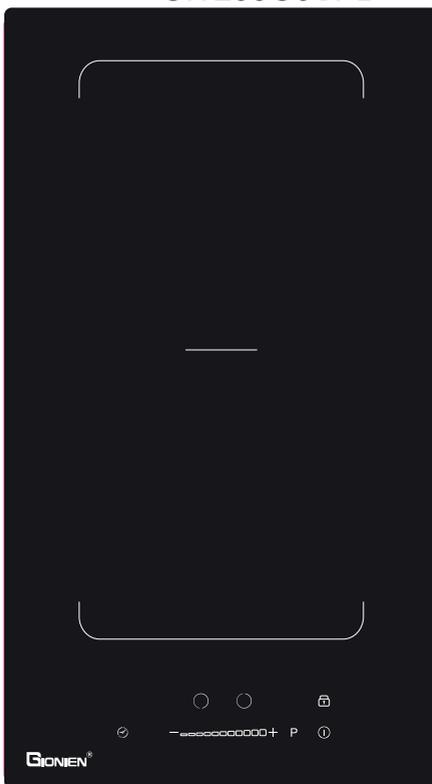


GIONIEN®

Induction Hob

Instruction Manual / Installation Manual

MODEL: GIT235G3VDE/GIT235G3AVDE/
GIT235G3SPB



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Safety Warnings

These instructions are for your safety. Please read them thoroughly prior to installation and retain them for future reference.

- ✓ The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction. Children should be supervised not to play with the appliance.
- ✓ The appliance incorporates an earth connection for functional purposes only.
- ✓ **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- ✓ **WARNING:** A steam cleaner is not to be used.
- ✓ Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- ✓ After use, switch off the hob element by its control and do not rely on the pan detector.
- ✓ The appliance is not intended to be operated by means of external timer or separated remote-control system.

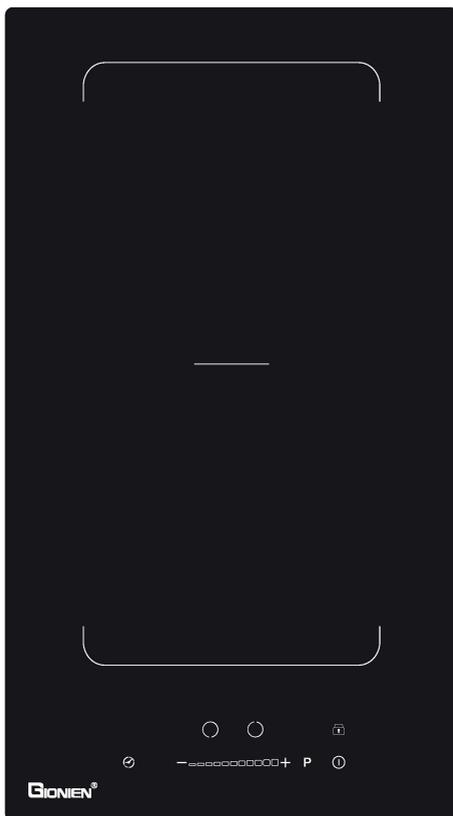
- ✓ Danger of fire: Do not store items on the cooking surfaces.
- ✓ CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- ✓ WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- ✓ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid any hazard.
- ✓ WARNING: Before obtaining access to terminals, all supply circuits must be disconnected.
- ✓ This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. children shall not play with the appliance. Cleaning and user maintenance shall not be performed by children without supervision.

- ✓ **WARNING:** The appliance and its accessible parts become hot during use.
- ✓ Care should be taken to avoid touching heating elements.
- ✓ Children less than 8 years of age shall be kept away unless continuously supervised.
- ✓ **NEVER** try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- ✓ **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- ✓ Ensure the power cord isn't accessible after installation.

