

USE, INSTALLATION AND MAINTENANCE INSTRUCTIONS FOR ELECTRICAL BUILT-IN HOT PLATES

Dear User,

we are sincerely grateful to you for purchasing one of our products.

We are sure that the appliance modern, functional and easy to use, built with the finest materials and components will satisfy all your needs.

We would ask that you read the instructions within this booklet very carefully so as to enable you to obtain quality results from the outlets.

The appliance must be installed only by a qualified electrician in compliance with the instructions provided. The manufacturer declines all responsibility for improper installation.



MODEL: PT1356 - PT1358

The manufacturer is not responsible for any transcription errors or misprints contained in this handbook and, furthermore, reserves the right to make any modification on the products, which might be deemed necessary or usefull, this being in the user's interest, without altering their basic operating or safety features. ***This cook top was designed to be used exclusively as a cooking appliance: any other use (such as heating rooms) is to be considered improper and dangerous.***

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.

Children shall not play with the appliance.

Cleaning and user maintenance shall not be made by children without supervision.

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: Danger of fire: do not store items on the cooking surfaces.

WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

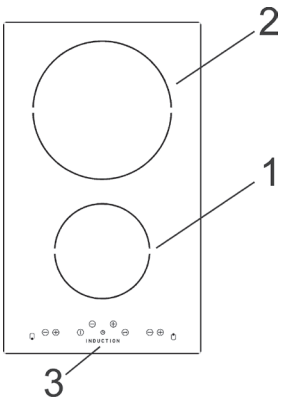
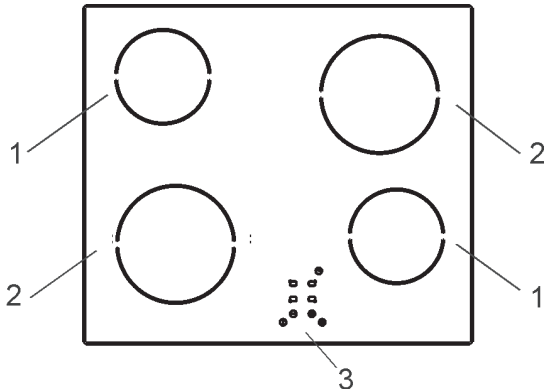
WARNING: do not use a steam cleaning unit of: **stoves, hobs** and **ovens**.

WARNING: the hob is not designed to work with an external timer, or with a remote control system.

WARNING: Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

WARNING: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

DESCRIPTION OF THE HOT PLATES

TYPE: PCZ VTC 30	TYPE: PCZ VTC 6077
MODEL: PT1356	MODEL: PT1358
	

The appliance has 2/4 heating elements of different sizes and power levels. The heating elements are of the Hi-light type, which come on after a few seconds, and the heat is adjusted using the controls on the front panel, from a minimum of 1 to a maximum of 9.

1 Radiant electric heating element Hi-light Ø 14,0 cm

of 1200 W

2 Radiant electric heating element Hi-light Ø 18,0 cm

of 1800 W

3 Touch control

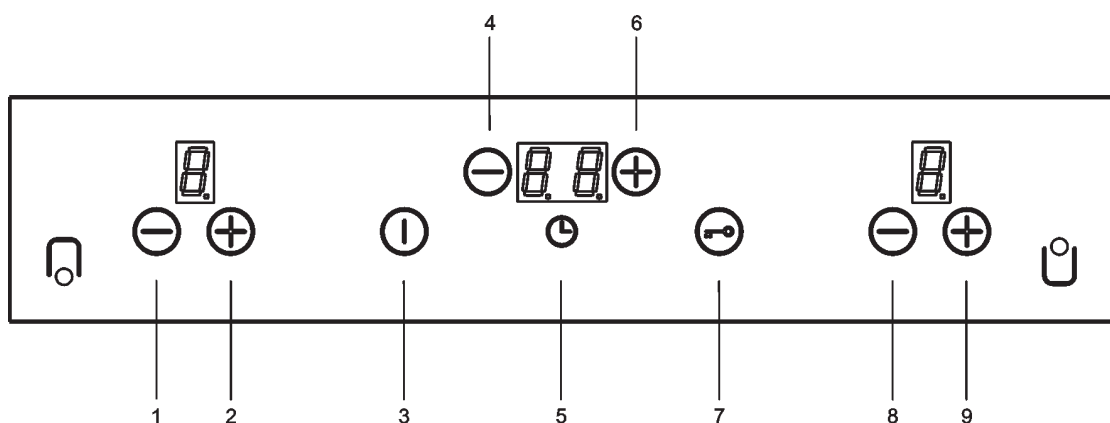
CAUTION:

