



MOD : IND-36IB/M

Production code : ADV1807-A

10/2023

Professionnal induction hob

DRIC

User's guide

For your induction hob



Dear Customer,

We would like to congratulate you on the purchase of your product.

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.

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Throughout this guide: this simbol



Indicates important Safety information

Technical specifications

Model:	DRIC3000 / DRIC3600
Name:	Integrated induction hob
Matériaux:	Stainless steel and EZ / Vitroceramic plate
Power:	from 25W to 3000W or from 25W to 3600W depend of version
Electricity supply:	single phase 230V +/-10% 50Hz
Tension of use	From 185 to 270V and from 35 to 70Hz
Current:	13A or 16A depend of version
Controls:	9 Capacitive touches and timer
Dimensions of appliance:	W 440 x D 580 x H 170 mm
Dimensions of the vitroceramic glass	W 405 x D 342 x H 4 mm
Dimensions of the inductor:	265 mm
Diameter minimum of the pan:	22 cm
Maximun weight allowed on the appliance:	20 kg
Net weight of the appliance:	13Kg
Standards:	Complies with European standards for safety of electrical appliances, for EMC and for Rohs.



Emission of electromagnetic radiation not ionisante for the human body. The emitted energy is insufficient to cause the ionization.



CAUTION: presence of dangerous tension inside the product.

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 themains 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.

Installing your hob

1) Realize a cut to embed products: 41 X 55 cm

Respect a distance of 5cm with regard to any vertical wall, and an available depth of at least 13 cms

2) Applying a joint in silicone:

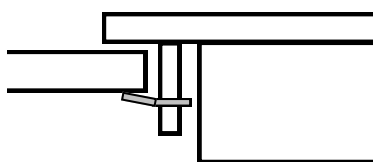
A food joint in silicone (type Novasil S56) must be realized to assure the perfect waterproofness between the product and the counter.

3) Installing the fixing bracket:

The device is delivered with 4 fixing bracket which must be used to maintain the device. It is recommend to arrange 2 bracket in front and 2 bracket in the back, which are to be screwed with the existing nuts along the case of the device.

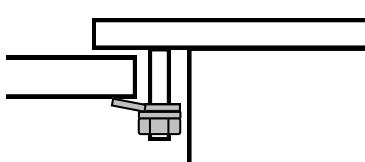
Step 1:

Placed the supplied clamp



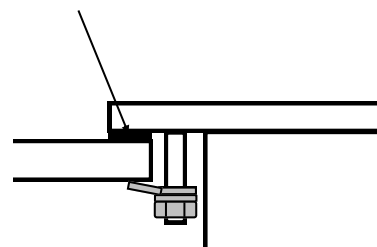
Step 2:

Placed the washer and nut



Step 3:

Make a silicone seal and tighten the nut



4) Connecting fresh air entrie:

To obtain the best performances of the device, it is advisable to bring of the fresh air through a pipe that it is necessary to link on the present funnel under the device. The fresh air must be taken in the bottom of the piece of furniture, in the most convenient place.

Electrical connection

It is necessary to connect your device on a single-phase electricity network 230V, 50Hz or 60Hz. Maximal power consumed by the device is equal to 3000 or 3600W according to the version of the device.

The cable of the device not being equipped with power socket. So connect wire NEUTRAL, PHASE and EARTH(GROUND) of the SINGLE-PHASE electricity network 230V / 32 Aeff on the electric socket by respecting the locations N for Neutral, L for Phase and GROUND for the GROUND.

Connect the BLUE wire on NEUTRAL of the electric socket.

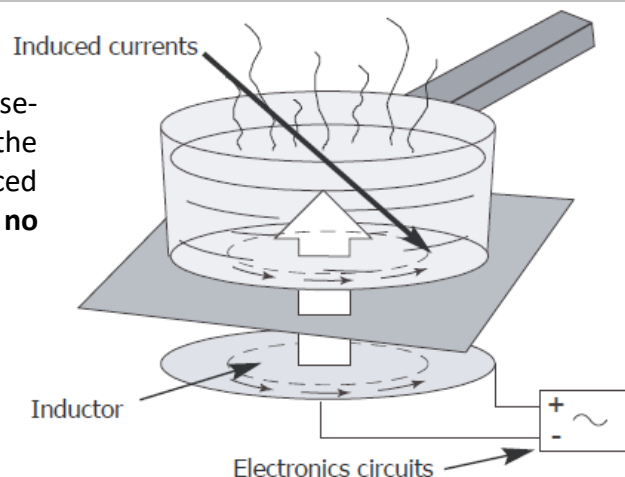
Connect the BROWN / BLACK wire on PHASE of the electric socket.

