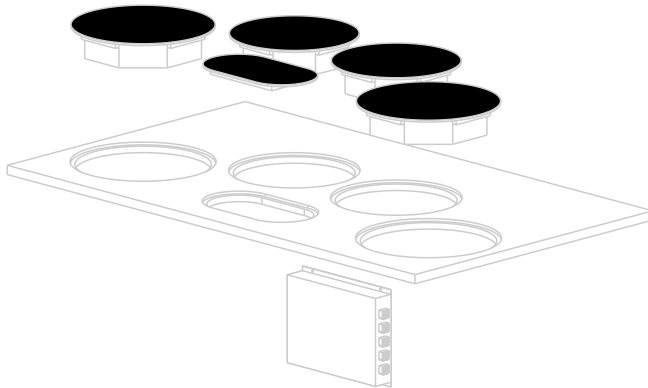

Customer service

In case of problems you cannot solve yourself, please contact your supplier or the ABK InnoVent service department

Plakhorstweg 12
NL-7008 AT DOETINCHEM
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USER | INSTRUCTION MANUAL

i-Cooking induction



Read this manual carefully before installing and using your i-Cooking induction product, for your own safety and to prevent any unnecessary damage to the product and/or your kitchen.

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1.1 Introduction

By purchasing ABK InnoVents i-Cooking induction, you chose for a quality product.

We advise you to read this manual carefully before starting to install and use the appliance. It will function perfectly for many years if maintained carefully and used properly.

This i-Cooking appliance is designed and suitable for private use only, under normal, daily conditions. If any failure should arise, we advise you to contact your supplier.



ATTENTION: This product may only be fitted according to the legal requirements and in a properly ventilated environment. Read the instructions carefully before installation and use.

1.2 Description

i-Cooking products are available in different compositions, with different positions and numbers of induction zones. These can be fitted into stainless steel, composite, stone, glass or concrete worktops.

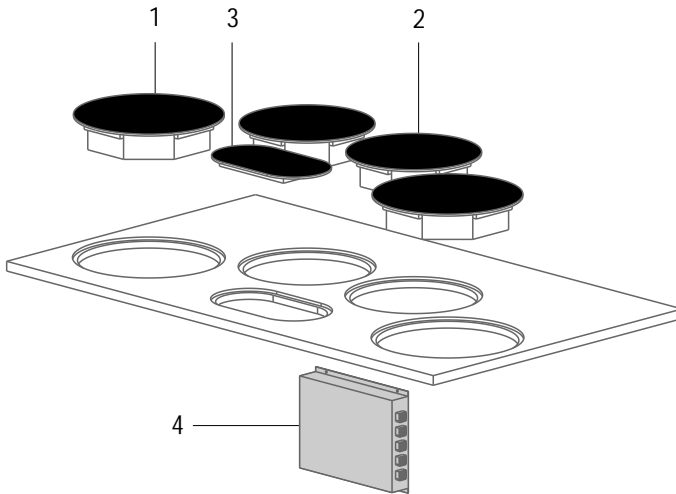
i-Cooking induction is a personal cooking system. You can determine the number, position and type of induction zones, to your personal preference. For example with more space in between, making it much more practical to use larger pans .

The zones are available in two power ranges up to 3000W, both have a boost function.

With the flush or top mount installation, the zones are completely integrated into the worktop. The worktop continues in between the induction cooking zones.

With the four different base sets you can create your own lay-out. See the guide lines in the brochure or on our website, or ask our sales department for more information.

