

10/2018

Mod: IND-35/DH

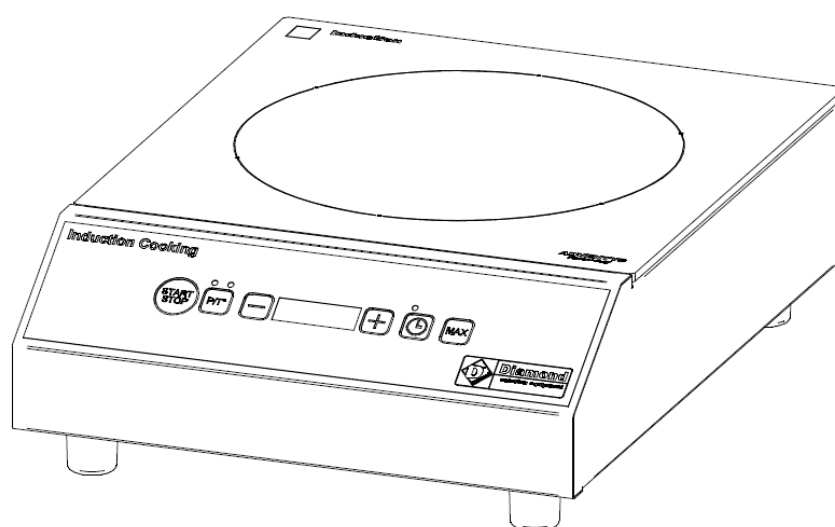
Production code: ADV1762-A



Diamond
catering equipment

Professionnal induction hob
IND-25/DH
IND-30/DH
IND-35/DH

User's guide
For your induction hob



Dear Customer,
We would like to congratulate you on the purchase.

This one has been manufactured according to the very latest developments, using modern, safe electrical and electronic components.

Please take the time to read this user's guide before using this appliance.
Thank you for your confidence in our products.

Technical specifications

Model:	IND-25/DH — IND-30/DH — IND-35/DH
Name:	Freestanding induction cooking appliance
Materials:	Stainless Steel / Aluminium / Ceramic Glass
Power:	2500 / 3000 / 3500 Watts
Electrical mains:	Single-phase 230V +/-10% 60Hz
Current:	10A / 13A / 15A
Control:	Capacitive touchs board
Product dimensions:	310 x 385 x h110 mm
Glass ceramic dimensions:	280 x 280 x 4 mm
Min. allowed diameter of pan (bottom):	160 mm (220 mm for IND-35/DH)
Max. diameter of the pan:	280 mm
Maximum allowed distributed weight on the product:	25 kg
Net weight of the product:	4 kg

Compliance and waste statement

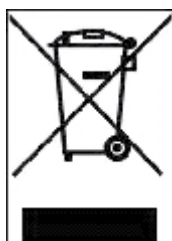


This product complies with current EU directives. We certify this in the EU compliance statement. We can send you a copy of the compliance statement in question if required.

The packing materials in which this appliance is packed are recyclable. Please recycle them by disposing of them in the appropriate containers at your local facility. In so doing, you will be making a contribution to the protection of the environment.

At the end of its useful life, the appliance to be scrapped must be destroyed in accordance with the applicable national regulations that govern the elimination and recycling of waste.

We recommend you contact a company that specialises in waste disposal.



WARNING :

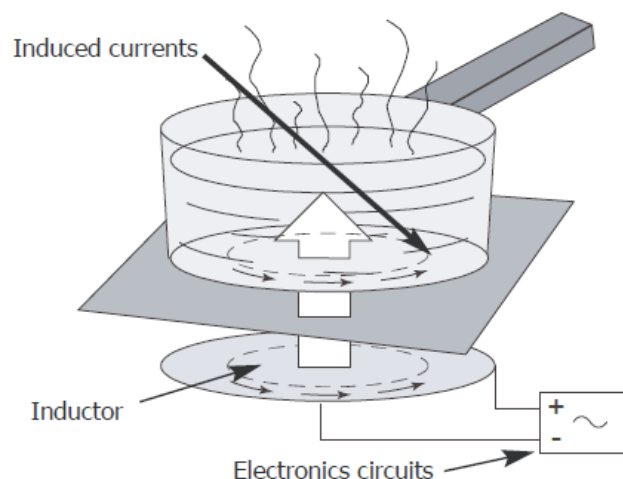
To avoid all risks associated with the destruction of the appliance, ensure that it is disconnected from the mains and that the mains cable is removed.

