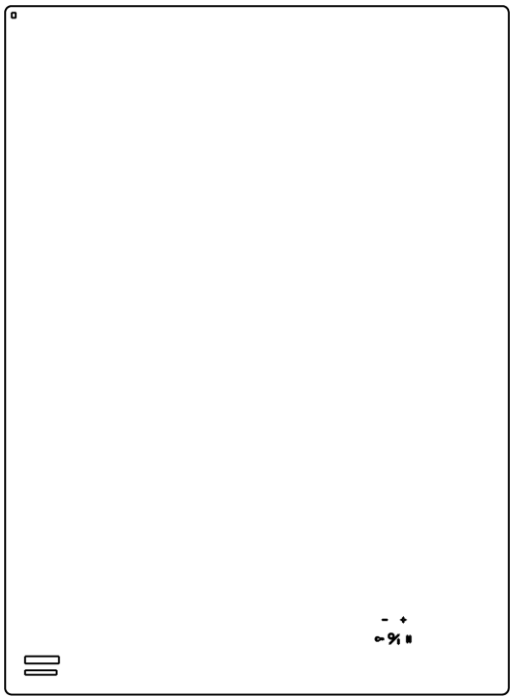

Gebruiksaanwijzing en installatievoorschriften
Super Flex Zone en Wok
Mode d’emploi et d’installation
Super Flex Zone et Wok
Montage- und Bedienungsanleitung
Super Flex Zone und Wok
Instructions for use and installation
Super Flex Zone and Wok

3762 / 3772

Super Flex Zone / Wok

NOVY®

Dear customer,

Thank you for having chosen our induction ceramic hob.
In order to make the best use of your appliance, we would advise you to read carefully the following notes and to keep them for a later consulting.

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SAFETY

Precautions before using

- Unpack all the materials.
- The installation and connection of this appliance has to be done by approved specialists. The manufacturer cannot be held responsible for damage caused by building-in or connection errors.
- This appliance can only be used when installed in a well-equipped kitchen unit with an adapted and approved work-surface.
- This domestic appliance is exclusively for the cooking of food, to the exclusion of any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- The cooking plate cannot be used freestanding nor can it be used as a work-surface.
- The appliance must be grounded and connected in accordance with local standards.
- Do not use any extension cord to connect it.
- The appliance cannot be used above a dishwasher or tumble-dryer: steam may damage the electronic appliances.

Using the appliance

- Switch the heating zones off after use.
- Keep an eye on the food when using grease or oils: it may quickly ignite.
- Be careful not to burn yourself while or after using the appliance.
- Make sure no cable of any fixed or movable appliance comes in contact with the glass or the hot saucepan.
- Magnetic objects (credit cards, floppy disks, calculators) should not be placed near the appliance when it is running.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob because they can get hot.
- Use proper induction saucepans. In general, do not place any metallic object on the glass surface, except heat-resistant containers. If the appliance is switched on too soon or in case of residual heat, other materials could melt or ignite.
- Never cover the appliance with a cloth or a protection sheet. It can get very hot and catch fire.
- This appliance cannot be used by people (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are given supervision or instruction concerning the use of the appliance by someone responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

Precautions not to damage the appliance

- Raw pan bottoms or damaged saucepans (not enamelled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage the ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic.
- Do not hit the edges of the glass with a saucepan.
- Make sure that the ventilation system of the appliance works according to the manufacturer's instructions.
- Do not put or leave empty saucepans on the vitroceramic hobs.
- Sugar, synthetic materials or aluminium sheets must not be exposed to hot areas. These may cause cracks or other alterations of the vitroceramic glass by cooling: switch the appliance off and remove them immediately (be careful: do not burn yourself).
- Never put any hot container on the control panel.
- If a drawer is situated under the embedded appliance, make sure the space between the content of the drawer and the inferior part of the appliance is large enough (2 cm). This is essential to guarantee correct ventilation.
- Never put an inflammable object (e.g. spray) in the drawer situated under the vitroceramic hob. Any cutlery drawer must be heat-resistant.

Precautions in case of appliance failure

- In case of a malfunction, switch off the appliance and turn off the electrical supply.
- If the ceramic glass is cracked or fissured, you must unplug the appliance and contact the after sales service.
- Repair should be done by specialists. Do not open the appliance yourself.
- **WARNING**: If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock.

