

NIV 320B

Induction Hob Instruction Manual



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SAFETY INSTRUCTIONS

IMPORTANT TO BE READ AND OBSERVED

Before using the appliance, read these safety instructions. Keep them nearby for future reference.

These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

⚠ **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 must be kept away unless continuously supervised.

⚠ **WARNING :** If the hob surface is cracked, do not use the appliance – risk of electric shock.

⚠ **WARNING :** Danger of fire : Do not store items on the cooking surfaces.

⚠ **CAUTION :** The cooking process has to be supervised. A short cooking process has to be supervised continuously.

⚠ **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. 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.

⚠ Do not use the hob as a work surface or support. Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely - risk of fire.

⚠ Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

⚠ Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

⚠ After use, switch off the hob element by its control and do not rely on the pan detector.

PERMITTED USE

⚠ **CAUTION:** The appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

⚠ This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.

⚠ No other use is permitted (e.g. heating rooms).

⚠ This appliance is not for professional use. Do not use the appliance outdoors.

INSTALLATION

⚠ The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

⚠ Installation, including water supply (if any), electrical connections and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After sales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electric shock.

During installation, make sure the appliance does not damage the power cable - risk of fire or electric shock. Only activate the appliance when the installation has been completed.

⚠ Carry out all cabinet cutting works before fitting the appliance in place and remove all wood chips and sawdust.

⚠ If the appliance is not installed above an oven, a separator panel (not included) must be installed in the compartment under the appliance.

ELECTRICAL WARNINGS

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electric shock.

CLEANING AND MAINTENANCE

⚠ **WARNING:** Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation; never use steam cleaning equipment - risk of electric shock.

⚠ Do not use abrasive or corrosive products, chlorine-based cleaners or pan scourers.

DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100% recyclable and is marked with the recycle symbol . The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

DISPOSAL OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health. The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

ENERGY SAVING TIPS

Make the most of your hot plate's residual heat by switching it off a few minutes before you finish cooking. The base of your pot or pan should cover the hot plate completely; a container that is smaller than the hot plate will cause energy to be wasted. Cover your pots and pans with tight-fitting lids while cooking and use as little water as possible.

Cooking with the lid off will greatly increase energy consumption. Use only flat-bottomed pots and pans.

DECLARATION OF CONFORMITY

This appliance meets Ecodesign requirements of European Regulation 66/2014 in compliance with the European standard EN 60350-2.

NOTE

People with a pacemaker or similar medical device should use care when standing near this induction cooktop while it is on. The electromagnetic field may affect the pacemaker or similar device. Consult your doctor, or the manufacturer of the pacemaker or similar medical device for additional information about its effects with electromagnetic fields of the induction cooktop.



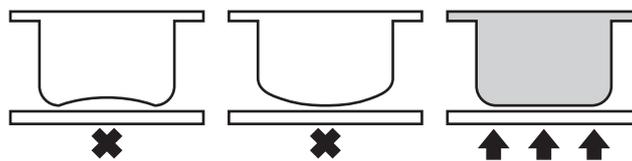
TO MAINTAIN THE EFFICIENCY AND SAFETY OF YOUR APPLIANCE, WE RECOMMEND YOU ALWAYS USE ORIGINAL SPARE PARTS AND TO CALL ONLY OUR AUTHORIZED SERVICE AGENTS IN CASE OF NEED.

BEFORE USE

IMPORTANT: The cooking zones will not switch on if pots are not the right size. Only use pots bearing the symbol "INDUCTION SYSTEM" . Place the pot on the required cooking zone before switching the hob on.

COOKWARE

- Use thick cookware with flat and smooth bottom. Cookware with same diameter as the cooking zone will help reduce cooling times.
- Cookware made of enameled steel or aluminum or copper bottoms can cause a metallic residue on the glass. Clean the hob after every use.
- Use a magnet to check if the pot is suitable for the induction hob: pots and pans are unsuitable if not magnetically detectable.
- Cookware must be placed centrally on the cooking zone in order to work properly.
- When using certain pans, you may get various noises from the pans, this is due to the design of the pans and does not affect the performance or safety of the hob.
- The minimum cookware diameter that elements can detect are $\varnothing 110\text{mm}$ for 160mm - 210mm hobs and $\varnothing 160\text{mm}$ for 290mm hob. Cooking performance improves with the increase of the diameter.



