

CANDY

Instruction Manual For Induction Hob

ENGLISH

Table De Cuisson Induction

FRENCH

Návod k použití pro indukční varnou desku

CECK

Brugervejledning til induktionskogetop

DANISH

Manuale di istruzioni per piano cottura a induzione

ITALIAN

Manual de instrucciones para encimera de inducción

SPANISH

Induktiokaitotason ohjekirja.

FINN

Gebrauchsanleitung für Induktions-Kochfeld

GERMAN

Bruksanvisning for induksjonsplatetopp

NORWEGIAN

Instrukcja użytkowania indukcyjnej płyty grzejnej

POLISH

Руководство по эксплуатации индукционной варочной панели

RUSSIAN

Instruktionshandbok för induktionshäll

SWEDISH

Gebruiksa anwijzing inductiekookplaat

DUTCH

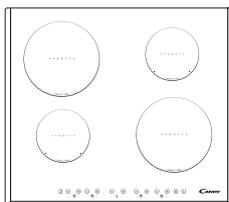
Manual de Instruções da placa de indução

PORTUGUESE

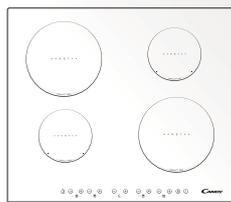
Navodila za uporabo indukcijskih kuhalnih plošč

SLOVENIAN

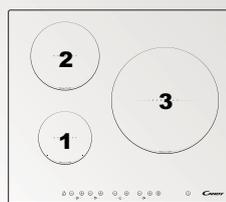
CIE4630B3



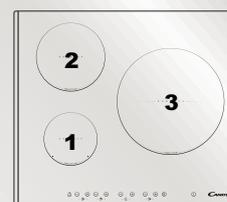
CIE4630B



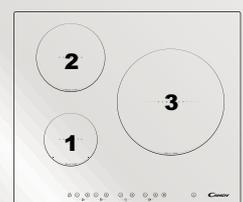
CIE3637B



CIE3640B3



CIE3640X



Thank you for purchasing the CANDY induction hob. Please read this instruction manual carefully before using the hob and keep it in a safe place for future reference.

Dear Customer:

Thank you for purchasing the CANDY induction hob. We hope it will give many years of good service.

Please read this instruction manual carefully before using the hob and keep it in a safe place for future reference.

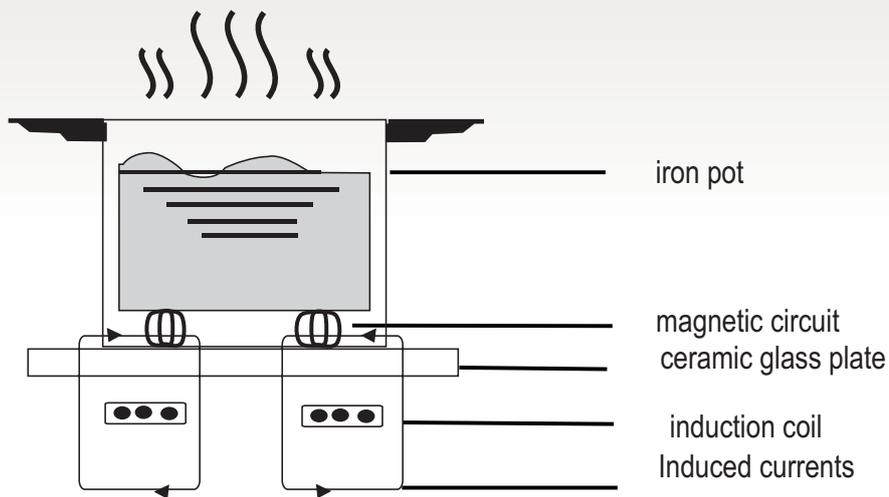
Product Introduction

The induction hob caters for all kind of cooking,with its electromagnetic cookingzones, and its micro-computerised controls and multi-functions, making it the ideal choice for today's family.

Manufactured with specially imported materials, the induction hob is extremely user-friendly, durable and safe.

Working Principle

The induction hob comprises a coil, a hotplate made of ferromagnetic material and a control system. Electrical current generates a powerful magnetic field through the coil. This produces a large number of vortices which in turn generate heat which is then transmitted through the cookingzone to the cooking vessel.



Safety

This hob was specially designed for domestic use.

In its constant search to improve its products, CANDY reserves the right to modify any technical, programme or aesthetic aspects of the appliance at any time.

● Protection from over-heating

A sensor monitors the temperature in the cooking zones. When the temperature exceeds a safe level, the cooking zone is automatically switched off.

● Detection of small or non-magnetic items

When a pan with a diameter of less than 80mm, or some other small item (e.g. knife, fork, key) or a non-magnetic pan (e.g. aluminium) has been left on the hob, a buzzer sounds for approximately one minute, after which the hob goes automatically on to standby.

