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› [Foset](#) /

› [Foset Riviera PAE-604NI 60 cm 4-Burner Built-in Induction Cooktop User Manual](#)

Foset PAE-604NI

Foset Riviera PAE-604NI 60 cm 4-Burner Built-in Induction Cooktop User Manual

Model: PAE-604NI

1. INTRODUCTION

Thank you for choosing the Foset Riviera PAE-604NI Built-in Induction Cooktop. This appliance is designed to provide efficient and safe cooking with its advanced induction technology and sleek glass surface. To ensure optimal performance and safety, please read this manual thoroughly before installation, operation, and maintenance. Keep this manual for future reference.

2. SAFETY INFORMATION

Your safety and the safety of others are paramount. Please observe all safety precautions outlined in this manual.

General Safety

- This appliance is for domestic use only.
- Ensure the cooktop is installed by a qualified technician in accordance with local regulations.
- Do not operate the cooktop if the glass surface is cracked or damaged. Contact customer service immediately.
- Keep children away from the appliance during operation and when it is cooling down.
- Do not place metallic objects such as knives, forks, spoons, or lids on the cooktop surface as they can become hot.
- Always use compatible cookware for induction cooking.

Safety Features

- **Safety Lock:** Prevents accidental operation, especially by children.
- **Overheating Protection:** Automatically shuts off the cooktop if it detects excessive temperatures.

- **Automatic Shut-off:** If a cooking zone is left on for an extended period without adjustment, it will automatically turn off.

3. PRODUCT OVERVIEW

The Foset Riviera PAE-604NI is a 60 cm built-in induction cooktop featuring four cooking zones and intuitive touch controls.

Key Features

- Electronic ignition, no gas required.
- Touch controls for adjustable temperature, power level, and timer.
- Easy-to-clean glass surface.
- Safety lock and overheating protection.
- Compatible with cast iron, enamelware, or ferromagnetic base cookware.
- Heats only the cookware, not the cooktop surface, for enhanced safety.

Components



Figure 3.1: Foset Riviera PAE-604NI 60 cm Built-in Induction Cooktop, top view.

Cubierta de cristal para fácil limpieza



Display digital



Figure 3.2: Foset Riviera PAE-604NI Induction Cooktop highlighting the easy-clean glass surface and digital touch controls.



Figure 3.3: Key features of the Foset Riviera PAE-604NI Induction Cooktop.

4. SETUP AND INSTALLATION

Proper installation is crucial for the safe and efficient operation of your induction cooktop. It must be installed by a qualified professional.

Dimensions and Cutout Requirements

Ensure your countertop cutout meets the following dimensions:

- **Cooktop Dimensions:** 59 cm (Width) x 52 cm (Depth) x 9 cm (Height)
- **Cutout Dimensions:** Approximately 56.5 cm (Width) x 49.5 cm (Depth) x 8.5 cm (Height)

