E3901i / E3902i
Induction Boiling Tops

USER INSTRUCTIONS

CAUTION - READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE!

This appliance has been CE-marked on the basis of compliance with the Low Voltage and EMC Directives for the voltages stated on the data plate.

The appliance MUST BE installed by a competent person in compliance with the INSTALLATION AND SERVICING INSTRUCTIONS and National Regulations in force at the time.

UK regulations are listed on the front of the Installation and Servicing Instructions.

Regular servicing by a qualified person is recommended to ensure the continued safe and efficient performance of the appliance.

WARNING - THE APPLIANCE MUST BE EARTHED.

WARNING - PERSONS WITH PACEMAKERS SHOULD CONSULT THEIR G.P. BEFORE OPERATING THIS APPLIANCE. THIS UNIT OPERATES AT 18 - 22KHz AND THIS MAY AFFECT OLDER TYPES OF PACEMAKER.

ENSURE ALL POT/PAN BASES ARE FLAT AND CLEAN PRIOR TO USE.

THE AIR INTAKE FILTER MUST BE CLEANED REGULARLY TO REMOVE POTENTIAL OBSTRUCTIONS.

THIS APPLIANCE CAN BE USED BY PERSONS WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES OR LACK OF EXPERIENCE/KNOWLEDGE. PROVIDED SUCH INDIVIDUALS HAVE BEEN GIVEN INSTRUCTION CONCERNING USE OF THE APPLIANCE IN A SAFE WAY AND THAT THEY UNDERSTAND THE HAZARDS INVOLVED. CHILDREN SHALL NOT PLAY WITH THE APPLIANCE AND CLEANING/USER MAINTENANCE WILL NOT BE CARRIED OUT BY CHILDREN WITHOUT SUPERVISION.

Upon receipt of the User's Instruction manual, the installer should instruct the responsible person(s) of the correct operation and maintenance of the unit.

WEEE Directive Registration No. WEE/DC0059TT/PRO
At end of unit life, dispose of appliance and any replacement parts in a safe manner, via a licenced waste handler.
Units are designed to be dismantled easily and recycling of all material is encouraged whenever practicable.

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T100803 Ref.2

SECTION 1 - GENERAL DESCRIPTION

2 x individually controlled, marked cooking zones on a glass-ceramic cooktop, mounted on feet.

Figure 1

SECTION 2 - SAFETY and OPERATION

WARNING

IF GLASS-CERAMIC TOP IS CRACKED OR BROKEN, IMMEDIATELY DISCONNECT APPLIANCE FROM POWER SUPPLY AND CONTACT YOUR SERVICE AGENT.

WARNING

PERSONS WITH PACEMAKERS SHOULD CONSULT THEIR G.P. BEFORE OPERATING THIS APPLIANCE. THIS UNIT OPERATES AT 18 - 22KHz AND THIS MAY AFFECT OLDER TYPES OF PACEMAKER.

The air intake filter MUST be in position during operation. It should also be cleaned regularly.

DO NOT obstruct air filter entry below front of appliance or flue exit at rear.

This unit must be installed by a suitably qualified person.

A mains input connecting cable is not supplied with the unit. Suitable cables should be provided by the installer.

Use of the correct type of pan is essential for correct operation *(Refer to Section 3)*.

Do not place any metal objects, such as kitchen utensils, cutlery, aluminium foil, or plastic vessels, on the glass- ceramic top.

Items such as rings, watches, bracelets etc worn by the user could become hot when in close proximity to the cooking zone.

Do not place credit cards, etc. on the glass-ceramic top as data could be wiped off.

Never leave the induction hob unsupervised when in use.
The glass-ceramic top must NOT be used for storage.
Do not place cloths etc. over appliance rear. This may impede flue outlet and cause overheating of appliance.

OPERATION

Use of the correct pan type is essential for correct operation.

Suitable pans are those made with ferrous materials, ie, ferrous stainless steel, steel. Use a magnet to check; if magnet sticks to the base, the pan should be ok to use.

Warning – *this only tests function* – not quality!

Always place pans centrally on the cooking zone for optimum performance and safety.

