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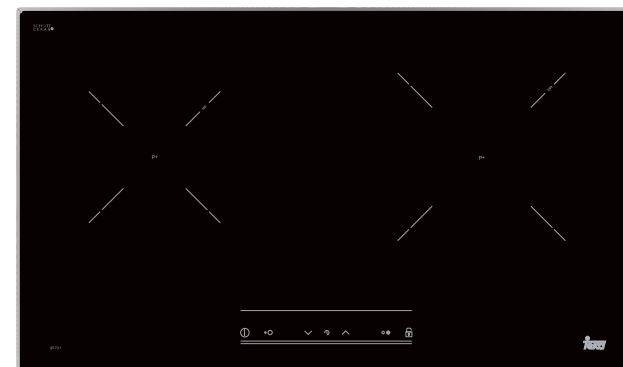
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INSTALLATION INSTRUCTIONS AND RECOMMENDATIONS FOR USE AND MAINTENANCE

INDUCTION HOB IR 721 SR



Disposing of the device



When disposing of the device, do not bring it to regular municipal waste containers. Instead, bring it to electrical and electronic waste recycling and reuse center. A relevant label has been put on the device, its instructions manual, or the package.

The device has been manufactured of recyclable material. by bringing old device to recycling collection center, you show that you care about nature.

Ask your local environmental care authority for information on location of such facilities.

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Technical Information

Technical details

Class 1 hob.

Dimensions and characteristics

Model	IR 721 SR
Hob dimensions	
Height (mm)	64
Length (mm)	730
Width (mm)	430
Dimensions of the placement in the unit	
Length (mm)(L)	695
Width (mm) (W)	395
Depth (mm)	56
Configuration	
Induction hotplate 1500W (B2200W)	1
Induction hotplate 2000W(3000W)	1
Electrics	
Nominal Power (W) for 220-240V	5200
Supply voltage (V)	220-240
Frequency (Hz)	50/60

*Induction power with the power function enabled

WHAT SHOULD I DO IF

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

1. When circuit error occurred, the LED screen will display E0 and the buzzer will sound.
2. If there is no cooking utensil in the cooking zone or if it is not suitable, the buzzer will sound and the LED screen will display U.
3. If the IGBT sensor detects disconnection, the LED screen will display E2
4. Lower/higher voltage protection: If the local voltage is lower than 150V, the LED screen will display E4. When it is more than 270V, the LED screen will display E3.
5. Cookware temperature protection: If the cookware's coil plate temperature sensor is overheating or disconnection, the cooker will close output power and the LED screen will display E5.
6. If the cookware's coil plate temperature sensor is short circuit, the hob will close output power and the LED screen will display E6.
7. If the cookware's coil plate temperature sensor is failure, the hob will close output power and the LED screen will display E7.
8. Screen detector: If the IGBT sensor detects short circuit, the LED display will display E8,
9. Temperature protection: If the insulated gate bipolar transistor's (IGBT) temperature is too high, the cooker will close the output power. The buzzer will sound and the LED screen will display E9.
10. No signal, the hob will close output power and the LED screen will display Ed.

The above are the common failures. Please do not disassemble the unit by yourself to avoid danger and damage to the induction hob.

WARNING

- In case of failure, only the Authorised Technical Service may repair this hob. Otherwise the guarantee will be null and void.
- The technical and identification data for the hob figure on the reference plate fixed to the appliance.
- This reference plate must be consulted before making the electrical connections.
- The electrical connections must be made by a specialist aware to the legal and regulatory, requirements in each country.
- Fill in table on the front cover with the data from the appliance reference plate.
- This appliances is not intended for use by persons (including children) with reduced physical. Sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

WARNING: if the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

- Metallic objects such as knives, forks, spoons and lids should not be place on the hob surface since they can get hot.
- The appliance is not intended to be operated by means of an external timer or separate remote-control sysetm.

