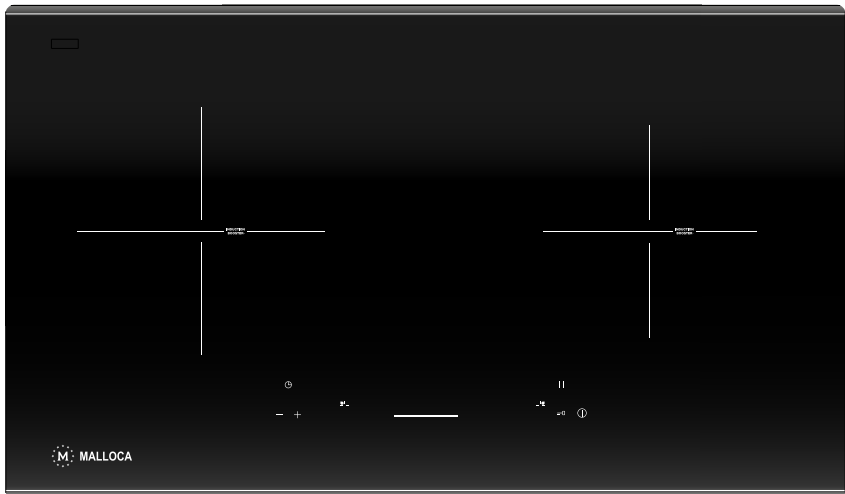




# INDUCTION HOB INSTRUCTION MANUAL

Model : MI 732 SL



To avoid the risk of accidents or damage to the appliance it is essential to read these instructions before it is installed and used for the first time.



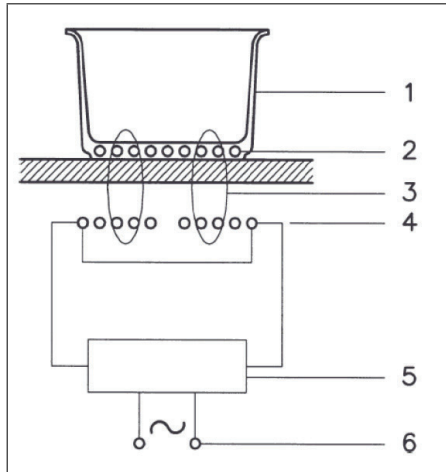


Fig.1

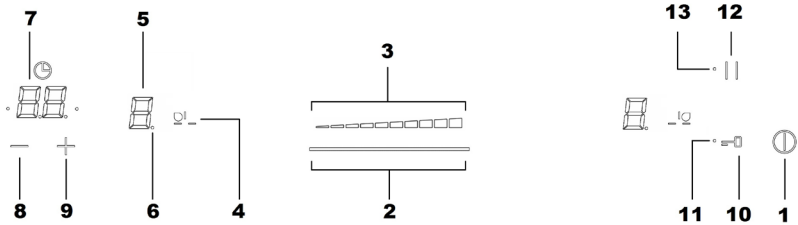


Fig.2

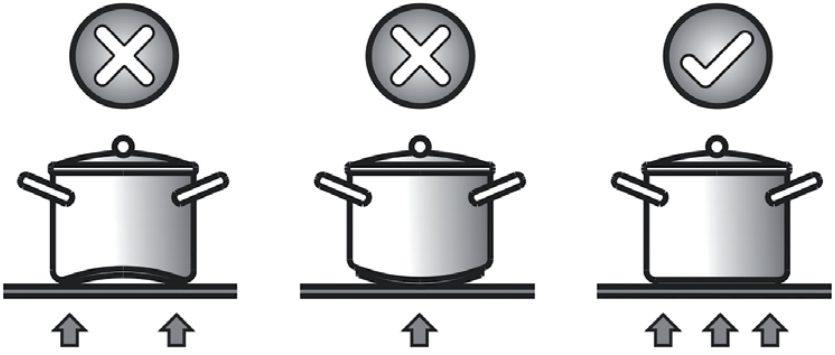
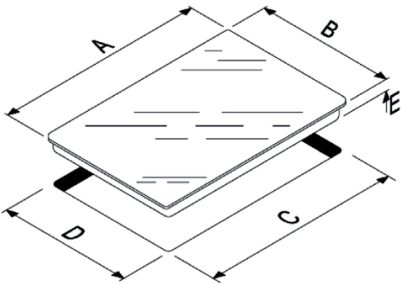


