

montpellier

Installation and Operating Instructions

MODEL: INT780 **Built-In 4 Zone Induction Hob**



(Picture shown for indicative purposes only)

Please read these instructions carefully before attempting to install or use this appliance.
It is advisable to keep these instructions in a safe place for future reference.

Introduction

Thank you for choosing this **montpellier** branded appliance. It has been designed to give years of trouble-free use provided it is installed and maintained correctly.

Please read these instructions carefully before installing or using your appliance. It is advisable to keep your purchase and installation receipts with these instructions in a safe place for future reference. Included is some important safety information in addition to guidelines and recommendations that will enable you to take full advantage of all the functions available.

This quality appliance has been tested and certified to meet all applicable UK electrical and safety standards.

This appliance must be installed and connected in accordance with current regulations.

After unpacking the appliance ensure that there is no visible damage. If the appliance has been damaged during transit, do not use it, contact your retailer immediately.

Your 2 year Manufacturer's guarantee

THIS DOES NOT AFFECT YOUR STATUTORY RIGHTS.

Your new **montpellier** appliance carries a free guarantee which protects you against the cost of repairs during the first 24 months from date of purchase provided that:
Any claim is accompanied by evidence of the model reference, model serial number and proof of purchase, such as a Sales Receipt, showing that the appliance was purchased within the 24 months prior to the date of claim.

What is not covered under the Guarantee:

- Any appliance not correctly installed and operated in accordance with the manufacturer's instructions.
- Any appliance that is used for anything other than domestic purposes.
- Any defect caused by accident, misuse, unauthorized modification or inexperienced repair.
- Cost of Call-out where a fault cannot be found with the appliance.
- Cost of Call-out for work covering routine maintenance, such as, but not exclusively, cleaning of filters or defrosting.
- Cost of Call-out for work required to correct the alignment of doors following door reversal procedures carried out by you.
- Use of the appliance by anyone other than the Householder.
- Use in any commercial environment.
- Consumable items, such as, but not exclusively, fuses in plugs, bulbs and breakable items which require routine replacement.
- Repair costs incurred that have not been authorised by Repairtech and/or carried out by a non-approved Repairtech engineer.

YOUR GUARANTEE IS VALID ONLY IN THE UK.

To Register your Appliance simply complete the card in your appliance pack and return it with a stamp affixed or *Alternatively* you can Register online at www.repairtechuk.com

SERVICE HELP-LINE

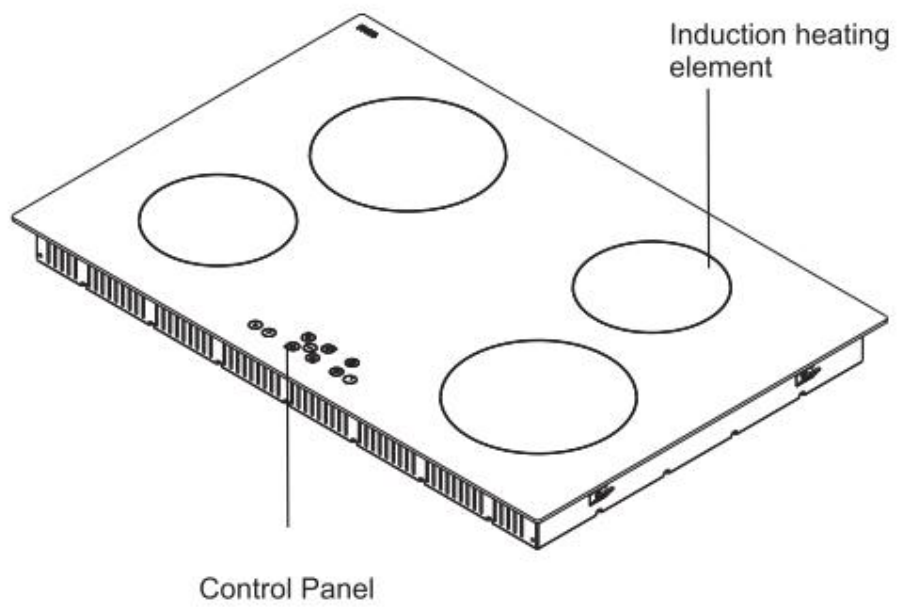
Should your appliance develop a fault, please call the
Repairtech Service Helpline on:

01527-888133

Please remember to have all your product details available, including the model number, serial number, date of purchase and your retailers details before registering a fault.

