperature instead of cookware temperature.

Using the Induction hob

Slider control

- 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.



Turn on the hob and set a power level

1. Place a pot in the center of a cooking zone. Press and hold the power button for at least 1 second.
   ⇒ The induction hob will beep
2. Press the desired zone selector button.
   ⇒ *The slider will be activated.*
3. Use the slider to set the desired power level for the selected zone. There are 9 power levels and a boost level (P).
   ⇒ After some time the slide control button will turn off. The selected zone is no longer active and must be selected again to make a new setting.

Note: It is not possible to use full power on all 4 zones at the same time. When the power level is set for one of the zones, the system will automatically choose the optimal power distribution. It may occur that the power of another zone is reduced or completely turned off.

Turn on the hob and set a temperature – for Ztove cookware

1. Place a *Ztove pot or pan* in the center of a cooking zone. Press and hold the power button for at least 1 second.
   ⇒ The induction hob will beep
2. Press the desired zone selector button.
   ⇒ *The slider will be activated.*
3. Use the slider to set the desired power level for the selected zone. It is recommended to use 9 or boost level (P) to start Ztove cookware. *The power level determines the **speed of heating** when used with a Ztove pot or pan. The pot or pan will start at the default temperature.*
   ⇒ After some time, the slide control button will turn off. The selected zone is no longer active and must be selected again when another setting is needed.

***IMPORTANT:** Only start one zone at a time and make sure the pot is identified correctly before activating another zone and pot. A green, blinking light on the handle of Ztove cookware indicates a proper connection. The zone selector on the induction hob lights up green when properly connected to Ztove cookware.*

Change temperature of Ztove cookware

1. Activate a zone with a Ztove pot or pan
2. Slide to change the temperature
   ⇒ *Sliding right increases the temperature by 5* °C
   ⇒ *Sliding left decreases the temperature by 5* °C
3. Use “arrow up” button to change temperature
   ⇒ *Pressing “arrow up” increases the temperature by 1 °C*
   ⇒ *Pressing “arrow down” decreases the temperature by 1* °C
4. Long press the slider to change temperature.
   ⇒ *Long pressing a slider setting selects a pre-programmed temperature between 40 °C and 220 °C*
5. 30 seconds after last interaction the zone is deselected.

Move Ztove cookware from a zone to a new zone

1. Activate the zone with the Ztove pot or pan that you want to move
2. Press the slide control to set the cooking zone to '0' (off)
   ⇒ The pot or pan will disconnect
3. Activate the new zone and move the Ztove pot or pan to the new zone.

4. Touch the slide control to set the cooking zone to a high setting, e.g. 9
   ⇒ The pot or pan will re-connect remembering its temperature setting.

Change speed of heating with Ztove cookware

1. Activate a zone with a Ztove pot or pan
2. Tap a slider mark. The hob will beep once
   ⇒ *This will set the power level which determines the speed of reaching the desired temperature. Normally, a high power setting (9) is recommended, unless slow heating is desired for fragile food.*

NOTE: The power level marks of the slider light up when a zone is activated marking the selected power level. The °C icon pulses from dim to bright when the power level is low and the heating is slow. Select 9 or P to allow the fastest possible heating.

Turn off a cooking zone

The display shows a power setting between 1 and 9, or 'P' with non-Ztove or a temperature with Ztove cookware.

1. Activate the cooking zone by pressing the zone selector button.
2. Tap the slider mark '0' (off)
   ⇒ *The cooking zone will turn off.*
   ⇒ *If all cooking zones are set to '0' and no other processes are active, the hob will automatically turn off.*

Residual heat indicator

After turning off a cooking zone or stopping the hob, the zones remain hot and shows [H] on the display. The symbol [H] will disappear once the zones are cool enough to be touched safely. Do not touch the cooking zones or place heat-sensitive objects on them while the residual heat indicators are active, as there is a risk of burns and fire.

Setting the timer (Alarm) with automatic shut-off

Each cooking zone has its own, separate countdown timer ranging from 30 seconds to 24 hours.

