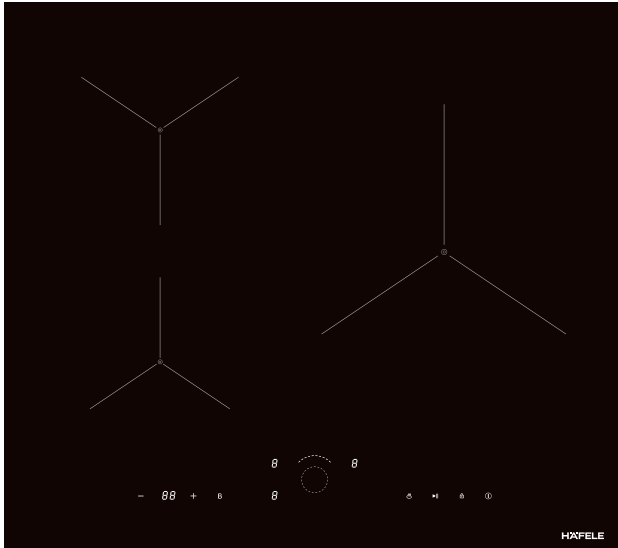


# HÄFELE

## INSTRUCTION MANUAL INDUCTION HOB MAGNETIC KNOB 3 ZONE




495.11.002

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## CONTENT

• SAFETY WARNINGS.....	1
• PRODUCT OVERVIEW.....	5
• A WORD ON INDUCTION COOKING.....	6
• USING YOUR HOB.....	8
• USING THE BOOST.....	10
• USING THE STOP AND GO.....	11
• USING THE KEEP WARM.....	11
• USING THE TIMER.....	11
• COOKING GUIDELINES.....	13
• HEAT SETTINGS.....	14
• CARE AND CLEANING.....	15
• HINTS AND TIPS.....	16
• FAILURE DISPLAY AND INSPECTION.....	17
• INSTALLATION.....	19

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## SAFETY WARNINGS

Your safety is important to us. Please read this information before using your cooktop.

### Installation

#### Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

#### Important safety instructions

- Read these instructions carefully before installing or using this appliance. No combustible material or products should be placed on this appliance at any time.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and without earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

### Operation and maintenance

#### Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply(wallswitch) and contact a qualified technician.
- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

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### Health Hazard

- This appliance complies with electromagnetic safety standards.
- However, persons with cardiac pacemakers or other electrical implants(such as insulin pumps)must consult with their doctor or implant manufacturer before using this appliance to make sure.
- That their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death.

### Hot Surface Hazard

- Do not let your body, clothing or any item other than suitable cookware contact the Induction glass until the surface is cool.
- Beware: magnetisable metal objects worn on the body may become hot in the vicinity of the cooktop. Gold or silver jewellery will not be affected.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

### Cut Hazard

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

### Important safety instructions

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Do not place or leave any magnetisable objects(e.g.credit cards, memory cards)or electronic devices(e.g.computers,MP3 players)near the appliance, as they may be affected by its electromagnetic field.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual(i.e.by using the touch controls).Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.

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- Do not allow children to play with the appliance or sit, stand, or climb on it.
  - Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
  - Do not leave children alone or unattended in the area where the appliance is in use.
  - Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
  - Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
  - Do not use a steam cleaner to clean your cooktop.
  - Do not place or drop heavy objects on your cooktop.
  - Do not stand on your cooktop.
  - Do not use pans with jagged edges or drag pans across the Induction glass surface as this can scratch the glass.
  - Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Induction glass.  
If the power supply cable is damaged, it must only be replaced by a qualified technician.
  - This appliance is intended to be used in household and similar applications such as:-staff kitchen areas in shops, offices and other working environments;-farm houses;-by clients in hotels, motels and other residential type environments;-bed and breakfast type environments.
  - This appliance can be used by children aged from 8 years and above and persons 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.

 **WARNING**

- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

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- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
  - After use, switch off the hob element by its control and do not rely on the pan detector.

