
gorenje

Instructions for use



BUILT-IN GLASS CERAMIC INDUCTION COOKING HOB

Dear customer,

The built-in glass ceramic induction hob is intended for household use. Packaging is made of environmentally friendly materials that can be recycled, disposed of, or destroyed without any hazard to the environment. To this end, packaging materials are labelled appropriately. When you find you have no more use for the appliance, make sure it is not a burden to the environment. Take it to an authorized collection centre for waste or obsolete home appliances.

Instructions for use

These Instructions for Use are intended for the user. They describe the appliance and how to operate it. The instructions apply for several appliance types/models; thus, they may include descriptions of functions that are not available in your appliance.

Instructions for connection

The appliance has to be connected in compliance with the instructions in the section Connected to Power Mains and the effective regulations and standards. Such tasks may only be carried out by an adequately trained expert.

Rating plate

The rating plate with basic information on the appliance is located in the lower part of the appliance.

Fire safety

The appliance may be placed so that the cupboard on one side of it is taller than the appliance. However, the cupboard on the other side may only be as tall as the appliance.

TABLE OF CONTENTS

IMPORTANT - READ BEFORE USING THE APPLIANA.....	5
Safety precautions.....	5
Warnings.....	6
GLASS CERAMIC COOKING SURFACE.....	7
Operating the cooking hob.....	8
Induction hob operating principle.....	9
Cookware suitable for induction hob.....	9
Cooking power levels.....	11
Power saving tips.....	11
OPERATING THE COOKING HOB.....	12
Switching on and setting the operating power level.....	12
Residual heat indicator.....	13
Power boost.....	13
Off.....	13
Child safety lock.....	14
Program timer/alarm timer.....	14
Automatic power boost.....	15
Bridged cooking zones (only with some models).....	16
Activating the cooking zone bridge.....	16
Deactivating the cooking zone bridge.....	17
Pause or temporary suspension of operation.....	17
Activating the pause.....	17
Resuming after a pause.....	17
Retrieving the most recent setting.....	17
Maximum cooking time.....	18
Overheat protection.....	18
Safety functions and error display.....	19
CLEANING AND CARE FOR THE GLASS CERAMIC SURFACE.....	20
Cleaning.....	20
INSTALLING A BUILT-IN HOB.....	21
Important notes and warnings.....	21
Fitting the foam gasket.....	22
Dimensions of the opening in the worktop (depending on model).....	22
Installation procedure.....	24
Air vents in the lower kitchen cabinet.....	25
Connection diagram.....	27
Single-phase connection with total power limiter.....	27
CONNECTING THE APPLIANCE TO THE POWER MAINS.....	29
Connection clip.....	29
TECHNICAL SPECIFICATIONS.....	30
Rating plate.....	30

IMPORTANT – READ BEFORE USING THE APPLIANA

Safety precautions

- This appliance may be used by children aged 8 years and above and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they are supervised during the use of the appliance or if they have been provided relevant instructions regarding the use of the appliance in a safe way and if they understand the hazards involved. Do not let the children play with the appliance.
Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** The appliance and some of its accessible parts may become very hot during use. Be careful not to touch the heaters. Children younger than 8 years should be constantly supervised.
- **WARNING:** Danger of fire: do not store any objects on the hob surface.
- **WARNING:** Leaving the cooking hob unsupervised while cooking with fat or oil may be dangerous and could result in a fire. Never try to put out the fire with water. Switch off the appliance and cover the flame with a lid or a damp cloth.
- After use, switch off the cooking zone with the relevant control element; do not rely exclusively on the pan recognition system.
- **WARNING:** If the cooking hob surface is cracked, switch off the appliance to prevent an electric shock. Switch off all cooking zones using their respective controls and remove the fuse or trip the main circuit breaker so that the appliance is fully isolated from the power mains.
- Do not place objects like knives, forks, spoons, or lids on the induction cooking zone as they can become very hot.
- Do not use steam cleaners or high pressure cleaners to clean the appliances as this may result in an electric shock.
- The appliance is not intended to be controlled with external timers or special control systems.

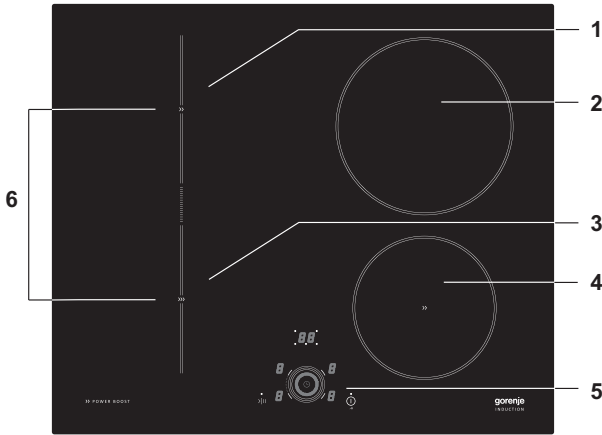
Warnings

- The appliance may only be connected to the power mains by an authorized service technician or expert.
- Tampering with the appliance or non-professional repair thereof may result in risk of severe injury or damage to the product. Any repairs may only be carried out by an authorized service technician or expert.
- The appliance is intended solely for cooking. Do not use it for any other purpose, e.g. for room heating. Do not place empty cookware on the cooking zones.
- If another electrical appliance is connected to an AC power socket near the appliance, make sure the power cord does not come into contact with hot cooking zones.
- Do not store temperature-sensitive items underneath the appliance, such as cleaners or detergents, spray cans etc.
- Using the glass ceramic hob as a storage area may result in scratches or other damage to it. Never heat food in aluminium foil or in plastic containers on the cooking hob. Such foil or containers may melt which can result in a fire or damage to the cooking hob.
- Do not place objects like knives, forks, spoons, or lids on the induction cooking zone as they can become very hot.

