

FR GUIDE D'INSTALLATION ET D'UTILISATION  
EN GUIDE FOR INSTALLATION AND USE

# *TABLE DE CUISSON*

TABLE DE CUISSON MIXTE GAZ & INDUCTION  
INDUCTION ON GAS COOKING HOB

De Dietrich 

EN

## *DEAR CUSTOMER,*

Discovering a De Dietrich product means experiencing the range of unique emotions.

The attraction is immediate, from the moment you set eyes on the product. The sheer quality of the design shines through, thanks to the timeless style and outstanding finishes which make each component an elegant and refined masterpiece in its own right, each one in perfect harmony with the others. Next, comes the irresistible urge to touch it.

De Dietrich design makes extensive use of robust and prestigious materials, where the accent is place firmly upon authenticity. By combining state-of-the-art technology with top quality materials, De Dietrich produces beautifully crafted products to help you get the most from the culinary arts, a passion shared by all lovers of cooking and fine food. We hope that you enjoy using this new appliance.

Thank you for choosing a De Dietrich product.

**De Dietrich** 

SAFETY INSTRUCTIONS.....	35
ENVIRONNEMENT.....	39
1/ DESCRIPTION OF YOUR APPLIANCE.....	40
2/ INSTALLING YOUR APPLIANCE	
• Correct positioning.....	41
• Before installing.....	41
• Tips for flush mounting.....	42
○ Installing your hob above a drawer, a cupboard or an oven.....	42
○ Installing your hob above a dishwasher.....	44
• Electrical connection.....	45
• Gas connection.....	46
• Changing of gas supply.....	48
• Gas settings.....	50
3/ USING YOUR APPLIANCE	
• Description of your hob.....	51
• Description of your control panel.....	51
• Lighting the gas burners.....	52
• Cookware suitable for the gas burners.....	53
• Turning on the induction zone.....	54
• Child safety.....	54
• Clean lock.....	54
• Description of the controls.....	55
• Setting the timer.....	55
• Using the « ELAPSED TIME » touch control.....	56
• Induction-safe cookware.....	57
4/ DAILY CARE OF YOUR APPLIANCE	
• Maintaining your appliance.....	59
5/ SPECIAL MESSAGES, DIFFICULTIES.....	60
6/ COOKING CHART	
• Induction cooking guide.....	61
• Gas cooking guide.....	62
7/ A FEW TIPS.....	62
8/ PERSONAL NOTES.....	63
9/ AFTER-SALES SERVICE.....	64

## **IMPORTANT SAFETY INSTRUCTIONS – READ CAREFULLY AND RETAIN FOR FUTURE USE.**

This guide can be downloaded from the brand web site.

- **WARNING** : this appliance may be used by children aged 8 years and older, and by persons with impaired physical sensorial or mental capacities, or without experience or knowledge, if they are supervised or have received prior instructions on how to use the appliance safely and have understood the risks involved.
- Children must not be allowed to play with the appliance.
- Cleaning and maintenance operations must not be carried out by children without supervision.
- Children must be supervised to ensure that they do not play with the appliance.
- It must be possible to disconnect the appliance from the power supply, either using a plug or by fitting a switch on the fixed wiring system in accordance with installation rules.
- The electrical plug must remain accessible after installation.
- If the power cable is damaged, it should be replaced by the manufacturer, its after-sales service department or by a similarly qualified person in order to avoid danger.
- Do not use steam cleaning appliances.
- The appliance is not designed to be switched on using an external timer or a separate remote control system.
- **WARNING** : leaving a hob unattended when cooking with fat or oil can be dangerous and could cause a fire.
- Never try to extinguish a fire with water but switch off the appliance, then cover the flame with a lid or a fire blanket.

- **WARNING** : fire risk: do not store any items on the cooking surfaces.
- Prior to installation, ensure that the local distribution conditions (type of gas and gas pressure) and the appliance's settings are compatible.
- The settings for this appliance are stated on the label inside the wallet or on the information plate.
- This appliance is not connected to a system for evacuating combustion products. It must be installed and connected in compliance with current regulations. Particular attention should be given to applicable ventilation requirements.
- The use of a gas hob produces both heat and humidity in a room. Ensure that the kitchen is well ventilated: keep mechanical ventilators open. Prolonged, intensive use of the hob may require additional ventilation, by opening a window, for example, or ventilating the room more efficiently by increasing the setting on mechanical ventilation, where installed.
- Do not use cookware that overhangs the edge of the hob.
- This hob has been designed for use by private persons in their homes.
- This appliance must be installed in compliance with current regulations and only used in a well ventilated area. Consult this guide before installing and using your appliance.
- You should never leave cooking unattended.
- These hobs are designed exclusively for cooking drinks and foodstuffs and do not contain any asbestos-based component parts.

- Never leave any or products in the cupboard beneath your hob (aerosols or other pressurized cans, papers, recipe books, etc.).
- If you have a drawer underneath the hob, we recommend avoiding placing objects in it that are temperature sensitive (plastics, paper, aerosols, etc.).
- Disconnect your hob from both electrical and gas supplies before carrying out any maintenance operations.
- When connecting electrical appliances to a nearby socket, ensure that the power supply cable is not in contact with any hot surface on the appliance.
- If a knob is difficult to turn, call your installer immediately.
- For safety reasons, after use, do not forget to close the main gas valve for mains gas lines or the valve on the top of your butane/propane gas cylinder.
- The conformity CE mark is applied to all these hobs.
- This appliance should be installed by a qualified technician / installer.
- This hob complies with standard EN 60335-2-6, as it applies to heat build-up in class 3 appliances and the implications for their installation (in compliance with standard EN 30-1-1).
- Never use aluminium foil for cooking. Never place products wrapped in aluminium foil or in aluminium trays on your hob. The aluminium will melt and permanently damage your appliance.

- To find your appliance's references easily, we recommend that you note them on the “After sales Service and Customer Relations” page (this page also explains where to find them on your appliance).
- **WARNING:** If a crack appears in the surface of the glass, disconnect your appliance from the power supply to avoid electric shock.
- **WARNING :** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- We do not recommend a safety device of hobs.
- **WARNING:** Only use hob protections designed by the manufacturer of these cooking appliances or recommended by the manufacturer in the user guide included with the appliance. Use of unsuitable protections could cause accidents.
- **CAUTION:** The cooking process should be provided under supervision. Also a short time cooking should be provided under constant supervision.
- **WARNING :** In case of hotplate glass breakage:
  - shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply;
  - do not touch the appliance surface;
  - do not use the appliance.

