

PROFESSIONAL INDUCTION HOB

DTIC 4000- DTIC 6000

EN

Instructions for using your induction cooktop



Dear Customer,

Thank you for purchasing this appliance.

It was manufactured according to the most up-to-date knowledge and with modern and safe electrical and electronic components.

*Please take time to read this user guide before using this appliance.
Thank you for your trust in us.*

ADVENTYS technology
Made in France

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*Throughout this
user guide:*



*Indicates specific
safety instructions*

Technical details

Name	Built-in induction cooktop
Model	DTIC4000-6000
Material	INOX / CERAMIC GLASS/ STEEL GALVA
power	6000 W (version 6K) and 4000 W (version 4K)
Network	400 V +/-10%, 50Hz or 60Hz
Electric current	10A by phase (version 6K) or 6A by phase (version 4K)
Controls	Control panel with capacitive keys 20 power levels and timer from 1 to 99 mins.
Ceramic glass dimensions	340X403X6 mm
Appliance dimensions	440X580X242mm
Inductor dimensions	230mm
Net weight	13
Cookware minimum diameter	120 mm
Cookware maximum diameter	280 mm
Maximum weight allowed on the appliance	20 kg

Declaration of Compliance & disposal of appliance



This product complies with the current EC directives. We certify this in the EC declaration of compliance. We can send you the declaration of compliance upon request.

The packaging materials used for this appliance are recyclable. Please recycle them and help protect the environment by depositing them in the municipal waste containers provided for this purpose.

The discarded appliance must be disposed of in accordance with national regulations regarding disposal and recycling at the end of its service life. It is advisable to contact a waste disposal firm for doing so.

WARNING:

To eliminate any risks associated with the destruction of the appliance, unplug the adapter and remove the cable from the appliance.

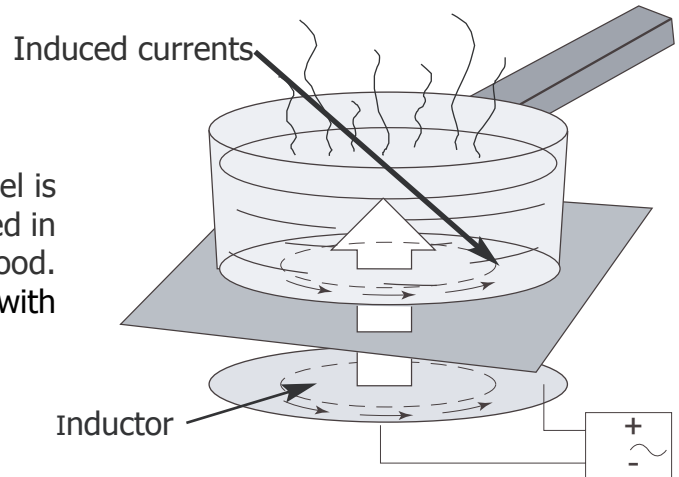
NOTE !

Please follow the local regulations in your country for the destruction of the appliance.

Using your appliance safely

The Induction Principle

When switching on the appliance, and when a heat level is selected, the electronic circuits produce currents induced in the bottom of the cookware which instantly heat the food. The food is cooked with a very high energy output with **virtually no energy loss**.



For the attention of people with active implants and pacemakers.

The functioning of the appliance complies with the electromagnetic interference standards. Your induction cooking appliance complies perfectly with the legal requirements (89/336/EEC directives). It is designed so as not to interfere with other electrical equipment to the extent that it complies with the same regulations.

Your induction cooking appliance generates magnetic fields in its very close environment. So as to have no interference between your cooking appliance and a pacemaker, the latter must be designed in accordance with the regulations concerned. In this respect, we can only guarantee the conformity of our own product. Please check with the manufacturer or with your doctor concerning the pacemaker's compliance or any potential incompatibilities.



If a crack appears in the glass surface, disconnect the appliance immediately, to avoid a risk of electric shock. To do so, remove the fuse or circuit breaker.

Replace the ceramic glass hob before using your appliance.

The appliance should not be used to store anything.

Make sure the power cord of an electrical appliance plugged into an electric socket near the appliance is not in contact with the cooking zones.

Never use aluminum foil for cooking, or do not put products packaged with aluminum or frozen in aluminum packs directly onto the appliance.

The aluminum will melt and damage your appliance.

Do not clean the appliance with water only. Use a little solvent.

Do not use a steam cleaner.

If the power cord is damaged, it must be replaced by the manufacturer or its After Sales Service or a similarly qualified person to avoid accident.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or with lack of experience or knowledge, unless they have supervision or have been given prior instructions concerning the use of the device by the person responsible for their safety.

Please keep away from children.

