

Foset PAE-302NI

Foset Riviera PAE-302NI 30cm Built-in 2-Burner Induction Cooktop User Manual

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Foset Riviera PAE-302NI 30cm Built-in 2-Burner Induction Cooktop. Please read all instructions carefully before installation and use, and keep this manual for future reference.

2. SAFETY INFORMATION

Always prioritize safety when operating electrical appliances. Failure to follow these instructions may result in electric shock, fire, or personal injury.

- Ensure the cooktop is installed by a qualified technician according to local electrical codes.
- Do not touch hot surfaces. Use handles or knobs.
- Never leave the cooktop unattended during operation.
- Do not use the cooktop for purposes other than cooking.
- Keep children away from the cooktop during use 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.
- If the glass surface is cracked, immediately turn off the appliance and disconnect it from the power supply. Contact customer service.
- Ensure proper ventilation around the cooktop.

3. PRODUCT FEATURES

Your Foset Riviera PAE-302NI Induction Cooktop is designed for modern kitchens, offering efficiency and safety.

- **Adjustable Touch Controls:** Easily set temperature, power level, and timer with intuitive touch controls.
- **Electronic Ignition:** Operates purely on electricity, eliminating the need for gas.
- **Glass Surface:** A sleek, durable glass surface ensures easy cleaning.
- **Safety Lock:** Prevents accidental operation, ideal for households with children.
- **Overheating Protection:** Automatically shuts off if the temperature exceeds safe limits.

- **Induction Technology:** Heats only the cookware, not the cooktop surface, for safer and more efficient cooking.



Figure 1: Key features of the Foset Riviera PAE-302NI Induction Cooktop.

4. SETUP AND INSTALLATION

The Foset Riviera PAE-302NI is a built-in induction cooktop designed for seamless integration into your kitchen countertop. Professional installation is recommended.

4.1 Dimensions

Before installation, ensure your countertop cutout matches the required dimensions for a proper fit.

- **Product Dimensions:** 52 cm (length) x 29 cm (width) x 9 cm (height)
- **Weight:** 5.48 kg

