



CCHW & CCHS

ceramic COOKTOPS

INSTALLATION and SERVICE INSTRUCTIONS
USE and CARE INSTRUCTIONS



Living innovation

distributed by
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):

3 circuits hotplate (rear left, front right)	Ø 145	1200-1300 W	nr. 2
3 circuits hotplate (rear right)	Ø 180	1700-1850 W	nr. 1
3 circuits hotplate (front left)	Ø 195	1900-2050 W	nr. 1
“ON” indicator light			nr. 1
Hotplate and residual heat indicator			nr. 4
Glass overheat cut-out device			Yes
Voltage	230 VAC 50 Hz - 240 VAC 50 Hz		
Maximum absorbed power	6 - 6,5 kW		

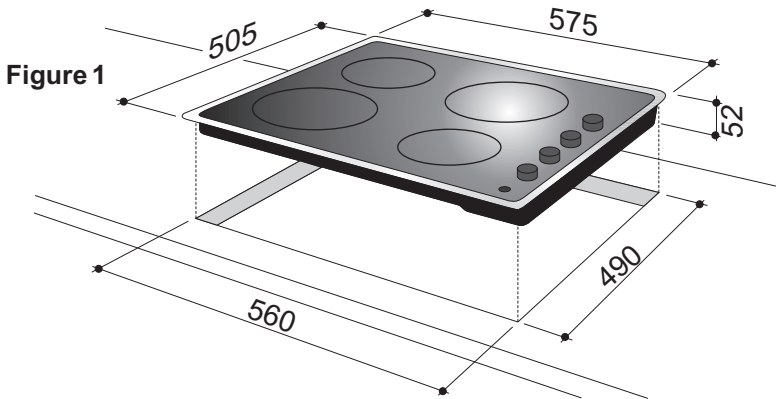
DIMENSIONS (Table 2):

(Note: Also refer to Figure 1 side)

General Dimensions	
Width	575 mm
Depth	505 mm
Depth Below Mounting Surface	52 mm
Cut-out Dimensions	
Width	560 mm
Depth	490 mm

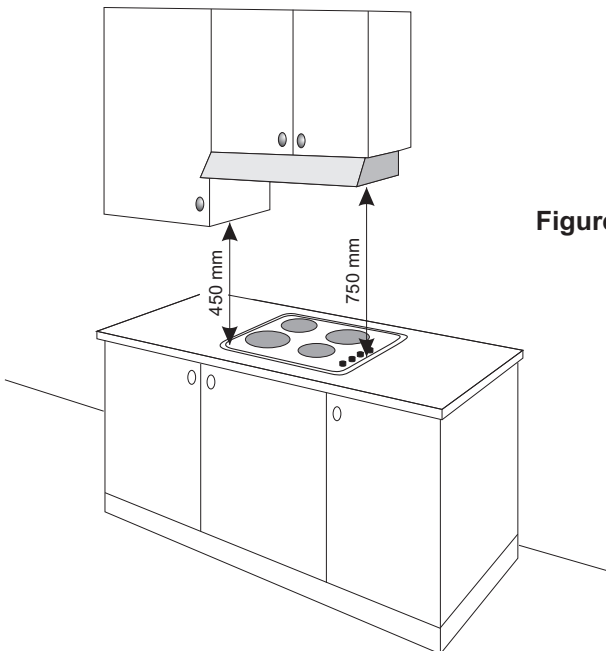
This appliance has been designed and constructed in accordance with the following codes and specifications:

- 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.



CLEARANCES:

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



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

- **A minimum clearance of 40 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 hotplate 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

