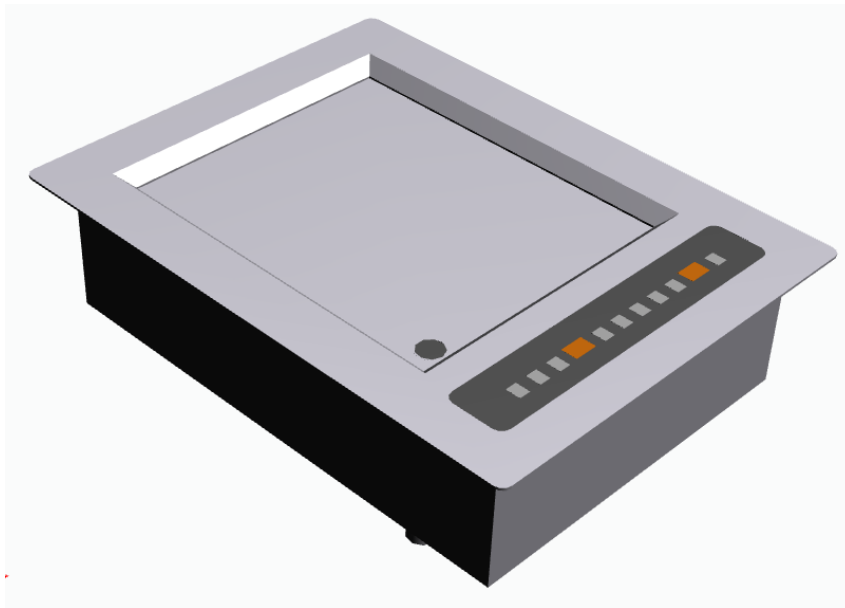


Professional induction hob

DGIC 3000

User's guide

For your induction hob



Dear Customer,
We would like to congratulate you on the purchase of your **ADVENTYS** product.

This one has been manufactured according to the very latest developments, using modern, safe electrical and electronic components.

Please take the time to read this user's guide before using this appliance.
Thank you for your confidence in our products.

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Indicates important
Safety information

Technical specifications

Model:	DGIC 3000
Name:	Plancha
Materials:	INOX
Power:	3000 Watts
Electrical mains:	Sinlge phase 230V (works between 185 and 270V / 30 and 70Hz)
Current:	13A
Control:	Knobs sensitive with command On/Off, touches +/-temperature of 30°C in 250°C, 3 programmable and memory touches of temperature.
Product dimensions:	580 x 440
Cooking dimensions:	363 x 297mm
Inductor dimension:	265mm
Net weight of the product:	15 Kg

Compliance and waste statement

This product complies with current EU directives. We certify this in the EU compliance statement. We can send you a copy of the compliance statement in question if required.

The packing materials in which this appliance is packed are recyclable. Please recycle them by disposing of them in the appropriate containers at your local facility. In so doing, you will be making a contribution to the protection of the environment.



At the end of its useful life, the appliance to be scrapped must be destroyed in accordance with the applicable national regulations that govern the elimination and recycling of waste.

We recommend you contact a company that specialises in waste disposal.

WARNING :

To avoid all risks associated with the destruction of the appliance, ensure that it is disconnected from the mains and that the mains cable is removed.



PLEASE NOTE !

When destroying the appliance, local rules and the applicable regulations in your country or geographical zone must be adhered to.

Installing your hob

1) Realize a cut to embed products: 41 X 55 cm

Respect a distance of 5cm with regard to any vertical wall, and an available depth of at least 13 cms

2) Applying a joint in silicone:

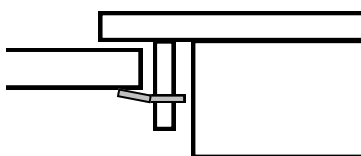
A food joint in silicone (type Novasil S56) must be realized to assure the perfect waterproofness between the product and the counter.

3) Installing the fixing bracket:

The device is delivered with 4 fixing bracket which must be used to maintain the device. It is recommend to arrange 2 bracket in front and 2 bracket in the back, which are to be screwed with the existing nuts along the case of the device.

