

HEAVY DUTY MODULAR PLANCHA **2 ZONES - INDUCTION UNIT** **MOP2I 8000**

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.*

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***Throughout this
user guide:***



***Indicates specific
safety instructions***

Technical details

Name	MOP2I 8000
Model	Heavy Duty Modular PLANCHA 2 zones Induction Unit
Material	Steel / Galvanized steel
Power	8000 Watts (2 x 4 K each zone)
Network	400V +/-10%, 50Hz or 60Hz+/-2% three phase
Electric current	12A per phase (8K version)
Controls	Control panel with capacitive keys - 20 power levels of temperature between 60 and 275 °C / 140 and 527°F
Cooking zone dimensions	326 X 600 X 9.9
Appliance dimensions	400 X 850 X 455 mm
Coils dimensions	2 rectangular coils 300x 260mm
Net weight	40 kg
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.

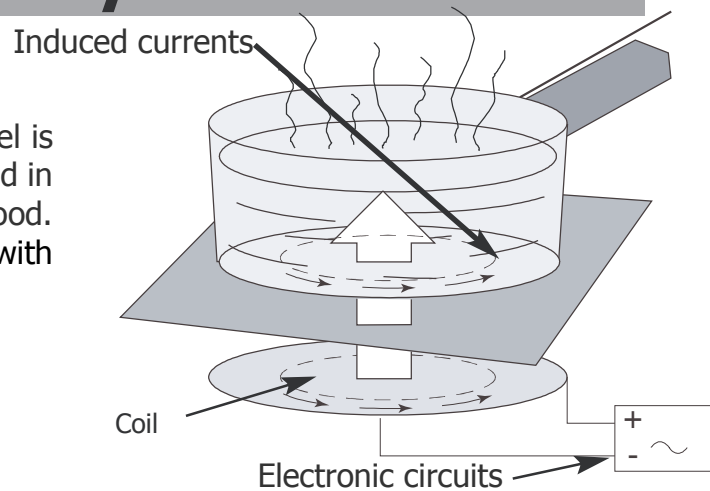
NOTE !

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.



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.

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.

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.

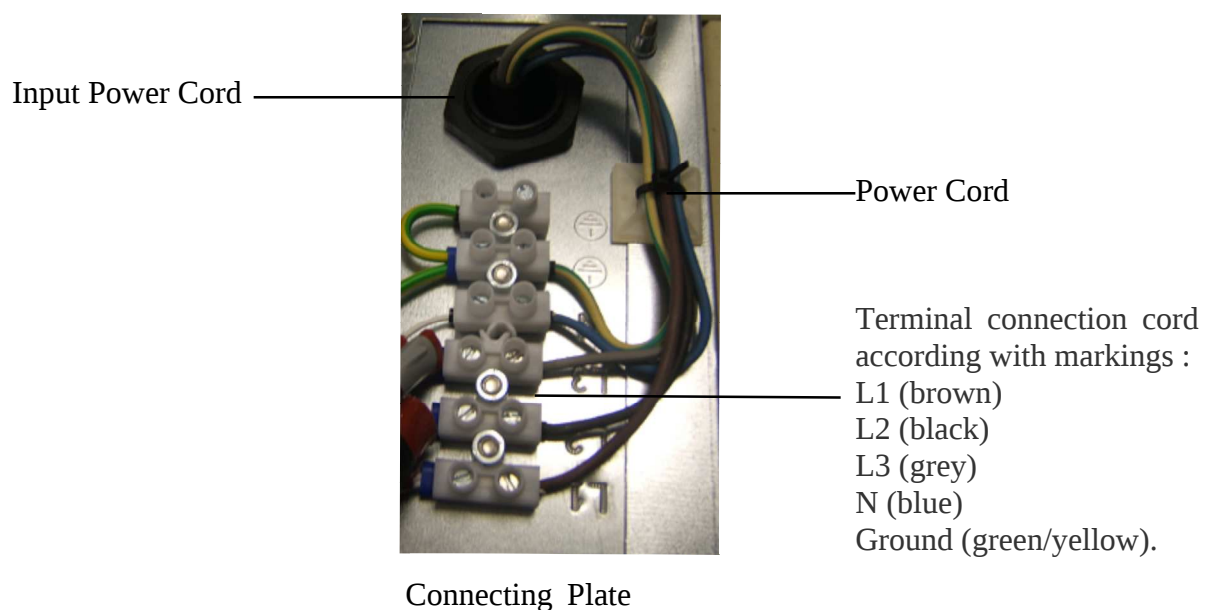
Power supply of the unit

- 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 :

MOP2I-8000	H07RNF 5G - 1,5
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- 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.