Other protections

- Make sure that the pan is always placed in the middle of the cooking zone. The bottom of the pan has to cover the cooking zone as much as possible.
- For people with a pacemaker, the magnetic field could influence its function. We recommend you to retrieve further information from the retailer or the doctor.
- Do not use aluminium or synthetic containers: they can melt on hot cooking zones.



THE USE OF EITHER POOR QUALITY POTS OR ANY INDUCTION ADAPTOR PLATE FOR NON-MAGNETIC COOKWARE RESULTS IN A WARRANTY BREACH. IN THIS CASE, THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR ANY DAMAGE CAUSED TO THE HOB AND/OR ITS ENVIRONMENT.



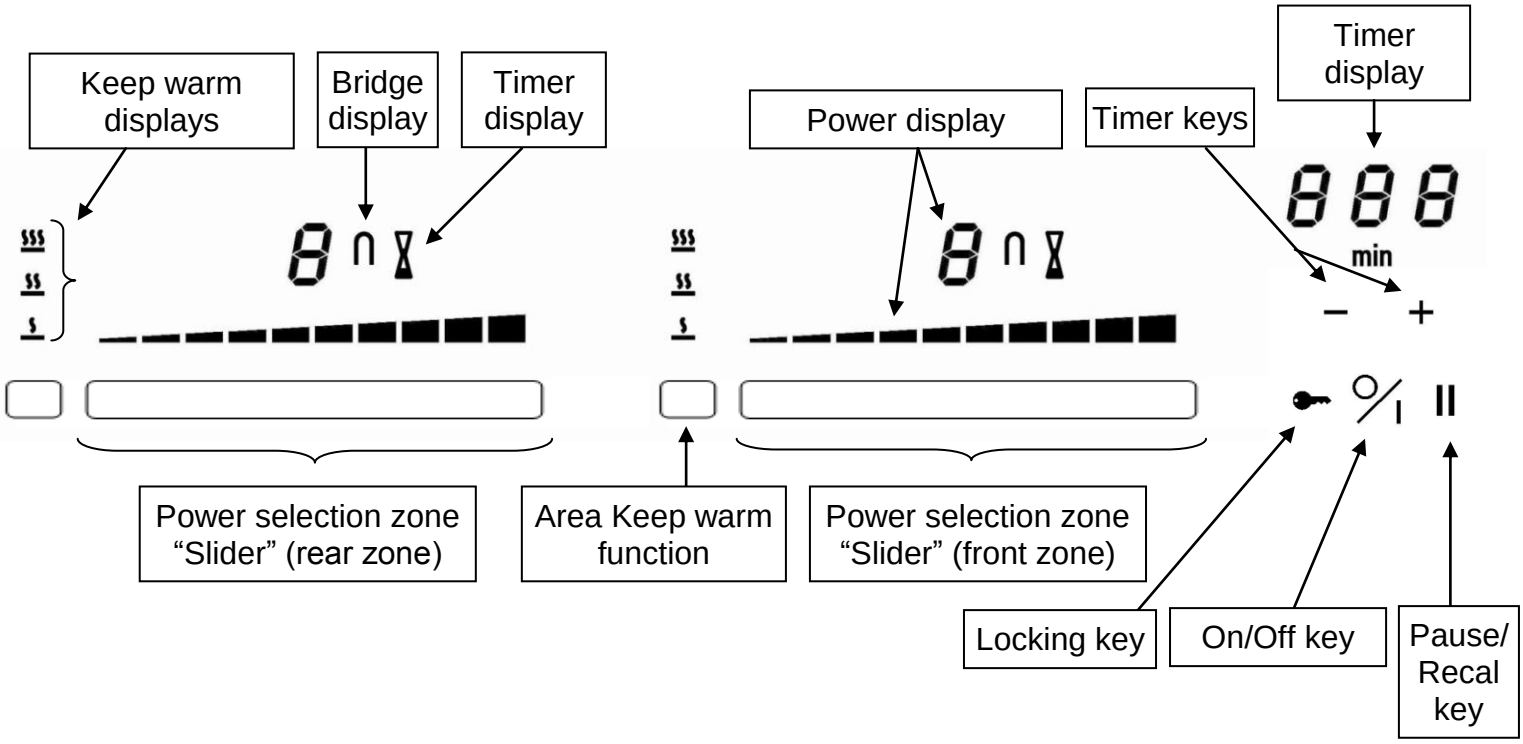
DESCRIPTION OF THE APPLIANCE

Technical characteristics

Type	Total Power	Heating zone	Nominal Power*	1st Booster Power*	2nd Booster Power*	Minimum diameter detection
3762 Super Flex Zone	3700 W	2 zones 220 x 180 mm	2100 W	2600 W	3700 W	100 mm
3772 Wok	3200 W	314 mm	2000 W	2500 W	3200 W	-

* The given power may change according to the dimensions and material of the pan.

