

GLASS CERAMIC INDUCTION COOKTOP

USER'S MANUAL

PHILCO



Famous for Quality the World Over

PHD 32 BP

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 appliance. Write down the serial number found on the rating label of the appliance 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.
- 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 or flammable materials such as knives, forks, spoons, wiping cloths or pot lids, etc. near the cooking surfaces as they may heat up or catch on fire.
- Do not place empty cookware on cooking surfaces when they are turned on, or use the surfaces without cookware.
- Only use cookware designed 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 the 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 a normal event.
- 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.
- For cleaning use only special agents designed for glass ceramic cooktops.
- 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

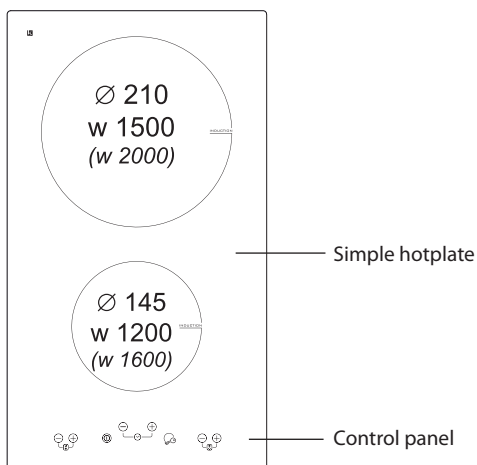
Aluminium foils and plastic containers will melt on hot hotplates.

Cleaning agents

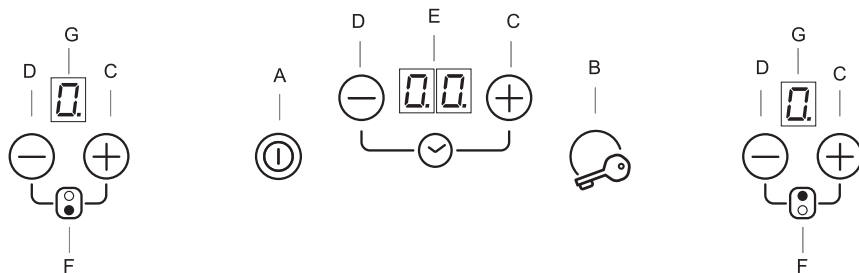
Cleaning agents that are not designed for glass ceramic cooktops may leave irremovable stains on the surface of the cooktop.

PART 2: DESCRIPTION OF THE APPLIANCE

Description of the appliance



Description of the control panel



- A. Main power button – turn the cooktop on / off
- B. Lock button – activate / deactivate the lock
- C. Increase hotplate power button
- D. Decrease hotplate power button
- E. Timer display
- F. Graphical hotplate indicator
- G. Hotplate display

NOTE:

Due to continuous development the presented picture may differ from the actual model.

PART 3: OPERATING THE APPLIANCE

The appliance is controlled by touching (pressing) buttons and the respective functions are shown on a display and are accompanied by sounds.

Turning the appliance on and off

When the appliance is first connected to a mains power socket, the control panel lock is activated and the lock indicator light is lit.

To deactivate the lock, press and hold down the lock button (🔒) until the lock indicator light turns off.

Press and hold the main power button (⏻) and the displays of all the hotplates will be lit. "0" will appear on the displays.

If you do not do anything within 10 seconds, the displays of all the hotplates will turn off and you will need to press the main power button to turn them on again.

To turn off the appliance, press and hold down the main power button (⏻) until the displays turn off.

Turning a hotplate on and off

Each hotplate has its own control elements. To select a hotplate, follow the control elements diagram.

Turning on

Use the (+/−) buttons to set the power level of the hotplate. Power is available in the range 1 – 9, where 1 is the lowest power level and 9 is maximum power.

Turning off

To turn off a hotplate, press and hold down the (+/−) buttons simultaneously, or repeatedly press the (−) button until 0 is shown on the display of the hotplate.

Pot detection

If the symbol (🔪) appears on the display of the selected hotplate, it means that:

- 1) the pot being used is not suitable for induction cooking;
- 2) the diameter of the pot is not suitable for the given hotplate;
- 3) no pot has been placed on the hotplate.

Residual heat indicator

The appliance is equipped with a residual heat function. If the temperature of the hotplate is higher than 50 °C after it is turned off, the letter "H" will appear on the display, indicating the danger of a hot hotplate. Wait until the indicator (letter H) turns off.

Timer function (available depending on the model)

The timer makes it possible to set the time after which the hotplate will automatically turn off in the range from 1 to 99 minutes.

