

INDUCTION COOKTOP

USER'S MANUAL

PHILCO



Famous for Quality the World Over

PHD 327

Dear customer,
Thank you for buying a PHILCO brand product. So that your appliance serves you well, please read all the instructions in this user's manual.

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PART 1: IMPORTANT SAFETY INSTRUCTIONS

Recommendation:

Carefully read these instructions before installing and operating this cooktop. Write down the serial number found on the rating label of the cooktop in the space below. It is essential that you store this user's manual in a safe place so that you can use it in the future. If you intend to sell the appliance, give it to another owner, or if you move, always make sure that the user's manual is attached to the appliance, so that the new owner can learn about the operation of the appliance and the relevant warnings.

SERIAL NUMBER:

Basic safety instructions

- Take the appliance out of the packaging. Check that you have removed all advertising and promotional labels before first use.
- After unpacking, check the appliance for damage, also check the power cord for damage, if appropriate. Do not install a damaged appliance or an appliance with a damaged power cord. Contact an authorised service centre.
- We recommend that you keep the packaging materials at least for the warranty period.
- This appliance is designed for household use in the home.
- Only use the appliance for the purpose of heating or cooking food; do not use for other purposes than for which it is designed (e.g. heating a room).
- **The manufacturer, importer take no responsibility for damages caused by inappropriate, incorrect or negligent use.**
- Do not use the appliance for cutting or chopping food (e.g. bread). The glass surface of the appliance must not be used as a work surface.
- Do not use cookware that could scratch or damage the surface of the appliance.
- Only connect the appliance to a properly grounded circuit that conforms to valid electrical safety codes. If you are not sure whether the used electrical circuit is properly grounded, please contact a qualified electrician.
- Do not subject the power cord to excessive pressure during the installation and placement of the device, or to extreme temperatures.
- Under no circumstances should you replace the power cord yourself. All maintenance must be performed by a qualified electrician with the power cord disconnected.
- Do not use adapters, multi-socket adapters or extension cords.
- Built-in appliances may only be used when installed into a suitable unit that conforms to relevant standards.
- If you hear a cracking sound coming from the appliance, turn it off and disconnect it from the power socket to prevent potential injury by electrical shock.
- We recommend that you install a smoke detector and that you locate fire blankets or fire extinguishers near the appliance.
- The appliance may heat up during operation, prevent small children from coming close to the appliance.
- Users with implanted pacemakers should not approach the appliance. It is not possible to guarantee that every pacemaker available on the market conforms to the valid electromagnetic compatibility safety directive and that no interference will occur, which could threaten its correct operation. Malfunctions of other devices may also occur, i.e. hearing aids.
- This appliance must not be used by any persons (including children) with mental disabilities, weak strength or by inexperienced persons, unless they have been properly trained or schooled in the safe use of the product, or unless they are properly supervised by a qualified person who is responsible for their safety.
- Children should always be supervised so as not to play with the appliance.

Safety instructions for use

- Do not place any metal items such as knives, forks, spoons or pot lids, etc. near the cooking surfaces as they may heat up.
- Do not place empty cookware on cooking surfaces when they are turned on, or use the surfaces without cookware.
- Only use cookware suitable for this type of appliance.
- Do not leave the appliance turned on without supervision, especially when cooking with fat or oil. In the event of burns, a sudden ignition could occur.
- Pay increased attention when another turned on appliance (e.g. an iron) is used near the turned on appliance and check that the power cord is not touching or near the cooking surfaces.
- Do not place cookware with a wet base on to hot hotplates. There is a danger of damaging the cookware and the surface treatment of the cooktop.
- If liquid is spilled from the cookware and comes into contact with a hot hotplate, pressurised steam may be created. Risk of skin burns or damage to the cooktop. Carefully wipe the liquid off the cooktop using a dry wiping cloth.
- Check that the appliance is properly turned off if you will not be using it.
- Only use cookware that is suitable and designed for this type of appliance. Such cookware for induction appliances should be clearly marked by the manufacturer.
- Do not use flammable substances (alcohol, petrol) near the appliance when using it.
- You may hear a quiet sound when the appliance is turned on. This is normal.
- If the appliance is not used according to the here provided instructions, there is a risk of skin burns.

