

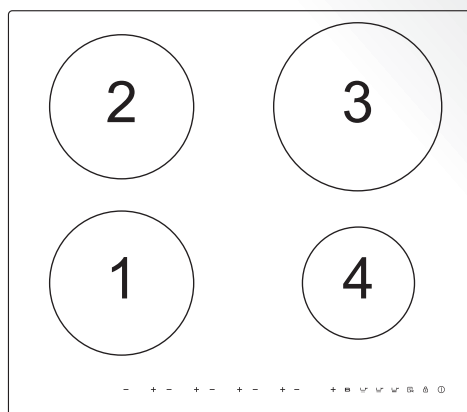


Instruction Manual For Induction Hob

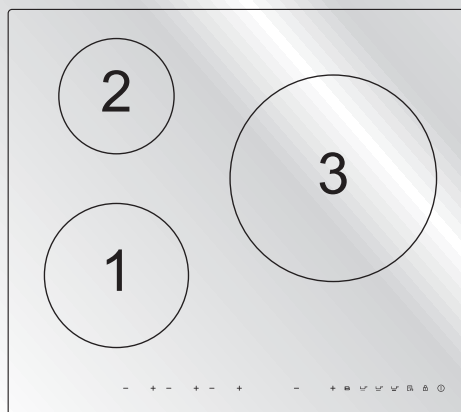
Model : RBI647 / RBI637

ENGLISH

Model:RBI647



Model:RBI637



Thank you for purchasing the induction hob. Please read this instruction manual carefully before using the hob and keep it in a safe place for future reference.

Dear Customer:

Thank you for purchasing the Rosieres induction hob. We hope it will give many years of good service.

Please read this instruction manual carefully before using the hob and keep it in a safe place for future reference.

Product Introduction

The Rosieres RBI647 / RBI637 induction hob are designed to one you the best experience in cooking.

Designed to give high performance with professional results,at the same time it is simply to use,durable and safe.

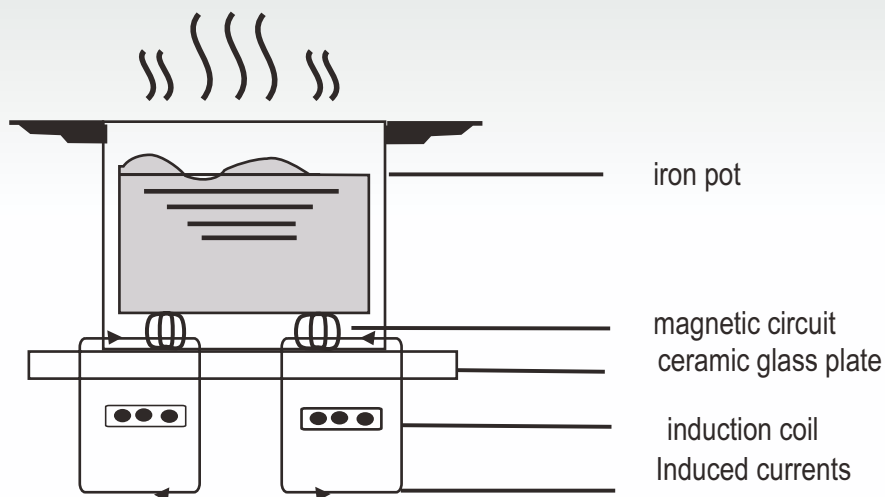
Working Principle

The Induction principle is based on magnetisit

An induction hob start working when a recipient is put on a cooking zone and turn it on.

The circuit under the cooking zone start to produce a magnetic flow that heats directly the bottom part of the recipient.

The temperature raise very quickly and is transferred to the food saving time and energy.



Safety

This hob was specially designed for domestic use.

In its constant search to improve its products, Rosieres reserves the right to modify any technical, programme or aesthetic aspects of the appliance at any time.

● Protection from over-heating

A sensor monitors the temperature in the cooking zones. When the temperature exceeds a safe level, the cooking zone is automatically switched off.

● Detection of small or non-magnetic items

When a pan with a diameter of less than 80 mm, or some other small item (e.g. knife, fork, key) or a non-magnetic pan (e.g. aluminium) has been left on the hob, a buzzer sounds for approximately one minute, after which the hob goes automatically on to standby.

