

HEAVY DUTY MODULAR 2 ZONES **INDUCTION UNIT - MO2I 8000/12000**

EN

Technical manual for your Induction Unit



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	MO2I 8000 / MO2I 12000
Model	Heavy Duty Modular 2 zones Induction Unit
Material	STEEL / Galvanized steel / Ceramic glass
Power	8000 Watts (2 x 4 K) / 1200 Watts (2 x 6 K)
Network	400V +/-10%, 50Hz or 60Hz+/-2% three phase
Electric current	12A per phase (8K version) / 20A per phase (12K version)
Controls	Control panel with capacitive keys 20 power levels
Ceramic glass dimensions	320 X 320 X 6 mm
Appliance dimensions	400 X 850 X 455
Copper coil	230 mm
Net weight	34 kg
Cookware minimum diameter	110 mm
Cookware maximum diameter	280 mm
Maximum weight allowed on the appliance	25 + 25 = 50 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.

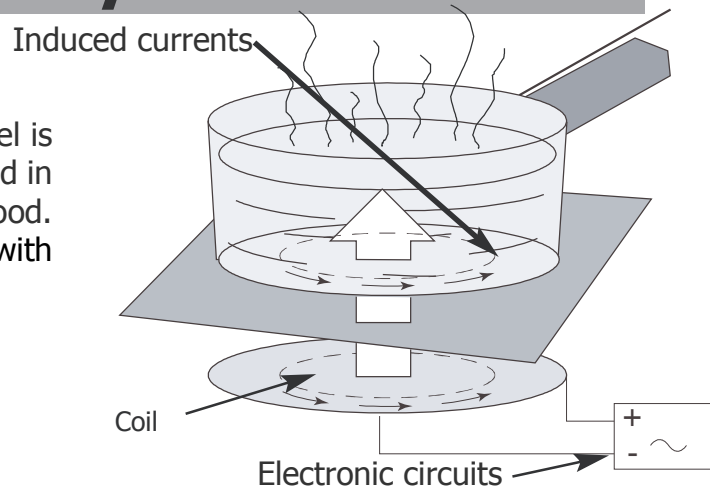
NOTE !

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 efficiency with close to **no energy waste**.



To 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.

After using the unit, cut off the power of the unit by using the control panel of the unit. Do not mind the pan control.

Metallic objects such as: kitchen utensils, cutlery, etc. should not be seating on the top of the unit, especially the cooking zone, they might get hot.

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. The reference of the sector cable must be H07RN-F5G 1.5mm².

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.

The induction cook top unit is not made to be used with an external timer or watch, or any separate control system from a distance.

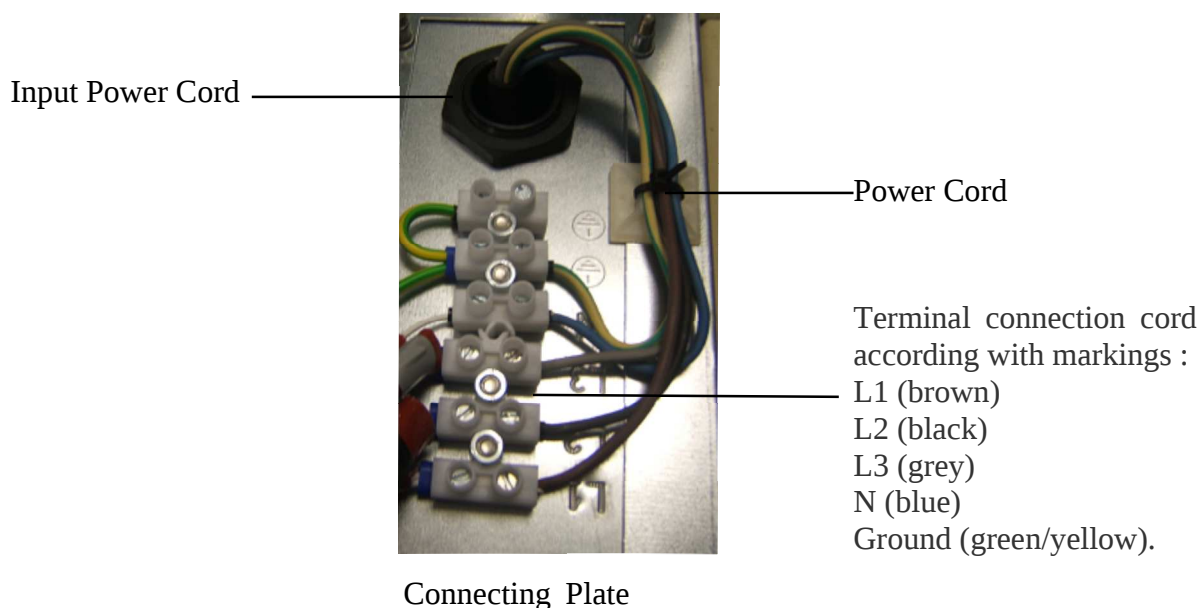
Power supply of the unit

- Unscrew the 4 screws of the bottom plate, located under the unit to access the connection terminal block area.
- Prepare a sector cable equipped with 5 conductor caps wiring.

Minimum specifications of power cords :

MO2I-8000	H07RNF 5G - 1,5
MO2I-12000	H07RNF 5G - 2,5

- Place the cord into the cable clamp and tighten the cable clamp to secure the power cords.
- Connect the 5 wires of the power cord to the terminal block in accordance with the following diagram.



- Replace the bottom plate by screwing the 4 screws.
- You can connect the power cord to a standard three phase plug 400 V +/- 10% of your electrical installation.

