

LA CORNUE

Induction Hob

LA CORNUE W.

by WILMOTTE

Installation Guide
and
Instructions for Use



étoile
observateur d'architecture 13

CE



Dear customer,

You now own a LA CORNUE W by WILMOTTE induction hob. We hope that you will derive tremendous enjoyment from cooking delicious meals with it.

The aim of this document is to make you familiar with the potential provided by a professional quality product designed for individuals, and to facilitate its maintenance.

Above all, a La Cornue cooker is manufactured from noble and pure materials. The choices made for some components, are the result of criteria of technicality and professional performance, which are not attainable with other materials or protective treatments. We are very much attached to the authenticity of our products and we are convinced that you will appreciate them even more as you use them.

In order to make sure that you will be satisfied with your cooktop for a long time, we recommend that you follow the advice given in this brochure.

*Thank you for choosing us,
Kind regards,*

**Xavier Dupuy
President**

Dear customer,

Please complete the specification sheet below and keep it for future reference – the information will help us identify your appliance and better respond to your needs. The information will save you time and will be very helpful in the future if you have a problem with your hob. We also recommend that you keep your order form and receipt with this brochure. You may be asked to produce these documents in order to arrange in-home service under the terms of the warranty.

Serial number*:	
Model*:	
Voltage*:	
Name and address of retailer:	
Date of purchase:	
Name and address of installer:	
Date of installation:	

* This information can be found on the identification plate.

In case of a problem

In the unlikely event of a problem with your appliance, first of all please read this brochure, to check that the appliance has been installed and used correctly.

If the problem persists, contact your supplier.

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Induction Hob LA CORNUE W.

December 2012 - Anna Kowalczyk

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WARNINGS

This appliance must be installed by a qualified professional in accordance with the current regulations in the country where the appliance is installed and must only be used in a well ventilated area. Ensure that your hob is correctly installed and grounded by a qualified technician.

All our products have been designed in accordance with current safety standards. Read the manuals before installing and using this appliance.

Disposal of the packaging

Unpack the hob completely before using.

After unpacking, dispose of the cardboard and plastic packaging as ecologically as possible. Recycling packaging materials saves raw materials and reduces the amount of waste.

Do not let children play with the packaging.

The European Parliament's 2012/19/EU directive on waste from electrical and electronic equipment (WEEE) requires that used household appliances are not disposed of in unsorted municipal landfills and must be collected separately to optimise recovery and recycling of the materials they contain and thus reduce their impact on human health and the environment.

Consumers should contact their local authorities or their dealer with regard to the procedure to be followed for the collection of their old appliance.

Please comply with local regulations for disposal of the packaging material. The packaging can thus be recycled.



This “crossed-out bin” logo found on all products means that the equipment cannot be disposed of with other waste, that it is the object of a selective collection with a view to recovery, reuse or recycling.

Correct installation

Read the information in this manual carefully before turning on your cooktop. You will find important information about your safety, the use, care and maintenance of your product, so that you can enjoy it for a long time.

If your appliance stops working, read "What do to in case of a problem" first. You can often solve minor problems yourself and avoid the cost of unnecessary service.

Keep this manual in a safe place. Pass it on to any new owners, for their safety and information.

Do not install cupboards or shelves directly above the hob. If you use the space above the hob, only store rarely used items that can be safely stored in a location exposed to heat from the hob.

The parts that are protected by the manufacturer must not be manipulated by the installer or the user.

WARNINGS

Use of cooktop:

Warning

*The accessible parts may be hot: keep young children at a safe distance.
Do not leave children alone and unsupervised.*

The cooktop is not intended for use with an external timer or a separate remote control system. Intensive or prolonged use of the appliance may require additional ventilation, for example, by opening a window or, for more efficient ventilation, by turning up the power of the mechanical ventilation, if installed.

A slight odour due to newness may be given off when the appliance is used for the first time. The odour will fade quickly during use.

The induction hob responds very quickly to high power levels ("Booster" position): do not leave the appliance unattended!

Use appropriately sized pans.

This hob has cooking surfaces of different sizes. Use flat-bottomed pans. Do not use unstable saucepans, and turn handles inwards.

Do not use pans that are wider than the edge of the work surface.

Never place hot pans on the displays!

During cooking, beware of a very rapid increase in temperature on the cooking surfaces. Avoid heating empty pans (risk of the pans overheating!)

Never place empty saucepans or frying pans on a cooking surface that is on.

Warning, when using a bain-marie pan: bain-marie pans can boil dry with no warning! This damages the pan and the cooking surface. If this happens, the manufacturer shall not be held responsible.

Never leave a deep fryer pan unattended. Always watch oil and heat it slowly. Deep fryer pans must only be filled to one-third of their capacity. A deep fryer pan that is too full can spill over when food is added. If you are using a mixture of oil and fat for frying, mix them together before heating or as the fat melts.

Food that will be fried must be as dry as possible. Ice crystals on frozen food or moisture on cold food can lead to boiling and oil spilling over.

Be very careful when heating fat and oil because these items can ignite if overheated. If possible, use a deep-frying thermometer to prevent heating the oil beyond its smoking point.

Meals or dishes that contain oil must not be left unattended while cooking.

Never attempt to extinguish burning oil or fat with water! Put the lid on and turn the cooking surface off.

WARNINGS

Make sure that water does not seep into the appliance.

Never place objects on the induction cooktop.

Never place aluminium foil or plastic food wrap on the cooking surfaces. Keep anything that might melt, e.g. plastic objects or clingfilm, sugar and food with a high sugar content away from the cooking surface. Removed spilled sugar from the ceramic glass immediately, while it is still warm, using a special glass scraper to avoid damaging the cooktop.

It is recommended to avoid placing metal objects such as knives, forks, spoons and lids on induction plates, because they can become hot. Risk of burns!

Metal objects worn on the body can become hot when close to the induction hob. Warning, risk of burns. This warning does not apply to non-magnetisable objects such as gold or silver rings.

Do not store combustible products, petrol and other flammable liquids and gases near this appliance.

Do not store flammable products near the cooktop burners. This includes paper, plastic and fabric objects, such as cookery books, plastic utensils and tea towels, as well as flammable liquids.

Never heat unopened tinned food, nor food in laminated packaging on the cooking surfaces. The power supply could cause them to explode!

Hot saucepans and frying pans should never be placed over the displays. Otherwise, the displays could become permanently damaged.

Wear appropriate clothing.

Do not wear loose or flowing clothes when using the hob.

Take care when reaching for objects in cupboards above the cooktop.

Use only dry pot holders or oven gloves.

Using damp pot holders or oven gloves on hot surfaces can cause steam burns. Never allow pot holders to come into contact with hot heating elements.

Never use a tea towel or other thick cloth instead of an insulating oven glove. It could catch fire upon contact with a hot surface.

Never operate the hob with wet hands.

After use, turn off all induction plates using the switch and do not rely on the pan detector.

The ceramic glass surface is very durable. However, avoid dropping hard objects on it. Dropped pointed objects can cause the cooktop to crack.

As soon as a crack appears in the cooktop, immediately turn the power supply off and have it repaired by a qualified technician.

WARNINGS

If it is not possible to turn the cooktop off (if the controls are broken), immediately shut off the fuse and call the After-Sales Department.

Beware when working with household appliances! Never place cords next to hot cooking surfaces.

Maintenance

The hob must be maintained by a qualified technician using only approved spare parts. Ask the installer to show you where the circuit breaker for the cooker is located. Make a note for future reference.

Always let the hob cool down and turn off the power before cleaning or carrying out maintenance, unless these instructions indicate otherwise.

All the hob's parts can become hot when the appliance is on, and will remain hot even after use. To prevent the risk of burns, always check that the controls are in the OFF position and that the hob is cool before cleaning it.

Clean with care. If you use a damp sponge or cloth to remove spots from a hot surface, beware of the risk of steam burns.

Some cleaning products can produce harmful vapours upon contact with a hot surface.

Never use a steam cleaning device.

If the power cord is damaged, it must be replaced by the manufacturer, the manufacturer's After-Sales Department or someone who is similarly qualified, to avoid any danger.

