



CEHW & CEHS

electric COOKTOPS

INSTALLATION and SERVICE INSTRUCTIONS
USE and CARE INSTRUCTIONS



Living innovation

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DèLonghi

Pty Ltd

INSTALLATION

CAUTION:

- In order to avoid a hazard this appliance must be installed according to these instructions for installation.

WARNING:

- This appliance is to be installed only by an authorised person.
- This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.
- Do NOT place combustible materials or products on this appliance at any time.
- Do NOT spray aerosols in the vicinity of this appliance while it is in use.
- **IMPORTANT NOTE: This appliance shall not be used as a space heater, especially if installed in marine craft or caravans.**

TECHNICAL INFORMATION (Table 1):

Normal plate (front right)	Ø 145	1000 W (230V)
Normal plate (front left)	Ø 180	1500 W (230V)
Normal plate (rear left)	Ø 145	1000 W (230V)
Normal plate (rear right)	Ø 180	1500 W (230V)
Voltage	230 VAC 50 Hz - 240 VAC 50 Hz	
Maximum absorbed power	5,0 kW - 5,45 kW	

DIMENSIONS (Table 2):

(Note: Also refer to Figure 1 side)

General Dimensions	
Width	580 mm
Depth	500 mm
Depth Below Mounting Surface	30 mm
Cut-out Dimensions	
Width	560 mm
Depth	480 mm

This appliance has been designed and constructed in accordance with the following codes and specifications:

- AS/NZS 3350-1 General Requirements for Domestic electrical appliances;
 - AS/NSZ 3350-2-6 Particular Requirements for Domestic electrical cooking appliances;
 - AS/NSZ 1044 Electromagnetic Compatibility Requirements.
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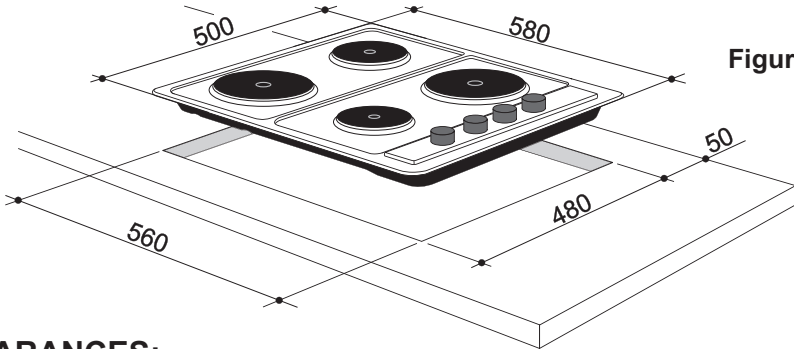


Figure 1

CLEARANCES:

Installation clearances and protection of combustible surfaces shall comply with page 4.

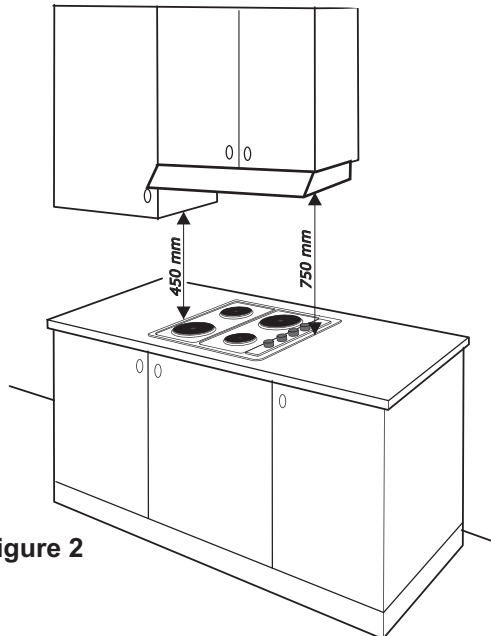


Figure 2

The installation shall comply with the dimensions in Figures 1 and 2, bearing in mind that:

- **A minimum clearance of 30 mm** has to be kept between the bottom of the cooking hob and the top of an appliance or a thermal barrier (see next page).
- **Overhead clearances** - In no case shall the clearance between the highest part of the hob and a range hood be less than 600 mm. Any other downward facing combustible surface less than 600 mm above the highest part of the hob shall be protected for the full width and depth of the cooking surface area. However, in no case shall this clearance to any surface be less than 450 mm.
- **Side clearances** - Where the dimension from the periphery of the nearest burner to any vertical combustible surface is less than 200 mm, the surface shall be protected to a height of not less than 150 mm above the hob for the full dimension (width or depth) of the cooking surface area. Where the dimensions from the periphery of the nearest burner to any horizontal combustible surface is less than 200 mm, the horizontal surface shall be greater than 10 mm below the surface of the hob, or the horizontal surface requirement above.
- **Protection of combustible surfaces** - The required protection shall ensure that the surface temperature of the combustible surface does not exceed 50°C above ambient. The fixing of 5 mm thick ceramic tiles to the surface or attaching fire resistant material to the surface and covering with sheet metal with minimum thickness of 0.4 mm would satisfy this requirement.

CAUTION :

The underside surface of the cooking hob can reach a temperature exceeding 105°C during normal use.

If after installation the underside surface is accessible through under-bench cupboard doors and the like, it is essential that a rigid barrier is installed so that such access is restricted. In order to avoid a hazard the barrier must be of low thermal conductivity material installed according to the instructions for installation.

THERMAL BARRIER INSTALLATION :

WARNING:

- If the hob is installed over drawers or cupboards, a thermal protection barrier must be fitted at least 40 mm beneath the base of the hob (see Figure 3).

Note:

- Above not applicable if hob is mounted directly above an oven.
- For access to the hob for servicing or installation, ensure that the barrier can be removed from beneath by the use of a tool.
- A gap of 20 mm may be allowed at rear for electrical connection and ventilation

THERMAL PROTECTION BARRIER (min 15 mm thick)
Fitted the full lengths of the hob below the workbench and must be removable with the use of a tool for installation and service.

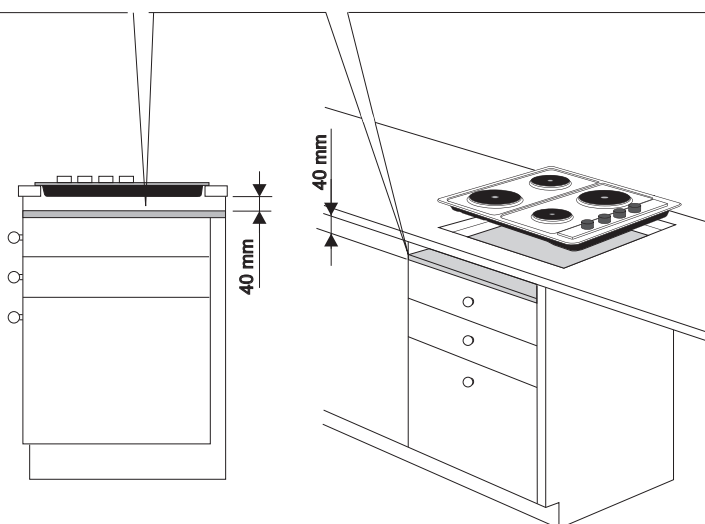
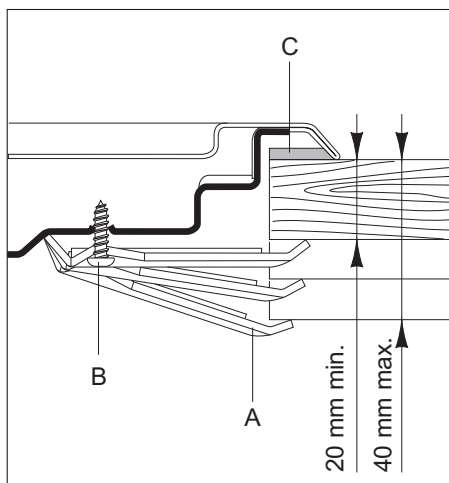


Figure 3

INSTALLATION

- Spread out the gasket “C” over the workbench of the edge of the cut out taking care to overlap the gasket of the corners.
- Slot in the cooking hob into the cut out of the workbench and locate it correctly.
- Adjust the clamps “A” and tighten the screws “B” until the hob is firmly secured.
- Using a sharp tool, trim any excess gasket which protrudes from the edge of the hob.

