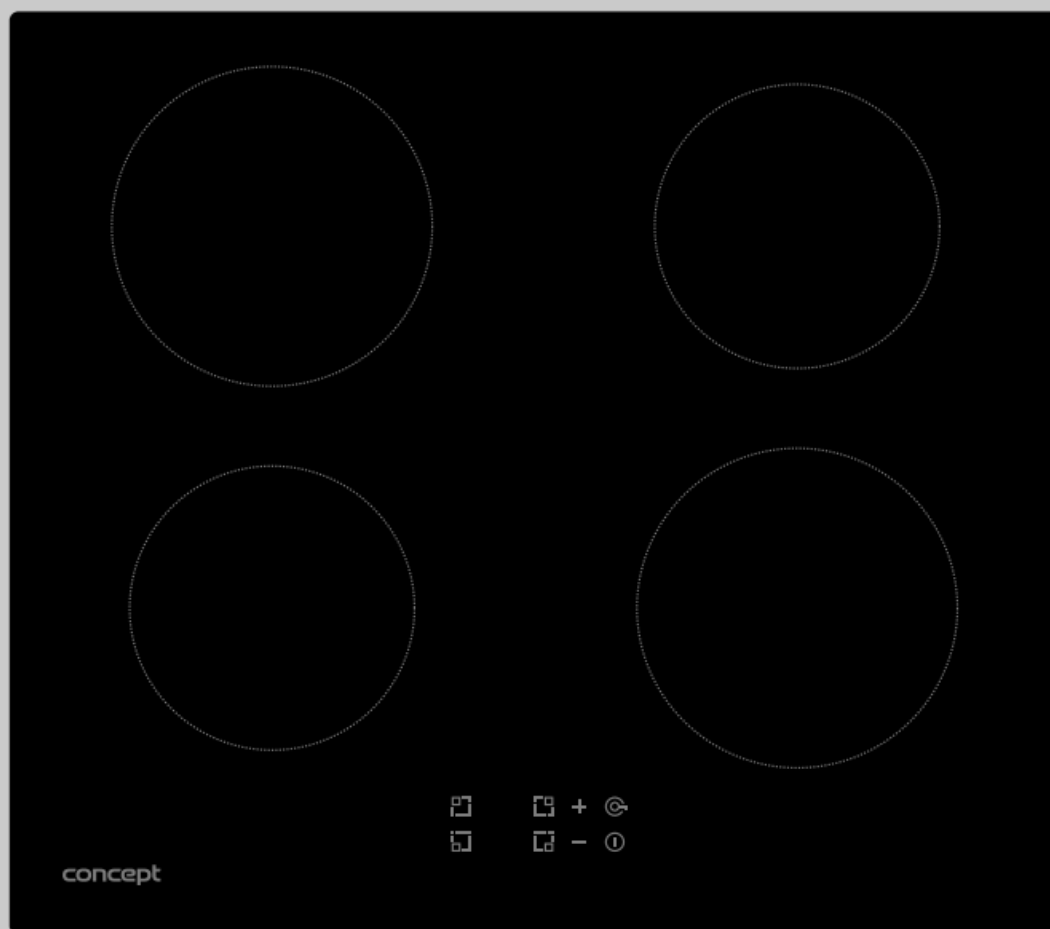




concept IDV 2660n Built In induction Plate Instruction Manual

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concept IDV 2660n Built In induction Plate Instruction



IDV 2660n

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ACKNOWLEDGMENT

Thank you for purchasing a Concept product. We hope you will be satisfied with our product throughout its service life. Please study the entire Operating Manual carefully before you start using the product. Keep the manual in a safe place for future reference. Make sure other people using the product are familiar with these instructions.

What does cooking with induction mean?

Cooking with induction is based on a completely different principle than the usual ways of heating. The heat is created directly in the cooking utensil, whilst the hotzone remains cold. This method of heating has many advantages in comparison with other ones:

1. Saving of time at cooking and baking

The cooking utensil is heated directly, not the glass-ceramic plate. There are no big heat losses so the effectiveness is higher than other heating methods.

2. Energy saving

It is established that cooking with induction consumes less electric power than other cooking methods.

3. Controlled supply of heat and more safety

The heating plate transfers heat or interrupts its supply immediately after setting the power. As soon as you take the cooking utensil off the heating plate, heating is interrupted without the need to switch off the hotzone. After the end of cooking, only residual heat coming from the cooking utensil remains on the heating plate. Nevertheless, we do not recommend leaving anything on the plate without attendance.

Note: So as to prevent unwanted heating, e.g. in case of laying metal instruments on the plate, the system activates only if the bottom of the utensil is of a specific dimension or bigger.

WARNING!

This unit complies with the directive of safety and electromagnetic compatibility; nevertheless, people with a **pacemaker** should not approach the unit. Some other devices, such as hearing aids etc., could malfunction too. If the unit is on, do not bring magnetically sensitive things (diskettes, credit cards, magnetic tapes etc.) near it.

Technical parameters	
Voltage	220 – 240 ~ 50/60 Hz
Max. input	6400 W
Diameter and input of the front left hotzone	ø 160 mm, 1400 W
Diameter and input of the rear left hotzone	ø 180 mm, 1800 W
Diameter and input of the rear right hotzone	ø 160 mm, 1400 W
Diameter and input of the front right hotzone	ø 180 mm, 1800 W
External dimensions (w x d x h)	590 x 520 x 60 mm
Installation dimensions (w x d x h)	560 x 490 x 52 mm
Weight	10,2 kg
Sound power level of fan	< 60 dB(A)

The manufacturer reserves the right of possible technical changes, misprints and differences in pictures without previous notice.