PLEASE NOTE !

When destroying the appliance, local rules and the applicable regulations in your country or geographical zone must be adhered to.

Using your hob safety

If this appliance is to be placed in close proximity to a wall, partition, kitchen unit, decorative trim, etc., it is recommended that the appliance be made of non-combustible material; if this is not the case, they must be covered with a suitable material, thermal insulation and non-combustible, with particular attention being paid to fire prevention regulations.



The functioning of the hob complies with the currently applicable norms concerning electromagnetic disturbance. Your induction cooking hob therefore fully meets the legal requirements (89/336/CEE directives). It has been designed not to cause disturbance to other electric appliances insofar as they also meet the requirements of the same regulations. Your induction hob emits magnetic fields in its immediate surroundings.

To avoid the possibility of interference between your cooking hob and a heart pacemaker, the latter must be designed to comply with the regulations that apply to it.

In this respect, we can therefore only guarantee the compliance of our own appliance. With regard to the compliance of a heart pacemaker or any eventual incompatibility, we recommend that you consult its manufacturer or your doctor.



If a crack appears in the surface of the glass, disconnect the appliance immediately from the mains supply to avoid the risk of electric shock. To do this, remove the fuses or operate the cut-off switch.

Do not use your appliance again until the vitroceramic glass has been replaced.

Only appropriate cookware should be placed on the hob. Do not put any other object on it, no matter what it is.

Ensure that the mains cable of any electric appliance that is plugged into a socket located in the immediate vicinity of the hob does not come into contact with the cooking zones.

When cooking, never use aluminium foil and never place products that are wrapped in aluminium or frozen products in aluminium trays, on the hob. The aluminium will melt and will permanently damage your appliance.

Do not clean your hob with huge amounts of water. Use a little bit of household alcohol.

Do not use a steam cleaner.

If the mains cable is damaged, it must be replaced by the manufacturer, their After Sales Service or a person with similar qualifications to avoid risk.

This appliance is not intended for use by anyone (including children) whose physical, sensory or mental capacities are reduced, or lacking experience or knowledge, unless they have been able to benefit from prior instructions as to the use of the appliance or supervision by a person who is responsible for their safety.

Supervise children to ensure that they do not play with the appliance.

Users should exercise caution if wearing items such as rings, watches or similar objects when using the appliance since these may heat up when positioned very close to the cooking surface.

Only use pans of the type and size recommended.

