



90CM INDUCTION HOB

OPERATION AND STORAGE MANUAL

Read in full and retain for future reference



Keep this manual with the appliance. If the appliance is to be used by a third party, this instruction manual must be supplied with it.



90CM INDUCTION HOB



Before First Use

- Before first use, remove any stickers or similar from the appliance, except for the rating label.
- Dispose of any plastic bags as they pose a risk of suffocation for young children.

Please read this manual before operating the appliance and keep it in a safe place for future reference. If this appliance is transferred to a new owner, the manual should also be provided to the new owner.

Important Safety Measures and Precautions

WARNING!

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

- Do not use your appliance as a work or storage surface, or leave any objects or utensils on the appliance.
- Do not place or leave any magnetisable objects or electronic devices near the appliance, as they may be affected by its electromagnetic field.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Do not use this appliance for anything other than its intended use.
- After use, always turn off the cooking zones and the cooktop as described in this manual. Do not rely on the pan detection feature to turn off the cooking zones once you remove the cookware.
- Do not place or drop heavy objects onto your cooktop.
- Do not use cookware with jagged edges or drag them across the Induction glass surface as this can scratch the glass.
- Do not use any aluminium foil or place any food wrapped in aluminium foil directly on the hob.

WARNING!

Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.

- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Induction glass.
- Do not use a steam cleaner to clean your cooktop.
- Do not let your body, clothing or any item other than suitable cookware contact the Induction glass until the surface has cooled.
- Only use counter top protectors designed for use with the cooking appliance.
- When cooking in non-stick cookware without seasoning, do not exceed 1-2 minutes preheating time.
- If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock.
- 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.
- If the supply cord is damaged, it must be replaced by the

manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- 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. Cleaning and user maintenance should not be undertaken by children without supervision.
- 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.

Installation Precautions

Read these instructions carefully before installing or using this appliance and make sure this information is available to the person responsible for installing the appliance as it could reduce your installation costs.

- No combustible material or products should be placed on this appliance at any time.
- This appliance is to be properly installed and 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 and must be easily accessible to the customer.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

BEFORE INSTALLATION

- Make sure that the work surface is square and level, and that there is no structural interference with the space requirements.
- Check that the work surface is made of a heat-resistant material.
- Ensure that if the hob is installed above an oven, that the oven has a built-in cooling fan.
- Check that the installation complies with all clearance requirements and applicable standards and regulations.

- Make sure that you use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.
- Ensure 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.
- Make sure that the appliance is installed in such a way that allows for better heat radiation in order to enhance the products reliability.

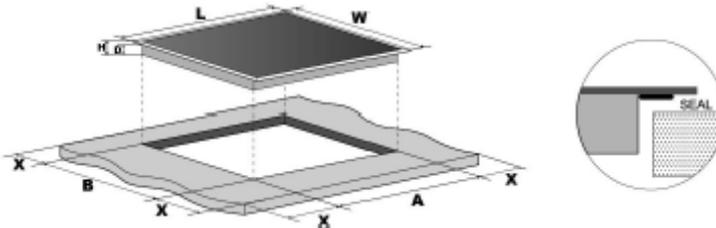
Installation

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 30 mm.

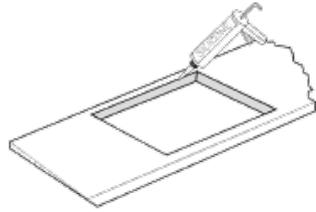
Please select heat-resistant work surface material to avoid any large deformation caused by the heat radiation from the hotplate.



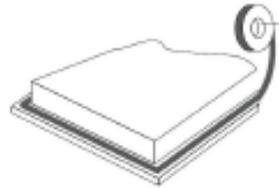
MODEL	L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X (mm)
INSB 6003 BK	590	520	58	54	565	495	50 (minium)
INSB 6003 X							
INSB 6004 BK							
INSB 8021 BK	800	520	590	56	745	495	50 (minium)
INSB 9012 BK	900	520	590	56	875	495	50 (minium)

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

1. Cut out worktop to the supplied dimensions shown, with suitable equipment. Seal the cut edge of the worktop using silicone or PTFE and allow to dry before fitting the Hob.