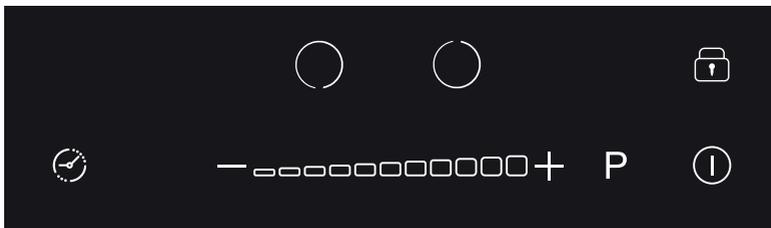
Congratulations on the purchase of your new Induction Hob. We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it. For installation, please read the installation section. Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

Product Overview

Top View



User Interface



Reference	Description
A 	Zone select key
B 	Child lock key
C 	ON/OFF key
D Power/Timer slider regulating key	
	
E 	Boost control key
F 	Timer key

Heating Zone Power

Heating Zone	Max.Power (220-240V~ 50/60Hz)
	2000/2800W (Booster)
	1500/2000W (Booster)
Total Rating Power	2800W

Heat Settings

The settings below should only be taken as a guide. The power of the induction coils will vary depending on the size and material of the pan. For this reason it is possible that the settings will need to be adjusted slightly to suit your pans. As you use the hob, you will get to know which settings suit your pans best. When using new pans that you are not familiar with, set the power level below the one specified.

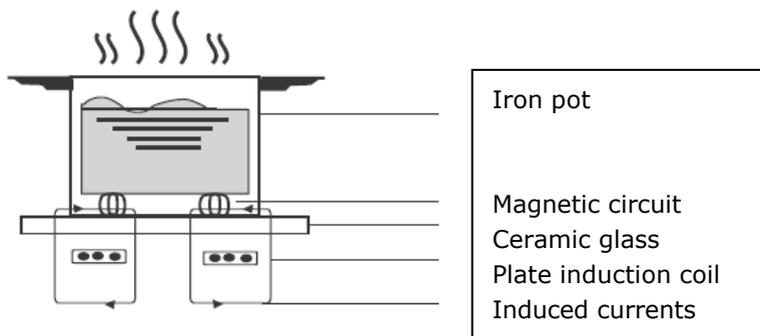
Power level	Recommended Use
1-2	<ul style="list-style-type: none">•Keep warm•Melting chocolate, butter
3-4	<ul style="list-style-type: none">•Defrosting and heating•Cooking rice or porridge
5-6	<ul style="list-style-type: none">•Braising•Simmering•Goulash
7-8	<ul style="list-style-type: none">•cooking pasta•Roasting/frying with little oil
9/P	<ul style="list-style-type: none">•stir-frying•boiling water

Hints and Tips

Problem	Possible causes	What to do
The hob cannot be turned on.	No power.	Make sure the hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob works to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.
Pans do not become hot and appears in the display.	The induction hob cannot detect the pan because it is not suitable for induction cooking.	Use cookware suitable for induction cooking.
	The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Centre the pan and make sure that its base matches the size of the cooking zone.

A Word on Induction Cooking

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.

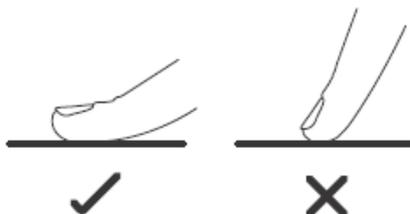


Before Using Your New Induction Hob

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your induction hob.

Using the Touch Controls

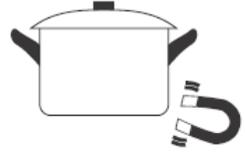
- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



Choosing the Right Cookware



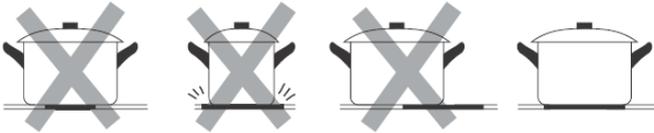
- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:
 1. Put some water in the pan you want to check.
 2. If **L** does not flash in the display and the water is heating, the pan is suitable.
- Cookware made from the following materials is not suitable: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic and earthenware.



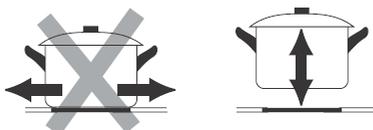
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. When a pot slightly wider is used, energy will be used at its maximum efficiency. If you use a smaller pot, efficiency could be less than expected. Pot less than 140mm could be undetected by the hob. Always centre your pan on the cooking zone.



Always lift pans off the induction hob and do not slide, or they may scratch the glass.



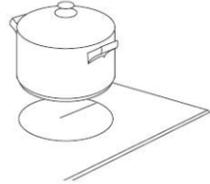
Using Your Induction Hob

1. Press the ON/OFF (C)  for 1 seconds. After power on, the buzzer beeps once, all displays show "-", indicating that the induction hob has entered the state of standby mode.