Fig.3



A	B	C	D	E
730	430	708	340	68

Fig.4

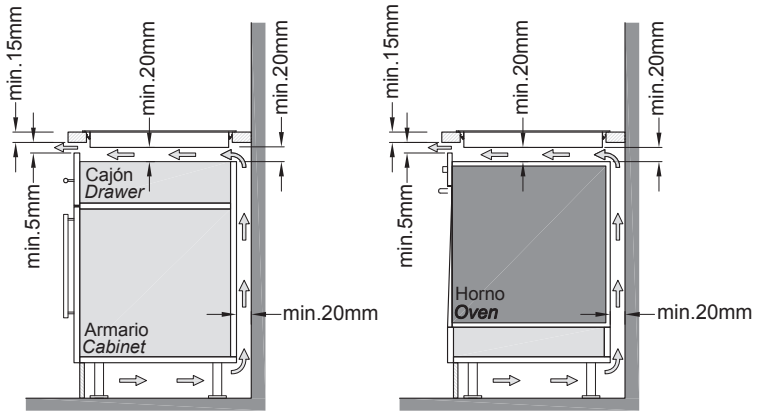
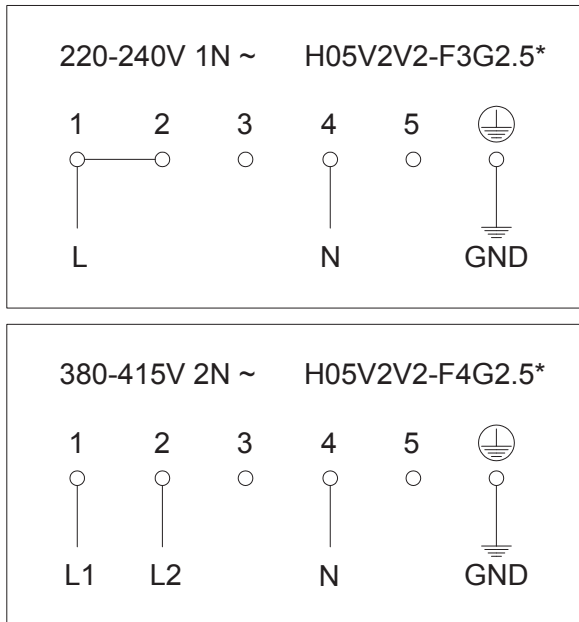


Fig.6



Considering complementary factor

Fig.7

**THIS APPLIANCE IS CONCEIVED FOR DOMESTIC USE ONLY. THE MANUFACTURER SHALL NOT IN ANY WAY BE HELD RESPONSIBLE FOR WHATEVER INJURIES OR DAMAGES ARE CAUSED BY INCORRECT INSTALLATION OR BY UNSUITABLE, WRONG OR ABSURD USE.**

The manufacturer declares that this product meets all the essential requirements for low voltage electrical material set out in European directive 2006/95/EEC of 12 December 2006 and for electromagnetic compatibility as required by European directive 2004/108/EEC of 15 December 2004.

## **PRECAUTIONS**

- When the hob is in use keep all magnetizable objects away (credit cards, floppy disks, calculators and so on).
- Do not use any aluminium foil or place any foodstuffs wrapped in aluminium foil directly on the hob - do not place any metal objects such as knives, forks, spoons and lids on the hob surface as they will heat up.
- When cooking in a non-stick pan without seasoning, do not exceed 1-2 minutes' pre-heating time.
- When cooking food that may easily stick, start at a low power output level and then slowly increase while regularly stirring.
- After cooking is finished, switch off using the control provided (turn down to "0"), and do not rely on the pan sensor.
- If the surface of the hob is damaged, immediately disconnect the appliance from the mains to prevent the possibility of electric shock.
- Never use a steam cleaner to clean the hob.

