

Models: CIS944

Fig.1

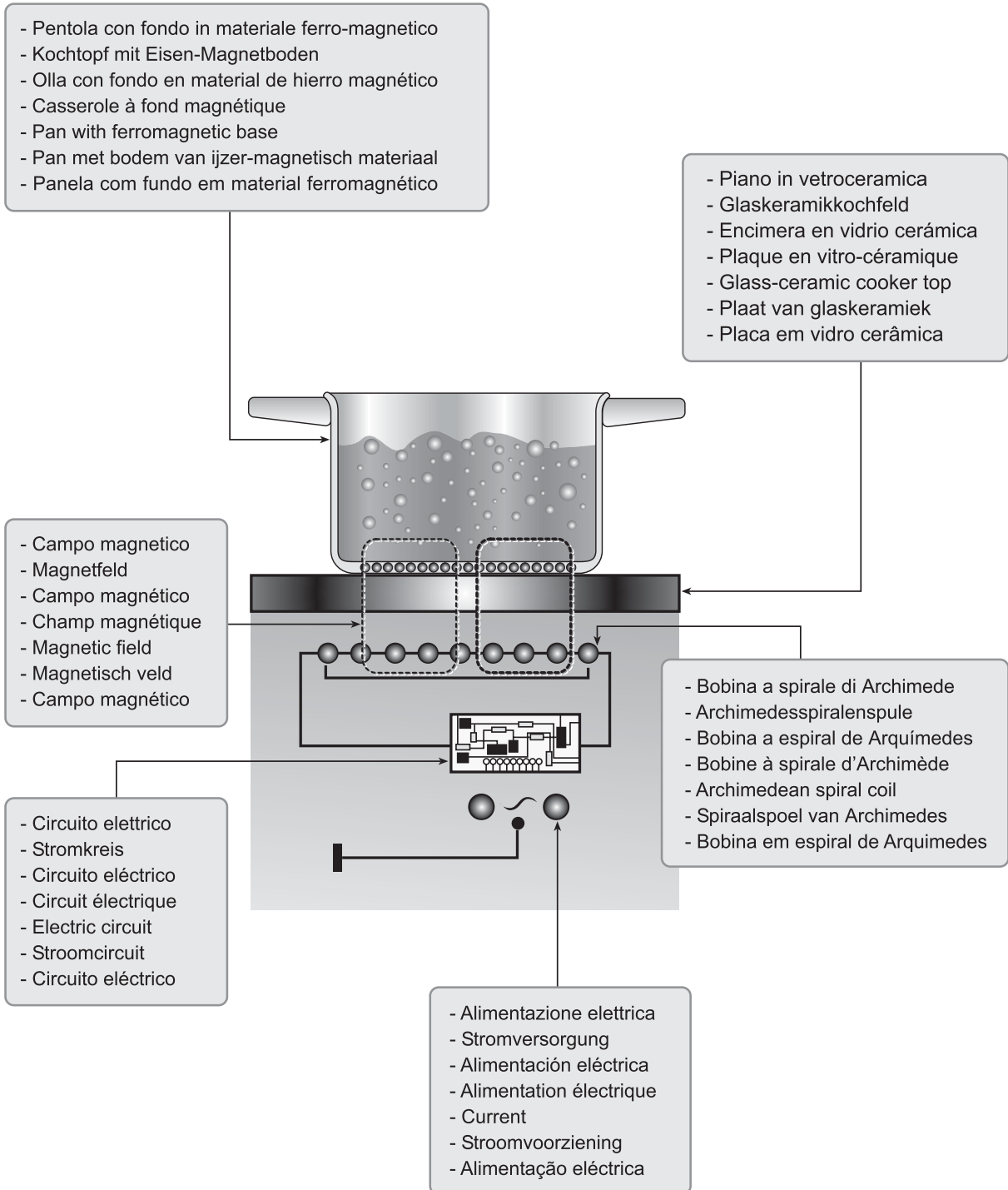


Fig.2

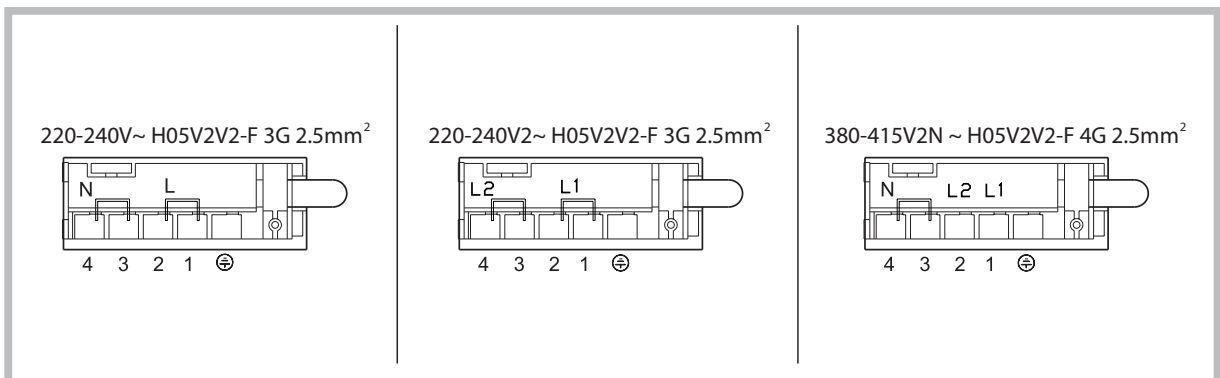