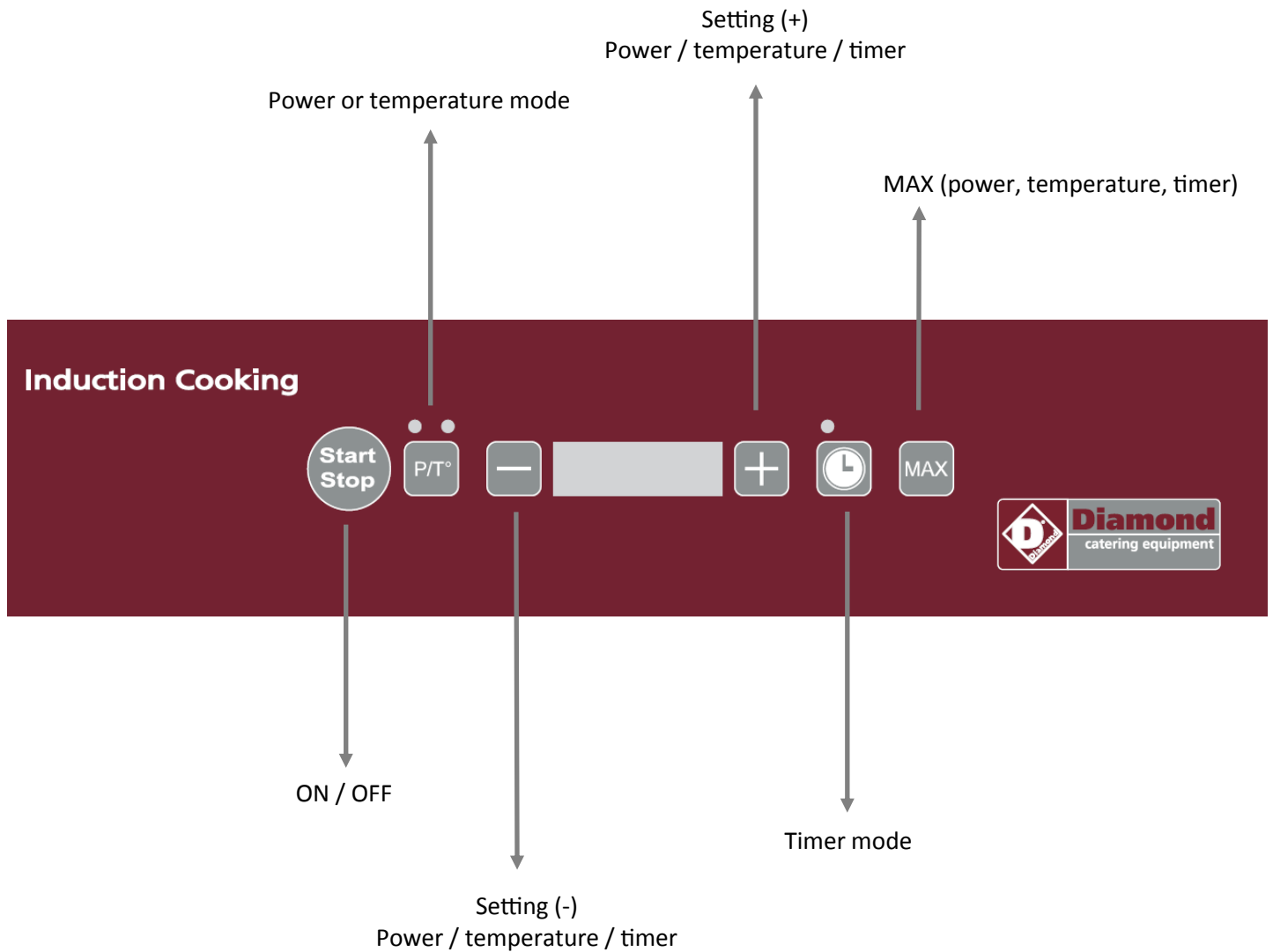
Repairs must only be carried out by a technician who has been trained or recommended by the manufacturer.

Take care that the coating and the surrounding areas do not contain metal surfaces.

Your induction cooking appliance is not intended to be operated by means of an external timer or a separate remote control.

Operating instruction

Controls :



Power settings

When an induction-compatible saucepan is placed on the fireplace, the display shows the wattage or the temperature in ° C. The temperature setting is 30 to 250 °C in increments of 5 °C.

Power setting:

IND-25/DH : from 25 to 1000W with 50W steps and from 1000 to 2500W with 100 W steps.

IND-30/DH : from 25 to 1000W with 50W steps and from 1000 to 3000W with 100 W steps.

IND-35/DH : from 25 to 1000W with 50W steps and from 1000 to 3500W with 100 W steps.

As soon as the pan is removed from the cooking zone, the display indicates the absence of the pan by a blinking. There is close to no consumption of power. If the display flashes when the pan recovers the cooking zone, it means that the material of the pan is not compatible with the induction technologie.

Cookware Recommended

Your induction hob is able to recognize the majority of pans and recipients.

Testing a pan: place the pan on the cooking zone with a power level set : **if indicator stays on**, your pan is **compatible**, if it **flashes**, your pan **has not been recognised and cannot be used**.

You can also test with the aid of a magnet: if it "sticks" to the base of the pan, then the pan is compatible with induction technology.

