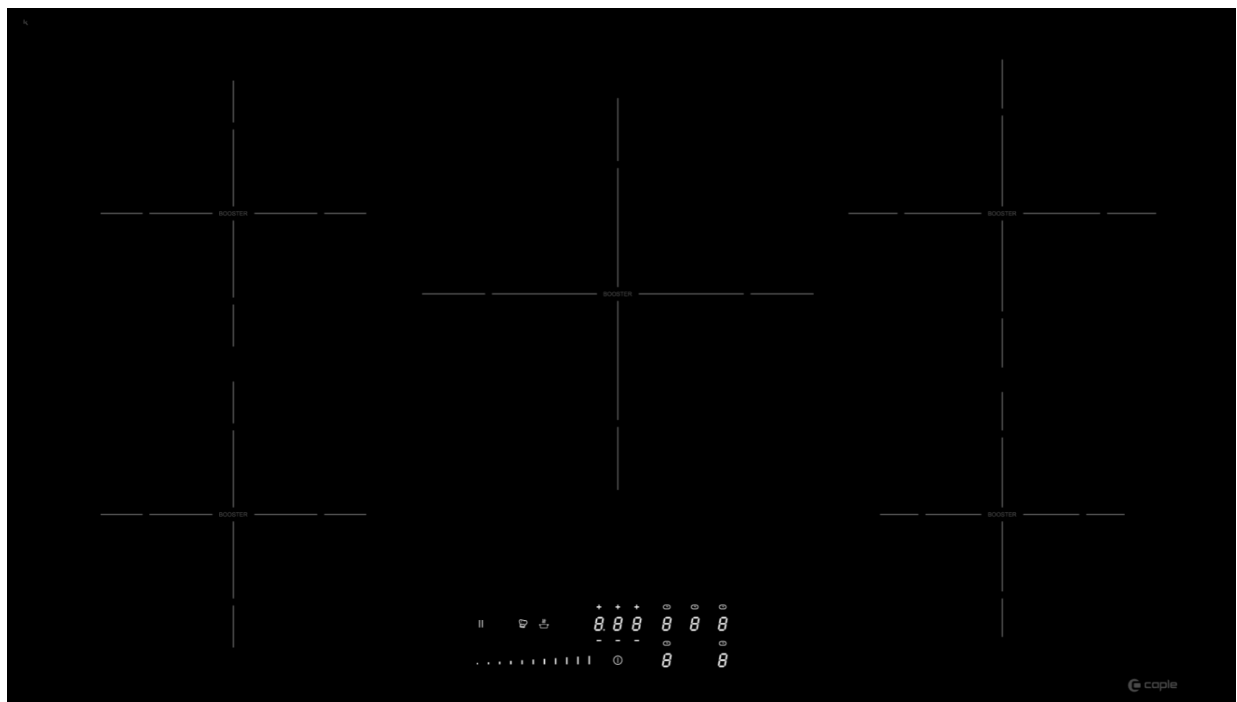




Instruction manual for induction hob

Model code: C901I



Contact Caple on 0117 938 7420 or for spare parts www.caple.co.uk

Dear customers,

Congratulations on your purchase of a Caple induction hob.

In order to make the best use of your appliance, please carefully read the following use and care manual and keep it for reference.

SUMMARY

SAFETY.....	4
DESCRIPTION OF THE APPLIANCE.....	7
TECHNICAL CHARACTERISTICS.....	7
CONTROL PANEL	8
USE OF THE APPLIANCE.....	8
DISPLAY	8
VENTILATION.....	8
STARTING-UP AND APPLIANCE MANAGEMENT	9
BEFORE THE FIRST USE.....	9
INDUCTION PRINCIPLE	9
SENSITIVE TOUCH.....	9
POWER SELECTION ZONE “SLIDER” AND TIMER SETTING ZONE	9
STARTING-UP	10
PAN DETECTION	10
RESIDUAL HEAT INDICATION	10
BOOSTER FUNCTION	10
TIMER	11
AUTOMATIC COOKING	12
PAUSE FUNCTION	12
RECALL FUNCTION.....	12
“KEEP WARM” FUNCTION	13
CONTROL PANEL LOCKING.....	13
“CHEF” FUNCTION.....	13
DEMO FUNCTION.....	14
COOKING ADVICES.....	15
PAN QUALITY	15
PAN DIMENSION.....	15
EXAMPLES OF COOKING POWER SETTING.....	16
MAINTENANCE AND CLEANING	16
TROUBLESHOOTING.....	16
ENVIRONMENT PRESERVATION	18
INSTALLATION INSTRUCTIONS.....	19
CUT OUT AND FLUSH MOUNTING.....	20
ELECTRICAL CONNECTION	21

SAFETY

Precautions before using

- Unpack the hob and all associated components, taking care not to lose or mishandle any parts.
- The appliance must be installed by a suitably qualified professional and connected to the electricity supply by a qualified electrician who will comply with the local regulations. The manufacturer cannot be held responsible for damage caused by wrong installation or connection.
- The appliance must be installed in a purpose-designed kitchen unit and worktop cut out as specified below
- This hob has been designed for use only as a domestic cooking appliance. Any other use is potentially dangerous and will invalidate the guarantee
- Remove all labels and other packaging materials from the ceramic surface prior to use
- Do not modify the appliance in any way as this will invalidate the guarantee and is potentially dangerous
- The hob must not be used as a freestanding appliance or as a worktop.
- This appliance must be connected to the electricity supply according to the local regulations. It must be suitably earthed.
- Do not use any extension cable to connect the hob.
- This appliance must not be installed above a dishwasher or tumble dryer as steam may damage the electronic components.
- This appliance must not be controlled by external tools like separate timer or separate remote control system.

