

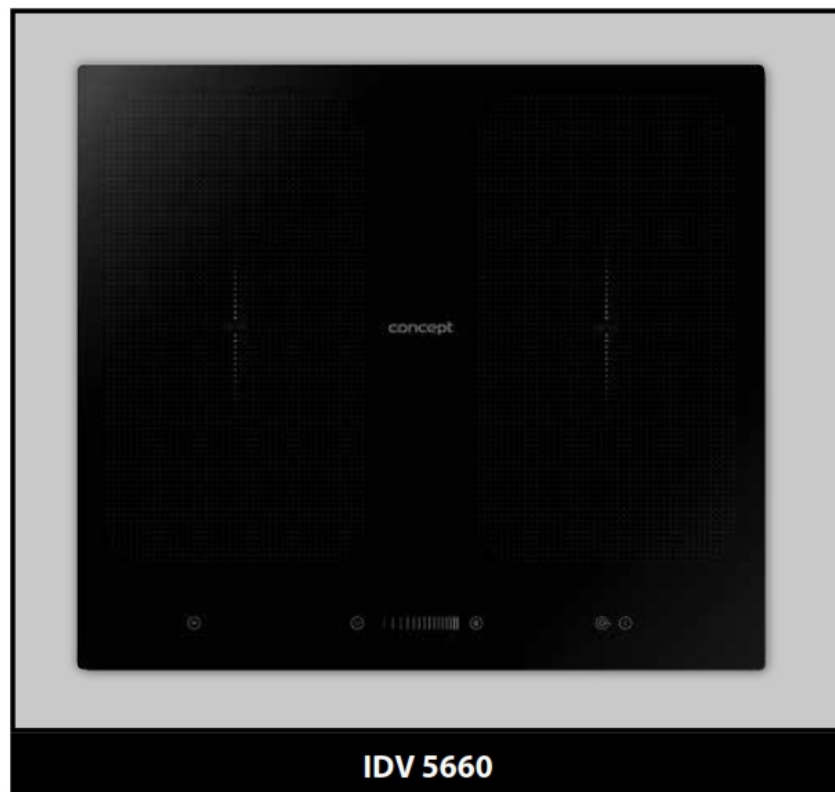


## ICONCEPT IDV 5660 Built-in induction plate instruction Manual

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# concept

Built-in induction plate  
instruction Manual



### 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 the 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.

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## **Technical parameters**

Voltage
Max. input
Input of the front left hotzone
The input of the rear left hotzone
The input of the rear right hotzone
The input of the front right hotzone
External dimensions (w × d × h)
Installation dimensions (w × d × h)
Weight
The sound power level of the fan

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

## IMPORTANT NOTICES

- Use the unit only as described in this operating manual.
- This appliance is intended to be used in household and similar applications such as staff kitchen areas in shops, offices, and other working environments; by clients in hotels, motels, and other residential type environments; farm houses; bed and breakfast type environments.
- This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Keep the appliance and its cord out of reach of children less than 8 years.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised. the surface of a storage cabinet can get hot.
- Remove all the covering and marketing materials from the unit before the first use.
- Make sure the mains voltage matches the value marked on the rating plate.
- Do not leave the unit unattended during operation.
- Make sure to place the unit on a stable heat-resistant surface, out of the reach of other heat sources. This surface shall have a sufficient load capacity to hold the unit with its contents.
- Do not cover the unit's openings. There is a risk of overheating.

## 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 that 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 utensils and hotzones**

- If there is water between the utensil bottom and the hotzone, vapor pressure may arise. The vapor pressure could make the cooking utensil jump up. The 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 the mains by switching off the respective circuit breaker.
- Contact an authorized service center.

### **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 authorized service center.
- 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 an accidental switch-on, of the unit, these things could heat very quickly and cause burning.

### **Cooling fan**

- The cooling fan is under the heating plate.
- **WARNING!** If the heating plate is located above a drawer, the drawer must not contain any small objects or papers, as the fan could suck them in, which could damage the fan or negatively affect the cooling of the unit.
- No aluminum foils or flammable materials (e.g. sprays) may be stored in the drawer or near the heating plate. The danger of explosion!
- The gap between the content of the drawer and the fan should be at least 2 cm.