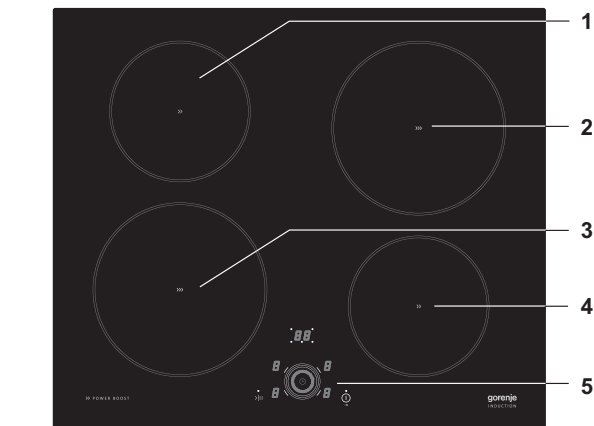
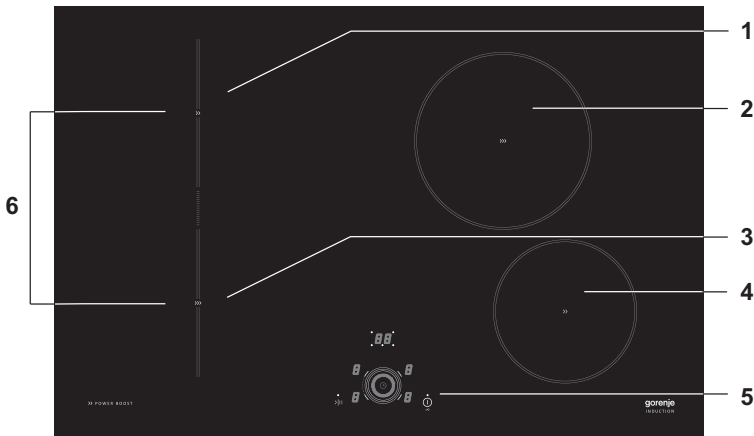


The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

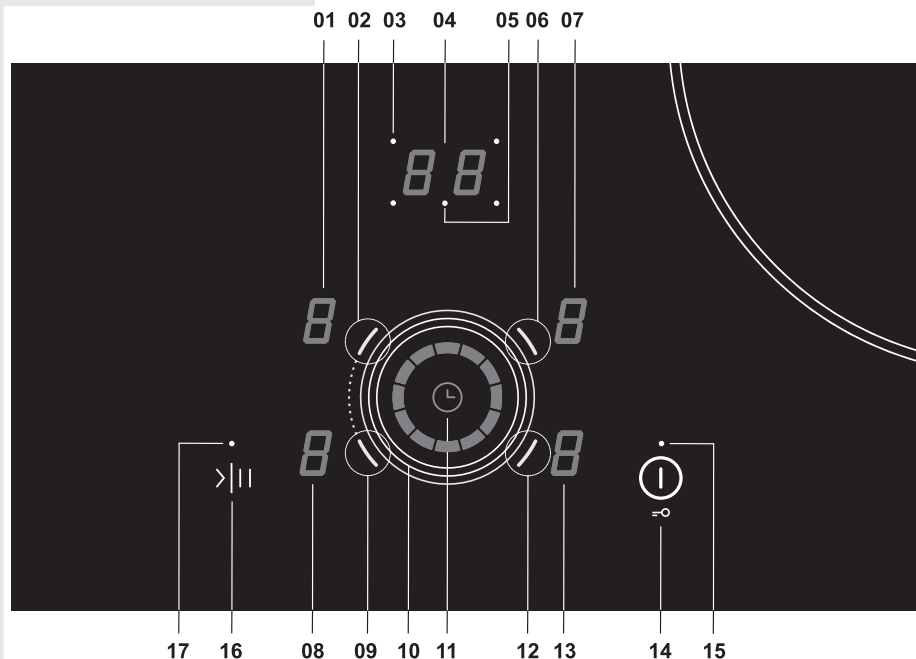
GLASS CERAMIC COOKING SURFACE



1. Induction cooking zone rear left
2. Induction cooking zone rear right
3. Induction cooking zone front left
4. Induction cooking zone front right
5. Cooking hob control module
6. Bridged cooking zones



Operating the cooking hob



1. Power level display for the rear left cooking zone
2. Menu for the rear left cooking zone
3. Cooking zone timer indicator
4. Timer display
5. Kitchen timer indicator
6. Menu for the rear right cooking zone
7. Power level display for the rear right cooking zone
8. Power level display for the front left cooking zone
9. Menu for the front left cooking zone
10. Slider (9 power levels + power boost setting P)
11. Program timer/alarm timer key
12. Menu for the front right cooking zone
13. Power level display for the rear right cooking zone
14. On/off key
15. On/off indicator
16. Pause key
17. Pause key indicator

Induction hob operating principle

- Four or three cooking zones are integrated into the glass ceramic hob. The hob surface is flat, without any edges along which dirt could accumulate.
- The cooking hob is fitted with highly efficient induction cooking zones. The heat is generated directly in the bottom of the pan where it is needed the most. This avoids any losses through the glass ceramic surface. As a result, power consumption is considerably lower than in conventional radiation heaters.
- The glass ceramic cooking zone is not heated directly, but only indirectly with the heat radiated back by the pan. After the cooking zone is switched off, this heat is indicated as »residual heat«.

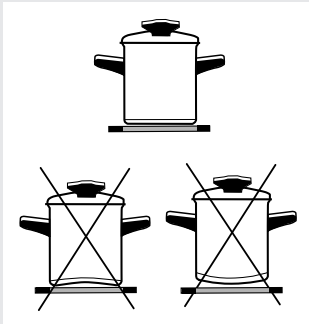
In induction cooking zones, heating is made possible by the induction coil installed under the glass ceramic surface. The coil induces a magnetic field which generates eddy currents in the bottom of a ferromagnetic pan (i.e. a pan that a magnet will adhere to), which in turn heats the pan.

IMPORTANT!

If sugar or food with high sugar content is spilled over a hot glass ceramic hob, immediately wipe the hob or remove the sugar with a scraper, although the cooking zone may still be hot. This will prevent any damage to the glass ceramic hob.

