

NOVY

Novy Easy Novy Easy Recirculation

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1 GENERAL INFORMATION



- Carefully read the user manual and the mounting instructions before installing this device and putting it into operation. These contain important information for mounting and using the device.
- This device is only suitable for household use.
- Check the status of the device and the mounting materials as soon as you have unpacked them. Carefully remove the device from the packaging. Do not use sharp knives to open the packaging. Do not install the device when damaged; should it be damaged, contact Novy.
- Store this manual carefully and pass it on to the next person to use the device after you.
- Store the stickers with the serial number of the device carefully. You will need this serial number when reporting a problem with the device.
- Recycling the transport packaging and the old device:

The materials used are not hazardous to the environment and suitable for recycling. Choose an environment-friendly way to dispose of the packaging. The device also contains many recyclable materials.

Therefore separate used devices from other waste. In this way, the recycling of the devices organised by the manufacturer is carried out under the best conditions in accordance with the European directive 2002/96/EG concerning electrical and electronic waste. Ask your municipality or dealer for the nearest collection place for your old devices.



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

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

Follow these instructions to avoid injury and material damage.

2 SAFETY

2.1 Precautions for use of the device

- Remove all labels and stickers from the glass.
- Do not modify or change the unit.
- The cooking plate must not be used as a base or work surface.
- Safety can only be guaranteed if the unit is connected to an earth wire in accordance with the required regulations.
- Do not use an extension cord for connecting to the electricity grid.

2.2 Using the device

- Before the first use, clean the glass plate with a damp cloth and dry it off. Do not use detergent; this can result in a bluish haze appearing.
- Metal objects such as knives, forks, spoons and covers must not be placed on the glass cooking surface because it can become hot.
- Ensure electrical cables from fixed or mobile devices do not come into contact with the hot cooking surface or a hot cooking pan.
- Use only suitable cooking pots/pans. Other materials may melt or catch fire.
- Never cover the device with a cloth or a protective sheet. This could cause it to overheat or catch fire.
- Turn off the heat source after use.
- Always take care with recipes that contain oils and fats because these can catch fire quickly.
- Magnetically-sensitive items (credit card, smartphone, etc.) must not be in the immediate vicinity of the working device.
- Beware of burns both during and after the use of the device.
- Children under the age of 8 years, people with limited psychological and/or mental abilities, as well as people with insufficient knowledge, can only use this device under supervision or if they have been trained in the safe use of this device.
- The device is not intended for use by people with diminished physical, sensory or mental capacities, or people who lack experience and knowledge, unless they are under supervision or have been given instructions about the safe use of the device from someone responsible for their safety.
- Children must be accompanied to be sure they do not play with the device.

2.3 Precautions against damage

- Damaged cooking pans or cooking pans with rough bases (cast iron without enamelling) can cause damage to the glass.
- Sand or other abrasive materials may cause damage to the glass.
- Do not allow items (even small ones) to fall on the glass.

- Avoid the impact of cooking pans against the edge of the glass.
- Ensure the device ventilation is installed in accordance with the instructions of the manufacturer.
- Do not place or leave empty cooking pans on the hob.
- Avoid contact of sugar, synthetic substances or aluminium foil with the hot zones. These substances can crack or affect the vitro ceramic surface while it cools down: switch off the appliance and remove them immediately from the hot zones (beware: risk of burns)
- Risk of burns! Do not place items on the hob.
- Never place a hot pan on the control zone.
- If there is a drawer under the built-in device, ensure there is adequate distance (2 cm) between the contents of the drawer and the bottom of the device to provide good ventilation.
- Do not put flammable objects (for example, sprays) in the drawer under the hob. If the drawer contains a cutlery holder, this must be made from heat-resistant material.

2.4 Precautions to be taken in the event of a fault with the device

- Upon discovering a fault, turn off the device and turn off the electrical supply.
- Immediately switch off the electrical power to the device if a crack or split is discovered in the vitro-ceramic glass, then notify the after-sales service.
- Repairs must only be carried out by specialised personnel. Never open the device yourself.



WARNING: If the glass cooking surface is broken, turn off the device to prevent possible electric shock.

2.5 Other precautions

- Ensure the cooking pan remains in the middle of the cooking zone at all times. The bottom of the cooking pan must cover as much of the cooking zone as possible.
- A magnetic field can affect electronic equipment. People with a pacemaker must first consult the distributor or a doctor.
- Do not use synthetic or aluminium cooking pans: these can melt on the cooking zones while they are still hot.
- Never use water to put out a fire. Turn off the cooking zone. Gently cover flames with a cover, fire blanket, or something similar.



