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1811

NOVY®

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1 GENERAL INFORMATION

- Please read these operating instructions carefully. They contain information about installation, operation, safety and maintenance you need to be aware of.
- This appliance is for domestic use only.
- Check the condition of the appliance and the installation material before installing. Carefully remove the appliance out of the packaging. Be careful not to use sharp knives to open the box.
- Please keep these instructions to pass on to future users.
- Disposal of transport packaging and old appliance. Your new appliance was sent to you in protective packaging. All utilised materials are environmentally safe and recyclable. Please help us by disposing of the packaging in an environmentally friendly manner.
- Old appliances are not worthless rubbish. Valuable raw materials can be reclaimed by recycling old appliances. This appliance is identified according to the European Directive 2002/96/EC on waste electrical and electronic equipment. Please ask your dealer or inquire at your local authority about current means of disposal.



This manual makes use of a number of symbols. The meaning of these symbols are given below.

Symbol	Meaning	Action
	Indication	Explanation of an indication on the appliance
	Warning	This symbol indicates an important tip or a dangerous situation.

Follow this instruction to avoid injury and material damage.

2. SAFETY

2.1 Precautions before using

- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- The cooking plate can not be used as freestanding or as working surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use any extension cable to connect it.

2.2 Using the appliance

-  Before using for the first time, clean your hob with

a damp cloth, and then dry the surface thoroughly. Do not use detergent which risks causing blue-tinted colour on the glass surface.

- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Make sure no cable of any fixed or moving appliance contacts with the glass or the hot saucepan.
- Never cover the appliance with a cloth or a protection sheet. This is supposed to become very hot and catch fire.
- Switch the heating zones off after using.
- Keep an eye on the cooking using grease or oils: that may quickly ignite.
- Magnetically objects (credit cards, floppy disks, calculators) should not be placed near to the engaged appliance.
- Be careful not to burn yourself while or after using the appliance.
- This appliance can be used by children aged from 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.
- Cleaning and user maintenance shall not be made by children without supervision.

2.3 Precautions not to damage the appliance

- Raw pan bottoms or damaged saucepans (not enamelled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the vitroc ceramic.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not put or leave empty saucepans on the vitroc ceramic hobs.
- Sugar, synthetic materials or aluminium sheets must not contact with the heating zones. These may cause breaks or other alterations of the vitroc ceramic glass by cooling: switch on the appliance and take them immediately out of the hot heating zone (be careful: do not burn yourself).
- **WARNING: Danger of fire:** do not store items on the cooking surface.
- Never place any hot container over the control panel.
- If a drawer is situated under the embedded appliance, make sure the space between the content of the drawer and the inferior part of the appliance is large enough (2 cm). This is essential to guaranty a correct ventilation.
- Never put any inflammable object (ex. sprays) into the drawer situated under the vitroc ceramic hob. The eventual cutlery drawers must be resistant to heat.

2.4 Precautions in case of appliance failure

- If a defect is noticed, switch on the appliance and turn off the electrical supplying.
- If the ceramic glass is cracked or fissured, you must unplug the appliance and contact the after sales service.

- Repairing has to be done by specialists. Do not open the appliance by yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

2.5 Other protections

- Note sure that the container pan is always centred on the cooking zone. The bottom of the pan must have to cover as much as possible the cooking zone.
- For the users of pacemaker, the magnetic field could influence its operating. We recommend getting information to the retailer or of the doctor.
- Do not to use aluminium or synthetic material containers: they could melt on still hot cooking zones.
- **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.



The use of either poor quality pot or any induction adaptor plate for non-magnetic cookware results in a warranty breach. In this case, the manufacturer cannot be held responsible for any damage caused to the hob and/or its environment.

3 DESCRIPTION OF THE APPLIANCE

The unit is an induction cooking plate with integrated table top extraction. The induction cooking plate has four cooking zones and the ventilation tower for removing the cooking fumes is in the centre of the cooking plate.

The cooking plate and the extraction are operated separately. You will find an explanation of the operation of the unit further on in this manual.

3.1 Technical characteristics

Type	1811-001
Total power	7400 W
Energy consumption for the hob EChob**	187.4 Wh/kg
Heating zone	220 x 180 mm
Minimum detection	Ø 100 mm
Nominal level*	2100 W
Power level*	2600 W
Super Power level*	3700 W
Cookware **	Ø 150 mm
Energy consumption ECcw**	182.8 Wh/kg
Cookware **	Ø 180 mm
Energy consumption ECcw**	190.6 Wh/kg
Cookware **	Ø 210 mm (x2)
Energy consumption ECcw**	188.1 Wh/kg

* The given power may change according to the dimensions and material of the pan.

**Calculated according to the method of measuring performance (EN 60350-2).

3.2 Induction principle

An induction coil is located under each heating zone. When it is engaged, it produces a variable electromagnetic field which produces inductive currents in the ferromagnetic bottom plate of the pan. The result is a heating-up of the pan located on the heating zone.

Of course the pan has to be adapted:

- All ferromagnetic pans are recommended (please verify it thanks a little magnet): cast iron and steel pans, enamelled pans, stainless-steel pans with ferromagnetic bottoms...
- Are excluded: copper, pure stainless-steel, aluminium, glass, wood, ceramic, stoneware,...

The induction heating zone adapts automatically the size of the pan. With a too small diameter the pan doesn't work. This diameter is varying in function of the heating zone diameter.

If the pan is not adapted to the induction hob the display will show [U].

3.3 Noises using induction

When using an induction cooking plate, all kinds of noises may occur. These noises are dependent on the construction and the materials of the bottom of the cooking utensils.

Humming

This occurs when cooking at a higher power and this is caused by the amount of energy that is transferred from the cooking plate to the cooking utensils.

The noise disappears or becomes weaker when you set the cooking plate to a lower position.

Sputtering

This noise occurs when the utensils consist of layers of different materials.

The noise is caused by vibrations in the areas where the different material layers touch each other.

Whistling

Such noises generally arise when cooking with utensils consisting of layers of different materials and when two adjacent cooking zones are used simultaneously at maximum power. The whistling noise disappears or becomes weaker when you set the cooking plate to a lower position.

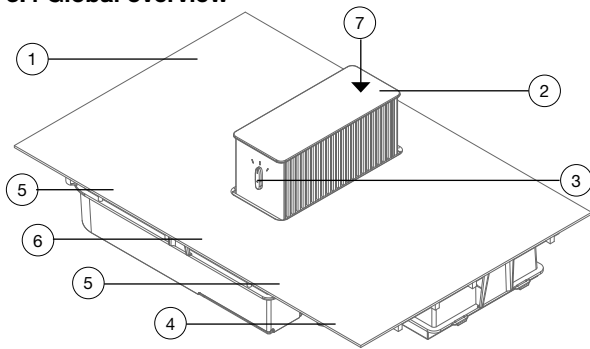
Clicking

At lower power positions clicking noises may occur at electronic switches.

