

CKT764

CKT774

CKT795

Instructions for use ceramic hob

Pelgrim

GB

Manual

GB 3 - GB 31

Pictograms used



Important information



Tip

CONTENTS

Your ceramic hob

Introduction	GB 4
Control panel	GB 5
Description	GB 6

Safety instructions

What you should pay attention to	GB 7
Connection and repair	GB 7
During use	GB 7
Cooking time limiter	GB 9

Use

Using the touch controls	GB 10
Pans	GB 10

Operation

Switching on and setting the power	GB 12
Switching off	GB 12
Residual heat indicator	GB 13
Zone function	GB 13
Stand-by mode	GB 14
(Child) lock	GB 14
Pause	GB 15
Kitchen / Egg timer	GB 16
Automatic heat-up function	GB 19

Cooking

Healthy cooking	GB 20
Cooking settings	GB 21

Maintenance

Cleaning	GB 22
----------	-------

Faults

General	GB 23
Troubleshooting table	GB 23

Installation

What you need to consider	GB 25
Electrical connection	GB 28
Building in	GB 29
Technical details	GB 30

Environmental aspects

Disposal of packaging and appliance	GB 31
-------------------------------------	-------

Introduction

This hob has been designed for the real lover of cooking. The hob is equipped with 'Cooklight' elements. These are very rapid-heating, radiant elements with a high efficiency, which is very favourable for heating-up times. What's more, these elements also have very good heat distribution. The ample space between the cooking zones makes cooking comfortable.

Cooking on a ceramic hob is different from cooking on a traditional appliance. Ceramic cooking makes use of heat radiation through the glass top.

For optimum safety the ceramic hob is equipped with a childproof lock, a cooking time limiter and a residual heat indicator, which shows which cooking zones are still hot.

This manual describes how you can make the best possible use of the ceramic hob. In addition to information about operation, you will also find background information that can assist you in using this product.

Read the manual thoroughly before using the appliance, and store these instructions in a safe place for future reference.

The manual also serves as reference material for service technicians.

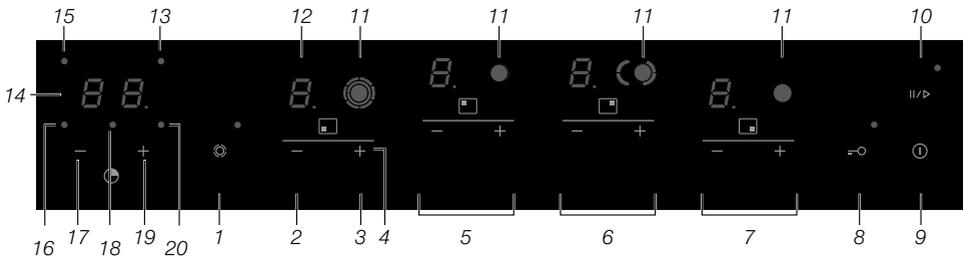
Please, therefore, stick the appliance identification card in the space provided, at the back of the manual. The appliance identification card contains all the information that the service technician will need in order to respond appropriately to your needs and questions.

Enjoy your cooking!

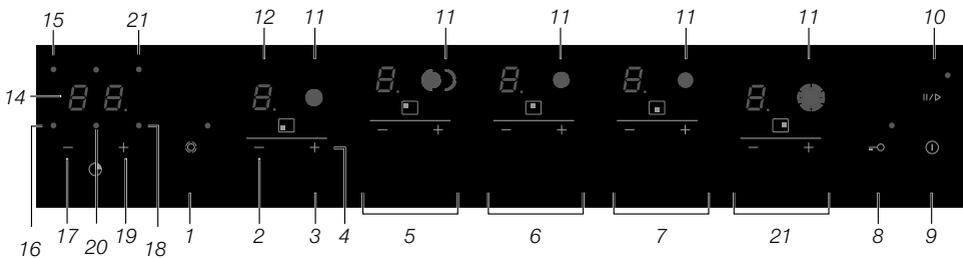
YOUR CERAMIC HOB

Control panel

Type CKT764/774



Type CKT795

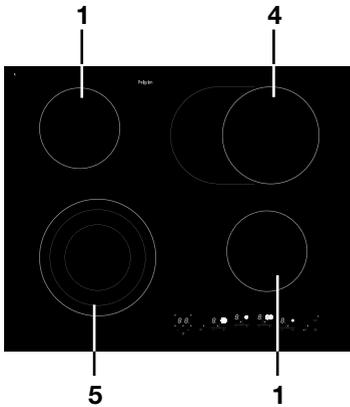


- | | |
|--|--|
| 1. Extra zone element button + indicator light | 12. Setting indicator zone front left |
| 2. Decrease power zone front left | 13. Indicator kitchen timer zone rear right |
| 3. Cooking zone indicator front left | 14. Time indicator kitchen / egg timer |
| 4. Increase power zone front left | 15. Indicator kitchen timer zone rear left |
| 5. Controls cooking zone rear left | 16. Indicator kitchen timer zone front left |
| 6. Controls cooking zone rear right | 17. Decrease time button |
| 7. Controls cooking zone front right | 18. Indicator egg timer |
| 8. (Child) lock button + indicator light | 19. Increase time button |
| 9. On/Off button | 20. Indicator kitchen timer zone front right |
| 10. Pause button + indicator light | 21. Controls cooking zone middle right |
| 11. Zone element icon | |