## • ENVIRONMENTAL PROTECTION

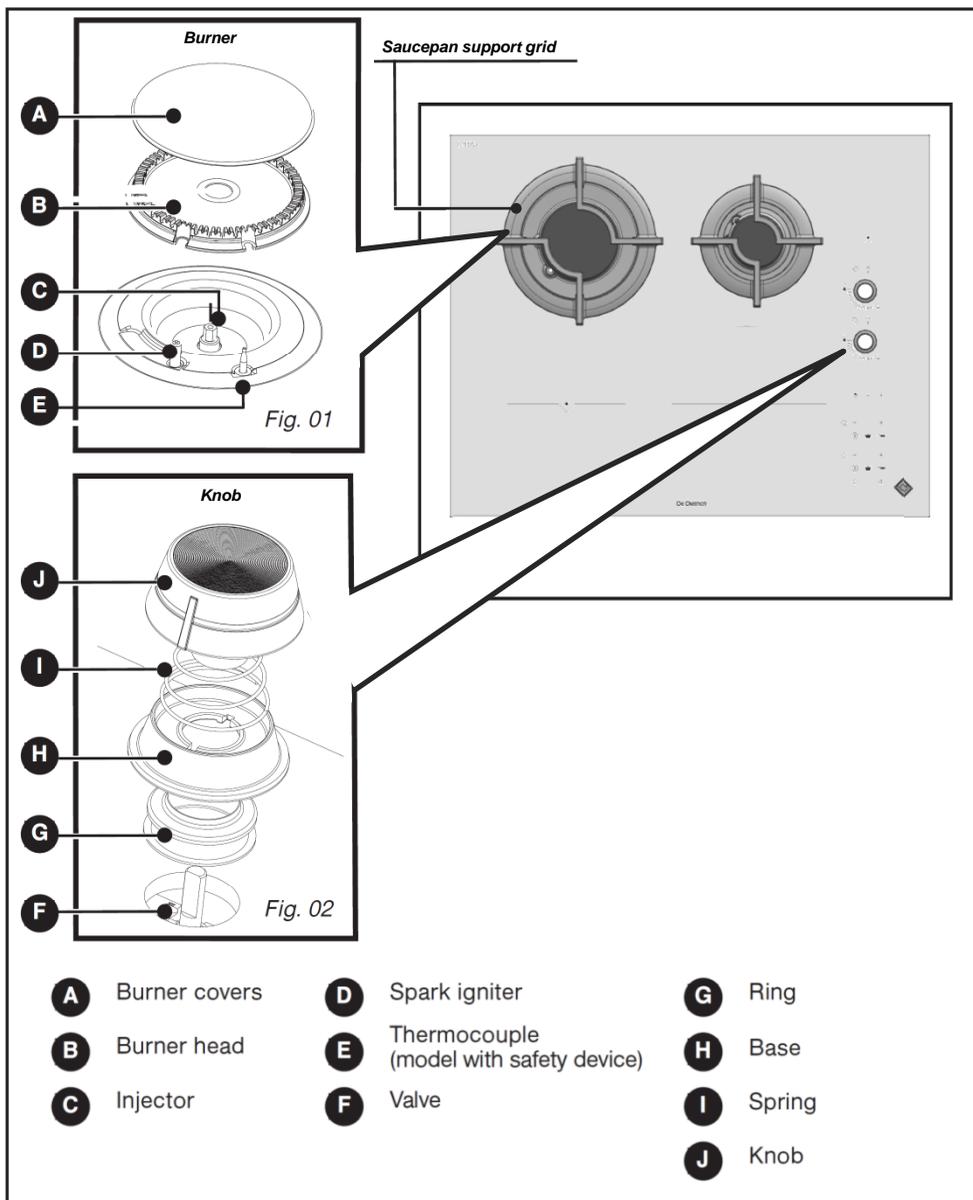
– This appliance's packaging material is recyclable. Help recycle it and protect the environment by dropping it off in the municipal receptacles provided for this purpose.



— Your appliance also contains a great amount of recyclable material. It is marked with this label to indicate that in countries that are a members of the European Union the used appliances should not be mixed with other waste. This way, the appliance recycling organised by your manufacturer will be done under the best possible conditions, in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment. Contact your town hall or your retailer for the used appliance collection points closest to your home.

– We thank you doing your part to protect the environment.

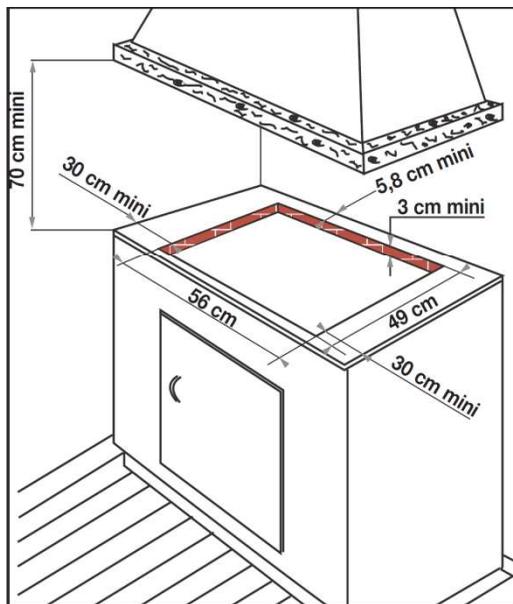
# • 1 DESCRIPTION OF YOUR APPLIANCE



## Tip

This Guide to Installation and Use is valid for several models. There may be minor differences between the details and fittings on your appliance and the description provided.

# • 2 INSTALLING YOUR APPLIANCE



APPLIANCE			
	Width	Depth	Thickness
For standard cabinet	56 cm	49 cm	depending on cabinet
Total dimensions above the work top	65 cm	51,5 cm	5 cm
Total dimensions below the work top	55,5 cm	47,8 cm	5,8 cm

## • CORRECT POSITIONING

Your appliance should be built into the surface of a support cabinet that is a minimum of three cm thick, made of a material that resists heat or that is covered with such a material.

To ensure that cooking utensils can be handled safely, a minimum of 30 cm either side of the hob should be kept free from any obstructions (cabinets or walls).

If a horizontal divider wall is positioned under the hob, it should be placed between 10 cm and 15 cm away from the top of the work top. In any event, do not store aerosol cans or containers under pressure in any compartment that may exist under the hob (See "Safety Recommendations" chapter).

## • BEFORE INSTALLING

your hob, and to ensure there are no leaks between the unit and the work surface, make sure that you use the sealant strip provided (Fig. 02).

– Remove the pan supports, the burner covers and burner heads, noting their positions.

– Turn the hob over and carefully place it on top of the opening in the cabinet so as not to damage the knobs and spark plugs.

– Glue the foam seal, supplied with the appliance, to the **outside edge of the frame**. This strip will ensure the joint between the glass and the work surface is properly sealed.

– Place your hob in the opening of the support unit, carefully centring it in the cut-out.

– Reposition the pan supports, burner covers and burner heads.

– Connect the hob's power cable to your kitchen's electricity supply (see "Electric connection section).

– Connect your appliance to the gas supply (see "Gas connection" section).

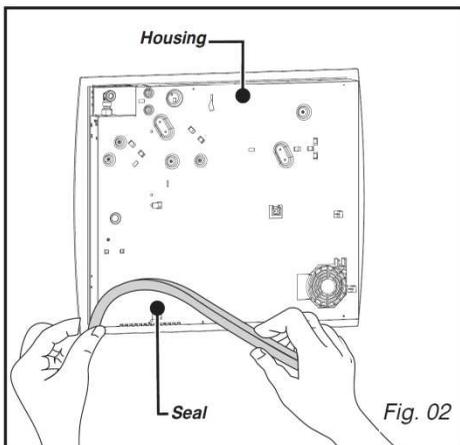
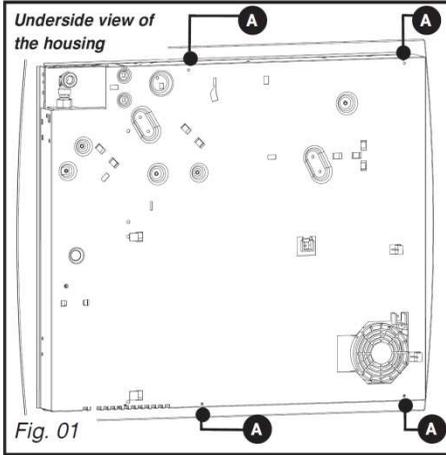


Fig. 02

# • 2 INSTALLING YOUR APPLIANCE

## • TIPS FOR FLUSH MOUNTING



**A** Fixing holes

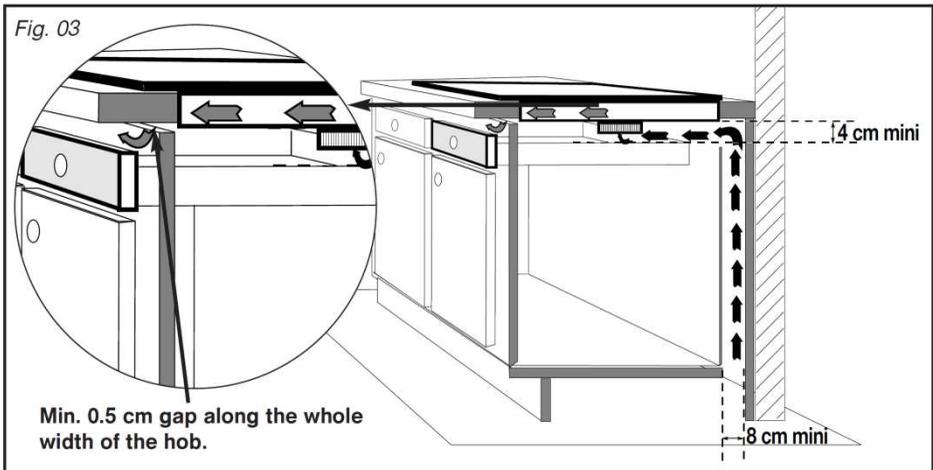
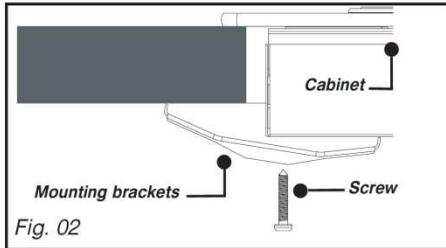
– If you wish, you can immobilise the hob using the four mounting brackets delivered with a screw (Fig. 02) to attach them to the four corners of the housing. **You must use the holes provided for this purpose, according to the diagram above (Fig. 01).**

