



**DROP-IN ELECTRIC  
INDUCTION  
COOKER**

INSTALLATION AND OPERATING INSTRUCTIONS



**RIB 35 D**



## **WARNING:**

1. If the surface is cracked, immediately disconnect the appliance or appropriate part of the appliance from the supply.
2. Aluminium foil and plastic vessels are not to be placed on the hot surfaces.
3. These surfaces are not to be used for storage.
4. Metallic objects such as kitchen utensils, cutlery etc. shall not be placed on the **hob surface** within the **cooking zones** since they could get hot;
5. Take care when operating the appliance, as rings, watches and similar objects worn by the user could get hot when in close proximity to the **hob surface**;
6. Only use vessels of the type and size recommended.
7. After use, switch the **hob element** off by means of its control. Do not rely on the **pan detector**.
8. If the supply cord is damaged, it must be replaced by manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
9. This appliance is not intended for use 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 concerning use of the appliance by person responsible for their safety.
10. Children should be supervised to ensure that they do not play with the appliance.

## USE AND CARE INSTRUCTIONS

### IMPORTANT SAFE GUARDS READ ALL INSTRUCTIONS BEFORE OPERATION

1. Use an individual 230V electrical socket.
2. **DO NOT** block the air-intake panel, blocking may overheat the unit.
3. Use pans 12cm or larger in diameter. We recommend pans be less than 26cm in diameter. Please refer to page 4 for a list of suitable and unsuitable pans.
4. **DO NOT** touch the hot surface of the ceramic plate. NOTE: The induction range itself does not produce any heat during cooking. However, the heat from the pan will leave the ceramic surface hot!
5. **DO NOT** put empty pots or pans on the cooking top. Heating an empty pan will automatically activate the overheating protection device and the unit will shut off.
6. Place the induction range on a horizontal surface and at least 10cm away from the wall and other objects for proper ventilation.
7. **DO NOT** place any objects or tools in the air-intake panel. Doing so may cause electrical shock.
8. To protect against electrical shock, **DO NOT** immerse the unit, the cord or the plug in or near water or other liquids.
9. Close supervision is necessary when the induction range is used or near children.
10. **DO NOT** operate the induction range if it has been damaged in any manner or if the unit malfunctions. Return the unit to the nearest authorized service facility for examination or repair.
11. The use of any accessories not recommended by the manufacturer may cause injuries.
12. Keep the power cord away from heat.
13. **DO NOT** place the induction range in, on or near open flames, electric burners, heated ovens or other high temperature surroundings.
14. **DO NOT** heat any sealed cans on the induction range. A heated can may explode.
15. **DO NOT** move the induction range while cooking or when the pan is hot.
16. After the induction range cooled down, unplug the cord and clean as follows,  
CERAMIC PLATE: wipe with damp cloth or use a mild, non-abrasive cleaning solution.  
BODY: wipe the control panel with soft cloth or use a mild cleaner.
17. **DO NOT** use induction range for other than intended use.
18. Unplug when not in use.
19. When storing, **DO NOT** place any objects on the top of the induction range.
20. When using an induction range (smooth top range) for cooking, keep your pacemaker 2 feet (approx. 60cm) from the heating areas.

## **SAFETY DEVICE**

### Safety Device

To comply with CE safety regulations there are two steps to turn on the induction unit. **First step**, press power ON/OFF key ; **Second step**, select +, - or preset power key within 10 seconds to turn on the machine safely, or the machine will shut off automatically.

### Overtime Detector

If the pan is left on the induction range for more than 2 hours, or if the user does not operate any functions for more than 2 hours, the range will automatically shut off.

### Automatic Safety Shut-Off

If the induction range is left on for more than 60 seconds without a pan or with an incompatible pan, the unit will automatically shut off.

### Material Compatibility Detector

If the pan's material or its dimensions are not suitable for this induction range, the pan indicator will not light.

### Small Object Detector

The induction range will not recognize any objects or utensils smaller than 5 CM in diameter. For best results, use pans that are between 12 CM and 26 CM in diameter.

### Overheating Protection Device

If the pan's temperature reaches above 250°C for 60 seconds, the unit will shut off automatically. And there will be a short warning sound after unit shut off automatically.

### IC Auto Reset Device

Main control micro-processor equipped with watch dog device, the IC will auto reset when the software program goes wrong.

