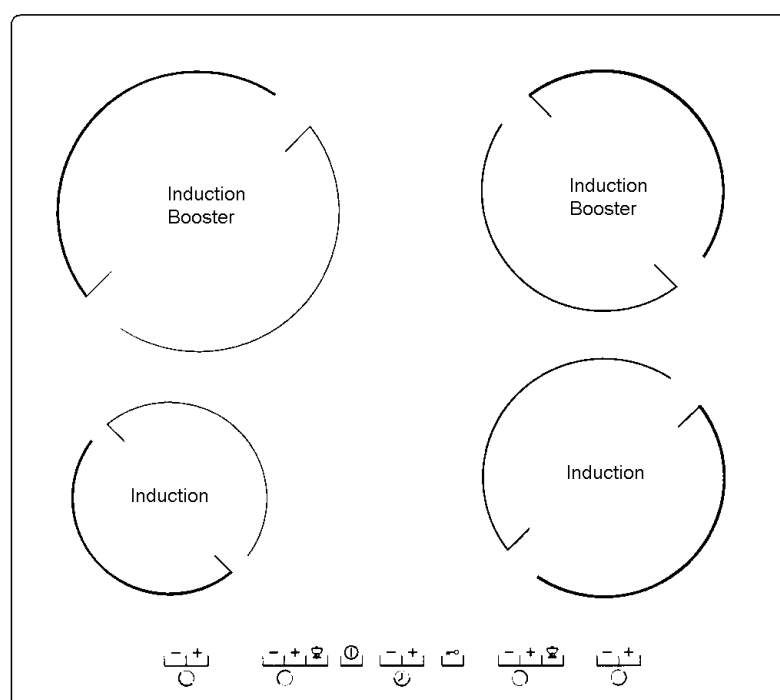




INDUCTION CERAMIC HOB WITH TOUCH CONTROL



OPERATING MANUAL

Please read these instructions carefully before use

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INTRODUCTION

Dear Customer,

Thank you for buying a Waterford Appliance.

The quality of Waterford's appliances is exceptional and immediately visible. Each one is designed to withstand the most demanding kitchen environment. But it's not just about sleek contemporary looks; every detail reflects Waterford Stanley's long-standing design for total performance ethos. That is why our ovens are easy to clean, our hobs are powerful, our extractor hoods efficient and our refrigerators designed for optimum storage. All Waterford products are made from quality stainless steel for durability.

We would advise you to take time out and read your instruction manual before using your Waterford Appliance. This will ensure that you use all technical features your Waterford Appliance has to offer.

Waterford Stanley make every effort to ensure that our products meet all your requirements, and our Customer Relations department is at your disposal, to answer all your questions. In the unlikely event of a fault, look here for information on how to rectify minor faults.

To ensure your warranty is validated, please complete the attached warranty card and return to Waterford Stanley.

Enjoy your Waterford Appliance

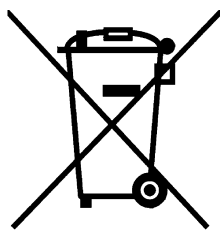
SAFETY

Note: Before using the induction hob for the first time read the operating manual carefully to ensure safe operation and avoid damage to the plate.

- * This hob should only be used when it has been fully installed as outlined in the Installation section.
- * Any repairs to this appliance must be carried out by an approved Waterford Service Engineer. Unprofessional repairs may compromise the safety of the appliance.
- * Do not allow children to come near the plate while in operation, as they can move the hot pots and get burned.
- * There is a residual temperature indicator built-in to the electric system which tells you if the hotplate is still switched on and if it is still hot. In the event of the power being cut, the 'H' residual heat indicator will not operate despite the hotplate still being hot.
- * Do not leave the plate unattended when cooking using fats and oils as they may create a fire hazard.
- * Do not use plastic pots or containers made from aluminium foil as it will melt at high temperatures and may damage the hob.
- * Avoid dropping objects on the hob. A point hit (i.e. a falling spice bottle) may in unfavourable circumstances lead to cracks or splits appearing on your hob.
- * In the event of damage to the top surface of the hob, boiled over residuals of food may penetrate the damaged places and get into the live components of the hob. Immediately disconnect it from the mains supply and contact your local service engineer.
- * This appliance should be cleaned on a regular basis to maintain its efficient operation.
- * Do not use the surface of the hob as a carving board or worktop.
- * Metal objects like knives, forks, spoons and lids should not be left on the hob as they can become hot.
- * After unpacking please dispose of the packing materials in a suitable manner. All materials used for packing are harmless to the environment, and can be recycled and are marked with the relevant symbol.