Optimum pan diameter is **270mm**.

Do not use pans of less than **120mm** diameter.

Each cooking zone is controlled by a marked, variable control from 1 (lowest) to 10 (highest). The ideal setting for simmering or fast boiling pans of varying size will quickly be established through experience. See Figure 2. Each control has a green LED indicator.

When a cooking zone is switched on, the LED indicator will light and stay lit during heating/cooking. If a pan is removed from the zone, the LED will flash approximately once per second. This will indicate that the cooking zone is still active and is awaiting detection of a pan.

After use, switch off cooking zones by returning the control to the OFF position. DO NOT rely on the pan detector or safety features to isolate cooking zone.

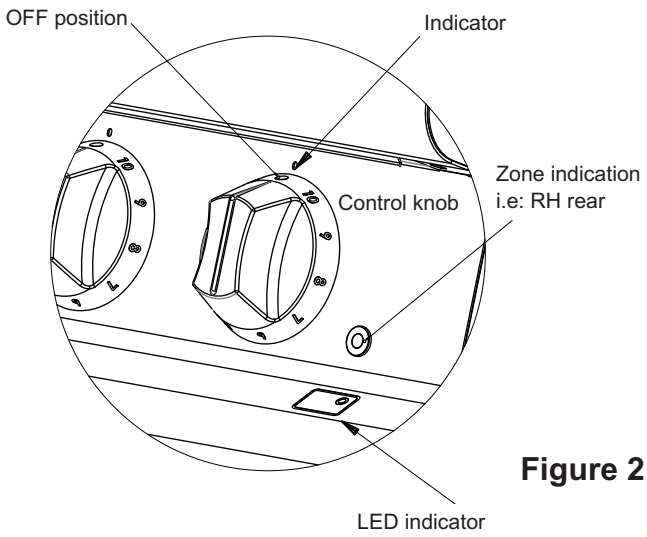

Figure 2

A guide to the correct use of pans and cooking zones is listed below:-

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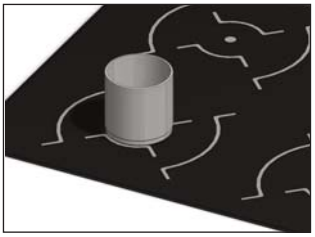

Figure 3 Unit will not Operate

Ø110mm pan - If inner circle markings can be seen, the pan is too small. Detection will prevent cooking using this size of pan.

✓

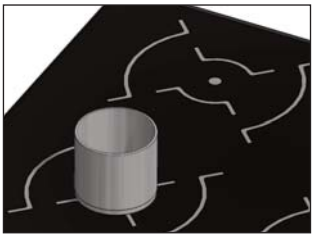

Figure 4 Unit will Operate

Ø120mm pan - Pan is ideal, positioned centrally. Inner circle markings cannot be seen

Note: Positioning lines are available for central positioning of pan.

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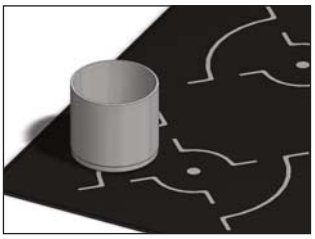

Figure 5 Unit will not Operate

Ø120mm pan - Pan is ideal however it is positioned incorrectly. Only half the pan will cook as the outer circle markings have been compromised.

✗ ✓

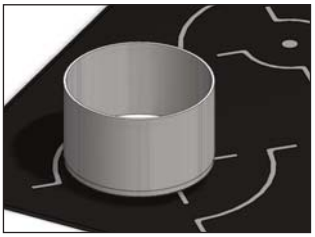

Figure 6 Unit will Operate however:

Ø180mm pan - Pan is ideal for cooking. Although pot is positioned incorrectly the whole pan area will cook. Outer circle markings have not been compromised. (THIS IS NOT GOOD PRACTICE)

✓

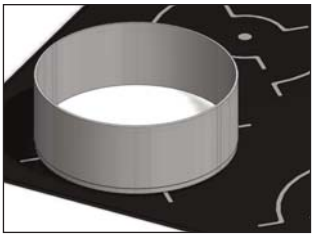

Figure 7 Unit will Operate

Ø270mm pan - Pan is ideal for cooking and is positioned centrally.