Do not use detergents and other cleaners to clean a hot glass ceramic hob as this could damage the surface.

Cookware suitable for induction hob



- The induction will work flawlessly only if you use suitable cookware.
- Make sure the pot or pan is in the middle of the cooking zone.
- Examples of pans suitable for use on induction hobs include those made of steel, enamel-coated steel pans, or cast iron pans. Alloy steel cookware with copper or aluminium bottom, and glass cookware are not suitable.
- When using a pressure cooker, keep an eye on it until the right pressure is reached. First, set the cooking zone to maximum power; then, following the pressure cooker manufacturer's instructions, use the relevant sensor to decrease the cooking power at the right time.
- Only use cookware with flat bottom! Concave or convex (indented or bulging) bottom may impede the operation of overheat protection mechanism and the cooking hob may become too hot.

This could lead to cracks in the glass surface and melting of the pan bottom. In case of damage resulting from the use of unsuitable cookware or overheating of empty, dried-out pots or pans (with nothing in them), the warranty is void.

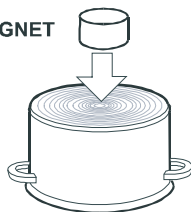
- Please make note of the »induction« or »induction ready« sign when purchasing your cookware.

⚠ Only use cookware suitable for electric and induction cooking, with a:

- thick bottom (at least 2mm)
- flat bottom.

Cooking zone	Minimum pan bottom diameter
Ø 160 mm	Ø 110 mm
Ø 200 mm	Ø 145 mm

MAGNET



Magnet test

Use a small magnet to check whether the pan or pot bottom is ferromagnetic. Only use cookware if the magnet stays on the bottom.

Pan recognition

One of the advantages of an induction cooking hob is the pan recognition feature. Even if there is no pot or pan on the cooking zone or if the pan used has a diameter that is smaller than the diameter of the cooking zone, there will be no losses of energy. If the pan is much smaller than the cooking zone, there is a possibility that it will not be recognized by the cooking zone. When the cooking zone is activated, the sign »U« will appear on the cooking power display. If a pan is placed on the induction cooking zone within the next ten minutes, the hob will recognize it and switch on with the selected cooking power. As soon as the pan is removed from the cooking zone, the power supply is cut off. If a smaller pan or pot is placed on the cooking zone and it is recognized, the hob will only use as much power as necessary considering the pan size.

The cooking zone may be damaged:

- If an empty pan or pot is placed onto it.
- Before placing the pan onto the cooking zone, wipe the pan bottom dry to allow conduction of heat and to prevent damage to the cooking zone.
- For cooking or frying, use only cookware with ferromagnetic bottom, i.e. cookware made of steel, enamel-coated cookware, or cast iron cookware. The induction cooking zone will operate with this type of cookware.

Cooking power levels

Cooking zone heat power can be set to ten different levels. The table lists some examples of use for each level.

Level	Purpose
0	Switched off, using the residual heat
u	Keeping the food warm
1 - 2	Keeping the food warm, slow cooking of smaller amounts (lowest setting)
3	Slow cooking (follow-up cooking after the initial power boost)
4 - 5	Slow cooking (follow-up cooking) of large amounts, pan-roasting of larger chunks
6	Searing and browning
7 - 8	Searing, frying
9	Cooking large amounts, searing, frying
P	"Power boost" setting for start of the cooking process; also suitable for very large amounts of food

Power saving tips

- When purchasing cookware, consider that the diameter indicated on the pan usually pertains to the upper edge or the lid, which is normally larger than the diameter of the pan bottom.
- Pressure cookers that make use of the higher pressure built up inside a tightly sealed pot are particularly economical both in terms of cooking time and power consumed. Shorter cooking time also leaves more vitamins in the food.
- Make sure there is always sufficient liquid in the pressure cooker. If an empty cooker is placed on the cooking hob, it may overheat which in turn may lead to damage to both the pot and the cooking zone.
- Whenever possible, close the pot or pan with a suitably sized lid.
- Use cookware that fits the amount of food you are cooking. Cooking in a large partly full pot will consume much more energy.

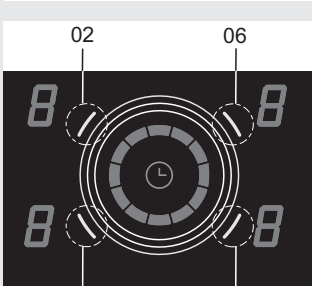
OPERATING THE COOKING HOB

- Upon connection of the glass ceramic hob to the power mains all indicators will briefly light up. The cooking hob is now ready for use.
- The cooking hob is fitted with electronic sensor keys that are activated by touching and holding them for at least 1 second.
- Every time a sensor key is activated, this is confirmed by an acoustic signal.
- Do not place any objects on the sensor key surface. Make sure the sensor area is always clean.

Switching on and setting the operating power level



14



09

12



10



1. Place the pot or pan on the middle of the cooking zone.
2. Press the on/off key (14). One beep will be sounded.
3. Press the menu key for the desired cooking zone (02, 06, 09, 12).
One beep will be sounded. The display for the selected cooking zone will light up; other displays will be dimmed.
4. Slide your finger across the slider (10) to select the desired setting. The cooking zone will automatically start to operate with the set power.
5. Slide your finger across the slider to increase or decrease the operating power.
There are nine operating power levels available for the cooking zone, and the power boost setting (P).

Pan recognition

If the hob cannot recognize a pan made of a ferromagnetic material (material that contains iron) once the power level is already set, the symbol »U« will appear on the display and the cooking zone will remain cool.

If you do not place a pan made of ferromagnetic material on the cooking zone within the next 10 minutes, the cooking zone will switched off automatically.

Residual heat indicator



After use, the cooking zone may remain hot for a few minutes. As long as the cooking zone is hot, symbol "H" will be lit on the display.

