

2 YEARS WARRANTY



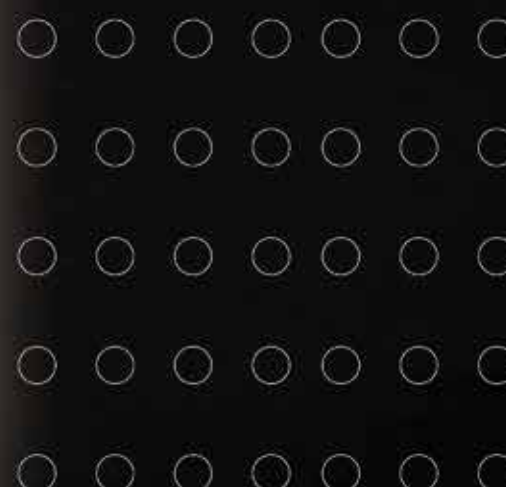
DRIJA

Alemania 30 INDUCTION

Estufa de Inducción para Empotrar
Induction Stove Built-In



TECNOLOGÍA ELECTROMAGNÉTICA
ELECTROMAGNETIC TECHNOLOGY
AHORRO DE ENERGÍA ELÉCTRICA / ELEC. TRIC POWER SAVING
CALENTAMIENTO MÁS RÁPIDO / FAST HEAT UP



Estufa de Inducción para Empotrar
Induction Stove Built-In



TUTORIALS OF TECHNICAL SUPPORT

USER MANUAL

220-240V / 50-60Hz

NOTA: Para adquirir accesorios y/o repuestos de este producto, contáctenos al call center (según el número de su país que le indique el certificado de garantía) o a nuestras redes sociales

NOTE: To purchase accessories and / or spare parts for this product, contact us at the call center (depending on the number of your country that indicates the warranty certificate) or our social networks

www.DrijaInternational.com

Manual de Usuario
INDUCTION STOVE BUILT-IN | ALEMANIA 30 INDUCTION



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1. INTRODUCTION

SAFETY WARNINGS

Your security is important for us. Read this information before using your stove.

ELECTRIC SHOCK HAZARD

Disconnect the stove from the electrical network before carrying out any work or maintenance.

Connection to a good ground wiring system is essential and mandatory.

Alterations to the home wiring system should only be made by a qualified electrician.

Failure to follow this notice can result in electric shock or death.

CUTTING HAZARD

Be careful - the edges of the panel are sharp. Lack of caution could cause injury or cuts.

IMPORTANT SAFETY INSTRUCTIONS

Read these instructions carefully before installing or using this range.

No combustible materials or products should be placed on this range at any time.

Please make this information available to the person responsible for installing the stove, as it could reduce installation costs.

To avoid a hazard, this range must be installed in accordance with these installation instructions.

This range must be installed and grounded by a suitably qualified person.

This stove must be connected to a circuit that incorporates an isolation switch that provides complete disconnection from the power supply.

Failure to install the stove correctly can invalidate any warranty or liability claim.

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2. OPERATION AND MAINTENANCE

ELECTRIC SHOCK HAZARD

Don't cook on a broken or cracked stove. If the surface of the stove should be broken or cracked, immediately turn off the stove to the electrical network (wall switch) and contact a qualified technician.

Turn off the stove on the wall before cleaning or maintaining it.

Failure to follow this notice can result in electric shock or death.

HEALTH HAZARD

This stove complies with electromagnetic safety standards.

However, people with pacemakers or other electrical implants (such as insulin pumps) should consult with their physician or implant manufacturer before using this stove to ensure that their implants will not be affected by the electromagnetic field.

Failure to follow this advice can result in death.

HOT SURFACE HAZARD

During use, accessible parts of this range will become hot enough to cause burns.

Do not allow your body, clothing or any non-contact item to place the ceramic glass until the surface is cool.

Metal objects such as knives, forks, spoons and lids should not be placed on the surface of the worktop as they can become hot.

Keep children away.

Pan handles may be hot to the touch. Check The pan handles do not protrude from other cooking zones that are on. Keep the handles out of the reach of children.

Failure to follow this advice could result in burns and scalds.

CUTTING HAZARD

The sharp blade of a stove scraper is exposed when the safety cover is removed. Use it with extreme care and always keep it out of the reach of children.

