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You can read the recommendations in the user guide, the technical guide or the installation guide for INDESIT VIA640C. You'll find the answers to all your questions on the INDESIT VIA640C in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual INDESIT VIA640C
User guide INDESIT VIA640C
Operating instructions INDESIT VIA640C
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Instruction manual INDESIT VIA640C

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Manual abstract:

? @@? @@Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. ? 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. ? WARNING: Danger of fire: do not store items on the cooking surfaces. ? WARNING: If the surface in glassceramic is cracked, switch off the appliance to avoid the possibility of electric shock. ?Never use steam cleaners or pressure cleaners on the appliance. ?The appliance is not intended to be operated by means of an external timer or separate remote control system. ? Do not place metal objects (knives , spoons , pan lids , etc.) on the hob as they may become hot.

? After use, switch off the hob element by its control and do not rely on the pan detector. ? Le present appareil peut tre utilis par des enfants de plus de 8 ans et par des personnes presentant des capacits physiques, sensorielles ou mentales rduites ou n'ayant pas l'exprience ou les connaissances ncessaires, condition qu'ils soient sous bonne surveillance ou qu'ils aient reu les instructions ncessaires pour une utilisation de l'appareil en toute scurit et condition qu'ils se rendent compte des dangers encourus. 6 5 3 13 14 1 15 9 10 6 7 12 GB 4 2 8 11 GB Description of the appliance Control panel FR Description de l'appareil

Tableau de bord The control panel described in this manual is only a representative example: it may not exactly match the panel on your appliance. 1 INCREASE POWER button switches on the hotplate and controls the power (see Start-up and use). 2 REDUCE POWER button controls the power and switches off the hotplate (see Start-up and use).

3 COOKING ZONE SELECTOR indicator shows a particular cooking zone has been selected and therefore various adjustments are possible. 4 COOKING ZONE SELECTOR button is used to select the desired cooking zone. 5 POWER indicator provides a visual display for the current heat level. 6 ON/OFF button switches the appliance on and off. 7 ON/OFF indicator light shows whether the appliance is on or off.

8 PROGRAMME TIMER* button controls the cooking programme times (see Start-up and use). 9 PROGRAMME TIMER* display shows which programme has been selected (see Start-up and use). 10 COOKING ZONE PROGRAMMED* indicator lights show which cooking zones are being used during a cooking programme (see Start-up and use). 11 CONTROL PANEL LOCK button prevents accidental changes to the hob settings (see Start-up and use). 12 CONTROL PANEL LOCK indicator light shows the control panel has been locked (see Start-up and use). 13 BOOSTER button* activates the booster function of the cooking zone (see Start-up and use). BOOSTER indicator light* shows that the 14 booster function has been activated. 15 TIMER* indicator light shows that the timer has been activated ! This product complies with the requirements of the latest European Directive on the limitation of power consumption of the standby mode. If no operations are carried out for a period of 2 minutes, after the residual heat indicator lights turn off and the fan stops (if present), the appliance automatically switches to the . off mode.

The appliance resumes the operating mode once the ON/OFF button is pressed. Before operating your new appliance please read this instruction booklet carefully. It contains important information concerning the safe operation, installation and maintenance of the appliance. ! Please keep these operating instructions for future reference. Pass them on to any new owners of the appliance. Keep all packaging material out of the reach of children. The appliance must be installed by a qualified professional in accordance with the instructions provided. Incorrect installation may cause harm to people and animals or may damage property. ? If the appliance is to be installed above an oven, the oven must be equipped with a forced ventilation cooling system. ? Avoid installing the hob above a dishwasher: if this cannot be avoided, place a waterproof separation device between the two appliances.