● Residual heat warning

When the hob has been operating for some time, there will be some residual heat. The letter "H" appears to warn you to keep away from it.

● Auto shutdown

Another safety feature of the induction hob is auto shutdown. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

Power level	The heating zone shut down automatically after
1~5	8 hours
6~10	4 hours
11~14	2 hours
15	1hours

When the pan is removed from the cooking zone, it stops heating immediately and switches itself off after the buzzer has sounded for one minute.

Warning: Anyone who has been fitted with a heart pacemaker should consult a doctor before using the induction hotplate.

Installation

1. Cut a hole in the worktop of the dimension shown in the diagram below. A minimum of 50 mm space should be left around the hole. The worktop should be at least 30 mm thick and made of heat-resistant material. As shown in Figure (1)

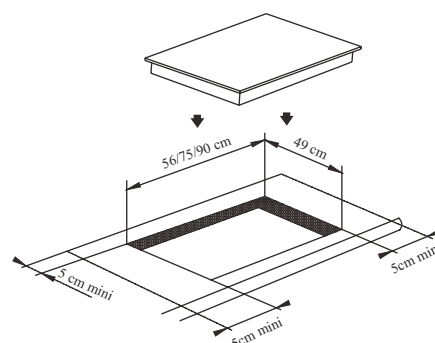
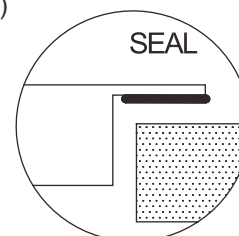


Figure (1)



2. It is essential that the induction hob is well ventilated and that the air intake and exit are not blocked.

Make sure the hob is correctly installed as shown in Figure 2.

Figure (2)

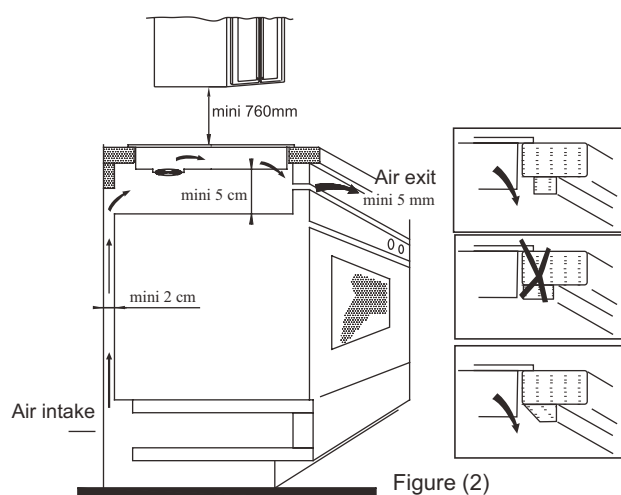
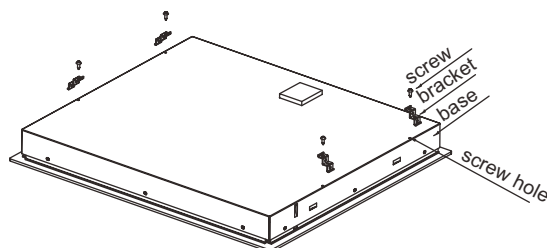


Figure (2)

NB: For safety, the gap between the hob and any cupboard above it should be at least 760 mm.

- Fix the hob to the worktop using the four brackets on the base of the hob. The position of the brackets can be adjusted according to the thickness of the top.



Warnings:

- (1) The induction hob must be installed by a properly qualified person. We have our own qualified installers. Never try to install the appliance yourself.
- (2) The induction hob must not be installed above refrigerators, freezers, dishwashers or tumble dryers.
- (3) The induction hob should be installed so that optimum radiation of heat is possible.
- (4) The wall and the area above the hob should be able to withstand heat.
- (5) To avoid any damage, the sandwich layer and adhesive should be heat-resistant.

4. Connection to power supply

The socket should be connected in compliance with the relevant standard, to a single-pole circuit breaker. The method of connection is shown in Figure 3.

Voltage&frequency	Wire connection				
400V 2-N 50\60HZ	1	2	3	4	5
	L1	L2	N		PE
	Brown	Black	Gray&Blue		Yellow/Green
220-240V 50\60HZ	1	2	3	4	5
	L		N		PE
	Brown&Black		Gray&Blue		Yellow/Green

Figure (3)

If the cable is damaged or needs replacing, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.