– Tighten the screws until the fixing bracket starts to pull out of shape. **Do not use a power screwdriver.**

## • INSTALLING YOUR HOB ABOVE A DRAWER, A CUPBOARD OR AN OVEN

• Above an empty cabinet or a drawer (Fig. 03).

Leave a minimum ventilation space of 8 cm behind the cabinet, and a 0.5 cm gap along the whole width of the cabinet.



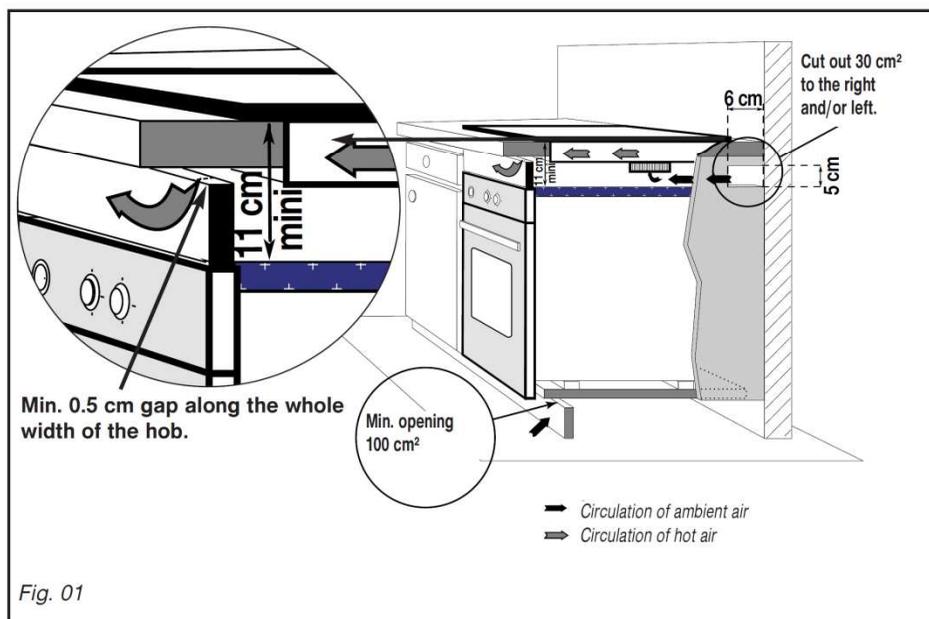
## • 2 INSTALLING YOUR APPLIANCE

### • INSTALLING YOUR HOB ABOVE A DRAWER, A CUPBOARD OR AN OVEN (continued)

#### – Above an oven (Fig. 01)

The oven must be **low mounted**. At the front there must be a 0.5 cm opening around the width of the cabinet and an air inlet of 30 cm<sup>2</sup> minimum at the back of the unit. If the oven is not fitted with a ventilation system with an air outlet at the front, you must use an insulation kit between the oven and the hob (to be ordered from the distributor).

If the oven has a "pyrolysis" function, **NEVER** use the cooking hob during pyrolysis.



---

## • 2 INSTALLING YOUR APPLIANCE

---

### • INSTALLING YOUR HOB ABOVE A DISHWASHER

The hob may be installed above a dishwasher providing that the following basic precautions are taken:

– The height of your work surface must be greater than or equal to 90 cm.

– You must cover the top of your dishwasher with an insulation plate to prevent the particles from its thermal insulation being sucked up by the hob's fans. This plate is available from your After-Sales Service Department.

– A minimum amount of fresh air must be let in, so that the hob's fan can adequately cool the electronic components inside.

We suggest cutting out a 30 cm<sup>2</sup> ventilation hole at the rear of one of the sides of the housing (Fig. 01).

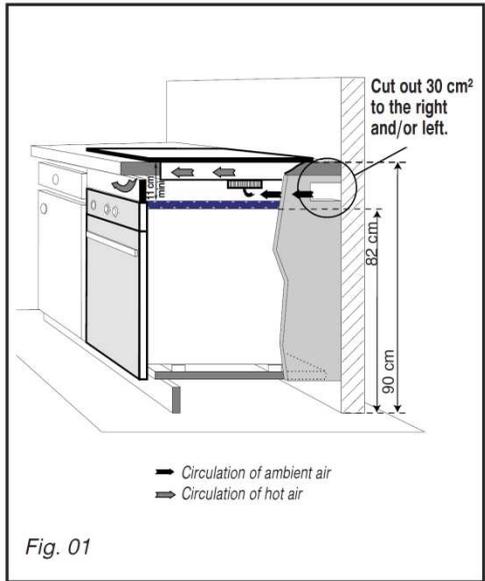


Fig. 01

# • 2 INSTALLING YOUR APPLIANCE

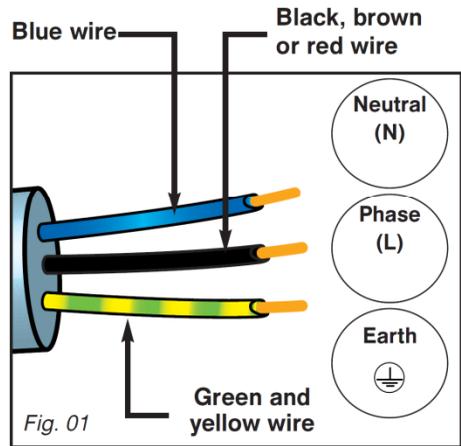
## • ELECTRICAL CONNECTION

— The oven must be plugged in using a standardized power cable with 3 conductors each 1,5 mm<sup>2</sup> ( 1 ph + 1 N + ground) which must be connected to the 220~240 Volt network by means of a standardized IEC 60083 power socket or a single-pole cut-off device in compliance with installation regulations. The safety wire (green-yellow) is connected to the appliance's ground terminal and must be connected to the installation's ground lead.

— The electrical plug must remain accessible after installation.

— Connect the wires to the electricity supply, taking note of the colour of each wire (*Fig.01*).

CROSS-SECTION OF CABLE TO BE USED	
	220-240 V~ - 50 Hz
H05VVf cable	3 conductors, including 1 one ground wire
Cross-section of wires in mm <sup>2</sup>	1.5
Fuse	16 A



### Note

— The safety wire (green and yellow) is connected to the appliance's earth terminal  and must be connected to the mains earth terminal .

— If the power cable is damaged, it should be replaced by the manufacturer, its after-sales service department or by a similarly qualified person in order to avoid danger.

— If a cooking hob is used that is not connected to the ground or has a faulty ground electrode, the manufacturer's liability shall under no circumstances be incurred in the event of an incident or for any of its consequences.

# • 2 INSTALLING YOUR APPLIANCE

## • GAS CONNECTION

### • Preliminary remarks

If your hob is installed above an oven or if there is a risk of the gas supply line overheating due to the proximity of other heating elements, a rigid pipe should be used for the gas supply. If a flexible hose or tube is used (as is the case with bottled butane), it must not come into contact with any moving parts or be positioned where it might become snagged.

The hob must be connected to the gas supply in accordance with the regulations in the country of installation.