In case of hotplate glass breakage:

- *shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply;*
- *do not touch the appliance surface;*
- *do not use the appliance.*

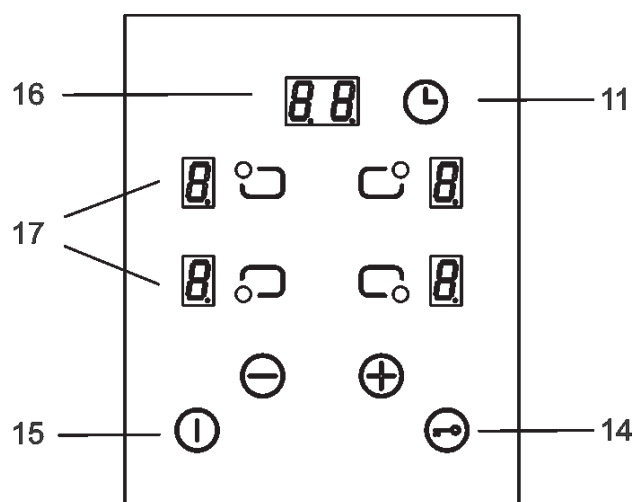
DESCRIPTION OF THE HOT PLATES

DESCRIPTION OF THE FRONT PANEL CONTROLS



- 1 - Heating element 1 – button
- 2 - Heating element 1 + button
- 3 - ON/OFF button
- 4 - Clock programming – button
- 5 - Clock
- 6 - Clock programming + button
- 7 - Safety lock button
- 8 - Heating element 2 – button
- 9 - Heating element 2 + button

MODEL: PT1356



MODEL: PT1358

- 11 - Clock
- 14 - Safety lock button
- 15 - ON/OFF button
- 16 - Timer display
- 17 - Capacity levels display (0 - 9)

DESCRIPTION OF THE HOT PLATES

WARNING FOR USE:

- ▶ *the appliance is built to perform the following function: cooking and heating food. Every other use must be considered improper.*
- ▶ *Never use this appliance to heat the environment.*
- ▶ *Do not attempt to change the technical characteristics of the product because it can be dangerous.*

- If you should not to use this appliance any more (or replace an old model), before disposing of it, make it inoperative in conformity with current law on the protection of health and the prevention of environmental pollution by making its dangerous parts harmless, especially for children who might play on an abandoned appliance.*
- ▶ *Do not touch the appliance with wet or damp hands or feet.*

- ▶ *Do not use the appliance barefoot.*
- ▶ *The manufacturer will not be liable for any damage resulting from improper, incorrect or unreasonable use.*
- ▶ *During, and immediately after operation, some parts of the cook top are very hot: avoid touching them.*
- ▶ *If the ceramic glass hob is not cleaned immediately, there is a risk of residues becoming so encrusted that they will be impossible to remove after the hob has cooled.*

- Before cooking for the first time, it is necessary to clean the hob as follows: switch on the front heating elements to the maximum for at least 30 minutes, heating pans full of water. After 30 minutes, switch off the front heating elements and switch on the rear heating elements plus the central heating element, where applicable, to the maximum. This is necessary to eliminate that “new smell” and to allow any humidity which may have formed during the production process to evaporate. This is necessary for the correct operation of the electronic circuits and the control panel. If the controls do not work properly when the 30 minutes are up, there is still some humidity inside: leave the heating elements on until all the humidity has completely evaporated, then switch off the hob.*
- ▶

IMPORTANT: *the hob instructions must state that the appliance is not destined for use with an external timer or a separate remote control system.*

DESCRIPTION OF THE HOT PLATES

1) USER INSTRUCTIONS

Every time that any symbol is pressed, it is confirmed by a check beep. The functions of hobs that use this type of technology are activated by gently pressing the serigraph symbols on the surface of the hob. The first time the hob is connected to the electricity supply, an operating check will be run automatically and all the warning lights will come on for several seconds.

MODEL: PT1356

2) ARRANGEMENT OF THE HEATING ELEMENTS





CENTRAL REAR






CENTRAL FRONT

When the hob is in standby, the control panel lock  is active and the relative led is on.








After removing the control panel lock (pressing the  symbol for 2 seconds), switch on the hob by pressing the button  for a few seconds.

If no function is activated within 10 seconds of switching on the hob, it switches off automatically.