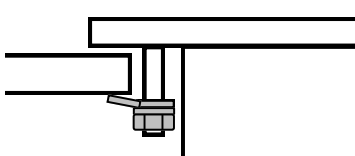
Step 1:

Placed the supplied clamp



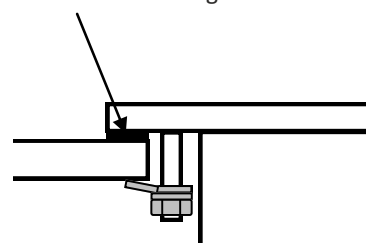
Step 2:

Placed the washer and nut



Step 3:

Make a silicone seal and tighten the nut



4) Connecting fresh air entrie:

To obtain the best performances of the device, it is advisable to bring of the fresh air through a pipe that it is necessary to link on the present funnel under the device. The fresh air must be taken in the bottom of the piece of furniture, in the most convenient place.

Electrical connection

It is necessary to connect your device on a single-phase electricity network 230V, 50Hz or 60Hz. Maximal power consumed by the device is equal to 3000 or 3600W according to the version of the device.

The cable of the device not being equipped with power socket. So connet wire NEUTRAL, PHASE and EARTH(GROUND) of the SINGLE-PHASE electricity network 230V / 32 Aeff on the electric socket by respecting the locations N for Neutral, L for Phase and GROUND for the GROUND.

Connect the BLUE wire on NEUTRAL of the electric socket.

Connect the BROWN / BLACK wire on PHASE of the electric socket.

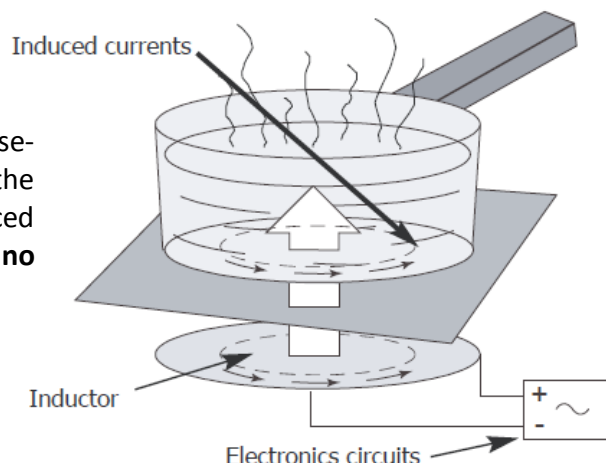
Connect the GREEN and YELLOW wire on GROUND of the electric socket.

Using your hob safety

The induction principle

After the appliance is switched on and a power level is selected, electronic circuits produce induced currents in the base of the pan which instantly transmits the heat produced to the foodstuffs. Cooking takes place with **practically no energy loss** with a very high energy output.

**If you have a heart pacemaker
Or other active implant fitted :**



The functioning of the hob complies with the currently applicable norms concerning electromagnetic disturbance. Your induction cooking hob therefore fully meets the legal requirements (89/336/CEE directives). It has been designed not to cause disturbance to other electric appliances insofar as they also meet the requirements of the same regulations. Your induction hob emits magnetic fields in its immediate surroundings.

To avoid the possibility of interference between your cooking hob and a heart pacemaker, the latter must be designed to comply with the regulations that apply to it.

In this respect, we can therefore only guarantee the compliance of our own appliance. With regard to the compliance of a heart pacemaker or any eventual incompatibility, we recommend that you consult its manufacturer or your doctor.



If a crack appears in the surface of the glass, disconnect the appliance immediately from the mains supply to avoid the risk of electric shock. To do this, remove the fuses or operate the cut-off switch.

Do not use your appliance again until the vitroceramic glass has been replaced.

Only appropriate cookware should be placed on the hob. Do not put any other object on it, no matter what it is.

Ensure that the mains cable of any electric appliance that is plugged into a socket located in the immediate vicinity of the hob does not come into contact with the cooking zones.

When cooking, never use aluminium foil and never place products that are wrapped in aluminium or frozen products in aluminium trays, on the hob. The aluminium will melt and will permanently damage your appliance.

Do not clean your hob with huge amounts of water. Use a little bit of household alcohol.

Do not use a steam cleaner.