IMPORTANT:

LEAVE A VENTILATION OPENING OF AT LEAST 5 MM BETWEEN THE WORKBENCH AND THE FRONT PART OF THE COMPONENT LOCATED UNDERNEATH IT.

Cleaning and repairs

- Ensure that the appliance is turned off and that it has cooled down completely before cleaning it.
- Do not use steam cleaners for cleaning.
- Do not use coarse or aggressive cleaning agents as they could damage the surface of the appliance.
- Keep the appliance clean to extend its lifetime.
- If the appliance needs servicing or repairs that requires the removal of the cover, please contact an authorised service centre or another qualified person.
- Under no circumstances should you attempt to repair the appliance yourself.
- Neither the manufacturer, importer nor the distributor take any responsibility for damage resulting from incorrect installation or connection.

Avoid the following

The base of the used cookware

A course base can scratch the cooktop. Do not turn on the cooktop with empty cookware. This could cause damage.

Hot cookware

Never move hot pots or pans on to the control panel or the frame of the cooktop.

Salt, sugar and sand

Salt, sugar and sand can scratch the cooktop. Do not use the cooktop as a workbench or as storage space.

Hard and pointed items

Hard or pointed items can damage the cooktop.

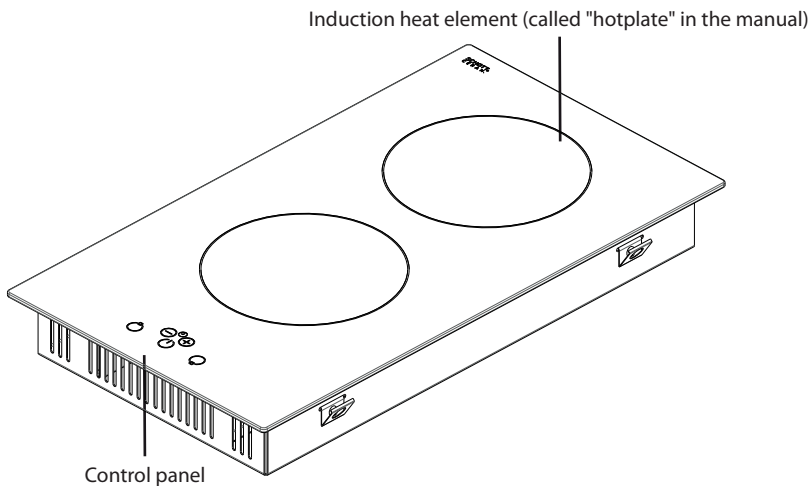
Boiled over food

Sugar and similar foods may damage the cooktop.

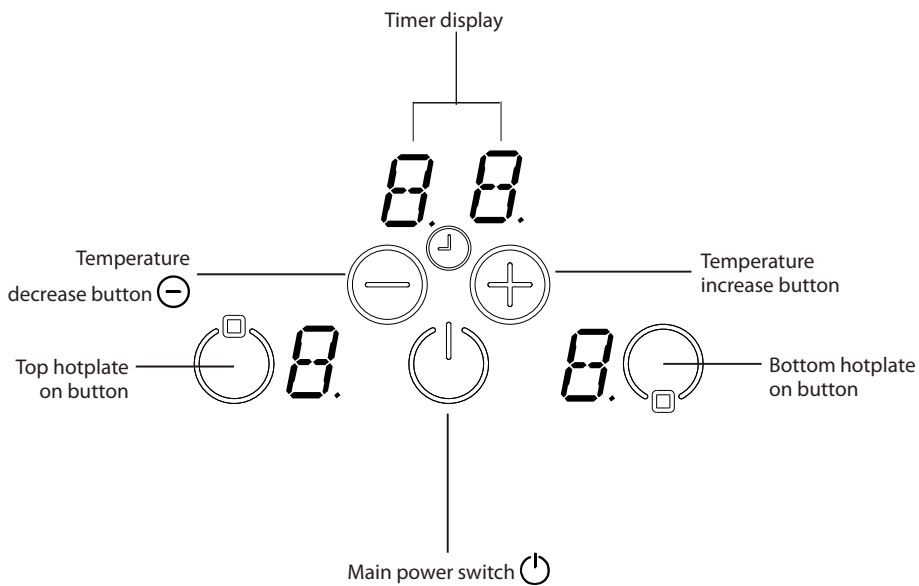
Plastic and foils

Aluminium foils and plastic containers will melt on hot hotplates.

