

# **INDUCTION HOB**

# Model: INDH30BL INDH60BL

# INSTALLATION AND USER INSTRUCTIONS

Please read the instruction manual carefully before operating your new hob

Congratulations on the purchase of your new induction hob.

We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it.

For installation, please read the installation section.

Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

Your safety is important to us. Please read this information before using your cooktop.

### **Electrical Shock Hazard**

- · Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- · Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
   Failure to follow this advice may result in electrical shock or death.

Take care - panel edges are sharp. Failure to use caution could result in injury or cuts.

### Important Safety Instructions

- Read these instructions carefully before installing or using this appliance.
  No combustible materials or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
  This appliance must be installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch, providing full disconnection from the
- power supply.

   Failure to install the appliance correctly could invalidate any warranty or liability claims.

### **Operation and Maintenance Electrical Shock Hazard**

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, immediately switch off the appliance at the mains power supply (wall switch) and contact a qualified technician
- · Switch the cooktop off at the wall before cleaning or maintenance
- · Failure to follow this advice may result in electrical shock or death

- This appliance complies with electromagnetic safety standards.
- · However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death.

- During use the appliance becomes hot. Care should be taken to avoid touching the heating elements.
  Do not let your body, clothing or any item other than suitable cookware contact the induction glass until the surface is cool.
  Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- · Keep children away.
- · Handles of saucepans may be hot to touch. Make sure children can't reach the cookware handles.
- · Failure to follow this advice could result in burns and scalds

Cod:0070303211

### Important Safety Instructions

themselves or their surroundings.

be done by a qualified technician.

other residential environments

way and understand the hazards involved.

Never leave any objects or utensils on the appliance.

Do not use a steam cleaner to clean your cooktop. Do not place or drop heavy objects on your cooktop.

Never use your appliance for warming or heating the room.

Do not allow children to play with the appliance nor sit, stand or climb on it.

Children less than 8 years of age should be kept away unless continuously supervised.

with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket. **WARNING:** Danger of fire: do not store items on the cooking surfaces.

NOTICE: The crystallite glass is still hot after use, please do not touch!

Heating area

(180mm)

2000W

2000W

Never leave the appliance unattended when in use. Boil-over causes smoking and greasy spillovers may ignite. Never use your appliance as a work or storage surface.

Do not place or leave any magnetic objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance as they may be affected by its electromagnetic field.

After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls). Do
not rely on the pan detection feature to turn off the cooking zones when you remove the pans.

Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured. Do not leave children alone or unattended in the area where the appliance is in use. · Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent

Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should

Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop as these can scratch the induction glass. •This appliance is intended to be used in a household or similar environments such as staff kitchen areas in shops, offices and

agent.
•WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating

Children shall not play with the appliance, cleaning and user maintenance shall not be carried out by children without

The appliance is not intended to be operated by means of an external timer or separate remote-control system

suitable, or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents. This appliance incorporates an earth connection for functional purposes only.

• If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service

•This appliance can be used by children aged 8 and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe

•WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts.

CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

WARNING: In order to prevent tipping of the appliance, it must be stabilised prior to installation. Please refer to the installation instructions.

WARNING: Only use hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer as

WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire

Power

Built-in hole

Size (mm)

268X500

560x490

⊕ H

30 ®

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36 ®

Б. 😷

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Size (mm)

288x520x62

590x520x62

Heating area

(140mm)

1500W

1500W

person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to

Do not stand on your cooktop.
Do not use pans with jagged edges or drag pans across the induction glass surface as this can scratch the glass.

If the Display Flashes "♀" Alternately with the Heat Setting

**TECHNICAL DATA** 

Model

INDH30BL

INDH60BL

you have not placed a pan on the correct cooking zone or,

Power supply

AC220-240V

50Hz

the pan you're using is not suitable for induction cooking or. the pan is too small or not properly centred on the cooking zone.

No heating takes place unless there is a suitable pan on the cooking zone. The display will automatically turn off after 1 minute if no suitable pan is placed on it.

# When You Have Finished Cooking

Touch the heating zone selection control that you wish to switch off.

Turn the cooking zone off by scrolling down to "0". Make sure the display shows "0" and then "H".

Turn the whole cooktop off by touching the ON/OFF control.

Beware of hot surfaces indicator "H" will show which cooking zone is hot to touch. It will disappear when the

surface has cooled down to a safe temperature. It can also be used as an energy saving function - if you want to heat further pans, use the hotplate that is still hot.

# Locking the Controls

You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on). When the controls are locked, all the controls except the ON/OFF control are disabled.

