INSTRUCTION OF USE

WIP60SQ / WIF60SQ
WIP70SQ / WIF70SQ
WIP78SQ / WIF78SQ
WIP90SQ / WIF90SQ
WIP100SQ / WIF100SQ

witt

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 connecting of the appliance have to be done by approved specialists. The manufacturer can not be responsible for damage caused by building-in or connecting errors.
- To be used, the appliance must be well-equipped and installed in a kitchen unit and 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 can not be used as freestanding or as working surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use any extension cable to connect it.
- The appliance can not be used above a dishwasher or a tumble-dryer: steam may damage the electronic appliances.

Using the appliance

- Switch the heating zones off after using.
- Keep an eye on the cooking using grease or oils: that may quickly ignite.
- Be careful not to burn yourself while or after using the appliance.
- Make sure no cable of any fixed or moving appliance contacts with the glass or the hot saucepan.
- Magnetically objects (credit cards, floppy disks, calculators) should not be placed near to the engaged appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- In general do not place any metallic object except heating containers on the glass surface. In case of untimely engaging or residual heat, this one may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This is supposed to become very hot and catch fire.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning 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.

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 ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation 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 contact with the heating zones. These may cause breaks or other alterations of the vitroceramic glass by cooling: switch on the appliance and take them immediately out of the hot heating zone (be careful: do not burn yourself).
- Never place any hot container over 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 guaranty a correct ventilation.
- Never put any inflammable object (ex. sprays) into the drawer situated under the vitroceramic hob. The eventual cutlery drawers must be resistant to heat.

Precautions in case of appliance failure

- If a defect is noticed, switch off the appliance and turn off the electrical supplying.
- If the ceramic glass is cracked or fissured, you must unplug the appliance and contact the after sales service.
- Repairing has to be done by specialists. Do not open the appliance by yourself.
- **WARNING**: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

Other protections

- Note sure that the container pan is always centred on the cooking zone. The bottom of the pan must have to cover as much as possible the cooking zone.
- For the users of pacemaker, the magnetic field could influence its operating. We recommend getting information to the retailer or of the doctor.
- Do not to use aluminium or synthetic material containers: they could melt on still hot cooking zones.



THE USE OF EITHER POOR QUALITY POT 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.



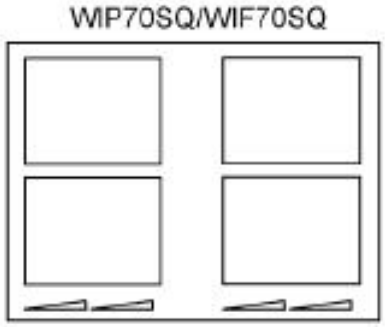
DESCRIPTION OF THE APPLIANCE

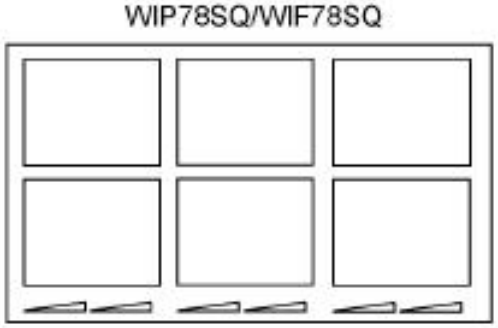
Technical characteristics

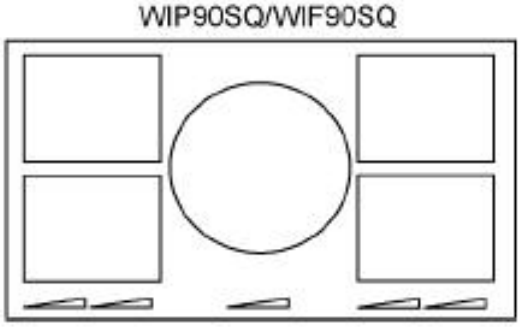
Type	Total Power	Position of the heating zone	Nominal Power*	1st Booster Power*	2nd Booster Power*	Minimum diameter detection
WIP60SQ WIF60SQ	7400 W	4 zones 180x220mm	2100 W	2600 W	3700 W	100 mm
WIP70SQ WIF70SQ	7400 W	4 zones 180x220mm	2100 W	2600 W	3700 W	100 mm
WIP78SQ WIF78SQ	11100 W	6 zones 180x220mm	2100 W	2600 W	3700 W	100 mm
WIP90SQ WIF90SQ	11100 W	4 zones 180x220mm Medium	2100 W 1850/2600W	2600 W 2500/3300W	3700 W 3000/5500W	100 mm 90/220 mm
WIP100SQ WIF100SQ	7400 W	4 zones 180x220 mm	2100 W	2600 W	3700 W	100 mm

