



***CERAMIC
COOKTOP***

fitted with

“TOUCH-CONTROL”

INSTALLATION and SERVICE INSTRUCTIONS
USE and CARE INSTRUCTIONS

A solid gray rectangular bar is located at the bottom of the page, below the text.

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.

TECHNICAL INFORMATION :S

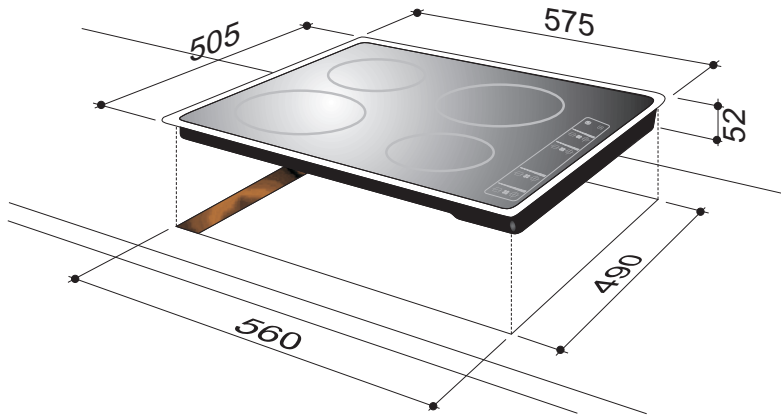
Hi-light hotplates	145 - 1200 W	nr. 2
Hi-light hotplate	180 - 1800 W	nr. 2
Touch-control		
Residual heat indicator warning leds		
Glass overheat cut-out device		nr. 1
Voltage	230 V~ 50 Hz or 240 V~ 50 Hz	
Maximum absorbed power	6,00 kW (230 V~) 6,500 kW (240 V~)	

DIMENSIONS :

(Note: Also refer to Figure 1 side)

General Dimensions	
Width	575 mm
Depth	505 mm
Depth Below Mounting Surface	30 mm
Cut-out Dimensions	
Width	560 mm
Depth	490 mm

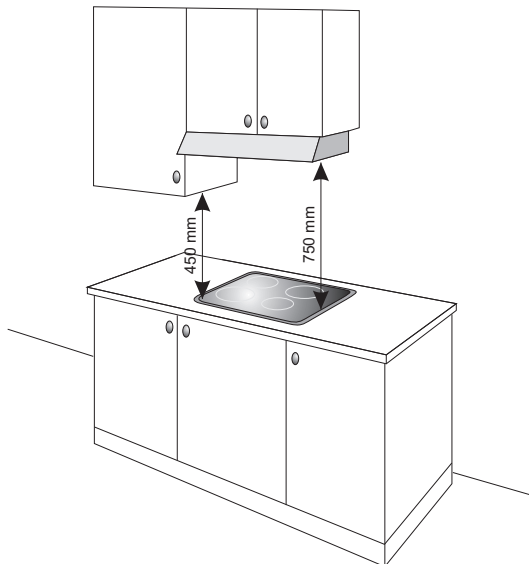
Figure 1



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 60 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 clearances between the highest part of the hob and a range hood be less than 600 mm, or for an overhead exhaust fan, 750 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.
- **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.

CAUTION. SURFACE TEMPERATURES EXCEEDS 95°C. TO AVOID A HAZARD, UNDER BENCH.

ACCESS MUST BE RESTRICTED. REFER TO INSTALLATION INSTRUCTIONS.

THE APPLIANCE IS NOT INTENDED FOR USE BY YOUNG CHILDREN OR INFIRM PERSONS WITHOUT SUPERVISION.

YOUNG CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.

THERMAL BARRIER INSTALLATION :

WARNING:

- If the hob is installed over drawers or cupboards, a thermal protection barrier must be fitted at least 60 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.

