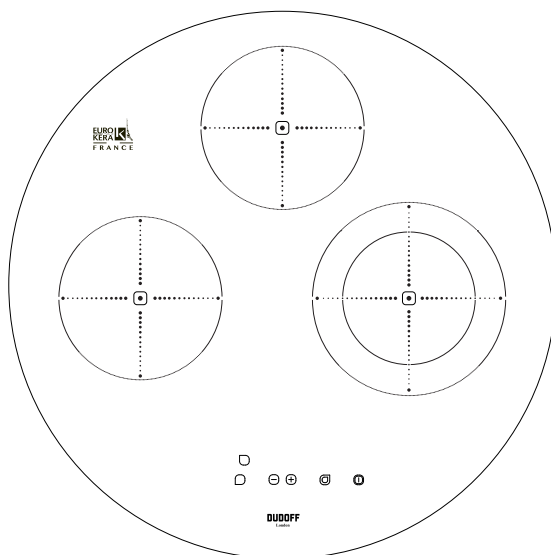

**VITROCERAMIC
HOB**

CH-F3BR

User Instructions



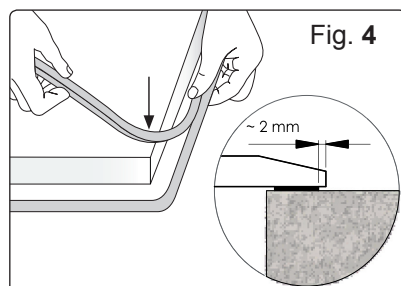
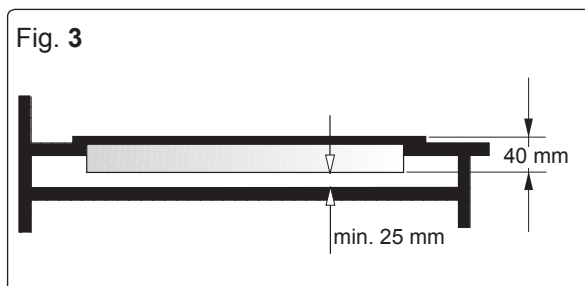
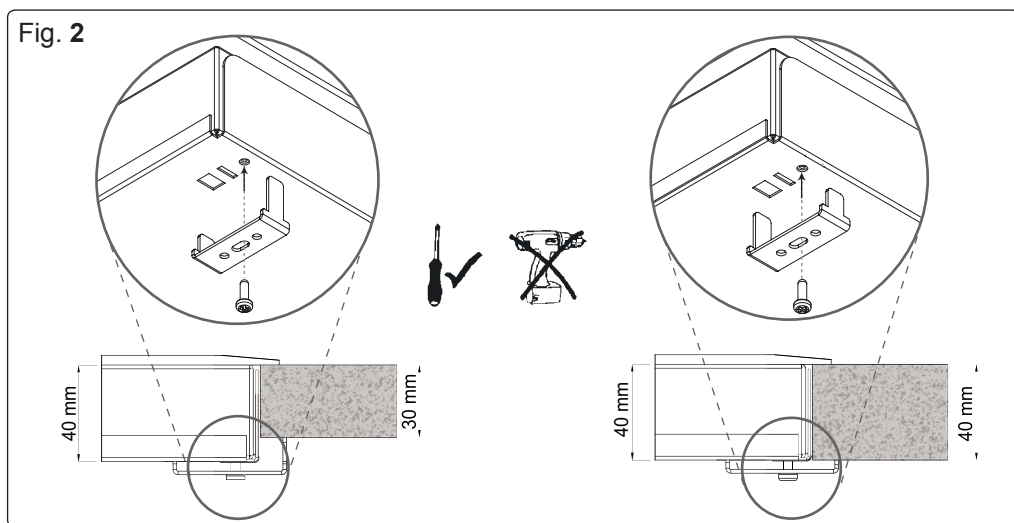
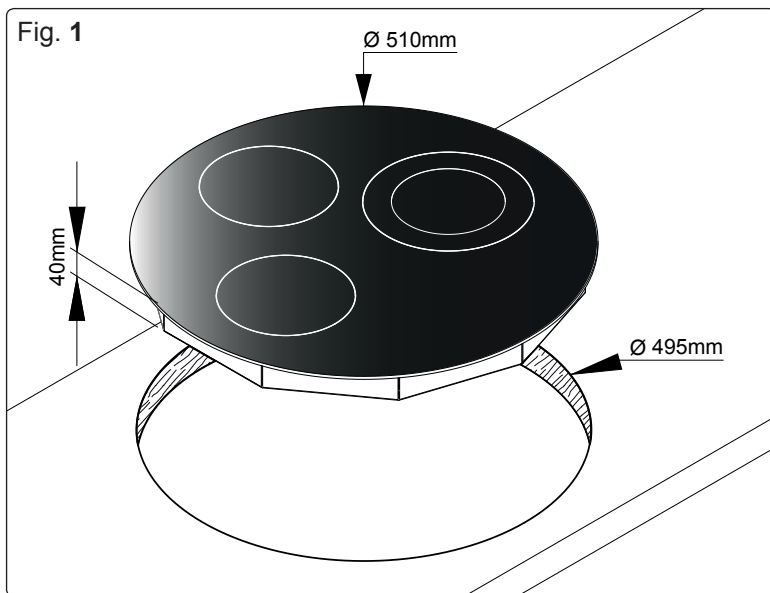


