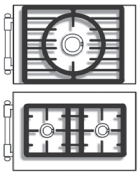


Gas burners



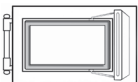
Ceramic Hob



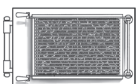
Induction



Plancha



Chargrill



Multicooker



Electric fryer



Hob top option

INDUCTION

LAE 020 I





Contents

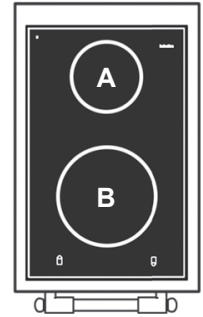
TECHNICAL DATA	18
INSTALLER'S MANUAL	19
INSTALLING / POSITIONING	20
ELECTRICAL CONNECTION	20
ELECTRICAL CIRCUIT DIAGRAM	21
USER'S MANUAL	21
USE	22
CLEANING AND MAINTENANCE	25

TECHNICAL DATA



Induction rings: Option with 2 induction rings located on left or right of central hob (depending on model)

- ▶ 2 Induction zones of different sizes and power under a 4 mm glass-ceramic surface (Hob A , B table 2 in appendix 0)
- ▶ 9 power selections.
- ▶ “Booster” function on each induction zone.
- ▶ Programmable temperature setting with function accelerator.
- ▶ Warming functions (at approximately 42°C and 70°C in the bottom recipient)
- ▶ Classic Lacanche knob hob controls.
- ▶ Digital power display.
- ▶ Child safety function.
- ▶ Safety warming temperature setting with function accelerator (above 60 °C).



Item N°	Diameter (mm)	Power (W)	Booster (W)
A	180	1850	2500
B	145	1400	1800

Part number	P	U	I
LAE 020 I	3.7 kW	230 V1N~ 50 Hz + T 400 V3N~ 50 Hz + T	16 5.3

Compliance with European regulations (EC):

Low Voltage Directive: 2014/35/EC.

Electromagnetic Compatibility (EMC) Directive: 2014/30/EC.



Hob top option

«LAE 020 I»

INSTALLER'S MANUAL

Appliances must be installed in a workmanlike manner in accordance with the instructions in this manual and locally applicable regulations.

This manual should be handed over to the user after installation.



INSTALLING / POSITIONING

CAUTION:

- The buyer agrees to install the appliance in accordance with recognised best practices and the regulations in force.
- Any technical operation such as installation, repair or adjustment of the appliance must be carried out by a qualified technician.
- Do not lift the appliance by the front rail. Damages caused in this way are not covered by the warranty.

DELIVERY AND UNPACKING:

The appliance is delivered on a wooden pallet, packed with cardboard.

- Unpack and check the appliance for damage upon receipt. In case of damage, mark the delivery note accordingly, and within 48 hours notify the carrier in writing by registered mail with acknowledgement of receipt.

ELECTRICAL CONNECTION

The installation must be carried out in accordance with recognised best practices, the instructions given in this manual and the regulations in force in the country of installation.


The means for disconnection must be provided in fixed installations in accordance with all relevant regulations.

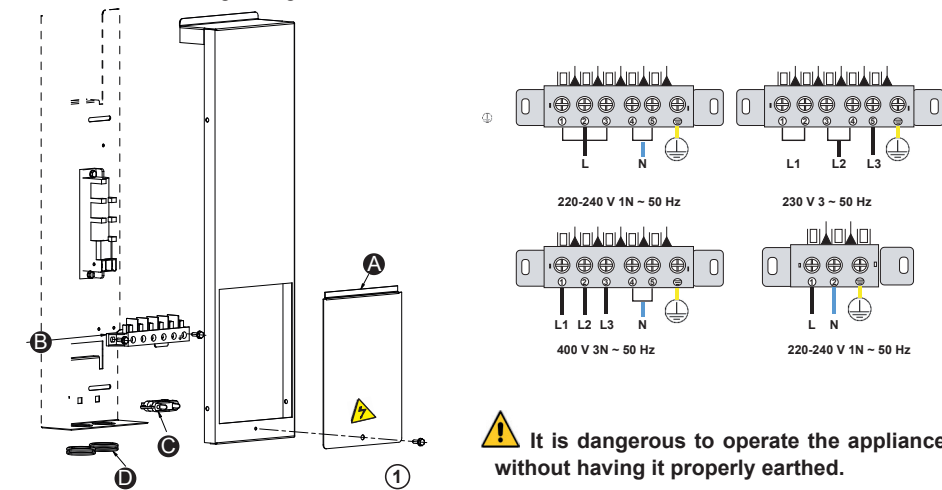
BEFORE CONNECTION:

Check that:

- ☞ The mains supply is compatible with the voltage and power of the appliance.
- ☞ The user's fixed installation features an approved main isolating device acting on all phases.

CONNECTION:

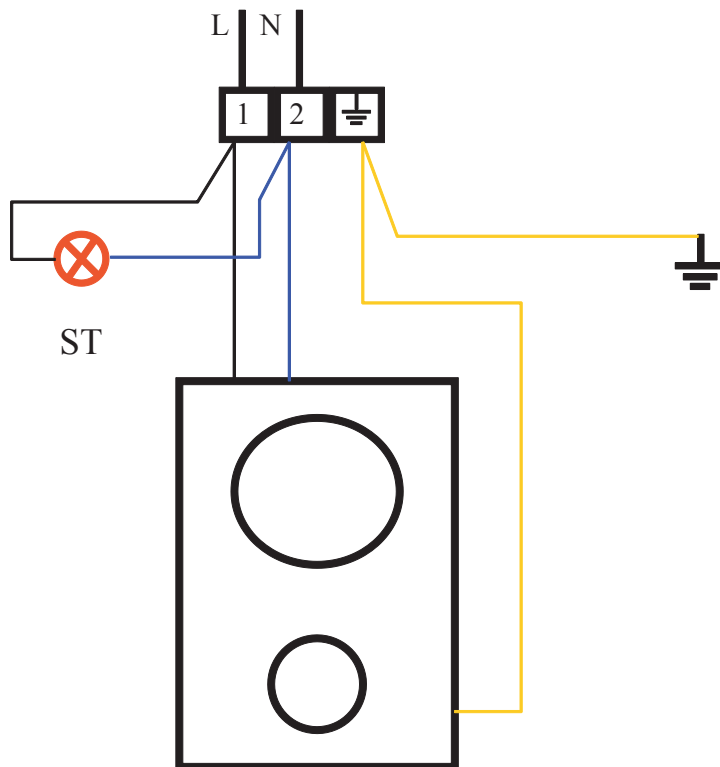
- Use a standard flexible cable (245 IEC 57 or 245 IEC 66, or any other cable with the same characteristics).
- The power supply cables between the isolating traction device and the terminals must be of such lengths as to ensure in the event of traction that the live cables become taut before the earth cable.
- If the appliance is permanently connected to a fixed electrical installation, this installation must be fitted with a suitable leakage current protection device.
- If the appliance is connected with a cable fitted with a plug, the socket must be accessible at all times.
- Remove the cover(s) **A** from the back of the appliance identified by the label .
- Connect a standard cable suitable for the voltage to the terminals. (Ensure that the jumper connectors are correctly fitted) **B**.
- Secure the cable with the cable clamp **C**.
- Pass the lead through the grommet **D**.



We cannot be held responsible for accidents due to missing or incorrect earth connection.

ELECTRICAL CIRCUIT DIAGRAM

For references and descriptions of the various components refer to table 9 in appendix 0.



Hob top option

«LAE 020 I»

USER'S MANUAL

IMPORTANT

It must be installed in accordance with the applicable regulations and standards in an adequately ventilated room.

Any changeover to a voltage other than that for which the cooker is set up must be carried out by a qualified engineer.

WARRANTY

The warranty is stated on the sales contract. Please contact your approved Dealer if any work has to be carried out under warranty.