All of our cooking appliances are designed for domestic use only (not for professional use). If used for any other purpose, the manufacturer shall not be held responsible, and the manufacturer's warranty will not apply.

This appliance must not be used by anyone (including children) whose physical, sensory or mental capacities, or whose lack of experience and knowledge, prevent them from using the appliance safely, without supervision or instruction. Furthermore, it must not be used by children as a toy.

WARNINGS

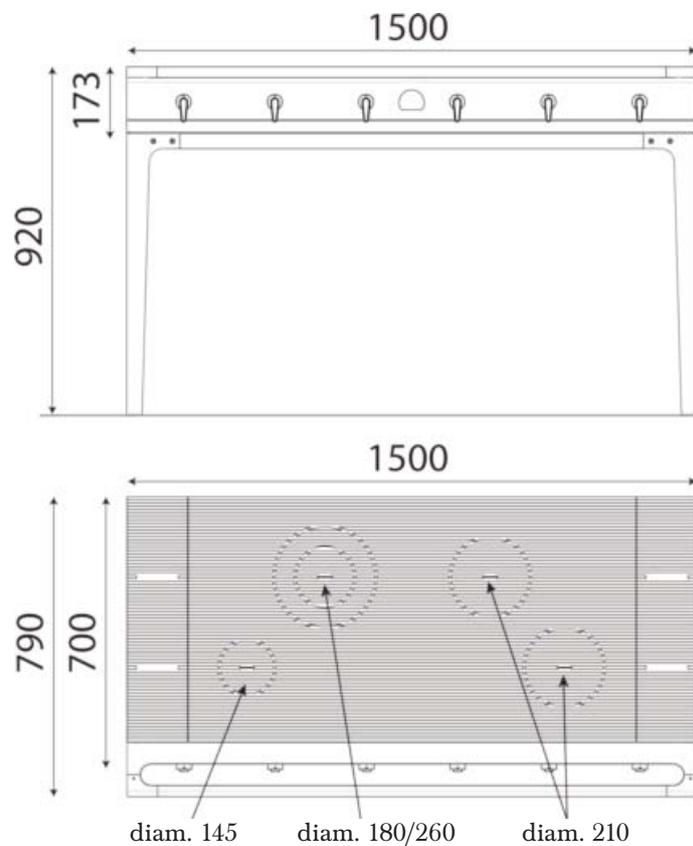
Warning for persons with pacemakers and active implants:

The operation of this hob complies with current standards on electromagnetic interference. Therefore, your induction cooktop meets all legal requirements (Directive 2004/108/EC). It is designed not to interfere with the operation of other electrical appliances, provided that they also comply with the same regulations.

Your induction hob generates magnetic fields in its immediate surroundings. To prevent interference between your cooktop and a pacemaker, the pacemaker must comply with the relevant regulations. We can only guarantee the compliance of our own product. For the compliance or potential compliance of pacemakers, consult the device manufacturer or your doctor.

DESCRIPTION

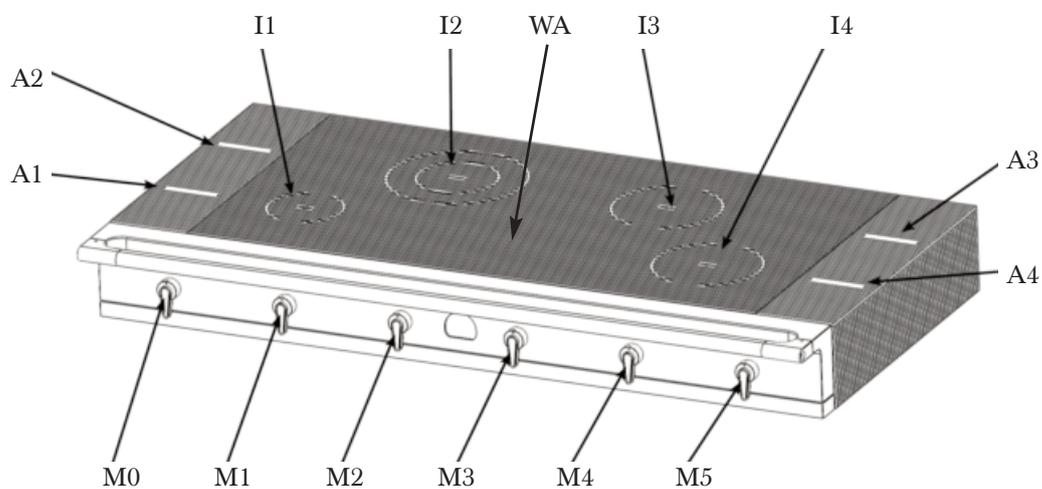
1. DIMENSIONS



* dimensions in mm

Weight: 110 kg

2. PRODUCT DESCRIPTION



Controls:

- M0 Control knob for turning the cooktop on and off
- M1 Control knob for burner I1
- M2 Control knob for burner I2
- M3 Control knob for burner I3
- M4 Control knob for burner I4
- M5 Control knob for the BRIDGE function

Burners (electric power):

- I1: Small induction burner, 145 mm diameter
Maximum power (position 9) = 1400 W
Power in BOOSTER position = 2200 W
- I2: Extra large double induction burner, 180/260 mm diameter
Maximum power (position 9) = 1850/3000 W
Power in BOOSTER position = 3700/5000 W
- I3: Large induction burner, 210 mm diameter
Maximum power (position 9) = 2300 W
Power in BOOSTER position = 3700 W
- I4: Large induction burner, 210 mm diameter
Maximum power (position 9) = 2300 W
Power in BOOSTER position = 3700 W
- WA: Work area

Displays:

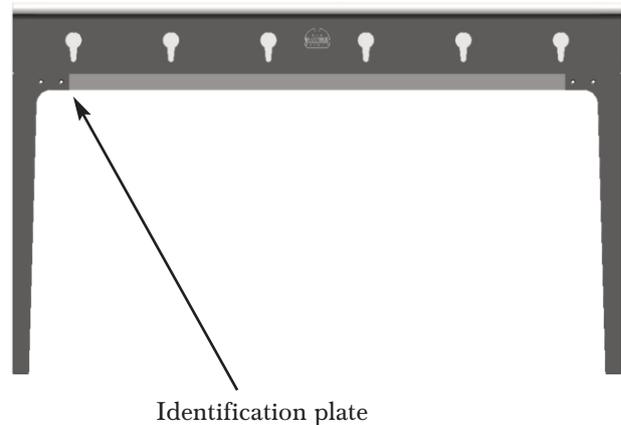
- A1 Power level display for burner I1
- A2 Power level display for burner I2
- A3 Power level display for burner I3 + BRIDGE function
- A4 Power level display for burner I4 + BRIDGE function

3. IDENTIFICATION PLATE

The identification plate for your appliance is located below the hob, near the front left leg.

On the plate, you will find the name of the manufacturer as well as the following information:

- 1) Type of appliance (model)
- 2) Serial number and year of manufacture
- 3) Voltage or range rating for your appliance in Volts alternating current.
- 4) Assigned frequency (Hz)
- 5) Total electrical power rating in Watts.



USE

1. THE PRINCIPLE OF INDUCTION

The induction hob is made of ceramic glass, a material that keeps its shape when heated and is easy to clean by wiping with a sponge.

Your induction hob is made up of 4 induction cooking surfaces and operates essentially due to the magnetic properties of most pans used on ordinary cooktops.

Using the control knobs on the front of the hob, you control the electrical supply, which creates a magnetic field. This field induces currents in the base of the pan placed on the hob.

These currents, called "induction currents", instantly heat the pan which then transfers the heat to the food it contains.

The heat is produced directly inside the pan. Therefore, cooking takes place with practically no energy loss between the induction hob and the food. The appliance's heating power is used to its fullest capacity.

By removing the pan from the cooktop or simply turning the appliance off using the control knobs, you instantly stop cooking.

Cooking is controlled entirely by an electronic circuit that provides outstanding flexibility and unrivalled precise control settings.

The power and efficiency of an induction hob are far superior to those of a gas burner or electric plate.