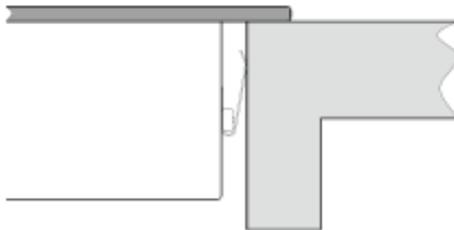
2. Stretch out the supplied seal along the underside edge of the hob, ensuring that the ends overlap. Do not use adhesive to fix the hob into the worktop

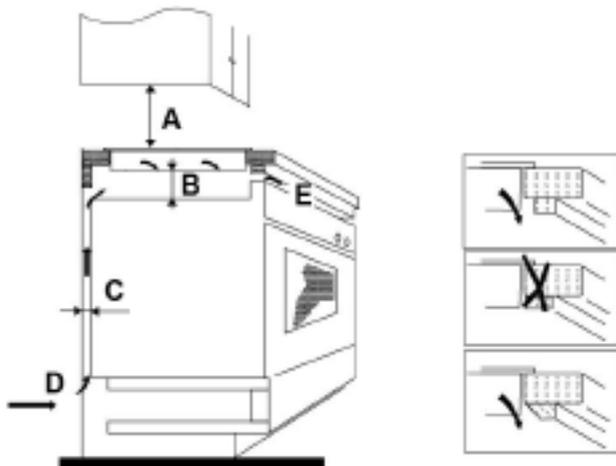


3. Once the seal is fitted, position the hob into the cutout in the worktop. Apply gentle downwards pressure onto the hob to push it into the worktop, ensuring a good seal around the outer edge.
- Make sure the Induction Hob is well ventilated at all times and that the air inlet and outlet are not blocked. Ensure the appliance is always in good working state.

CAUTION!

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





A (mm)	B (mm)	C (mm)	D (mm)	E
760 min.	50 min.	20 min.	Air intake 5 min.	Air exit 5min.

AFTER YOU HAVE INSTALLED THE HOB

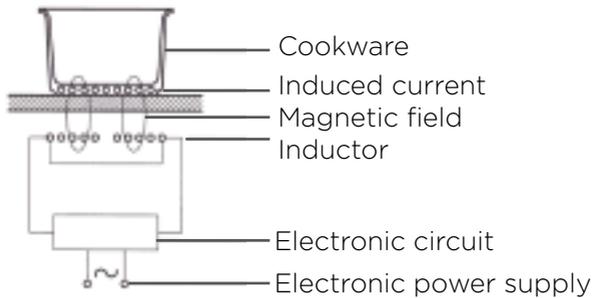
- Make sure that the power supply cable is not accessible through cupboard doors or drawers.
- Check that there is adequate flow of fresh air from outside the cabinetry to the base of the hob.
- Make sure that a thermal protection barrier is installed below the base of the hob, if the hob is installed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

A WORD ON INDUCTION COOKING

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

Induction cooking has the following characteristics:

- Minimal dispersion (high performance).
- Removing (or lifting) the cookware from the hob automatically stops the cooking zone.
- The electronic system permits flexibility and precision control.



CHOOSING THE RIGHT COOKWARE

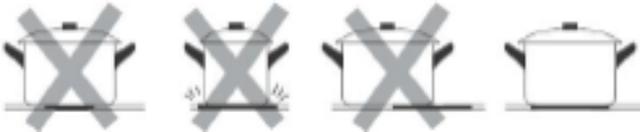
- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable 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, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.



- If cast iron cookware is used, make sure it has an enamel bottom to avoid scratching the ceramic hob surface.
- Do not use cookware with jagged edges or a curved base.