IMPORTANT NOTICES

Delivery

- Check the package and unit immediately after delivery for any damage that may have occurred during shipping.
- If the unit is damaged, do not operate it. Contact the supplier as soon as possible.
- Remove all the covering and marketing materials from the unit before the first use.
- Dispose of the packaging material properly

Installation

- The appliance is designed to be built into a kitchen countertop.
- The lower edge of the cooktop base is fitted with a watertight seal.
- Follow the instructions for the appliance connection and installation.
- The unit has to be disconnected from the power socket during installation.
- Before connecting the appliance, ensure that your local connection is earthed and compliant with all applicable regulations.
- Make sure the mains voltage and current protection correspond to the values on the rating plate. Use earthed wall outlets only.
- After installation of the unit its plug or circuit breaker shall be freely accessible.
- Only an authorized technician may install and connect your appliance.
- Improper connection and/or incompetent installation may result in injury or death.
- The manufacturer takes no responsibility for any damage incurred due to improper installation or use.

Normal operation

- Use the unit only as described in this operating manual.
- Use the unit in a household to heat or prepare food only.
- The appliance is not intended for use by people with reduced physical, sensory or mental capabilities or lack of knowledge, unless under the supervision of an acquainted person responsible for their safety.
- Do not touch hot surfaces when using the cooktop or after.
- Do not touch the unit with wet or damp hands.
- In case of any failure turn off the product and disconnect the plug from the mains outlet or switch off the circuit breaker.
- Never pull the cord to disconnect the plug from the socket; hold the plug instead.
- Check the appliance and power cord for damage regularly. Never switch on a damaged appliance.
- Do not immerse the power cord, plug, or appliance in water or any other liquid.
- Make sure that all controls are in the OFF position when the appliance is not in use.
- Do not use accessories which have surface treatment damaged, are worn or have other defects.

Children in the household

- Do not allow children or unskilled people to handle the unit. Use the unit out of the reach of these individuals.
- Take extra care when using the unit near children.
- Do not use the appliance as a toy.
- Use manufacturer-recommended accessories only.

Cooking

- Food such as soups, sauces or beverages may heat and overflow very quickly during cooking. Proceed carefully, use the appropriate settings and stir the food as often as necessary.
- Hot oil or fat is capable of rapid ignition. There is a risk of fire!
- Never leave hot oil or grease unattended!
- Never extinguish flaming oil with water. Use a close-fitting lid or a plate to cover a pot.
- Turn off the appliance and allow the pot to cool.

Hot hotzones

- Never touch hot hotzones. There is a risk of burning yourself!
- The indicators of residual heat “H” show that the hotzones are still hot. Do not allow children to get close to the appliance. There is a risk of burning yourself!
- Do not lay flammable things on the heating plate. There is a risk of fire!
- If there is a drawer under the heating plate, do not keep flammable things or sprays in it. There is a risk of fire!
- Supply cables of electrical appliances must not touch hot hotzones. Otherwise both the insulation of the cables and the heating plate may be damaged.

Wet bottoms of utensil and hotzones

- If there is water between the utensil bottom and the hotzone, vapour pressure may arise. The vapour pressure could make the cooking utensil jump up. Danger of injury!
- Make sure that the hotzones and bottom of utensils are dry.

Cracks in the glass-ceramic plate

- If any cracks, fissures or breaks appear on the glass-ceramic plate, there is a risk of electric shock.
- Immediately switch off the unit. Disconnect the unit from mains by switching off the respective circuit breaker.
- Contact an authorized service centre.

Hotzone heats, but the indicator does not work

- If a hotzone heats but its indicator does not work, switch off the hotzone. There is a risk of burning.
- Contact an authorised service centre.

Do not lay any metal things on the induction heating plate

- Do not leave any lids or other metal things on the induction heating plate.
- In case of accidental switch-on of the unit these things could heat very quickly and cause burning.

Fig. 1



- Coarse bottoms of pots and pans could scratch the glass-ceramic plate. Therefore check the cooking utensil.
- A cooking utensil on the switched-on heating plate must contain liquid or food. The heating plate is equipped with an internal safety system against overheating. However, an empty utensil can heat so quickly that the automatic switch-off system does not manage to react and the utensil may reach very high temperatures. This could damage both the bottom of the utensil and the glass-ceramic plate. If this happens, do not touch the utensil and switch off the heating plate. If the unit does not heat after cooling down, contact an authorised service centre.

Hot cooking utensil

- Do not put hot pots or pans on the control panel or the frame or edge of the heating plate. Otherwise damage could occur.

Salt, sugar and sand

- Salt, sugar and grains of sand (coming e.g. from cleaning vegetables) could scratch the heating plate. Do not use the heating plate as a work area or a side table!

Hard and sharp objects

- If a hard and/or sharp object falls on the heating plate, the plate can be damaged. Do not place such objects above the heating plate.

Overboiled food

- Sugar, as well as food with high sugar content, damages the heating plate when coming into contact with it. Immediately remove overboiled food of this kind using a glass scraper.





WARNING! A glass scraper is sharp.

Foils and plastic

- Aluminium foils and plastic utensils melt down, when on a hot hotzone.
- Protective foil for cookers is not suitable for the heating plate.

