

EN User manual

Top Side/Front Side

Inhoud

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Voorwoord

EN

Dear customer,

Congratulations on the purchase of your PITT® cooking induction hob. This unique system gives you the freedom to determine the location of each cooking zone yourself. This way, you are guaranteed years of enjoyment from your cooktop. Thanks to the different zone capacities, you can properly prepare each dish. This manual describes how to make optimal use of all the functions of this stove.

We recommend that you read the user manual and assembly instructions carefully before using the PITT® cooking induction hob.

Keep this manual in a safe place so that any subsequent user can also benefit from it. In addition, these instructions also serve as a reference for the service department.

Happy cooking!

PITT® Cooking

1 Installation dimensions

Top Side (TS) hole pattern worktop

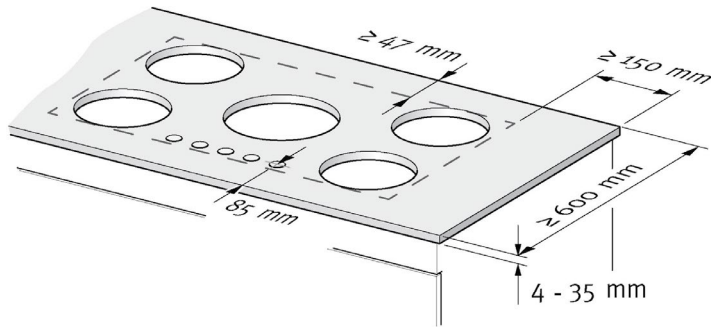


fig. 1

Front Side (FS) hole pattern worktop

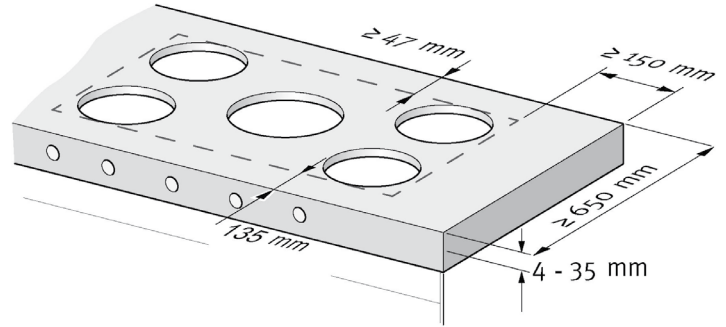


fig. 2

Height induction hob (TS en FS)

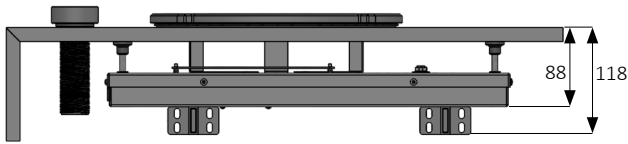


fig. 3

**Dimensions in mm*

Extractor hood or kitchen cabinet height (TS and FS).

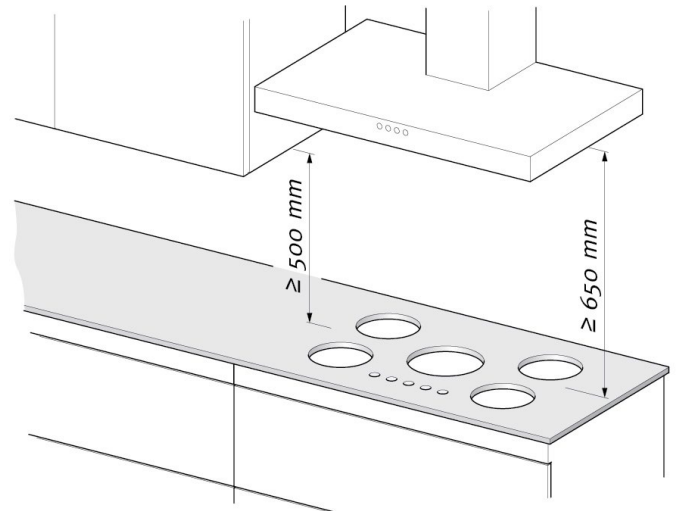


fig. 5

Placement support bar set (TS en FS)

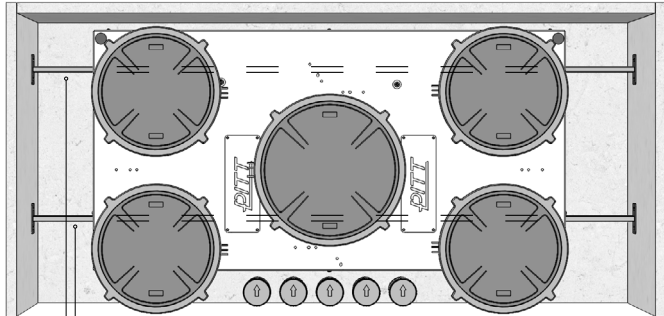


fig. 4

**Ondersteuningsset bestaat uit twee ondersteuningsbalken*

- The necessary precautions should always be taken before installing the induction hob (Fig. 1, 2 and 5).
- A PITT® cooking induction hob should never be mounted over the separation of two cabinets. It has to be accessible in case it needs servicing.
- As soon as the PITT® cooking module is planned above a drawer, for example, consider the total thickness of the unit and support set of 118 mm (Top Side and Front Side) measured from the top of the worktop (Fig. 3).
- To prevent bending of the worktop, the induction hob need be supported with the PITT® cooking support bar set (Fig. 3 and 4).
- Ensure that there are sufficient ventilation options. At the front, it is mandatory to ensure a ventilation opening of at least 40 cm². At the rear, a minimum ventilation opening of 50 cm² applies here.

2 General instructions

General

This induction hob complies with applicable safety regulations. However, improper use may result in personal injury or property damage. Please read all relevant manuals carefully before using the cooktop. In them you will find important instructions regarding installation, safety, operation and maintenance. This is safer for yourself and you will prevent damage to the cooktop.

If the safety instructions and warnings are not followed, PITT® Cooking cannot be held liable for any resulting damage. Keep the operating and installation instructions and pass them on to any subsequent owner.

Safety

Hot parts

1. The induction hob and kitchen surface surrounding the cooking zones become hot during use and remain so for quite some time after cooking. Do not touch these hot parts.
2. Overheated oil or butter can easily catch fire. Never extinguish with water. You can smother the flames by covering the pan with a lid.
3. **Fire hazard: Do not store objects on the cooking surfaces.**
4. Never flambé under an exhaust hood; this can cause a fire.
5. Never place a grill or griddle over one or two cooking zones.
6. Do not use pans with a base diameter larger than the diameter of the ceramic glass.
7. If pans with a larger base diameter than recommended are used, the control knobs and worktop may become hot during prolonged and intensive use.
8. **Do not place (metal) objects (such as cutlery and pan lids) on the cooking zones. When the system is on or still hot, metal objects can become hot and other materials can melt or catch fire.**
9. Never place hot objects on or near the control knobs. The underlying electronics may overheat.
10. **WARNING: Unattended cooking on a cooktop with grease or oil can be dangerous and may result in a fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flame with e.g. a lid or a fire blanket.**
11. Due to the rapid action of induction, the temperature in the pan can rise very quickly that oils and fats ignite.
12. Unattended cooking on a hob with fat or oil can be dangerous and cause a fire.
13. Never use the booster function when heating fats and/or oil.
14. When the cooktop is used long and intensively, metal objects in the drawer under the cooktop may become hot.