Using the appliance

- Always switch cooking zones off after use.
- Take particular care when cooking with oils or fats that may ignite.
- Cooking pans and utensils and the hob itself become hot during use. Caution, risk of injury to people and pets both during and after use.

- Ensure no cable from any other appliance can come into contact with the hob top or pans during use.
- Magnetic objects (such as credit cards, portable electronic devices; etc.) must not be placed near the appliance during use.
- Metal objects such as knives, forks, lids etc. must not be placed on the hob as they may become hot.
- Don't place any other metallic object than suitable pans on the hob. In case of untimely activation or residual heat, metallic object may become hot, melt or even burn.
- Never cover the hob with any cloth or other cover. This may become hot and create a fire hazard.
- 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.

Precautions not to damage the appliance

- Use of damaged pans or those with raw cast iron bottoms may damage the hob ceramic glass.
- Abrasive materials such as scouring cleaners and grits may damage the ceramic glass.
- Avoid dropping objects onto the ceramic glass.
- Take care not to strike the edges of the hob with saucepans.
- Ensure that ventilation remains free from obstructions and complies with instructions specified by the manufacturer.
- Do not place empty saucepans on the hob.
- Sugar, synthetic materials or aluminium foil must not come into contact with the heating zones. These may cause permanent damage to the ceramic. If these should accidentally fall onto the hob, turn it off immediately and carefully remove them. Take care not to burn yourself.
- **WARNING:** Danger of fire: do not store items on the cooking surface.

- Never place any hot items on the control panel.
- If a drawer is located below the hob, ensure that a minimum air gap of at least 2 cm is left between the drawer contents and the base of the hob. This is essential to guarantee correct ventilation. A horizontal divider made of material capable of withstanding 65°C above ambient temperature can be used to ensure this air gap.
- Never place inflammable items or materials (like sprays) in a drawer or cupboard below the hob. Cutlery drawers must be resistant to heat.

Precautions in case of appliance failure

- If a fault is noticed, switch off the appliance and turn off the electricity supply.
- There are no user-serviceable parts inside the appliance. Don't open the appliance by yourself. All repairs must be performed by a suitably qualified service engineer or similar.
- **WARNING:** If the ceramic glass is broken or cracked, don't use the appliance and turn off the electricity supply to avoid the possibility of electric shock. Contact Caple service.
- See the troubleshooting section in this manual.

Other protections

- Ensure that each pan is well centred on its cooking zone. The pan base must cover as much of the cooking zone as possible.
- For those with heart pacemakers or active implants, the magnetic field could influence its operating. You should obtain information from the retailer or your attending physician.
- Do not to use aluminium or plastic containers: they could melt onto hot cooking zones.
- **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.



THE USE OF INCORRECT COOKWARE OR ANY INDUCTION ADAPTOR PLATE DESIGNED FOR NON-MAGNETIC COOKWARE WILL INVALIDATE THE GUARANTEE. THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ANY DAMAGE TO THE HOB AND/OR ITS ENVIRONMENT AS A RESULT OF SUCH USE.