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

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

--The appliance can be used by children aged from 8 years and above and person 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 way and understand the hazards involved.

--Children shall not play with the appliance.

--Cleaning and user maintenance shall not be made by children without supervision.

--If the mains cord is damaged, should be replaced by the manufacturer or its after sales service.

--Steam cleaner should not be used.

--CAUTION: it is dangerous cooking with fats or oils without being present, as can produce fire. NEVER try to extinguish a fire with water, in that case, disconnect the appliance and try to stifle the flame using a cap.

--CAUTION: not store elements on the surface of cooking.

--Pans detector: "After its use, disconnect the heating element through its control and not trust in pans detector.

IMPORTANT

If the pan has a very small base, the ring will also flash and it will not heat up, even if the metal is suitable. We recommend not to use pans with a smaller base than these:
280 ring---->160 diameter 210 ring ---->180 diameter
180 ring---->160diameter 150 ring ---->120 diameter

Glass, ceramic, earthen-ware, aluminium, copper and non-magnetic stainless steel pans are generally unsuitable. However, enamelled stainless steel pans with a special base suitable for induction cooking may be used (make sure the pan is suitable for induction cooking). Induction heat is generated very rapidly, in the base of the pan itself. You should therefore never heat an empty pan. Different types of pan are suitable for induction cooking, but those with a thick base are the best. A more efficient use will be made of the heat and it will be better



distributed.

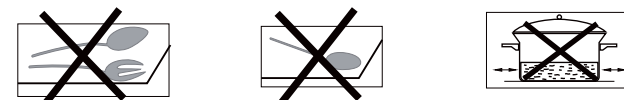
Avoid scraping the glass of the hob when you move the pans. Lift them up to move them.

Do not leave any cooking utensils on the hob when it is switched on. It could detect them as pans and heat them up.

Cutlery will not normally be detected as such, but a larger utensil might be.

IMPORTANT

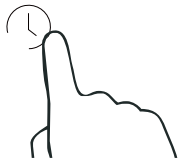
Keep an eye on pressure cookers when using the higher induction settings. They heat up very quickly.



Using the timer

You may program all the cooking zones simultaneously for a maximum cooking time of 99 minutes.

- 1.Touch the cooking zone selection control key.
- 2.Set the desired heating power using the “√” or “^”.
- 3. Touch the timer key to increase or decrease the time by “√” or “^”. And touch the timer key again, then the timer countdown begins.

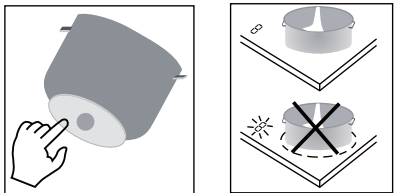


IMPORTANT

- If all the rings are turned off, the hob will switch off in a few seconds, and **H** will light up to indicate which rings are still hot.
- You can activate the safety sensor whenever you wish by holding your fingertip on the sensor for three seconds.
- If any objects are left on the sensors, the hob will beep several times and then switch off .
- The hob will automatically switch off after two hours, due the any ring is work but have any modify or new cooking setting to the induction in the two hours.

PAN

Use the magnet supplied in the bag to test whether a pan is suitable. If the magnet sticks to the bottom of the pan, it can be used for induction cooking. The induction ring display itself will also show you whether the pan is suitable, If the power indicator is flashing and show E0. the pan is not suitable and the ring will not heat up.