This electrical appliance has components classified as EEEW (electrical and electronic equipment waste) requiring selective treatment for correct ecological disposal. EEEW includes; condensers, switches, printed circuits, electrical cables.

THIS ELECTRICAL APPLIANCE MUST NOT BE DISPOSED OF IN MIXED URBAN WASTE BUT MUST BE SENT TO SEPARATE COLLECTION:



The purposes of Directive 2002/96/EC for differentiated treatment of EEEW are, in particular: protecting, safeguarding & improving the environment, the protection of human health and the expedient and rational use of natural resources.

When a new appliance is supplied, the distributor undertakes to collect this electrical appliance and have it sent to authorised centres for the disposal of EEEW.



The producer of this electrical appliance meets the requirements of Directive 2002/96/EC by promoting and supporting the recovery, reuse and recycling of EEEW.

For the attention of wearers of pacemakers or other active implants:

The hob complies with all current standards on electromagnetic interference.

Your induction hob is therefore perfectly in keeping with legal requirements (89/336/CEE directives). It is designed not to create interference on any other electrical apparatus being used on condition that the apparatus in question also complies with this legislation.

Your induction hob generates short-range magnetic fields.

To avoid any interference between your induction hob and a pacemaker, the latter must be designed to comply with relevant regulations.

In this respect, we can only guarantee our own product conformity. Please consult the pacemaker manufacturer or your doctor concerning its conformity or any possible incompatibility.

TECHNICAL INFORMATION

Voltage: 230V ~ 50Hz

Max Power: 9000W (39.2 Amps)

Plate Ratings:- Inductive Hotplate Booster:

Ø 210mm 2200/3000W

Ø 180mm 1800/2800W

- Inductive Hotplate:

Ø 145mm - 1400W

Ø 180mm - 1800W

Dimensions: 576mm x 518mm x 50mm

Weight: 15Kg

Complies To: EN 60335 - 1 & EN 60335-2-6

INSTALLATION

Before selecting a position to install the hob, the following must be considered:

- * If the hob is operated near a radio, TV set or other emitting device, check that the touch panel works correctly.
- * Do not install the hob near refrigerating devices.
- * Do not fit the hob over a cooker without a cooling fan, dishwasher, refrigerator, freezer or washing machine.
- * The worktop the hob is fitted into should be resistant to temperatures up to 100°C. This applies to the veneer, plastic surfaces, glues and varnishes.
- * When installing the electric supply to the hob, ensure that the cable does not touch any hot parts of the hob or other units around it.
- * Once installed the clearances around the hob should be as detailed in Fig.1, when fitted on work top over a carrying cupboard or Fig.2 when fitted on a work top over a ventilated oven.

Fig. 1

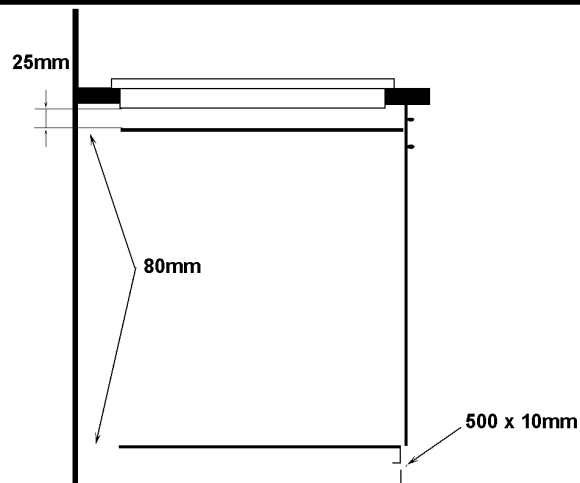
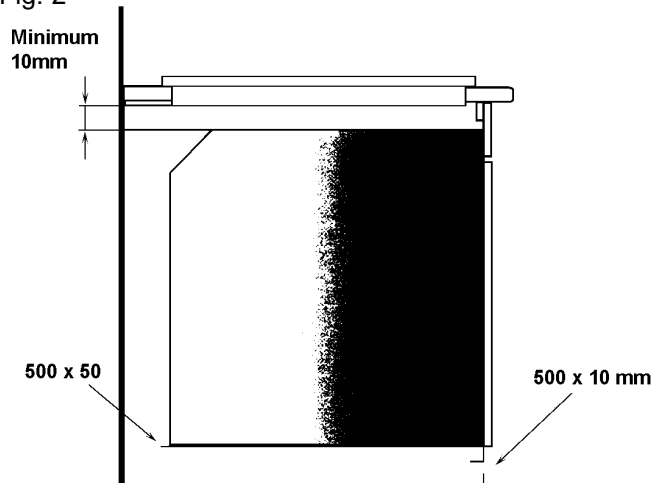