Advantages of an induction hob:

- cooking uses very little energy, thanks to the direct transfer of energy to the pan,
- improved safety, as energy is only transferred when the pan is placed on the cooking surface,
- highly efficient energy transfer between the induction cooking surface and the bottom of the saucepan,
- very fast rise in temperature,
- lower risk of burns because the cooktop only heats up when in contact with the pan. Spilled food will not burn,
- fast and very precise energy supply adjustment.

2. UTENSILS FOR THE INDUCTION COOKTOP

THE BEST PANS TO USE:

An induction plate essentially functions with pans containing magnetic materials:

- ENAMELLED STEEL PANS WITH OR WITHOUT A NON-STICK COATING. Casserole dishes, deep fryer pans, frying pans, meat grills, etc.
- CAST-IRON PANS

To avoid scratching the glass surface of your hob, choose a pan with an enamelled base, or avoid sliding the pan over the surface of the hob.

- STAINLESS STEEL PANS SUITABLE FOR INDUCTION

Most stainless steel pans are suitable for induction cooking (saucepans, stockpots, frying pans, deep fryer pans).

- ALUMINIUM PANS WITH SPECIAL BASES

NOTE: EVEN IF THE BASE OF THE PAN IS NOT PERFECTLY FLAT, IT MAY STILL BE SUITABLE, AS LONG AS THE BASE IS NOT TOO DEFORMED.

When you use a pan with the "induction class" logo, you can be sure that it is perfectly compatible with your hob under normal conditions of use.

UNSUITABLE MATERIALS:

Pans made of glass, ceramic or earthenware, made of aluminium and without a special base, or made of copper and certain non-magnetic types of stainless steels.

TO USE PANS CORRECTLY:

- You will obtain the best results if you use a pan with a diameter similar to the size of the burner outlined on the glass top.
- The pan must always be centred on the cooking surface.

To determine if a pan is suitable:

Check that the pan has the "induction compatible" marking and perform the test described below.

Magnet test:

Bring the magnet close to the base of the pan. If the pan attracts the magnet, then it will work on the induction hob.

The quality and the materials of your pans are very important.

In our Showrooms, we have brought together professional, high-quality tools suitable for use in the home.

We recommend Mauviel, Meyer or De Buyer products.

Note: "Induction" pans sold by some manufacturers may emit noises while being used. These noises are due to the design of the pans.

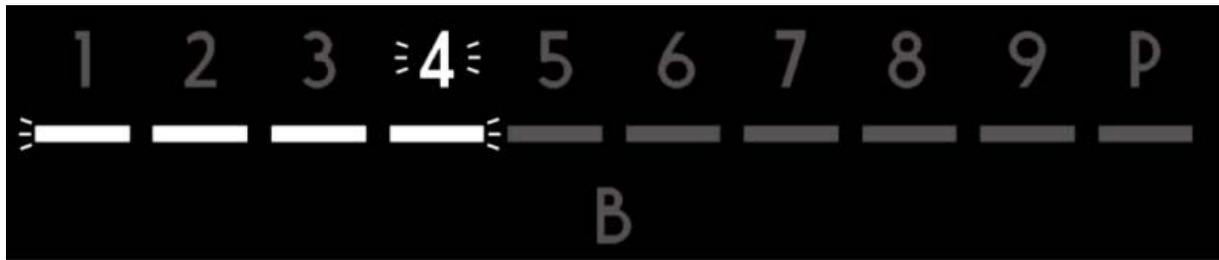
Warning when using a bain-marie saucepan: bain-marie pans can boil dry without warning! This damages the pan and the cooking surface. If this happens, the manufacturer shall not be held responsible.

3. PAN DETECTOR

Energy is not transmitted when:

- there is no pan on the cooking surface
- the pan placed on the cooking surface is too small
- the pan placed on the cooking surface is not suitable for induction (see table on page 13) even if the cooking surface is turned on.

In this case, the display for the zone in question indicates that the cooking utensil is not suitable: the number corresponding to the power level and the line underneath will flash (for example, when power level 4 is selected):



When a suitable saucepan is placed on the cooking surface, the flashing stops. Power supply is cut off when the cooking pan is removed; at that time the display will flash, as shown above, to indicate that there is no pan.

If the pan placed on the cooking surface is small, but large enough to trigger the pan detector, the cooking surface will only deliver enough power for the diameter detected.

Pan detector minimums:

Diameter of the induction cooking surface: (mm)	Minimum detected diameter of the pan base: (mm)
145	95
180	110
210	120
180 / 260	100 / 240

4. MAXIMUM OPERATING TIMES

The induction cooktop features an automatic maximum operating time.

The continuous operation of each of the cooking surfaces depends on the cooking level selected (see the table below).

Power level selected	Maximum operating time
1	10 h 00
2	8 h 00
3	6 h 00
4	5 h 00
5	3 h 30
6	3 h 00
7	2 h 30
8	2 h 00
9	1 h 30
BOOSTER	0 h 05

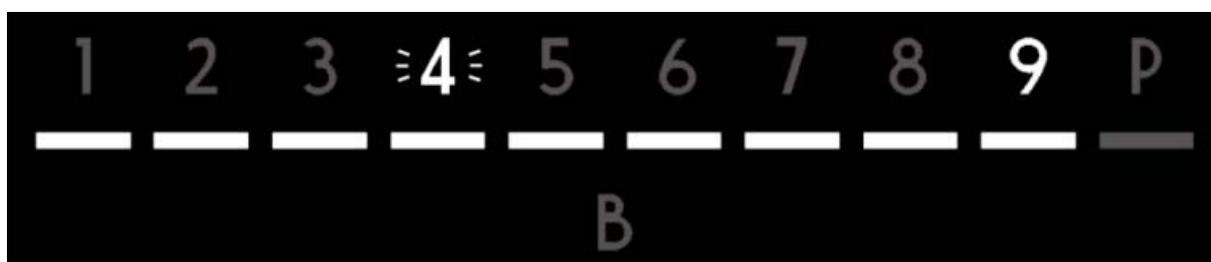
Note: only applicable if the cooking surface settings are not changed during the operating time. For safety reasons, after a certain amount of operating time, the cooking surface is turned off. The maximum operating time depends on the power level selected. The table on page 13 sets out these maximum operating times.

5. PROTECTION IN CASE OF OVERHEATING

When the cooktop is used continuously at full power and if the room temperature is high, the electronics may not cool down sufficiently.

To avoid excessively high temperatures in the electronics system, the cooking surface power level goes down automatically, when necessary.

For example, if the power level has been set to "9" but the induction generator is too hot, and therefore is only able to deliver power at a level of "4", the display will indicate:



If the problem persists, lack of or insufficient ventilation could be the cause. See the "Ventilation" chapter on page 24.

6. ADVICE FOR SAVING ENERGY

Below are some useful tips about using induction cooktops and suitable cooking pans economically and efficiently

- Pressure cookers are particularly economical in terms of cooking time and energy savings, thanks to their air-tight seal and that fact that steam is trapped inside the pan. Quick cooking times preserve vitamins.
- Always make sure that there is enough liquid in the pressure cooker. Otherwise both the pressure cooker and the cooking surface could become damaged by overheating an empty pan.
- Whenever possible, cover saucepans with the correct lid.
- If possible, use a pan that is the right size for the amount of food to be cooked. A large pan with a little bit of food requires a lot of energy.

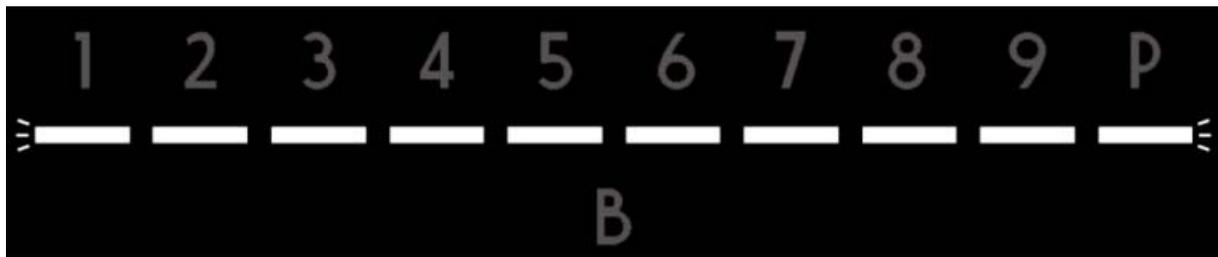
7. POWER LEVELS

The heating power of the cooking surfaces can be set to several positions. The table below gives examples of cooking at the different positions.