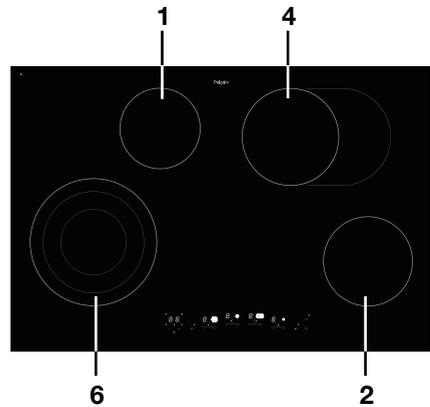
YOUR CERAMIC HOB

Description

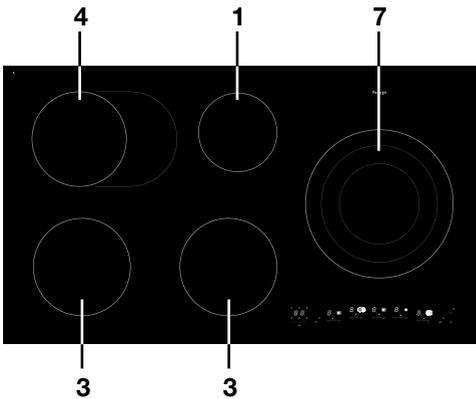
CKT764



CKT774



CKT795



1. Cooking zone Ø 145 1,2 kW
2. Cooking zone Ø 160 1,5 kW
3. Cooking zone Ø 180 1,8 kW

4. Cooking zone Ø 170/170x265 1,5/2,4 kW
5. Cooking zone Ø 120/180x210 0,8/1,6/2,3 kW
6. Cooking zone Ø 120/180/230 0,8/1,6/2,5 kW
7. Cooking zone Ø 140/210/270 0,9/2,0/2,7 kW

What you should pay attention to



- Ceramic cooking is extremely safe. Various devices have been incorporated in the hob such as a residual heat indicator and a cooking time limiter. There are nevertheless a number of precautions you should take.

Connection and repair



- This appliance may only be connected by a qualified installer.
- Never open the casing. The casing may only be opened by an authorized service technician.
- Disconnect the electricity from the appliance before starting any repair work. Preferably unplug the appliance, switch the (automatic) fuse(s) off or, in the event of a permanent connection, set the switch in the power supply lead to zero.
- When the cable is damaged it may only be replaced by the manufacturer, its service organization or equally qualified persons, to avoid dangerous situations.

During use



- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- If the safety instructions and warnings are not heeded, the manufacturer can not be held liable for any consequential damage.
- Do not use the hob in temperatures below 5 °C.
- This cooking appliance is designed for household use. It is to be used for food preparation only.
- When you use the hob for the first time you will notice a “new smell”. This is normal. If the kitchen is well ventilated the smell will soon disappear.
- Remember that if the hob is used on a high setting the heating time will be incredibly short. Do not leave the hob unattended if you are using a zone on a high setting.

- Do not allow pans to boil dry. The hob itself is protected against overheating but the pan will get very hot indeed and could be damaged.
- The guarantee does not cover any damage caused by an unsuitable pan or a pan boiling dry.
- Do not use the cooking area as storage space or worktop.
- Ensure that there is several centimetres clearance between the bottom of the hob and the contents of the drawer.
- Do not keep anything combustible in the drawer under the hob.
- Make sure that flexes of electrical appliances, such as a mixer, cannot touch the hot cooking zone.
- The zones heat up during use and stay hot for some time afterwards. Keep young children away from the hob during and after cooking.
- Grease and oil are inflammable when overheated. Do not stand too close to the pan. Should oil catch fire, never try to extinguish the fire with water. Put a lid on the pan immediately and switch the cooking zone off.
- Never flambé food under the cooker hood. The high flames could cause a fire, even if the cooker hood is switched off.
- The ceramic top is extremely strong, but not unbreakable. A spice jar or pointed utensil falling on it, for example, could cause it to break.
- Stop using the hob if a break or crack appears. Switch the appliance off immediately, unplug it to avoid electric shocks, and call the service department.
- Never put any objects on the cooking zone. These can heat up extremely quickly and cause burns.
- Never use a pressure cleaner or steam cleaner to clean the hob.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- As soon as you switch off the cooking zone, the activity of the heating element automatically stops. However, the heating element and the glass plate will remain hot for a long time. Do not touch the hob and remove the pan from the cooking zone.
- Accustom yourself to stop the cooking zone or hob manually to avoid unintended switching on of the ceramic hob.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

Cooking time limiter



- The cooking time limiter is a safety function of your cooking appliance. It will operate if you forget to switch off your hob.
- Depending on the setting you have chosen, the cooking time will be limited as follows:

Setting	The cooking zone switches off automatically after:
0	12 hours
1	8,5 hours
2	6,5 hours
3	5 hours
4	4 hours
5	3,5 hours
6	3 hours
7	2,5 hours
8	2 hours
9	1,5 hours

The cooking time limiter switches off the cooking zones when the time in the table has elapsed.

