

Operation / Installation Manual

Ceramic Hob / Induction Hob

MODEL: CER30KCD / CER30TCD / CER60KCD / IND30TCD /

IH13PLGLC60 / IH13PLGD60

Congratulations on the purchase of your new hob.

We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it.

For installation, please read the installation section.

Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

SAFETY WARNINGS

Please read this user manual thoroughly before attempting to use this appliance for the first time. This manual contains important information on safe installation, use and care of the appliance. Keep these instructions for reference and pass them on to future user.

Installation

Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

Cut Hazard

- Take care - panel edges are sharp.
- Failure to use caution could result in injury or cuts.

Important safety instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.

- This appliance is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

Operation and maintenance

Electrical Shock Hazard

- Do not cook on a broken or cracked hob. If the hob surface is break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the hob off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

Health Hazard

- This appliance complies with electromagnetic safety standards.

Hot Surface Hazard

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the ceramic glass until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot
- Keep children away.

- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

Cut Hazard

- The razor-sharp blade of a hob scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

Important safety instructions

- Never leave the appliance unattended when in use. Boil-over causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the hob as described in this manual (i.e. by using the touch controls).
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the hob could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and

competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.

- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your hob.
- Do not place or drop heavy objects on your hob.
- Do not stand on your hob.
- Do not use pans with jagged edges or drag pans across the glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your hob, as these can scratch the ceramic glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is intended to be used in a domestic household environment only! Commercial use of any kind is not covered under the manufacturer's warranty!
- **WARNING:** The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

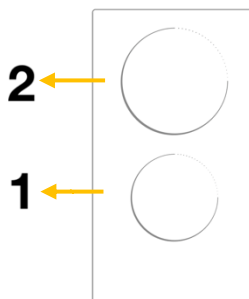
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- Warning: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts
- A steam cleaner is not to be used.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

GUIDE TO THE APPLIANCE

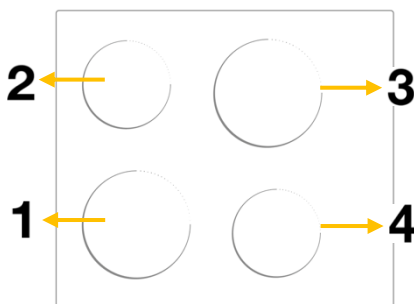
CER30KCD / CER30TCD

1. max. 1200W zone
2. max. 1700W zone



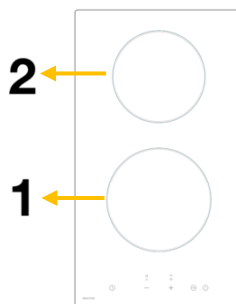
CER60KCD

1. max. 1800W zone
2. max. 1200W zone
3. max. 1800W zone
4. max. 1200W zone



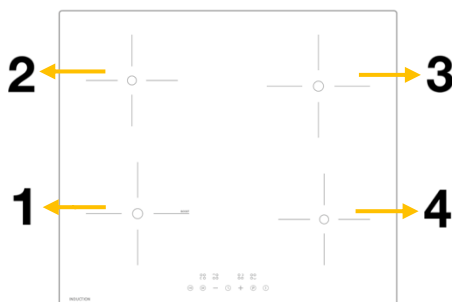
IND30TCD

1. max. 1700W zone
2. max. 1200W zone



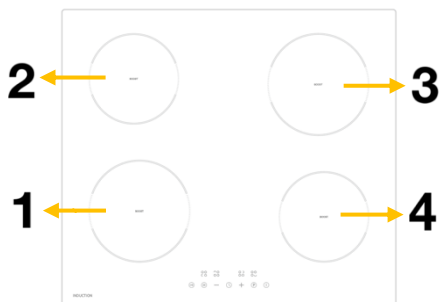
IH13PLGLC60

1. max. 1800/2200W zone
2. max. 1200W zone
3. max. 1800W zone
4. max. 1200W zone



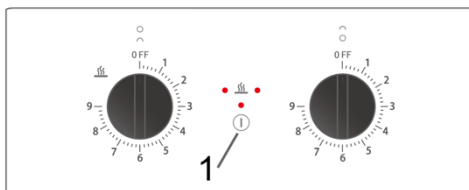
IH13PLGD60

1. max. 1800/2200W zone
2. max. 1200/1500W zone
3. max. 1800/2200W zone
4. max. 1200/1500W zone

