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**Operating and assembly instructions of
Induction cooktop
of type SI-4T-Black**

Please install and use the induction cooktop after reading this instructions

DEAR SIRS

Congratulations on the purchase of our induction cooktop, intended to be built into all kinds of segments of kitchen furniture.

Our induction cooktop may be part of the equipment of modern kitchen furniture set. It is modern, has an aesthetic appearance, and its unquestionable advantage are low operating costs and ease-of-use.

We wish you successful and very tasty dishes.

Yours faithfully,

SOLGAZ

UWAGA!

Płyta indukcyjna SOLGAZ jest przeznaczona wyłącznie do gotowania potraw. Inne wykorzystywanie płyty jest niedozwolone i może stanowić zagrożenie.

Bardzo prosimy o zapoznanie z rozdziałem *Bezpieczne użytkowanie kuchni* w dalszej części instrukcji.

A declaration by the manufacturer

The manufacturer hereby declares that this product shall meet the essential requirements of European directives listed below:

of the Directive 2006/95/EC - Low voltage electrical equipment

of the Directive 90/108/EC - Electromagnetic compatibility and has been marked 

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1. SAFE USE OF THE INDUCTION COOKTOP

During operation induction cooktop becomes hot, therefore, in the course of its use, one should especially pay attention to the possible burn when you touch surfaces of induction cooktop. Children up to 8 years of age, should not approach to a powered induction cooktop or/and should be under constant supervision of adults..

! Induction cooktop should be supported by adults, physically or mentally fully operational, due to their own safety or the safety of household members.

! Leaving unsupervised fat being cooking or oil, may be a cause of danger and may cause ignition. In this case, turn off induction cooktop, and quench a fire with lid or with noncombustible material. **It is important to do not extinguish the flames of fire with water.**

! On the surface of the induction cooktop should be the only utensils.

! In the case of **crack of induction cooktop**, You should **immediately switch off** the power supply, **do not use** the induction cooktop in this state, to avoid electrical shock hazard.

! Do not put on the surface of the induction cooktop of metal elements for example cutlery and aluminum foil, because they can become heated.

! After using, You must **turn off induction cooktop** by means of the power switch.

! Washing the induction cooktop, by means of steam cleaning devices, is prohibited.

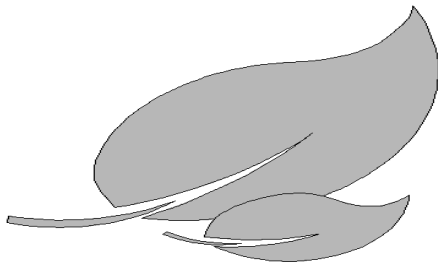
- You should make sure that **devices emitting radio waves** located in the vicinity as for example. radio or TV set, do not interfere with the correct operation of the control panel of induction cooktop and *vice versa*..
- Induction cooktop must be **connected** by a person holding a required license (by qualified electrician).
- **Kitchen furniture** in which induction cooktop will be installed, must have thermal resistance to 100°C.
- Any **repairs** can only be performed by professional. Otherwise, there is a risk for the
- consumer..
- At the time of the repair it is imperative to disconnect the power supply by pulling the plug from the socket, or turn off the fuse of feeder of induction cooktop.
- Socket to which the induction cooktop is connected, should be readily available.
- Induction cooktop may not be used for the amusement of children.

VERY IMPORTANT

- **Users with pacemakers, insulin pumps, hearing aids or other instruments/devices facilitating the functioning, must verify that the induction cooktop does not interfere with their operation. (Range of operating frequencies of induction cooktop is in the range of 20-50kHz).** These are the ultrasonic and radio frequencies, which penetrate into these devices and may cause **improper operation**.
- Near induction cooktop , which is running may not be **magnetic data carriers** due to the loss of their content.

- **Voltage loss** in electrical network results in the cancellation of all settings. After its reappearance, you should take special care. In the case where cooking zones/cooking units not had time to cool, **does not appear** indicator of residual heating "H".
- **The cable of induction cooktop** can not touch the heated places.
- Do not use the cooking/kitchen utensils made from plastic, aluminum and aluminum foil, because at high temperature can damage the ceramic glass.
- One should pay attention, in order to not get eg. sugar, citric acid or plastic, in solid and liquid state into **heated cooking zone/cooking unit**. If as a result of carelessness/imprudence, any of the aforementioned substances will get to the area of hot field, you should **not turn off induction cooktop** and scrape it into the heat with sharp scraper, while maintaining the precautions.
- Using the induction cooktop, one should use **pots about the flat bottom**, adapted for induction cooktops.
- **Ceramic glass** of induction cooktop is resistant to sudden temperature changes.
- Objects **falling** from a height **on induction cooktop**, may cause cracks and splinters.
- **Induction cooktop cannot be placed above:** cooking oven without fan, freezer, washing machine, refrigerator and dishwasher.
- It is recommended **shielding bulkhead/partition** (Fig. 2) under induction cooktop, to protect metal objects located in a cabinet against excessive heating up with air from the fan.
- **Cleaning and maintenance of induction cooktop** should be carried out according to the guidance described in the operating manual. In the event of improper handling of device, warranty will not be taken into account.

2. ENERGY SAVING



the efficiency, saving even 1/3 of the energy compared to other heat sources.

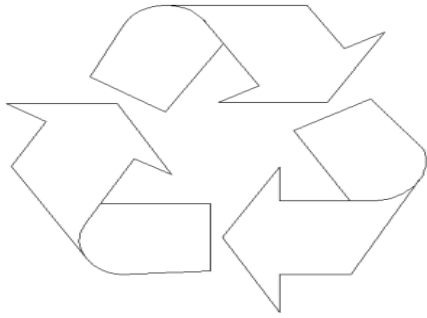
- **applying lids** - applying lids during cooking raises the efficiency until four times, frequent lifting lid and "peeking" into the pot increases the demand for heat. Glass lids with the hole are useful. Please remember that water evaporation heat is high and some of the energy is irrecoverably lost.

- **preserve the purity of bottoms/undersurfaces of pots and the surface of induction cooktop** – impurities interfere with heat transfer, and dried and burnt the dirt can be cleaned only with chemicals, polluting the environment.