1.3 Components

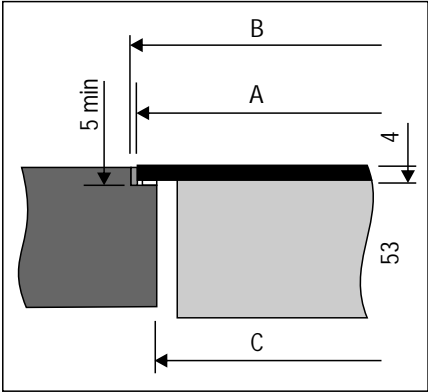


i-Cooking induction example

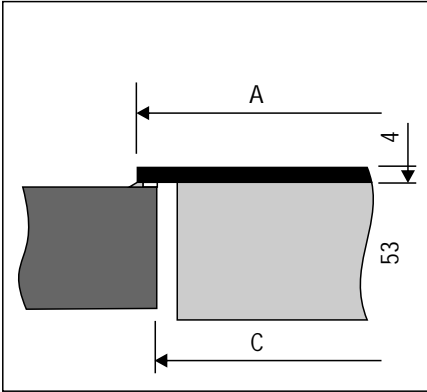
- | | | |
|---|---------------|---|
| 1 | Power zone | boost 3100W |
| 2 | Standard zone | boost 1770W |
| 3 | Control panel | touch control |
| 4 | Power unit | loaded rate
3600W to 7200W [2 separate
branch circuits] |

i-Cooking induction consists of the individual induction zones and one control panel, which are all connected to the central power unit with a [700/1000mm long] cable. The zones and control panel can be flush or top mounted. A silicone material must be used to guarantee a waterproof fixation.

flush mount installation



top mount installation



description	dimensions	standard zone	power zone	control panel
Wire code		5	7	C
ceramic glass	A	Ø270mm	Ø300mm	276x150 R= 75mm
rabbet dim.	B	Ø274mm	Ø304mm	280x154 R= 77mm
cut out dim.	C	Ø254mm	Ø284mm	260x134 R= 67mm
glass thickness		4mm	4mm	4mm
total height		4 + 53mm	4 + 53mm	4 + 31mm
induction zone		Ø160mm	Ø200mm	-
power		1100W	2300W	-
boost power		1770W	3100W	-
dimensions power unit:		270x210x48mm		

Chapter 2

2.1 Safety instructions

The i-Cooking product meets all current safety instructions. By using it incorrectly, a risk of personal or material injury may arise.

We advise you to read this users manual carefully before use. In this manual you will find the most important instructions for safety, daily use and maintenance. Store this manual in a logical place and pass it on to a possible future user.

This product is only for the domestic preparation of food. Any other use is prohibited and may lead to danger. The manufacturer cannot be held liable for any damages, arisen by incorrect use, or any other use.

The i-Cooking product may only be used by persons capable of using it safely and who are informed about the contents of this manual.

2.1.1 Children

When you are using the appliance, keep watch of children around you. Never let them play with it.

This products generates heat while and after using it, also radiating this heat to its direct surroundings. Therefore, keep children at a distance while and after using

it, until the risk at burning injuries has dissapeared.

Make sure that children are not able to pull pans from the i-Cooking product, while or right after using it. At your local specialist, specially designed safety racks are available for these situations.

Packaging materials like plastic and foam can be dangerous for children, for example the risk of suffocation! Store the supplied packaging materials outside the range of children and make sure these materials are disposed properly, as quick as possible.

2.1.2 Technical safety

Check the product before any use on visible failures. In case of doubt do not use it. A damaged product can harm your safety and health.

Before installing it, compare the information on the product type plate and make sure it meets the values and requirements of your local electricity network [tension and frequency]. These values must meet to prevent damages. In case of doubt, consult a certified fitter.

2.2 Using the appliance safely

The i-Cooking product becomes very hot and also remains hot a considerable time afterwards. Do not touch the product while or directly after using it.

Always use an oven glove or pot-holder if you are working with the hot cooking appliance. The glove or holder may also not be wet or damp, because then they better conduct heat and may cause burning injuries unexpectedly.

Do not heat closed cans etc. on the appliance. These cans may explode because of over-pressure, possibly causing injury or risk of fire.

Do not place and use the appliance in the open air.

Only use pans with a diameter which is not larger or smaller than as stated in this manual. If the pan has a smaller diameter, the induction zone does not function. If the pan diameter is too large, it may cause damage to the worktop. The manufacturer cannot be held for this.

Always keep watch when you are working with oil and grease products. If these products get overheated they can catch fire. In such a situation your kitchen extractor can also catch fire. Risk of fire!