Your service call cannot progress without this information.

Description of the Appliance



CONTENTS:

Section 1. Safety Advice

Section 2. Installation

Section 3. Operating the Appliance

Section 4. Maintenance

Section 1. Safety Advice

- Please read this booklet thoroughly before installing and switching on the appliance. The manufacturer accepts no responsibility for incorrect installation and usage.
- This appliance is guaranteed for domestic use only.
- The appliance is not intended for use by persons (including children of age 8 and above) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- This appliance must only be used for cooking/heating foods and liquids. Do not use it for any other purpose.
- If using an adaptor, this must be used in accordance with the manufacturer's instructions and ensure that the electrical circuit is not overloaded as this could cause overheating.
- Do not twist or bend the cables, and keep them away from hot surfaces.
- Following installation make sure that the power cable is not trapped underneath the appliance.
- Keep the appliance surfaces clean. Failure to do this could lead to the appliance malfunctioning.
- The surface of this appliance will get extremely hot during use. The surface of this appliance will remain hot after it has been turned off. Do not touch or clean the heating zone until it has completely cooled down.
- If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- **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.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass and other surface since they can scratch the surface, which may result in shattering of the glass or damage to the surface.
- Do not use steam cleaners when cleaning the appliance.
- For induction hobs, metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- For induction hobs, after use, switch off the hob element by its control and do not rely on the pan detector.

Important message for cardiac pacemaker implant patients!

This induction hob generates magnetic fields in its immediate surroundings.

Your pacemaker must be designed in compliance with the corresponding regulations in order for no interference to be caused between it and the hotplate. Consult the pacemaker manufacturer or your doctor to determine whether it complies with the regulations in force or whether any incompatibilities exist.