Examples of possible damages

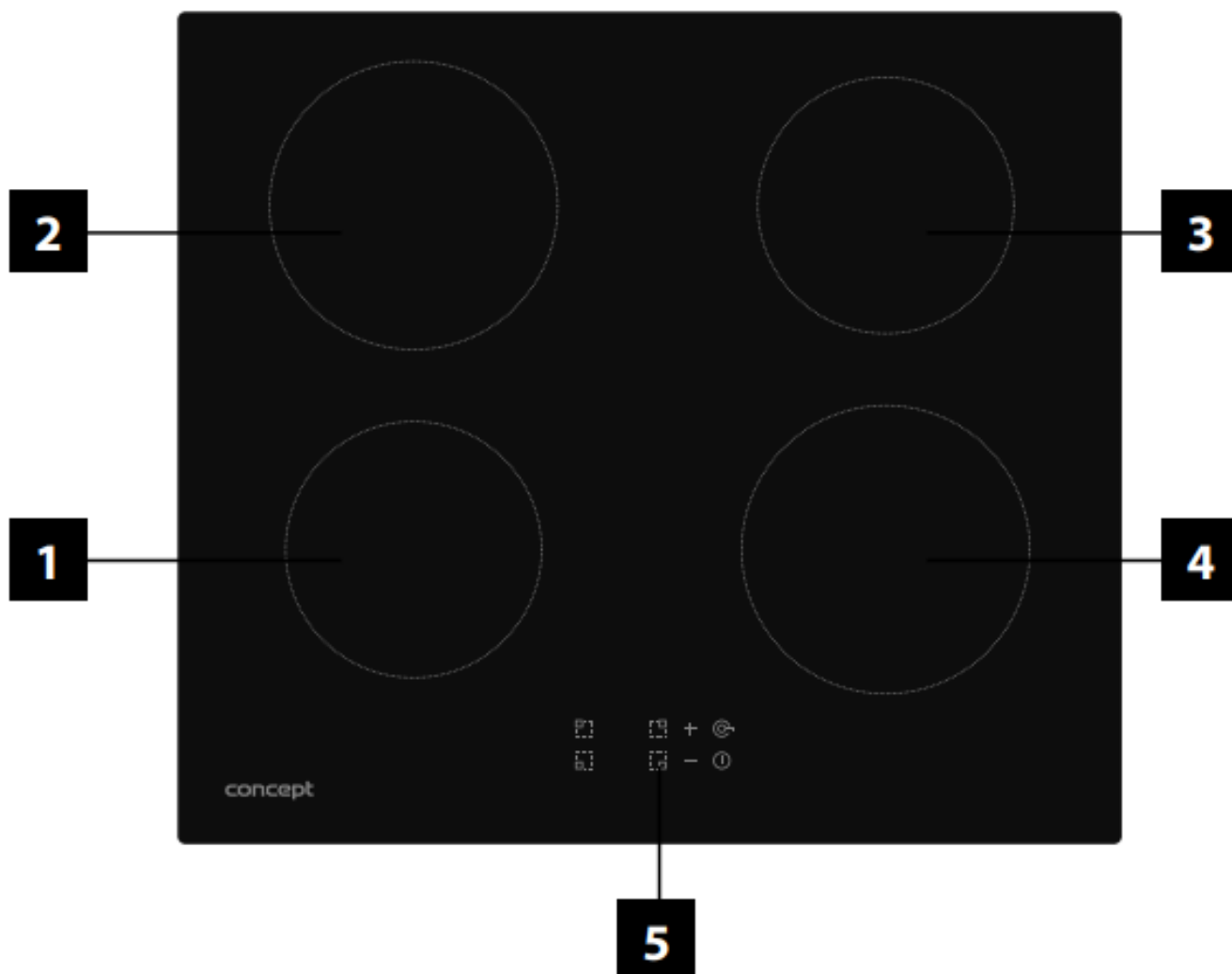
The following damages do not negatively affect the function or performance of the heating plate.

	<p>Stains Burnt remains of sugar or food with high sugar content.</p>		<p>Colouring Metallic-gloss colouring caused by the use of unsuitable cleaning agents or abrasions from the bottom of cooking utensils</p>
	<p>Scratches Scratches caused by grains of salt, sugar or sand or by the coarse bottom of utensils</p>		<p>Wear of the decoration Wear caused by the use of unsuitable cleaning agents.</p>

These damages result from improper maintenance of the heating plate and are not covered by the warranty. These are not technical problems of the unit.