INSTALLATION

After unpacking the product, check for any damage during transport. In the event of problems, contact the dealer or the After-Sales Service.

! WARNING

- The electrical connection of this hob must be carried out by qualified technician, according to the instructions in this user manual and in compliance with the local regulations. In the event of any damage that occurs as a result of improper connection or installation, the warranty will not be valid.
- This appliance must be earthed.

Installation Notes

- Cookerhood needs to be installed at least 65cm above the hob.
- Extractor fans must be fitted in accordance with the manufacturer's instructions.
- The wall in contact with the rear of the hob must be made of flameproof material.

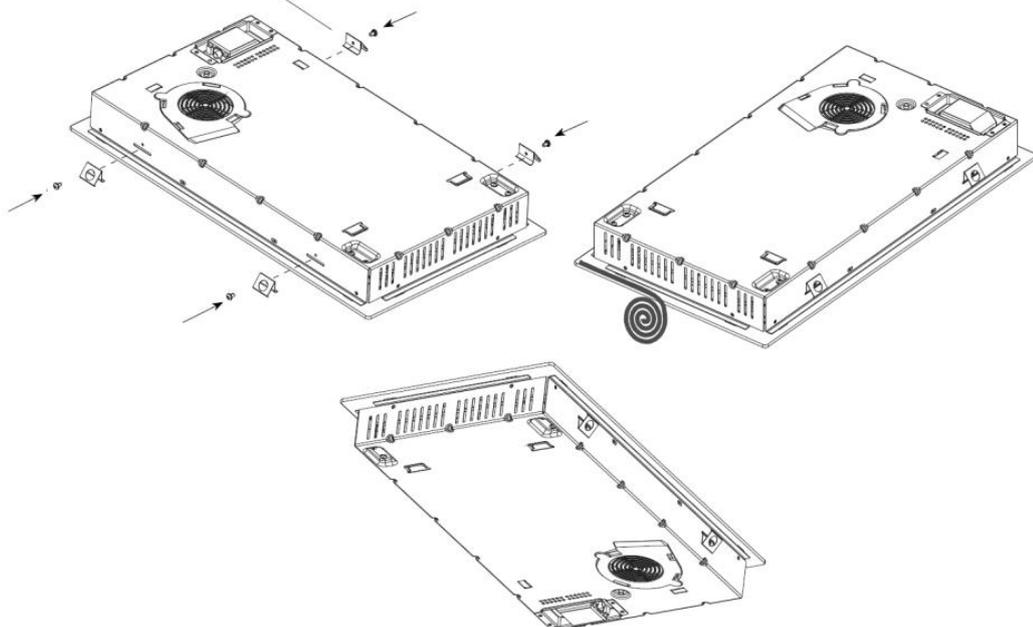
Fitting the hob into a work surface

- The hob can be inserted into any worktop provided it is heat resistant up to at least 90°C.
- Induction hob may be built in 25 to 40mm thick worktops.
 - Create an opening with the dimension shown in the pictures below.