Fig. 5

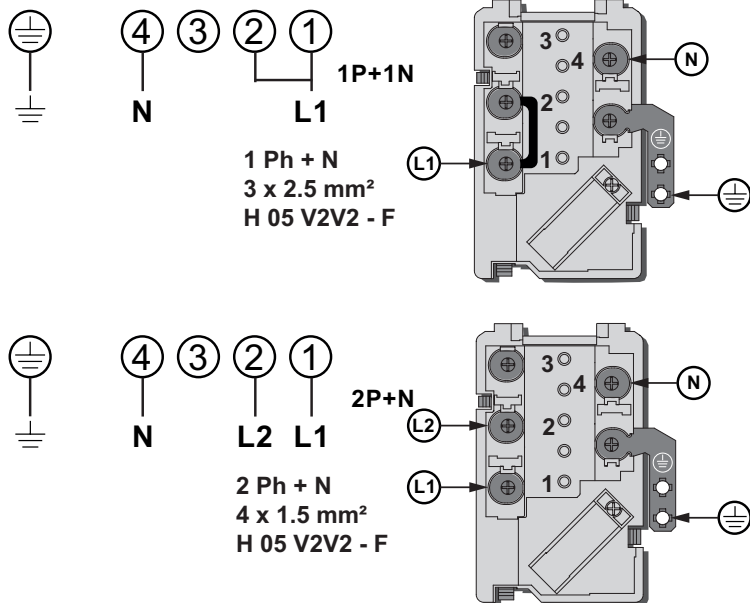


Fig. 6

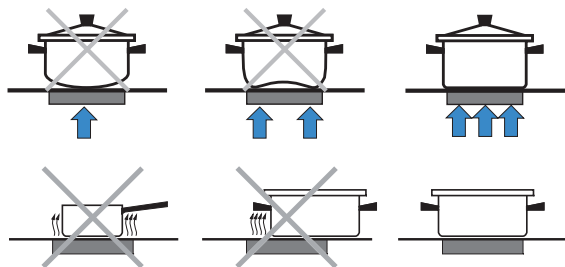


Fig. 7

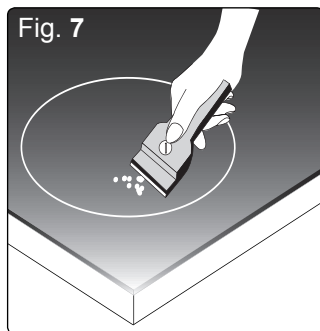
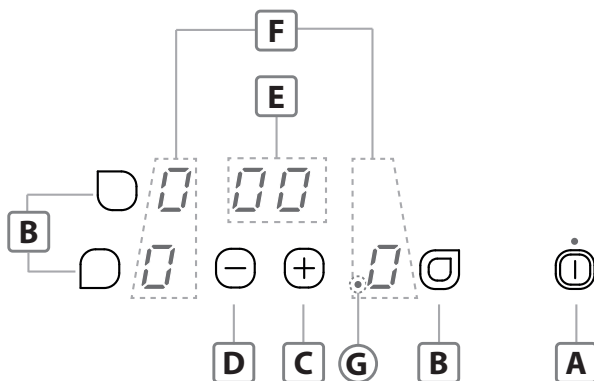


Fig. 8



GENERAL INSTRUCTIONS

Carefully read the contents of this leaflet since it provides important instructions regarding safety of installation, use and maintenance. Keep the leaflet for possible future consultation. All the operations relating to installation (electrical connections) must be carried out by specialised personnel in accordance with current regulations.

INTENDED USE

- This cooktop is intended for use in households and similar environments.
- This cooktop is not intended for outdoor use.
- This cooktop is not to be used in mobile locations such as ships.
- Use the cooktop only in household-type situations for the preparation and warming of food. All other types of use are not permitted.
- Individuals who are incapable of using the appliance safely because of their physical, sensory or mental capabilities or their lack of experience or knowledge must not use this appliance without supervision or instruction by a responsible person.

SAFETY INSTRUCTIONS

- Children under 8 years of age must be kept away from the cooktop unless they are under constant supervision.
- Children 8 years and older must only be allowed to use the cooktop if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

- **WARNING:** The cooktop is hot during use and remains so for some time after being switched off. The risk of burns remains until the residual heat indicators have gone out.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **DANGER OF FIRE:** Do not store items on the cooking surfaces!
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can become hot.
- Always switch the cooking zones off after use!
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **RISK OF ELECTRIC SHOCK!** If the cooktop is defective or chipped, cracked or broken in any way, immediately switch it off and do not continue to use it. Disconnect it from the electrical power supply.