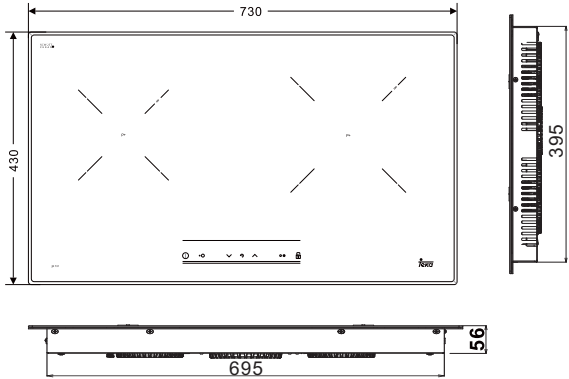
INSTALLATION

CUTTING THE CUPBOARD

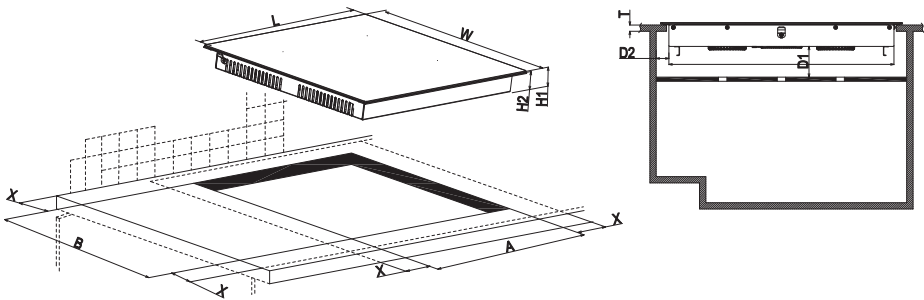
FITTING DIMENSIONS

induction Hobs

- 1. Install the clips on the both size of the hob bottom.



- 2. Cut out size.

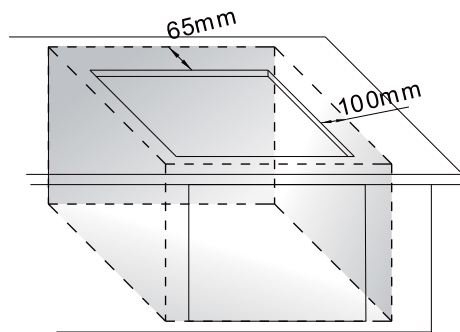


L(mm)	W(mm)	H1(mm)	H2(mm)	A(mm)	B(mm)	X(mm)	D1(mm)	D2(mm)	T(mm)
730	430	64	56	695	395	50	100 Min	50 Min	30 Max

Note: Ensure that the induction hob is well ventilated and the air inlet and outlet is not blocked. Good ventilation is vital for a long service life of the induction cooker. As shown in Fig 2 Ensure the induction hob is in good working order.

IMPORTANT

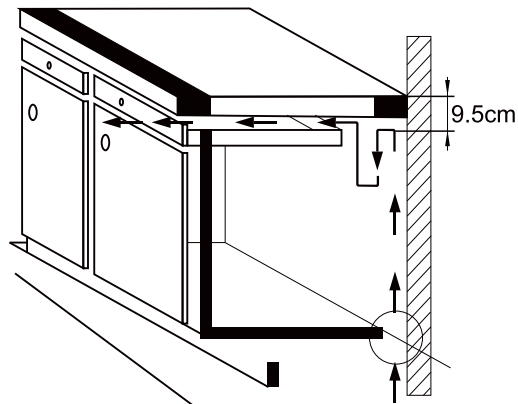
There must be a minimum distance of 100 mm between the hole and the wall or adjoining cupboard. If the hob is more than 30 mm thick, or if it is placed on a false top, the ventilation cover must be fitted as shown in the figure below.



PLACE OF INSTALLATION

ABOVE A DRAWER

The electronic circuits of the induction hob must be cooled by a current of fresh air as shown in the diagram, and the points below must be carefully complied with. The greater the distance between the hob and the cupboard underneath it, the better the hob will function.



IMPORTANT

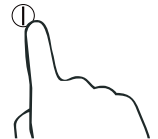
Your induction hob needs an air inlet at the rear and an air outlet at the front.

USING THE INDUCTION HOB

To start cooking

After Power on, the buzzer beeps once, all the indicators will be lighted on, then the induction hob has entered to standby mode.

