

De Dietrich



USER INSTRUCTIONS

“Le Piano” HOB



Dear Customer,

You have just purchased a DE DIETRICH hob and we would like to thank you.

To offer you an excellent product, our research teams have created this new generation of appliances. Their quality, appearance, functions and technological advances make them exceptional products, showcases of our unique know-how.

You will also find a wide range of ovens, ventilation hoods, dishwashers, refrigerators and washing machines, all of which can be coordinated with your new DE DIETRICH hob.

Of course, as part of our constant desire to ensure that our products satisfy your needs in the fullest way possible, our customer service department is always at your disposal on our web site.

www.de-dietrich.com

DE DIETRICH
Valued since 1684.

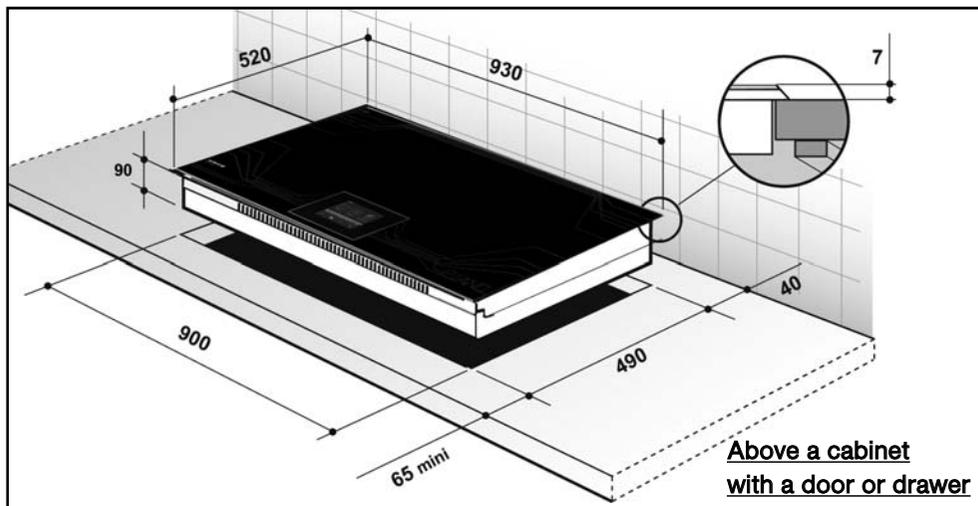
With a view to the constant improvement of our products, we reserve the right to make any modifications to their technical, functional or aesthetic characteristics, as a result of technical developments.



Important

Before installing and using your appliance, please read this guide to its installation and use carefully; it will help you to quickly familiarise yourself with its operation.

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• CHOICE OF LOCATION

The distance between the edge of your appliance and the side and rear walls (or partitions) must be at least four centimetres (zone A).

Your appliance may be built in without any restriction. Check, however, that the air intakes and outlets are free of obstruction.

The building-in method opposite is recommended for use above an oven or built-in appliance.



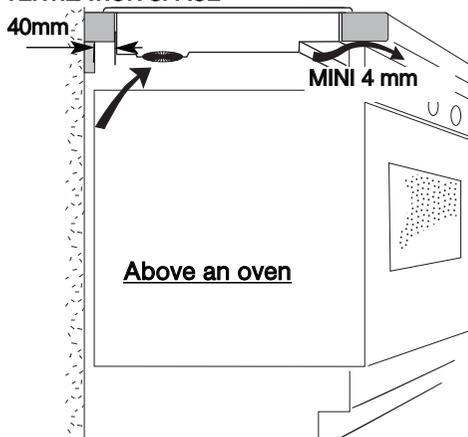
The ventilation space is essential in all configurations.

• BUILDING-IN

Follow the diagram above.

Glue the foam seal underneath the appliance, following the perimeter of the hole in the worktop, upon which the appliance will rest. This will ensure a good seal against the worktop.

VENTILATION SPACE



Tip

If your hob is located above an oven, the hob's thermal safety devices can impede the simultaneous use of the hob and the oven's pyrolysis program.

The hob is equipped with a safety system to prevent overheating.

This safety device can be activated, for example, when the hob is installed above an oven that is not sufficiently well insulated. In such circumstances we recommend that you improve the hob's ventilation by creating an opening in the side of the cabinet, (8 x 5 cm), and/or also installing an oven insulation kit available from our after-sales department (Ref. 75X1652).

You can also install your hob above a dishwasher. In that case, your worktop must be at least 900mm high in order to ensure the proper ventilation of your hob and you could also fit the dishwasher insulation kit that is available from the after-sales Service (Ref. 77X7781).