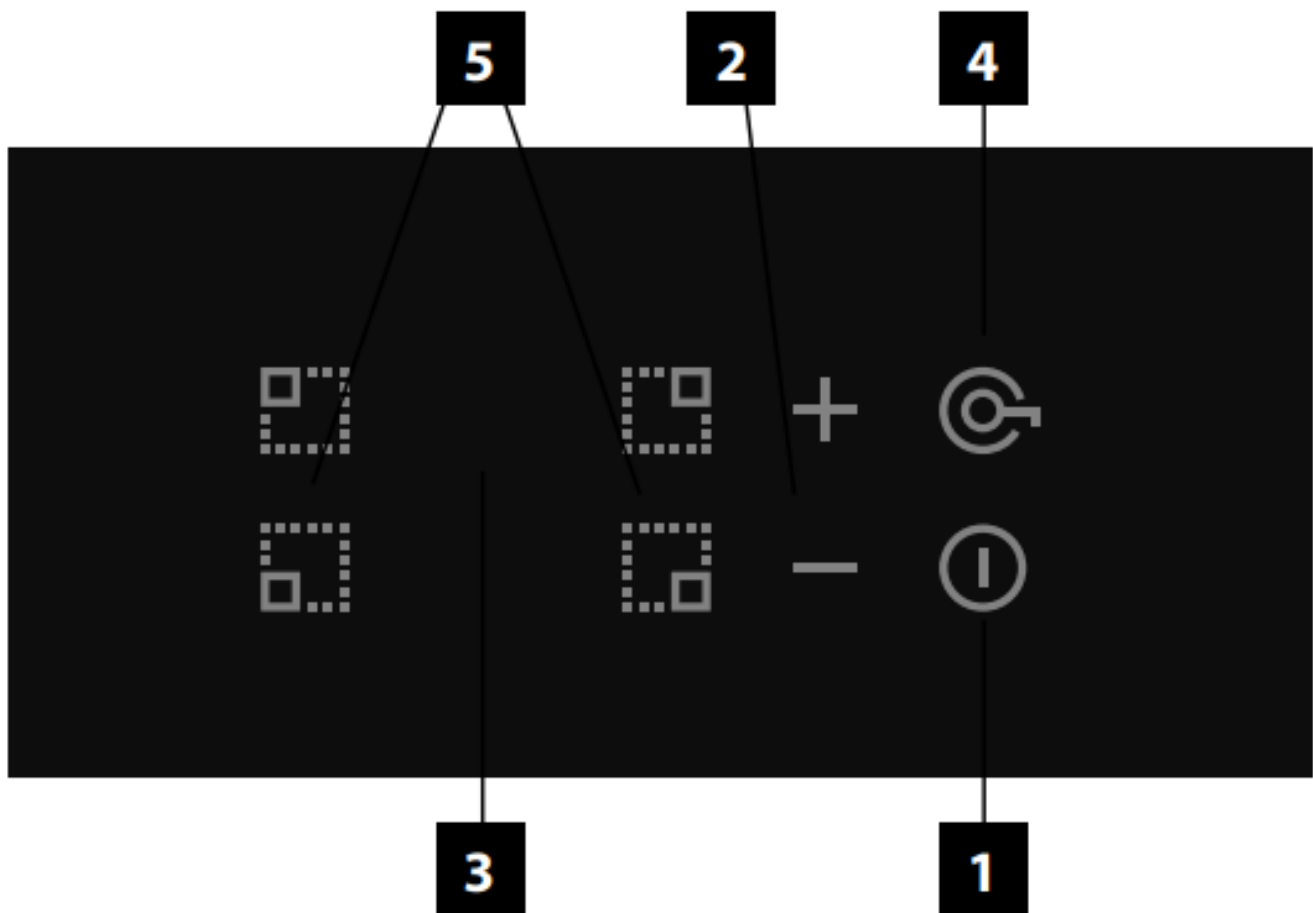
PRODUCT DESCRIPTION

1. **Front left hotzone (ø 180 mm)**
2. **Rear left hotzone (ø 180 mm)**
3. **Rear right hotzone (ø 180 mm)**
4. **Front right hotzone (ø 180 mm)**
5. **Control panel**



DESCRIPTION OF THE CONTROL PANEL

1. ON/OFF symbol
2. Symbols for setting the hotzone power level
3. Display of the set hotzone power level
4. Symbol for activation/deactivation of the child lock
5. Symbols for the selection of the hotzone



OPERATING INSTRUCTIONS

- Areas designed only for cooking – electrical hotzones – are indicated on the heating plate. The diameters of the hotzones are derived from the usual dimensions of cooking utensils.
- Only the surface inside the indicated diameter is heated; other surfaces remain relatively cold and can be used as layaside areas.
- The temperature limiter prevents hotzones under the glass-ceramic plate from overheating.
- The shining “H” symbols on the indicator position of the input levels signal increased temperature of the hotzone after switching off. The hot area can be energetically utilised. The symbol will go off as soon as the hotzone has cooled down to such a temperature that there is no longer any risk of burning.
- The inputs of hotzones are controlled within the range of 9 levels, which can be selected by pressing the touch symbols with respective indicators on the control panel. At each pressing of a symbol a beep can be heard. The response time for pressing a symbol is 1 second, for which period it is necessary to hold your finger on the symbol.

WARNING!

- The touch control is activated by placing a finger on the required symbol on the glass-ceramic plate. Therefore, keep the control panel clean and dry.
- The sensors do not respond to matte, dark colours (do not use black gloves). Do not place anything on the control panel of the heating plate.
- Make sure the unit is prevented from being accidentally switched on, e.g. by a pet.
- When the heating plate is disconnected from the mains, the set parameters are reset and the heating plate

control is locked.

- In monophasic connection (see Connection of the terminal box) all the hotzones cannot be used at maximum power.
- To prevent power overload of the respective circuit breaker, the unit automatically reduces the input of individual hotzones.

Before first use

Prior to the start of use of a new unit, wipe it with a wet and then a dry cloth.

Switching on the heating plate

To switch on the heating plate, press the ON/OFF symbol (1). If you do not make a further selection within 1 minute, the heating plate automatically switches off.

Switching on a hotzone

1. Press the symbol for hotzone selection (7) to activate the hotzone. „0“ symbol is blinking for the selected hotzone on the display (3).
2. Press the „+“ or „-“ symbol (2) repeatedly to set the required power level to a value of **1 through 9**. If you do not set the power level within 5 seconds, the heating plate returns to the hotzone selection mode.

