

01/2019

Mod: WOKI-35/DH

Production code: ADV1763-A



Diamond
catering equipment

PROFESSIONAL INDUCTION HOB

EN

Instructions for using your WOK induction cooktop



Dear Customer,

Thank you for purchasing this appliance.

It was manufactured according to the most up-to-date knowledge and with modern and safe electrical and electronic components.

Please take time to read this user guide before using this appliance.
Thank you for your trust in us.

Contents

Product technical details	2
Declaration of Compliance and disposal of appliance.....	2
User Guide for your induction cooking appliance	3
Operating instructions.....	4
Cookware recommended	6
Care and maintenance	7
Minor troubleshooting	8
Guarantee.....	9

*Throughout this
user guide:*



*Indicates specific
safety instructions*

Technical details

Name	Built-in induction WOK cooktop
Model	ADV1763-A
Material	INOX / CERAMIC GLASS
power	3500 Watts
Network	230V +/-10%, 50Hz +/-2% or 60Hz +/-2% single phase
Electric current	16 AMPS
Controls	Control panel with capacitive keys 20 power levels and timer of 99 mins
Ceramic glass dimensions	300 mm
Appliance dimensions	390 X 430 160 mm
Inductor dimensions	280 mm
Net weight	10.1 kg
Standing	2 adjustable feet
Maximum weight allowed on the appliance	15 kg

Declaration of Compliance & disposal of appliance



This product complies with the current EC directives. We certify this in the EC declaration of compliance. We can send you the declaration of compliance upon request.

The packaging materials used for this appliance are recyclable. Please recycle them and help protect the environment by depositing them in the municipal waste containers provided for this purpose.

The discarded appliance must be disposed of in accordance with national regulations regarding disposal and recycling at the end of its service life. It is advisable to contact a waste disposal firm for doing so.



WARNING:

To eliminate any risks associated with the destruction of the appliance, unplug the adapter and remove the cable from the appliance.

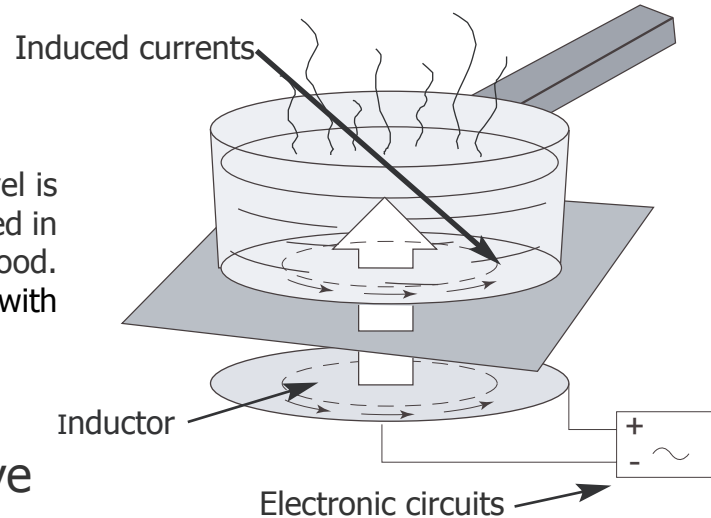
NOTE !

Please follow the local regulations in your country for the destruction of the appliance.

Using your appliance safely

The Induction Principle

When switching on the appliance, and when a heat level is selected, the electronic circuits produce currents induced in the bottom of the cookware which instantly heat the food. The food is cooked with a very high energy output with **virtually no energy loss**.



For the attention of people with active implants and pacemakers.

The functioning of the appliance complies with the electromagnetic interference standards. Your induction cooking appliance complies perfectly with the legal requirements (89/336/EEC directives). It is designed so as not to interfere with other electrical equipment to the extent that it complies with the same regulations.

Your induction cooking appliance generates magnetic fields in its very close environment. So as to have no interference between your cooking appliance and a pacemaker, the latter must be designed in accordance with the regulations concerned. In this respect, we can only guarantee the conformity of our own product. Please check with the manufacturer or with your doctor concerning the pacemaker's compliance or any potential incompatibilities.



