

Ⓕ *Comment installer et utiliser votre table de cuisson vitroc ramique  lectronique*
ⒼⒷ **How to install and use your electronic ceramic hob**

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Note: This appliance is manufactured in compliance with the radio interference requirements of EEC directive No. 82/499/EEC.

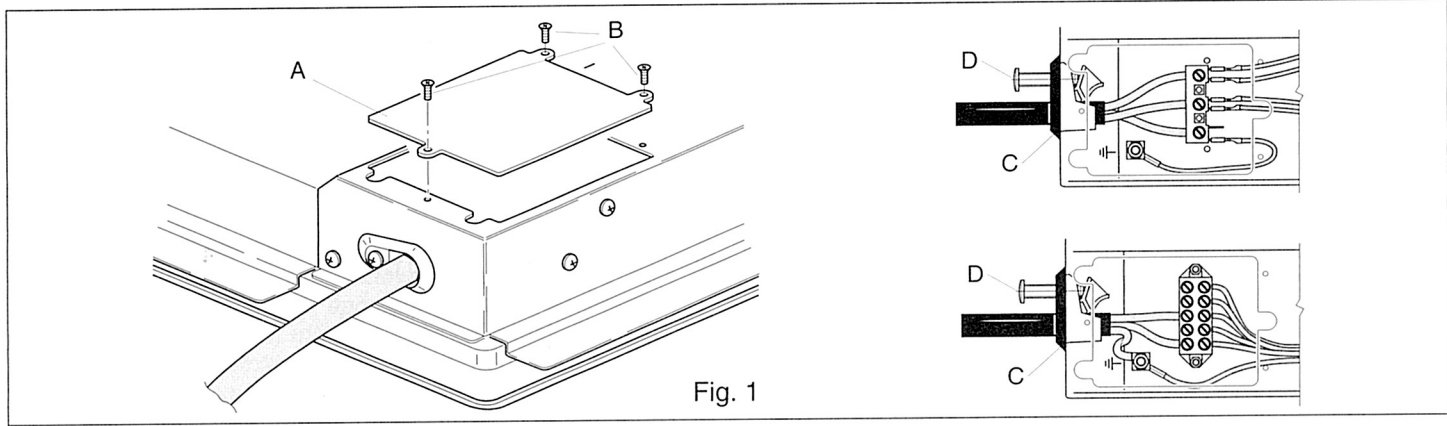


Fig. 1

ELECTRICAL CONNECTION

These appliances must be installed by a competent electrician, with all electrical and installation requirements made in accordance with the regulations of the Electrical Equipment of Buildings, published by the Institution of Electrical Engineers. It must be connected to the electrical supply by a multipole switch with minimum 3 mm contact to contact gap. All current and earth conductors must be of an appropriate size.

This product must be earthed and fused in accordance with current rating of appliance (compulsory provision according to law).

Before fitting please ensure that voltage indicated on the rating plate corresponds to the mains voltage of your home.

The rating plate provides information on Model Number, Serial Number, voltage rating, power and frequency of this appliance.

No liability for damage or injury to persons or property will be accepted arising from non-observance of these requirements.

The main cable must be of the right size, in compliance with the power of the hob (see plate and the following table), elastic with insulation in rubber of HO5RR-F or HO5RN-F type and of a length allowing the extraction of the appliance from the worktop.

To connect this cable to the terminal block, the procedure is as follows (see fig. 1):

- a) Take away cover A unscrewing the three screws B.
- b) Introduce the main cable into the cable clamp C after loosening the screw D.
- c) Cut back to a certain length the external sheath of the cable taking care that this sheath is unimpaired at the internal of the cable clamp. Connect the wires to the terminal block according to the wiring diagram on the plate for the applica-

ble electric network (single phase – three phase – three phase with neutral – two phase with neutral).

Connect also the earth wire to its terminal.

d) Replace cover A after having tightened the screw D.