Installation

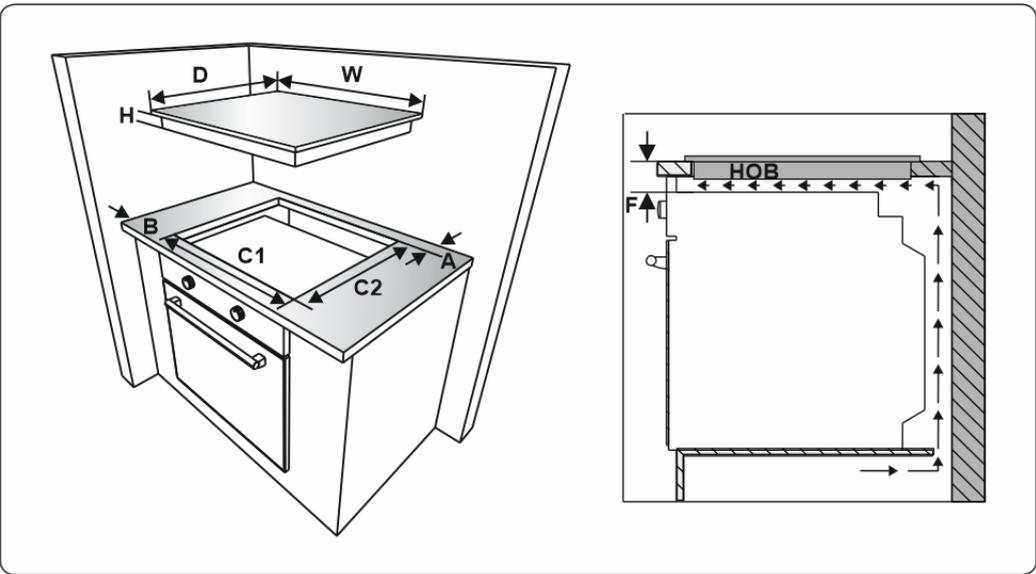
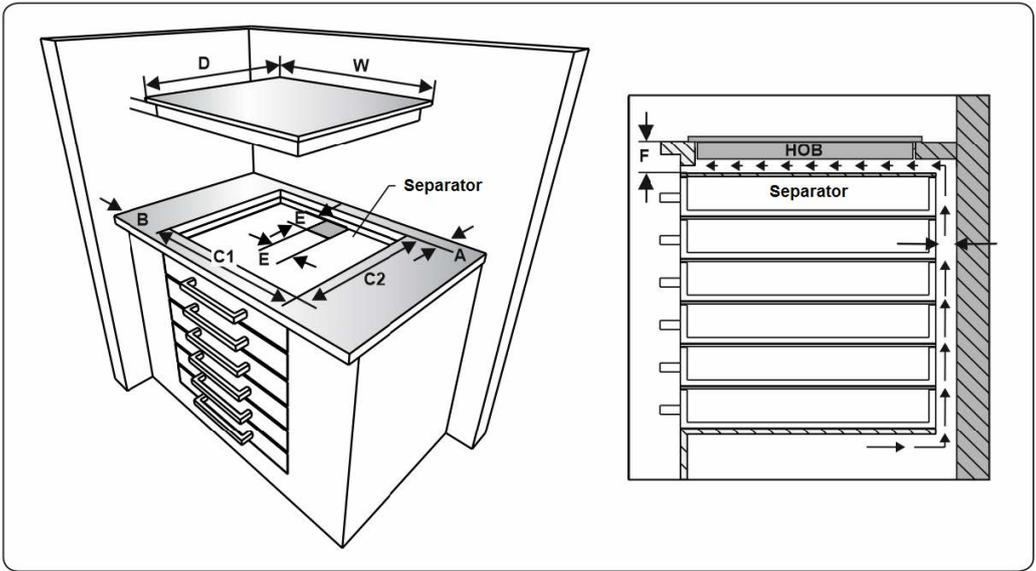
1. Apply the one-sided self-adhesive sealing tape supplied all the way round the lower glass edge of the cooking surface along the outer edge of the ceramic glass panel. Do not stretch it.
2. Screw the 4 worktop mounting brackets on the side walls of product as picture shown below.

worktop mounting bracket



3. Secure the hob in place by putting it into cutout on the work surface.
 When installed above oven, it is necessary to remove the rear kitchen element panel in the area of the oven opening, in order to supply ventilation. Also, the front part of the kitchen element must have an opening of no less than 5 mm tall.