 CAUTION

- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

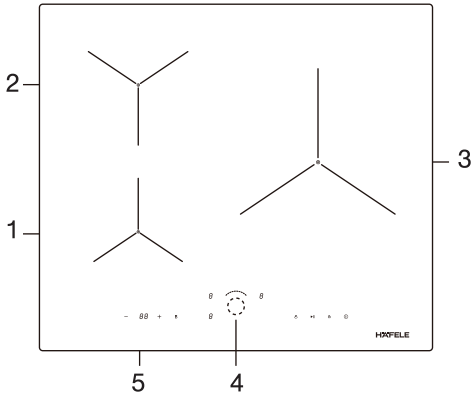
 WARNING

- In order to prevent tipping of the appliance, this stabilizing means must be installed. Refer to the instructions for installation.

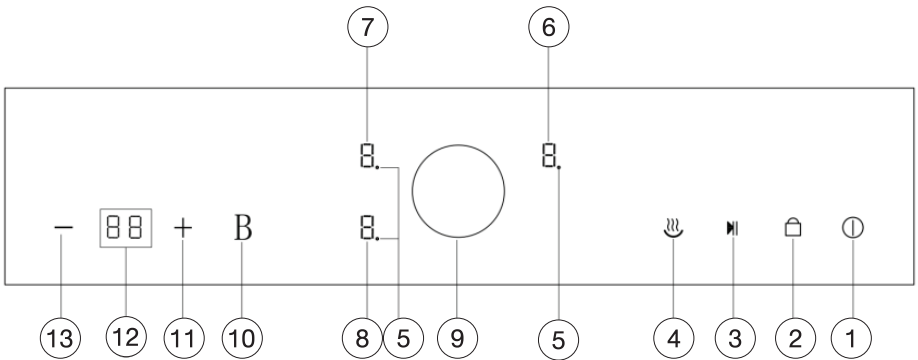
 WARNING

- Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacture of the appliance in the instruction for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

## PRODUCT OVERVIEW



- 1. 1500W/1800W 160mm cook zone
- 2. 2000W/2600W 210mm cook zone
- 3. 2300W/3000W 280 mm cook zone
- 4. Control panel
- 5. Glass

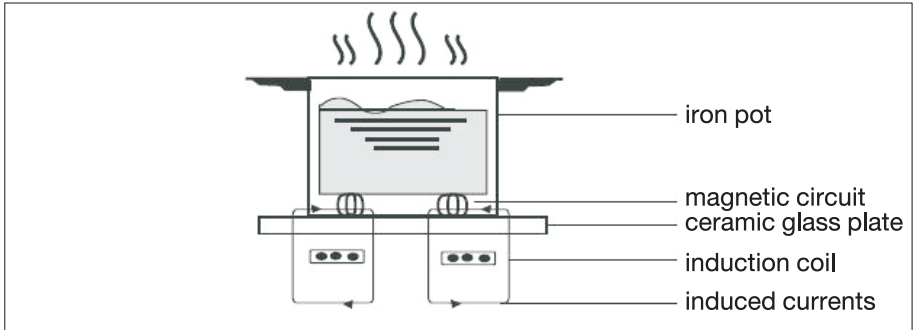


1	ON/OFF control
2	Child lock
3	Stop and go control
4	Keep warm
5	Display of timer status
6-8	Heating Zone Selection
9	Magnetic Knob control
10	Booster control
11/13	Timer regulating control
12	Timer display

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## A WORD ON INDUCTION COOKING

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.

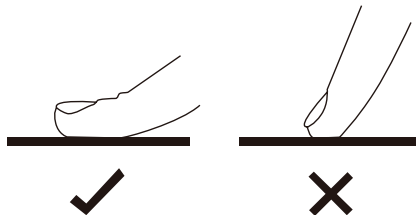


### Before using your New Hob

- 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.



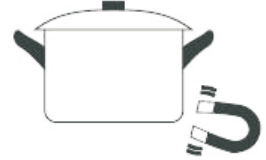
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## Choosing the right Cookware



Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.