If the grease or oil should catch fire unexpectedly, never use water to extinct the flames! Extinguish the flames with an appropriate cover, damp cloth or something similar.

Do not use cookware with a pan bottom which is too thin. Never heat cookware when it is empty, unless explicitly stated otherwise by the supplier of the cookware. This may damage you appliance and cookware.

When using the appliance, heat and moist arise. Always make sure that the space or room where the appliance is used is ventilated properly. Open a window, or take care of a mechanical extraction, for example by a proper kitchen extractor.

If the i-Cooking appliance is or was used intensively, we advise to ventilate the room extra, or switch the kitchen extractor in a higher motor position.

If a power socket is near the appliance, make sure that the cables do not touch the [still] hot appliance. The insulation of the cables can get damaged, possibly giving you an electrical shock.

Always make sure that the food you are preparing is heated sufficiently. Possible present bacteria are only eliminated if the temperature is high enough [above 70°C] and is kept so long enough [at least 10 minutes].

If you use a drawer under the i-Cooking appliance, without a cover panel, make sure here are no [highly] flammable products. In case of a cutlery drawer, it must be made from heat-resistant material.

Never use a steam cleaner to clean the appliance. The steam might get in contact with parts which are under electrical tension. Risk of short circuits!

If the appliance has not been used for a longer period, we advise a thorough cleaning of the parts before re-using it. If necessary, have the appliance checked first by a professional, to check if it works

properly.

If the i-Cooking appliance should become defective within the guaranteed period, it may only be repaired by ABK InnoVent, otherwise the guarantee expires. Niet

Accessories

Accessories are only to be used if these are explicitly cleared by the manufacturer. The use of other parts is not allowed and leads to expiration of the guarantee and product liability.

The manufacturer cannot be held liable for damages, resulting from not following the safety instructions and warnings.

Chapter 3

3.1 Induction technology

Induction cooking is considered, just like gas cooking, as an energy friendly way of cooking. It is based on the induction principle, where the pan bottom is heated directly. This works as follows:

A generator under the glass plate produces an induction zone. If a pan with a magnetic bottom is placed on the zone, it will heat the pan bottom.

For this type of cooking, specific pans with a thick, magnetic bottom are required. The induction zone automatically adapts itself to the pan bottom diameter. However, when the pan is too small or not suitable for induction, it will not heat the pan. This will be indicated in the display by a symbol [U]

3.2 Using the appliance

The i-Cooking appliance is operated by an electronic touch control panel. By touching the symbols on the glass panel, the several functions are activated. During the operating, a matching light is shown, accompanied by a "beep" sound. You can easily adjust the power, by sliding your finger in between the positions 0 to 9, or simply by pressing the required position directly

Each induction zone has its individual cooling ventilator, which will start blowing at low speed if the zone heats up. It will increase its speed when the zone gets warmer. If the temperature allows it, it will automatically switch off again. Even after the appliance itself is switched off, the ventilator may keep blowing temporarily. This is necessary to cool and protect the electronic components inside.

3.3 Symbolism control panel

- ⓘ On | off
- 0-9 Power adjuster [slider]
- U Pan detector[no suitable or too small pan]
- A Automatic cooking
- E Error | electronic failure
- H Rest warmth indicator
- P Power booster
- L Lock
- || Warming function [70°C]
- || Pause position

Touch control display

[varies per model]



3.4 Cooking functions

3.4.1 Start-stop

To start, push the on/off button. On the display the "0" positions will light up.

To switch off the zone[s], you also push the on/off button. The display turns black or shows the symbol "H" [rest warmth].

3.4.2 Activating the cooking zone

Push the on/off button first. Now select the required zone and touch the according position on the display. The control light next to the zone lights up as well. Now adjust the required power. To stop, adjust the power to "0" In the display a "0" or "H" [rest warmth] symbol appears.

If nothing is touched, the display automatically switches into the waiting-position.

