

# De Dietrich



USER INSTRUCTIONS

## “Le Piano” HOB



*Dear Customer,*

*You have just purchased a DE DIETRICH hob and we would like to thank you.*

*To offer you an excellent product, our research teams have created this new generation of appliances. Their quality, appearance, functions and technological advances make them exceptional products, showcases of our unique know-how.*

*You will also find a wide range of ovens, ventilation hoods, dishwashers, refrigerators and washing machines, all of which can be coordinated with your new DE DIETRICH hob.*

*Of course, as part of our constant desire to ensure that our products satisfy your needs in the fullest way possible, our customer service department is always at your disposal on our web site.*

**[www.de-dietrich.com](http://www.de-dietrich.com)**

**DE DIETRICH**  
**Valued since 1684.**

*With a view to the constant improvement of our products, we reserve the right to make any modifications to their technical, functional or aesthetic characteristics, as a result of technical developments.*



**Important**

*Before installing and using your appliance, please read this guide to its installation and use carefully; it will help you to quickly familiarise yourself with its operation.*



This appliance can be safely used by children 8 and up; people with physical, sensory, or mental disabilities; or individuals previously lacking the necessary experience and knowledge, if they are trained in its use and understand the risks involved.

Children must not play with the appliance.

Appliance cleaning, care, and maintenance should not be performed by children without supervision.



### ***Residual heat***

The appliance and its exposed parts heat up during use.

Precautions must be taken to avoid touching the heating elements.

To turn off one or more cooking surfaces, press and hold the On/Off button. A beep signals that a surface has been turned off, and the display changes.

While «» is visible, contact with the surface(s) in question should be avoided.



### ***Child safety mechanism***

Children under 8 must be kept at a distance unless constantly supervised.

Your hob features a child safety mechanism which prevents its operation when off or while cooking is already under way (see chapter on use of child safety mechanism). Do not forget to deactivate the mechanism before reuse.



### ***For people with pacemakers or other active implants.***

The hob complies with current standards for electromagnetic disturbance and perfectly fulfils legal requirements (Directive 2004/108/EC).

To avoid interference between the hob and a pacemaker, the latter must itself have been designed and configured according to the appropriate regulations.

We can only guarantee the compliance of our product.

To determine whether the pacemaker is compliant or compatible, ask its manufacturer or a doctor.

The appliance complies with Directives 2006/95EC (Low Voltage Directive) and 2004/108/CE (Electromagnetic Compatibility).



Untended cooking of food on a heating surface in the presence of grease or oil may be dangerous and could start a fire.

Never try to extinguish a fire with water. Turn off the appliance. The flame may be covered with a lid or fire blanket.

Fire hazard: never store objects on the cooking appliance.

If the cooktop is cracked, turn off the appliance to avoid electrical shock.

Metal objects such as knives, forks, spoons, and lids should not be set on the cooktop as they may heat up.

If the power cable is damaged, it should be replaced by the manufacturer, the After-Sales Service Department, or a qualified professional to avoid any risk.

Avoid striking the glass-ceramic cooktop with cookware: it is very resistant but not unbreakable.

Do not place any hot lids flat on your hob. The suction effect this might cause could damage the glass-ceramic surface. Avoid dragging cookware across the cooktop as this may eventually cause its decorative finish to wear off.

Do not place cookware on the hob frame or trim (depending on model).

Avoid using pans with rough or bumpy bottoms which can house matter capable of staining or scratching your hob.

Do not store cleaning supplies or flammable substances in the cabinet underneath your hob.

Never use a steam cleaner to clean your hob.

Do not heat an unopened tin as this might cause it to explode.

This precaution applies to all cooking modes.

Never use aluminium foil when cooking. Never place items wrapped in aluminium foil or packaged in aluminium trays on your hob. The aluminium would melt and permanently damage your appliance.