Note: If the „U“ symbol is shining on the display (3), the cooking utensil's bottom diameter is too small or it is made of an unsuitable material. Use a smaller hotzone or utensil with a larger bottom diameter or a utensil made of another material.

Switching off a hotzone

1. Press the symbol for hotzone selection (7) to activate the hotzone (number of the selected hotzone is blinking).
2. Set the power level to „0“ gradually by repeatedly pressing the „-“ symbol, or switch the hotzone off by simultaneously pressing both the symbols „+“ and „-“.
3. After the hotzone has been switched off, its display may show the „H“ symbol indicating that the zone is hot and there is a risk of burning. This residual heat can be utilised.

Child lock function

This function prevents unwanted operation of the heating plate. Procedure:

a) Locking

Press and hold the symbol for activation/deactivation of the child lock (6) until a beep is heard. The „Lo“ symbol (locked) will be illuminated on the display (3). Thus the control panel of the heating plate is locked except for the ON/OFF symbol(1).

b) Unlocking

Press and hold the symbol for activation/deactivation of the child lock (6) until a beep is heard. „Lo“ symbol will go of

Switch-off of the heating plate

a) Manual switch-off

Press the ON/OFF symbol (1). The entire heating plate switches off and its setting is reset. After the switch-off of the heating plate, the displays of the hotzones remaining hot display the „H“ symbol (hot). Do not touch the hot hotzones; there is a danger of burning!

b) Automatic switch-off

If you switch off all hotzones, the entire heating plate switches off automatically within 1 minute.

c) Safety switch-off

The cooking time on individual hotzones is limited to 8 hours for safety reasons (power level 1-3), 4 hours (power level 4-6) or 2 hours (power level 7-9).

Residual heat indicators

After the switching off of a hotzone the display shows the „H“ symbol (hot), which signals increased temperature of the hotzone's surface.

This signalling reduces the risk of burning on a switched off hotzone. The hot area can be energetically utilised.

Cooking Tips

Some examples of setting of input levels:

a) Level 1-3 is designed for

- keeping liquids simmering,
- moderate and slow heating without the risk of burning,
- melting of butter or chocolate,
- defrosting,
- boiling a small quantity of liquid.

b) Level 4-6 can be used for

- intensive boiling,
- keeping a larger quantity of liquid boiling,
- stewing.

c) Level 7-9 can be used for

- cooking food requiring fast heating and high temperature (beef steaks, schnitzels, fried potatoes etc.),
- heating food before switching over to a lower level.

Energy Saving Tips

• Flat bottom of utensil

Use pots and pans with thick flat bottoms. Uneven bottoms result in extension of the cooking time.

• Proper size of utensil

Use the proper size of the cooking utensil for each hotzone. The diameter of the bottom of a pot or pan should be smaller than or the same as the hotzone size.

Note: Take into account that manufacturers often state the upper diameter of a cooking utensil, which is usually larger than its bottom diameter.

• Adequate size of utensil

For small quantity of food use a little pot. Large and only partially filled pot needs too much energy.

- **Covering by a lid**

Always cover pots and pans with suitable lids. Cooking without a lid implies the consumption of much more energy.

- **Cooking with a little quantity of water**

Cook food with a little quantity of water. Thus you save energy. Vitamins and mineral matters will remain preserved when cooking vegetables.

- **Switching over to a lower power level**

Switch over to a lower power level on time.

CLEANING AND MAINTENANCE

The heating plate itself does not warm up, so no remains of food can get burnt on it. For cleaning of the heating plate you do not have to wait until it cools down.

Never use high-pressure cleaners or autoclaves for cleaning the heating plate.

Maintenance

For the care of the heating plate use a protective and preservation agent designed for glass-ceramic surfaces. It will cover the heating plate with a protective layer which repels dirt and facilitates cleaning.

Cleaning of the heating plate

Clean the heating plate after each cooking session. It will prevent the remains of food from burning during the next cooking session.

For the removal of food remains and the layer of grease use a glass scraper.

For cleaning the lukewarm heating plate use a cleaning agent and a paper towel. If the plate is cleaned while hot, stains could appear on it.

Then wipe the plate with a damp cloth and wipe it dry using a soft cloth.

Cleaners

Use cleaners suitable for glass-ceramic surfaces, e.g. CERA, CLEN, Cera-fix, Sidol for ceran + steel.

Water stains can also be removed by means of lemon or vinegar.

Improper cleaners

Never use Coarse sponges, abrasive agents or aggressive cleaners such as the spray for cleaning ovens and stain remover.

Scraper for glass

Tough dirt should be removed preferably by means of a glass scraper.

Release the scraper.

Clean the heating plate with the edge only.

The holder of the scraper could scratch it.

WARNING!

The scraper is very sharp. Danger of injury! After cleaning, secure the scraper again.

If the edge is damaged, release it immediately.

Metallic-gloss colouring

Metallic-gloss colouring appears after the use of unsuitable cleaners or abrasion of a cooking utensil bottom. Its removal is very difficult. Use Stahl-Fix or Sidol for ceran+steel. Removal of this colouring in our service centres is charged for.

Control panel

Keep the panel clean and dry.