Induction-compatible pans are:

- **enamelled steel pans** with or without a nonstick coating.
- **stainless-steel pans** designed for induction. Most stainless steel pans are suitable if they pass the pan test.
- **cast-iron pans** with or without an enamelled base.
- **aluminium pans with special bases**.

• NOTE

Pans made from glass, ceramic material, clay, aluminium (without special pan base), and copper, as well as certain non-magnetic stainless steels are not compatible with induction cooking. The indicator for the power level selected will flash to inform you of this.



Containers made of plastic must not be placed on hot surfaces

How to maintain and care for your hob

Avoid shocks when handling the pans.

The glass surface is very strong, however it is not unbreakable.

Avoid rubbing the pans over the surface of the appliance.

Centre your pan on the induction cooking zone.

Do not leave an empty pan on the induction zone.

Do not pre-heat foodstuffs on the **highest power setting** if you are using a pan with an anti-stick coating (of the teflon type) without or with a tiny amount of cooking fat or oil.

Do not heat an unopened tin can, as it might burst.

All these defects that do not cause a non operation or inability to use are not covered by the guarantee.



Do not leave metal cooking utensils, lids, knives or any other metal objects on the inductioncooking zone. These objects are liable to heat up if they remain too close to the magnetic field generated by the induction cooking zone.

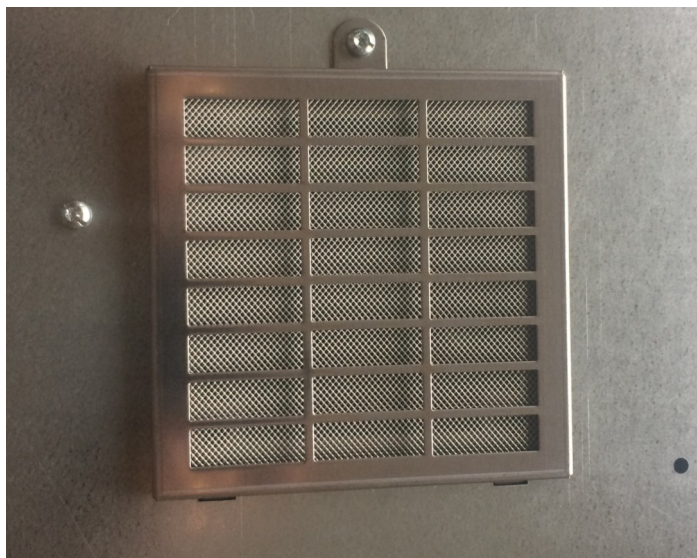
How to maintain and care for your hob



/Before any intervention to disassemble the filter, it is ESSENTIAL to unplug the power supply of the product.

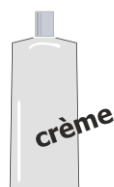
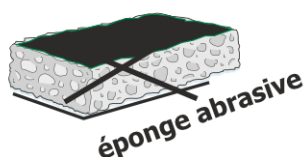


Clean approximately every week with soapy water the filter placed under your device (or put it in the dishwasher). Put it back very dry before any use. This filter protects your device from dust and fats.



Your device is cleaned easily, to help you, here is some advice:

Type of spots	How to proceed	Use
Slight	Dilute well the zone to clean with hot water then wipe.	Sanitary sponges
Accumulation of recooked spots	Dilute well the zone to clean with hot water, use a special scraper for glass to rough-hew, finish with the scraper side of a sanitary sponge, then wipe.	Sanitary sponges special scraper for glass
Haloos and tracks of limestone	Apply some hot spirit vinegar to the spot, let act, wipe with a soft cloth. Use a domestic product.	Special vitroceramic glass dough
Inlays following the over-flowing of sugar, aluminium or molten plastic	Apply to the surface a special product for vitroceramic glass, rather containing some silicone (protective effect).	Special vitroceramic glass product



Small problems and their remedies

If you think that your hob is not functioning correctly this does not necessarily mean that a fault has occurred. Please verify the following in all cases :

ER.01 : In vitro sensor in short circuit slave home ==> Call After sales service.

ER.02 : In vitro sensor cut off or absent slave home ==> Call After sales service.

