



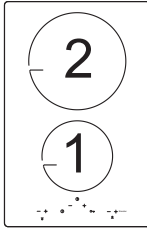
Instruction manual for induction hob

Model code: C996I



DESCRIPTION

C996I



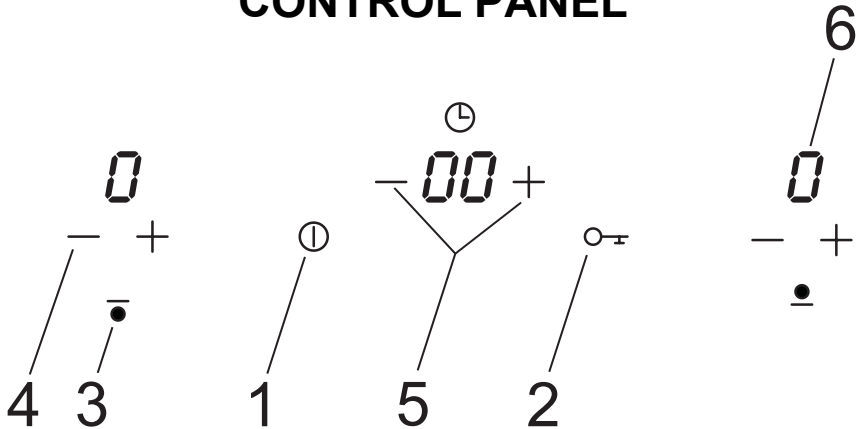
DIMENSIONS:

385 X 525

1 - Cooking area Ø 145 (1200 W - Booster "P" 1500 W)

2 - Cooking area Ø 210 (1500 W - Booster "P" 2000 W)

CONTROL PANEL



- 1 Switching on - switching off
- 2 Controls functions lock
- 3 Cooking area directions
- 4 Cooking area controls
- 5 Cooking area timer checks
- 6 Cooking area power indicator

SAFETY AND CARE DIRECTIONS

Correct use

- To avoid damages to persons and fittings please read this manual carefully before using the hob for the first time.
- Use the hob only after installing it correctly; it is important to avoid the contact with electric wire components.
- The hob is meant to be used only in domestic installations not in the industrial or commercial field.
- Use the appliance only to prepare dishes; other uses are at consumer risk, they can be dangerous. The manufacturer does not accept responsibility for damages caused by an incorrect use of the appliance.

If there are children at home

- Use the control lock so as the children can not switch on the hob or modify its setting.
- The appliance must be used only by adults, who are able to understand the indications in this manual. Often children can not perceive the dangers of a functioning hob. Keep an eye on the children carefully.
- Grown-up children can use the appliance only if they have been educated to use it carefully and in absolute security and if they know the possible damages caused by an incorrect usage.
- Do not permit children to play with the appliance.
- The hob warms and stays warm for some time also after the switching off. For this reason children must be taken far from the appliance to avoid the risk of burns.
- Take attractive objects far from children and the hob, because they could lead them to approach the appliance with consequent burn risks.
- Make sure that children could not have the possibility to upset hot pots or pans. Danger of explosion and fire, in addition with burns. In the market there is a special pan support which could be useful to reduce accident risks.
- Keep the packaging away from children, because some of its components (in plastic or polystyrene) are dangerous (choking danger). Carefully dispose of the packaging immediately.

Advise for better use of the hob

- Take care not to drop objects or cutlery on the ceramic surface. Also light objects (i.e. a salt-cellar) might crack or damage the ceramic plate.
- Do not use pots or pans with rough bottoms (i.e. cast iron), because they could scratch the

surface of the hob. Also grains of sand could cause scratches.

- Make sure that sugar, liquefied or solid, plastic or silver paper are not leant on the hot cooking areas. These materials melt, stick on the surface and when they cool they can crack, break or damage permanently the ceramic surface. If these substances inadvertently reach the hot cooking areas, switch off the hob and remove them with a spatular as soon as possible, when the appliance is still warm. **Attention: since the cooking areas are very hot there is the possibility to scald yourself.**
- To avoid a risk of food remains burning, get rid of them immediately in case they overflow on to the surface during the cooking; make sure that the pot bottom is not soiled, but clean and dry before placing it on the hob.
- Never use steam cleaning devices. The vapour pressure could permanently damage surfaces and components of devices, for which the manufacturer will not be responsible.
- Never lean hot pots or pans on the control panel. The electronics situated under the panel could be damaged.
- **If under the installed appliance there is a drawer, ensure that the distance between the drawer, and so its content, and the lower side of the appliance is enough. On the contrary the aerification of the hob is not warranted.**

