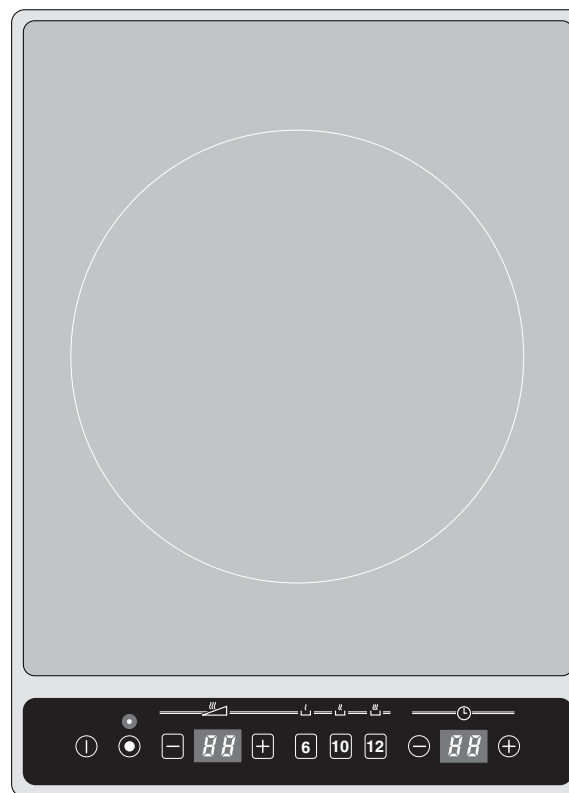


***UTILISATION de votre table à induction***  
***USING your induction hob***  
***BENUTZUNG Ihrer Induktionskochplatte***



---

**WOEC 3600 - WOPC 3600**

*How your induction wok works. p. 14*

*Directions for using your induction wok. p. 15-16*

*Cleaning. p. 17*

*Integrated safeguards. p. 18*

*The pans to use on your induction wok. p. 19*

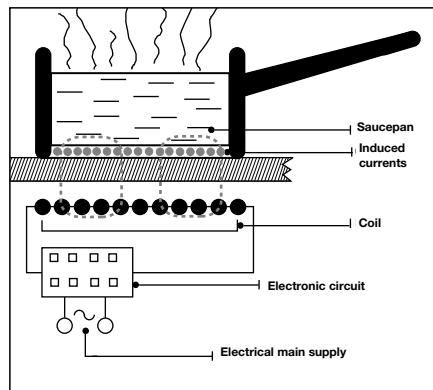
*How to install your induction wok. p. 20-21*

*Troubleshooting. p. 22*

## How your induction wok works.

**Your induction wok** works mainly thanks to the magnetic properties contained in most pans used on ordinary hobs.

- With the control buttons at the front of the wok, you control the electricity supply, which creates a magnetic field. This field induces currents in the base of the pan placed on the wok.
- These currents, called "induction currents", instantly heat the pan which passes on its heat to the food it contains.



**The heat** is produced directly inside the pan. Therefore the cooking is done with practically no energy loss between the induction wok and the food. The appliance's heating power is used to its full.

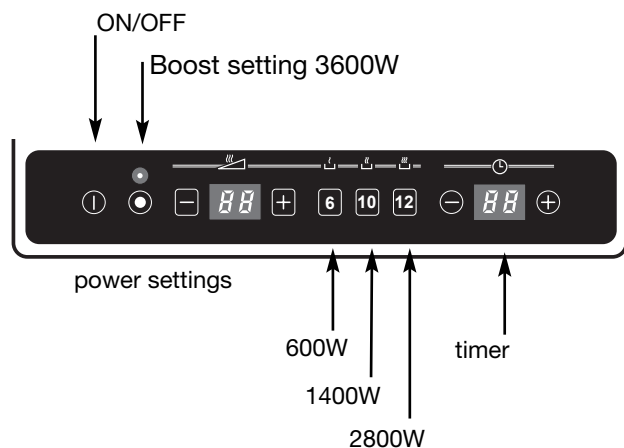
- By removing the pan from the induction wok, or simply turning the hob off with the control buttons, you instantly stop the cooking.

**The cooking** is totally controlled by an electronic circuit, which provides great flexibility and incomparable precision of control.

**The power** and the efficiency of an induction hob are far superior to those of a gas or electric hob.

This appliance complies with the EN 60335-2-36 standard corresponding to the safety of electrodomeestic and analogous appliances (hobs and hobs for collective use).