- The appliance and accessible parts may be hot during operation.
- Take care to avoid touching the heating elements.
- Children less than 8 years of age should be kept at a safe distance unless continuously supervised.
- This appliance may be used by children aged 8 or over and by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they are supervised and have received suitable instructions on safe use of the appliance and understand the dangers involved. Children must not play with the appliance. User maintenance and cleaning should not be carried out by children except under constant supervision.
- Cooking with grease or oil may be dangerous and cause a fire if left unattended. NEVER try to extinguish a fire with water. Rather, disconnect the appliance and then cover the flames with a cover or sheet, for example.
- Fire hazard: do not store elements on cooking surfaces.
- Only counter top protectors designed for use with the cooking appliance and listed in the manufacturer's instructions should be used as suitable protection for the counter top incorporated in the appliance. Use of unsuitable protectors may cause accidents.
- **WARNING:** Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away. Insert in the fixed wiring a mean for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, in accordance with the wiring rules. The plug or omnipolar switch must be easily reached

on the installed equipment.

This appliance is not intended to be used via an external timer or a remote control system.

The manufacturers decline any responsibility in the event of non-compliance with what is described above and the accident prevention norms not being respected and followed.

**To avoid all risk, if the power cable becomes damaged, it must only be replaced by the manufacturer, by an authorised service centre, or by a qualified electrician.**

#### Operating principle (Fig.1)

It exploits the electromagnetic properties of most cooking vessels.

The coil (inductor) which produces the electromagnetic field is operated and controlled by the electronic circuit.

The heat is transmitted to food by the cooking vessel itself.

The cooking process takes place as described below.

- loss of heat is minimum (high efficiency)
- the system stops automatically when the vessel is removed or even just lifted from the hob.
- the electronic circuit guarantees maximum flexibility and fine adjustments.

1. Vessel
2. Induced current
3. Magnetic field
4. Inductor
5. Electronic circuit
6. Power supply

#### User's Instructions

##### Installation

All operations relative to installation (electric connection) should be carried out by skilled personnel in conformity with the rules in force.

As for the specific instructions see part pertaining to installer.

##### Use

##### Touch control (Fig.2)

- 1 ON/OFF key
- 2 Slider power selection key
- 3 Slider power level indicator
- 4 Cooking zone selection key
- 5 Power level display
- 6 Timed zone indicator LED
7. Timer display
8. Down – timer key
9. Up + timer key
10. Safety lock key
11. Safety lock indicator LED
12. Stop and go selection key

#### 13. Stop and go indicator LED

##### Switching the Touch Control ON/OFF "Z"

After mains voltage is applied the control initializes for approx. 1 second before it is ready for operation.

After a reset all displays and LEDs glow for approx. 1 second. When this time is over all displays and LEDs extinguish and the control is in the stand-by mode. Safety lock is activated and the safety lock indicator LED is illuminated (11).

Before turning on the hob and operating the controls, press the safety lock button (10) for two seconds to unlock the keypad for normal operation.

Press the ON/OFF (1) button to switch the touch control on.

The cooking zone displays show a static "0".

If a cooking zone is in the "hot" status, the display shows a static "H" instead of "0".

After switching-ON the electronic control remains activated for 10 seconds. If no cooking zone or timer selection follows within this period of time, the electronic control automatically switches back into the stand-by-mode. The control can only be switched-ON if it identifies the ON/OFF (1) key alone being operated. Should it recognize ON/OFF (1) key activation other than that, the control remains in the standby- mode.

If the child safety feature is active when switching on, the Safety lock indicator (11) lights up. When the Touch Control is ON it can be switched- OFF at any time by operating the ON/OFF (1) key. This is also valid if the control has been locked (activated child safety feature).

The ON/OFF (1) key has always priority in the switch-OFF function.

##### Automatic Switch Off

When the control is ON it automatically switches-OFF after 10 seconds if no cooking zone or select key has been operated within this period of time. If no pan is placed on a cooking zone after selecting a power level for that area on the hob, it will automatically turn off after 1 minute.

##### Switching a cooking zone ON and OFF

First place the pan in the chosen cooking zone. If the pan is not present the system cannot be switched on the correspondent zone.