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Technical safety instructions

1. The right to warranty is immediately voided if the induction hob is repaired by an unauthorized professional of PITT® Cooking.
2. A damaged induction hob may endanger your safety.
3. Do not use the induction hob when it is damaged, have it repaired by an authorized repair person. For this reason, check the product regularly for damage.
4. The electrical safety of the cooktop is only guaranteed if it is connected according to current regulations. If in doubt, have the electrical installation inspected by a licensed professional.
5. Only use the cooktop when it has been installed and fitted according to the instructions.
6. It is dangerous to the user when touching parts that are live. This can also result in the cooktop not functioning properly.
7. Defective parts should only be replaced for original PITT® Cooking parts.
8. **The cooktop must not be used with an external timer or remote system.**
9. If the connecting cable is damaged, it must be replaced by a PITT® Cooking authorized electrician a prescribed connecting cable.
10. **If the power cord is damaged, it must be replaced by authorized professionals to avoid danger.**

2 General instructions

Responsible use

1. The PITT® Cooking induction hob is intended for domestic use only.
2. Use the cooktop exclusively for preparing food. The appliance is not suitable for heating rooms. Use for other purposes is not permitted.
3. Ensure that all product parts are positioned as indicated.
4. Ensure adequate ventilation during use. If a drawer is located under the cooktop, there should be sufficient space under it.
5. This appliance should only be used by persons capable of operating the appliance safely. These persons must be fully aware of the contents of the operating instructions. One must be aware of the dangers of incorrect operation.
6. **This device may be used by children 8 years of age and older and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have received supervision or instruction on how to use the device safely and understand the dangers. Children should not play with the appliance. Cleaning and user maintenance should not be performed by children without supervision.**
7. **Children must be supervised to ensure that they do not play with the cooktop**
8. The cooktop is not suitable for use at altitudes above 2000 meters (calculated from sea level).
9. **CAUTION: The cooking process must be supervised. A cooking process of short duration must be continuously monitored.**
10. Never heat pans without their contents. The cooking zone may be damaged by dry-boiled pans.
11. Do not use the induction hob to cook or heat food in sealed cans and the like.
12. Never cover the cooktop with, for example, a cover plate, protective film or cloth.
13. Never use the cooktop as a worktop.
14. **After use, turn off the hob element with the control and do not rely on the pan detector.**
15. Always use dry heat-resistant gloves or potholders when cooking.
16. A connecting cable from an electronic device must not come into contact with the cooking zones. The insulation of the connecting cable may be damaged by heat.
17. Do not drop objects on the cooking zone. If objects or food fall and melt on the hot cooktop, the cooking zone may be damaged during cooling. In this case, turn off the appliance immediately and remove the residue thoroughly. To do this, follow all safety and maintenance instructions.
18. The electromagnetic field of the switched-on cooktop can affect the operation of magnetizable objects. Keep credit cards, storage media, calculators, etc. away from the switched-on appliance.
19. For persons with pacemakers: an electromagnetic field is generated in the vicinity of the switched-on cooktop. Check with your doctor or pacemaker manufacturer to ensure safe use.
20. Grains such as sugar, salt or grains of sand (e.g. from vegetables) can scratch the cooking zone. Always ensure that the pan bottom is clean when placed on the cooking zone.
21. A rough pan bottom can damage the cooking zone. Therefore, always use pans with a smooth/flat bottom.
22. Do not slide a pan onto the cooking zone, lift the pan when moving it. This will prevent possible damage.
23. Do not use induction adapter plates. Adapter plates can damage the induction generators.
24. **WARNING: Turn off the appliance if the surface is cracked to avoid the risk of electric shock.**
25. **Do not use a steam cleaner to clean the cooktop. The steam may cause short circuits or property damage.**
26. **The appliance is not intended to be operated with an external timer or a separate remote control. The control panel should only be connected to the prescribed heating units to avoid possible danger.**
27. **Only the supplied control knob(s) may be connected to the PITT® Cooking hob. Non-matching control knobs may not be connected to avoid possible danger.**

2 General instructions

Use of correct pans

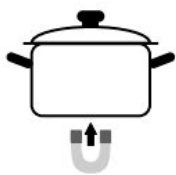


Induction suitable

Check the bottom of the pan. If this induction symbol is listed on the pan bottom, then this pan is suitable for induction.



Pans made of glass, all-copper or aluminum are not suitable for induction.



The pan bottom must be made of magnetizable material. You can test this with a magnet. This magnet must adhere to the bottom. If this fails, then the pan is not suitable.

**Stainless
steel &
cast iron**

Stainless steel pans often have a special bottom construction and are therefore usually suitable for induction. To be sure, always check whether the induction symbol (see above) is shown on the bottom of the pan!

**Pay attention
to the
diameter**

The pan must have a diameter that is smaller/equal to the diameter of the hob on which you intend to use it. The large cooking zone has a diameter of 24 cm and the small cooking zone a diameter of 20 cm.

**Flat
bottom**

The bottom of the pan must be flat with no deep grooves.

3 Connection

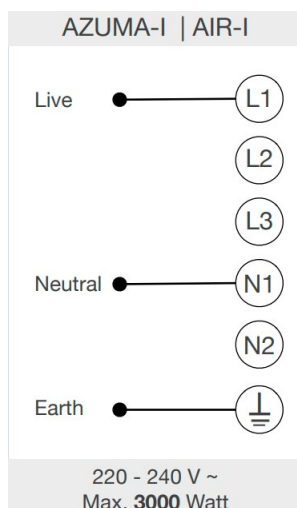
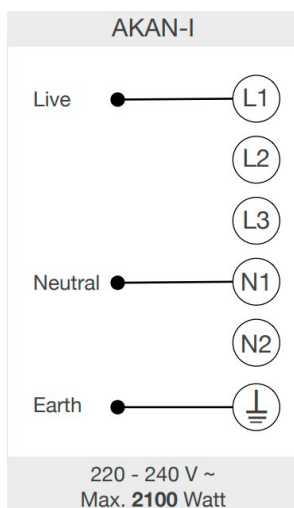
Electrical connection instructions

1. Installation, maintenance and/or repair work may only be carried out by a specialist authorized by PITT® cooking. Improperly performed work may put the user at considerable risk.
2. The cooktop must be connected to the mains by an electrician.
3. The connection data shown on the rating plate must correspond to the values of the mains supply. If in doubt, consult a licensed electrician.
4. During installation, maintenance and repair work, the cooktop must be completely disconnected from the mains. To do this, proceed as follows:
 - turn off the fuses in your fuse box or
 - completely blow the fuses in your fuse box, or
 - disconnect the power cord from the outlet
5. Never connect the cooktop with power strips or extension cords.
6. If the cooktop is connected without a plug, it is mandatory to provide a switch (or similar) in the fixed wiring. This ensures that the cooktop can be disconnected from the mains if necessary.

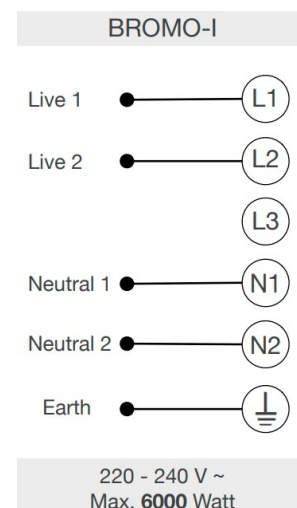
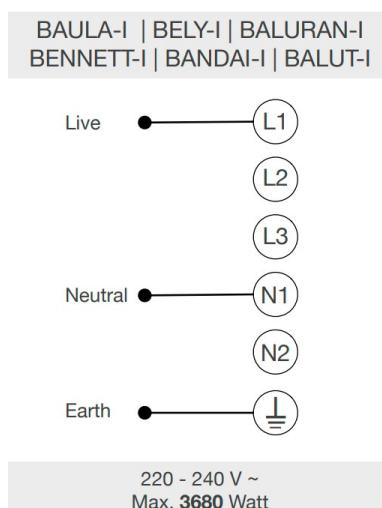
Electrical connection regulations | 220-240 VAC

⚠ IMPORTANT: the diameters of the conductors in the connection cord must be at least **2.5 mm²**. The maximum length of the connection cord is **1500 mm**.