**SUITABLE COOK UTENSILS- FOR INDUCTION HEATING PLATES**

**SUITABLE POTS**

1. Iron
2. Cast iron
3. Stainless steel
4. Enamelware

All pots and pans must have a magnetic bottom.

All pots and pans must have a flat bottom.

All pots and pans should have a diameter between 12(4.75") CM and 26(10.25") CM.

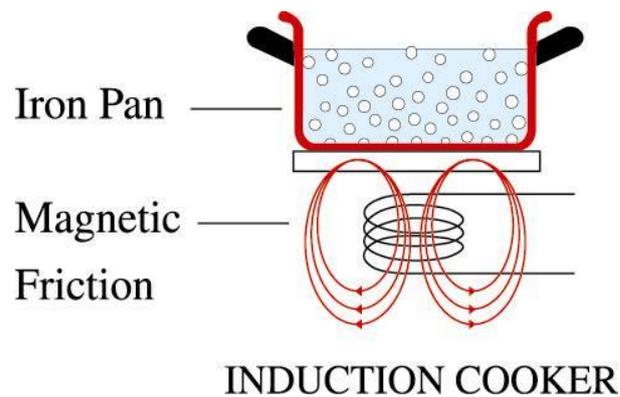
				
<b>Stainless Steel Pan</b>	<b>Iron Pan (Iron Griddle)</b>	<b>Enamel Pan</b>	<b>Stainless Steel kettle</b>	<b>Iron pan</b>
				
<b>Stainless steel fry pan</b>				

**UNSUITABLE POTS**

1. Pot with diameter below 5 CM (2").
2. Stainless steel pans with aluminum bottom
3. Pottery
4. Glass pans
5. Aluminum pans
6. Bronze pans
7. Copper pots
8. Pans with feet

				
<b>Ceramic Pan</b>	<b>Aluminum Pan</b>	<b>Bottom not flat</b>	<b>Dia. smaller than 12 cm (4.75")</b>	<b>Pan with legs</b>

## HOW DOES YOUR INDUCTION HOB WORK?



A high frequency (20-65 KHz) induction coil underneath the surface ceramic top plate heats the cooking utensil by magnetic friction. The heat is produced directly within the pan. It's controlled by electronic circuit to offer superior performance and functions. During cooking, no energy is lost between the hob and the food. When you switch off, the cooking is stopped immediately.

## **PRECAUTION BEFORE USING YOUR INDUCTION HOB**

1. The glass top is made of strong, hard, and non-porous properties. But, in case of breakage, even it's only slight cracking, disconnect the appliance from the mains immediately and contact the after-sales service.
2. The appliance is equipped with 'small object detector'. But, it's recommended not to place metal kitchen utensils, pan lids, knives, or other metal objects on the induction heating zone. If an inductor is switched on, there is a risk of becoming hot.
3. When using your induction hob, don't place any magnetic objects on the glass top, such as credit cards, cassettes, etc.
4. Scientific tests have shown that the induction hob presents no danger. For persons using pacemaker, please keep 60 cm distances from the unit while the induction hob is in using..
5. To prevent from overheating, do not place aluminum-foiled or iron plate on the top plate.
6. Put the appliance on a horizontal surface but keep away from wall or other objects at least 5-10cm.
7. Do not put any articles like iron wire or tools into the air entrance or outlet to prevent from electric shock.
8. Immediate clean-up is recommended when water left on the top plate.