## Bottoms of pots and pans

- Cooking with induction is based on the generation of heat utilizing the magnetic properties of the material. That is why the material of the utensil must contain iron. Check using a magnet, whether the utensil is magnetic.
- Do not use utensils with peeled enamel. High temperature occurs at the point of damage to the enamel, which heats the corresponding spot on the heating plate. There is a risk of damage to the heating plate.
- Do not use pots with bulging or irregular bottoms or 1), otherwise, the cooking effectiveness would be reduced.
- 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 authorized service center.



## Hot cooking utensil


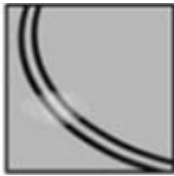


- Do not put hot pots or pans on the control panel or the frame or edge of the heating plate. Otherwise, damage could occur.
- **Salt, sugar, and sand**
- Salt, sugar, and grains of sand (coming e.g. from cleaning vegetables) could scratch the heating plate. Do not use the heating plate as a work area 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

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

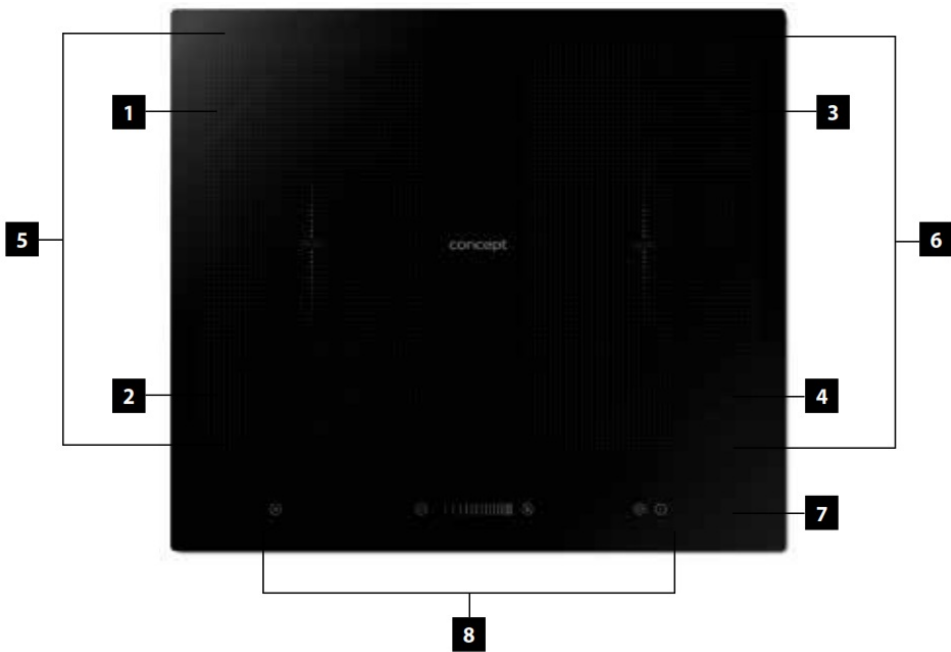
Examples of possible damages

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

	
<b>Stains</b> Burnt remains of sugar or food with high sugar content.	<b>Colouring</b> Metallic-gloss coloring is caused by the use of unsu sions from the bottom of cooking utensils.
	
<b>Scratches</b> Scratches are caused by grains of ,salt, sugar or sand or by t he coarse bottom of utensils.	<b>Wear the decoration</b> Wear caused by the use of unsuitable cleaning age