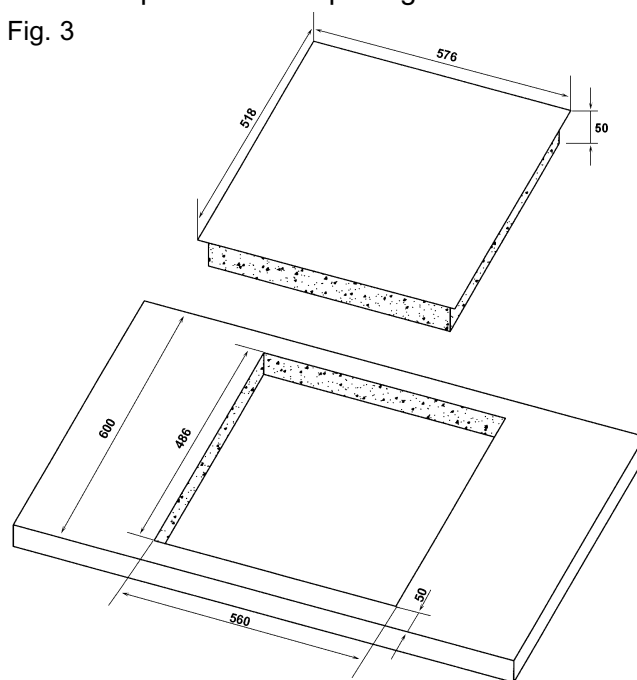
Fig. 2



POSITIONING & FITTING THE HOB

1. Cut out a square opening in the work top, as shown in Fig.3, with a minimum of 80mm of the work top behind the opening.

Fig. 3

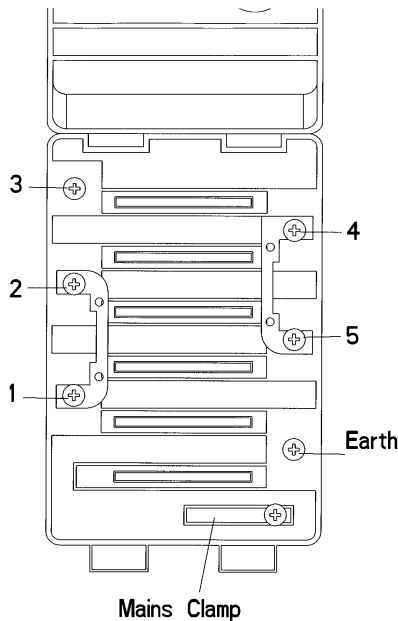


2. Attach the double sided tape to underside of the circumference of the hob and remove the paper protecting the underside of the tape before inserting the hob into position.

ELECTRICAL INSTALLATION

The appliance requires a 230 volt, 50Hz A.C. supply and the electrical installation must be carried out by a qualified electrician in compliance with the current regulations. This hob should be connected to a double pole 32 Amp cooker box which is fitted adjacent to the hob using a PVC insulated twin & earth cable with conductor size of 6mm².

The terminal box is located on the underneath of the hob and the power supply is connected to the hob by ensuring the live supply is connected to Terminal 1, the neutral to Terminal 5 and the earth wire to the earth supply. The mains cable is secured using the mains clamp.



Note: Ensure that a link is present between Terminals 1 & 2 and Terminals 4 & 5 respectively.

