

|C|D|A|



Ceramic Hobs **CD 66**

Users Operating Instructions

Before operating this hob,
please read these instructions carefully

Dear Customer,

Thank you for choosing one of our products.

The warnings and tips given below are intended to protect your safety and that of others. They will also help you make the most of your appliance.

Keep this booklet in a safe place. It will be useful if you, or anyone else, have any doubts about use of the appliance.

This appliance must only be used for the purpose for which it was designed, i.e. for cooking foods.


Any other use should be considered incorrect and therefore dangerous.

The manufacturer declines all responsibility for damage caused by improper, incorrect or irresponsible use of the appliance.

TIPS FOR THE USER

- ✓ During and immediately after use some parts of the hob can reach very high temperatures. Do not touch them.
- ✓ Keep children away when the hob is in use.
- ✓ After using the hob make sure that the knobs are turned off.

IMPORTANT WARNINGS AND TIPS

- ✓ When unpacking the appliance make sure that it is not damaged. If you have any doubts, do not use the appliance but consult your supplier or an engineer.
- ✓ The packing materials (plastic bags, expanded polystyrene, nails, bands etc.) must not be left within easy reach of children, because they are a possible source of danger.
- ✓ The packaging material is recyclable and is marked with the recycling symbol .
- ✓ Do not try to alter the technical properties of the appliance, because this could be dangerous.
- ✓ The manufacturer cannot be considered responsible for damage caused by improper, incorrect or irresponsible use of the appliance.
- ✓ Before disposing of any unwanted appliances it is recommended that all potentially hazardous parts be made harmless.
- ✓ The appliance should be installed and all the electrical connections made by a qualified engineer in compliance with local regulations in force and following the manufacturer's instructions.

WARNINGS FOR THE USE OF ELECTRICAL APPLIANCES

When using any electrical appliance some important rules must always be followed. In particular:

- ✓ do not touch the appliance with wet or damp hands or feet
- ✓ do not use the appliance with bare feet
- ✓ this appliance should only be used by responsible adults.

CE Declaration of conformity

- ✓ This hob is intended to come into contact with food products and conforms with European Directive 89/109/EEC.
- ✓ This hob has been designed for use only as a cooking appliance. Any other use (e.g. heating rooms) should be considered incorrect and therefore dangerous.
- ✓ This hob has been designed, constructed and put on to the market in conformity with:
 - Safety requirements of the "Low Voltage" Directive 73/23/EEC;
 - Protection requirements of the "EMC" Directive 89/336/EEC;
 - Requirements of Directive 93/68/EEC.

Technical Data

Quick-light hotplate	Ø 145 - 1200 W	2
Quick-light hotplate	Ø 180 - 1700 W	1
Quick-light hotplate	Ø 195 - 1900 W	1
"ON" indicator light		1
Hotplate and residual heat indicator		4
Voltage		230 V~ 50 Hz
Maximum absorbed power		6,0 kW