***The warranty does not cover such defects neither resulting in appliance malfunction nor making it unsuitable for use.***

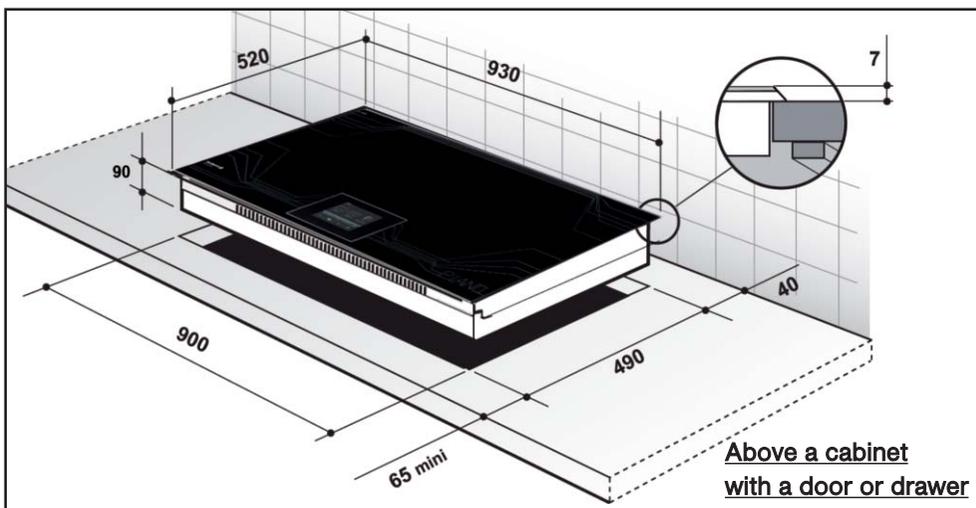


#### **Electrical hazard**

***Make sure that the power cables of any electrical appliances plugged in near the hob are not in contact with the cooking zones. If a crack appears on the surface of the glass, disconnect your appliance immediately to avoid an electrical shock.***

***To do this, remove the fuses or use the circuit breaker. Do not use your hob until you have replaced the glass cooktop.***

1 / INSTALLING YOUR APPLIANCE	
• Building-in	6
• Connection	7
2 / USING YOUR APPLIANCE	
• The induction principle	8
• Use of the heating surface	8
• Safety in operation	9
3 / ROUTINE CARE OF YOUR APPLIANCE	10
4 / SPECIAL INSTRUCTIONS, TROUBLESHOOTING	11
5 / AFTER-SALES SERVICE AND CUSTOMER RELATIONS	12



## • CHOICE OF LOCATION

The distance between the edge of your appliance and the side and rear walls (or partitions) must be at least four centimetres (zone A).

Your appliance may be built in without any restriction. Check, however, that the air intakes and outlets are free of obstruction.

The building-in method opposite is recommended for use above an oven or built-in appliance.



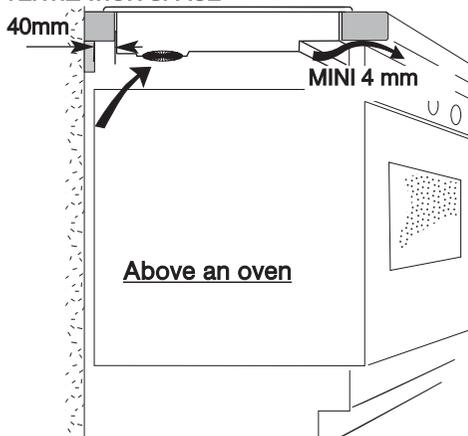
The ventilation space is essential in all configurations.

## • BUILDING-IN

Follow the diagram above.

Glue the foam seal underneath the appliance, following the perimeter of the hole in the worktop, upon which the appliance will rest. This will ensure a good seal against the worktop.

### VENTILATION SPACE



### Tip

*If your hob is located above an oven, the hob's thermal safety devices can impede the simultaneous use of the hob and the oven's pyrolysis program.*

*The hob is equipped with a safety system to prevent overheating.*

*This safety device can be activated, for example, when the hob is installed above an oven that is not sufficiently well insulated. In such circumstances we recommend that you improve the hob's ventilation by creating an opening in the side of the cabinet, (8 x 5 cm), and/or also installing an oven insulation kit available from our after-sales department (Ref. 75X1652).*

*You can also install your hob above a dishwasher. In that case, your worktop must be at least 900mm high in order to ensure the proper ventilation of your hob and you could also fit the dishwasher insulation kit that is available from the after-sales Service (Ref. 77X7781).*