Power boost

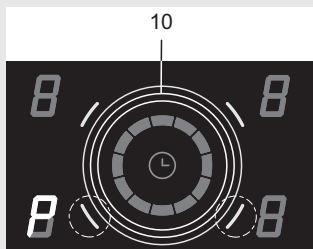
The power boost function allows you to cook with the hob's maximum power for a brief time (maximum of 5 minutes). When the maximum power boost time expires, power on some cooking zones will be reduced to level 9.

Two vertically adjacent cooking zones (one behind the other)

- Two vertically adjacent cooking zones will affect each other's operation. This effect is only present at the highest settings (9 and above). If you set the power boost for one of the zones, the power of the other zone will automatically switch to a lower setting.
- Two horizontally adjacent cooking zones do not affect each other's operation.

Activating the power boost

1. Place a pan on the cooking zone and switch it on.
2. Drag your finger to the left or to the right over the slider (10) until the symbol »P« appears on the display. The power boost function is now activated.



Deactivating the power boost

Power boost function is activated and symbol »P« is displayed.

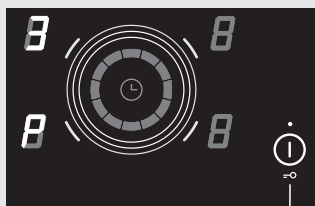
1. Select a lower setting with the slider (by sliding to the left or to the right).
A lower power level will be indicated on the display.

Off

Switching off a single cooking zone

One cooking zone is switched on. Power level is indicated on the display, between 1 and 9, or »P«.

- Use the slider to set the cooking zone operating power to »0« (switched off).
If the power level on all cooking zones is set to »0« and no other process is in progress, the cooking hob will switch off after 20 seconds.



14

Child safety lock



Program timer/alarm timer



Switching off all cooking zones

Several cooking zones are activated.

- To switch off all cooking zones, press the on/off key (14).
A beep will be sounded. All displays will switch off. The cooking hob is now switched off.

Activating the safety lock function

- Switch on the appliance with the on/off key (14).
- Press the on/off key (14) again and hold it for at least three seconds until a beep is sounded.
»L« will be displayed for a few seconds on the cooking zone display. The safety lock function is now activated.

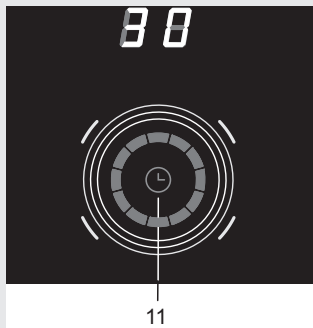
Deactivating the safety lock function

- Press the on/off key (14) and hold it for at least three seconds until a beep is sounded.
»O« will be displayed on the cooking zone display. The safety lock function is now deactivated.

Tip

Before cleaning, activate the safety lock to prevent switching on the hob inadvertently.

A program or shut-off timer can be set for each cooking zone. The cooking hob also features an alarm countdown timer. Both the program timer and the alarm timer can be set to a maximum of 99 minutes. The alarm timer operates in the same way as the program timer; the difference is the alarm timer does not control and is not connected to any of the cooking zones. If the alarm timer is set, the countdown will continue after you switch off the hob. The alarm timer may only be switched off if the cooking hob is on.



Setting the program timer for a cooking zone

1. Select the desired cooking zone and set the operating power level.
2. Press the program/alarm timer key (11).
3. Use the slider to set the desired time for the program/alarm timer.

Using the program/alarm timer key, the time can be set in 10-minute intervals. Time setting will be displayed on the program timer display (O4).

When the set time expires, the select cooking zone will switch off automatically.

Setting the alarm timer

1. Press the program/alarm timer key (11).
2. Use the slider to set the desired time for the program/alarm timer.

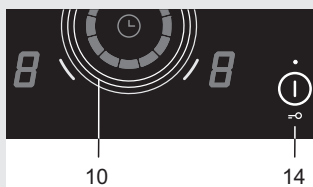
Using the program/alarm timer key, the time can be set in 10-minute intervals. Time setting will be displayed on the program timer display (O4). When the set time expires, the alarm is sounded.

Automatic power boost

All cooking zones also feature the automatic power boost function. When the automatic power boost function is activated, the cooking zone will automatically use full power until it heats up to the selected setting. Once this setting is reached, the cooking zone will switch back to the selected power level. Automatic power boost time depends on the selected power level (1 to 8).

Activating the function

1. Place the pot or pan on the middle of the cooking zone.
2. Press the on/off key (14). One beep will be sounded.
3. Press the menu key (A) for the desired cooking zone. One beep will be sounded. The display for the selected cooking zone will light up; other displays will be dimmed.
4. Slide your finger across the slider (10) to select the desired setting. Hold your finger on the slider at the desired operating power for at least 3 seconds. »A« and selected power level will alternate on the display.



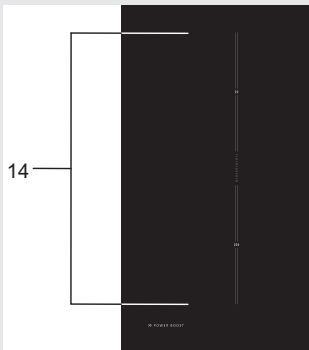
The table lists the power levels and the corresponding power boost times.

Power level	Power boost time (minutes: seconds)
1	0:48
2	2:24
3	3:36
4	5:24
5	6:48
6	2:00
7	2:48
8	3:36
9	-:-

Off

1. Press the menu key for the desired cooking zone.
2. Use the slider to reduce the power level. Intensive operation will switch off automatically.

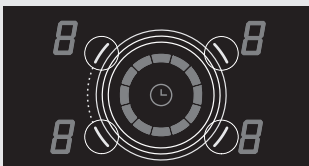
Bridged cooking zones (only with some models)



Some models allow combining the two left cooking zones into a single large connected cooking zone. Thus, a large oval pan or a griddle can be placed on the combined cooking field.