PRINCIPLE OF OPERATION

The element's electronics power a coil that produces a high frequency electromagnetic field. This field penetrates the metal of the ferrow cooking vessel and sets up a circulating electric current, which generates heat. The heat generated in the cooking vessel is then transferred to the vessel's contents, thus ensuring that the glass surface of the hob remains cold.

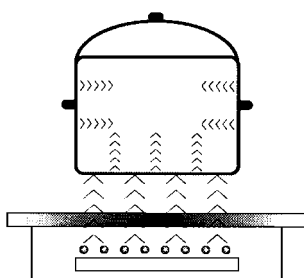


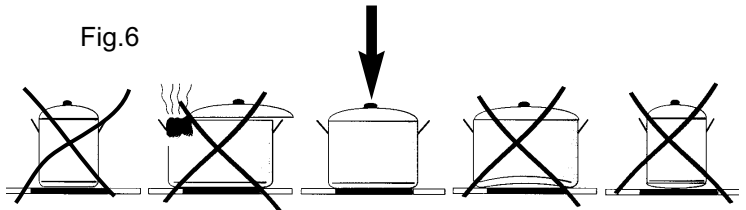
Fig.5

USING THE HOB FOR THE FIRST TIME


Before using the hob for the first time, thoroughly clean the hob to ensure any debris is removed from the surface of the hob that may cause damage to the hob surface during operation. When using the hob for the first time, the heating plates may emit a light odour so it will be necessary to ventilate the room in which the hob is located.

SELECTION OF COOKWARE

Fig.6

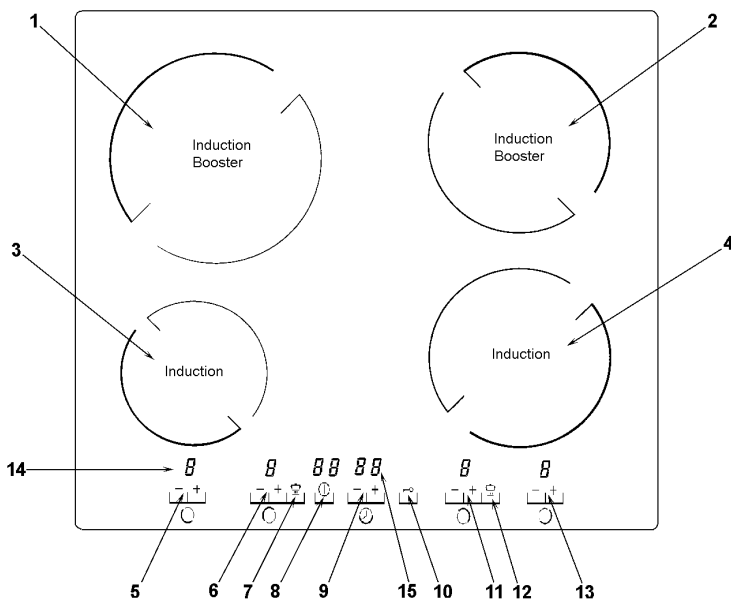


- * Always use high quality pots with ideally flat bottoms as it prevents points of too high temperature forming on the bottom and consequently sticking of the cooked food. Pots and pans with thick metal sides guarantee perfect distribution of heat.
- * Always ensure that the bottom of the pot is dry: when you fill up the pot or take it out from the fridge always check if the bottom is perfectly dry as it helps to keep the plate clean.
- * Always use pots matching the diameter of the used heating element, the energy is most optimally used if the diameter of the pot is slightly bigger than the diameter of the hotplate.
- * Lids prevent the heat from escaping from the pot and thus shorten the cooking time and reduce the consumption of power.