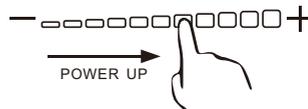
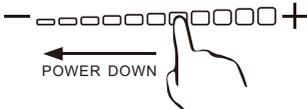
2. Place a suitable pan on the cooking zone that you wish to use.

- Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.



3. According to the heating zone where the pan is placed, select a relevant zone select key by pressing  key. The symbol 0. selected will stay fully lit.

4. Adjust heat setting by touching the slider regulating key (D) control.



- If you don't choose a heat setting within 1 minute, the induction hob will automatically switch off. You will need to start again at step 1.
- You can modify the heat setting at any time during cooking.

If the display flashes  alternately with the heat setting

This means that:

- You have not placed a pan on the correct cooking zone, or
- The pan you're using is not suitable for induction cooking, or
- The pan is too small or not properly centred on the cooking zone.

No heating takes place unless there is a suitable pan on the cooking zone.

The display will automatically turn off after 1 minutes if no suitable pan is placed on it.

When you have finished cooking

1. Touch the relevant zone select key(A) that you wish to switch off.
2. Beware of hot surfaces "H" will show when cooking zone is too hot. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want heat to further pans, use the hotplate that is still hot.

Using the Boost Function

Activate the boost function

1. Select the heating zone by touching the zone select key (A) "".
2. Touching the boost control key(E) , the zone indicator show "P" and the power reach Max.

Cancel the boost function

1. Touching the relevant zone select key(A) "" that you wish to cancel.
 2. Touching the slide regulating key(D) to cancel the Boost function, then the cooking zone will revert to level 9.
- The function can work in any cooking zone.
 - The cooking zone returns to level 9 after 5 minutes.

Using Child Lock Function

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the OFF control are disabled.

To lock the controls

Press the keylock control  for 2 seconds. The timer indicator will show "Lo".

To unlock the controls

1. Make sure the Induction hob is turned on.
2. Touch and hold the keylock control for a while.
3. You can now start using your Induction hob.



When the hob is in the lock mode, all the controls are disable except OFF, you can always turn the hob off with the OFF control in an emergency, but you shall unlock the hob first in the next operation.

Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the Induction hob. When an excessive temperature is monitored, the Induction hob will stop operation automatically.

Detection of Small Articles

When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the hob automatically go on to standby in 1 minute. The fan will keep cooling down the induction hob for a further 1 minute.

Auto Shutdown Protection

Auto shut down is a safety protection function for your induction hob. It shut down automatically if ever you forget to turn off your cooking. The default working times for various power levels are shown in the below table:

Power level	1~3	4~6	7~8	9
Default working timer (min)	360	180	120	90

When the pot is removed, the induction hob can stop heating immediately and the hob automatically switch off after 2 minutes.

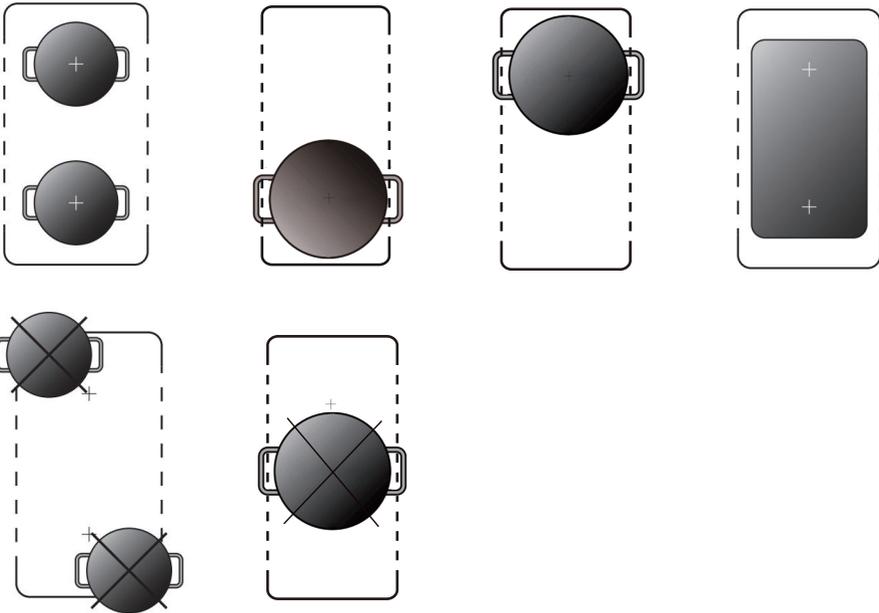


People with a heart pace maker should consult with their doctor before using this unit.