Using the touch controls

The touch controls may take some getting used to if you are used to other (rotary) controls. Place the tip of your finger flat on the control to achieve the best results. You do not have to apply any pressure.

Pans

Pans for ceramic cooking

Ceramic cooking requires a particular quality of pan.

Attention

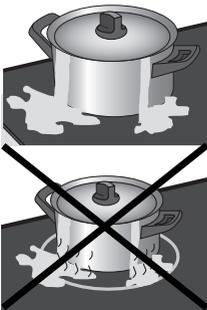
- Only use pans that are suitable for electric cooking with:
 - a thick base (minimum 2.25 mm);
 - a flat base.



Attention

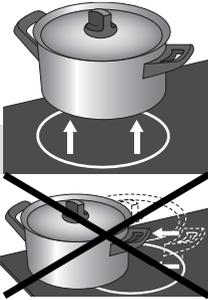
Be careful with enamelled sheet-steel pans:

- the enamel may chip (the enamel comes loose from the steel), if you switch the hob on at a high setting when the pan is (too) dry;
- the base of the pan may warp - due to, for example, overheating or the use of too high a power level.



Attention

- Do not use pans that are smaller than the cooking zone. This will prevent food remains ending up on the red-hot cooking zone. Burnt-on food remains are difficult to remove. In addition, the handles may become too hot and a lot of energy is lost.
- Do not use aluminium foil, such as the trays from ready-made meals, for cooking food in. If aluminium foil melts on the cooking surface, it cannot be removed. Aluminium foil is also a very poor conductor of heat.



Attention

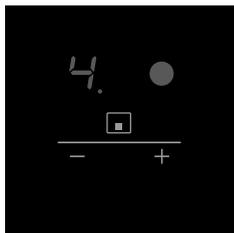
- Grains of sand may cause scratches which cannot be removed. Only put pans with a clean base on the cooking surface and always pick pans up to move them.
- Always keep the lid on the pan when cooking, in order to avoid energy loss.



Tip

- Slide the bottom of the pan over a slightly damp cloth, before placing the pan on the cooking zone. This prevents dirt getting on to the cooking surface.
- The cooking zone can be switched off 5 to 10 minutes before the end of the cooking time. The dish will then finish cooking on the residual heat, provided you keep the lid on the pan.

Switching on the hob and setting the power



The power has 9 levels.

- Put a pan on a cooking zone.
- Touch the On/Off button of the hob.

You will hear a short beep and the display for each cooking zone will show '0.'. If no further action is taken, the hob will automatically switch off after 10 seconds.

- Use the + button or the - button in the desired cooking zone to choose the correct setting. The hob will automatically start in the chosen setting.

Touching the + button for the first time displays setting '5.'.

Touching the - button for the first time displays setting '9.'.



Tip

You can touch and hold the + button or the - button to set the desired power faster.

Switching off

Switching off one cooking zone

The cooking zone is switched on. The display shows a power setting between 1 and 9.

- Touch and hold the + button and the - button simultaneously for one second to switch off the cooking zone.

Or:

- Select setting '0.' by touching the - button.
You will hear a beep and the display will show '0.'. If all of the cooking zones are set to '0', the hob automatically switches to stand-by mode (see also 'Stand-by mode').

Switching off all of the cooking zones at the same time

The hob is in stand-by mode, or one or more of the cooking zones are active.

- Briefly touch the On/Off button to switch off all of the cooking zones at the same time.
You will hear a single beep. No lights are illuminated except for (possibly) the residual heat indicator "H". The cooking zone is now switched off.



Attention

- The hob saves the latest settings with regard to the extra zone element. When switching the hob on again, the hob will resume using the saved settings.



Tip

- You can switch off the hob if the (child) lock is set or the pause mode is active.

Residual heat indicator



A cooking zone that has been used will retain heat for some time after it has been switched off. An 'H.' appears in the display as long as the cooking zone is hot.

Zone function

The 'extra zone element' function can be used to activate an extra zone element. Which elements may be activated, is shown by the graphics on the ceramic top. Different options are available, often a 2nd element can be activated, sometimes also a 3rd element.

	1st zone element icon
	2nd zone element icon
	fish pan zone element icon
	3rd zone element icon

Activating an extra zone element*

The hob is switched on and a setting is chosen.

- Touch the extra zone element button.
The extra zone element indicator light flashes.

- Touch the + button or - button of the desired cooking zone.
Beside the display of the cooking zone, the fish pan zone element icon or the 2nd zone element icon appears. The extra zone element is activated immediately. If the + button or - button is not pressed, the red light to the right of the extra zone element button will flash for 3 seconds and then turns off. A single beep is heard.
- Repeat the steps above to activate a 3rd zone element or press the extra zone element button again within 3 seconds.

** Only applies if your hob has a 2nd or 3rd zone element.*

Switching off an extra zone element

The extra zone element mode is active. Beside the setting indicator display of the cooking zone, an extra zone element icon is illuminated.

- Press the extra zone element button.
The light next to the extra zone element button flashes.
- Press the + button and - button of the cooking zone.
- Repeat the above steps until the 1st zone element icon appears.
The extra zone is now switched off.

Stand-by mode

In stand-by mode, the display for each cooking zone shows '0.'