Press the E button to enter the timer mode. Use the ⊕ or ⊖ buttons to set the time. This will appear on the timer display. „t“ will start flashing on the hotplate displays. Select the hotplate for which you wish to set the timer using the ⊕ or ⊖ buttons (near the given hotplate). Set the hotplate power level from 1 to 9. The setting will be confirmed within several seconds. A sound will be made.

The timer display will countdown the set time.

After the set timer duration has elapsed, a sound signal will be made and the hotplate will automatically turn off. Press the any button to cancel the sound.

To cancel the timer, repeatedly press the ⊖ button until „0“ appears on the display.

Control panel lock

The appliance is equipped with a control panel lock function, which prevents accidental or undesirable changes from being made on the hotplate control panel or the timer.

To activate the lock function, press and hold down the 🔒 button until the lock indicator light is lit.

To deactivate the lock function, press and hold down the 🔒 button until the lock indicator light turns off.

When the lock is activated all the buttons will be turned off with the exception of the main power button. If you turn off the appliance using the main power button in the activated lock mode, the lock will remain active until you cancel it.

Safety shutoff switch

This appliance is equipped with a safety shutoff switch, which automatically turns off the hotplates if they are not turned off manually.

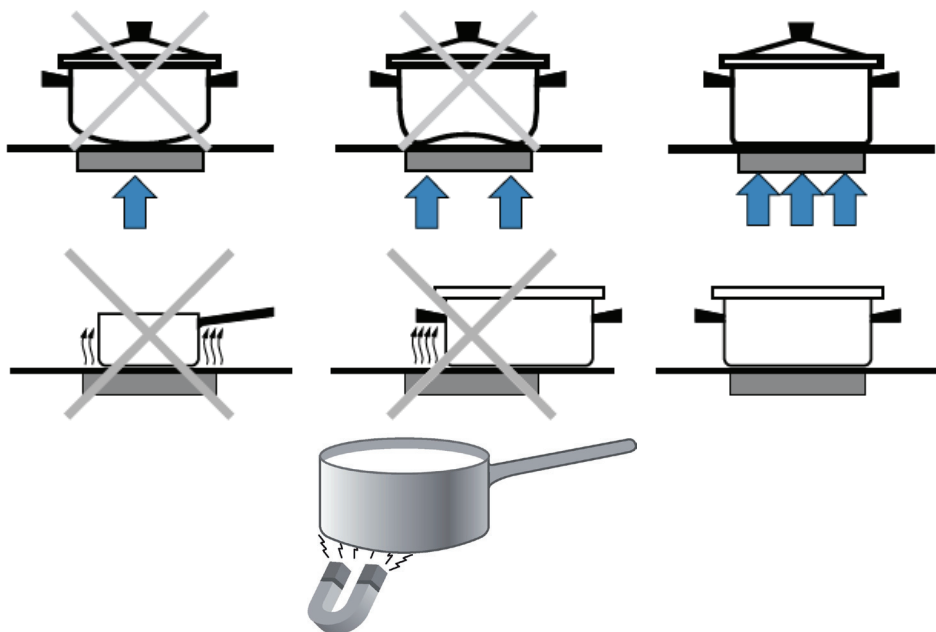
Power level	Automatic shut off after (hours)
1 - 2	6
3 - 4	5
5	4
6 - 7 - 8 - 9	1,5

Suitable cookware

Do not use cookware that has a coarse base because this base could scratch the glass ceramic surface. Suitable cookware should have a thick flat base. Before using and placing the cookware on the cooktop, check that the base is clean and dry.

Place the cookware on the hotplate before turning it on.

Always use a lid on the cookware. The cookware base should not be smaller or larger than the diameter of the hotplate. To prevent wasting energy, the cookware should be at least as large as the hotplate - see picture below.



Energy savings

- 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 the display will be shown.
- Use a lid to reduce the cooking time.
- 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 appropriate temperature for the given type of food.

NOTE:

Quality metal cookware is suitable for induction cooktops. Use a magnet to check whether the cookware is suitable for induction cooking. If the magnet is attracted, the cookware is suitable for induction cooking. If the magnet is repulsed then do not use such cookware.

PART 4: 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 glass ceramic 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 5: 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 intervention 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.