Buzzing

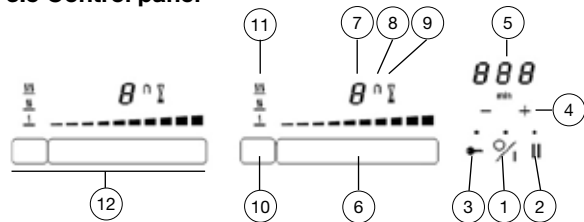
A buzzing sound may occur when the fan is switched on. This fan cools the electronics at intensive use of the cooking plate. When the temperature is too high, the fan will keep running after the cooking plate has been switched off.

3.4 Global overview

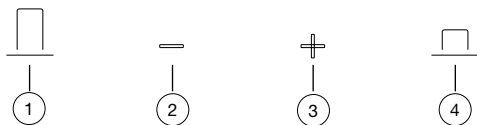
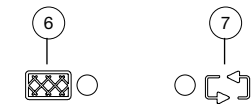


- ① Induction cooking plate
- ② Suction tower
- ③ Valve operation
- ④ Operation of the cooking plate
- ⑤ Operation of the cooking zones
- ⑥ Operation of the extraction
- ⑦ Fat filters (in the suction tower)

3.5 Control panel



- ① On/off key for the cooking plate
- ② Stop & Go key
- ③ Locking key
- ④ Timer key
- ⑤ Timer indication
- ⑥ Zone for slider operation and timer (front zone)
- ⑦ Power level indication
- ⑧ Bridge lamp
- ⑨ Timer lamp
- ⑩ Key for keeping warm
- ⑪ Lamps for keeping warm
- ⑫ Operation of the rear cooking zone



- ① Switch on and off and run-out function
- ② Decrease the extraction power
- ③ Increase the extraction power

- ④ Low position of extraction
- ⑤ Indication of power levels for extraction
- ⑥ Cleaning indication for fat filter
- ⑦ Cleaning indication for recirculation filter

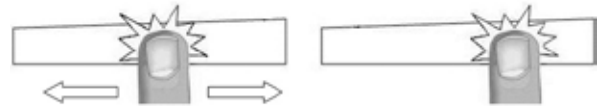
4 USE OF THE UNIT

4.1 Sensitive touch

Your ceramic hob is equipped with electronic controls with sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a “beep” sound.

⚠ In the case of a general use press only one key at the same time.

To select the power with the slider, **slide your finger on the “SLIDER” zone**. You can already have a direct access if you put your finger directly on the chosen level.



4.2 Operation of the cooking plate

4.2.1 Starting-up

Start up / switch off the hob:

Actie	Control panel	Display
To start	press key [0/I]	[0]
To stop	press key [0/I]	nothing or [H]

Start up / switch off a heating zone:

Actie	Control panel	Display
To set (adjust the power)	slide on the “SLIDER” to the right or to the left	[0] to [9]
To stop	slide to [0] on “SLIDER”	[0] or [H]

If no action is made within 20 second the electronics returns in waiting position.

4.2.2 Pan detection

The pan detection ensures a perfect safety. The induction doesn't work:

- If there is no pan on the heating zone or if this pan is not adapted to the induction. In this case it is impossible to increase the power and the display shows [U]. This symbol disappears when a pan is put on the heating zone.
- If the pan is removed from the heating zone the operation is stopped. The display shows [U]. The symbol [U] disappears when the pan is put back to the heating zone. The cooking continues with the power level set before.

After use, switch the heat element off: don't let the pan detection [U] active.

4.2.3 Residual heat indication

After the switch off of a heating zone or the complete stop of the hob, the heating zones are still hot and indicates [H] on the display.

The symbol [H] disappears when the heating zones may be touched without danger.

As far as the residual heat indicators are on light, don't touch the heating zones and don't put any heat sensitive object on them. There are risks of burn and fire.

4.2.4 Power and Super Power function

Power [P] and Super Power [,, ||] grant a boost of Power to the selected heating zone.

If this function is activated the heating zones work during 10 minutes with an ultra high Power.

This is foreseen for example to heat up rapidly big quantities of water, like nuddles

Start up / Stop the Power:

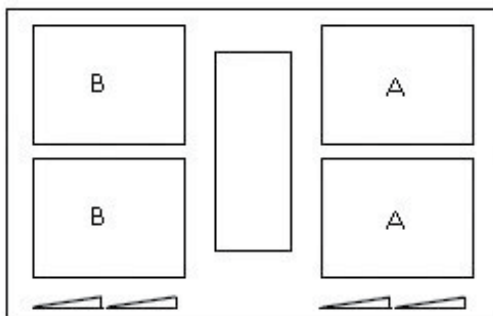
Action	Control panel	Display
Start up the Power	Slide to the end of the "SLIDER" or press directly on the end of the "SLIDER"	[P]
Stop the Power	Slide on the "SLIDER"	[9] to [0]

Start up / Stop Super Power:

Action	Control panel	Display
Start up the Power	Slide to the end of the "SLIDER" or press directly on the end of the "SLIDER"	[P]
Start up Super Power	Re-press key [P]	[,, and P]
Stop the Super Power	Slide on the "SLIDER"	[P] to [0]
Stop Power	Slide on the "SLIDER"	[9] to [0]

Power management:

The table is divided in 2 separate sets of heating zones, each set having a maximum power.



If the selected heating levels for both zones exceed the maximum available amount of power, the power man-

agement function is automatically reducing the power from one of these zones. The display of this zone is first blinking; the level is then automatically reduced to the highest suitable position.

Heating zone selected	The other heating zone: (example: power level 9)
[P] is displayed	[9] goes to [8] and blinks

It is possible to activate the booster function (or double booster) on several cooking zones at the same time, for this it is necessary to use the zones in a discriminant way (A-B).

4.2.5 Timer

The timer is able to be used simultaneous with all heating zones and this with different time settings (from 0 to 999 minutes) for each heating zone.

Setting and modification of the cooking time:

Action	Control panel	Display
Select the power level	slide on the "SLIDER"	[1] to [P]
Select the Timer	Press simultaneously key [-] and [+] from the timer until the desired display is on	Timer display on
Decrease the time	Press key [-] from the timer	[60] to 59, 58...
Increase the time	Press key [+] from the timer	Time increase

After a few seconds, the [min] display stops with blinking. The time is confirmed and the timer starts.