W (mm)	290	min. A (mm)	50
D (mm)	520	min. B (mm)	50
H (mm)	56	E (mm)	100
C1 (mm)	270	min. F (mm)	64
C2 (mm)	490	G (mm)	20



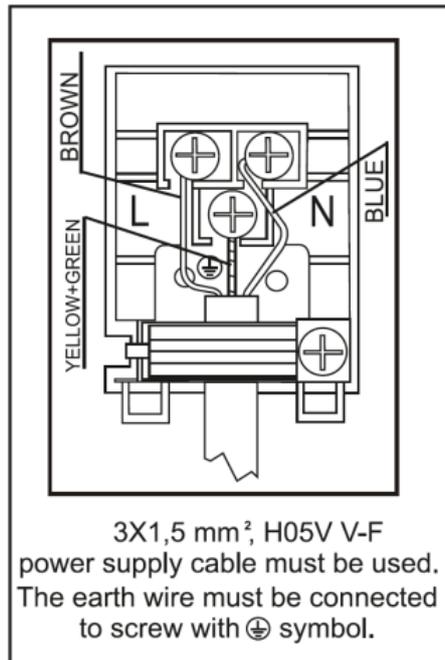
ELECTRICAL CONNECTION

⚠ WARNING

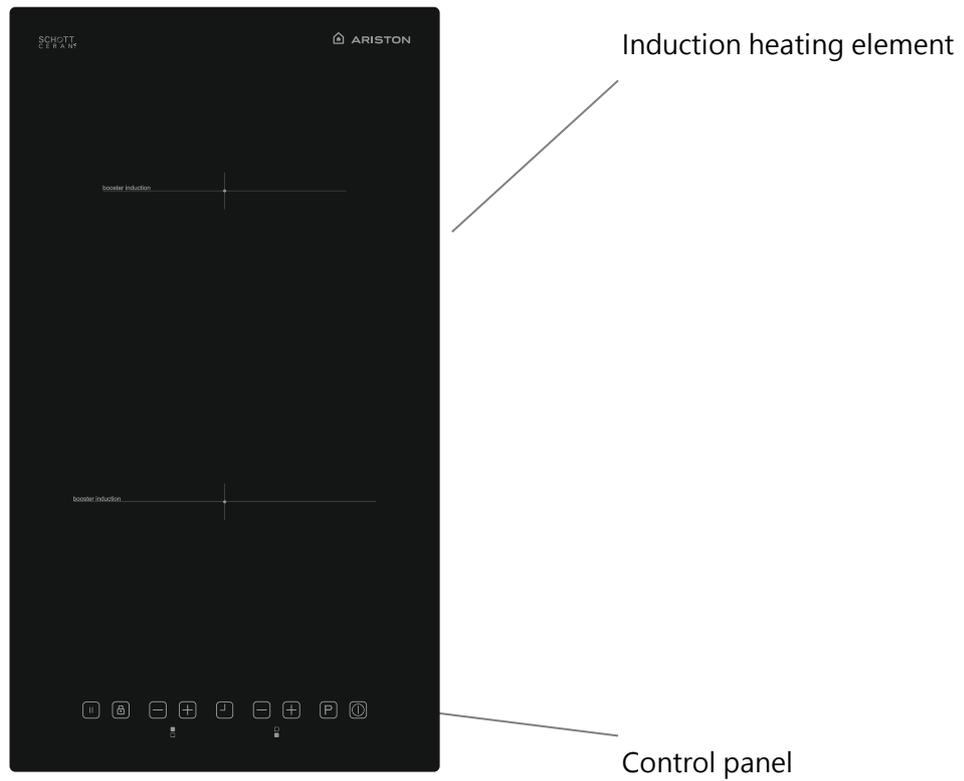
- Disconnect the appliance from the power supply.
- Installation must be carried out by qualified personnel who know the current safety and installation regulations.
- The manufacturer declines all liability for injury to persons or animals and for damage to property resulting from failure to observe the regulations provided in this chapter.
- The power cable must be positioned away from direct heat sources and long enough to allow the hob to be removed from the worktop.
- Make sure the voltage specified on the data plate located on the bottom of the appliance is the same as that of the home.