Let's save electricity using:

- **suitable pots** - utensil with flat and thick bottom raises

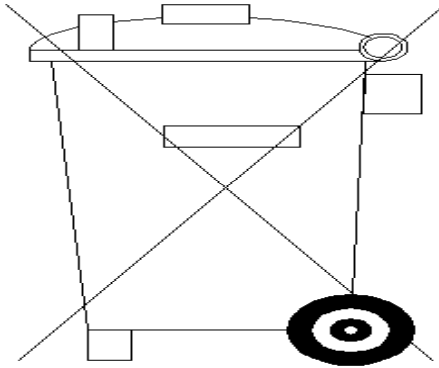
3. UNPACKING OF PARCEL WITH INDUCTION COOKTOP



Induction cooktop was packed at the time of transport, from raw materials fully capable of being recycled. We encourage you to get rid of packaging, accordance with the principles of environmental protection. Simultaneously, please store the original packaging for some time.

!!! Materials, in which equipment was packed for example, elements of expanded polystyrene, bags etc., keep out of reach of children.

4. DISPOSING OF USED EQUIPMENT

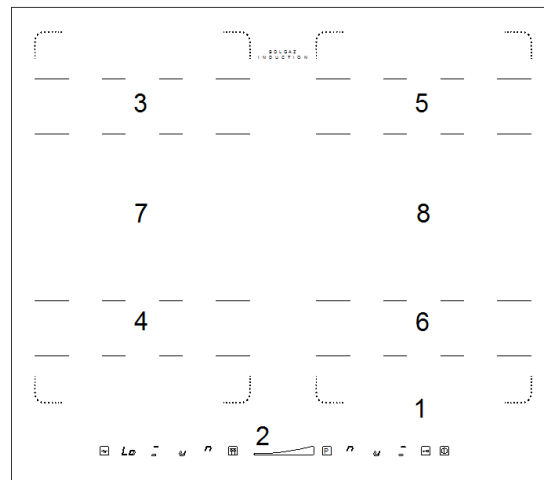


According to the European Directive 2002/96/ EC and Polish Act on Waste Electrical and Electronic Equipment, induction cooktop has been marked with symbol of crossed-out the waste container. This means that after the use of equipment, do not discard it, together with other household waste. The consumer is obliged to return the device, to the collection point of electrical and electronic equipment, ie. shops, communal units of organization and local collection points. The proceedings in accordance with the abovementioned guidelines restricts the spread of hazardous and noxious substances for humans and the environment and is giving the guarantee of correct storing the equipment. Induction cooktop in accordance with standards, required in the territory of the European Union.

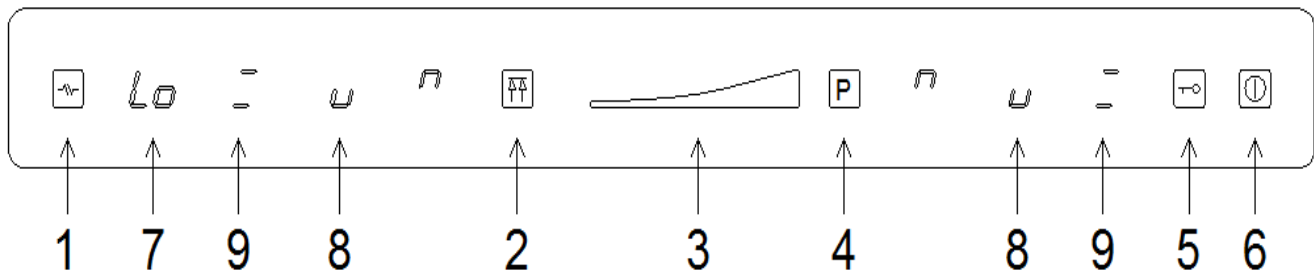
5. SUMMARY OF PRODUCT CHARACTERISTICS

DESCRIPTION OF INDUCTION COOKTOP

1. Glass of induction cooktop
2. Control panel
3. Induction cooking zone - left rear
4. Induction cooking zone – left front
5. Induction cooking zone – right rear
6. Induction cooking zone – right front
7. Extended cooking zone - left
8. Extended cooking zone - right



CONTROL PANEL



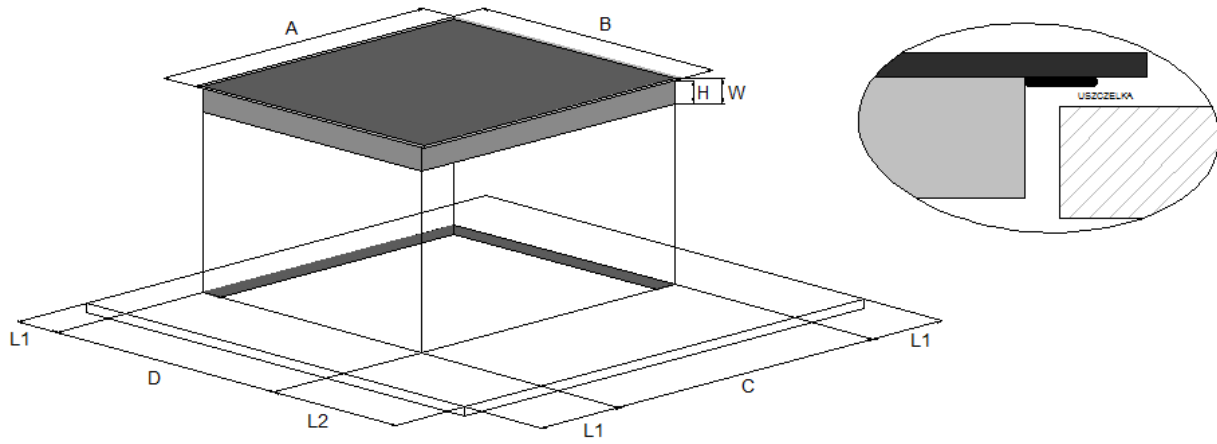
1. Sensor of pause function - Stop'n Go
2. Sensor of function for the maintenance of heat
3. Sensor of the power/time setting - slider
4. Sensor of cooking acceleration function - booster
5. Sensor of the blockade – key
6. Sensor of power supply - ON/OFF
7. Sensor of timer and kitchen timer
8. Sensor of selection of cooking zone

