

# Ceramic-glass Built-in Cooktop GB IE MT

## Dear customer,

Ceramic-glass built-in cooktop is made for domestic use only.

Our products use environmentally friendly packaging, which can be either recycled or disposed of in an environmentally friendly manner.

To this end, individual packaging materials are clearly marked.

When your appliance finally wears out, please try not to burden the environment with it: call your nearest authorised service agent.

## Instructions for Use

These instructions are intended for the user. They describe the cooker and how to use it. They also apply to different types of appliances, therefore you may find some descriptions of functions that may not apply to your appliance.

## Instructions for Installation

This appliance should be connected to the power supply according to instructions for the connection of appliances in compliance with current standards and local regulations. The connection should be done by a qualified technician only.

## Rating Plate

The rating plate with basic data is fixed on the rear wall of the appliance.

## Fire hazard protection

Appliances are allowed to be mounted on one side next to a high kitchen cabinet, the height of which may exceed that of the appliance. On the opposite side however, only a kitchen cabinet of equal height as the appliance is allowed.

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## Attention

- The appliance may be installed and connected to mains by qualified personnel only.
  - Particular areas of the appliance get hot during operation (vicinity of the heating plates). Make sure children are kept out of reach and warn them accordingly.
  - Overheated oil may suddenly ignite. Constant monitoring should therefore be assured during the preparation of such dishes that require the use of oil (like chips).
  - Heating zones may not be left switched on empty, without dishes.
  - Do not use the appliance for room heating.
  - Do not use the glass ceramic plate as a working top. Sharp objects may cause scratches.
  - Preparation of food in aluminum or plastic dishes upon hot plates is not allowed. Do not place any plastic objects or aluminum foil upon hot plates.
  - If any other electric appliances are plugged in close to the hotplates, prevent the cord to come into contact with the hotplate.
  - Do not store any temperature sensitive objects below the hotplates, like cleaners, sprays, etc.
- Do not use cracked or broken glass ceramic plates. If a crack is detected, switch off the electric supply immediately.
  - In case of any failures disconnect the appliance from mains and call service assistance immediately.
  - Do not use high-pressure steam cleaner or hot steam to clean the appliance.



The symbol on the product or on its packaging indicates that this product **may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.**

## Technical Data

Type		SVK65ES ECS610SC ESC612SC EC630ASC
Mains voltage		2N AC 400 V
Operating voltage		230 V, 50 Hz
Type of control knobs	S= gradual increase E= sliding increase of power with power regulators	
Cooking zones ( $\phi$ mm/kW)	S= standard plate HL=HI- light plate HA=halogen plate	
Front left		210/120/2,2/HL
Rear left		145/1,2/HL
Rear right		180/1,8/HL
Front right		145/1,2/HL
Total power (kW)		6,4

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# Glass Ceramic Cooktop

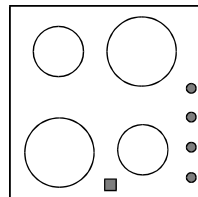
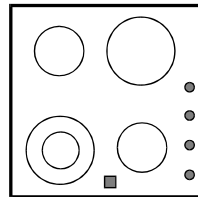
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The glass ceramic cooktop has four heating zones. Its surface is flat and there are no edges where food remains usually collect. Pots can be easily moved across the hob.

- The heating zone reaches the preset temperature quickly, yet the area around the hot cooking zone remains cold.
- The hob is resistant to temperature changes.
- The ceramic hob is impact resistant. A dish can be placed on the hob a little harder and yet the surface will not be damaged.
- Never use the ceramic hob as a working surface. Sharp objects may scratch it.
- Preparation of food in aluminum or plastic dishes on hot cooking plates is not allowed. Do not place any plastic objects or aluminum foils upon the cooktop surface.
- Do not prepare coffee in small traditional coffee pots if the diameter of the pot is smaller than the cooking area as it may result in damage.

## WARNING!

- Never use a cracked or broken ceramic hob. The hob may break or crack if an object with sharp edges falls on it. The crack may be visible immediately or only after some time. Disconnect the appliance from mains immediately in case any cracks are detected upon the glass ceramic surface.
- If you spill sugar or any other sweet substance, wipe the hob immediately, with cloth or use a scraper even when the cooking area is still hot. This will prevent damage to it.
- Never use ordinary cleaning agents for cleaning the ceramic glass cooktop, as may damage the ceramic glass surface.