Food residue and food that has boiled over may affect the performance of the controls

UNIT INSTALLATION

- Only the customer is responsible for installation in situ. Defects caused by incorrect installation are not covered by the warranty.
- The manufacturer bears no responsibility for damage caused to people, animals or objects as a result of incorrect installation.
- To ensure the correct function of the unit, place it in suitable furniture.
- The unit should be installed in standardised kitchen furniture designed for built-in appliances or in properly adapted furniture of dimensions according to Fig. 1 and 2.
- The kitchen furniture must be made of sufficiently heat-resistant material. The materials and adhesives used must be resistant to heating of the unit according to standard ČSN EN 60335-2-6. Materials and adhesives that do not meet the stated standard may deform or loosen.

PFollow the installation instructions:

1. Remove all the covering and marketing materials from the unit before the first use. Install the heating plate in a cut-out in the worktop of a minimum thickness of 38 – 40 mm, with the surface covered with a heat-resistant material. The worktop must be installed horizontally and at the wall it must be sealed against leaking liquids. Ovens, the combustion products of which could flow up under the heating plate, cannot be installed under the heating plate without taking special measures.
2. The required dimensions of the built-in hole in the worktop are on Fig. 1. Leave min. 50 mm space for the adjacent cabinets on the sides. Leave at least 50 mm free space behind the heating plate

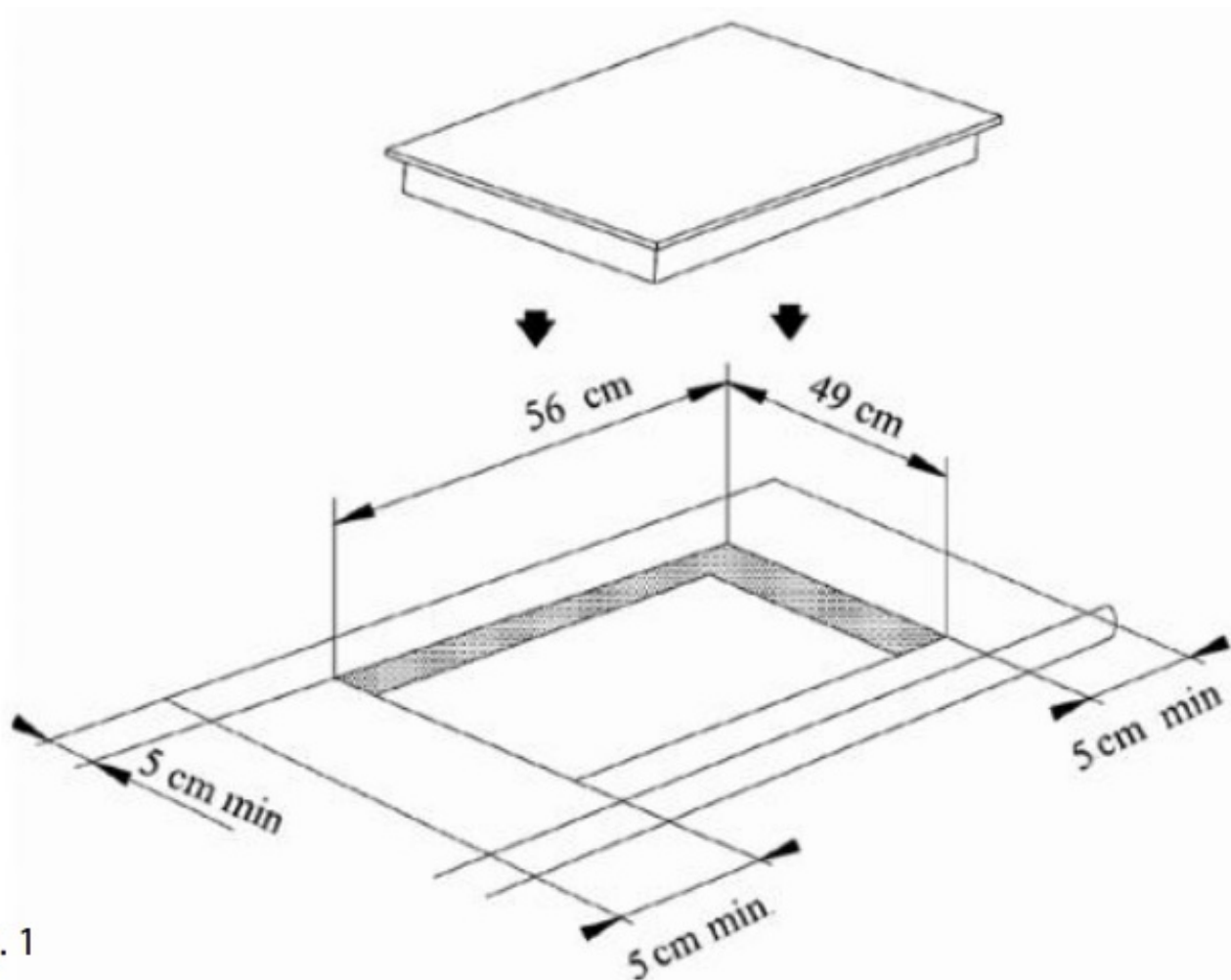


Fig. 1

3. We recommend installing a vapour absorber above the heating plate; a top box can be located above it. The minimum distance of the vapour absorber above the heating plate is 600 mm. Install a separate box without the vapour absorber min. 760 mm above the heating plate.
4. For installation use a worktop with a minimum thickness of 38 – 40 mm.
5. For the sake of efficient air circulation the unit has to be located according to the dimensions on the Fig. 2 and the design of the cabinet must enable air flow into its bottom part. A gap of at least 50 mm should be below the heating plate and at least 50 mm behind the rear wall of the box.