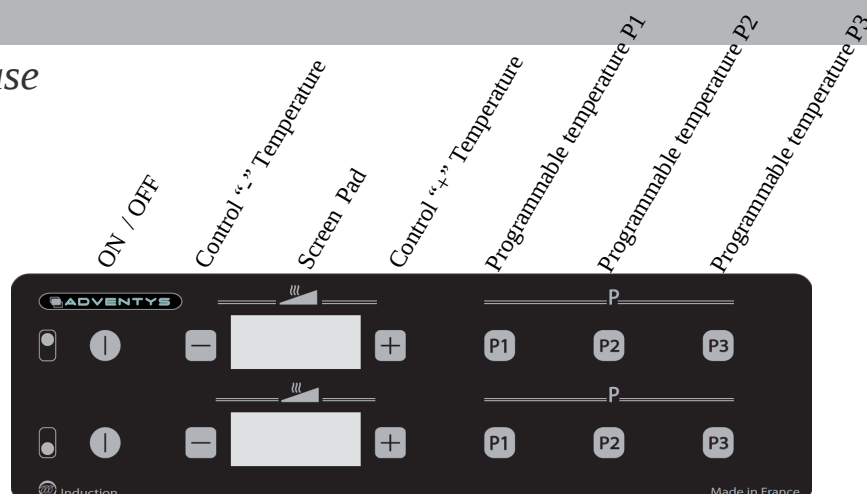
Operating Instruction

Use your appliance with ease

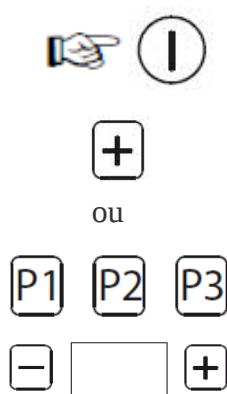
MOP2I-xx00

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 temperature 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 touches (+) and (-) for at least 3 seconds, you can decide to portray on the screen the level of temperature in Celsius (°C) between 60 and 275 °C or in Fahrenheit (°F) between 140 and 527 °F.

Heat Setting



The screen pad always indicates the level of Temperature selected between 60 and 275 °C or between 140 and 527 °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 means that 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 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.

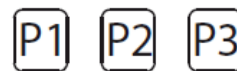
Operating Instruction

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

The user can allocate temperature selection between 60 and 275 °C or between 140 and 527 °F, 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 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 60 and 275 °C or between 140 and 527 °F), 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 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).

Level of power

MOP2I-8000

The power distribution is made this way for each zone

MOP2I-8000 en °C			
Position	Température	Position	Température
1	60	11	160
2	70	12	170
3	80	13	180
4	90	14	190
5	100	15	200
6	110	16	210
7	120	17	220
8	130	18	230
9	140	19	250
10	150	20	275

MOP2I-8000 en °F			
Position	Température	Position	Température
1	140	11	320
2	158	12	338
3	176	13	356
4	194	14	374
5	212	15	392
6	230	16	410
7	248	17	428
8	266	18	446
9	284	19	482
10	302	20	527

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.

Clean and Maintain your Plancha

- Turn the Unit off using the (On/Off) control.
- Pour ½ liter of ice cubes (2 glasses) on the hot surface. Use the scrapper to get residues off of the surface.
- Do not use crushed ice.
- Do not spray the Plancha with water.
- Finally, rinse off always and only with ice cubes, then dry off and wipe with kitchen roll paper.
- Residues, dirt, and liquid which are in the drawer must be cleaned off of the drawer **before moving the Plancha**.
- Clean the drawer after each usage.
- The drawer must be back in place before any use of the plancha. **It must be pushed all the way back in, in order for the plancha to receive evacuation properly.**

IMPORTANT

- *The usage of abrasive cleaning agent is highly discouraged: risk of scratch on the cooking plate.*
- *Do not clean stainless steel casing with bleach or any other abrasives.*

Blemishes or appearance defects which do not stop the unit from working and being used properly, are not included in the guarantee.



ATTENTION :

Metal Objects such as cutlery or kitchen utensils, etc. should not be seating on the plancha to avoid risk of heating.

ADVICES :

Do not drawn the unit.

Do not clean the unit with a water hose.

Do not use the dish washer to clean the unit.

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.

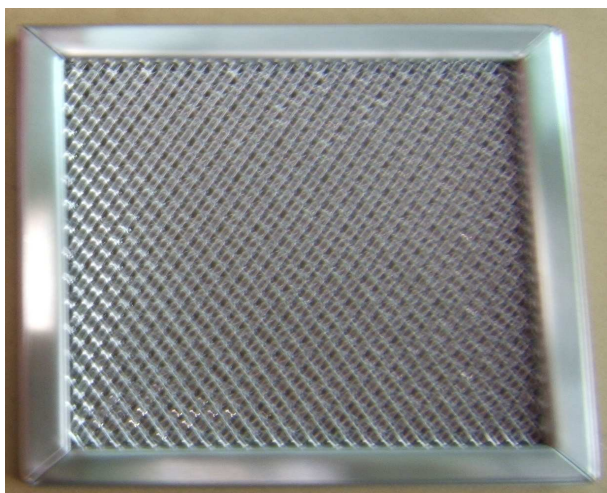
1 = Extract the filter drawer under the product



2 = Take the 4 mesh frames out of the drawer



3= Clean the 4 mesh frames



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 temperature of the heating zone has not yet reached the requested temperature	This is normal
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

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 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.