**Connection**

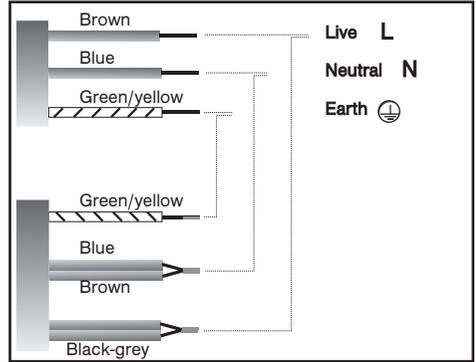
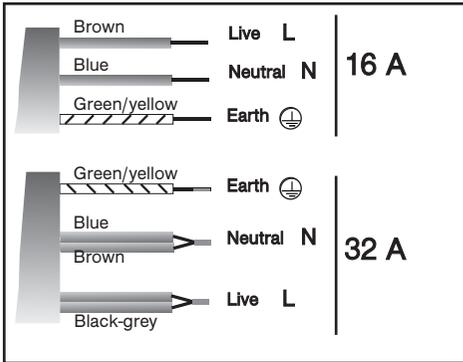
This hob must be connected to the mains via an accessible socket complying with publication IEC 60083 or an all-pole circuit-breaker device complying with current installation rules.

When power is first supplied to your hob, or after an extended power cut, a code will be displayed on the control panel. This information will disappear after 30 seconds.

**• 220-240 V single phase**

16 and 32 Amp fuses

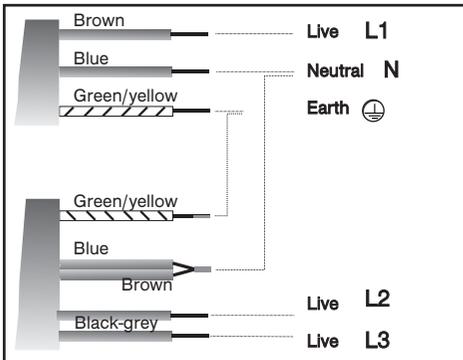
63 Amp fuse.



**• 400V 3N three phase**

Separate the 2 phase wires (L2 and L3) before connection.

16 Amp. fuse.



For a 400 V 3N three-phase connection, in the event of problems using your hob, make sure that the neutral conductor is properly connected.



**Warning**

*If the cable is damaged, it must be replaced by the manufacturer, its after-sales department or a similarly qualified person .*

This cooking hob has been designed for private domestic use.

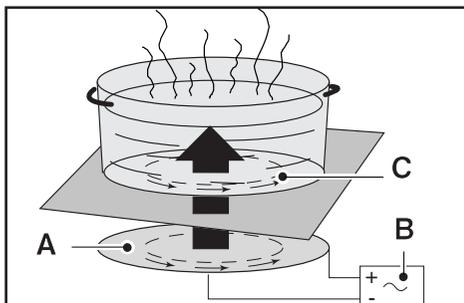
It is intended exclusively for cooking beverages and foodstuffs and does not contain any asbestos-based materials.

This appliance is not intended to be used by persons (including children) with physical, sensory or mental disabilities, or those lacking experience or awareness, unless supervised by someone responsible for their safety, or they have received suitable instruction on how to use the appliance. Children should be watched to ensure that they do not play with the appliance.

### • **The induction principle**

The induction principle is based on a magnetic effect.

When you place cookware on a cooking zone and turn the appliance on, the electronic circuits in the hob produce “induced” currents in the bottom of the cookware which instantly raise its temperature. This heat is then transmitted to the food.



A - Induction plate

B - Electronic circuit

C - Induced currents

### • **Cookware**

Most cookware is compatible with induction. To verify that your cookware is suitable, place it on a heating zone and touch the screen.

- If the display remains on, your cookware is compatible.
- If the display flashes, your cookware cannot be used for induction cooking.

You can also use a magnet to test the cookware.

If it does not stick to the bottom of the cookware, it is not compatible with induction.

Only glass, earthenware, aluminium without a special bottom, copper and some non-magnetic stainless steels do not work with induction cooking. We recommend that you select cookware with a thick, flat bottom.