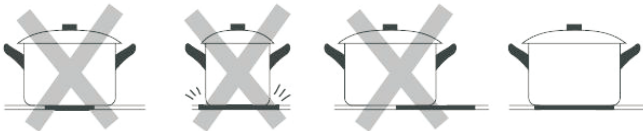
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:
  1. Put some water in the pan you want to check.
  2. If it does not flash in the display and the water is heating, the pan is suitable.
- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.



**Do not use cookware with jagged edges or a curved base.**



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected. Always centre your pan on the cooking zone.



Always lift pans off the Induction hob—do not slide, or they may scratch the glass.



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## Pan dimensions

The cooking zones are up to a limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone. To obtain the best efficiency of your hob, please place the pan in the centre of the cooking zone.

## USING YOUR HOB

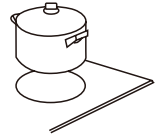
### To start cooking

1. Touch the ON/OFF  control.

After power on, the buzzer beeps once, all displays light will turn on, indicating that the induction hob has entered the state of standby mode.

2. Place a suitable pan on the cooking zone that you wish to use. Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.

3. Touching the heating zone selection control and an indicator will flash "0"



**To start If the display flashes cooking  alternately with the heat setting**

This means that:

- You have not placed a pan on the correct cooking zone or,
- The pan you're using is not suitable for induction cooking or,
- The pan is too small or not properly centered on the cooking zone.

No heating takes place unless there is a suitable pan on the cooking zone.

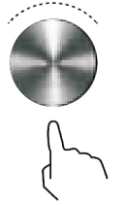
The display will automatically turn off after 1 minute if no suitable pan is placed on it.

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### Setting the heating zone power level

#### 4. To set the power level

After selecting of the heating zone, the indicator will flash “0”, by rotate the magnetic knob to select the power level.



\*If you don't choose a heat setting within 1 minute, the induction hob will automatically switch off, You will need to start again at step 1.

\*You can modify the heat setting at any time during cooking. If the magnetic Knob is lost or damaged, you can remove the knob and slide your finger along the corresponding circle on the glass panel.

### Child Lock Function

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF control are disabled.

#### To lock the controls

Touch the child lock control  The timer indicator will show “Lo”

#### To unlock the controls

1. Make sure the hob is turned on.
2. Touch and hold the child lock control  for a while.
3. You can now start using your hob.



When the hob is in the lock mode, all the controls are disabled except the ON/OFF. You can always turn the induction hob off with the ON/OFF control in an emergency, but you shall unlock the hob first in the next operation.

### Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the Induction hob. When an excessive temperature is monitored, the Induction hob will stop operation automatically.

### Detection of Small Articles

When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the hob automatically goes on to standby in 1 minute. The fan will keep cooling down the induction hob for a further 1 minute.

## Auto Shutdown Protection

Auto shut down is a safety protection function for your hob. It shut down automatically if ever you forget to turn off your cooking. The default working times for various power levels are shown in the below table:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2



People with a heart pace maker should consult with their doctor before using this unit.

## When you have finished cooking

1. Touching the heating zone selection control that you wish to switch off.

2. To turn off the cooking zone:

2.1 rotate the magnetic knob, anti-clockwise direction.

Make sure the display shows "0".



3. Beware of hot surfaces

H will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.



4. Turn the whole cooktop off by touching the ON/OFF control.

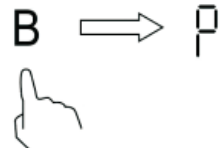


## USING THE BOOST

"Boost" is the function that heats an area with greater power for a period of 5 minutes (maximum). So you can get more powerful and faster cooking.

1. Choose one heating plate by Touching the heating zone selection control.

2. Touch the "Boost" button, the cooking zone will start to operate in Boost mode. The power display shows "p" to indicate that the zone is in "boost" mode.

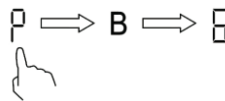


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3. The "Boost" power will last 5 minutes and then Exit Boost Mode.




4. If you wish to cancel the Boost mode before 5 minutes, press the selection.




5. button for this cooking zone again. then touch the "Boost" button. The cooking zone returns to the power level set before Boost activation.