Lack of caution could cause injury or cuts.

IMPORTANT SAFETY INSTRUCTIONS

Never leave the stove unattended when in use. Boiling causes smoke and greasy spills that can ignite.

Never use your range as a work or storage surface.

Never leave objects or utensils on the stove.

Do not place or leave magnetizable objects (eg credit cards, memory cards) OR electronic devices (eg computers, MP3 players) near the stove, as they may be affected by its electromagnetic field.

Never use your stove to heat or heat the room.

After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.

Do not allow children to play with or sit, stand or climb on the appliance.

Do not store items of interest to children in cabinets above the range. Children climbing on the kitchen surface could be seriously injured.

Do not leave children alone or unattended in the area where the range is in use.

Children or people with a disability that limits their ability to use the stove must have a responsible and competent person to instruct them in its use. The instructor must be convinced that he can use the stove without danger to himself or his surroundings.

Do not repair or replace any part of the range unless specifically recommended in the manual. All other services must be performed by a qualified technician.

Do not use a steam cleaner to clean the range.

Do not place or drop heavy objects on the cooking surface.

Don't stand on the stove.

Do not use jagged-edged pans or pans dragging across the ceramic glass surface as this can scratch the glass.

Do not use scouring pads or any other abrasive cleaning agent to clean the cooktop as they can scratch the glass ceramic.

If the power cord is damaged, it must be replaced by the manufacturer, its service agent or qualified persons to avoid risks.

This stove is intended to be used in domestic and similar applications, such as: - kitchen areas in workshops, offices and other work environments; - Country houses; -by clients in hotels, motels and residential-type environments; - Bed and breakfast type environments.

WARNING: The stove and its accessible parts get hot during use.

Care must be taken not to touch the heating elements.

Children under 8 years of age will be kept away unless continuously supervised.

This stove can be used by children 8 years and older and people with physical, sensory or mental problems or lack of experience and knowledge if they have been given supervision or instructions on using the stove in a safe way and understand the dangers involved.

Children must not play with the stove. Cleaning and user maintenance will not be done by children without supervision.

WARNING: Unattended cooking on a greasy or oily countertop can be dangerous and may cause a fire. NEVER try to extinguish the fire with water, but turn off the stove. And then cover the flame, for example, with a lid or a fire blanket.

WARNING: Fire Hazard - Do not store objects on cooking surfaces.

Warning: If the surface is cracked, turn off the stove to avoid the possibility of electric shock, for glass-ceramic surfaces or similar material that protect live parts

A steam cleaner should not be used.No coloque ni deje caer objetos pesados sobre la superficie de cocción.

Don't stand on the stove.

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The range is not designed to operate with an external timer or a separate remote control system.

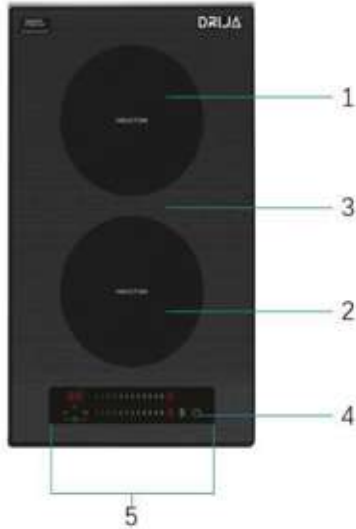
Congratulations on the purchase of your new ceramic hob.

We recommend that you spend some time reading this instruction / installation manual to fully understand how to properly install and use it. For installation, read the installation section.

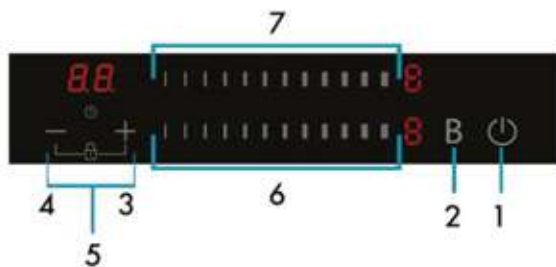
Read all safety instructions carefully before use and save this instruction / installation manual for future reference.

