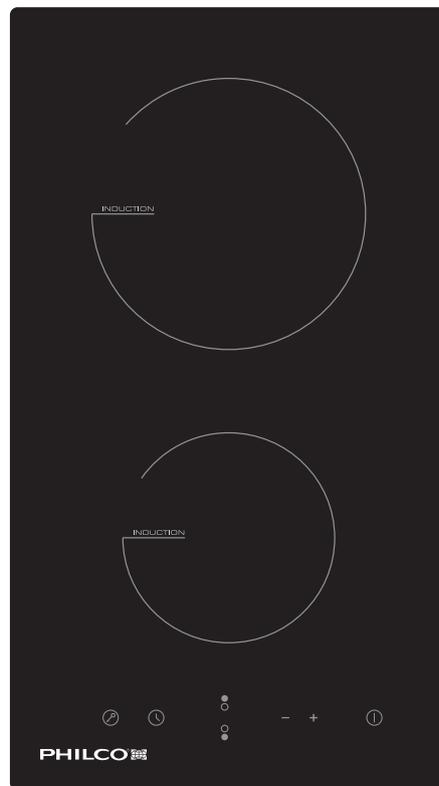


PHILCO®

Induction Hob

Instruction Manual / Installation Manual

MODEL: PH2313IC



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1. Foreword

1.1 Safety Warnings

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

1.2 Installation

1.2.1 Electrical Shock Hazard

- Disconnect the appliance from the main 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 take 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 qualified person or technician.
- This appliance should be connected to a circuit which incorporates an independent switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

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 main power supply (wall switch) and contact a qualified technician or call customer service.
- 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.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- 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

- Pay attention when using the sharp utensils in cleaning the glass of the induction, such as cooktop scraper; fish slicer; razor blade, etc. Use with extreme care and always store safely and out of reach of children.
- Failure to take caution could result in injury or cuts.

1.3.5 Important safety instructions

- Never leave the appliance unattended when in use. Over boiling may cause 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 be supervised by a responsible and competent person when using this appliance. The instructor should be satisfied that they can use the appliance without danger to themselves or the 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 use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use any cookware with jagged edges or dragging across the Induction glass surface as this can scratch the glass.
- Do not use abrasive sponges and aggressive cleaning products to clean your cooktop, as these can scratch the Induction glass.
- If the supply cord is damaged, it must be replaced by the manufacturer and its appointed service agent in order to avoid any hazard.
- 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 will 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.

- This appliance can be used by children aged from 8 years or 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: 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.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- 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
- A steam cleaner is not to be used.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

Congratulations on the purchase of your new Induction Hob.

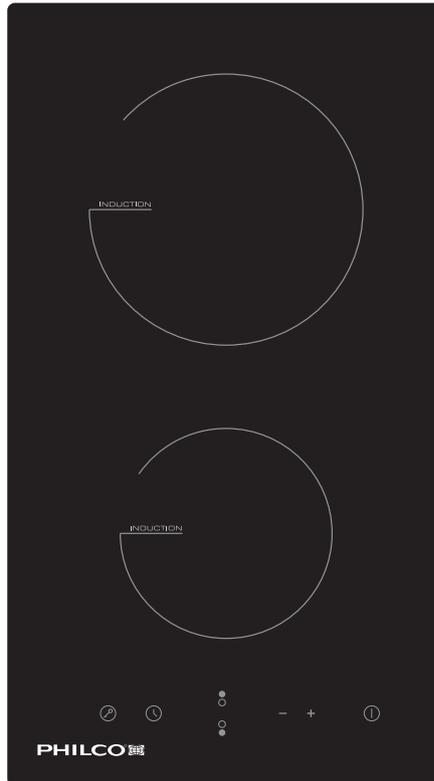
We recommend that you spend some time to read this User Manual in order to fully understand the installation and operation of the appliance.

For installation, please read the installation section.