For the electrical connection, use an H05VV-F 3X1,5mm² cable as specified in the electrical connection diagram below. Electrical connection diagram is located on the bottom of the appliance.

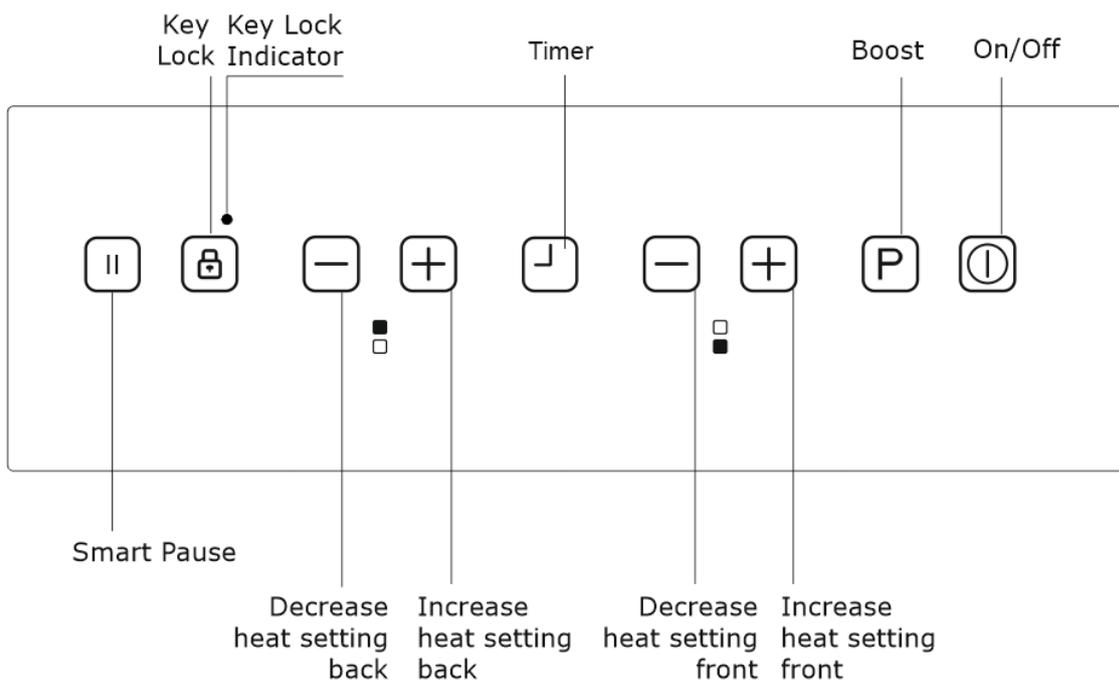
Electrical Connection Diagram



PRODUCT DESCRIPTION



CONTROL PANEL DESCRIPTION



INSTRUCTIONS FOR USE

- Use the induction cooking zones with suitable cookware.
- After mains voltage is applied, all displays are on for a moment. When this time is over, the hob is in the standby mode and it is ready for operation.
- The hob is controlled with electronic sensors which are operated by touching the related sensors. Each sensor activate is followed by a sound signal (**buzzer**).

Switching the hob ON

Switch the hob on by touching the ON/OFF button  until all heater displays show a static "0" and the bottom right dots blink. (If no cooking-zone is selected within 20 seconds, the hob will switch off automatically.)

Switching the hob OFF

Switch the hob off at any time by touching  button .  button always has the priority in the switch off function.

Switching the cooking-zones ON

After switching the hob on and placing the pot on the chosen cooking zone, adjust the power level by

pressing the  button. There is a static dot indication on the selected heater display. Each cooking zone has various power levels, adjustable with  or  buttons, going from "1": minimum power, to "9": maximum power.

Switching the cooking-zones OFF

Select the cooking zone to be switched off by pressing the  button. Press the  button to set the

level to "0". The cooking zone can also be switched off by pressing the  and  buttons at the same time. The cooking zone switches off and the residual heat indicator "H" lights up. If the cooking zone is hot, "H" will be lighted up instead of "0".