Connect the GREEN and YELLOW wire on GROUND of the electric socket.

Using your hob safety

The induction principle

After the appliance is switched on and a power level is selected, electronic circuits produce induced currents in the base of the pan which instantly transmits the heat produced to the foodstuffs. Cooking takes place with **practically no energy loss** with a very high energy output.



If you have a heart pacemaker Or other active implant fitted :

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.

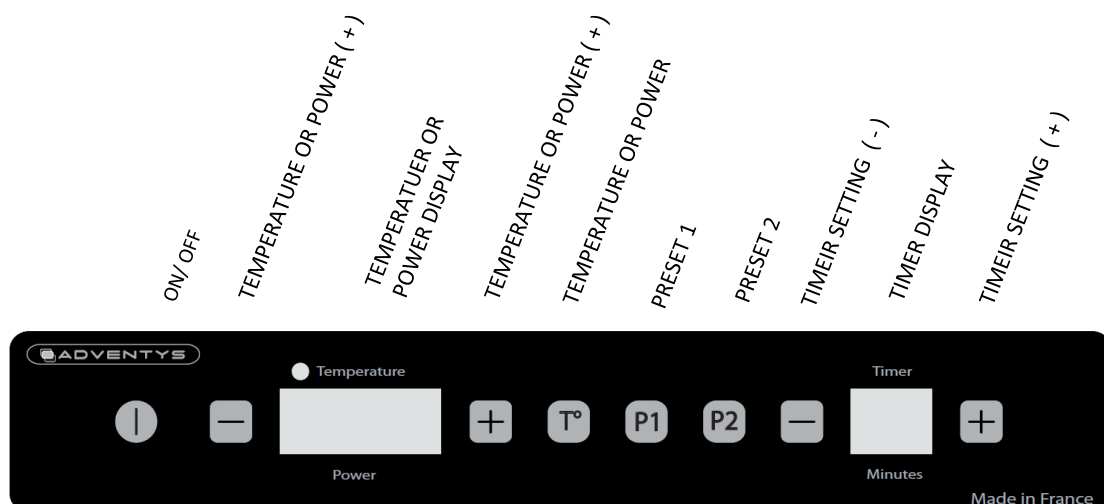
Only use pans of the type and size recommended.

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



Switching On the device

Press the « **ON/OFF** » touch to switch on the device. The value « 0 » displays on the indicator of temperature or power. Still no power is sent at that point.

Press the « T° » touche if you wish to make an adjustment in temperature (the led indicating the use of the temperature mode lights on), or to stay in power mode (the led is off). The led is located over the display, next to the word « Temperature ».

Press either the power touches (+), « P1 » or « P2 » (if you already memorized a power for them), to send power to the pan. The power (or temperature) display indicates the power or temperature level set into the pan.



Switching Off the device

Press the « **ON/OFF** » touch to switch off the product. The power is cut and the display turns off.

After removing the pan from the cooktop, an « H » (stands for « Hot ») might be flashing on the display as long as the temperature on the vitroceramic glass exceeds 60°C (140°F).

Timer setting



Press (+) and (-) to adjust the timer. The duration of the timer is between 1 and 99 minutes.

The end of the timer forces the stop of the power. The product is automatically switched off. To stop the sound emitted at the end of the timer, a brief press on any touches is enough.

By pressing simultaneously on both (+) and (-) touches MINUTES/TIMER, the timer is deactivated.

Power setting

When an induction-friendly pan is on the cooktop product. The power 4-digit display indicates the level of regulation. The level of regulation indicate is or a power level between 1 and 25 or a power between 25 and 3000 watts or 25 and 3600 watts (according to the version of the device).

It is at any time possible to press on touches (+) or (-) POWER / TEMPERATURE to increase or decrease the level of regulation of power.



DRIC 3000			
Position	Watts	Position	Watts
1	25	14	1000
2	50	15	1100
3	100	16	1200
4	150	17	1300
5	200	18	1400
6	250	19	1600
7	300	20	1800
8	400	21	2000
9	500	22	2200
10	600	23	2400
11	700	24	2700
12	800	25	3000
13	900	Current	13A

DRIC 3600			
Position	Watts	Position	Watts
1	25	14	1000
2	50	15	1200
3	100	16	1400
4	150	17	1600
5	200	18	1800
6	250	19	2000
7	300	20	2200
8	400	21	2400
9	500	22	2600
10	600	23	2900
11	700	24	3200
12	800	25	3600
13	900	Current	16A

As soon as the pan is removed from the cooking zone, the power or temperature display indicates the absence of the pan by a blinking. There is close to no consumption of power. If the power or temperature display flashes when the pan recovers the cooking zone, it means that the material of the pan is not compatible with the induction technologie. To check if a pan is induction-friendly, place a magnet underneath, if it stiches, the pan is ok for induction.