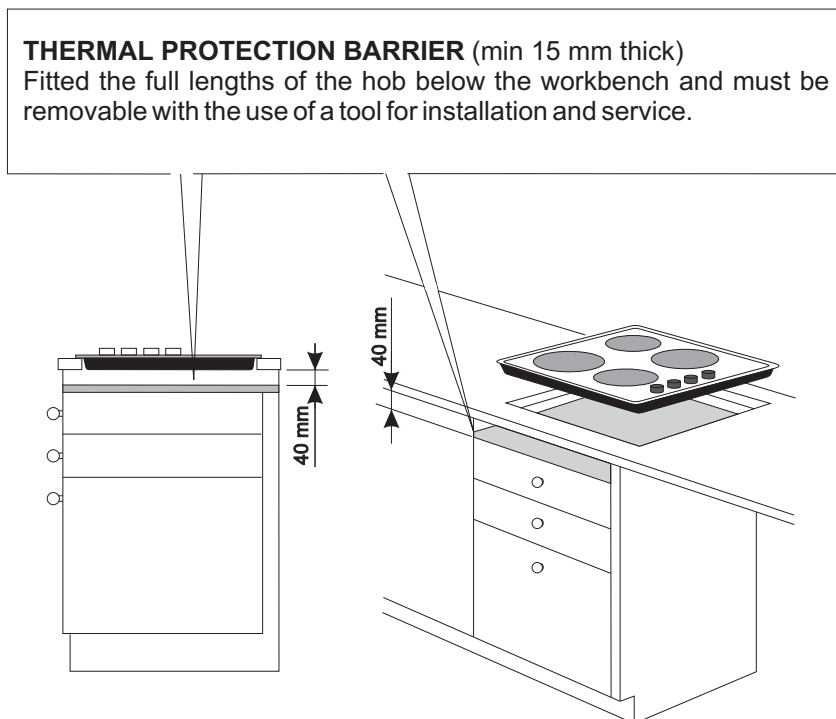


Figure 3

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

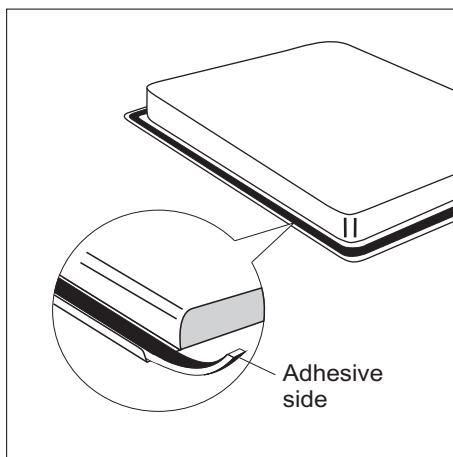
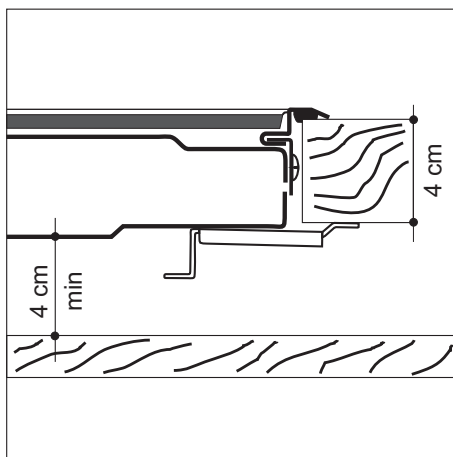
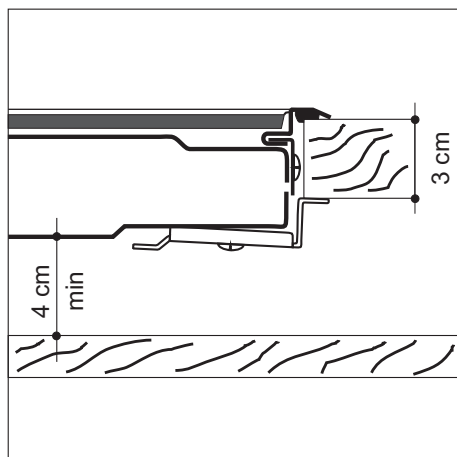


Figure 5



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 :

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

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

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

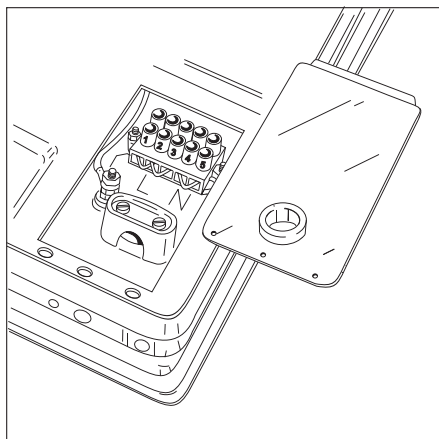
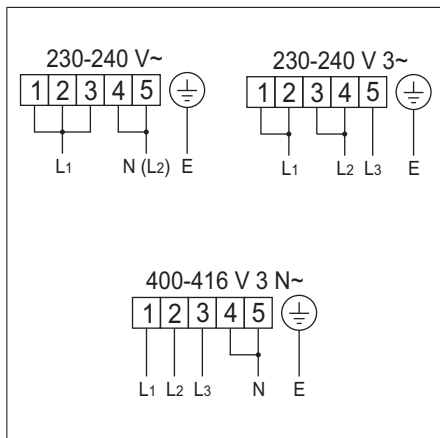
230-240 V ~ 3 x 4 mm² (*)