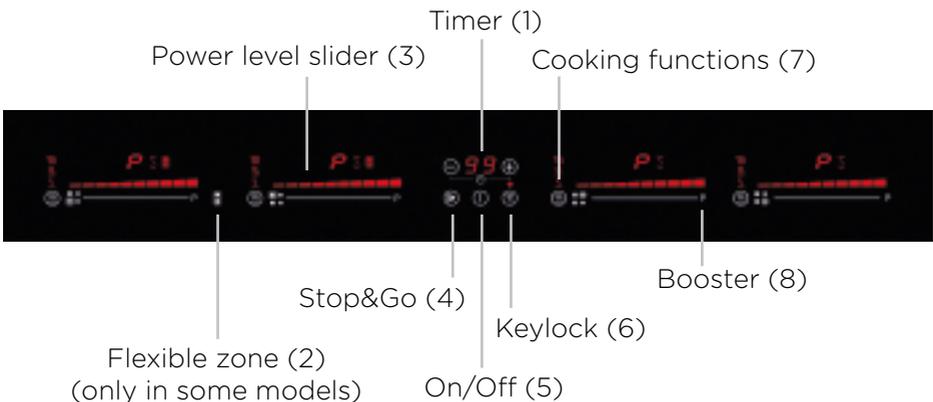
- Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone.
- It is important to use cookware that has the same diameter as the graphic of the zone selected. Using a wider pot will result in energy being used at its maximum efficiency. If you use a smaller pot efficiency could be less than expected. Anything less than 140mm could be undetected by the hob.
- Always centre your pan on the cooking zone.



- Always lift pans off the Induction Hob. Do not slide, or they may scratch the glass.



Product Description



Operation

TO START COOKING

1. Touch the ON/OFF control. After power on, the will buzzer beep once and all displays will show (-) or (--), indicating that the Induction Hob has entered the state of standby mode.
 2. Place suitable cookware on the cooking zone that you wish to use. Make sure the bottom of the cookware and the surface of the cooking zone are clean and dry.
 3. Set a power level between 1 and 9 by sliding along the “slider” key, (3) or just touch any point of the “slider” (3).
- If you don't choose a power setting within 20 seconds, the Induction Hob will automatically switch off. You will need to start again at step 1.
 - You can modify the power setting at any time during cooking.

If the display flashes $\geq \underline{\text{U}} \leq$ alternately with the power setting, This means that:

- The cookware is not placed on the correct cooking zone.
- The cookware you're using is not suitable for induction cooking.
- The cookware is too small or not properly centred on the cooking zone.

No heating will take place unless there is suitable cookware on the cooking zone. The display will automatically turn off after 1 minute if no suitable cookware has been placed.

WHEN YOU HAVE FINISHED COOKING

1. Touch the power level slider (3) to decrease the power to level 0.
2. Beware of hot surfaces.

Residual Heat Indicator

After switching off the cooking zone, the corresponding power display will indicate “H” until the temperature in the zone has dropped below the critical level.

USING THE BOOST FUNCTION

The Booster function provides higher power for a maximum of 5 minutes giving you a faster cooking time with more power. The function can work in any cooking zone.

To active the Boost function

1. Touch Booster key (8) of the desired cooking zone. The related power display will show "P." and the zone will reach the maximum power. The Booster power will last for 5 minutes and then the zone will go back to the power level 9.

To cancel the Boost function

1. Touch power level slider (3) to cancel the Booster function, then the cooking zone will revert to the power level that you wish.

Restrictions when using

The three zones are divided into two groups. If you want to use Booster function, when you press the Booster key (8) the selected zone will be able to reach power level "P". In the case where the power level of the other zone within the same group is also "P", then the power of this zone will be automatically reduced to level 9.

USING THE COOKING FUNCTIONS

You can choose 3 handy cooking functions by pressing "Cooking functions" (7). Each press moves from one function to the other.