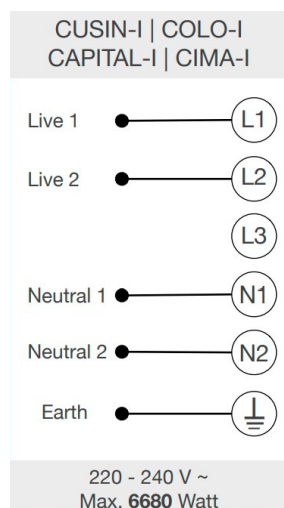
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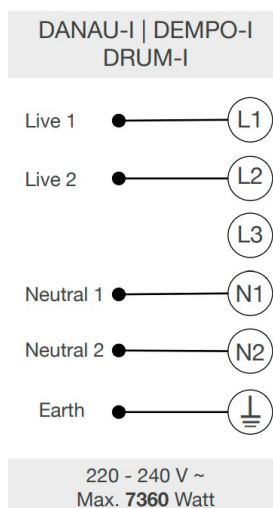
2-zone



3-zone



4-zone

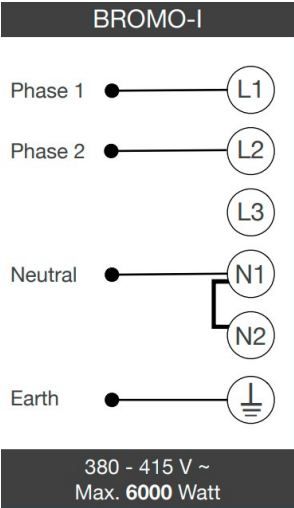


3 Connection

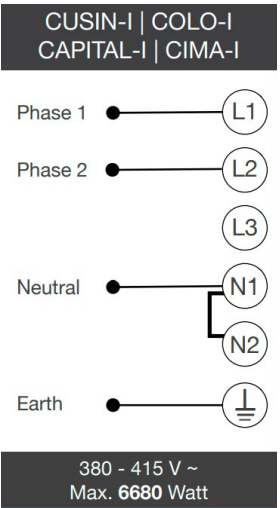
Electrical connection regulations | 380-415 VAC

⚠ IMPORTANT: the diameters of the conductors in the connection cord must be at least **2.5 mm²**. The maximum length of the connection cord is **1500 mm**.