If a crack appears in the glass surface, disconnect the appliance immediately, to avoid a risk of electric shock. To do so, remove the fuse or circuit breaker.

Replace the ceramic glass hob before using your appliance.

The appliance should not be used to store anything.

Make sure the power cord of an electrical appliance plugged into an electric socket near the appliance is not in contact with the cooking zones.

Never use aluminum foil for cooking, or do not put products packaged with aluminum or frozen in aluminum packs directly onto the appliance.

The aluminum will melt and damage your appliance.

Do not clean the appliance with water only. Use a little solvent.

Do not use a steam cleaner.

If the power cord is damaged, it must be replaced by the manufacturer or its After Sales Service or a similarly qualified person to avoid accident.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or with lack of experience or knowledge, unless they have supervision or have been given prior instructions concerning the use of the device by the person responsible for their safety.

Please keep away from children.

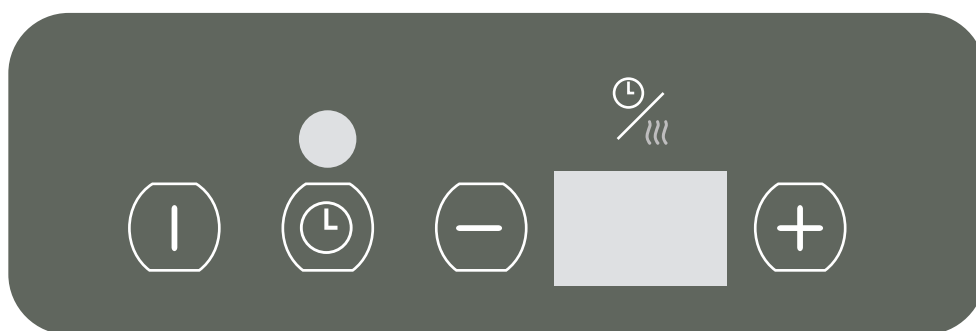
Be careful when wearing objects such as rings, watches or anything similar which can heat up if placed very close to the hob when using the appliance.

Use only cookware of the type and size recommended.

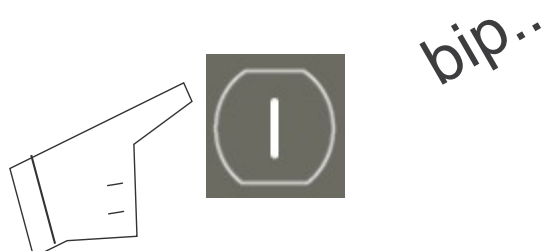
All repairs must be carried out only by persons who are trained or recommended by the manufacturer. Take care that the coating and the surrounding areas do not contain metal surfaces.

Operating instructions

Using your appliance with ease



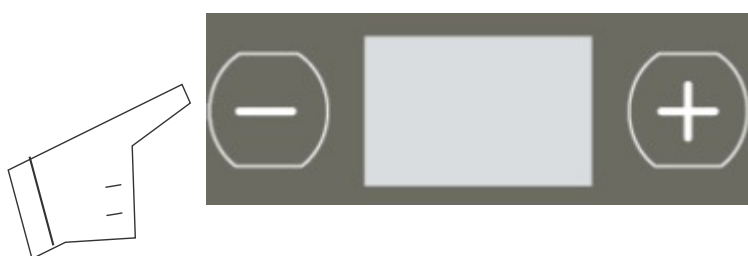
Operating



After pressing the On / Off button, a beep and display indicate that the cooktop is activated.

You can then select the required power level. If this is not done, the hob will automatically deactivate.

Heat setting



The heat is controlled by pressing the + and - keys on the control panel. The display shows the power setting of 1 to 20. If the display blinks on the power, it indicates the absence of cookware or that it is not compatible.