## OPERATION INSTRUCTION

### Initiate the Machine

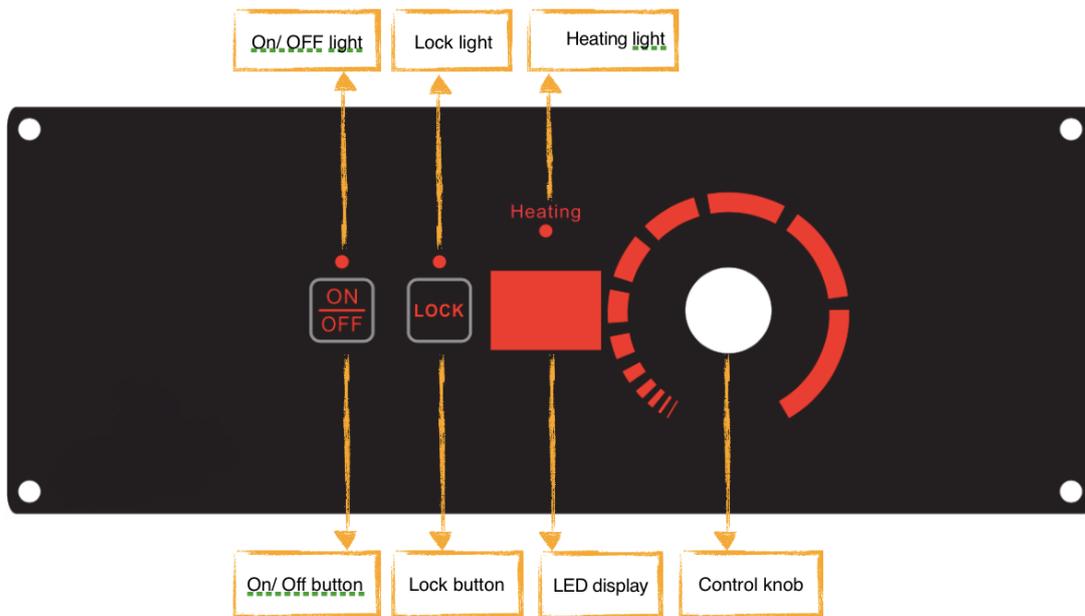
1. Ensure electrical supply matches the specifications of the data plate located on the base of the unit.
2. Put a suitable pan or pot on the central of top plate.
3. Keep pressing ON/OFF key for 2 seconds with one beep and display will show '0' for 10 seconds. Without step 4 performed, the machine will be shut off.
4. Select +, - or preset power key within 10 seconds to turn on the machine; otherwise the unit will shut off automatically for safety reason.

### Choose Cooking Method

1. Turning the knob to select power level from 1 to 12 as you prefer. The LED monitor will show the level you chose.

### Safety Lock

1. In operation, to lock the unit, press Lock button for 3 seconds. And lock light will be turned on.
2. While the unit is locked, the panel cannot be operated, but the on/off key can be pressed to turn off.
3. In off mode, press lock button for 3 seconds will lock all the operations (even turning on), the lock key will be lighting.
4. Press lock-button until lock-light is off, then it's unlocked.





## TROUBLE SHOOTING

By digital display	Beep	Why / Action Taken
No display	30 short + 1 long	No pot is detected (or 'pan/pot isn't suitable for induction heating) ⇒ Place an induction compatible pot/pan on top,
E6	1 long 4 short	Too high voltage variation ⇒ Wait electricity normal, then try again. ⇒ Check power-supply is normal by electrician,
E7	1 long 2 short	Over-heating: ambient temperature ⇒ Check if fan is still running normally, ⇒ Check if air-intake & air-outlet are blocked,
E4	18 short 1 long	Over-heating: empty pot
E9	2 long 1 short	Over-heating: ambient temperature Or, circuit is abnormal ⇒ Wait for cool-down, then try again, ⇒ Call service-center
EA	2 long 2 short	Over-current: coil current is high ⇒ Use another pot/pan, try again, ⇒ Call service-center
E5	3 short 1 long	Over-heating: coil (wires) ⇒ Wait for cool-down, try again, ⇒ Call service center,
E2	1 long	Over-time protection: no touch on panel & pot / pan in 2hours ⇒ Turn on & try again,
Eb	1 long	Communication Error: between 'generator & control panel' ⇒ check if external connectors are well-connected, ⇒ call service-center to check internal connectors,
EC	3 times of 1 long + 1 short	Main PCB failure: call service-center to check.



### List of service organizations:

**CZ: RM GASTRO CZ s.r.o.**, Náchodská 818/16, Praha 9  
Tel. +420 281 926 604, [info@rmgastro.cz](mailto:info@rmgastro.cz), [www.rmgastro.com](http://www.rmgastro.com)

**SK: RM Gastro Slovakia**, Rybárska 1, Nové Město nad Váhom  
Tel.: +421 32 7717061, [obchod@rmgastro.sk](mailto:obchod@rmgastro.sk), [www.rmgastro.sk](http://www.rmgastro.sk)

**PL: RM GASTRO Polska Sp.z o.o.**, ul. Skoczowska 94, 43-450 Ustroń  
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