ADVENTYS technology
Made in France

USING your induction hob
DRIC 3000W
DRIC 3600W

ENVIRONMENTAL PROTECTION

This appliance's packaging material is recyclable. Help recycle it and protect the environment by dropping it off in the municipal receptables provided for this purpose.

Your appliance also contains a great amount of recyclable material. It is marked with this label to indicate the used appliances that should not be mixed with other waste. This way, the appliance recycling organised by your manufacturer will be done under the best possible conditions, in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment. Contact your town hall or your retailer for the used appliance collection points closest to your home.

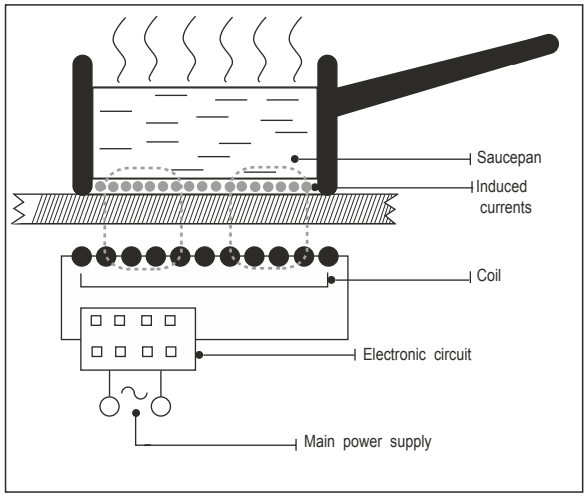
We thank you doing your part to protect the environment.

English

How your induction hob works ?

Your induction hob works mainly thanks to the magnetic properties contained in most pans used on ordinary hobs.

With the control buttons at the front of the hob, you control the power supply, which creates a magnetic field. This field induces currents in the base of the pan placed on the hob.
These currents, called “induction currents”, instantly heat the pan which passes on its heat to the food it contains.



The heat is produced directly inside the pan. Therefore the cooking is done with practically no energy loss between the induction hob and the food. The appliance’s heating power is used to its full.

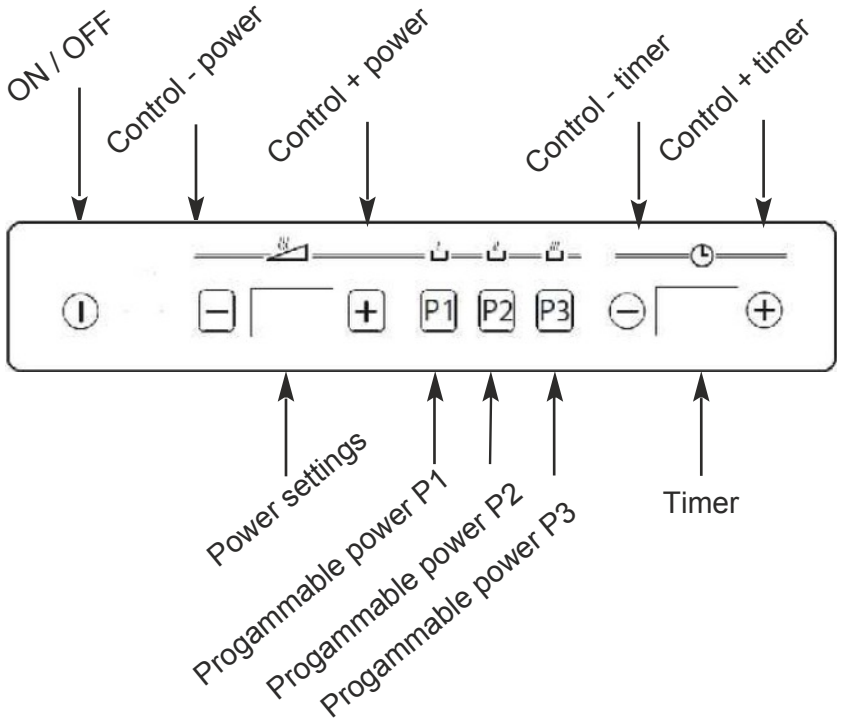
By removing the pan from the induction hob, or simply turning the hob off with the control buttons, you instantly stop the cooking.

The cooking is totally controlled by an electronic circuit, which provides great flexibility and incomparable precision of control.

The power and the efficiency of an induction hob are far superior to those of a gas or electric hob.

This appliance complies with the EN 60335-2-36 standard corresponding to the safety of electrodomestic and analogous appliances (hobs and hobs for collective use).

How to use your induction hob ?



Touch the (On/Off) control panel in order to turn on the cooking zone. A “0” will appear on the displays. No power and no heat is activated at that stage.