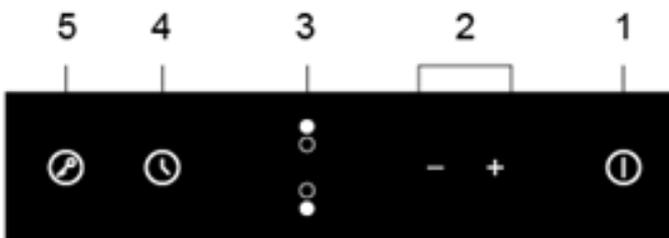
Read all the safety instructions carefully before use and keep this User Manual for future reference.

2. Product Introduction

2.1 Top View



2.2 Control Panel

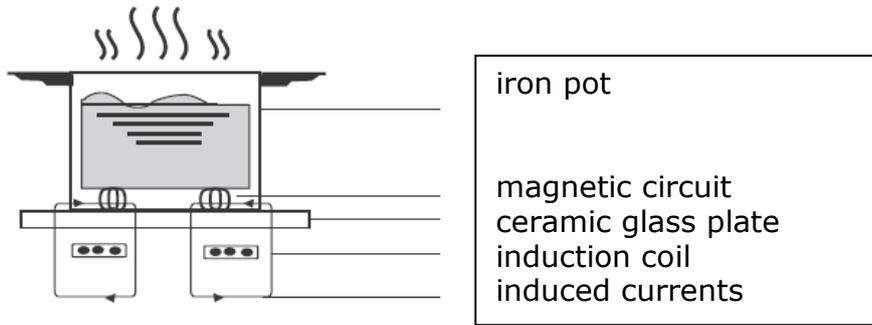


1. ON/OFF control
2. Power / Timer regulating controls
3. Heating zone selection controls
4. Timer control
5. Keylock control

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	PH2313IC
Cooking Zones	2 Zones
Supply Voltage	220-240V~ 50 or 60Hz
Total Rated Power	3500W
Product Size L×W×H(mm)	288X520X56
Built-in Dimensions A×B (mm)	268X500

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.

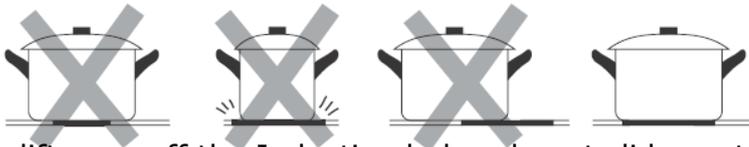
2. If  does not flash in the display and the water is heating, the pan is suitable.

- 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.

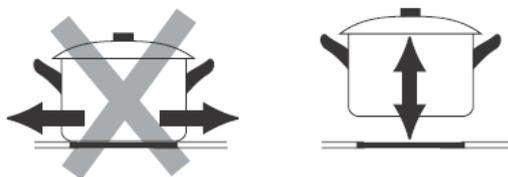
Do not use cookware with jagged edges or a curved base.



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.

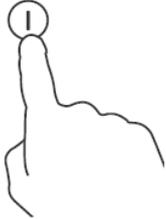
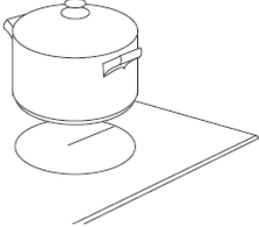


Always lift pans off the Induction hob – do not slide, or they may scratch the glass.



3.3 How to use

3.3.1 Start cooking

<p>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.</p>	
<p>Place a suitable pan on the cooking zone that you wish to use.</p> <p>Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.</p>	
<p>Touching the heating zone selection control, and the indicator next to the key will flash</p>	
<p>Select a heat setting by touching the “-” or “+” control.</p> <ul style="list-style-type: none"> • 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. 	

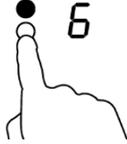
If the display flashes  alternately with the heat setting

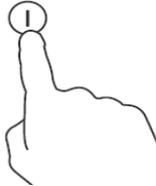
This means that:

- you have not placed any cookware on the correct cooking zone or,
- the cookware you're using is not suitable for induction cooking or,
- the cookware is too small or not properly centered on the cooking zone.