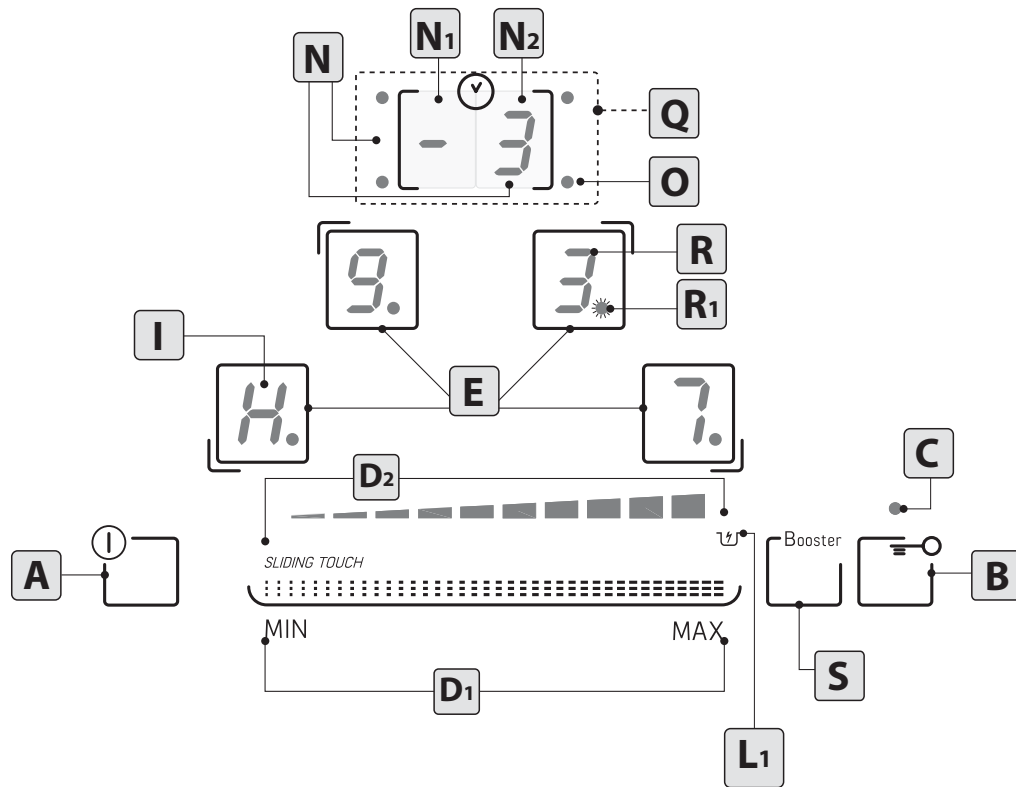
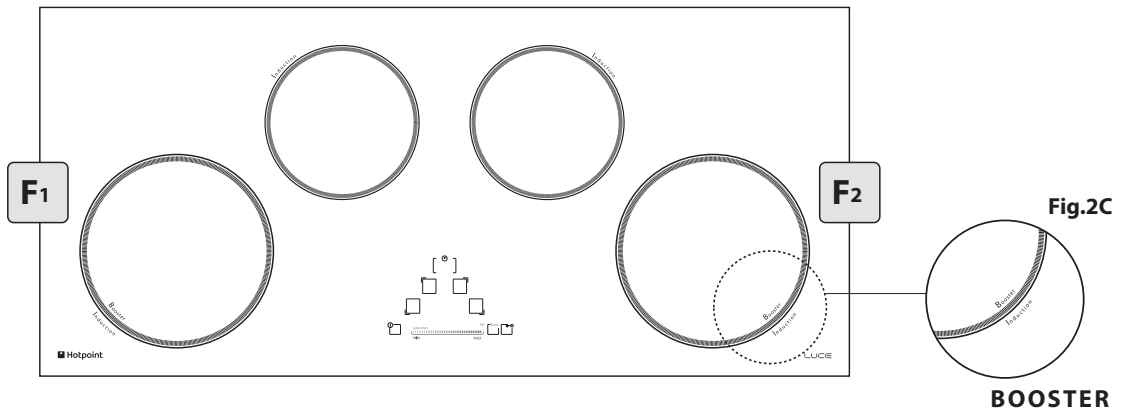