FLEXIBLE AREA

This area can be used as a single zone according to the cooking needs anytime. Flexible area is made of two independent inductors that can be controlled separately. When working as a single zone, a cookware is moved from one zone to the other one within the flexible area keeping the same power level of the zone where the cookware was originally placed, and the part that is not covered by cookware is automatically switched off.

Important Make sure to place the cookware centered on the single cooking zone. The ideal recipe is an oval or rectangular saucepan, or a saucepan. Examples of good pot placement and bad pot placement.

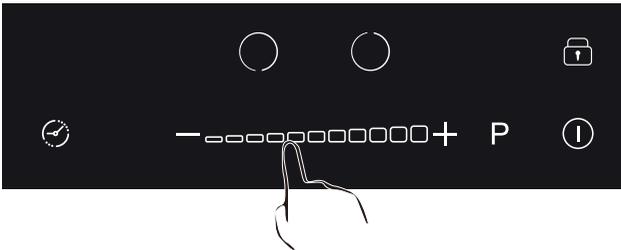


1. To activate the flexible area as a single big zone, press the zone select keys  and  at the same time.

2. The digital tube shows 0 & 1



3. According to the heating zone where the pan is placed, adjust heat setting by touching the front slider regulating key(D) control.



4. No pot display: When it is detected that there is no pot on the stove head, The digital tube shows  and the upper part of "U" of no pot symbol is always flashing.

5. If the pot is moved from the front to the rear part (or vice versa), the flexible area detects automatically the new position, keeping the same power.

Using the Timer

You can use the timer in two different ways:

- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can set it to turn one cooking zone off after the set time is up.
- You can set the timer for up to 99 minutes.

Using the Timer as a Minute Minder

If you are not selecting any cooking zone

1. Make sure the cooktop is turned on.

Note: you can use the minute minder even if you're not selecting any cooking zone.

2. Touch the Timer key(F). The minder indicator will start flashing "10" ,and you can set the timer at this point.



3. Using the "+" or "-" buttons ,you can realize the setting of timing from 1 to 99 minutes.
Hint: Touch the "-" or "+" control of the timer once to decrease or increase by 1 minute.
Touch and hold the "-"or "+" control of the timer to decrease or increase by 10 minutes.
Touching the "-" and "+" together, the timer is canceled, and the timer indicator will turn off.
4. When the time is set, it will begin to count down immediatly. The display will show the remaining time .
5. Buzzer will bips for 30 seconds and the timer indicator will turn off when the setting time finished.

Setting the timer to turn one or more cooking zones off

If the timer is set on one zone:

1. Select the relevant cooking zone which is working by touching the zone select key (A) 
2. Press the Timer key(F), the minder indicator will start flashing "10" ,and you can set the timer at this point.



3. Using the "+" or "-" buttons ,you can realize the setting of timing from 1 to 99 minutes.
Hint: Touch the "-" or "+" control of the timer once to decrease or increase by 1 minute.
Touch and hold the "-" or "+" control of the timer to decrease or increase by 10 minutes.
Touching the "-" and "+" together, the timer will be canceled, and the timer indicator will turn off.
4. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.

NOTE: The red dot next to the power level indicator will illuminate indicating that zone is selected.



5. When cooking timer expires, the corresponding cooking zone will be switch off automatically.
6. Other cooking zone will keep operating if they are turned on previously.
7. When using "the timer as an alarm" and "the timer to switch off the zones " together, the display will show the remaining time of alarm as first priority. Press cooking zone to show the remaining time of the switch off timer.