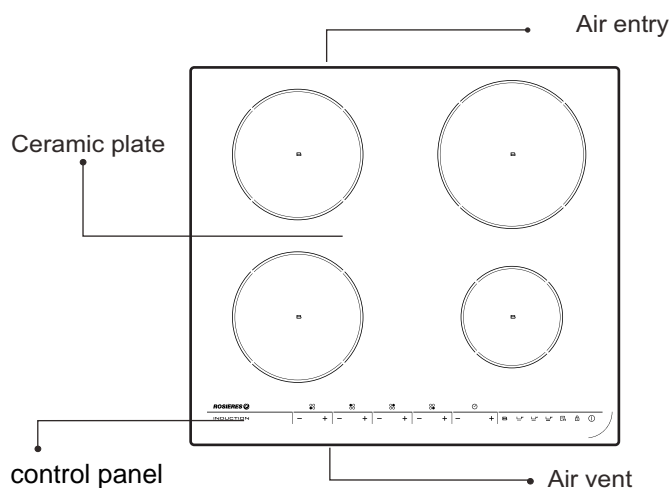
If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3 mm between the contacts.

The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.

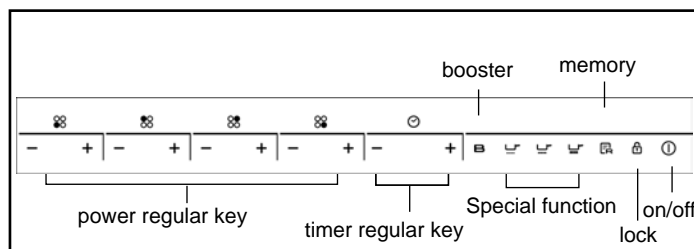
The cable must not be bent or compressed.

The cable must be checked regularly and only replaced by a properly qualified person.

Diagram of induction hob:



Schematic diagram of the control knob



Instructions for Use

When the power is switched on, the buzzer will sound once and all the indicators will come on for one second and then go out. The hob is now in standby mode.

Place the pan in the centre of the cooking zone.

Operating instructions

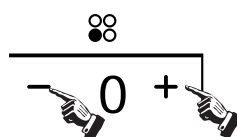
1. Press the "ⓘ" key, all the indicators show "--".



Select the power level by pressing the "+" or "-" key for the relevant hotplate. To begin with the indicator shows "8" or "1" by pressing the "+" or "-" key. Adjust up or down by pressing the "+" or "-" key.



If you press the "+" and "-" keys simultaneously, the power setting returns to "0" and the cooking zone switches off.



NB : When the "ⓘ" key is pressed, the induction hob returns to standby mode if no other operation is carried out within two minutes.

Boost function

Press the "B" key, the power level indicator showing "b".

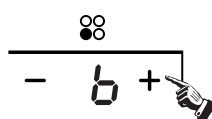


Warning:

1. The boost function only operates for 5 minutes, after which the cooking zone will revert to its original setting.
2. The boost function works on the all cooking zone.
3. As the boost function of the 1st cooking zone is activated, the 2nd cooking zone is limited under level 2 automatically, vice versa. As the boost function of the 3rd cooking zone is activated, the 4th cooking zone is limited under level 2 automatically, vice versa.

Cancelling the "BOOST" mode

Cancel the "Boost" mode by pressing the "+" or "-" key of the corresponding zone.

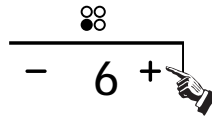


Instructions for Use

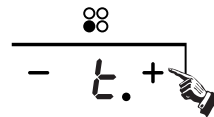
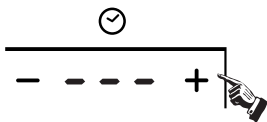
Timer function

If more than 1 zone is switch on :

- activate the selected zone by pushing "+" or "-" key of that zone, the corresponding digits will be flashing.



