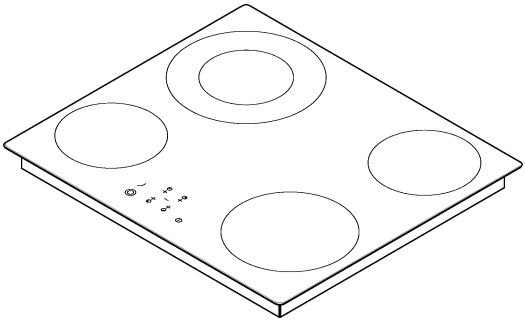
VITROCERAMIC COOKJNG HOB

INSTRUCTION BOOKLET

PLAQUE DE CUISSON EN VITROCERAMIQUE

MANUEL D'UTILISATION



allpa
marine equipment

Important warnings and tips for use

- **IMPORTANT!** This manual constitutes an integral part of the appliance. It must be kept intact and within easy reach during the entire life of the cooktop. Please carefully read this manual and all the instructions contained herein before using the appliance. Keep any spare parts supplied with the appliance. Installation and electrical connections must be carried out by a qualified technician in accordance with the manufacturer's instructions and in full compliance with current laws and safety regulations. This appliance is intended solely for domestic use and is designed for the following functions: cooking and reheating food. Any other use is considered as improper.
  The manufacturer declines all liability resulting from poor installation, tampering, inexpert use and use for purposes other than those specifically stated.
- Check that the appliance has not been damaged during transport; Keep all packaging materials (plastic bags, polystyrene foam, nylon, etc.) away from children, as they are potentially dangerous.
- 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. Children should be supervised to ensure that they do not play with the appliance
- Electrical safety can only be guaranteed if the product is connected to a suitable earth connection.
- It is dangerous to modify or attempt to modify the appliance. In the event of a malfunction, do not attempt to repair the appliance yourself, but contact a qualified technician.
- After using the cooktop, ensure the indicator on the knob is turned to the "off" position.
- Should you decide not to use the appliance any longer, before scrapping it make it unusable in accordance with current environmental health and safety laws, ensuring any parts which might constitute a danger to children are rendered harmless.
- Warning: in case of disassembly, maintenance and cleaning of the appliance, be careful
  Please use suitable prevention and protection equipment
- The appliance data plate, with technical specifications, is positioned at a visible point under the bottom and is also enclosed with this manual. The data plate must under no circumstances be removed.
- Never place flammable object on the hob. **FIRE HAZARD!**
  The residual heat indicator warns if zones are hot. Be sure to avoid the following actions: do not touch cooking zones that are heated.
  Not place aluminium foil or plastic containers (the protective films are not suitable for this hob)
- If there is a drawer under the hob, it is advisable not to keep inflammable objects or spray cans in it.
- The power supply cable for electrical appliances must never touch hot cooking zones. Cable insulation and the hob might get damaged.
- The cooking zone and pan bottom must always be dry.
- If there are breaks, cracks or splits in the ceramic glass, there is a risk of short-circuiting; If the cooking zone overheats but the display does not work or If the hob switches off by itself: Immediately switch off the appliance and contact the technical assistance service.
- Illustrations for the use of the appliance are grouped together at the end of this manual.

Declaration of Conformity

This appliance is in compliance with the following European Directives:

- 93/68 : General regulations
- 2006/95/CE : Concerning low tensions
- 89/336/CEE : Electromagnetic compatibility
- CE Regulation n° 1935/2004: this appliance is suitable to come in contact with food products.

These instructions are valid only for those countries whose ID initials appear on the data plate found on the instructions handbook and on the appliance.

COOKING

ANY ADJUSTMENT, MAINTENANCE, ETC. MUST BE CARRIED OUT WITH THE HOB UNPLUGGED AT THE MAINS.

The glass-ceramic cooktop permits rapid vertical transmission of heat from the heating element below the cooktop to the pots or pans placed on top of it. Heat does not spread horizontally, thus at a distance of just a few centimetres from the cooking zone, the glass remains relatively "cool" to the touch.