230-240 V 3 ~ 4 x 2,50 mm² (*)

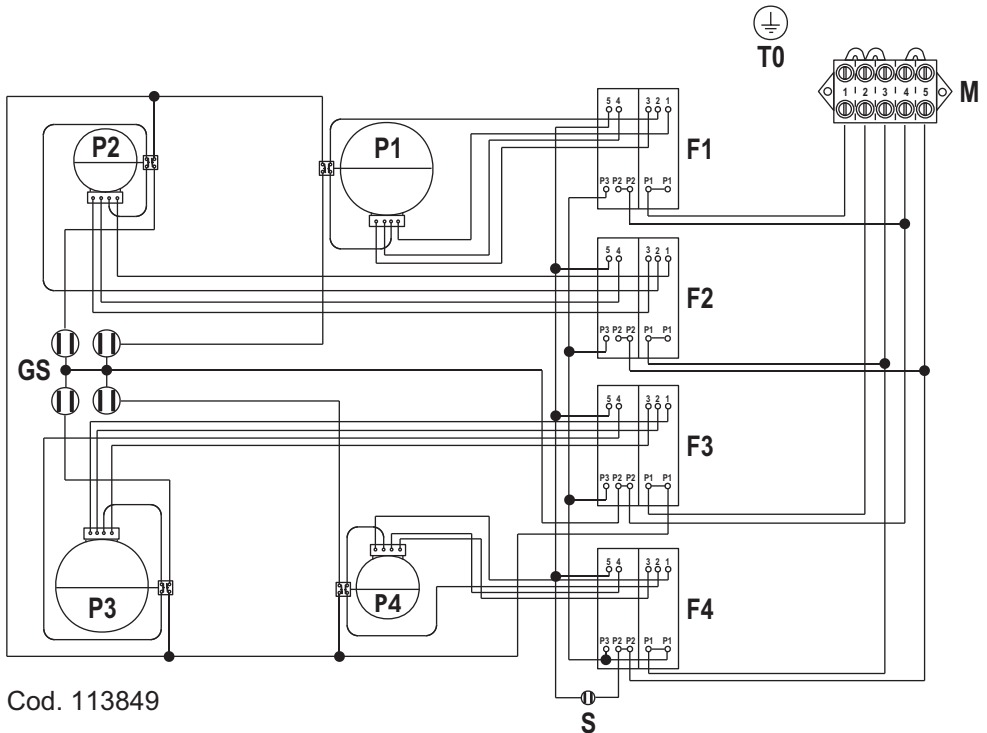
400-416 V 3N~ 5 x 1,50 mm² (*)

(*) - Connection with wall box

Figure 6



ELECTRIC DIAGRAM



Cod. 113849

ELECTRIC DIAGRAM KEY

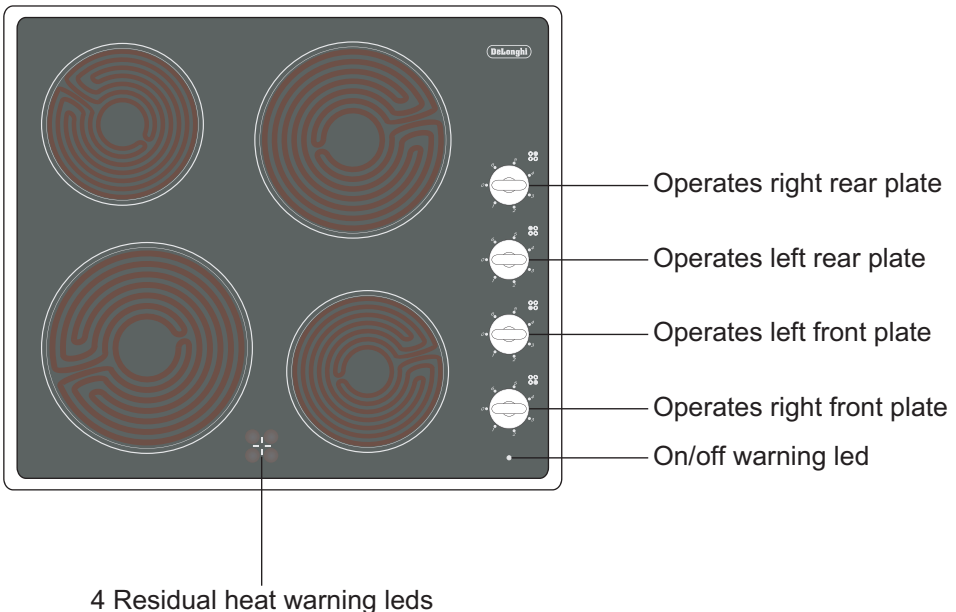
- F1\F4 Electric plates switches
- P1 Electric plate 1900W-3C-230V
- P2 Electric plate 1200W-3C-230V
- P3 Electric plate 1700W-3C-230V
- P4 Electric plate 1200W-3C-230V
- S Pilot lamp
- M Terminal block
- GS Residual heat lamps