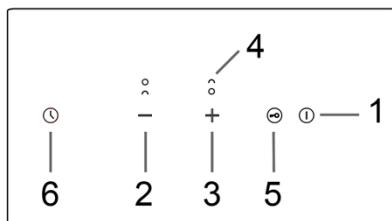


Control Panel

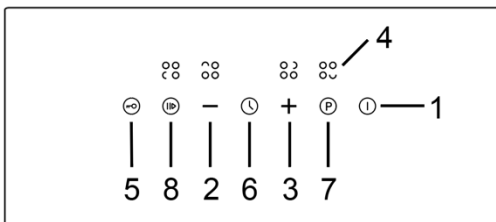
CER30KCD/ CER60KCD



CER30TCD IND30TCD



IH13PLGLC60 IH13PLGD60



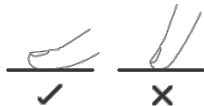
- | | |
|-------------------|------------------------|
| 1. ON/OFF | 5. Child lock |
| 2. MINUS | 6. Timer |
| 3. PLUS | 7. Dual zone / Booster |
| 4. Zone selection | 8. Pause |

Before using your New Hob

- Read this guide, taking special note of the ‘Safety Warnings’ section.
- Remove any protective film that may still be on your hob.

Using the Touch Controls


- The controls respond to touch, so you don’t need to apply any pressure.
- Use the ball of your finger, not its tip.



- You will hear a beep each time a touch is registered.
- Make sure the control panel is always clean, dry, and that there is no object (e.g., a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.

Choosing the right Cookware (for Induction hob)



- Only ferromagnetic cookwares are suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:
 1. Put some water in the pan you want to check.
 2. Follow the steps under ‘To start cooking’.
 3. If  does not flash in the display and the water is heating, the pan is suitable.
- Cookware made by the following materials is not suitable: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

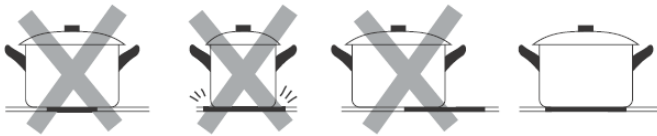


Size of hob(mm)	The minimum hob(diameter /mm)
160	120
180	140
210	160
280	220

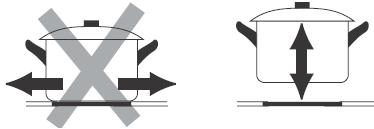
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.

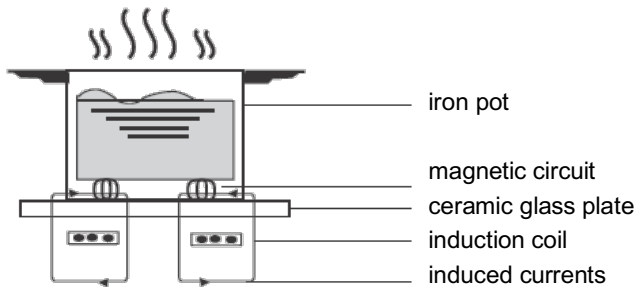


Always lift pans off the hob – do not slide, or they may scratch the glass.



A Word on Induction Cooking (for Induction hob only)

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



Using your Hob

Switching the hob on and off

Switch the hob on and off by using the main switch.

1. Touch the ON/OFF key (1). All the indicators show “-”.
2. Place a suitable pan on the cooking zone that you wish to use.
 - Make sure the bottom of the pan and the surface of the glass are clean and dry.
3. For touch control, press zone selection key (4), an indicator next to the key will flash.
4. Select power level by touching the MINUS (2) or PLUS (3) key. For knob control, turn the knob that controls the cooking zone you intend to use to the power level you want to set. The power can be increased or decreased during cooking as required.

- If you don't choose a heat setting within 1 minute, the hob will automatically switch off.

You will need to start again from step 1.