Before cooking for the first time, it is necessary to clean the surface of the appliance. This should be done using only recommended ceramic hob cleaners. After cleaning, the appliance should be operated in the following manner to remove any residues or moisture that may be present within the appliance.

Before switching on, check which control (knob or touch) controls the desired cooking zone. It is best to place the pot or pan on the cooking zone before switching on, and remove it only after switching off.

Never cook food directly on the glass-ceramic cooktop; always use suitable pots or containers.

Do not stare at the halogen lamps on the cooktop.

Absolutely do not leave the electric plates working without any pots on it. These wrong use may cause overheating, damages to the appliance and fire hazzard.

To switch on the electric plate, turn the knob or set the touch-control to the desired power intensity.

Numbers 1 to 6-10 (depending which tipe of cooktop) indicate the progressive temperature levels.

Depending on the food to cook, adjust the heat intensity following the suggestions below:

Control settings				Cooking operation suggestions
Knob control - range			Touch control	
1-6	1-8	1-10		
0	0	0	0	Off
1	1	1-2	1 - 2	For melting processes (butter or chocolate)
2	2	2-3	2 - 3	For keeping foods hot and heating small amounts of liquids.
3	3	3-4	3 - 4	For heating larger amounts and beating custards and sauces.
4	4	5	5	Slow boiling, for soups, pasta and risotto, continuing steaming
5	5	6	6	processes, and cooking steaks and fried foods in general.
	6	7-8	7	Browning meat, roasted potatoes, fried fish, bringing large
6	7	9	8	amounts of water to the boil.
	8	10	9	Quick frying, char-grilled steaks, ect.

At the end of your cooking, always switch off the hob

RESIDUAL HEAT INDICATOR

These appliances have an indicator light that inform the user that the temperature of the glass is at a dangerous level in the event of contact with the cooking zone.

In models with knobs control, each heating elements has a corresponding residual heat indicator light, in models with touch control any residual heat is indicated by an "H" by the corresponding seven-segment display.

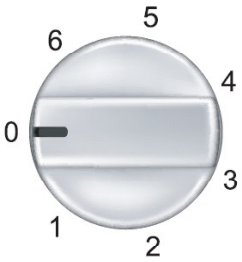
Once a cooking zone has been turned off, the corresponding light will stay on for a period of time necessary for the zone to cool down below the critical level.

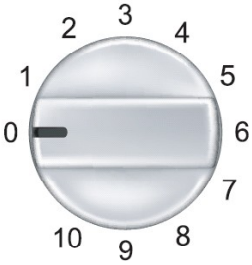
Absolutely do not touch the cooking areas or leave flammable objects near it until the light is off.

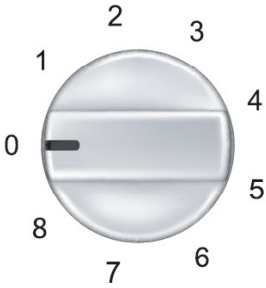
USE

KNOBS CONTROL

In these hobs the cooking zones are controlled by knobs connected to power selectors
Numbers are used to indicate cooking settings where "1" is the minimum setting and the higher one is the maximum setting. Number 0 is the off position. Extensible zones, where available, are activated over max position. To switch on the extending zone, turn the knob beyond the max setting until a click is heard, then return it to any setting from min to max. The zone controlled by each knobs is identified by the adjacent cooking zone symbol.
Examples:







TOUCH CONTROL

In these hobs the cooking zones are controlled by a Touch-control board.
Depending on the version of your appliance, you can have all or part of the controls showed below. The typology of the controls could change depending on the aestetichs of appliance however the functions are the same.


On key (ON/OFF Control)


Power level


Selected plate


Plus


Select plate


Minus


Timer ON/OFF (Optional)


Dual circuit ON/OFF (Optional)


Extensible zone ON/OFF (Optional)


Dual/Triple circuit indicator (optional)


Timer display (Optional)

Timer plate indicator


Lock function (Optional)

Lock indicator (Optional)

Turning Touch Control on/off

After start-up, the touch control requires about one second before it is ready for use. After reset, all displays and LED's will flash for about 1 second. After this time, all displays and LED 's go off and the touch control is in stand-by status. The touch control can be turned on using the power supply button (key ON/OFF).
The displays of the cooking zones will show. If a cooking zone is hot, the display will show "H". The touch control is turned on exclusively by using only the power supply button alone. Pressing the power supply button at the same time as other keys has no effect and the touch control remains in standby status. The touch control can be switched off at any time using the power supply button. This is also the case if the control has been locked with the child safety feature. The power supply button always has highest priority for shutdown.