Power levels	Indicated for
0	Off position
1	Keeping plates and food warm Simmering small amounts
2 - 3 - 4	Simmering
5 - 6 - 7	Simmering large amounts Finishing up large pieces of roast meat
8	Roasting - Reducing
9	Boiling - Searing - Roasting
BOOSTER	Boiling quickly Cooking quickly

8. RESIDUAL HEAT INDICATOR

The cooktop features a residual heat indicator for each cooking surface. Once cooking stops, all the lines for the relevant display will flash, as a warning of the residual heat:



WARNING!

When the residual heat indicators are lit, do not touch or place heat-sensitive objects on the cooking surfaces.

Risk of burns and fire.

However, the residual heat can be used to melt chocolate or butter, as well as to keep plates warm. The residual heat indicator will continue to flash even if the hob is turned off (control knob M0 set to OFF).

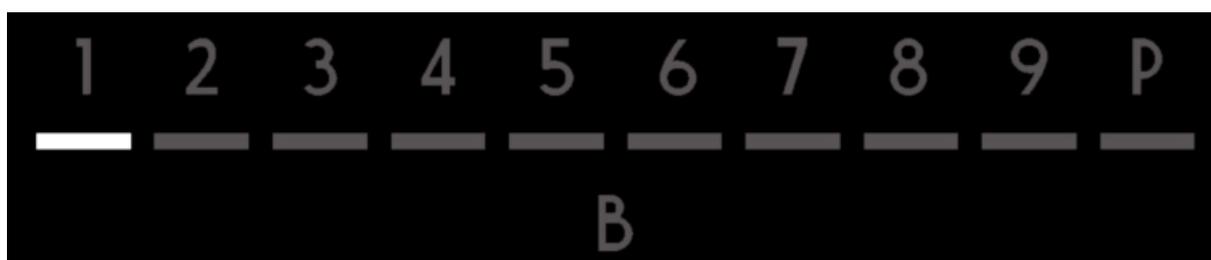
The residual heat indicator turns off automatically when the glass has cooled down. If no cooking surfaces are being used at that time, the hob will turn completely off. You may hear a clicking sound from the electronics system, which controls this automatic complete shut down. This is normal.

OPERATION

1. TURNING THE HOB ON

To turn the hob on, turn the M0 knob (the first on the left) clockwise, until it comes to a stop.

The first line of each display (A1 - A2 - A3 - A4) lights up and the hob will make a beeping sound:



This indicates that the hob is ready to be used.

2. REGULATING THE POWER LEVEL OF A COOKING SURFACE

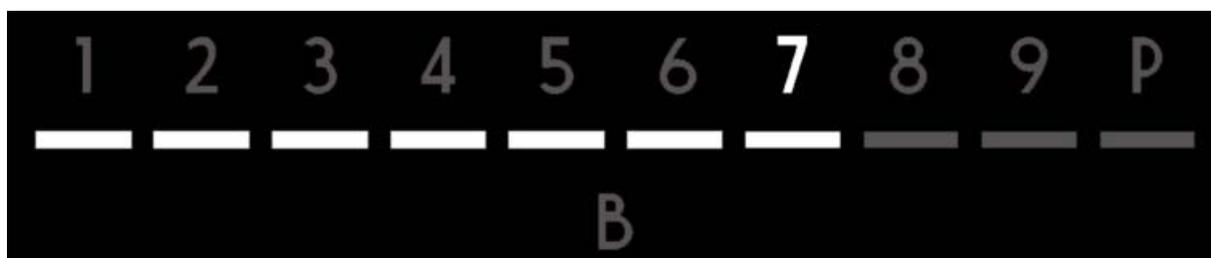
The induction cooking surfaces (I1 or I2 or I3 or I4) can be set to 9 power levels (from 1 to 9) depending on the type of cooking needed (see the table on page 15).

The maximum power level, also called "BOOSTER", is indicated by the letter P.

Turn the control knob (M1 to M4) of the desired burner (I1 - I2 - I3 - I4) clockwise to obtain the desired level on the display for the relevant burner.

The power levels are displayed from 1 to 9, with a white line beneath.

For example, if the level set is "7", the display will show:

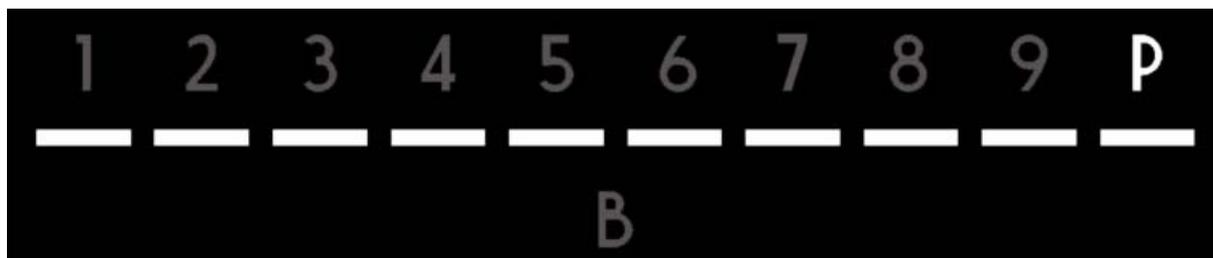


3. "BOOSTER" FUNCTION

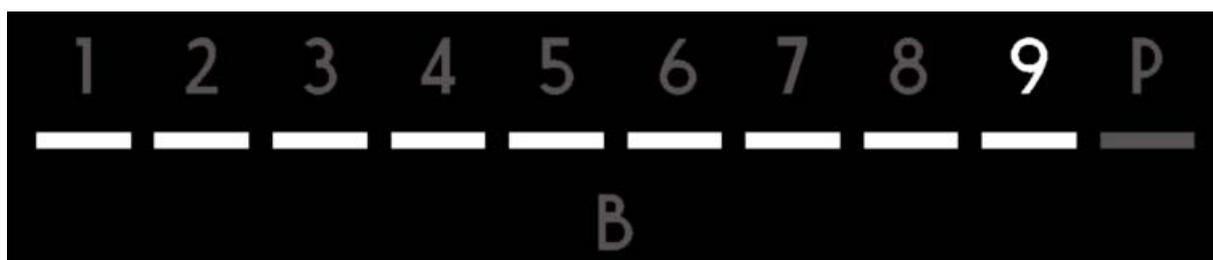
To use the BOOSTER:

The BOOSTER maximum power level can be found after level 9, by turning the control knob slightly, still in a clockwise direction.

The letter "P" will then light up on the display for the selected cooking surface:



The BOOSTER function operates for a limited time (to avoid spoiled food). This function stops automatically after 5 minutes. Then, the power automatically reverts to level 9 and the hob will make a beeping sound:



To turn the BOOSTER off:

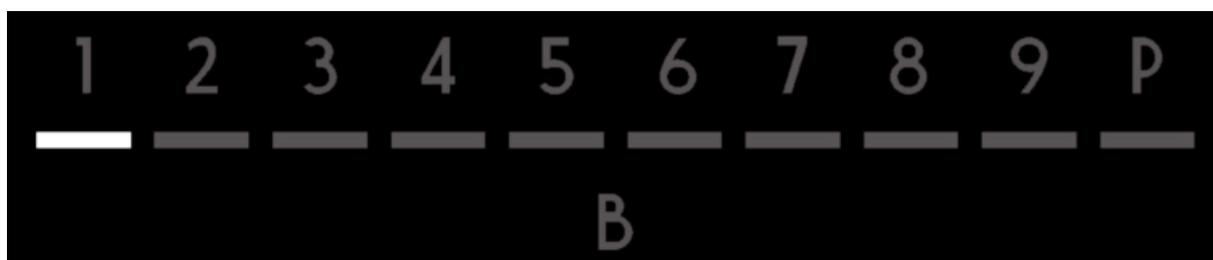
The booster can be turned off manually:

- By turning the control knob clockwise: by moving the control knob the same amount as for turning the BOOSTER on.
- By reducing the power level, i.e. by turning the control knob anti-clockwise