INSTALLATION INSTRUCTIONS

These instructions are for a specialized installer and are a guide for the installation process, regulations and maintenance in accordance with the law and current standards. If the built-in oven or any other appliances that produce heat, need to be installed directly underneath the cooking hobs in ceramic glass, **IT IS NECESSARY THAT THE APPLIANCE (oven) AND THE COOKING HOBS IN CERAMIC GLASS ARE ADEQUATELY ISOLATED.** Failure to follow this precaution, could cause a malfunction in the TOUCH CONTROL system.

POSITIONING

The domestic appliance was built in order to be encased on a work surface, the way it is illustrated in the graph (Fig.1). Predispose sealing material along the whole perimeter Fig. 4 (the dimensions of the cut Fig.1). This operation is necessary to avoid any liquids penetrating the worktop, as it is not possible to guarantee that the top, the glass

and their connection are completely flat. Lock the domestic appliance into place with 4 supporters, keeping in mind the width of the surface (Fig.2). If the lower part of the appliance after installation, is accessible via the lower part of the furniture, it is necessary to mount a separating panel keeping in mind the distances indicated (Fig.3) if the appliance is being installed underneath an oven, this is not necessary.

ELECTRICAL CONNECTIONS (Fig.5)

Before making the electrical connections, check that:

- the ground wire is 2 cm longer than the other cables;
- the system ratings meet the ratings indicated on the identification plate fixed on the lower part of the worktop;
- the system is fitted with efficient ground wires in accordance with the laws and current standards.

WARNING! THIS APPLIANCE MUST BE GROUNDED

The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system, which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and regularly tested and, where there is any doubt, the electrical wiring in the home should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as an electric shock.