- You can switch to stand-by from 'Off' mode, or by switching off the individual cooking zones (by setting them to '0.').
- In stand-by mode, the hob automatically switches off if no other buttons are touched within 10 seconds.

Switching the hob from 'Off' to stand-by mode

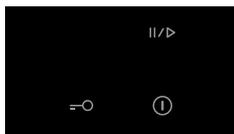
- Touch the On/Off button.
You will hear a single beep and the display for each cooking zone will show '0.'
- You can start cooking in stand-by mode by touching the - button or the + button for the desired cooking zone.

(Child) lock

You can secure the hob with the (child) lock. With this setting, the hob cannot be switched on and the cooking zone settings cannot be changed.

The (child) lock button gives you access to the following two functions:

(Standard) lock mode	Child lock mode
The (standard) lock mode prevents settings from being accidentally changed.	The child lock mode prevents the hob from being accidentally switched on.
<u>All of the set cooking processes remain active.</u>	All of the cooking zones and the kitchen timers/egg timers must be set to "0".



Switch the hob to (standard) lock mode

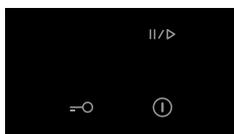
One or more cooking zones are active.

- Touch and hold the (child) lock button.

Attention! All of the set cooking processes remain active.

The red light to the right of the (child) lock button is constantly illuminated. All of the buttons are inactive, except for the (child) lock button and the On/Off button.

- Touch and hold the (child) lock button again to switch off the lock mode and unlock the control panel.



Switching on the child lock

The hob is in stand-by mode. The display for each cooking zone shows "0".

- Touch and hold the (child) lock button to switch on the (child) lock.

The red light to the right of the (child) lock button is constantly illuminated.

If no buttons are touched within 10 seconds, the cooking zone will automatically switch off. You can also switch off the hob yourself. The child lock remains active.

Unlocking the hob

- Touch the (child) lock button again within 10 seconds to switch off the child lock and unlock the control panel.
- You must wait 10 seconds before switching the hob on again with the On/Off button in order to switch off the child lock.



Tip

Switch the hob to (child) lock mode before cleaning it to prevent it accidentally switching on.

Pause

Use the pause function to 'pause' the whole hob for 5 minutes while cooking. The power supply to the cooking zone stops, without losing any settings. Please note the cooking zone will remain hot for some time. Preferably remove delicate dishes from the cooking zone.

Switching the hob to pause mode

One or more cooking zones are active.

- Touch the pause button once.
 - ▷ You will hear a single beep. “| |” is shown in the display for each cooking zone and the red light to the right of the pause button is constantly illuminated.
 - ▷ Any set kitchen timers /egg timers stop.
 - ▷ All of the buttons are inactive except the (child) lock button, the pause button and the On/Off button.

If no buttons are touched within 10 minutes, all of the active cooking zones are automatically switched off.

Switching off pause mode

- Press the pause button again within 10 minutes, followed by a random button.

The hob continues with the settings that were set before the break.

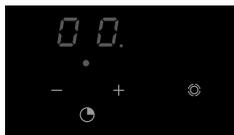
Kitchen / Egg timer

A kitchen timer can be set for each cooking zone. All of the kitchen timers can be used at the same time. The hob also has an egg timer. Both the kitchen timer and the egg timer can be set to a maximum of 99 minutes.

The egg timer works the same way as the kitchen timer, but is not linked to a cooking zone. If set, the egg timer will continue to run after the hob has been switched off. The egg timer can only be switched off when the hob is switched on.

The kitchen timer	The egg timer
The kitchen timer must be linked to a cooking zone. This means that the cooking zone switches off when the set time elapses.	The egg timer is not linked to a cooking zone. The egg timer continues after the hob has been switched off.

Type CKT764/774



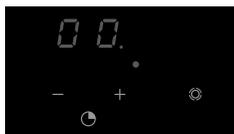
Switching on the egg timer

The hob is switched on.

- Touch the + button and the - button of the kitchen / egg timer simultaneously once.

“00.” shows in the display and the the red light below the middle / to the lower right of the display flashes.

Type CKT795



- Use the + button and the - button to set the desired time.

The egg timer starts when the dot next to the set time disappears.

The red light continues flashing. When no time is set with the -

button and the + button, the egg timer will automatically switch off after 10 seconds.

Switching off the egg timer

- Press the On/Off button (when no cooking zones are active).
- Press the + button and - button of the kitchen / egg timer simultaneously.

The dot next to the set time illuminates.

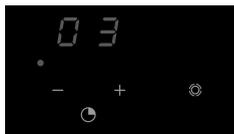
- Touch and hold the - button until “01.” shows in the display. Then press the - button again.

The egg timer is now in stand-by mode. The egg timer automatically switches off after 10 seconds.

Assigning and switching on the kitchen timer

The hob is switched on. The kitchen timer can only be linked to cooking zones that are activated.

- Touch the + button and - button simultaneously twice to jump to the first activated cooking zone clockwise (in this example, the kitchen timer for the front left zone is on). Every time the + button and - button are pressed simultaneously again, it will jump to the kitchen timer of the next activated zone, which you can set and view.