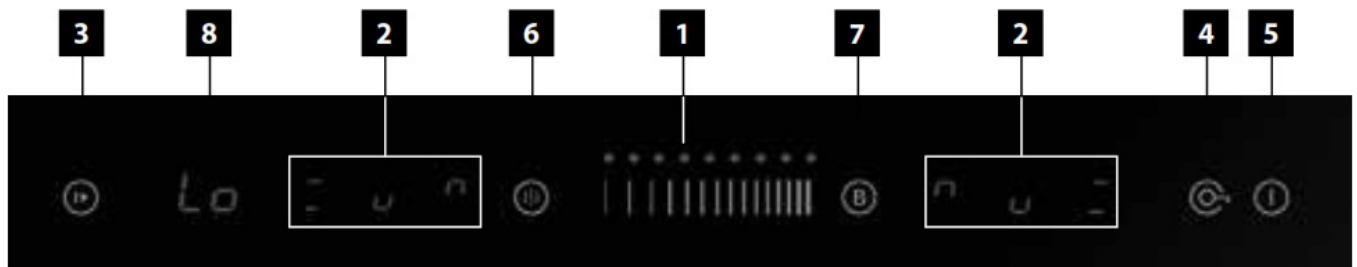
These damages result from improper maintenance of the heating plate and are not covered by the warranty these are not technical problems of the unit.

PRODUCT DESCRIPTION





1 max. 1800/3000 W zone 2 max. 1800/3000 W zone 3 max. 1800/3000 W zone 4 max. 1800/3000 W zone	5 free induction zone. 3000/4000 W 6 free induction zone. 3000/4000 W 7 Glass plate 8 Control panel
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DESCRIPTION OF THE CONTROL PANEL



1 Power / Timer slider touch control 2 Heating zone selection controls 3 Pause control	4 keylock control 5 ON/OFF control 6 keep warm control 7 Boost control 8 Display / timer settings
--	---

 Symbol to select the entire flex zone

 Symbol to select the front half part of flex zone

 Symbol to select the rear half part of flex zone

 Display shows „0” after selecting an area for cooking. Then set the required power level by slider 1–9

## 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 lay aside 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 the increased temperature of the hotzone after switching off. The hot area can be energetically utilized. 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 colors (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.
- In monophase 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 (5). 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 (2) to activate the hotzone. „0“ symbol is blinking for the selected hotzone on the display.
2. Set the required power level by pressing or moving your finger over the values from 1 to 9 on the slider (1).  
**Note:** If the „U“ symbol is shining on the display, the cooking utensil's bottom diameter is too small or it is made of unsuitable material. Use a utensil with a larger bottom diameter or a utensil made of another material.

### **Switching off a hotzone**

1. Press the symbol for hotzone selection (2) to activate the hotzone (the number of the selected hotzone is blinking).
2. Set the power level to „0“ by pressing or moving your finger over the slider (1).
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 the symbol for activation/deactivation of the child lock (4). The „Lo“ symbol (locked) will be illuminated on the display. Thus the control panel of the heating plate is locked except for the ON/OFF symbol (5).

#### **b) unlocking**

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

### **Hotzone delayed Off function**

1. Press the symbol for hotzone selection (2) to activate the hotzone. The power level is displayed on the respective display of the hotzone.
2. Press the symbol setting of the delayed OFF timer (8). Press or move your finger over the slider to set the delayed switch-off time of the respective hotzone (1–99 minutes).
3. The delayed OFF function starts in several seconds (the remaining time is shining on the timer display and the indicator of the selected hotzone is blinking).
4. After the set time elapses, a sound signal is heard.

**Note:** The delayed OFF function can be set for one selected hotzone only. To deactivate the delayed OFF function, set the timer to the “00” value. If you switch off the hotzone manually before the delayed OFF time elapses, the setting of the delayed OFF timer is reset.

### **Countdown function**

1. Press the timer setting symbol (8) during cooking. The „00“ value is blinking.
2. Set the required countdown time by pressing or moving your finger over the slider (1) in the range of 1-99 minutes.

3. The countdown function starts within several seconds.
4. After the set time elapses, a sound signal is heard, which you can switch off by pressing a random symbol.  
**Note:** To deactivate the countdown function, press the countdown symbol (5), then press or move your finger over the slider (2) and set "00" on the display (4).

### **Keep warm function**

Press the symbol (2) to select the cooking zone. On the appropriate display of the cooking zone flashes displayed power level. Press the symbol (6) to activate the Keep Warm function. **Note:** the whole (right or left) Flexi zone can be set only one level of the Keep Warm function. On the individual zones is possible to set up 3 levels of the Keep warm function.