DESCRIPTION OF THE APPLIANCE

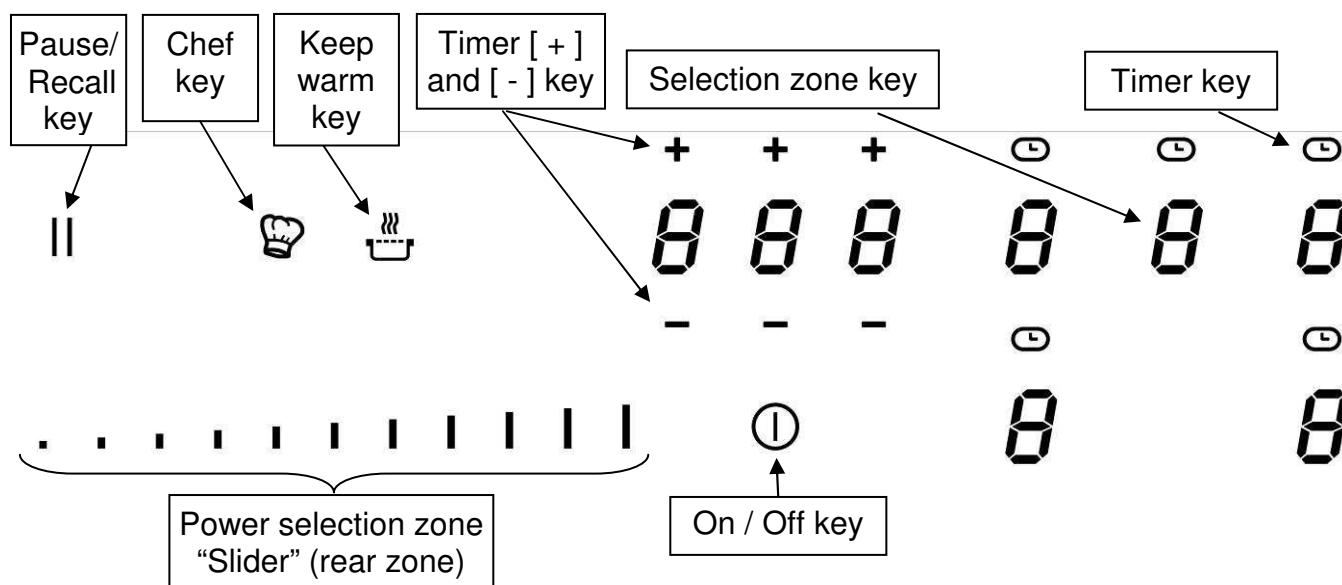
Technical characteristics

Type	C901I
Total power	7400 W
Energy consumption for the hob EC _{hob} **	174.9 Wh/kg
Front left heating zone	Ø 190 mm
Minimum detection	Ø 90 mm
Nominal level*	1100 W
Booster level*	1400 W
Standardised cookware category**	B
Energy consumption EC _{cw} **	177.3 Wh/kg
Rear left heating zone	Ø 190 mm
Minimum detection	Ø 90 mm
Nominal level*	1400 W
Power level*	2000 W
Standardised cookware category**	B
Energy consumption EC _{cw} **	177.3 Wh/kg
Middle zone	Ø 280 mm
Minimum detection	Ø 110 mm
Nominal level*	2300 W
Power level*	3000 W
Standardised cookware category**	D
Energy consumption EC _{cw} **	171.6 Wh/kg
Rear left heating zone	Ø 220 mm
Minimum detection	Ø 100 mm
Nominal level*	2300 W
Power level*	3000 W
Standardised cookware category**	C
Energy consumption EC _{cw} **	171.1 Wh/kg
Rear left heating zone	Ø 175 mm
Minimum detection	Ø 90 mm
Nominal level*	1100 W
Power level*	1400 W
Standardised cookware category**	B
Energy consumption EC _{cw} **	177.3 Wh/kg

* The given power may change according to the dimensions and material of the pan.

**Calculated according to the method of measuring performance (EN 60350-2).

Control panel



USE OF THE APPLIANCE

Display

<u>Display</u>	<u>Designation</u>	<u>Description</u>
0	Zero	The heating zone is activated.
1...9	Booster level	Selection of the cooking level.
<u>U</u>	No pan detection	No pan or inadequate pan.
A	Heat accelerator	Automatic cooking.
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
P	Booster	The booster is activated.
U	Keep warm	Maintain a temperature of 70°C.
II	Pause	The hob is in pause.

Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed when the calories brought out by the electronic system reach a certain level. The cooling fan changes to high speed when the hob is intensively used. The cooling fan reduces his speed and stops automatically when the electronic circuit is cooled enough.

STARTING-UP AND APPLIANCE MANAGEMENT

Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent which risks causing blue-tinted colour on the glass surface.

Induction principle

An induction coil is located under each heating zone. When it is engaged, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic bottom plate of the pan. The result is a heating-up of the pan located on the heating zone.

Of course the pan has to be adapted:

- All ferromagnetic pans are recommended (Verify with a small magnet): cast iron and steel pans, enameled pans, stainless-steel pans with ferromagnetic bottoms...
- Are excluded: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware...

The induction heating zone adapts automatically to the size of the pan. With a too small diameter the pan doesn't work. This diameter is varying in function of the heating zone diameter.

If the pan is not adapted to the induction hob the display will show [U].

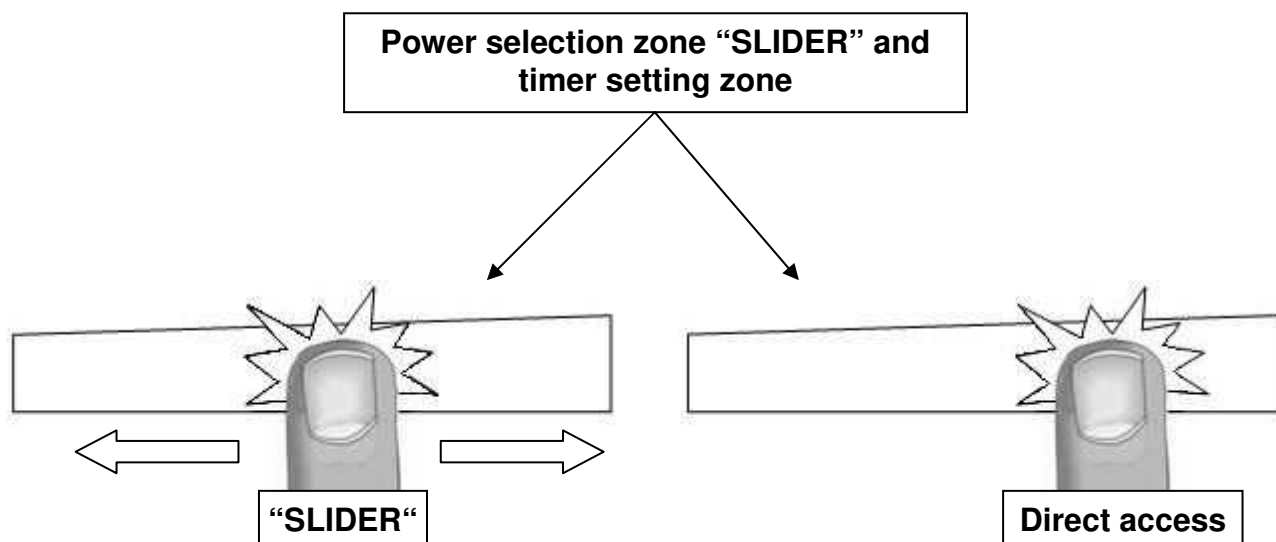
Sensitive touch

Your ceramic hob is equipped with electronic controls with sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a "beep" sound.