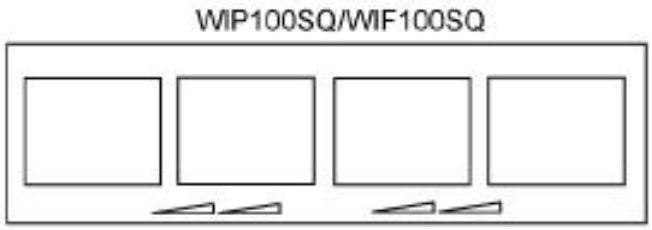
* Average measured power. According to the form, size and quality of the pan, the maximum measured power can exceed these figures.



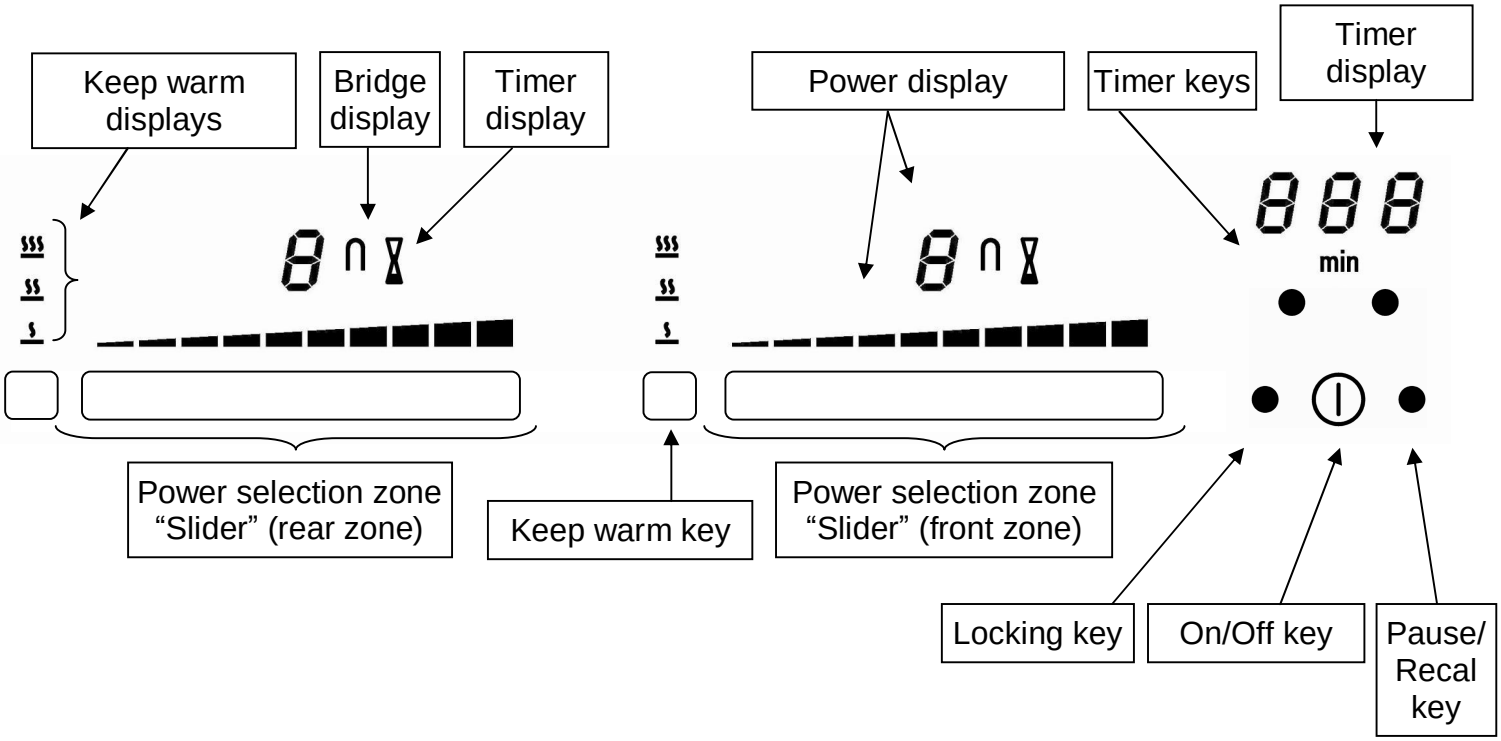








Control panel



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	1st Booster	The 1st Booster is activated.
,, ,,	2nd Booster	The 2nd Booster is activated.
U	Keep warm	Maintain automatically of 42, 70 or 94°C.
II	Stop&Go	The hob is in pause.

Ventilation

The cooling system is fully automatic. The cooling fan starts with a low speed when the calories brought out by the electronic system reach a certain level. The ventilation starts his high speed when the hob is intensively used. The cooling fan reduces his speed and stops automatically when the electronic circuit is cooled 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 which risks causing blue-tinted colour on the glass surface.

Induction principle