4. TURNING A COOKING SURFACE OFF

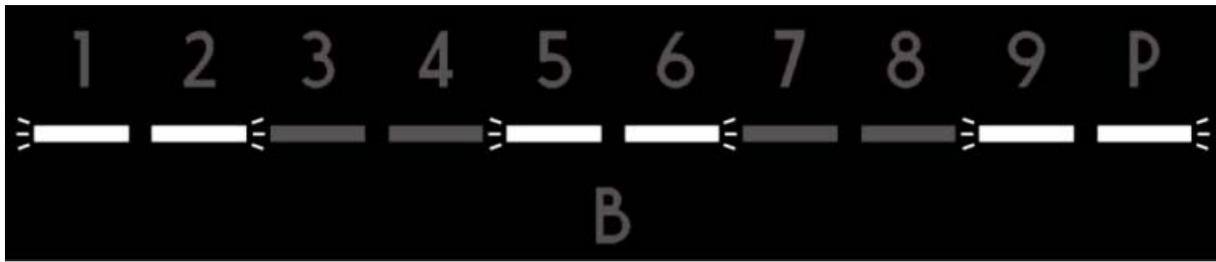
To turn the cooking surface off, simply turn the control knob to "0".

The display for that surface will cause the first line to flash slowly. This means that the surface is ready to be used again.



IMPORTANT: All the control knobs must be in the "0" position before turning the hob completely off.

Otherwise, the next time that the hob is turned on, a flashing error message like the one shown below will appear on the display and the hob will make a beeping sound:



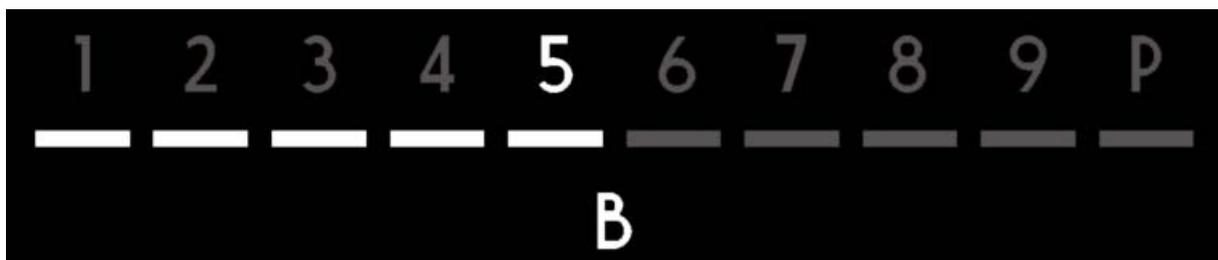
The hob cannot be used until the relevant control knob is turned back to "0", so that all the displays are as shown below when the hob is turned on:



5. "BRIDGE" FUNCTION

The I3 and I4 cooking surfaces can be joined to make one cooking surface for large pots, such as oval casseroles, pans for fish, etc.

This single cooking surface is operated using the M5 control knob (on the right) and the power level displayed is the same on displays A3 and A4, with the addition of the letter "B". For example, if the level selected is "5", the two A3 and A4 displays will show at the same time:

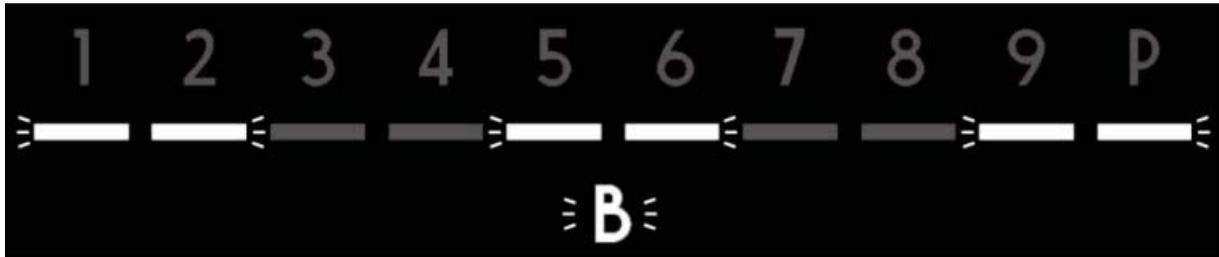


Adjusting the power level, using the BOOSTER and turning off the BRIDGE cooking zone are all carried out in exactly the same way as for a normal cooking zone, as described above.

After using the BRIDGE cooking zone, it is imperative to return to the "0" position so that the I3 and I4 cooking zones can be used separately.

Unless the M5 control knob is in the "0" position, the M3 and M4 control knobs will not operate their respective cooking surfaces.

When the hob is turned on, if the M5 control knob is not returned to the "0" position, the A3 and A4 displays will read:



IMPORTANT:

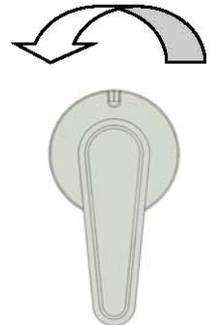
When using a large pan that covers both the I3 and I4 cooking surfaces (oval casserole, pan for fish, etc.), the BRIDGE function must be used.

Otherwise, if the I3 and I4 burners are used separately, the power generated by induction will be too strong for the pans: the pans will be damaged or even destroyed.

6. TURNING THE HOB OFF

To turn the hob off, turn the M0 control knob anti-clockwise until it comes to a stop. The hob will make a beeping sound.

WARNING. Even when the hob is turned off, if the temperature of the glass is too high, the displays will indicate residual heat as explained on page 15.



CLEANING AND MAINTENANCE

WARNING! Always let the hob cool down and turn off the power before cleaning or carrying out maintenance.

The ceramic glass hob must never be cleaned with a steam tool or similar device!

Ceramic glass

Important! Never use harsh or abrasive cleaners, such as scouring powders, abrasive or metal sponges, steel wool, rust-removing products, stain removers, etc.

1. CLEANING AFTER USE

Clean the hob whenever it is dirty, ideally after each use. Clean using a damp cloth with a small amount of washing-up liquid. Then, wipe the hob with a clean, dry cloth to remove any residue from the washing-up liquid.

2. WEEKLY MAINTENANCE

Clean and care for the entire hob assembly once a week with a household cleaning product designed for use on ceramic glass.

Follow the manufacturer's instructions exactly. As they work, cleaning products leave a protective film that acts a dirt and water repellent. Any dirt that appears on the protective film can be easily removed. Then, wipe the surface with a clean, dry cloth. Be sure to remove all residue from the cleaning product. This will prevent any adverse reactions when the hob is turned on again, as well as preventing damage to the ceramic glass surface.

3. STUBBORN DIRT

Your hob comes with a special scraper for use on ceramic glass, which you can use to remove stubborn dirt and stains.

Large areas of dirt and stains (lime stains, shiny, "pearlised" stains) can easily be removed while the hob is still warm. To do this, use a household cleaning product and follow the instructions in the "Weekly Maintenance" section.

Food that has boiled over can be soaked with a damp cloth or sponge, then removed with a special ceramic glass scraper. Then clean the hob's surface according to the instructions in the "Weekly Maintenance" section.



Remove any melted caramelised sugar or melted plastic immediately - while still warm - using a special ceramic glass scraper. Then clean the ceramic glass surface according to the instructions in the "Weekly Maintenance" section.

Sand that falls onto the cooking surface while preparing potatoes or lettuce can scratch when dragged along underneath a pan. Always be sure that the ceramic glass surface is clean and, in particular, free of grains of sand.

Changes to the colour of the cooking zone do not affect the proper operation and stability of the ceramic glass plates. This is not due to alternations in the material but to burnt-on residue that has not been removed.

Areas of shine are caused by friction from the bottom of a pan, particularly when using pans with an aluminium base or unsuitable cleaning products. These marks can be very difficult to remove with household cleaners. Repeat the cleaning steps several times, if necessary. Using harsh cleaners and saucepans with rough bases can damage the appearance and lead to dark spots.

WHAT TO DO IN CASE OF A PROBLEM?

WARNING!

Service or repair by unauthorised persons is dangerous and can lead to electrocution or a short-circuit. This type of repair or service is not recommended, to avoid personal injury and damage to the product. Always use a specialist, such as the la Cornue After-Sales Department.