- Use the - button and the + buttons to set the desired cooking time. The kitchen timer can be set until the dot next to the set time disappears. The red light for the kitchen timer of the active cooking zone continues flashing. If you do not use the - button and the + button to set a time, the kitchen timer will automatically switch off after 10 seconds.
- Repeat the above steps to set the time for another switched on cooking zone.



Attention

If several kitchen timers/egg timers are running, the kitchen timer/egg timer display will always show the kitchen timer/egg timer that has the least time remaining.

The cooking zone indicator light flashes. The remaining kitchen timer/egg timer indicator lights of active kitchen timers/egg timers are statically illuminated.

Switching off the kitchen timer

- Repeatedly press the + button and - button simultaneously of the kitchen / egg timer to select the timer you wish to switch off.
The dot next to the set time illuminates.
- Touch and hold the - button for the kitchen timer/egg timer until “01.” shows in the display. Touch the - button again.
The kitchen timer is now in stand-by mode. The selected kitchen timer automatically switches off after 10 seconds.

Switching off the kitchen timer/egg timer alarm

When the set time/cooking time has elapsed, the alarm rings and the red light for the active kitchen timer/egg timer flashes “00”.

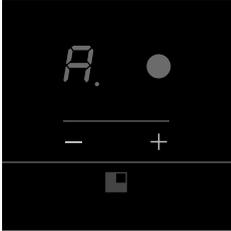
- Touch any button to switch off the alarm.



Tip

- You can touch and hold the - button and the + button to set the desired cooking time faster.
- If you press the - button immediately after switching on the kitchen timer/egg timer, you can set the desired cooking time starting at 30 minutes (the display shows ‘30.’).

Automatic heat-up function



The automatic heat-up function temporarily increases the power (setting '9.') to heat the contents of the pan faster. This function is available in all settings except setting '9.'.

Switching on the automatic heat-up function

The cooking zone is switched on and active.

- Use the + button to select setting 'A.' (comes after '9.').
'A.' and '9.' flash alternately in the display.
- Use the - or the + button to set the desired power.
If you select power setting 4, '4.' and 'A.' will flash alternately in the display. (Attention! After 10 seconds, the cooking zone needs to be reactivated before the + button can be used to increase the setting. The - button then works as an off button).
- When the pan has reached the desired temperature, the automatic heat-up function automatically switches off and the cooking zone continues at the set power.



Tip

A quick way of setting 'A.' is by setting the cooking zone to '9.' using the - button and then touching the + button once for setting 'A.'.

The table below shows the duration of the automatic heat-up function for each power setting:

Setting	1	2	3	4	5	6	7	8
Seconds	50	90	150	220	320	540	150	240

Switching off the automatic heat-up function

The hob is switched on. 'A.' and the power setting flash alternately in the display. The cooking zone is active.

- Touch the - button.
A different power setting is shown in the display and 'A.' stops flashing. Or:
- Select setting '9.'. **Or:**
- Touch the - and the + button for the cooking zone at the same time.
The display shows setting '0.', 'A.' stops flashing and the cooking zone is switched off.

Healthy cooking

Burning point of different types of oil

To ensure your food is fried as healthily as possible, Pelgrim recommends choosing the type of oil according to the frying temperature. Each oil has a different burning point at which toxic gasses are released. The below table shows the burning points for various types of oil.

Oil	Smoke point °C
Extra virgin olive oil	160 °C
Butter	177 °C
Coconut oil	177 °C
Canola oil	204 °C
Virgin olive oil	216 °C
Sunflower oil	227 °C
Corn oil	232 °C
Peanut oil	232 °C
Olive oil	242 °C
Rice oil	255 °C

Cooking settings

Because the settings depend on the quantity and composition of the contents of the pan, the table below is intended as a guideline only.

Use setting 9 to:

- bring the food or liquid to the boil quickly;
- 'shrink' greens;
- heat oil and fat;
- bring a pressure cooker up to pressure.

Use setting 8 to:

- sear meats;
- fry flatfish;
- fry omelettes;
- fry boiled potatoes;
- deep fry foods.

Use setting 7 to:

- fry thick pancakes;
- fry thick slices of breaded meat;
- fry bacon (fat);
- fry raw potatoes;
- make French toast;
- fry breaded fish.

Use setting 6 and 5 to:

- complete the cooking of large quantities;
- defrost hard vegetables;
- fry thin slices of meat.

Use settings 1-4 to:

- simmer bouillon;
- stew meats;
- simmer vegetables;
- melting chocolate;
- melting cheese.

Cleaning



Tip

Set the child lock before you start cleaning the hob.

Daily cleaning

- Best for daily cleaning is a damp cloth with a mild cleaning agent.
- Dry with kitchen paper or a dry teacloth.
- Special cleaning agents for ceramic hobs have the advantage that a thin film remains on the glass surface so that over-cooked food and lime scale are less likely to get burnt into the hob, making it easier to clean the next time.
- It is best to let the hob cool down before cleaning it.
- Over-cooked food containing a lot of sugar and acids, such as apple sauce, rhubarb or red cabbage are best removed immediately with a damp dish cloth to prevent them getting burnt into the hob. Be careful with the hot cooking zone!

Stubborn stains

- Stubborn stains can also be removed with a mild cleaning agent such as washing-up liquid.
- Remove water marks and lime scale with vinegar.
- Metal marks (caused by sliding pans) can be difficult to remove. Special agents are available.
- Use a glass scraper to remove food spills. Melted plastic and sugar is also best removed with a glass scraper.