## How to use your induction wok.



The 280 mm cooking zone **adapts itself and automatically recognises** the diameter of the pan used (340-360 mm), and so produces an even distribution of heat in the pan and ensures all the food is cooked at the same heat.



**Boost setting** (only for bringing liquids or frying oil rapidly to the boil), press:



**boost =MAXIMUM POWER**

### 1. SWITCHING ON.

Press the ON/OFF button. A flashing **0** is displayed.

### 2. SETTING THE HEAT

The heat settings of your hob range from 50 watts to 3600 watts.

Adjust the heat setting required by using these buttons :

**+ / -** : power settings (1 to 12)

or **PRESETTINGS**

**6** *MEDIUM* - 600 Watts.

**10** *HIGH* - 1400 Watts.

**12** *MAXIMUM* - 2800 Watts.

## ***How to use your induction wok.***

### **3. SELECTING COOKING TIME**

The timer can be set for a maximum length of 99 minutes.

The hob can be used without operating the timer.

Switch on the hob and select the heat setting.

When you press the timer buttons (+ or -), the timer starts working for the length of time you set.

To set the timer quickly, keep your finger pressed on the button selected. An indicator light indicates the number of minutes remaining.

It is possible, at any time during cooking, to change the length of time set on the timer by just pressing the + or - buttons.

When the time is up, the hob turns itself off. An intermittent beep sound will be heard which lasts about 2 minutes. To stop the beep, you can press any button on the keyboard.

### **4. SWITCHING THE WOK OFF.**

Press the ON / OFF button. The indicator light will go out.

## Cleaning

- Slight stains can be removed with just a damp piece of kitchen paper.
- Spills and splashes should be wiped as soon as possible. Check that they have been removed before using the hob again.
- To remove tough stains and metal marks, use a drop of a gentle cleaning product, preferably a cream one.
- To remove water and scale marks, use a few drops of white alcohol vinegar.
- To finish off, always rinse with clean water and then wipe with absorbent paper.
- Be careful not to allow liquid to run into ventilation inlets under the hob.

### IMPORTANT NOTE

- ❶ You are advised not to use abrasive products or scouring powder (steel wool, abrasive sponges). These may leave scratch marks on the visible parts of your hob.
- ❷ The rubbing of pans may, in the long term, lead to a deterioration of the patterns on the glass ceramic surface.

***These defects in appearance do not lead to a non-functioning of the hob or the impossibility of using it and are not covered by the guarantee.***

### RECOMMENDATIONS :

- **Do not immerse your appliance.**
- **Do not clean it under the tap.**
- **Do not wash it in the dishwasher.**

## ***Integrated safeguards***

### **"ELECTRONIC" SAFEGUARD**

- Under your wok, a ventilator takes in air at the back and blows it to the front through openings. This protects the electronic circuits from extreme heat.
- A probe constantly monitors the temperature of the electronic circuits. If the temperature becomes excessively high the wok is automatically turned off.

### **"EMPTY SAUCEPAN" SAFEGUARD :**

- The heating zone is equipped with a probe, which constantly detects its temperature, and so the risk of over-heating due to empty saucepans is avoided.

### **DETECTION OF AN OBJECT OR UNSUITABLE PAN ON THE WOK :**

- A small object like a fork, a spoon or even a ring..., placed on the turned-on wok is not identified as a pan.  
The indicator flashes but no heating power is supplied.
- This safeguard device works in the same way when it detects a pan, which is not suited to induction cooking.

- You are advised not to put metallic kitchen utensils, knives and forks or other metal objects too close to pans during cooking.
- *When the induction wok is in operation do not put objects that can be magnetised on the glass surface (e.g. credit cards, cassettes,).*

### **SPILLS AND SPLASHES :**

- In the event of spills or splashes onto the induction wok (glass surface and keyboard), the appliance's electronic circuits are protected and therefore cannot be damaged.

*For the attention of people equipped with pacemakers or active implants :*

The hob complies with electromagnetic perturbation standards in force. Your induction hob therefore fully meets legal requirements (directives 89/336/CEE). It has been designed so that it does not interfere with the working of other electric appliances provided that they respect the same regulations.

Your induction hob generates electromagnetic fields in its very close vicinity. In order to avoid interference between your hob and a pacemaker it is essential that the pacemaker be designed in compliance with the regulations relating to it. In this respect, we can only guarantee the compliance of our own product. To check that the pacemaker complies with standards or to enquire about possible incompatibilities you should contact the manufacturer or your own doctor.