PART 2: DESCRIPTION OF THE APPLIANCE



Control panel




PART 3: OPERATING THE APPLIANCE

Place the centre of the cookware on to the centre of the hotplate.

After connecting the appliance to a power socket, all the control indicator lights will turn on for a moment. The device will then automatically switch to stand-by mode and is ready for use.

The cooktop is operated using electronic sensors, which are controlled by touching the respective sensors. A sound (**beep**) is made each time a sensor is pressed.

Turning the appliance on and off

Press the main power switch  to turn the appliance on. "0" will appear on the display of every hotplate and the point indicator lights below will start flashing. (If you do not select a hotplate within 20 seconds the appliance will turn off automatically.)

Turn off the appliance by again pressing the main power switch .



NOTE:

We recommend that you always turn off the appliance using the main power switch .




Turning the hotplates on and off

Turning on and selecting the temperature of the hotplate

Press the button of the hotplate that you wish to turn on. The flashing point indicator light of the selected hotplate will stop flashing and at the same time all the remaining point indicators will stop flashing.


Set the appropriate temperature using the  or  buttons. Now the appliance and hotplate are ready for cooking food. For faster heating, set the temperature to 9 and then lower the temperature.

Turning off the hotplate

Select the hotplate you wish to turn off and press hotplate selection button. Use the  button to lower the temperature to "0". (You can also press the  and  buttons at the same time to turn the hotplate off.)

NOTE:

If the hotplate is hot, an "H" will be shown on the display instead of the "0".

To turn off all hotplates at once, press the main power switch . In the stand-by mode, the "H" symbol will appear on the display of all hot hotplates.

Automatic rapid heating function

All hotplates are equipped with the automatic rapid heating function. This function sets the maximum hotplate setting for a preset time and then automatically switches to the initial setting.

Turn on the appliance and select the respective hotplate. Set the temperature to 9 and then press the hotplate selection button again. The automatic rapid heating function will turn on. The "A" symbol and the set temperature will be intermittently shown on the display.

If you change the temperature, the automatic rapid heating function will change also. After the preset rapid heating time elapses the display will show the set temperature.

The automatic rapid heating function can be activated at any time by pressing the hotplate button when the temperature is set to **9**.

Hot hotplate indicator light

The hot hotplate indicator light will be lit if the temperature of the hotplate is too high and could cause skin burns.


After a hotplate is turned off the display of the given hotplate will show "H" and this symbol will stay lit until the temperature of the hotplate falls to a safe level.

Automatic shut off of hotplates

Each hotplate will be turned off after a defined maximum operating time unless the temperature is changed. Each time the hotplate temperature is changed, the maximum operating time is set to the initial value of the respective temperature setting. The maximum operating time depends on the selected temperature.


| Setting the temperature | Automatic shut-off of the hotplate after |
|-------------------------|--|
| 1-2 | 6 hours |
| 3-4 | 5 hours |
| 5 | 4 hours |
| 6-9 | 1.5 hours |

Child Safety Lock



After turning on the appliance you will be able to activate the child safety lock. To turn on the child safety lock, press the front hotplate button and the reduce temperature button  at the same time and then press the front hotplate button again. The "L" symbol (LOCKED = locked) will appear on the displays of all the hotplates and it will not be possible to use the control panel. (If the hotplate is dangerously hot, the display will intermittently show the symbols "L" and "H".)

The appliance will remain locked until you cancel the lock function. This applies even if you turn the appliance off and on.

Temporary interruption of the child safety lock

To cancel the child safety lock function, first turn on the appliance. Press the front hotplate button and the reduce temperature button  at the same time. The "L" symbol will disappear from the display and "0" will be shown. If the hotplate is still dangerously hot, the display of the given hotplate will intermittently show the "H" and "0" symbols. After the appliance is turned off, the child safety lock function will turn on again.