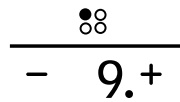
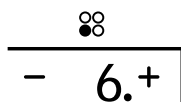
- then press the "+" key of timer, power level indicator flashing and showing "t" and the timer indicator flashes



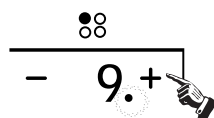
- To begin with the indicator shows "0:00", set the time by pressing the "+" or "-" key. After setting the time, you can select the power level of the cooking zone.
- Then set the time for between 1 minute and 9 hours 59 minutes by pressing the "+" or "-" key.
- Press the "+" key once increases the time by one minute ;
hold down the "+" key increases the time by 10 minutes ;
When the time exceeds 1 hour, hold down the "+" key increases the time by 30 minutes .
- Press the "-" key once decreases the time by one minute ;
hold down the "-" key decreases the time by 10 minutes ;
When the time exceeds 2 hours, hold down the "-" key decreases the time by 30 minutes .
- When the set time exceeds 9 hours 59 minutes, it will automatically return to " 0 " minute.
- You can set the power level during the timer mode.

If the timer is set on more than 1 zone:

- Timer can be set on all 4 cooking zones. When you set the time for several cooking zones simultaneously, decimal dots of the relevant cooking zones are on.



- on the timer display will be shown the timer than will expire first. The dot of the corresponding zone will be on but flashing. Once the countdown timer expires the corresponding zone will be switch off. Then it will be shown the new first expiring timer and the corresponding zone will have the dot flashing



- If the timer is set but not active on any zone, it will work simply as timer countdown.

Note:

1. When the timer is 0 minute, the timer is cancelled.
2. When time elapses, the relevant cooking zone is switched off.

Instructions for Use

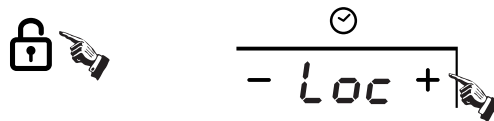
3. After setting the timer, the timing indicator has been flashing for 5 seconds, the set time will be automatically confirmed.
4. In timer mode, pressing the "+" or "-" key of the timer simultaneously, power setting returns to "0", time is cancelled.

Safety mode

To ensure the safety of children, the induction hob is fitted with an interlock device.

○ To lock:

In working mode, press the "lock" key, the hob then goes into the lock mode, timer display "LOC" and the rest of the keys are disabled except the "ⓘ" key.



In standby mode, press the "lock" key, the hob then goes into the lock mode, the timer shows "LOC" and the rest of the keys are disabled. The timer shows "LOC" for a while and then goes out.

If you press the ⓘ key, "LOC" will be displayed for a while.

If you hold down the "Ⓛ" key, "LOC" is displayed for 2 second, then the " - - - " is displayed, the lock function is deactivated.

○ Unlock:

Hold down the "Lock" key for 3 second, and the lock function will be deactivate.

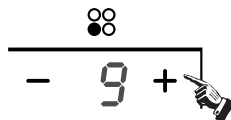
Special function


SIMMERING key
(level 1)

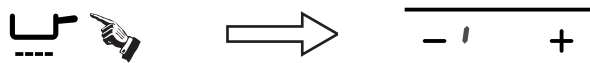

MEDIUM key
(level 8)


HIGH key
(level 15)

- Activate the selected zone by pushing "+" or "-".



press the SIMMERING key, the indicator will be show "I"



press the MEDIUM key, the indicator will be show "II"



press the HIGH key, the indicator will be show "III"



Instructions for Use

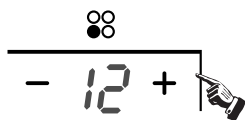
Memory function

You can use the memory function to store the power level settings and duration for one zone.

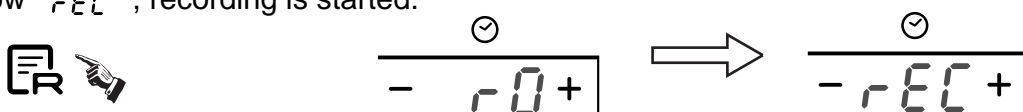


Recording

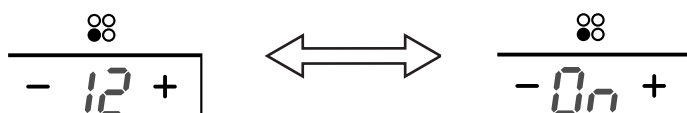
- Select the desired cooking zone by pressing the "+" or "-" key, with the power level indicator of that zone flashing,



- press the "M" key, with the timer indicator showing "r0", "r0" means "no cooking cycle in memory". hold down the memory key for 3 seconds, with the timer indicator show "rEE", recording is started.