Figure 4



ELECTRICAL REQUIREMENTS :

WARNING :

- **THIS APPLIANCE MUST BE EARTHED.**
- In order to avoid a hazard this appliance must be installed according to these instructions for installation.

CAUTION :

- If the supply cord is damaged it must be replaced by the manufacturer or it's Service Agent or a similarly qualified person in order to avoid a hazard.
- Ensure that the power outlet is properly earthed before connecting the appliance.
- Disconnect power before servicing the appliance.
- The connection to electrical supply must be carried out by qualified personnel and be in accordance with local electrical regulations.
- The appliance must be connected to the electrical supply ensuring that the cross sectional area of the cable conductors is capable of supplying the appliance with the specified load on the data plate.

- A double pole switch with a minimum opening distance of 3 mm between the contacts must be provided no further than 2 metres from the appliance.

FEEDER CABLE CONNECTION

To connect the feeder cable to the cooking hobs with electrical plates or to replace, if necessary, some electrical parts, it is necessary to:

- Unscrew the outer screw that hold the lower shield.
- Turn 180° the lower shield hanging on the right side (knob side) and rest it on a support.
- Position the U bolts “C” onto terminal block “A” according to the diagram (Figure 5).
- Insert the feeder cable of the suitable section (as described in the Feeder Cable Section chapter) into the cable clamp “B”.
- Connect the phase cables to terminal block “A” according to the diagram and the grounding cable to clamp “E”.
- Strain the feeder cable and block it with cable clamp “B”.
- Re-assemble the lower shield.

FEEDER CABLE SECTION

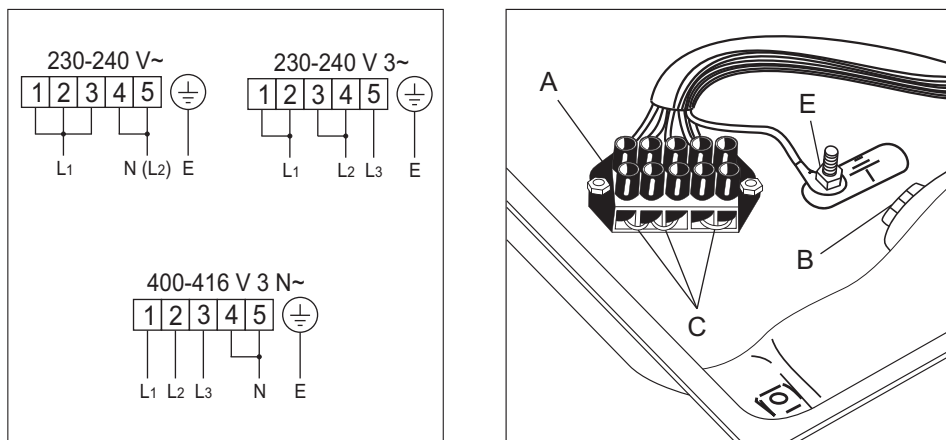
230-240 V ~ 3 x 2,50 mm² (*)

230-240 V 3 ~ 4 x 2,50 mm² (*)