No heating takes place unless there is a suitable cookware 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

<p>Touching the heating zone selection control that you wish to switch off</p>	
--------------------------------------------------------------------------------	---------------------------------------------------------------------------------------

<p>Turn the cooking zone off by scrolling down to "0" or touching "-" and "+" control together. Make sure the display shows "0".</p>	
<p>Turn the whole cooktop off by touching the ON/OFF control.</p>	
<p>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.</p>	

3.3.3 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 for about 1 second	The timer indicator will show " Lo "
To unlock the controls	
Touch and hold the lock control for a while about 3 second	

 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.

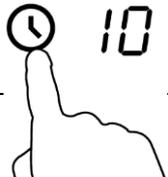
3.3.4 Timer control

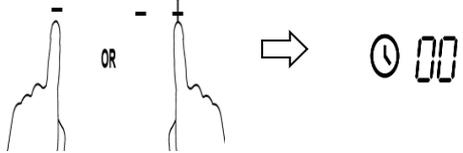
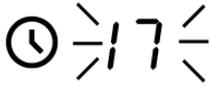
You can use the timer in two different ways:

- 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 to turn one or more cooking zones off after the set time is up. The timer of maximum is 99 min.

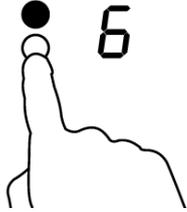
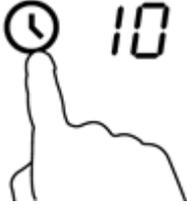
a) Using the Timer as a Minute Minder

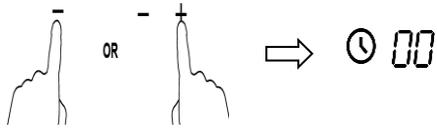
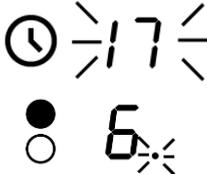
If you are not selecting any cooking zone

<p>Make sure the cooktop is turned on. Note: you can use the minute minder even if you're not selecting any cooking zone.</p>	
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<p>Touch the controls of the timer. The minder indicator will start flashing and "10" will show in the timer display.</p>	
<p>Set the time by touching the "-" or "+" control of the timer Hint: Touch the "-" or "+" control of the timer to decrease or increase by 1 minute once. Touch and hold the "-" or "+" control of the timer to decrease or increase by 10 minutes.</p>	
<p>Touching the "-" and "+" together, the timer is cancelled, and the "00" will show in the minute display.</p>	
<p>When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds.</p>	
<p>Buzzer will beep for 30 seconds and the timer indicator shows "- -" when the setting time finished.</p>	

b) Setting the timer to turn one cooking zone off

Set one zone	
<p>Touching the heating zone selection control that you want to set the timer for.</p>	
<p>Touch timer control, the minder indicator will start flashing and "10" will show in the timer display.</p>	
<p>Set the time by touching the "-" or "+" control of the timer Hint: Touch the "-" or "+" control of the timer once will decrease or increase by 1 minute. Touch and hold the "-" or "+" control of the timer will decrease or increase by 10 minutes. If the setting time exceeds 99 minutes, the timer will automatically return to 00 minute.</p>	

<p>Touching the “-” and “+” together, the timer is cancelled, and the “00” will show in the minute display.</p>	
<p>When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.</p> <p>NOTE: The red dot next to power level indicator will illuminate indicating that zone is selected.</p>	
<p>When cooking timer expires, the corresponding cooking zone will be switch off automatically.</p>	

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

3.3.5 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.