Control panel



USE OF THE APPLIANCE

Display

Display	Designation	Description
0	Zero	The heating zone is activated.
1…9	Booster level	Selection of the cooking level.
U	No pan detection	No pan or inadequate pan.
A	Heat accelerator	Automatic cooking.
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
P	Power	The Power is activated.
" "	Super Power	The Super Power is activated.
U	Keep warm	Maintain automatically 42, 70 or 94°C.
II	Stop&Go	The hob is in pause.

Ventilation

The cooling system is fully automatic. The cooling fan starts at a low speed when the calories generated by the electronic system reach a certain level. The ventilation starts its high speed level when the hob is intensively used. The cooling fan reduces its speed and stops automatically when the electronic circuit has cooled down enough.

STARTING-UP AND APPLIANCE MANAGEMENT

Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent because this can create a blue-tinted colour on the glass surface.

Induction principle

An induction coil is located under each heating zone. When it is working, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic bottom plate of the pan. The result is a heating-up of the pan located on the heating zone.
Of course the pan has to be adapted:

- All ferromagnetic pans are recommended (please verify this thanks to a little magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms,…(see also p. 57 Pan quality)
- Are excluded: cupper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware,…

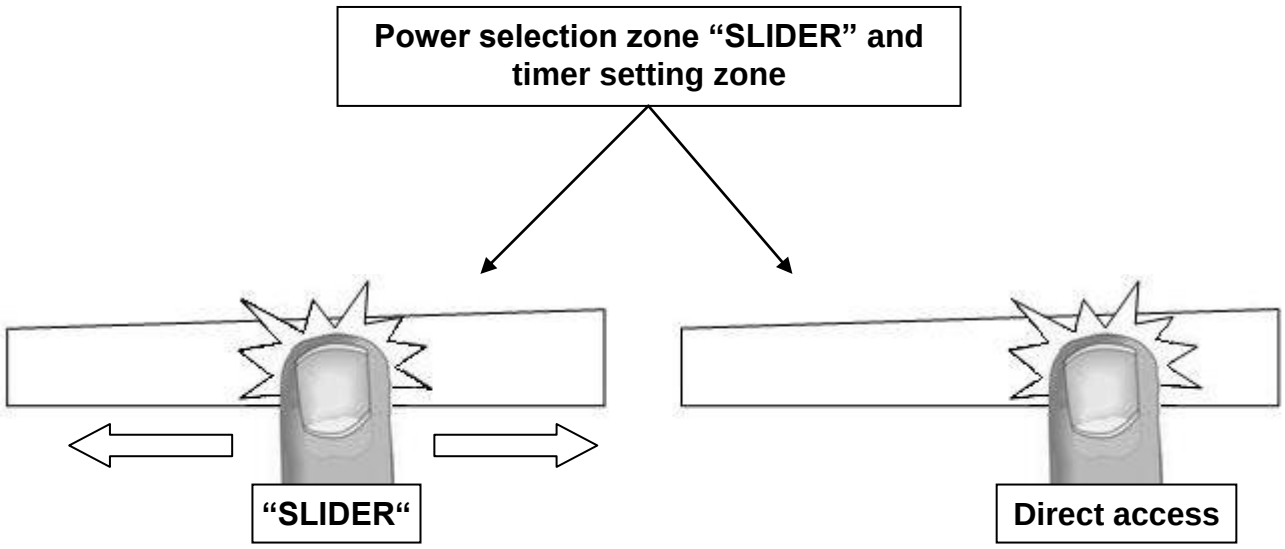
The induction heating zone adapts automatically to the size of the pan. With a diameter that is too small, the pan doesn't work. This diameter varies in function of the heating zone diameter.
If the pan is not adapted to the induction hob , the display will show [U].

Sensitive touch

Your ceramic hob is equipped with electronic controls with sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a "beep" sound.
In case of normal use, press only one key at a time.