To stop the cooking time:

Action	Control panel	Display
Select the Timer	Press simultaneously key [-] and [+] from the timer until the desired display is on	Timer display on
Stop the time	Press key [-] from the timer	[000]

If several timers are activated, repeat the process.

Egg timer function:

Egg timer is an independent function. It stops as soon as a heating zone starts up. If the egg timer is on and the hob is switched off, the timer continues until time runs out.

Action	Control panel	Display
Activate the hob	press display [0/I]	[0]
Select the Timer	Press simultaneously key [-] and [+] from the timer	[000]
Decrease the time	Press key [-] from the timer	[60] to 59, 58...
Increase the time	Press key [+] from the timer	Time increase

Automatic stop at the end of the cooking time:

As soon as the selected cooking time is finished the timer displays blinking [000] and a sound rings. To stop the sound and the blinking, press the key [-] and [+].

4.2.6 Automatic cooking

All the cooking zones are equipped with an automatic cooking device. The cooking zone starts at full power during a certain time, and then reduces automatically its power on the pre-selected level.

Start-up:

Action	Control panel	Display
Power level selection (for example « 7 »)	slide on the "SLIDER" to [7] and stay 3s	[7] is blinking with [A]

Switching off the automatic cooking:

Action	Control panel	Display
Power level selection	slide on the "SLIDER"	[0] to [9]

4.2.7 Stop&Go function

This function brakes all the hob's cooking activity temporarily and allows restarting with the same settings.

Start up/stop the pause function:

Action	Control panel	Display
Engage pause	press [II]	[II] and control light on
Stop the pause	press [II] Press on the animated "slider"	"Slider" animated previous settings

4.2.8 Recall Function

After switching off the hob (0/I), it is possible to recall the last settings.

- cooking stages of all cooking zones (Booster)
- minutes and seconds of programmed cooking zone-related timers
- Keep warm function
- Automatic cooking

The recall procedure is following:

- Press the key [0/I]
- Then press [II] before the light stops blinking. The previous settings are again active.

4.2.9 "Keep warm" Function

This function allows the reach and automatically maintains at the temperature of 42, 70 or 94°C. This will avoid liquids overflowing and fast burning at the bottom of the pan.

To engage, to start the function "Keep warm":

Action	Control panel	Display
42°C to engage	Press once on key [Keep warm]	[U] and [⏴]
70°C to engage	Press twice on key [Keep warm]	[U] and [⏴]
94°C to engage	Press 3 times on key [Keep warm]	[U] and led [⏴]
To stop	Slide on the "SLIDER" or press key [Keep warm] until [0]	[0] to [9] [0]

The maximum duration of keeping warm is 2 hours.

4.2.10 Bridge and automatic Bridge Function

This function allows the use of 2 cooking zones at the same time with the same features as a single cooking zone. With this function the Booster function is allowed on the left and right zones.

Action	Control panel	Display
Activate the hob	Press display [0/I]	[0]
Activate the bridge	Press simultaneously on [Keep warm key] of the 2 cooking zones	[0] and [II]
Increase bridge	Slide on the "SLIDER" witch indicates the power	[1 to 9]
Stop the bridge	Press simultaneously on [Keep warm key] of the 2 cooking zones	[0]

4.2.11 Grill Function

This function allows the optimal use of the grill plate with combining two areas and using appropriate powers.

Action	Control panel	Display
Activate the hob	Press display [0/I] put the grill plate on the 2 zones to use	[0] [II] blink
Activate the Grill	Press simultaneously on the « SLIDER » of the 2 cooking zones	[⏴]
Increase the Grill	Slide on the "SLIDER" witch indicates the power	power level on the slider
Stop the Grill	Press simultaneously on the « SLIDER » of the 2 cooking zones	[0]

4.2.12 Control panel locking

To avoid modification of the setting of the cooking zones, in particular during cleaning, the control panel can be locked (with exception to the On/Off key [0/I]).

Action	Control panel	Display
Locking the hob	Press [🔒] during 6s	locking light on
Unlock the hob	Press [🔒] during 6s	locking light off

4.3 Operation of the ventilation tower

4.3.1 Switch on and off and run-out function

ATTENTION: when switching on the extraction, the tower in the centre of the induction cooking plate automatically moves up. Make sure no objects are on the tower.

Action	Control panel	Display
Switch on	press [⏸] and hold for two seconds	the white LED lights up
Run-out function	press [⏸]	the white LED flashes
Switch off	press [⏸]	no indication

Switch off with 30 minute delay: Switch the hood off 30 minutes after cooking is finished. The delay function is set to 30 minutes. Use the delay function to get the best results out of the monoblock filter.

4.3.2 Increase and decrease the power level

Action	Control panel	Display
Switch on	press [⏸] and hold for two seconds	the white LED lights up
Increase the power	press [+]	The white LEDs will light up more intensely (a total of four LEDs)
Decrease the power	press [-]	The white LEDs will light up less intensely until they are off

4.3.3 Low position of extraction

With the [symbol] key you can select a fixed set power with which the tower will remain at a low level. This function could be used for cooking an egg, for example.

4.3.4 Auto-stop

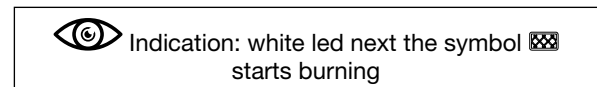
To avoid that the hood will function during a too long period, it will switch off automatically after 3 hours (when no changes to the controls have been made).

4.3.5 Concentration of the ventilation

When cooking only on one side of the cooking plate, you can concentrate the extraction of fumes on this side. Using the switch you can concentrate the extraction of fumes on the left or on the right side. This even further increases the efficiency of the unit.

4.4 Cleaning indications

4.4.1 Grease filter

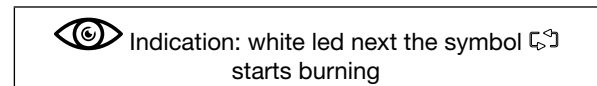


After 20 cooking hours, white led next to the symbol starts burning.

⚠ **Follow the cleaning instructions as described in the chapter Cleaning.**

After having cleaned and placed back the fat filters, reset the cleaning indication. Reset: press the symbol key for three seconds

4.4.2 Recirculation (option)



The white indicator lamp will burn after 200 working hours (time to regenerate the monoblock filter).

⚠ **Follow the cleaning instructions as described in the chapter Cleaning.**

After the regeneration and after having placed back the Monoblock filter, start up the cleaning indication again. Reset: press the symbol key for three seconds.

If the programming is not carried out, the programming is automatically set after the chimney hood has been switched on 10 times.