1. Activate a zone with an active Ztove pot or pan
2. Use special function with icon:⏳
   ⇒ *wait 2 seconds*.

3. Use the slider to select duration.
4. Tap the timer icon to set the timer
   ⇒ Countdown timer starts.

NOTE: *For Ztove cookware, the countdown timer is associated with the pot or pan, not the zone. Thus, when moving Ztove cookware to another zone, the timer will display on the new zone.*

Setting the stopwatch

When started, the stopwatch counts seconds until it has run for 24 hours, the zone disconnects or is turned off by the user.

1. Activate a zone
2. Use special function with icon:
   ⇒ The stopwatch starts.

NOTE: *For Ztove pots or pans, the stopwatch follows the pot or pan from cooking zone to cooking zone.*

Turn off stopwatch or alarm

1. Activate a zone
2. Reactivate the same button for "Countown timer" or "stopwatch"
   ⇒ *Wait 2 seconds*.
   ⇒ Countdown timer or alarm stops.

Child lock

This setting is useful for preventing children from operating the hob or for cleaning the hob without accidentally activating buttons.

1. Make sure that no zone is activated
2. Use the special function lock icon:
   ⇒ The user panel is now locked.

Deactivate the child lock again by pushing the lock icon for 5 seconds.

Keep warm with Ztove Cookware

This setting sets the temperature to 70°C. This is a good temperature to keep most food warm without preparing the foods further.

1. Activate a zone
2. Use keep warm function with icon:
   ⇒ Keep warm starts. The Ztove cookware is now 70°C.
3. Deactivate the keep warm function by selecting the function again
   ⇒ The zone is now turned off.

Keep warm with Normal Cookware

This setting turns down power to a low level aiming to keep heating at a level that will keep the food warm without preparing the food further.

1. Activate a zone
2. Use keep warm function with icon:
   ⇒ Keep warm mode is now active.
3. Deactivate the keep warm function by selecting the function again
   ⇒ The zone is now turned off.

Cooking mode – Deep Fry

The deep fry mode can be used to fry food at a constant temperature in oil. This feature works only with Ztove pots requiring at least 1 liter of oil. Constant supervision is required during deep frying.

1. Activate a zone with a Ztove pot or pan
2. Press the “Cooking mode” button
   ⇒ Selectable programs can be toggled with up/down arrows
3. Select “Deep fry” written in the display.
4. Press the “Cooking mode” button
5. Set desired oil temperature between 150*°C* and 190*°C*
   ⇒ *Start deep frying when temperature is reached.*

IMPORTANT: *Deep Fry mode uses an algorithm to display the approximate oil temperature rather than the sensor temperature at the bottom of the pot.*

Cooking mode - Sous Vide

The Sous Vide function can be used to prepare food at a constant temperature in a water bath. This feature works only with the 3L pot and 5L pot requiring at least 1.5 liters of water and the lid in place. The food must be raised above the bottom of the cookware to ensure water circulation. This can be done with a sous vide basket or a handful of spoons.

1. Activate a zone with a Ztove pot
2. Press the “Cooking mode” button
   ⇒ Selectable programs can be toggled with up/down arrows
3. Select “Sous Vide”
4. Press the “Cooking mode” button
5. Set temperature as usual and use the timer function
   ⇒ The recommended temperature for the selected food and timer is set.

Sous Vide mode is active until discontinued by a user or by removing the Ztove pot or pan from the zone for a prolonged period of time.

IMPORTANT: *Sous Vide mode uses an algorithm to display the water temperature rather than the sensor temperature at the bottom of the pot. Therefore, this feature must be activated to follow Sous Vide recipes correctly. The food must not have contact with the bottom of the pot. Temperature suggestions can be found in the Ztove app.*

Cooking mode – Low temperature

Low temperature mode enables Ztove to perform temperature control at very low temperatures (~3-4°C above ambient temperature). This feature is for low temperature work such as chocolate melting, fermentation, and similar low-temperature processes

1. Activate a zone with a Ztove pot or pan
2. Press the “Cooking mode” button
   ⇒ Selectable programs can be toggled with up/down arrows
3. Select “Low temp”
4. Press the “Cooking mode” button

IMPORTANT: *Do not swap out other cookware on the zone when low temperature mode is in use. Only use the Ztove cookware that was on the zone when low temperature mode was enabled.*