Cancelling the child safety lock

To cancel the child safety lock, press the front hotplate button and the reduce temperature button  at the same time and then press the  button again.





Timer functions



The appliance is equipped with 2 timer modes.

Hotplate timer: you can set a timer for a hotplate, which will turn off automatically after the set time has elapsed.

Minute timer: it can be used even when the hotplates are turned off. A sound will be made after the set time has elapsed.




Selecting a timer



- A) Hotplate timers
 1. Turn on the appliance.
 2. Turn on the respective hotplate.
 3. Press the  and  buttons at the same time to select the hotplate timer.
- b) Minute timer
 1. Turn on the appliance.
 2. Press the  and  buttons at the same time to select the minute timer.

You can set an independent timer for each hotplate and one minute timer. To switch between the individual timers, press the  and  buttons at the same time.

If you do not set any timer within 10 seconds, the initial setting will be shown.

Setting the timer

After the respective timer is shown, set its value using the  or  button. Press the  button once to set 30 minutes.

Press and hold the  or  to speed up the setting process. Speeding up the setting process will stop at values 99 or 01, which are the initial setting values.

When setting a hotplate timer a decimal point of the respective hotplate is shown and when setting the minute timer the colon on the timer display is lit.

An automatic countdown will start after the timer is set. If you need to extend / shorten the timer, press the

 or  button.

Deleting a timer

Delete a timer by setting its value to "00". After the deleting a hotplate timer, the given hotplates will remain in operation.

Timer elapsing

A sound is made after the timer elapses ("00" is shown on the display). If a hotplate timer elapses, the respective hotplate will be turned off. The remaining set timers will be shown.

Press any button to cancel the sound. If not, the signal will automatically stop after 2 minutes.

Button sound

When the appliance is in operation, the following events will be accompanied by a sound:

- A short sound will be made when a button is pressed.
- Holding down a button for a longer duration (10 seconds) will be accompanied by a long uninterrupted sound.

Boost function

The Boost function makes it possible to cook faster than when using the maximum selected level. This function will temporarily increase the maximum power of a select hotplate.

Select the respective hotplate, set temperature "9" and press the  button.

The Boost function can be turned on, if the induction module enables such a setting for the respective hotplate.

When the Boost function is turned on, the "P" symbol will be shown on the display.

NOTE:

Under certain circumstances the Boost function can turn itself off to prevent damaging electronic components inside the cooktop.

NOTE:

The Boost function is only available for one hotplate.

Cooking food

The information in the table below is only a reference.

| Setting | Used for |
|---------|------------------------------|
| 0 | Hotplate is off. |
| 1-3 | Mild heating |
| 4-5 | Mild boil, slow heating |
| 6-7 | Medium heating and fast boil |
| 8 | Cooking, sautéing and frying |
| 9 | Maximum temperature |
| P | Boost function |

PART 4: ADVICE AND TIPS

Advantages of induction cooking

Induction cooking presents an entirely new way of cooking food, where heat is generated directly in the cookware. This delivers several advantages:

Saves time when cooking or baking because food is heated directly in the pot.

Energy savings

Easy care and cleaning because food that boils over does not bake on as quickly.

Controlled supply of energy and increased safety.

The cooktop starts or interrupts the transfer of energy immediately when the controls are used. The cooktop interrupts the transfer of energy immediately when the cookware is taken off the cooktop without the need for the cooktop to be manually turned off.

Suitable cookware

Ferromagnetic cookware

Only ferromagnetic cookware is suitable for induction cooking, for example:

- cast iron cookware;
- enamelled steel cookware;
- special induction cookware from stainless steel. – Special induction cookware is available where the base is not fully magnetic. Pay attention to the diameter of the cookware, which is the sign of the cookware and also affects the boiling results.

How do you determine whether the cookware is suitable or not?

To determine whether a piece of cookware is suitable, test whether the base of the cookware attracts a magnet. Most manufacturers provide information about the suitability of their cookware for induction cooking.

The quality of the pot or pan base affects the boiling result. The use of pots and pans made from materials that enable even heat distribution saves time and energy.