Connection

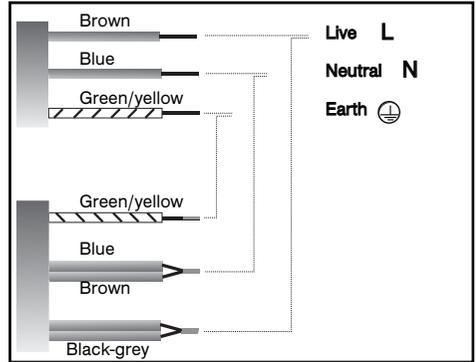
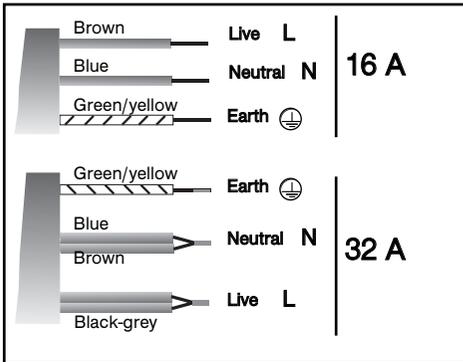
This hob must be connected to the mains via an accessible socket complying with publication IEC 60083 or an all-pole circuit-breaker device complying with current installation rules.

When power is first supplied to your hob, or after an extended power cut, a code will be displayed on the control panel. This information will disappear after 30 seconds.

• 220-240 V single phase

16 and 32 Amp fuses

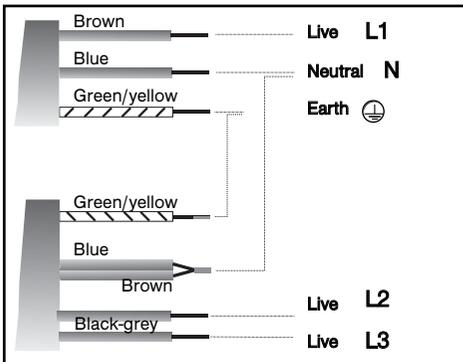
63 Amp fuse.



• 400V 3N three phase

Separate the 2 phase wires (L2 and L3) before connection.

16 Amp. fuse.



For a 400 V 3N three-phase connection, in the event of problems using your hob, make sure that the neutral conductor is properly connected.



Warning

If the cable is damaged, it must be replaced by the manufacturer, its after-sales department or a similarly qualified person .

This cooking hob has been designed for private domestic use.

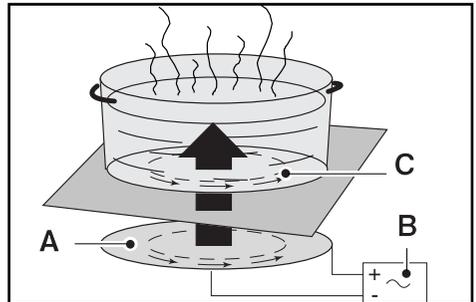
It is intended exclusively for cooking beverages and foodstuffs and does not contain any asbestos-based materials.

This appliance is not intended to be used by persons (including children) with physical, sensory or mental disabilities, or those lacking experience or awareness, unless supervised by someone responsible for their safety, or they have received suitable instruction on how to use the appliance. Children should be watched to ensure that they do not play with the appliance.

• **The induction principle**

The induction principle is based on a magnetic effect.

When you place cookware on a cooking zone and turn the appliance on, the electronic circuits in the hob produce “induced” currents in the bottom of the cookware which instantly raise its temperature. This heat is then transmitted to the food.



A - Induction plate

B - Electronic circuit

C - Induced currents

• **Cookware**

Most cookware is compatible with induction. To verify that your cookware is suitable, place it on a heating zone and touch the screen.

- If the display remains on, your cookware is compatible.
- If the display flashes, your cookware cannot be used for induction cooking.

You can also use a magnet to test the cookware.

If it does not stick to the bottom of the cookware, it is not compatible with induction.

Only glass, earthenware, aluminium without a special 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.

• **Cooking zone**

The cooking zone can take up to five pans simultaneously. The heating area adapts automatically to the shape of the pan.

Three operating modes are available:



Solo Mode :

The hob provides uniform power across the full surface.



Piano Mode :

The hob is split into 3 separate zones. You can alter the power of each zone.

If a dish straddles two or three zones, the power supplied is averaged.



Expert Mode :

You choose the power to be applied to each of your saucepans.

N.B.: the size of the bottom of the pan must be at least 10 cm in diameter.



As indicated by this logo, the materials used to package this appliance can be recycled. Please recycle the packaging and help protect the environment by depositing it in municipal containers provided for this purpose.

The manufacturer will arrange for the appliance to be recycled properly, in accordance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment. Contact your local authority or retailer for details of collection points for old appliances.

Safety in use

• Residual heat

After a long period of cooking, the zone used can remain hot for several minutes.

A “” will be displayed during this period.

Do not put your hand on the zone.

• Temperature limiter

The cooking surface is equipped with a safety sensor that constantly monitors the temperature of the bottom of a pan. If you leave empty cookware on a zone which is turned on, the power will be limited automatically to prevent damage to the cookware or hob.

• Protection against spills

In the event of spillage, or of a metallic object or wet cloth placed on the touch screen, the hob turns itself off. Clean the screen or remove the object and recommence cooking.