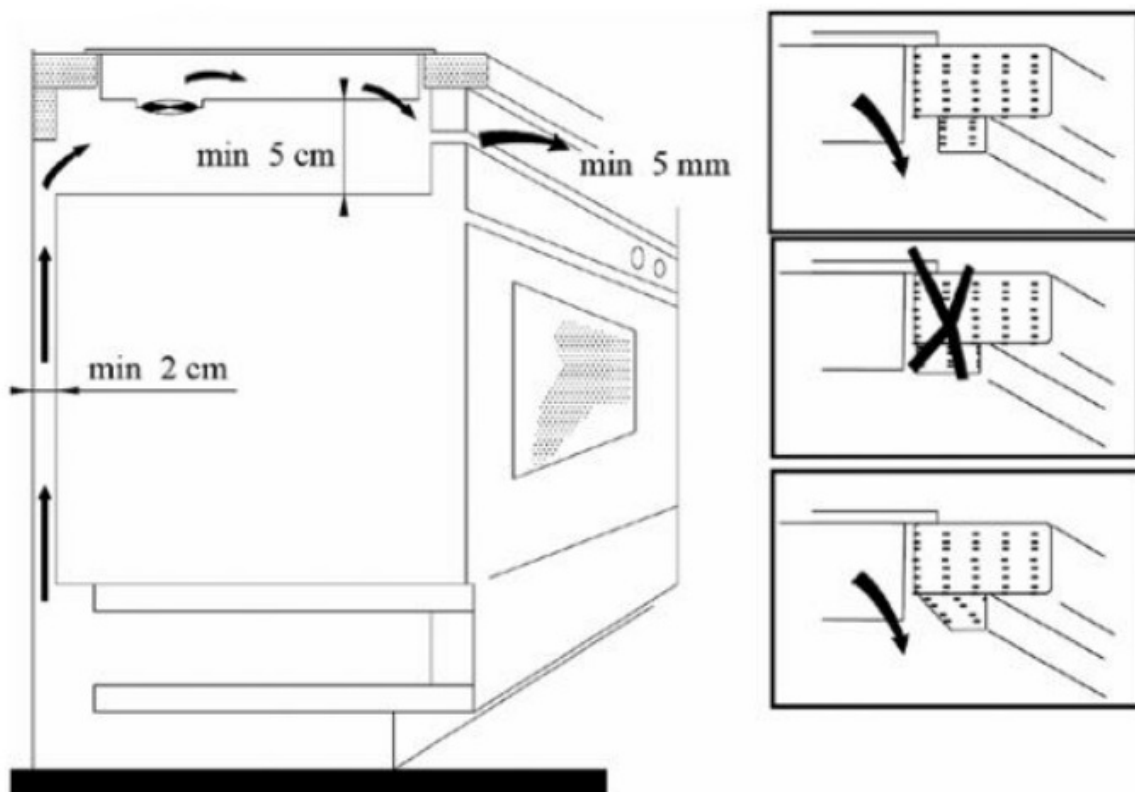


Fig. 2

6. Before installing the unit in the cut-out in the worktop, stick sealing against the leakage of liquids along the perimeter of the bottom part of the glass-ceramic plate (enclosed depending on the type).
7. Position the unit onto the edge of the board and pass the power cord through the opening so that the plug or terminals remain accessible after installation.
8. Push the unit carefully into place. Be careful not to squeeze the power cord. Fix it in the required position using 4 clamps (supplied).
9. Plug the supply cable in the wall outlet or the terminal box.

Removal

To uninstall the unit, it is important to proceed correctly:

1. First, unplug the power cord from the mains (pull out the plug or switch off the circuit breaker).
2. Remove the attachment screws.
3. Slide out the unit and at the same time pull out the power cord carefully

Connecting to the mains

- **Only authorized personnel can install the connection!**
- Make sure the mains voltage and current protection correspond to the values on the rating plate. Otherwise the installed electric circuit could be overloaded, especially in the case of single-phase connection (230 V). We recommend using a separately protected electric circuit.
- **Use solely electric power distribution with PE protective conductor.**
- Do not use adapter plugs, connectors or extension cables. They could create a risk of fire due to overheating.
- The supply cable plug or the circuit breaker has to be freely accessible even after the installation of the unit.
- The electrical safety of the unit can only be guaranteed if the protective terminal of the unit is connected to the protective conductor of the mains.

- The manufacturer bears no responsibility for damage caused to people or objects as a result of a missing or bad protective connection.
- The power cord must be located so that it does not come into contact with hot parts of the unit and so that it is not deformed and excessively bent

Connection of the terminal box of the unit

WARNING!

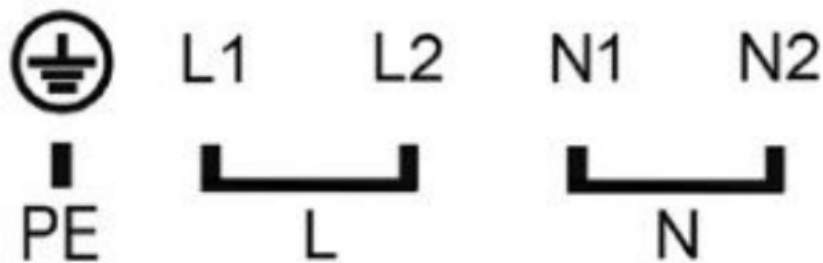
Only authorized personnel can install the connection!