Cookware Marking	 Check if there is a sign on the label informing that the pot is suitable for use on inductive plates
	Use magnetic pots (from enamelled sheet metal, ferite stainless steel, cast iron), check them by trying to attach magnet to the pot bottom (has to cling)
Stainless Steel	Does not detect the pot presence
	Except for pots from ferromagnetic steel
Aluminium	Does not detect the pot presence
Cast Iron	High efficiency
	Attention: the pots can scratch the plate
Enamelled Steel	High efficiency
	Recommended pots with flat, thick and even bottom.
Glass	Does not detect the pot presence
Porcelain	Does not detect the pot presence
Pots with copper bottom	Does not detect the pot presence

PRODUCT FEATURES

Fig.7



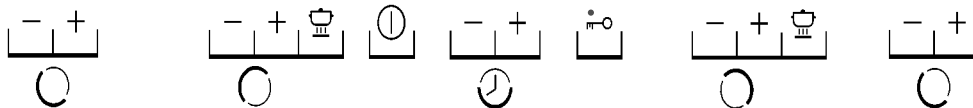
1. Rear left Ø 210mm Booster Hotplate.
2. Rear right Ø 180mm Booster Hotplate.
3. Front left Ø 145mm Hotplate.
4. Front right Ø 180mm Hotplate.
5. Front left hotplate controls.
6. Back left hotplate controls.
7. Back left booster button.
8. ON/OFF Switch.
9. Clock controls.
10. Lock button.
11. Back right hotplate controls.
12. Back right booster button.
13. Front right hotplate controls.
14. Hotplate power indicator.
15. Time clock indicator

Note: Do not place any objects on the area of the touch controls as a fault may be triggered. Always keep this area clean.

SWITCHING ON A HOTPLATE

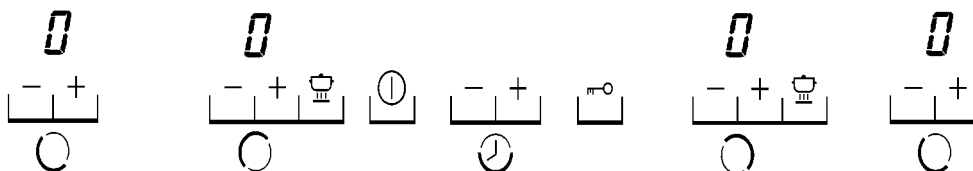
When power is connected to the hob, a short buzz will be emitted and the light above the lock button (10) will glow (See Fig.8). Touch the lock button (10) until the light goes out.

Fig.8



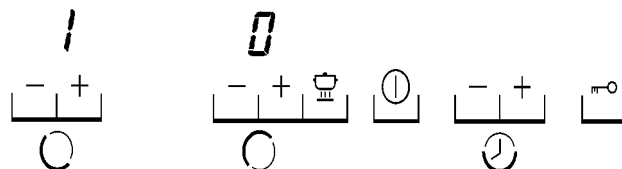
The hob controls are energised by pressing the ON/OFF switch (8), with the four hotplate power indications (14) all showing zero. (See Fig.9).

Fig.9



To turn on a hotplate, set the required heating power by adjusting the respective hotplate controls “-” or “+” buttons (5,6,11 or 13). The hotplate can be adjusted from power levels 1 to 9 with the respective hotplate power indicator (14) showing the current power setting.

Fig.10



Note: Should you fail to press any control button within 10 seconds, the hob will automatically turn off.

Each of the hotplates are equipped with a pot detector which will automatically stop or start heat production once a pot is removed or put on the plate. In the event of no pot or an inappropriate one being placed on the hotplate, the hotplate power indicator (14) will flash, if no pot is detected within 10 minutes.

BOOSTER FUNCTION

The booster function is applicable to the two back hotplates (1 & 2) of the hob which allows for an accelerating heat-up of the plate for a maximum of up to ten minutes. The rear left hotplate (1) is boosted from 2200W to 3000W and the rear right hotplate (2) is boosted from 1800W to 2800W. If all the hotplates have been set to the full power setting, activating the booster function will automatically reduce the output of the front hotplates (3 & 4) with the change in the power settings of the front hotplates shown on their respective displays. The booster function is activated by turning on the respective hotplate, as described previously and then pressing the respective booster button (7 or 12) with "P" displayed in the respective hotplate power indicator. To deactivate the booster, press the booster button again.