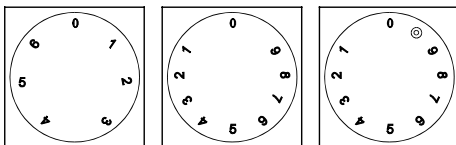


# Setting of Cooking Zones


The cooking zones are controlled by knobs mounted on the control panel of the cooker. The heating degrees are marked on the knobs from 1 to 6 (gradual increase), or 1-9 (continuous increase), whereby position 1 is the lowest and position 6 or 9 respectively the highest setting. The heating is switched off in position 0. The intermediate settings can also be selected and set in two ways: in stages or continuously. The knob can be turned in both directions. Energy knobs increase power if turned clockwise and decrease if turned in opposite direction.

## Use of Cooking Zones

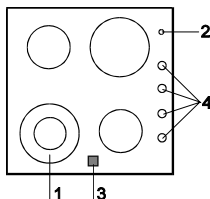
<b>S</b>	<b>E</b>	
<b>0</b>	<b>0</b>	Cooking zone switched off
<b>1</b>	<b>1-2</b>	Maintaining the temperature and warming up smaller quantities of food
<b>2</b>	<b>3-4</b>	Warming up
<b>3</b>	<b>5-6</b>	Warming up or slow cooking of large quantities of food
<b>4</b>	<b>7</b>	Baking in turns (like pancakes..)
<b>5</b>	<b>8</b>	Frying
<b>6</b>	<b>9</b>	Quick heating up



## The Circuit and Extended Circuit Switch

During normal turning of this knob, the basic plate is switched on first (inner circuit). To switch on the second and the extended circuit, turn the knob till the double circuit mark  until "click" is heard and then turn it back to selected position. To switch off the complete plate, simply turn the knob back to position 0.

- 1 double circuit cooking plate
- 2 control lamp ON
- 3 warning lamps "HOT"
- 4 setting knobs

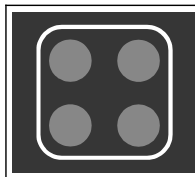


## Signal lamp

Signal lamp ON (red) is on when at least one cooking plate is switched on.

## Warning lamps "HOT"

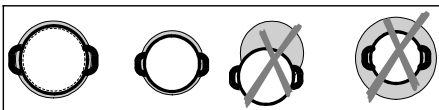
Glass ceramic cookplates are equipped with warning lamps "HOT". The lamp, switched on at any particular time, signals that the relevant cookplate is hot (danger of burns). When the cookplate is switched off, the lamp remains on until the temperature of the cookplate falls below 50°C.



# Pots and Pans

Use only high quality pots with flat and stable bottom.

- Always be careful to put the pot in the middle of the cooking zone.
- If you use the pots made of temperature resistant glass or earthenware, always consider the manufacturer's instructions.
- If you use a pressure cooker, never leave it unattended. Select the highest temperature setting, wait until the correct pressure is reached in the pressure cooker and turn the knob to a lower setting, as recommended by the manufacturer of the pot.
- When using high radiation (bright metal surface) crockery, or thick bottom dishes for preparing food on the glass ceramic hob, the period of reaching the boiling point may be prolonged for certain time (up to 10 minutes). Consequently, if you need to boil considerable amount of liquid, it is recommended to use the dark, flat bottom pot.



## The cooker top can be damaged if:

- switched on and left uncovered or with an empty pot on it,
- if you use pots with an inadequate bottom like uneven, rough **or too small diameter bottoms** (traditional coffee pan).
- Never use the earthenware pots as they are very likely to scratch the ceramic glass surface.
- Before putting the pot on the hot plate, thoroughly wipe the bottom of the pot, to prevent heat conduction and to protect the hot plate.

## Energy Saving Tips

- The bottom of the pot should be slightly concave for optimum heat transfer from the cooking zone.
- The bottom of the pot should always suit the size of the cooking zone. If the pot is smaller, it can cause energy loss and if larger, the cooking zone may become damaged.
- Use a pot lid whenever possible.
- The pot size should suit the quantity of food. Cooking smaller quantities of food in a large pot results in energy loss.
- Food which needs longer cooking may also be prepared in the pressure cooker.
- Various vegetables, potatoes, etc. can be cooked with a smaller quantity of water. This way the food is cooked much sooner, but do not forget to cover the pan properly. When the water starts boiling, turn the knob to the position for slow boiling.
- Some 5-10 minutes before the food is cooked, switch off the hot plate, whichever you are using.