Note: Positioning lines available for centralising of pot.

✗

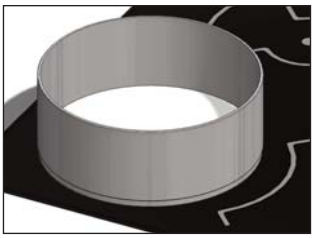

Figure 8 **Unit will Operate however:**
Ø270mm pan - Pan is ideal for cooking but is positioned incorrectly. Only three-quarters of pan will cook as outer circle markings have been compromised.

Figure 9

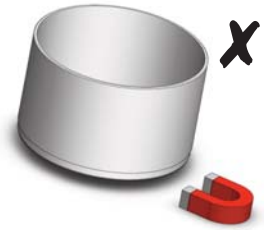

Figure 10

Note: A good pan is made of ferrous material and therefore is magnetic so that it reacts to the magnetic induction field. Ensure pots are magnetic or induction approved.

If a pan base is damaged or warped, ie concave or convex, discontinue use or replace as this could seriously affect performance, refer to diagrams below.

✓

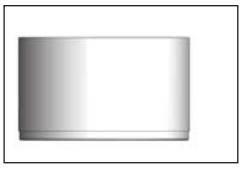

Figure 11 Pan base is FLAT and ideal for Cooking.
Note: Pans should be kept clean and free from damage.
Dirty, damaged pans affect efficiency of cooking.

✗

Figure 12 Pan base is bowed out and is NOT FLAT. The unit efficiency will be dramatically reduced during cooking. It may not even be detected by the appliance.
Note: This is also liable to happen if pans are damaged, e.g. large dents.

✗

Figure 13 Pot base is bowed inward and is NOT FLAT; The unit efficiency will be dramatically reduced during cooking. It may not even be detected by the appliance.
Note: This is also liable to happen if pans are damaged, e.g. large dents.

✗

Figure 14 Excessive food spillage stuck to pan base will impinge the pan balance. One side of the utensil will be further away from the induction field than the other. This could reduce efficiency and it will also cook one side of the pan faster. Keep pans clean to ensure efficient cooking.

SECTION 3 - COOKING HINTS

1. Before use, ensure that hob surface is clean, dry and free of grease. Remove any burnt on food debris.
2. Familiarise yourself with the cooking area and the control settings.
3. Each cooking zone has a power capacity of 3.5kW or 5kW.
4. Each zone is governed by an individual energy regulator.
5. Control setting is from 1 to 10. *(1 - lowest setting and 10 - highest).*
6. Boiling, steaming, poaching, stewing, pot roasting, deep and shallow frying can be carried out using the induction hob.
7. It is advisable to use ferritic cooking vessels.
8. To boil liquid, follow this procedure:
   Fill and position pan centrally within cooking zone.
   Turn appropriate switch dial to 10.
   When boiling occurs, reduce setting and continue to cook by simmering
9. The lower setting is dependent on amount and density of liquid and also starch content.
10. Skill is required to control simmering and the ability to select a corresponding temperature setting will improve with practice.
11. Any spillages should be cleaned from hob surface as soon as practically possible.

SECTION 4 - CLEANING and MAINTENANCE

It is important to clean the air intake filter regularly.

The filter is located below body at front centre. It can be removed by sliding out of the front. Clean using hot, soapy water and re-fit after drying. *(Refer to Figure 5)*

Failure to clean the filter regularly may cause problems which will not be covered by warranty.

The air intake filter MUST be in place during operation!

The glass-ceramic top can be wiped clean using a damp cloth and warm, soapy water. For heavy stains, use a scraper whilst cooking zone is still warm then wipe down when cool with a damp cloth.

NEVER USE a spray jet to clean this appliance.

ERROR CODES

DO NOT remove or attempt to repair or replace ANY part or parts of this appliance other than the air intake filter.

If an error occurs within the unit, the control panel LEDs will flash to indicate an error code.