To avoid burns

- When functioning the appliance is too hot and maintains the temperature for some minutes after the switching off. Only when the residual heat lights go off there is no more danger of burns. Pay attention to children at home, they must not approach the hot hob.
- Always use the proper handles or pot holders to move or to put pots and pans on the hob. The handles and pot holders material must not be wet or damp. The dampness increases the heat conductivity and so the risks of burns.
- Do not heat closed vessels, i.e. tins, on the cooking areas. The resulting overpressure could cause the explosion of this material. Producing a risk of danger.
- Do not use the appliance as a rest surface and in particular do not lean on metallic objects. If the hob is unintentionally switched on or if the cooking areas residual heat is already functioning there is the risk that the resting object, depending

SAFETY AND CARE DIRECTIONS

on its material, heats (danger of burns), start melting or burning.

- Do not cover the hob with a cloth or a protective film. The hob could be hot; danger of burning.
- Stay near the hob when using fats and oils because when they overheat, they can start burning and ignite also the cooker hood. Danger of fire.
- If fats and oils used to cook start burning, do not try to extinguish the fire with water. Smother the fire with a blanket or an extinguisher.
- Do not cook flambè dishes under the cooker hood. Flames could reach the cooker hood and burn it.

high temperature and in a long period of time.

- Do not use plastic or tin foil dishes. High temperature could melt these materials. Fire danger.
- Do not approach to the functioning hob magnetic objects like credit cards, floppy disks, calculators. Their functions could be compromised.
- Do not put canisters, liquids or other flammable materials in drawers under the appliance. The drawer's cutlery tray, if present, should be in heat resistant material.

If there is a faulty appliance

- If the consumer finds an anomaly in the appliance, disconnect the electrical supply of the hob. If the appliance is not definitively set and linked up, detach also the stoker wire from the electric system. For this purpose do not hold the wire but the plug, if present. Call the Caple service centre. Pay attention not to connect the appliance to the electrical system before repairing it.
- If there are cracks on the ceramic surface, disconnect the electrical supply of the appliance. There is danger of electrical shock.
- **Repairs have to be made only by skilled and authorised staff. Uncorrect repairs could be cause of danger and further damage the appliance. Never dismantle the appliance casing.**
- Repairs on the appliance during the warranty period can be done only by Caple technical assistance, otherwise the product will no longer be covered by the warranty.

Further Information

- **Notes for users with Pacemakers: please consider that near the functioning appliance there is a electromagnetic field, which could compromise the pacemaker performance. For doubts regarding the pacemaker Please speak to its producer or your doctor.**
- Take care of positioning the dishes in the centre of the cooking area, so that the pot's underside can cover all the electromagnetic field.
- Using a socket near the appliance, make sure that the supply wire does not touch the hot hob. The main sheathing could be damaged. Electrical shock danger.
- Ensure foods are cooked/heated correctly. Germs present in the food are eliminated only at

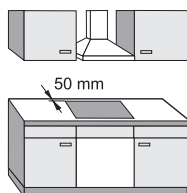
INSTALLATION

General Instructions

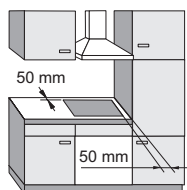
- **The installation and the connection must be done only by a qualified electrician.** Refer only to an electrician who knows local and supplemental rules and regulations. Take care of that the work is carried out in respect of these rules. The producer is not responsible for damages caused by incorrect installation or connection of the appliance.
- The appliance electrical security is guaranteed only if this is connected to a regular grounded conductor. It is important to check that this condition is satisfied because it is a fundamental condition. If in doubts call a skilled technician to check the installation. The producer do not accept responsibility for damages caused by the absence or interruption of the grounding conductor.
- The appliance must not be linked up to the electrical system with an extension; extensions do not warrant the security of the appliance.
- The hob should not be installed over a dishwasher, a tumble dryer, a washing machine, a cooling appliance, an oven or cooling fan. On the one hand the high temperatures released can damage these appliances, on the other hand in this way the ventilation of the hob is not ensured.
- The installation and the assembly of the hob in

non-stationary places, like for example a ship, can be installed only by skilled technicians to guarantee safety during the functioning.