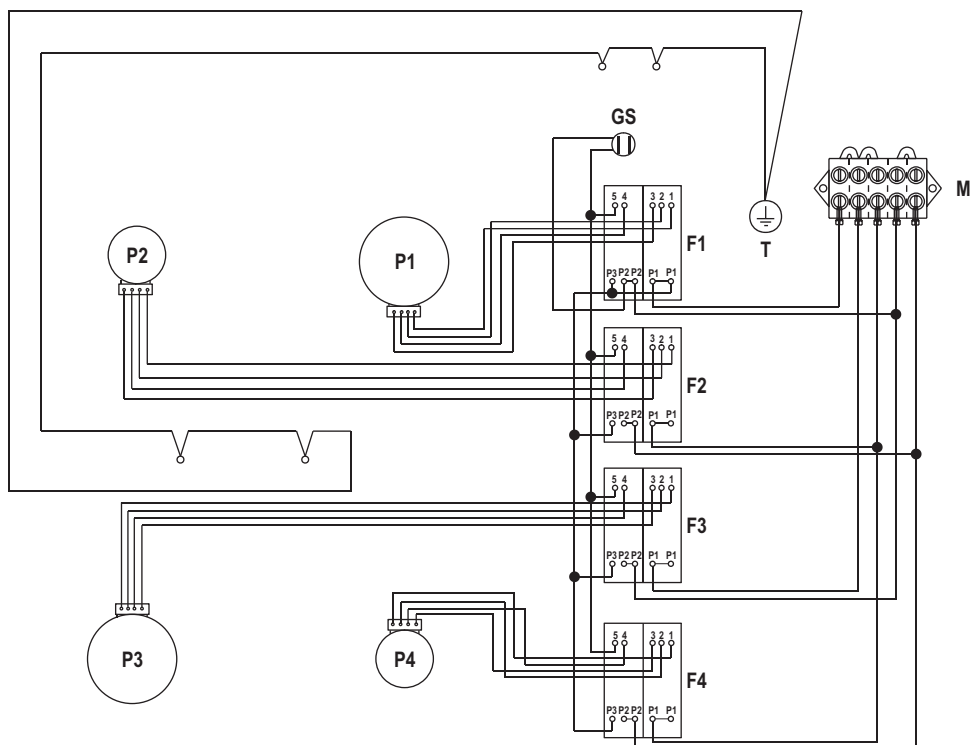
400-416 V 3N~ 5 x 1,50 mm² (*)

(*) - Connection with wall box

Figure 5



ELECTRIC DIAGRAM



Cod. 113934

ELECTRIC DIAGRAM KEY

- F1\F4** Electric plates switches
- P1** Electric plate 1500W-230V
- P2** Electric plate 1000W-230V
- P3** Electric plate 1500W-230V
- P4** Electric plate 1000W-230V
- GS** Pilot lamp
- M** Terminal block
- T** Earth connection

USE and CARE

CAUTION :

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- Do NOT spray aerosols in the vicinity of this appliance while it is in use.

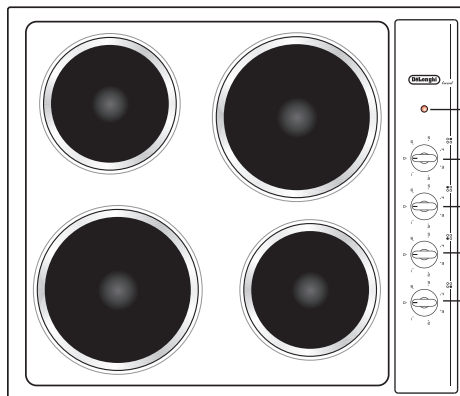


Figure 6

- On/off warning led
- Operates right rear plate
- Operates left rear plate
- Operates left front plate
- Operates right front plate

- **Important:** Before using the hob for the first time, it is necessary to burn off the appliance to dry off the plates and remove any protective coatings that may still be on the plates. To do this, boil a saucepan of water on each plate for about 10 minutes. There may be a strong odour and a light smoke visible during this process. This will cease when the process is complete.
- Make sure that all the controls are turned to zero.
- Switch on the electricity.
- Turn the knob for the ring you require. The element will become hotter as you select a higher number. A little practice will help you to estimate the setting required for different purposes.
- Always use a flat bottomed saucepan which has a base as similar to the diameter of the hotplate as possible. Ensure that the bottom of the pan you are using is dry.
- Never switch the hotplate on without any saucepans on top. This will cause heat to travel along the spillage tray causing the control panel to heat up and may also cause subsequent damage to adjacent worktops.