#### USING THE STOP AND GO

When the heating plate is in working, press button  to pause all the heating plates that are in working condition. Press button again, and all the previously suspended heating plate will resume working.

**Note: This function is applicable to the entire induction cooker and cannot be used to pause or start a specific heating plate.**

#### USING THE KEEP WARM

1. Choose one heating plate by Touching the heating zone selection control  
Touching the button,  the corresponding heating plate enters "keep warm" state (the power display is at level 2)

2. Touch again the button , to Exit .

#### USING THE TIMER

You can use the timer in this way:

- You can set it to turn one cooking zone off after the set time is up
- You can set the timer from 01 up to 99 minutes.as reminder

Setting the timer as reminder

1. When the hob in working status , no need to choose any heating zone, Directly Touch the Timer regulating control key to set 1-99 minutes as reminder for the whole hob .
2. Then press the timer regulating control key to enter the setting of the timing time. The time setting will be automatically confirmed after 5 seconds  
Hint: Touch the " \_ " or " + " control of the timer once will decrease or increase by 1 minute. Touch and hold the " "or" + " control of the timer will decrease or increase by 10 minutes.
3. When the countdown of the reminder function timing time reaches 0, the buzzer will sound 30 times. Press any key , the sound will stop. The working status of each burner remains unchanged.

## Setting the timer to turn one cooking zone off

1. Touching the heating zone selection control that you want to set the timer for.



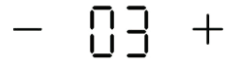
2. Set the time by touching the "-" or "+" control of the timer

Hint: Touch the "-" or "+" control of the timer once will decrease or increase by 1 minute.

Touch and hold the "-" or "+" control of the timer will decrease or increase by 10 minutes. The time setting will be automatically confirmed after 5 seconds .

3. If want to cancel the timer , Touch corresponding heating zone ,adjust "-" or "+" control of the timer to 0 .

4. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.



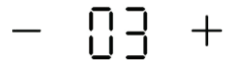
5. When the timer expires, the corresponding cooking zone will automatically switch off and show H.



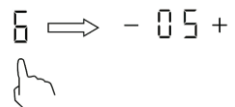
other cooking zone will keep operating if they are turned on previously

## Setting the timer to turn more than one cooking zone off

1. If use this function to more than one heating zone, the timer indicator will show the shortest time. (e.g. zone 1# setting time of 3 minutes, zone 2# setting time of 6 minutes the timer indicator shows "3".)



If you want to check the set time of other heating zone, touch the heating zone selection control. The timer will indicate its set time.



2. When the timer has expired, the corresponding cooking zone will be automatically switched off and show "H".

NOTE: If you want to change the time after the timer is set, you have to start from step 1

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## COOKING GUIDELINES



Take care when frying as the oil and fat heat up very quickly particularly if you're using high power. At extremely high temperature oil and fat will ignite spontaneously and this presents a serious fire risk.

### Cooking Tips

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

### Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flourthickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

### Searing steak

**To cook juicy flavoursome steaks:**

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 — 8 minutes per side. Press the steak to gauge how cooked it is — the firmer it feels the more 'well done' it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

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## For stir-frying

1. Choose an induction compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

### HEAT SETTINGS

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction hob to find the settings that best suit you.

Heat setting	Suitability
1 - 2	<ul style="list-style-type: none"><li>• delicate warming for small amounts of food</li><li>• melting chocolate, butter, and foods that burn quickly</li><li>• gentle simmering</li><li>• slow warming</li></ul>
3 - 4	<ul style="list-style-type: none"><li>• reheating</li><li>• rapid simmering</li><li>• cooking rice</li></ul>
5 - 6	<ul style="list-style-type: none"><li>• pancakes</li></ul>
7 - 8	<ul style="list-style-type: none"><li>• sautéing</li><li>• cooking pasta</li></ul>
9	<ul style="list-style-type: none"><li>• stir frying</li><li>• searing</li><li>• bringing soup to the boil</li><li>• boiling water</li></ul>