Operating instruction

Temperature setting

For using the product in temperature mode, press « T° » touch.

When an induction-friendly pan is on the cooktop product. The power 4-digit display indicates the level of regulation. The level of regulation indicate is a level of temperature between 30°C and 140°C or 86°F and 284°F.

It is at any time possible to press on touches (+) or (-) POWER / TEMPERATURE to increase or decrease the level of regulation of power.

Setting possible:

30°C < TEMPERATURE IN °C < 140°C
86°F < TEMPERATURE IN °F < 284°F

111 levels of temperature
199 levels of temperature



When a level of temperature is selected the indicator of temperature light blink.

Once the temperature of instruction reached, a brief sound signal is listened and the indicator light of temperature stop blinking to be fixed.

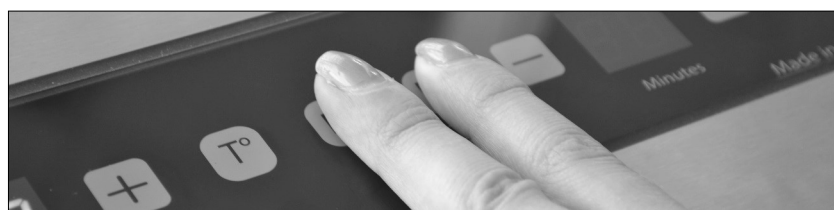
As soon as the pan is removed from the cooking zone, the power or temperature display indicates the absence of the pan by a blinking. There is close to no consumption of power. If the power or temperature display flashes when the pan recovers the cooking zone, it means that the material of the pan is not compatible with the induction technologie. To check if a pan is induction-friendly, place a magnet underneath, if it stiches, the pan is ok for induction.

Control of the temperature

At any time, it is possible to check the temperature of the pan. The product has to be in temperature mode (T°) (°C or °F) and the indicator light of temperature must be fixed.

Press simultaneously « P1 » and « P2 ». The keyboard displays the actual temperature of the bottom of the vitro céramic .

If the pan possesses a good thermal transmission, the temperature in the pan will be equal to the temperature indicate +/- 5 °C.



If the indicator(informer) of temperature is not fixed, if the pan does not possess a flat bottom, or if its thermal conduction is bad, the temperature of the pan will be inconsistent with the temperature of instruction.

Operating instruction

FR

Use of the preset « P1 » and « P2 » touches

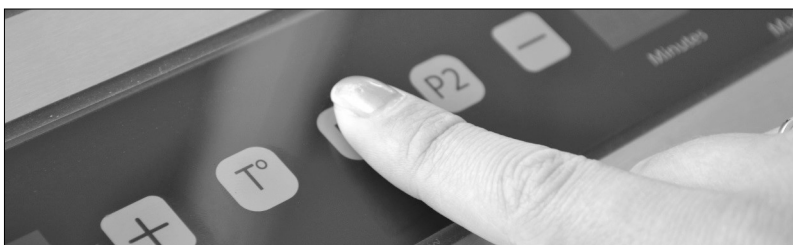
« P1 » and « P2 » have multiple usage:

- They are « preselected » power or temperature levels. The user selects the power level of temperature that needs to be memorized by holding « P1 » or « P2 » for 3 seconds - bip sound means it is saved. Even if the product is unplugged and plugged back, « P1 » and « P2 » will remain saved.

« P1 » saves 1 temperature level + 1 power level, « P2 » saves 1 temperature level + 1 power level, so you have 4 memorized options. To change at any time the memorized power or temperature level, press « P1 » and « P2 » and the new power or temperature level will be saved.

Recommendation: memorize the power or temperature level the most commonly used; this way the next time the user turns the unit on, all he needs to press is « ON/OFF » and « P1 » or « P2 » to have the quickest access to desired power or temperature.

- They are indicator of temperature. When in temperature mode, after selecting a temperature level, press « P1 » and « P2 » simultaneously: the temperature of the vitroceramic glass/bottom of the pan appears on the display.