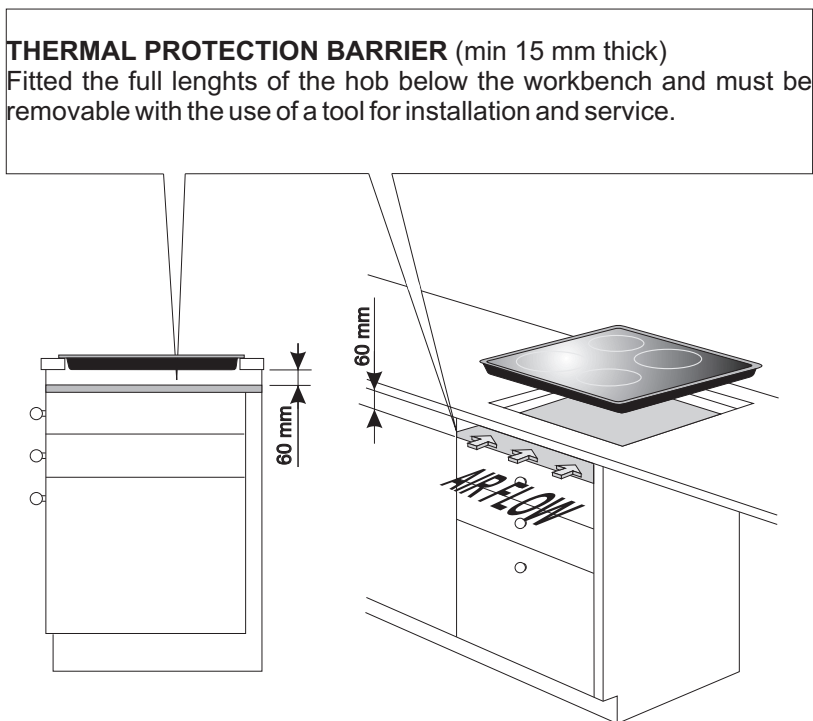


Figure 3

INSTALLATION :

- Apply the adhesive seal around the edge of the hob ensuring that the ends do not overlap or leave a space (Figure 4).
- Slot in the cooking hob into the cut out of the workbench and locate it correctly.
- Adjust the clamps according to the worktop thickness (30 or 40 mm - see Figure 5) and tighten the fixing screws until the hob is firmly secured.
- Using a sharp tool, trim any excess gasket which protrudes from the edge of the hob.

Figure 4

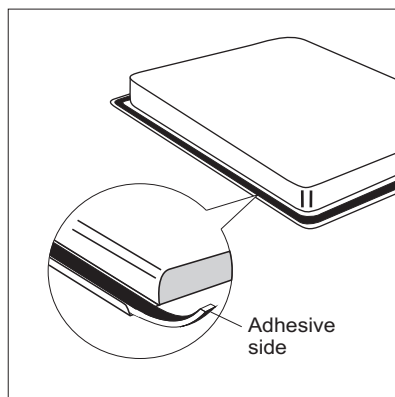
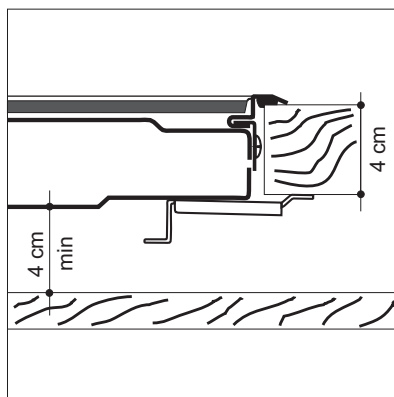
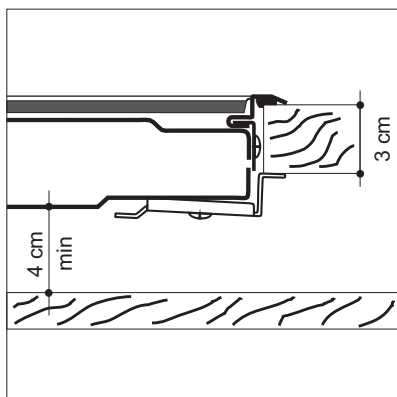


Figure 5



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 :

- Ensure that the power outlet is properly earthed before connecting the appliance.
- Disconnect power before servicing the appliance.

A double pole switch must be provided no further than 2 metres from the appliance to the electrical supply. All supply current and earth conductors must be able to withstand an ambient temperature of 75°C.

The wires in the power cable must be coloured in accordance with the following code :
Green/Yellow = Earth, Blue = Neutral, Brown = Active or Live.

FEEDER CABLE SECTION

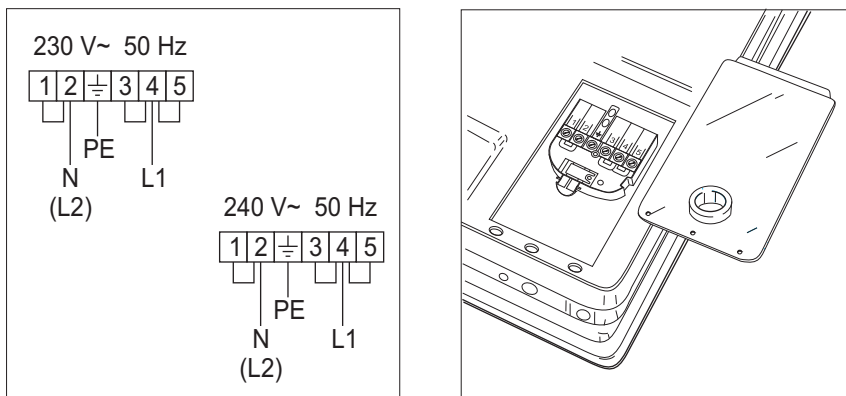
230 V ~ 3 X 4 mm² (*)