Failure Display and Inspection

If an abnormality comes up, the induction hob will enter the protective state automatically and display corresponding protective codes:

Error Message	Possible Cause	What to do
	No pot or pot not suitable;	Replace the pot;
ER03	Water or pot on the glass over the control	Clean the user interface
F1 E	The connection failure between the display board and the left mainboard is fail (the cooking zone of which the indicator showing "E")	1.Connection cable not correctly plugged or defective; 2.Replace the Mainboard.
F3 E	Coil temperature sensor failure. (the cooking zone which indicator showing "E")	Replace the coil sensor
F4 E	Mainboard temperature sensor failure. (the cooking zone which indicator showing "E")	Replace the mainboard
E1 E	Temperature sensor of the ceramic glass plate is high	Please restart after the induction hob cools down.
E2 E	Temperature sensor of the IGBT is high	Please restart after the induction hob cools down.
E3 E	Abnormal supply voltage(too high)	Please inspect whether power supply is normal; Power on after the power supply is normal.
E4 E	Abnormal supply voltage (too low)	Please check whether power supply is normal; Power on after the power supply is normal.
E5 E	Temperature sensor failure(the cooking zone which indicator showing "E")	Connection cable not correctly plugged or assemble defective;

The above are the judgment and inspection of common failures. Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob and please contact the service department.

Technical Specification

Cooking Hob	GIT235G3VDE/GIT235G3AVDE/GIT235G3SPB
Cooking Zones	2 Zones
Supply Voltage	220~240V~
Installed Electric Power	2800W
Product Size L×W×H(mm)	290X520X52
Building-in Dimensions A×B (mm)	265X495

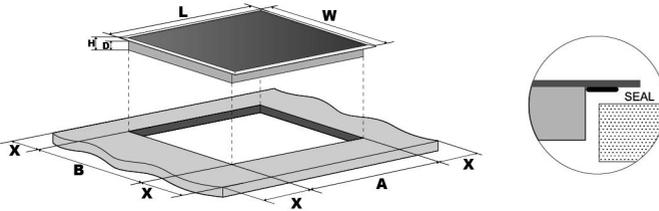
Weight and Dimensions are approximate because we continually strive to improve our products and we may change specifications and designs without prior notice.

Installation

Selection of installation equipment

Cut out the work surface according to the sizes shown in the drawing. For the purpose of installation and use, a minimum of 5cm space shall be preserved around the hole.

Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate as shown below:

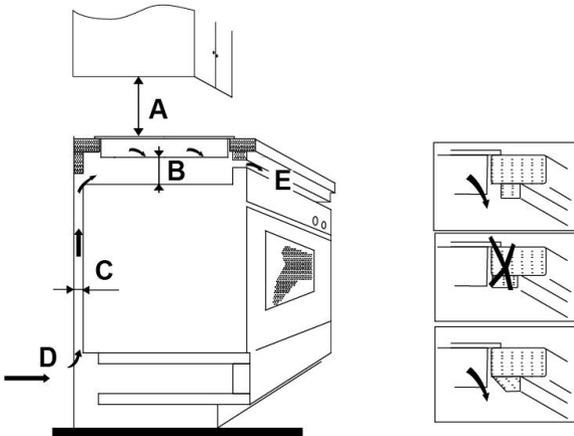


L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
290	520	52	48	265	495	50 mini

Make sure the induction hob is well ventilated and the air inlet and outlet are not blocked. Ensure the induction cooker hob is in good work state as shown below.



Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.



A(mm)	B(mm)	C(mm)	D	E
760	50 mini	20 mini	Air intake	Air exit 5mm

Before you install the hob, make sure that

- The work surface is square and level, and no structural members interfere with space requirements.
- The work surface is made of a heat-resistant material.
- If the hob is installed above an oven, the oven has a built-in cooling fan.
- The installation will comply with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- The isolating switch will be easily accessible to the customer with the hob installed.
- You consult local building authorities and by-laws if in doubt regarding installation.
- You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surface surrounding the hob.

When you have installed the hob, make sure that

- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of fresh air from outside the cabinetry to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- The isolating switch is easily accessible by the customer.