NOTES:

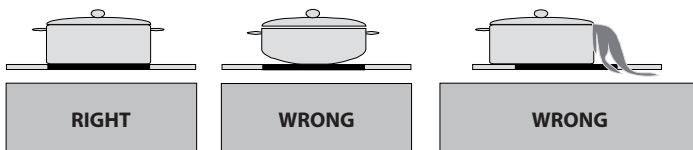
- *Use cookware with a strong, flat and smooth base, which has the same diameter as the respective hotplate. This will reduce cooking time.*
- *Cookware made from steel, enamelled steel, cast iron and stainless steel (if marked appropriately by the manufacturer) will provide the best results.*
- *Cookware made from enamelled steel with an aluminium or copper base may cause the adhesion of metal residues on the hotplate. If you do not remove these residues, it will be difficult to remove these residues later on. Clean the cooktop after every use.*
- *Place the centre of the base on to the centre of the hotplate. If the cookware is not placed correctly, it may be damaged and the cooking result will not be ideal.*

Unsuitable cookware

Never use cookware from standard stainless steel, glass, ceramics, copper or aluminium.

NOTE:

When using certain types of pans you may hear a cracking sound coming from the pan. This is happening due to the design of the pan and does not affect the performance or safety of the cooktop.



ATTENTION:

If while cooking you hear undesirable sounds (e.g. high frequency whistling), this is not a fault of the cooktop but an undesirable quality of the used cookware.

Energy savings

- Induction hotplates will automatically adjust to the size of the cookware base up to a certain limit. Nevertheless, the magnetic part of the base must have a certain diameter depending on the size of the hotplate.
- Place the cookware on the hotplate before turning it on. If you turn on the hotplate before placing the cookware on it, the hotplate will not turn on and only the display will be shown.
- To reduce the cooking time use a lid.
- As soon as the liquid starts to boil, lower the temperature.
- To shorten the cooking time, reduce the amount of water and fat to a minimum.
- Select the respective temperature for the given type of food.

PART 5: CLEANING AND MAINTENANCE

Before cleaning, check that the appliance is turned off, the power cord is disconnected from the power socket, or if appropriate the circuit breaker to which the appliance is connected is disengaged.

Clean the cooktop before every use. This will prevent food remains from baking on.
For cleaning use special cleaning agents for induction cooktops, which can be used even if the cooktop is still warm. Rinse and wipe dry using a clean wiping cloth or paper towel.

You can use a special scraper for the removal of baked on food. Sticky food (e.g. sugar) must be removed immediately after being spilled, before the surface cools down.
The scraper is equipped with a razor blade that is very sharp. Be careful when using the scraper. Keep out of the reach of children.

To remove baked on food, moisten a soft sponge and remove the baked on food using the moistened soft sponge.

Do not use abrasive sponges, steel wool, caustic cleaning agents, cleaning agents in sprays or any sharp items to clean the surface of the cooktop.
Do not use a steam cleaner to clean away food.

Regular maintenance will extend the lifetime of your cooktop.

PART 6: INSTALLING THE APPLIANCE

Safety precautions

- The appliance **MUST** be installed in the correct manner from the technical point of view and in accordance with this installation manual and according to valid local legal codes. The person performing the installation is responsible for any damages caused by an inadequate installation.
- The appliance must only be connected by an authorised technician, who must follow the provisions of the power company in the installation location.
- With respect to protection the appliance is a type I and may only be put into operation if the connection is properly grounded.
- Serious injuries may result if this appliance is not correctly connected to a grounding clamp or is put into operation without professional installation. The manufacturer is not responsible for incorrect use and possible damages caused by an incorrect electrical installation.
- With respect to electrical protection it is necessary to install type B or C fuses.
- If the appliance is not equipped with a plug, then it is necessary to install suitable means for disconnecting it from the electricity grid in accordance with valid local installation codes.
- The power cord must be guided in such a way that it does not touch the hot parts of the cooktop or a stove.
- Induction cooktops can only be installed above ovens with ventilation from the same manufacturer.
- **A refrigerator, dishwasher, stove without ventilation or washing machine may not be installed under the cooktop.**
- If the cooktop is installed above a drawer, metal items located inside the drawer space could become heated to a high temperature by the air circulation coming from the cooktop ventilation, so for this reason we recommend the use of a partition panel.
- For a suitable partition panel you can use a wooden board or purchase adequate accessories.
- Any tampering with the appliance, including the replacement of the power cord may only be performed by an authorised service centre.