The use of unsuitable pots and pans, or the use of removable pan warming accessories that are unsuitable for use with induction hobs, is not covered by the guarantee conditions. The manufacturer cannot be held responsible for any damage caused to the hob and its surroundings that result from this.

3 DESCRIPTION OF THE DEVICE

The appliance is an induction hob with integrated worktop extraction. The induction hob has 4 cooking zones with an integrated extractor at the centre of the hob that ensures the removal of cooking vapours.


The hob and extractor can be operated separately. You will find an explanation of the operation of the device further in this manual.

3.1 Principle of induction

There is an induction coil under each cooking zone. When this is on, it produces a variable electromagnetic field that produces an induction current in the bottom of the cooking pan. This results in the warming up of the cooking pan on the cooking zone.

Of course, suitable cooking pans are required for this:

- Recommended cooking pans include those with a magnetic base (you can check this using a magnet): a cast iron kettle, black iron pan, enamelled metal cooking pans, stainless steel pans with magnetic base, etc.
- Unsuitable cooking pans include copper, stainless steel, aluminium, glass, wood, ceramics, pottery, stainless steel without magnetic base, etc.

The induction cooking zone immediately takes the size of the cooking pan into account. If the diameter is too small, the cooking pan will not work. The diameter varies as a function of the diameter of the cooking zone. Should the cooking pan not be adjusted to the hob, the  symbol will continue to flash.

3.2 Technical specifications of the induction hob

Type	1851/1861 v2	
Total power	7400	W
Energy consumption of the EChob cooking plate**	180.5	Wh/kg
Cooking zones	240 x 210	mm
Standardised minimal pan detection	Ø 110	mm
Normal*	2100	W
With Power*	3700	W
Cooking utensils**	A	
Energy consumption ECcw**	186.4	Wh/kg

* the power transfer may vary, dependent on the sizes and the materials of the cooking pans

** calculated following the methods for measuring the performance (EN 60350-2)

3.3 Noise caused by induction

When using an induction hob, 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 hob to the cooking utensils. The noise disappears or becomes weaker when you set the hob 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 hob to a lower position.

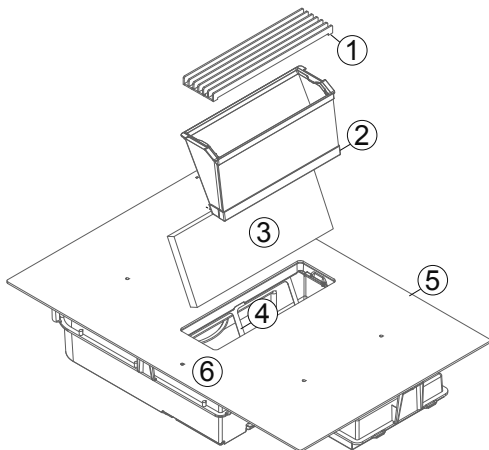
Clicking

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 hob. When the temperature is too high, the fan will keep running after the hob has been switched off.

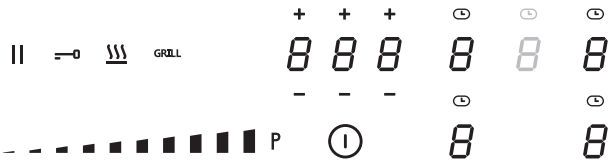
3.4 Global overview



1	Inlet grille
2	Grease filter
3	Monoblock filter (1861 only)
4	Monoblock filter frame (1861 only)
5	Induction hob
6	Controls

4 INDUCTION HOB

4.1 Controlling the induction hob



Hob control	
Indication of the timer time	+ + + 8 8 8
Switch hob on/off	ⓘ
Stop & Go control key	
Zone selection key	8
Flexzone indicator	∩
Power level indication Timer indication	⌚
Keep warm function key	≡
Grill function	GRILL
Slider control indication
Lock key	⏻

4.2 Control keys and slide operation

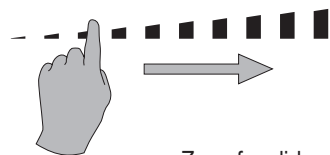
The device is equipped with touch control keys with which you can set the various functions. Touching the control key operates the function. Activating a function will cause a light, reading and/or sound signal to be displayed.



WARNING: Do not push multiple control keys simultaneously during normal use.

In order to select power, simply glide your finger over the slider, on the LED indication.

You can also access a certain level directly by using your finger to select the desired level.



Zone for slider control

4.3 Controlling the hob

4.3.1 Switch on and off


Switching the hob on and off:	
Switch on	①
Press ① and continue to hold for 2 sec The display will light up	
Switch off	
Press ① Display goes out	

Switching a cooking zone on and off:	
Set up	Display
Slide from left to right on the slider (slider operation for power)	0-9
Switch off	0 H
Slide from right to left on the SLIDER until the display shows 0 or H = "Hot".	