When the touch control is on, a cooking zone may be selected by pressing the corresponding selection key (4). The display (5) for the chosen cooking zone will show 0 power level and the other cooking zone's displays will show a dot. If the cooking zone is "hot", "H" and "0" are alternately displayed. Afterwards, the power may be selected with the slider key (2). Each power level corresponds to bar in the power level indicator (3). There are 11 power levels, from 0 to 9 and P (booster)

##### Switching a cooking zone off

To switch off a cooking zone, select it by pressing the selection key (4) and then select 0 power with the slider power key (2). If a cooking zone is "hot", "H" and "0" will be alternately displayed.

##### Switching-OFF all cooking zones

Pressing the ON/OFF (1) button at any time will cause all cooking zones to switch off immediately. In the standby- mode an "H" appears on all cooking zones which are "hot". All other cooking zone displays are not illuminated.

## Wattage settings

The output of the cooking zones can be set in 9 steps which are indicated by the figures "1" thru "9" by means of LED displays.

## Boost function

The booster function can be activated for the required cooking zone by selecting power level P with the slider power level key (2). By means of this function certain cooking zones are enabled to receive power over the nominal (the number of boostable cooking zone depends on the power available on a partial modules which is to be less than total hob power). If the desired cooking zone has the capacity to activate the booster, the display shows a "P" symbol. If there is insufficient available power, the power level indicator for the cooking zone that needs to automatically reduce power will display "r" for 3 seconds, following which the power level will decrease to the previous setting.

The boosting time is limited to 10 min to protect cooking utensils. After the booster is switched off automatically, the cooking zone continues operation on power level "9". The booster can be reactivated after some minutes.

In case that the pan is removed from the cooking zone during boosting, the boosting function remains active and boosting time continues.

## Residual heat indicator

It is meant to indicate to the user that the glass ceramic has a dangerous touch temperature in the circumference of a cooking zone. The temperature will be determined following a mathematical model and the remaining residual heat will be indicated by means of "H" on the corresponding display.

Heating-up and cooling down will be calculated dependent on:

- the selected setting („0" to „9")
- the ON/OFF time.

After switching-OFF the cooking zone the respective display shows "H" until the assigned cooking zone temperature is mathematically in a uncritical level. ( $\leq 60^{\circ}\text{C}$ ).

## Automatic power OFF function (operating time limitation)

Dependent on the selected setting, every cooking zone will be switched-OFF after a defined maximum operation time if no operation of the assigned cooking zone follows within this time period. Every change of the cooking zone condition puts back the maximum operation time of this cooking zone to the initial value of the operating time limitation.

## Protection against unintended switching-ON

- If the electronic control realizes a continuous operation of keys for approx. 10 seconds, it switches OFF automatically.
- If no cooking zone is activated within 10 seconds of switching on the touch control, this will revert to stand-by status.
- When the control is switched- ON the ON/OFF-key has priority over all other keys, so that the control can be switched-OFF anytime, even in case of multiple or continuous operation of keys.
- In the stand-by mode a continuous operation will not be signalized. However, before the electronic control can be switched-ON again, it has to recognize that all keys are not operated.

## Key lock (child safety feature)

◇ Child safety feature:

### Key lock:

To activate the child safety lock after switching on the touch control, press the safety lock button (10) for 1 second and the safety lock

indicator LED will illuminate (11).

The safety lock function may be activated either when cooking zones are active or when the appliance is fully switched off.

The electronic control remains in a locked condition until it gets unlocked, even if the control has been switched-OFF and -ON in the meantime. Also a reset of the control (after a voltage drop) does not cancel the key lock.

## Unlocking for cooking purposes :

To unlock the touch control, press the safety lock button (10) for 1 second and the safety lock indicator LED will be extinguished (11).

## Audible signal (buzzer)

While the control is in operation the following activities will be signaled by means of a buzzer:

- normal key activation with a short sound signal.
- 3 short acoustic signals (beeps) for turning off the touch control.

## Timer function

The timer function works as follows:

Timer function for a selected cooking zone, from 1 to 99 min: at the end of the set time, an acoustic signal will be emitted and the timed zone will be turned off. All three cooking zones may be programmed independently to different timer settings. During the last minute of the set time, the timer display (7) will show the time remaining in seconds.