When you have finished cooking

1. Selecting the burner that you wish to switch off.
2. Turn the cooking zone off by touching MINUS key (2) until power level reduce to "0".
3. For control knob models turn the corresponding control knob to "OFF".
4. To turn the whole hob off, touch the ON/OFF key (1).

Beware of hot surfaces

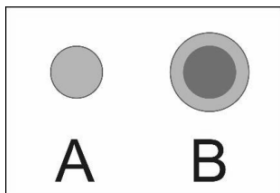
H

"H" will show which cooking zone is too hot. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the cooking zone that is still hot.

Using the extendable zone (Optional function)

If your hob is equipped with an extendable zone, it can be used in the following modes:

- A: Center zone – only first heating unit is turned on
- B: Extended zone (Center + Outer) – Both first and second heating circuits are turned on



Upon selecting the cooking zone, only the center zone will be turned on, to activate the outer zone:

1. Select a cooking zone with the extendable zone function.
2. Touch the extendable zone key (7), the indicator display will show "="

To cancel the outer zone, press the extendable zone key (7) to turn off the second heating circuit, then select the desired power level by touching the power adjusting keys.

Using Boost function (Optional function)

To activate the boost function

1. Select the zone with boost function (with word "Booster").
2. Touch BOOST key (7) and power level indication shows "P".

Cancel Boost function

1. Select the zone under BOOST mode.

2. Touching the MINUS key (2) to cancel the Boost function, and select the level you want to set.

NOTE: boost function can only last for 5 minutes, after that the zone will go to level 9 automatically.

Child Lock Function (Optional function)

You can use Childlock function to prevent unintended use (for example children accidentally turning the cooking zones on).

To lock the controls

Touch the Childlock key (5) until the timer indicator show “Lo”.

To unlock the controls

1. Make sure the hob is turned on.
2. Touch and hold the Child lock key (5) for 3 seconds.
3. You can now start using your new hob.



When the hob is in Childlock mode, all the controls are disable except the main switch key, you can always turn the hob off with the main switch in an emergency, but you shall unlock the hob first in the next operation.

Residual Heat Warning

When the hob has been operating for some time, there will be some residual heat. The power indicator will appear “H” or red light twinkling to warn you to keep away from it.

Auto Shutdown

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

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

Using the Timer (Optional function)


You can use the timer in two different ways:

- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can use it as a cut off timer to turn one or more cooking zones off when the set time is up.
- You can set the timer up to 99 minutes.

Using the Timer as a Minute Minder

1. Make sure the hob is turned on, and none cooking zone is in selecting mode.

Note: you can use the minute minder before or after cooking zone setting finished.

2. Touch timer key (6), "00" will show in the timer display. and single digit "0" flashes. 

3. Set the desired minutes by touching the MINUS key (2) or PLUS key (3).

4. Touch timer key again, then number to represent tens digit will flash.

5. set the desired dozens of minutes by touching MINUS key (2) or PLUS key (3).


6. When the time is set, it will begin to count down immediately. The display will show the remaining time.

7. A signal sound will bips for 30 seconds and the timer indicator shows " — — " when the setting time finished.

Setting the timer to turn one or more cooking zones off


If the timer is set on one zone:

1. Selecting the heating zone key (4) that you want to set timer.

2. Touch timer key (6), the digits  will show in the timer display. and the "0" flashes.

3. Set the desired time in the control panel.

6. When the time is set, it will begin to count down immediately. The display will show the remaining time.



NOTE: The red dot next to power level indicator (eg. ) will illuminate indicating that the zone is in timer mode.

7. When cooking timer expires, the corresponding cooking zone will be switch off automatically.

NOTE: Other cooking zones will keep operating if they are turned on previously.



If the timer is set on more than one zone:

1. When you set the time for several cooking zones simultaneously, decimal dots of the relevant cooking zones are on. The minute display shows the remaining time. The dot of the corresponding zone flashes.  

2. Once the countdown timer expires, the corresponding zone will switch off. Then it will show the remaining activated timer and the dot of corresponding zone will flash.

3. To check the remaining time set on a particular zone, touch the zone (4) and the corresponding timer will be shown in the timer indicator.