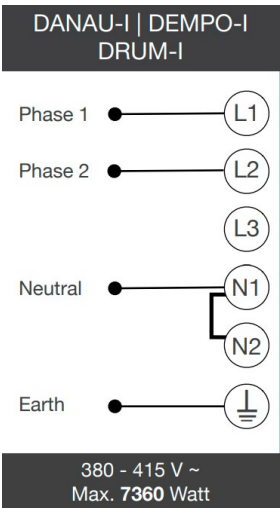
2-zone



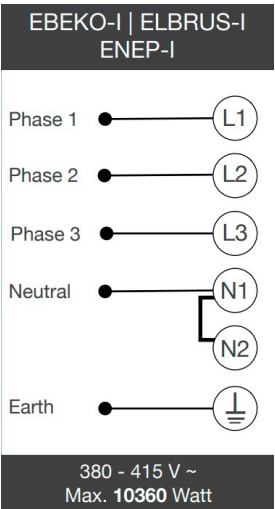
3-zone



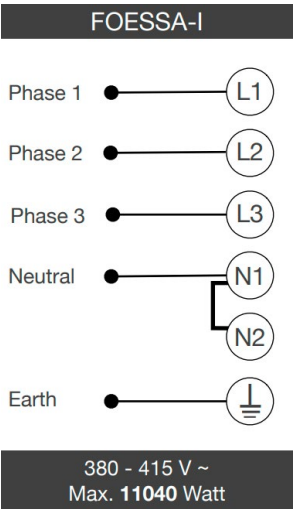
4-zone



5-zone



6-zone

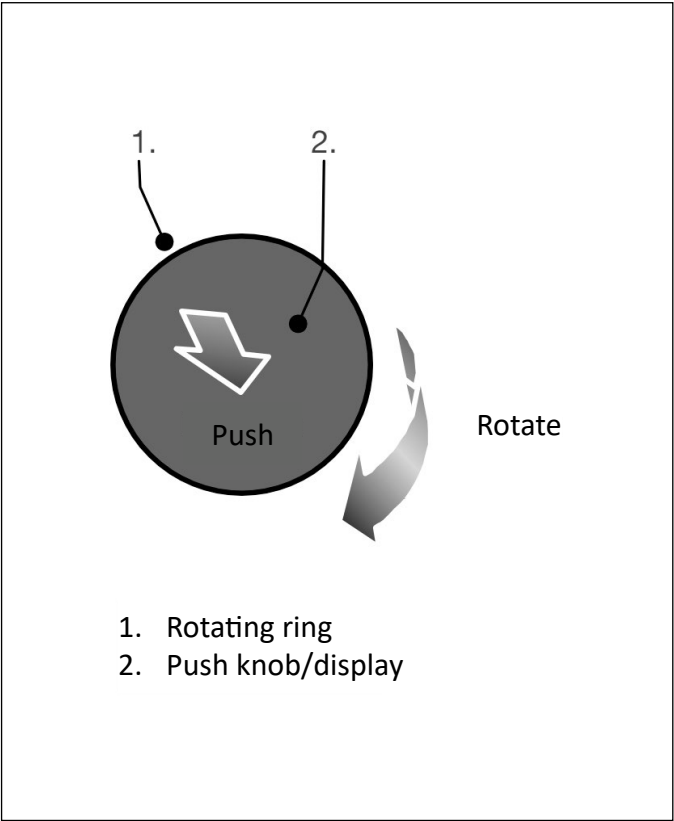


4 Description of the PITT® Cooking induction hob

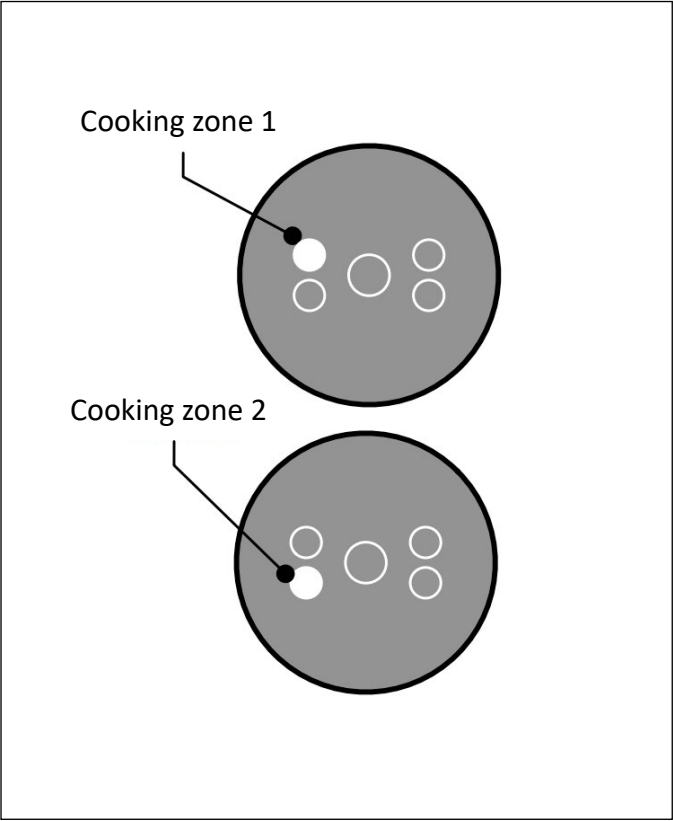
Parts control knob



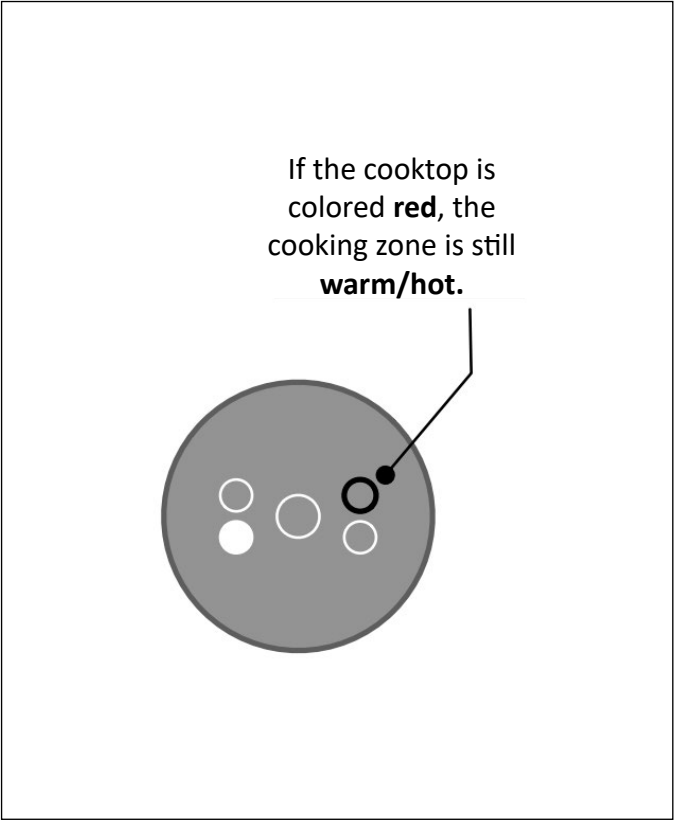
Physical functions control knob



Indication



Indications cooking zone

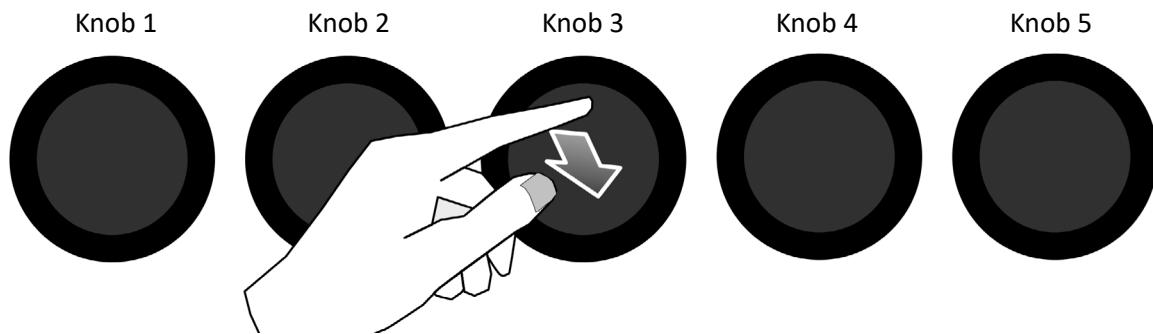


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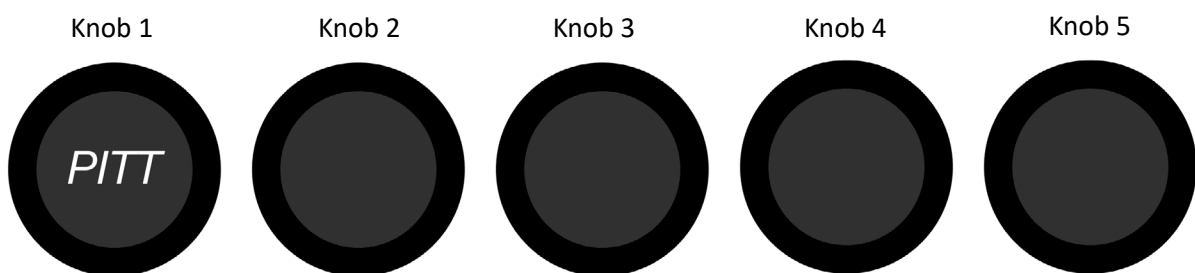
5 Optimal use of the PITT® Cooking induction hob

Turn on the system

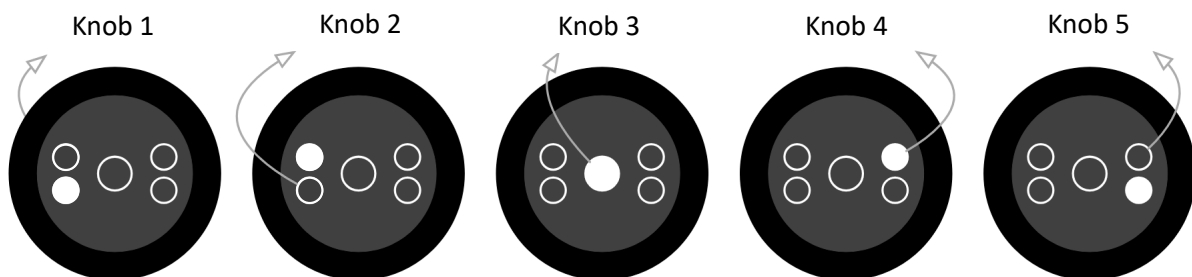
1. Press any control knob to turn on the system



2. The system is turned on and ready for use as soon as the logo disappears



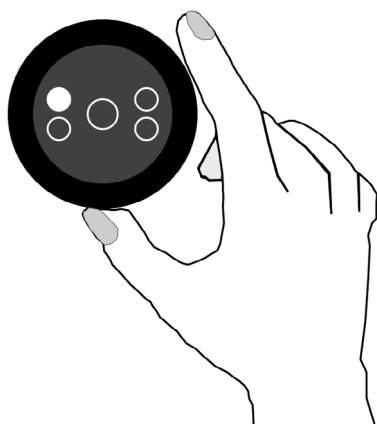
3. The control knobs show the position of the cooking zone of the corresponding knob



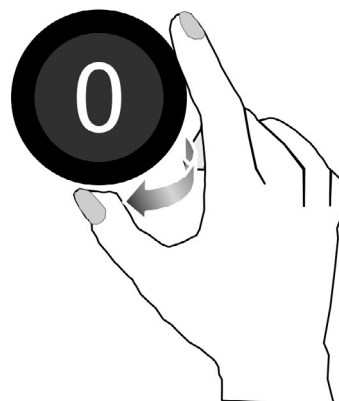
5 Optimal use of the PITT® Cooking induction hob

Activate a cooking zone

1. Place a pan on the desired cooking zone. Press the corresponding control knob.



2. Turn the knob clockwise.



3. The cooking zone is activated from power level 1.



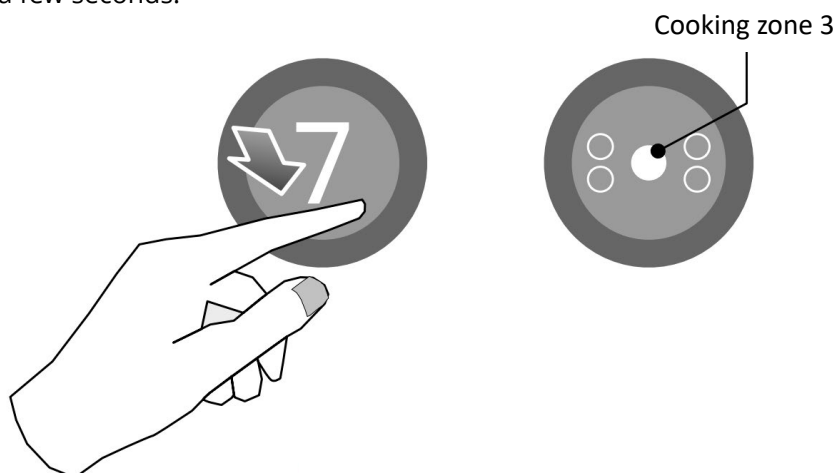
4. Rotate the control knob until the desired power level is set.