## CARE AND CLEANING

What ?	How ?	Important!
<p><b>Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)</b></p>	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Apply a cooktop cleaner while the glass is still warm (but not hot!)</li> <li>3. Rinse and wipe dry with a clean cloth or paper towel.</li> <li>4. Switch the power to the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. Heavy-duty scourers,</li> <li>• some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable.</li> <li>• Never leave cleaning residue on the cooktop: the glass may become stained.</li> </ul>
<p><b>Boilovers, melts, and hot sugary spills on the glass</b></p>	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Induction glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off at the wall.</li> <li>2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.</li> <li>3. Clean the soiling or spill up with a dish cloth or paper towel.</li> <li>4. Follow steps 2 to 4 for 'Everyday soiling on glass' above.</li> </ol>	<ul style="list-style-type: none"> <li>• Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.</li> <li>• Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.</li> </ul>
<p><b>Spillovers on the touch controls</b></p>	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Soak up the spill</li> <li>3. Wipe the touch control area with a clean damp sponge or cloth.</li> <li>4. Wipe the area completely dry with a paper towel.</li> <li>5. Switch the power to the Induction hob back on.</li> </ol>	<ul style="list-style-type: none"> <li>• The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.</li> </ul>

## HINTS AND TIPS

Problem	Possible causes	What to do
<b>The Induction hob cannot Be turned on.</b>	No power.	Make sure the Induction hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
<b>The touch controls are unresponsive.</b>	The controls are locked.	Unlock the controls. See section 'Using your induction cooktop' for instructions.
<b>Spillovers on the touch controls</b>	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
<b>The glass is being scratched.</b>	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'
<b>some pans make crackling or clicking noises.</b>	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
<b>The induction hob makes a low humming noise when used on a high heat setting.</b>	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
<b>Fan noise coming from the Induction hob.</b>	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.

Problem	Possible causes	What to do
<b>Pans do not become hot and U appears in the display.</b>	The induction hob cannot detect the pan because it is not suitable for induction cooking. The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Use cookware suitable for induction cooking. see section 'Choosing the right cookware' Centre the pan and make sure that its base matches the size of the cooking zone.
<b>The induction Technical fault. hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).</b>	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.

Never attempt to disassemble the unit by yourself

#### FAILURE DISPLAY AND INSPECTION

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

<b>E1</b>	The input voltage is too high ( $\geq 260V$ )	please check whether the power grid voltage is normal. After the power grid voltage is normal, restart the hob
<b>E2</b>	The input voltage is too low ( $\leq 180V$ )	please check whether the power grid voltage is normal. After the power grid voltage is normal, restart the hob
<b>E3</b>	pan is dry cooked	please check if the pan is dry cooked .then plug it again. If still show"E3", may be the sensor failure or main board failure

E5	this mean the IGBT high temperature	please check the fan assemble if OK
FA	the thermal resistor of IGBT short	please replace the power board
F9	the thermal resistor of IGBT open	please replace the power board
<u>U</u>	haven't put the pan or cook dry	please put the right pan on it
d0	NTC failure test	Under normal working conditions, the thermistor of the coil plate should sense the temperature change within 8 minutes, if no, it should be able to provide protection
01	The Induction coil Loop failure	The induction coil without screw or the the screw is loose.
E1	communication error	An error occurred in the communication between the control board and the main board.
U and by turns	Code without a boiler plate	No pot or No appropriate pot, please put the appropriate pot.

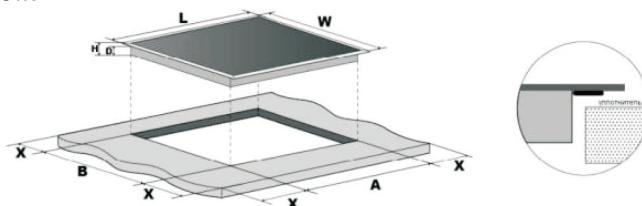
The above are the judgment and inspection of common failures. Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob.

