



INSTRUCTIONS FOR USE

INDUCTION HOB

LA CORNUE

ENGLISH

Dear customer,

We appreciate the trust you have shown us in choosing our ceramic induction hob.

To understand and use this product we recommend that you read this operating manual carefully in its entirety as well as other instructions.

Please read all instructions before using this appliance. Save these instructions for future reference.

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IMPORTANT INSTRUCTIONS

- Do Not Cook on Broken Cook-Top - If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook top and create a risk of electric shock. Contact a qualified technician immediately.

- Clean Cook-Top With Caution - If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleansers can produce noxious fumes if applied to a hot surface.

- When cooking, never use a sheet of aluminium foil, or should not be placed directly on the induction hob any product packaged with aluminium. The aluminium would melt and permanently damage your appliance.

Generally, DO NOT place plastic or aluminium foil, or plastic containers, on the hob.

- Do not use your table to store anything.

Warning: if the surface is cracked, immediately disconnect the device or the power supply.

DESCRIPTION

PRINCIPLE OF INDUCTION

The induction hob is in ceramic glass, which keeps its shape despite the heat and it's easy to clean with a sponge.

Your induction hob uses the magnetic properties of most pans used on ordinary hobs to heat up rapidly.

With the control buttons at the front of the hob, you control the electric 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 passes on its heat to the food it contains.

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

By removing the pan from the induction hob, or simply turning the hob off with the control buttons, you instantly stop the cooking.

The cooking is totally controlled by an electronic circuit, which provides great flexibility and incomparable precision of control.

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

THE PANS THE MOST SUITABLE TO USE FOR YOUR INDUCTION HOB.

Use only pans that are suitable for induction hobs.

An induction hob works mainly with pans containing magnetic materials:

- ENAMELLED STEEL PANS WITH OR WITHOUT A NON-STICK COATING

Casserole pot, chip-pan, frying-pan, meat grill...

- CAST-IRON PANS.

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

- STAINLESS STEEL PANS SUITED FOR INDUCTION.

Most stainless steel pans are suited for induction cooking (saucepans, stockpots, frying pans, and chip-pans).

- ALUMINIUM PANS WITH SPECIAL BASES.

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

There is an induction class logo “class induction” on the hob. If you buy a pan with this same logo, you can be sure that it is perfectly compatible with your hob when used in the normal way.

INCOMPATIBLE MATERIALS

Pans made of glass, ceramic, earthenware, aluminium that has no special base, copper and non-magnetic stainless steel.

CORRECT USE:

- Best results will be obtained by using a pan, which has a similar diameter (at least 12 cm), to that of the pattern on the glass surface.
- In any case, the pan must be centred on the cooking zone.

SPECIFICATIONS

- 2 cooking zones:

Zones	Diameter	Power - Level “9”	Power - Boost Function
Front	Ø 145 mm	1400 W	1800 W
Back	Ø 180 mm	1850 W	2500 W

- ♦ The maximum power on both zones = 3700 W

- ◆ 9 heating levels which you adjust using the knobs on the stove
- ◆ Premium options for each area:
 - Power boost setting (booster),
 - Residual heat indicator [H],
 - Low temperature setting (about 70°C for CE and 65°C for USA),
 - Automatic heat-up,
 - The hob control display (1 for each zone).

USING INDUCTION HOB

BEFORE THE FIRST USE

Remove all packaging parts. Remove all labels and stickers from glass-ceramic. Clean the ceramic hob induction with a damp cloth, then dry it. Do not use detergent that may cause bluish discoloration on the glass surface.

The use of induction plates is only intended for everyday domestic use (food preparation), excluding any other domestic, commercial or industrial use.

STARTING OF INDUCTION HOB

To start the induction hob, turn the knob clockwise to the desired position - the indicator [1] to [9] appears. To increase the power, turn the knob clockwise and to decrease, turn the knob anti-clockwise. To switch off your cooking area, turn the knob back to the vertical position by turning anti-clockwise. The symbol [0] or [H] appears on the display.

If you want to use the “boost” function, turn the knob clockwise beyond the indicator [9] until the symbol [P] is displayed.

IMPORTANT: After use, switch off the hob element by its control and **DO NOT RELY** on the pan detector.

THE HOB CONTROL DISPLAY

The hob control display informs you of the following induction hob functions:

0	Zero	The heating area is activated
1 ... 9	Power Level	Choice of cooking level
U	Pan detector	Pan missing or inappropriate
H	Residual Heat Indicator	The cooking area is hot
A	Rapid heating up	Automatic Heat-up
L	Child Lock,	The hob is secured
U	Low Temperature Setting,	Function "Keep Warm"
P	"Boost" Function	Power Boost Setting,
E	Error code	Failure of electronic circuit
F	Error code	Defect of functioning of cooking zone

MANAGEMENT INDUCTION HOB

STARTING UP - DISPLAY SYMBOL **1, 2, ..., 9**

The power is set by turning the control knob clockwise and choosing a cooking level [1] to [9].

To switch off the heat, turn the knob to [0].

PAN DETECTOR - DISPLAY SYMBOL **U**

IMPORTANT: After use, switch off the hob element using the knob and **DO NOT RELY** on the pan detector.

The pan detection ensures perfect security.

Induction does not work:

- ◆ If a cooking area is switched on and there is no pan, or when the pan is unsuitable for induction. In this case it's impossible to increase the power and the symbol [U] appears on the display. The [U] disappears when a pan is placed on the cooking area.
- ◆ If, during cooking, the pan is removed from the cooking area, cooking is interrupted. The symbol [U] appears. It disappears when the pan is placed on the cooking area and cooking will resume at the previous power level.