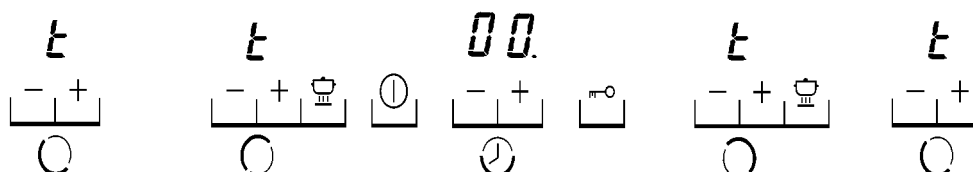
LOCK FUNCTION

The hob contains a lock function which is automatically engaged when power is connected to it and prevents hotplate setting changes or from the hob being accidentally turned on by children or pets. To lock the hob, press and hold the lock button (10) until the lock LED is lit (See Fig.8). To unlock, simply press & hold the lock button (10) until the lock LED goes out.

CLOCK FUNCTION

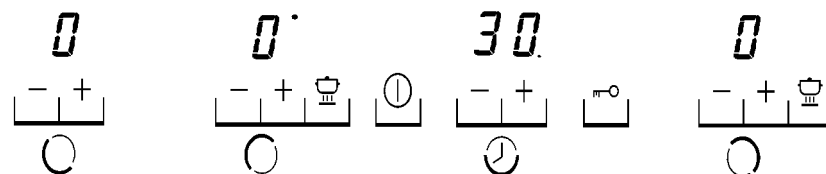
The clock function allows for the operation of a particular hotplate to be timed for a preset period. To set the clock function, press the "+" button on the clock controls (9) and the letter "t" will appear on the hotplate power indicators. (See Fig.11)

Fig.11



Select the period of operation required, up to a maximum of 99 minutes, by pressing the "+" and "-" buttons on the clock controls (9). Select the hotplate to be used by pressing its respective control buttons until the desired setting is achieved. The hotplate in operation will be denoted by a red light beside its power indicator (See Fig.12). When the set time has elapsed the hotplate will power down and a series of multiple short buzzer signals will be emitted.

Fig.12



RESIDUAL TEMPERATURE INDICATOR

When a hotplate has been turned off, the letter "H" will be displayed on the respective hotplate power indicator to indicate that it is still hot and should not be touched by you or a heat sensitive object as burning may result.

Note: If the power is disabled to the appliance, the residual temperature indicators will not operate.

OPERATIONAL TIME LIMITS

To increase its reliability the plate is provided with an operation time limiter for each hotplate. The maximal times of operation depend on the last selected heating power level. A hotplate switches off automatically if the heating power has not been changed during the specified time (See the table) and the residual time indicator is lighted. You can however switch the hob back on and use the respective hotplates up to the specified time periods again.	HEATING POWER LEVEL	MAXIMAL TIME OF OPERATION IN HOURS
	1	10
	2	10
	3	5
	4	4
	5	3
	6	3
	7	2
	8	2
	9	1

COOKING GUIDELINES

The information given in the following table is for guidance only

Heat Setting	Cooking Process	Suitable For	Cook Time	Tips/Hints
0		Residual heat, off position		
1-2	Melting	Hollandaise sauce, melting butter, chocolate, gelatine	5-25 mins	Stir occasionally
	Solidifying	Fluffy omelettes, baked eggs	10-40 mins	Cook with lid on
2-3	Simmering	Simmering rice and milk-based dishes Heating up ready-cooked meals	25-50 mins	Add at least twice as much liquid as rice, stir milk dishes part way through cooking
3-4	Steaming Braising	Steaming vegetables, fish Braising meat	20-45 mins	With vegetables add only a little liquid (a few tablespoons)
4-5	Boiling	Steaming Potatoes	20-60 mins	Use only a little liquid, e.g.: max. 1/4 litres of water for 750g of potatoes
		Cooking larger quantities of food, stews and soups	60-150 mins.	Up to 3 litres of liquid plus ingredients
6-7	Gentle frying	Frying escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as required	Turn halfway through cooking
7-8	Heavy Frying	Hash browns, loin steaks, steaks flädle (pancakes for garnishing soup)	5-15 mins. per pan	Turn halfway through cooking
9	Boiling Searing Deep Frying	Boiling large quantities of water, cooking pasta, searing meat (goulash, pot roast) deep frying chips		

CLEANING & ROUTINE MAINTENANCE

Note: Daily cleaning and proper maintenance have a crucial impact on the durability of your hob and it is recommended that the hob is always cleaned after every use.