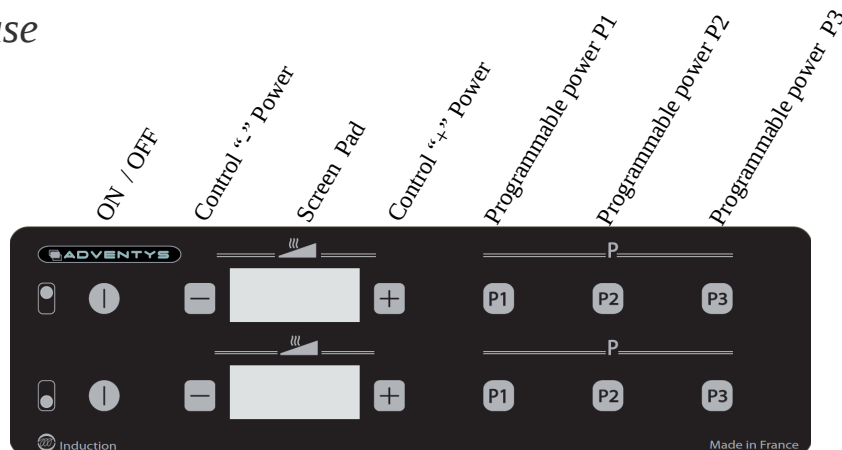
Operating Instruction

Use your appliance with ease

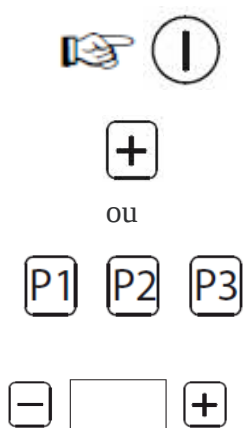
MO2I-xx00

Rear cooking zone

Back cooking zone



Turn the unit On



Plug the unit on a standard three phases power plug 400V (+/-10%), 50Hz or 60Hz.

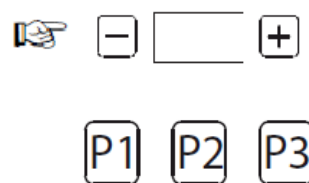
Touch one of the two (On/Off) control panel in order to turn on a cooking zone. A “0” will appear on the screen. No power or heat are activated at that stage.

Then, select the power touch (+) or (P1), (P2), or (P3), in order to start the heating of the pan placed on top of the cooking zone. The screen pad will show the selection of power between 1 and 20, or the value of the power in watts (50 to 4000W or 50 to 6000W).

If you select simultaneously the power touches (+) and (-) for at least 3 seconds, you can decide to portray on the screen the level of power (1 to 20) or the value of the power in watts (50 to 4000w or 50 to 6000W), regarding the options of the unit.

Heat Setting

Whenever an induction friendly pan is placed on top of a cooking zone, The screen pad always indicates the level or power selected (1 to 20) or the value of the power selected (50 to 4000W or 50 to 6000W), regarding the option of the unit.



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

When the pan is taken off of the cooking zone, the power selected on the screen pad will start to blink with a frequency of 1Hz, which means that the pan is missing.

If the power selected on the screen keeps blinking (frequency of 1Hz) when a pan is on 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).

Turn the unit Off

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

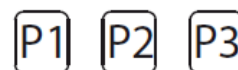
Operating Instruction

How to use the programmable touches : P1, P2 et P3

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 20 or between 50 and 4000w or between 50 and 6000w), 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).

Level of power

MO2I-6000 et MO2I-4000

The power distribution is made this way :

MO2I-6000				MO2I- 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

Operating Instruction

Display of specific messages

The unit is perfectly secure. There is a permanent check up of the values of the temperature and control of multiple electric parameters in order to guarantee to the user the best level of performances and of security at all time. If during usage, a malfunction is found, the unit might shut off with indication on the screen of a blinking error code “Fx” or “Hx”.

See the table below for indication of codes of the unit:

ERROR DESIGNATION	CODE ON DISPLAY
Sensor temperature on vitro glass missing or shorted	F1
Sensor temperature electronic missing or shorted	F2
Three phases sector tension out of tolerance	F3
Low power tension out of tolerance	F4
Sensor room temperature (inside the unit) missing or shorted	F5
Error on electronic circuit of control panel	F6
Non conformity SOFTWARE on the control electronic card	F7
Glass top is too hot	H1 or H3
Power electronic circuits are too hot	H2 or H4
Problem with temperature captors under the glass top	H5
Room temperature is too hot	H6

The blinking error code is effective so long as the user turn off the unit him/herself, then turn it back On and uses the (On/Off) control touches.

If the error code remains without the possibility of canceling or by turning off and starting again the unit, please get in touch with the After Sales service specified by your distributor.

Cookware

Your induction cooking appliance is able to recognise 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.

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.

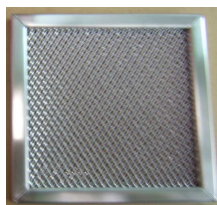
Care and maintenance

Clean the filter located under your appliance (or put it in the dishwasher) with soap and water each week. The user needs to slide the filter drawer to extract the 4 mesh frames. Replace them completely dry before usage. Dry carefully before re-using.
This filter protects your appliance from dust and grease.

1 = Extract the filter drawer under the product



2 = Take the 4 mesh frames out of the drawer



3= Clean the 4 mesh frames

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
A fuse blows when switching on	The appliance's connections are defective	Check the connections or the conformity of the connections
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 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
The screen displays an error code "FX" or "HX".	Electronic circuits are malfunctioning	Unplug and plug back the unit. If the code does not disappear, note the type of error and call your after sales service
Having switched on the heating zone, the selected indicator light keeps blinking	The cookware you are using is not suitable for induction cooking or its diameter is too small	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 THE WAY IT 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.