Never use

- Never use abrasives. They leave scratches in which dirt and lime scale can accumulate.
- Never use anything sharp such as steel wool or scourers.

FAULTS

General

If you notice a crack in the glass top (however small), switch the hob off immediately, unplug the hob, turn off the (automatic) fuse switch(es) in the meter cupboard or, in the event of a permanent connection, set the switch in the power supply lead to zero.) Contact the service department.

Troubleshooting table

If the appliance does not work properly, this does not always mean that it is defective. Try to deal with the problem yourself first by checking the points mentioned below.

Symptom	Possible cause	Solution
A slight smell is noticeable the first few times the hob is used.	The new appliance is heating up.	This is normal and will disappear once it has been used a few times. Ventilate the kitchen.
You can hear a ticking sound in your hob.	This is caused by the capacity limiter on the front and back zones. Ticking can also occur at lower settings.	Normal operation.
A cooking zone suddenly stops and you hear a signal.	The preset time has ended.	Switch off the audible sound by pressing the + or - button of the kitchen/ egg timer.
The hob is not working and nothing appears in the display.	There is no power supply due to a defective cable or a faulty connection.	Check the fuses or the electric switch (if there is no plug).
A fuse blows as soon as the hob is switched on.	The hob has been wrongly connected.	Check the electrical connections.
Fault code E1	The control panel is filthy or has water on it.	Clean control panel.
Fault code E2	You touched 2 buttons at the same time.	Operate 1 button at a time.
Fault code E2	<ul style="list-style-type: none">- The electronics have overheated. Possibly a too large pan was placed in the front right cooking zone.- The hob is insufficiently ventilated.	<ul style="list-style-type: none">- Let the hob cool down until the code disappears.- Make sure the hob is sufficiently ventilated.

FAULTS

Symptom	Possible cause	Solution
Spontaneous changing of the cooking setting.	- The pan is too close to the touch controls.	- Keep the pan at a distance of at least 2 cm from the touch controls.
Fault code U400	Overvoltage, 400V appliance connected incorrectly.	Connect appliance according to connecting diagram to the bottom of the appliance.
Fault code Er36	Control panel overheated, the pan is too close to the touch controls.	- Let the hob cool down. - Keep the pan at a distance of at least 2 cm from the touch controls.
Fault code E7, Er13, Er20, Er26, Er36, Er37 or Er39.	Another defect.	Contact the service department.

INSTALLATION

What you need to consider

Safety instructions for the installation

- The connection must comply with national and local regulations.
- The appliance must always be earthed.
- This appliance may only be connected by a competent electrical installer.
- For the connection, use an approved cable (for example type HO5RR) in accordance with the regulations. The cable casing should be of rubber.
- The connection cable must hang freely and is not to be fed through a drawer.
- If you want to make a fixed connection, make sure that a multi-polar switch with a contact separation of at least 3 mm is fitted in the supply line.
- The worktop the hob is built into must be flat.
- The walls and the worktop surrounding the appliance must be heat resistant up to at least 85 °C. Even though the appliance itself does not get hot, the heat of the hot pan could discolour or deform the wall.
- Damage caused by incorrect connection, installation or use, will not be covered by the guarantee.

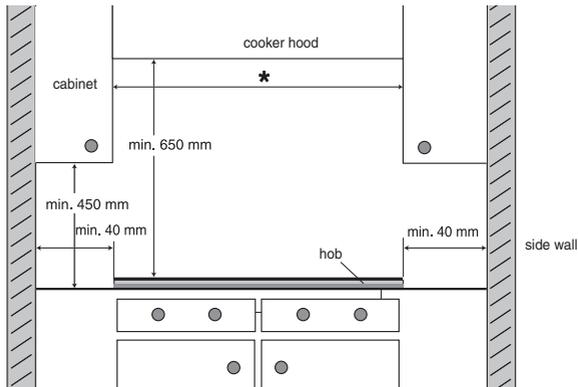
Clearance

Sufficient all-round clearance is essential to the safe use of the hob. Check that there is enough clearance.