### • Gas distributed by pipe, natural gas, propane-air gas or butane-air gas

For your safety, you must choose from the three following connection options:

– Use **rigid copper pipe** with screw-on mechanical connectors (G1/2 gas standard mark). Connect directly to the elbow joint fitted on the appliance.

– Use a **flexible metal corrugated hose** (stainless steel) **with screw-on mechanical connectors** (compliant with standard NF D 36-121) with an unlimited guarantee (Fig. A).

– Use a reinforced rubber **hose with screw-on mechanical connectors** (compliant with standard NF D 36-103) with a 10-year guarantee (Fig. B).

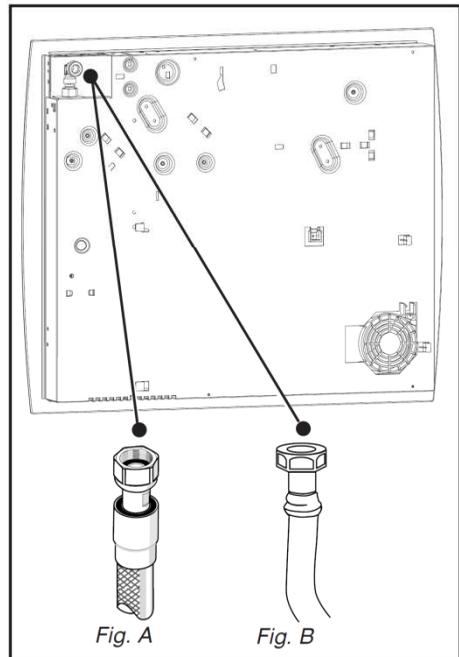


### Note

When connecting your hob's gas supply, if you have to change the direction of the elbow fitted on the appliance:

① Change the gasket.

Screw on the elbow's nut, careful not to exceed a torque of 17 N.m.



## • 2 INSTALLING YOUR APPLIANCE

### • Gas supplied by tank or cylinder (butane/propane)

For your safety, you must choose from the three following connection options:

– **Use rigid copper pipe** with screw-on mechanical connectors (G1/2 gas standard mark). Connect directly to the elbow joint fitted on the appliance.

– **Use a flexible metal hose** (stainless steel) with **screw-on mechanical** connectors (compliant with the NF D 36-125 standard) with an unlimited guarantee (Fig. 01).

– **Use a reinforced rubber hose** with screw-on **mechanical connectors** (compliant with the NF D 36-112 standard) with a 10-year guarantee (Fig. 02).

In an existing system, a flexible pipe fitted with hose clips (compliant with the XP D 36-

110 standard) with a 5-year guarantee may be used. In this case an adaptor must be used and a sealing washer must be inserted between the adaptor and the elbow joint (Fig. 03).



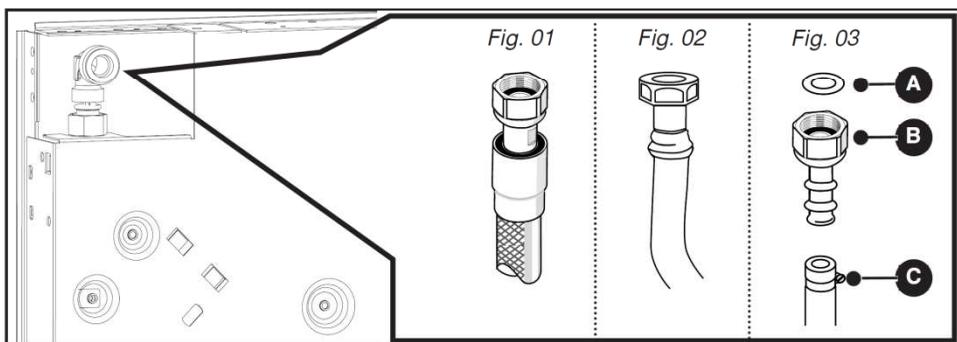
#### Tip

You can obtain the adaptor and the sealing washer from your After-Sales Service Department.



#### Note

Screw on the adaptor with a torque not exceeding 25 N.m.



- A** Sealing washer (not provided)
- B** Adaptor (not provided)
- C** Hose clip (not provided)



#### Note

Flexible pipes and hoses with a limited guarantee should be no more than 2 metres long and must be accessible along their entire length. They must be replaced before the end of their guarantee (indicated on the pipe). Whatever type of connection is chosen, after installing the hob use soapy water to ensure that the connection is airtight.

In France, you must use a hose or a pipe bearing the stamp NF Gaz.



# • 2 INSTALLING YOUR APPLIANCE

## • CHANGING THE GAS SUPPLY

**Note**  
The default settings on your hob are for natural gas.

The injectors required for adapting the hob to a butane/propane supply can be found in the same plastic pocket as this guide.

**Tip**  
In France, this hob can also be adapted to propane/butane-air gas. The adaptation kit is supplied on request by your After-Sales Service Department.

Each time you change the gas supply, you must complete the following steps:

- Adapt the gas connection
- Change the injectors
- Adjust the hob connections.

• **Adjust the gas connection:** refer to the “Gas connection” paragraph.

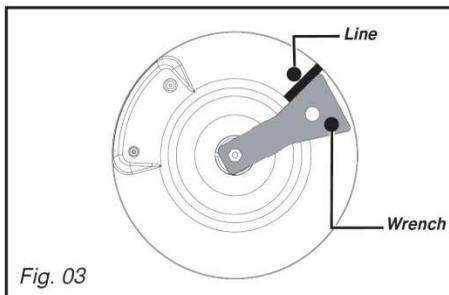
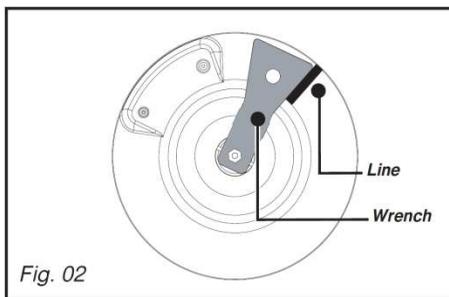
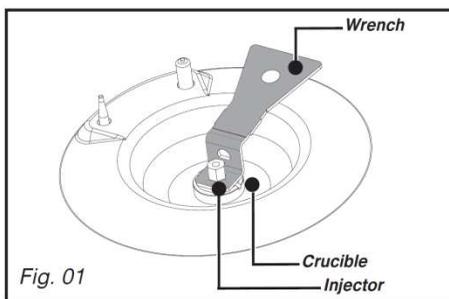
• **Change the injectors** proceeding as follows:

- Remove the pan supports, heads and covers from all burners.
- Using the tool provided, unscrew and remove the injectors located under each crucible (Fig. 01).
- Replace with the new gas injectors; refer to the injector positioning markers and the gas settings table at the end of this chapter. The new injectors should be fitted as follows:
  - First, manually tighten as far as possible.
  - Then fully engage the key onto the injector.
  - Draw a line on the burner plate using a pencil, as shown (Fig. 02).
  - Turn the wrench clockwise until the line appears on the opposite side of the key (Fig. 03).

**Note**  
Exceeding this limit may damage the product.

- Replace the burner heads, burner covers and pan supports on the hob.

**Tip**  
Each time you change the gas supply, tick the box corresponding to the new gas level on the label found in the plastic bag. See “Gas connection”.



## • 2 INSTALLING YOUR APPLIANCE

- **Adjust the burner power screws:** they are located under the knobs (*Fig. 04*).

- Proceed one tap at a time.
- Remove the knobs and the gaskets by pulling them up.

### - Switching from natural gas to butane/propane gas.

- With a small flat-head screwdriver, **screw in all the way** the brass (yellow) burner power screws (*Fig. 05*), **in a clockwise direction**.

- Replace the gaskets and the knobs, paying careful attention to their direction and ensuring that the knobs are pushed in all the way.

### - Switching from butane/propane gas to natural gas .

- Unscrew the brass (yellow) burner power screws (*Fig. 05*), using a small flat-head screwdriver, **turn twice counter-clockwise**.

- Replace the knob.
- Light the burner in maximum heat mode, then turn down to reduced heat mode.