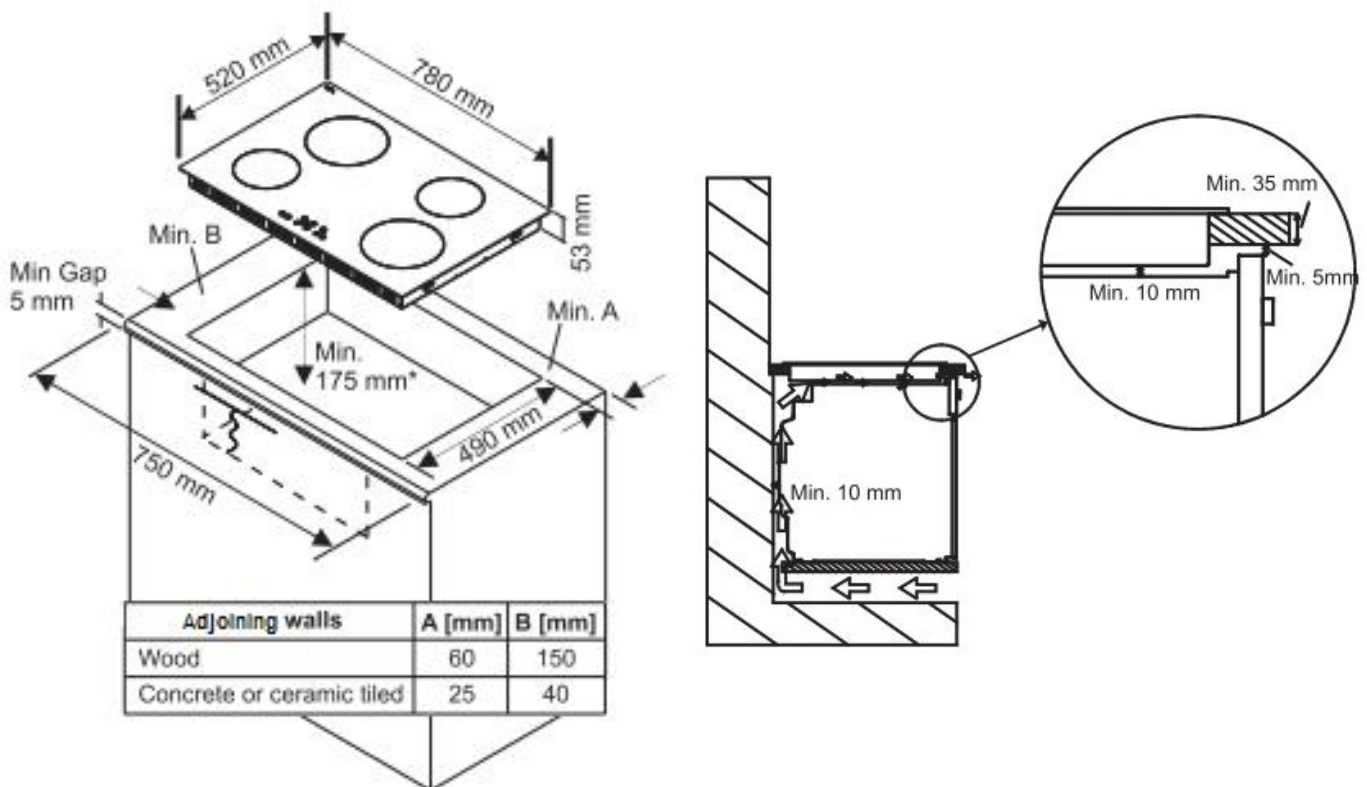
Section 2. Installation

- Remove all packaging, protective film and securing tape from the appliance.
- Position the appliance in a dry atmosphere.
- The following dimensions are provided as a guide for installation . your installer will carry out the installation in accordance with the current regulations.
- Your installer will connect the power cable in accordance with the current regulations.

To install this appliance, please proceed as follows:

2.1 Work-Surface Cut-Out & Position Near Walls

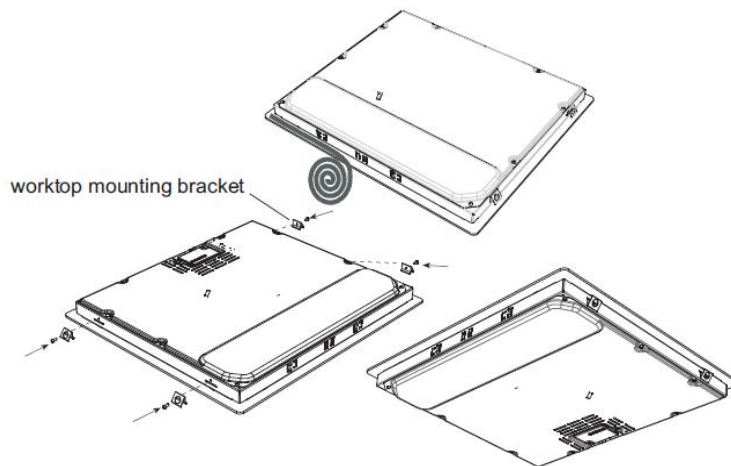
Please see the below installation recommendations:



2.2 Securing the Hob

Apply the self-adhesive sealing tape all the way around the lower edge of the cooking surface as shown in the diagram below.

Screw the 4 worktop mounting brackets on the side walls of product.



Now position the hob into the work surface cut-out to secure it into place.