Fig.2B

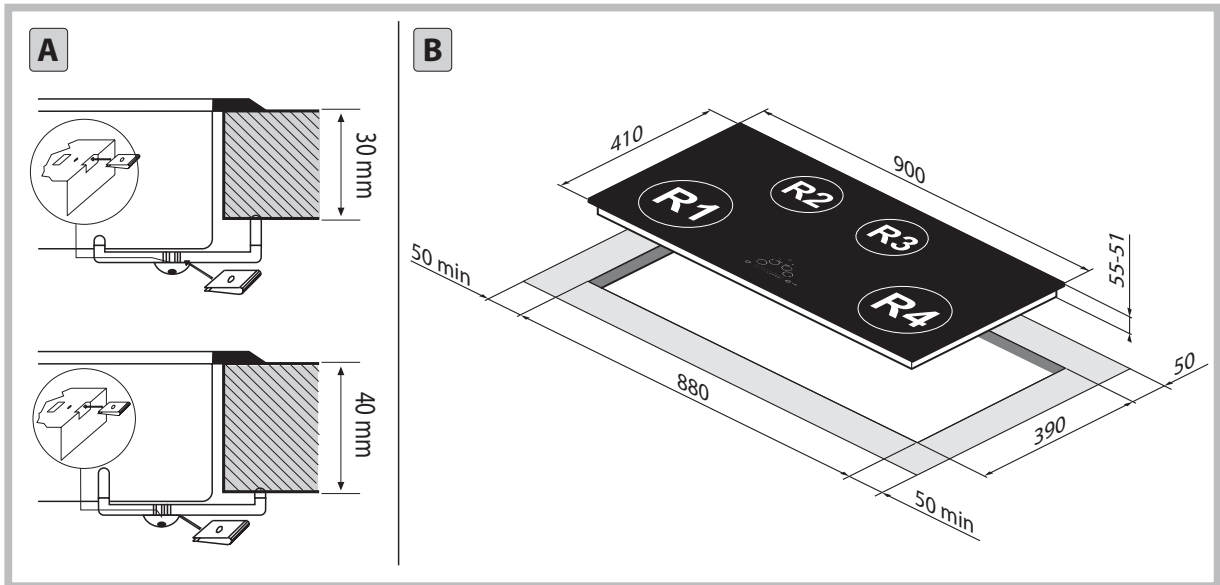


Fig.3

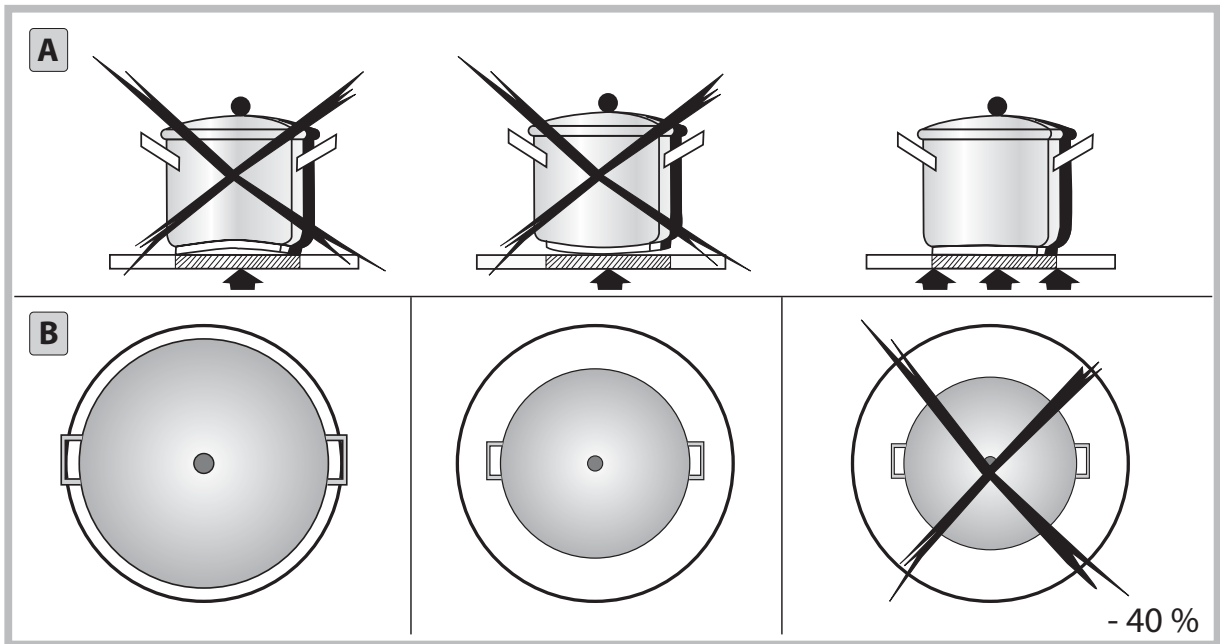


Fig.4

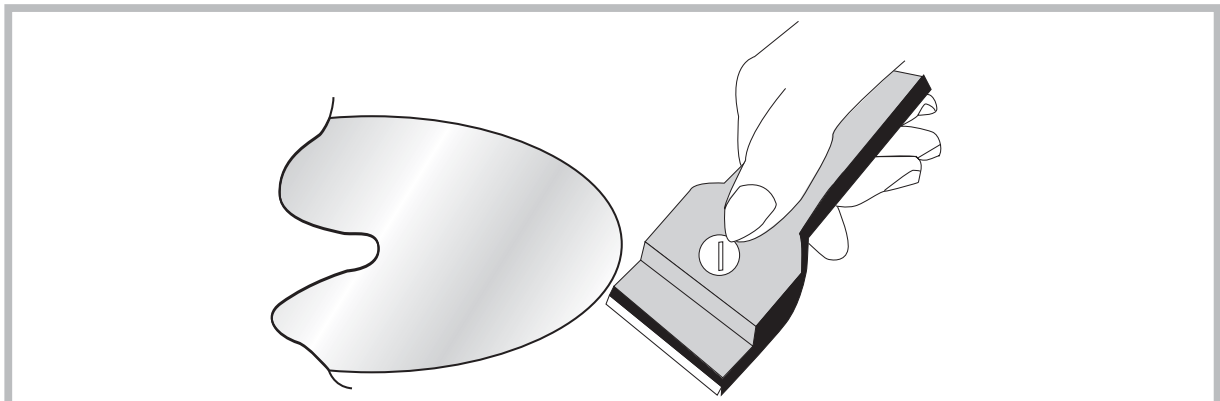


Fig.5

Fig.6A

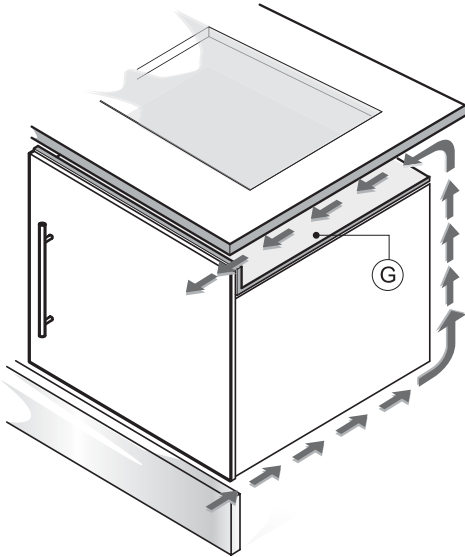


Fig.6B

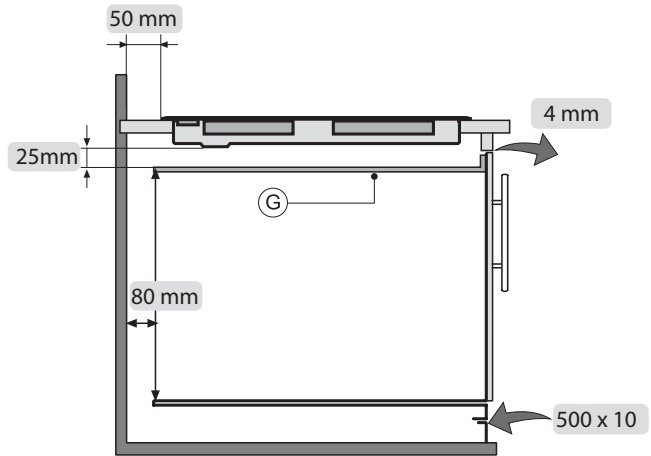


Fig.7A

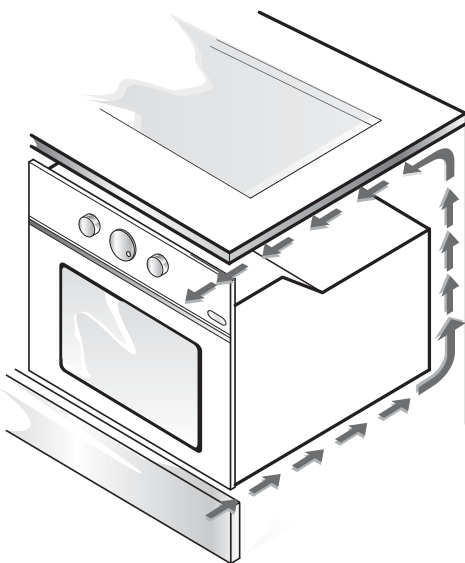
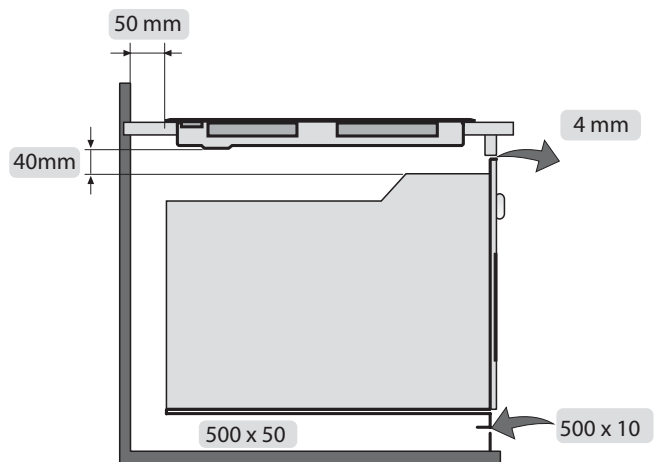


Fig.7B





User instructions

GB

English, 9

CIS944

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GB

General

GB

General

Carefully read the contents of this leaflet since it provides important instructions regarding safety of installation, use and maintenance.