In the case of a general use press only one key at the same time.

Power selection zone "SLIDER" and timer setting zone

To select the power with the slider, slide your finger on the "SLIDER" zone. You can have a direct access if you put your finger directly on the chosen level.



Starting-up

- **Start up / switch off the hob:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To start	press key [①]	[0]
To stop	press key [①]	nothing or [H]

- **Start up / switch off a heating zone:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To set (adjust the power)	slide on the "SLIDER" to the right or to the left	[1] to [P]
To stop	slide to [0] on "SLIDER"	[0] or [H]

If no action is made within 20 second the electronics returns in waiting position.

Pan detection

The pan detection ensures a perfect safety. The induction doesn't work:

- If there is no pan on the heating zone or if this pan is not adapted to the induction. In this case it is impossible to increase the power and the display shows [U]. This symbol disappears when a suitable pan is put on the heating zone.
- If the pan is removed from the heating zone the operation is stopped. The display shows [U]. The symbol [U] disappears when the pan is put back to the heating zone. The cooking continues with the power level set before.

After use, switch the heat element off: don't let the pan detection [U] remain active.

Residual heat indication

After the switch off of a heating zone or the complete stop of the hob, the heating zones are still hot and indicates [H] on the display.

The symbol [H] disappears when the heating zones cools down and may be touched without danger.

As far as the residual heat indicators are on, don't touch the heating zones and don't put any heat sensitive object on them. **There are risks of burn and fire.**

Booster function

The booster function [P] grants a boost of power to the selected heating zone.

If this function is activated the heating zones work during 10 minutes with an ultra high power.

The booster is foreseen to rapidly heat up big quantities of water, for example when cooking pasta.

- **Start up / Stop the booster:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Start up the Power	Slide to the end of the "SLIDER" Or press directly on the end of the "SLIDER"	[P]
Stop the Power	Slide on the "SLIDER"	[9] to [0]

- **Power management:**

If the selected heating levels for both zones exceed the maximum available amount of power, the power management function is automatically reducing the power from one of these zones. The display of this zone is first blinking; the level is then automatically reduced to the highest suitable position.

Heating zone selected

[P] is displayed

The other heating zone: (example: power level 9)

[9] goes to [8] and blinks

Timer

The timer is able to be used simultaneous with all heating zones and this with different time settings (from 0 to 1H59 minutes) for each heating zone.

- **Setting and modification of the cooking time:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Select a zone	Press a zone	[0]
Select the power level	slide on the "SLIDER"	[1] to [P]
Select the Timer	Press key [⏻]	Timer display on
Decrease the time	Press key [-] from the timer	[60] to 59, 58...
Increase the time	Press key [+] from the timer	Time increase

After a few seconds, the [⏻] display stops with blinking.

The time is confirmed and the timer starts.

- **To stop the cooking time:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Select the Timer	Press key [⏻]	Timer display on
Stop the time	Press key [-] from the timer	[000]

If several timers are activated, repeat the process.

- **Egg timer function:**

Egg timer is an independent function. It stops as soon as a heating zone starts up.

If the egg timer is on and the hob is switched off, the timer continues until time runs out.

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	press display [①]	[0]
Select the Timer	Press [000]	[000]
Decrease the time	Press key [-] from the timer	[60] to 59, 58...
Increase the time	Press key [+] from the timer	Time increase

After a few seconds, the [min] display stops with blinking.

The time is confirmed and the timer starts.

- **Automatic stop at the end of the cooking time:**

As soon as the selected cooking time is finished the timer displays blinking [000] and a sound rings.

To stop the sound and the blinking, press the key [-] and [+].

Automatic cooking

All the cooking zones are equipped with an automatic cooking device. The cooking zone starts at full power during a certain time, and then reduces automatically its power on the pre-selected level.

- **Start-up:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Power level selection (for example « 7 »)	slide on the “SLIDER” to [7] and stay 3s	[7] is blinking with [A]

- **Switching off the automatic cooking:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Power level selection	slide on the “SLIDER”	[0] to [9]

Pause function

This function pauses all the hob’s cooking activity temporarily and allows restarting with the same settings.

- **Start up/stop the pause function:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Engage pause	press [II] 2s	[II] and control light on
Stop the pause	press [II] 2s	previous settings

Recall function

After switching off the hob (①), it is possible to recall the last settings.

- cooking stages of all cooking zones (Booster)
- minutes and seconds of programmed cooking zone-related timers
- Keep warm function
- Automatic cooking

The recall procedure is following:



- Press the key [①]
- Then press [II] before the light stops blinking.

The previous settings are again active.

“Keep warm” function

This function allows the reach and automatically maintains at the temperature of 70°C. This will avoid liquids overflowing and fast burning at the bottom of the pan.