? Depending on the hob you want to install, the cabinet must have the following dimensions (see figure): 590 574 FAN-ASSISTED OVEN min. 40 mm FRONT SIDE OF HOB SUPPORTING SURFACE 30 UNDERSIDE OF HOB 53 48 52 0 50 4 56 0+ /- 1 0 49 + /- 1 56 0+ /- 1 49 0+ /- 1 Ventilation To allow adequate ventilation and to avoid overheating of the surrounding surfaces the hob should be positioned as follows: ? At a minimum distance of 40 mm from the back panel or any other vertical surfaces. ? So that a minimum distance of 20 mm is maintained between the installation cavity and the cabinet underneath. ? Kitchen cabinets adjacent to the appliance and taller than the top of the hob must be at least 600 mm from the edge of the hob. 12 40 Fixing

The appliance must be installed on a perfectly level ? 220-240V 3 ~ 50 Hz ? 400V 3 - N ~ 50 Hz ? 400V - 2+2N ~ 50 Hz GB supporting surface. Any deformities caused by improper fixing could affect the features and operation of the hob. The thickness of the supporting surface should be taken into account when choosing the length of the screws for the fixing hooks: ? 30 mm thick: 23 mm screws ? 40 mm thick: 13 mm screws Fix the hob as follows: 1. Use short flat-bottomed screws to fix the 4 alignment springs in the holes provided at the central point of each side of the hob. 2. Place the hob in the cavity, make sure it is in a central position and push down on the whole perimeter until the hob is stuck to the supporting surface.

3. For hobs with raised sides: After inserting the hob into its cavity, insert the 4 fixing hooks (each has its own pin) into the lower edges of the hob, using the long pointed screws to fix them in place, until the glass is stuck to the supporting surface. ! The screws for the alignment springs must remain accessible. ! In order to adhere to safety standards, the appliance must not come into contact with electrical parts once it has been installed. ! All parts which ensure the safe operation of the appliance must not be removable without the aid of a tool. Separate the wires and connect them in accordance with the instructions given in the following table and diagrams: Voltage and mains frequency 400V - 2+N ~ 50 Hz 220-240V 3 ~ 50 Hz 400V 3-N ~ 50 Hz Electrical cable Wire connection : yellow/green; N: the two blue wires together L1: black L2: brown : yellow/green; 400V - 2+2N ~ 50 Hz N1: blue N2: blue L1: black L2: brown Connecting the electricity supply cable to the mains If the appliance is being connected directly to the electricity mains an omnipolar switch must be installed with a minimum opening of 3 mm between contacts. ! The installer must ensure that the correct electrical connection has been made and that it is fully compliant with safety regulations. electrical connection ! The electrical connection for the hob and for any builtin oven must be carried out separately, both for safety purposes and to make extracting the oven easier.



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Before connecting the appliance to the power supply, make sure that: ? The appliance is earthed and the plug is compliant with the law. ? The socket can withstand the maximum power of the appliance, which is indicated on the data plate located on the appliance itself.

? The voltage falls within the range of values indicated on the data plate. ? The socket is compatible with the plug of the appliance. If the socket is incompatible with the plug, ask an authorised technician to replace it. Once the appliance has been installed, the power supply cable and the electrical socket must be easily accessible. ! The cable must not be bent or compressed. ! The cable must be checked regularly and replaced by authorised technicians only. ! The manufacturer declines any liability should these safety measures not be observed. ! Do not remove or replace the power supply cable for any reason. Its removal or replacement will void the warranty and the CE marking. INDESIT does not assume liability for accidents or damage arising from replacement/removal of the original power supply cable.

Replacement can only be accepted when carried out by personnel authorised by INDESIT and using an original spare part. Single-phase connection The hob is equipped with a pre-connected electricity supply cable, which is designed for single-phase connection. Connect the wires in accordance with the instructions given in the following table and diagrams: Voltage and mains frequency Electrical cable Wire connection : yellow/green 220-240V 1+N ~ 50 Hz N: the two blue wires together L: brown and black together Other types of connection If the mains supply corresponds with one of the following: Voltage and mains frequency ? 400V - 2+N ~ 50 Hz 13 Start-up and use GB ! The glue applied on the gaskets leaves traces of grease on the glass. Before using the appliance, we recommend you remove these with a special nonabrasive cleaning product. During the first few hours of use there may be a smell of rubber which will disappear very quickly.

! @@The hob may now be switched on. Types of noise during normal hob operation: ? @@? @@? @@? @@Noise is reduced by decreasing the power level of the programme Switching off the hob Press the button to switch off the appliance - do not rely solely on the pan sensor. @@@@ ?Demo? mode button repeatedly until the duration 1. Press the you wish to change is shown. 2.