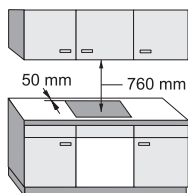
- If under the appliance there is a drawer, do not store flammable object inside of it (i.e. canisters).
- Make sure that after the installation, the hob electrical system connection wire is not subjected to mechanical stress, (i.e. fixed to a drawer).
- The hob veneerings must be manufactured with thermoresistant adhesive (100°C), so they cannot detach or buckle. Also the back profiles must be thermoresistant.
- On one side and on the back side of an installed ceramic hob there can be walls or furnitures of every height, while on the other side the furniture or an existing appliance must not be higher than the hob.



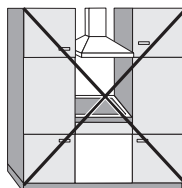
RECOMMENDED



NOT RECOMMENDED

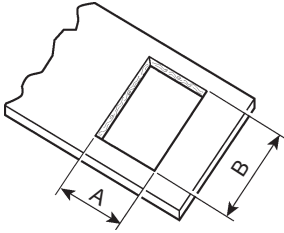


DISTANCE BETWEEN APPLIANCE AND HOOD

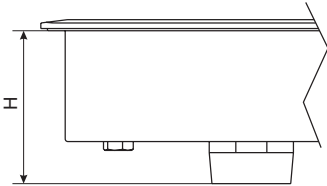


NOT RECOMMENDED

INSTALLATION

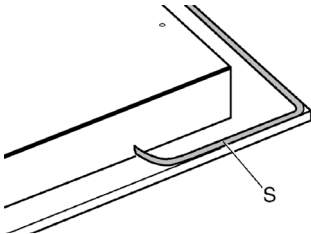


CUT-OUT DIMENSIONS FOR C9961: **350mm (A) X 495mm (B)**

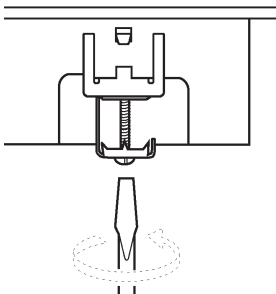


HEIGHT OF ELECTRICAL CONNECTION BOX: H=69 mm

- Make the cut-out on the work surface according to the model dimensions (see pictures above).
- Respect the minimal distance of 50 mm towards the back side and on the right and left towards a possible lateral wall.



- Reverse the hob and attach the washer, provided with the accessories kit, on the external side in a uniform way.



- Attach the provided stirrup to the relative places and fix the hob to the surface.

INSTALLATION

ATTENTION:

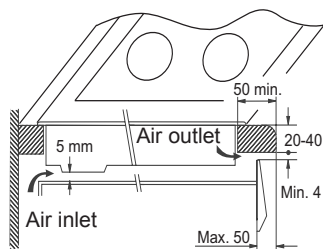
To guarantee a correct functioning of the appliance it is important to provide the work surface, during the installation, of a 4mm space for the length of the recess on the front side of the furniture.

This, because the electrical controls have a guard which, **if the electronic system exceeds a 85°C temperature, switches off the hob until the temperature returns below this limit.** So during the functioning, to guarantee a rush of air which maintains the right temperature, a fan starts up.

Provide the assembling with an underlying cover which ensures the rush of air from the back of the furniture or, if the hob is installed over an oven, a suitable insulation to guarantee that the temperature does not exceed 85°C.

Please provide a protection below to ensure the correct air flow from the back of the cabinet, or, if the hob is installed above the oven, please ensure adequate insulation to be sure of not exceeding temperature.

If this happens it can cause damages to the electronic system, for which the manufacturer does not have responsibilities.



Initial Light Conditions

In order to prevent a incorrect operation of the keyboard, when the hob is connected, if the direct environmental lighting conditions are excessive (i.e. halogen hood lights on), the user interface

operation is stopped until the correct light conditions are recovered.

The displays of the User Interface heaters are switched on and the control operation stopped

Electrical connection.