- **To engage, to start the function « Keep warm »:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
70°C to engage	Press on key []	[U]
To stop	Slide on the “SLIDER” or press key []	[0] to [9] [0]

The maximum duration of keeping warm is 2 hours.

Control panel locking



To avoid modification of the setting of the cooking zones , in particular during cleaning, the control panel can be locked (with exception to the On/Off key [①]).

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Activate the hob	Press key [①]	[0]
Locking the hob	Hold for 3s the key of an area then press the "Slider" which scrolls and swipe from left to right	[L]
Unlock the hob	Hold for 3s the key of an area then press the "Slider" which scrolls and swipe from left to right	[0] ou [H]

“Chef” function

This function changes the hob in 2 big zones.

- **Start up/stop the pause function:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Engage the chef function	press []	[5], [5], [9], [7], [7]
Stop the chef function	press []	[0]

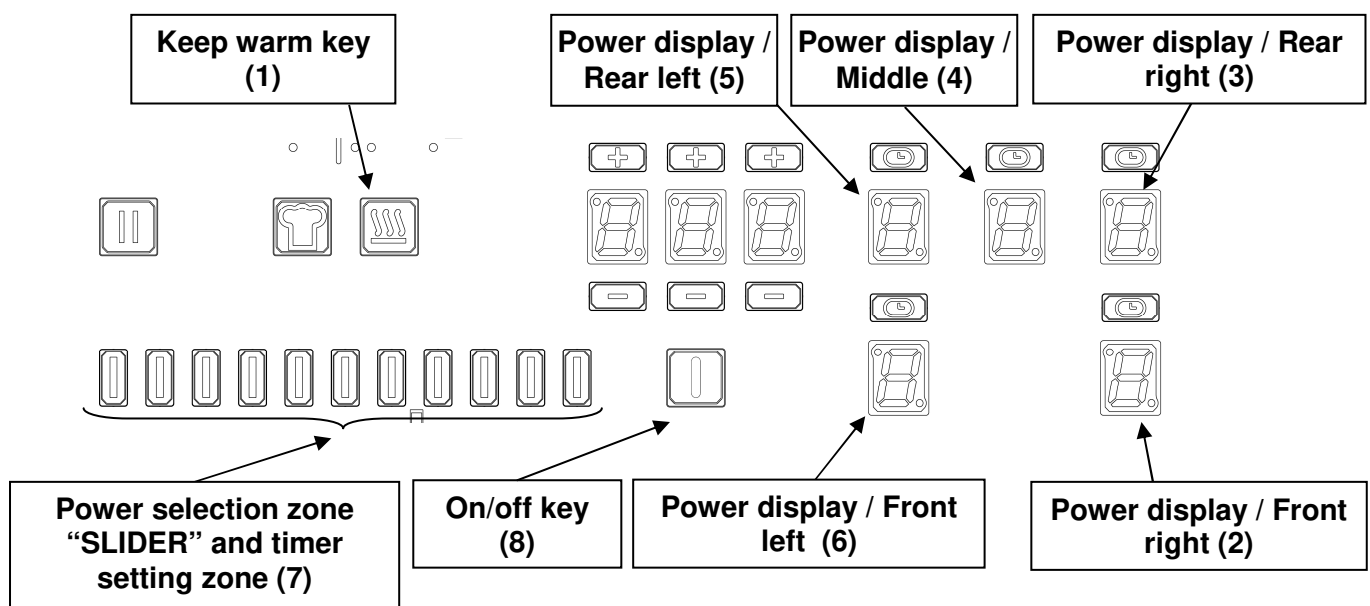
Pot move function

This function allows to invert 2 zones with all parameters.

- **Invert 2 zones:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Select a zone	Press 3s on display of a zone	All other zones blink
Move the zone	Press another zone	The two zones are switched

DEMO function



- A. Disconnect the hob from **the electrical network**.
- B. Connect the network and take into account that the configuration setting has to be made in a **maximum time of 2 minutes**.
- C. **Do not switch ON** the hob key (8).
- D. Press the “keep warm” key (1) and **keep the finger on this key**.
- E. With another finger press at the same time. one after the other, following touches:
 - (2) Key : front right
 - (3) Key : rear right
 - (4) Key : middle
 - (5) Key : rear left
 - (6) Key : front left

Every touch has to be pressed within **2 seconds** maximum.

A double “BEEP” indicates that the procedure failed (time exceeded in the selection of the keys, wrong direction of selection...) In this case the procedure must be begun again to the stage, D or A if necessary.

Release the finger from “keep warm” key (1)

- F. [C] and [0] blinks alternately on the rear left display (5)
- G. The configuration code displays on the front left display (6)
- H. Select the rear left display (5)
- I. Choose the adapted configuration with the “SLIDER” (7), slide to the left to decrease and to the right to increase. Slide until [C] and [6] blink alternately.
- J. Then select the front left display (6) ; choose the right configuration with the slider :

0 corresponds to C 6/0 – Demo mode is deactivated

1 corresponds to C 6/1 – Demo mode is activated

- K. Validate this choice by pushing the On / Off key [O/I] (8) (**during 3s**).
A long “BEEP” is perceptible and the segments will move upwards during a few seconds. The hob is now ready to be used.

COOKING ADVICES

Pan quality

Adapted materials: steel, enameled steel, cast iron, ferromagnetic stainless-steel, aluminium with ferromagnetic bottom.