Touch the keylock control. The timer indicator will show "Lo"

To unlock the controls:

1. Make sure the induction hob is turned on.

2. Touch and hold the keylock control for a while.

You can now start using your induction hob.

When the hob is in lock mode, all controls are disabled, except the ON/OFF. You can always turn the induction hob off with the ON/OFF control in an emergency, but you would have to unlock the hob first in the next operation

The appliance is equipped with a temperature sensor which can monitor the temperature inside the induction hob. When an excessive temperature is monitored, the induction hob will stop operation automatically.

When an unsuitably sized or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the display flashes " " and the hob will automatically go in the standby mode in 1 minute. The fan will keep cooling down the induction hob for a further 2 minutes.

## Auto Shutdown Protection

Auto shutdown is a safety protection function for your induction hob. It will automatically turn off after a certain period of time. The default working times for various powe vels are shown in the below table

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)		8	8	4	4	4	2	2	2

When a pot is removed, the induction hob can stop heating immediately and automatically switch off after 1 minute

People with a heart pacemaker should consult their doctor before using this unit.

Using the Timer

You can set it to turn one cooking zone off after the set time is up. You can set the timer up to 99 minutes.

Setting the Timer to Turn off One Cooking Zone

 Touch the heating zone selection control that you want to set the timer for. . Touch timer control, the minder indicator will start flashing and "30" will show in the timer display.

Set the time by touching the "+" and "-" buttons.

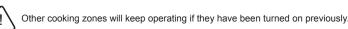
Hint: Touch the "-" or "+" control of the timer once - time will decrease or increase by 1 minute. Touch and hold the "-" or "+" control of the timer - time will decrease or increase by 10 minutes.

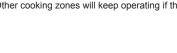
Touch the "-" control to reduce the time outstanding to zero or press the "timer control" when the "00"

shows in the minute display to cancel the timer. 5. When the time is set, it will begin to count down immediately. The display will show the remaining time and the

timer indicator will flash for 5 seconds. NOTE: The red dot next to power level indicator will illuminate, indicating that zone is selected.

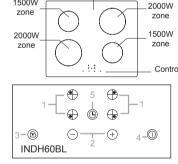
6. When cooking timer expires, the corresponding cooking zone will switch off automatically.





PRODUCT OVERVIEW **Top View** 

1500W



 Heating zone selection controls 2. Power / Timer regulating key 3. Keylock control

4. ON/OFF control

INDH30BL

Read this guide, taking special note of the 'Safety Warnings' section. • Remove any protective film that may still be on your induction hob.

Before Using Your New Induction Hob

Using the Touch Controls • The controls respond to touch so you don't need to apply any pressure. · Use the ball of your finger, not its tip.

You will hear a beep each time a touch is registered.

Make sure the controls are always clean, dry and that there are no objects (e.g. a utensil or a cloth) covering them. Even a

thin layer of water may make the controls difficult to operate Choosing the Right Cookware

Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan. your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the par You can check w

If it is attracted, the pan is suitable for induction. If you do not have a magnet:

1. Put some water in the pan you want to check.

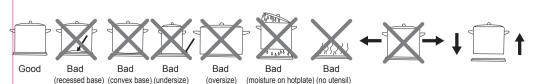
2. If "  $\stackrel{\square}{\ }$ " does not flash in the display and the water is heating, the pan is suitable

• Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic and earthenware.

Do not use cookware with jagged edges or a curved base.

Make sure that the base of your pan is smooth, sits flat on the glass and is the same size as the cooking zone. Using a pot that is slightly wider means energy will be used at its maximum efficiency. If you use a smaller pot, efficiency could be less than expected. Pots with a diameter of less than 140 mm could be undetected by the hob if placed on the larger cooking zone. Always centre your pan on the cooking zone.

Always lift pans off the induction hob - do not slide as they may scratch the glass.



To Start Cooking

. Touch the ON/OFF control. With the power switched on, the buzzer will beep once, all displays will show " - " or " - - ", indicating that the induction hob has entered standby mode.

2. Place a suitable pan on the cooking zone that you wish to use.

- · Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.
- 3. Touch the heating zone selection control and the indicator next to the key will flash.
- 4. Select a heat setting by touching the "-" or "+" control. • If you don't choose a heat setting within 1 minute, the induction hob will automatically switch off. You will need
- to start again at step 1. You can touch the heating zone selection again and modify the heat setting at any time during cooking.