6. INSTALLATION

6.1 Preparing furniture for built-in with induction cooktop

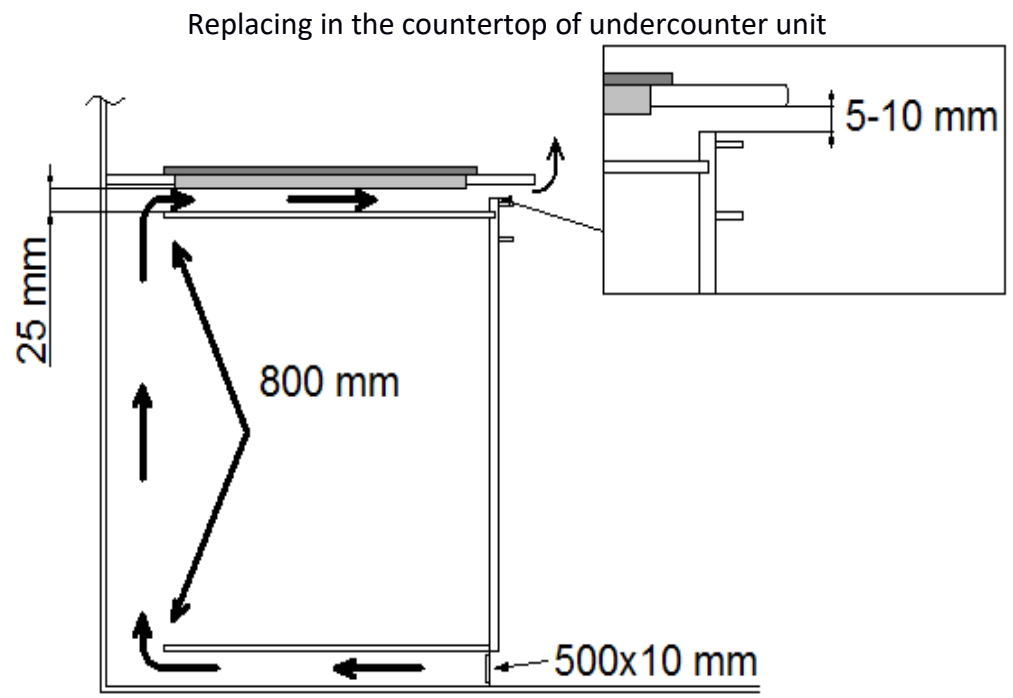
- Countertop, on which will be located induction cooktop should be:
 - protected from the side of the wall against moisture and flooding
 - flat and properly levelled
 - with a thickness within the limits of 28-40 mm and the depth of min. 600 mm
- The distance between the front edge of the countertop, and hole should be min. 60 mm and 50mm between the rear edge of the countertop, and hole
- The distance of the hole from the side wall of the furniture should be 55 mm
- Kitchen furniture, including also adhesives, varnishes, veneers and other items, from which they are made, must have a thermal resistance to 100°C. Otherwise, furniture cladding can come unstuck, and panels can become deformed
- The edges of the hole must be insulated with material resistant to moisture
- The dimensions of the hole for induction cooktop according to the Figure No 1
- Under the housing of the induction cooktop, you must keep a min. 25 mm empty space, allowing air flow, that will prevent the overheating of the surface in the vicinity of induction cooktop , according to the Figure No 2

FIG. 1 Hole for induction cooktop

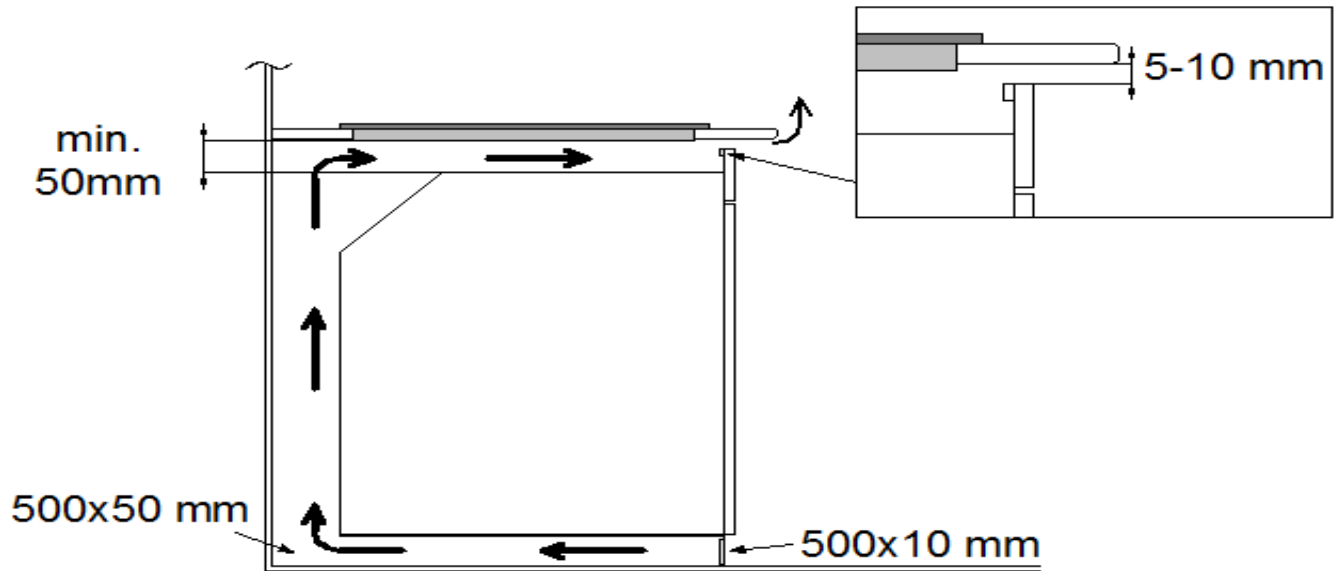


A	B	C	D	H	W	L1	L2
590 mm	520 mm	560 mm	490 mm	56 mm	60 mm	min. 50 mm	60 mm

FIG.2



Replacing in the countertop, over the oven with ventilation.



!!!! Prohibited ! – localization of induction cooktop over the oven without ventilation.

6.2 Connecting the induction cooktop to the electrical system

ATTENTION!

Connections of induction cooktop to electrical system (wiring system) may make only a person with the appropriate authorizations. Any changes and modifications in electrical installations are strictly prohibited.

Information for the electrical installer (electric fitter) of induction cooktop

Feeder cable of induction cooktop has the ability to select the proper connection, for the different types of power supply.

Using wire, are available the following connections:

- single-phase 230 V~
- diphase 400V~

ATTENTION!

Protective (earth) conductor (PE conductor) marked \oplus , one should obligatorily connect. Electrical installation powering the induction cooktop, must correspond to the consumption of electricity. Must have an adequate cross-section of the wires and should be equipped with properly matched protection and switch of feeder of induction cooktop.