- Remove the knob again, then turn the burner power screw **clockwise** until it reaches the lowest possible setting that does not extinguish the flame.
- Replace the gasket and knob.

- Make several attempts to shift from the maximum flow rate to the minimum: **the flame should not go out**; if it does, unscrew the burner power screw so as to obtain good flame retention during these position switches.

- Replace the burner heads, burner covers and pan supports on the hob.

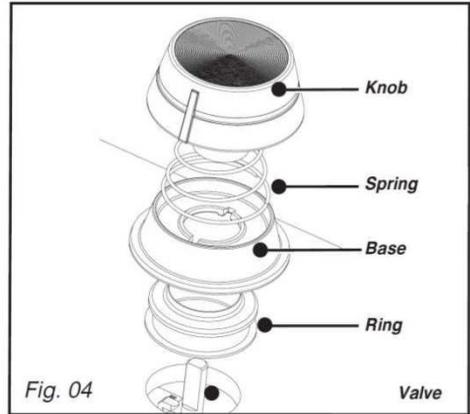


Fig. 04

Valve

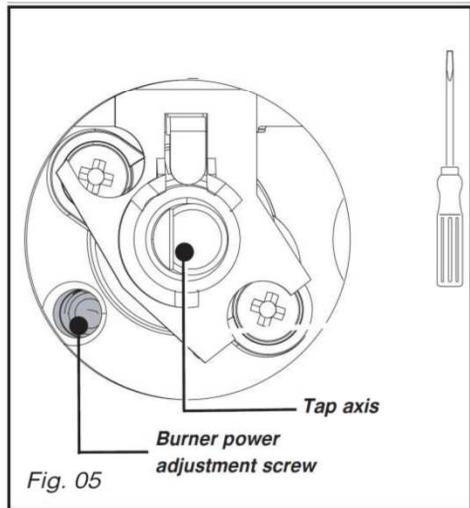


Fig. 05

Burner power adjustment screw

# • 2 INSTALLING YOUR APPLIANCE

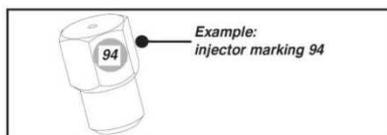
## • Gas settings

	FR-CH ES-IT PT	FR-CH ES-IT PT	FR-CH ES-IT PT-CY EE - PL LT	FR
Appliance intended to be installed in:	Butane	Propane	Natural Gas G20	Natural Gas G25
FR .....cat : I12E+3+	G30	G31		
CH - ES - IT - PT .....cat : I12H3+				
CY - EE - PL .....cat : I12H3B/P				
LT .....cat : I2H				
Hourly rate below: 25 mbar at 15°C under 1013 mbar	28-30 mbar	37mbar	20 mbar	25 mbar
<b>HIGH SPEED BURNER</b>				
Marking on injector	<b>88A</b>	<b>88A</b>	<b>137</b>	<b>137</b>
Nominal heat release rate (kW)	3.15	3.15	3.10	3.10
Reduced heat release rate (kW)	0.830		0.870	0.870
Hourly rate (g/h)	229	225		
Hourly rate (l/h)			295	343
<b>SEMI-FAST BURNER</b>				
Marking on injector	<b>62</b>	<b>62</b>	<b>94</b>	<b>94</b>
Nominal heat release rate (kW)	1.50	1.50	1.50	1.50
Reduced heat release rate (kW)	0.620		0.615	0.615
Hourly rate (g/h)	109	107		
Hourly rate (l/h)			143	166
<b>60 CM HOB WITH 2 GAS BURNERS</b>				
Total heat release rate (kW)	4.65	4.65	4.60	4.60
Maximum rate (g/h)	338	332		
Maximum rate (l/h)			438	509

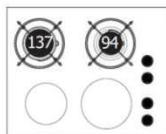
## • Identifying the injectors

The table below shows where the injectors can be found on your appliance, according to the type of gas used.

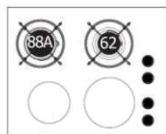
The number is marked on each injector.



### Natural Gas



### Butane/Propane Gas



**Operating voltage :** 220-240 V~ - 50 Hz

**Total absorbed electric power:** 3200 W (1)  
- 2 induction zone model

**Hob dimensions:**  
- Width 600 mm  
- Depth 518 mm

**Weight:** 11.4 kg

**- Dimensions of unit:**  
- Width 549 mm  
- Height 59 mm  
- Depth 470 mm

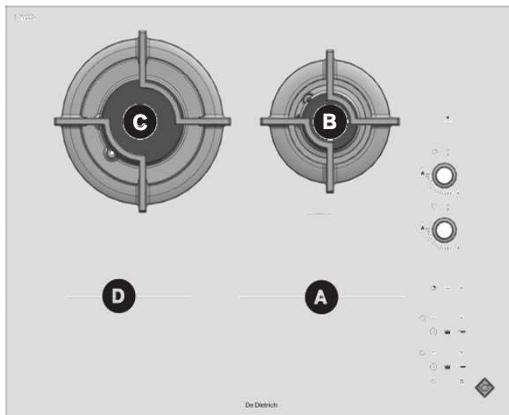
(1) The heating powers are only given by way of indication. It will depend on the type and shape of the cookware.

Subject to modification.

# • 3 USING YOUR APPLIANCE

## • DESCRIPTION OF YOUR HOB

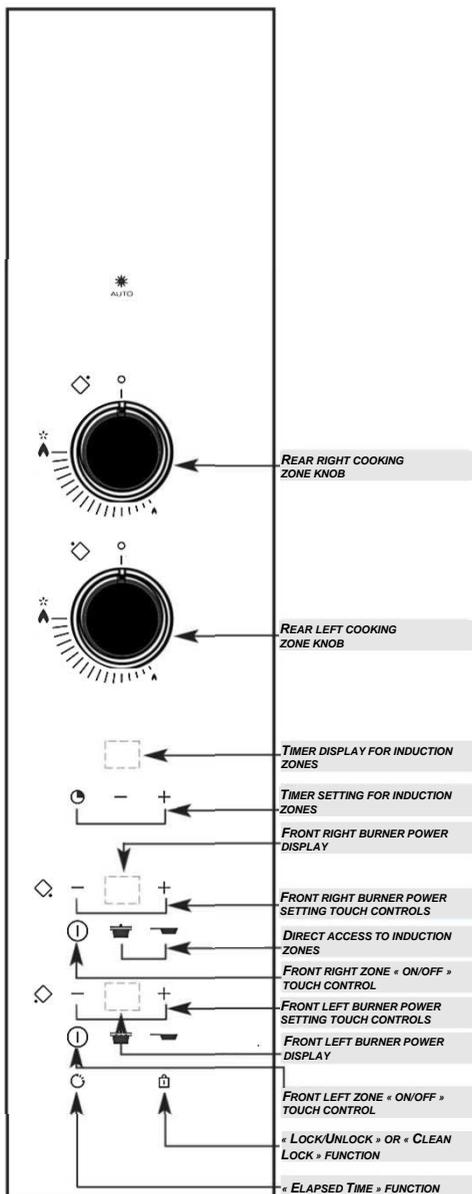
### Model with 2 gas burners and 2 induction zones



- A** Induction cooking plate diam. 210 - 3100 W
- B** Semi-fast burner 1.5 kW (\*)
- C** High speed burner 3.1 kW (\*)
- D** Induction cooking plate diam. 160 - 2200 W

(\*) Power obtained with natural gas G20

## • DESCRIPTION OF YOUR CONTROL PANEL



# • 3 USING YOUR APPLIANCE

## • LIGHTING THE GAS BURNERS

Each burner is supplied by a tap which can be opened by pressing it and turning it in a counter-clockwise direction.

The “○” point corresponds to closing the tap.