1. IMPORTANT

If you are having problems with your cooktop, use the Instruction Guide to see if you can solve the problem yourself.

Below you will find some tips for solving operating issues yourself:

Do the fuses blow several times in a row?

Contact the After-Sales Department or an electrical installer.

Does the induction cooktop not turn on?

- Check that the household fuse (fuse box) has not blown.
- Are the electrical cords properly plugged in?
- Are unsuitable cooking utensils being used? See the "Utensils for the Induction Cooktop" chapter on page 11.

Do the cooking utensils being used make a noise?

This is a technical phenomenon. There is no damage to the cooktop or to the utensils.

Does the ventilation continue to operate after the appliance is turned off?

This perfectly normal, and cools down the electronics system.

Does the cooktop have cracks?

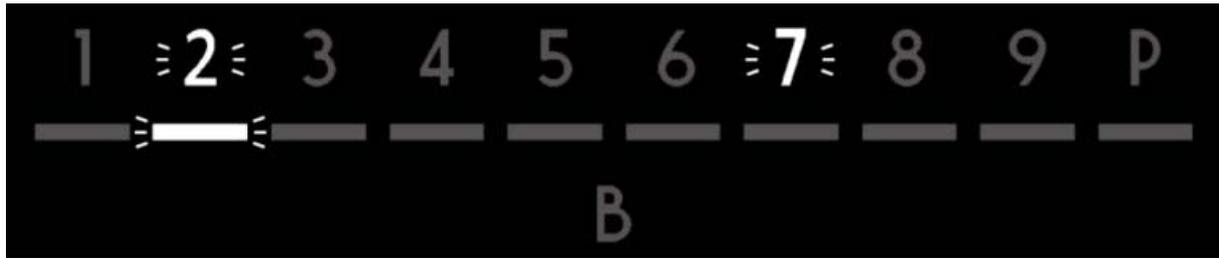
If the glass surface is cracked or shattered, stop using the appliance immediately. Shut off the fuse straight away and call the After-Sales Department.

The display still shows that there is no pan (see page 12), even though there is a cooking pan on the plate.

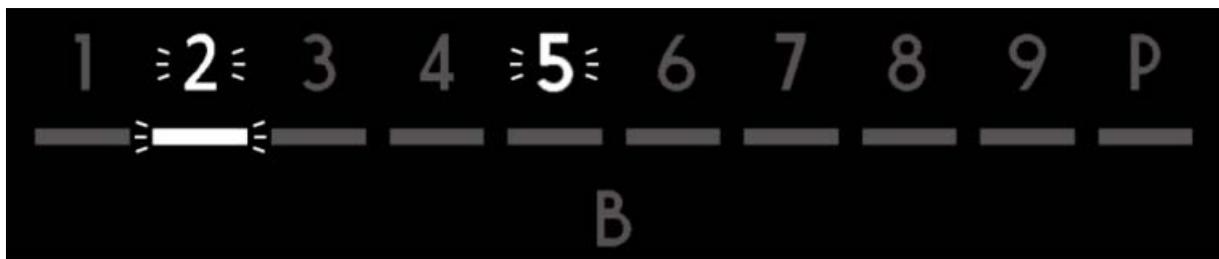
The cooking pan is not suitable for induction or the diameter is too small.

2. ERROR CODES

Error codes tell the user or the After-Sales Department technician that an error has occurred. For each error code, the hob will beep.

Error Code 27:

The electronics system has overheated. Check the installation of the cooktop, paying particular attention to the ventilation. See the "Protection in Case of Overheating" chapter - page 14.

Error Code 25:

The cooktop is not properly connected to the electrical network. Check the power connection.

For all other error code displays:

There is a technical defect. Please contact the After-Sales Department.

ASSEMBLY AND INSTALLATION

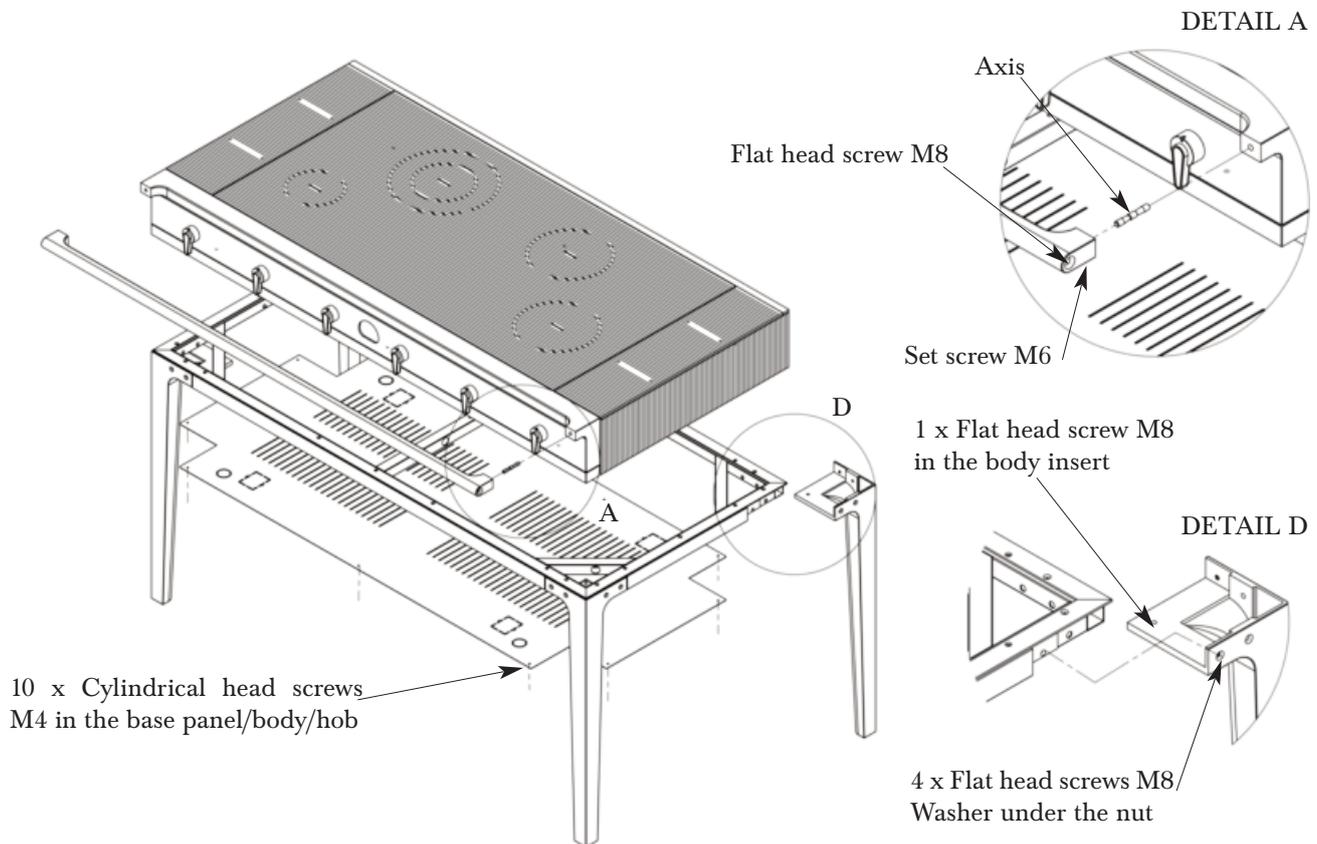
1. ASSEMBLING THE TABLE WITH THE BASE AND INSTALLING THE TOWEL RAIL

Your induction hob comes in 2 parts:

1. Hob
2. Stand

Installer: the identification plate (identical to the one already attached to the bottom of the cooktop) for your induction cooktop is located in a pouch. To ensure that the plate is visible after the hob and stand are assembled, attach the plate underneath the hob, near the front left leg, as shown on page 10.

Assemble the hob with its stand and the towel rail according to the instructions in the diagram below:



2. HEIGHT ADJUSTMENT AND POSITIONING

In order to ensure that the cooktop is perfectly horizontal, especially on older flooring, we advise you to install your hob on a perfectly horizontal wooden or cement base, the height of which will allow you to bring the hob to a level in accordance with its environment or your own requirements.