This information is provided in the rating plate and electrical diagram to connecting the power cord.

ATTENTION!

Electrical installer, who connects induction cooktop must issue, located in the warranty card „certificate of connecting the electric stove to the electrical system“.

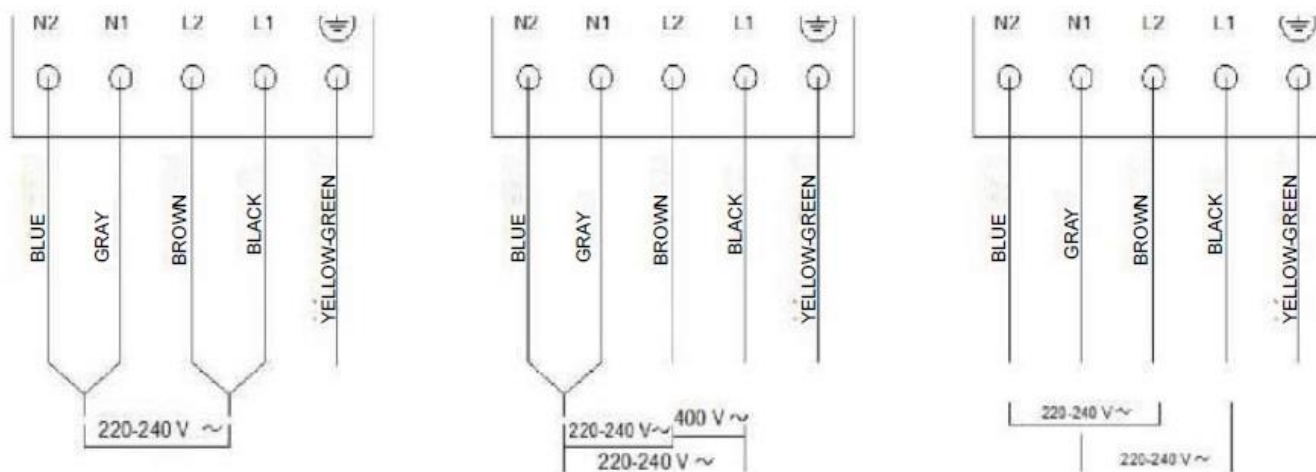
Induction cooktop must be connected according to the scheme, otherwise it can be damaged.

Connecting the induction cooktop to the electrical installation:

The induction cooktop can only be connected by qualified installer, with proper authorization. Before connecting to the current, one should check:

- Electrical diagram of connecting the induction cooktop to the electrical supply
- Value of electrical voltage (is located on the rating plate)
- The compatibility of selected cables with the type of power supply of installation

When connecting of induction cooktop, **it is prohibited to use** extension cords, connectors etc., because they may cause fire. Connecting cable cannot come into contact with hot or sharp elements of induction cooktop. All of the changes in the electrical installation may be made only by an authorized electrician. Connection diagram for connecting the induction cooktop for electrical installation:



- In the event of a damaged **power cord** of induction cooktop, it should be replaced in the repair shop provided for this purpose.
- If induction cooktop is directly connected to the electrical power supply, the switch is absolutely essential for all circuits with a air break (contact gap) min. 3mm.
- A licensed electrician must **check the correct connection** – the compliance with the electrical diagram and applicable standards
- One should pay attention, in order to the power cord was not twisted or pressed by equipment
- The connecting cable must be checked regularly by an authorized person. In the event you **need to replace the cable**, this must also be done by a specialist.

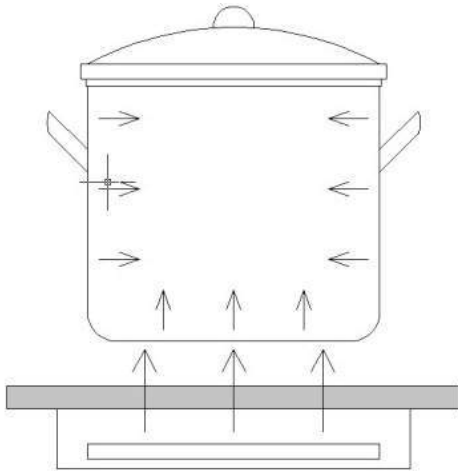
7. OPERATING INSTRUCTIONS

7.1 Before starting a connected induction cooktop

- Carefully clean the surface of induction cooktop.

- Open the window or run the ventilation, because the first switching on may be associated with transitional period which may produce odours.
- Effectuate first use, keeping any hints from the owner's manual.

Way of induction cooktop operating



To the coil or a plurality of coils located inside induction cooktop, is sent electrical current with the generator. The coil generates an alternating highfrequency magnetic field, therefore after the appearance of ferromagnetic pot on induction cooktop, in its bottom induces a variable magnetic field causing the formation of high-frequency currents flowing in the bottom of the pot. Because they are formed in a closed electric circuits, in accordance with the principles of physics, all energy turns into heat, the bottom becomes a heat receiver and heats up, from it - the contents of the kitchen utensil/pot, and induction cooktop stays cool. In order to a mechanism of heating was started, are necessary pots with bottoms made from magnetic materials.

7.2 The advantages of the induction cooktops

- bottom of pot, or other utensil generates heat, which is exploited to the maximum
- without losses to the environment, because heat generation begins at the time of the appearance of a pot on induction cooktop, and ends at the time of download/take down it from induction cooktop

Protective devices: If induction cooktop is connected and used in accordance with the instructions for use, there is no need to use additional protective devices.


Fan operation consists in cooling/chilling of powering and steering parts. It switches on automatically, after switching on the cooking zones and operates up to the moment of the cooling of the interior of induction cooktop. Fan speed is adjusted automatically. In the course of the induction cooktop use, thermistor probe checks the temperature of the interior of the induction cooktop. If it rises above the set level, the power of the cooking zone will be automatically reduced or will be switched off the cooking zones, in the vicinity of fragments of electronics which are most heated.

Detection system allows to run of induction cooktop, when on the cooking zone is a pot, and disable it, when the pot will be downloaded. In this way an electric energy is being saved. Small items lying on induction cooktop, as for example cutlery, do not cause the switching on operation.

- If induction cooktop is used properly and on its surface is placed pot with an appropriate bottom, the display shows **the level of set heating power**.