CKT764: 640 mm

* CKT774: 770 mm

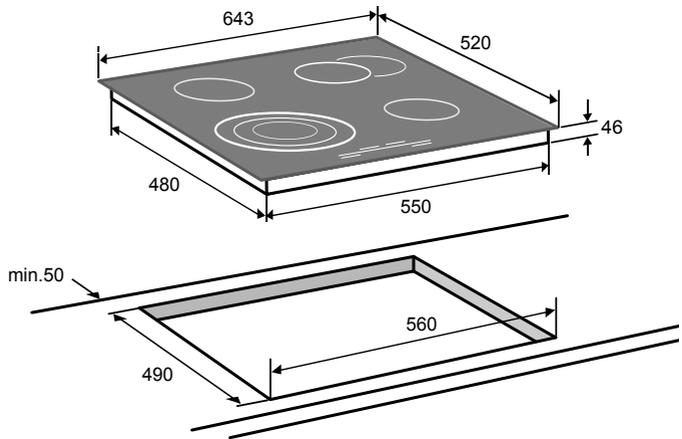
CKT795: 900 mm



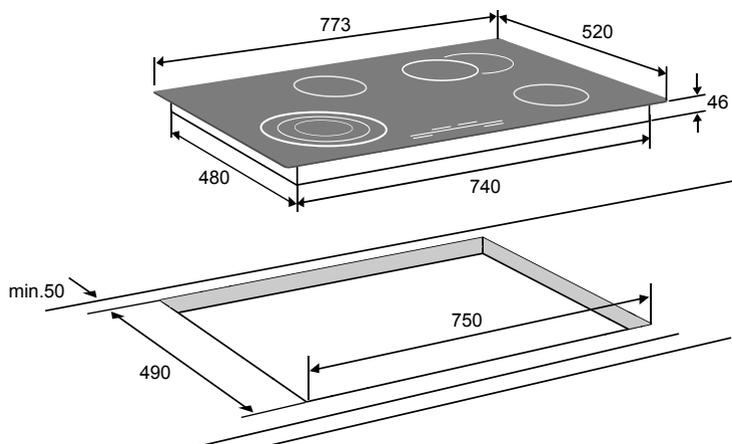
INSTALLATION

Installation dimensions

The dimensions and recesses are shown in the illustrations beneath.

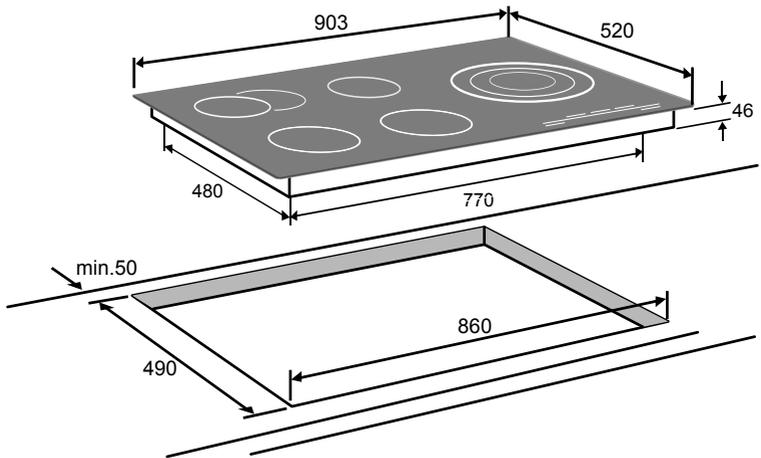


CKT764



CKT774

INSTALLATION



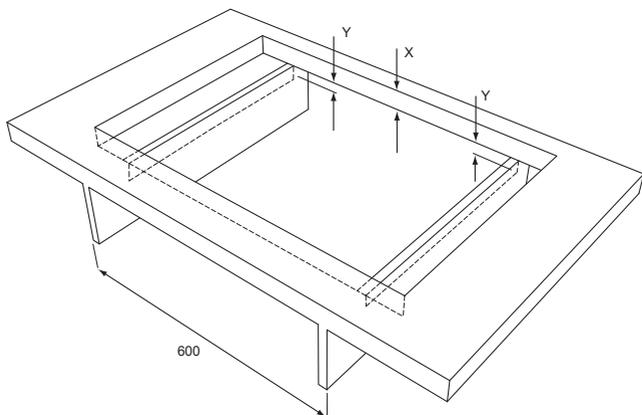
CKT795

If the hob is wider than the cupboard, with a worktop less than 43 mm thick, saw a cut-out in both sides of the cupboard, so the appliance is detached from the cupboard.

*Building-in dimensions in
corpus*

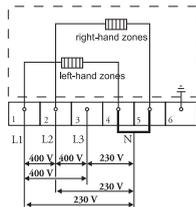
$x < 43 \text{ mm}$: $y = 43 \text{ mm} - x$

$x \geq 43 \text{ mm}$: $y = 0 \text{ mm}$



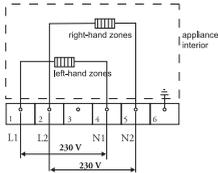
INSTALLATION

Electrical connection



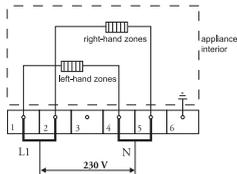
Common connections:

- 3 phases with 1 zero connection (3 1N, 400 V ~ / 50 Hz):
 - ▶ The voltage between the phases and the zero is 230 V ~. The voltage between the phases is 400 V ~. Fit a connecting bridge between connecting points 4-5. Phase 3 carries no load. The groups must have fuses of at least 16 A (3x). The core diameter of the connecting cable must be at least 1.5 mm².
- 2 phase and 2 zero connection (2 2N, 230 V ~ / 50 Hz):
 - ▶ The voltage between the phases and the zeros is 230 V ~. The group must have fuses of at least 16 A (2x). The core diameter of the connecting cable must be at least 1.5 mm².



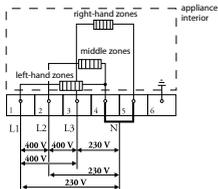
Special connections:

- Single phase connection (1 1N, 230 V ~ / 50 Hz):
 - ▶ The voltage between the phase and the zero is 230 V ~. Fit a connecting bridge between connecting points 1-2 and 4-5. The group must have a fuse of at least 32 A. The core diameter of the connecting should be at least 6 mm².