5 COOKING ADVICES

Pan quality

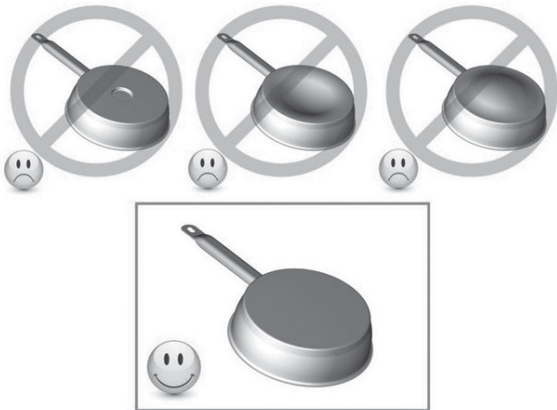
Adapted materials: steel, enamelled steel, cast iron, ferromagnetic stainless-steel, aluminium with ferromagnetic bottom.

Not adapted materials: aluminium and stainless-steel without ferromagnetic bottom, copper, brass, glass, ceramic, porcelain.

The manufacturers specify if their products are compatible induction. To check if pans are compatibles:

- Put a little water in a pan placed on an induction heating zone set at level [9]. This water must heat in a few seconds.
- A magnet sticks on the bottom of the pan.

Certain pans can make noise when they are placed on an induction cooking zone. This noise doesn't mean any failure on the appliance and doesn't influence the cooking operating.



Pan dimension

The cooking zones are, until a certain limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone. To obtain the best efficiency of your hob, please place the pan well in the centre of the cooking zone.

Examples of cooking power setting (the values below are indicative):

1 - 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 - 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 - 4	Steam	Vegetables, fish, meat
4 - 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 - 7	Medium cooking Simmering	Meat, lever, eggs, sausages Goulash, roulade, tripe
7 - 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water
P en 	Frying, roasting Boiling water	scallops, steaks Boiling significant quantities of water

6 MAINTANACE AND CLEANING

⚠ Follow all instructions described in the Safety chapter.

⚠ Before cleaning, check if the cooking plate has been fully switched off and the cooking zones have cooled down.

⚠ Follow the cleaning instructions below for a long life and optimum functioning of the unit.

6.1 Maintenance of the cooking plate

⚠ Do not clean the hob if the glass is too hot because they are risk of burn.

⚠ Do not ever use any steam-cleaner or pressure washer.

⚠ Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must be absolutely avoided.

Clean the glass of the cooking plate

Wipe the surface clean with a moist cloth or sponge, if necessary using a bit of washing-up liquid (it is best to always do this after use).

After this wipe the cooking plate dry with a dry cloth or kitchen paper.

Always make sure that all cloths used are clean in order to avoid scratching the surface.

In case of stubborn stains

Heavy contamination and stains (scaling stains, pearl-like shining stains) can best be removed when the cooking plate is still lukewarm. For this apply common cleaning agents and cleaning methods.

If this is insufficient, you can use a specific cleaning product for cleaning vitroceramic glass (e.g. vitroclean)

Boiled-over spices should first be soaked with a wet cloth and then the contamination residues can be removed with a special glass scraper for ceramic cooking plates. After this clean the cooking plate as described under item 2.

Burnt-in sugar and melted plastics are best removed immediately – while still hot – with a glass scraper.

After this clean the cooking plate as described under item 2.

Grains of sand, that may fall on the cooking plate when peeling the potatoes or washing vegetables, can cause scratches when moving the pans. Therefore make sure that no grains of sand are left on the surface.

Discolouration of the cooking plate does not have any influence on the functioning and the strength of the vitroceramic. This is not a form of damage of the cooking plate, but it is a result of not removed and therefore burnt-in residues.

Shining spots occur as a result of wear of the bottom of the pan, in particular when using cooking pans with an aluminium bottom or by using the wrong cleaning agents. These can only be removed with great difficulty using common cleaning agents. If necessary, repeat the cleaning several times.

As a result of the use of aggressive cleaning agents and of scratching bottoms of pans, the décor is rubbed off in the course of the time, leaving dark stains.

Do not use the cooking plate as a table top or for putting down utensils.

Always lift up the pans/pots and do not slide them along the glass plate.


6.2 Remove the ventilation tower and empty the reservoir

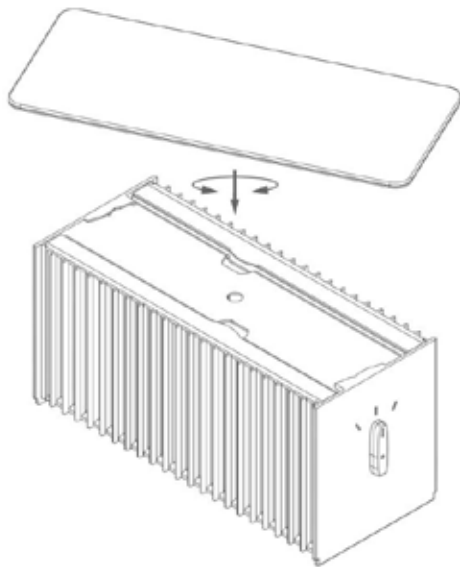
Water entering the suction opening is collected in a removable reservoir (volume 150 ml).

- Press the [symbol] key to make the tower move up.
- Hold the tower with two hands on both sides. Do not pull up the tower only by the glass.

The four white LEDs start flashing as soon as the tower is removed from the cooking plate. Do not place the tower on the cooking plate. You can see the removable reservoir through the opening. Take out the water reservoir and empty it. When this reservoir is full, it will run over in the overflow reservoir (200 ml). This can be dried with a cloth. When the overflow reservoir has become full as well, the excess water will end up in a container (100 ml). This can be dried with a cloth. You can also open a slide at the bottom of the unit to remove the water.

6.3 Cleaning the grease filters


After 20 cooking hours, white led next to the symbol  starts burning. Remove the suction tower from the cooking plate as described in section 6.2.



Turn the glass a quarter of a turn to the right to be able to remove the glass from the tower. You will see the two metal fat filters inside the tower right away.

Cleaning the filter

- in the dishwasher
- manually: in a hot solution of water and a liquid detergent. Rinse and allow to dry completely.

 **The previous instructions need to be followed. If not an increased fire hazard may occur.**

After cleaning:

- Place the filters and the glass back onto the tower.
- Place the tower back into the opening.
- Press the [] key for three seconds.

6.4 Place back the ventilation tower

Place back the removable water reservoir and the ventilation tower at their respective places in the centre of the cooking plate. A magnet keeps the ventilation tower nicely at its place. Now press the key to move the tower down and initialise it.