3. PRODUCT INTRODUCTION

Top view



1. Max. 1500W / 2000W Zone
2. Max. 1200W / 1500W zone
3. Glass plate
4. ON / OFF control
5. Control panel



Control Panel

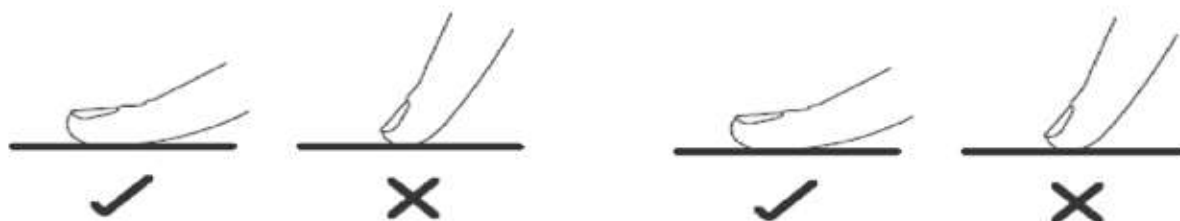
1. On / off control
2. Power and time setting
3. Cooking zone selector
4. Timer control
5. Lock control

Technical specifications

Cooking Hob	MC-ID3551
Cooking Zones	2 Zones
Supply Voltage	220-240V~ 50Hz or 60Hz
Installed Electric Power	3500W
Product Size L×W×H(mm)	288X520X56
Building-in Dimensions A×B (mm)	268X500

4. OPERATION OF PRODUCT

The controls are responsive to touch, so there is no need to apply any pressure. Use the ball of your finger, not its tip.



You will hear a beep each time a touch is registered.

Make sure the controls are always clean, dry and that there are no objects (such as a utensil or cloth) covering them. Even a thin layer of water can make the controls difficult to operate.

CHOOSE THE RIGHT UTENSILS

- Only use cookware with a base suitable for induction cooking.
- Look for the induction symbol on the packaging or on the bottom of the saucepan.
- You can check if your cookware is suitable by performing a magnet test: move a magnet towards the base of the pan. If attracted, the saucepan is suitable for induction.



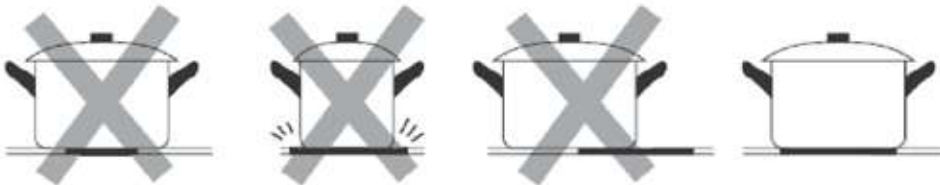
- If you don't have a magnet:
 1. Put some water in the pan you want to check.
 2. If the display is not flashing and the water is heating, the saucepan is suitable.
- Kitchen utensils made of the following materials are not suitable: pure stainless steel, aluminum or copper

Without magnetic base, glass, wood, porcelain, ceramic and earthenware.

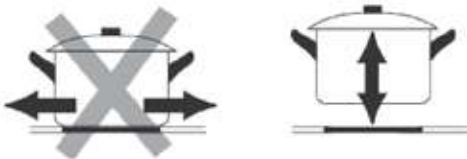
Do not use cookware with jagged edges or a curved base.



Make sure the bottom of your skillet is smooth, sits flat against the glass, and is the same size as the cooking zone. Always center the pan on the cooking zone.



Always lift the pans off the glass ceramic - don't slide, or they may scratch the glass.



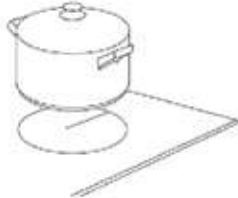
5. HOW TO USE


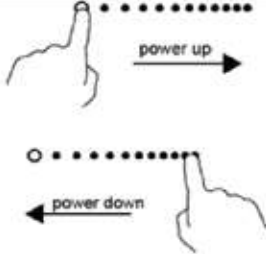
START COOKING

After switching on, the buzzer beeps once, all indicators light up for 1 second and then go off, indicating that the ceramic hob has entered the standby state.

Touch the ON / OFF control for three seconds. After power-on, the buzzer beeps once, all displays show "-" or "--", indicating that the induction hob has entered the standby state.