Use the buttons to set the new duration. button. @@To activate the ?demo? @@And buttons ? Press and hold the simultaneously for 6 seconds. @@And buttons and press the Release the button; ? @@? When the hob is switched on again it will be set to the ?demo? mode. To exit this mode, follow the procedure described above. @@When it is next switched on, the hob will function normally. @@The programme resets and the display exits programming mode. - + - + - Timer The hob must be switched on. The timer can be used to set a duration up to 99 minutes. 1.

Press the programming button until the timer . indicator light is illuminated 2. Set the desired duration using the buttons. Confirm by pressing the The timer begins counting down immediately. When 15 GB Practical advice on using the appliance ! @@@@Use a magnet to test the compatibility of the cookware. @@@@When the safety switch has been triggered, the display shows ?0?. @@@@? @2 3 4 5 6 ? Make sure that the base of the cookware is always clean and dry, in order to fully utilise and extend the life of both the cooking zones and the cookware. ? Avoid using the same cookware which has been used on gas burners: the heat concentration on gas burners may distort the base of the pan, causing it not to adhere correctly. 7 8 9 Buzzer This can also indicate several irregularities: ? An object (a pan, cutlery, etc.) has been placed on the control panel for more than 10 seconds.

All of the above situations may cause the buzzer to sound. Remove the cause of the malfunction to stop the buzzer. If the cause of the problem is not removed, the buzzer will keep sounding and the hob will switch off. Safety devices Pan sensor Each cooking zone is equipped with a pan sensor device. The hotplate only emits heat when a pan with suitable measurements for the cooking zone is placed on it.

If the indicator light is flashing, it may indicate: ? An incompatible pan ? A pan whose diameter is too small ? The pan has been removed from the hotplate. 16 Practical cooking advice GB Very high-flame cooking ? ? S S ? ? Pressure cooking Pressure cooker Frying Grilling Boiling High-flame cooking Crpes Cooking on a high flame and browning (roasts, steaks, escalopes, fish fillets, fried eggs) Medium-flame cooking Fast thickening (liquid juices) Boiling water (pasta, rice, vegetables) Milk Slow thickening (dense juices) Bain-marie cooking Pressure cooking after whistle Low-flame cooking Low-flame cooking (stews) Reheating dishes Very low-flame cooking Chocolate sauce Keeping food hot 17 Precautions and tips GB ! This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully. Make sure that the air inlet behind the fan grille is never obstructed. The built-in hob should, in fact, be provided with suitable ventilation for the cooling of the electronic components used in the appliance.

! We advise against the installation of an induction hob above an under-the-counter refrigerator (heat) or above a washing machine (vibrations). In fact, there would be insufficient space for the ventilation of electronic components. ? The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use. ? The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to rain and storms. ? Do not touch the appliance when barefoot or with wet or damp hands and feet. ? The appliance must be used by adults only for the preparation of food, in accordance with the instructions outlined in this booklet. Any other use of the appliance (e. g. For heating the room) constitutes improper use and is dangerous.

The manufacturer may not be held liable for any damage resulting from improper, incorrect and unreasonable use of the appliance. ? The glass ceramic hob is resistant to mechanical shocks, but it may crack (or even break) if hit with a sharp object such as a tool. If this happens, disconnect the appliance from the electricity mains immediately and contact a Service Centre. ? Ensure that power supply cables of other electrical appliances do not come into contact with the hot parts of the hob. ? Remember that the cooking zones remain relatively hot for at least thirty minutes after they have been switched off. An indicator light provides a warning when residual heat is present (see Start-up and use). ? Keep any object which could melt away from the hob, for example plastic and aluminium objects, or products with a high sugar content.



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Be especially careful when using plastic film and aluminium foil or packaging: if placed on surfaces which are still hot, they may cause serious damage to the hob. ? Always make sure that pan handles are turned ? ? towards the centre of the hob in order to avoid accidental burns. When unplugging the appliance, always pull the plug from the mains socket; do not pull on the cable.

Never perform any cleaning or maintenance work without having disconnected the appliance from the electricity mains. The appliance should not be operated by people (including children) with reduced physical, sensory or mental capacities, by inexperienced individuals or by anyone who is not familiar with the product. These individuals should, at the very least, be supervised by someone who assumes responsibility for their safety or receive preliminary instructions relating to the operation of the appliance. For the attention of wearers of pacemakers or other active implants: The hob complies with all current standards on electromagnetic interference. Your induction hob is therefore perfectly in keeping with legal requirements (89/336/CEE directives).