Medidas de producto

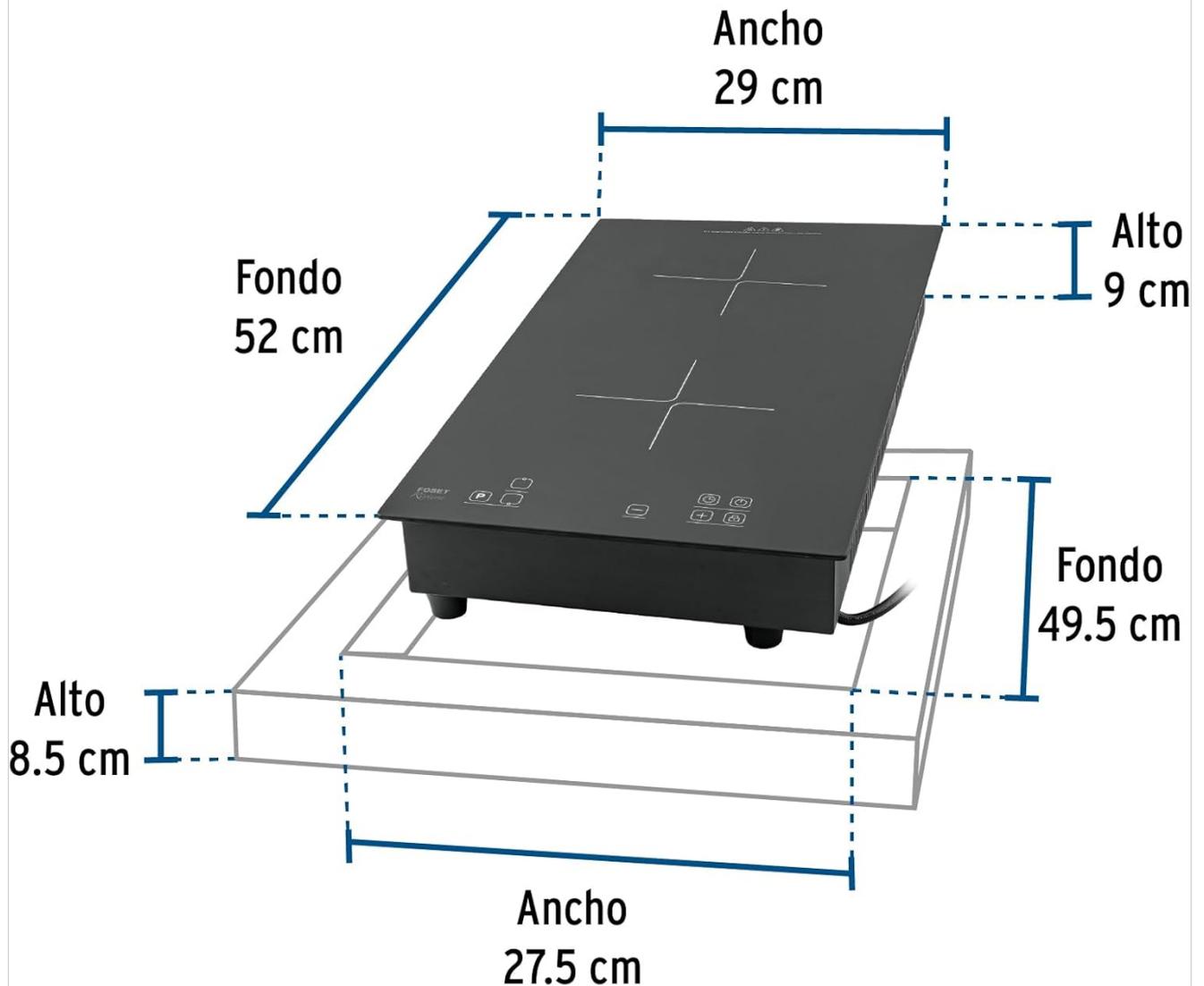


Figure 2: Product dimensions for installation.

4.2 Electrical Connection

This appliance requires a dedicated electrical circuit. Consult a qualified electrician to ensure your electrical system can support the cooktop's power requirements.

5. OPERATING INSTRUCTIONS

Operating your induction cooktop is straightforward with its touch controls. Ensure compatible cookware is placed on the cooking zone before turning it on.

5.1 Power On/Off

1. Place a compatible pot or pan on the desired cooking zone.
2. Press the **ON/OFF** button to activate the cooktop.

5.2 Adjusting Power/Temperature

Use the **+** and **-** buttons to adjust the power level or temperature. The digital display will show the current setting.

5.3 Timer Function

To set a cooking timer:

1. Select the cooking zone you wish to set the timer for.
2. Press the **Timer** button.
3. Use the + and - buttons to set the desired cooking time (up to 99 minutes).
4. The cooktop will automatically turn off when the timer expires.

5.4 Safety Lock

To activate the safety lock, press and hold the **Lock** button for 3 seconds. This will prevent accidental changes to settings. To deactivate, press and hold the **Lock** button again for 3 seconds.

5.5 Operational Videos

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Video 1: Instructional video demonstrating the basic operation of a 2-burner induction cooktop, including power adjustment, timer settings, and cleaning procedures.

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Video 2: Video showcasing the features and operation of a magnetic electric induction cooktop, including power settings, temperature control, and how the cooktop responds to compatible and incompatible cookware.

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Video 3: Video highlighting the benefits and operation of an AVERA induction cooktop, emphasizing electric-only cooking, safety features, and compatibility with various cookware.

6. COMPATIBLE COOKWARE

Your induction cooktop requires cookware with a ferromagnetic base. This includes:

- Cast iron pots and pans
- Enamelware
- Stainless steel cookware with a magnetic base

To check if your cookware is compatible, simply hold a magnet to the bottom. If the magnet sticks, the cookware is suitable for induction cooking.

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Video 4: Video demonstrating compatible cookware materials for induction cooktops, including cast iron, enamelware, and stainless steel with a ferromagnetic base. It also shows how to perform the magnet test.

7. MAINTENANCE AND CLEANING

The glass surface of your Foset Riviera induction cooktop is designed for easy cleaning.

- Always allow the cooktop to cool completely before cleaning.
- Wipe the glass surface with a soft cloth and a mild detergent.
- For stubborn stains, use a ceramic cooktop cleaner and a non-abrasive pad.
- Do not use abrasive cleaners, scouring pads, or harsh chemicals, as they can scratch or damage the glass surface.
- Ensure no liquid enters the ventilation openings.

8. TROUBLESHOOTING

If you encounter issues with your cooktop, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooktop does not turn on	No power supply; Cooktop not properly plugged in; Safety lock activated.	Check power outlet and circuit breaker; Ensure plug is fully inserted; Deactivate safety lock (press and hold lock button for 3 seconds).
Cooktop displays "E0" or similar error code	Incompatible cookware; Cookware not centered on the cooking zone; No cookware on the zone.	Use compatible cookware (ferromagnetic base); Center the cookware on the zone; Place cookware on the zone.
Cooktop makes a humming noise	Normal operation sound of induction technology.	This is normal and not a fault.
Food not heating evenly	Cookware base is warped or uneven; Cookware is too small for the zone.	Use cookware with a flat, even base; Ensure cookware diameter matches the cooking zone.

If the problem persists after attempting these solutions, please contact customer support.

9. SPECIFICATIONS

- **Model:** PAE-302NI (Manufacturer Model: 46917)
- **Brand:** Foset Riviera
- **Type:** Built-in Induction Cooktop
- **Number of Burners:** 2
- **Surface Material:** Glass
- **Color:** Black
- **Dimensions (L x W x H):** 52 cm x 29 cm x 9 cm
- **Weight:** 5.48 kg
- **Special Feature:** Easy to clean

10. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation included with your product or contact Foset customer service. Keep your purchase receipt as proof of purchase.

For technical support or service inquiries, please visit the official Foset website or contact their customer support line.