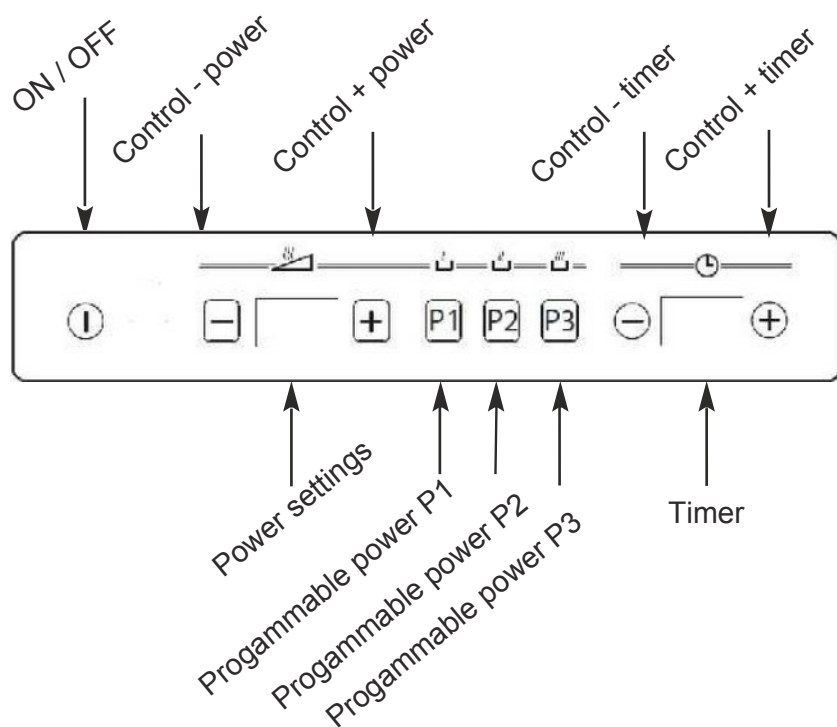
Be careful when wearing objects such as rings, watches or anything similar which can heat up if placed very close to the hob when using the appliance.

Use only cookware of the type and size recommended.

All repairs must be carried out only by persons who are trained or recommended by the manufacturer.

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

Operating instructions



DTIC-xx00



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 20.

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 ?

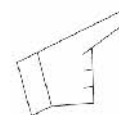
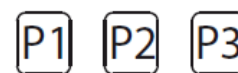
HOW TO USE THE PROGRAMMABLE

The user can allocate power selection from 1 to 20 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 2), with the touches (+) and (-).

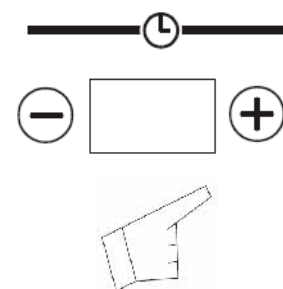
Then, in order to memorize, **the user should hold for at least 3 nonstop seconds his or her finger on either P1, P2 , or P3 touches.** A "BIP" sound signal means that the power is saved and memorized. You can change and memorized as many different power as you like.

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).



SETTING THE HEAT

The heat settings of your hob range from 50 W to 4000 W (or 6000 W).



POWER LEVEL

DTIC-6000 & DTIC-4000

DTIC 6000				DTIC 4000			
Position	Watts	Position	Watts	Position	Watts	Position	Watts
1	50	11	1900	1	50	11	1500
2	100	12	2400	2	100	12	1700
3	200	13	2900	3	200	13	1900
4	300	14	3500	4	300	14	2100
5	500	15	4000	5	500	15	2300
6	700	16	4500	6	700	16	2550
7	900	17	4900	7	900	17	2800
8	1100	18	5300	8	1100	18	3100
9	1350	19	5800	9	1200	19	3400
10	1600	20	6000	10	1300	20	4000

How to use your induction hob ?

Displaying specific messages

The error code is binding on the display until the user switch off and switch on the product a new time,

DESIGNATION ERREUR	ERROR CODE ON DISPLAY
Sensor vitro T°, short circuit or open circuit	F1
Sensor electronic T°, short circuit or open circuit	F2
3 phases line voltages out of range	F3
Power supplies out of ranges	F4
Sensor <u>ambient</u> T°, (inside the product), short circuit or open circuit	F5
Error with the control of the electronic components	F6
CONTROL <u>board</u> SOFTWARE <u>unconformity</u>	F7
Overheating under the Vitro	H1 ou H3
Overheating of the power electronics components	H2 ou H4
Problem with the vitro T° sensor under the Vitro	H5
Overheating of the <u>ambient</u> temperature	H6

Cookware

Your induction cooking appliance is able to recognize most cookware.

Cookware test: put your cookware on the cooktop with the heat level set to position 4: **if 4 stays put, your cookware is compatible. If it blinks, your cookware is not recognised and is not usable.**

You can also use a magnet: if it stays on the bottom of the cookware, it is compatible with induction technology.