240 V ~ 3 X 4 mm² (*)

(*) - Connection with wall box

WARNING: THIS HOB MUST BE CONNECTED TO SUPPLY USING V105 INSULATED CABLE

Figure 6

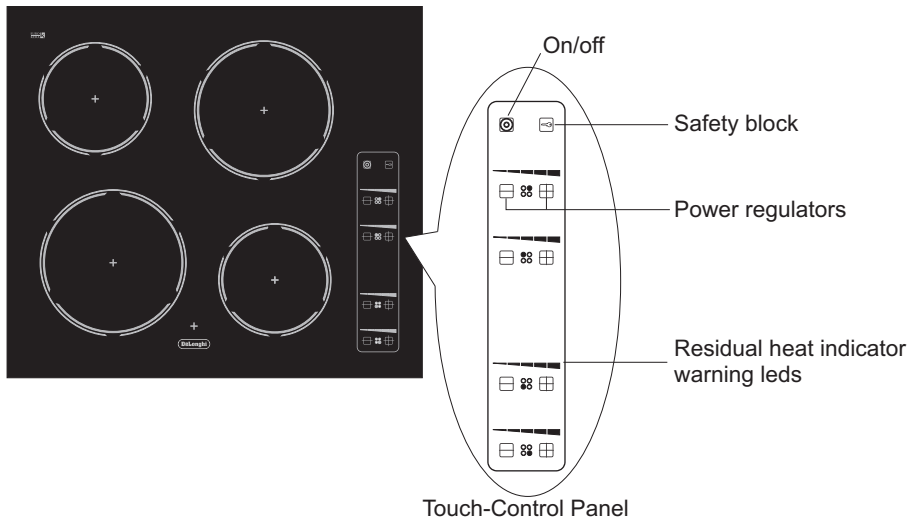


USE and CARE

CAUTION :

- This appliance must be used 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.
- Before using for the first time, clean the cooktop with warm soapy water. We recommend that you run each plate individually for several minutes. To do this, place a saucepan of cold water on each plate in turn, and bring the water to the boil. During this procedure the room should be well ventilated, as there may be an emission of smoke and a slight odour.

Figure 7




HI-LIGHT HOTPLATES :



The heating element is formed of a coil of resistant material which reaches the working temperature quickly.



Warning for the eyes: Do not stare at the lamp when it is on.



TOUCH CONTROL OPERATION :

Press the ON/OFF key  to switch the control system on or off. For safety reasons, the ON/OFF key must be pressed for 3 seconds (delayed switching) when switching on. If a hob is switched on, the control system is switched off without any delay when the ON/OFF key is pressed. After switching on, the operation display lights up. If no further functions are selected after switching on, the control system switches off automatically 30 seconds later.



Each pressing of a key is accompanied by a beeping sound. After switching on, the individual hobs can be switched on and off and the different cooking settings (7 LEDs's) selected 6/7.

If the cooking surface is switched on by means of the  key, setting 4 is switched on. Further pressing of the  key (continual pressure or repeated pressing), the settings are lowered or the cooking surface switched off.

If the cooking surface is switched on by means of the  key, setting 7 is switched on. Further pressing of the  key (continual pressure or repeated pressing), the settings are lowered or the cooking surface switched off.



When switching on, each cooking surface can be switched off at any time by means of the key combination  key and  key. By pressing the ON/OFF key , the complete control system can be switched off at any time.

This means that two key operations are necessary to switch on a cooking surface, but only one key operation is needed to switch a cooking surface off.

By pressing the locking key  when the control system is switched on, all the keys, with exception of ON/OFF key , are secured against unintentional operation. This status is indicated by the locking display. Pressing the locking key again cancels this state.

If more than one key is pressed simultaneously, the control system will ignore the entry.

Exceptions:

Switching off a cooking surface by simultaneously pressing of the  /  key. The ON/OFF key always functions, including when several keys are pressed at the same time and when the locking function is activated, in order to ensure that the control system can be switched off at any time.

If one or more keys are pressed for longer than 10 seconds the complete control system switches off.

Residual heat display

The residual heat display indicated by the blinking of the LED's of the relevant cooking surface.

Safety switching off

The maximum operating time for each individual cooking surface is limited, and is shown in the enclosed chart. The operating time is calculated following the last pressing of the plus/minus key of the relevant cooking surface. If none of the above mentioned keys is pressed within this period of time, the relevant cooking surface is automatically switched off at the end of the maximum permitted operating time.