If the mains cable is damaged, it must be replaced by the manufacturer, their After Sales Service or a person with similar qualifications to avoid risk.

This appliance is not intended for use by anyone (including children) whose physical, sensory or mental capacities are reduced, or lacking experience or knowledge, unless they have been able to benefit from prior instructions as to the use of the appliance or supervision by a person who is responsible for their safety.

Supervise children to ensure that they do not play with the appliance.

Users should exercise caution if wearing items such as rings, watches or similar objects when using the appliance since these may heat up when positioned very close to the cooking surface.

Only use pans of the type and size recommended.

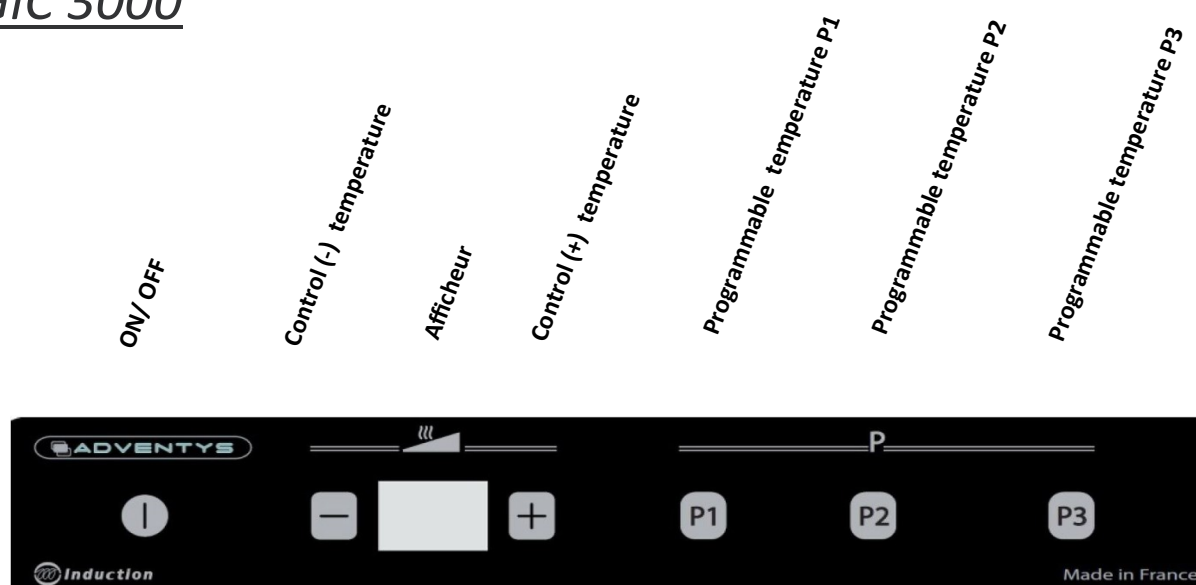
Repairs must only be carried out by a technician who has been trained or recommended by the manufacturer.

Take care that the coating and the surrounding areas do not contain metal surfaces.

Your induction cooking appliance is not intended to be operated by means of an external timer or a separate remote control.

How to use your induction plancha ?

DGIC 3000



Plug the unit on a standard mono phases power plug 230V.

Touche (On/Off) control panel in order to turn on a cooking zone. A « 0 » will appear on the screen on the screen. No power or heat are activated at the stage.

Then, select the temerature touch « + » or « - » or (P1), (P2) or (P3), in order to start the heating of the cooking zone. The screen pad will show the temperature in C° or in F°.

If you select simultaneously the Temperature toiuches (+) and (-) for at 3 seconds, you can decide to portray on the screen the level of temperature in Celsuis (°C) between 30 and 250°C or in Fahrenheit (°F) between 86 and 482°F.

Heat setting

The screen pad always indicates the level of Temperature selected between 30 and 250°C or between 86 and 482°F.regarding the option selected by the user.

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

If the temperature selected on the screen keeps blinking (frequency of 1Hz) it mens that the required temperature has not reached. It's better to wait for the stabilization of the display to start using the plancha.

Turn the unit Off

Touch another time the (On/Off) control panel oh the front or back cooking zone in order to turn it off. The power of the coo-king zone is cut off, and the screen are shttuig down.

How to use your induction plancha ?