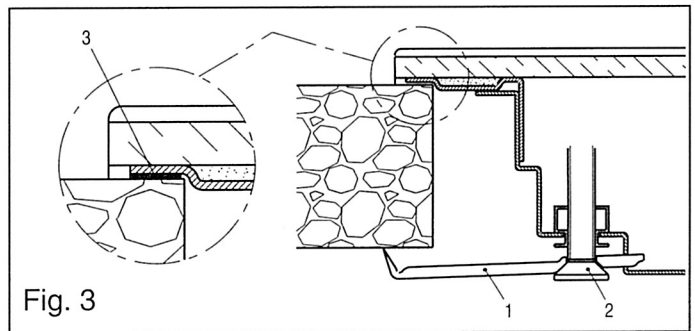
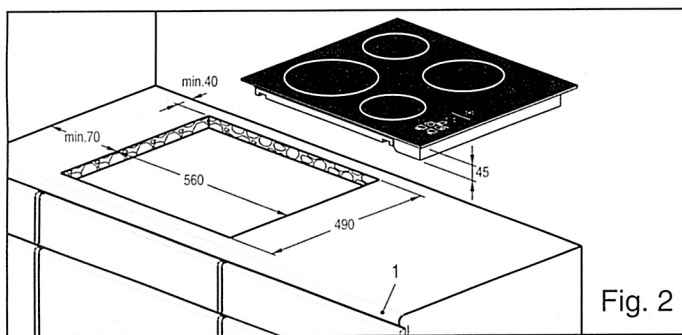
Make sure that the electric system is provided with earth connection (compulsory provision according to law).

INSTALLATION IN THE KITCHEN WORKTOP

As far as fire hazard protection is concerned, this apparatus can be fitted also close to wooden walls that are higher than the surface on which it is installed, provided a minimum clearance of 70 mm is maintained between the apparatus and the side walls, and a clearance of 40 mm is maintained between it and the rear wall.

To install it in the cut-out follow these instructions:

- Make a cut-out having a size shown in fig. 2 in the kitchen worktop (fig. 2 part. 1).
- Insert the hob in the cut-out and secure it by means of the four clamps (fig. 3 part. 1) tightening the four screw (fig. 3 part. 2).
- Make sure that the rubber seals (fig. 3 part. 3) are properly in place and that the mains cable is not squeezed and has no narrow bends.



USE OF THE HEATING AREAS

Use proper pan size. This appliance is equipped with four surface units of different size. Select utensils having sturdy flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency. Never leave surface units unattended at high setting. Boilover causes smoke and greasy spillovers that may ignite.

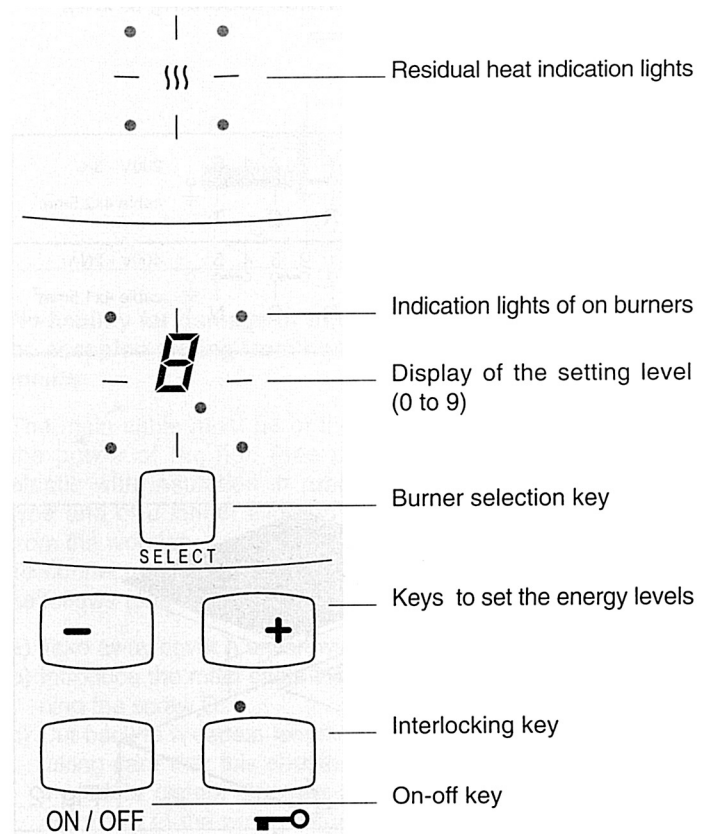
Caution should be taken not to forget the heaters connected if a pot is not placed on them.