Keep the leaflet for possible future consultation. All the operations relating to installation (electrical connections) must be carried out by specialised personnel in conformity with the regulations in force.

1.1 The principle of induction:

The system of cooking by induction is based on the physical phenomenon of magnetic induction.

The fundamental feature of this system is direct transfer of heat energy from the generator to the pan without intermediate means (different from traditional cooker tops see Fig.1).

1.2 Advantages:

If you compare your electric cooker tops, with the induction cooker top, the result will be:

- **Safer:** low temperature on the glass surface.
- **Quicker:** brief heating times.
- **More precise:** the top reacts immediately to your commands
- **More efficient:** 90% of the energy absorbed is transformed into heat.

Furthermore, once the pan has been removed from the hob, heat transmission is stopped immediately, thereby preventing the needless dispersion of heat.

The system also automatically recognises the various diameters of all pans and uses a suitable power level for each size.

This means that we are able to use pans of various sizes, provided that the pan diameter is no more than 10% larger - or 40% smaller - than the printed detail marked on the hob (Fig.4B).

Caution: if you are using a pan with a diameter which is more than 40% smaller than the printing marked on the glass, the cooking zone may not be activated.

1.3 Cooking vessels (Fig.4A):

Cooking by induction uses magnetism to generate heat. The vessels must therefore contain iron.

Check if the vessel material is magnetic using a magnet.

Important:

To prevent permanent damage to the cooker surface, do not use:

- Pans with bases that are not perfectly flat.
- Metal pans with enamelled bases.
- Do not use pans with rough bases as they may scratch the hob's surface.

Safety precaution

This apparatus is not suitable for use by children or persons who need supervision. Do not allow children to play with the apparatus. Before using the induction cooker top it is important to check that the apparatus is compatible with anyone who has a pacemaker and active surgical implants.

Before connecting the appliance to the electricity supply:

- Check that the voltage and power values listed on the data plate (positioned on the lower part of the appliance) are compatible with the electricity supply and socket. If you have any doubts, please consult a qualified electrician for assistance.


Important:

- Metal objects such as knives, forks, spoons or lids must not be placed on the cooker surface as they can get hot.
- After use, switch the cooker off using the control device and do not rely on the pan detector.
- Avoid liquid spilling, therefore to boil or heat liquids reduce the heat supply.
- Do not leave the heating elements switched on with empty vessels or without vessels.
- When you have finished cooking, switch off the relative resistance using the control indicated below.
- Never use aluminium foil for cooking, or never place products wrapped in aluminium foil onto the cooking surface. The aluminium would melt and damage your apparatus irreversibly.
- Never heat a tin or can of food without opening it – it could explode! This warning applies to hobs of all types.

Attention: Steam cleaners must not be used.

Attention: If the surface is cracked, switch the apparatus off to prevent electric shocks.

This appliance conforms to the European Directive EC/2002/96, Waste Electrical and Electronic Equipment (WEEE). By making sure that this appliance is disposed of in a suitable manner, the user is helping to prevent potential damage to the environment or to public health.

 The symbol on the product or on the accompanying paperwork indicates that the appliance should not be treated as domestic waste, but should be delivered to a suitable electric and electronic appliance recycling collection point. Follow local guidelines when disposing of waste. For more information on the treatment, re-use and recycling of this product, please contact your local authority, domestic waste collection service or the shop where the appliance was purchased.

Installation instructions

These instructions address specialised installers and serve as a guide for installation, adjustment and maintenance in conformity with the laws and regulations in force.

Positioning (Fig.3):

The appliance is made for fixing into a worktop, as shown in the relevant figure. Apply the supplied sealant to the entire perimeter of the hob and insert it into the fitment hole (for sizing see Fig.3B). Fix the appliance into the worktop with the 4 stays, rotating them according to the top's depth (Fig.3A). If the underside of the appliance will be accessible after installation, a separator panel **G** (Fig.6A) will need to be mounted maintaining the distances shown (Fig.6B). If the appliance is installed over an oven the panel is not necessary (Fig.7A - Fig.7B).

Important: if there is an oven under the induction hob it is advisable for it to have a cooling fan.

Do not use the induction hob while **PYROLITIC** cleaning is in process.

Warning: to allow the circulation of as much fresh air as necessary, there must be at least **40 mm** between the induction hob module and any appliance installed under it (Fig.7B).

In any event, adequate aeration must be provided.

To allow fresh air circulation there must be openings in the kitchen furniture (Fig.6A - Fig.7A) of the sizes indicated in Fig.6B - Fig.7B.