# Cleaning and maintenance of ceramic-glass hob

**Ceramic glass hob** should be cleaned only when completely cooled down, preferably after each use, otherwise even the slightest stains remaining after cooking may burn into the hob surface with each following use.

**For regular maintenance of ceramic-glass hob use special cleansing agents**, produced in such way to create protective film upon the surface.

**Before each use**, wipe the dust and other particles from the hob - they may scratch the surface (Fig. 1).

**Caution:** use of steel wool, abrasive cleaning sponges, and abrasive detergents can scratch the surface of the hob. The surface may also be damaged by the use of aggressive sprays and inappropriate liquid chemicals (Fig.1 and 2).

**Pattern marks** can be erased by the use of aggressive cleansing agents or rough and damaged cookware bottoms (Fig. 2).

**Minor stains** are removed with moist soft cloth; after that the surface should be wiped dry (Fig. 3).

**Water stains** are removed with gentle vinegar solution, but you must not wipe the frame with it (certain models only), since it may lose its glow. Never use any aggressive sprays or limestone removers (Fig. 3).

**Major stains** are removed with special ceramic-glass cleansers. Follow strictly the manufacturer's instructions.

**Be careful to remove any remains of cleansing agent from the hob surface, otherwise they will be heated during the next use and can damage the hob** (fig. 3).

**Stubborn and burnt stains** are removed with special ceramic-glass scraper. Be careful, however, not to touch the hotplate surface with the scraper handle (Fig. 4).

Handle the scraper with utmost care to avoid injuries!

**Sugar and sugar containing food** may permanently damage the ceramic-glass hob surface (Fig.5), so the remains of sugar and sugar containing food must be scraped off from the hob surface immediately, when the hotplates are still hot (Fig. 4).

**Discoloring of ceramic-glass hob** has no effect whatsoever on its operation and stability. In most cases, it appears as the consequence of burnt in food remains, or as a result of dragging pots and pans (especially aluminum or copper bottom cookware) across the surface, and such discoloring is rather hard to remove.

**Note:** All described faults are mostly esthetical and do not affect directly the operation of the appliance. Remedy of such faults is not covered by warranty.



fig. 1



fig. 2

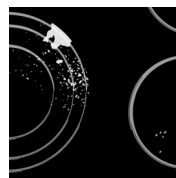


fig. 3



fig. 4

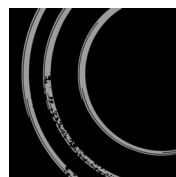


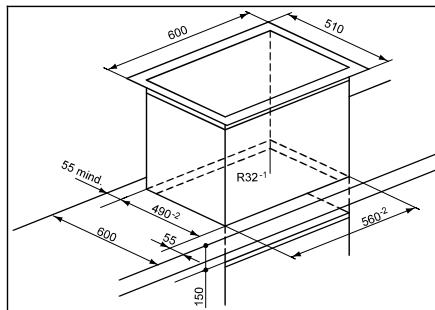
fig. 5

# Mounting the built-in cooktop

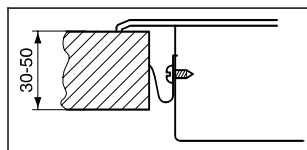
## Caution !

- To avoid any possible hazard, the appliance may be installed by qualified personnel only.
- Panels and furniture lining of the kitchen cabinet receiving the hob must be treated with temperature resistant adhesives (100°C), otherwise they might be discoloured or deformed because of inadequate temperature resistance.
- The cooking hob is intended for building into the worktop above the kitchen element of 600 mm width or more.
- After the installation of built-in hob make sure that there is free access to the two fixing elements in front.
- Suspended kitchen elements above the cooktop must be installed at such distance to provide enough room for comfortable working process.
- In case there is a drawer in kitchen cabinet under the built-in hob, it is necessary to install an additional horizontal barrier of height 6 cm under the hob and above the drawer.
- The distance between the worktop and the hood must be at least such as indicated in the instructions for installation of the kitchen hood, but in no case it may be less than 650 mm.
- The smallest distance between the edge of the appliance and the adjacent high kitchen cabinet is 40 mm.
- The use of hard wood decorative borders around the worktop behind the appliance is allowed, in case the minimum distance remains as indicated on the installation illustrations.
- Minimum distance between the built-in cooktop and rear wall is indicated at the illustration for the installation of the built-in cooktop.
- The appliance may be installed in any worktop with a thickness from 30 mm to 50 mm.
- In case there is a drawer in kitchen cabinet under the built-in hob, it is necessary to install an additional horizontal barrier of height 6 cm under the hob and above the drawer.