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Indication of control knob and cooking zone at active power level

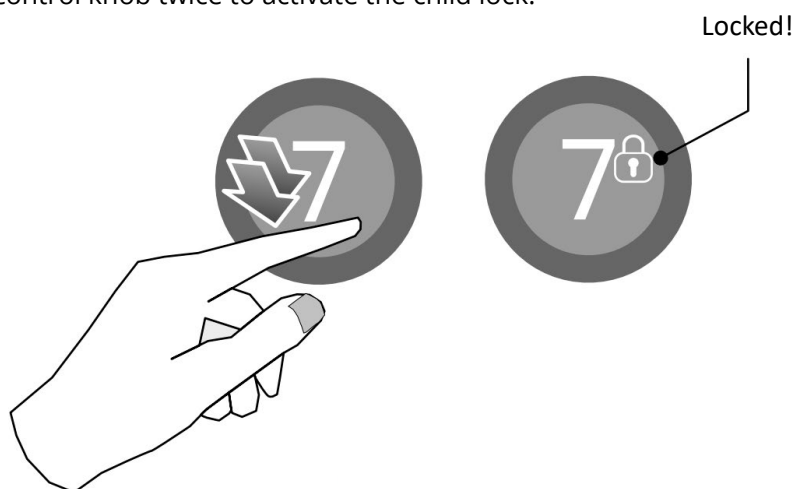
1. Press the control knob to show the corresponding cooking zone. The indication of the cooking zones disappears after a few seconds.



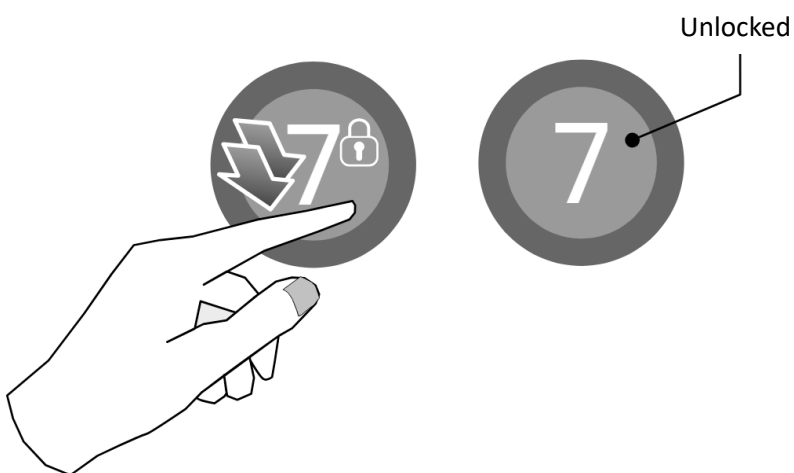
5 Optimal use of the PITT® Cooking induction hob

Activate/deactivate child lock

1. Briefly press the control knob twice to activate the child lock.



2. With an active child lock, press the operating control knob briefly twice to deactivate the child lock.



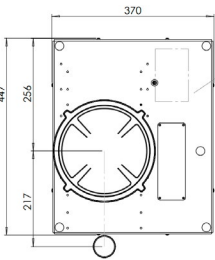
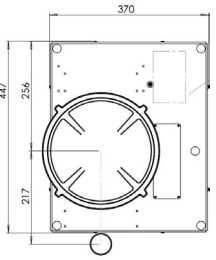
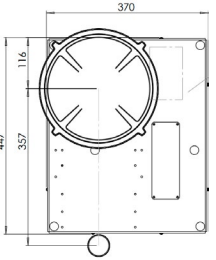
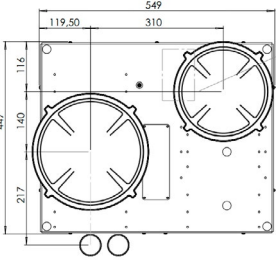
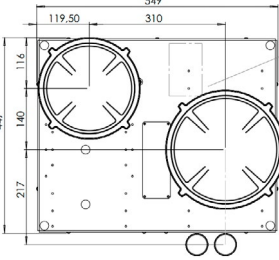
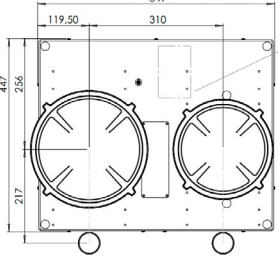
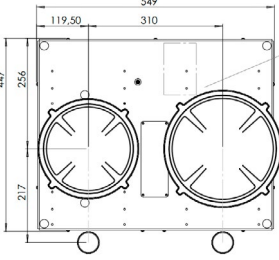
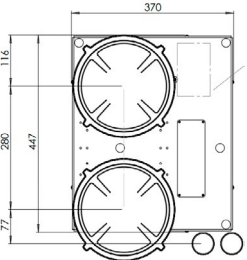
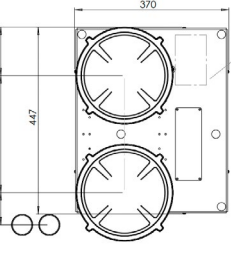
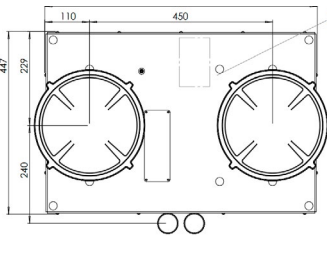
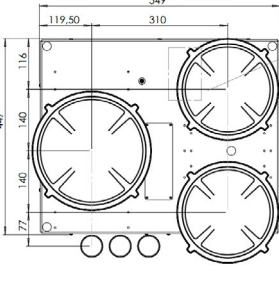
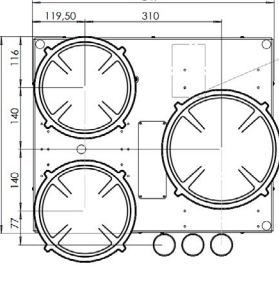
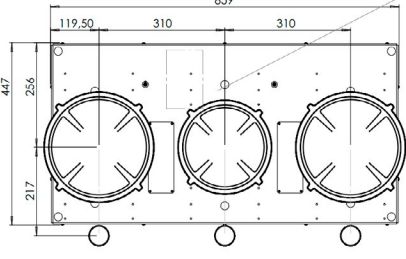
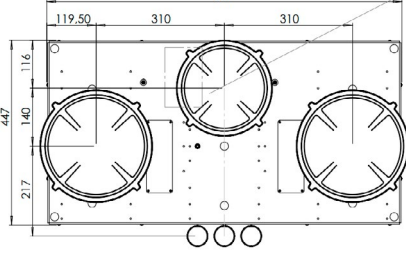
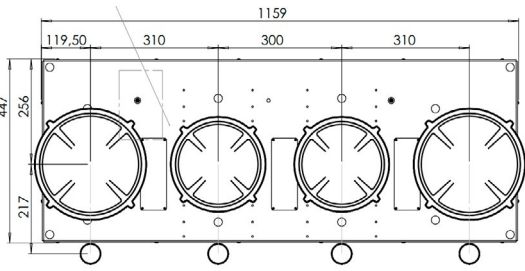
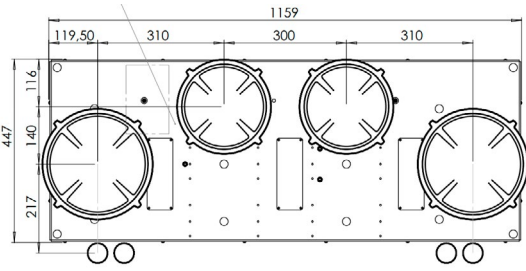
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Power setting and boost function