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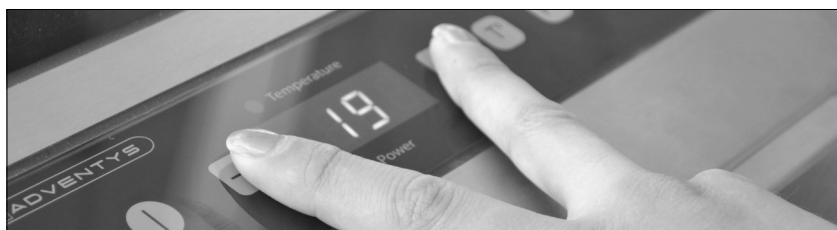
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Switching modes

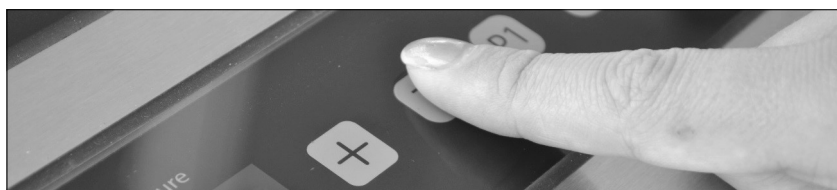
By pressing simultaneously (+) and (-), you can:

- Switch from **power levels** to **watts levels** and reciprocally, from watts levels to power levels (within power mode)

- Switch from **Celsius degrees** to **Fahrenheit degrees** and reciprocally, from **Fahrenheit degrees** to **Celsius degrees** (within temperature mode)



- Select « T° » to enter/exit the **temperature** mode or the **power level** mode.



Comment fonctionne votre appareil

Control of the pan quality

For controlling the pan quality. The product must be in power mode with display in watts mode. Place a pan full of water on the cooktop and select the full power setting (3000 or 3600W) then press « **P1** » and « **P2** » simultaneously: the actual consumption appears on the display which also indicates the quality of the pan.

Model 3000W:

If the power displayed is:

- higher than **2400W** : The quality of the pan is good.
- Between **2000W** and **2400W** : the quality of the pan is average.
- Less than **2000W** : the quality of the pan is poor.

Model 3600W:

If the power displayed is:

- higher than **2900W** : The quality of the pan is good.
- Between **2200W** and **2900W** : the quality of the pan is average.
- Less than **2200W** : the quality of the pan is poor.

This measure can vary according to the operating life of the product before the measure, the temperature of the room, or the load of the pan.

A pan with a poor quality lead overheating and a loss of efficiency of the device.

Display of specific message

The device is extremely safe. It makes a permanent control of the values of temperature and other electric parameters to guarantee to the user the best level of performance and safety at every moment.

A flashing error code « Fx » can appear on the display to warn about a malfunctioning.

The code error flashing is effective as long as the user doesn't stop the device manually unplug and replug the unit, and then relaunch the device using the « On/Off » touch.

If a code error becomes permanent without having the possibility of cancelling it by trying to relaunch the device, it is advised to get in touch with the after-sales service specified by the retailer of the product.

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 non-stick 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.

Use maximum power (3600W) only for boiling or deep-frying.

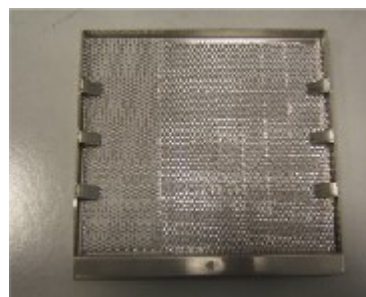
All these defects that do not cause a non operation or inability to use are not covered by the guarantee.



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

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
Haloes 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



Powder



Abrasive sponge



Cream



**Sanitary sponge
special delicate dishes**

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 :**

YOU NOTICE THAT ...	POSSIBLE CAUSES	WHAT YOU CAN DO
When putting into service, a bright display appears	Regular functioning	NOTHING: everything is normal
When putting into service, your installation short-circuits	The connection of your device is defective	Verify your connection or the conformity of the connection
The ventilation continues a few minutes after stopping the device	Cooling of the device	It's normal
The device doesn't work. The display on the casing stays off	The device is not supplied. The supply or the connection is defective	Inspect fuses and the circuit breaker of your electric installation
« F- » appears on the power or temperature display	There is a touch activated permanently on the control keyboard	If the default doesn't disappear, call the after-sales service
« F7 » appears on the power or temperature display	Electric circuits are over heating	Inspect the ventilation of the device and check if it is operational
The device doesn't work « Fx » appears on the display	Electric circuits doesn't work well	Unplug and replug the device. Problem already present Call the after-sales service
After switching on the device and starting the cooking zone, the selected indicator continues to flash	The pan you are using is not compatible with the induction technology or is of a diameter smaller than 12 cm	See « Cookware Recommended section »
Pan makes noise while cooking	It's a vibration generated by the circulation of the current in the pan	This phenomenon is normal with some type of pans. There is no danger
The device releases a smell during the first cookings	New device	Run the cooking during half an hour with a pan full of water

If the vitroceramic hob suffers a breakage, split or crack, no matter how small, disconnect the appliance immediately and contact 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.