6.5 Regenerate the monoblock filter (in case of recirculation)


The white indicator lamp starts burning after 200 working hours (time to regenerate the monoblock filter).

If recirculation has been selected, the unit has been connected to an exhaust box with a Monoblock recirculation filter.

Regenerate the monoblock filter

- The Monoblock can be regenerated up to 12 times. This is done in the oven.
- Place the filter in the oven for 1 hour at 120°C. Provide sufficient fresh air in the room where the oven has been placed, as smells can be released. Smells can be released when baking certain kinds of fish. In this case it is best to immediately regenerate the filter in the oven.

Reset the monoblock indication

- Put the monoblock filter back in the exhaust box.
- Press the  key for three seconds.

7 WHAT TO DO IN CASE OF A PROBLEM

7.1 Indications if the cooking plate

The hob or the cooking zone doesn't start-up:

- The hob is badly connected on the electrical network.
- The protection fuse cut-off.
- The locking function is activated.
- The sensitive keys are covered of grease or water.
- An object is put on a key.

The control panel displays [U]:

- There is no pan on the cooking zone.
- The pan is not compatible with induction.
- The bottom diameter of the pan is too small.

The control panel displays [E]:

- The electronic system is defective.
- Disconnect and replug the hob.
- Call after sales

One or all cooking zone cut-off:

- The safety system functioned.
- You forgot to cut-off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction of Booster level and breaking Automatic overheating.

Continuous ventilation after cutting off the hob:

- This is not a failure, the fan continuous to protect the electronic device.
- The fan cooling stops automatically.

The automatic cooking system doesn't start-up:

- The cooking zone is still hot [H].
- The highest Booster level is set [9].

The control panel displays [U]:

- Refer to the chapter "Keep warm".

The control panel displays [II]:

- Refer to the chapter "Stop&Go"

The control panel displays [E] or [Er03] :

- An object or liquid covers the control keys. The symbol disappear as soon as the key is released or cleaned.

The control panel displays [E2] :

- The hob is overheated, let it cool and then turn it on again.

The control panel displays [E8] :

- The air inlet of the ventilator is obstructed, release it.

The control panel displays [U400] :

- The hob is not connected to the network. Check the connection and reconnect the hob.

The control panel displays [Er47] :

- The hob is not connected to the network. Check the connection and reconnect the hob.

If one of the symbols above persists, contact the SAV.

7.2 Messages at the extraction

Four flashing white LEDs:

- The suction tower has not correctly been placed in the opening. Correctly position the suction tower or clean the magnets at the bottom of the suction tower and remove any grease.

The cooker hood does not extract well. What can be the cause of this problem?

- Check the fat filter. Follow the cleaning indication. Clean the filter every two weeks on average to ensure proper passing of the fumes.
- Check the air supply in the house. As soon as the cooker hood is switched on, make sure that air is supplied by opening the grates in the windows or by opening a window.
- Check the duct for blockages or constrictions preventing proper extraction of the air.

7.3 Technical problem

In case of technical problems please contact Novy Service Department:

- For Belgium: Tel.: 056/36.51.02
- For France: Tel.: 03.20.94.06.62
- For Germany: Tel.: 0511.54.20.771

For all other countries: your local installor or Novy Belgium: +32 (0)56/36.51.02

Please supply us with the model number of your hood.

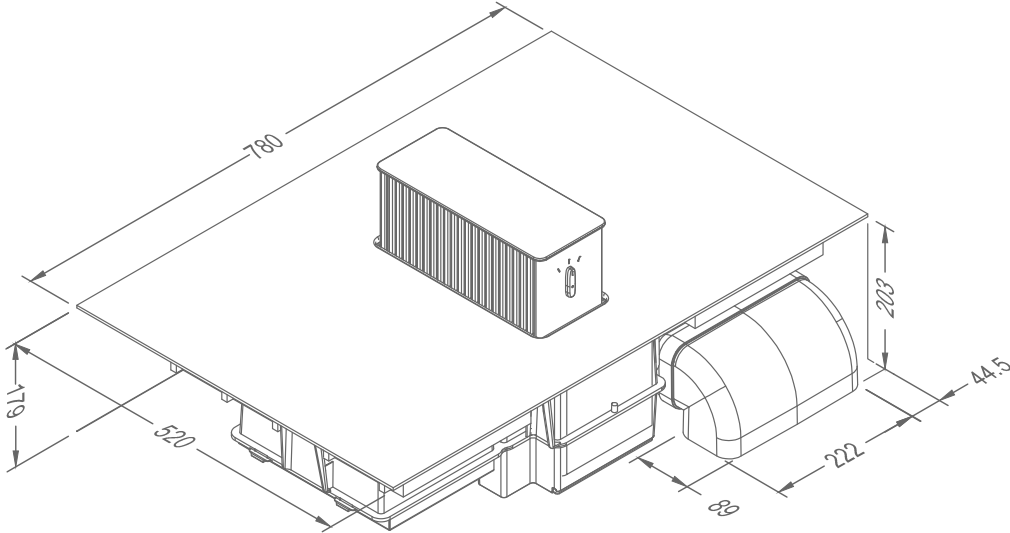
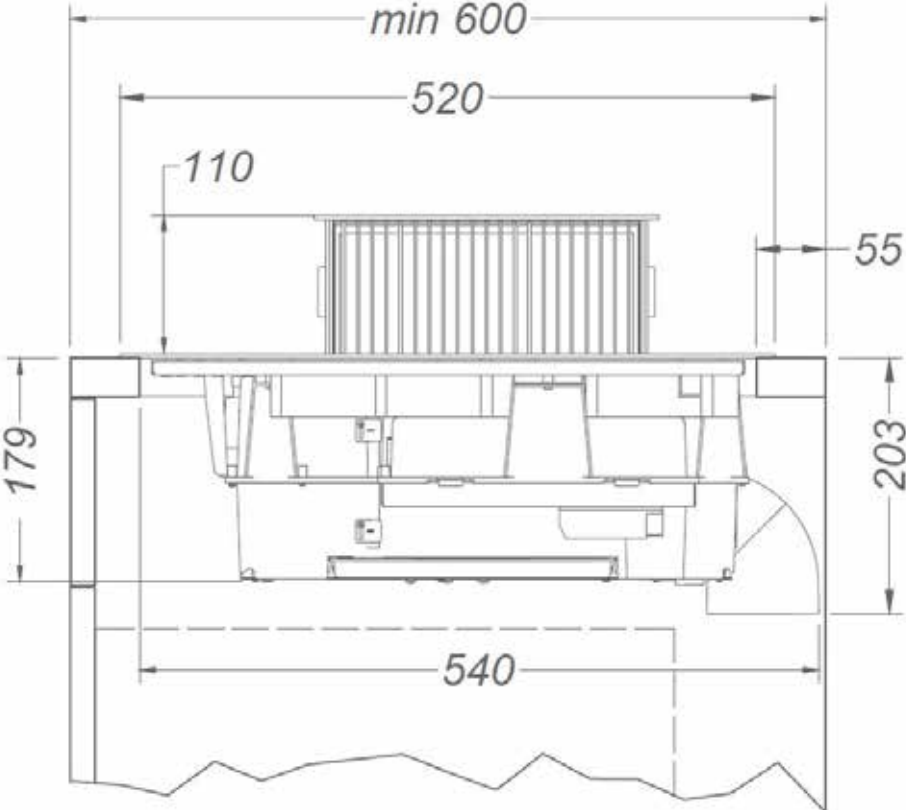


The model number can be found on the engraved plaque behind the filter.