<p>Place a suitable container on the cooking zone you want to use.</p> <ul style="list-style-type: none">• Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.	
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<p>Touching the slider in the heating area and an indicator next to the key will flash.</p>	
<p>Select a heat setting by tapping the slider</p> <ul style="list-style-type: none">• If you do not choose a heat setting in 1 minute, the induction plate will turn off automatically. You will need to start over in step 1.• You can change the thermal setting at any time during cooking.	

If the screen flickers  alternately with heat setting

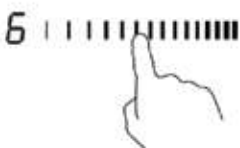


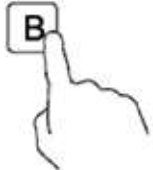
This means that:

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

No heating occurs unless there is a suitable saucepan on the cooking zone.

The screen will turn off automatically after 1 minute if no suitable tray is placed on it.

USE OF THE FUNCTION

Activate the function	
Touching the heating zone selection control	
When you touch the boost control, the zone indicator shows "b" and the power reaches Max.	
Cancel the Boost function	
By touching the selection control of the heating zone you want to cancel the boost function.	
Touching the "Boost" control to cancel the Boost function, then the cooking zone will return to its original setting.	

- The function can work in any cooking zone.
- The cooking zone returns to its original setting after 10 minutes.


- If the original heat setting is equal to 0, it will return to 9 after 10 minutes.

CONTROLS LOCK

You can lock the controls to prevent unwanted use (for example, children Activated cooking zones).

When the controls are locked, all controls except the ON / OFF control are disabled.

To lock the controls	
Press and hold the timer "—" and timer " +" at the same time for a while.	The timer indicator will show "Lo"
To unlock the controls	
Hold the timer "—" and timer " +" at the same time for a while.	

 When the hob is in lock mode, all controls are deactivated except the ON / OFF button, you can always use the ON / OFF control on the ceramic hob in an emergency, otherwise you can unlock the hob.

TIMER CONTROL


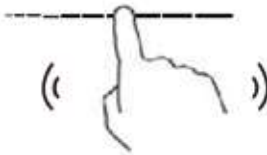


You can use the timer in two different ways:


A) You can use it as a minute meter. In this case, the timer will not deactivate any cooking zone when the set time is longer.

B) You can set it to turn off one or more cooking zones after the set time has elapsed.

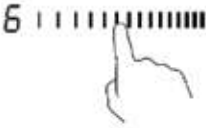

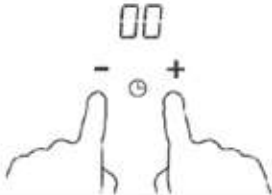


Using the timer as a minute hand

If you are not selecting a cooking zone

<p>Make sure the stove is on.</p> <p>Note: you can use the minute hand even if you do not select a cooking zone.</p>	
<p>Touch "+" timer controls. The caregiver indicator light will begin to flash and "10" will appear on the timer display.</p>	
<p>Set the time by touching the control</p> <p>From the timer "_____".</p> <p>Tip: Tap the timer control</p> <p>Twice to decrease or increase for 1 minute.</p> <p>Touch and hold "_____", the timer control to decrease or increase by 10 minutes.</p>	
<p>Use the timer slider to cancel and the "-" will appear on the minutes screen.</p>	

<p>The buzzer will beep for 30 seconds and the timer indicator</p> <p>Displays "- -" when the setting time expires.</p>	 A circular icon with a clock face and two horizontal dashes to its right.
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Timer setting to turn one or more cooking zones off

Set a zone	
Tapping the warming zone slider	
Set the time by touching the or timer control Tip: Touch the "-" or "+" control of the timer once it will decrease or increase by 1 minute. Press and hold the "-" or "+" control of the timer will decrease or increase by 10 minutes.	
By touching "-" and "+" together, the timer is canceled and "00" will appear in the minute display.	
When the time is set, the countdown will begin immediately. The display will show the remaining time and the timer indicator will blink for 5 seconds. NOTE: The red dot next to the power level indicator will illuminate indicating that the zone is selected.	
When the cook time expires, the corresponding cooking zone will automatically turn off.	



The other cooking zone will continue to operate if they are previously switched on.