Then, select the touch power (+) or (P1), or (P2), or (P3), in order to start the heating zone. The 7 segments display will indicate the selected value of power between 1 and 25.

At any time you can adjust the power value by touching (+) or (-) controls.

When the pan is picked-up of the cooking zone, the selected power value displayed on the screen will start to blink with a frequency of 1Hz, which means that the pan is missing.

If the selected power value on the screen keeps blinking (frequency of 1Hz) when a pan is on the top of the cooking zone, it means that:
The pan is NOT induction friendly
OR
The diameter of the pan is too small to be detected (diameter smaller than 110mm).

The timer can be set for a maximum time of 99 minutes. The hob can be used without operating of the timer. Just switch on the hob and select the power level for cooking.

Turn off the unit

Touch a second time the (On/Off) control panel, to turn off the cooking zone. The power of the cooking zone is cut off and the displays are shutting down.

How to use your induction hob ?

2. SETTING THE HEAT

The heat settings of your hob range from 50 W to 3000 W (or 3600 W).

HOW TO USE THE PROGRAMMABLE TOUCHES P1, P2, P3

The user can allocate power selection from 1 to 25 to the 3 programmable touches P1, P2, and P3, regarding its most often used power usages.
The three selected power P1, P2, and P3, once memorized, can be use right the way by the user, instead of selecting the powers with the (+) and (-) controls.

To assign and memorize a level of power on one of those three touches P1, P2, and P3, the user has to first adjust the level of power to be memorized (between 1 and 25), with the touches (+) and (-).

Then, in order to memorize, **the user should hold for at least 3 nonstop seconds his or her finger on either P1, P2 , or P3 touches**. A "BIP" sound signal means that the power is saved and memorized. You can change and memorized as many different power as you like.

During usage, a simple touch on P1, P2, or P3 is enough to affect the level of power desired (just like the touches (+) and (-)controls).

DRIC 3000 / DRIC 3600			
Position	Watts	Position	Watts
1	50	1	50
2	100	2	100
3	150	3	150
4	200	4	200
5	250	5	250
6	300	6	300
7	350	7	350
8	400	8	400
9	500	9	500
10	600	10	600
11	700	11	700
12	800	12	800
13	900	13	900
14	1000	14	1000
15	1100	15	1200
16	1200	16	1400
17	1300	17	1600
18	1400	18	1800
19	1600	19	2000
20	1800	20	2200
21	2000	21	2400
22	2200	22	2600
23	2400	23	2900
24	2700	24	3200
25	3000	25	3600
Courant	**13A**	**Courant**	**16A**

Cleaning

Slight stains can be removed with just a damp piece of kitchen paper.

Spills and splashes should be wiped as soon as possible. Check that they have been removed before using the hob again.

To remove tough stains and metal marks, use a drop of a gentle cleaning product, preferably a cream one.

To remove water and scale marks, use a few drops of white alcohol vinegar.

To finish off, always rinse with clean water and then wipe with absorbent paper.

Be careful not to allow liquid to run into ventilation inlets under the hob.

IMPORTANT NOTE :

- You are advised not to use abrasive products or scouring powder (steel wool, abrasive sponges). These may leave scratch marks on the visible parts of your hob.

- The rubbing of pans may, in the long term, lead to a deterioration of the patterns on the glass ceramic surface.

The defects in appearance that do not lead to non-functioning of the hob or impossibility of using it are not covered by the guarantee.

RECOMMENDATIONS :

Do not immerse your appliance.
Do not clean it under the tap.
Do not wash it in the dishwasher.

Integrated safeguards

"ELECTRONIC" SAFEGUARD :

There is a ventilator under your hob that takes in air at the back and another ventilator blows it to the front through openings in order to protect the electronic circuits from extreme heat.

A probe constantly monitors the temperature of the electronic circuits. If the temperature becomes excessively high the hub is automatically turned off.

"EMPTY SAUCEPAN" SAFEGUARD :

The heating zone is equipped with a probe which constantly detects its temperature and so helps avoid the risk of overheating due to empty vessels.

DETECTION OF AN OBJECT OR UNSUITABLE PAN ON THE HOB :

A small object like a fork, a spoon or even a ring..., placed on the turned-on hob is not identified as a pan. The indicator flashes but no heating power is supplied.

This safeguard device works in the same way when it detects a pan, which is not suited to induction cooking.

Take extra care when using the device, if wearing rings, watches or other similar items, as these can become hot when placed near the cooking area.

When the induction hob is in operation do not put objects that can be magnetised on the glass surface (e.g. credit cards, cassettes, ...).

SPILLS AND SPLASHES :

In the event of spills or splashes onto the induction hob (glass surface and keyboard), the appliance's electronic circuits are protected and therefore cannot be damaged.