• Auto-Stop system

Should you forget that cooking is in progress, this safety function will automatically turn the hob off after a predefined time (between 1 and 8 hours depending on the power setting). “**Auto Stop**” is displayed and a beep sounds for about 2 minutes. Press an active button on the touch screen to clear the information.

• For users with heart pacemakers and active implants.

The hob's operation conforms to current electromagnetic interference standards and so complies fully with legal requirements (89/336/EEC directives).

In order to avoid interference between the hob and a heart pacemaker, the pacemaker must be designed and programmed in compliance with the regulations applying to its use.

Since we can only guarantee the compliance of our own products, we strongly recommend that you refer to the manufacturer of your device or to your doctor, to avoid any possible incompatibility.

• “Small Items” safety

If you place a small object on the surface (a ring, a fork, etc), the hob will not detect it.

N.B.:

However, several small objects on the surface at the same time could be identified as cookware. In that case, power will be delivered by the hob.



It is recommended that you avoid placing metal objects such as knives, forks, spoons and lids on the cooking surface, as they may heat up. Take care also not to place a lid on the cooking zone when moving a pan.

For safety reasons, food should not be fried in a small pan with a bottom of less than 14 cm in diameter.

Look after your appliance

The vitroceramic glass surface is very strong, but not unbreakable. Here are some recommendations for increasing its life:

- Avoid impacts and friction from cookware.
- Avoid putting a hot lid down flat on the hob. A "suction" effect could damage the vitroceramic surface.
- Do not use cookware with bottoms that are rough or dented.
- Do not use your cooking hob as a work surface.
- Never use paper or an aluminium tray for cooking. The aluminium would melt and damage the top.
- Never use a steam cleaner to clean your hob.

- Never directly heat a tin can. It could explode.

- - Do not place a hot pan on the touch screen.

Aesthetic faults, resulting from mistreatment of your hob and which do not result in a loss of function, are not covered by the guarantee.

And for the safety of your kitchen, do not place cleaning items or inflammable objects/products in the cabinet below your cooking hob.

Caring for your appliance

TYPES OF STAINS/SPOTS	USE	WHAT SHOULD I DO?
Light.	Cleaning sponges	Thoroughly moisten the zone to be cleaned with hot water, then wipe off.
Accumulation of baked-on stains/dirt. Sugar spills, melted plastic.	Cleaning sponges Special scraper for glass.	Thoroughly moisten the zone to be cleaned with hot water. Use a special glass scraper to remove large items, then use the coarse side of a household sponge and finally wipe off.
Hard water rings and residue.	White vinegar.	Apply warm white vinegar to the stain, allow to stand, then wipe with a soft cloth.
Shiny metallic streaks. Weekly care.	Specific products for cleaning vitroceramic glass.	Apply a vitroceramic glass cleaning product to the surface (preferably one with silicone for its protective properties).



cream



special cleaning sponge for delicate crockery.



powder



abrasive sponge

• **On first use**

<i>YOU NOTICE THAT:</i>	<i>POSSIBLE CAUSES:</i>	<i>WHAT SHOULD YOU DO?</i>
Your installation trips or blows a fuse. Only a part of the cooking zone works.	The electrical connection of your hob is defective.	Check that it is correctly connected. See the "Electrical Connection" section.
The hob gives off an odour on the first few occasions that you use it.	New appliance.	Nothing. The smell will disappear after a few uses.

• **When switching on**

<i>YOU NOTICE THAT:</i>	<i>POSSIBLE CAUSES:</i>	<i>WHAT SHOULD YOU DO?</i>
The hob does not operate and the touch screen does not illuminate.	There is no supply to the appliance. The supply or connection is defective.	Inspect the electrical circuit breaker and fuses.

• **While in use**

<i>YOU NOTICE THAT:</i>	<i>POSSIBLE CAUSES:</i>	<i>WHAT SHOULD YOU DO?</i>
The hob has stopped working.	There is water or an object obstructing the touch screen.	Clean the hob or remove the object, then begin cooking again.
When switching on the cooking zone, the cookware display flashes.	The cookware you are using is not suitable for induction or is less than 10 cm in diameter	See section on cookware suitable for induction.
The saucepans make a noise during cooking. Your hob makes a clicking sound during cooking.	This is normal with some types of cookware. This is caused by the transfer of energy from the hob to the cookware.	Nothing. There is no risk to your hob or your cookware.
The fan continues to function a for few minutes after the hob is turned off.	Cooling of the electronic components. Working normally.	Nothing.
No display on the touch screen but cooking continues.	Touch screen not working	Remove the cookware in use from the hob and contact after-sales service.
Touch screen buttons not working.	Touch screen not working	Remove the cookware in use from the hob and contact after-sales service.
The touch screen displays "Demo mode"	The hob suggests "Demo mode".	Select "Quit" on the touch screen.

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.

For UK after sales service information please contact:-

www.dedietrich.co.uk

De Dietrich UK office – tel: 01256 308000



In the event of breakage, cracks or even light fissures in the vitroceraamic glass, remove the fuses or trip the hob's circuit breaker, to avoid the risk of electrical shock.

Contact the After-Sales Service department.