Power selection zone “SLIDER” and timer setting zone

To select the power with the slider, slide your finger on the “SLIDER” zone. You can already have direct access if you put your finger directly on the chosen level.



Starting-up

- **Start up / switch off the hob:**

Action	**Control panel**	**Display**
To start	press key [0/I]	[0]
To stop	press key [0/I]	nothing or [H]

- **Start up / switch off a heating zone:**

Action	**Control panel**	**Display**
To set (adjust the power)	slide on the “SLIDER“ to the right or to the left	[1] to [P]
To stop	slide to [0] on “SLIDER“	[0] or [H]

If no action is taken within 20 seconds ,the electronics return in waiting position.

Pan detection

This cooktop is fitted with an interactive control system that makes it very easy and comfortable to use. After switching on the cooktop, when you put a cookware on the glass, the control system automatically detects it. This system also automatically indicates you which slider control to use by displaying a [0] over it. You then just have to set the expected cooking level.

Pan detection ensures a perfect safety. Induction does not work:

- If there is no pan on the heating zone, or if this pan is not adapted to induction. In this case it is impossible to increase the power and the display shows [U]. This symbol disappears when an induction pan is put on the heating zone.
- If the pan is removed from the heating zone the operation is stopped. The display shows [U]. The symbol [U] disappears when the pan is put back to the heating zone. The cooking continues with the power level set before.

After use, switch the heat element off: do not let the pan detection [U] active.

Residual heat indication

After the switch off of a heating zone or the complete stop of the hob, the heating zones are still hot and the symbol [H] indicates this on the display.
The symbol [H] disappears when the heating zones can be touched without danger.
Do not touch the heating zones and do not put any heat sensitive objects on them, as long as the residual heat indicators are switched on. **There are risks of burns and fire.**

Power and Super Power function

Power [P] and Super Power[ ] grant a boost to the selected heating zone.
When this function is activated, the heating zones work during 10 minutes at an ultra- high speed.
This is meant to be used for heating up big quantities of water very quickly (for e.g. pasta).

- **Start up / Stop the Power:**

Action	Control panel	Display
Start up the Power	Slide to the end of the “SLIDER” Or press directly on the end of the “SLIDER”	[P]
Stop the Power	Slide on the “SLIDER“	[9] to [0]

- **Start up / Stop Super Power:**

Action	Control panel	Display
Start up Power	Slide to the end of the “SLIDER” Or press directly on the end of the “SLIDER”	[P]
Start up Super Power	Re-press key [+]	[and P]
Stop Super Power	Slide on the “SLIDER“	[P] to [0]
Stop Power	Slide on the “SLIDER“	[9] to [0]

- **Power management:**

The whole cooking hob is equipped with a maximum potential. When the Power function is activated, the electronic system automatically orders to reduce the power level of another heating zone, in order to avoid exceeding the maximum potential. The display blinks [9] during a few seconds, then shows the maximum of power allowed :

Heating zone selected	Other heating zone: (example: Booster level 9)
[P] is displayed	[9] goes to [6] or [8] depending the type of zone

Timer

The timer can be used simultaneously with all the heating zones, and this with different time settings (from 1 to 999 minutes) for each heating zone.

- **Setting and modification of the cooking time :**

Action	Control panel	Display
Select the power level	slide on the “SLIDER“	[1] to [P]
Select the timer	Press simultaneously key [-] and [+] of the timer until the desired display is on	Timer display on
Decrease the time	Press key [-] of the timer	[60] to 59, 58...
Increase the time	Press key [+] of the timer	Time increase

After a few seconds, the [min] display stops blinking.
The time is confirmed and the timer starts.

- **To stop the cooking time:**

Action	Control panel	Display
Select the Timer	Press simultaneously key [-] and [+] of the timer until the desired display is on	Timer display on
Stop the time	Press key [-] of the timer	[000]

If several timers are activated, repeat the process.

- **Egg timer function:**

Egg timer is an independent function. It stops as soon as a heating zone starts working in the “Keep warm” Function (see below).
When the hob is switched off, the timer continues until it has reached the selected time.

Action	Control panel	Display
Activate the hob	press display [0/I]	[0]
Select the Timer	Press simultaneously key [-] and [+] of the timer	[000]
Decrease the time	Press key [-] of the timer	[60] to 59, 58...
Increase the time	Press key [+] of the timer	Time increase

After a few seconds, the [min] display stops blinking.
The time is confirmed and the timer starts.