● Residual heat warning

When the hob has been operating for some time, there will be some residual heat. The letter "H" appears to warn you to keep away from it.

● Auto shutdown

Another safety feature of the induction hob is auto shutdown. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

Power level	The heating zone shut down automatically after
1~3	8 hours
4~6	4 hours
7~9	2 hours

When the pan is removed from the cooking zone, it stops heating immediately and switches itself off after the buzzer has sounded for one minute.

Warning: Anyone who has been fitted with a heart pacemaker should consult a doctor before using the induction hotplate.

Installation

1. Cut a hole in the worktop of the dimension shown in the diagram below. A minimum of 50 mm space should be left around the hole. The worktop should be at least 30 mm thick and made of heat-resistant material. As shown in Figure (1)

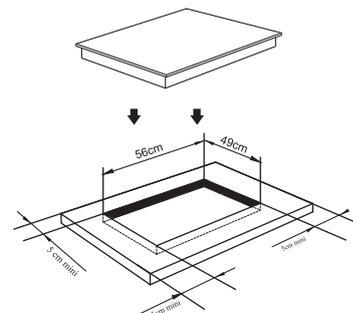
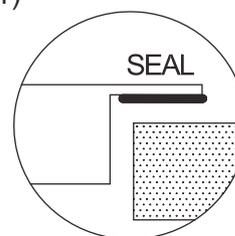


Figure (1)



2. It is essential that the induction hob is well ventilated and that the air intake and exit are not blocked.

Make sure the hob is correctly installed as shown in Figure 2.

Figure (2)

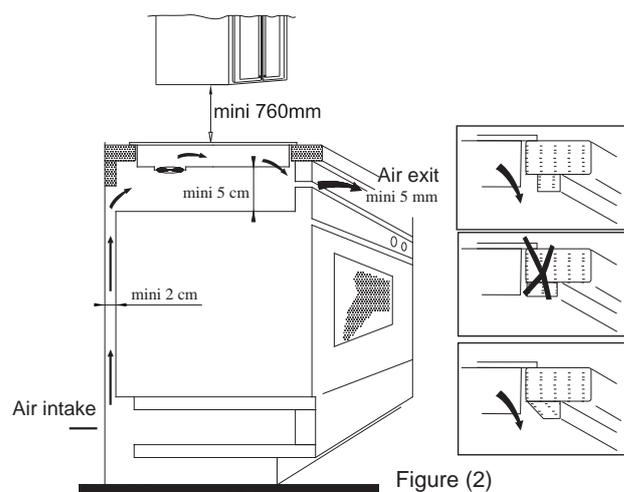
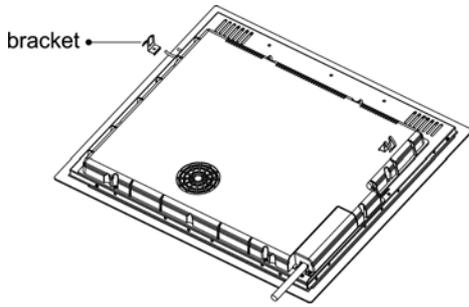


Figure (2)

NB: For safety, the gap between the hob and any cupboard above it should be at least 760 mm.

3. Fix the hob to the worktop using the four brackets on the base of the hob. The position of the brackets can be adjusted according to the thickness of the top.



Warnings:

- (1) The induction hob must be installed by a properly qualified person. We have our own qualified installers. Never try to install the appliance yourself.
- (2) The induction hob must not be installed above refrigerators, freezers, dishwashers or tumble dryers.
- (3) The induction hob should be installed so that optimum radiation of heat is possible.
- (4) The wall and the area above the hob should be able to withstand heat.
- (5) To avoid any damage, the sandwich layer and adhesive should be heat-resistant.

4. Connection to power supply

The socket should be connected in compliance with the relevant standard, to a single-pole circuit breaker. The method of connection is shown in Figure 3.

Voltage&frequency	Wire connection				
400V 2-N 50\60HZ	1 • L1	2 • L2	3 • •	4 • N	5 • • • •
	Brown	Black	Gray&Blue	Yellow/Green	
220-240V 50\60HZ	1 •	2 • L	3 • •	4 • N	5 • • • •
	Brown&Black		Gray&Blue	Yellow/Green	

Figure (3)

If the cable is damaged or needs replacing, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.