For the attention of people equipped with pacemakers or active implants :

The hob complies with electromagnetic perturbation standards in force. Your induction hob therefore fully meets legal requirements (directives 89/336/CEE). It has been designed so that it does not interfere with the working of other electric appliances provided that they respect the same regulations.

Your induction hob generates electromagnetic fields in its very close vicinity. In order to avoid interference between your hob and a pace- maker it is essential that the pacemaker be designed in compliance with the regulations relating to it. In this respect, we can only guarantee the compliance of our own product. To check that the pacemaker complies with standards or to enquire about possible incompatibilities you should contact the manufacturer or your own doctor.

The pans to use on your induction hob.

WHICH PANS ARE THE MOST SUITABLE ?

ENAMELLED STEEL PANS WITH OR WITHOUT A NON-STICK COATING :

Casserole pot, frying pan, skillet, meat grill…

CAST IRON PANS :

To avoid scratching the glass surface of your hob, choose a pan with an enamelled base or otherwise avoid sliding it across the surface.

STAINLESS STEEL PANS SUITABLE FOR INDUCTION :

Most stainless steel pans are suited to induction cooking (saucepans, stewpot, skillet, frying pan, …)

ALUMINIUM PANS WITH SPECIAL BASE :

Aluminium vessels are not suitable if they do not have a base that facilitates induction cooking.

NOTE : Even if the base of the pan is not perfectly flat it may be suitable, as long as it is not too deformed.

There is a class induction logo class INDUCTION on the hob. If you buy a pan with this same logo, you can be sure that is perfectly compatible with your hob when used in the normal way.

WHICH MATERIALS ARE INCOMPATIBLES ?

Pans made of glass, earthenware, ceramic, aluminium without special base, copper and some non-magnetic stainless steels.

THE “HOB” TEST :

The state-of-the-art technology used in your induction hob enables it to recognise most of sorts of pans.

Place your pan on a heating zone set at “4”, if the indicator light remains stable then your pan is compatible. If it flashes on and off then your pan can not be used for induction cooking.

The pans to use on your induction hob.

CORRECT USE :

Best results will be obtained by using a pan, which has a similar diameter (at least 12 cm), to that of the pattern on the glass surface.

In any case, the pan must be centred on the cooking zone.
Only use pans of the type and size recommended.

PRECAUTIONS :

When using a pan with a non-stick coating on the inside (Teflon) with little or no fat, you can pre-heat at “9” or “10” for a short time but never use higher settings, or you may damage your pans.

Do not heat an unopened tin of food. It may burst open (moreover, this precaution is valid for all other cooking methods).

RECOMMENDATIONS

Never use aluminium foil for cooking and never put food wrapped in aluminium foil directly onto the induction hob. The aluminium would melt and damage your appliance definitively. Generally speaking, never put aluminium foil or plastic on hot surfaces.

WARNING: If the surface is cracked, disconnect the mains supply unit to avoid electric shock.

If the supply cable is damaged, to avoid danger it must be replaced by the manufacturer, their after-sales service or an equally qualified individual.

Never use your hob to store things on, whatever the things may be.

Safety regulations:

Please note the following points as a safety precaution when using your Hotplate:

This device is not designed for use by individuals (including children) with impaired physical, mental or sensorial abilities, or by those inexperienced or ignorant of the use of the device, unless they are assisted by a person responsible for their safety, are monitored or have received preliminary operating instructions.

Children must be supervised at all times to ensure they do not play with the device.

All repairs on the device must only be carried out by trained professionals or by the manufacturer.

Make sure that surfaces and surrounding areas do not contain metal.

Metal objects, such as cutlery, kitchen utensils, etc. must not be left on the Hotplate in the cooking area, as they can become hot.

How to install your induction hob ?

Remove the packaging material.

Free the power supply flex from under the appliance and unroll it fully.

A space of 5 cm should be left or near inflammable material, such as curtains, draperies, etc.

Do not fit your hob below a shelf or near inflammable material, such as curtains, draperies, etc.

Plug your hob into a 16 A earthed socket (use a 13 A socket for devices that have a U.K. type plug). If you use an extension lead check that it complies with standards : Earth connection, current carrying capacity >= 16 A (13 A for U.K. plugs).

The plug must remain accessible.
Do not move your appliance while it is working.