Booster function

A cooking zone has to be selected, cooking level set to "desired cooking level" and press  button.

 button will be displayed on the corresponding display.

Activating the booster can exceed the maximum power and the integrated power management will be activated.

The necessary power reduction is shown by blinking of the corresponding cooking zone display. It will blink for 3 seconds and power will be adjusted accordingly.

Smart Pause

Smart pause pause the power during cooking process. Power will be resumed to previous cooking level when smart pause is deactivated. If the Smart pause is not de-activated, the cooktop will turn off after 30 minutes

Touch  button to activate smart pause. The power for the activated heater(s) will reduce to level 1 and "II" will appear at all displays.

Touch  button again to deactivate smart pause. "II" will disappear and the heaters will now run at the level previously set.

Child Lock

This function locks the hob controls to prevent accidental switching on. To activate the child lock, press the  and  buttons simultaneously and then press the  buttons, "L" meaning

LOCKED will appear in all displays and the control panel is locked. (If a cooking zone is in hot condition, "L" and "H" will be displayed in alternation.)

The hob will remain in a locked condition, even if the control panel has been switched off and on.

To deactivate the child lock, first switch on the hob, press the  and  buttons simultaneously and then press the  button. "L" will disappear in the display and the hob will be switched off.

Key Lock

Key lock functionality is for blocking and set the appliance into save mode during operation. Adjusting power level is prohibited when key lock is activated. Only ON/OFF button is allowed in this mode. Press  button for 2 seconds to activate the key lock and an acoustic signal sound and the key lock indicator flashes and the heater is locked.

Timer (1 to 99 minutes)

The timer can be used to set cooking time for each zone. Select the cooking zone to be used with the timer, then select the desired temperature setting and set the desired cooking time by pressing the  button. LED located around the timer indicates which timer has been activated.

10 seconds after the set time has elapsed, an acoustic signal sounds and the timer display changes to the timer that will run out next (in case of programming more than 1 cooking zone.) or timer display shows "00" statically, the assigned cooking zone timer LED blinks when no other timer is set. The programmed cooking zone will be switched off and the "H" will be displayed if the cooking zone is hot.

The sound signal and the blinking of the timer LED will be stopped automatically after 30 seconds and/or by operating any button.

Minute minder (1 to 99 minutes)

The minute minder can be used if the cooking zones are switched off. The timer display shows "00" with a blinking dot.

Press the  button to increase the time or press the  button to decrease the time

between 0 to 99 minutes. If there is no operation in 10 seconds, the minute minder will be sent and the blinking dot will disappear.

Once the set time has elapsed, an acoustic signal sounds and the display blinks and timer begins the countdown. Acoustic signal will sounds for 30 seconds or be stopped by pressing any button.

The minute minder can be changed or switched off any time by pressing  or  button.

Switching off the hob by pressing  button at any will also switch off the minute minder.

Residual heat indicator

Residual heat indicator indicates that the cooking zone is still hot

After switching off the cooking zone, the respective display shows “H” until the assigned cooking zone cools down

Safety switch off function

Each cooking zone will be switched off after a defined maximum operation time if the heat setting is not modified. Every change in the cooking zone puts back the maximum operation time to the initial value of the operating time limitation. The maximum operation time depends on the selected temperature level.

Heat Setting	Safety Switch Off After
1-2	6 Hours
3-4	5 Hours
5	4 Hours
6-9	1.5 Hours

Buzzer

While the hob is in operation, the following activities will be signaled by means of a buzzer:

- Normal button activation with a short sound signal
- Continuous operation of buttons over a longer period of time (10 seconds) with a longer, intermitted sound signal.

CLEANING



WARNING

- Do not use steam cleaners.
- Before cleaning, make sure the cooking zones are switched off and that the residual heat indicator "H" is not displayed.

IMPORTANT: Do not use abrasive sponges or scouring pads. Their use could eventually ruin the glass.