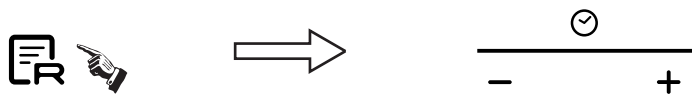
the power level indicator showing "0n" and power level alternately.



- The maximum number of operations is 10 power level variations in 8 hours. Any power level variation lasting less than 15 seconds will not be recorded.

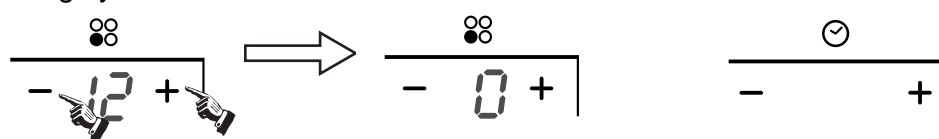
Stop recording

Press again the memory key, "rEE" will be no more display on the timer display and the cooking cycle will be stored



OR

Switch off the corresponding cooking zone by pressing "+" and "-" simultaneously or by setting the power level to 0, "rEE" will be no more display on the timer display and the cooking cycle will be stored.



OR

Remove the pan from the corresponding cooking zone. When the zone detects missing pan, then "rEE" will be no more display on the timer display and the cooking cycle will be stored

OR

Do more than 10 power level setting variations, "rEE" will be no more display on the timer display and the cooking cycle will be stored

OR

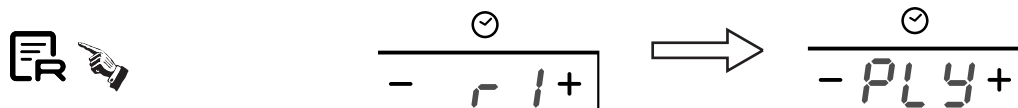
switch off the hob, in that case the recording of the cooking cycle is automatically aborted.

OR

switch off the a recorded cooking zone before 15 second since the starting of the recording in that case the recording of the cooking cycle is automatically aborted.

Execute a recorded cooking cycle

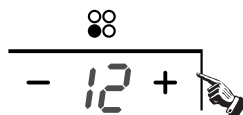
- Press the memory key, the timer indicator displays "r l", key for 5 seconds, then displays "PL Y". The zone corresponding at the recorded cooking cycle will switch on and starts performing the cycle.



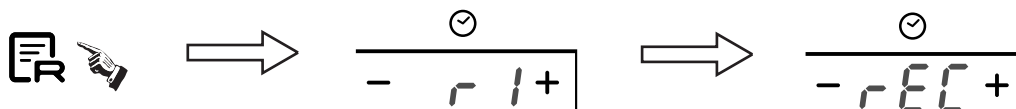
- If the corresponding zone was already on, the recorded cooking cycle will take the priority and be performed.
- If during the execution of a recorded cooking cycle on the corresponding zone "+" or "-" key, the recorded cooking cycle is aborted and normal managing is restored. anyway the stored cooking cycle is kept in memory.

How to record one new cooking cycle if we have already recorded one:

- Activate the cooking zone we want to record by pressing "+" or "-"



- Hold down the "R" key for a while, and the "r l" will appear. "r l" means "cooking zone stored in memory".
- Then the "r EC" will be displayed, the recording of the cycle on the selected zone starts.



The maximum power of cooking zones is as follows:

Heating zone	Model : RBI647	
	Normal	Boost
1	2000	2600
2	1400	2000
3	2000	2600
4	1400	2000

Heating zone	Model : RBI637	
	Normal	Boost
1	2000	2600
2	1400	2000
3	2200	2800

The above may vary according to the size of the pan and the material it is made from

Selection of cooking vessels



Iron oil frying pan



Stainless steel pot



Iron pan



Iron kettle



Enamel stainless steel kettle



Enamel cooking utensil



Iron plate

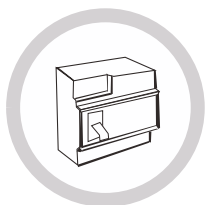
You may have a number of different cooking vessels

- 1 This induction hob can identify a variety of cooking vessels, which you can test by one of the following methods:
Place the vessel on the cooking zone. If the corresponding cooking zone displays a power level, then the vessel is suitable. If "U" flashes, then the vessel is not suitable for use with the induction hob.
- 2 Hold a magnet to the vessel. If the magnet is attracted to the vessel, it is suitable for use with the induction hob.