1. Power setting can be set between 1 and 10.
The boost function follows after power setting 10.

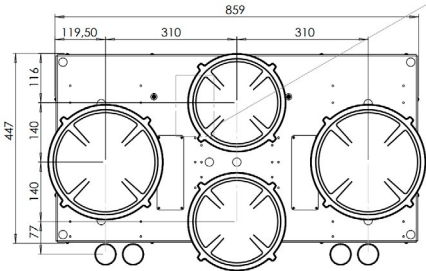
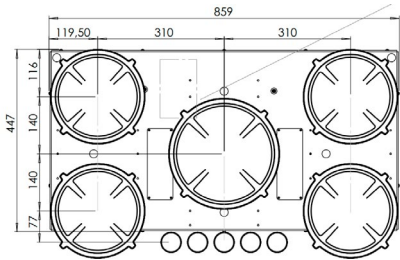
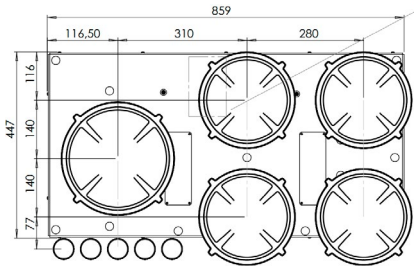
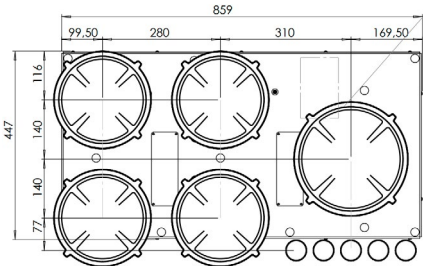
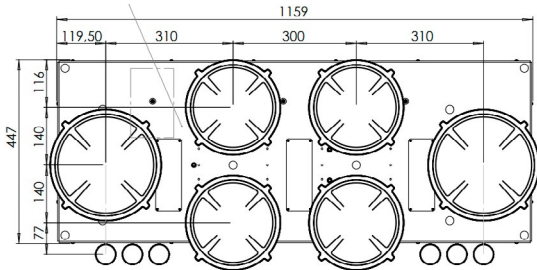


6 Models overview Top Side

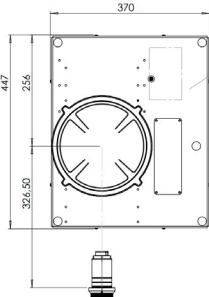
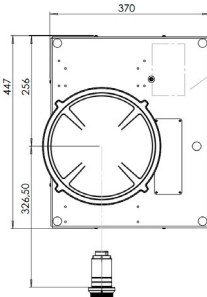
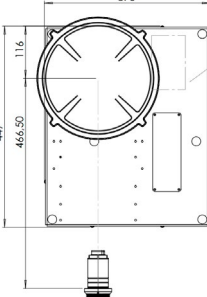
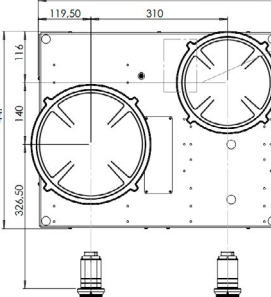
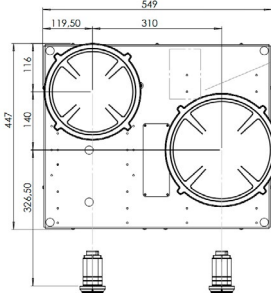
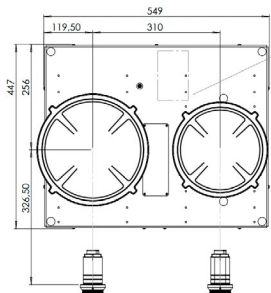
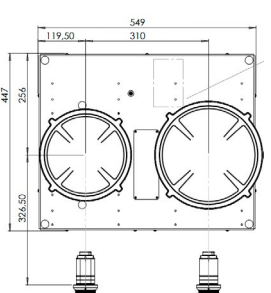
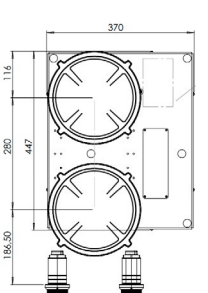
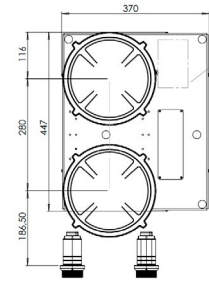
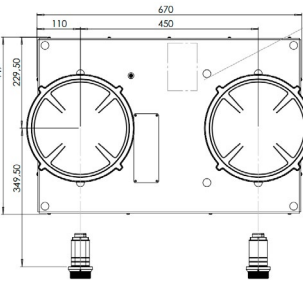
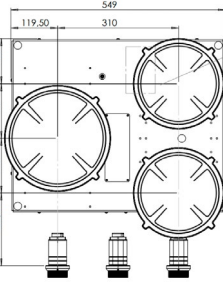
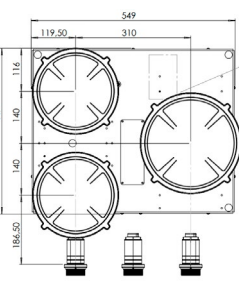
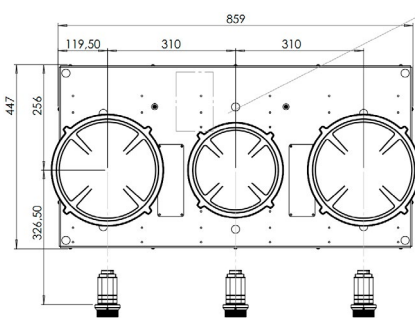
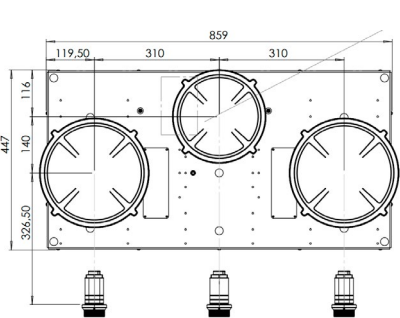
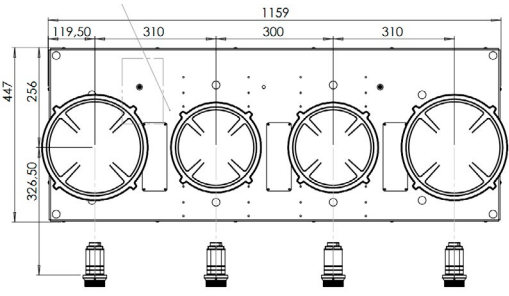
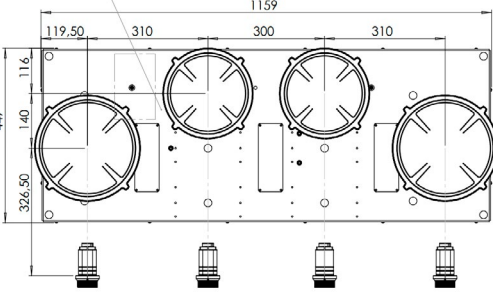
<p>Akan-I</p> 	<p>Azuma-I</p> 	<p>Air-I</p> 	<p>Baluran-I</p> 
<p>Bennett-I</p> 	<p>Baula-I</p> 	<p>Bely-I</p> 	<p>Balut-I</p> 
<p>Bandai-I</p> 	<p>Bromo-I</p> 	<p>Cima-I</p> 	<p>Capital-I</p> 
<p>Cusin-I</p> 	<p>Colo-I</p> 		
<p>Danau-I</p> 	<p>Drum-I</p> 		