If there is no control input within 20 seconds, the electronics will return to the wait position.


4.3.2 Pan detection

This hob is equipped with an interactive control system that makes use of the hob even easier.



When you place a pan on the hob, it is automatically detected. You will also see a  to show you which slider to use for the zone in question. The pan detection ensures optimum safety.

The induction hob does not work:

- If there is no pan on the cooking zone or if the pan is unsuitable for induction. In this case, it is impossible to put the power on and the  symbol will flash on the display.
- The operation is suspended when the pan is removed from the cooking zone during cooking. The  symbol will flash on the display. The  symbol will disappear when the pan is placed back onto the cooking surface. The cooking will then continue at the same power level as selected previously.

Switch off the cooking zone after use. The pan detection  will no longer be active.


4.3.3 Indication of residual heat

After the cooking zone or hob has been switched off completely, the hob glass will still be warm, which can be seen by . The  symbol disappears when the cooking zone glass can be handled without danger.



WARNING: As long as the residual heat indication remains active, the cooking zone(s) must not be touched and no heat-sensitive items should be placed on the cooking zone. Risk of fire and burns.

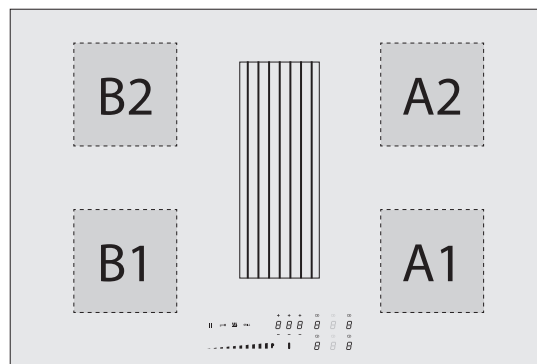
4.3.4 Power function

The Power function  increases the power rating of the selected cooking zone. If this function is activated, these cooking zones will be subjected to considerably higher power for 10 minutes. The Power function is designed to quickly heat large quantities of water, for pasta for example.

Switching Power on and off:	
Switch on power	Display
Glide your finger over the slider to the end or push the end of the slider	P
Switch off Power	9-0
Glide your finger over the slider	

Management of maximum power:

The hob is divided into 2 separate heating groups.



If this power limit is exceeded when switching to a high selected cooking heat or switching the power function on, the power management module reduces the cooking position of the relevant cooking zone. This cooking zone will first flash, and it is then automatically reduced to the maximum possible cooking heat

The maximum individual power for each zone is 3700 W.

If simultaneous cooking is taking place on zones A1 and A2 or B1 and B2, the power of 3700 W is divided between these 2 zones A1 and A2 or B1 and B2.


Cooking zone	in cm	Power (W)
A1	24 x 21	Normal: 2100 Power: 3700
A2	24 x 21	
B1	24 x 21	
B2	24 x 21	

Power limit	Display
Selected cooking zone with Power function	P
Power limit activated	8
[9] reduced to [8] and flashes	


In order to be able to make use of the maximum possible power for 2 zones at the same time, use a combination of zone A1 or A2 and B1 or B2.

4.3.5 Timer function

The timer function allows all cooking zones to be used simultaneously for different periods of time (0 to 1H59 minutes) for each zone.


Timer function	
Setting or changing the cooking time	Display
Select the power by gliding your finger over the slider	1-P
Select the timer	
Press the timer icon above the zone selection key for the required cooking zone	
Reduce the time	001-
Press [-] on the timer	159...
Increase the time	060-
Press [+] on the timer	059...

After a few seconds the LED  no longer flashes. The time has been selected and the countdown has begun.

Switch off the timer function	
Select the timer	Display
Press the timer icon above the zone selection key for the required cooking zone	
Stop the timer	
Keep pressing [-] on the timer until the timer displays 000.	000

If different timers are to be activated on multiple zones, this operation must be repeated several times. The activated timer indication no longer lights up above the relative cooking zone.

The timer can also be used as an independent cooking alarm without selecting a cooking zone. If the hob is to be switched off, the independent cooking timer will continue until the end of the set time.

Using the timer without cooking:	
Timer without cooking	Display
Switch on the hob. Press  for 2 seconds. Wait 10 seconds	
Select the timer	
Press the timer indicator [000]	000
Reduce the time	060-
Press [-] on the timer	059...
Increase the time	001-
Press [+] on the timer	002...

After a few seconds the timer display stops flashing. The time is selected and counting down starts.