- After each use, clean the hob (when it is cool) to remove any deposits and stains due to food residuals.
- Sugar or foods with a high sugar content damage the hob and must be immediately removed.
- Salt, sugar and sand could scratch the glass surface.
- Use a soft cloth, absorbent kitchen paper or a specific hob cleaner (follow the Manufacturer's instructions).

TROUBLESHOOTING GUIDE

- Read and follow the instructions given in the section “SAFETY INSTRUCTIONS”.
- Make sure there is not a power outage.
- Dry the hob thoroughly after cleaning it.
- If, when the hob is switched on, alphanumeric codes appear on the display, consult the following table for instructions.
- If the hob cannot be switched off after using it, disconnect it from the power supply.

If there is an error, error code will be showed at the heater displays.

ERROR CODE	POSSIBLE CAUSES	ERROR ELIMINATION
E1	Cooling Fan is disabled	Contact Whirlpool After Sale Service
E3	Supply voltage is over than rated values	Turn the hob off, wait until “H” disappears for all zones and then turn the hob on. If same error is appeared again, contact Whirlpool After Sale Service
E4	Supply frequency is different from rated values	Turn the hob off, wait until “H” disappears for all zones and then turn the hob on. If same error is appeared again, disconnect the hob from the mains supply and connect it again. If same error is still appeared, contact Whirlpool After Sale Service
E5	Hob inside temperature is too high	Turn the hob off and wait for hob to cool down.
E6	Communication error between touch control and heater	Contact Whirlpool After Sale Service
E7	Coil temperature sensor is disabled	
E8	Cooler temperature sensor is disabled	
E9	Calibration error	

POWER LEVEL TABLE

The information given in below table is for reference.

Power level		Type of cooking	Level use (Indicating cooking experience and habits)
Max. power	Boost	Fast heating	Ideal for rapidly increasing the temperature of food to fast boiling in the case of water or rapidly heating cooking liquids
	8-9	Frying - boiling	Ideal for browning, starting to cook, frying deep frozen products, fast boiling
High power	7-8	Browning - sautéing - boiling - grilling	Ideal for sautéing, maintaining a lively boil, cooking and grilling (for a short period of time, 5-10 minutes)
	6-7	Browning - cooking - stewing - sautéing - grilling	Ideal for sautéing, maintaining a light boil, cooking and grilling (for a medium period of time, 10-20 minutes), preheating accessories
Medium power	4-5	Cooking - stewing - sautéing - grilling	Ideal for stewing, maintaining a gentle boil, cooking (for a long period of time). Creaming pasta
	3-4	Cooking - simmering - thickening - creaming	Ideal for long-cooking recipes (rice, sauces, roasts, fish) with liquids (e.g. water, wines, broth, milk), creaming pasta
	2-3		Ideal for long-cooking recipes (less than a litre in volume: rice, sauces, roasts, fish) with liquids (e.g. water, wines, broth, milk)
Low power	1-2	Melting - defrosting - keeping food warm - creaming	Ideal for softening butter, gently melting chocolate, thawing small products and keeping just-cooked food warm (e.g. sauces, soups, minestrone)
	1		Ideal for keeping just-cooked food warm, for creaming risottos and for keeping serving dishes warm (with induction-suitable accessory)
OFF	Zero power	Support surface	Hob in stand-by or off mode (possible end-of-cooking residual heat, indicated by an "H")

TECHNICAL SPECIFICATIONS

Brand		 ARISTON
Model		NIV 320B
Type of Hob		Electric
Number of Cooking Zones		2
Heating Technology-1		Induction
Size-1	cm	Ø16,0
Energy Consumption-1	Wh/kg	189,0
Heating Technology-2		Induction
Size-2	cm	Ø20,0
Energy Consumption-2	Wh/kg	189,0
Energy Consumption of Hob	Wh/kg	189,0
Rated Voltage	V	220 - 240
Rated Frequency	Hz	50 - 60
Power Consumption	W	3600
Plug		No plug

This hob complies with EN 60350-2