6. HEAT SETTINGS

The settings below are just a guide. The exact setting will depend on several factors, including the cookware and the amount you are cooking. Experiment with the induction hob to find the setting that best suits your needs.

Temperature control	Suitability
1 - 2	<ul style="list-style-type: none">• gentle heating for small amounts of food• melt chocolate, butter, and foods that burn quickly• simmer• slow heating
3 - 4	<ul style="list-style-type: none">• overheating• simmer• cooking rice
5 - 6	<ul style="list-style-type: none">• pancakes
7 - 8	<ul style="list-style-type: none">• skip• Cook pasta
9	<ul style="list-style-type: none">• sautéed• burning• bring the soup to a boil• boiling water

7. CARE AND CLEANING

¿Qué?	¿Cómo?	Importante
Daily soiling on the glass (fingerprints, marks, food stains or unsweetened spills on the glass)	<ol style="list-style-type: none"> 1. Turn off the stove. 2. Apply a stove cleaner while the glass is still warm (but not hot!) 3. Rinse and dry with a clean cloth or paper towel. 4. Relight the stove. 	<ul style="list-style-type: none"> • When the cooktop power is turned off, there will be no "surface hot" indication, but the cooktop may still be hot! Be very careful. • Heavy duty scourers, some nylon scourers, and strong / abrasive cleaning agents can scratch glass. Always read the label to see if your cleanser or scourer is suitable. • Never leave cleaning residues on the cooktop: the glass can get stained.
Spills, melts and hot sugary spills on the glass	<p>Remove immediately with a fish slice, spatula or razor blade suitable for induction glass cooktops, but beware of hot surfaces in the cooking zones:</p> <ol style="list-style-type: none"> 1. Turn off the stove on the wall. 2. Hold the blade or utensil at a 30 ° angle and scrape off dirt or spillage in a cool area of the range. 3. Wipe up dirt or spillage with a kitchen towel or paper towel. 4. Follow steps 2 to 4 for "Soiling the glass every day" above. 	<p>Sugary foods or spills asap. If allowed to cool on glass, they can be difficult to remove or even permanently damage the surface of the glass.</p> <ul style="list-style-type: none"> • Cut Hazard - When the safety cover is retracted, a scraper blade is razor sharp. Use with extreme care and always store safely and out of the reach of children. ...
Spills in the touch controls	<ol style="list-style-type: none"> 1. Turn off the stove. 2. Absorb spill. 3. Clean the touch control area with a clean damp cloth or sponge. 4. Dry the area completely with a paper towel. 5. Relight the stove. 	<ul style="list-style-type: none"> • The range may beep and turn off by itself, and the touch controls may not work while liquid is on them. Be sure to dry the touch control area before turning the range back on.



SUGGESTIONS

Problema	Posibles causas	Qué hacer
The induction hob cannot be turned on.	No energy.	Make sure the induction hob is connected to the power supply and that it is turned on. Check for a power outage in your home or area. If you have checked everything and the problem persists, call a technical.
Touch controls are unresponsive.	The controls are locked.	Unlock the controls. See the "Using Your Induction Range" section for instructions.
Touch controls are difficult to operate.	There may be a light film of water on the controls or you may be using the tip of your finger when touching the S control.	Make sure the touch control area is dry and use your fingertip when touching the controls.
The glass is scratched..	Rough-edged kitchen utensils. Inappropriate abrasive scouring pad or cleaning products being used.	Use cookware with a flat, smooth base. See "Choosing the Right Cookware." See "Care and Cleaning".
Some pans make creaking or clicking sounds.	This may be due to the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
The induction hob makes a slight humming noise when used in a high temperature.	This is caused by technology induction cooking..	This is normal, but the noise should decrease or disappear completely when the temperature decreases.