Care should be taken not to place big pots too close to any heat sensitive elements of the surface where the hob is built in.

Do not cook food directly on the surface of the hob.

Your glass-ceramic hob is not a griddle and should not be used for this purpose. However attractive the idea may seem, it will only create problems that are better avoided, as the food is bound to stick to the surface.

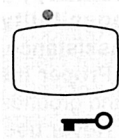
CONTROL PANEL



USE OF THE CONTROL PANEL

1 - Switching interlocking off

- Press for some seconds the button marked with a key (↔) until the red point is off.
- When the light is off, the cooktop can be used.



2 - Switching on

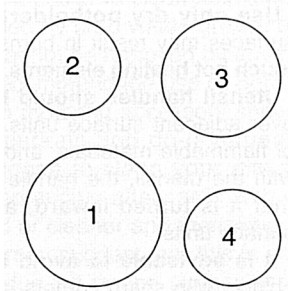
- Press the on-off key to switch on the cooktop and select the burner with the selection key.



- ⚠ **If no key are pressed, the cooktop is switched off automatically.**
It's necessary to restart all the operations.

3 - Burner selection

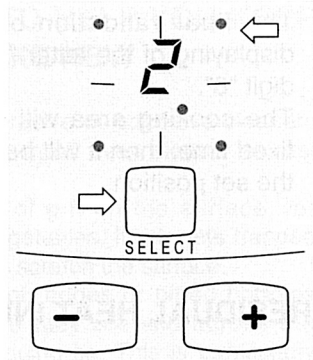
- The burners are numbered clockwise (see diagram).
- Burner no. 1 is the big one front left, no. 2 is rear left, no. 3 is rear right and no. 4 is front right.
- To select the no.3 burner, for example, press twice the selection key.
A red flashing point shows the no. 1 burner, then the no. 2 and at the end the no. 3, the selected one.
- Press the + key to set the



energy level (see also next paragraph).

- The validation is automatic and the red point becomes on stopping to flash.
- To use another burner, press again the selection key and repeat the previous action.

- ⚠ **To switch on two or more burners, select each separately.**



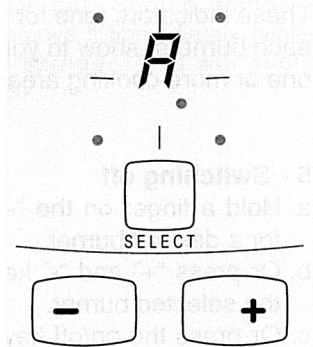
4 - Selection of the energy level

The setting of the energy level is done by the "+" and "-" keys and it is displayed by the digit between 0 and 9.

Special function "Booster"

This cooktop has a fast heating function controlled by the electronic device.

- To switch on this function, set the energy level to 9. Push again the "+" key to let appear a point next the digit 9. As this point is lighted, you have some seconds to set the energy level: press the "-" key to reach the desired level (for example "6").



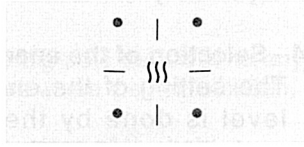
The final validation of the booster function is the displaying of the letter "A" alternately with the selected digit "6".

The cooking area will be energized full power for a fixed time, then it will be lowered down automatically at the set position.

RESIDUAL HEAT INDICATION

The four indication lights are placed on the top of the control panel.

These indicators (one for each burners) show to you if one or more cooking areas are still hot after the use.



5 - Switching off

- Hold a finger on the "-" key until the displaying of "0" for a desired burner.
- Or press "+" and "-" keys simultaneously to switch off the selected burner.
- Or press the on/off key to switch off all the burners at the same time.
- Put the interlocking in action (↔) to avoid the switching on of the cooktop casually.