## Dimensions of the built-in hob opening



## Installation procedure



- Worktop must be placed absolutely horizontal.
- Suitably protect the edges of the cut aperture.
- By means of the supplied screws 4 (or 6 by some models) fasten the supplied tightening brackets 4 (or 6 by some models) fasten to the front and the rear side of the cooking hob and to the prepared aperture.
- Connect the cooking hob to the mains power supply (see instructions for the connection of the cooking hob to mains power supply).
- Insert the hob into the cut aperture.
- Press the hob firmly towards the worktop from above.

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# Electrical connections

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- The electric built-in cooker has to be mounted and installed by a qualified technician. The protection of the electrical wiring shall comply with current standards and regulations.
- Before connecting the appliance to the power source, make sure that the voltage stated on the rating plate complies with the voltage of your power supply.  
The rating plate of the ceramic glass hob is fixed on the lower side of the hob.
- The cooker shall be connected to 230 V AC.
- Electric connections shall be of such design, to incorporate a protection device between the appliance and the supply, like fuses or FI switches (to assure at least a 3 mm clearance between the contacts in open position).
- The connection should be made considering the current capacity of the installation and the fuses.
- Fire protection is of class Y, which means that the appliance may be mounted between two kitchen units; one of them may be higher than the appliance itself, the other has to be of the same height.
- After mounting, the live parts and insulated parts of the appliance should be protected against accidental contacts.
- The distance between the ceramic glass hob and the hood should be at least as stated in the instructions for mounting the hood.
- No kitchen furniture drawers are allowed to be mounted below the glass ceramic cooktop.


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## Connecting to Power Supply

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Power supply may be connected by the qualified technician only. Connecting sockets are available when you open the connecting box cover.

### **WARNING!**

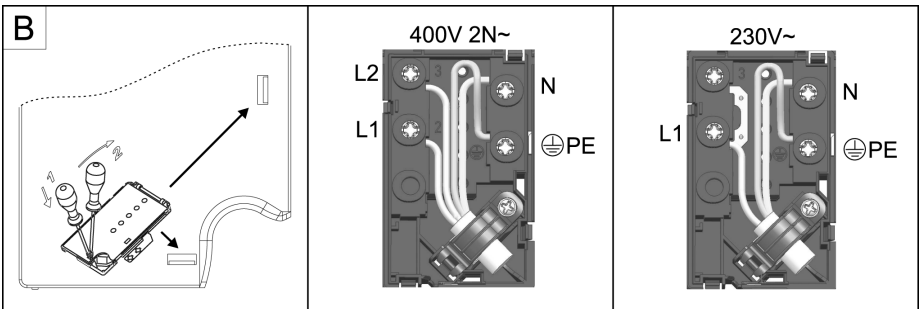
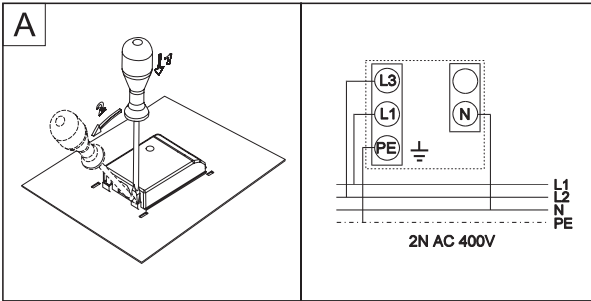
Before repairing or servicing, disconnect the power supply. According to the mains voltage the appliance should be connected in line with the displayed diagram. Protective conductor (PE) should be connected to the socket marked EARTH .

Connecting cable should be inserted through the clamp device to prevent eventual pullout.

Upon completed power connection switch all hotplates for about 3 minutes to check they function properly.



## Connecting diagram



### NOTE

In some connection boxes the connector bridges are placed between contacts 4 and 5, and in the others they are stored at a designated place within the box. These boxes have the connection screws already in open position so they need not be unscrewed.

Following cables may be used for connection:

- rubber connecting cables type H05 RR-F 4X1,5 with yellow-green protection conductor;
- PVC insulated connection cables type H05 VV-F 4x1,5 with yellow-green protection conductor or
- any other suitable cable of equal or better properties.

WE RESERVE THE RIGHT TO ALTER THE SPECIFICATIONS WITH NO INFLUENCE TO THE OPERATION OF THE APPLIANCE.