3.4.3 Pan detection

The pan detection function is built in for safety. Without a pan the induction does not work/ If there is not suitable or no pan at all, it is impossible to generate or change the power. In the display a "U" symbol appears. It disappears if a suitable pan is placed. If a pan is removed from the cooking zone, the current function will be interrupted. The display shows the "U" symbol, until the pan is replaced, after which the cooking process is continued.

3.4.4 Rest warmth indication

After use of the cooking zone, the surface will remain hot for some time. After switching off the zone or the appliance, in the display the letter "H" lights up for some time. During this time no heat sensitive products may be placed on the hot zone. There is also a risk of burning or fire.

3.4.5 Booster function

The booster function generates an extra high power during maximal 10 minutes, for example to quickly boil water. The electronical power management regulates the maximum available power. If the power boost is activated, this might influence the power of another linked induction zone. This happens when the requested power exceeds the maximum available net power. On the display of the influenced induction zone, the "9" will start blinking, after a few seconds it will first indicate and then supply the maximum available power.

3.4.6 Individual zone timer

The timer enables you to simultaneously set an individual timing on each of the 3 or 4 zones [from 0 to 99 minutes]

Example: 16 minutes on power 7.

1. Switch on the appliance by pressing the on/off symbol on the control panel.
2. Select the right zone by pressing the symbol on the control panel ["0" and indicator on display is lit].
3. Adjust the power to 7 by using the slider or pressing it on the display.
4. Now you can activate the timer by pressing on "CL". In the display you will see "00". The number 16 now must be entered in two steps [first "6" then "1"].
5. Move the slider until you see the number "6". Confirm by pressing the timer indicator.
7. Move the slider until you see the number "1" and confirm again by pressing the timer indicator. "16".

To switch off the zone timer, repeat from step 2 and set the time to "00".

If the zone timer reaches the set time, the cooking zone will be switched off and "00" blinks in the display, and a beeping alarm sounds. By pressing on the blinking "00" the alarm is switched off.

3.4.7 Timer

Additionally to the individual zone timer you can also set a separate timer.

Follow the above steps, but WITHOUT selecting a cooking zone [skip steps 2 and 3]

3.4.8 Automatic cooking

On each zone you can use the automatic cooking function, which means it starts cooking with maximum power and automatically shifts back to the previously set power if the required temperature is reached.

Example: Automatic cooking, based on power position 7.

1. Switch on the appliance by pressing the on/off symbol on the control panel.
2. Select the right zone by pressing the symbol on the control panel ["0" and indicator on display is lit].
3. Adjust the power to 9 by using the slider or pressing it on the display
4. Press the "9" again, so that now also the "A" appears in the display.
5. Set the requested power position, from "9" to "7". In the display both the "7" and the "A" blink.

You can switch off the automatic cooking function by first selecting the zone where the "7" and the "A" blink. Then choose another power position by using the slider on the control panel.

3.4.9 Pause

With this function, all current cooking settings are temporarily interrupted. Press the pause symbol for app. 2 seconds. To continue, press again for app. 2 seconds [led blinks] and press a random symbol.

3.4.10 Memory function

After switching off the appliance, it is possible to recall the last settings like:

- Power settings of the individual zones
- Cooking time settings of individual zones
- Automatic cooking settings

Follow these steps:

1. Press the on/off symbol.
2. Press the pause symbol within 6 seconds. Now the previous settings are activated.

3.4.11 Warming function

By using this function, dishes are automatically kept warm at a temperature of 70°C. This prevents boiling over and burning. You can use this function for maximal 2 hours. If the pan is removed, the warming function remains working for an extra 10 minutes, unless the appliance is switched off.

1. Select the zone for the warming function.
2. Press the warming symbol, on the left side of the power slider indicator. To switch off the function, press the display of the zone, and select the requested power position between "0" and "9".

3.4.12 Lock

The prevent unwanted switching on of the zones, for example while cleaning, the control panel can be locked, with exception of the on/off switch. Follow these steps:

1. Press the on/off switch.
2. Simultaneously press the "P" and the "0" of the right display.
3. Press the "0" again of the right display. Now the symbol "L" appears in the display.