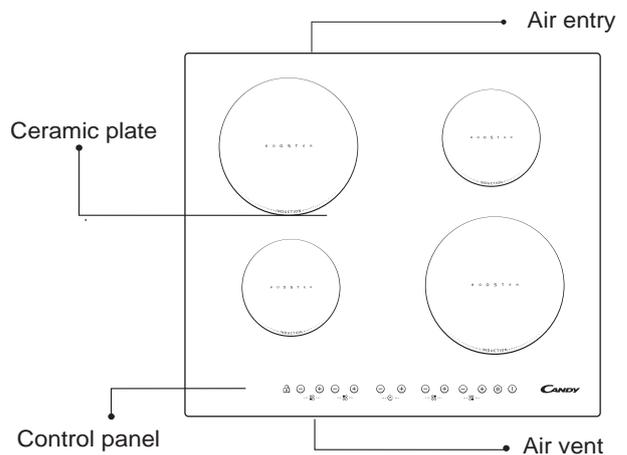
If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3 mm between the contacts.

The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.

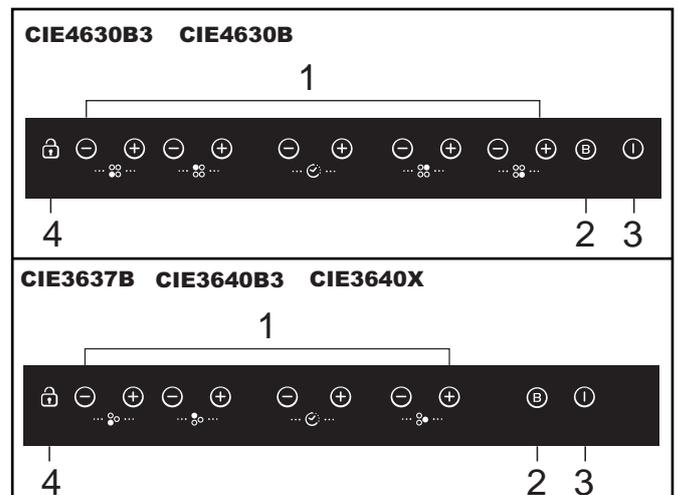
The cable must not be bent or compressed.

The cable must be checked regularly and only replaced by a properly qualified person.

Diagram of induction hob:



Schematic diagram of the control panel



- 1. Power/Timer regulating key
- 2. Boost
- 3. ON/OFF
- 4. Childproof lock key

Instructions for Use

Preparation before using:

When the power is switched on, the buzzer will sound once and all the indicators will come on for one second and then go out. The hob is now in standby mode.

Place the pan in the centre of the cooking zone.

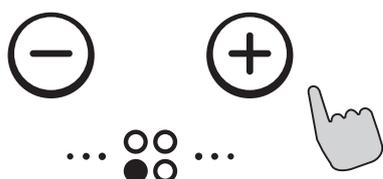


Operating instructions

When the ON/OFF key is pressed, all the indicators show "-". Select the power level by pressing the "+" or "-" key for the relevant hotplate. To begin with the indicator shows "5". Adjust up or down by pressing the "+" or "-" key. If you press the "+" and "-" keys simultaneously, the power setting returns to "0", and the cooking zone switches off.

See the table on Page 6 for the power specific to each cooking zone.

NB: When the ON/OFF key is pressed, the induction hob returns to standby mode if no other operation is carried out within one minute.



Boost mode

To heat up more quickly, press "BOOST" after selecting the cooking zone, with the power level indicator showing "P".

NB:

1. The boost function only operates for 5 minutes, after which the cooking zone returns to its original setting.
2. The boost function works on the all cooking zones.

3. As the boost function of 1st is activated, the 2nd cooking zone is limited under level 2 automatically. Vice versa.

Cancelling the "BOOST" mode

When in the "Boost" mode, Select the corresponding cooking zone and press the "Boost" key or the "-" to cancel the Boost mode, then the cooking zone will revert to its original setting.



Timing function

Press the "+" or "-" key of that zone, the corresponding indicator will be flashing. To activate timer function by press the "+" or "-" of timer key, the set time is between 1 and 99 minutes. Pressing the "+" of the timer key once the time will increase by one minute. Keeping on the "+" of timer key, the time will increase by 10 minutes. If the setting time exceeds 99 minutes, it will automatically return to "0" minutes. Same logic for "-".



Timing confirmation

1. Pressing the "+" or "-" of the timer key, the time can be set now.
2. When the timing indicator has been flashing for 5 seconds, the set time will be automatically confirmed.

Timer cancellation

If pressing the "-" and "+" keys simultaneously, the indicator will display "0".and the the timer will be cancel.

Safety mode

To ensure the safety of children, the induction hob is fitted with an interlock device.

To lock: hold down the "Interlock" ; the hob then goes into "Interlock" mode, the timer shows "Lo " and the rest of the keys are disabled except the "ON/OFF"key.

Unlocking

Hold down the "Interlock" key for 3 seconds and the hob will return to normal working.