- Induction cooktop needs for the smooth functioning of customized pots with magnetic bottoms (table No. 1)

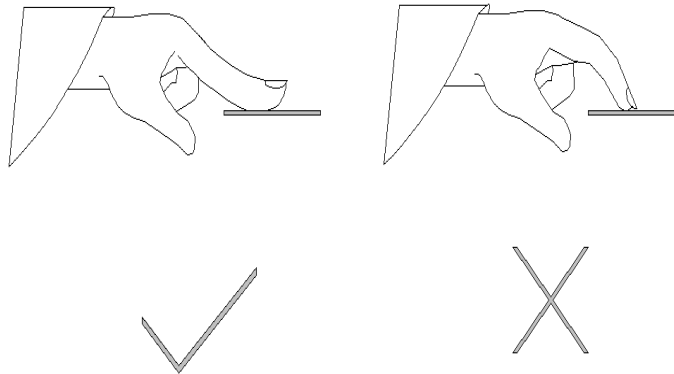
In the case where on activated cooking zone there is no pot or is the pot with improper bottom,

displays the symbol . If at the time of 1 min. on induction cooktop will not appear the pot with the appropriate bottom, then induction cooktop will be automatically turned off.

Please turn off the cooking zones with a sensor of ON / OFF button in control switch , and not only by downloading pot from induction cooktop.

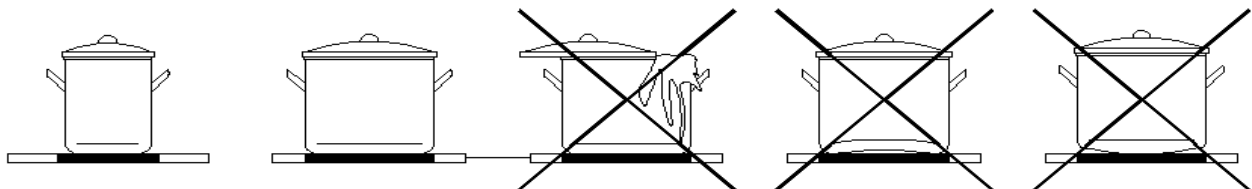
!!! Please remember that the presence detector of pot is not the same as the ON/OFF button.

Induction cooktop is provided with a controller with sensors – buttons (touch sensors), operated by a touch of designated sites. Each change of controller setting is signaled by a short beep (sound).



In the course of switching on, switching off and setting the range of power, **shall be allowed only pressing of one sensor at the same time.** If more sensors is pressed, at the same time, there is no possibility to program the controller, and after a longer time of touch switches off the entire induction cooktop.

7.3 Selection of pots to induction cooktop



- The use of high-quality pots, with a flat bottom provides protection against the formation of sites of higher temperature, where could appear the parching of dishes. The utensils with thickened bottom give the reliability of a perfect heat distribution.

- On induction cooktop one should put the pots only with a dry bottom. One should check, whether after washing, filling with water or taking out of the refrigerator, utensil has been sufficiently dried. In this way, you will avoid soiling the induction cooktop.
- The use of lids on pots (kitchen utensils), will significantly shorten the cooking time. Heat generated will remain in the utensil, we will avoid losses on steaming, thus reducing the consumption of electricity.

The best energy efficiency effect is obtained when the diameter of the bottom of the pot corresponds to the diameter of the cooking zone.

The table below defines the max. and min. possible diameters of the bottom of the pot, for the appropriate cooking zones. They depend on the type of utensils.

Table no. 1

MINIMUM DIAMETERS OF THE BOTTOM OF THE POT [MM]	MAXIMUM DIAMETERS OF THE BOTTOM OF THE POT [MM]
120	220
120	220
120	220
120	220
200	220x440
200	220x440

Please remember that:

Using the pots with too small bottoms, induction cooking zone may not be running.

Best results are achieved when bottom of the utensil is flat; recessed bottom and firmly embossed company logo reduces the heating capacity, may lead to pots overheating. When purchasing kitchen utensils, please find the label marking, informing about the possibility of using them for induction cooktops

7.4 Selection of the type of utensils to induction cooktop

Use cooking utensils with magnetic - iron properties, made of ferritic stainless steel or shee coated with enamel. Magnetism you can check yourself, using a magnet. It shall be applied to the bottom of a pot, if a magnet will attract, then the cooking/kitchen utensil is suitable for induction cooktop.

Table No 2

TYPE OF MATERIAL OF COOKING/KITCHEN UTENSILS	OPERATION OF COOKING/KITCHEN UTENSILS
Cast iron	High operation efficiency (performance efficiency) Please be careful, because you can scratch induction cooktop
Enamelled steel	High operation efficiency (performance efficiency) First of all, cooking/kitchen utensils with a thick, flat bottom



Stainless steel	Induction cooktop does not react to cooking/kitchen utensil, with the exception of ferromagnetic steel pots
Aluminum	Induction cooktop does not react to cooking/kitchen utensil
Glass	Induction cooktop does not react to cooking/kitchen utensil
Porcelain	Induction cooktop does not react to cooking/kitchen utensil
Bottom of pots made of copper	Induction cooktop does not react to cooking/kitchen utensil

7.5 Control panel

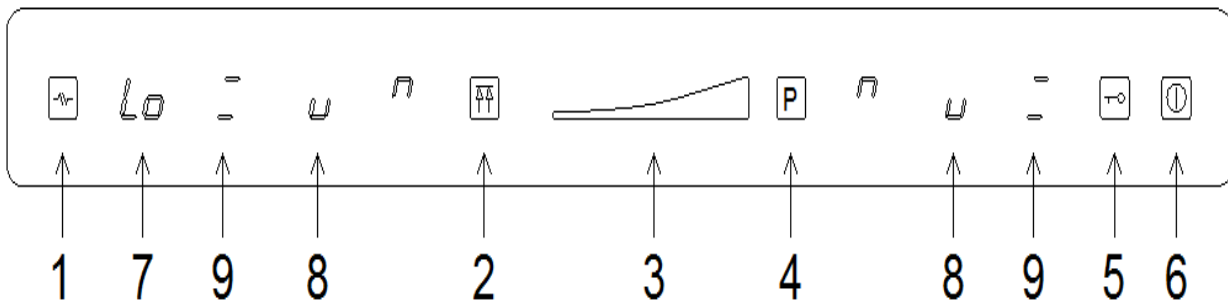
- After connecting of induction cooktop to the electrical installation, for a moment shine all tags/markers. This means a willingness to use.
- On the surface of induction cooktop are selected sensors, responding to press a finger in the min. 1 second.
- Any launching the sensors is signalled with short sound

!!! In the area where the sensors are located, do not place any objects, as a result of this may be induction cooktop switching off. At this place you should also particularly take care of cleanliness.