Cancel the timer

1. Select the zone that you want to cancel the timer.
2. Touch the timer key (6), the indicator will flash.
3. Set the timer to "00", the timer is cancelled.

Pause (Optional function)

Pause function is to stop all heating but still keep all the setting you set, in case you have any interruption when cooking. You can revert all setting back easily with this function.

To use Pause function

Touch the pause function key (8), all the heating zones stop working, All the zone indicators show "||".

Cancel Pause function

Touching the Pause function key (8) again, all the heating zones will revert to its original setting.

NOTE: The function is available when one or multi heating zones are working.

NOTE: If you don't cancel the stop Pause mode within 30 minutes, the induction hob will automatically switch off.

Cooking Guidelines



Take care when frying as the oil and fat heat up very quickly, particularly if you're using Power Boost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

Cooking Tips

- When food comes to the boil, reduce the power setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimise the amount of liquid or fat to reduce cooking times.
- Start cooking on a high power and reduce it when the food has been well heated.

Heat Settings

Heat setting	Suitability
1 - 2	• delicate warming • melting chocolate, butter • gentle simmering
3 - 4	• reheating • rapid simmering
5 - 6	• pancakes
7 - 8	• sauteing • cooking pasta

Care and Cleaning

What?	How?
Dirty stuff on glass (fingerprints, marks, residual stains or non-sugary spill-overs on the glass).	<ol style="list-style-type: none"> 1. Switch off the power of the hob. 2. Apply a hob cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the hob back on.
Boilovers, melts, and hot sugary spills on the glass	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass hobs, but beware of hot cooking zone surfaces.</p> <ol style="list-style-type: none"> 1. Switch the power to the hob off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the hob. 3. Clean the soiling or spill up with a dish cloth or paper towel.
Spillovers on the touch controls	<ol style="list-style-type: none"> 1. Switch off the power of the hob. 2. Remove the spillovers 3. Wipe the touch control area with a clean damp sponge or cloth, then wipe the area completely dry with a paper towel. 4. Switch the power to the hob back on.

Important!

- When the hob is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care!
- Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable.
- Never leave cleaning residue on the hob: the glass may become stained.
- Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.
- Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
- The hob may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the hob back on.

Questions and quick check

Problem	Possible causes and What to do
The hob cannot be turned on.	<p>No power. Check the connection to the power supply and make sure it is switched on.</p> <p>Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.</p>
The touch controls are unresponsive.	<p>The control panel is locked by Child lock function.</p> <p>Unlock the controls. See section 'Using your hob' for instructions.</p>
The touch controls are difficult to operate.	<p>There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.</p> <p>Make sure the touch control area is dry and use the ball of your finger when touching the controls.</p>
The glass is being scratched.	<p>Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.</p> <p>Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.</p>
Some pans make crackling or clicking noises.	<p>This may be caused by the material of your cookware (layers of different metals vibrating differently).</p> <p>This is normal for cookware and does not indicate a fault.</p>
The induction hob makes a low humming noise at some certain power setting.	<p>This is caused by the technology of induction cooking.</p> <p>This is normal, but the noise may quiet down or disappear completely when you change the power level setting.</p>
Fan noise coming from the induction hob.	<p>A cooling fan is built in your induction hob which prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off. This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.</p>
Pans do not become hot and app _U s in the display.	<p>The induction hob cannot detect the pan. Check the pan base size, if it is too small for the cooking zone or not properly centered. Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. Centre the pan and make sure that its base matches the size of the cooking zone.</p>

The induction hob or a zone turn itself off unexpectedly. A tone sounds and error code is displayed.	Technical fault. Please note down the error code (typically alternating with one or two digits in the cooking timer display)., switch the power to the induction hob off at the wall, and contact a qualified technician.
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Error Code

If an abnormality comes up, the hob will enter the protective state automatically and display corresponding protective codes:

Error Code for Ceramic hob

Problem	Possible causes	What to do
E0 & repeated beep sound warning.	Overheating protection: the hob is over heated.	Stop cooking till the internal temperature back to normal. Please contact after sales service to check the hob if there is PCB failure.
E1	Open circuit failure of thermocouple	Please contact after sales service.