Turning on a cooking zone

With the touch control on, select a cooking zone pressing the selection key. The respective display show a "0", the plate is ready. If the area is hot an "H" will be shown on the display for the corresponding plate. By pressing the key "+" you can select a power level and the zone will start heating up. Starting from level 1, it is increased by one every 0.4sec. Upon reaching level 9 you cannot make any further increases. If the cooking zone is selected using the "-" key, the initial level is "9" (the highest level available). If you hold down the key, the active level decreases. When you reach 1 you cannot decrease it any further. Use the "+" or "-" keys for change settings.

Turning off the cooking zones

Select the zone you want to turn off using the selection key. The selection is shown by a dot in the display of the relative zone. If you press the keys "+" and "-" at the same time, the power level will be set to 0. As an alternative, the key "-" can be used to decrease the power level down to 0. If all cooking zones are at power level "0", the decimal points in the display will flash. If a cooking zone is hot, an "H" will be shown rather than a "0".
All cooking zones can be switched off immediately, at any moment, by pressing the power button.

Automatic heating function (where supplied)

When the automatic heating function has been activated, the power of the cooking zone reaches 100% for an established heating time, which depends on the selected power level. At the end of this heating time, the touch control returns to the pre-selected power level. Procedure to start automatic heating:

- The control unit is switched on and a cooking zone is selected;
- After setting cooking stage "9" automatic heating is activated by pressing the "+" key again. Immediately afterwards, a "A" appears on the display.

Once the parboiling boost has ended, only the selected cooking stage is indicated on the display.
Using the "minus" key you can de-activate the function at any time.

Automatic switch off function (limitation of operating time)

Based on the power level, each cooking zone is shut off after a maximum preset time if no operations are performed. Each operation with the cooking zone (using the PLUS or MINUS keys, or the dual circuit in the zone where present) resets the maximum operation time to its initial value.

- When the control is on, the ON/OFF key has priority over all other keys, so that the control can be shut off at any time, even in the event of multiple or continuous activation of keys.
- In standby mode, continuous activation of keys will not have any effect. However, before the electronic control can be turned back on, it must recognize that no key is activated.

Child-Lock function (where supplied)

Where present the "key-lock" button, press it for lock. Press again it to un-lock.
Otherwise, to lock press the cooking zone select key and the minus key simultaneously followed by pressing the cooking zone select key again. All displays show an "L" for LOCKED (= child lock against unintentional activation). This operational procedure must take place within 10sec and no other key than the one described above may be pressed. The electronics remains in a locked condition until its released, even if the control until is switched off and on again in the meantime. For release, press the cooking zone select and the minus key simultaneously. "L" for LOCKED disappears from the display and all cooking zones display "0" with a flashing dot. After switching off the control unit the child lock is reactivated. For de-active the lock function definitely, press the cooking zone select key and the minus key simultaneously followed by pressing only the minus key again. After carrying out all steps in the correct order and within a period of 10 sec, the locking is cancelled and the control unit is in a STAND-BY mode. If the control unit is switched on again by pressing the ON/OFF key, all displays show "0", the display dots keep flashing and the control unit may be operated for cooking.

Use of the multiple circuits (where supplied)

Depending on the model, your appliance can have a DUAL or a TRIPLE heating element. When a multiple plate is activated, the internal circuits are turned on. If you also want to turn on the outermost circuit, you need only select the extended zone key. By means of the multiple-circuit key, the outermost circuits of the cooking zone can be de-activated at any time. An active external circuit is shown by a special additional LED. A new activation of the multiple-circuit key activates the external circuits again and the assigned LED 's come back on.

If the element to be controlled is a triple-circuit radiant hotplate, the following applies:

Pressing the multiple-circuit button for the first time switches off the outermost circuit and the indicator light at the top of the display.