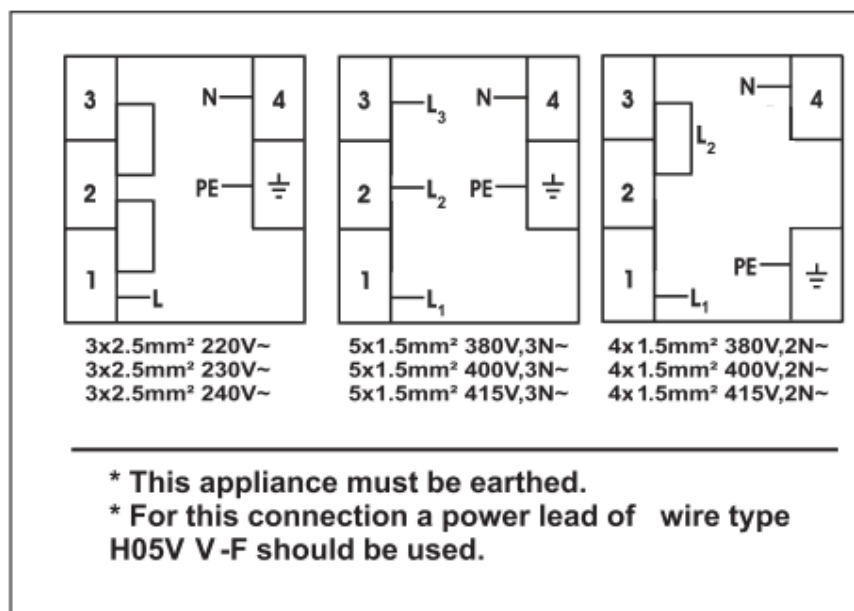
2.3 Electrical Connection

This appliance must be hard wired to a suitable fused point adjacent to the appliance housing and protected with a 32 amp fuse. Please note that a switchable spur should be accessible above the work surface to allow the power to be turned off.

Warning: This hob cannot be connected via a 3pin plug!

Your installer will connect this appliance in accordance with current regulations.

Electrical connection diagram:



Section 3. Operating the Appliance

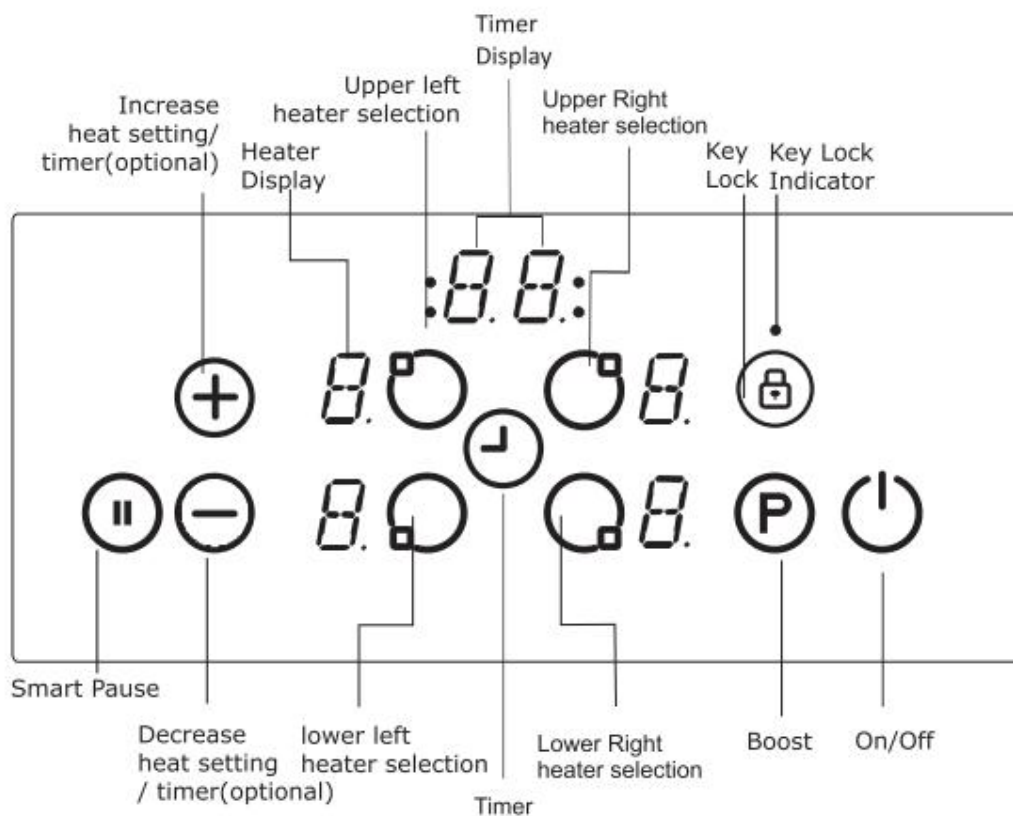
3.1. Cookware Suitable for Induction

Induction hobs are made from smooth, ceramic glass, the heat comes from a magnetic induction coil which heats the cookware but not the cooking surface. The heat from the cookware is transferred to the food.

Pans suitable for induction hob use must be made from magnetisable metal such as cast iron or steel. Some types of stainless steel may not work. Pure aluminium, copper or glass pans will not work with this type of hob unless the base is bonded with a magnetic metal.



Check that pans are attracted to a magnet - this ensures that they are suitable for use with an induction hob.

3.2. Control Panel




3.3. Timer, Power and Cooking Functions

Switching the appliance on:




Switch the hob on by touching the ON/OFF key . All heater displays show a static  and the bottom right dot will blink. If no cooking zone is selected within 20 seconds, the hob will automatically turn off.

Switching the appliance off:






Switch the appliance off at any time by touching .

Switching the cooking zones on:

Touch the heater selection key corresponding to the zone you wish to cook on. There is a static dot indication of the selected heater display and a blinking dot on all other displays.



Select the temperature setting by using the increase setting key  or decrease setting key . The zone is now ready to cook. For the quickest cooking times, select the desired cooking level and then touch the  key to activate the boost function.

Switching the cooking zones off:

Select the zone you want to switch off by pressing the heater selection key. Using the  key, turn the temperature down to . Also, using the  and  keys simultaneously will turn the temperature down to .

If the cooking zone is hot,  will be displayed instead of .

Smart Pause:

Press Smart Pause to lower the power of all zones being used . press it again to restore power. When Smart Pause is activated, the power setting of the heat zone will reduce to  and  will appear at all displays. If you do not deactivate Smart Pause, the hob will close down after a period of 30 minutes.

Safety switch off function:

Every cooking zone will be switched off after a defined maximum operation time if the heat setting is not modified. Every change in the cooking zone resets the timer of the safety switch off function. The maximum operation time depends on the selected temperature level.

Heat setting	Safety switch off after
1 - 2	6 Hours
3 - 4	5 Hours
5	4 Hours
6 - 9	1,5 Hours

Child Lock:

After switching on the control, the child lock function can be activated. To activate the child lock, simultaneously operate the increase heat setting key \oplus and decrease heat setting key \ominus , and then operate the increase heat setting key \oplus again. $\%L+$ meaning LOCKED will appear in all the heater displays and the control cannot be changed.

The hob will remain in a locked condition until it gets unlocked, even if the control has been switched on and off.

To deactivate the child lock, simultaneously operate the increase heat setting key \oplus and decrease heat setting key \ominus , and then operate the decrease heat setting key \ominus again. The $\%L+$ symbol, meaning LOCKED should now have disappeared.

Key Lock:

While the Key Lock function is active it is only possible to switch the appliance off. If the key lock button Ⓚ is pressed and held for two seconds the lock will be activated and acknowledged by a buzzer. After this two second period the key lock indicator will flash and the heater will be locked.

Timer function:

The timer function is available for the following situations:

Minute minder timer (1-99 min):

The minute minder timer can be operated if the cooking zones are switched off. The timer display shows $\%00+$ with a blinking dot.

Touch \oplus to increase the time or touch \ominus to decrease the time. You can adjust the timer between 0 and 99 minutes. If there is no further adjustment within 10 seconds, the minute minder timer will be set and the blinking dot will disappear.

When the time is over, a signal sounds and the timer display blinks. The sound signal will be stopped automatically after 2 minutes and/or by operating any key.