Turn off automatically at the end of the cooking time:

As soon as the selected cooking time is up, the display will flash ---, a beep will be heard. To stop the audible signal and the flashing, press [000] on the timer.

4.3.6 Programming auto heat up

All cooking zones are equipped with an auto heat up function. The cooking zone will initially operate at full power for a certain amount of time before automatically reducing to the selected power level.

Programming auto heat up:	
Activating auto heat up	Display
Glide your finger over the slider to (for example) 7 and hold for 3 seconds	7 A
Switching auto heat up off	Display
Glide your finger over the slider 0 to 9	0-9


Auto heat up table	
Set value for cooking time	Auto heat up function Time (min:sec)
1	0:40
2	01:12
3	02:00
4	02:56
5	04:16
6	07:12
7	02:00
8	03:12
9	--:--

4.3.7 Stop & Go function

This function temporarily interrupts the activity of the hob and allows a restart with the same settings.


Turning Stop & Go on and off:	
Switching on	Display
Press for 2 seconds until it blinks.	
Switching off	
Press for 2 seconds. Select a cooking zone with the zone selection key	0-9

4.3.8 Recall function

After turning the hob off , it is possible to recall the last selected settings: (this up to a maximum of 10 seconds)

- State of all cooking zones (power)
- Minutes and seconds of the programmed cooking zones by the timers
- “Automatic cooking” function
- Keep warm function

The recall procedure is as follows:

- Push the control key  for 2 seconds.
- Push **||** before the flashing stops.

The previous settings are now active again.

4.3.9 Keep warm function

This function makes it possible to automatically reach and maintain a temperature of 42°C, 70°C or 94°C.

This prevents pans overflowing or your food sticking to the bottom of the pans.

Switching the keep warm function on and off:	
Keep warm 42°	Display
Press once	U 8
Keep warm 70°	
Press twice	U 8
Keep warm 94°	
Press 3 times	U 8
Switching the keep warm function off	
Glide your finger over the slider 0 to 9 or press until 0	0

The maximum duration of the keep warm function is 2 hours.

4.3.10 Flexzone

This function allows you to join the 2 left and 2 right zones so they operate as 2 large flex zones. This function can be activated manually.

Flexzone:	
Manual activation	Display
Simultaneously press the 2 zone selection keys of the 2 flex zones A1, A2 or B1, B2 to be shared.	0 0
Increase the power	
Slide your finger over the left slider until you reach the desired power level, both flex zones display the chosen power.	0-9
Switch Flexzone function off	
Simultaneously press the 2 zone selection keys of the 2 combined zones.	0

4.3.11 Grill function

This special cooking function optimises heating and warming in a cast iron pot/grill plate. This will ensure improved results of the food you are cooking. Flex zones A1 and A2 or B1 and B2 must first be connected with the flexzone function.

Grill function:	
Activate	Display
Select the lower cooking zone A1 or B1 using the zone selection key. Press GRILL	0 0
Increase the power	
Glide your finger over the left slider until you reach the desired power; both zones display the chosen power.
Switch grill off	
Select a cooking zone using the zone selection key. Press GRILL	0

4.3.12 Locking the controller

To avoid a hob selection being changed, during cleaning for example, the controller must be locked (except the on/off button).

This function can only be activated 10 seconds after switching the hob on.

Locking:	
Lock	Display
Press the —0 for 2 seconds. The symbol now lights up brightly.	—0
Unlock	
Press the —0 for 2 seconds. The symbol now lights up normally.	—0

5 EXTRACTOR

5.1 Control panel



Extraction control	
On/off control key for the hob	ⓘ
Extractor zone selection button	8
Indication of the timer time	8 8 8
Timer indicator key	⌚
Zone for slider control

5.2 Control keys and slide operation

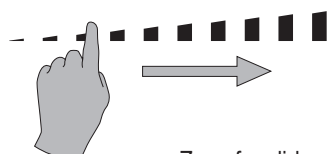
The device is equipped with touch control keys with which you can set the various functions. Touching the control key operates the function. Activating a function will cause a light, reading and/or sound signal to be displayed.



WARNING: Do not push multiple control keys simultaneously during normal use.

In order to select power, simply glide your finger over the slider, on the LED indication.

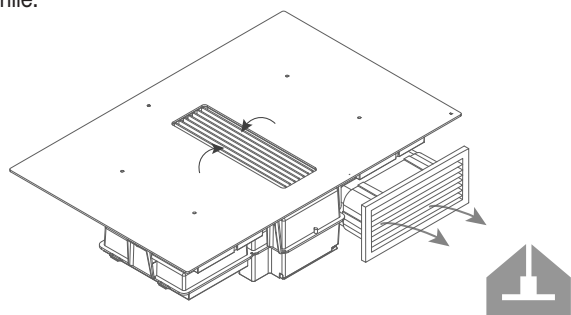
You can also access a certain level directly by using your finger to select the desired level.