## The pans to use on your induction wok.

### WHICH PANS ARE THE MOST SUITABLE?

- ENAMELLED STEEL PANS WITH OR WITHOUT A NON-STICK COATING

Choose a pan bearing the **CLASS INDUCTION** logo on its base or packaging to be sure that it is perfectly suitable for use on your hob under normal conditions of use. To help you choose, a list of utensils is supplied with these instructions.

**The maximum working diameter should be 380 mm. Only "WOK" type recipients are suited to your WOK cooktop.**

### WHICH MATERIALS ARE INCOMPATIBLE?

*PANS MADE OF GLASS, CERAMIC, EARTHENWARE, ALLUMINIUM THAT HAS NO SPECIAL BASE, COPPER AND SOME NON-MAGNETIC STAINLESS STEEL.*  
**Do not use flat-bottomed recipients on your WOK cooktop.**

### THE "HOB" TEST :

**The state-of-the-art technology used in your induction hob enables it to recognise most sorts of pans.** Place your pan on a heating zone set at **4**, if the indicator light remains stable then your pan is **compatible**. If it flashes on and off then your pan **can not be used** for in-

duction cooking.

### PRECAUTIONS :

- When using a pan with a non-stick coating on the inside (Teflon) with little or no fat, you can pre-heat it on setting **9** or **10** for a short moment but never use settings **11, 12** or **boost**. You may damage your pans.
- Do not heat up an unopened tin of food. It may burst open (moreover, this precaution is valid for all other cooking methods).

### RECOMMENDATIONS

- **Never use aluminium foil for cooking and never put food wrapped in aluminium foil directly onto the induction hob. The aluminium would melt and damage your appliance definitively. Generally speaking, never put aluminium foil or plastic on hot surfaces.**
- **If a crack appears on the surface, immediately disconnect the hob from the electricity supply.**
- **If the cable is damaged, it must be replaced by the manufacturers, their After Sales Service or another similarly qualified person for avoiding any possible risk of accident.**
- **Never use your hob to store things on, whatever the things may be.**

## How to install your induction hob WOEP 3600?

- Remove the packaging material.
- Free the electricity supply flex from under the appliance and unroll it fully.
- A space of 5 cm should be left between the wall and the appliance.
- Do not fit your wok below a shelf or near inflammable material, such as curtains, draperies, etc...
- Plug your wok into a 16 ampere earthed socket. If you use an extension lead check that it complies with standards (earth connection, cross section of conductor = 1.5 mm<sup>2</sup>).
- Do not move your appliance while it is working.

### WARNING

- When your appliance is turned on, an indicator light may appear.
- This code is reserved for the technical department, and does not concern the user.
- It goes off itself after about 30 seconds or when any button on your appliance is pressed.

### VERY IMPORTANT

***Your appliance should be placed on a clean, horizontal, flat, stable surface which is heat proof or else coated with a heat proof material.***

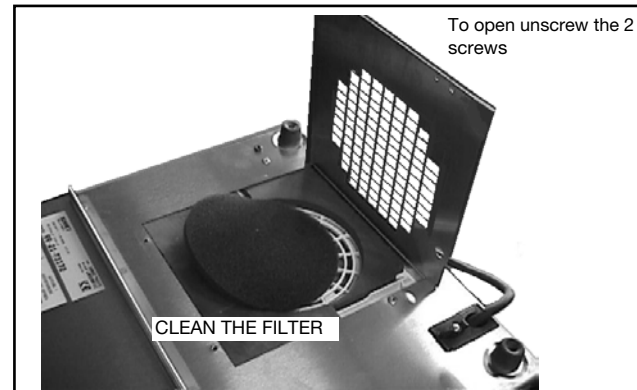
***The air inlet under the appliance should not be blocked (e.g. paper, cloths, etc.).***

### MAINTENANCE

About once a month, clean the filter, located under your appliance, with soapy water.

When it is **completely dry** put it back in place before using the appliance.