## Timer programming on cooking zones

First select the cooking zone by pressing the corresponding Selection key (4). Having selected the zone to be timed, press UP TIMER (8) or DOWN TIMER (9) to activate the timer for that cooking zone. The timer indicator (6) will be activated for the selected cooking zone and the display (5) will show 00 blinking. Afterwards, select a time between 1 and 99 minutes by pressing UP TIMER (8) or DOWN TIMER (9) keys.

Holding the time selection buttons pressed will cause the time to increase or decrease more quickly.

If no cooking zone is selected for the timer function within 5 seconds, the timer function will be automatically deactivated.

After selecting the cooking zone to be timed, the time must be selected within 5 seconds; otherwise, the timer function will be automatically deactivated.

The selected time will start 5 seconds after setting the timer. The timer setting can be modified during timer cycle by pressing the buttons UP TIMER (9) or DOWN TIMER (8). The new timer setting will start 5 seconds after programming the new timer setting.

To deactivate the timer function at any time press simultaneously the UP TIMER (9) and DOWN TIMER (8). Pressing the DOWN TIMER (8) button until the timer display (7) shows "00" also deactivates the timer function.

When the set time has elapsed, the selected cooking zone will switch off and the timed zone indicator (6) and time indicator (7) LEDs will illuminate intermittently while a warning beep will sound for 1 minute. To cancel this acoustic warning before the set time has elapsed, press any button on the touch control.

## Cooking vessels (Fig. 3)

- a magnet-attracting vessel may be a suitable vessel for induction cooking
- prefer vessels which are especially declared to be suitable for induction cooking



- flat- and thick bottomed vessels
- a vessel with the same diameter as zones ensures the maximum exploitation of power
- a smaller vessel reduces power exploitation, but does not cause any energy loss We would anyhow not recommend the use of vessels with diameters smaller than 13 cm.
- stainless-steel vessels with multi-layer or Ferritic stainless-steel bottoms when specifically suited for induction cooking
- cast-iron preferably enamel-bottomed vessels to avoid scratching the Pyroceram surface
- we do not recommend the use of any glass, ceramic, earthenware, aluminium, copper or non-magnetic (austenitic) stainless steel vessels.

### **Maintenance**

Any remains of Aluminium foil, food, fat, sugar or food with high sugar content must be immediately removed from the hob surface to prevent potential damage to the hob surface.

Subsequently clean the surface with some towel and appropriate product, rinse with water and dry by means of a clean cloth. Under no circumstance should sponges or abrasive cloths be used; also avoid using aggressive chemical detergents such as oven sprays and spot removers.

### **Installer's Instructions**

#### **Installation**

These Instructions are for the qualified technician, as a guide to installation, adjustment and maintenance, according to the laws and standards in force. These operations must always be carried out when the appliance has been disconnected from the electric system.

### **Positioning (Fig. 4, 5 and 6)**

1 Front view

2 Front side

The fixture is especially designed for fitting into a work-top as shown in the corresponding figure.

Place the supplied sealing agent along the hob perimeter.

Do not install the hob over an oven; in case you do, make sure of the following:

- the oven is equipped with an appropriate cooling system
- there is no warm-air leakage from the oven towards the hob
- suitable air-inlets are provided as shown in the figure.

### **Electrical connection (Fig. 7)**

Prior to carrying out the electrical connection, please ensure that:

- the plant characteristics are such as to follow what is indicated on the matrix plate placed at the bottom of the working area;
- that the plant is fitted with an efficient earth connection, following the standards and law provisions in force.

The earth connection is compulsory in terms of the law.

Should there be no cable and/or plug on the equipment, use suitable absorption material for the working temperature as well, as indicated on the matrix plate. Under no circumstance must the cable reach a temperature above 50°C of the ambient temperature.

### **Stop and go function**

The Stop and Go function allows temporary pausing of the cooking process. To activate the function, press the STOP AND GO key (12). Then all the cooking zone's current power level is stored and then are set to 0. All timers are stored and stopped. All keys are locked except the STOP AND GO key (12) and ON/OFF key (1). The STOP AND GO INDICATOR LED (13) keeps blinking and all the cooking zone's displays Show the "stop sequence" (a round sequence).

To deactivate the Stop and Go function, press the STOP AND GO key (12) and all cooking zones and timers are set back to their past state. If the cooktop is stopped for more than 10 minutes, the cooktop is switched

Off automatically.





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