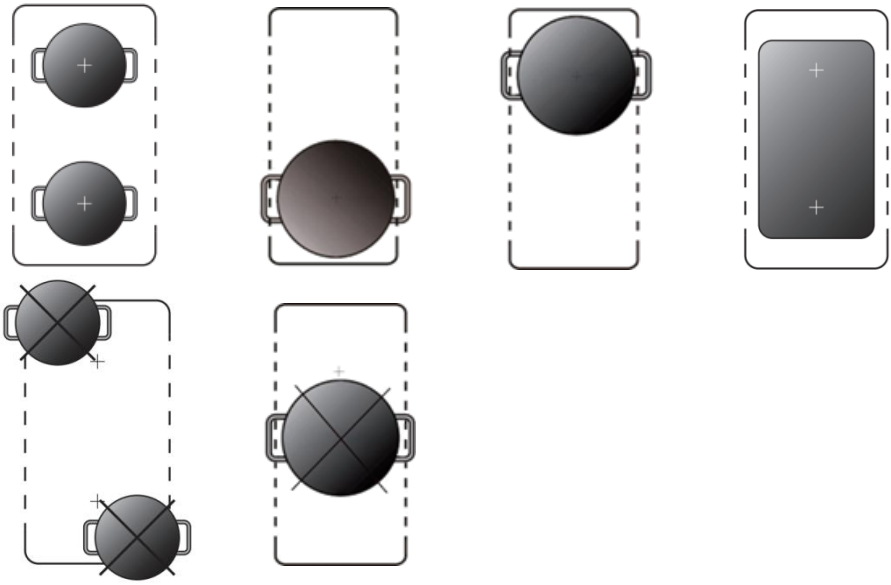
Bridging zones

Two zones can be bridged into one big zone and controlled as one unit.

1. Place a pot covering the two left cooking zones. Press and hold the two zone selectors at the same time at least 1 second.
   ⇒ *The bridge function is activated.*
4. Adjust the power level with the slider
   ⇒ Both zones use the same power level

5. To deactivate, press and hold the two zone selectors again
   ⇒ Bridging is deactivated.

***IMPORTANT:**. Make sure to place the cookware centred on the single cooking zone. The ideal cookware choice is an oval or rectangular pan. Examples of good pot placement and bad pot placement.*



Cleaning and care

- Switch the hob off and let it cool down completely before cleaning.
- Never clean the glass ceramic hob with a steam cleaner or similar appliance.
- Never use aggressive cleaning agents such as abrasive scourers, saucepan cleaners, rust removers, or stain removers.

Glass ceramic hob

After use

Clean the hob after every use. Use a damp cloth and a small amount of washing-up liquid. Dry with a clean dry cloth to ensure no detergent residue remains on the surface.

Weekly cleaning

Clean the entire hob once a week using a commercial glass ceramic cleaning agent. Follow the manufacturer's instructions. The cleaning agent forms a protective film on the surface. Rub dry with a clean cloth afterwards. Ensure no cleaning agent residue remains, as it will react aggressively with the surface when the hob is heated.

Specific soiling

- Burnt sugar and melted plastic must be removed immediately while still hot, using a glass scraper designed for glass ceramic hobs. Then clean as described above.
- Limescale and heavy soiling are best removed when the hob is slightly warm. Use a commercial glass ceramic cleaning agent and a damp cloth. Soak food residue before removing.
- Grains of sand from vegetables (e.g. potatoes, lettuce) can scratch the surface if pots are moved over them. Always check that the hob surface is free of grit before use.

Environmental Considerations

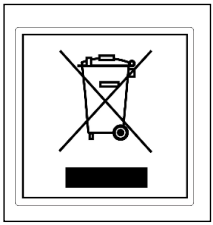
Environment-friendly disposal of the appliance:

Packaging materials are recyclable.

Electronic devices consist of recyclable components and sometimes harmful materials for the environment. These components are necessary for the proper functionality and safety of the appliance.

Do not dispose of the appliance with household waste:

Packaging materials should be disposed of responsibly in accordance with local regulations. Contact your municipal waste collection center, which is responsible for the recycling of household appliances.



- Do not dispose of your appliance with household waste.
- Contact your municipal waste collection center, which is responsible for the recycling of household appliances.