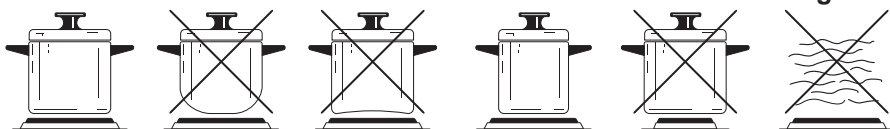


Figure 7

COOKING HINTS :

- Be careful not to place any wet or steamed up lids on an unused hotplate, as this will lead to rust.
- Pans should have a thick flat base to be effective. Check the base of the pan with a ruler. It should be either the same size or slightly larger than the hotplate.
- The plates with a red dot in the middle heat up 30% faster than those without.
- Do not use decorative covers over the hotplates as these hold condensation and could be dangerous if the hob was accidentally turned on.
- Using pans with tight fitting lids when cooking reduces cooking time and saves energy.
- Turn the heat off a short time before you finish cooking and the residual heat from the hotplate will finish the cooking for you.
- Never have handles overhanging the worktop - they can easily be caught and overbalance; similarly, never have the handles overlapping other hotplates that are in use.
- It is always worthwhile buying good saucepans for the best results from your hob.
- **Caution - never cook the food directly on the hotplates! Always use a saucepan or special container.**

WARNING :

- **HOB'S BECOME VERY HOT WITH USE, AND RETAIN THEIR HEAT FOR A LONG TIME AFTER COOKING HAS FINISHED. CHILDREN SHOULD BE SUPERVISED AT ALL TIMES AND BE PREVENTED FROM TOUCHING THE HOT SURFACES UNTIL SUCH TIME AS THE APPLIANCE HAS COOLED.**

The table below shows recommended heat settings for cooking different types of food with your electric hob:

HEAT POSITION	DESCRIPTION	RECOMMENDED COOKING
1	Very Gentle	To keep food warm
2	Gentle	Stews, cream sauce
3	Slow	Frozen food, boiling water
4	Medium	Boiling potatoes, soup, vegetables, fish
5	High	Large stews, omelettes
6	Fast	Steaks, escalops, frying

- Please note that these are only guidelines, you will quickly learn from experience which setting is correct for your needs.

ECONOMIC COOKING

- The electric plate retains heat, so you may find that you can switch off the heat 5 minutes before you finish cooking.
- To reduce the cooking time, the plate can be set to the maximum setting at the beginning. It can then be reduced later.

CLEANING AND MAINTENANCE

- Before you begin cleaning you must ensure that the hob is switched off.
- You should use a non-abrasive cleaner, as an abrasive one will scratch the surface and could erase the control markings.
- **Enameled parts:** All of the enameled parts must be only washed with a sponge and soapy water or a non-abrasive product. Dry preferably with a chamois.
- **Stainless steel:** Clean with a suitable product. Always dry fully with a soft cloth or chamois.
- Deposits of fat on the electric hotplates can be removed by turning on the hob for a few seconds. The fat will dry out, and can be brushed off when the plate is cool. If staining remains, special cleaners for electric plates can be purchased to return the plate to its original colour.
- Electric hotplates are made of cast iron and though durable, will rust if moisture is left on them regularly. Do not place wet lids from other pans onto an unused hotplate. From time to time, apply a thin coat of special hob cleaner.
- The control knobs may be removed for cleaning but care should be taken not to damage the seal.
- **Do not use a steam cleaner to clean this appliance.**

TROUBLESHOOTING:

If you should encounter any problem with your hob, check the following points before calling our Customer Services for assistance.

1. The power is switched on.
2. The controls are switched on.
3. Both the fuse and the mains fuse are intact.

Servicing the appliance:

Service may be obtained from your local authorized Service Centre.

Descriptions and illustrations in this booklet are given as simply indicative. The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.



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