### **Pause function**

All set cooking zones will stop cooking by press symbol. Displays show „ " symbol. Press symbol again then all zones return to the set values like before and the hob begins to heat up again. Switch-off of the heating plate

#### **a) manual switch-off**

Press the ON/OFF symbol (5). 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 2 minutes.

#### **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).

### **Powerbooster function**

This function enables the heating of food even faster than at the highest power setting of the heating plate. The power booster function will increase the power of the highest eating level for a short time in the chosen hotzone.

#### **To activate this function:**

1. Press the symbol for hotzone selection (2) to activate it (the number of the selected zone is blinking).
2. Press the symbol (7) to switch on the Powerbooster function. The letter „b“ will be displayed.
3. The Powerbooster function will be automatically deactivated after 5 minutes unless deactivated manually.

#### **To deactivate this function:**

1. Press the symbol for hotzone selection (2) to activate it (the number of the selected zone is blinking).
2. Press the symbol (7) for Powerbooster or press or move your finger over the slider (2) to switch off the Powerbooster function. The letter „b“ from the display disappears. Thus the Powerboost function is deactivated.

**Note:** The Powerbooster function will reduce the power level of other hotzones to prevent power overload of the heating plate.

### **Residual heat indicators**

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

This signaling reduces the risk of burning on a switched-off hotzone. The hot area can be energetically utilized.

## **COOKING TIPS**

### **Some examples of the 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) Levels 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**

- **The flat bottom of the utensil**

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

- **The proper size of utensils**

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 a small quantity of food use a little pot. A 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 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, plates use a protective and preservation agent designed for glass-ceramic surfaces. It will cover the heating plate with a protective layer that 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. The danger of injury! After cleaning, secure the scraper again. If the edge is damaged, release it immediately.

### **Metallic-gloss coloring**

Metallic-gloss coloring 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 coloring in our service centers is charged for.

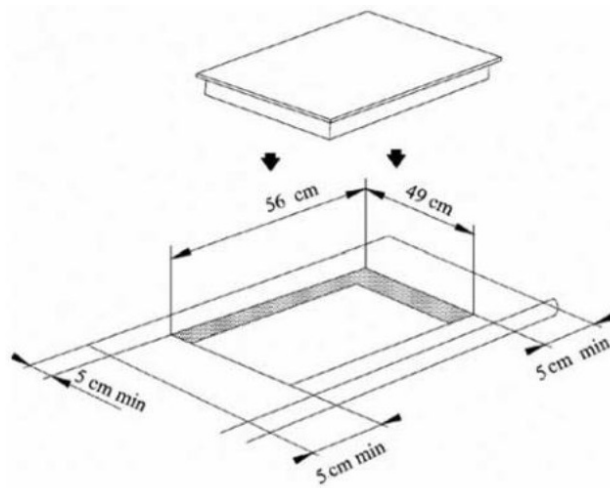
### **Control panel**

Keep the panel clean and dry. Food residue and food that has boiled over may affect the performance of the controls.