Error Code for Induction hob

Problem	Possible causes	What to do
E1	Signal lost (PCB failure)	Please contact after sales service.
E2/E3	Abnormal high/Low input voltage	Stop cooking and wait until input voltage back to normal. If not please contact service center.
E4/E5/E6	Thermistor failure.	Please contact service center to repair.
E7	Abnormal high temperature (dry burning)	Cut off power, wait for 30min and switch on. If still not working, please contact service.
E8/E9	Failure of IGBT sensor	Please contact service center to repair.
E0	IGBT Overheat	Check if the fan is still working. If not please contact service center to repair.
EE	Display PCB failure.	Please contact service center.

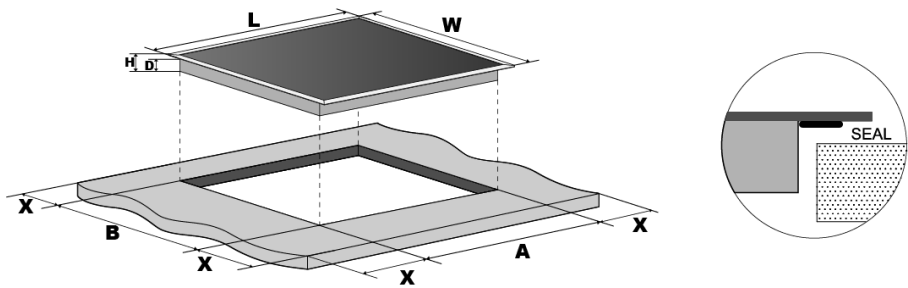
The above are the judgment and inspection of common failures.

ATTENTION! To avoid danger, please do not disassemble the unit by yourself!

Installation

Selection of installation equipment


Cut out the work surface according to the sizes shown in the drawing.

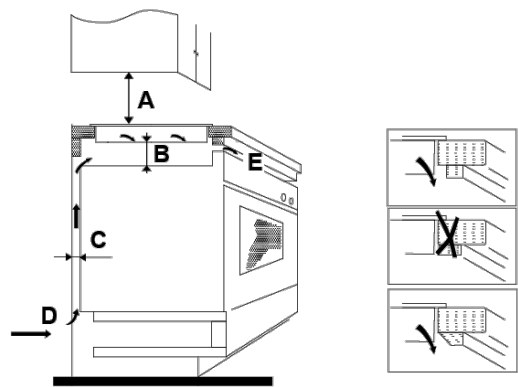


	L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
	590	520	62	58	560	490	50 mini
	290	520	62	58	270	490	50 mini

- For the purpose of installation and use, a minimum of 50mm space shall be preserved around the hole.
- Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate.

ATTENTION: Under any circumstances, make sure the hob is well ventilated and the air inlet and outlet are not blocked. Ensure the hob is in good work state. As shown below:

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



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

Before you install the hob, make sure that

- the work surface is square and level, and no structural members interfere with space requirements
- the work surface is made of a heat-resistant material
- if the hob is installed above an oven, the oven has a built-in cooling fan
- the installation will comply with all clearance requirements and applicable standards and regulations
- a suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.

The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements)

- the isolating switch will be easily accessible to the customer with the hob installed
- you consult local building authorities and by-laws if in doubt regarding installation
- you use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

When you have installed the hob, make sure that

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

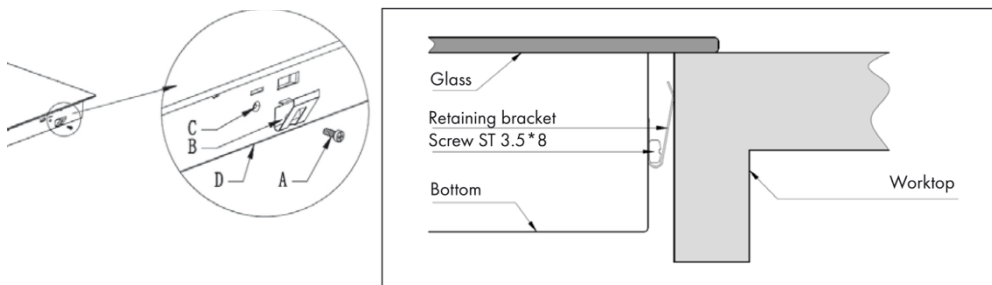
Before locating the fixing brackets

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

locating the fixing brackets

Fix the hob on the work surface by screw two brackets on the bottom of hob (see picture) after installation.