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6 Models overview Top Side

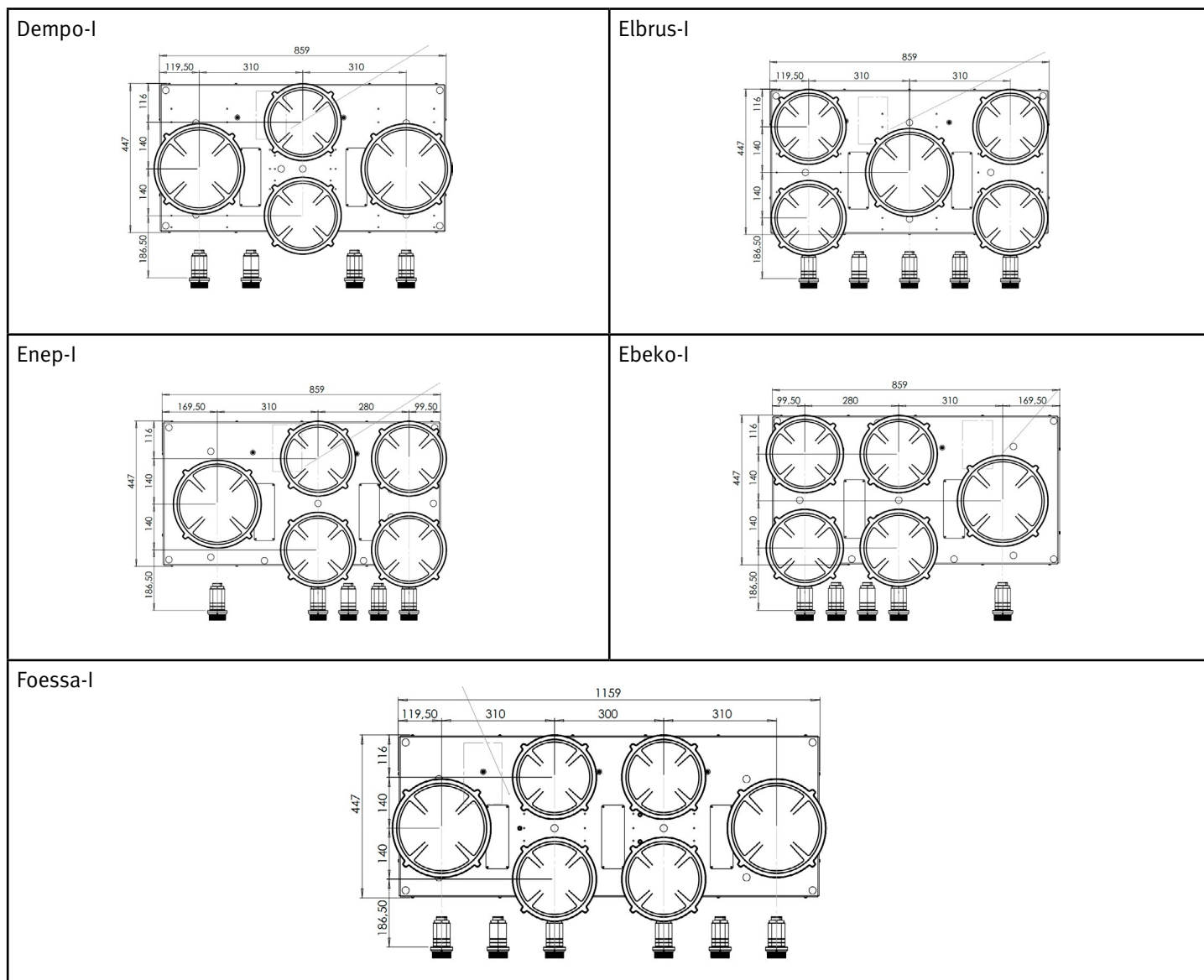
<p>Dempo-I</p> 	<p>Elbrus-I</p> 
<p>Enep-I</p> 	<p>Ebeko-I</p> 
<p>Foessa-I</p> 	

7 Models overview Front Side

<p>Akan-I</p> 	<p>Azuma-I</p> 	<p>Air-I</p> 	<p>Baluran-I</p> 
<p>Bennett-I</p> 	<p>Baula-I</p> 	<p>Bely-I</p> 	<p>Balut-I</p> 
<p>Bandai-I</p> 	<p>Bromo-I</p> 	<p>Cima-I</p> 	<p>Capital-I</p> 
<p>Cusin-I</p> 	<p>Colo-I</p> 		
<p>Danau-I</p> 	<p>Drum-I</p> 		

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7 Models overview Front Side



8 Packaging

The PITT® cooking system is manufactured using sustainable materials.

The packaging is recyclable and consists of the following materials:

- cardboard;
- paper;

These materials should be disposed of responsibly in accordance with government regulations. The packaging of this product has a sticker with the image of a crossed-out garbage can (see Figure 9).



Figure 9

The European Union's Waste Electrical and Electronic Equipment (WEEE) Directive. The European Union's WEEE Directive requires that products sold in EU countries (or in some cases their packaging) must bear the crossed-out garbage can label. As stipulated by the WEEE Directive, this crossed-out garbage can label means that customers and end-users in EU countries may not dispose of electrical and electronic equipment or accessories with household waste. Customers and end-users within the EU should contact their local supplier or service center for information on the waste collection system in their municipality.

9 Maintenance PITT® Cooking induction hob

The PITT® Cooking induction hob is made of high-quality materials, which can be easily cleaned.

Please note the following points of attention:

1. Never clean parts in the dishwasher, the dishwasher detergent can corrode them. Avoid cleaning with too much moisture, this can get into unwanted locations.
2. Place the decorative rings directly on the cooking zones, without sliding them across your worktop.
3. Pay attention to the guide lugs when assembling the decorative ring.
4. Clean the induction hob immediately after use to prevent overcooked food from soaking in for a long time and becoming difficult to remove later. Be aware that the parts can be hot after use!
5. Start by cleaning the knobs, cooking zones and decorative ring. Then clean the worktop, this will prevent it from getting dirty again after cleaning.
6. Use a mild detergent and soft cloth to clean the removable trim ring. Stubborn stains on the decorative ring are best removed with a liquid detergent.
7. Under no circumstances use abrasive powders, scouring pads, sharp objects or aggressive cleaning agents.
8. For maintenance and cleaning of your worktop, please refer to the manual of the respective product.

Note: The PITT® Cooking induction hob must not be cleaned with a steam or high-pressure cleaner. Electrical safety cannot be guaranteed this way.

10 Malfunctions in PITT® cooking system

Note: The PITT® Cooking induction hob should only be connected by a licensed installer. To ensure safety and warranty, repairs should only be carried out by authorized professionals. You should only use original spare parts.