DIMENSIONS

General Dimensions

Width	575 mm
Depth	505 mm
Depth Below Mounting Surface	52 mm

Cut-out Dimensions

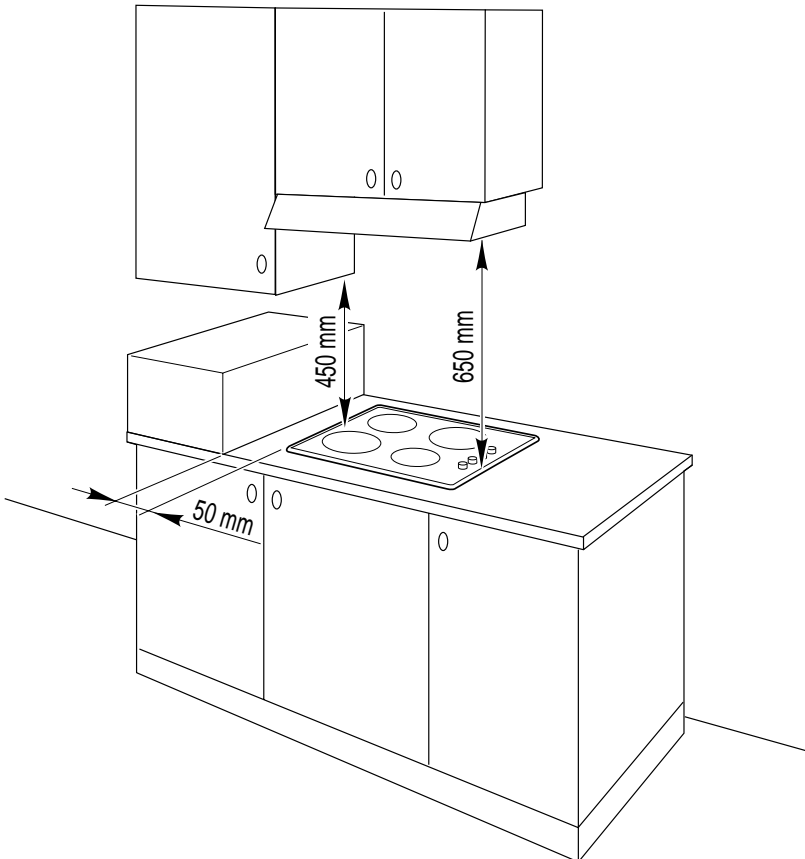
Width	560 mm
Depth	490 mm

Fitting your hob

- ✓ Minimum distance of hob to back wall 50 mm.
- ✓ Minimum distance of hob from any vertical surface either side of the hob 50 mm.
- ✓ Minimum height of a cabinet directly above hob if not fitting a hood 900 mm.
- ✓ Minimum of 650 mm from the hob to a cooker hood.
- ✓ Do not fit above refrigeration products.

This appliance has type "Y" overheating surrounding surfaces protection and must be kept no less than 50 mm away from any side wall which exceeds the height of the cooktop.

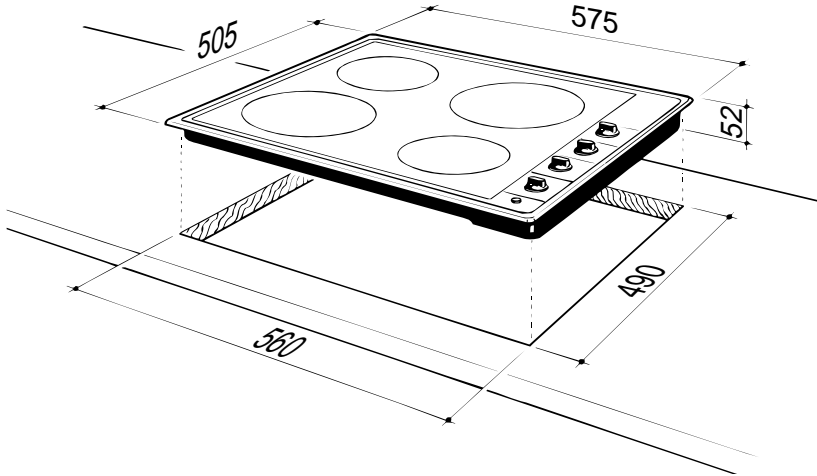
Figure 1



HOW TO INSTALL YOUR HOB

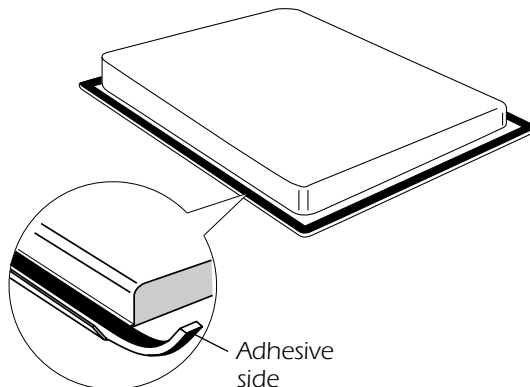
1. The hob requires a space in the kitchen work surface as shown in the diagram (Fig. 2) below:

Figure 2



2. Apply the adhesive seal around the edge of the hob ensuring that the ends do not over lap or leave a space. (Fig. 3).

Figure 3



3. Place the hob in the work top cut out and secure it in position by using the brackets as indicated in Fig. 4 - (3 cm work top) or Fig. 5 - (4 cm work top).