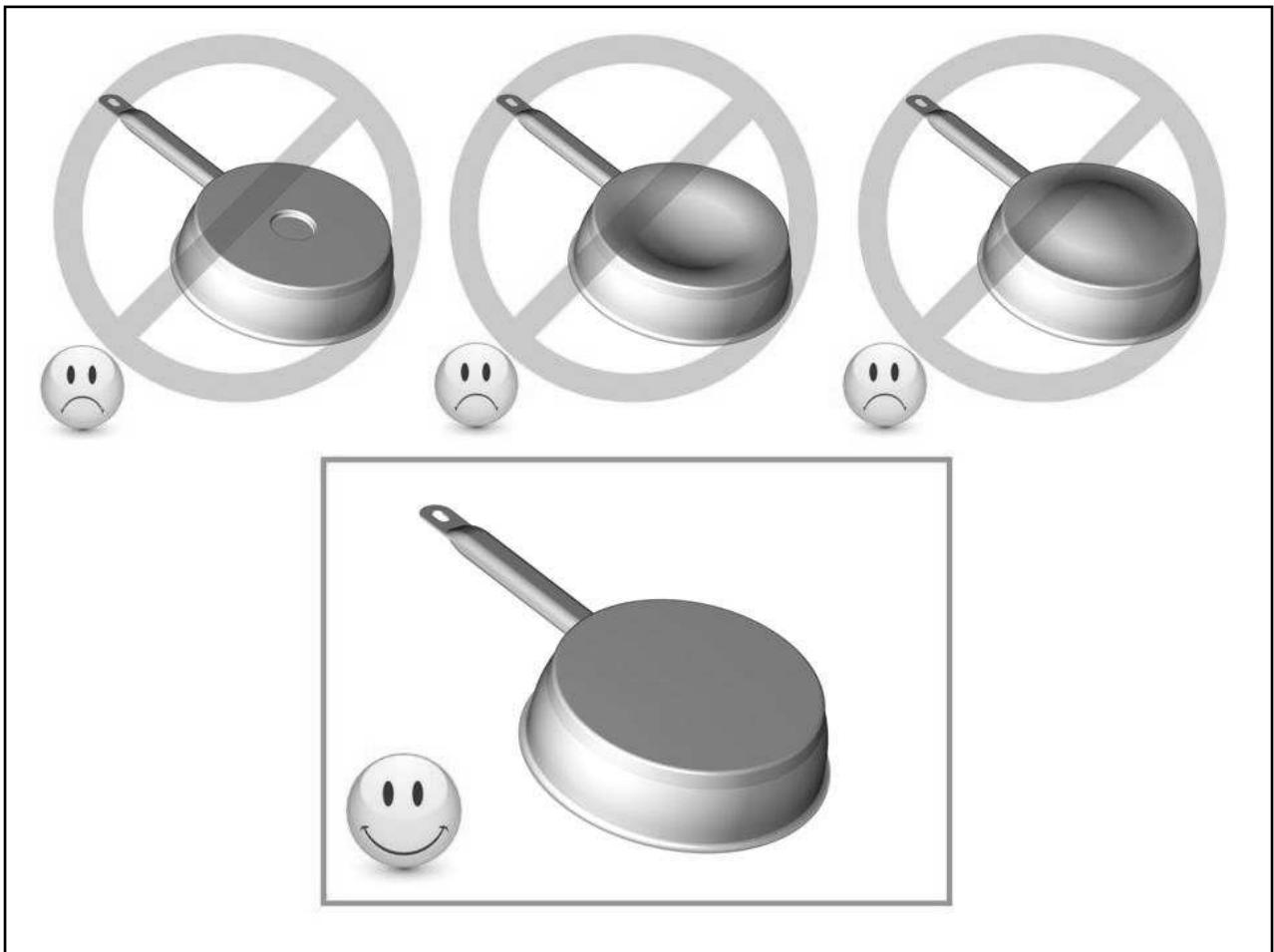
Not adapted materials: aluminium and stainless-steel without ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.

The manufacturers specify if their products are compatible induction.

To check if pans are compatibles:

- Put a little water in a pan placed on an induction heating zone set at level [9]. This water must heat in a few seconds.
- A magnet sticks on the bottom of the pan.

Certain pans can make noise when they are placed on an induction cooking zone. This noise doesn't mean any failure on the appliance and doesn't influence the cooking operating.



Pan dimension

The cooking zones are, until a certain limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone.

To obtain the best efficiency of your hob, please place the pan well in the centre of the cooking zone.

Examples of cooking power setting

(the values below are indicative)

1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, liver, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, chips, wafers
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water
P	Frying, roasting Boiling water	scallops, steaks Boiling significant quantities of water

MAINTENANCE AND CLEANING

Switch-off the appliance before cleaning.

Do not clean the hob if the glass is too hot because they are **risk of burn**.

- Remove light marks with a damp cloth with washing up liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must be absolutely avoided.
- Do not ever use any steam-cleaner or pressure washer to clean the hob.
- Do not use any object that may scratch the ceramic glass.
- Ensure that the pan is dry and clean. Ensure that there are no grains of dust on your ceramic hob or on the pan. Sliding rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately. You will thus prevent the surface being damaged.

TROUBLESHOOTING

The hob or the cooking zone doesn't start-up:

- The hob is badly connected on the electrical network.
- The protection fuse cut-off.
- The locking function is activated.
- The sensitive keys are covered of grease or water.
- An object is put on a key.