- The pan has to be large enough to cover the centres of the upper and lower cooking zone. Maximum pan size is around 40 x 25. We recommend using a baking dish or pan with a heavy bottom. During cooking, the dish or pan will heat up. Be careful to prevent burns.
- When placing the baking dish on the hob, make sure it does not cover the control module.

Activating the cooking zone bridge



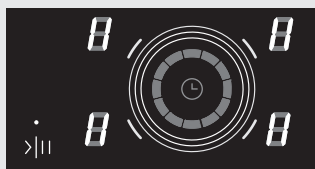
- Switch on the cooking hob by pressing the on/off sensor (14).
- Touch the front left cooking zone sensor (09) and hold it for around 2 seconds. A beep will be sounded. A flashing »inverted U« (upside down) symbol will appear on the rear left display (01), indicating that the two cooking zones are bridged.
- Within the next three seconds, touch the sensor key for the rear left cooking zone (02) and use the slider to set the desired operating power level for the bridged

Deactivating the cooking zone bridge

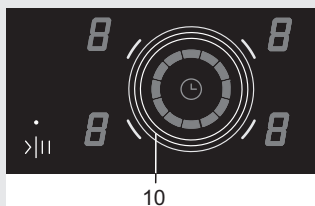
Pause or temporary suspension of operation



Activating the pause



Resuming after a pause



Retrieving the most recent setting

cooking zone.

- To change the bridged zone cooking power later on, first press the sensor for the lower left cooking zone and then use the slider to adjust the power.

Note: The bridged zone does not allow the power boost setting. Maximum available power level is 9.

- Reduce the setting for the bridged cooking zone to zero. After three seconds, the bridge will be deactivated and the »inverted U« symbol will disappear.
- Both cooking zones will operate independently.

Use the pause or temporary suspension of operation function when you wish to pause the cooking process (e.g. to clean the cooking hob during cooking). The heating of the cooking zones, timer operation etc. will be temporarily suspended (paused). The longest possible pause time is 10 minutes. After 10 minutes of pause, the cooking hob will switch off automatically.

- Press the pause (16) key and hold it until a beep is sounded. Symbol »|« will be displayed on the cooking zone power displays. Cooking hob operation is now paused.

- Press the pause (16) key and hold it until a beep is sounded. The indicator above the pause key will flash.
- Slide your finger over the slider (10). The current settings will be indicated on the display units.

This function allows you to retrieve all cooking zone settings if the cooking hob was accidentally switched off. However, this can only be done within six seconds after the hob has been switched off.

- Use the on/off key (14) to switch the cooking hob back on within 6 seconds after it has been switched off.

The symbol »I« will flash for 6 seconds on the power level displays. Within that time, touch the key (16) and all settings that were active just before the hob was switched off will be restored.

Maximum cooking time

Safety switch-off

Set power level	Hours before safety switch-off
u	8
1	8
2	6
3	5
4	5
5	4
6	1,5
7	1,5
8	1,5
9	1,5
P	1,5

Maximum continuous operating time for each cooking zone is restricted as specified in the table above. When a cooking zone is switched off by the safety mechanism, the display unit will read »0«, or »H« if there is still some residual heat.

Example:

Set the cooking zone to level 6 and leave it to operate for a while. If the cooking zone setting is not changed, the security mechanism will switch off the zone after one and a half hour.

- The hob is fitted with a cooling fan which cools the electronic components during cooking. The fan may operate for a while even after the end of the cooking process.
- Induction cooking hob is also fitted with an overheating protector which protects the electronic components from damage. The protector operates at several levels. When the cooking zone temperature gets very high, the cooking power is automatically reduced. If this does not suffice, the cooking zone power continues to decrease, or the safety mechanisms switches off the cooking zone completely. In such case, the display unit will read "E2". When the cooking hob is cooled down, its total power will be available again.

Overheat protection

Safety functions and error display

The cooking hob is fitted with overheating sensors. These sensors can automatically switch off any cooking zone or the entire hob temporarily.

Error, possible cause, solution

- Continuous beep and Er03 flashing on the display.
 - Water spilt over sensor surface, or an object placed over the sensors.
Wipe the sensor surface.
- E/2 flashes
 - Cooking zone has overheated. Wait for the cooking zone to cool down.
- E/3 flashes
 - Unsuitable cookware that lacks ferromagnetic properties. Use another pot or pan.

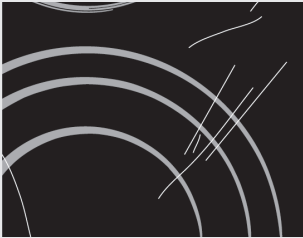


If an error occurs or if the error display does not disappear, disconnect the cooking hob from the power mains for a few minutes (undo the fuse or switch off the main switch); then, reconnect the hob to the power mains and switch on the main switch key.

If the problems persist, call a service technician.

CLEANING AND CARE FOR THE GLASS CERAMIC SURFACE

Cleaning



slika 1



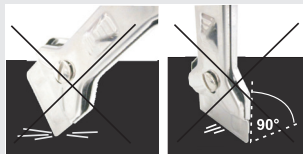
slika 2



slika 3



slika 4



After each use, wait for the glass ceramic surface to cool down and clean it. Otherwise, all remaining impurities will burn onto the hot surface the next time you use the hob. For regular maintenance of the glass ceramic hob, use special care products that create a protective film on the surface to prevent the dirt from sticking onto it. Before each use of the glass ceramic surface, wipe off the dust or any other impurities that could scratch the surface, from both the hob and the pan bottom.

Warning: Steel wool, coarse cleaning sponges, and abrasive powders may scratch the surface. Moreover, the surface can be damaged by aggressive spray cleaners, as well as unsuitable or liquid cleaners or liquid cleaners that haven't been shaken well before use (Figure 1 and Figure 2).

Signage may be worn when using aggressive or abrasive cleaners or cookware with damaged bottom (Figure 2). Use a damp soft cloth to remove minor impurities. Then, wipe the surface dry (Figure 3).