Pressing the multiple-circuit button a second time switches off the median circuit and the indicator light at the bottom of the display.

Pressing this button a third time, switches on the median circuit again. Further pressing adds the third circuit and its related indicator light.

Timer Function

The hob have an autonomous timer 1-99 min.; the sound signal when time has expired
This is available only when you are not using the hob.

Autonomous timer

• If the touch control is off, the autonomous timer can be used by activating the timer key. The display will show "00". If you activate the on key, the touch control goes back to standby status and the timer is shut off.

• Modifications of the value (0-99 min.), can be carried out in increments of one minute with any of the PLUS buttons from 0 to 99 and with the MINUS button from 99 to 0.

• Continuous activation of PLUS or MINUS provide dynamic increase of the speed of variation up to a maximum value, with no sound signals.

• If the PLUS (or MINUS) key is released, the speed of increase (or decrease) goes back to its original value.

• The timer can be set both with continuous activation of the PLUS and MINUS keys and with continuous activation in subsequent touches (with sound signal). After the timer has been set, the countdown starts. When the time has expired, there will be a sound signal and the display will flash.

<u>The sound signal stops when</u>:

• Any keys is activated.

• The display stops flashing and goes off (after few minutes)

<u>Turn off/modify timer</u>

• The timer can be modified or turned off at any time by using the PLUS and MINUS keys (with sound signal). The timer shuts off setting the time to "0" with the MINUS key or using the PLUS or MONO keys at the same time, which will set the timer directly to "0" without shutting it off.

• If the touch control is turned on (using the power supply key), the autonomous timer goes off automatically.

Programming timer for cooking zones

When you turn on the touch control, you can programme an independent timer for each cooking zone.

• By selecting the cooking zone with the zone selection key, and then setting the power level and finally by activating the timer key, you can set the countdown for cooking zone shutdown.

• When the timer is selected, the relative display flashes, and the LED around the display come on. If a cooking zone is selected, the LED of the timer go off and the display no longer flashes.

• When the selection is modified from one zone to another, the timer display shows the timer value associated with that zone. The timers programmed for each cooking zone.
Timers programmed for each cooking zone remain active nonetheless.

• In other ways the timer behaves in the same manner as the autonomous timer.
To increase the value, the PLUS key for the corresponding cooking zone must be used.

• Expiration of time is notified by an acoustic signal and by "00" on the display; the LED of the cooking zone assigned to the timer flashes. The cooking zone is shut off, and an "H" is shown if the zone is hot. Otherwise the zone display shows a dash.

Thermal protection of the control panel

When the control panel detects an ambient temperature greater than 95°C (+- 5%) it shuts off the elements.
A heating element that is shut off by the thermal protection can be only when the temperature drops below 95°C.

FIT INSTRUCTION

Important!

- These instructions are intended for qualified technicians.
- The appliance must be installed correctly, in compliance with current laws.
- Before carrying out any operation on the appliance, it must be disconnected from the electric supply.

Position (fig.1)

The hob is designed to be fitted into a work surface which is larger than the hob. The dimension of the hole to be made in the worktop and the minimum distances between rear and side walls and those above are showed on figure n°1. The hob is supplied with a seal to prevent infiltration into the unit. The seal must be fitted carefully.
Materials and glues used for the kitchen cabinets must withstand a temperature of at least 100°C.

Isolation (fig.4):

- If the cooktop is installed without an oven below it, a separator panel must be placed between the bottom of the cooktop and the housing below it, at a minimum distance of 10 mm.
- If the cooktop is installed over an oven, place a separator panel at a minimum distance of 15mm and follow the oven manufacturer's instructions, ensuring nonetheless sufficient aeration as specified in fig.4.

The heat produced by the oven, measured on the right side of the bottom of the hob, must be lower than 60°C. Otherwise, the heat could damage the knobs or the Touch Control system.
In any event, the electrical connection of the two appliances must be carried out separately, both for safety and for an easy removal. It is advisable to use an oven equipped with an internal forced cooling system.