This warranty excludes damage resulting from incorrect installation, improper use or inadequate servicing.

INDUCTION

The vitro-ceramic covered induction hotplate is a revolutionary piece of cooking equipment.

An induction ring or zone consists of an induction unit placed underneath a vitro-ceramic hob top. The unit is powered by means of a high-frequency AC current.

Energy is transmitted electromagnetically to the cookware on the hob top.

This magnetic field passes through the cooking surface into the bottom of your pans.

The induction hob is used exactly like cast-iron or standard vitro-ceramic hobs. The differences are as follows:

- During cooking heat is generated inside the pans. The ceramic hob gets hot only as heat is reflected by the pans. It is not directly heated by induction.
- The induction unit only operates if there is contact between the induction zone and the pan in the cooking zone
- Reaction to adjustments is immediate, enabling the temperature to be changed quickly and accurately.

The electronic controls mean that the heat can be changed very accurately. The great efficiency of the system means that it is cheap to run and improves comfort for the user as it heats the pan, not the surrounding kitchen.

Cleaning induction hotplates is very easy since when pans boil over, the food they contain does not burn on the cooking surface.

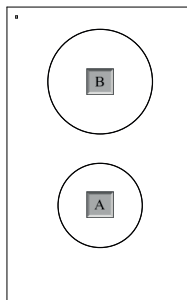
Description:

The induction hob version comprises a 4 mm thick vitroc ceramic plate equipped, according to the model, with the following :

- one 1400 W zone Ø 145 mm and a 1800W booster function (A).
- one 1850 W zone Ø 180 mm (B) and a 2500 W booster function.

Induction unit are fitted with:

- a rotating encoder control that gives 9 power selections
- an electronic display of the power being used.
- 2 warming positions (at approximately 42°C and 70°C in the recipient).
- Accelerator to pre-selected heat setting and then automatically switches to the preset power level.
- Booster function.
- Child safety function.
- Overheating cut out.



Note : Each ring is fitted with a waste heat indicator lamp. These lamps light up a short time after the corresponding unit has been switched on and go out when the heat in the zone of the ring has dropped to a value that no longer constitutes a risk to users (approximately 60°C) : Is the Message «Hot».

A ventilator is located underneath the table, to refresh air for an optimum power of all units.

INDUCTION

USE:

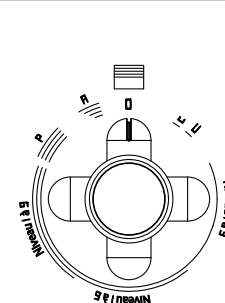
Place food in pan.

Turn the control knob of the ring required (clockwise).

The power level is set on the display.

LAs heating is very rapid, select the target heat required immediately (i.e. no need to increase heat in stages).

The various positions are best suited to the following examples of cooking operations:

Positions	Use	
1 & 2	Keeping food warm or preparing sauces.	
3 & 4	Gentle simmer or maintain cooking	
5 & 6	Sustained simmer or cooking pasta or rice once water has boiled.	
7	Frying.	
8	Browning or seizing meat.	
9	Bring to or maintain rolling boil.	
P	Booster = Brings liquid to boil quickly.	
R	Potency level 9 during time to reach the temperature of the level preset then commutes automatically at the level of potency chosen.	
U	Assertion in temperature (42°C).	
U	Assertion in temperature (70°C).	

While in use, if the pan is removed from the cooking zone, the power is cut automatically, the symbol U is displayed. To stop this symbol, you have to cut the burner supply by positioning the knob to 0. Prior to this decision, if the pan is repositioned on the burner, the power automatically restarts.



The display shows the letter U .

INDUCTION

BOOSTER FUNCTION:

The «Booster» can speed the rise of power of the induction burner.

It is controlled by positioning the lever on the landmark P. During 10 minutes, the maximum power of the burner is obtained.



The display shows the letter P.

After 10 minutes, the power is reset to level 9.



The display shows the number 9.