The minute minder timer can be changed or switched off at any time by operating the timer setting key Ⓚ and/or decrease timer key \ominus . Switching off the hob by touching Ⓚ at any time will also switch off the minute minder timer.

Cooking zone timer (1-99 min):

When the hob is switched on, an independent timer can be programmed for every cooking zone. Select a cooking zone, then select the temperature setting before finally activating the timer setting key Ⓚ , the timer can be programmed as a switch off function for a cooking zone. Around the timer four LEDs are arranged which indicate for which cooking zone the timer has been activated. The timer display will show which timer will run out next and when a timer has run down, a signal sounds and the timer display shows $\%00+$. The programmed cooking zone will be switched off and the $\%H+$ will display if the cooking zone is hot. The sound will stop after two minutes or by operating any key.

Buzzer:

While the hob is in operation, the following activities will be signalled by means of a buzzer:

- Normal key activation with a short sound signal.
- Continuous operation of keys over a longer period of time (10 seconds) with a longer, intermittent sound signal.

Boost Function:

A cooking zone must be selected, with the cooking level set and then the %R+ (Boost) key must be pressed. The boost function can be activated if applicable to the cooking zone. If the boost function is active a %R+ will be shown on the corresponding display. Activating the booster can exceed the maximum power and may cause the integrated power management system to be activated. The necessary power reduction is shown by the blinking of the corresponding cooking zone display. Blinking is active for 3 seconds and allows further adaptations of the setting before power reduction.

Residual Heat Indicator:

This function will indicate that the glass is still hot and should not be touched by displaying a letter %H+. This will show until the hob is safe to touch.

Section 4. Maintenance

Before any maintenance or cleaning work is carried out, **DISCONNECT** the appliance from the **ELECTRICITY** supply and ensure that the appliance is completely cool.

4.1. Cleaning the Hob Surface

Clean spillages from the hob surface as soon as possible after use. Always ensure that the surface is cool before cleaning.

Use a soft cloth or kitchen paper to clean the surface. If the spillage has dried on the surface you may need to use a specialist vitro-ceramic glass cleaner, available from all good supermarkets.

Do not use other abrasive cleaners and/or wire wool etc as this may scratch the surface of the hob.

4.2. What to do if something goes wrong

There is no power to the appliance:

- Check there is not a power cut.
- Check there is power to the electric socket/appliance.

After cooking the letter 'H' is displayed:

- This is the hot surface indicator . it will remain on until the appropriate heat zone has cooled down to a safe temperature.

After switching off, the appliance sounds like it is still running:

- This is the cooling fan . it will remain on until the appliance has cooled down.

The hob makes a 'clicking' noise during use:

- This is quite normal . it is the sound of the induction coils during operation.

Error Codes are as follows:

- E1:** Cooling fan is disabled, call the Repairtech helpline.
- E3:** Supply voltage is over the rated values, turn off the hob and wait until %d+disappears from all zones. Turn the hob back on and continue to use, if the same error appears again, call the Repairtech helpline.
- E4:** Supply frequency is different from rated values, turn of the hob and wait until %d+disappears from all zones. Turn the hob back on and continue to use, if the same error appears again, call the Repairtech helpline.
- E5:** The internal temperature is too high, turn the hob off and allow the heat zones to cool down.
- E6:** Communication error between touch control and heat zone, call the Repairtech helpline.
- E7:** Coil temperature sensor is disabled, call the Repairtech helpline.
- E8:** Cooler temperature sensor is disabled, call the Repairtech helpline.
- E9:** Calibration error, call the Repairtech helpline.

If after the previous checks there is still a fault, please contact the Repairtech Service Helpline below. Please ensure that you have the model number, serial number, date of purchase and retailers information available before you make the call.

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01527-888133**

Important Note:

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, the Crossed Out Wheelie Bin, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local authority, your household waste disposal service or the retailer where you purchased the product.



We continuously try to improve our products for the benefit of our customers. For this reason we reserve the right to make changes to any product at any time, without notice.