Figure 4

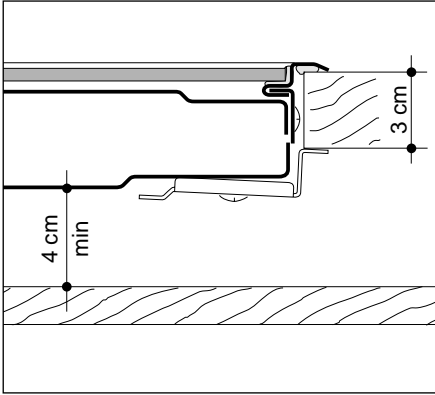
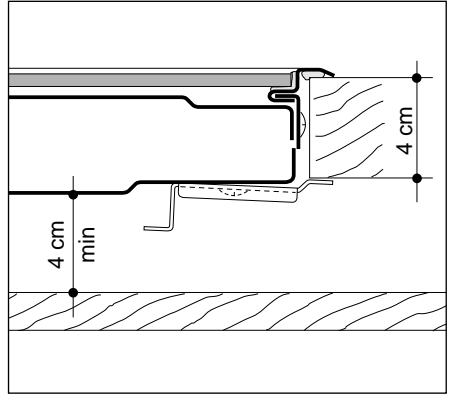


Figure 5



NOTE: A partition should be fitted a minimum of 4 cm below the base of the hob if the cupboard is to be used for storage. Never place perishable foods in the cupboard below the hob.

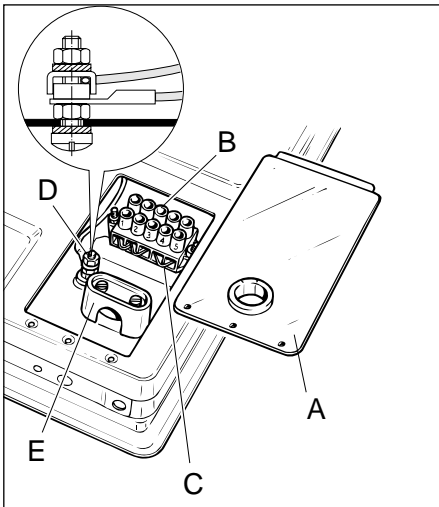
Electric Supply Requirements

WARNING!

This appliance must be earthed. Your hob must be installed by a qualified electrician in line with all electrical and installation requirements published by the Institute of Electrical Engineers. To connect the feeder cable to the hob it is necessary to carry out the following operations:

- ✓ Unscrew the shield "A" at the bottom of the hob.
- ✓ Position the straps "C" onto terminal board "B" (fig. 6) according to the diagram in fig. 7.
- ✓ Insert the feeder cable of suitable section (see below) through the hole of the shield "A".
- ✓ Connect the phase wires to terminal board "B" according to the diagram in fig. 7 and the earth wire to clamp "D".
- ✓ Secure the feeder cable with cable clamp "E".
- ✓ Refit the shield "A".

Figure 6



IMPORTANT:

This appliance requires a 30 amp supply.