Zone for slider control

5.3 Extraction mode (1851 only)

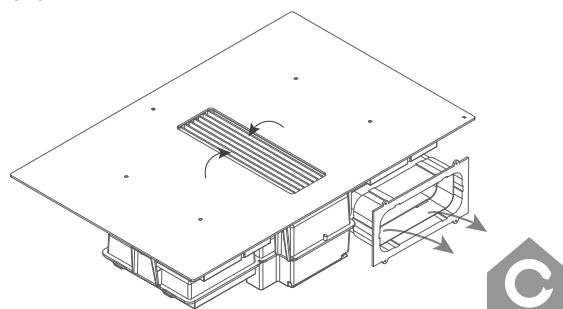
The air drawn in is first purified through the grease filters before being expelled outside. This can be done by making use of ducting connected between the appliance and a wall outlet grille.



Ensure adequate air supply to the kitchen for the system to work efficiently.

5.4 Recirculation mode (1861 only)

The air sucked in is first cleaned by the grease filters. The scents are then removed in the recirculation filter before re-entering the kitchen.



INFO: Provide adequate ventilation in the kitchen for optimal efficiency of the recirculation system.

5.5 Extractor controls

5.5.1 Switch on and off

Extractor	
Increase extraction power	Display
Press the zone selection button of the extractor Slide over the "SLIDER"	0 - 9
Reduce extraction power	
Press the zone selection button of the extractor Slide over the "SLIDER"	9 - 0
Switch off extractor	
Press the zone selection button of the extractor Slide over the "SLIDER"	0
Switch on automatic extraction	
Press the zone selection button of the extractor and keep pressed for 3 seconds	A
Switch off automatic extraction	
Press the zone selection button of the extractor and keep pressed for 3 seconds	0
Switch on delay function	
Press ⓘ.	A or 1
Switch off delay function	
Press ⓘ again.	LED goes out


Automatic extraction

This function automatically adjusts the extraction power depending on the power used of the cooking zone(s). When this function is active when switching off the appliance, it is automatically activated when switching on again.


Tip: the extraction power can be changed quickly by sliding over the "SLIDER".

This action temporarily halts the automatic extraction. The automatic extraction is reactivated the next time the appliance is switched on.

Delay function extraction mode (only 1851): This function starts up after the cooking stops. With it, all the last cooking vapours are extracted from the kitchen for a pre-set time by the downdraught extraction tower at low extraction power. The delay time is set by default to 10 minutes in extraction mode. It is advisable always to carry out this function completely. After the end of the delay time, the extractor switches off automatically.

The delay function can be switched off manually by pressing the button  again.

Delay function recirculation mode (only 1861): This function starts up after the cooking stops. With it, all the last cooking vapours are extracted from the kitchen for a pre-set time by the downdraught extraction tower at low extraction power. With recirculation, the recirculation filters are dried, and the delay time is set to 30 minutes by default. It is advisable always to carry out this function completely. After the end of the delay time, the extractor switches off automatically.



The delay function can be switched off manually by pressing the button  again, but this is advised against to avoid affecting the service life and operation of the recirculation filter.



6 CLEANING INDICATIONS

6.1 Grease filter cleaning indicator

The grease filter should be cleaned after 20 hours of cooking. This is automatically indicated by the appliance.

When the appliance is switched on and the extraction power is set to 0, the time remaining before cleaning the filter can be read off from the timer display.



After 20 hours of cooking,   will appear on the timer display.




Grease filter	
Grease filter remaining time	Display
Press the zone selection button of the extractor	GrF HHh
Press  above the zone selection button of the extractor	
The remaining time is indicated.	
Resetting the grease filter indicator	
Press the zone selection button of the extractor	20h
Press  above the zone selection button of the extractor	
Press 00h for 3 seconds until it changes to 20h	
Then press 20h again for 3 seconds to confirm	



Follow the cleaning instructions set out in the chapter **Cleaning and Maintenance**.

6.2 Recirculation filter replacement indicator (1861 only)

The Monoblock filter should be changed after 450 hours of cooking. This is automatically indicated by the appliance. After 450 hours of cooking,   will appear on the timer display.

Recirculation filter	
Grease filter remaining time	Display
Press the zone selection button of the extractor	odf HHh
Press 2x  above the zone selection button of the extractor	
The remaining time is indicated.	
Resetting the grease filter indicator	
Press the zone selection button of the extractor	450h
Press 2x  above the zone selection button of the extractor	
Press  for 3 seconds until it changes to 450	
Then press 450 again for 3 seconds to confirm	



Follow the replacement instructions set out in the chapter **Cleaning and Maintenance**.