The manufacturer cannot be held liable for damage which is the direct or indirect result of incorrect installation or connection.

If the domestic appliance is not supplied with a cable and/or suitable plug, use material suitable for the absorption value indicated on the identification plate and the operating temperature. If wishing to make a direct connection to the mains, an omnipolar switch must be installed with a minimum 3 mm opening between the contacts and appropriate for the load indicated on the plate and in accordance with current standards

(the yellow/green ground conductor must not be disconnected by a switch). When the appliance has been installed, the omnipolar switch must be easily reachable.

SUITABLE COOKWARE (Fig. 6)

• Most suitable

The best pans for use on a ceramic hob are those with a thick base which is very slightly concave when cold. When heated, the base flattens to rest evenly on the hob, optimising the conduction of the heat.

• Less suitable

Pans made of glass, ceramic or stoneware are less suitable, as they do not conduct the heat so well.

• Not suitable

Dishes or containers made from plastic or aluminium foil must not be used as these melt at high temperatures.

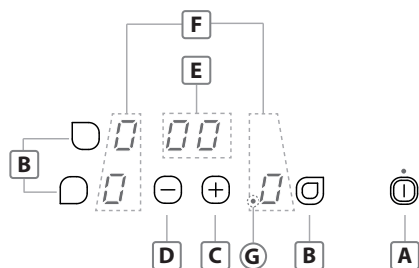
CLEANING AND MAINTENANCE

- Remove any residues of food and drops of grease from the cooking surface by using the special scraper supplied on request (Fig.7).
- Clean the heated area as thoroughly as possible using suitable products, and a cloth/paper, then rinse with water and dry with a clean cloth.
- Using the special scraper immediately remove any fragments of aluminium and plastic material that have unintentionally melted on the heated cooking area, or residues of sugar or food with a high sugar content. In this way, any damage to the cooktop surface can be prevented.
- Under no circumstances should abrasive sponges, or corrosive chemical detergents, such as oven sprays or stain removers, be used.
- Do not use water spray and steam to clean the appliance.

USE

Use the touch control system in the corresponding position according to individual cooking needs. Keep in mind that the higher the number, the more heat is produced.

TOUCH CONTROL (Fig.8)



- A** - On/Off key
- B** - Cooking zone selection key
- C** - Increment Key “+”
- D** - Decrement Key “-”
- E** - Timer display
- F** - Cooking zone display
- G** - Double cooking zone indicator

• Switching the appliance on:

Press **A** key to switch the top on.

All the displays **F** relative to the cooking zones switch on in the standby position 0.

The control unit remains active for 20 seconds.

If no cooking zone is selected within this time, the cooking top switches off automatically.

• Switching cooking zones on:

Press key **A** to switch the hob on.

Select the desired cooking zone, by pressing one of the **B** keys.

Press the **C** or **D** keys to increase or decrease the power of the cooking zone.

The power of each single cooking zone can be set in 9 different positions and will be shown in the **F** display with a number ranging from 1 to 9.

• Warming function:

The warming function sets a power level ranging from 0 to 1. Once the cooking zone is started, press the **C** key and select value 1; then press the **D** key; the symbol \cup will appear on the **F** display, meaning that the warming function is activated.

• Parboiling function:

This function allows you to set the maximum

power for some minutes, and then to go back to a set power value. Select the desired cooking zone by pressing one of the **B** keys. Press the **C** key to increase the cooking zone power, up to value 9; by pressing the **C** key again, the symbol \cup will be displayed. Then, the desired power level can be set by pressing the **D** key. The set power value and the symbol \cup will appear alternately on the **F** display of the cooking zone selected. After a few minutes, the function is deactivated and only the power level is displayed.

• Disabling the dual cooking zone:

To disable this feature, select the zone with the dual cooking zone **B**.