After 10 minutes without detecting a pan, the cooking zone will switch off automatically.

RESIDUAL HEAT - DISPLAY SYMBOL **H**

When the symbol [H] appears on the display, it means that the corresponding cooking zone is hot (the cooking zones are heated by the bottom of the pan).

The symbol [H] disappears when the cooking zones can be touched without danger (the temperature has dropped to below 60°C).

As long as the symbol [H] of residual heat is on, do not touch the cooking zones and do not place anything sensitive to heat on the ceramic glass.

Risk of burns and fire.

The residual heat can be used to keep food warm.

AUTOMATIC HEAT-UP - DISPLAY SYMBOL **A**

This function is available on all of the cooking induction areas.

It allows rapid heating up of the element to bring the selected cooking zone up to temperature. Once the zone is at the required cooking temperature the power level will reduce automatically to the preset level.

The function is selected by turning the control knob momentarily anti-clockwise from

the zero position until the symbol [A] is shown on the hob control display. Once the [A] is displayed, turn the control knob to the level of your choice [1 to 9]. The pan will heat up at 100% power for a specified time before the power is reduced to the level selected.

When the Automatic Heat-up function is activated, the hob control displays the [A] symbol.

Once the Automatic Heat-up time has ended, the hob control display will stop the [A] symbol and will display the chosen power level.

The Automatic Heat-up function can be stopped by either turning the control knob back to the [0] power setting or turning the control knob to the [9] power setting.

For your guidance the table below shows the time available at 100% power depending on the power level selected in the Automatic Heat-up mode.

Power Level	1	2	3	4	5	6	7	8	9
Automatic heat-up time at 100% (min: sec)	0:40	1:10	2:00	2:54	4:14	7:10	1:58	3:09	0

CHILD LOCK - DISPLAY SYMBOL **L**

To prevent the accidental use of the hob by children, it can be locked.

IMPORTANT: This function can only be activated when all the cooking zones are off.

To lock the hob, turn the induction control knob anti-clockwise for approximately 3 seconds until [L] appears in the hob control display for the two cooking areas.

To unlock the hob, turn the control knob anti-clockwise until the [L] symbol disappears.

FUNCTION “KEEP WARM” - DISPLAY SYMBOL **U**

Each cooking area is equipped with a Low Temperature Setting - function “Keep Warm”.

Turn the control knob clockwise to between the [0] and the [1], until [U] is displayed. This will maintain a temperature of around 70°C for CE version and 65°C for USA version, which will keep food warm or water very gently simmering ready to cook vegetables or is useful for melting butter without it burning.

To increase the heat, just turn the control knob to the required level and to stop this function, turn the knob towards [0].

The maximum time this setting can be used is 2 hours.

“BOOST” FUNCTION - DISPLAY SYMBOL **P**

Power Boost function allows additional power to be made available for each of the cooking areas. This is useful to bring a large pan of water to the boil quickly.

All of the induction cooking zones have Power Boost available, activated by turning the control knob clockwise beyond the indicator [9] until the symbol [P] is displayed. The Power Boost function operates for a maximum of 10 minutes on each zone, after which the power is automatically reduced to setting 9.

There are 2 ways to stop the “boost” function:

- ◆ Turn the control knob to a lower setting.
- ◆ Wait until the automatic stop function. For security reasons the system automatically cuts the “boost” after 10 minutes.

The induction hob with 2 cooking zones has a maximum power of 3700 W. When the “boost” function is activated, and in order not to exceed the maximum power, the electronic control automatically reduces the power level of another heating zone.

For a few seconds, the display of this zone indicates [9] flashing symbol and then displays the maximum possible cooking level.

MAINTENANCE AND CLEANING

CLEANING

- Clean Cook-Top With Caution - If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.

First of all, make sure that all heat indicator lights are off and that the cooking surface is cool.

Refer to the “Instructions For Use - La Cornue Book” for your range cooker, in the section for the upkeep of the induction hob.

WHAT TO DO IN CASE OF A PROBLEM

Interference with and repairs to the hob by unqualified persons are not allowed. Do not try and repair the hob as this may result in injury and damage the hob. Please arrange for repair by a professional.

You cannot switch your induction hob on:

- ◆ the hob is not correctly connected to the mains supply
- ◆ the fuse has blown
- ◆ the child lock function [L] may be activated.

The symbol [U] appears:

- ◆ a pan is missing on the cooking zone
- ◆ a pan used is not compatible with induction
- ◆ the diameter of the bottom of the pan is too small compared to the cooking area.

The Automatic Heat-up function does not start:

- ◆ the cooking zone is still hot [H]
- ◆ the maximum level of cooking has already been chosen [9].

One or both of the cooking areas are not working:

- ◆ the safety device is activated if you forget to switch off one of the heating zones
- ◆ one of the pots is empty and its bottom overheated
- ◆ the hob also provides a device for automatic reduction of power level and automatic disconnection in case of overheating.

The blower fan continues to function after switching off the hob:

- ◆ this is not a fault, the fan continues to protect the electronic device
- ◆ the blower stops automatically.

The error code [E] is displayed:

- ◆ the electronic system is defective
- ◆ disconnect and reconnect the appliance.

The error code [F] is displayed:

- ◆ the appliance has developed an internal technical fault that cannot be rectified by the user
- ◆ please consult your installation technician or a qualified repair engineer.

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