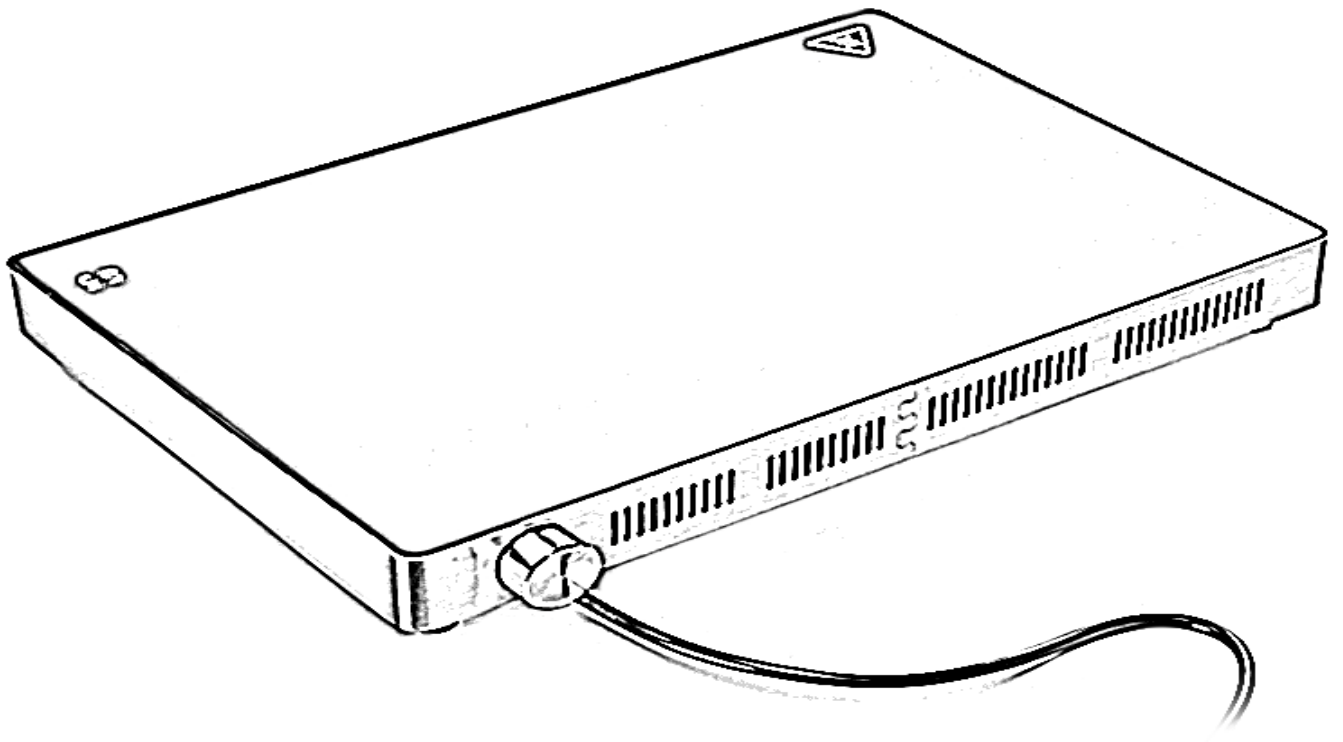


USER'S MANUAL INDUCTION

HOBS

mod. IH BM



READ ALL INSTRUCTIONS BEFORE OPERATION

1. Do not connect the straightener with wet hands to avoid electric shock.
2. Do not plug the deck into an outlet where multiple appliances are plugged in.
3. Do not use the straightener if the power cord is damaged or the plug does not fit securely into the socket.
4. In the event of a malfunction of the plate, call the "SERVICE CENTRE".
5. Keep the plate away from children.
6. Attention! Before moving the plate, disconnect it from the power outlet.
7. Do not heat empty pans.
8. Do not place metal objects such as knives, forks, spoons, lids, cans, aluminum foil, etc. on the plate.
9. Place the hob on a smooth, sturdy and stable surface at a minimum height of 80 cm, paying attention to the space surrounding the hob, which must allow for ventilation at a distance of at least 10 cm from the wall or other appliances.
10. Do not move the plate with pots or objects on the hob.
11. Do not use the straightener on carpets or tablecloths or other flammable materials.
12. Do not place sheets of paper between the pot or pan and the griddle. Paper may burn.
13. Do not turn on the plate if the surface is broken or damaged but contact the "SERVICE CENTRE" immediately.
14. Do not touch the top of the hotplate immediately after removing the pot or pan, as the hob is still very hot.
15. Do not place the deck near magnetic objects, such as radios, televisions, credit cards, etc.
16. The power cord must be replaced by qualified technicians.
17. The cleaning of the plate must be performed by competent personnel.
18. Any repairs should only be performed by personnel trained or recommended by the manufacturer.