1. Touch the ON/OFF control all the cooking zone indicators show “-”.
2. Touching the cooking zone selection control, then the indicator light will be flashed for 5s.



To touch the “√” or “^” to increase or decrease the power level (from 1-9).



When finish cooking

1. Touching the cooking zone selection control that you wish to switch off, then press the ON/OFF control.

While the zone indicator light is flashing, the heating zone turns off.

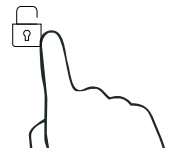
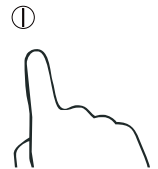
2. Touching the ON/OFF control to switch off the whole induction hob.

If you have locked the hob controls (see paragraph below), the same will still be locked when you turn the hob back on. Unlock the controls in order to operate the cooking zones.

Locking the controls

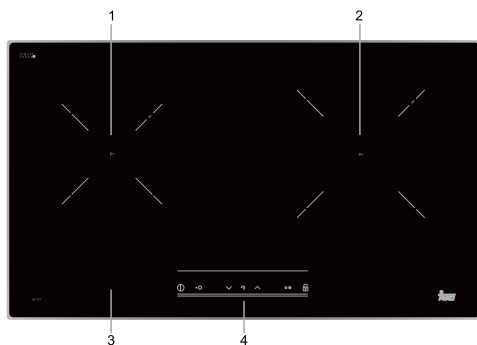
You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on). When the controls are lock, all the controls are disable.

1. To lock the induction hob
Touch the keylock control, the indicator will be lighted up.
2. To unlock the induction hob
Touch the keylock control again, the indicator will be turned off.

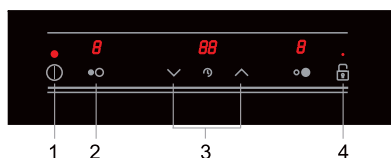


FUNCTIONING

PRODUCT VIEW



1. max. 2200W
2. max. 3000W
3. Glass plate
4. Control panel



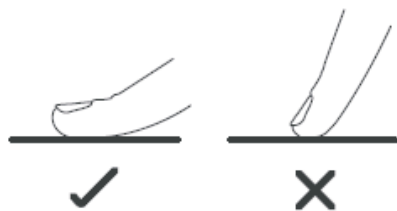
1. On/Off control
2. Cooker zone selection
3. Power/Timer increase/decrease key
4. Child lock

Before using your New Induction Hob

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

Using the Touch Controls

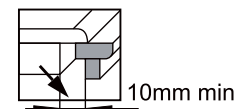
- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



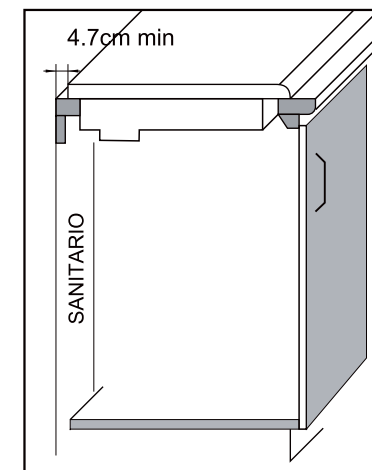
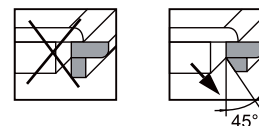
ABOVE A CUPBOARD WITH DOOR

When the air outlet is underneath the hob:

- a** Ideally, an air outlet grille should be placed between the hotplate and the cupboard door. It will be easy to install if the cross bar is small.



- b** If the cross bar is rectangular or the hotplate is closed off, make a bevelled cut to free the air outlet.