Electrical connections (Fig.2B):

Before making the electrical connections, check that:

- the ground cable is 2 cm longer than the other cables;
- the system ratings meet the ratings indicated on the identification plate fixed on the lower part of the worktop;
- the system is fitted with efficient earthing compliant to the laws and regulations in force. Earthing is obligatory by law.

If the appliance is not fitted with a cable, use type:

"H05V2V2-F" for a power level of up to 6400 Watts. The cross-section of the cable should be at least 2.5 mm², or 4 mm² for greater power levels. The cable should never reach a temperature which is 50°C above the temperature of the room in which it is installed. The appliance is designed for permanent connection to the electricity supply and should therefore be fitted with an omnipolar switch which has a minimum opening of 3 mm between contacts. The switch should be suitable for the charge indicated on the appliance data plate and must conform to all current legislation (the yellow/green earth wire must not be interrupted by the switch).

The omnipolar switch must be easy to reach once the installation process has been completed.

Use and maintenance

Use (Fig.2):

A= ON/OFF Button

B= Key Button

C= ON/OFF indicator key button

D1= Slider Control

D2= Cooking level indicator

E= Cooking zone selection button

I= Residual heat symbol "H"

L1= Quick Heat Function (Heat up) ON/OFF button

N= Timer Buttons

N1 = Tenths display

N2 = Units display

O = Hob indicator with **timer** function active

Q= Timerz Display

R = Cooking zone display

R1 = Active cooking zone indicator

S = Booster

- To start the hob, press the button (**A**), on all displays (**R**) the zeros will appear for 20 seconds with flashing decimal points.

If no operation is performed within this time period, the hob switches off.

- It is possible to switch a **cooking zone** on by selecting one of the 4 buttons (**E**). The cooking zone is active when the decimal point becomes fixed.

Set the desired cooking level by acting on the **SLIDER** control (**D1**).

Note: to set the cooking level, just slide your finger over the **SLIDER control (D1)**.

From **Left to Right** the temperature level is increased (**D2**) from **1 to 9**. To decrease just perform the operation in the reverse order.

The cooking level (e.g. **6**) will appear on the cooking zone display (**R**).

Note: you may also directly press any point on the **SLIDER** control without running your finger along it; in this case the temperature level corresponding to the point at which the control was touched will be activated directly.

- To select the **double cooking zone**, where applicable, first press button (**E**), then adjust the cooking level (**D1**) and press the **double zone** selector button (**F**).

To deactivate the **double zone**, press button (**E**) followed by button (**F**).

- There are several different ways of switching off a **cooking zone**:

1- Select it and run your finger over the **SLIDER** control until you reach "**0**".

2- Select it and directly press the "-" symbol on the **SLIDER** control.

- When a **cooking zone (E)** is switched to the **OFF** setting and the temperature of the glass surface remains above approximately 50°, the display (**R**) corresponding to that

zone will show a luminous signal alternating between "0" and "H". If the **hob** is switched to the **OFF** setting (A), the luminous signal will display the letter "H" in a fixed manner.

Warning:

To prevent damage being inflicted on the electronic circuits, the hob is fitted with an overheating safety system. In situations where the appliance is used at high power levels for a prolonged period of time, the hob may switch off one or more of the activated zones temporarily, until the temperatures return to the set levels.

On the display corresponding to the cooking zone which has been temporarily switched off, the power level will be shown in alternation with a **E/2**.

This will stop flashing once the cooking zone has been reactivated.

Lock function (Fig.2 - (B)):

To prevent the hob from being used by children, all functions may be locked by pressing the **Lock button (B)**; this function is active when the indicator light (C) is illuminated.

- To activate or deactivate it, press and hold button (B) for approximately two seconds.

- If the hob is switched on and the **Lock** function is enabled, button **A** will still work.

Magnetic sensor (Fig.2 - (I)):

- The hob is equipped with a pan sensor; when the pan is removed or badly positioned, the **U** symbol will appear; If, on the other hand, the surface of the glass is still hot, the **H** symbol will appear alternating with the **U**.

O.S.D. (Overflow Safety Device) (Fig.2):

The hob is equipped with a safety system which moves all hotplates to the OFF position and activates the safety lock when liquids or items are detected on the control panel A. These symbols will flash on the display:

E **r** **0** **3**. They can be deactivated by removing the item or the liquid. The hob will switch off automatically.

Attention!

When the hob switches on, the timer display **Q** stays on at the value **∞**. If the function is not activated, after a few seconds the display **Q** shows nothing.

Timer (Fig.2 - (Q)):

Note: The **Timer** can be activated on all 4 cooking zones at the same time.

This function allows to establish the time (from 1 to 99 minutes) or automatic switch-off of the **cooking zone** selected.

Activation:

1- Select the cooking zone (E).

2- Set the **cooking level** (from 1 to 9) desired, by acting on the **SLIDER control (D1)**.

3- Press the **Timer button (N)**, the display will show **0** **-** **°**. At this point, the hob indicator (O) with the timer function active, starts to flash.