The control panel displays [U]:

- There is no pan on the cooking zone.
- The pan is not compatible with induction.
- The bottom diameter of the pan is too small.

The control panel displays [E]:

- The electronic system is defective.
- Disconnect and replug the hob.
- Call Caple service

The control panel displays [L]:

- Refer to the chapter control panel locking page.

One or all cooking zone cut-off:

- The safety system functioned.
- You forgot to cut-off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction of Booster level and breaking Automatic overheating

Continuous ventilation after cutting off the hob:

- This is not a failure, the fan continuous to protect the electronic device.
- The fan cooling stops automatically.

The automatic cooking system doesn't start-up:

- The cooking zone is still hot [H].
- The highest Booster level is set [9].

The control panel displays [U]:

- Refer to the chapter "Keep warm".

The control panel displays [II]:

- Refer to the chapter "Pause"

When the symbol [E 4] appears :

- The table must be reconfigured. Please implement the following steps :

I) Important : before you start, make sure there is no more pans on the hob

II) Disconnect the appliance from the grid by removing the fuse or turning the circuit breaker off

III) Reconnect the table to the grid

IV) Procedure :

* take a pan with a ferromagnetic bottom and a minimum diameter of 16 cm

* start the procedure within 2 minutes after reconnecting the hob to the grid

* don't use the [①] touch

V) First step : cancel the existing configuration

1) Press the key [] and hold down

2) The symbol [-] will appear on each ①

3) With your other hand, press successively and quickly (less than 4s) on each [-] display.

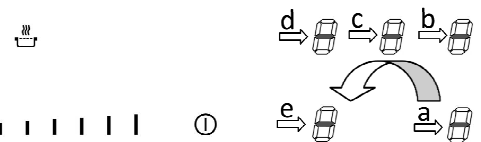
Begin from the front right side and turn contrary clockwise, as described on the picture (from "a" to "e").

A double "beep" means an error occurred. If so, start again from item 1).

4) Remove your fingers from the touch control, then push again on key [①] during few seconds, until blinking [E] symbols appear.

5) Wait until [E] symbols stop blinking.

6) After few seconds, [E] are automatically transformed in [C]. The existing setup has been cancelled.



X Second step: new setup

F Take a pan with a minimum diameter of 16 cm

G Select a cooking zone by pushing on the corresponding [C] display

H Place the pan on the area to be set

I Wait until the [C] display becomes a [-]. The selected cooking zone is now configured.

J Follow the same procedure for each cooking zone with a [C] display.

K All the cooking zones are configured once all the displays are turned off.

Please use the same pan for the whole procedure.

Never put several pans together on the zones during the setup-process.

- If [E 4] displaying remains, please call the Caple service

The control panel displays [E] or [Er03] :

- An object or liquid covers the control keys. The symbol disappears as soon as the key is released or cleaned.

The control panel displays [E2] or [E H] :

- The hob is overheated, let it cool and then turn it on again.

The control panel displays [E3] :

- The pan is not adapted, change the pan.

The control panel displays [E6] :

- Defective network. Control the frequency and voltage of the electrical network.

The control panel displays [E8] :

- The air inlet of the ventilator is obstructed, release it.

The control panel displays [E C] :

- Configuration error. Set the table again, referring to the chapter "The [E 4] appears."

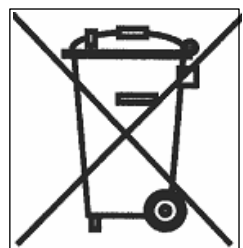
If one of the symbols above persists, call the Caple service:

T - 0117 938 7420

E - service@caple.co.uk

ENVIRONMENTAL PROTECTION

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice. This appliance is marked according to the European directive on Waste Electrical and Electronic Equipment (WEEE).



By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal.

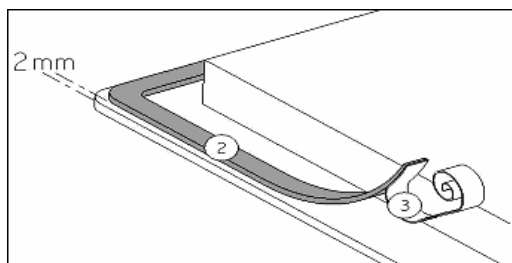
For more detailed information about treatment, recovery and recycling of this product, please contact your local council, your household waste disposal service or the retailer where you purchased the product.

INSTALLATION INSTRUCTIONS

The installation comes under the exclusive responsibility of specialists.
The installer is held to respect the legislation and the standards enforce in his home country.

How to stick the gasket:

The gasket supplied with the hob avoids all infiltration of liquids in the cabinet.
His installation has to be done carefully, in conformity of the following drawing.



Stick the gasket (2) two millimeters from the external edge of the glass, after removing the protection sheet (3).