7.6 Starting the induction cooktop

In order to start induction cooktop, please touch the button ON/OFF (6) during a minimum 1 second. Switching on the device is signaled by a short beep, activity of induction cooktop confirms lighting of timer tag/marker/symbol  - and tag/marker/symbol  in the area of the cooking zones selection.

!!! After starting the induction cooktop, one should switch on the program within 1 minute. If the time expires, induction cooktop turns off.



Switching on the cooking zone. The induction cooktop actuated, as described above, should be programmed to work (operation) within 1 min., selecting the preferred cooking zone (8) by touch. It will result in the emergence of a blinking icon of number "0" (zero) within 5 seconds /the time for setting the heating level / and then we proceed to setting the heating level.

Heating power level setting - for this purpose, please touch/drag your finger across slider (3) moving on the right increases the level of heating power. Moving on the left decreases the level of heating power, at the same time lights the line of LEDs over a field of touch-sensitive and a flashing digit corresponding to power level in the previously selected cooking zone.

You can also set the expected power immediately, by touching slider of the power change at a selected place.

Our choice **we confirm by touching** flashing digit in the selected field, which now lights up continuously. In the same way we treat other cooking zone. At any moment it is possible to change the power that was already set. For this purpose, you must touch digit corresponding to the given cooking zone / *digit flashes* /, then it appears the line of LEDs above slider, by touching the slider we establish a new level of power and confirm by touching the field/box of flashing digit.

Note:

You can also immediately set the expected power, by touching the slider for change at a selected location/place. You cannot program the cooking zone without the utensil which is set over it, if the detector detects its lack!

Switching off the cooking zone you can done as follows - we touch the shiny digit of cooking zone, which is to be disabled, digit begins to flash, then with slider we set the power to "0" (zero) and confirm by touching the blinking digit. The cooking zone is switched off. You can also do not confirm, and then - at the determined "0" level - cooking zone will switch off after 5 seconds.

Switching off the induction cooktop takes place by the touch of ON/OFF button (6), when you turn off the device, you hear the sound and switch off the all led displays. If the cooking zone, of any of burners worked and is hot, then on the corresponding tag/marker will light up the digit "H" - this means the residual heating.

The "H" tag/marker - residual heating after switching off the induction cooktop means that the cooking zone is still hot.

! **During the displaying the "H" marker (tag), do not touch the accompanying it cooking zone and do not put items on it that are thermally sensitive. This may cause burns or destruction.** As soon as the "H" marker (tag) goes off, then you can safely touch of this area of cooking zone, other cooking zones can work or cool down in other pace.

In the event of an emergency, when a power failure, please be careful because the indicator of hot cooking zone is not lit.

Lock function of induction cooktop allows to keep the cooking zone during work away from undesirable changes of power levels, as well as against accidental switching on of induction cooktop by animals and children.

Induction cooktop can be **locked** at any time, regardless of whether it is enabled or not. One should then hold the button of the blockade – ie. the key (5) to the appearance of the sound signal, and on the clock (timer) - within 1 minute - will light up the sign "Lo" or "Lo" and "--" will light up alternate. After 1 min., the message "Lo" will disappear, but the lock will be still enabled.

!!! Lock of induction cooktop is active, until it is unlocked, in spite of switching on and switching off the induction cooktop. Uncontrolled switching off the lock will be only in the case of switching off the induction cooktop from the power supply and voltage loss.

Unlocking the induction cooktop takes place after holding the lock button – the key (5), until the appears the sound signal.

Pause function – Stop'n go

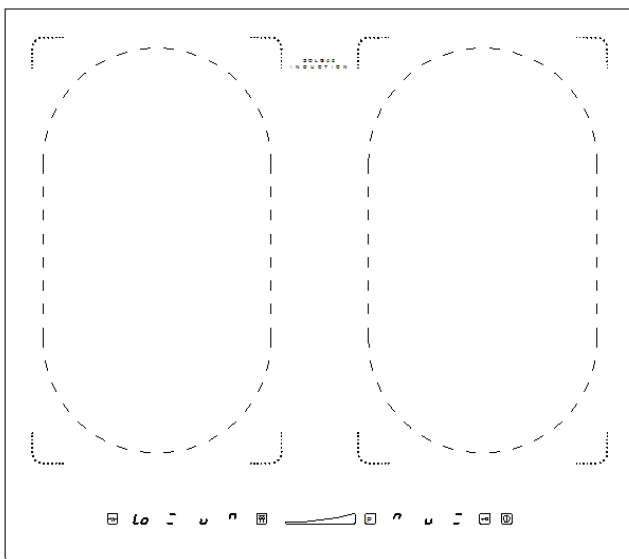
Pause function can be used at any time during cooking. It allows to stop the induction cooktop and come back to it, with the heating levels previously adjusted.

- Induction cooktop must work. After touching the sensor of pause (3), in places of the tags/markers will light up the signs and operation of the induction cooktop will be deactivated within the scope of all cooking zones. When enabled (3), you can use only the sensors (3) and (6).
- Switching off the pause function will take place after holding the sensor (3), the tags/markers of of previous settings will light up again, and induction cooktop will continue its operation.

Bridge function

baking tins/roasters. It causes that the control/steering takes place with one large area of the heating (which consists of two cooking zones)- with left or with right.



!!! Bridge function incorporates two cooking zones, forming one large area of heating.



This function facilitates cooking with the help of large cooking/kitchen utensils eg. baking tins/roasters. It causes that the control/steering takes place with one large area of the heating (which consists of two cooking zones)- with left or with right.

- Bridge function is activated, when you press marker (tag) – (8) . Heating level is set using a sensor - Slider (3), for the whole area at once.
- If cooking/kitchen utensil - during cooking - will be moved to the second heating area, then Bridge function automatically will switch over the heating to the new surface and will adjust the same level of the heating.
- Switching off the Bridge function takes place by the touching the sensor – (8), sensors: **NU**

Booster function

- Booster function provides the ability to increase heating power of selected cooking zone.
- Switching on the Booster function is possible when operating the cooking zone (8) , by touching the sensor  (4) When you turn on,  symbol is displayed.
- In order to disable Booster function, one should press the sensor (8) and with the sensor (4) please switch this option off or reduce the temperature of working cooking zone.
- This function can only operate in one cooking zone per side or for cooking zone with an active "Bridge" function.
- Activated Booster function works within 5 minutes, then automatically turns off.
- Switching on the Booster function, will cause automatically decreasing of heating power on the other cooking zones, below grade (degree)
- If the power of the cooking zone was set to 0, then level 9 will be able to reach after 5 minutes.

