

Professional induction

MO2I

User's guide

For your induction three-phases modular



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.

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Indicates important
Safety information

Technical specifications

Model:	MO2I
Name:	WOK induction hob
Matérials:	Stainless steel
Power:	8000 / 12000 W
Electricity supply:	400V +/-10%, 50Hz or 60Hz+/-2% three phase
Current:	12A per phase for 8000
Controls	Knobs controls with 4 digits display for power setting.
Dimensions of appliance:	400 x 800 x 350
Dimensions of the inductor:	230 mm
Net weight of the appliance:	43kg
Maximum weight allowed on the appliance:	30 kg

Compliance and waste statement

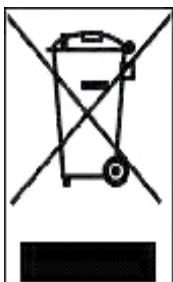


This product complies with current EU directives. We certify this in the EU compliance statement. We can send you a copy of the compliance statement in question if required.

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.

Using your hob safely

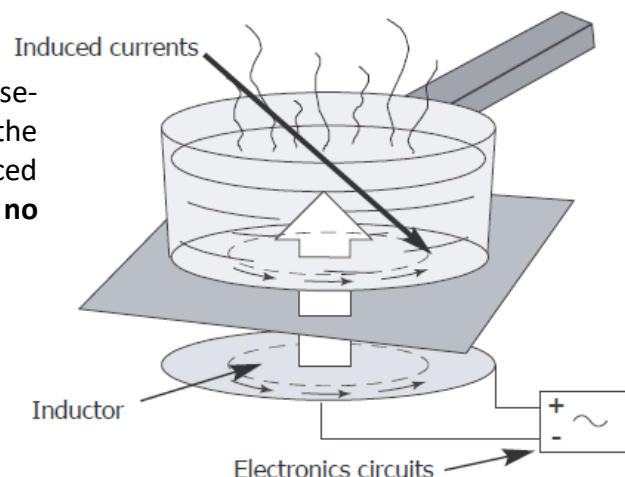
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The induction principle

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.



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.

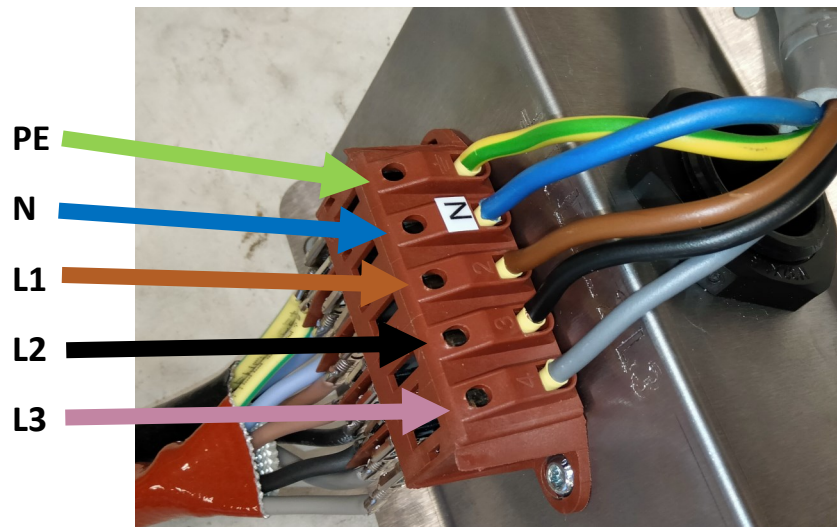
Electrical connection

Connections of the generator : Connection plate

At the rear of the generator

The generator block must be connected to a 400V, 50 or 60Hz three-phase power supply line.

The power line must have 3 phases L1,2,3, a neutral N and an earth PE. The neutral will be used exclusively to supply an additional turbine under 230V (if connected).



The mains supply connection is made at the rear of the generator. It is desirable that the 5 conductors be fitted with ferrules at their ends.



(!) We recommend the use of an H07RN-F-5G-2.5 power cord (conductor sections of 2.5mm²).

It is essential that the power supply line used is protected by a 30mA differential circuit breaker.



In the event that the generator blocks have to be disconnected from the electrical network, it is necessary to provide a mains disconnection device accessible by the user, near the product. If the disconnection device is operated manually, it must guarantee total disconnection of the generators, with respect to the 3 phase conductors + the neutral conductor of the three-phase electrical network.

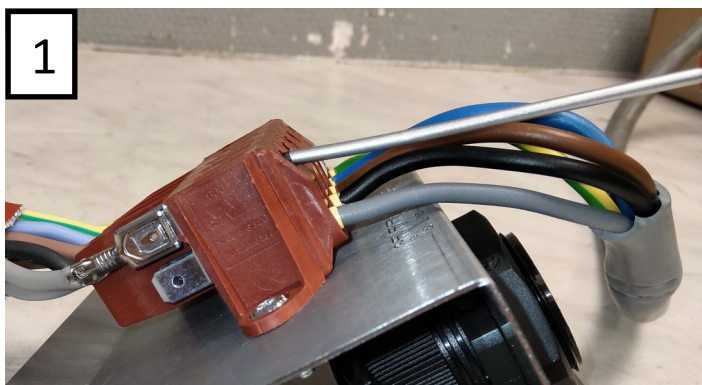
Electrical connection

Connections of the generator: connection plate

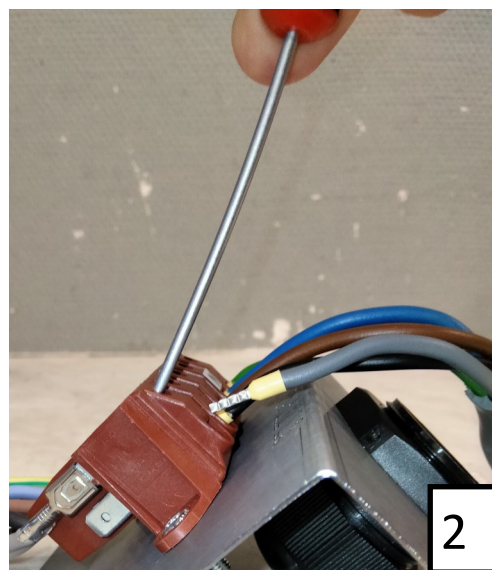
TECHNICAL CONNECTION

To be able to insert and connect each conductor in the terminal block:

1 / Insert the end of a flat screwdriver upwards. The maximum diameter of the rod must be 4mm.