Radio Equipment Information

This device contains radio equipment operating using Bluetooth frequencies:

- Bluetooth: 2402–2480 MHz

The maximum radio-frequency power transmitted has been tested and is compliant with applicable regulations (EN 300328). This device must be used in accordance with the following safety instructions:

- Do not modify or tamper with the radio equipment.
- Maintain a minimum safe distance from sensitive medical devices such as pacemakers or implanted insulin pumps.
- Operate the device in accordance with its intended use only.

Declaration of conformity

We hereby declare that our products comply with the applicable directives, orders, and regulations, as well as the requirements outlined in the relevant standards. This includes Radio Equipment Directive 2014/53/EU, Low Voltage Directive 2014/35/EU, Electromagnetic Compatibility Directive 2014/30/EU. The full text of the EU Declaration of Conformity can be found at the following address: www.ztove.com/DoC

Auto Shutdown Protection

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

Power Level	Automatic Shutdown after Number of Hours
1 – 2	6
3 – 4	5
5	4
6 – 9	1.5

When used with Ztove cookware the zone will not turn off after the set amount of time but will instead go to a low wattage setting that can keep food warm without possessing a risk to the user.

Error handling

The hob or cooking zone does not start:

- The hob is poorly connected to the electrical network.
- The circuit protection is cut off.
- The child lock is activated.
- The sensitive touch buttons are covered in grease or water.
- An object is placed on a touch button.

A Ztove pot or pan is not heating:

- Check that the pot is connected to the correct zone.
- Check that the power level is sufficiently high to heat the pot or pan. See chapter “Change speed of heating with Ztove cookware”

A Ztove pot or pan does not reach the correct temperature:

- The displayed temperature on the hob shows the value of the sensor at the bottom of the pot or pan. This value may be different from the temperature of the contents in the pot or pan.

- For water, the temperature will not exceed 100 degrees, regardless of the target temperature set, until the water has evaporated.
- Check that the Power level is sufficiently high to heat the pot or pan. See chapter “Change speed of heating with Ztove cookware”

A cooking zone or the entire hob is turned off:

- The safety system has been activated.
- You forgot to turn off the hob for a long time, after which it automatically shuts off.
- One or more sensitive buttons are covered.
- The pot is empty, and its bottom has overheated.
- The hob has an automatic power level reduction and an automatic shutdown system in case of overheating.

The hob is not performing as expected:

Read the manual carefully for any special considerations when using Ztove.

As a last resort, turn the main switch in your fuse box off and on. Make sure to keep it off for at least 15 seconds. This may help to reset the hob.

If none of this works, create a support ticket using the Ztove app.

Do not attempt to disassemble the appliance. This may cause serious damage or injury.

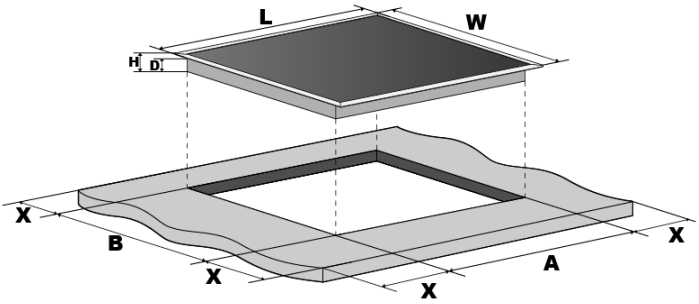
Installation

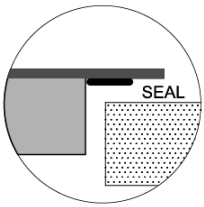
Selection of installation equipment

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

For the purpose of installation and use, a minimum of 50 mm space shall be preserved around the hole.

Be sure the thickness of the work surface is at least 30 mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hob. As shown below:

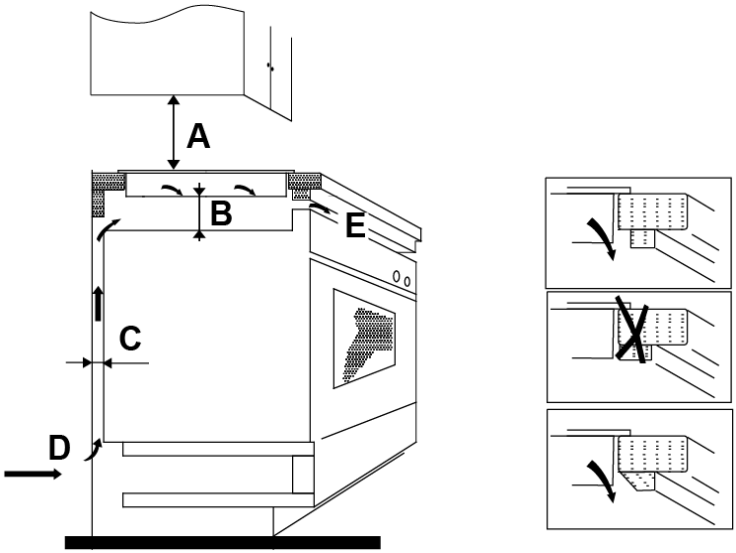




Model	L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
ZIB604SR01	590	520	55	51	560	490	≥50
ZIB604DR01	590	520	55	51	560	490	≥50
ZIB804SR01	800	520	60	56	740	490	≥50
ZIB804DR01	800	520	60	56	740	490	≥50

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

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



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

Before you install 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 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.

When you have installed 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 to avoid touching the bottom of the hob.
- The isolating switch is easily accessible by the customer

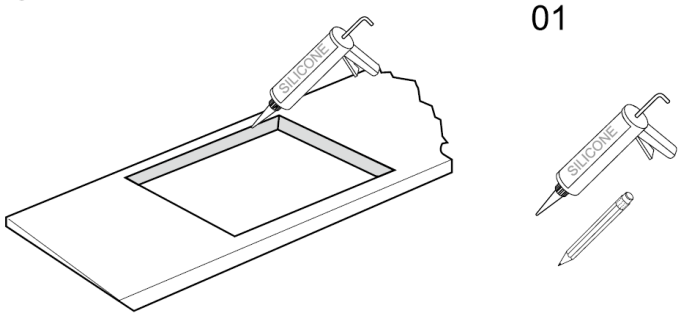
Before locating the fixing brackets

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

locating the fixing brackets

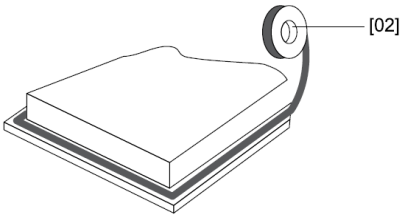
The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

fig. 1



Cut out worktop to supplied dimensions shown (fig. 1) with suitable equipment. Seal the cut edge of the worktop using silicone or PTFE and allow to dry prior to fitting the hob.

fig. 2



02



[04] x 1

Stretch out the supplied seal along the underside edge of the hob, ensuring the ends overlap.

03

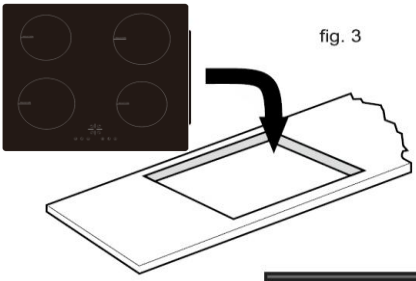


fig. 3



fig. 4

Do not use adhesive to fix the hob into the worktop. Once the seal is fitted position the hob into the cutout in the worktop. Apply gentle downwards pressure onto the hob to push it into the worktop ensuring a good seal around the outer edge (fig. 4)

Cautions

- Incorrect electrical installation will permanently damage this appliance!
- The induction hob must be installed by qualified personnel or technicians. This work must not be carried out by an unqualified person.
- 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
- The induction hob shall be installed such that better heat radiation can be ensured to enhance its reliability.
- The wall and induced cooking zone above the table surface shall withstand heat.
- To avoid any damage, the sandwich layer and adhesive in worktops must be resistant to heat.