You can make a note of the number here:

.....

Afmetingen - Dimensions - Abmessungen - Dimensions



NOVY nv behoudt zich het recht voor te allen tijde en zonder voorbehoud de constructie en de prijzen van haar producten te wijzigen.

NOVY SA se réserve le droit de modifier en tout temps et sans préavis la construction et les prix de ses produits.

Die NOVY AG behält sich das Recht vor, zu jeder Zeit und ohne Vorbehalt die Konstruktion und die Preise ihrer Produkte zu ändern.

NOVY nv
Noordlaan 6
B - 8520 KUURNE
Tel. 056/36.51.00 - Fax 056/35.32.51
E-mail : novy@novy.be
<http://www.novy.be>

France: Tél: 0320.940662
Deutschland und Österreich: Tel: +49 (0)511.54.20.771
Nederland: Tel.: +31 (0)88-0119110

GARANTIEVOORWAARDEN - LES CONDITIONS DE GARANTIE - DIE GARANTIEBEDINGUNGEN - WARRENTY CONDITIONS

BELGIË

Novy damkappen worden met de grootst mogelijke zorgvuldigheid geproduceerd. Desalniettemin kan er een defect optreden. Zowel binnen als buiten de waarborgperiode, kan de Novy technische dienst op een snelle en deskundige manier een herstelling van het toestel uitvoeren, zonder dat dit afbreuk doet aan de levensduur ervan.

Aanvang en duur van de waarborgperiode

De waarborgperiode vangt aan op de datum van aflevering door de verkoper (factuurdatum als bewijs) van het toestel bij de consument. De duur ervan bedraagt 60 maanden, maar wordt beperkt tot 12 maanden ingeval van industrieel of hiermee gelijkgesteld gebruik, bv. in hotels, pensions, ...

Beperkingen

Deze waarborg is niet geldig wanneer het gaat om fouten, veroorzaakt door normale sleet, misbruik of verwaarlozing, of door ondeskundige plaatsing. Anderzijds vervalt de waarborg wanneer het apparaat zou hersteld of omgebouwd zijn met onderdelen die niet van ons fabrikaat zijn of wanneer de identificatienummers zouden zijn verwijderd of veranderd.

Er is evenmin sprake van waarborg wanneer het apparaat zou hersteld of veranderd zijn door personen die niet door onze firma daartoe gemachtigd zijn.

De volledige lijst met beperkingen is beschikbaar op aanvraag.

De waarborgvoorwaarden gelden voor in België op de markt gebrachte en in gebruik zijnde toestellen. Bij ingebruikname in het buitenland van een in België gekocht toestel, of in België van een in het buitenland gekocht toestel moet de consument er zich van vergewissen of het toestel voldoet aan de lokale technische vereisten (gassoort, spanning, frequentie, installatievoorschriften, klimaatomstandigheden). Schade veroorzaakt door het niet geschikt zijn van het toestel en de noodzakelijke of gewenste aanpassingen vallen niet onder de waarborgvoorwaarden.

Aanvraag tot herstelling

Wanneer een onderdeel defect bevonden wordt, dient het via de vakhandelaar of keukeninstallateur te worden teruggestuurd aan ons adres, ontdaan van alle andere onderdelen en vergezeld van een aanvraag tot vervanging onder waarborg door afzender alsmede van dit certificaat en factuur.

Tel. nr Technische Dienst NOVY (te contacteren bij defect): 056-36 51 02

Hou dit document steeds bij de hand

BELGIQUE

Les hottes Novy sont toujours fabriquées avec le plus grand soin possible. Cela n'exclut pas l'éventualité d'un défaut. Le service technique de Novy peut réparer votre appareil rapidement et correctement, aussi bien durant la période de garantie, qu'après, sans porter préjudice à sa durée de vie.

Début et durée de la période de garantie

La période de garantie débute à la date de livraison par le vendeur au domicile du client (la date de la facture fait foi). La durée est 60 mois, limitée à 12 mois pour une utilisation industrielle ou comparable, dans les hôtels, pensions, ...

Limitations

Cette garantie n'est pas valide quand il s'agit de défauts suite à l'usure normale, une utilisation non conforme ou négligence ou à une installation non conforme. D'autre part, la garantie est annulée si l'appareil a été réparé ou modifié avec des pièces qui ne sont pas d'origine, ou lorsque les numéros d'identification ont été démontés ou modifiés.

La garantie ne sera pas non plus applicable quand l'appareil a été réparé ou modifié par une personne non autorisée par notre entreprise.

La liste complète des limitations est disponible sur demande.

Les conditions de garantie sont valides pour les appareils commercialisés et utilisés en Belgique. Lorsque l'appareil acheté en Belgique est utilisé à l'étranger ou un appareil acheté à l'étranger est utilisé en Belgique, il incombe au consommateur de vérifier si l'appareil correspond aux exigences techniques locales (type de gaz, tension, fréquence, conditions d'installation, conditions climatiques). Les dégâts occasionnés par une utilisation non conforme ou adéquate et les adaptations nécessaires ou souhaités ne sont pas concernés par les conditions de la garantie.

Demande de réparation

En cas de pièce défectueuse, il convient de vous adresser au commerçant spécialisé ou installateur

de cuisine qui la renverra à l'usine, accompagné de votre demande de remplacement sous garantie, du certificat de garantie et de votre facture.

Tél. No du service technique de NOVY (à contacter en cas d'un défaut): 056-36 51 02

Gardez ce document toujours à portée de main.

BELGIEN

Dunstabzugshauben von Novy werden mit größtmöglicher Sorgfalt hergestellt. Dennoch kann es zu einem Defekt kommen. Sowohl während der Garantiefrist als auch darüber hinaus kann der technische Dienst von Novy das Gerät schnell und fachkundig reparieren, ohne dass dies die Lebensdauer des Gerätes beeinträchtigt.