4- Set the unit time (N2) desired from 0 to 9 by acting on the **SLIDER control (D1)** e.g. **0** **9** **°**.

5- After a few seconds the **unit** value (N2) and the **tenths (N1)** will appear fixed on the display **°** - **9** **°**;

- if you want to set a time exceeding 9 minutes e.g. **2** **9** **°**, just run your finger over the **SLIDER control (D1)**.

- if, on the contrary, no operation is performed, it stops flashing after a few seconds and the **Timer display (Q)** will show the cooking time previously set **0** **9** **°**.

6- At the end of the programmed time, the timer display (Q) and the hob indicator (O) will start to flash followed by an acoustic sound.

To deactivate the acoustic signal just press the timer button **N**, otherwise it will deactivate automatically after 2 minutes.

To deactivate the timer function before the set time:

- select the **cooking zone (E)** and press one of the two buttons (N).

When the zone indicator (R) on display (E) stops flashing, the function is no longer active.

Note: To display the residual cooking time, just press the **cooking zone (E)** of interest selection button.

Minute Minder (Countdown) (Fig.2 - (Q)):

Attention! This function can only be used if no cooking zone (E) has the timer inserted.

- The **Minute Minder** allows to set an established countdown that goes from 1 to 99 minutes.

On expiry of the time, the hob emits an acoustic signal without changing the active functions.

- The function activates only if the cooking level is set at "0" on all displays (R).

- Press the **Timer button (N)** and set the time with the same procedure as the **Timer** function, with the unique exception that the **indicators (O)** do not switch on.

Note: Whenever the **Timer** is to be activated on at least one zone, the **Minute Minder** deactivates automatically.

To activate the Timer instead of the Minute Minder, proceed as follows:

1- Use one of the buttons to select (E) the **cooking zone** where the **timer** function is to be activated.

2- Set the cooking level by acting on the **SLIDER control (D1)**.

3- Select the **Timer button (N)**.

4- Select the button (E) again where the timer function is to be activated.

5- Select the **Timer button (N)**.

6- Set the cooking time by acting on the **SLIDER control (D1)**.

Booster (Fig.2 - (S)):

Depending on the appliance model, it may be fitted with a **Booster** system which can be used to speed up cooking times through the application of a power level which is greater than the nominal value, within a defined period of time. The cooking zones which can be used in conjunction with this function are indicated in **Booster** Fig.2C.

To activate the **Booster**, switch the interested cooking area on at any power level and press key **S** (Fig.2). This allows to reach higher temperatures in a short time discharging the maximum power possible. Once the function is activated a red LED and a **P** will appear on the display for ten minutes. After this time the cooking area will automatically return to power level **9**.

Attention!

- If your appliance has two zone cooking (**Booster**) using the **Booster** function, these can be activated simultaneously.
- When the **Booster** function is active and the lower or upper vertical cooking zone is to be switched on or is already on (**F1** or **F2** - Fig.2) for the duration period of the **Booster** and if maximum level is set, the power will decrease slightly.
- The **Booster** may not activate if, the cooking zone (with the word **Booster**) has been previously activated with high temperature levels.
- In order to use the **Booster** function, wait for the **P** on the display **R** to stop flashing and the temperature inside the cooking surface to decrease.

Heat up (Fig.2 - (L1)) (Rapid heating):

The **Heat up** function can be used to set the cooking zone to its maximum temperature for a specified period of time, after which the temperature will return to a lower value set previously.

To activate the **Heat up** function, select one of the **cooking zones (E)**.

Set the cooking level at "9" by acting on the **SLIDER control (D1)**, press **Heat up (L1)** and the **cooking zone** will show the letter "A". This means that the (**Heat up**) function is active.

Set the desired **cooking level** (between 1 and 8); the **cooking zone** display will now show the letter "A" and the desired cooking level (e.g. 6) alternately.

- If no **cooking level** variation is made, the indicator (**D2**) switches off.

Note: it is possible ONLY to increase the previously-set cooking level:

- 1- Select the **cooking zone (E)** where the **Heat up** function is active.
- 2- Increase the desired temperature by running your finger over the **SLIDER control (D1)**.

When the **Heat up** function has finished running, the hob will emit a sound signal or **BEEP**; the relevant **cooking zone** will continue to operate and the cooking level set previously, e.g. 6.

Maintenance (Fig.5):


Remove any residues of food and drops of grease from the cooking surface using the special scraper supplied on request.

Clean the heated area as thoroughly as possible using SIDOL, STAHLFIX or similar products and a cloth/paper, then rinse with water and dry with a clean cloth.

Using the special scraper (optional) immediately remove any fragments of aluminium and plastic material that have unintentionally melted on the heated cooking area or residues of sugar or food with a high sugar content. In this way, any damage to the cooktop surface is prevented. Under no circumstances use abrasive sponges or irritating chemical detergents such as oven sprays or stain removers.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR EVENTUAL DAMAGES CAUSED BY BREACHING THE ABOVE WARNINGS.