Each hob comes with 1-mm-thick shims to allow for differences in the level of the floor.

Place one or more shims under the feet to ensure that the hob is horizontal and stable.

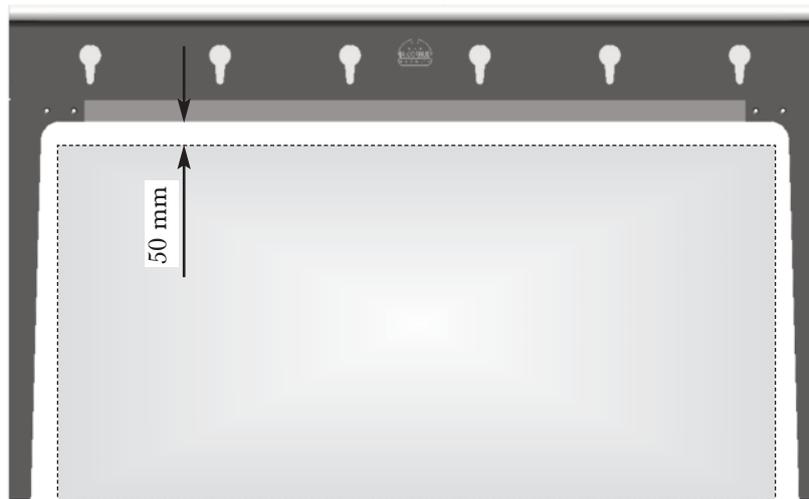
If the hob is mounted on a base, steps must be taken to make sure that it does not slide off the base.

3. VENTILATION

The electronics system of your induction hob needs constant ventilation. For this reason, air intake and outlet vents have been installed in the body under the hob.

NEVER COVER these air vents.

A minimum of 50 mm is required between the underneath of the induction cooktop (air vents) and any obstacle to the flow of air.



4. ELECTRICAL CONNECTION

- **The appliance must be connected by a qualified electrician!**
- You must fully comply with the regulations and connection requirements set out by your local electric company.
- Electrical power supply must be earthed and have a safety device (separation) with at least 3 mm between all the terminals, suitable for the power rating of the appliance. When a hob is connected in 400V 3-phase, the relevant circuit breaker must be quadrupole (to switch off the 3 phases and the neutral).
Breakers and fuses are adequate separation devices. During installation and repair, use one of these devices to turn off the power supply to the appliance.
- Ensure that the protection device is the right size for the power rating of the hob and complies with current regulations.

- In high-risk regions, an additional protection against natural electrical phenomena (lightning) must be used.
- It is advisable to check whether the power rating of your electrical installation provides you with sufficient power for your model, taking into account any electrical appliances you have already installed.
- The total electrical power rating for your appliance is shown on the identification plate.
- Due to the power of the La Cornue induction hob, a simple power socket connection is not recommended: the electrical connection should consist of a flexible cord without a plug, directly connected to the circuit breaker outlet by means of a junction box with terminal blocks.
- The excess cord must be removed from the space underneath the appliance.
- Ensure that the mains voltage complies with the information on the hob's label.
- The connection cord must be at least type H05 RR-F.
- If the appliance cord is damaged, it must be replaced by the manufacturer or the manufacturer's After-Sales Department, or by a similarly qualified person, to prevent the risk of danger.
- After the product has been installed and connected, it should no longer be possible to touch the electrical components.
- Warning: An improper connection can destroy the power electronics.
The manufacturer shall not be held responsible, and the manufacturer's warranty shall not apply, if the product is incorrectly installed. Incorrect installation can also lead to prosecution.

5. ELECTRICAL POWER SUPPLY

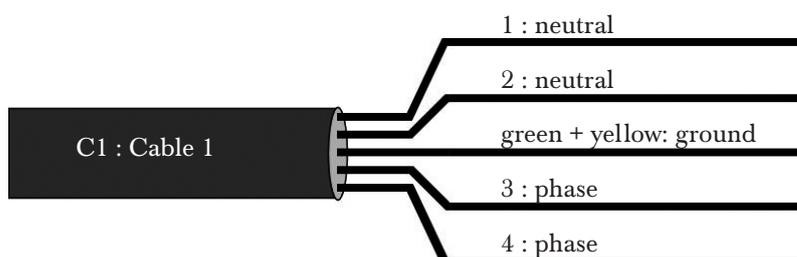
Voltage: 220-240 V single-phase/biphase or 400 V 3-phase with neutral and ground.

Frequency: 50/60 Hz

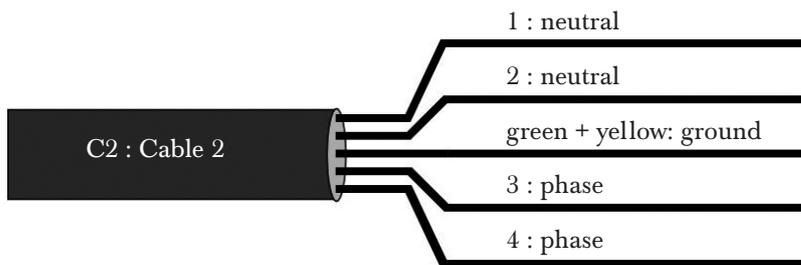
6. CONNECTION OPTIONS

The cooktop comes with two electrical cords:

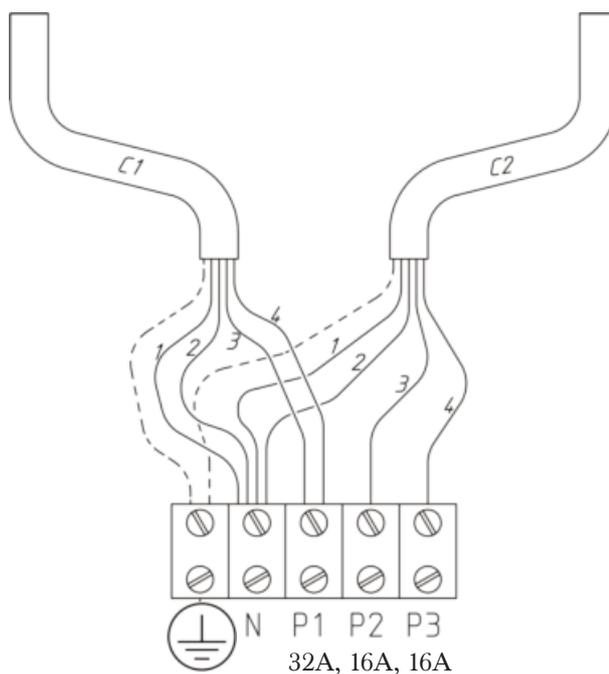
Cord 1 with output on the A1/A2 display side (left):



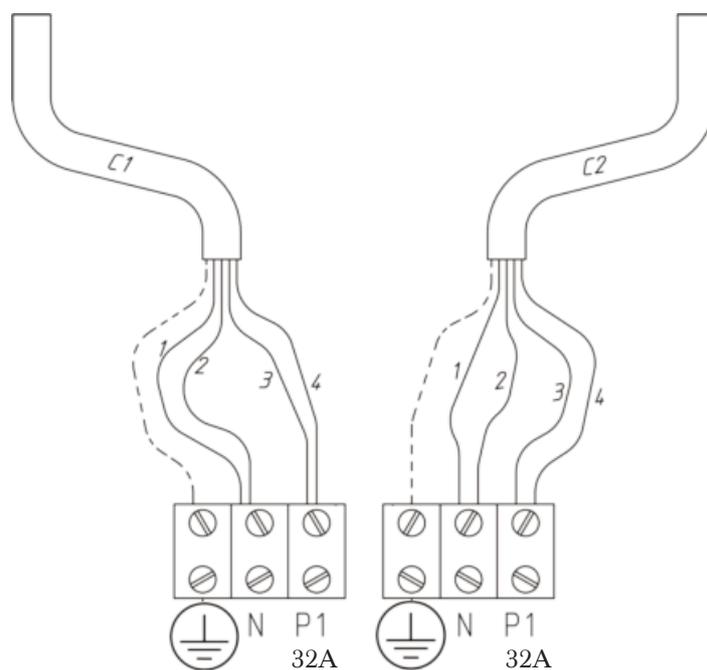
Cord 2 with output on the A3/A4 display side (right):



