C631C & C803C VITROCERAMIC HOB OPERATING INSTRUCTIONS BOOK

Dear Customer,

we thank you and congratulate you on granting us your preference, by purchasing one of our products. We are sure that this new appliance, manufactured with quality materials, will meet your requirements in the best possible way.

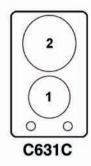
The use of this new equipment is easy. However, we invite you to read this booklet carefully, before installing and using the appliance.

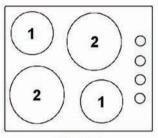
This booklet gives the right information on the installation, use and maintenance, as well as useful advice.

THE MANUFACTURER

DESCRIPTION

HOTPLATES

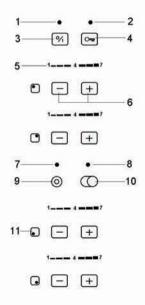




C803C

1 radian heating	145	1,2	kW
2 radian heating	180	1,7	kW
3 Hi-light heating	145	1,2	kW
4 Hi-light heating	180	1,8	kW
5 2 circuit hi-light heating	210/120	2,2/0,75	kW
6 2 circuit oval hi-light heating	260/180	2,2/0,75	kW
7 Hi-light heating	210	2,2	kW

TOUCH CONTROL



- 1 Operation display
- 2 Locking display
- On/Off switch , emergency off switch 3
- 4 Locking of the cooking surface connection and selection
- 5 Display of cooking setting
- Selection of cooking setting 6
- 7
- Connection display front left Connection display rear right 8
- Connection key front left 9
- 10 Connection key rear right
- Cooking setting position 11

INSTRUCTION FOR THE USER



All operation relative to installation and electric connection should be carried out by skilled personnel in conformity with the regulations in force. The specific instruction are described in the booklet section intended for the installer

NOTICE

- Use only flat pans and with sufficiently thick base, equal or not much superior that the hot plate (fig.1)
- The containers should not have rough bottoms in order to avoid scratching the heat surface of the top.
- Do not switch the electric plate without the pan over the plate.
- Do not cook any food on the hot area.
- Avoid overflows of liquid.
- Turn off the plate few minutes before the cooking end.

USE

Version by knobs switches

Set the power rotating the knob, taking into consideration that to the highest number corresponds the maximum power (fig.2).

If the hob is fitted with extended zones, the outer heating element can be switched on turning the knob up to the end of rotation.

The pilot lights is switched ON when at least one element is insered.

The pilot lights is switched ON when the top temperature at indicated spot is higher than 50° C.

Version by Touch Control switches

When power is initially supplied to the hob or mains power is restored to the hob, the 7

LED's on every circuit will blink for approximately 15 to 20 minutes.

Before using the hob for the first time switch the heating elements on its setting 4 for 15 minutes .

Press the On/Off key 3 to swich the control system on or off.

For safety reasons, the On/Off key must be pressed for 2 seconds (delayed switching) when switching on. If a hob is swithed on, the control system il swithed 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 select -/+(6).

If the cooking surfacs is switched on by means of the - key (6), setting $n^{\circ}4$ 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 surfacs is switched on by means of the + key (6), setting $n^{\circ}7$ is switched on, further pressing of the – key (continual pressure or repeated pressing), the settings are lowered or the cooking surface switched off.

When switched on, each cooking surface can be switched off at any time by means of the key combination - key and + key (6). By pressing the On/Off key (3), the complete control system can be switched off at any time.

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

By pressing the locking key (4) when the contros system is switched on, all the keys, with the exception of On/Off key (3), are scured against unintentional operation. This status is indicated by the locking display (2). Pressing the locking key again cancels this state.

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

INSTRUCTION FOR THE USER

Exceptions: Switching off a cooking surface by simultaneous 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 is indicated by the brinking of the 7 leds of the relevant cooking surface.

Double circuit cooking zone

The double circuit connection (9/10) of the relevant double circuit can only be carried aut after the switching on of the relevant cooking surface, and is indicated by the relevant display (7/8).

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 +/- key of the relevant cooking surface. If none of the above mentioned keys is pressed within this period of time, the relevant cooking surface il 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 hours

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

Re-adjustment of Touch Control:

De-energise the hob. Then place a white sheet of paper onto the touch control so that all buttons are covered.