- **Automatic stop at the end of the cooking time:**

As soon as the selected cooking time has finished, the timer display is blinking [000] and a sound rings.
To stop the sound and the blinking, press the key [-] and [+].

Automatic cooking

All the cooking zones are equipped with an automatic cooking device. The cooking zone starts at full power for a certain amount of time, then automatically reduces its power until it reaches the pre-selected power level.

- **Start-up:**

Action	**Control panel**	**Display**
Power level selection (for example « 7 »)	slide on the “SLIDER“ to [7] and stay 3s	[7] is blinking with [A]

- **Switching off the automatic cooking:**

Action	**Control panel**	**Display**
Power level selection	slide on the “SLIDER“	[0] to [9]

Stop&Go function

This function temporarily puts an end to the hob’s entire cooking activity, and allows restarting with the same settings.

- **Start up/stop the stop&go function:**

Action	**Control panel**	**Display**
Engage stop&go	press [II]	[II] and control light on
Stop stop&go	press [II]	“Slider” animated
	Press on the animated “slider”	previous settings

Recall Function

After switching off the hob [0/I], it is possible to recall the last settings.

- cooking stages of all cooking zones (Booster)
- minutes and seconds of programmed cooking zone-related timers
- Keep warm function
- Automatic cooking

The recall procedure is the following:

- Press the key [0/I]
- Then press [II] before the light stops blinking.

The previous settings are activated again.

“Keep warm” Function

This function allows the cooking zones to reach and automatically maintain a temperature of 42, 70 or 94°C, this to avoid liquids flowing over and pans burning.

- **To start the function « Keep warm » :**

Action	**Control panel**	**Display**
42°C to engage	Press once on area under [ ]	[U] and [ ]
70°C to engage	Press twice on area under [ ]	[U] and [ ]
94°C to engage	Press 3 times on area under [ ]	[U] and [ ]
To stop	Slide on the “SLIDER“	[0] to [9]
	or press area under [ ] until [0]	[0]

The maximum duration of keeping warm is 2 hours.

Bridge Function (only 3762)

This function allows the use of 2 cooking zones at the same time with the same features as a single cooking zone. Power function is not allowed.

Action	Control panel	Display
Activate the hob	Press display [0/I]	[0]
Activate the bridge	Press simultaneously on area under of the 2 cooking zones	[0] and [∩]
Increase bridge	Slide on the “SLIDER“ which indicates the power	[1] to [9]
Stop the bridge	Press simultaneously on area under [ ] of the 2 cooking zones	[0]

Control panel locking

To avoid modification of the setting of the cooking zones , particularly when cleaning, the control panel can be locked (with exception to the On/Off key [0/I]).

Action	Control panel	Display
Lock the hob	Press [ ] during 6s	lock light on
Unlock the hob	Press [ ] during 6s	lock light off