An induction coil is located under each heating zone. When it is engaged, 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 it thanks a little magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms…
- Are excluded: cupper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware,…

The induction heating zone adapts automatically the size of the pan. With a too small diameter the pan doesn't work. This diameter is varying in function of the heating zone diameter.

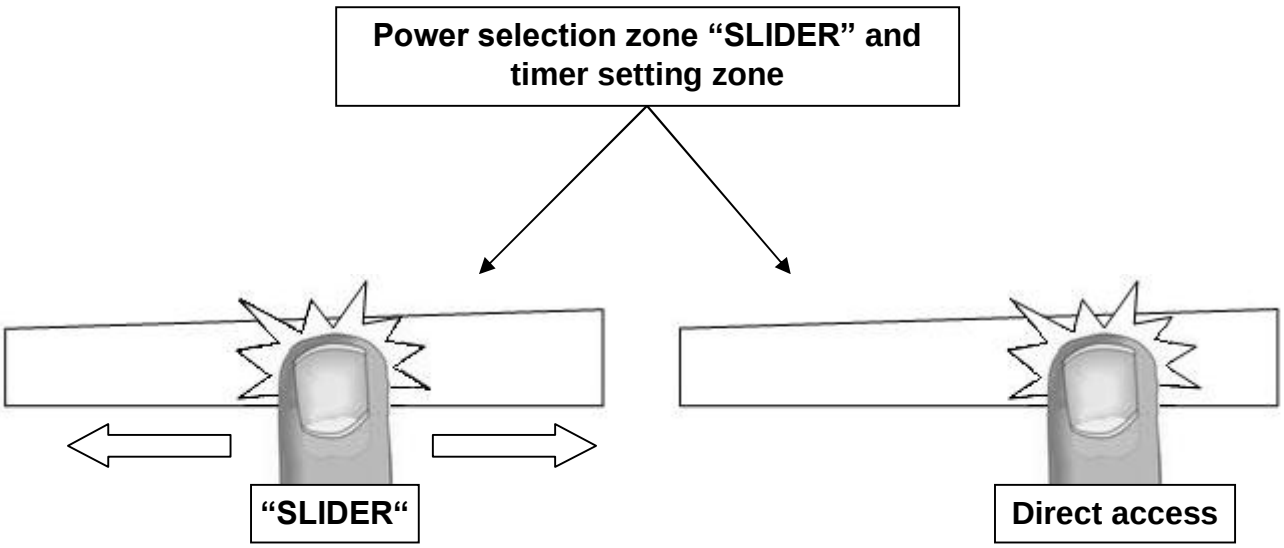
If the pan is not adapted to the induction hob the display will show [U].

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 the case of a general use press only one key at the same 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 a 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]
To stop	press key [⏻]	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 made within 20 second the electronics returns 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.