ER.03 : Sensor in vitro short-circuit master focus ==> Call After sales service.

ER.04 : In vitro sensor cut off or absent master fireplace :Call After sales service.

ER.05 : IGBT sensor shorted ==> Call After sales service.

ER.05 : Sensor temperature generator card cut or missing ==> Call After sales service.

ER.06 : IGBT temperature sensor switched off or missing ==> Call After sales service.

ER.06 : Sensor temperature generator in short circuit ==> Call After sales service.

ER.07 : Temperature on IGBT too high ==> Press on / off key to acknowledge fault, or disconnect / reconnect product.

ER.08 : The temperature of the in vitro sensor does not vary ==> Press the on / off key to acknowledge the fault or disconnect / reconnect product. If error code still present: Call After sales service.

ER.13 : One or more fans missing or defective ==> Press the on / off key to acknowledge the fault or disconnect / reconnect product. If error code still present: Call After sales service.

ER.14 : One or more fans missing or defective ==> Press the on / off key to acknowledge the fault or disconnect / reconnect product. If error code still present: Call After sales service.

ER.15 : Measuring fault of the inductive current ==> Press the on / off key to acknowledge the fault or disconnect / reconnect product. If error code still present: Call After sales service.

ER.16 : Failure to measure the phase of the inductive current ==> Press the on / off key to acknowledge the fault or disconnect / reconnect product. If error code still present: Call After sales service.

ER.18 : Internal 13.8-volt generator voltage fault ==> Press the on / off key to acknowledge the fault or disconnect / reconnect product. If error code still present: Call After sales service.

ER.29 : Analogue safety fault ==> Press the on / off key to acknowledge the fault or disconnect / reconnect product. If error code still present: Call After sales service.

ER.31 : Slave generator communication fault ==> Press the on / off key to acknowledge the fault or disconnect / reconnect product. If error code still present: Call After sales service.

ER.09 : Mains voltage below 85 Vac ==> Press the on / off key to acknowledge the fault or disconnect / reconnect product. If error code still present: Call After sales service.

ER.20 : Mains frequency below 285 Hz ==> Press the on / off key to acknowledge the fault or disconnect / reconnect product. If error code still present: Call After sales service.

ER.10 : Line voltage greater than 285 Vac ==> Press the on / off key to acknowledge the fault or disconnect / reconnect product. If error code still present: Call After sales service.

ER.19 : Mains frequency greater than 70 Hz ==> Press the on / off key produced to acknowledge the fault or disconnect / reconnect product. If error code still present: Call After sales service.

Garantee

Keep the proof of purchase to use the guarantee service of your product.

Any modification such as drilling, welding, criimping, clinching, etc., is not permitted and is not covered by the manufacturer's warrenty.

Any wrong modification or installation, which does not respect ADVENTYS' standards, is not covered by the manufacturer's warranty and will be permanently suspended.

The guarantee is subject to the non-modification of the product and its mechanical and electrical specifications. Opening the product cancels any form of warranty.

Any defects in appearance caused by the use of abrasive products or friction of cookware on the ceramic glass hob that does not result in a non-functioning or inability to use the appliance is not covered in the guarantee. The vitroceramic glass and the casing are not subject to warranty.

ANY REPAIRS MUST BE CARRIED OUT BY A QUALIFIED TECHNICIAN APPROVED BY ADVENTYS.

Only the distributors of our brand:

- **KNOW YOUR APPLIANCE PERFECTLY AND HOW IT WORKS.**
- **FULLY APPLY OUR METHODS OF ADJUSTEMENT, MAINTENANCE AND REPAIRS.**
- **USE ONLY ORIGINAL SPARE PARTS.**

In case of a claim or if you wish to order spare parts from your distributor, please specify the full reference numbers of your appliance (appliance type and serial number). This information appears on the plate fixed under the metal casing of the appliance.

The descriptions and characteristics given in this booklet are for information purposes only and do not imply commitment from the manufacturer. Concerned about the quality of our products, we reserve the right to carry out necessary changes or improvements without prior notice.

Original spare parts: ask your retailer for certified original spare parts during a maintenance operation.