- The appliance must be installed by a qualified technician, who knows security and installation rules in force. In particular, local power institution rules must be observed.
- Check that the voltage indicated on the appliance indicator plate corresponds to the voltage used in your house. The indicator plate is placed in the back side of the hob.
- The grounding is compulsory according to the law. All the electric wires and grounding conductors should have appropriate dimensions.
- **The manufacturer declines all responsibility for damages on person or things caused by the non-observance of rules written above.**
- **The electrical connection between the hob and a possible built-in oven must be installed separately, whether for electrical safety reasons, or to simplify the extraction of the appliances.**

The installer is responsible for the correct electrical connection and of the compliance of the safety rules.

Before beginning the connection ,make sure that:

- the cable has the grounding and is make according to law;
- the cable could bear the highest load of the machine, shown in the indicator placed on the appliance;
- the charging voltage is included in the characteristics indicator;
- the cable is plug-compatible with the appliance. On the contrary replace the cable; do not use extensions or multiplexes;
- the grounding wire (yellow/green coloured) is connected to the terminal board on the point indicated with the respective sign, and is longer than other conductor wires;
- the cable must not undergo foldings or compressions;
- the cable must be periodically controlled and changed only by authorised technicians.
- **the manufacturer declines all responsibilities if these rules are not respected.**

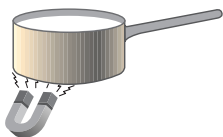
In the case of a direct connection to the net, it is necessary to interpose a mono-pole switch between the appliance and the net , with a minimal 3mm opening between the contacts.

START UP AND USE

Practical advice for appliance use.

- Use cooking vessels made from material that is compatible with the induction principle (ferromagnetic material). It is recommended the use of cast iron, enameled steel or special induction inox pots. To assure the compatibility of a vessel it is sufficient to check with a magnet.

SUITABLE MATERIAL



Cast iron, enameled steel, special inox

UNSUITABLE MATERIAL



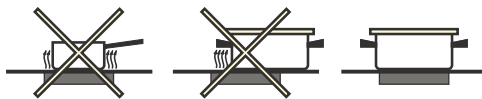
Copper, aluminium, glass, Terracotta, ceramics, not magnetic inox

To obtain the best performance from your hob:

- Use flat bottom pots with elevated thickness, to be sure that these perfectly adhere to the heating areas.



- Use pots with a diameter big enough to cover the heating area completely, as to guarantee the exploitation of all available heat.



- Avoid using the same pots used on the gas burners: the gas burners heat concentration could deform the pot bottom which lost adhesion.

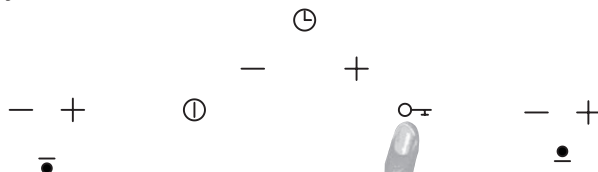
Key lock

Holding the key lock sensor down turns the key lock function on or off. If the pilot light associated with the key lock sensor is on, the keypad is locked.

The locking function can be activated when the cooking levels are activated or when the cook top is off. If the cook top is on, the key lock function locks all the sensors except the general on/off sensor and the key lock.

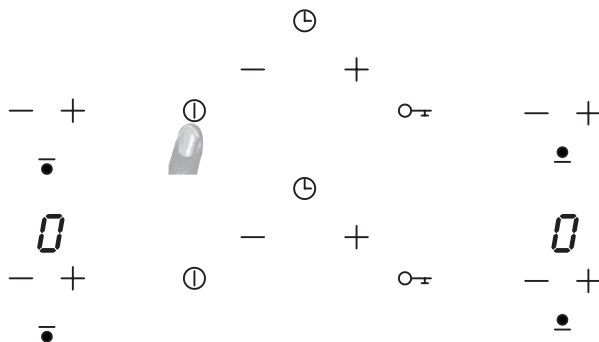
When the cook top is off, the key lock function locks all the sensors, including the general on/off, except the key lock.

The key lock is always taken from the control device is switched.

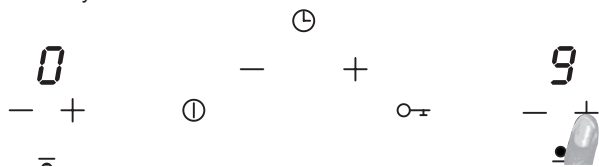


START UP AND USE

The hob switches on selecting the sensor on the controls area. When this sensor is selected a sound is uttered. Disconnect the key selecting the sensor.