## INSTALLATION

### Selection of installation equipment

Cut out the work surface according to the sizes shown in the drawing. For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole. Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate.

As shown below:

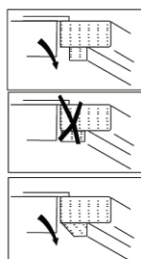
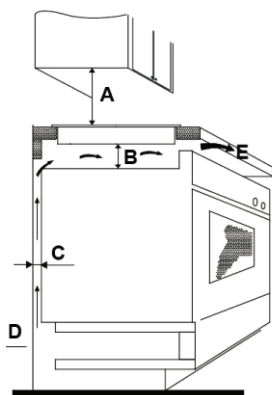


Model	L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
495.11.002	590	520	56	50	565	490	50

Under any circumstances, make sure the Induction cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the Induction cooker hob is in good work state. As shown below



Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.



A(mm)	760
B(mm)	50 mini
C(mm)	20 mini
D	Air intake
E	Air exit 10mm

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### **Before you install the hob, make sure that**

- The work surface is square and level, and no structural members interfere with space requirements.
- The work surface is made of a heat-resistant material.
- If the hob is installed above an oven, the oven has a built-in cooling fan.
- The installation will comply with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).  
the isolating switch will be easily accessible to the customer with the hob installed.
- You consult local building authorities and by-laws if in doubt regarding installation.
- You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

### **When you have installed the hob, make sure that**

- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of fresh air from outside the cabinetry to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- The isolating switch is easily accessible by the customer.

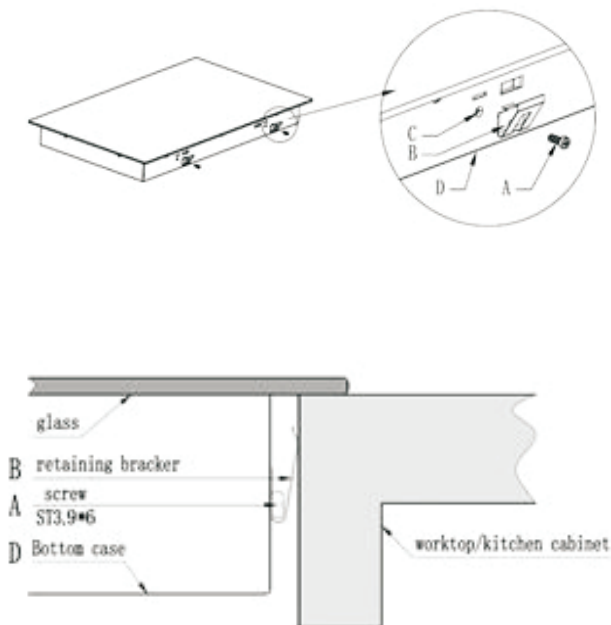
### **Before locating the fixing brackets**

- The unit should be placed on a stable, smooth surface (use the packaging).
- Do not apply force onto the controls protruding from the hob.

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## Adjusting the bracket position

Fix the hob on the work surface by screw 4 brackets on the bottom of hob (see picture) after installation.



## Cautions

1. The induction hotplate must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The hob will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics
3. The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the table surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.

## Connecting the hob to the mains power supply



This hob must be connected to the mains power supply only by a suitably qualified person.

Before connecting the hob to the mains power supply, check that:

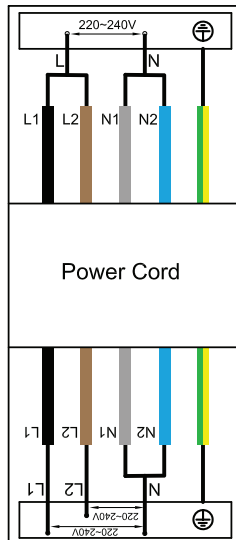
1. the domestic wiring system is suitable for the power drawn by the hob.
2. the voltage corresponds to the value given in the rating plate.
3. the power supply cable sections can withstand the load specified on the rating plate.

To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire. The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.



Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below.



Model: 495.11.002

## Online Warranty Registration

Online Warranty Registration  
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