### Cooking Guidelines



Take care when frying as the oil and fat heat up very quickly. At extremely high termperatures oil and fat will ignite spontaneously and this presents a serious fire risk

### **Heat Settings**

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction hob to find the settings that best suit you.

Heat setting	Suitability					
1-2	Delicate warming for small amounts of food     Melting chocolate, butter, and foods that burn quickly     Gentle simmering					
3-4	Reheating					
5-6	Pancakes					
7-8	Cooking pasta					
9	Stir-frying       Searing       Bringing soup to the boil       Boiling water					

### Care and cleaning

- 1. Everyday soiling on glass (fingerprints, marks, stains left by food of non-sugary spillovers on the glass).
- 1)Switch off the power to the cooktop.
- 2)Apply a cooktop cleaner while the glass is still warm (but not hot).
- 3) Rinse and wipe dry with a clean cloth or paper towel.
- 4) Switch the power to the cooktop back on.
- NOTE: When the power to the cooktop is switched off, there will be no hot surface indication but the cooking zones may still be hot! Take extreme care
  - Heavy-duty or some nylon scourers and harsh/abrasive cleaning agents may scratch the glass surface, so please do check that they are suitable for induction hob care before use
  - Never leave cleaning residue on the hob as the glass may become stained.

### 2. Boil-overs, melts and hot sugary spills on the glass

Remove these immediately with a palette knife or razor blade scraper suitable for induction glass cooktops but beware of hot cooking zone surfaces:

- 1) Switch off the power to the cooktop via the isolation switch.
- Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.
   Clean the soiling or spill up with a dish cloth or paper towel.
- 4) Follow steps 2 to 4 for everyday soiling on glass above.

- NOTE: Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.

## 3. Spillovers on the touch controls

- 1) Switch off the power to the cooktop
- 2) Soak up the spill.
- 3) Wipe the touch control area with a clean damp sponge or cloth.
- 4) Wipe the area completely dry with a paper towel.
- 5) Switch the power to the cooktop back on.
- NOTE: The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on

## Hints and Tips

The induction hob cannot be turned on.

Make sure the induction hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or local area. If you've checked everything and the problem persists, call a qualified technician.

 The touch controls are unresponsive.
 The controls are locked: Unlock the controls. See section using your induction cooktop for instructions. 3. The touch controls are difficult to operate.

There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls:

Make sure the touch control area is dry and use the ball of your finger when touching the controls

4. The glass is being scratched. Tough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used: Use cookware with flat and smooth bases. See "Choosing the Right Cookware" and "Care and Cleaning" for further advice.

5. Some pans make crackling or clicking noises.

This may be caused by the construction of your cookware (layers of different metals vibrating differently): This is normal, the noise should quieten down or disappear completely.

6. The induction hob makes a low humming noise when used on a high heat setting.

This is caused by the technology of induction cooking: This is normal, the noise should quieten down or disappear completely when you decrease the heat setting.

7. Fan noise coming from the induction hob.

A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off: This is normal and needs no action. Do not switch the power to the

induction hob off at the wall while the fan is running.

8. Pans do not become hot and " ' " appears in the display.

The induction hob cannot detect the pan because it is not suitable for induction cooking. The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it: Use cookware suitable for induction cooking. See section "Choosing the Right Cookware"

Centre the pan and make sure that its base matches the size of the cooking zone. The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).

Technical fault: Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.

### Failure Display and Inspection

If an abnormality comes up, the induction hob will automatically enter the protective state and display corresponding protective codes:

Problem	Possible causes	What to do
F3/F4	Temperature sensor of the induction coil failure	Please contact the supplier.
F9-FA	Temperature sensor of the IGBT failure.	Please contact the supplier
E1/E2	Abnormal supply voltage	Please inspect whether power supply is normal. Turn power back on after the power supply has been normalised.
E3	High temperature of the induction coil temperature sensor	Please contact the supplier.
E5	High temperature of the IGBT temperature sensor	Please restart after the induction hob cools down.

The above are the judgment and inspection of common failures.

Please do not disassemble the unit by yourself to avoid any danger or damage to the induction hob.

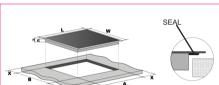
## Installation

### Selection of Installation Equipment

Cut out the work surface according to the sizes shown in the drawing.

For the purpose of installation and use, a minimum of 5cm space should be preserved around the hole.