SAVE THESE INSTRUCTIONS!!!

SUITABLE COOK UTENSILS- FOR INDUCTION HEATING PLATES

SUITABLE POTS

1. . Iron
2. . Cast iron
3. . Stainless steel
4. . Enamelware

All pots and pans must have a magnetic bottom.

All pots and pans must have a flat bottom.

All pots and pans should have a diameter between 12 and 26 cm.

UNSUITABLE POTS

1. . Pot with diameter below 5 cm
2. . Stainless steel pans with aluminum bottom
3. . Pottery
4. . Glass pans

5. . Aluminum pans
6. . Bronze pans
7. . Copper pots
8. . Pans with feet

SAFETY DEVICE

Overtime Detector

If the pan is left on the induction range for more than 2 hours, or if the user does not operate any functions for more than 2 hours, the range will automatically shut off.

Material Compatibility Detector

If the pan's material or its dimensions are not suitable for this induction range, the pan indicator will not light.

Small Object Detector

The induction range will not recognize any objects or utensils smaller than 5 cm in diameter. For best results, use pans that are between 12 cm and 26 cm in diameter.

Overheating protection device

The appliance is equipped with an overheating protection. If the saucepan or frying pan overheats, the appliance switches off, an acoustic signal sounds and the error "E02" appears on the display. In this case, wait a few minutes for the plate to cool down. Once cooled, it can be reused.

HOW DOES THE INDUCTION PLATE WORK?

A high-frequency induction coil located under the ceramic surface heats the inside of the cooking pan by magnetic friction. The heat is produced directly inside the pan. When it goes off, cooking stops immediately.

PRECAUTION BEFORE USING YOUR INDUCTION HOB

1. The glass top is of strong, hard, and non-porous properties. But, in case of breakage, even it's only slight cracking, disconnect the appliance from the mains immediately and contact the after-sales service.
2. The appliances is equipped with 'small object detector'. But, it's recommended not to place metal kitchen utensils, pan lids, knives, or other metal objects on the induction heating zone. If an inductor is switched on, there is a risk of becoming hot.
3. When using your induction hob, don't place any magnetable objects on the glass top, such as credit cards, cassettes, etc.
4. Scientific tests have shown that the induction hob presents no danger. Whatsoever, for persons using pacemaker, please keep 30 cm distance from the unit while the induction hob is in using.
5. To prevent from overheating, do not place aluminum-foiled or iron plate on the top plate.
6. Put the appliance on a horizontal surface but keep away from wall or articles at least 5-10 cm.
7. Do not put any articles like iron wire or tools into the air entrance or outlet to prevent from electric shock.
8. Immediate clean-up is recommended when water left on the top plate.

INSTRUCTIONS

1. Place suitable cooking utensils in the center of the top plate and plug in the socket.

NOTE! Do not leave your pan on the appliance while empty as this may lead to damage to your pan.

2. Switch on the appliance. You can see the settings on the display. Minimal setting is 40°C, temperature setting is: 50°C, 55°C, 60°C, 65°C, 70°C, 75°C, 80°C, 85°C, 90°C, 95°C, 100°C. Note! If the appliance beeps after being switched on, the pan you are using is not suitable for induction or the appliance is defective. In case of any doubt, always contact the supplier of your pan!
3. Once you have reached the required result, you can switch off the appliance by turning the switch to the position of 0.
4. If you do not use the appliance for an extended period, remove the plug from the wall-mounted electrical socket and remove the pans from the appliance. NOTE! Allow the appliance to cool off before you touch it. The glass plate is very hot after use.
5. The appliance is equipped with an overheat protection. If the pot or pan is getting too hot, the appliance will switch off power, a buzzer sounds and on the display occurs "E02". Should this happen, wait for some minutes and cool the appliance down. After that, the appliance works without problems.
6. The induction cooker will shut off automatically if there is no any operation within 2 hours.
7. This appliance is liable to get hot during use.

ATTENTION! Let the appliance cool down before touching it, the glass plate is very hot after use.