The maximum power of cooking zones is as follows:

Heating zone	CIE4630B3	CIE4630B	CIE3640B3	CIE3640X	CIE3637B	
	Normal	Boost	Normal	Boost	Normal	Boost
1	1200	1500	1200	1500	1200	1500
2	2300	2600	2300	2600	2300	2600
3	1200	1500	3000	4000	3000	3700
4	2300	2600	-----	-----	-----	-----

The above may vary according to the size of the pan and the material it is made from

Selection of cooking vessels



Iron oil frying pan



Stainless steel pot



Iron pan



Iron kettle



Enamel stainless steel kettle



Enamel cooking utensil



Iron plate

You may have a number of different cooking vessels

- 1 This induction hob can identify a variety of cooking vessels, which you can test by one of the following methods:

Place the vessel on the cooking zone. If the corresponding cooking zone displays a power level, then the vessel is suitable. If "E" flashes, then the vessel is not suitable for use with the induction hob.

- 2 Hold a magnet to the vessel. If the magnet is attracted to the vessel, it is suitable for use with the induction hob.

NB: The base of the vessel must contain magnetic material.

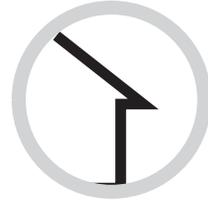
It must have a flat bottom with a diameter of more than 14 cm.

- 3 Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected. Pot less than 140 mm could be undetected by the hob.

Safety Reminding and Maintenance:



A dedicated power protection air switch must be used.



For indoor use only.



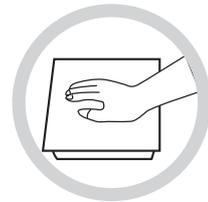
Never wash the induction hob directly with water.



Never have the induction hotplate to work without food inside, otherwise its operational performance may be affected and danger may happen.



Always open sealed containers, such as cans, before heating them, otherwise they may explode.



When a cooking zone has been on for a long time the surface remains hot for some time afterwards - so do not touch the ceramic surface.



From time to time check that nothing (e.g. glass, paper, etc.) is obstructing the air intake beneath the induction hob.



Do not leave metallic objects, such as knives, forks, spoons and lids on the hob as they may get hot.



Never use the induction hob near another appliance which generates a high temperature, such as a gas cooker or a paraffin heater.



Do not store detergents or flammable materials beneath the hob.



If the surface of the hob is cracked, switch off the appliance to avoid any possibility of electric shocks.



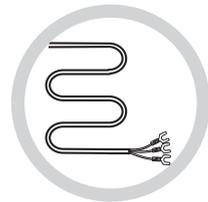
Do not place rough or uneven vessels on the hob, as they may damage the ceramic surface.



Clean the induction hob regularly to stop foreign objects from getting into the fan and preventing the appliance from working properly.



Keep children or infirm persons away from the appliance. Never let them use it unsupervised.



If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person in order to avoid a hazard.



DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

This appliance is labelled in compliance with European directive 2002/96/EC for Waste Electrical and Electronic Equipment (WEEE).

By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were 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, your household waste disposal service, or the shop where you purchased it.

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

Cleanness and Maintenance

The surface of the induction hob may be easily cleaned in the following way:

Type of contamination	Method of cleaning	Cleaning materials
Light	Immerse in hot water and wipe dry	Cleaning sponge
Rings and lime scale	Apply white vinegar to the area, wipe with a soft cloth or use a commercially available product	Special adhesive for ceramic glass
Sweetmeat, melted aluminium or plastics	Use a special scraper for ceramic glass to remove residue (a silicon product is best)	Special adhesive for ceramic glass

NB: Disconnect the power supply before cleaning.

Failure Display and Inspection

If any abnormality occurs, the induction hob will automatically go into protective mode and display one of the following codes:

Fault	Possible cause	Solutions
F0/F1/F2	Fan failure	Contact the supplier
F3-F8	Temperature sensor failure	Contact the supplier
E1/E2	Abnormal voltage in power supply	Check if power supply is normal. Power on after power supply returns to normal.
E3/E4	Abnormal temperature	Check the pan
E5/E6	Poor heat radiation in cooking zone	Restart when cooking zone cools down

The above table shows how to assess and check common faults. Do not dismantle the appliance yourself, otherwise you may damage the induction hob.

Customer Care Service

If a fault should occur, before calling After Sales Service, please do the following:

- Check that the appliance is correctly plugged in
- Read the failure and display table above

If you are still unable to resolve the problem, switch off the appliance, do not try to dismantle it, and call

After Sales Service.

Special Declaration

The contents of this manual have been carefully checked. However, the company cannot be held responsible for any misprints or omissions. Also, any technical modifications may be included in a revised version of the manual without notice. The appearance and colour of the appliance in this manual may differ from the actual one.