The pan detection ensures a perfect safety. The induction doesn’t work:

- If there is no pan on the heating zone or if this pan is not adapted to the induction. In this case it is impossible to increase the power and the display shows [U]. This symbol disappears when a 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: don’t 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 indicates [H] on the display.
The symbol [H] disappears when the heating zones may be touched without danger.
As far as the residual heat indicators are on light, don’t touch the heating zones and don’t put any heat sensitive object on them. **There are risks of burn and fire.**

Booster function

Power [P] and Super Power [ıı ıı] grant a boost of Power to the selected heating zone.
If this function is activated the heating zones work during 10 minutes with an ultra high Power.
This is foreseen for example to heat up rapidly big quantities of water, like nuddles

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

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

- **Start up / Stop Double Booster:**

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

- **Power management:**

The hole cooking hob is equipped with a maximum of Power. When the Power function is activated, and in order to exceed the maximum Booster, the electronic system orders to reduce automatically the power level of an other heating zone. The display is blinking on [9] during a few seconds and then shows the maximum of power allowed :

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

Timer

The timer is able to be used simultaneous with all heating zones and this with different time settings (from 0 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 theTimer	Press simultaneously key [-] and [+] from the timer until the desired display is on	Timer display on
Decrease the time	Press key [-] from the timer	[60] to 59, 58...
Increase the time	Press key [+] from the timer	Time increase

After a few seconds, the [min] display stops with 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 [+] from the timer until the desired display is on	Timer display on
Stop the time	Press key [-] from 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 up.
If the egg timer is on and the hob is switched off, the timer continues until time runs out.

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

After a few seconds, the [min] display stops with 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 is finished the timer displays 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 during a certain time, and then reduces automatically its power on the pre-selected 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 brakes all the hob’s cooking activity temporarily and allows restarting with the same settings.

- **Start up/stop the pause function :**

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

Recall Function

After switching off the hob [⏻], 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 following:

- Press the key [⏻]
- Then press [II] before the light stops blinking.

The previous settings are again active.

“Keep warm” Function

This function allows the reach and automatically maintains at the temperature of 42, 70 or 94°C. This will avoid liquids overflowing and fast burning at the bottom of the pan.

- **To engage, to start the function « Keep warm » :**

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

The maximum duration of keeping warm is 2 hours.

Bridge Function

This function allows the use of 2 cooking zones at the same time (left zones, middle zones, right zones) with the same features as a single cooking zone. Booster function isn’t allowed.

Action	**Control panel**	**Display**
Activate the hob	Press display [⏻]	[0]
Activate the bridge	Press simultaneously on [ ] of the 2 cooking zones	[0] and [⋂]
Increase bridge	Slide on the “SLIDER“ witch indicates the power	[1] to [9]
Stop the bridge	Press simultaneously on [ ] of the 2 cooking zones	[0]

Control panel locking

To avoid modification of the setting of the cooking zones, in particular during cleaning, the control panel can be locked (with exception to the On/Off key [⏻]).

Action	**Control panel**	**Display**
Locking the hob	Press [ ] during 6s	locking light on
Unlock the hob	Press [ ] during 6s	locking light off