### • **Cooking zone**

The cooking zone can take up to five pans simultaneously. The heating area adapts automatically to the shape of the pan.

Three operating modes are available:



**Solo Mode :**

The hob provides uniform power across the full surface.



**Piano Mode :**

The hob is split into 3 separate zones. You can alter the power of each zone.

If a dish straddles two or three zones, the power supplied is averaged.



**Expert Mode :**

You choose the power to be applied to each of your saucepans.

N.B.: the size of the bottom of the pan must be at least 10 cm in diameter.



As indicated by this logo, the materials used to package this appliance can be recycled. Please recycle the packaging and help protect the environment by depositing it in municipal containers provided for this purpose.

The manufacturer will arrange for the appliance to be recycled properly, in accordance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment. Contact your local authority or retailer for details of collection points for old appliances.

## ***Safety in use***

### **• Residual heat**

After a long period of cooking, the zone used can remain hot for several minutes.

A “” will be displayed during this period.

Do not put your hand on the zone.

### **• Temperature limiter**

The cooking surface is equipped with a safety sensor that constantly monitors the temperature of the bottom of a pan. If you leave empty cookware on a zone which is turned on, the power will be limited automatically to prevent damage to the cookware or hob.

### **• Protection against spills**

In the event of spillage, or of a metallic object or wet cloth placed on the touch screen, the hob turns itself off. Clean the screen or remove the object and recommence cooking.

### **• Auto-Stop system**

Should you forget that cooking is in progress, this safety function will automatically turn the hob off after a predefined time (between 1 and 8 hours depending on the power setting). “**Auto Stop**” is displayed and a beep sounds for about 2 minutes. Press an active button on the touch screen to clear the information.

### **• “Small Items” safety**

If you place a small object on the surface (a ring, a fork, etc), the hob will not detect it.

#### **N.B.:**

However, several small objects on the surface at the same time could be identified as cookware. In that case, power will be delivered by the hob.



It is recommended that you avoid placing metal objects such as knives, forks, spoons and lids on the cooking surface, as they may heat up. Take care also not to place a lid on the cooking zone when moving a pan.

For safety reasons, food should not be fried in a small pan with a bottom of less than 14 cm in diameter.

### ***Caring for your appliance***

TYPES OF STAINS/SPOTS	USE	WHAT SHOULD I DO?
Light.	Cleaning sponges	Thoroughly moisten the zone to be cleaned with hot water, then wipe off.
Accumulation of baked-on stains/dirt. Sugar spills, melted plastic.	Cleaning sponges Special scraper for glass.	Thoroughly moisten the zone to be cleaned with hot water. Use a special glass scraper to remove large items, then use the coarse side of a household sponge and finally wipe off.
Hard water rings and residue.	White vinegar.	Apply warm white vinegar to the stain, allow to stand, then wipe with a soft cloth.
Shiny metallic streaks. Weekly care.	Specific products for cleaning vitroc ceramic glass.	Apply a vitroc ceramic glass cleaning product to the surface (preferably one with silicone for its protective properties).



cream



special cleaning sponge for delicate crockery.

~~powder~~~~abrasive sponge~~

**• On first use**

<i>YOU NOTICE THAT:</i>	<i>POSSIBLE CAUSES:</i>	<i>WHAT SHOULD YOU DO?</i>
Your installation trips or blows a fuse.	The electrical connection of your hob is defective.	Check that it is correctly connected. See the "Electrical Connection" section.
Only a part of the cooking zone works.		
The hob gives off an odour on the first few occasions that you use it.	New appliance.	Nothing. The smell will disappear after a few uses.

**• When switching on**

<i>YOU NOTICE THAT:</i>	<i>POSSIBLE CAUSES:</i>	<i>WHAT SHOULD YOU DO?</i>
The hob does not operate and the touch screen does not illuminate.	There is no supply to the appliance. The supply or connection is defective.	Inspect the electrical circuit breaker and fuses.