<p>Fan noise coming from the induction hob.</p>	<p>A cooling fan built into your induction hob has been turned on preventing the electronics from overheating. You can continue running even after you have turned the Induction hob turned off.</p>	<p>This is normal and does not need any action. Do not turn off the induction hob on the wall while the fan is running.</p>
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8. INSTALLATION

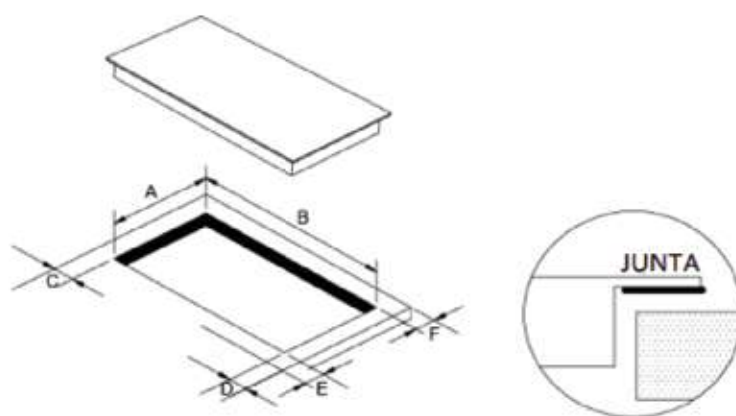
SELECTION OF INSTALLATION EQUIPMENT

Cut the work surface according to the sizes shown in the drawing.

For installation and use, a minimum space of 50mm should be kept around the hole.

Make sure the thickness of the work surface is at least 30mm. Please select heat-resistant and insulated work surface material (fibrous or hygroscopic material similar to work surface should not be used unless impregnated) to avoid electric shock and further deformation caused by radiation plate heat. As it's shown in the following:

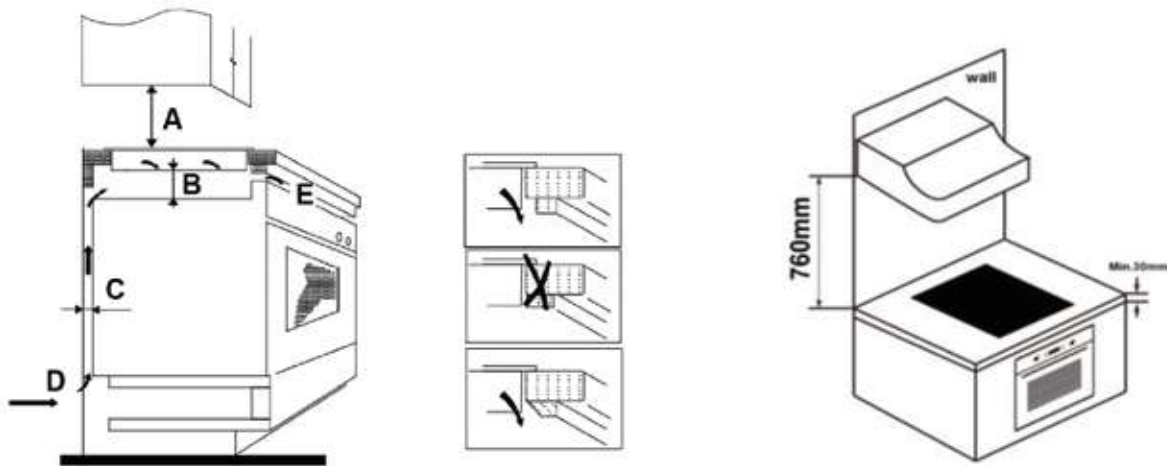
Note: The safety distance between the sides of the hob and the interior surfaces of the hob must be at least 3 mm.



A(mm)	B(mm)	C(mm)	D(mm)	E(mm)	F(mm)	G
268+4 -0	500+4 -0	50min.	50 min.	50 min.	50 min.	3mm min.

C / D / E / F: minimum distance between the hole in the worktop and the closest surface.

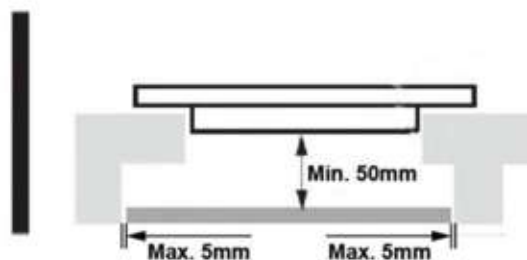
In any case, make sure that the induction cooktop is well ventilated and that the air inlet and outlet are not blocked. Make sure the induction cooktop is in good working order. As shown below the safety distance between the hob and the cabinet above the hob must be at least 760 mm.