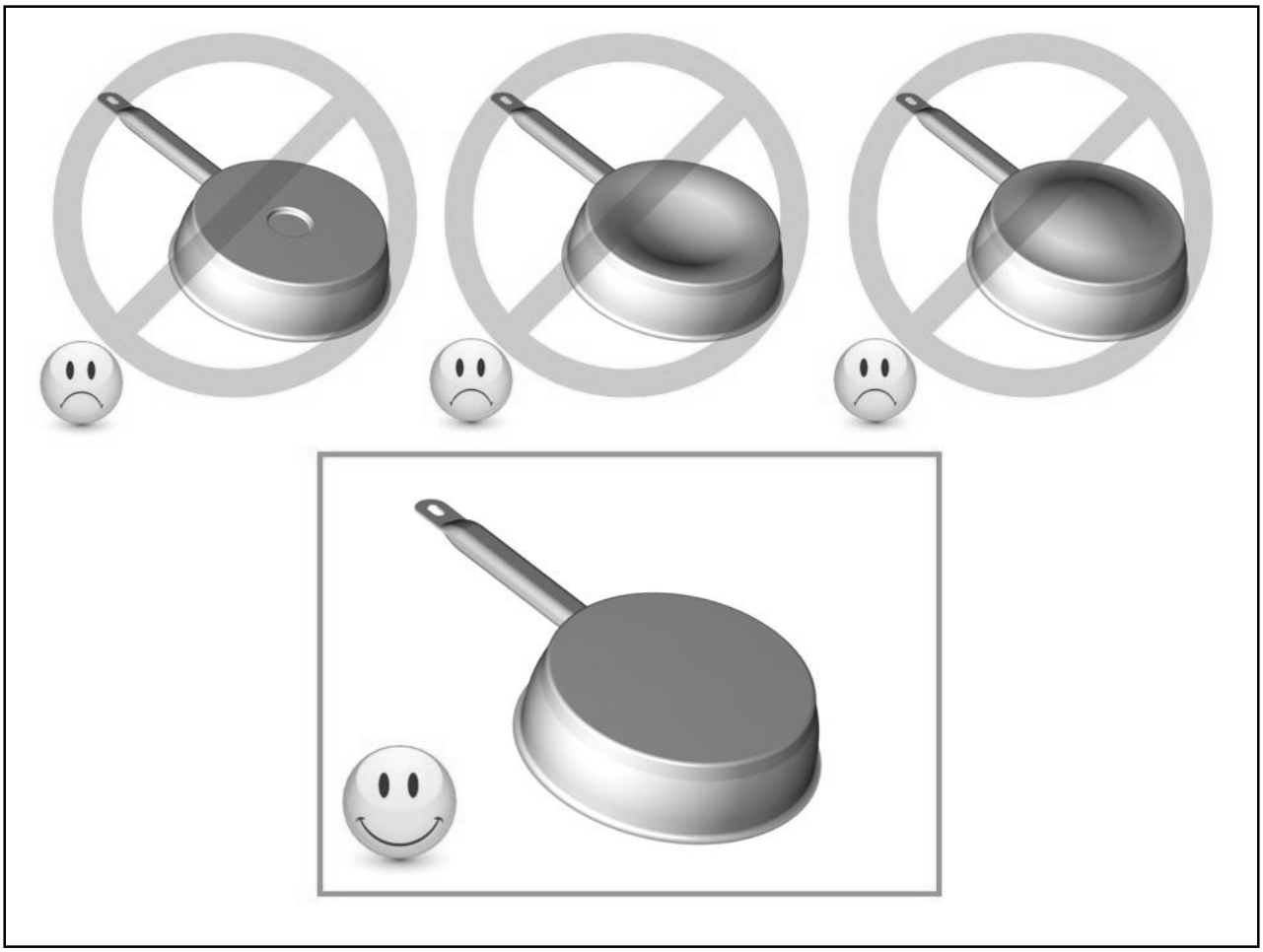
COOKING ADVICES

Pan quality

Adapted materials: steel, enamelled steel, cast iron, ferromagnetic stainless-steel, aluminium with ferromagnetic bottom.
Not adapted materials: aluminium and stainless-steel without ferromagnetic bottom, cupper, brass, glass, ceramic, porcelain.
The manufacturers specify if their products are compatible induction.
To check if pans are compatibles:

- Put a little water in a pan placed on an induction heating zone set at level [9].This water must heat in a few seconds.
- A magnet stucks on the bottom of the pan.

Certain pans can make noise when they are placed on an induction cooking zone. This noise doesn't mean any failure on the appliance and doesn't influence the cooking operating.



Pan dimension

The cooking zones are, until a certain limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone.
To obtain the best efficiency of your hob, please place the pan well in the centre of the cooking zone.

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 if the glass is too hot because they are **risk of burn.**

- Remove light marks with a damp cloth with 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 absolutely avoided.
- Do not ever use any steam-driven or pressure appliance.
- Do not use any object that may scratch the ceramic glass.
- Ensure that the pan is dry and clean. Ensure that there are no grains of dust on your ceramic hob or on the pan. Sliding rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately. You will thus prevent the surface being damaged.