Energice the hob, Touch Control will adjust itself. During adjustment the buzzer sounds. When the sound stops adjustment is finished, remove the white paper. Touch Control now is ready for use.

CLEANING

Remove leftovers and grease from the cooking surface with the special scraper (fig.3) (optional). After that clean the heating area as best as possible whit a paper towel and SIDOL, STAHLFIX o other similar products. Never use abrasive sponges or irritating chemical detergents such as over spray or spot removers.



The operations indicated below must be followed by qualified personnel exclusively, in conformity with the regulations in force.

The manufacturing firm refuses all responsibility for damages to people, animal or things, resulting from the failure to comply with such provisions.

INSTALLATION

The appliance is designed to be embedded into heat-resistant pieces of forniture.

Make a hole in the top of the piece of forniture with the dimension indicated in fig. 4at a distance of at east 50 mm from the appliance border to the adjacent walls.

Adhesive washer "S" slong the border of the top bottom (fig.5)

Block it with the fastening hooks "C" (fig.6)

ELECTRICAL CONNECTIONS (fig.7)

Before carryng out electrical connection be sure that the characteristics of the electrical system meet the specifications of the located at the bottom of the work-top and the electrical system is provided with effective ground in compliance with the regulations and provision of the law in force.

The ground is binding according to the law.

If the appliance is not provided with cable and/or relative plug, apply a standardized plug to the power supply cable.

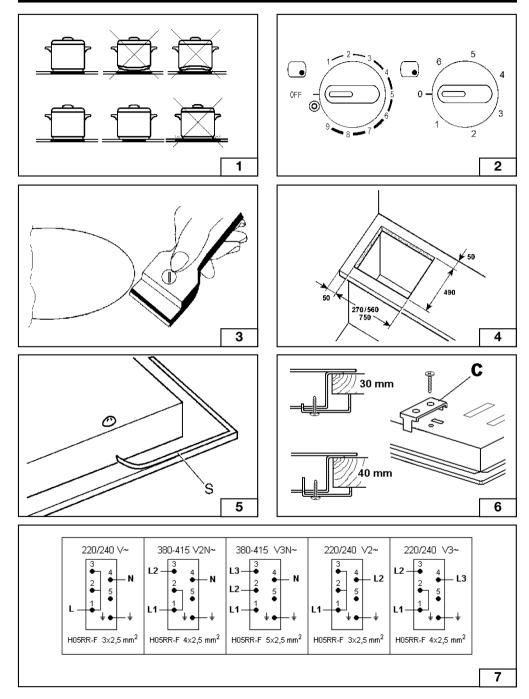
If you wish a direct connection to the line , it is necessary to interpose a single-pole switch, whit a minimum opening between the contactsof 3 mm., suitable for the indicated in the plate and in conformity with the rules in force (the yellow/green ground cable should not be interrupted by the swich).

ATTENTION

Should a built-in oven or any other appliance producing heat be fitted directly under a glass ceramic cook-top with Touch Control, it is necessary isolate the hob whith a separator. The bottom temperature must be low 60°C.

Disregard of this precaution could cause the wrong working of the Touch Control system.

FIGURE / FIGURES



This product complies with EU Directive 2002/96/EC.

The crossed-out dustbin symbol reported on the appliance indicates that the appliance must be disposed of separately from other domestic refuse at the end of its useful life. It must therefore be delivered to a waste recycling centre specifically for electric and electronic equipment or returned to the retailer at the moment of purchase of a new equivalent appliance.



The user is responsible for delivering the appliance to the appropriate collection centre at the end of its useful life, Failure to do so may result in a fine, as provided for by laws governing waste disposal.

Differential collection of waste products for eventual recycling, treatment and environmentally friendly disposal helps reduce possible negative effects on the environment and health, and also enables the materials making up the product to be recycled.

For more detailed information on the available refuse collection systems, refer to the local Municipal Solid Waste disposal centre or the shop where the product was purchased.

Producers and importers are responsible for fulfilling their obligations as regards recycling, treatment and environmentally friendly disposal by directly or indirectly participating in the collection system.