Press again the **B** button (Double zones), the LED on the display (**G**) will go off.

• Enabling the dual cooking zone:

To enable this feature, select the zone with the dual cooking zone **B**.

Press again the **B** button (Double zones), the LED on the display (**G**) will illuminate.

• Residual Heat:

If the temperature of the cooking zone is still high (over 50°) after it has been switched off, the relative display will indicate the symbol \cup (residual heat). The symbol will only switch off when the burn risk is no longer present.

• Timer:

This function allows you to set the time (from 01 to 99 minutes) for the automatic turn off of the cooking zone selected.

Start a cooking zone by pressing one of the **B** keys and set the power by pressing the **C** or **D** keys.

Press the **C** and **D** keys simultaneously to start the timer (the **E** display will be activated), set the time by pressing the **C** or **D** keys and then press the key **B** again to confirm your selection.

When the timer function elapses, the cooking zone will automatically switch off and an acoustic signal will be heard, which can be deactivated by pressing any key on the control panel.

To disable the timer function, press the **B**

key on the cooking zone previously started, then press the **C** and **-** keys simultaneously (the **E** display will be activated), and bring the timer value back to 00 by using the **D** key and then press the **B** key again to confirm your selection.

• **Egg timer/reminder:**

This function allows you to set an acoustic reminder. ***This function can only be activated with all the cooking zones off.***

Switch on the hob by pressing key **A**, activate the timer zone by pressing the **C** and **D** keys simultaneously, and set the time, ranging from 01 and 99 minutes, by pressing the **C** or **D** keys.

When cooking is completed, switch off the hob by pressing key **A**, (or wait for 5" for the automatic confirmation).


When the timer function elapses, an acoustic signal will be heard which can be deactivated by pressing any key on the control panel.

When the reminder function is active, the timer function cannot be selected.


• **Control lock:**

Switch on the hob by pressing key **A**.

Controls can be locked in order to prevent any risk of unintentional changes to the setting (children, cleaning operations, etc.);

this function can only be activated with all the cooking zones off. Press the **D** key within 10" from the hob switching on, then simultaneously press the **B** key found on the left lower side; the symbol  will appear on the **F** displays to confirm your selection.

When the control lock is activated you can switch the hob off. In this case, the control lock is still activated, even when the hob is switched on again.

To unlock the hob permanently, press the **D** key again, then simultaneously press the key **B** found on the left lower side; the symbol  will appear on the **F** displays to confirm your selection.

• **Switching cooking zones off:**

To switch a cooking zone off, press the key **B** related to this zone, bring the power level back to 0 by pressing the **D** key, then press

the **B** key related to this zone to confirm your selection.

• **Switching the appliance off:**

To turn off the cooking top entirely hold down the **A** key.

• **Safety switch:**

The appliance has a safety switch that automatically switches off the cooking zones when they have been operating for a certain amount of time at a given power level.

POWER LEVEL	OPERATING TIME LIMIT (hours)
1 - 2	6
3 - 4	5
5	4
6 - 7 - 8 - 9	1,5
6 - 7 - 8 - 9	1,5

DISPOSAL OF OLD ELECTRICAL APPLIANCES

- Old electrical and electronic appliances often still contain valuable materials. However, they also contain harmful substances that were essential for the proper functioning and safe use of the equipment. Handling these materials improperly or disposing of them in your household waste can be harmful to your health and the environment. Therefore, please do not dispose of your old appliance with regular household waste.
- Old appliances may contain materials that can be recycled. Please contact your local recycling authority about the possibility of recycling these materials.
- Please be sure that your old appliance does not pose a danger to children while being stored for disposal.

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR EVENTUAL DAMAGES CAUSED BY BREAKING THE ABOVE WARNINGS.

THE WARRANTY IS NOT VALID IN THE CASE OF DAMAGE CAUSED BY FAILURE TO COMPLY WITH THE ABOVE-MENTIONED WARNINGS.