WHAT TO DO IN CASE OF A PROBLEM

The hob or the cooking zone doesn't start-up:

- The hob is badly connected on the electrical network.
- The protection fuse cut-off.
- The looking function is activated.
- The sensitive keys are covered of grease or water.
- An object is put on a key.

The control panel displays [U]:

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

The control panel displays [E]:

- Disconnect and replug the hob.
- Call after sales

One or all cooking zone cut-off:

- The safety system functioned.
- You forgot to cut-off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction of Booster level and breaking Automatic overheating

Continuous ventilation after cutting off the hob:

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

The automatic cooking system doesn't start-up:

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

The control panel displays [U]:

- Refer to the chapter "Keep warm".

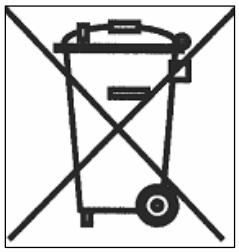
The control panel displays [II]:

- Refer to the chapter "Stop&Go"

ENVIRONMENT PRESERVATION

- The materials of packing are ecological and recyclable.
- The electronic appliances are composed of recyclable, and sometimes harmful materials for the environment, but necessary to the good running and the safety of the appliance.

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

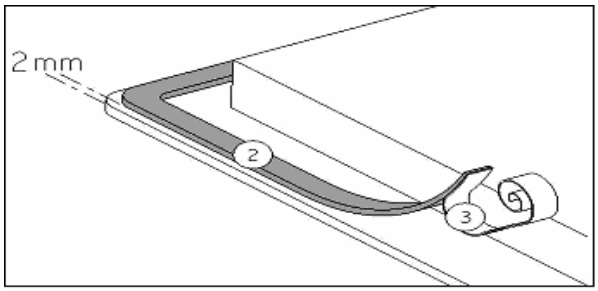


INSTALLATION INSTRUCTIONS

The installation comes under the exclusive responsibility of specialists.
The installer is held to respect the legislation and the standards enforce in his home country.

How to stick the gasket:

The gasket supplied with the hob avoids all infiltration of liquids in the cabinet.
His installation has to be done carefully, in conformity of the following drawing.



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

Fitting - installing:

	Cut size		Glass size			Cut size of flush mouting			
Type	Width	Depth	Width	Depth	Thickness	Width	Depth	Thickness	Radius
WIP60SQ	560	490	590	520	4	596	526	4	8
WIF60SQ	560	490	590	520	4				
WIP70SQ	670	490	700	520	4	706	526	4	8
WIF70SQ	670	490	700	520	4				
WIP78SQ	750	490	780	520	4	786	526	4	8
WIF78SQ	750	490	780	520	4				
WIP90SQ	810	490	880	520	4	886	526	4	8
WIF90SQ	810	490	880	520	4				
WIP100SQ	986	380	1000	400	4	1006	406	4	8
WIF100SQ	986	380	1000	400	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 divider must stand 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 mural rods of edge must be heat-resisting.
- Not to install the hob to the top of a not ventilated oven or a dishwasher.
- To guarantee under the bottom of the hob casing **a space of 20 mm** to ensure a good air circulation of the electronic device.
- If a drawer is placed under the work, avoid to put into this drawer flammable objects (for example: sprays) or not heat-resistant objects.
- Materials which are often used to make worktops expand on contact with water. To protect the cut out edge, apply a coat of varnish or special sealant. Particular care must be given to applying the adhesive joint supplied with the hob to prevent any leakage into the supporting furniture. This gasket guaranties a correct seal when used in conjunction with smooth work top surfaces.
- The safety gap between the hob and the cooker hood placed above must respect the indications of the hood manufacturer. In case of absence of instructions respect a distance minimum of 760 mm.
- The connection cord should be subjected, after building, with no mechanical constraint, such for example of the fact of the drawer.