Connecting the hob to the mains power supply

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

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

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

Mains	Connection	Protection calibre
220-230V ~1P+N 50Hz	1 phase + N	32 A
220-240V/380-415V ~2P+N 50Hz	2 phases + N	16 A

Connection of the hob:

There are two ways to connect the hob

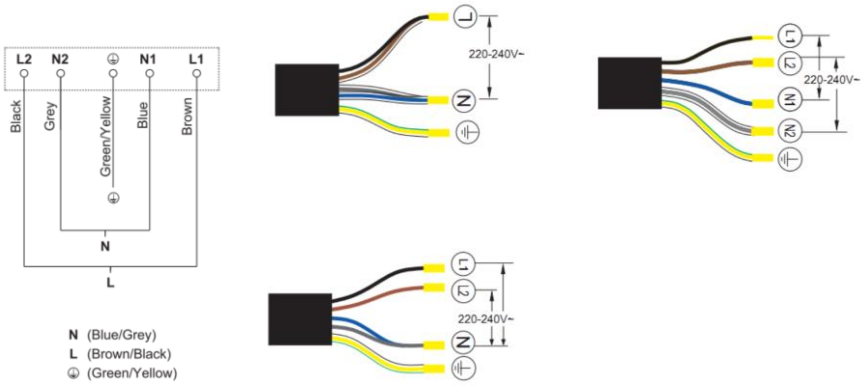
- Single phase 220-230V~1P+N
- Two phases 220-240V/380-415V~2P+N

Single phase 230V~1P+N:

- Attach the earth wire to the terminal “earth”, the neutral wire N to terminal N, the phase wire L to one of the terminals 1 or 2.

Two phase 400V~2P+N:

- Connect the earth wire to the "earth" terminal, the neutral wire N to terminal N, the phase wire L1 to terminal 1, and the phase wire L2 to terminal 2.



Important! Ensure that the wires are correct and that the screws are tightened properly and sufficiently. The manufacturer cannot be held responsible for any incidents resulting from incorrect connections or that may occur due to the use of an ungrounded appliance or one equipped with a defective ground connection.

A Miniature Circuit Breaker of appropriate rating must be used. Refer to the connection table above for the required protection calibre.

Cooking with temperatures

Temperature span	Common description
0 °C – 100 °C	Low heat
100 °C – 140 °C	Medium heat
140 °C – 180 °C	Medium high heat
180 °C – 220 °C	High heat
220 °C – 250 °C	Very high heat

Boiling with temperature

For boiling water, it's recommended to initially set the temperature high, around 150 °C, to ensure rapid heating of the water. Keep an eye on the pot and stir if there are any food items in it. Then, reduce the temperature to the desired cooking temperature. Good temperatures for boiling:

- 100 °C (boiling point).
- 103 °C (water boils without producing too much steam).
- 108 °C (reduction - evaporation of water).
- 112 °C (water boiling vigorously).

NOTE: if the pot contains anything other than pure water, such as salt at the bottom, it can create an insulating layer, hindering optimal heat transfer. The solution is to stir the water or add salt after reaching the desired temperature.

Frying with temperature

When frying without temperature control, you normally start by heating the pan to a high temperature. When a steak is placed on the pan, the temperature of the pan drops. Then, normally, you would turn up the power of the hob to increase the temperature of the pan again.

With temperature control, the hob itself maintains the desired temperature constant. This eliminates the need to heat the pan beyond the desired cooking temperature, and there's no need to adjust the temperature up or down thereafter.

Recommended temperatures

Very high heat	250°C	Roast green coffee beans
	215°C	Scallops, toasted pine nuts
	210°C	Salmon w. skin, tiger prawns
High heat	200°C	Caramelize sugar, deep frying
	195°C	Salmon without skin, breaded fish/meat, sautéed potatoes
	190°C	Pancakes, butter-toasted bread
Medium heat	185°C	Fry in butter, beef, pork
	180°C	Duck breast with skin
	175°C	Bacon, meatballs, chicken breast with skin
	170°C	Chicken breast without skin
Low heat	165°C	Grilled cheese sandwich, bread croutons, fish cakes
	150°C	Omelette, soft onions, toasted nuts, pumpkin seeds
	135°C	Scrambled eggs, fried eggs
Bring to boil	112°C	Water boiling rapidly
	108°C	Reduce stock, sauces, etc.
Soft boil	103°C	Water simmering - good for rice and pasta
	100°C	Rice pudding, custard, ice cream, oatmeal porridge
Poaching	95°C	Poach vegetables
	90°C	Creamy scrambled eggs
	75°C	Glögg
	65°C	Keep food warm without further cooking
Emulsifying	60°C	Melt gelatin
	58°C	Emulsified sauces like béarnaise and hollandaise
Melting	50°C	Melt chocolate, melt butter
	40°C	Quick thawing of frozen goods for immediate use

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