7 COOKING ADVICE

Quality of the pots and pans

Suitable cookware, pots and pans include: steel, enamelled steel, cast iron, stainless steel with magnetic base, aluminium with magnetic base ($\pm 100\text{mm}$ min). Unsuitable pans include: aluminium and stainless steel without magnetic base, copper, brass, ceramics, porcelain. The manufacturers will state whether their products are suitable for induction.

In order to ensure your pans are suitable:

- Pour a little water in a pan and place it on an induction cooking zone set to **9**. The water should be hot within a few seconds.
- Hold a magnet to the base of the pan. The magnet should stick.

Some cooking pots hum when they are placed on an induction cooking zone. This does not mean the device is faulty, and it will not affect operation. This noise decreases when you adjust the power.



Lift the pans up when you want to move them to avoid stains and scratches.

- As often as possible, prepare meals with the pan lid on.

Dimensions of the cooking pans

The cooking zones can (to a certain extent) automatically adapt to the diameter of the pan. The base of the pan must have a minimum diameter ($\pm 9\text{cm}$) for working with the selected cooking zone. Place the pan in the middle of the cooking zone in order to optimise the energy transfer. If the diameter of the pan is much larger than the zone, this will not result in an optimal cooking result.

Only the surface of the pan above the induction coil will then generate the heat. The rest of the surface that is not above the induction coil will receive heat via conduction through the pan surface.

Therefore, if the pan is much larger than the cooking zone, it is advised to set the cooking zone to a slightly lower level to allow the heat to be divided up more evenly.

Examples of power control

(The values indicated below are only indicative)

Application	Display
Melting Warming up	– Sauces, butter, chocolate, gelatine – Pre-prepared meals 1-2
Rising Defrosting	– Rice pudding and pre-prepared meals – Vegetables, fish, frozen products 2-3
Steaming	– Vegetables, fish, meat 3-4
Water	– Boiled potatoes, soups, pasta – Fresh vegetables 4-5
Simmering	– Meat, liver, eggs, grilled sausages – Goulash, rolled meat, black/white pudding 6-7
Cooking Roasting	– Potatoes, fritters, flat biscuits 7-8
Roasting Bringing to cooking temperature	– Steaks, omelettes – water 9
Cooking	– Bringing large quantities of water to the boil P+ .. 11

8 CLEANING AND MAINTENANCE



Follow all instructions described in the Safety chapter



Before cleaning, check the cooking plate has been fully switched off and the glass above the cooking zones has cooled down.



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

8.1 Maintenance of the hob



First let the device cool down, otherwise there is a risk of burns.



Never use “steam” or “pressure” equipment.



Never use objects that could damage the vitro-ceramic glass such as an abrasive sponge, abrasive cleaning liquid or aggressive cleaning agents.

Clean the glass of the cooking plate

Wipe the surface clean with some washing-up liquid on a damp cloth or sponge (it is best to do this after every use), then dry the hob by rubbing with a dry cloth or with 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 (limescale stains, pearl-like shiny spots) are best removed while the hob is still warm. For this apply common cleaning agents and cleaning methods. If this does not work well enough, you can use a specific cleaning product for cleaning vitro-ceramic glass (for example, Vitroclen)

Boiled-over food should first be soaked with a wet cloth; the contamination residues should then be removed with a glass scraper that is specially designed for ceramic hobs. After this, clean the hob as described under “Cleaning glass hob”.

Burnt-on sugar and melted plastics are best removed immediately – while still hot – with a glass scraper. After this, clean the hob as described under “Cleaning glass hob”. Grains of dirt/sand may fall on the cooking plate while peeling potatoes or washing vegetables and may cause scratches when moving the pans. Therefore, ensure there are no grains left on the surface.

Discolouration of the hob does not have any influence on the operation or strength of the vitro-ceramic. It is not a form of damage to the hob, but it is a result of residues that have not been removed and have therefore burnt-in.

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

Due to the use of aggressive cleaning agents and scratching caused by the pan bases, the glass surface is rubbed off over the course of time, leaving dark stains.

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

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

8.2 Maintenance of the extractor

8.2.1 Remove the inlet grille

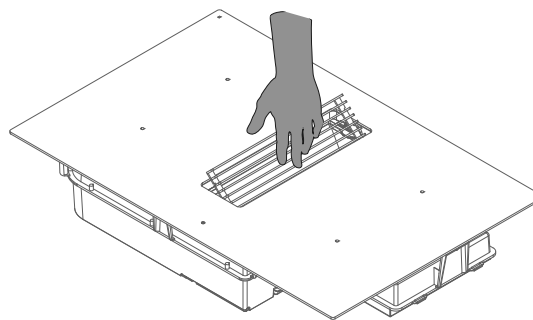


Do not use any objects that could damage the inlet grille, such as potscourers, scouring agents or aggressive cleaning agents.