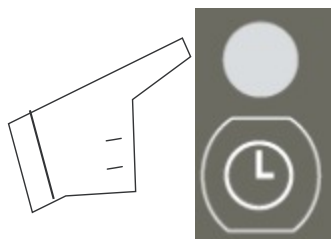
If the timer is activated, the "timer" light blinks to indicate so, or is off in order to access the power setting.

Position	Watts
1	50
2	100
3	150
4	200
5	300
6	400
7	600
8	800
9	1000
10	1200
11	1400
12	1600
13	1800
14	2000
15	2200
16	2400
17	2600
18	2900
19	3200
20	3500
Electric current	16 AMPS

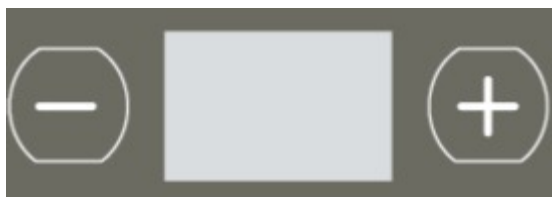
Operating instructions

Using your appliance with ease

The Timer setting



0....99min



Works when a power level is selected. You can change the duration of the timer at any time while cooking.

First press the **"select timer"** button. The **"timer"** light is turned on and the message **"ti"** is displayed for 3 seconds to indicate that the timer setting is accessible with the + and – controls.

You can then increase or decrease the time in minutes between 1 and 99 by pressing + or –.

Once the timer is set, the display counts down the time remaining.

To switch back to the "power setting" mode, press the "select timer" button again so that the + and – keys are accessible once more to adjust the power. The "timer" light goes off or blinks and the "Po" message is displayed for 2 seconds to indicate that the power can be adjusted using the + and – controls.

If the timer is activated (counting down) during the power setting, the "timer" light blinks to indicate so.

A buzzer informs you that the timing is complete. To stop the beeping, press the button on the control panel of the cooking area. Otherwise, the beep will stop after 30 seconds.

If a flashing code beginning with "F" is displayed and the appliance is not heating up, this means that the safety device has been activated - see page 6.

When the cooktop is switched off, "H" blinks on the control panel if the temperature on the ceramic glass hob is above 50 ° C. The appliance automatically switches to stand-by mode when the temperature decreases below this level.

Displaying specific messages

If a flashing code beginning with "F" is displayed and the appliance is not heating up, this means that the safety device has been activated – see page 8.

When the cooktop is switched off, "H" blinks on the control panel if the temperature on the ceramic glass hob is above 50 ° C. The appliance automatically switches to stand-by mode when the temperature decreases below this level.

Cookware

Your Wok induction cooking appliance is able to recognise most cookware.

Cookware test: put your cookware on the cooktop with the heat level set to position 4: **if 4 stays put, your cookware is compatible. If it blinks, your cookware is not recognised and is not usable.**

You can also use a magnet: if it stays on the bottom of the cookware, it is compatible with induction technology.

Compatible induction cookware:

* Enamel steel cookware with or without non-stick coating.

* Cast iron cookware with or without enamel base.

An enamel base prevents from scratching the glass surface of your appliance.

* Stainless steel cookware suitable for induction.

Most stainless steel cookware is suitable if it meets the cookware test.

* Aluminum cookware with special base. The cookware must be placed on the stainless steel flange bordering the glass WOK, so as to avoid any knocks between the cookware and glass.

NOTE !

Glass, ceramic, pottery, aluminum (without special base), copper, and certain non-magnetic stainless steel cookware materials are incompatible with induction cooking.

The power level indicator will blink to let you know.

Do not use flat-based cookware on your induction wok.

Use cookware with a maximum diameter of 380 mm.

Only "WOK" cookware is suitable for your appliance. It must have a curvature that matches the curvature of the ceramic glass bowl.



Plastic containers should not be placed on hot surfaces.

Care and maintenance

Avoid knocks and impact with cookware. The glass top is very resistant, but not unbreakable.

Avoid friction of cookware on the cooktop.