Safety switching off in

Setting 1 to 3	after	5 hours			
Setting 4	after	4 hours			
Setting 5	after	3 hours			
Setting 6	after	2 hours			
Setting 7	after	1 hour			

If only the ON/OFF switch is pressed, the control system switches off automatically after 30 seconds. If one or more keys are pressed for longer than 10 seconds, the entire control system also switches off. The control system can be switched off at any time by means of the ON/OFF switch.

ATTENTION: Please keep the surface of the control pad clean otherwise it could be difficult to operate the hob. For ther some reason operate the hob with clean fingers.

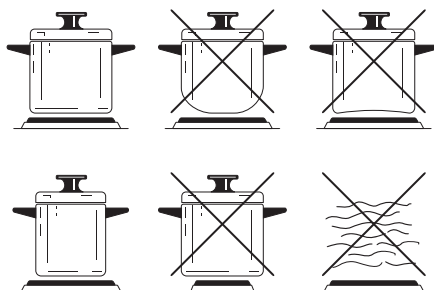
SAFETY HINTS :

- Never put cooking foil or plastic materials on the ceramic surface when the hob is hot.
- Make sure that the hob is clean before you use it.
- Remember that the plates will remain hot for approximately half an hour after the plate has been switched off.
- Before you switch the hob on, make sure that you know which control controls the required hot plate. We advise you to set the pan over the cooking plate before switching it on.
- Pan handles should never stand beyond the kitchen work top. This will ensure that children cannot reach them.
- Do not use pans with rough bases as these may scratch the hob surface.
- DO NOT use the hob if the glass surface is broken or cracked in any way. Please disconnect the appliance from the mains and call the After-Sales Service.
- Do not lean over the cooking plate when in use.
- Follow the cleaning instructions carefully.
- Always ensure that the base of your saucepan is clean and dry before placing on the hob.
- Never use the glass surface for storage.
- Do not scratch the cooktop with cutting or sharp objects. Do not use the glass ceramic cooktop as a work surface.
- **Caution - never cook the food directly on the ceramic hob! Always use a saucepan or special container.**

WARNING :

- **HOBS 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.**

Figure 8



COOKING HINTS :

- Please note that you will quickly learn from experience which setting is correct for your needs.

ECONOMIC COOKING

- The ceramic glass 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.

COOKWARE :

It is very important that the pans used on the hobs are made of a suitable material and have the correct base as follows:

- The base should be flat and smooth.
- Any rough part on the pan base could scratch the hob surface.
- Choose pans which are the same size as the hotplates and with bases that are as non reflective as possible eg. dull and dark.

Only pans recommended for use on ceramic hobs should be used.
Pans made of the following materials can cause problems :

Cast Iron

- The base may be rough which will scratch the hob

Toughened Glass

- If the pans become too hot, the hob may overheat causing the safety cut out to operate too frequently thus reducing the cooking efficiency.

Copper

- Can easily distort and will therefore not form a good contact between base and hob which will result in uneven cooking.

CLEANING AND MAINTENANCE

- Before you begin cleaning you must ensure that the hob is switched off.
- Remove spillages and other types of incrustations by using the scraper (fig. 9).
- With a damp cloth remove any dust, food particles or spillages.
- Spillages must be cleaned away immediately. This is essential in the case of sugar mixtures.
- Make sure that all traces of cleaner are removed with a soft cloth.

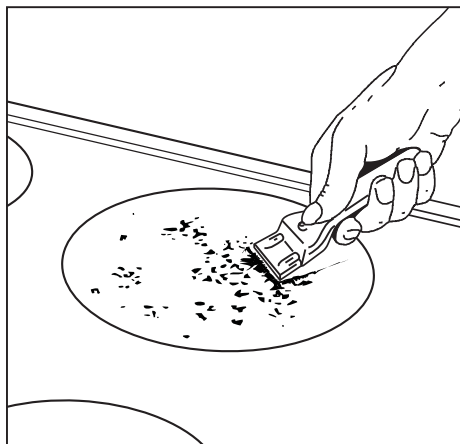
IMPORTANT

- Sugar or syrup mixtures can permanently damage the hob surface if left on to burn.
- Never use abrasive cleaning products on the hob.
- If anything melts on the glass remove it immediately whilst the surface is still hot.
- Do not use knives or sharp utensils on the hob.
- Do not use steam jet cleaners because the humidity could infiltrate into the appliance making it dangerous.

STAINLESS STEEL :

- Clean with a suitable product. Always dry accurately.

Figure 9



NOTES :

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NOTES :

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