Note:

In case of simultaneous operation of dual induction burners, (Front / Rear), the Booster function can only be achieved on only one of the selected burners. The Booster function remains active on the last selected burner.

ACCELERATOR FUNCTION:

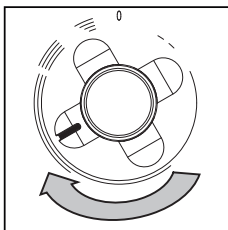
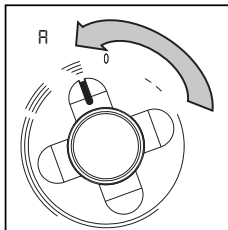
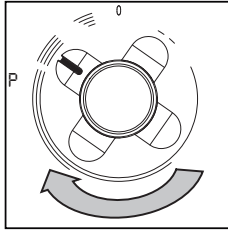
The Accelerator function allows to be on level 9 for 8 minutes then switch automatically back to the level of the selected power.

To use the accelerator function: from the position 0, turn the knob on the left (slight turn to the left).



The display shows the letter R.

Set the knob to the desired power level.



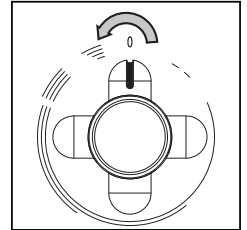
INDUCTION

ACTIVATING THE CHILD SAFETY FUNCTION:

Single heater :



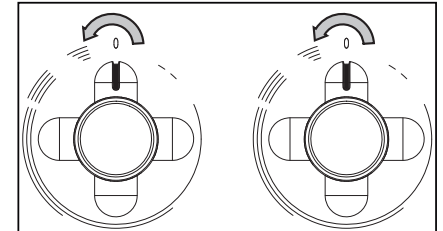
Replace the knobs to zero, turn the knob of the burner anti-clockwise and hold in this position until activation (2 seconds approximately) This feature is symbolized by an L display.



Double heater : Turn the two right induction control knobs anti-clockwise



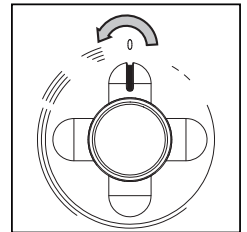
and hold in this position for a couple of seconds to activate of child security function (signalled by the letter L). The child safety function is now active for the two right induction rings. If the control knobs for the two right zones are now turned, nothing will happen.



DESACTIVATE CHILD SAFETY:

Single heater :

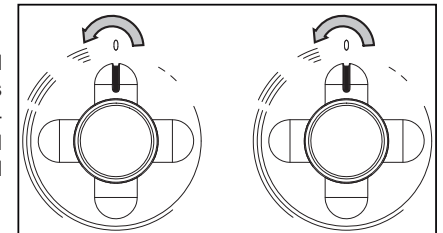
Repeating the process described above to a zone which has been made safe, will re-activate the zone and the letter L will go out.



Double heaters :

To deactivate the child safety, turn the two handles of both burners in the anti-clockwise and hold it until the deactivation of the child safety function.

The letter L will go out.



OVER HEATING CUT OUT:

In case of overheating, the system will trip and render the burner innoperative.

In that case:

- Reset the controller of the burner in question to 0.
- Remove the pan from burner.
- Wait for the burner to cool before re-use.



INDUCTION

RECOMMENDATIONS:

- Heating is extremely fast.
 - We advise you to keep a careful eye on your dishes until you are familiar with to induction cooking.
 - Never leave oil or other greases to heat unattended.
 - We recommend for maximum efficiency of the induction hob to match the diameter of the cookware to the diameter of the circle printed on the glass-ceramic surface, particularly when using small ring. When using a cookware of larger diameter than the printed zone, offset the cookware towards the rear of the printed circle.
 - We advise against the use of cookware without a fully flat bottom; some pans have engravings, which may decrease efficiency.
 - Disregarding these precautions may decrease the efficiency of your induction hob.
 - Your food will not cook efficiently unless your pan is ferromagnetic and in direct contact with the selected induction zone Ferromagnetic means iron/ steel cookware check to see if a magnet sticks to it.
 - Avoid scratching the cooking surface with metallic or abrasive objects.
 - If you remove a pan from the cooking zone for a moment the display flashes. It is advisable to turn off the power.
 - If the pan is repositioned on the zone, power restarts automatically at the same level and the flashing ceases.
- Never place or leave enamelled, aluminium or any other type of empty pan on a heating zone. Similarly you should not place aluminium-packed products/ tin foil directly on the surface; this can do irreparable damage to your cooker.
- Do not place unopened tins directly on a hotplate as this could cause them to explode under pressure.
- Never obstruct ventilation zones (front panel, rear ventilation, etc.). The cooker may overheat and become less efficient. Furthermore you shorten the service life of your hob.
- Do not store aerosols or flammable products under the cooking surface.
- Use a magnet to check that your pans are ferromagnetic. If they stick to the magnet, you can use them on induction hotplates.
 - Do not hang heavy items over the cooking surface. They can damage the vitro-ceramic surface if they fall.
 - Never apply more heat than can be absorbed by the food: too much heat causes loss of water, grease and wastes energy.
 - Whenever the recipe permits, cover your cookware with a lid in order to save energy.

SAFETY:

- The latest scientific research has found that people fitted with a heart pacemaker are not at risk from using induction cookers. However, if an induction cooker is used improperly a slight risk cannot be ruled out.



INDUCTION

- It is for this reason that we advise people with pacemakers to consult their physician before using an induction cooker.
- Avoid all contact between jewellery (rings, chains, etc.) and the cooking surface while it is switched on; it could cause jewellery to heat.
- **CAUTION:**
- **If a visible crack appears in the vitro-ceramic surface of your hob, immediately disconnect the power supply and contact your installer.**

DISPLAY:

	The sensor for a particular hotplate is not working.	The rest of the surface can nevertheless continue functioning correctly - Contact your retailer
	Residual temperature	Indicates that the zone is hot - The display goes out when the temp has dropped below 60°C
	Pan undetected	No pan or pans unsuitable for induction cooking
	Temperature hold : 70 °C	-
	Temperature hold : 42 °C	-
	Booster function	This function is only available on hotplates A and B.
	Child safety function	This function is activated and deactivated by holding the knob in position "A".
	Fault detected in the induction system	This function is activated and deactivated by holding the knob in position "A". Check the control encoder connectors. Check the connection to the encoders and inductors and for any damaged or cut wires.

IF THE INDUCTION COOKER DOES NOT WORK:

- Check your pans.
- First switch off the cooker. Then check ventilation of the generator
- First switch off the cooker. Then check the power supply and electrical connectors.



CLEANING AND MAINTENANCE

Before cleaning, shut off the electricity supply.

Do not clean this appliance with chlorinated products.

Read carefully the warnings and directions of use of the products you use for cleaning and maintaining the appliance.

Observe all directions of use.

Ceramic hob:

The hob must ALWAYS be kept completely dry. Wipe your pans dry before putting them on the hob.

Trace of limescale can be removed using white vinegar. Cover the stains with a damp cloth, leave for half an hour, and then rinse and dry carefully.

Stainless steel surfaces are cleaned with a wet sponge, adding a mild detergent to remove tough stains (for instance, CIF®...).

If during use, sugar syrup is spilled on the ceramic hob surface, turn the heating element to setting "1", and remove IMMEDIATELY the burnt deposit using a razor scraper (for instance, CERA Quick®);

WARNING:

If a crack appears on the surface, disconnect immediately the appliance from its power supply to avoid the risks of electric shocks. Contact your installer.

Main body:

You can use special products for stainless steel (for instance ZIP stainless steel®, JOHNSON stainless steel®, PPZ stainless steel®); never use abrasive products.

CAUTION: Do not use a steam generator for cleaning the appliance.



Gas burners

Ceramic Hob

Induction

Plancha

Chargrill

Multicooker

Electric fryer