4.2 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 goes on to standby in 1 minute. The fan will keep cooling 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	<ul style="list-style-type: none">• delicate warming for small amounts of food• melting chocolate, butter, and foods that burn quickly• gentle simmering• slow warming
3 - 4	<ul style="list-style-type: none">• reheating• rapid simmering• cooking rice
5 - 6	<ul style="list-style-type: none">• pancakes
7 - 8	<ul style="list-style-type: none">• sautéing• cooking pasta
9	<ul style="list-style-type: none">• stir-frying• searing• bringing soup to the boil• boiling water

6. Care and Cleaning

What?	How?	Important!
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<p>Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)</p>	<ol style="list-style-type: none"> 1. Switch off the power 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 on the power again. 	<ul style="list-style-type: none"> • When the power is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • Heavy-duty sponges, some nylon sponges and abrasive cleaning agents may scratch the glass. Always read the label to check if cleaner or sponges is suitable. • Never leave cleaning residue on the cooktop: the glass may become stained.
<p>Boilovers, melts, and hot sugary spills on the glass</p>	<p>Remove these immediately with a fish slicer, palette knife or razor blade scraper suitable for Induction glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 1. Switch off the main power. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spills. 3. Wipe the soiling or spill with a cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above. 	<ul style="list-style-type: none"> • Remove stains left by melts; 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: Take extra care when using any blade or sharp knives in scraping. Sharp edges may be dangerous. Always store safely and keep out of reach by children.
<p>Spillovers on the touch controls</p>	<ol style="list-style-type: none"> 1. Switch off the power. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe dry the area with a paper towel. 5. Switch on the power again. 	<ul style="list-style-type: none"> • 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
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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 supply in your home or area. If you've checked everything and the problem persists, please call Customer Service Hotline.
The touch controls are not responding.	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.	Use of rough-edged cookware; abrasive scourer or cleaning products may be the cause.	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 high power setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should be lower 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 is on to prevent the electronic spare parts from overheating. It may continue to run even after the induction hob is off	This is normal and no action is required. Do not switch the main power off while the fan is running.
Cookware is not being heat up while display lights up.	The induction hob cannot detect the cookware because it is not compatible with induction cooking. The cookware is too small for the cooking zone or not properly placed.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. Always put the cookware in the center of zone and make sure that it 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 main power off and contact customer service.
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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.



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

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 normal.
E2	Supply voltage is below the rated voltage.	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.
E4	High temperature of ceramic plate sensor . (2#)	Touch "ON/OFF" button to restart unit.
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, call customer service.
No Auto-Recovery		
F3/F6	Ceramic plate temperature sensor failure- -short circuit. (F3 for 1#,F6 for2#)	Stop using the induction hob, switch off the main power and contact Customer Service.

F4/F7	Ceramic plate temperature sensor failure--open circuit. (F4 for 1#,F7 for2#)	Stop using the induction hob, switch off the main power and contact Customer Service.
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#)	
FC /FD	Temperature sensor of the IGBT failure. (short circuit/open circuit for 2#)	

2) Specific Failure & Solution

Failure	Problem	Solution A	Remarks
The LED does not come on when unit is plugged in.	No power supplied.	Check the power supply to the unit.	If still not working, call Customer Service.
Some buttons can't work, or the LED display is not normal.	The display board is damaged.	Stop using the induction hob, switch off the main power and contact Customer Service.	
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.	Check if the air ventilation is being blocked. If not, call Customer Service.
	There is something wrong with the fan.	Stop using the induction hob, switch off the main power and contact Customer Service.	
	The power board is damaged.		

Heating stopped suddenly during operation and the display flashes "u".	Cookware is not compatible with induction cooking.	Use a proper cookware (refer to the instruction manual.)	If problem still exist, stop using the induction hob, switch off the main power and contact Customer Service.
	Cookware diameter is too small.		
	Induction hob is overheated	The hob is overheated. Wait for temperature to return to normal. Touch "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;	Stop using the induction hob, switch off the main power and contact Customer Service.	
	The display board of communicate part is damaged.		
	The Main board is damaged.		
Fan motor sounds abnormal.	The fan motor is damaged.	Stop using the induction hob, switch off the main power and contact Customer Service.	

