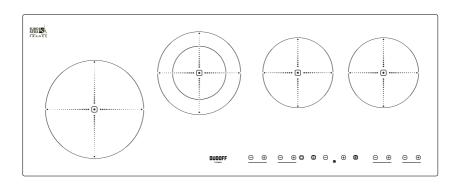
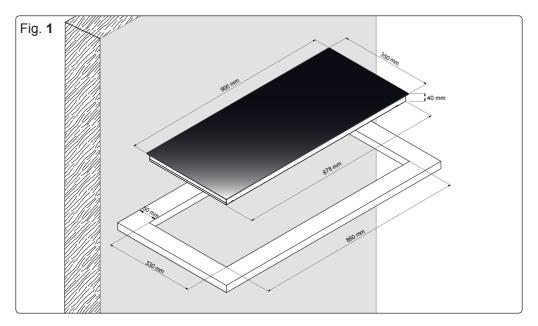
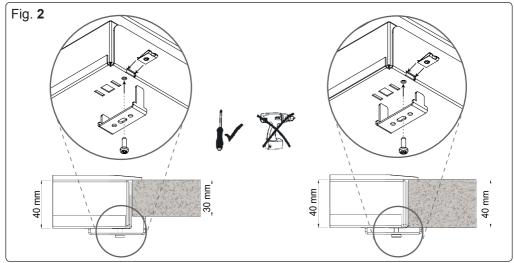


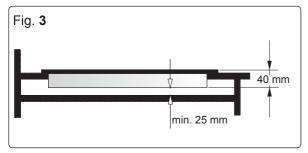
VITROCERAMIC HOB

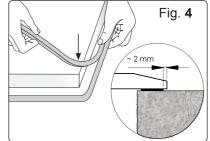
CH-F4B User Instructions

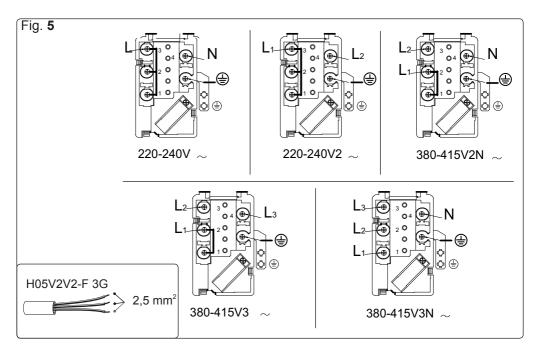


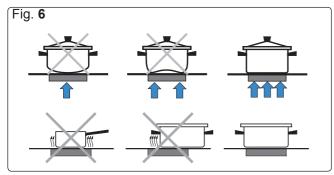


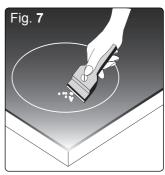


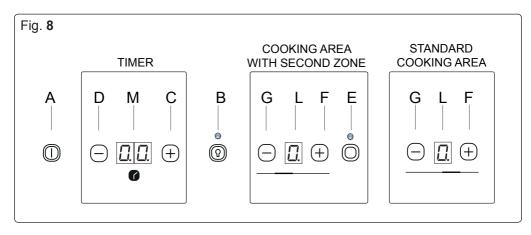












GENERAL

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 householdtype 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 accessable 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

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.

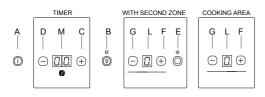
CLEANING AND MAINTENANCE

- Remove any residues of food and drops of grease from the cooking surface by using the special scraper supplied on request (Fig.10).
- 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 (see Fig.9)

This appliance is particularly suitable for the preparation of foods that are normally grilled or cooked on the hot-plate (meat or vegetables) allowing cooking without the addition of fats. It is recommended the usage of flat-bottomed recipients with a diameter that is large enough to cover the hotplate fully in order to use all the available heat (Fig.8).

TOUCH CONTROL (see Fig.8)



- A. ON/OFF key > switch the appliance on and off
- B. Lock key > activate control panel lock / child lock
- C. Timer / Plus key > increase timer value

- D. Timer / Minus key > decrease timer value
- E. Second Zone key> activate the second circuit of the extendable cooking zone
- F. Cooking Zone / Plus key > increase power level of the cooking zone
- **G. Cooking Zone / Minus key** > reduce power level of the cooking zone
- L. Cooking Zone Display > display power level
- M. Timer Display > display timer countdown

SWITCHING ON THE HOB

On commissioning, the appliance will be in the safety position, i.e. control lock is active and the **lock key** is illuminated.

In order to use the appliance the safety

function must be deactivated by pressing the **lock key** until the indicator light switches off. Press the **ON/OFF key** to switch the top on. All the **L** displays relative to the cooking zones switch on in the **a** standby position. The control unit remains active for 10 seconds. If within this time no cooking zone is selected, the electronic device returns automatically to the OFF position and the above described

SWITCHING ON THE COOKING ZONES

cooking top on again.

operation must be repeated to switch the

Select the desired cooking zone and press minus key to set the plate to position **9** (max. power) or plus key to set the plate to position **1** (min. power). Once this operation has been completed you can adjust the temperature with the plus key or minus key.

The power of the single cooking zone can be adjusted in **9** different positions and will be shown on luminous display **L** with a number from "1 to 9".

EXTENDABLE COOKING ZONE

This model features one cooking zone with a second circuit (extention).

Press the **second zone key** to activate the double circuit area. Use the **plus key** or **minus key** to adjust the power level.

RESIDUAL HEAT [H]

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

TIMER

This function allows establishing the time (from **1** to **99** minutes) for automatically switching the selected cooking zone off. In order to activate the timer, switch the desired cooking area on and adjust the temperature, press **plus key** or **minus key** in the timer area to adjust the cooking time.

Confirm by pressing the **plus key** or **minus key** in the previously switched-on cooking area. The symbol will appear on the display of the cooking area where the timer is activated and the countdown will be shown in the display **M**.

Switch the relative cooking area off in order to deactivate the timer, or press plus key or minus key of the cooking area, then press simultaneously keys plus key or minus key in the timer area.

CONTROL PANEL LOCK

It is possible to block the controls to prevent the risk of unintentional modification of the settings (children, cleaning etc.). By pressing the **lock key**, the controls are blocked and the relative warning light switches on.

To release the controls and change the settings (e.g.interrupt cooking), the **lock key** must be pressed.

The cooking top can however be switched off even when the controls block is activated. In this case the controls block remains active when the top is switched on again.

SWITCHING OFF THE COOKING ZONES

To switch a cooking zone off, press simultaneously the **plus key** or **minus key** of the relative zone, or press the **minus key** until reaching position [2].

SWITCHING OFF THE HOB

To turn off the appliance entirely hold down the **ON/OFF 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	10
2 - 3	5
4	4
5	3
6 - 7 - 8	2
9	1

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

 Old appliances may contain materials that can be recycled. Please contact your local recycling authority about the possibility of recycling these materials.

with regular household waste.

 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.