Remove water stains with a mild solution of vinegar. However, do not use this solution to wipe the frame (only with some models) as it may lose its sheen.

Do not use aggressive spray cleaners or descaling agents (Figure 3).

Use special glass ceramic cleaners for stubborn dirt. Observe the manufacturer's instructions. **Be sure to thoroughly remove any residual cleaner after the cleaning process as they may damage the glass ceramic surface when the cooking zones heat up (Figure 3).**

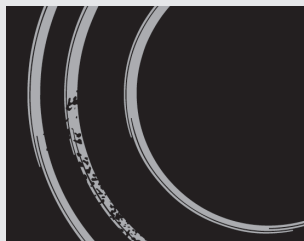
Remove stubborn and burnt residues with a scraper (figure 4).

Be careful when handling the scraper to prevent injury.

⚠ Only use the scraper when dirt cannot be removed with a wet cloth or special cleaners for glass ceramic surfaces.

Hold the scraper at the correct angle (45° to 60°). Gently press the scraper against the glass and slide it over the signage to remove the dirt. Make sure the plastic handle of the scraper (in some models) does not come into contact with a hot cooking zone.

⚠ Do not press the scraper perpendicularly against the glass and do not scratch the hob surface with its tip or blade.



slika 5

Immediately remove any sugar or sugar-laden food from the glass ceramic hob using a scraper, even if the hob is still hot (Figure 4), as sugar may permanently damage the glass ceramic surface (Figure 5).

Discolouration of the glass ceramic surface does not affect the operation or stability of the surface. Such discolouration is most commonly a result of food residues burnt onto the surface, or it may be caused by some cookware materials (such as aluminium or copper). Such discolouration is very difficult to remove entirely.

Note: Discolouration and similar flaws only affect the appearance of the hob and do not directly affect its function. Removing such flaws shall not be covered by the warranty.

INSTALLING A BUILT-IN HOB

Important notes and warnings

- The appliance may only be fitted into a worktop and connected to the power mains by a qualified expert.
- Veneer or other finish of the kitchen cabinet into which the appliance is to be installed should be treated with heat resistant adhesive (100 °C). If the adhesive is not sufficiently heat resistant, it may be deformed.
- The cooking hob is suitable for installation into a worktop above a kitchen cabinet with a minimum width of 600 mm.
- After installation of the built-in cooking hob, the front two fixing elements have to be accessible from the bottom side.
- Any kitchen cabinetry suspended above the hob should be high enough not to disturb the work process.
- The vertical distance between the appliance and the kitchen hood must be at least the distance specified in the instructions for installation of the kitchen hood and no less than 650 mm.
- The distance between the edge of the appliance and the adjacent kitchen cabinet should be no less than 40 mm.
- Use of solid wood corner trims on worktops behind the cooking zone is only allowed if the clearance between the trim and the cooking hob is no smaller than indicated on the installation plans.
- Minimum clearance between the built-in cooking hob and the rear wall is indicated in the installation diagram.

Fitting the foam gasket

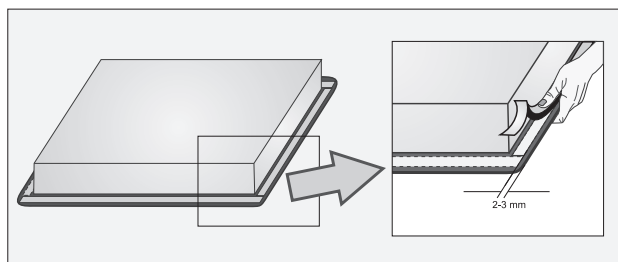
Before installing the appliance into a kitchen worktop, attach the foam gasket supplied with the appliance to the bottom side of the glass ceramic hob (see figure). **Do not install the appliance without this gasket!**

Fit the gasket onto the appliance as follows:

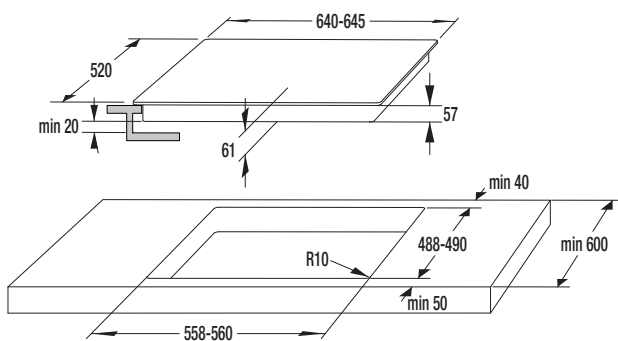
- remove the protective film from the gasket;
- attach the gasket to the lower side of the glass as indicated on the Figure (2-3 mm from the edge of the glass; the gasket has to be fitted along the entire edge of the glass. The gasket may not overlap in the corners.
- When fitting the gasket, make sure it is not damaged by any sharp objects.

NOTE

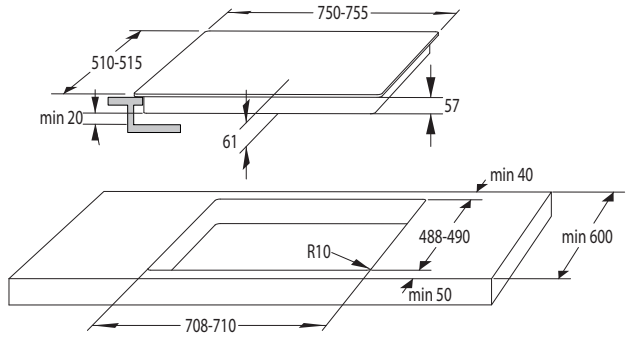
Some appliances come with the gasket already fitted!