See below for a list of possible failures:

Ox.. (example: 'Ox21' or 'Ox32')

Eb.. (example: 'Eb3 images')

Ep... (example: 'Ep1 buttons')

When one of these codes is displayed on one of the control knobs, we recommend to contact your dealer or the PITT® Cooking customer service as soon as possible: see the contact information on the last page.

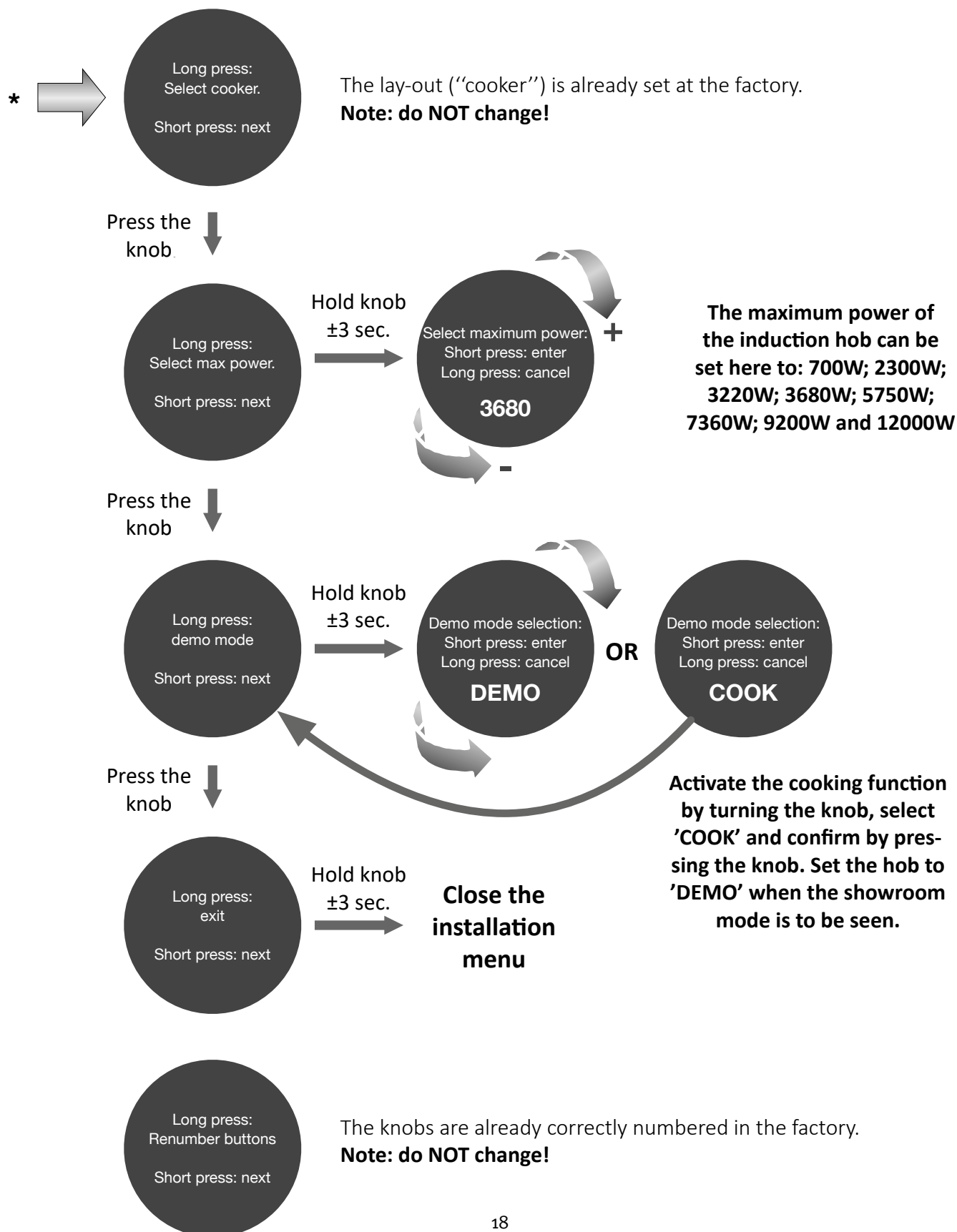
11 Configuration menu

Warning:

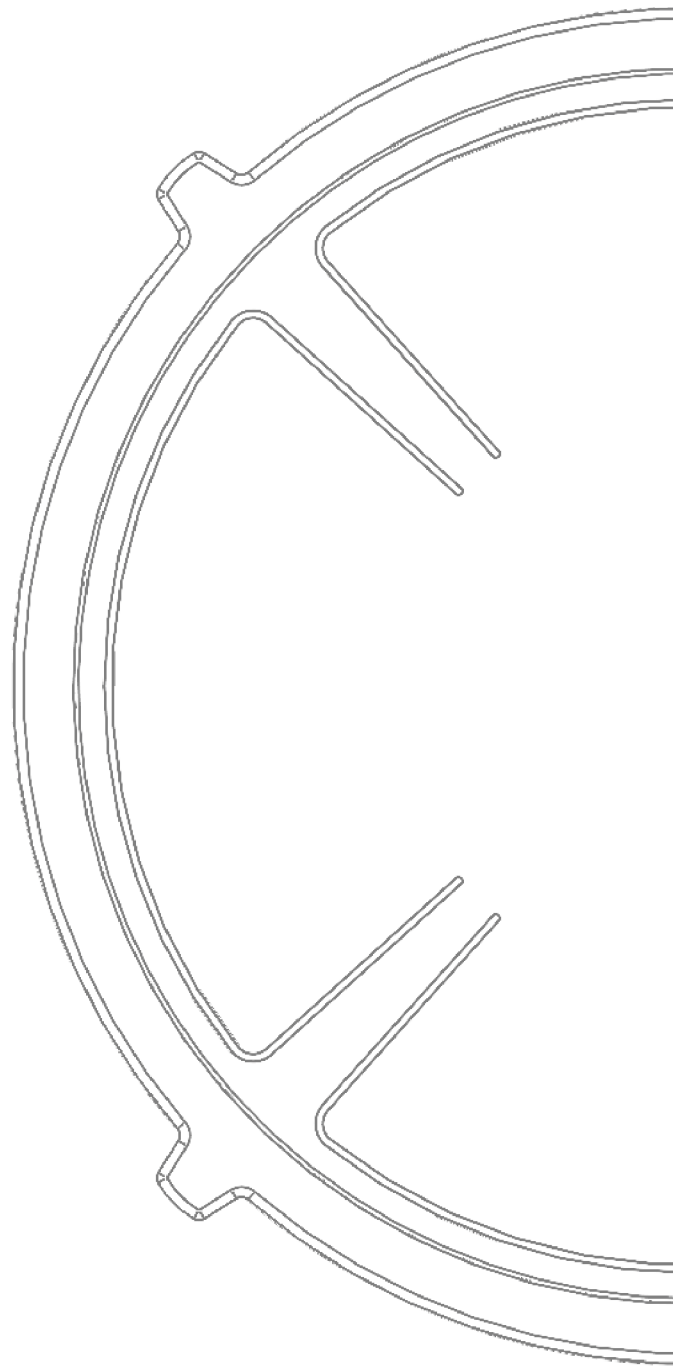
The configuration menu should only be operated by an authorized installer. This also applies to changing the maximum power.

The configuration menu can be accessed by following these steps:

1. Disconnect the appliance from the power network.
2. Open the service hatch of the appliance. This can be found on the bottom of the cassette unit, on the left side.
3. Connect the unit to the power network and press the white knob on the PCB within 3-5 seconds.
4. Follow the steps below on the leftmost knob (number 1).
5. After completing the steps, close the menu and close the service hatch. Be aware not to get any wires caught between the service hatch and the cassette unit.



Made in Holland



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