SAFETY



- **If any cracking of breaking point should be seen on the cooktop, promptly switch off the appliance to avoid the possibility of electric shock. Call the Technical Service Assistance.**

- **Proper installation.** Be sure your appliance is properly installed and grounded by a qualified technician.

- **Never use your appliance for warming or heating the room.**

- **Do not leave children alone.** Children should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

- **Wear proper apparel.** Loose-fitting or hanging garments should never be worn while using the appliance.

- **User servicing.** Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

- **Storage in or on appliance.** Flammable materials should not be stored near surface units. Aluminium foils and plastic utensils should not stay on hot surfaces. **These surfaces cannot be used to put anything over.**

- **Do not look intensely the halogen lamps.**

- **Do not use water on grease fires.** Smother fire or flame or use dry chemical or foam-type extinguisher.

- **Use only dry potholders.** Moist or damp potholders on hot surfaces may result in burns from steam. **Do not let potholders touch hot heating elements.** Do not use a towel or other bulky cloth.

- **Utensil handles should be turned inward** and not extended over adjacent surface units. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

- **It is advisable to avoid impact** of the hob surface from solid objects with sharp corners such as salt cellars, sauce bottles and so on, as these could cause damage.

GB

ERRATA CORRIGE

Paragraph 5 d

**Put the interlocking in action to avoid the switching on of the cooktop casually
ONLY WHEN THE REST HEAT INDICATION "H" IS OFF.**

**In the case that this indication remain on for any reason, please reset the power to
the appliance.**

CLEANING AND CARE

HOW TO CLEAN YOUR GLASS-CERAMIC HOB AND KEEP IT CLEAN

Your glass-ceramic hob is probably the easiest type of cooktop to clean. However, because it looks so good, you will expect more of it than any other type. The following comments are intended to help you to ensure that it does not fall below your expectations. Clean the hob top regularly either while it is still warm – but not hot – or as soon as it has cooled down. If any food or liquid has spilled onto the surface, remove it before using the hob again. Do not let it get burnt on the hob. The longer it is left, the harder it will be to remove later. Generally the glass-ceramic surface of the hob can be cleaned with paper kitchen towels of any good quality, non-scratch kitchen cleaner. If food has boiled over or spilled on the surface and then burnt, it is best to remove it first with a **razor blade scraper** of the type used for removing paint from a window panel. If the handle or blade holder is plastic, make sure that only the blade comes into contact with the hot surface. The plastic could melt and even stick to it. For the best results the hob should be cleaned regularly with a special hob cleaner-conditioner containing silicone. This provides extra protection against soiling and makes it easier to clean next time. In the event of persistent stains caused by hard water, grease or marks with a metallic sheen, which cannot be removed by any of the methods suggested above, we recommend the use of Solvol Autosol, which can be obtained from motoring accessory shops or the motoring section of supermarkets and do-it-yourself centres. Whatever method you choose to clean your glass-ceramic hob, always wipe it over thoroughly afterwards with a wet cloth to remove all traces of food or cleaner and then wipe it dry. The instruction with the cleaner may suggest that this is not necessary, but with some types residue left on the surface, it is better not to run the risk of this happening.

A FEW SUGGESTIONS TO HELP YOU KEEP YOUR HOB LOOKING LIKE NEW

1. Do not clean your hob with abrasive or corrosive cleaners such as scouring powder, wire wool, oven cleaner or rust remover.
2. Do not leave small particles of grit on the surface, for example sand or soil left on vegetables. If grit gets trapped under the bottom of a pan, it will scratch the surface.
3. Pans or dishes may have rough edges or pitted bottoms which can cause scratching if they are slid across the surface, so it is best to avoid doing so. This is particularly true of cast-iron utensils.
4. Do not let anything that may melt (plastic, kitchen foil, sugar or food with a high sugar content) come into contact with the surface of the hob while it is hot. Should anything accidentally melt on the top, remove it immediately (while still hot) with a razor blade scraper. This will avoid permanent damage to the surface.