Ensure the thickness of the work surface is at least 35mm. Please select a heat-resistant work surface material to avoid deformation caused by the heat radiation from the hotplate



# INDH30BL

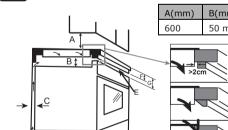
L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
288	520	62	56	268	500	50 min

INDH60BL								
L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)		
590	520	62	56	560	490	50 min		

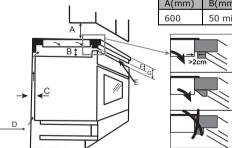
The hob has a special seal which prevents liquid from entering the cabinet. Follow these instructions in order to correctly apply this seal: Detach the seals from their backing. Turn the hob over and correctly position the seal under the edge of the hob so that the outer part of the seal perfectly matches the outer edge of the hob. Fix the seal to the hob evenly and securely, pressing

Make sure the induction hob is well ventilated and the air inlet and outlet are not blocked. Ensure the induction hob is in good working order

Note: The distance between the hotplate and the cupboard above should be at least 600mm



G B(mm) C(mm) Air intake | Air exit ≥5mm >35mm 50 min 20 min



Note: There must be a 560x5mm opening in the front (position E) to dissipate the air.



After installation, ensure the airflow opening is not blocked by the worktop.

**Brackets** 

## Before you install the hob, make sure that:

- The work surface is square and level, and that no structural units interfere with the space requirements.
- The work surface is made of a heat-resistant material.
- If the hob is installed above an oven, the oven has a built-in cooling fan.
- The installation will comply with all clearance requirements and applicable standards and regulations. · A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring,

mounted and positioned to comply with the local wiring rules and regulations. The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active

[phase] conductors if the local wiring rules allow for this variation of the requirements).

- The isolating switch will be easily accessible after installation. · You consult local building authorities and by-laws if in doubt regarding installation.
- You use heat-resistant materials (such as ceramic tiles) for the wall surfaces surrounding the hob.

## When you have installed the hob, make sure that:

- The power supply cable is not accessible through cupboard doors or There is adequate flow of fresh air from outside the cabinets to the base
- If the hob is installed above a drawer or cupboard space, the temperature on the bottom of the hob may be too high. In order to prevent injury or risk of fire, a thermal protection barrier must be installed below
- The isolating switch is easily accessible.

# Before locating the fixing brackets

The unit should be placed on a stable, smooth surface to prevent damage. Do not apply force onto the controls protruding from the hob.

Adjusting the bracket position

of the hob.

the base of the hob.

Fix the hob on the work surface by screwing 4 brackets on the bottom of hob (see picture) after installation.

# Cautions

- 1. The induction hot must be installed by qualified personnel or technicians.
- 2. The hob must not be installed directly above a dishwasher, fridge, freezer, washing machine or a dryer as the humidity may damage the hob electronics.
- 3. The induction hot must be installed in a way that better heat radiation can be ensured to enhance its reliability.
- The wall and induced heating zone above the worksurface must withstand heat generated by the hob. 5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat
  - Connecting the hob to the mains power supply

This hob must be connected to the mains power supply only by a suitably qualified person.

- Before connecting the hob to the mains power supply, check that: 1. the domestic wiring system is suitable for the power drawn by the hob
- 2. the voltage corresponds to the value given in the rating plate
- 3. the power supply cable sections can withstand the load specified on the rating plate.

To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire. The power supply cable must not touch any hot parts and must be positioned so that itstemperature will not exceed 75°C at any point

Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician. The power supply should be connected in compliance with the relevant standard or a single-pole circuit breaker the method of

connection is shown below.

# INDH30BL



## INDH60BL

⊕ L1 L2 N1 N2 ■ ■ ■ ■ ■ CONNECTION DIAGRAM Caution! Voltage of heating Recommended type of elements 220-240V Caution! In the event connection lead of any connection the safety Wire must be connected to the E terminal. 

- If the cable is damaged or to be replaced, the operation must be carried out the by a service agent or a suitably qualified
- If the appliance is being connected directly to the mains, an omnipolar circuit breaker must be installed with a minimum opening of 3mm between contacts.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with all applicable
- standards and safety regulations. The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorised technicians only.



This appliance is labelled in compliance with European directive 2012/19/EC for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible harm to the environment and to human health which might otherwise be caused if disposed of in the wrong way

> The symbol on the product indicates that it may not be treated as normal household waste It should be taken to a collection point for the recycling of electrical and electronic goods

This appliance requires specialist waste disposal. For further information regarding the treatment, recovery and recycling of this product, please contact your local council, household waste disposal service or the shop where you purchased the product.

For more detailed information about treatment, recovery and recycling of this product, please contact your local local council, household waste disposal service or the shop where you purchased the product

> Service Contact Number: 01623 625658 customer.care@shipitappliances.com

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