There will be one long flash followed by a series of shorter flashes. The number of *"short"* flashes corresponds to the number in the *"code"* column of the Error Code Table - ie. 5 short flashes corresponds to error code **05 - Control Unit Failure.**

The error code list on pages 7 and 8 will help identify the faulty component.

In the *"action by user"* list, you should follow the action listed, **before contacting a Service Engineer.**

Key to unit symbols

Non-ionizing, electro-magnetic radiation.

Dangerous voltage

Equipotentiality

SECTION 5 - TROUBLESHOOTING

If a fault occurs during use, an error code will be displayed in a series of flashes.

These correspond to the numbers in the code column of the tables on Pages 7 and 8.

For example, 6 short flashes followed by an extended flash would indicate error code 06 *(Generator internal temperature too high).*

The codes are provided to diagnose possible faults and the action required to remedy any such condition.

Note: Most faults can be rectified by simply switching the unit off for 10 seconds. After this time, turn the power back on at mains supply.

If the fault continues to occur after this action then please refer to the tables. This will provide the solution to rectify the condition.

SUPPLY PROTECTION DEVICE

The appliance is fitted with a miniature circuit breaker *(MCB)* as additional protection against over current.

If unit fails to operate or show any operational indicators, Follow details in Error Code Table before calling a service engineer. The symptoms may indicate a failed induction generator.

ERROR CODE TABLE

If any fault occurs during use, an error code corresponding to the table details will be displayed as a series of flashes.

For example, 5 short flashes followed by a long flash would indicate error code 0.

The codes will assist to determine unit faults and the actions required to remedy any such fault.

Note: most errors can be rectified by simply switching the unit off at the main supply for 10 seconds and switching back on.

Code	Error	Cause	Action	U / E
01	Pan detection error	Use of unsuitable pan material Re-set required Defective coil	Use suitable pan. Switch unit off for 10 seconds, then on. Engineer required.	User Engineer
02	No coil current	Re-set required Coil failure	Switch unit off for 10 seconds, then on. Engineer required.	User Engineer
03	Excessive generator temperature	Re-set required Air flow / filter blocked Excessive ambient temperature Generator error	Switch unit off for 10 seconds, then on. Clean filter/remove obstruction. Ventilate working area. Switch off. Allow to cool. Replace generator.	User Engineer
04	Excessive cooking zone temperature	Re-set required Pan empty or too hot Pan base uneven / distorted Faulty temperature sensor *(constantly recording ambient)*	Switch unit off for 10 seconds, then on. Check pan has not boiled dry or is empty. Check/replace pan. Engineer required.	User Engineer
05	Control failure	Faulty control or incorrect wiring	Switch unit off for 10 seconds. Check control connections to generator. Replace control assembly.	User Engineer
06	Internal temperature of generator excessive	Re-set required	Switch unit off for 10 seconds, then on. Refer to Fault 03.	User Engineer
07	Cooking zone temperature sensor	Reset required	Switch unit off for 10 seconds, then on Check sensor connections. Replace coil assembly. Refer to Fault 04.	User Engineer
08	Mains supply failure	Re-set required Fault with mains supply	Switch unit off for 10 seconds, then on. Check mains supply.	User Engineer
09	N/A	N/A	N/A	

Code	Error	Cause	Action	U / E
10	Communica-tion error	Re-set required Failure on LIN or CAN-Bus	Switch unit off for 10 seconds, then on. Engineer required.	User Engineer
11	Initialisation error	Re-set required Software failed when initialising hardware	Switch unit off for 10 seconds, then on Wait. Generator will re-set every 30 seconds. Engineer required.	User Engineer
12	Current reading failure	Re-set required Generator detects that current does not reflect what controls require	Switch unit off for 10 seconds, then on Engineer required.	User Engineer
13	Mains connection error	Re-set required Mains voltage is too high or too low	Switch unit off for 10 seconds, then on. Engineer required.	User Engineer
14	Mains connection error	Re-set required Mains voltage is too high or too low	Switch unit off for 10 seconds, then on. Engineer required.	User Engineer
15	Coil electrical circuit self protected	Re-set required Refer to Fault 04	Switch unit off for 10 seconds, then on. Refer to Fault 04.	User Engineer