The heat areas switch on and all stay at "0" until a power level is selected. If this does not succeed in 10 seconds, the hob automatically switch off.



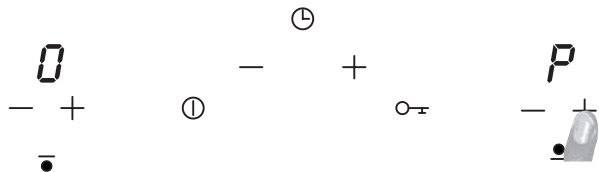
Select the key (+) for the required cooking area, which will positioning itself at level 1. The highest level achievable is 9.

With the sensor (-) the power reduces until it reaches 0.

If when at the 0 level the sensor (-) is pressed, the power will jump to level 9.

Maintaining the sensor selected, the power selection repeats 2 times every second.

The zone can be disabled by pressing keys (-) and (+). A buzzer sounds and the corresponding display shows "0"



Booster function

This function consists of bringing the power zones to the highest level (position 10) for a maximum period of 10 minutes. Passed this period the power returns to that automatically selected alerting you with a beep.

When at the 9 level, just press the sensor (+) and the Booster function will be activated, you will hear a beep sounds and the display will show the "P" symbol to indicate the booster has been selected.

Cancelling Booster function

This function can be excluded any time by reselecting on the controls the (-) touch control. When the function is canceled before the 10-minute period you will hear a confirmation tone.

START UP AND USE

Safety control

If during use the power level is not changed, for safety reasons the cooking zones will automatically return to the preset level after the time indicated in the table below:

POWER LEVEL	MAX. TIME ON (HOURS)
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	1
P	10 (minutes)

If both areas are at level 0, after 10 seconds the appliance automatically switch off.

The cooking area can be switched off also manually pushing simultaneously on (+) and (-) sensors or bringing the (-) sensor to "0" position.

Appliance switch off.

To switch off the appliance it is necessary to push on ON/OFF touch control. When the hob is switched off a sound is heard and on the cooking areas appears the "H" symbol, which indicates the residual heat or a possible failure.

Automatic safety off

If the power level is not changed during a preset time, the corresponding heater turns off automatically. The maximum time a heater can stay on, depends on the selected cooking level.

POWER LEVEL	MAX. TIME ON (HOURS)
1	10
2	10
3	10
4	10
5	10
6	10
7	10
8	10
9	3

START UP AND USE

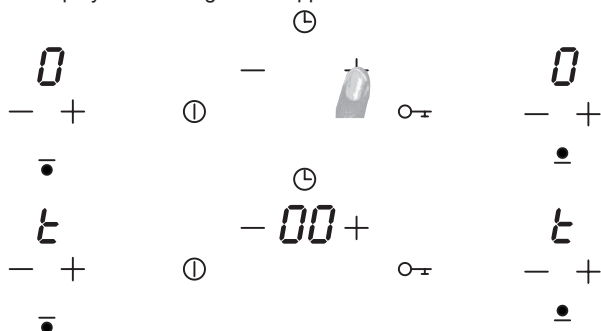
Operating the timer

The timer is activated by pressing the timer keys (+) or (-). The timer value can be selected between 1 and 99 minutes, and can be modified at any time.

To cancel the operation of the timer, select a timer value of <00> using the sensor (-), or switch off the timer by pressing the corresponding sensors (+) and (-) at the same time.

Setting the timer

With the timer off, it is activated by pressing the timer keys (+) or (-). The initial value is "00" min by default. On the zone display the flashing "t" will appear.

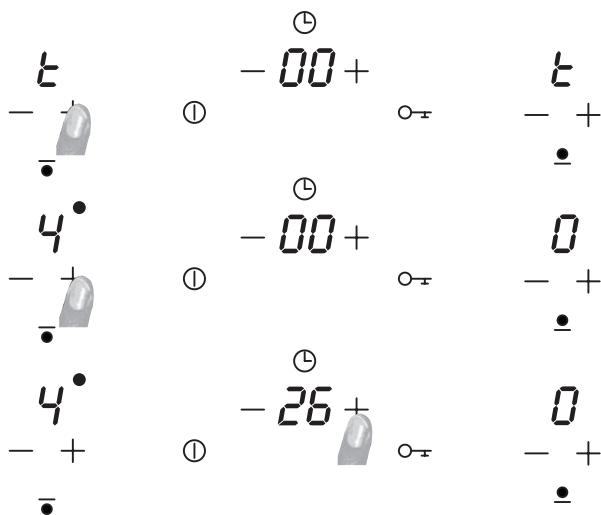


Timer running with cooking areas

All cooking areas can be commanded by the timer, but they can also operate one at a time. To make the cooking area function with the timer, operate as specified below:

- activate the timer;
- select one cooking area. A led will illuminate on both the timer and on the selected cooking area;
- in 10 seconds select the time to pre-set on the timer. If this do not happen, the area will automatically switch off.