Beginn und Dauer der Garantiefrist

Die Garantiefrist beginnt an dem Tag, an dem der Verkäufer (Rechnungsdatum gilt als Beleg) das Gerät an den Verbraucher liefert. Die Garantiefrist beträgt 60 Monate, wird jedoch bei industrieller oder vergleichbarer Nutzung z. B. in Hotels, Pensionen, ... auf 12 Monate verkürzt.

Einschränkungen

Diese Garantiefrist hat keine Gültigkeit, wenn es um Fehler geht, die auf normalen Verschleiß, Missbrauch bzw. mangelnde Pflege oder nicht sachkundige Aufstellung zurückzuführen sind. Andererseits erlischt der Garantieanspruch, wenn das Gerät mit Teilen repariert oder umgebaut wird, die nicht von unserem Hersteller stammen, oder wenn die Gerätekennummern entfernt oder verändert werden.

Ein Garantieanspruch liegt ebenso wenig vor, wenn das Gerät von Personen repariert oder verändert wird, die nicht die entsprechende Zulassung unserer Firma besitzen.

Die vollständige Liste der Einschränkungen erhalten Sie auf Anfrage.

Die Garantiebedingungen gelten für in Belgien auf den Markt gebrachte und verwendete Geräte. Bei Inbetriebnahme eines in Belgien erworbenen Gerätes im Ausland oder eines im Ausland erworbenen Gerätes in Belgien hat sich der Verbraucher zu vergewissern, ob das Gerät den lokalen technischen Anforderungen (Gasqualität, Spannung, Frequenz, Installationsvorschriften, Klimabedingungen) gerecht wird. Schäden, die auf die Tatsache zurückzuführen sind, dass das Gerät für den gewünschten Verwendungszweck nicht geeignet ist und die notwendigen oder gewünschten Änderungen unangemessen sind, fallen nicht unter die Garantiebedingungen.

Reparaturanfrage

Wird ein Defekt an einem Ersatzteil festgestellt, ist es über den Fachhändler oder den Küchenbauer an unsere Adresse zurückzuschicken, und zwar vollständig ausgebaut und versehen mit einer Anfrage des Absenders zum Austausch im Rahmen des Garantieanspruchs sowie dieses Zertifikats und der Rechnung.

Telefonnummer Technischer Dienst NOVY (bei einem Defekt): +32-(0)56-36 51 02.

Bewahren Sie dieses Dokument immer griffbereit auf.

FRANCE

Les hottes Novy sont toujours fabriquées avec le plus grand soin possible. Cela n'exclut pas l'éventualité d'un défaut. Le service technique de Novy peut réparer votre appareil rapidement et correctement, aussi bien durant la période de garantie, qu'après, sans porter préjudice à sa durée de vie.

Début et durée de la période de garantie

La période de garantie débute à la date de livraison par le vendeur au domicile du client (la date de la facture fait foi). La durée est 60 mois, limitée à 12 mois pour une utilisation industrielle ou comparable, dans les hôtels, pensions, ...

Limitations

Cette garantie n'est pas valide quand il s'agit de défauts suite à l'usure normale, une utilisation non conforme ou négligence ou à une installation non conforme. D'autre part, la garantie est annulée si l'appareil a été réparé ou modifié avec des pièces qui ne sont pas d'origine, ou lorsque les numéros d'identification ont été démontés ou modifiés. La garantie ne sera pas non plus applicable quand l'appareil a été réparé ou modifié par une personne non autorisée par notre entreprise.

La liste complète des limitations est disponible sur demande.

Les conditions de garantie sont valides pour les appareils commercialisés et utilisés en France. Lorsque l'appareil acheté en France est utilisé à l'étranger ou un appareil acheté à l'étranger est utilisé en France, il incombe au consommateur

de vérifier si l'appareil correspond aux exigences techniques locales (type de gaz, tension, fréquence, conditions d'installation, conditions climatiques). Les dégâts occasionnés par une utilisation non conforme ou adéquate et les adaptations nécessaires ou souhaités ne sont pas concernés par les conditions de la garantie.

Demande de réparation

En cas de pièce défectueuse, il convient de vous adresser à votre revendeur ou installateur de cuisine qui la renverra à l'usine, accompagné de votre demande de remplacement sous garantie, du certificat de garantie et de votre facture.

DEUTSCHLAND und ÖSTERREICH

Dunstabzugshauben von Novy werden mit größtmöglicher Sorgfalt hergestellt. Dennoch kann es zu einem Defekt kommen. Sowohl während der Garantiefrist als auch darüber hinaus kann der technische Dienst von Novy das Gerät schnell und fachkundig reparieren, ohne dass dies die Lebensdauer des Gerätes beeinträchtigt.

Beginn und Dauer der Garantiefrist

Die Garantiefrist beginnt an dem Tag, an dem der Verkäufer (Rechnungsdatum gilt als Beleg) das Gerät an den Verbraucher liefert. Die Garantiefrist beträgt vierundzwanzig Monate.

Einschränkungen

Diese Garantiefrist hat keine Gültigkeit, wenn es um Fehler geht, die auf normalen Verschleiß, Missbrauch bzw. mangelnde Pflege oder nicht sachkundige Aufstellung zurückzuführen sind. Andererseits erlischt der Garantieanspruch, wenn das Gerät mit Teilen repariert oder umgebaut wird, die nicht von unserem Hersteller stammen, oder wenn die Gerätekennummern entfernt oder verändert werden.

Ein Garantieanspruch liegt ebenso wenig vor, wenn das Gerät von Personen repariert oder verändert wird, die nicht die entsprechende Zulassung unserer Firma besitzen.

Die vollständige Liste der Einschränkungen erhalten Sie auf Anfrage.

Die Garantiebedingungen gelten für in Belgien auf den Markt gebrachte und verwendete Geräte. Bei Inbetriebnahme eines in Belgien erworbenen Gerätes im Ausland oder eines im Ausland erworbenen Gerätes in Belgien hat sich der Verbraucher zu vergewissern, ob das Gerät den lokalen technischen Anforderungen (Gasqualität, Spannung, Frequenz, Installationsvorschriften, Klimabedingungen) gerecht wird. Schäden, die auf die Tatsache zurückzuführen sind, dass das Gerät für den gewünschten Verwendungszweck nicht geeignet ist und die notwendigen oder gewünschten Änderungen unangemessen sind, fallen nicht unter die Garantiebedingungen.