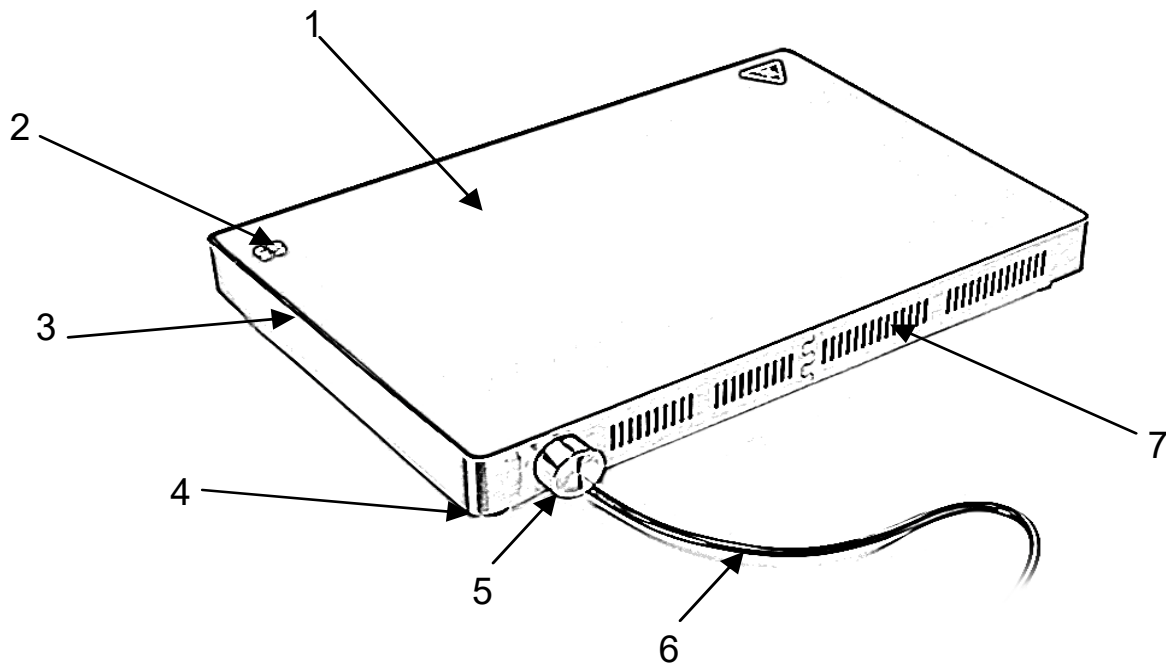
Temperature

50°C	55°C	60°C	65°C	70°C	75°C	80°C	85°C	90°C	95°C	100°C
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DESCRIPTION

Legend:

1. Induction heating surface
2. Display
3. Structure
4. Feet
5. Temperature knob
6. Alimentation cable
7. Ventilation grilles



SPECIFICATIONS:

Model		IH BM
Power source		1ph
Power	watt	2.000
Useful surface	mm	455x310
Dimensions	mm	460x332 h.61
Net weight	kg	5,3

Cleaning

1. Pull the plug and wait until the appliance has completely cooled down.
2. Clean the plate after each use.
3. If the pots / pans are used without cleaning, they could damage and stain the glass of the induction hob.
4. The appliance must not be cleaned with pressure washers, jets of water, and/or with acid or corrosive detergents which can damage the surface of the plate.
5. Tools, brushes and anything else that could damage the surface of the appliance must not be used.
6. Periodically check the ventilation openings that are not blocked by dust, dirt, or other. If they are obstructed, call the 'SERVICE CENTRE'.

ATTENTION: do not use jets of air or anything else that could cause dirt to infiltrate inside the appliance.

ERROR REPORTING

Error message	Cause	Solution
E01	The internal temperature of the appliance is too high or the fan does not work	Make sure the ventilation grille has at least 10 cm of air. Disconnect the plug and let the appliance cool down and then turn it on again. Check and clean the air inlet and outlet if they are blocked.
E02	The pan temperature is too high. If the pot is dry inside or empty it can reach high temperatures	Remove the pot from the hob and let the appliance cool down
E03	Power setting is too high or low	Make sure the appliance is connected to the correct voltage.

WEEE Waste of Electric and Electronic Equipment



This symbol, crossed out wheeled bin, on the product or on its packaging indicates that this product must not be disposed of with your other household waste.

Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection.

The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.

**ASSISTANCE CENTER
AUTHORIZED DEALER**