How to use the programmable touches : P1, P2 and P3.

The user can allocate temperature selection between 30 and 250 °C or between 86 and 482°F., regarding its most often used power usages.

The three selected power P1, P2 and P3, once memorized, can be use the way by the user, instead of selecting the temperature with the (+) and (-) controls.

To assign and memorize a level of temperature on one of those three touches P1, P2 and P3; the user has to first adjust the level of temperature to be memorized (between 30 and 250°C or between 86 and 482°F.), with the touches (+) and (-).

Then in order and memorize, the user should hold for a least 3 nonstop seconds his or her finger on either P1, P2 or P3 touches. A « BIP » sound signal means tha the temperature is saved and memorized. You can change and memorized as many different temperature as you like.

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

Operating instruction

Display of specific message

The device is extremely safe. It makes a permanent control of the values of temperature and other electric parameters to guarantee to the user the best level of performance and safety at every moment.

A flashing error code « **Fx** » can appear on the display to warn about a malfunctioning.

The code error flashing is effective as long as the user doesn't stop the device manually unplug and replug the unit, and then relaunch the device using the « **On/Off** » touch.

If a code error becomes permanent without having the possibility of cancelling it by trying to relaunch the device, it is advised to get in touch with the after-sales service specified by the retailer of the product.

How to maintain and care for your hob

Avoid shocks when handling the pans.

The glass surface is very strong, however it is not unbreakable.

Avoid rubbing the pans over the surface of the appliance.

Centre your pan on the induction cooking zone.

Do not leave an empty pan on the induction zone.

Do not pre-heat foodstuffs on the **highest power setting** if you are using a pan with an anti-stick coating (of the teflon type) without or with a tiny amount of cooking fat or oil.

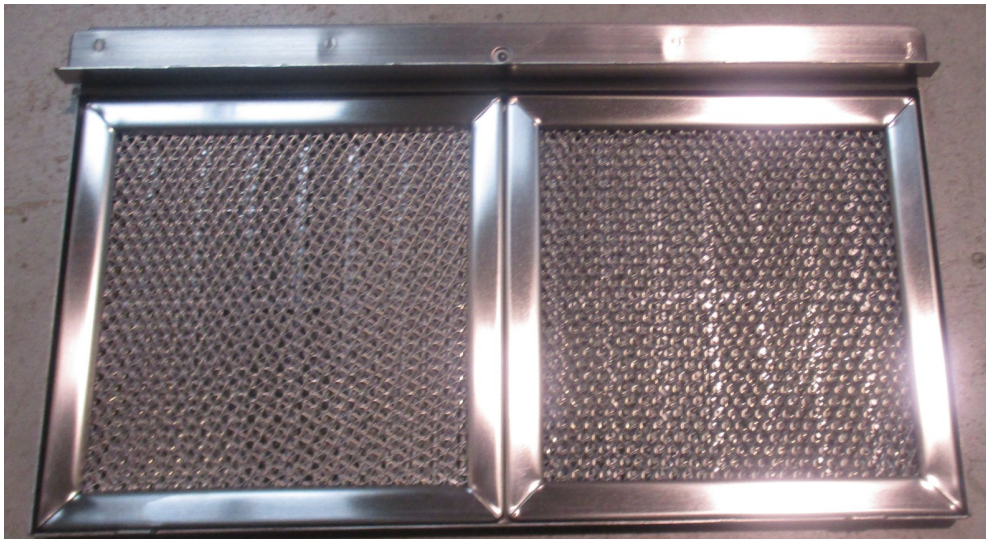
Do not heat an unopened tin can, as it might burst.

All these defects that do not cause a non operation or inability to use are not covered by the guarantee.



Do not leave metal cooking utensils, lids, knives or any other metal objects on the inductioncooking zone. These objects are liable to heat up if they remain too close to the magnetic field generated by the induction cooking zone.

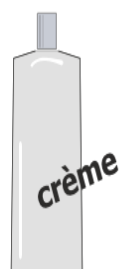
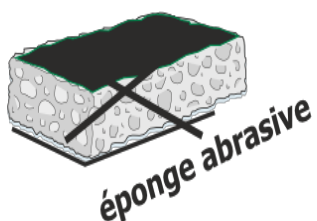
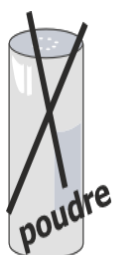
Clean approximately every week with soapy water the filter placed under your device (or put it in the dishwasher). Put it back very dry before any use. This filter protects your device from dust and fats.