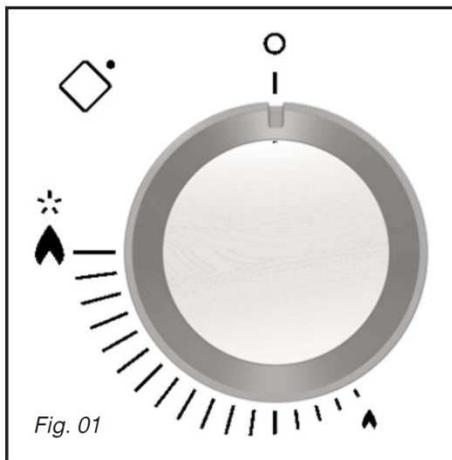
– Select the desired burner by referring to the symbols located near the knobs (e.g. ◊ right back burner).

The control knobs on your hob have a built-in ignition system.

– To light a burner, press on the knob and turn it in a counter-clockwise direction ↶ to the maximum setting ☆.

– Keep the knob pressed in, which triggers a series of sparks, until the burner lights.

The settings for more moderate flame intensities are between the ☆ symbol and the ▲ symbol.



### **Tip**

*When a knob becomes difficult to turn, do not force it. Call your installer for an emergency visit.*

*If a flame is accidentally extinguished, re-light it as normal following the instructions above.*

# • 3 USING YOUR APPLIANCE

## • COOKWARE SUITABLE FOR GAS BURNERS

- Which burner should you use for your pans?

Large burner high speed	Small burner semi-fast
18 to 28 cm	12 to 20 cm
Frying, Boiling	Sauces, Reheating

– Adjust the ring of flames so that it does not extend beyond the edge of the pan (Fig. 01).

– Do not use cookware with a concave or convex bottom (Fig. 02).

– Do not leave empty cookware over an ignited gas burner.

– Do not use cookware that partially covers the knobs.

– Do not use cookware that goes over the edges of the cooking hob.

– Do not use heat regulators, toasters, griddle pans or stewpots with feet which sit on or touch the glass top.



– Ensure that all natural ventilation is used or install a mechanical ventilation device (mechanical ventilation hood).  
– Intensive, prolonged use of the appliance may require additional ventilation, for example by opening a window, or more effective ventilation, by increasing the power of any mechanical ventilation device (a minimum air flow of 2 m<sup>3</sup>/hr per kW of gas power is required).

Example: 60 cm hob - 2 gas burners

total power: 1.5+3.1 = 4.6 kW

4.6 kW x 2 = 9.2 m<sup>3</sup>/hr minimum flow

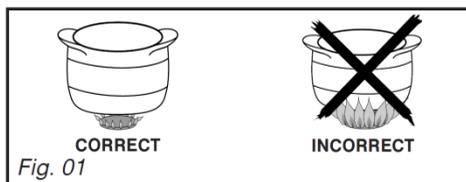


Fig. 01

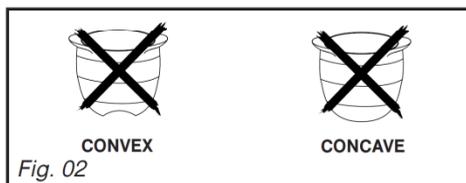


Fig. 02

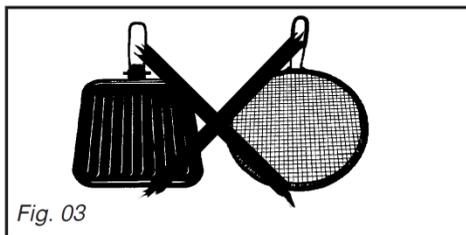


Fig. 03

# 3 USING YOUR APPLIANCE

## • TURNING ON THE INDUCTION ZONES • CHILD SAFETY:

### • LOCKING THE HOB

To use a function touch control...

Place your finger squarely on the chosen touch control until the display shows the new setting.

### • How do I switch on and adjust the power?

Your hob has a heating power of 50 W to 2800 W or 3100 W (model with 1 induction zone). 1 is the lowest setting and 15 is the highest.

– Press  touch control to switch the cooking plate on.

– You can either:

– Press  to select position **b0** (Boiling).

– Press  to select position **7** (GENTLE SIMMER).

– Press  or  adjust the power as required.

The last command always has priority.

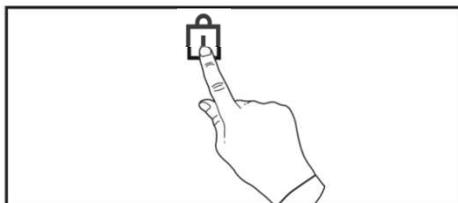
### • Programmable direct access for either cooking zone

– With zone turned off, **press** and hold  touch control then press the  touch control until the desired power level is reached (example: power level 5).

This setting is automatically validated if nothing has been pressed for 2 seconds.

 **Tip**  
To adjust the settings faster, keep your finger on the touch control for longer.

 **Tip**  
When using one cooking zone at maximum power, the other cooking zone will be automatically limited, as shown on the display.



The controls may be locked:

– either when the hob is switched off (cleaning),  
– or during use (the hob continues what it was doing and the settings displayed remain active).

However, for safety reasons, the off touch control will override the lock feature and cut off the power supply to the hob.

– Press and hold  for 3 to 4 seconds.

The display  (luminous dot) appears and disappears after a few seconds. If any of the touch controls are pressed whilst the hob is locked, the  key symbol will be displayed.

### • UNLOCKING

– Press and hold  for 3 to 4 seconds.

The display  (luminous dot) disappears.

### • CLEAN LOCK

– This function allows you to temporarily lock your hob while cleaning.

To activate **Clean Lock**:

– Your hob must be turned off.

– Briefly press  touch control.

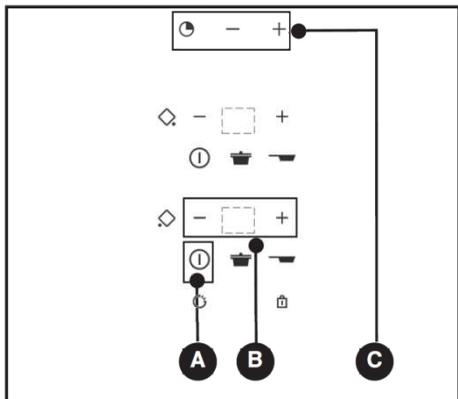
You will hear a beep and the indicator will start flashing.

– After a preset time, the lock will automatically disengage. A double beep sounds and the indicator goes out.

 **Tip**  
Remember to unlock your hob before reusing it (see “CHILD SAFETY: UNLOCKING”).

# • 3 USING YOUR APPLIANCE

## • THE CONTROLS



- A** On/off touch controls
- B** Power level touch controls
- C** Timer touch controls

## • POWERING ON

Press the touch control for the zone you want to use.

A flashing **0** display and a beep indicates that the zone is on. You can now set the power you require.

If you do not select a power level, the cooking zone will automatically switch off.

## • OFF

Press the touch control for the zone used or power touch control until **0** is displayed.

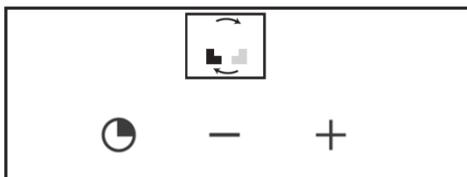
## • ADJUSTING THE POWER LEVEL

Press or touch control to adjust your power level between 1 and 15 (maximum power = 15).

When the appliance is switched on, you can move directly to maximum power by pressing touch control.

## • SETTING THE TIMER

A timer is available for all the cooking zones but can only be used for one at a time.



With a series of presses of the touch control you can select the cooking zone to which you want the timer to apply.

The timer can only be used for a plate that is already in use.

### • To use the timer:

- Switch on the cooking zone and adjust the power level.
- Position the rotating symbol on this cooking zone.
- Adjust the time by pressing or . A dot will light up on the display to confirm your operation.

The timer starts counting only if the cooking zone is covered with an item of cookware.

When cooking is finished the zone switches off, the timer indicates **0**, and you are notified by a **beeping** sound.

- Press or touch control of the timer to stop the beep.

### • To change the timer settings:

- Press the or timer touch controls.

### • To stop the timer:

- Press the touch control.

### • To change the cooking plate to which the timer is applied:

- Stop the current timer.
- By pressing the touch control successively, assign a new operating cooking zone.