!!! Booster function may be active up to 5 minutes. After the automatic switching off, power of the cooking zone is set to nominal value. In spite of removing the cooking/kitchen utensil from the cooking zone, the Booster function still works, and time of 5 minutes is measured. It is possible to re-switching on the abovementioned function, if necessary, when sensors of the temperature of the coil and electronic installations will allow for it.

If the temperature on the sensors could exceeded the limit (admissible value), the Booster function will be automatically switched off, and cooking zone will reach the nominal temperature.

Booster function can be activated on each cooking zone. The cooking zones on one side (left front and left rear and right front and right rear) form a pair. In a pair may be activated the Booster function in one moment but only at one burner.

!!! If activation of the Booster function will cause exceeding the permissible total power, on the second cooking zone in pair, then will decrease the power value. Power reduction is dependent on the size of pot.




Function of the maintenance of the heat

Program of the maintenance of the heat maintains temperature of pre-cooked meal.

This function, on the burner which is switched on at low power, allows to maintain the prepared food as fit for human consumption for several hours. The dish isn't parching and not lose the palatability. Function of the maintenance of the heat has been also checked during dissolving the margarine or chocolate, etc.

The proper operation of the function of the maintenance of the heat depends on the use of suitable cooking/kitchen utensil with flat bottom. Then there is a possibility to meticulous temperature control, using a sensor located in area of the cooking zone. This function can be activated in each cooking zone. Automatically shuts off after 8 hours for microbiological reasons, whereas keeping the warm food too long is disadvantageous.

Function of the maintenance of the heat acts on one degrees of heating: 42°C.

Activation of option "maintenance of the heat", is done by first switching on the sensor  or  (8), and in the next step - sensor  (2).

Switching off the function of the maintenance of the heat is executed by activation of cooking zone with sensor 2, by switching on the sensor - Slider (3) and power level setting for the selected cooking zone.

The marker "H" - residual heating



The appearance of a symbol "H", after switching the induction cooktop off means that cooking zone is still hot.

! During the displaying the "H" marker (tag), do not touch the accompanying it cooking zone and do not put items on it that are thermally sensitive. This may cause burns or destruction.

After switching off the symbol with "H", given cooking zone is still hot, but you can touch.

! In the event of a power failure, the marker "H" is not lit.

The limitation of working time

Table No. 3

MAX OPERATING (working) TIME OF COOKING ZONE [h]	POWER LEVEL
8	1-3
4	4-6

Each cooking zone, depending on last set heating power, has an assigned the maximum working time. If the heating power during cooking, for a longer period (according to Table No. 3) will not be corrected, then the cooking zone will turn off automatically. On the panel will shine the symbol of residual heating assigned for given cooking zone, up to the moment of cooling off.

During this time, you can start and operate the induction cooktop. This function provides greater reliability and safety during cooking.

Clock (timer) function facilitates the cooking process, by being able to set the operating time of individual cooking zones. This function can only be activated for burners, which are working. The clock has the ability to acting/operation for all cooking zones simultaneously, independently and operates in the range of 1-99 minutes. You can use it as a kitchen timer.

Programming of work of cooking zone for a limited period – for this purpose, one should select the cooking zone, and with slider set the power in the range of 1-9, the display will show a blinking value of set power. Within 10 seconds one should press the marker/tag of the clock/timer (8). Will indicate the number

"10" and flashing **digit for minutes**, then one should determine the time needed with slider, first (of all) by setting /from right to left/ the **high-order digit**, later - after next pressing the timer (7) - **low-order digit (decimal digit)**.

Heating program will start automatically, **dot with/near digit** assigned for given cooking zone indicates that this cooking zone heats for a specified (limited) time and will switch off after the lapse of such period, what will be confirmed with short, single sound (beep). On the display will appear the messages „□□" in the field of the clock/timer and "H" in the place of excluded field (cooking zone).

At the time of clock function operation you can **make changes to the established time**; in order to make it, one should **touch the digit of cooking zone, which we are changing** and make changes in the way described above. For the entire duration of the program the time is displayed, **which stayed for the end**. If is programmed more than one cooking zone, then the time is displayed for the cooking zone, for which remains the least time to complete.

At any time we can **switch off the countdown of timer**, then by touch we select the cooking zone, we touch the clock digits and operating with slider we set the time for "□□". The clock then will turn off, but cooking zone will continue to work, until manually switching off it.

Starting the function of timer (kitchen timer)

If no cooking zone has a programmed heating power, you can use the clock in function of kitchen timer.

Switching on the (kitchen) timer

With activated induction cooktop:

- One should press the sensor of the clock (7). The "10" number will be displayed and a flashing clock.
- On slider (3) one should declare the time, first (of all) by setting /from right to left/ the high-order digit, later - after next pressing the timer (7) - low-order digit (decimal digit). Expiration of time of timer will be signalized in the form of the thirty-second sound signal. Marker/tag „--" will also be displayed.

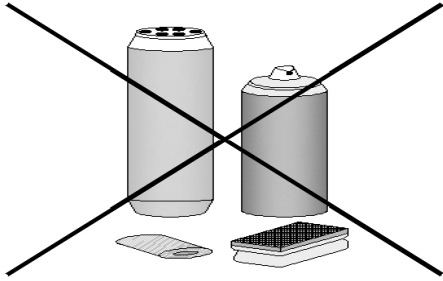
Switching off the (kitchen) timer

The (kitchen) timer after expiration of the set time, will signalize the end of the action in the form of the thirty-second sound signal. There is an opportunity to previous switch off the signal by touching any sensor. If there is a need for previous shutdown of (kitchen) timer, one should:

- With the sensor of the clock (7) activate the function of the (kitchen) timer; will appear the flashing digits.
- Using slider (3), we reduce time to 0. Then the (kitchen) timer will switch off.