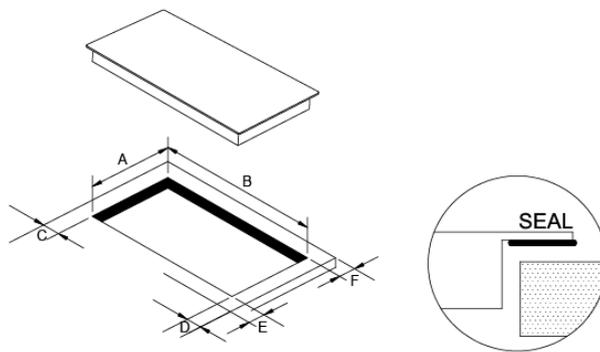
The above are the judgment and inspection of common failures. The final cause is subject to further inspection by authorized Technician.

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 clearance around the cutout should be provided.

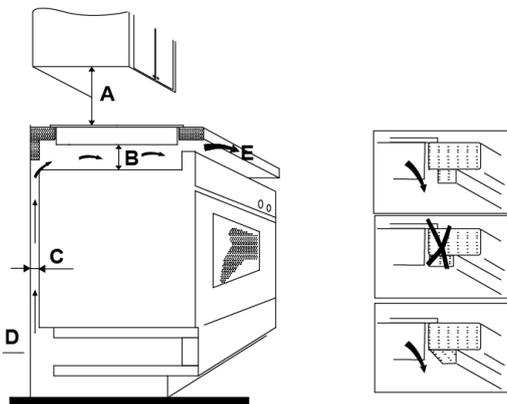
Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the induction hob. As shown below:



A(mm)	B(mm)	C(mm)	D(mm)	E(mm)	F(mm)
268+4-0	500+4-0	Min 50	Min 50	Min 50	Min 50

Under any circumstances, make sure the Induction cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the Induction 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 760mm.



A(mm)	B(mm)	C(mm)	D	E
760	Min 50	Min 30	Air intake	Air exit 10 mm

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 material.
- If the hob is installed above an oven, the oven should have an internal cooling fan.
- The installation will comply with all clearance requirements and applicable standards and regulations.
- A suitable independent 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 independent switch must be 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 independent switch will be easily accessible to the customer with the hob installed.
- Please consult local building authorities and by-laws if in doubt regarding installation.
- Please 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

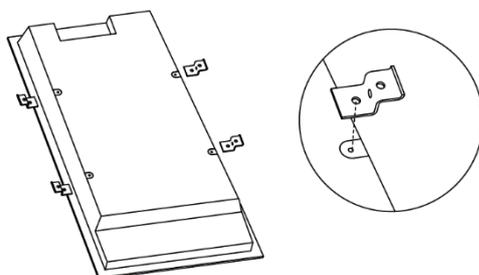
- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of fresh air from outside the cabinet to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- The independent 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 4 brackets on the bottom of hob (see picture) after installation.
Adjust the bracket position to suit for different table top thickness.



9.6 Cautions

1. The induction hob must be installed by qualified personnel or technicians. Please never conduct the operation by yourself.
2. The hob must 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 hob 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.

9.7 Connecting the hob to the mains power supply

 This hob must be connected to the main power supply only by a qualified person or technician.

Before connecting the hob to the main 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.

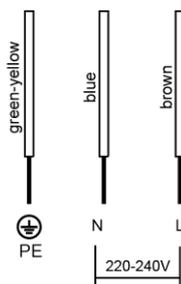
To connect the hob to the main power supply, do not use adapters, reducers, or extension devices, as they can cause overheating and fire.

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.

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below.



- If the cable is damaged or to be replaced, the operation must be carried out by a qualified person or technician 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 authorized technicians only.
- The yellow/green wire of the power supply cable must be connected to the earth of both power supply and appliance terminals.
- The manufacturer cannot be held responsible for any accidents resulting from the use of an appliance which is not connected to earth, or with faulty earth connection continuity.
- If the appliance has a socket outlet, it must be installed so that the socket outlet is accessible.

 <p>DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.</p>	<p>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.</p> <p>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.</p> <p>This appliance requires specialist waste disposal. For further information regarding the treatment, recovery and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.</p> <p>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.</p>
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