Fix in the worktop (fig.2):

To fix the cooktop in the housing, proceed as follows:

- Position the special seal supplied [C] along the outer perimeter of the worktop, so that the ends of the gasket meet exactly without overlapping.
- Position the cooktop into the worktop, taking care to ensure it is placed exactly in the centre.
- Fix the cooktop to the worktop using the special brackets supplied [A], and the screws [B], as shown in fig.2.

Electrical connections (fig.6)

Connecting the electrics, ensure that:

- The household power supply meets the requirements on the labels located under the hob and in this booklet
- **There is an earth system and that it works correctly (earth connection is required by law);**
- For a direct connection to the mains, there must be an omnipolar cut-off device on the power-supply line, with a contact cut-off distance of 3 mm or over. The device must also be located in an accessible position. near the hob (the yellow-green earth wire must not be interrupted).
- The lead and plug must be easily accessible after the hob has been installed.
- Do not use reducers or adapters for connect to the mains, since these could overheat and cause burns
- Connect the wire in accordance with the following colours/codes:

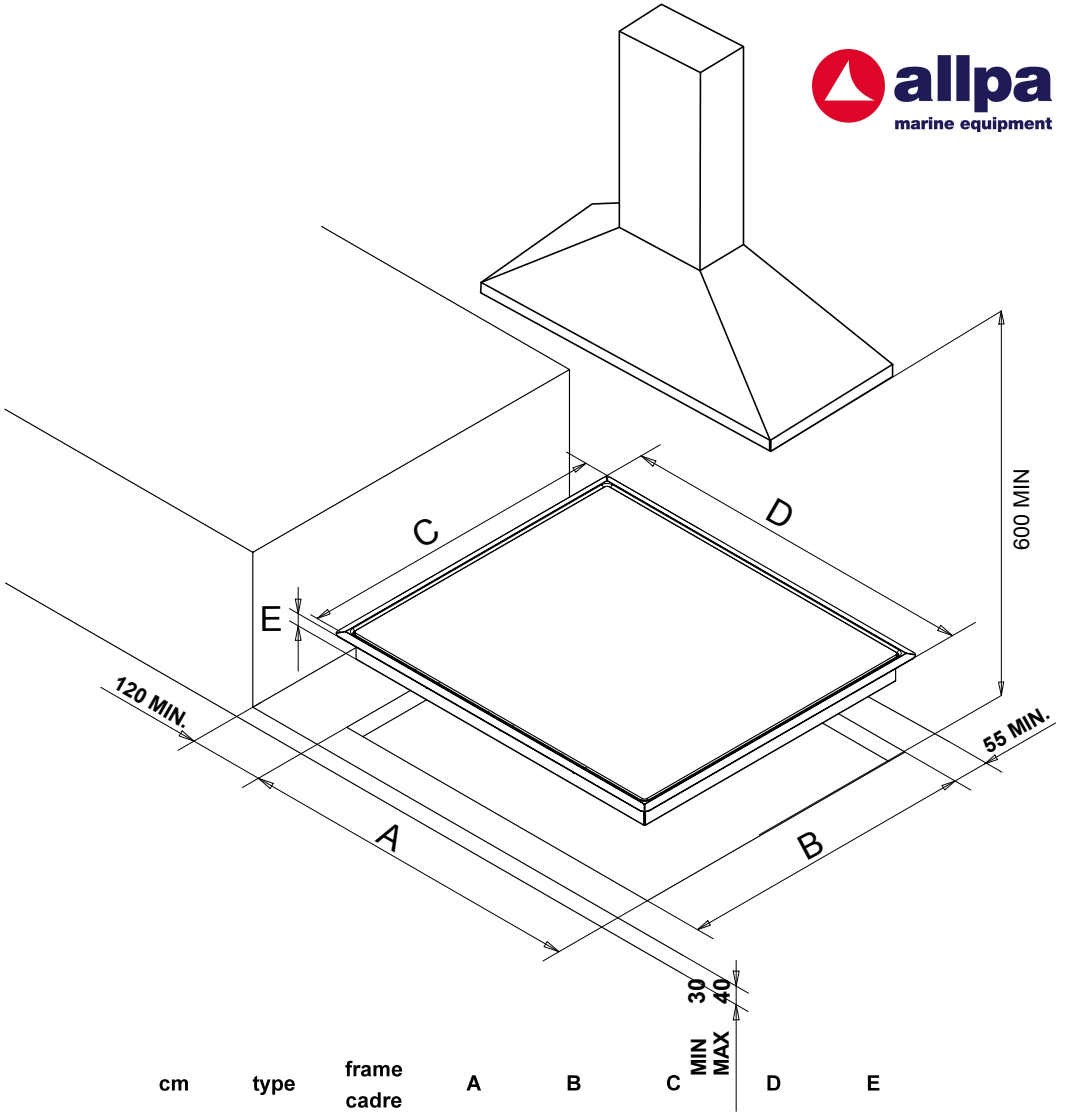
BLUE	NEUTRAL (N)
BROWN	LIVE (L)
YELLOW-GREEN	EARTH (⏚)