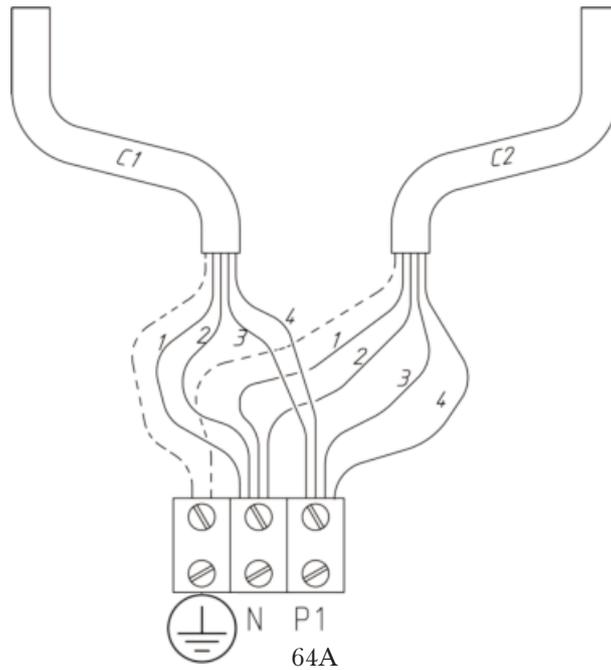
400 V, 3-phase + neutral + ground connection:



220-240 V, 2 x single-phase connections:



220-240 V, single-phase (1-phase + 1 neutral + ground) connections:

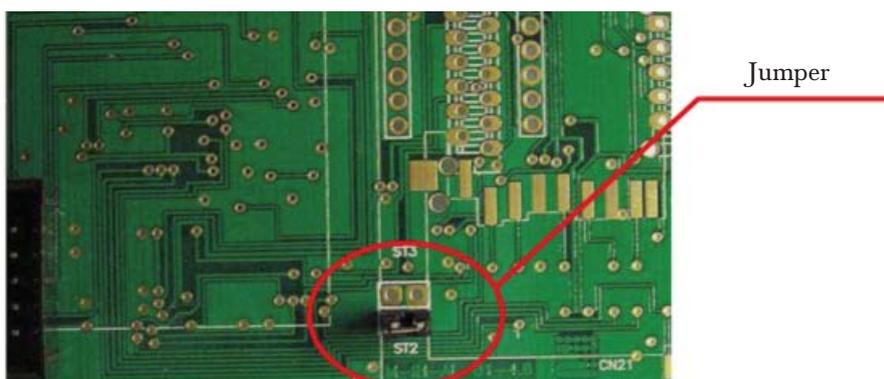
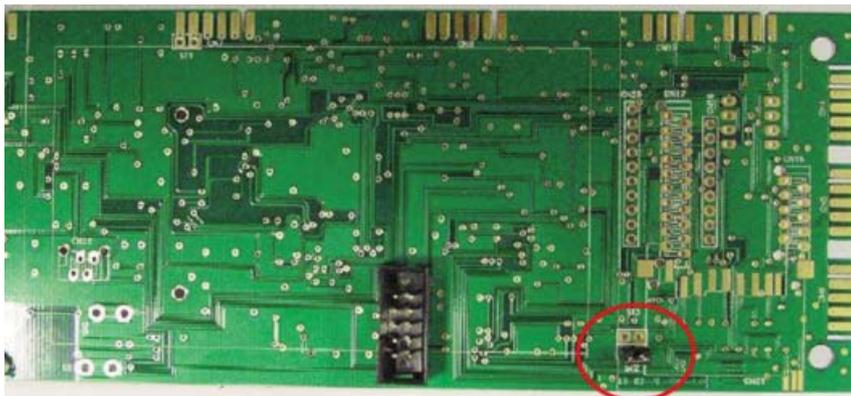


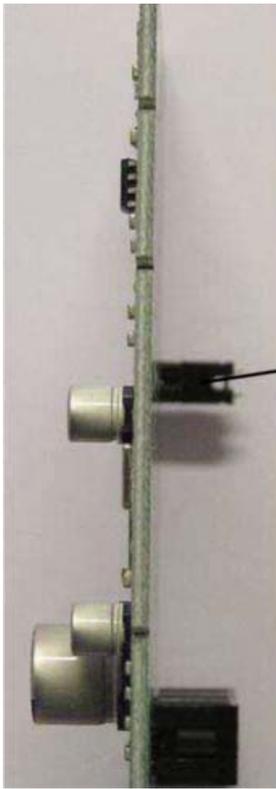
7. CLAMPING IN MODE 32 A OR 64 A

The WTIMN00E41 "W Hob" always comes in 64 A mode; total power rating of 14400 W and current of 64 A. If your electrical installation is not compatible with this power rating, you can reduce the total power to 7200 W and the current to 32 A.

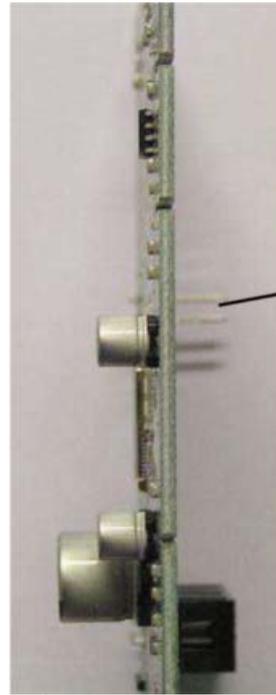
To switch to 32 A mode, follow the steps below:

1. Turn the hob off and disconnect the power supply.
2. Remove the jumper from the circuit board. See photos.





64 A MODE
With jumper in place



32 A MODE
Without jumper

8. TURNING THE COOKTOP ON

Important! When connecting the power, make sure that nothing is placed on the displays! Quickly clean off the surface of the cooktop using a sponge and water with some washing-up liquid, then wipe thoroughly with a clean, dry cloth.

3-YEAR WARRANTY

Following receipt of full payment for our goods, our appliances are guaranteed for three years from the invoice date against any structural faults and any material defects. The warranty excludes improper use of the appliance or a non-compliant installation. Intervention and travel costs will be billed in this event.

If our goods were to malfunction, the buyer then has to contact us once he or she has ensured that it is not due to a non-compliant installation or abnormal use in order to decide with us how the appliance should be repaired. The appliance should be cleaned prior to any servicing.

Any complaints with regard to the condition, the presentation or the non-compliance of our goods should be addressed to our headquarters by registered letter within a maximum of eight days following delivery.

The application of the warranty will be subject to LA CORNUE SAS receiving a certificate stating that the material has been installed by a professional in accordance with the current technical and safety standards.

Under this warranty, the seller shall replace at no cost the parts recognized as faulty by its technical department. This warranty covers all labour costs with the exception of travel charges.

The warranty period specified above shall not be extended if faulty parts need to be replaced.

This warranty shall cease to apply:

- If the operational defect is the result of unauthorized service on the appliance
- If the malfunction is the result of wear and tear of the appliance, of negligence or of insufficient maintenance by the buyer
- If the malfunction is due to force majeure.

LA CORNUE SAS shall not be held legally responsible in these three cases.

The seller's guarantee and responsibility for products shall be limited to repairs to any defects as stipulated in the above conditions.

As expressly agreed between the contracting parties, the seller's responsibility in the event of an operational fault shall be limited to the above provisions, especially with regard to concealed defects as well as material and immaterial damage.

In all cases, the buyer may not suspend payment if he or she lodges a complaint about the quality of the goods.

The goods are always transported at the buyer's or the buyer's representative's own risks. It is therefore their responsibility to check them upon arrival and, if necessary, to lodge a complaint with the haulier. After having expressed specific established concerns on the delivery slip upon receipt, the buyer must confirm these concerns by registered letter to the haulier within two days of receipt (Article 105 of the Commercial Code).

We cannot in any event honour this warranty if these requirements are not met.

La Cornue After-Sales Department:

tel: + 33 (0)1.34.48.36.15 fax: + 33 (0)1.34.48.52.31



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