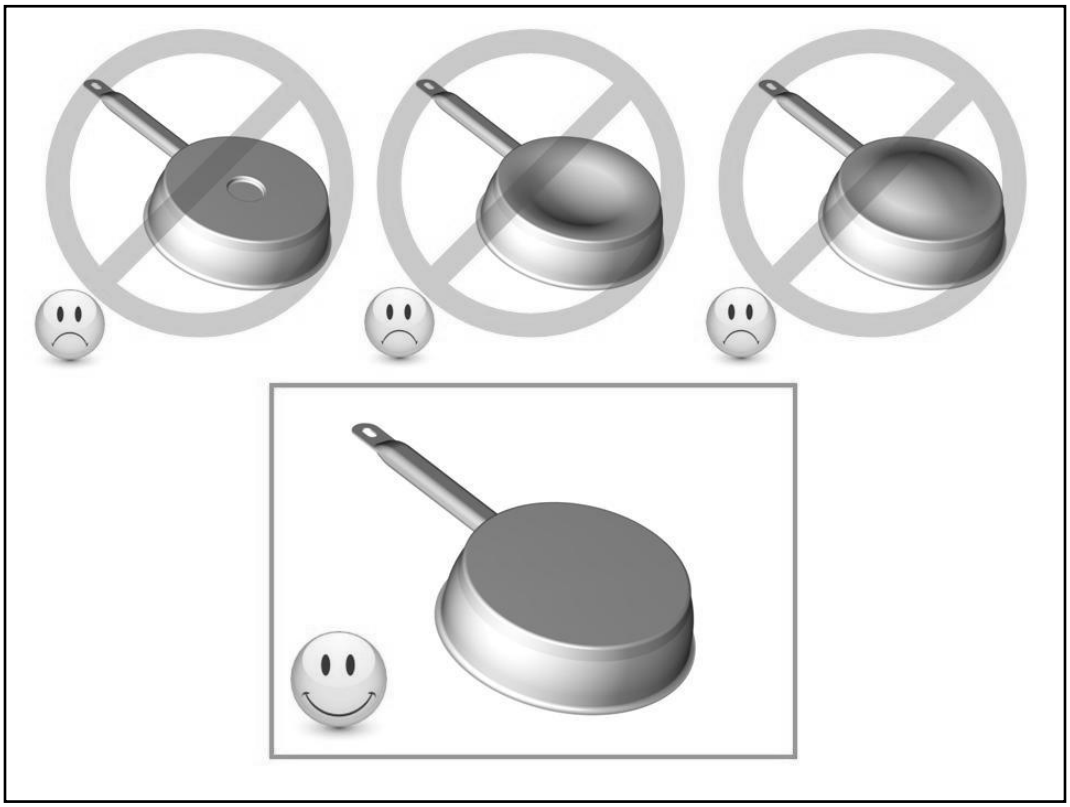
COOKING ADVICES

Pan quality

Adapted materials : steel, enamelled steel, cast iron, ferromagnetic stainless-steel, aluminium with ferromagnetic bottom.
Non-adapted materials : aluminium and stainless steel without ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.
The manufacturers specify when their products are compatible induction.
To check if pans are compatible:

- Put a little water in a pan placed on an induction heating zone set at level [9].The water will heat up in a few seconds when you are using the right induction pan.
- A magnet will stick on the bottom of an induction pan.

Certain pans can make noise when they are placed on an induction cooking zone. This noise does not mean that there is something wrong with the appliance, nor does it influence its function.



Pan dimension

The cooking zones will, up to a certain limit, automatically adapt to the diameter of the pan. Nevertheless, the bottom of the pans must have a minimum diameter according to the corresponding cooking zone.
The pan should always be placed in the middle of the hob to obtain the best efficiency.

The Wok pan must be adapted to the diameter and the shape of the ceramic glass cooking zone. Contact your seller to obtain a Wok pan with a 314 mm diameter.

Examples of cooking power setting

(the values below are indicative)

1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, lever, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roosting Boiling water	Steaks, omelettes, fried dishes Water
P and	Frying, roosting Boiling water	scallops, steaks Boiling significant quantities of water

MAINTENANCE AND CLEANING

Switch off the appliance before cleaning.
Do not clean the hob when the glass is too hot: **risk of burns.**

- Remove small spots with a damp cloth using washing-up liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must be avoided at all costs.
- Never use steam driven or high-pressure appliances.
- Do not use objects that might scratch the ceramic glass.
- Ensure that the pan is dry and clean and that there is no dust on your ceramic hob or on the pan. The use of rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately to prevent a damaged surface.

WHAT TO DO IN CASE OF A PROBLEM

The hob or the cooking zone does not start:

- The hob is badly connected to the electrical network.
- The safety fuse is cut off.
- The lock function is activated.
- The sensitive touch keys are covered with grease or water.
- An object is put on a sensitive touch key.

The control panel displays [U]:

- There is no pan on the cooking zone.
- The pan is not compatible with induction.
- The pan’s bottom diameter is too small.

The control panel displays [E]:

- The electronic system is defective.
- Disconnect and reconnect the hob.
- Call after sales service.

One or all cooking zone(s) are cut off:

- The safety system functioned.
- This system works when you forgot to switch off the cooking zone.
- One or more sensitive touch keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction of the power level (see Booster function), and is switched off automatically when there is a possibility of overheating.

The ventilation system is still working after switching off the hob:

- This is not a failure, the fan continues to protect the electronic device.
- The fan stops automatically.

The automatic cooking system does not start:

- The cooking zone is still hot [H].
- The highest Booster level is set [9].

The control panel displays [U]:

- See chapter “Keep warm“.