ATTENTION:

Neither the manufacturer, importer nor the distributor take any responsibility for damage resulting from incorrect installation or connection.

Selecting the installation location

- Do not place any other appliance in the area up to 65 cm above the appliance.
- A range hood must be installed according to the range hood manufacturer's instructions.
- The wall in the rear part of the installed cooktop must be made from an inflammable material.
- The length of the power cord must not exceed 2 metres.

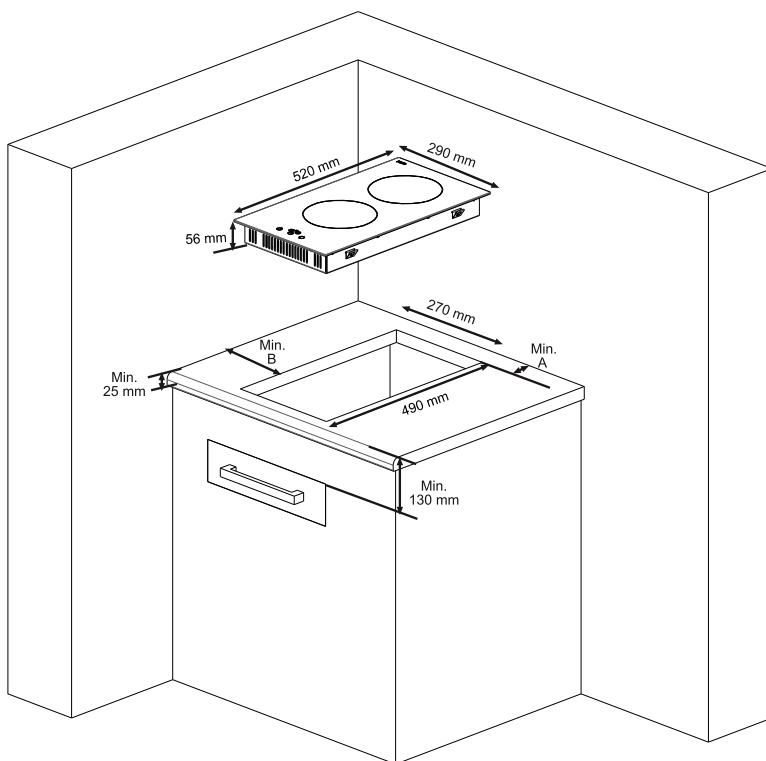
Requirements for the workbench

- **The workbench must be straight and located horizontally. Perform the cut-outs into the built-in furniture prior to installing the appliance. Remove all splinters and wood shavings otherwise a malfunction of the electrical components could occur. At the same time ensure that after performing the cut-out works, the stability of the furniture is not compromised.**
- The surfaces of the cuts need to be treated so that they are resistant against temperature and moisture (they could start swelling).
- Furniture intended for built-in appliances must be resistant to temperatures of up to 90°C.
- The minimum distance from the cut-out to the side wall must be: 40 mm. Do not locate the cooktop between two side walls. If it is located in such a way, it is necessary to maintain a minimum distance of 200 mm from one of the side walls.

- The minimum thickness of the workbench into which the installation is made is:
 - 30 mm if the installation is above an oven;
 - 20 mm if the installation is without an oven or above a drawer.
- For the ventilation of the cooktop provide an opening in the top part of the rear wall of the furniture with a width of 45 mm and a 20 mm gap between the rear wall of the furniture and the kitchen wall. If you will be installing the cooktop above a drawer, it is necessary to maintain a minimum distance of 65 mm between the drawer and the top part of the workbench.