A switch or circuit breaker for disconnection of the unit from the mains must be installed in the wiring before the unit, where the distance between open contacts of all poles is at least 3 mm.

The unit can be connected in the following way:

By a 3-core supply cable (230 V)

Use a cable with wires of a diameter of at least 4 mm, e.g. the H05V2V2-F3x4.0 type, and press endings on its ends to prevent fraying. For the connection see Fig. 3.

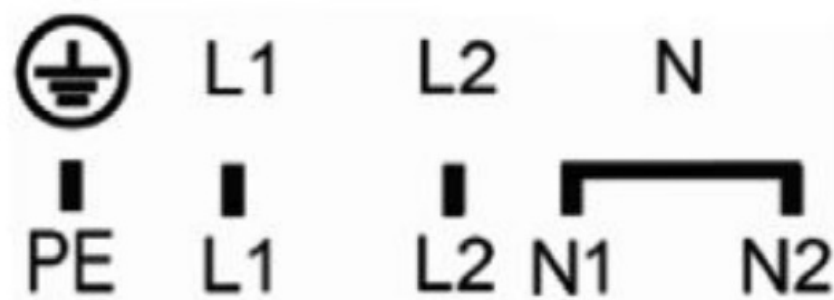


230 V ~, H05V2V2-F3x4,0

Fig. 3

By a 4-core or 5-core supply cable (400 V 2N)

Use e.g. a cable with wires of a diameter of at least 4 mm, e.g. the H05R2R2-F4x4.0 or H05V2V2-F5x4.0 type, and press endings on its ends to prevent fraying. For the connection see Fig. 4.



400 V 2N ~, H05V2V2-F4x4,0

Fig. 4.

After fixation of the ends of the wires under the heads of the screws in the terminal box insert the cable in the terminal box and secure it with a clip against pulling out. After the connection turn the unit into the working position, put it in the cut-out and check the position of the supply cable

TROUBLESHOOTING

Problem	Cause, solution
The household wiring protection reacts to the switching on of the heating plate.	Check that the input of all switched-on units does not exceed the maximum load of the household wiring. Check whether the protection breaks in case of switching on of another hotzone too.
The heating plate has switched off.	Somebody has touched the main switch accidentally. Switch on the heating plate again. Perform setting once more.
When you put a utensil on the induction hotzone, the „U“ symbol is displayed (and the hotzone does not heat).	Check whether the cooking utensil is electromagnetic (i.e. whether it attracts a magnet). Check whether the bottom diameter of the utensil is sufficient.
	If the cooking utensil has got too hot during use, let it cool down. If the indicator does not shine even after the next switching off and on again, disconnect the heating plate from the mains. Wait 20 seconds and then connect it again.
Displayed code F0, F1, F2	Cooling fan defect. Contact an authorized service centre.
Displayed code F3-F8	Temperature sensor defect. Contact an authorized service centre.
Displayed code E1, E2,	Incorrect voltage. Check the supply voltage.
Displayed code E3, E4,	Too high temperature. Check the type of used utensil.
Displayed code E5, E6,	Overheated hotzone. Let it cool down before the next use.

Operation sounds of the unit

The induction heating technology is based on specific parameters of metal materials, when under the influence of highfrequency waves. Under special circumstances these vibrations can manifest themselves by weak sounds, which do not signal any fault. These include:

Deep hum such as at a transformer	This sound accompanies cooking at high power level. It is caused by big amount of energy which is transferred from the heating plate to the cooking utensil. This sound will disappear or weaken as soon as the hotzone is switched over to lower power.
Beeping	This sound usually appears in the case of an empty cooking utensil. It will disappear when you pour water or put food in the utensil.
High beeping sounds	These sounds appear mainly with cooking utensils consisting of several layers of various materials, when they are in operation at the maximum heating power. This effect does not influence the result of cooking. The beeping disappears or weakens as soon as the power is reduced.
Crackling	This sound appears with cooking utensils consisting of several layers of various materials. It is caused by vibrations on the connecting areas of individual layers. The sound depends on the cooking utensil. It may change in dependence on the quantity and kind of food being cooked in the utensil.
Sound of the fan	For good operation of the electronics it is necessary that it works at a permanently controlled temperature. That is why the heating plate is equipped with a fan which can be set to various power levels according to the measured temperature. The fan may work even after the switch-off of the heating plate, if the measured temperature is still too high.

SERVICING

Any extensive maintenance or repair that requires access to the inner parts of the product must be performed by an expert service centre.

ENVIRONMENTAL PROTECTION

- Packaging materials and obsolete appliances should be recycled.
- The transport box may be disposed of as sorted waste.
- Polyethylene bags shall be handed over for recycling.



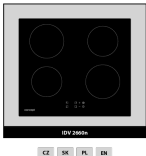
Appliance recycling at the end of its service life:

A symbol on the product or its packaging indicates that this product should not go into household waste. It must be taken to the collection point of an electric and electronic equipment recycling facility. By making sure this product is disposed of properly, you will help prevent the negative effects on the environment and human health that would otherwise result from inappropriate disposal of this product.

You can learn more about recycling this product from your local authorities, a household waste disposal service or in the shop where you bought this product.

concept

Documents / Resources

	<p>concept IDV 2660n Built In induction Plate [pdf] Instruction Manual IDV 2660n, Built In induction Plate, IDV 2660n Built In induction Plate</p>
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