- If the cable result damaged, it must be quickly replaced, immediately turn-off the hob and call the assistance.

Maintenance

- Do not cook with empty neither enamelled or aluminium pans. Use only stainless steel pots and pans with a flat bottom. A rough bottom could scratch the surface.
  The pots/pans diameter must cover the whole cooking zone (see fig.5)
- If you see a crack on the hob, disconnect immediately the electric power supply and contact the assistance
- Never place hot pans, frying pans, hard or sharped objects on the control panel, knobs area or the frame
- Only use warm water with a mild detergent. Do not use corrosive or abrasive products, as they might cause damage to glass. Warning: a steam cleaner is not to be used to clean the appliance.
- Any spilt food like sugar and other cause damage the hob, it must be removed immediately with the scaper. Warning !!! The optional scraper for glass (fig.3) has a sharp blade.
- The following damages will not affect the correct functioning or the stability of the ceramic glass:
  Scratches due to salt, sugar or sand grains or rough pan bottoms; The formation of gelatinous residues
  Alteration glass colour from pan use or decoloration due to using unsuitable detergent

Error code	Description	Possible error cause	Error clearing
E2	Overheating of the induction coils	/	Cooling down necessary
ER03 & permanent tone	Permanent use of keys; Control unit cuts off after 10 sec	Water or cooking utensils on the glass above the control unit	Cleaning of the operational surface
E5	Error on filter board	Controller flash defect; check sum not correct	Exchange filter board
E6	Error on power unit	5V short circuit with power unit 12V on power unit too low temperature sensor at cooling body defect mains synchronous impulse incorrect	Exchange power unit
E7	Unknow error, cannot be cleary identified	Sub LIN error between filter and power unit	turn-off and call Customer Service
E9	Coil temperature sensor defective		Exchange temperature sensor
ER12	Control switches off after 10 sec	Short-circuit in the 5V or earthed control relay	Exchange control unit
ER13	Control switches off after 60sec at the latest	Component part defect	Exchange control unit
ER16	Control switches off	Short-circuit or disconnected pan sensor or power supply	Remove the cause (customer service)
ER20	Flash-failure	µC- faulty	Exchange control unit
ER21	Control unit cuts off after controlling due to overheating to avoid damage to the electronics	Standard algorithm reaches limit when overheated. Ambient temperature of electronics still to high	Allow cavity to cool down. Check heat sealing-off of control unit.
ER22	Key evaluation defective; control unit cuts off after 3.5 – 7.5 sec	Short-circuit or discontinuation at NTC in the range of the key evaluation	Exchange control unit
ER25	Secondary voltage of the power supply unit too high (primary>300V). Control switches off after 1s and a permanent acoustic signal is heard	Control wrong connected	Connect to correct mains voltage
ER26	Relay voltage too high in switched -off condition (nominal: 0 Volt)	Short circuit in the relay voltage control	Replace the control
ER31	Configuration data incorrect	Configuration data incorrect	Configuration necessary
ER33	Water on the glass above the control card		Clean
ER36	NTC value is not within it 's specification (value < 200mV or >4.9V; control unit cuts off)	Short-circuit or discontinuation at NTC	Exchange control unit
ER37	Faulty feedback of shift register signals to the segment or relay activation	Return of sliding register signals to select, segment or relay triggering incorrect	turn-off and call Customer Service
ER39	Wrong programming options (fuses, lockbits)		turn-off and call Customer Service
ER40	Secondary operational voltage is min.5 s too low according to	Primary PTC too hot	Disconnect control unit from the power system
ER42	identified Unterspannung ($1{,}8V < U_{Powerfail} < 2{,}9V$)	5V a the controller outside the valid range or too much variance	turn-off and call Customer Service
ER47	Communication error between TC and induction	None or faulty communication	Ensure that connection cable is plugged on correctly
U400	Secondary voltage of the power unit to high (primary > 300V). Control unit cuts off after 1sec releasing a permanent tone.	Control unit is wrongly connected.	Connect to correct mains voltage
"H" Flashes	Hot pan on the control card; faulty radiant hotplate seal		Wait until the control card returns to the normal temperature