ELECTRICAL CONNECTION

- The installation of this appliance and the connection to the electrical network should be entrusted only to an electrician perfectly to the fact of the normative regulations and which respects them scrupulously.
- Protection against the parts under tension must be ensured after the building-in.
- The data of connection necessary are on the stickers place on the hob casing near the connection box.
- The connection to the main must be made using an earthed plug or via an omnipolar circuit breaking device with a contact opening of at least 3 mm.
- The electrical circuit must be separated from the network by adapted devices, for example: circuit breakers, fuses or 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 even.

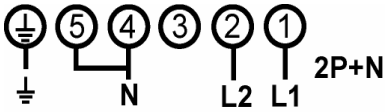
Caution!

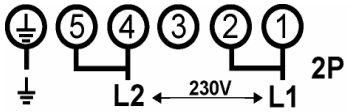
This appliance has only to be connected to a network 230 V~ 50/60 Hz.
Connect always the earth wire.
Respect the connection diagram.
The connection box is located underneath at the back of the hob casing. To open the cover use a medium screwdriver. Place it in the slits and open the cover.

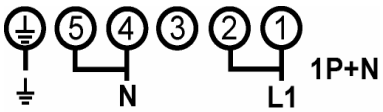
4 Zones

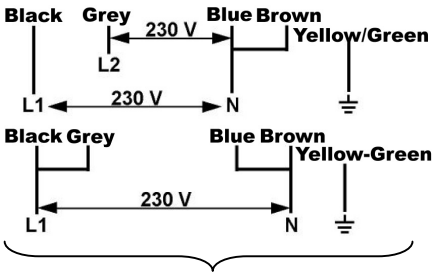
Land	Mains	Connection	Cable diameter	Cable	Protection calibre
DK-S-FIN	230V~ 50/60Hz	2 Ph + N	4 x 1.5 mm²	H 05 VV - F H 05 RR - F	16 A *
NO	230V~ 50/60Hz	2 Ph	3 x 2,5 mm²	H 05 VV - F H 05 RR - F	25 A *
DK-S-FIN	400V~ 50/60Hz	1 Ph + N	3 x 2.5 mm²	H 05 VV - F H 05 RR - F	25 A *

(*) Kalkuleret efter standard EN 60 335-2-6/1990







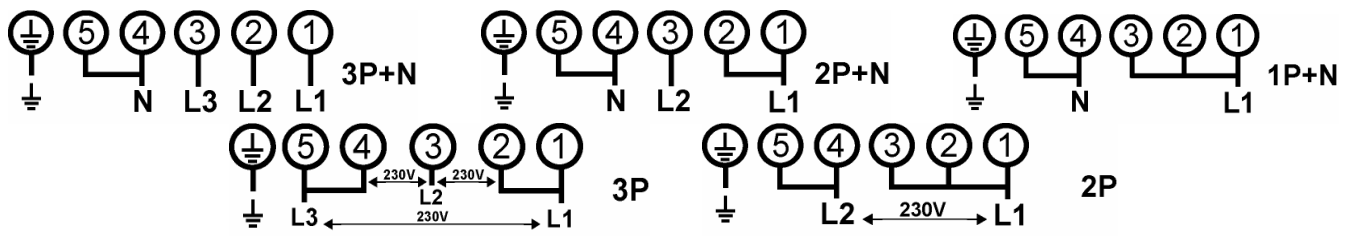


WIP100SQ
WIF100SQ

5 -6 Zones

Land	Mains	Connection	Cable diameter	Cable	Protection calibre
DK-S-FIN	400V~ 50/60Hz	3 Ph + N	5 x 1.5 mm²	H 05 VV - F H 05 RR - F	16 A *
DK-S-FIN	400V~ 50/60Hz	2 Ph + N	4 x 2.5 mm²	H 05 VV - F H 05 RR - F	25 A *
DK-S-FIN	230V~ 50/60Hz	1 Ph + N	3 x 4 mm²	H 05 VV - F H 05 RR - F	40 A *
NO	230V~ 50/60Hz	3 Ph	4 x 2,5 mm²	H 05 VV - F H 05 RR - F	25 A *
NO	230V~ 50/60Hz	2 Ph	3 x 4 mm²	H 05 VV - F H 05 RR - F	40 A *

(*) Kalkuleret efter standard EN 60 335-2-6/1990



Caution! Be careful that the cables are correctly engaged and tightened.

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.