A(mm)	B(mm)	C(mm)	D	E
760	50 min.	30 mm mini.	Entrada de aire	Salida de aire 10mm

WARNING: *Ensure adequate ventilation*

Make sure that the induction cooktop is well ventilated and that the air inlet and outlet are not blocked. To avoid accidental contact with the overheated base of the hob, or to receive an unexpected electric shock during work, it is necessary to place a wooden insert, fixed with screws, at a minimum distance of 50 mm from the bottom of the worktop. Follow the requirements below.



The induction hob is equipped with a self-diagnosis function. With this test, the technician can check the operation of various components without disassembling or disassembling the hob from the work surface.

BEFORE INSTALLING THE COUNTER, MAKE SURE THAT:

- The work surface is square and level, and no structural elements interfere with space requirements.
- The work surface is made of a heat resistant and insulated material.
- If the cooktop is installed above an oven, the oven has a built-in cooling fan.
- The facility will comply with all cleaning requirements and applicable standards and regulations.
- A suitable isolation switch that provides complete disconnection from the mains is incorporated into the permanent wiring, mounted and positioned in accordance with local wiring rules and regulations.
- The isolating switch must be of an approved type and provide an air gap contact separation of 3 mm on all poles (or on all live [phase] conductors if local wiring regulations allow this variation of the requirements).
- The isolation switch will be easily accessible to the customer with the plate installed.
- If in doubt about the installation, consult your local building authorities.
- Use heat-resistant, easy-to-clean finishes (such as ceramic tile) for the wall surfaces that surround the countertop.

AFTER INSTALLING THE COUNTER, MAKE SURE THAT

- The power cord is not accessible through cabinet doors or drawers.
- There is adequate flow of fresh air from the outside of the cabinets to the base of the countertop.
- If the cooktop is installed above a drawer or cupboard space, a thermal protection barrier is installed under the base of the cooktop.
- The isolation switch is easily accessible by the customer.

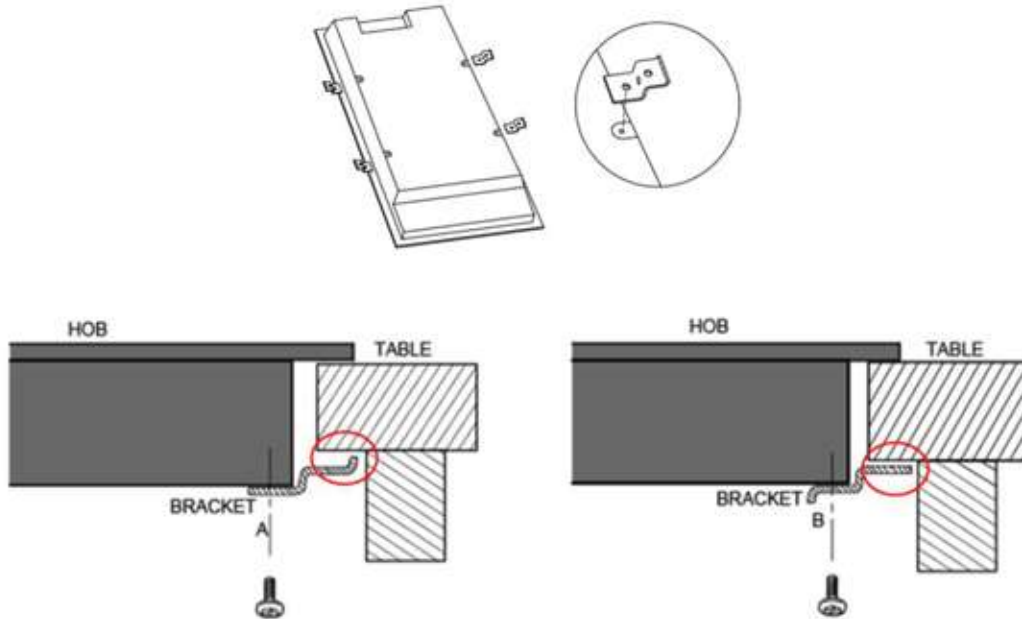
BEFORE POSITIONING THE FIXING BRACKETS

The unit must be placed on a stable and smooth surface (use the packaging). Do not apply force to the knobs sticking out of the hob.

ADJUSTING THE POSITION OF THE BRACKET

Fix the countertop on the work surface by screwing 4 brackets to the bottom of the countertop (see picture) after installation.