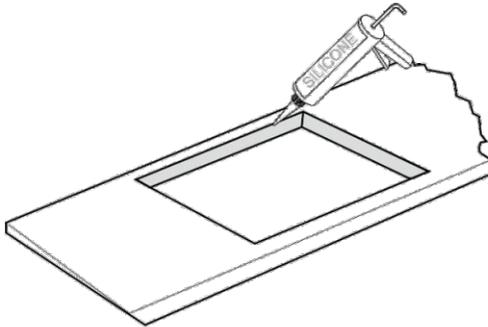
Before locating the fixing brackets

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

Locating the fixing brackets

- The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

fig. 1

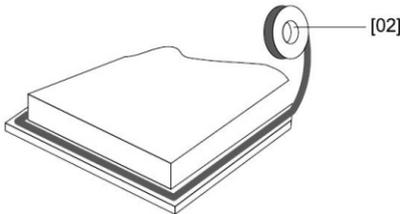


01



Cut out worktop to supplied dimensions shown (fig. 1) with suitable equipment. Seal the cut edge of the worktop using silicone or PTFE and allow to dry prior to fitting the hob.

fig. 2



02



[04] x 1

Stretch out the supplied seal along the underside edge of the hob, ensuring the ends overlap.

03

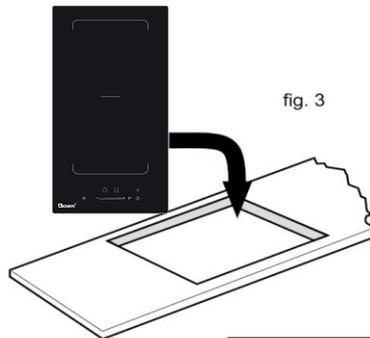


fig. 3



fig. 4

Do not use adhesive to fix the hob into the worktop. Once the seal is fitted position the hob into the cutout in the worktop. Apply gentle downwards pressure onto the hob to push it into the worktop ensuring a good seal around the outer edge (fig. 4)

Cautions

1. The induction hotplate must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The hob shall not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics.
3. The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the table surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be heat resistant.

Connecting the hob to the mains power supply



This hob must be connected to the mains power supply only by a suitably qualified person. Before connecting the hob to the mains power supply, check that:

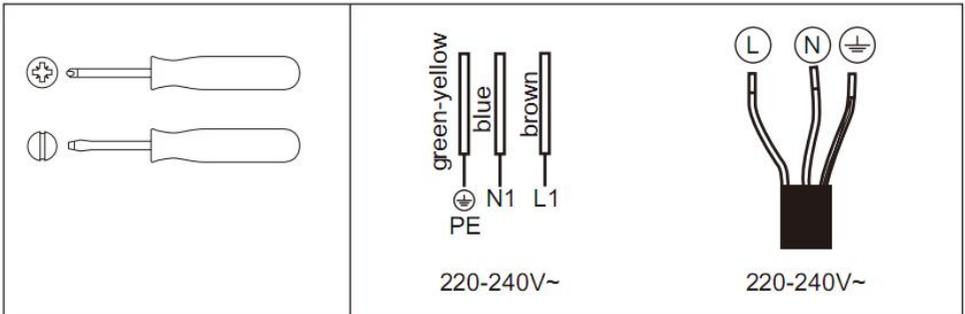
1. the domestic wiring system is suitable for the power drawn by the hob.
2. the voltage corresponds to the value given in the rating plate
3. the power supply cable sections can withstand the load specified on the rating plate.

To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and a fire.

The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.

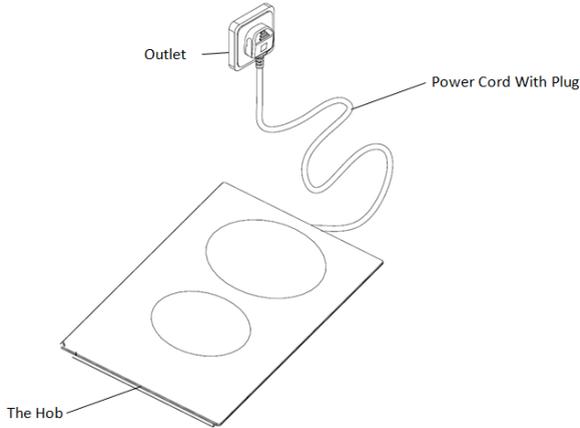


Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.



Power plug option (default, limited to max. input power of 2800W)

As shown in illustration, please plug the power cord into the outlet.



- If the cable is damaged or to be replaced, the operation must be carried out the by after-sale agent with dedicated tools to avoid any accidents.
- If the appliance is being connected directly to the mains an omnipolar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorised technicians only.



DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

This appliance is labeled in compliance with European directive 2002/96/EC for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.

This appliance requires specialist waste disposal. For further information regarding the treatment, recovery and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.