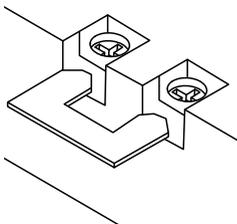


Connection for hobs with 5 cooking zones:

- 3 phases with 1 zero connection (3 1N, 400 V ~ / 50 Hz):
 - ▶ The voltage between the phases and the zero is 230 V ~. The voltage between the phases is 400 V ~. Fit a connecting bridge between connecting points 4-5. The groups must have fuses of at least 16 A (3x). The core diameter of the connecting cable must be at least 1.5 mm².



The bridges on the connecting block can be used to create the required connections, as indicated in these illustrations.

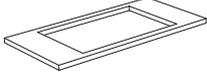


Fix the cable with a pull relief and close the cover.

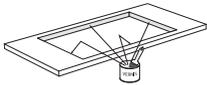
Connecting point, wall-mounting socket and plug must be accessible at all times.

INSTALLATION

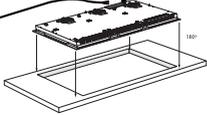
Building in



Check if the cabinet and the cut-out meet the dimension and ventilation requirement.



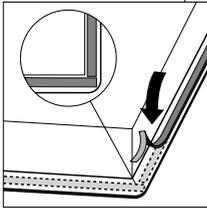
Threat the sawn ends of wooden or synthetic worktops with sealing varnish if necessary, to prevent moisture causing the worktop to swell.



Lay the hob upside down on the worktop.



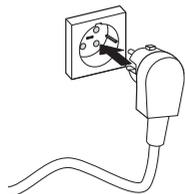
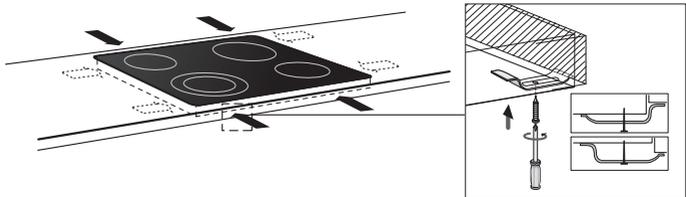
Remove the protective layer from the sealing tape and apply the tape in the groove of the aluminium profile or on the edge of the glass plate. Do not stick tape round the corners, but cut 4 separate pieces to seal the corners well.



Turn the hob over and lay it in the recess.

Secure the hob using the fasteners supplied.

In the case of worktops thinner than 35 mm a filler block has to be used between the fasteners and the worktop. The screws must be screwed into the pressed holes.



Connect the appliance to the mains. A short beep will be heard and all the displays will light up briefly. The appliance is ready for use.

Check that it works properly. If the appliance has been wrongly connected either a beep will sound or nothing will appear in the displays, depending on the error.

INSTALLATION

Technical details

This appliance complies with all relevant CE directives.

Hob type	CKT764	CKT774	CKT795
Ceramic	x	x	x
Connection	230V - 50Hz	230V - 50Hz	230V - 50Hz
Max. capacity cooking zones			
Front left	0,8/1,6/2,3 kW	0,8/1,6/2,5 kW	1,8 kW
Rear left	1,2 kW	1,2 kW	1,5 / 2,4 kW
Rear right	1,5 / 2,4 kW	1,5 / 2,4 kW	1,2
Front right	1,2 kW	1,5 kW	1,8 kW
Middle right	x	x	1,0/2,0/2,7 kW
Connected load			
L1	3,5 kW	3,7 kW	3,6 kW
L2	3,6 kW	3,9 kW	3,6 kW
L3	x	x	2,7 kW
Total connected load	7,1 kW	7,6 kW	9,9 kW
(Building in) dimensions (mm)			
643 x 520	773 x 520	903 x 520	904 x 522
Build-in height from top of worktop	46	46	46
Cut-out width x depth	560 x 490	750 x 490	860 x 490
Minimal distance cut-out to back wall	50	50	50
Minimal distance cut-out to side wall	50	50	50

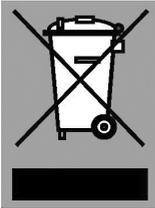
Disposal of packaging and appliance

In the manufacturing of this appliance durable materials were used. Make sure to dispose of this equipment responsibly at the end of its lifecycle. Ask the authorities for more information regarding this.

The appliance packaging is recyclable. The following may have been used:

- cardboard;
- polythene film (PE);
- CFC-free polystyrene (PS hard foam).

Dispose of these materials in a responsible manner and in accordance with government regulations.



As a reminder of the need to dispose of household appliances separately, the product is marked with the symbol of a crossed-out wheeled dustbin. This means that at the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources.



Het toestel-identificatieplaatje bevindt zich aan de onderkant van het toestel.
The appliance identification card is located on the bottom of the appliance.

Plak hier het toestel-identificatieplaatje.
Stick the appliance identification card here.

Houd, wanneer u contact opneemt met de serviceafdeling, het complete typenummer bij de hand.
When contacting the service department, have the complete type number to hand.

Adressen en telefoonnummers van de serviceorganisatie vindt u op de garantietaak.
You will find the addresses and phone numbers of the service organisation on the guarantee card.



413551