cm	type	frame cadre	A	B	C	D	E
30	all / tous	no	270	490	506	286	42
		yes	270	490	510	290	42
	induction	no	275	490	506	286	70
		yes	275	490	510	290	55
60	all / tous	no	560	480	510	580	41
		yes	560	480	510	580	41
	induction	no	560	480	510	580	58
		yes	560	480	510	580	58
77	all / tous	no	750	490	510	770	41
		yes	750	490	510	770	41
	induction	yes	750	490	510	770	58
90	all / tous	no	880	490	510	900	41
		yes	880	490	510	900	41
90x33	all types	no	880	280	300	900	41

Fig.2

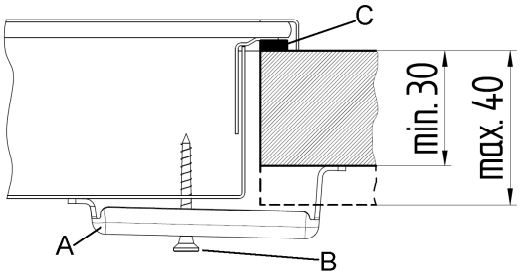


Fig.3

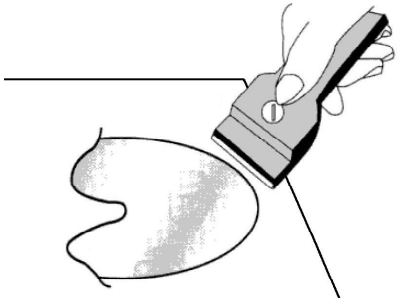


Fig.4

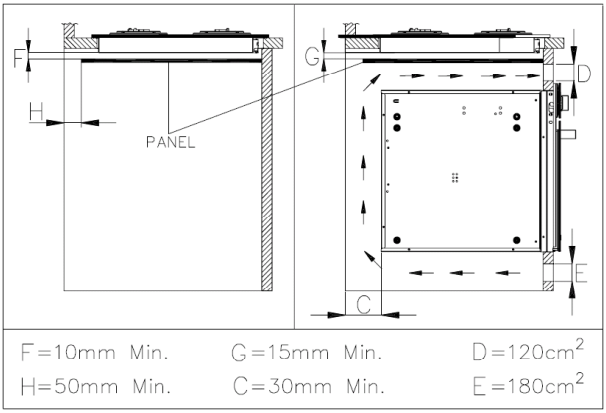


Fig.5

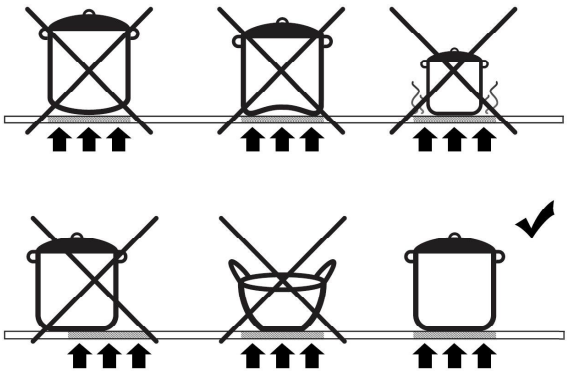


Fig.6