Adjust the bracket position to suit for different work surface's thickness.

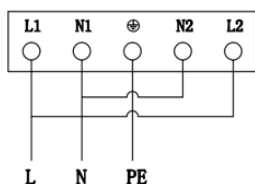


Cautions

1. The hob must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The hob shall not be mounted to cooling equipment, dishwashers and rotary dryers.
3. The hob shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the work surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
6. A steam cleaner is not to be used.
7. This ceramic can be connected only to a supply with system impedance no more than 0.427 ohm. In case necessary, please consult your supply authority for system impedance information.

Connecting the hob to the mains power supply

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below.



L-N:220~240~

1. 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.
2. If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts.

3. The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
4. The cable must not be bent or compressed.
5. The cable must be checked regularly and only replaced by a proper qualified person.

Technical Specification

Hob Model Number	CER30KCD / CER30TCD
Type of hob	Electric hobs
Cooking Zones	2 Zones
Supply Voltage	220-240V~ 50-60Hz
Installed Electric Power	2900W
For circular cooking zones: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5mm	Left: 19.0 Right: 15.5
Energy consumption per cooking zone or area calculated per kg (EC electric cooking)	Left: 185,84 Wh/kg Right: 194,91 Wh/kg
Energy consumption of the hob, calculated per kg (EC electric hob)	190,37 Wh/kg

Hob Model Number	CER60KCD
Type of hob	Electric hobs
Cooking Zones	4 Zones
Supply Voltage	220-240V~ 50-60Hz
Installed Electric Power	6000W
For circular cooking zones: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5mm	Left up: 15.5 Left down: 19.0 Right up: 19.0 Right down: 15.5
Energy consumption per cooking zone or area calculated per kg (EC electric cooking)	Left up: 195,23 Wh/kg Left down: 187,56 Wh/kg Right up: 187,56 Wh/kg Right down: 195,23 Wh/kg
Energy consumption of the hob, calculated per kg (EC electric hob)	191,39 Wh/kg

Hob Model Number	IND30TCD
Type of hob	Induction hob
Cooking Zones	2 Zones
Supply Voltage	220-240V~ 50-60Hz
Installed Electric Power	2900W
For circular cooking zones: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5mm	Left: 16.0 Right: 19.0
Energy consumption per cooking zone or area calculated per kg (EC electric cooking)	Left: 187,8 Wh/kg Right: 191,4 Wh/kg
Energy consumption of the hob, calculated per kg (EC electric hob)	189,6 Wh/kg

Hob Model Number	IH3PLGLC60
Type of hob	Induction hob
Cooking Zones	4 Zones
Supply Voltage	220-240V~ 50-60Hz
Installed Electric Power	2800W
For circular cooking zones: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5mm	Left up: 16.0 Left down: 18.0 Right up: 18.0 Right down: 16.0
Energy consumption per cooking zone or area calculated per kg (EC electric cooking)	Left up: 193,5 Wh/kg Left down: 185,4 Wh/kg Right up: 185,4 Wh/kg Right down: 193,5 Wh/kg
Energy consumption of the hob, calculated per kg (EC electric hob)	189,45 Wh/kg

Hob Model Number	IH3PLGD60
Type of hob	Induction hob
Cooking Zones	4 Zones
Supply Voltage	220-240V~ 50-60Hz
Installed Electric Power	2800W
For circular cooking zones: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5mm	Left up: 16.0 Left down: 18.0 Right up: 18.0 Right down: 16.0
Energy consumption per cooking zone or area calculated per kg (EC electric cooking)	Left up: 193,5 Wh/kg Left down: 185,4 Wh/kg Right up: 185,4 Wh/kg Right down: 193,5 Wh/kg
Energy consumption of the hob, calculated per kg (EC electric hob)	189,45 Wh/kg

Weight and Dimensions are approximate. Because we continually strive to improve our products, we may change specifications and designs without prior notice.



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

This appliance is labeled 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, recover 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.