- Melt or defrost (45-55 °C).
- Heating or keeping warm (65-70 °C).
- Simmering, temperature close to boiling, useful for slow cooking (about 85-95 °C).

USING THE PAUSE FUNCTION - STOP&GO

The Pause function can be used at any time during cooking. It allows the user to stop the Induction Hob and come back to it, keeping all the same settings.

1. Make sure that the cooking zone is working.
2. Touch the Stop&Go button (4). All the cooking zone displays will show (=). All the operation functions of the Induction Hob will be deactivated except for Stop&Go (4), ON/OFF (5) and Keylock (6).

- To cancel the pause status, touch Stop&Go (4), The cooking zones will go back to the power level that they were previously set.

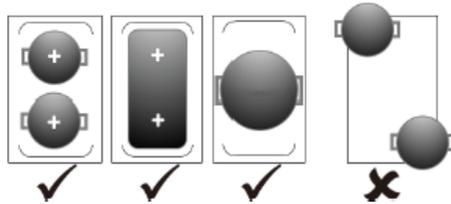
FLEXIBLE ZONE FUNCTION (only in some models)

This area can be used as a single, big zone or as two different zones, according to the cooking needs.

- The flexible zone area is made of two independent inductors that can be controlled separately.
- When working as a big single zone, the power level is the same in the entire area. The part that is not covered by cookware will not heat.

ATTENTION!

Make sure to place the cookware in the centre of the single cooking zone. In case of oversized or elongated cookware make sure to place it in the centre of the big cooking zone, covering the centre of each single zone.



To use as a single big zone

- To activate the flexible area as a single big zone, simply press the Flexible Zone key (2).
 - The Flexible Zone indicator next to the power level indicator will light up.
- The power setting works the same as any other normal area.
 - If the cookware is moved from the front to the rear part (or viceversa), the flexible zone will automatically detect the new position, keeping the power level the same.

To use as two independent zones

- To use the flexible zone as two different zones with different power settings, press the Flexible Zone key (2) again.

USING 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 of the controls except for the OFF control are disabled.

To lock the controls

1. Touch the Keylock (6) for 3 seconds. The timer indicator will show “Lo”.

To unlock the controls

1. Make sure the Induction Hob is turned on.
2. Touch and hold the Keylock (6) for a while
3. You can now start using your Induction Hob.

CAUTION!

When the hob is in the lock mode, all of the controls are disabled except ON/OFF (5) and Keylock (6). You can always turn the hob off with the ON/OFF (5) button in an emergency, but you will have to unlock the hob first before the next operation.

OVER-HEATING PROTECTION

When an excessive temperature is monitored within the Induction Hob, the appliance will stop operation automatically.

DETECTION OF SMALL ARTICLES

When undersized or non-magnetic cookware (e.g. aluminium), or some other small item (e.g. knife, fork) has been left on the hob, the hob will automatically go into standby mode after 1 minute. The fan will keep cooking down the Induction Hob for a further minute.

AUTO SHUTDOWN PROTECTION

Auto shut down is a safety protection function. It shuts down the cooking zone automatically if you ever forget to turn it off. The default working time for each power level is shown in the following table.

Power Level	1-3	4-6	7-8	9
Default Working Timer (mins)	240	180	120	90

USING THE TIMER

You can use the timer in two different ways. You can use it as a Minute Minder or you can set it to turn one cooking zone off after the set time is up. The timer can be set for up to 99 minutes.

Using the Timer as a Minute Minder

1. After selecting the cooking zone and the power level required (3), the dot next to power level indicator will flash for 5 seconds.
2. Once the dot stops flashing, touch the timer (1). You can set the timer anywhere from 1 to 99 minutes
3. When the timer is set, it will begin to count down immediately. The display will show the time remaining and the dot next to timer indicator will keep on flashing.
4. The buzzer will beep and the timer indicator will turn off once the specified time has finished.