It is designed not to create interference on any other electrical apparatus being used on condition that the apparatus in question also complies with this legislation. your induction hob generates short-range magnetic fields. To avoid any interference between your induction hob and a pacemaker, the latter must be designed to comply with relevant regulations. In this respect, we can only guarantee our own product conformity. Please consult the pacemaker manufacturer or your doctor concerning its conformity or any possible incompatibility.

Do not let children play with the appliance. do not place metal objects (knives , spoons , pan lids , etc.) on the hob as they may become hot. The appliance is not intended to be operated by means of an external timer or separate remotecontrol system. Disposal ? When disposing of packaging material: observe local legislation so that the packaging may be reused. ? The European Directive 2002/96/EC relating to Waste Electrical and Electronic Equipment (WEEE) states that household appliances should not be disposed of using the normal solid urban waste cycle. @@@@From drips during cooking. This maintenance task should be carried out while the appliance is warm (not hot) or cold. ? Always remember to rinse the appliance well with clean water and dry it thoroughly: residues can become encrusted during subsequent cooking processes. Stainless steel frame (only in models with outer frame) Stainless steel can be marked by hard water which has been left on the surface for a long time, or by cleaning products containing phosphorus.

After cleaning, it is advisable to rinse the surface well and dry it thoroughly. If water is spilt on the surface, dry it quickly and thoroughly. ! Some hobs have an aluminium frame which is similar to stainless steel. Do not use any cleaning or degreasing products which are not suitable for use with aluminium. gB Cleaning the appliance ! Do not use abrasive or corrosive detergents (for example, products in spray cans for cleaning barbecues and ovens), stain removers, anti-rust products, powder detergents or sponges with abrasive surfaces: these may scratch the surface beyond repair. ! Never use steam cleaners or pressure cleaners on the appliance. ? It is usually sufficient simply to wash the hob using a damp sponge and dry it with absorbent kitchen towel. ? If the hob is particularly dirty, rub it with a special glass ceramic cleaning product, then rinse well and dry thoroughly. ? To remove more stubborn dirt, use a suitable scraper. Remove spills as soon as possible, without waiting for the appliance to cool, to avoid residues forming crusty deposits.

You can achieve excellent results by using a rust-proof steel wire sponge specifically designed for glass ceramic surfaces soaked in soapy water. ? If any plastic or sugary substances are accidentally melted on the hob, remove them immediately with the scraper, while the surface is still hot. ? Once it is clean, the hob may be treated with a special protective maintenance product: the invisible film left by this product protects the surface Disassembling the hob If it is necessary to disassemble the hob: 1. Loosen the screws fixing the alignment springs on each side. 2.

Loosen the screws holding the fixing hooks in each corner. 3. Take the hob out of its installation cavity. ! Do not attempt to repair the appliance yourself. If the appliance breaks down, contact a Service Centre.

Technical description of the models The induction system is the quickest existing way of cooking. Unlike traditional hotplates where the cooking zone heats up, with the induction system heat is generated directly inside pans which have ferromagnetic bases. hobs Cooking zone Back Left Back Right Front Left Front Right Total power VIA 640 C VIA 640 C S Power (W) I 1400 I 2200 I 2200 I 1400 7200 VIC 641 X Power (W) I 1400 I 2200 - B 3000* I 2200 I 1400 - 600 if back. Right* 7200 Key: I = single induction cooking zone B = booster: the power level of the cooking zone may be boosted to 2000/3000 W * = the maximum power level is limited while the booster is activated for the relevant rear cooking zone (see Start-up and use). 40 mm CT AVANT DE LA TABLE DE CUISSON PLAN DE TRAVAIL 30 TABLE DE CUISSON RETOURNE 53 48 52 0 50 4 56 0+ /- 1 49 0+ /- 1 56 0+ /- 1 49 0+ /- 1 suivantes : Aration Pour permettre une bonne aration et pour viter toute surchauffe des surfaces autour de l'appareil, la table de cuisson doit tre positionne : ? au moins 40 mm de distance du mur arriere ou de toute autre surface verticale; ? de manire ce qu'il reste au moins 20 mm de distance entre la dcoupe d'encastrement et le meuble en dessous. .



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