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 appliance must be connected using 6 mm² cable (not supplied) in accordance with the following code:

GREEN or GREEN

AND YELLOW = EARTH

BLACK or BLUE = NEUTRAL

RED or BROWN = LIVE

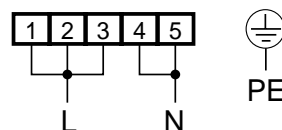
As the colours of the wires in the cable of this appliance (not supplied) may not correspond with the COLOURED markings identifying the terminals in the socket proceed as follows:

- ✓ The wire which is coloured GREEN and YELLOW must be connected to the terminal which is marked with letter (E) or by the Earth symbol \perp or coloured GREEN or GREEN and YELLOW.
- ✓ The wire which is coloured BLUE must be connected to the terminal which is marked with the letter (N) or coloured BLACK.
- ✓ The wire which is coloured BROWN must be connected to the terminal which is marked with the letter (L) or coloured RED.

NOTE: This appliance is intended to be permanently connected to fixed wiring.

If you are using the hob for the first time, or after a period of disuse, you should set the controls to position 1 for approximately 30 seconds, to dry out any humidity.

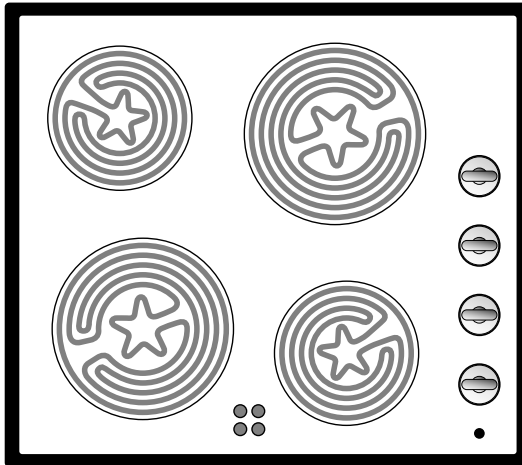
Figure 7



Connection of cables inside the hob

How Your Quick light Hob Operates

Figure 8



The ceramic surface of the hob allows a fast transmission of heat in the vertical direction, from the heating elements underneath the ceramic glass to the pans set on it.

The heat does not spread in the horizontal direction, so that the glass stays “cool” only a few centimeters from the cooking plate.

This model features 4 quick-light star hotplates.

The hotplates are controlled by 7-position switches (0 - 6).

The heat power can be increased by steps from “0” (off) to “6” (max).

The ceramic hob has the temperature control knobs located on the right hand side of the hob.

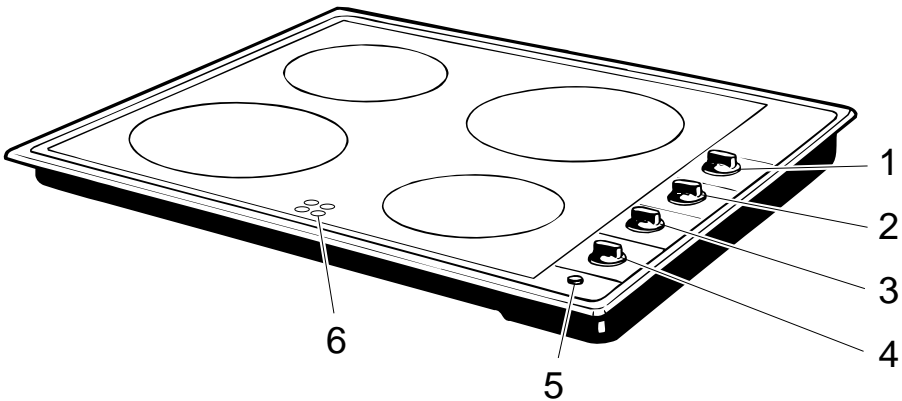
These knobs are wired as follows (Fig. 9):

- 1 Rear right plate
- 2 Rear left plate
- 3 Front left plate
- 4 Front right plate

The hob is provided with a signal lamp (5) which lights up when the hob is switched on.

The hob also features 4 warning lamps (6) which are wired to the corresponding plate. They warn of any remaining heat in a hotplate and switch off when the temperature of the relevant cooking-plate falls below 60 C°.

Figure 9



Use of Ceramic Hob

Before you switch the hob on make sure that it is clean.

To switch a cooking plate on you must turn the relevant control knob anti-clockwise.