VERY IMPORTANT

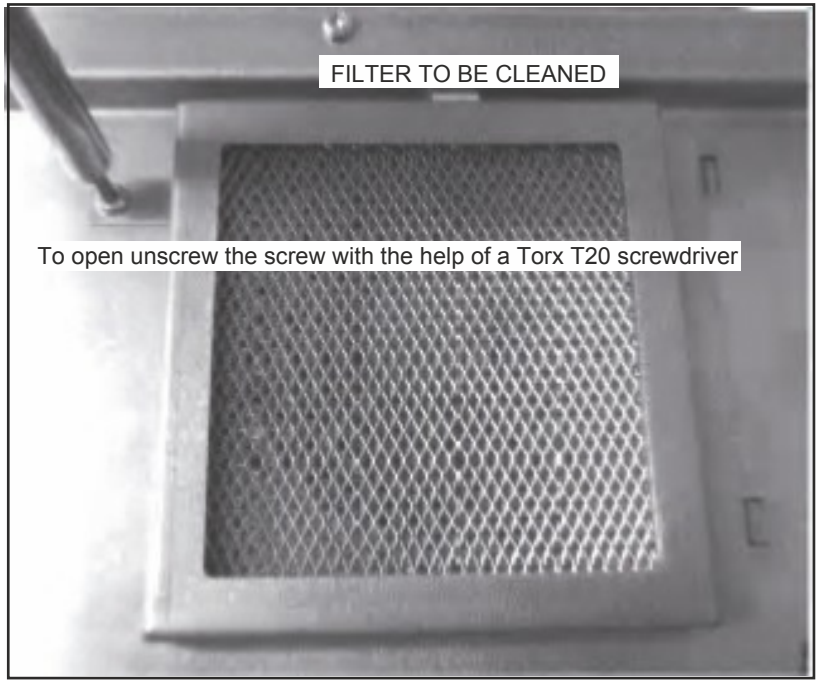
Your device must be placed on a clean, horizontal, flat, stable surface which is heat proof or else coated with a heat proof material.

The air inlet under the appliance should not be blocked (e.g. paper, cloths, etc.)

MAINTENANCE

About once a month, clean the filter located under your appliance, with soapy water.
When it is completely dry put it back in place before using the appliance.

This filter is essential. It protects your appliance from dust and fat.



Troubleshooting.

You have doubts about whether your induction hob is working correctly. This does not necessarily mean there is a break-down. Nevertheless, check the following points :

YOU NOTICE THAT...	POSSIBLE CAUSES	WHAT SHOULD YOU DO ?
The induction hob is not working. The indicator lights on the keyboard do not light up.	The appliance is not being supplied. The power supply or the connection is faulty.	Check the electrical installation. Inspect the fuses and the circuit breaker.
When you turn the induction hob on the indicator lights on the keyboard keep flashing.	The pan you are using is not suited to induction cooking.	Use a compatible pan (see list provided).
The induction hob stopped working during cooking. "F7" message may be indicated.	The electronic circuits are over heated.	Check the conformity of your installation and especially the air inlets and outlets, as indicated in the instructions.
The hob does not work.	The electronics circuits have broken down.	Contact the After-Sales Service.
The ventilation continues and the message "H" keeps blinking for a few minutes after the hob has been turned off.	Cooling the electronics.	This is normal.
Just after being connected, the ventilation comes on for few seconds.	Automatic testing of product.	This is normal.

In the event of a fault, note down the message displayed ("Fx" with x : fault number) and refer to the fault chart.
Do not be surprised if the glass surface of your job is always slightly warm. This is normal.

In all events, if your intervention proves insufficient, contact the After-Sales Service immediately.

GUARANTEE

In order to benefit from the guarantee on your hob, remember to keep some proof of the date of purchase.
Modification of any kind to the product, such as drilling, welding, crimping, clinching, etc., is strictly prohibited and will result in the loss of the manufacturer's guarantee.
Any intervention that is carried out further to an installation or a use, which is not in accordance with the instructions given here, is not accepted by the manufacture's guarantee and this guarantee will be suspended definitively.
The manufacturer's guarantee is subject to non-modification of the product, including the product's mechanical and electrical parts.
Not covered by the guarantee are defects in appearance caused by abrasive products or the rubbing of pans on the glass ceramic surface, which do not lead to the non-functioning of the hob or the impossibility of using it.

A qualified technician must carry out all repairs.

Only distributors of our brand :

- Know perfectly how your appliance works.

- Fully APPLY our methods for setting, maintenance and repair.

- ONLY use original parts.

When making a compliant or ordering spare parts from your distributor, specify the full reference of your appliance (type of appliance and serial number). This information is indicated on the nameplate fixed under the metal case of the appliance.

The descriptions and characteristics given in this "booklet" are only for your information and are not binding. Indeed, as we care about the quality of our products, we reserve the right to carry out, without notice, any modification or improvement we deem necessary.

Original parts : ask your salesman to ensure that when maintenance is carried out, only certified original spare parts are used.