---

## • 3 *USING YOUR APPLIANCE*

---

### • **USING THE “ELAPSED TIME” TOUCH CONTROL**

This function displays the time elapsed since the last time the power setting was adjusted for a given cooking zone.

To use this function, press  touch control. The time that has passed flashes on the timer display for the chosen burner.

If you want cooking to end in a specific period, press  touch control then, in 5 seconds, press  on the timer to increase the cooking time that you wish to set. The time display becomes fixed for 3 seconds, then the remaining cooking time will appear. A beep will confirm your choice. This function can be used with or without the timer.

Note: If a time is displayed on the timer, this time cannot be modified for 5 seconds after pressing . After these 5 seconds have elapsed, you can modify your cooking time.

# 3 USING YOUR APPLIANCE

## • INDUCTION-SAFE COOKWARE

### • Which cookware is the most suitable?

You probably already have pans that are suitable for an induction hob.

– **Enamelled steel pans with or without non-stick coating:** casserole dishes, deep fryers, saucepans or griddle pans.

– **Cast-iron pans:** so as not to scratch the vitroc ceramic surface, avoid sliding pans over the hob surface, or choose a pan with an enamel-coated base.

– **Induction-safe stainless steel pans:** most stainless steel pans are suitable for induction cooking (saucepans, casserole dishes, frying pans and deep fryers).

– **Aluminium pans with special bases:** choose pans with flat, thick bottoms, which provide a more even cooking (the heat is distributed better).

### – An “INDUCTION CLASS” logo

Only glass, terra cotta, aluminium without a special finish on the bottom, copper and some non-magnetic stainless steels do not work with induction cooking. We recommend that you select cookware with a thick, flat bottom.

When you buy your cookware, make sure that this logo is on the package; it assures you that it is compatible with induction cooking.



To help you choose, a list of utensils is provided in this booklet.

### – Residual heat indicator

After intensive use, the cooking area may remain hot for a few minutes.

A **H** will be displayed. Do not touch the zones concerned during this time.

### • What type of pans must I not use?

GLASS, CERAMIC, EARTHENWARE, ALUMINIUM WITHOUT A SPECIAL BASE, COPPER AND CERTAIN NON-MAGNETIC STAINLESS STEEL COOKWARE.

### • The “cookware” test

Thanks to its cutting edge technology, the hob is able to recognise most types of cookware. Place your pan on a cooking zone, for example at power level 4, if the display is normal, your pan is **OK to use**; if it **flashes**, your pan is **not suitable** for use on an induction hob. Even pans without a completely flat bottom can be used, as long as the bottom isn't too out of shape.

### • Automatic-stop

Automatic stop is a safety feature of your hob. It is automatically activated if you forget to turn off the cooker:

Power level used	The cooking zone automatically turns off after:
Positioned: between 1.....7 between 8.....11 above 12	8 hours 2 hours 1 hour

**AS** is shown on the display for the cooking zone concerned, and a beep sounds for about 2 minutes. **AS** will continue to be displayed until you press one of the touch controls for the cooking zone. A double beep will sound to confirm that a touch control has been pressed.

# • 3 USING YOUR APPLIANCE

## • INDUCTION-SAFE COOKWARE (continued)

### • Precautions for use

— When using non-stick pans (such as Teflon) and little or no butter or oil, briefly preheat on position 9 or position 10. Never use position 11 or 12, as this may damage your pan.

— Never heat sealed cans as they may explode (this applies to any type of cooking).

— It is recommended to avoid placing metal objects such as knives, forks, spoons and lids on the cooking surface, as they may heat up.



### Note

*Objects not intended for cooking should never be placed on the hob. When cooking, never use aluminium foil and never place products wrapped in aluminium directly on the hob. The aluminium would melt and would permanently damage your appliance.*

### • “Electronic” safety feature

If the temperature in the electronic circuits becomes too high, the safety feature will automatically reduce the power delivered by the hob.

### “Empty saucepan” safety feature

Each heating zone is equipped with a safety device that constantly detects the temperature of the heating zone. Thus there is no risk of overheating caused by empty pans.

Use the correct cooking zone for the pan (depending on the model)

Multiple cookware	Multiple services	Small cookware
<p><b>This 23 cm cooking zone:</b></p> <ul style="list-style-type: none"> <li>- Automatically adapts to the diameter of the cookware.</li> <li>- Delivers the optimum power level.</li> <li>- Ensures excellent distribution of heat.</li> <li>- Provides an even cooking temperature, so that whether you are cooking large pancakes, a large fish, etc., or large amounts of small foodstuffs, they will <b>be cooked evenly</b>.</li> </ul>		<p>Gentle cooking (sauces, creams, etc.). Preparation of small amounts or individual portions.</p>



### Note

*- If an oven is located below your hob (see “Flush mounting”), the hob’s thermal safety devices will make it impossible to use the hob and your oven’s pyrolysis function at the same time.*

*When using the induction hob, do not place objects that can be magnetised on the glass worktop (e.g. credit cards, cassettes, etc.)*

*Special warning for people with active implants (pacemakers, insulin pumps, etc.): your induction hob generates a magnetic field in the immediate area. We therefore recommend that you contact the manufacturer of your active implant to determine any possible incompatibilities.*

# • 4 DAILY CARE OF YOUR APPLIANCE

## • MAINTAINING YOUR APPLIANCE

MAINTENANCE.....	WHAT TO DO	PRODUCTS/ACCESSORIES TO USE
The spark igniters and injectors	In the event that the spark plugs become soiled, clean them using a small, hard-bristled brush (non-metallic). The gas injector is located in the depression in the centre of the burner. Be sure not to block the injector during cleaning, as this will affect hob performance. Use a safety pin to unblock the injector if necessary.	. Small, hard-bristled brush. . Safety pin.
The pan supports and gas burners	For tough stains, use a non-abrasive cream, then rinse with clean water. Carefully wipe each part of the burner before using your hob again.	. Gentle scouring cream. . Kitchen sponge.
Induction zones	- Clean with warm water and then wipe. If necessary finish with the scouring side of a sponge then wipe. - For tough stains, use products designed for vitroceramic glass (example opposite).	. Kitchen sponge. . Special vitroceramic glass products (e.g. Cera-clean).
The glass top	- Clean with warm water and then wipe. For tough stains, use special vitroceramic glass cleaning products.	. Kitchen sponge. . Special vitroceramic glass products (e.g. Cera-clean).



### **Note**

**- Never clean your appliance while it is in use. Set all the electric and gas controls to zero.**

**If a crack appears in the surface of the glass, disconnect your appliance from the power supply to avoid electric shock. Contact the After-Sales Service department.**



### **Tips**

- We recommend cleaning the hob fittings by hand rather than in a dishwasher.**
- Do not use an abrasive sponge to clean your hob.**
- Do not use a steam cleaner.**