When the hob is on, the signal lamp "5" of fig. 6 is lit-up.

When the temperature of a cooking plate is over 60°C, the relevant warning lamp "6" of fig. 9 is also lit-up to warn of heat on the surface of the hob.

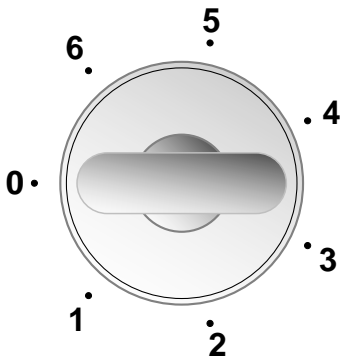
This lamp also stays on after the cooking plate has been switched off to show that the hob surface is still hot.

This residual heat lasts for a rather long time after the cooking plate has been switched off.

During this spell of time you should avoid touching the hob surface over the cooking plate; please pay special attention to children.

The lamp will switch off automatically as soon as the surface temperature of the cooking plate falls below 60°C.

Figure 10



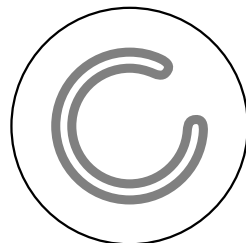
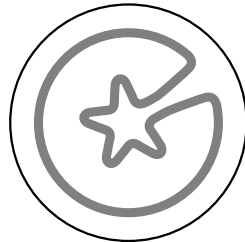
QUICK-LIGHT HOTPLATE

Incorporating 3 heating elements you can control and light up all together or separately by a 7 position switch.

Reaches the working temperature very quickly.

The side figure (11) shows this hotplate working on 3 different settings.

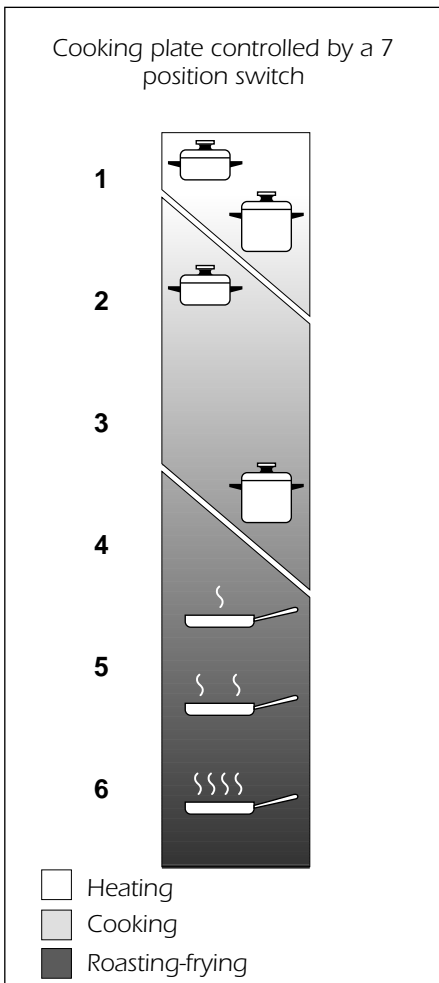
Figure 11



COOKING HINTS:

- ✓ To reduce the cooking time, you can turn the control knob to the max when you switch the plate on.
After a short time you will set the control knob to the required position for the cooking.
- ✓ You should use pots and pans with flat bases.
The diameter of the pan should match that of the cooking plate (or be slightly bigger) to make the most of the energy.
- ✓ Since the cooking surface stays hot for a certain time after the plate has been switched off, you can switch it off minutes before the end of cooking.