Compatible induction cookware:

- * Enamel steel cookware with or without non-stick coating.

- * Cast iron cookware with or without enamel base.

An enamel base prevents from scratching the glass surface of your appliance.

- * Stainless steel cookware suitable for induction.

Most stainless steel cookware is suitable if it meets the cookware test.

- * Aluminum cookware with special base.

Cookware whose base is not perfectly flat can be used if the bottom is not too distorted.

NOTE !

Glass, ceramic, pottery, aluminum (without special base), copper, and certain non-magnetic stainless steel cookware materials are incompatible with induction cooking.

The power level indicator will blink to let you know.

Choose cookware with thick and flat bases. This guarantees more consistent cooking (the heat is better distributed).



Plastic containers should not be placed on hot surfaces.

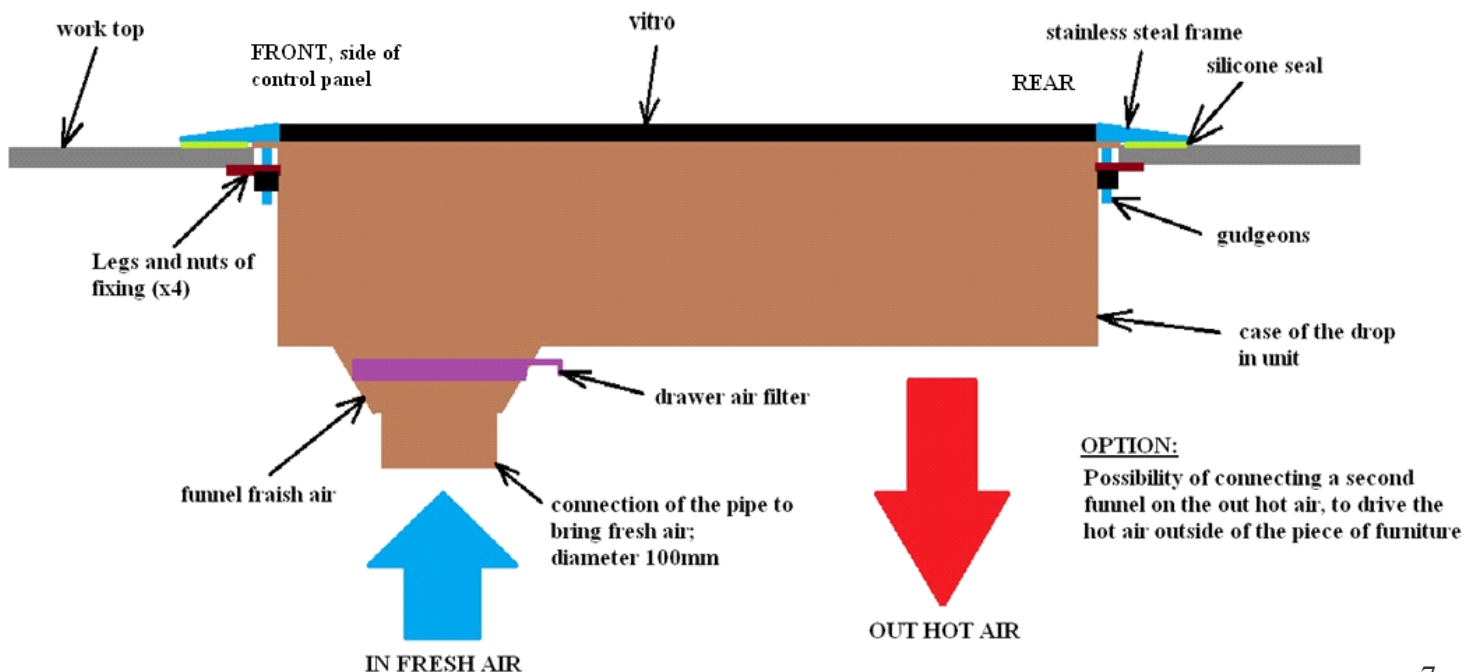
EMBEDDING

DROP IN INDUCTION COOKTOP DTIC 4000 and 6000

Dimensions of the unit : 44 x 58 cm with height of 24.5cm

Cutting dimensions of the top for embedding : 41 x 55 cm

You have to respect a minimal distance of 5cm with regard to each vertical wall or vertical surface, and you have to reserve a minimal depth of 35cm...



Care and maintenance

Avoid knocks and impact with cookware. The glass top is very resistant, but not unbreakable.

Avoid friction of cookware on the cooktop. This could eventually degrade the ceramic glass screen print.

Do not use cookware with rough or bumpy bases which is liable to stain or scratch the ceramic glass.

Place your pan **in the middle** of the hob.

Do not leave empty cookware on the cooking zone.

Do not heat an unopened can of food, it may burst.