Do not leave empty cookware on the cooking zone.

Do not heat an unopened can of food, it may burst.

Do not preheat food on the power level set to maximum when you use cookware with a non-stick interior coating (Teflon type) with none or with very little fat.

The maximum power level (position 20) is reserved for boiling and frying.



Metal objects such as cutlery, cooking utensils, etc., should not be placed on cooking zones as they can get hot.

All these defects, that do not involve a non-functioning or inability to use the appliance, are not covered by the guarantee.

Care and maintenance

Clean the filter located under your appliance (or put it in the dishwasher) with soap and water each week. Dry carefully before re-using. This filter protects your appliance from dust and grease.

CLEANING THE FILTER

Use a Torx T20 screwdriver to unscrew

**Your appliance is easy to clean.
Here are some tips to help you.**

Type of dirt or stain	Procedure	Use
Light residues	Soak the area to be cleaned with hot water, then wipe dry	Cleaning sponge
Stubborn residues	Soak the area to be cleaned with hot water, use a glass scraper and finish with the rough side of a sponge, then wipe dry	Cleaning sponge Glass scraper
Lime scale and water rings	Apply warm white vinegar to the stain, let it stand, and wipe with a soft cloth. Use a commercial product	Ceramic glass cleaning paste
Embedded residues after sugar, aluminum, plastic or melted plastic overflows	Apply a special ceramic glass product to the surface, preferably with silicone (protective effect)	Ceramic glass cleaning product



Abrasive sponge



cream



**cleaning sponge especially
for delicate tableware**

Minor troubleshooting

You have a doubt about the proper functioning of your equipment this does not necessarily mean that there is a failure. In all cases, check the following :

PROBLEM....	POSSIBLE CAUSES	WHAT SHOULD I DO
A light blinks when switching on	Normal operating	Nothing : This is normal
A fuse blows when switching on	The appliance's connections are defective	Check the connections or the conformity of the connections
Continuous ventilation for a few minutes after the appliance is switched off	The electronics are cooling down	This is normal
The appliance is not working. The lights on the control panel are off	The appliance is not powered. A power or connection problem	Check the fuses and circuit breaker in the electrical system
"F" then "-" appears on the control panel	There is a button permanently activated on the control panel	If the fault continues, call the Service Centre
«F» then «7» appears on the control panel.	The electronic circuits are overheating	Check the appliance's fan system to see if it is operational
The appliance is not functioning , another code is displayed on the control panel	The electronic circuits are malfunctioning	Call the Service Centre
Having switched on the heating zone, the selected indicator light keeps blinking	The cookware you are using is not suitable for induction cooking or has a diameter less than 12 cm	See cookware section
The cookware is making noise during cooking	This is a vibration generated by the electric current flow into the cookware	This is normal with some types of cookware. There is no danger for the appliance
There is a smell during the first cooking	Appliance is new	Switch the hob on for half an hour with a saucepan of water before using for the first time

Unplug the appliance immediately and contact the service center in case of the slightest breakage or cracks in the ceramic glass bowl.

Guarantee

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

Any modification or intervention such as drilling, welding, crimping, clinching, etc., is not permitted and is not covered by the manufacturer's guarantee.

Any intervention due to incorrect installation or use which is not in conformity with the requirements of these instructions for use is not covered by the manufacturer's guarantee and will be permanently suspended.

The guarantee is subject to the non-modification of the product and its mechanical and electrical specifications.

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.

Any repairs must be carried out by a qualified technician.

Only the distributors of our brand:

KNOW YOUR APPLIANCE PERFECTLY AND IT HOW WORKS.

FULLY APPLY OUR METHODS OF ADJUSTMENT, MAINTENANCE AND REPAIRS.

USE ONLY GENUINE 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. If you are concerned about the quality of our products, we reserve the right to carry out necessary changes or improvements without prior notice.

Genuine spare parts: ask your vendor for certified genuine spare parts during a maintenance operation. Keep the proof of purchase with the date to use the guarantee service on your product.