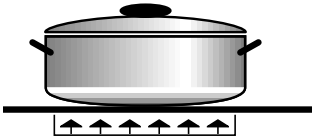
Figure 12



Position of switch	TYPE OF COOKING
0	Switched OFF
1 2	For melting operations (butter, chocolate).
2	To keep food hot and to heat small quantities of liquid (sauces, eggs).
3	To heat bigger quantities; to whip creams and sauces. (vegetables, fruits, soups).
3 4	Slow boiling, i.e.: boiled meats, spaghetti, soups, steam cooking of roasts, stews, potatoes.
4	For every kind of frying, cutlets, uncovered cooking, i.e.: risotto.
4 5	Browning of meats, roasted potatoes, fried fish, omelettes, and for boiling large quantities of water.
6	Fast frying, grilled steaks, etc.

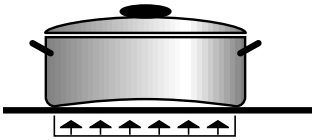
Safety Hints

Figure 13



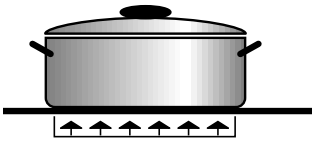
**DISTORTED
PANBASE**

WRONG



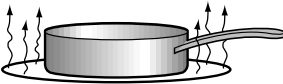
**DISTORTED
PANBASE**

WRONG



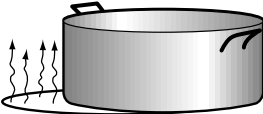
**LEVEL
PANBASE**

CORRECT



WRONG

**WASTING
POWER**



WRONG

**WASTING
POWER**



CORRECT

**COMPLETE USE
OF THE HEAT**

1. Never put aluminium foil or plastic materials on the ceramic surface when the hob is hot.
2. Make sure that the hob is clean before you use it.
3. Remember that the plates will remain hot for approximately half an hour after the plate has been switched off.
4. 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.
5. Pan handles should never protrude over the front of the worktop. This will ensure that children cannot reach them.
6. Do not use pans with rough bases as these may scratch the hob surface.
7. **DO NOT** use the hob if the glass surface is broken or cracked in any way. Please disconnect the appliance from the mains and contact our After-Sales Service.
8. Do not lean over the cooking plate when in use.
9. Follow the cleaning instructions carefully.
10. Always ensure that the base of your saucepan is clean and dry before placing on the hob.
11. Never use the glass surface for storage.
12. **WARNING:**
Hobs become very hot with use, and retain their heat for a long time after cooking has finished (about 30 minutes).
Children should be supervised at all times and be prevented from touching the hot surfaces until such time as the appliance has cooled.

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 pan becomes too hot, the hob may overheat and reduce 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 Your Hob

Before you begin cleaning make sure that the hob is switched off.

Remove spillages and other types of incrustations.

Dust or food particles can be removed with a damp cloth.

If you use a detergent, please make sure that it is not abrasive or scouring. Abrasive or scouring powders can damage the glass surface of the hob.

All traces of the cleaner have to be removed with a damp cloth.

Dust, fat and liquids from food that has boiled over must be removed as soon as possible.

If they are allowed to harden they become increasingly difficult to remove.

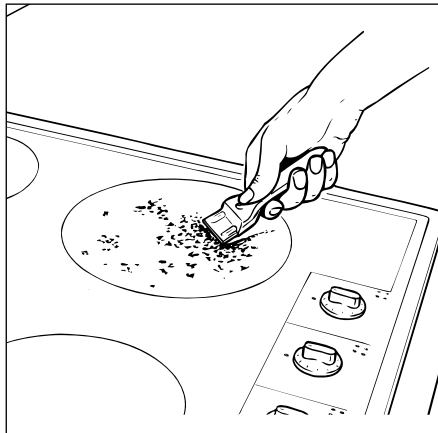
This is especially true in the case of sugar/syrup mixtures which could permanently pit the surface of the hob if left to burn on it.

If any of these products has melted on the ceramic surface, you should remove it immediately (when the surface is still hot) by using a scraper to avoid any permanent damage to the surface of the hob.

Avoid using any knife or sharp utensil as these may damage the ceramic surface.

Do not use steel wool or an abrasive sponge which could scratch the surface.

Figure 13



Ceramic Hobs

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