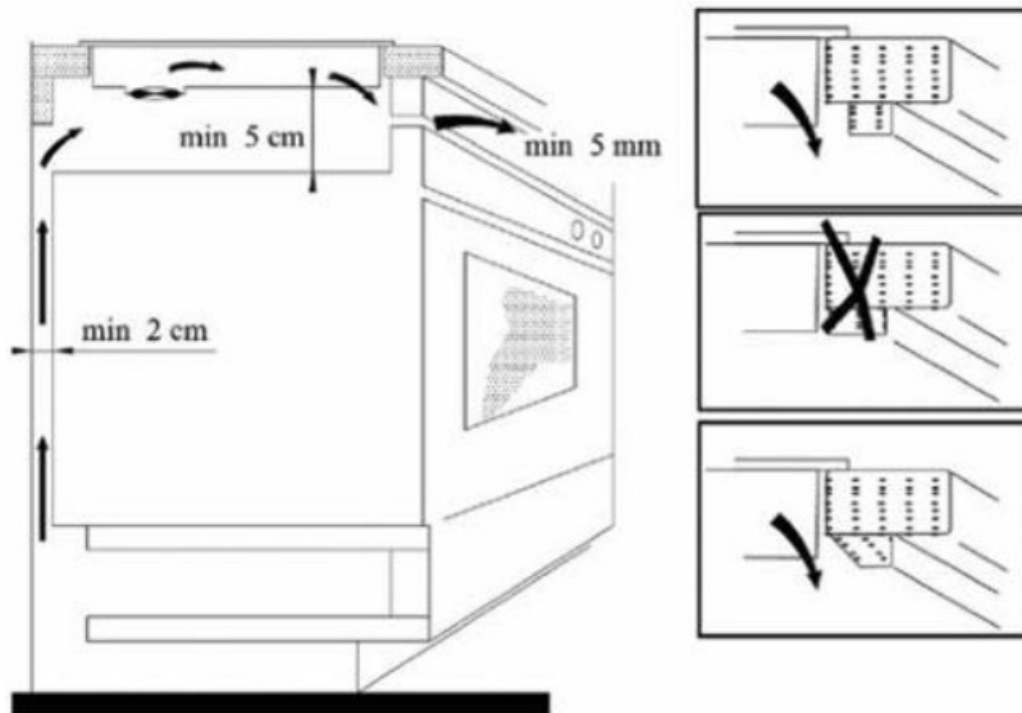
## **UNIT INSTALLATION**

- Only the customer is responsible for installation in situ. Defects caused by the 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 standardized 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 EN 60335-2-6. Materials and adhesives that do not meet the stated standard may deform or loosen.

### **Follow 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 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. 2. Leave min. 50 mm space for the adjacent cabinets on the sides. Leave at least 50 mm free space behind the heating plate.
3. We recommend installing a vapor absorber above the heating plate; a top box can be located above it. The minimum distance of the vapor absorber above the heating plate is 600 mm. Install a separate box without the vapor 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 in Fig. 3 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.
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 a 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.

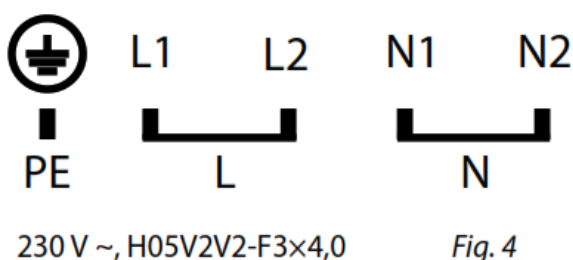


Fig. 4

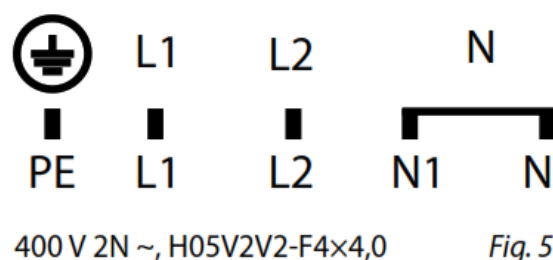


Fig. 5

### 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-F3×4.0 type, and press endings on its ends to prevent fraying. For the connection see Fig. 4.

**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-F4×4.0 or H05V2V2-F5×4,0 type, and press endings on its ends to prevent fraying. For the connection see Fig. 5.

After fixation of the ends of the wires under the heads of the screws in the terminal, box inserts 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, cut it 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 been 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 FO, FI, F2	Cooling fan defect. Contact an authorized service center.
Displayed code F3-F8	Temperature sensor defect. Contact an authorized service center.
Displayed code EI, E2,	Incorrect voltage. Check the supply voltage.
Displayed codes E3, E4,	Too high temperature. Check the type of used utensil.
Displayed codes 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 high-frequency 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 a high power level. It is caused by big amount of energy that 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 in 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 the good operation, the fan runs at a controlled temperature. The sound is normal at various power levels and disappears when the switch-off of the heating plate is activated.
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## REPAIR & MAINTENANCE

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

## 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 the 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



 <p>concept Indukční deska vestavěná    Płyta indukcyjna do zabudowy Induction plate built-in    Built-in induction plate</p> <p>IDV 5660</p> <p>CE DE PL EN</p>	<p><a href="#">CONCEPT IDV 5660 Built-in induction plate</a> [pdf] Instruction Manual IDV 5660, Built-in induction plate, induction plate</p>
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