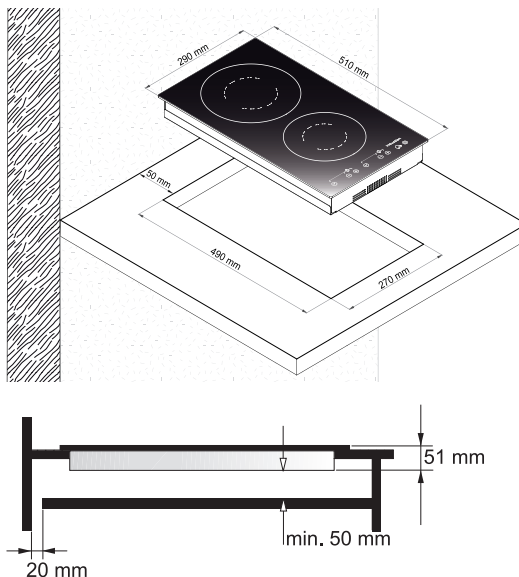
Requirements for the workbench

- **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 20mm 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.

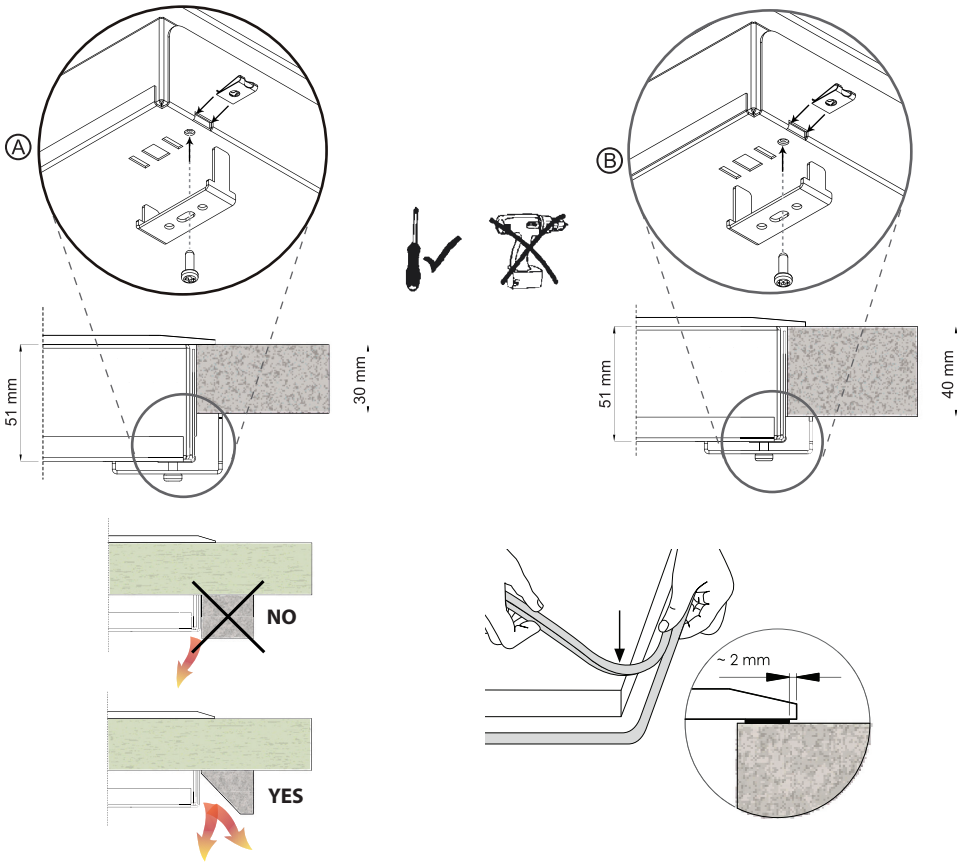
Positioning the cooktop in the workbench

Take the appliance out of the packaging and remove all advertising and promotional materials to check that the appliance is not damaged. If the appliance is damaged or the power cord is damaged, do not use the appliance and contact an authorised service centre.

Cut out an opening of the corresponding dimensions according to the picture here provided.



Apply single sided tape around the bottom edge of the cooktop - see picture below. Do not stretch too much. 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 glass ceramic cooktop!

Electrical 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 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 6: TECHNICAL SPECIFICATIONS

MODEL	PHD 32 BP
Back hotplate	1 500 (2 000) W
Front hotplate	1 200 (1 600) W
Power management	Yes
Timer	Yes
Pot detection	Yes
Booster	Yes
Total power input	3 600 W
Residual heat indicator	Yes
Child safety lock	Yes
Automatic shut off	Yes
Shut off after overflow	Yes
Voltage	220/240 V ~ 50/60 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.