To clean the hob:

- * Wipe off slight, not burned patches of dirt using a damp cloth without a cleaning agent. Washing liquid can cause blue discolouration to appear on the plate and these stains may not be removable after first cleaning.
- * Remove larger patches of dirt, strongly sticking to the plate using a sharp scraper and wipe off the surface with a damp cloth.
- * If any plastic item, kitchen foil, sugar or food containing sugar is accidentally allowed to melt on the hot surface of the hob, remove immediately with a scraper while the cooking surface is still hot to avoid the risk of damage to the surface.
- * Never apply any form of cleaning agent on a hot surface of the hob.

For any other maintenance or repair issues, contact Waterford Stanley Service Department on 051-302333 for customers in the Republic of Ireland or 028-87722195 for customers in Northern Ireland. When contacting the Service Department please quote your hob's individual serial number, this can be located on the rating plate which is on the underside of the hob or the front cover of the manual.

TROUBLE SHOOTING

The following are a list of minor faults with instructions on how to rectify them which should be checked by the user.

PROBLEM	CAUSE	ACTION
1. The appliance is not working	- power supply failure	- check the in-house electric system fuse, replace if necessary
2. The appliance does not respond to the entered settings	- control panel has not been switched on - sensors have been touched for less than one second - several sensors have been touched at the same time	- switch it on - touch the sensors for a bit longer - always touch only one sensor (except when switching off a hot plate)
3. The appliance does not respond and emits a short signal	- child lock has been activated	- switch off the children lock
4. The appliance does not respond and emits a long signal	- improper operation (improper sensors have been touched or proper sensors have been touched for too short time) - covered or dirty sensor(s)	- switch off and turn on the appliance - uncover or clean the sensors
5. The whole appliance switches off	- no settings have been entered within 10 seconds from switching the plate on - covered or dirty sensor(s)	- switch on the control panel and immediately enter the settings - uncover or clean the sensors
6. One heating zone switches off, and "H" is on the display	- limited time of operation - covered or dirty sensor(s) - electronic components overheated	- switch on the hotplate - uncover or clean the sensors - allow appliance to cool and check clearances around appliance.
7. Residual temperature indicator is not lighted although the hotplates are still hot	- power supply failure, the appliance has been disconnected from the mains	- the residual temperature indicator will work again after switching the control panel on and off.
8. CRACK IN THE CERAMIC PLATE	DANGER! IMMEDIATELY DISCONNECT THE CERAMIC PLATE FROM THE MAINS (FUSE) AND CALL THE WATERFORD STANLEY SERVICE DEPARTMENT.	
9. If the fault still remains	Disconnect the ceramic plate from the mains (fuse) and call the WATERFORD STANLEY SERVICE DEPARTMENT. Important! You are the person responsible for proper condition and operation of the appliance in your household. If you call the Service for a fault which resulted from improper operation, you will be charged with the costs of the visit even during the period of warranty. We shall not be held liable for damages caused by a failure to observe this manual.	
10. The inductive plate emits hoarse sounds	Normal phenomenon. The fan cooling the electronic system is working	
11. The inductive plate emits whistling sounds	Normal phenomenon. Due to the frequency of the coil when several hotplates are used at maximum power, the plate slightly whistles.	
12. "C" in the display	Temperatures exceeding the acceptable range have been detected.	It is normal symptom of operating induction system (see: How does induction field work). If the problem persists, contact a technician to make sure the hob has been fitted correctly



WARRANTY

We undertake to repair or replace, free of charge to you any part found to be faulty within the 2 year period from the date of purchase provided that:-

- * The fault is, in our opinion, caused by defective workmanship, or material and not by accident, misuse, neglect or normal wear and tear.
- * Any manufacturing defect is reported to the stockist from whom you bought the appliance or directly to Waterford Stanley Service Department within 2 years of the date of purchase.
- * The Waterford appliance is installed to the Manufacturer's recommendations and by a suitably qualified person.
- * The guarantee registration form is completed fully and returned to us within 30 days of the purchase date, or proof of purchase is provided detailing the date of purchase.

IMPORTANT NOTICE: Any alteration to this appliance that is not approved in writing by Waterford Stanley will render the guarantee void.

Manufactured by
Waterford Stanley Ltd.,
Unit 210, IDA Industrial Estate, Cork Road,
Waterford, Ireland.
Tel: (051) 302300 Fax (051) 302315