Setting the timer to turn one cooking zone off

1. Select the relevant cooking zone by touching the power level slider (3) and set to the power level you require. The dot next to the power level indicator will flash for 5 seconds.
2. Once the dot stops flashing, touch the timer (1). You can set the timer anywhere from 1 to 99 minutes.
3. When the timer is set, the indicator will flash for 5 seconds and the countdown will begin. The display will show the time remaining.
4. When the cooking timer expires, the corresponding cooking zone will automatically switch off and the display will show "H". Other cooking zones will keep operating if they had been turned on previously.
5. When using "the timer as an alarm" and "the timer to switch off the zones" together, the display will show the remaining time of the alarm as the first priority. Press the power level slider (3) of the cooking zone to show the time remaining on the switch off timer.

Maintenance and Cleaning

- Before maintaining or cleaning is carried out, the appliance should be disconnected from the main power supply. Switch off the appliance at the wall socket and remove the plug.

Troubleshooting

If an error occurs, the Induction Hob will enter the protective state automatically and display corresponding protective codes:

ERROR	POSSIBLE CAUSE	SOLUTION
The induction hob cannot be turned on.	No power.	<ul style="list-style-type: none"> • 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.
The touch keys are unresponsive.	The keys are locked.	Unlock the keys. See section 'Using your induction hob for instructions'.
The touch keys are difficult to operate.	There may be a slight film of water over the keys or you may be using the tip of your finger when touching the keys.	Make sure the touch key area is dry and use the ball of your finger when touching the keys.
The glass is being scratched.	<ul style="list-style-type: none"> • Rough-edged cookware. • Unsuitable, abrasive scourer or cleaning products are being used. 	<ul style="list-style-type: none"> • Use cookware with flat and smooth bases. • See 'Choosing the right cookware'.
Cookware is making crackling or clicking noises.	This may be caused by the construction of your cookware.	This is normal for cookware and does not indicate a failure.
The Induction Hob is making a low humming noise when used on a high power level.	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 power level.
Fan noises are coming from the Induction Hob.	A cooling fan built into your Induction Hob has switched on to prevent the electronics from overheating. It may continue to run even after you have turned the Induction Hob off.	This is normal and needs no action. Do not switch off the power supply of the Induction Hob while the fan is running.
Cookware isn't becoming hot and the symbol  has appeared in the display.	<ul style="list-style-type: none"> • The Induction Hob cannot detect the cookware because it is not suitable for induction cooking. • The Induction Hob cannot detect the cookware because it is too small for the cooking zone or not properly centred on it. 	<ul style="list-style-type: none"> • Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. • Centre the cookware and make sure that its base matches the size of the cooking zone.

ERROR	POSSIBLE CAUSE	SOLUTION
	No cookware or cookware is not suitable.	Replace the cookware.
ER03	Water or cookware on the glass is over the control area.	Clean the user interface.
F1E	The connection between the display board and the mainboard has failed (the cooking zone indicator is showing "E").	<ul style="list-style-type: none"> The connection cable is not correctly plugged in or is defective. Replace the mainboard.
F3E	Coil temperature sensor failure. (the cooking zone indicator is showing "E")	Replace the coil sensor.
F4E	Mainboard temperature sensor failure (the cooking zone indicator is showing "E")	Replace the mainboard.
E1E	The temperature measured by the sensor of the ceramic glass plate is too high.	Please restart after the Induction Hob cools down.
E2E	The temperature sensor of the IGBT is too high.	Please restart after the Induction Hob cools down.
E3E	Abnormal supply voltage (too high)	Please inspect whether the power supply is normal. Power on after the power supply returns to normal.
E4E	Abnormal supply voltage (too low)	Please inspect whether the power supply is normal. Power on after the power supply returns to normal.
E5E	Temperature sensor failure (the cooking zone indicator is showing "E")	The connection cable is not correctly plugged in or is defective.

The above are examples of 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, and please contact the supplier.



Customer Support

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