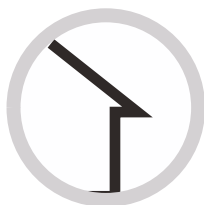
NB: The base of the vessel must contain magnetic material.

It must have a flat bottom with a diameter of more than 12 cm.

Safety Reminding and Maintenance:



A dedicated power protection air switch must be used.



For indoor use only.



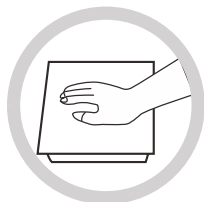
Never wash the induction hob directly with water.



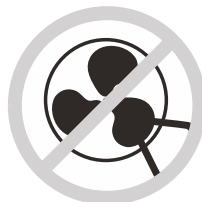
Never have the induction hotplate to work without food inside, otherwise its operational performance may be affected and danger may happen.



Always open sealed containers, such as cans, before heating them, otherwise they may explode.



When a cooking zone has been on for a long time the surface remains hot for some time afterwards - so do not touch the ceramic surface.



From time to time check that nothing (e.g. glass, paper, etc.) is obstructing the air intake beneath the induction hob.



Do not leave metallic objects, such as knives, forks, spoons and lids on the hob as they may get hot.



Never use the induction hob near another appliance which generates a high temperature, such as a gas cooker or a paraffin heater.



Do not store detergents or flammable materials beneath the hob.



If the surface of the hob is cracked, switch off the appliance to avoid any possibility of electric shocks.



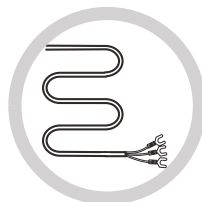
Do not place rough or uneven vessels on the hob, as they may damage the ceramic surface.



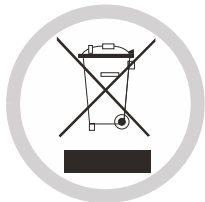
Clean the induction hob regularly to stop foreign objects from getting into the fan and preventing the appliance from working properly.



Keep children or infirm persons away from the appliance. Never let them use it unsupervised.



If the power cable is damaged it should be replaced by our service agent or by another suitably qualified person.



DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

This appliance is labelled in compliance with European directive 2002/96/EC for Waste Electrical and Electronic Equipment (WEEE).

By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.

This appliance requires specialist waste disposal. For further information regarding the treatment, recovery and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Cleanness and Maintenance

The surface of the induction hob may be easily cleaned in the following way:

Type of contamination	Method of cleaning	Cleaning materials
Light	Immerse in hot water and wipe dry	Cleaning sponge
Rings and lime scale	Apply white vinegar to the area, wipe with a soft cloth or use a commercially available product	Special adhesive for ceramic glass
Sweetmeat, melted aluminium or plastics	Use a special scraper for ceramic glass to remove residue (a silicon product is best)	Special adhesive for ceramic glass

NB: Disconnect the power supply before cleaning.

Failure Display and Inspection

If any abnormality occurs, the induction hob will automatically go into protective mode and display one of the following codes:

Fault	Possible cause	Solutions
F0/F1/F2	Fan failure	Contact the supplier
F3-F8	Temperature sensor failure	Contact the supplier
E1/E2	Abnormal voltage in power supply	Check if power supply is normal. Power on after power supply returns to normal.
E3/E4	Abnormal temperature	Check the pan
E5/E6	Poor heat radiation in cooking zone	Restart when cooking zone cools down

The above table shows how to assess and check common faults.
Do not dismantle the appliance yourself, otherwise you may damage the induction hob.

Customer Care Service

If a fault should occur, before calling After Sales Service, please do the following:

- Check that the appliance is correctly plugged in
- Read the failure and display table above

If you are still unable to resolve the problem, switch off the appliance, do not try to dismantle it, and call After Sales Service.

Special Declaration

The contents of this manual have been carefully checked. However, the company cannot be held responsible for any misprints or omissions. Also, any technical modifications may be included in a revised version of the manual without notice. The appearance and colour of the appliance in this manual may differ from the actual one.