First switch off the hob and the delay before removing components from the extractor.

- Press on the right of the inlet grille until it tilts.



- Grasp the inlet grille and put it aside safely on the kitchen worktop.



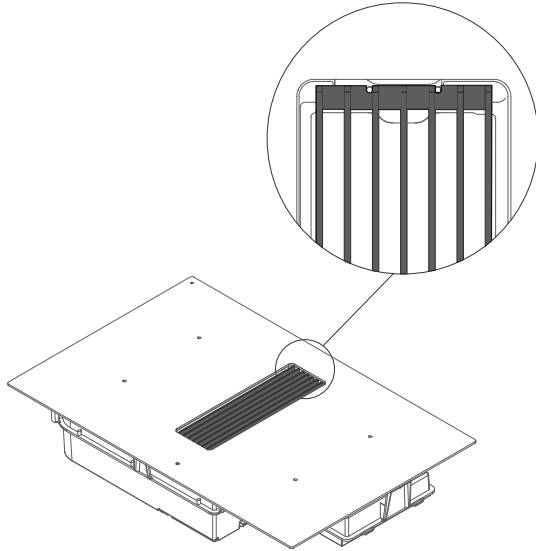
Do not place the inlet grille on the hob glass to avoid scratches. Do not place the inlet grille on a hob that has been switched on to prevent it heating up.

8.2.2 Replace inlet grille



Take care that the Monoblock filter and grease filter have first been placed in the appliance before replacing the inlet grille.

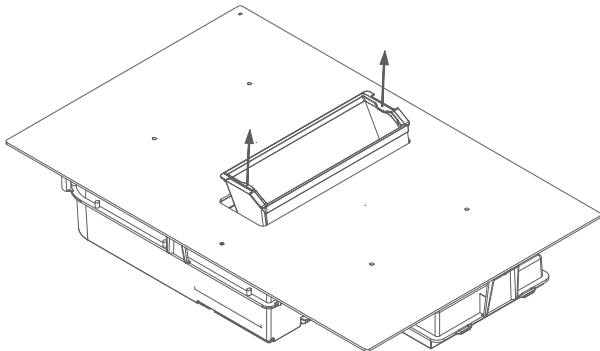
- Grasp the inlet grille and insert it in the centre of the extraction opening in line with the position marks.



8.2.3 Cleaning the grease filter

When the grease filters need to be cleaned, this is indicated by the grease filter cleaning indicator (see 4.5.1)

- Remove the inlet grille (see 8.2.1)
- Grasp the grease filter by the grips and lift it out of the extraction opening



Wash in the dishwasher or submerge in hot water with anti-grease dishwashing liquid.



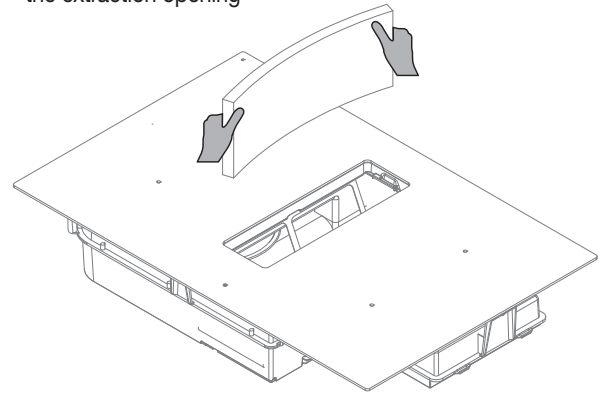
WARNING: If the instructions above are not carried out, serious soiling can cause a fire hazard.

After cleaning:

- Using the grips, replace the grease filter in the right direction in the extraction opening.
- Replace the inlet grille in the extraction opening
- Reset the grease filter indicator (see 6.1)

8.2.4 Replacing the Monoblock filter (1861 only)

- Remove the inlet grille (see 8.2.1)
- Remove the grease filter (see 8.2.3)
- Grasp the Monoblock filter, tilting it forwards.
- Fold both corners over and remove the Monoblock filter from the extraction opening











After replacing:

- Fold back the corners of the new Monoblock filter and replace it in the frame through the extraction opening
- Press the filter right up against the frame
- Using the grips, replace the grease filter in the right direction in the extraction opening.
- Replace the inlet grille in the extraction opening
- Reset the recirculation indicator (see 6.2)