2 / Then lift the screwdriver to allow the lowering of the spring-loaded jaw of the terminal block contact.

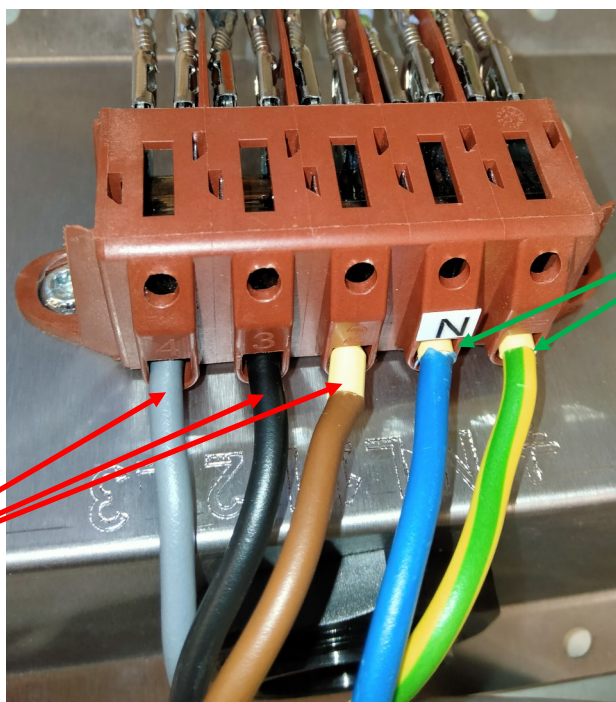


Repeat the previous steps for each wire to be connected



Be careful not to push the wire end too far into the jaw of the terminal block!!!

NO



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Operating instructions

	MO2I 8000	MO2I 12000
Settings	Power (W)	Power (W)
1	50	50
2	100	100
3	200	200
4	300	300
5	400	500
6	600	700
7	800	900
8	1000	1200
9	1200	1500
10	1400	1800
11	1600	2100
12	1800	2500
13	2000	2900
14	2200	3300
15	2400	3700
16	2700	4100
17	3000	4500
18	3300	4900
19	3600	5400
20	4000	6000

Power is set by power level using the 360°C knobs. You can set each zone individually.

When the pan is pick-up of the cooking zone, the selected power on the screen displayed 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 when a pan is on top of the cooking zone, it means that: The pan is NOT induction friendly

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.

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 ambient T°, (inside the product), short circuit or open circuit	F5
Error with the control of the electronics components	F6
CONTROL board SOFTWARE unconformity	F7
Fans connection problem (fans absence or polarity inversion + with -)	F8
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 ambient temperature	H6

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.

Cookware Recommended

Your induction Wok is able to recognize the majority of pans and recipients.

Testing a pan: place the pan on the cooking zone with a power level set : **if indicator 4 stays on**, your pan is **compatible**, if it **flashes**, your pan **has not been recognised and cannot be used**. You can also test with the aid of a magnet: if it “sticks” to the base of the pan, then the pan is compatible with induction technology.

Induction-compatible pans are:

- **enamelled steel pans** with or without a nonstick coating.
- **stainless-steel pans** designed for induction. Most stainless steel pans are suitable if they pass the pan test.
- **cast-iron pans** with or without an enamelled base.
- **aluminium pans with special bases.**

Pans must rest on the stainless steel collar high border the WOK glass to avoid any shock between the pan and the glass

• **NOTE**

Pans made from glass, ceramic material, clay, aluminium (without special pan base), and copper, as well as certain non-magnetic stainless steels are not compatible with induction cooking. The indicator for the power level selected will flash to inform you of this.

Do not use flat-bottomed recipients on your WOK induction cooktop.



Containers made of plastic must not be placed on hot surfaces

Respect a maximum working diameter of 380 mm .
Only WOK type recipients are suited : they must have a curvature adapted to the curvature of the ceramic bowl.

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.

Use maximum power (7000W) only for boiling or deep-frying.



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

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

How to maintain and care for your hob

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.

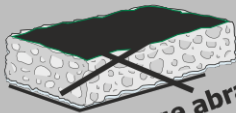


Your device is cleaned easily, to help you, here is some advice:

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 over-flowing of sugar, aluminium or molten plastic	Apply to the surface a special product for vitroceramic glass, rather containing some solicone (protective effect).	Special vitroceramic glass product



poudre



éponge abrasive



crème



éponge sanitaire
spéciale vaisselle délicate

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 power or temperature display	There is a touch activated permanently on the control keyboard	If the default doesn't disappear, call the after-sales service
The device doesn't work, another code appears on the display	Electric circuits doesn't work well	Unplug and plug back the unit. If the code does not disappear, note the type of error and call your after sales service
The device releases a smell during the first cookings	New device	Run the cooking during half an hour with nothing on it

Garantee

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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.



Made In France