Positioning the cooktop in the workbench

Induction hotplate

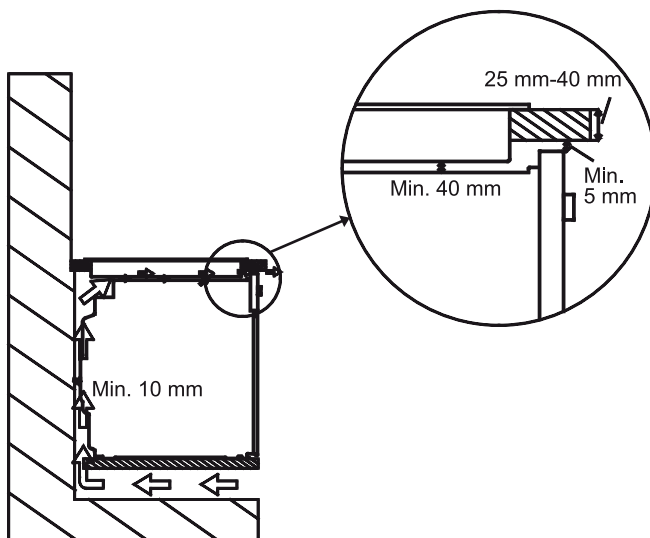


| Adjacent wall | A [mm] | B [mm] |
|----------------------|--------|--------|
| Flammable material | 40 | 40 |
| Inflammable material | 25 | 25 |

Apply single sided adhesive tape around the bottom edge of the cooktop, the tape is specially designed for cooktops. Do not over stretch the tape.

Attach 4 mounting brackets into the side parts of the appliance.

- Insert the cooktop into the cut-out hole in the workbench.
- To ensure cooling, before inserting the oven, it is necessary to remove the rear kitchen panel in the location where the oven is opened. The front part of the kitchen part must have a hole no smaller than 5 mm.



ATTENTION:

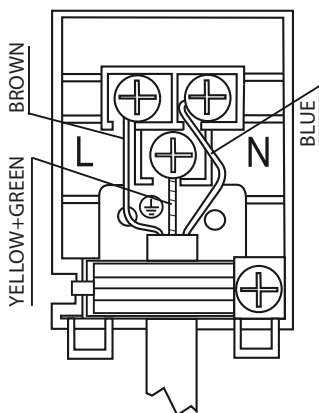
Under no condition should you glue this induction cooktop!

Electrical wiring connection

Before connecting the electrical wiring check that:

- The voltage indicated on the rating label of the appliance (in the rear part) is the same as the voltage in your power socket.
- The circuit into which the appliance will be connected must cover the load of the given appliance (see rating label).
- The power supply must be grounded in accordance with stipulated valid codes and must be in good condition.
- The circuit breaker to which the appliance is connected must remain easily accessible.
- If neither the respective electrical circuit or circuit breaker are available, it is necessary to have one installed by a qualified electrician before installing and connecting the appliance.

The electrical wiring connection must be performed according to the illustration below.



This appliance must be grounded.

- * For this connection the wire type H 05 VV-F should be used.

The electrical wiring connection may only be performed by an authorised service centre or by an electrical technician registered for this purpose!

An incorrect connection will lead to irreparable damage of the device, which may subsequently not be acknowledged in a warranty claim.

Before connecting, have the voltage in your grid checked to ensure that it conforms to the voltage on the rating label.

The consumer's connecting voltage (230 V against N) must be verified by a technician using a measuring device.

The length of the power cord must be 1.5 m so that you can connect the device prior to moving it towards the wall.

Protective electrical lines must be performed according valid codes and norms.

Wire colours

L1, L2, L3 = outside wires that conduct voltage. As a rule the colours are: black, brown.

N = neutral wire. As a rule the wire colour is blue.

Ensure that the N-connection is correct!

PE = protective wire. The colour of the wire is green – yellow.

PART 7: TECHNICAL SPECIFICATIONS

| Model | PHD 327 |
|-------------------------|--|
| Ø160 | 2 x 1400 W (setting 9) / 2000 W (Boost function) |
| residual heat indicator | Yes |
| total power input | 7.4 kW |
| voltage | 230 V~ 50 Hz |

NOTE:

All the here mentioned data is subject to change.

INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED PACKAGING MATERIALS

Dispose of packaging material at a public waste disposal site.

DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fines.

For business entities in the European Union

If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

Disposal in other countries outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.



This product meets all the basic EU regulation requirements that relate to it.

Changes to the text, design and technical specifications may occur without prior notice and we reserve the right to make these changes.