To unlock again:

1. Press the on/off switch.
2. Simultaneously press the "P" and "L" of the right display, within 5 seconds. The symbol "0" or "H" appears in the display. Press the "P" again and all displays are switched off.

3.5 Pans

If the pan diameter is too large, this will easier cause damages to your worktop. The manufacturer cannot be held liable for such damages.

3.5.1 Pan bottom

Induction cooking requires specific pans which have an induction suitable magnetic pan bottom.

3.5.2 Pan diameter

Always use a pan that fits with the induction zone. Use the following ground rule:

large diameter on a power zone

small diameter on a standard zone

See indicative table below.

3.5.3 Energy-conscious

Cook energy-conscious, preferably with a pan lid which saves a lot of energy because it prevents that less warmth can escape from the pan.

induction zone	pan Ø [cm]	
	min.	max.
power zone	15	26
standard zone	12	24

Chapter 4

4.1 Maintenance

Clean the appliance after each use and rub it dry again. Make sure that the components are cooled down sufficiently before starting.

Never use a steam cleaner. The steam can get in contact with parts that are under electric tension and can cause short-circuit.

Do not use pointy or sharp objects to clean the silicone, control panel or the cooking zones.

Never use these products to avoid degradation of the cooking appliance surface: sand, soda/alkali, acid or chloride containing cleaners, grill or oven sprays, cleaners for dishwashers, stain or rest removers, abrasives or sponges/brushes with a grating surface.

Remove sweet products like marmelade, sugar containing dishes or liquids immediately from the appliance to avoid degradation of the surface.

After the cleaning you must rub the i-Cooking appliance dry with a clean cloth, to avoid calcification.

4.2 Helpful tips

Make sure that the pans are positioned in the middle of the zone while cooking, because of the automatic pan detection system integrated in the zones.

Repairs to electrical appliances may only be executed by certified professionals. Inexpert executed repairs cause danger for the user.

4.3 Troubleshooter

The appliance is not working

- Faulty connection to the electrical network.
- A fuse or stop has interfered.
- The lock function is activated.
- There is water or grease on the control keys.

Code "U"

- There is no pan placed on the cooking zone.
- The pan is not suitable for induction cooking.
- The pan bottom diameter is too small for the zone.

Code "C" or "E"

- Call your supplier for a repair and clearly mention the error code.

One or more zones have been switched-off

The safety system may have interfered because:

- you forgot to switch-off the cooking zone.
- one or more switches are covered.
- the pan is empty and the bottom is overheated.
- The appliance also has an automatic power reduction and emergency stop in case of an overload.

Ventilator continues after switching-off the zone

-This is not an error, the ventilator protects the electronics from overheating. After cooling down sufficiently, the ventilator will automatically stop.

The automatic cooking function does not work

- The cooking zone is still hot, code "H".
- For activation the highest power position has been set to "9".

On the display I can see 3 or 4 "L" codes

- See chapter 3, lock function is activated.

On the display I can see a "U" code

- See chapter 3, warming function is activated.

On the display I can see the code ||

- See chapter 3, pause function is activated.

Chapter 5

5.1 Electrical installation

The i-Cooking appliance may only be connected to an effectively grounded power socket. This power socket must always remain freely accessible for possible servicing purposes.

The appliance may only be connected to the electrical network by a certified electrician. He or she is aware of the national and local regulations of the power company. Installation is only allowed on a NEN 1010 certified installation.

If the power socket is not accessible, or in case of a permanent electrical installation, it must be possible to disconnect the appliance from the electrical network via a switch, with all poles. Wanneer het stopcontact niet toegankelijk is of er een vaste aansluiting wordt gemaakt, dan moet de toepassing via een schakelaar, met alle polen. The contact distance in switched-off condition must be at least 3mm. You can use auto-off switches, fuses and relays according to EN 60 335 regulations.

Before installation, the present installation data of the electrical network must be compared with those on the type plate [voltage and frequency]. These data must be corresponding.

Rated load:

See type plate on your appliance.