**This filter is essential.** It protects your appliance from dust and fat.

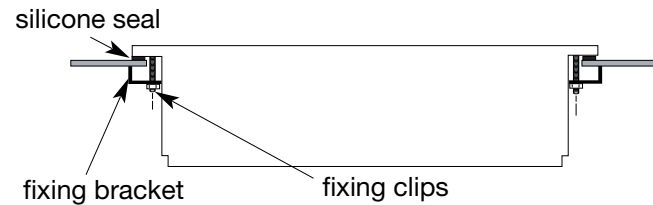


## How to install your hob WOEP 3600?

### WARNING

Installation warnings and advises are the same than for the hob WOPC3600

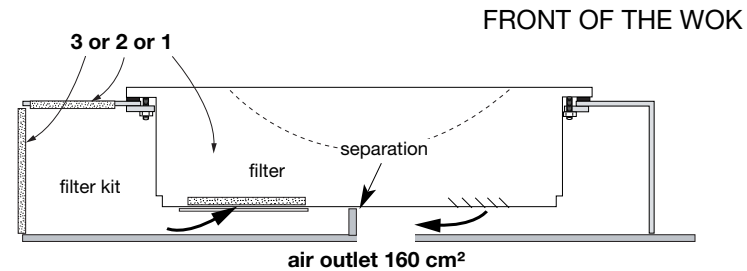
### CUT-OUT



Overall dimensions hob: 44 x 58 cm  
cut-out 40 x 54 cm

Please respect the distance of 5cm with in the vertical walls, and an available depth of 22 cm.

### VENTILATION



It is necessary, in order to ensure a good ventilation of the wok, to respect the following points:

- To equipped the cavity of a separation at the air inlet and outlet in order to preserve the hob of a hot air recycling.
- Leave 5 cm under the hob
- Leave a air outlet of at least 160 cm<sup>2</sup>.
- To equipped the air inlet of a filter:

Either the filter is fitted at the air inlet under the hob (**solution 1**: in this case allow accessibility for the maintenance of the filter)

Either you use the filter kit supplied, that you will place on the air outlet (**solution 2 or 3**)

## Troubleshooting.

You have doubts about whether your induction hob is working correctly. This does not necessarily mean there is a breakdown. Nevertheless, check the following points.

<b>YOU NOTICE THAT...</b>	<b>POSSIBLE CAUSES</b>	<b>WHAT SHOULD YOU DO?</b>
The induction wok is not working. The indicator lights on the keyboard do not light up.	The appliance is not being supplied. The electricity supply or the connection is faulty.	Check the electrical installation. Inspect the fuses and the circuit breaker.
When you turn the induction wok on the indicator lights on the keyboard keep flashing.	The pan you are using is not suited to induction cooking.	Use a compatible pan (see list provided).
The induction wok stopped working during cooking. The timer may indicate the message <b>F7</b>	The electronic circuits are over heated.	Check the conformity of your installation and especially the air inlets and outlets, as indicated in the instructions.
The wok does not work.	The electronic circuits have broken down.	Contact the After-Sales Service.
The ventilation continues for a few minutes after the wok has been turned off.	Cooling the electronics.	This is normal.
Just after being connected, the ventilation comes on for a few seconds.	Automatic testing of product.	This is normal.

**In the event of a fault, note down the message given by the timer and refer to the fault chart.  
Do not be surprised if the glass surface of your wok is always slightly warm. This is normal.**

In all events, if your intervention proves insufficient, contact the After-Sales Service immediately.

## GUARANTEE

In order to benefit from the guarantee on your hob, remember to keep some proof of the date of purchase.

**Any intervention that is carried out further to an installation or an installation, which is not in accordance with the instructions given here, is not accepted by the manufacturer's guarantee and this guarantee will be suspended definitively.**

**Not covered by the guarantee are defects in appearance** caused by abrasive products or the rubbing of pans on the glass ceramic surface, **which do not lead to the non-functioning of the hob or the impossibility of using it.**

A qualified technician must carry out all repairs. Only distributors of our brand :

*KNOW PERFECTLY HOW YOUR APPLIANCE WORKS.*

*FULLY APPLY OUR METHODS FOR SETTING, MAINTENANCE AND REPAIR.*

*ONLY USE ORIGINAL PARTS.*

When making a complaint or ordering spare parts from your distributor, specify the full reference of your appliance (type of appliance and serial number). This information is indicated on the nameplate fixed under the metal case of the appliance.

The descriptions and characteristics given in this "booklet" are only for your information and are not binding. Indeed, as we care about the quality of our products, we reserve the right to carry out, without notice, any modification or improvement we deem necessary.

**Original parts** : ask your salesman to ensure that when maintenance is carried out, only certified original spare parts are used.

## CUSTOMER RELATIONS

One year guarantee includes parts and labour cost.