9 TROUBLESHOOTING MINOR FAULTS

9.1 Messages on the hob

Code	
	<ul style="list-style-type: none"> – there is no cooking pan on the cooking zone – the cooking pan is not suitable for induction – the diameter of the bottom of the cooking pan is too small when compared to the cooking zone
	See Chapter 4.3.9 Keep warm
	<ul style="list-style-type: none"> – The electronic system is disrupted. – Disconnect and reconnect the hob. – Call the after-sales service
	See Chapter 4.3.7 Stop & Go
 (Er03)	The controller keys are covered by liquid or an item. The symbol will disappear as soon as the keys are released or cleaned.
	The hob has overheated, leave to cool, then switch back on.
	The fan air supply is blocked. Unblock it.
	The hob has not been properly connected to the network. Check the connection.
(Er47)	Problem in the device's internal bus system.

If one of these error messages remains visible, you can contact the after-sales service.

The hob or the cooking zone does not work:

- the hob has been poorly connected to the electrical power supply
- the safety fuse has blown
- check the locking key has been enabled
- the touch control keys have been splashed with water or fat
- there is an object on the touch control keys




A single zone or all zones are not working:

- the safety device has been operated
- this shall engage when a cooking zone has been left on unintentionally
- the safety shall also engage when one or more touch control keys are covered
- a pan is empty and the base has overheated
- the hob also has an automatic power reducer and automatic shut-down in the event of overheating

The fan continues to operate after the hob has switched off:

- this is not a defect, the fan is protecting the electronic equipment
- the fan will stop automatically.

The automatic cooking controller does not seem to be working:

- the cooking zone is still warm [
- the maximum cooking level has been selected [
- the cooking level was selected using the control key [].

9.2 Messages at the extraction

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

- Check the grease filter. Follow the cleaning indication. On average, the filter must be cleaned every two weeks to ensure the extraction works correctly.
- 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.

9.3 Miscellaneous

Fault: In the event of a fault, please do not hesitate to contact our Repair Service:

Belgium:	Tel.: +32 (0)56 36 51 02
France:	Tel.: +33 (0)3 20 94 06 62
Germany:	Tel.: +49 (0)511.54.20.771
The Netherlands:	Tel.: +31088-0119110
Spain:	Tel.: +34 938 700 895
Italy:	Tel.: +39 039.20.57.501


















For all other countries, contact your local Novy installation engineer in Belgium: Tel.: +32 (0)56/36.51.02

For a proper and prompt handling the Repair Service needs to know the type of your device. This information can be found on the type plate on the inner frame of the extraction unit.


Stick the provided sticker with the type plate and serial number here.




OVERVIEW OF THE FUNCTIONS NOVY EASY

Extraction control	Hob control
 On/off button for the extractor	 On/off control key for the hob
 Extractor indication and selection button	 Indication of the timer time
 Zone for slider controls	 Timer control keys
 Timer time indicator	 Stop & Go control key
 Timer buttons	 Power level indication
 Lock key	 Flexzone indicator
	 Timer indicator
	 Keep warm function key
	 Grill function
	 Zone for slider control
	 Lock key

Switch hob on/off

ON - Press  and hold for 2 seconds. LED will light up.

OFF - Press . LED goes out.

Set the power control

MORE - glide your finger over the slider (Power Control)

LESS - glide your finger over the slider to 0

Switching Power on and off

ON - Glide your finger over the slider to the end - [P]


OFF - Glide your finger over the slider [0-9]

Power limit activated

[9] will be reduced to [8] and flashes [8]

Stop & Go function

ON - Press 

OFF - Press 

Select the timer

Press  above the zone selection key.

Reduce the time

press  on the timer

Increase the time

press  on the timer



Switch off the timer function

Press  above the zone selection key.

Keep pressing  on the timer until the timer is at 0

Using the timer without cooking

Switch on the hob. Press  above the zone selection key.

Set the time with  or .

Programming auto heat up

ON - Glide your finger over the slider, continue pressing on the desired power for 3 seconds

OFF - Glide your finger over the slider

Keep warm function

IN - Press 

OFF - Press 

Operate flexzone manually

ON - Press the 2 zone selection keys at the same time

OFF - Press the 2 zone selection keys at the same time

Operate flexzone automatically

ON - Place a pan on the front and rear zone

OFF - Press the 2 zone selection keys

Grill function

ON - Press **GRILL**

Off - Press **GRILL**

Set extraction power regulator

HIGHER - Slide over the "SLIDER"

LOWER - Slide to 0 over the "SLIDER"

Automatic extraction power regulator

ON - Press the zone selection button of the extractor and keep pressed for 3 seconds

OFF - Press the zone selection button of the extractor and keep pressed for 3 seconds