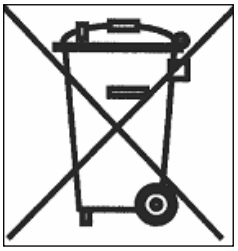
The control panel displays [II]:

- See chapter “Stop&Go“.

ENVIRONMENT PRESERVATION

- The materials of packaging are ecological and recyclable.
- The electronic appliances are composed of precious metals. Ask your commune for recycling possibilities.

- Don't throw your appliance in the household refuse.
- Get in touch with the waste collection centre of your commune that is adapted to the recycling of household appliances.

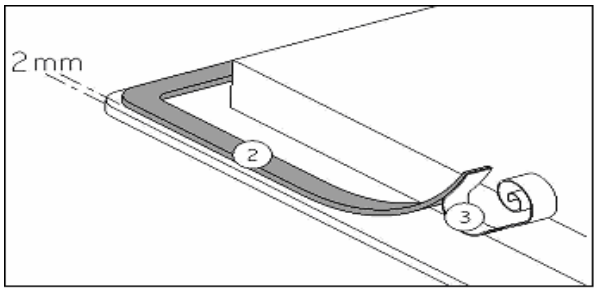


INSTALLATION INSTRUCTIONS

The installation is the exclusive responsibility of specialists.
The user of this appliance is held to respect the legislation and the standards enforced in his home country.

How to stick the gasket:

The gasket supplied with the hob avoids all infiltration of liquids in the cabinet.
Its installation has to be done carefully, in accordance with the illustration below.



Stick the gasket (2) two millimetres from the external edge of the glass, after removing the protection sheet (3).

Fitting - installing:

- **The dimensions are:**

Type	Cut size		Flush mounting			Glass size		
	Width	Depth	Width	Depth	Radius	Width	Depth	Thickness
3762	350	490	386	526	8	380	520	4
3772	370	490	386	526	8	380	520	5.4

- **Ensure that there is a distance of 50 mm between the hob and the wall or sides.**
- The hobs are classified as “Y” class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. **On the other side, however, no unit or device can be higher than the hob.**
- The piece of furniture or the support in which the hob is to be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- The strips on the mural edges need to be heat-resistant.
- Do not install the hob above a non- ventilated oven or a dishwasher.
- To ensure good air circulation of the electronic device, maintain a space of **20 mm** under the bottom of the hob casing.
- If a drawer is placed under the work, avoid putting flammable objects in this drawer (e.g. sprays) or non-heat-resistant objects.
- Materials which are often used to make worktops expand on contact with water. To protect the cutout edge, apply a coat of varnish or special sealant. Particular care must be given when applying the adhesive joint supplied with the hob to prevent any leakage into the supporting furniture. The gasket guaranties a correct seal when used in conjunction with smooth worktop surfaces.
- The safety gap between the hob and the cooker hood placed above must respect the indications of the hood manufacturer. Respect a distance of at least 760 mm if you do not have further instructions.
- The connection cable cannot be subjected to mechanical constraint (e.g. a drawer) after construction.

ELECTRICAL CONNECTION

- The installation of this appliance and the connection to the electrical network should be entrusted only to an electrician who is aware of the normative regulations and respects them scrupulously.
- The electrical parts should always be protected after the building-in.
- The necessary data of connection are on the stickers placed on the bottom of the appliance.
- The appliance should be separated from the mains by using a multipolar circuit breaker. The contact opening must be at least 3 mm.
- The electrical circuit must be separated from the mains by adapted devices, such as circuit breakers, fuses or (differential) contactors.
- If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the installation regulations.
- The inlet hose must be positioned so that it does not touch any of the hot parts of the hob or oven.

Caution!

This appliance can only be connected to a network 230 V~ 50/60 Hz.
You should always connect the earth wire.
Respect the connection diagram.
Use the connecting cable that is attached to the device.
The green / yellow wire corresponds to the earth wire, the blue wire corresponds to the neutral wire and the brown wire correspond to the phase.

Mains	Connection	Cable diameter	Cable	Protection calibre
230V~ 50/60Hz	1 Phase + N	3 x 2,5 mm²	H 05 VV - F H 05 RR - F	16 A *

* calculated with the simultaneous factor following the standard EN 60 335-2-6/1990

Caution! Be careful to correctly engage and tighten the cables.

We cannot be held responsible for any incident resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty earth connection.