Connection:

AC 230V | 50 Hz

Fuse:

10A [type B or C]

Earth leakage circuit breaker:

According to EU regulations and guidelines, it is advisory to fit the electrical house installation with an earth leakage circuit breaker [30mA].



The manufacturer cannot be held liable for direct and/or indirect damages, resulting from an inexperienced installation or incorrect connection.

Moreover, the manufacturer cannot be held liable for damages resulting from a missing or damaged earth wire [for example an electrical hazard].

After installation, it must be secured that parts which are under electrical tension, cannot be touched.

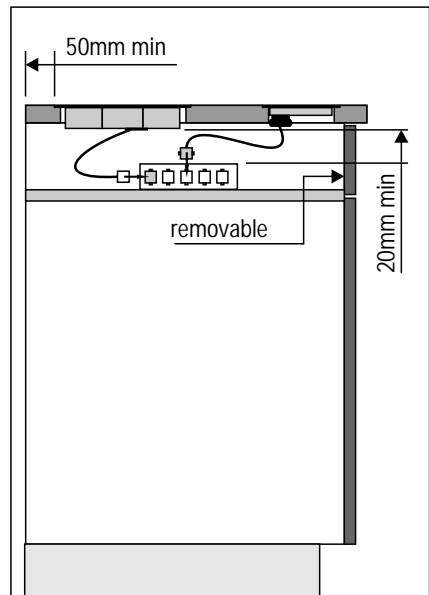
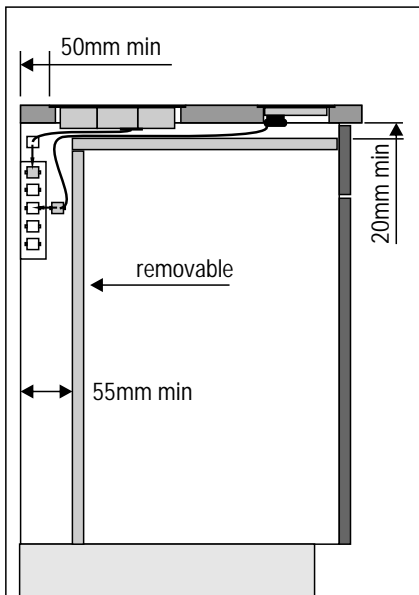
1. Carefully unpack all components and check them on possible damage.
2. Before putting the appliance into use, it must be fully finished and installed in a kitchen environment and in a suitable worktop material.
3. This appliance is only for the domestic preparation of food. Any other use is prohibited.
4. Remove before use all labels and stickers which are on the ceramic glass induction plates.
5. The induction zones and control panel may not be used as working or storage tops.
6. The appliance must be earthed and connected in accordance with the local regulations.

7. Do not use extension cables to connect the appliance.

8. This appliance may not be placed above a dishwasher or tumble dryer: the steam may damage the electrical system and may lead to dangerous situations.



Important: This appliance needs sufficient ventilation. Consider this during the installation; make sure that the ventilation apertures are in line with the air supply apertures in the cabinet. After building the appliance in, it must be secured that parts which are under electrical tension, cannot be touched.

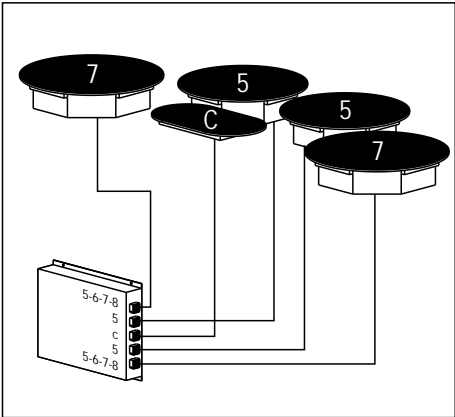


Make sure during installation and use, that there is no tensile stress on components and wires.

The required wiring diagram are printed on the stickers on both the wires as the power unit.

Installation to the electrical network must be done with earthed power plugs.

A fuse must always be placed between the appliance and the electrical network like a earth leakage circuit breaker, fuse or stop.