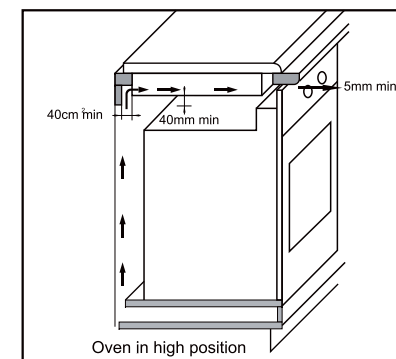


ABOVE A OVEN

The hotplate may be flush-mounted above an oven of the same brand.

This oven has an upper ventilation system and can therefore be installed in a high position.

To do this, remove the front cross bar of the cupboard to leave a minimum space of 5 mm free



IMPORTANT

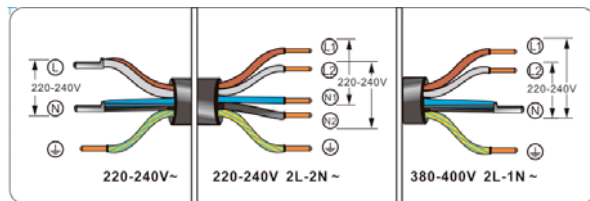
Your induction hob must NOT be installed above a dishwasher, washing machine, refrigerator or freezer

PREPARING THE HOTPLATE

Remove the adhesive paper and stick the seal provided with the appliance all around the hob.

ELECTRICAL CONNECTION

The socket shall be connected according to the relevant national standard or connected to a single-pole cut-out. The method of connection is shown below:



L : Brown+Gray L1: Brown L2: Gray N: Blue+Blak N1: Blue N2: Black
⊕ : Yellow+Green

If the cable is damaged or needs to be replaced, the operation must be finished completely by a qualified electrician.
If the appliance is being connected directly to the mains, an omni polar 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 safety regulations. The cable must not be bent or compressed. The cable must be checked regularly and replaced by authorized technicians only. Induction hotplate appearance.

WHAT'S SPECIAL ABOUT INDUCTION COOKING

POWER AND SAVINGS

Induction hobs heat up food much more quickly than other systems do. As the heat is produced in the pan itself, much less energy is lost and performance is much better. Induction cooking uses up only half as much energy as other systems.
This lower consumption makes induction cooking the cheapest of all the electric cooking systems. It is almost as economical to use as a glass hob.

SAFETY

The risk of burns from the hot glass is minimal. As the heat is produced in the pan itself, the glass hardly heats up at all.
The induction rings have a pan detection system, i.e. the ring will not work unless there is a suitable pan on it.

IMPORANT

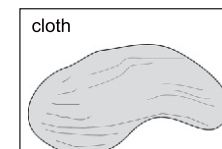
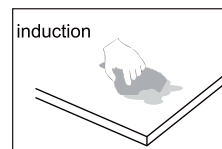
TO THE ATTENTION OF CARDIAC PACEMAKER AND ACTIVE IMPLANT USERS:
The hotplate complies with the current electromagnetic interference regulations. This induction hob fully complies with all legal requirements (EEC directives 89/336). It is designed not to interfere with the functioning of other electrical appliances, providing they comply with the same regulation.

THIS INDUCTION HOB GENERATES MAGNETIC FIELDS IN ITS IMMEDIATE SURROUNDINGS.

Your pacemaker must be designed in compliance with the corresponding regulations in order for no interference to be caused between it and the hotplate. Consult the pacemaker manufacturer or your doctor to determine whether it complies with the regulations in force or whether any incompatibilities exist.

CLEANING

Spills and splashes will not harden and stick to the glass, as it hardly heats up. Both Vitro-ceramic and induction rings should however be cleaned of any spills or splashes as quickly as possible.
Slight stains can be removed with kitchen paper or cloth.
More resistant stains will need specific product for vitro-ceramic glass. Follow each product's instructions.



IMPORTANT

Do not use abrasive products or cleaning powders as these could scratch the hob.
Do not use a steam cleaner.
If any cracks should appear on the surface of the glass, unplug the appliance immediately. Do not use any part of the hob until a new vitro-ceramic glass has been installed.