Do not preheat food on the power level set to maximum when you use cookware with a non-stick interior coating (Teflon type) with none or with very little fat.

The maximum power level (position 20) is reserved for boiling.

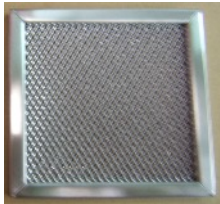
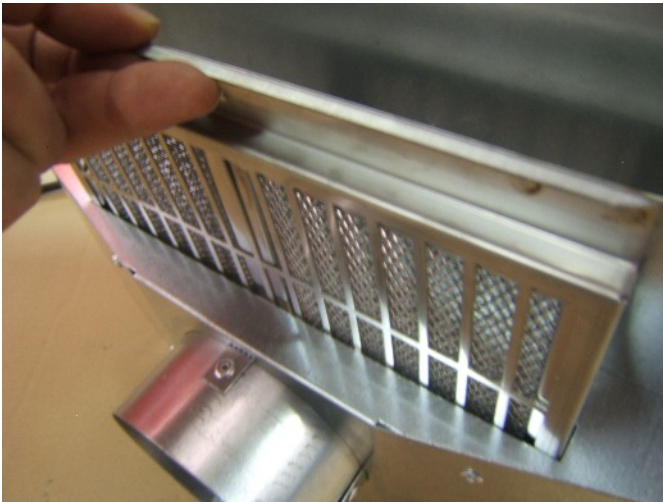


Metal objects such as cutlery, cooking utensils, etc., should not be placed on the hobs as they can get hot.

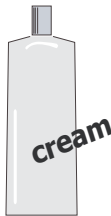
All these defects, that do not involve a non-functioning or inability to use the appliance, are not covered by the guarantee.

Care and maintenance

Clean the filter located under your appliance (or put it in the dishwasher) with soap and water each week. Dry carefully before re-using. This filter protects your appliance from dust and grease.



Your appliance is easy to clean. Here are some tips to help you.		
Type of dirt or stain	Procedure	Use
Light residues	Soak the area to be cleaned with hot water, then wipe dry	Cleaning sponge
Stubborn residues	Soak the area to be cleaned with hot water, use a glass scraper and finish with the rough side of a sponge, then wipe dry	Cleaning sponge Glass scraper
Lime scale and water rings	Apply warm white vinegar to the stain, let it stand, and wipe with a soft cloth. Use a commercial product	Ceramic glass cleaning paste
Embedded residues after sugar, aluminum, plastic or melted plastic overflows	Apply a special ceramic glass product to the surface, preferably with silicone (protective effect)	Ceramic glass cleaning product



Minor troubleshooting

You have a doubt about the proper functioning of your equipment this does not necessarily mean that there is a failure. In all cases, check the following :

PROBLEM....	POSSIBLE CAUSES	WHAT SHOULD I DO
Continuous ventilation for a few minutes after the appliance is switched off	The electronics are cooling down	This is normal
The appliance is not working. The lights or displays on the control panel are off	The appliance is not powered. A power or connection problem	Check the fuses and circuit breaker in the electrical system
"F" then "-" appears on the control panel	There is a button permanently activated on the control panel	If the fault continues, call the Service Centre
«F» then «7» appears on the control panel.	The electronic circuits are overheating	Check the appliance's fan system to see if it is operational
The appliance is not functioning , another code "Fx" or "Hx" is displayed on the control panel	The electronic circuits are malfunctioning	Call the Service Centre
Having switched on the heating zone, the selected indicator light keeps blinking	The cookware you are using is not suitable for induction cooking or has a diameter less than 12 cm	See cookware section
The cookware is making noise during cooking	This is a vibration generated by the electric current flow into the cookware	This is normal with some types of cookware. There is no danger for the appliance
There is a smell during the first cooking	Appliance is new	Switch the hob on for half an hour with a saucepan of water before using for the first time



Unplug the appliance immediately and contact the service center in case of the slightest breakage or cracks in the ceramic glass hob.

Guarantee

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

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

Any intervention due to incorrect installation or use which is not in conformity with the requirements of these instructions for use is not covered by the manufacturer's guarantee and will be permanently suspended.

The guarantee is subject to the non-modification of the product and its mechanical and electrical specifications.

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.

Any repairs must be carried out by a qualified technician.

Only the distributors of our brand:

KNOW YOUR APPLIANCE PERFECTLY AND IT HOW WORKS.

FULLY APPLY OUR METHODS OF ADJUSTMENT, MAINTENANCE AND REPAIRS.

USE ONLY GENUINE 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. If you are concerned about the quality of our products, we reserve the right to carry out necessary changes or improvements without prior notice.

Genuine spare parts: ask your vendor for certified genuine spare parts during a maintenance operation. Keep the proof of purchase with the date to use the guarantee service on your product.