Once the time is programmed, after 10 seconds the countdown begins for the cooking area selected. A confirmation sound and display the operation of the cooking zone and timer stop flashing.



START UP AND USE

Change the setting of the Timer

When the timer is running, you can change at any time before the scheduled time by tapping the keys (+) or (-). The countdown will stop and wait for the new setting.

End of countdown timer

When the timer has reached the end of the allotted time, the timer display will flash and the cooking area is brought to the value "0". You will hear a sound that alerts the end of this function which remains active for 10 seconds. The sound can be stopped even before by the touch of any key.

Switching the timer off

You can stop the timer at any time by pressing the keys (+) or (-) or pressing them simultaneously.

PROBLEMS AND SOLUTIONS

Below are listed some possible fault messages for which it is necessary to seek technical support.

Cooking zone temperature sensor:

- **Short-circuit:** in the corresponding cooking zone, the symbols "F" and "1" are alternatively visualized.
- **Open circuit:** in the corresponding cooking zone, the symbols "F" and "2" are alternatively visualized.
- **No operation:** The corresponding heater display alternates between an 'F' and a "7"

Power temperature sensor:

- **Short-circuit:** if the 2 elements controlled by the induction generator are in short-circuit, "F" and "3" are visualized alternatively.
- **Open circuit:** if the 2 elements controlled by the induction generator have an open circuit, "F" and "4" are visualized alternatively.
- **Loss of zero crossing detection:** the display of the 2 heaters controlled by the induction generator with which communication has been lost alternates between 'F' and '8'.

Communications loss:

- If the 2 elements controlled by the induction generator lost communications, "F" and "5" are visualized alternatively.

Generator overcurrent:

- if the 2 elements controlled by the induction generator are overloaded, "F" and "9" are visualized alternatively.

Generator overheating:


- if the 2 elements controlled by the induction generator are overheated, "POWER LEVEL" and "C" are visualized alternatively.

Residual heat indicators:

For safety reasons these information are the most important.

- **If the hob is switched off,** the zones which show the power are fixed on "H".
- **If the hob is switch on,** the zones which show the power visualize alternatively "H" and "0".
If the power level is not "0", in the display is shown the selected level.

Cooking zone without or with an inadequate pot:

- In case of unsuitable pot or absence of pot in the cooking area, the display will show the symbol 

Authomatic actions in case of failure:

If there are failures on the temperature sensor and on the cooking zones power sensor, these immediately are switch off and the keys (+/-) are blocked.

This happens also if there are loss of communication with the induction generator or overloading.

If a cooking zone without a pot is selected for more than 30 seconds, passed this time the zone will automatically switch off.

ENVIRONMENT PROTECTION

This product complies with EU Directive 2002/96/EC.

The crossed-out dust bin symbol reported on the appliance indicates that the appliance must be disposed of separately from other domestic refuse at the end of its useful life. It must therefore be delivered to a waste recycling centre specifically for electric and electronic equipment or returned to the retailer at the moment of purchase of a new equivalent appliance.



The user is responsible for delivering the appliance to the appropriate collection centre at the end of its useful life, failure to do so may result in a fine, as provided for by laws governing waste disposal.

Differential collection of waste products for eventual recycling, treatment and environmentally friendly disposal helps reduce possible negative effects on the environment and health, and also enables the materials making up the product to be recycled.

For more detailed information on the available refuse collection systems, refer to the local Municipal Solid Waste disposal centre or the shop where the product was purchased.

Producers and importers are responsible for fulfilling their obligations as regards recycling, treatment and environmentally friendly disposal by directly or indirectly participating in the collection system.

The manufacturer refuses all responsibility for any possible imprecision in this booklet, due to misprints or clerical errors. It reserves the right to make all the changes that it will consider necessary in its own products, without affecting the essential characteristics of functionality and safety.

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