Reparaturanfrage

Wird ein Defekt an einem Ersatzteil festgestellt, ist es über den Fachhändler oder den Küchenbauer an unsere Adresse zurückzuschicken, und zwar vollständig ausgebaut und versehen mit einer Anfrage des Absenders zum Austausch im Rahmen des Garantieanspruchs sowie dieses Zertifikats und der Rechnung. Bewahren Sie dieses Dokument immer griffbereit auf.

NOVY NEDERLAND B.V.

Garantietermijn en dekking

Een storing is een openbaring van een technisch gebrek aan het huishoudelijk apparaat, ten gevolge van een materiaal-, ontwerp- en/of productiefout, waardoor het normaal functioneren van het apparaat onmogelijk is. Met inachtneming van de onderstaande voorwaarden, wordt door Novy Nederland B.V. 5 jaar garantie verleend. De garantie gaat in op de datum van aankoop zoals die vermeld staat op de aankoopnota van de desbetreffende keukendetailist/installateur. In het 1e en 2e jaar krijgt u bij optredende storing aan uw Novy-apparaat volledige garantie op materiaal, voorrijkosten en arbeidsloon. Bij storingen die optreden in het 3e, 4e of 5e jaar geeft deze garantie recht op vergoeding van de te vervangen onderdelen. Bij een servicebezoek in het 3e, 4e of 5e jaar worden alleen de op dat moment geldende voorrijkosten en arbeidsloon in rekening gebracht. Bij de openbaring van een storing binnen 6 maanden na aflevering, wordt vermoed dat de storing reeds bij aflevering aanwezig was. Servicebezoeken worden uitsluitend op werkdagen tussen 8:00 en 17:00 uur uitgevoerd en vinden uitsluitend in Nederland plaats. Deze garantie van het huishoudelijke apparaat geldt niet bij een toepassing in een niet-huishoudelijke situatie. De garantie is overdraagbaar op eigenaar en/of adres.

Beperkingen

De garantie heeft geen betrekking op onderdelen

zoals lampen, glasplaten, vetfilters, geurfilters, snoer, steker en losse accessoires. Op de garantie kan geen aanspraak worden gemaakt bij gebreken aan het apparaat die terug te voeren zijn op onjuist gebruik, ondeugdelijk onderhoud, onachtzaamheid, het niet juist handelen volgens de bepalingen in de gebruiksaanwijzing of de montage-instructie, gebreken die te wijten zijn aan installatiefouten of gebreken die de werking of de waarde van het apparaat niet noemenswaardig beïnvloeden. Eveneens kan er geen aanspraak op de garantie worden gedaan bij beschadigingen die ontstaan zijn door de gebruiker of derden, defecten en beschadigingen van het apparaat als gevolg van gebeurtenissen die gewoonlijk verzekerd zijn onder een inboedelverzekering of gebeurtenissen die buiten het normale gebruik van het apparaat vallen. Bij een apparaat die ingebouwd is geweest in de showroom van een (keuken)leverancier wordt de garantie beperkt tot de technische delen. Beschadigingen van zichtbare delen zijn uitgesloten van garantie.

Voorwaarden

Een aanspraak op de garantie vervalt indien reparaties of ingrepen worden uitgevoerd door derden die niet door Novy gemachtigd zijn, of indien apparaten worden voorzien van niet-originele onderdelen waardoor een storing ontstaat. De reparaties aan de producten worden in de regel bij de eindgebruiker uitgevoerd. De onderdelen die zijn vervangen, worden eigendom van Novy. Bij een reparatie dient te allen tijde de originele aankoopnota aan de servicemonteur te worden overlegd. De reparatie zal zoveel mogelijk tijdens het eerste bezoek worden uitgevoerd. Indien een tweede bezoek nodig is, zullen eventueel voorrijkosten en arbeidsloon in rekening worden gebracht, indien de noodzaak voor een herhaalbezoek aan de eindgebruiker toe te schrijven is.

Garantiegevallen leiden niet tot een verlenging van de garantietermijn en vormen evenmin het begin van een nieuwe garantietermijn. De garantietermijn voor ingebouwde vervangingsonderdelen eindigt gelijktijdig met de garantietermijn van het apparaat als geheel.

Indien het typeplaatje met daarop het typenummer en serienummer is verwijderd, gewijzigd of onleesbaar is, vervalt elke aanspraak op de garantie. De garantievoorwaarden gelden voor in Nederland op de markt gebrachte en in gebruik zijnde apparaten. Bij ingebruikname in het buitenland van een in Nederland gekocht apparaat, of in Nederland van een in het buitenland gekocht apparaat moet de consument zich van bewust zijn of het apparaat aan de lokale technische vereisten (bijvoorbeeld spanning, frequentie, installatievoorschriften, klimaatomstandigheden). Schade veroorzaakt door het niet geschikt zijn van het apparaat en de noodzakelijke of gewenste aanpassingen vallen niet onder de garantievoorwaarden.

Uitgebreidere of andere aanspraken, in het bijzonder aanspraken op vergoeding van buiten het apparaat ontstane schade, zijn uitgesloten, voor zover de aansprakelijkheid niet voortvloeit uit wettelijke bepalingen van dwingend recht.

Indien bij aanmelding van een storing de omschrijving van de storing niet leidt tot een vaststelling van deze storing door de servicemonteur en bovendien een verder inspectie van het apparaat ook geen vaststelling van een mogelijk ander defect oplevert, zullen voorrijkosten en arbeidsloon in rekening worden gebracht overeenkomstig op dat moment geldende tarieven.

Reparatie en eventuele vervanging van een apparaat Voor zover herstelwerkzaamheden door Novy Nederland B.V. redelijkerwijs niet mogelijk zijn, wordt op verzoek van de eindgebruiker binnen de genoemde garantietermijn een gelijkwaardige vervangend apparaat aangeboden. Bij een levering van een vervangend apparaat behoudt Novy Nederland B.V. zich het recht voor een redelijke gebruiksvergoeding in rekening te brengen voor de tot dan toe genoten gebruiksduur.

Aanvraag voor een service

In geval van een storing kunt u contact opnemen met uw (keuken)leverancier. Voor een goede en snelle afhandeling is het noodzakelijk dat u bij het melden van een service het type nummer van uw apparaat bij de hand heeft.

Onderdelen bestellen

Voor het bestellen van onderdelen kunt u zich wenden tot:

Novy Nederland B.V.

T (088)-0119100

E info@novynederland.nl

I www.novynederland.nl

Waarborgcertificaat NOVY dampkappen

Certificat de garantie hottes NOVY

Garantie Zertifikat NOVY Dunsthauben

Warrenty certificate NOVY hoods

Naam/Nom/Name/Name:

Adres/Adresse/Adresse/Adress:

Faktuurdatum/Date de facturation

Datum der Rechnung/Invoice Date