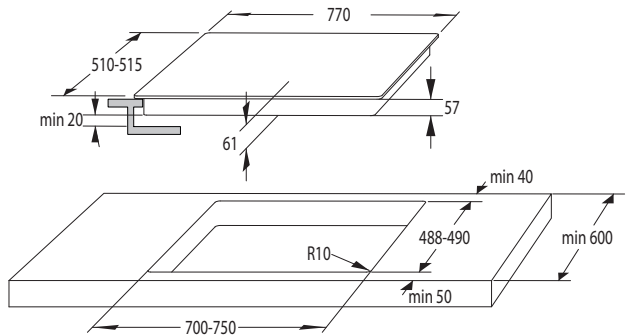
Dimensions of the opening in the worktop (depending on model)



- SIVK6



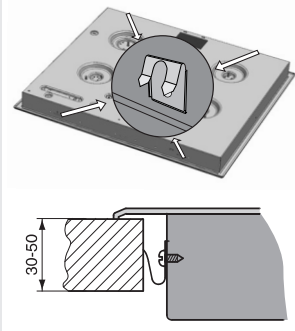
- SIVK7



- SIVK7

- The cooking hob may be installed in worktops with thickness of 30 to 50 mm.
- If the worktop is thicker than 40 mm, its internal edge should be chamfered. This will allow sufficient air circulation.
- If the thickness of your counter top exceeds 30 mm, then the opening for the hob should be made in the middle of the oven, with sufficient clearance from the front edge of the counter top so that the induction hob does not touch the oven shield.
- If you wish to install the induction hob into an existing opening, make sure this is possible given the required installation dimensions (installation depth of 56 mm).

Installation procedure



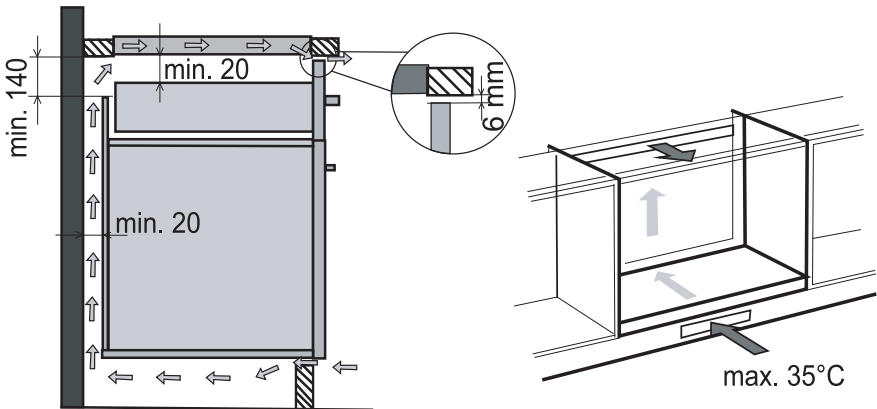
- The worktop has to be completely level.
- Protect the cut out surfaces.
- Use the four supplied screws to attach the fixing elements to the hole and cut-out in the front and back wall of the cooking hob
- Connect the hob to the power mains (see instructions for connecting the hob to the power mains).
- Lower the cooking hob into the opening in the worktop.
- Press the hob strongly against the worktop from above.
- Do not use screws longer than 6.5 mm to tighten the fixing clamp.

Air vents in the lower kitchen cabinet

- Normal operation of the induction cooking hob electronic components requires sufficient air circulation.

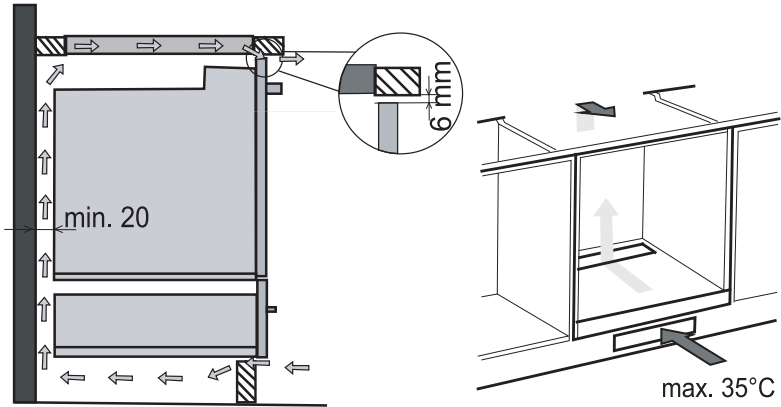
A Lower cabinet with a drawer

- There must be an opening with a height of no less than 140 mm along the entire width of the cabinet in the cabinet rear wall. In addition, there should be an opening of at least 6 mm in the front side, along the entire width of the cabinet.
- The hob is fitted with a fan located in its lower part. If there is a drawer below the kitchen cabinet, do not use it to store small objects or paper as these could, if sucked into the fan, damage the fan and the cooling system. Moreover, do not use the drawer to store aluminium foil or flammable substances or liquids (such as sprays). Keep such substances away from the cooking hob. Danger of explosion! There should be at least 20 mm of clearance between the contents of the drawer and the fan inlet vents.



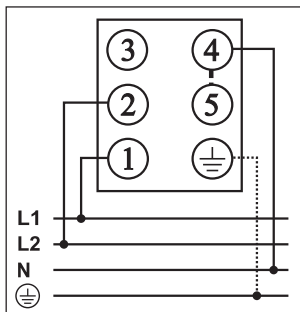
B Lower cabinet with an oven

- Installing an oven under the induction hob is possible for oven types EVP4.., EVP2.., with a cooling fan. Before installing the oven, the kitchen cabinet rear wall has to be removed in the area of the opening for installation. In addition, there should be an opening of at least 6 mm in the front side, along the entire width of the cabinet.

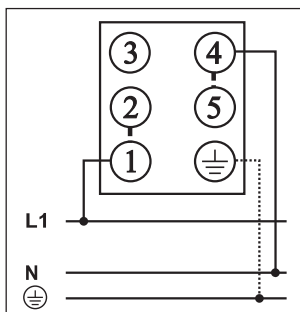


Connection diagram

380-415V 2N ~ / 50/60 Hz



220-240V ~ / 50/60 Hz



Single-phase connection with total power limiter

The appliance is designed for two-phase connection; it can also be connected to a single phase.

• Two-phase connection

Install the jumper connectors on terminals/clips 4 and 5.