TECHNICAL DATA	
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Packaging (HxWxD)	130x966x500 mm
Volume	0.066 m ³
Useful measurements relating to the hob compartment	width 900 mm depth 410 mm height 55-51 mm
Voltage and frequency	220-240 ~ 380-415V 2N ~ 50/60Hz 7.4kW
	<p>EC Directives: 2006/95/EC dated 12/12/06 (Low Voltage) and subsequent amendments - 2004/108/EC dated 15/12/04 (Electromagnetic Compatibility) and subsequent amendments - 90/396/EEC dated 29/06/90 (Gas) and subsequent amendments - 93/68/EEC dated 22/07/93 and subsequent amendments - 2002/96/EC</p>

Hobs	CIS944
Cooking zone	Power (W)
Rear right	1400
Front right	2300/3000 (Booster)
Front left	2300/3000 (Booster)
Rear left	1400
Max power	7400



Guarantee

12 months Parts and Labour Guarantee

Your appliance has the benefit of our manufacturer's guarantee, which covers the cost of breakdown repairs for twelve months from the date of purchase.

This gives you the reassurance that if, within that time, your appliance is proven to be defective because of either workmanship or materials, we will, at our discretion, either repair or replace the appliance at no cost to you.

This guarantee is subject to the following conditions:

- The appliance has been installed and operated correctly and in accordance with our operating and maintenance instructions.
- The appliance is used only on the electricity or gas supply printed on the rating plate.
- The appliance has been used for normal domestic purposes only.
- The appliance has not been altered, serviced, maintained, dismantled, or otherwise interfered with by any person not authorised by us.
- Any repair work must be undertaken by us or our appointed agent.
- Any parts removed during repair work or any appliance that is replaced become our property.
- The appliance is used in the United Kingdom or Republic of Ireland.

The guarantee does not cover:

- Damage resulting from transportation, improper use, neglect or interference or as a result of improper installation.
- Replacement of any consumable item or accessory. These included but not limited to: plugs, cables, batteries, light bulbs, fluorescent tubes and starters, covers and filters.
- Replacement of any removable parts made of glass or plastic.

THIS GUARANTEE WILL NOT APPLY IF THE APPLIANCE HAS BEEN USED IN COMMERCIAL OR NON-DOMESTIC PREMISES.

5 Year Parts Guarantee

Hotpoint also offers you a free 5 year parts guarantee. This additional guarantee is conditional on you registering your appliance with us and the parts being fitted by one of our authorised engineers. There will be a charge for our engineer's time. To activate the extra parts warranty on your appliance, simply call our registration line on **08448 24 24 24 (Republic of Ireland 01 230 0800)**

Extended Guarantees

We offer a selection of protection plans that enable you to fully cover yourself against the expense of repair bills for the life of your policy. To find the ideal plan for you please call our advice line on **08448 226 226 (Republic of Ireland 01 230 0233)**.

Free Helpdesk Service

We have a dedicated team who can provide free advice and assistance with your appliance if you experience any technical difficulties within the first 90 days of ownership. Simply call our Hotpoint Service Hotline on **08448 224 224 (Republic of Ireland 0818 313 413)** for telephone assistance, or, where necessary, to arrange for an engineer to call.



After Sales Service

No one is better placed to care for your Hotpoint appliance during the course of its working life than us – the manufacturer.

Essential Contact Information

Hotpoint Service

We are the largest service team in the country offering you access to 400 skilled telephone advisors and 1000 fully qualified engineers on call to ensure you receive fast, reliable, local service.

UK: 08448 224 224
Republic of Ireland: 0818 313 413
www.hotpointservice.co.uk

Please note: Our advisors will require the following information:

Model number:

Serial number:

Parts and Accessories

We supply a full range of genuine replacement parts as well as accessory products that protect and hygienically clean your appliance to keep it looking good and functioning efficiently throughout its life.

UK: 08448 225 225
Republic of Ireland: 0818 313 413
www.hotpointservice.co.uk

Appliance Registration

We want to give you additional benefits of Hotpoint ownership. To activate your free 5 year parts guarantee you must register your appliance with us.

UK: 08448 24 24 24
Republic of Ireland: 01 230 0800
www.hotpointservice.co.uk

Indesit Company UK Ltd. Morley Way, Peterborough, PE2 9JB
Indesit Company Unit 49 Airways Industrial Estate, Dublin 17

Recycling and Disposal Information

As part of Hotpoint's continued commitment to helping the environment, Hotpoint reserves the right to use quality, recycled components to keep down customer costs and minimise material wastage.

Please dispose of packaging and old appliances carefully. To minimise the risk of injury to children, remove the door, plug, and cut the mains cable off flush with the appliance. Dispose of these parts separately to ensure that the appliance can no longer be plugged into mains socket, and the door cannot be locked shut.



A series of 18 thin, parallel horizontal lines spaced evenly down the page, serving as a guide for writing.



Lined writing area consisting of 20 thin horizontal lines.

Indesit Company S.p.A.
Viale Aristide Merloni, 47
60044 Fabriano (AN)
www.hotpoint-ariston.it