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. This should give enough time for the plates to burn off properly. During this procedure the room should be well ventilated, as there may be an emission of smoke and a slight odour.

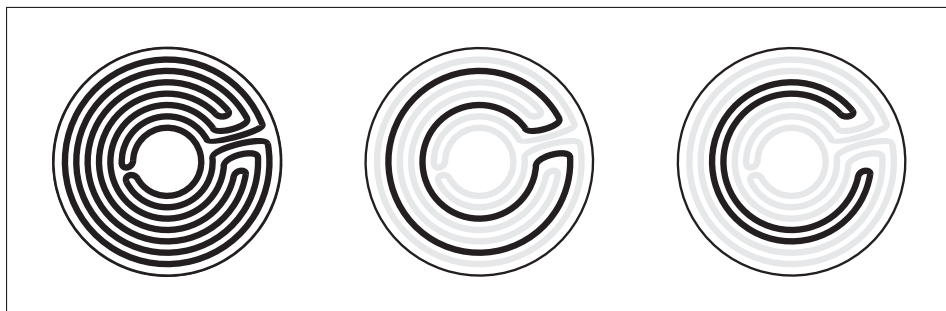
Figure 7



3 CIRCUITS HOTPLATES:

- Each hotplate is comprised of three elements which can be controlled either separately or together using the 7 position switches. The three elements can be seen in the figure 8.
- The temperature control knobs must be turned anti clockwise. When a plate is on, the on/off warning led will be lit.
- When the temperature of any plate is over 60°C the residual heat warning led at the front of the hob will light up.
- This led will stay on even after the hob has been switched off to show that the hob surface is still hot.
- This led will automatically switch off when the surface temperature falls below 60°C.

Figure 8



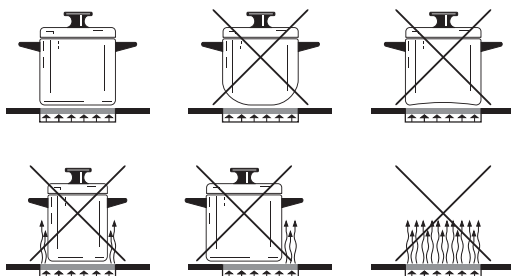
SAFETY HINTS :

- 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 knob 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 turn the appliance off at the switch on the wall and call our Customer Services for the nearest Service Agent in your area.
- 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 9



COOKING HINTS :

Switch Position	Type of Cooking
0	Switched off
1 - 2	For melting (butter, chocolate) - Keeping food warm
2	To keep food hot to heat small quantities of liquid (sauces, etc.)
3	To heat larger quantities e.g. Soups, Sauces, Vegetables
3 - 4	Slow boiling e.g. Spaghetti, Soups, Stews, Potatoes
4	Gently Frying
4 - 5	Browning Meats, Frying Fish, Omelettes
6	Fast frying Steaks, etc.

- Please note that these are only guidelines, 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.
- 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.
- The control knobs may be removed for cleaning but care should be taken not to damage the seal.
- 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.
- **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.
- **ATTENTION: MOST IMPORTANT! If cleaning the glass ceramic hob using a special tool (i.e. scraper) take extra care to avoid damage to the seal at the edges of the glass ceramic surface.**
- **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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