Installation example

Installation of the cooking zones

For the various installation methods, use the brass connectors whic are placed in the power unit.

Attention!

Always connect the earth wire.

Act in accordance with the wiring diagram, which can be found on the power unit.

This appliance can only be used on a 230V ~ 50Hz electricity network.

De electrical connections of the power unit are on the underside, at the rear. Use a screwdriver to open the clip of the lid.

Country	electrical tension	connection	wire diameter	fuse
NL	230V~50Hz	2x fase + earth	5x1.5mm2	2x16A
GB	230V~50Hz	1 fase + earth	5x2.5mm2	25A

5.2 Installation

Making the appliance tension free

If the appliance must be made electrical tension free, do as follows [depending on the situation]:

1. Fuse

Unscrew the fuse and remove it from the container.

2. Fuse machine

Press the [red] test button until the middle [black] button pops out.

3. Automatic fuse machine

Automatic switch , at least type B or C.
Switch the tumbler switch from 1 [on] to 0[off].

4. Earth leakage circuit breaker

Turn the main switch from 1 [on] to 0 [off]
or press the test button.

Attention! Make sure that the electrical tension cannot accidentally be switched on again.

Recycling

The packaging of this appliance can be fully recycled [cardboard] Ensure a proper disposal of these.

If you must dispose the appliance itself, please supply it to a specialized recycling company, which takes care of a proper disposal and recycling of the used materials of this appliance. Ask your local authority where you can best hand over this appliance.

5.3 Configuration

Before the first use, the controls of the appliance must be configured. In this procedure, the individual cooking zones are assigned to the positions on the control panel. Execute the following steps.

- 1 Remove pans from the cooking zones.
- 2 Switch-off the electrical tension with the fuse or main switch in your meter cupboard.
- 3 Wait at least 2 minutes before you switch on the electrical tension again.
4. Start the configuration within 2 minutes after the tension is switched on again. Take a pan with a diameter of 16cm, do not use different pans within the configuration process.

Removing an existing configuration

- A. Press the symbol "p" and keep it pressed. On the control panel the indicator lights of the zones now light up.
- B. Keep the "p" pressed and use your other hand to quickly press each zone display, counterclockwise starting from the right side below. Do this total process within 2-3 seconds. You will here a confirmative beep when you press each display. In case of a succesful proces, in each zone a minus sign appears. If you hear a double beep, you must repeat the procedure from step A.

C. Release all switches and now press the on/off switch during several seconds, unless blinking "E" codes appear.

D. Wait until the "E" codes stop blinking. After a few seconds the "E" codes will change into "C" codes.

Attention! To configure a 3-zones set the procedure starts from the top right side instead of the below right side.

New configuration

Take a pan with a diameter of 16cm, do not use different pans within the configuration process.

E. Select the cooking zone position by pressing the corresponding code "C" in the display. Now place the pan onto the zone and wait untill the code "C" changes into code "-". The zone is now assigned.

F. Repeat the procedure of E to assign the remaining cooking zones. After all zones have been allocated, the codes "-" in the display dissapear.

The application is now ready for use!

Code E4

Reconfigure the zones and control again, start with removing the old configuration. If this does not help, please contact your supplier.

EC DECLARATION OF CONFIRMITY
Council Directive 73/23/EEG, supplement II, under A

Manufacturer ABK InnoVent
Address Plakhorstweg 12
NL-7008 AT DOETINCHEM
NETHERLANDS

Hereby declares that the i-Cooking induction appliance:

- is in conformity with all relevant provisions of the Low Tension Council Directive 2006-95-EC, according to the most recent version.
- is in conformity with all relevant provisions of the EMC Council Directive 2004-108-EC, according to the most recent version.
- is in conformity with the following harmonised standards:
NEN-EN-IEC 60335 Domestic and similar appliances-Safety.

Doetinchem, April 1st 2010
B. Kruse, Managing Director

A handwritten signature in black ink, appearing to read 'B. Kruse', is written over a diagonal line that extends from the bottom left towards the top right.

Notes