8. CLEANING AND CARE/MAINTENANCE OF THE INDUCTION COOKTOP

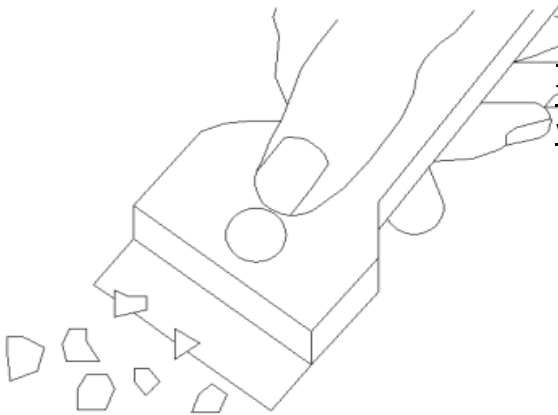
The working life (usefull life) of induction cooktop in great measure is dependent on its cleaning and care/maintenance.



! Ceramic glass must be cleaned according to the same conditions as in the case of glass items. Steam cleaning machines should not be used. It is also prohibited the use of corrosive or aggressive cleaning fluids, of sand for cleaning, whether of sharp sponges.

Regular cleaning the induction cooktop

Minor soiling one should wipe off with moistened piece of cloth, without cleaning fluids. The use of agents ill-equipped/unsuitable for the induction cooktop, eg. dishwashing liquids, can cause the formation of bluish discolourations, difficult to remove, even using special cleaners.



Difficult to remove, burned dirt, one should clean with the help of the scraper to ceramic panes, then wipe with a moist cloth.

Getting rid of stains

- stains from aluminum – one should clean them with agent specially designed for this purpose, on the cold plate
- stains from water boiling over (and other calcic/calcareous/lime stains) – one should clean with the help of the special agent or vinegar
- stains that formed during cooking from stains of sugar, salt, dish with their contents or aluminum foil one should scrape at once with sharp scraper on the warm induction cooktop. Only after removing the dirt, the induction cooktop can be switched off and after cooling down, one should thoroughly clean with special liquid.

For cleaning the induction cooktop, one should not apply the Cillit and measures/agents having a similar effect.

Under no circumstances **do not apply cleaners on hot induction cooktop**, because under the influence of temperature may have a corrosive properties and can destroy the induction cooktop. The best effect of cleaners action was reported during applying the cleaner on cold induction cooktop and leaving it to dry up, and then wiping with damp cloth. Liquids for cleaning intended to the induction cooktops are available in retail outlets.

Maintenance of the induction cooktop in good condition is a care of its cleanliness and preservation, but also:

- periodic inspections of the parts responsible for operation of induction cooktop and other working elements. Inspection of induction cooktop should be held min. every two years after the expiration of the warranty period, at the point of service.
- regular maintenance of operating parts

Attention!!!

If the control panel does not react on given tasks in a proper manner, when enabled induction cooktop, one should switch off the power supply using the main switch or fuses and one should report to the service point.

Attention!

In case of the necessity of additional adjustment or introducing corrections, please contact the service or a person with appropriate permissions.

PROCEDURE IN THE EVENT OF A FAULT

In the event of a fault:

- Turn off induction cooktop
- Cut off the power supply
- Report to service
- In case of minor problems, before contacting the service, You will need to check induction cooktop autonomously, in accordance with guidelines in the table below:

DIFFICULTY	REASON	REACTION
1. Induction cooktop does not start	- lack of voltage in the electrical installation	- check the operation of the fuse, if a fuse has blown, replace it with a new
2. Absence of response on a set program	- induction cooktop turned off	- launch induction cooktop
	- too short time of switching on	- when you turn on, hold the finger a little longer, min. 1 second.
	- pressing multiple buttons at once	- press only one button at the same time
3. Induction cooktop does not perform of preset functions, it emits only a short beep	- active is function the "key"	- deactivate function the "key"
4. Lack of response of induction cooktop	- errors in the use - have been used inappropriate sensors or in too short time	- once again, turn on induction cooktop
	- sensors were dirtied or covered	- wash or discover sensors

5. Induction cooktop turns off spontaneously	- after starting of induction cooktop, no value has been specified within 10 seconds	- start induction cooktop once again and quickly determine the values
	- sensors were dirtied or covered	- sensors were dirtied or covered
6. One of cooking zones/cooking units turns off itself, displays the letter "H"	- ended up being programmed operating time	-start cooking zone/cooking unit once again
	- sensors were dirtied or covered	- wash or discover sensors
	- exceeding the maximum permissible temperature on electronic elements	
7. Indicator of residual heating does not operate, despite the hot burners	- shutdown in the power supply, settings have been reset	- the indicator will be shown again, after restarting and when you turn off of induction cooktop
8. Crack of induction cooktop	Attention!!! Induction cooktop must be cut off from electrical supply, using fuse. Please contact your service.	
9. The technical fault still exists, the above mentioned tips did not help.	Induction cooktop must be cut off from electrical supply, using fuse. Attention! We are not responsible for incorrect use of induction cooktop. Accurate acquaintance with the operating instruction and correct operation is your responsibility. If the service will be called upon, as a result of errors in the use, even within the warranty period, you will be burdened with costs.	
10. The induction cooktop emits sound of growl	Everything is okay. Fan, which cools the electronic elements, was started.	
11. The induction cooktop emits sound resembling whistle	Everything is okay. In the presence of very high power (when running all burners) from the induction cooktop emits "whistle", as a result of the work of coils.	

No. of errors

NO. OF ERROR	REASON	SOLUTION OF THE PROBLEM
F3-F8	Temperature sensor error	Contact the service
F9-FE	Error of IGBT unit/set	Contact the service
E1/E2	Mistake of the power supply	Check the voltage at the installation
E3/E4	Temperature error	Check the quality of the pots
E5/E6	Error concerning heat emission	You must wait until induction cooktop has cooled and start it again

9. TECHNICAL DATA

Type of induction cooktop	SI-4T-Black
Nominal voltage	220-24V/50Hz 400V 2N~
Nominal power of the induction cooktop with dimensions of heating/cooking zone - 220x200 mm	1800/3000 W
Nominal power of the induction cooktop with dimensions of heating/cooking zone - 220x400 mm	3000/4000 W
Dimensions	590 x 250 x 60
Weight	12.5kg

10. WARRANTY, SERVICE

Warranty

Warranty in accordance with the warranty card. The manufacturer is not responsible for the destruction of the induction cooktop, resulting from improper use of induction cooktop.

Service

We guarantee correct operation of induction cooktop purchased by You, however, if there would be any problems associated with its use, then Solgaz SERVICE will provide you with professional help.

Please enter (data from the rating plate):

TYPE _____ MANUFACTURER'S SERIAL NUMBER _____

58-124 Marcinowice ul. Spółdzielcza 3
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