Fitting - installing:

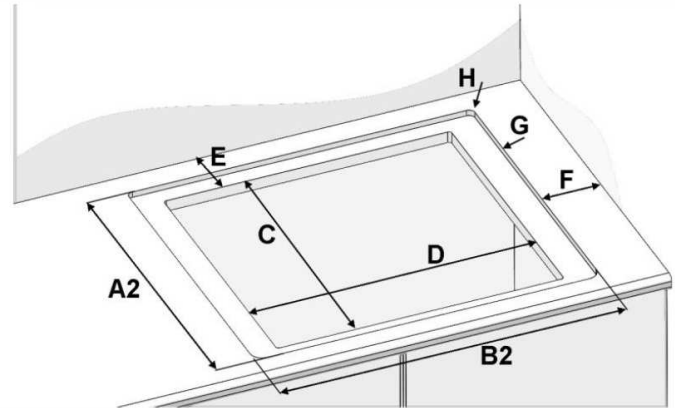
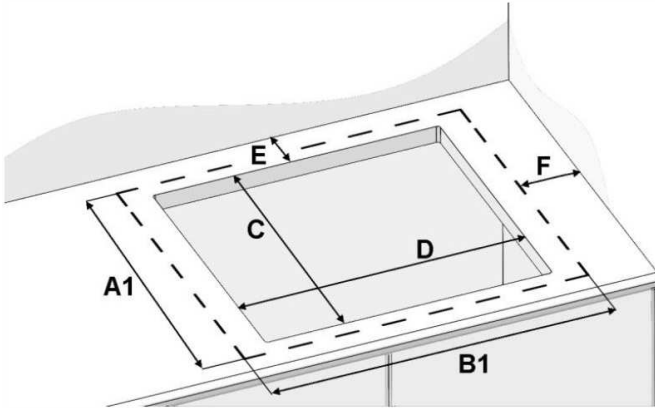
- **The cut out sizes are:**

Reference	Cut-size
C901I	810 x 490 mm

- **Ensure that there is a distance of 50 mm between the hob and the wall or sides.**
- The hobs are classified as “Y” class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. **On the other side, however, no unit or divider must stand higher than the hob.**
- The piece of furniture or the support in which the hob is to be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- The mural rods of edge must be heat-resisting.
- Not to install the hob on top of a not ventilated oven or a dishwasher.
- To guarantee under the bottom of the hob casing a space of 20 mm to ensure a good air circulation of the electronic device.
- If a drawer is placed under the work, avoid to put into this drawer flammable objects (for example: sprays) or not heat-resistant objects.
- Materials which are often used to make worktops expand on contact with water. To protect the cut out edge, apply a coat of varnish or special sealant. Particular care must be given to applying the adhesive joint supplied with the hob to prevent any leakage into the supporting furniture. This gasket guarantees a correct seal when used in conjunction with smooth work top surfaces.
- The safety gap between the hob and the cooker hood placed above must respect the indications of the hood manufacturer. In case of absence of instructions respect a distance minimum of 760 mm.
- The connection cord should be subjected, after building, with no mechanical constraint, such for example of the fact of the drawer.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

CUT-OUT AND FLUSH MOUNTING

C901I



Glass		Cut size		Rear	Side	Radius	Cut size		Deep
A1	B1	C	D	E	F	H	A2	B2	G
520	880	490	810	50	40	8	526	886	5

ELECTRICAL CONNECTION

- The installation of this appliance and the connection to the electrical network should be entrusted only to an electrician perfectly to the fact of the normative regulations and which respects them scrupulously.
- Protection against the parts under tension must be ensured after the installation.
- The data of connection necessary are on the stickers place on the hob casing near the connection box.
- The connection to the main must be made using an earthed plug or via an omnipolar circuit breaking device with a contact opening of at least 3 mm.
- The electrical circuit must be separated from the network by adapted devices, for example: circuit breakers, fuses or contactors.
- If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the installation regulations.
- The inlet hose must be positioned so that it does not touch any of the hot parts of the hob or oven.

Caution!

This appliance is only to be connected to a network 230 V~ 50/60 Hz.

Connect always the earth wire.

Respect the connection diagram.

The connection box is located underneath at the back of the hob casing. To open the cover use a medium screwdriver. Place it in the slits and open the cover.

Mains	Connection	Cable diameter	Cable	Protection calibre
230V~ 50/60Hz	1 Phase + N	3 x 2,5 mm ²	H 05 VV - F H 05 RR - F	25 A *
400V~ 50/60Hz	2 Phases + N	4 x 1.5 mm ²	H 05 VV - F H 05 RR - F	16 A *

* calculated with the simultaneous factor following the standard EN 60 335-2-6

Connection of the hob

Setting up the configurations:

For the various kinds of connection, use the brass bridges which are in the box next the terminal

Monophase 230V~1P+N

Put the 1st bridge between terminal 1 and 2,

Attach the earth to the terminate "earth", the neutral N to terminal 4, the Phase L to one of the terminals 1 or 2.

Biphase 400V~2P+N

Attach the earth to the terminate "earth", the neutral N to terminal 4, the Phase L1 to the terminal 1 and the Phase L2 to the terminal 2.

Caution! Frequent loosening and screwing of the screws on the connection box risks damaging the efficiency of the tightness once screwed. It is therefore advisable to keep screwing and unscrewing to a minimum.
Ensure that the cables are correctly inserted and tightly screwed down.

We cannot be held responsible for any incident resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty earth connection.

Notes:

Notes:

CE Declarations of Conformity



This appliance has been manufactured to the strictest standards and complies with all applicable legislation, Low Voltage Directive (LVD) and Electromagnetic Compatibility Directive (EMC).

Caple Service
Fourth Way
Avonmouth
Bristol
BS11 8DW

t: 0117 938 7420
e: service@caple.co.uk
www.caple.co.uk