• Single-phase connection

Install the jumper connectors on terminals/clips 4 and 5, and terminals/clips 1 and 2.

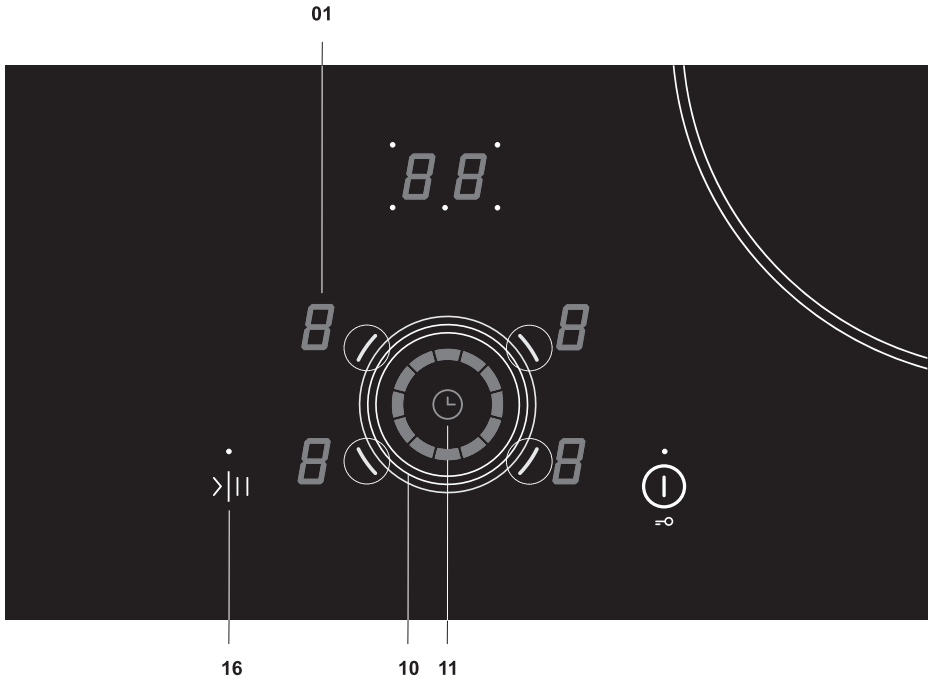
Note: Connection 3 is free.

The following may be used for connection:

- Rubber connection cables type H05 RR-F 4x1.5 with a yellow-and-green protective conductor;
- PVC insulated connection cables type H05 VV-F 4x1.5 with yellow-and-green protective conductor, or other equivalent or superior cables.

- If your home main fuse does not allow 32-ampere current, then the function of total power limiter can be activated on the hob so that the current never exceeds 16 A.
- If you activate the total power limiter, then the power of each cooking zone may only be increased until total power reaches the limit. When the limit is reached, the hob will beep and the setting display will flash.
- The setting can be activated within two minutes after connecting the hob to the power mains (the appliance must be switched off and unlocked).
- Press and hold the pause key (16). Then, simultaneously touch the timer key (11).
- When the timer key (11) is released (and the pause key is still pressed), the lower part of the round slider will switch on for 10 seconds.
- Slide along the lower part of the slider (10) from the far right to the far left while still keeping the pause key (16) pressed.


- The current limiter setting is displayed on the rear left (01) cooking zone power display: 0 = 32 A; 1 = 16 A. You may now release the pause key (16).
- Press on any place on the slider (10) to change the setting from 0 to 1.
- Save the setting by pressing the timer function key (11).
- If you wish to change this setting again, the appliance must be disconnected from the power mains for a few seconds.



CONNECTING THE APPLIANCE TO THE POWER MAINS

- The appliance may only be connected by an authorized expert. Power mains protection must conform to the relevant regulations.
- To access the connection terminals/clips, open the terminal board cover.
- Before connecting the appliance, make sure the voltage indicated on the rating plate conforms to the voltage in your power mains.
- The rating plate is attached to the bottom of the cooking hob.
- The appliance is designed to operate with alternating current and a voltage of 230 V-.
- There should be a switching device in the electrical installation that allows disconnecting all poles of the appliance from the power mains, with a minimum clearance of 3 mm between the contacts when open. Suitable devices include fuses, protective switches etc.
- The connection should be adjusted to the current and fuses.
- To reduce the risk of fire, there may be a tall cabinet (reaching higher than the appliance) on one side of the installed appliance. However, the cupboard on the other side may only be as tall as the appliance.
- After installation, the parts carrying electrical current and insulated parts shall be protected against contact.

ATTENTION!

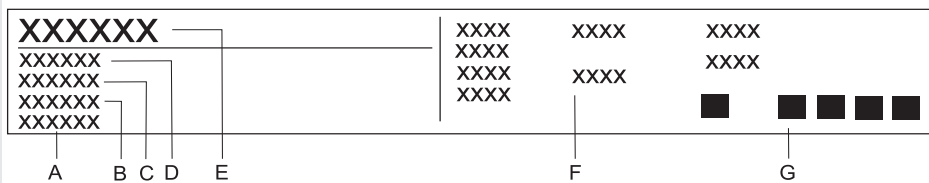
Disconnect the appliance from the power mains before any repair or maintenance operation. Connect the appliance as shown in the diagram, minding the power mains voltage. Connect the protection conductor (PE) to the connection clip indicated with the earth symbol . Run the power cord through a cord strain relief (clamp) which protects the cable from being pulled out. After connecting the appliance, switch on all heaters for approximately 3 minutes to check their operation.

Connection clip

Use a flat screwdriver to open the connection clip. When connecting the appliance, use the jumper connectors supplied.

TECHNICAL SPECIFICATIONS

Rating plate



- A Serial number
- B Code/ID
- C Model
- D Type
- E Brand
- F Technical information
- G Compliance/conformity symbols

WE RESERVE THE RIGHT TO CHANGES THAT DO NOT AFFECT THE APPLIANCE

gorenje



543839