How to maintain and care for your hob

Your device is cleaned easily, to help you, here is some advice:

Type of spots	How to proceed	Use
Slight	Dilute well the zone to clean with hot water then wipe.	Sanitary sponges
Accumulation of recooked spots	Dilute well the zone to clean with hot water, use a special scraper for glass to rough-hew, finish with the scraper side of a sanitary sponge, then wipe.	Sanitary sponges special scraper for glass
Haloes and tracks of limestone	Apply some hot spirit vinegar to the spot, let act, wipe with a soft cloth. Use a domestic product.	Special vitroceramic glass dough
Inlays following the overflowing of sugar, aluminium or molten plastic	Apply to the surface a special product for vitroceramic glass, rather containing some silicone (protective effect).	Special vitroceramic glass product



Small problems and their remedies

If you think that your hob is not functioning correctly this does not necessarily mean that a fault has occurred. Please verify the following in all cases :

YOU NOTICE THAT ...	POSSIBLE CAUSES	WHAT YOU CAN DO
When putting into service, a bright display appears	Regular functioning	NOTHING: everything is normal
When putting into service, your installation short-circuits	The connection of your device is defective	Verify your connection or the conformity of the connection
The ventilation continues a few minutes after stopping the device	Cooling of the device	It's normal
The device doesn't work. The display on the casing stays off	The device is not supplied. The supply or the connection is defective	Inspect fuses and the circuit breaker of your electric installation
« F- » appears on the display	There is a touch activated permanently on the control keyboard	If the default doesn't disappear, call the after-sales service
« F7 » appears on the display	Electric circuits are over heating	Inspect the ventilation of the device and check if it is operational
The device doesn't work, another code appears on the display	Electric circuits doesn't work well	Call the after-sales service
After switching on the device and starting the cooking zone, the selected indicator continues to flash	The pan you are using is not compatible with the induction technology or is of a diameter smaller than 16 cm	See « Cookware Recommended section »
Pan makes noise while cooking	It's a vibration generated by the circulation of the current in the pan	This phenomenon is normal with some type of pans. There is no danger
The device releases a smell during the first cookings	New device	Run the cooking during half an hour with a pan full of water

If the vitroceramic hob suffers a breakage, split or crack, no matter how small, disconnect the appliance immediately and contact After-Sales Service.

Garantee

Keep the proof of purchase to use the guarantee service of your product.

Any modification such as drilling, welding, crimping, clinching, etc., is not permitted and is not covered by the manufacturer's warranty.

Any wrong modification or installation, which does not respect ADVENTYS' standards, is not covered by the manufacturer's warranty and will be permanently suspended.

The guarantee is subject to the non-modification of the product and its mechanical and electrical specifications. Opening the product cancels any form of warranty.

Any defects in appearance caused by the use of abrasive products or friction of cookware on the ceramic glass hob that does not result in a non-functioning or inability to use the appliance is not covered in the guarantee. The vitroceramic glass and the casing are not subject to warranty.

ANY REPAIRS MUST BE CARRIED OUT BY A QUALIFIED TECHNICIAN APPROVED BY ADVENTYS.

Only the distributors of our brand:

- **KNOW YOUR APPLIANCE PERFECTLY AND HOW IT WORKS.**
- **FULLY APPLY OUR METHODS OF ADJUSTEMENT, MAINTENANCE AND REPAIRS.**
- **USE ONLY ORIGINAL SPARE PARTS.**

In case of a claim or if you wish to order spare parts from your distributor, please specify the full reference numbers of your appliance (appliance type and serial number). This information appears on the plate fixed under the metal casing of the appliance.

The descriptions and characteristics given in this booklet are for information purposes only and do not imply commitment from the manufacturer. Concerned about the quality of our products, we reserve the right to carry out necessary changes or improvements without prior notice.

Original spare parts: ask your retailer for certified original spare parts during a maintenance operation.



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