Adjust the position of the stand to accommodate different table thicknesses.



In any case, the brackets cannot touch the interior surfaces of the countertop after installation (see image).

PRECAUTIONS

1. The induction hob must be installed by qualified personnel or technicians. We have professionals at your service. Please never do the operation by yourself.
2. The cooktop will not be installed directly above a dishwasher, refrigerator, freezer, washing machine or clothes dryer, as moisture can damage kitchen electronics
3. The induction hob shall be installed in such a way that better heat radiation can be guaranteed to increase its reliability.
4. The wall and the induced heating zone above the table top must be heat resistant.
5. To avoid damage, the sandwich layer and adhesive must be heat resistant.
6. A steam cleaner should not be used.

9. CONNECTION OF THE BOARD TO THE ELECTRICAL NETWORK

The electrical power system of an electric or induction cooktop, must include:

- A double breaker of 20A on each side minimum.
- A number 10-gauge cabling.

It must be installed to a ground source not a neutral!

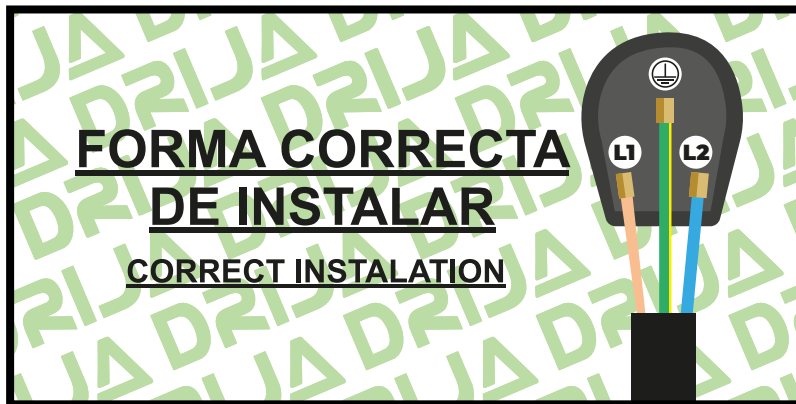
The ground source will protect the equipment of any sudden change in voltage and will prevent electrical damage overtime. This plate must only be connected to the electrical network by a duly qualified person.

Before connecting the hob to the mains, check that:

1. The domestic wiring system is suitable for powering the hob.
2. The voltage corresponds to the value indicated on the nameplate.
3. The sections of the power cable can withstand the load specified on the nameplate.


To connect the board to the power supply, do not use adapters, reducers or branches

- Devices, as they can cause overheating and fire.
- The power cord must not touch any hot part and must be
- The temperature will not exceed 75°C at any point.
- Check with an electrician to see if the home wiring system is adequate without alterations.
- Any changes should only be made by a qualified electrician.



4. If the cable is damaged or needs to be replaced, it should be done by an after-sales technician using the proper tools, to avoid accidents.
5. If the stove is connected directly to the electrical network, a single-pole switch must be installed with a minimum space of 3 mm between the contacts.
6. The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
7. The cable must not be bent or compressed.
8. The cable should be checked regularly and should only be replaced by a suitably qualified person.

The bottom surface and power cord of the cooktop are not accessible after installation.

 <p>DISPOSAL: No Remove this product As a municipality Waste.</p> <p>Collection of Waste separately For special treatment is necessary.</p>	<p>This stove is labeled in accordance with the European Directive 2012/19 / EU for Waste Electrical and Electronic Equipment (WEEE). By ensuring this stove is disposed of correctly, you will help prevent any possible harm to the environment and human health, which could otherwise be caused if it were disposed of in the Wrong Way.</p> <p>The symbol on the product indicates that it cannot be treated as normal waste. It should be taken to a collection point for the recycling of electrical and electronic products.</p> <p>This stove requires special waste disposal. For more information on the treatment, recovery and recycling of this product, please contact your local council, your household waste disposal service or the store where you purchased it.</p> <p>For more detailed information on the treatment, recovery and recycling of this product, please contact your local city office, household waste disposal service, or the store where you purchased the product.</p>
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PROTEGE
TU GARANTIA
La garantía NO cubre daños
causados por su mala instalación

WARRANTY DISCLAIMER
Warranty doesn't cover any product damage
due to wrong installation