# • 5 SPECIAL MESSAGES, DIFFICULTIES

## • DURING OPERATION

YOU OBSERVE THAT:	ACTION TO BE TAKEN:
<ul style="list-style-type: none"> <li>• Lighting the burners: There is no sparking when the control knobs are pressed down.</li> </ul>	<ul style="list-style-type: none"> <li>. Check the electrical connection of your appliance</li> <li>. Check that the sparkers are clean.</li> <li>. Check that the burners are clean and in position.</li> <li>. If the hob is fixed to the worktop, make sure that the fixing clamps have not been twisted.</li> <li>. Check that the sealing rings have not come out of place.</li> </ul>
<ul style="list-style-type: none"> <li>• When you press on a knob, there are sparks on all of the burners simultaneously.</li> </ul>	<ul style="list-style-type: none"> <li>. This is normal. The lighter system is centralised, and all the burners spark at the same time.</li> </ul>
<ul style="list-style-type: none"> <li>• There are sparks, but the burner does not light.</li> </ul>	<ul style="list-style-type: none"> <li>. Check that the gas inlet pipe has not been squashed.</li> <li>. Check that the gas inlet pipe tube is less than 2m long.</li> <li>. Check that the main gas tap is open.</li> <li>. If you use gas tanks or cylinders check that they are not empty.</li> <li>. If you have just installed your hob or changed a gas cylinder, keep the control knob wide open for a few seconds so that the gas can get through.</li> <li>. Make sure the injector is not blocked up. if this is the case, clear it with a safety pin.</li> <li>. Light up your gas burner before putting a pan on it.</li> </ul>
<ul style="list-style-type: none"> <li>• Upon ignition, the flames light up and then are extinguished once the knob is released.</li> </ul>	<ul style="list-style-type: none"> <li>. Press firmly down on the knobs and hold them down for a few seconds after the appearance of flames.</li> <li>. Check that the parts of the burner are correctly mounted.</li> <li>. Check that the gaskets under the control knobs are not out of position.</li> <li>. Avoid strong drafts in the room.</li> <li>. Light your burner before placing your saucepan on it.</li> </ul>
<ul style="list-style-type: none"> <li>• In reduced heat mode, the burner goes out or the flames remain high.</li> </ul>	<ul style="list-style-type: none"> <li>. Avoid strong drafts in the room.</li> <li>. Check that the correct injectors have been fitted for the type of gas being used (see the markings on the injectors in the "Gas settings" section).</li> <li>Reminder: The default settings on the hob are for a mains gas supply (natural gas).               <ul style="list-style-type: none"> <li>• Check that the burner low power screws are properly set (See the "Changing the Gas Supply" chapter).</li> </ul> </li> </ul>
<ul style="list-style-type: none"> <li>• The flames are irregular or uneven.</li> </ul>	<ul style="list-style-type: none"> <li>• Check that the burners and injectors are clean and assembled correctly.</li> <li>• Check you have enough gas in your gas cylinders.</li> </ul>
<ul style="list-style-type: none"> <li>• The hob produces an odour during the first cooking sessions.</li> </ul>	<ul style="list-style-type: none"> <li>• Operate each burner for half an hour with a saucepan full of water.</li> </ul>
<ul style="list-style-type: none"> <li>• Your hob emits a slight clicking noise.</li> </ul>	<ul style="list-style-type: none"> <li>• This is normal. This noise is caused by the distribution of power between the two induction zones.</li> </ul>
<ul style="list-style-type: none"> <li>• The saucepans make a noise during cooking on the induction zones.</li> </ul>	<ul style="list-style-type: none"> <li>• At high power level, this is normal with certain types of pans. There is no danger for the hob.</li> </ul>
<ul style="list-style-type: none"> <li>• A series of short - or F7 is displayed.</li> </ul>	<ul style="list-style-type: none"> <li>• The electronic circuits have overheated. Problem with the cooling fan. Check that it is built in correctly. If the fault persists, call the After Sales service.</li> </ul>

# • 6 COOKING CHART

## • INDUCTION COOKING GUIDE

COOKING ZONE POWER LEVEL	PREPARING	FRYING BRINGING TO THE BOIL			COOKING/BROWNING RETURNING TO THE BOIL BOILING LIGHT BROTHS			COOKING/SIMMERING				KEEP WARM	
		12	11	10	9	8	7	6	5	4	3	2	1
<b>SOUPS</b>	BROTHS			X						X	X	X	X
	THICK SOUPS			X						X	X	X	X
<b>FISH</b>	COURT-BOUILLON			X									
	FROZEN FISH	X		X									
<b>SAUCES</b>	THICK, FLOUR-BASED WITH BUTTER AND EGGS (BEARNAISE, HOLLANDAISE)			X									
				X									
<b>VEGETABLES</b>	CHICORY, SPINACH DRY VEGETABLES			X									
	BOILED POTATOES			X									
	BROWNEED POTATOES			X									
	SAUTEED POTATOES			X									
	DEFROSTING OF VEGETABLES			X									
<b>MEAT</b>	THIN CUTS OF MEAT			X									
	PAN-FRIED STEAKS			X									
	GRILLED MEAT (CAST IRON GRILL)			X									
<b>FRIED FOODS</b>	FROZEN CHIPS	X											
	FRESH CHIPS	X											
<b>OTHER</b>	PRESSURE COOKER	X											
	COMPOTES												
	PANCAKES												
	CUSTARD												
	MELTED CHOCOLATE												
	JAMS												
	MILK												
	FRIED EGGS												
	PASTA												
	JARS OF BABY FOOD (BAIN MARIE)												
FRAGOUTS													
CREOLE RICE													
RICE PUDDING													

The maximum power levels should be used only for frying and bringing rapidly to the boil.

# • 6 COOKING CHART

## • GAS COOKING GUIDE

	PREPARATIONS	TIME	HIGH SPEED	SEMI-FAST
<b>SOUPS</b>	Bouillons Thick soups	8-10 minutes	X	
<b>FISH</b>	Court bouillon Barbecue	8-10 minutes 8-10 minutes	X X	
<b>SAUCES</b>	Hollandaise, béarnaise Béchamel, aurore	10 minutes		X X
<b>VEGETABLES</b>	Chicory, spinach Cooked peas Provençal tomatoes Fried potatoes Pasta	25-30 minutes 15-20 minutes	X X X X X	
<b>MEAT</b>	Steak Blanquette, Osso-bucco Sautéed poultry breasts Tournedos	90 minutes 10-12 minutes 10 minutes	X X X X	
<b>FRYING</b>	French fries Fritters		X X	
<b>DESSERTS</b>	Rice pudding Fruit compote Pancakes Chocolate Custard Coffee (small percolator)	25 minutes 3-4 minutes 3-4 minutes 10 minutes		X X   X

# • 7 A FEW TIPS

Lighting with gas safety feature	<ul style="list-style-type: none"> <li>. Keep holding down the control knob for a few seconds after the flame has appeared in order to activate the safety system.</li> <li>. If there is a power failure, a burner can be lit by holding down the control knob and placing a lighted match against the burner.</li> </ul>
Use of cookware	<ul style="list-style-type: none"> <li>. The gas and electric hobs should only be used with stable, heat-resistant cookware with flat bottoms.</li> <li>. Use cookware of a suitable size: the diameter of the bottom of the cookware should be equal to or greater than the diameter of the electric cooking zone.</li> </ul>
General maintenance	<ul style="list-style-type: none"> <li>. Clean the burners regularly: this is essential to keep them working correctly and to ensure a stable and even flame.</li> <li>. Do not forget the spark igniters. Thoroughly dry the burners and burner covers before replacing them.</li> <li>. Finish cleaning by wiping the glass worktop using a piece of absorbent paper to remove any traces of damp.</li> </ul>
Tips	<ul style="list-style-type: none"> <li>. Once water starts to boil, reduce the flame to prevent it boiling over.</li> <li>. Cover your saucepans with lids to save energy.</li> <li>. Try turning off an electric cooking zone a few minutes before the end of the cooking time.</li> </ul>



### Tip

– Always read the instruction booklet carefully for more detailed information.

---

• **8** *PERSONAL NOTES*

---

---

# • 9 AFTER SALES SERVICE

---

## 6.1 - AFTER SALES SERVICE

Any maintenance on your equipment should be undertaken by:

- either your dealer,
- or another qualified mechanic who is an authorized agent for the brand appliances.

When making an appointment, state the full reference of your equipment (model, type and serial number). This information appears on the manufacturer's nameplate attached to your equipment (**Fig 01**).

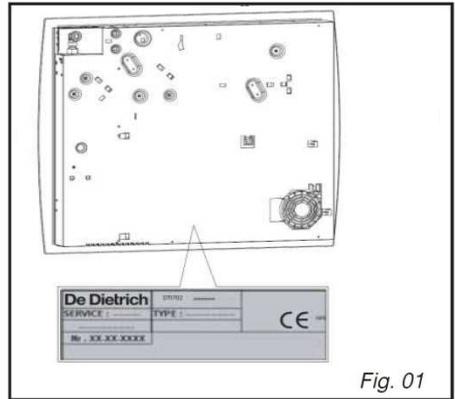


Fig. 01

Find full information about the brand at :  
[www.de-dietrich.com](http://www.de-dietrich.com)



Brandt France - SAS with share capital of €100.000.000 RCS Nanterre 801 250 531.