**• While in use**

<i>YOU NOTICE THAT:</i>	<i>POSSIBLE CAUSES:</i>	<i>WHAT SHOULD YOU DO?</i>
The hob has stopped working.	There is water or an object obstructing the touch screen.	Clean the hob or remove the object, then begin cooking again.
When switching on the cooking zone, the cookware display flashes.	The cookware you are using is not suitable for induction or is less than 10 cm in diameter.	See section on cookware suitable for induction.
The saucepans make a noise during cooking. Your hob makes a clicking sound during cooking.	This is normal with some types of cookware. This is caused by the transfer of energy from the hob to the cookware.	Nothing. There is no risk to your hob or your cookware.
The fan continues to function a few minutes after the hob is turned off.	Cooling of the electronic components. Working normally.	Nothing.
No display on the touch screen but cooking continues.	Touch screen not working.	Remove the cookware in use from the hob and contact after-sales service.
Touch screen buttons not working.	Touch screen not working.	Remove the cookware in use from the hob and contact after-sales service.
The touch screen displays "Demo mode"	The hob suggests "Demo mode".	Select "Quit" on the touch screen.
 appears on the screen.	The location of the pan is not optimum.	Move the pan slightly until the symbol  appears.

Any maintenance on your equipment should be undertaken by:

- either your dealer,
- or another qualified mechanic who is an authorized agent for the brand appliances.

When making an appointment, state the full reference of your equipment (model, type and serial number). This information appears on the manufacturer's nameplate attached to your equipment.

For UK after sales service information please contact:-

[www.dedietrich.co.uk](http://www.dedietrich.co.uk)

De Dietrich UK office – tel: 01256 308000

*These instructions are available from the manufacturer's website: [www.de-dietrich.com](http://www.de-dietrich.com)*

**DE DIETRICH COOKING PRODUCT WARRANTY**

**STATEMENT OF STANDARD WARRANTY CONDITIONS**

1. Subject to the "Statement of Standard Warranty Conditions" this product is covered by the following Warranty.

**TWO (2) YEARS WARRANTY from date of purchase, covering all parts and labour.**

2. The appliance is warranted under normal single family domestic installation and use, as set out in the instruction manual, against manufacturing defects for the Warranty periods shown above.
3. Should service be required under this Warranty, the purchaser should contact an approved DE DIETRICH Service Provider during their normal business hours.
4. At no time does DE DIETRICH/MEA have liability for any freight or transportation costs or for any damage during transit or for any consequence of failure of this appliance outside of the normal service area, unless such limitation of liability is prohibited by statute.
5. This Warranty excludes replacement of parts required due to normal wear and tear including light globes.
6. This Warranty only applies, provided the appliance has been used in accordance with the manufacturer's instructions and provided an accident, misuse, neglect or abuse has not damaged the appliance.
7. None of the above Warranties purport to exclude, restrict or modify either the application or the exercise of a right conferred by any applicable Statute.
8. Please complete the details below, which should be retained for future reference along with your proof of purchase:

**Date of Purchase:** .....

**Model No:** .....

**Serial No:** .....

**MEA0702**

1. The Warranty only applies provided that the appliance has been used in accordance with the manufacturer's instructions and provided that the appliance has not been damaged by an accident, misuse, neglect or abuse of any person other than the manufacturer or DE DIETRICH/Major Electrical Appliances ("MEA") or from faulty installation, mis-adjustment or tampering by unauthorised persons.
2. When a service inspection reveals the alleged fault or faults are caused by incorrect operation, contrary to the instruction manual, and otherwise the appliance is in good order and working condition, the purchaser shall be liable for a service fee charged by DE DIETRICH/MEA or one of its' Service Providers.
3. If the appliance is used in Commercial Applications or for Rental purposes, a separate warranty of Twelve (12) months covering all parts with Three (3) months on the labour will apply.
4. Subject to the provisions of any applicable statute this Warranty applies to the original retail purchaser only and is not transferable.
5. Subject to the provisions of any applicable statute, at no time does DE DIETRICH/MEA have liability for freight, transport or travel costs outside normal service areas.
6. None of the above Warranties purport to exclude, restrict or modify either the application or the exercise of a right conferred by any applicable statute.
7. Subject to any Warranties implied by statute, at no time will DE DIETRICH/MEA or its' Service Providers be liable for any economic loss consequent upon the failure of the appliance.
8. This Warranty is only valid for major appliances imported and distributed by DE DIETRICH/MEA, purchased and used in Australia.