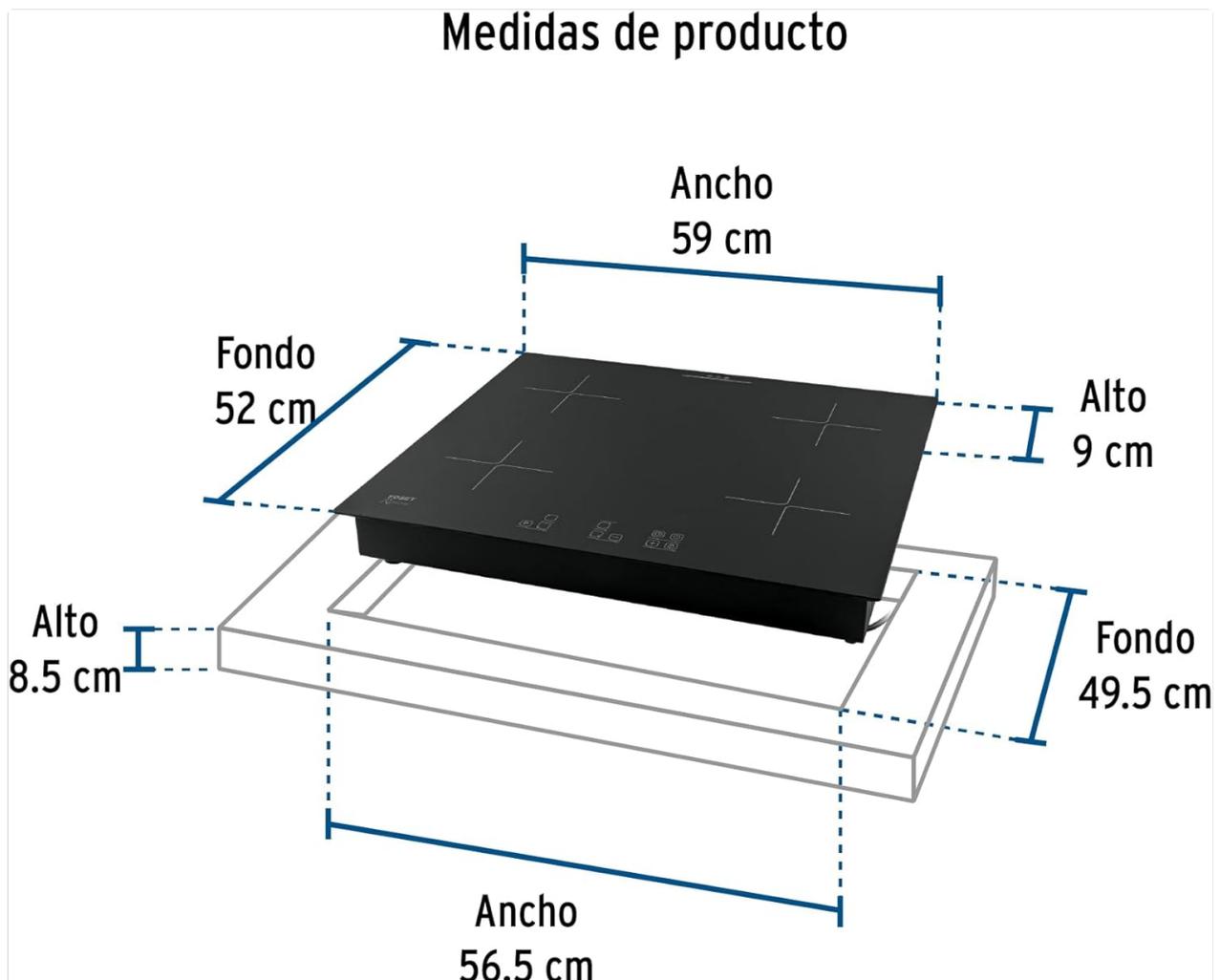


Figure 4.1: Product and cutout dimensions for installation.

Electrical Connection

The cooktop requires an electrical connection. Refer to the specifications section for detailed power requirements. Ensure the electrical supply matches the appliance's rating and is properly grounded.

5. OPERATING INSTRUCTIONS

The Foset Riviera PAE-604NI features intuitive touch controls for easy operation.

Compatible Cookware

Induction cooktops require cookware with a magnetic base. Use pots and pans made of:

- Cast iron
- Enamelware
- Stainless steel with a magnetic base
- Any cookware marked as induction-compatible

To test if your cookware is compatible, place a magnet on the bottom. If it sticks, the cookware is suitable for induction.

Basic Operation

1. **Power On:** Touch the power button to turn on the cooktop.
2. **Select Cooking Zone:** Place compatible cookware on the desired cooking zone. Select the zone by touching its corresponding control.
3. **Adjust Power/Temperature:** Use the '+' and '-' buttons or the slider control to adjust the power level (typically 1-8 levels) or temperature.
4. **Set Timer:** Touch the timer button and use '+' and '-' to set the desired cooking time. The cooktop will automatically turn off the selected zone when the timer expires.
5. **Safety Lock:** To activate the safety lock, touch and hold the lock button. This will prevent accidental changes to settings. Repeat to unlock.
6. **Power Off:** Touch the power button to turn off the cooktop. The residual heat indicator ('H') may remain lit until the surface cools down.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your cooktop and ensure its aesthetic appeal.

Cleaning the Glass Surface

- Always ensure the cooktop is turned off and cool before cleaning.
- For light spills and daily cleaning, wipe the surface with a damp cloth and mild detergent.
- For stubborn stains or burnt-on food, use a ceramic hob scraper and a specialized ceramic hob cleaner. Follow the product instructions for the cleaner.
- Avoid abrasive cleaners, scouring pads, or harsh chemicals, as these can scratch or damage the glass surface.
- Dry the surface thoroughly after cleaning to prevent water spots.

7. TROUBLESHOOTING

If you encounter issues with your cooktop, refer to the following troubleshooting guide. For problems not listed here, contact a qualified service technician.

Problem	Possible Cause	Solution
Cooktop does not turn on or heat up (e.g., makes a "tic tic tic" sound but no heat).	<ul style="list-style-type: none">• Incompatible cookware.• No cookware on the zone.• Power supply issue.• Safety lock activated.	<ul style="list-style-type: none">• Ensure you are using induction-compatible cookware.• Place cookware on the cooking zone before selecting it.• Check the circuit breaker.• Deactivate the safety lock.
Cooktop displays an error code.	Specific error condition (e.g., overheating, sensor fault).	Turn off the cooktop, wait a few minutes, and turn it back on. If the error persists, consult a service technician.

Problem	Possible Cause	Solution
Uneven heating.	Cookware base is warped or too small for the zone.	Use cookware with a flat, thick base that matches the size of the cooking zone.
Cooktop makes noise during operation.	Normal operation sounds (e.g., fan noise, slight hum from cookware).	This is generally normal for induction cooktops. If the noise is unusually loud or persistent, contact service.

8. SPECIFICATIONS

Feature	Specification
Brand	Foset
Model Number	PAE-604NI (Internal: 46916)
Product Dimensions	59 cm (Width) x 52 cm (Depth) x 9 cm (Height)
Weight	10.58 kg
Heating Elements	4 Induction Burners
Color	Black
Power Source	Electric
Special Feature	Easy Clean
Heater Surface Material	Glass
Compatible Material	Cast Iron (Ferromagnetic base)
Burner Type	Induction

9. WARRANTY AND SUPPORT

Foset products are manufactured to high-quality standards. For warranty information, please refer to the warranty card included with your product or contact Foset customer service. Keep your proof of purchase for any warranty claims.

For technical support, service, or to obtain replacement parts, please contact your local Foset authorized service center or visit the official Foset website.