The associated heating element is indicated next to each control area. Identify the heating element to be activated () and activate it using the buttons  and  to regulate the level of cooking required on a user scale of 1 (minimum) to 9 (maximum).

3) TIMER





There is a timer for setting cooking times from 1 to 99 minutes (symbol ).

After activating the cooking area required, selecting it on the display, activate the timer by pressing the  or  keys above the  symbol. Then return to the heating element to be programmed by pressing its  or  keys. Return to the timer and set the programming time using the  or  keys. The programmed heating element is highlighted by the corresponding led above the cooking level indicator.

The timer will start 5 seconds after the last key has been pressed and the heating element will operate until the number on the display reaches 0. The heating element will then switch off automatically. When the time ends a sequence of beeps will be repeated at 3 second intervals for 1 minute.

During timed cooking it is possible to change the operating power and the cooking time. Every time the  and  symbols of the cooking area are pressed, the heating element operating power is increased or reduced.

CHANGE THE REMAINING TIME OF AN ACTIVE ELEMENT

To change the amount of time remaining, it is necessary to press the  or  key of the heating element until the led position in the cooking area switches on. Then the operating time can be changed using the  and  symbols of the timer.

DESCRIPTION OF THE HOT PLATES

4) FUNCTIONS COMMON TO ALL MODELS

Lock function (🔒): this function prevents the hob from being switched on accidentally (childproof safety device). To activate it, the 🔒 sensor must be pressed for about three seconds (the warning light comes on). It is not possible to operate the heated areas when 🔒 is active. While the heaters are still working, it is possible to switch off the heating areas in 🔒. This function is deactivated by pressing the 🔒 sensor for two seconds, for all configurations.

5) RESIDUAL HEAT

Every plate has a device to indicate the presence of residual heat. After any plate has been switched off, a flashing light may be shown on **H** the display. This signal indicates that the particular cooking area is still very hot. It is possible to start cooking food when the light **H** is flashing, reactivating the heating element required.

6) SWITCHING OFF THE HEATING ELEMENTS

When the plates are switched off, the operating power display indicates 0.

The plate will be automatically deactivated 5 seconds after the display indicates 0. If the plates are hot, the residual heat indicator will appear after they are switched off **H**.

7) SWITCHING OFF THE HOB

The hob is switched off by keeping the ① symbol pressed for one second, even with the plates in operation. All the plates will be deactivated and the hob will be switched off completely. If the plates are hot, the residual heat indicator will appear a few seconds after the hob **H** is switched off.

7/A) AUTOMATIC SAFETY OFF

If the power level is not changed during a present time, the corresponding heater turns off automatically. The maximum time a heater can stay on, depends on the selected cooking level.

Power level	Max. time on (hours)
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	1

If the heater is working in Low-temp Function, the level assumed is 3.

DESCRIPTION OF THE HOT PLATES

MODEL: PT1358

8) ARRANGEMENT OF THE HEATING ELEMENTS



LEFT ANTERIOR



LEFT REAR








RIGHT REAR



RIGHT ANTERIOR






When idle, the hob will be completely switched off.

After switching on the hob by pressing the  button, use the  button to activate the heating element required (the indicator flashes) then use the  and  buttons to adjust the cooking level and confirm it using the  button (pressed initially).




The cooking levels range from 1 (minimum) to 9 (maximum). The cooking level must be regulated within 3 seconds of activating the cooking area, otherwise it will be automatically deactivated.

9) TIMER

There is a cooking time with a time range of 1 to 99 minutes (symbol ).




After activating the cooking area required, as shown above, press the  button (pressed initially). The indicator will flash. Then press the  button and the corresponding indicators will come on. Use the  and  buttons to enter the minutes and confirm using the  button (pressed initially).

The cooking area programmed will be highlighted by a led near the timer indicators.

It is also possible to use timed cooking on several heating elements at the same time: after setting the timer on the first heating element, press the button  to shift the timer controls to the next active heating element (the led between the  and  symbols of the second active cooking area) and then set the cooking time as indicated earlier.

Confirm it by pressing the  button (pressed initially) again.

CHANGE THE REMAINING TIME OF AN ACTIVE ELEMENT



Enter the programmed cooking area by pressing the  button and regulate the remaining time using the  and  buttons, confirming everything.







DESCRIPTION OF THE HOT PLATES

10) HEAT-UP FUNCTIONS

This function takes the cooking level to maximum power for a defined time.



Activate the heat-up function

After removing the control panel lock (pressing the  symbol for 2 seconds), switch on the hob by pressing the button  for a few seconds.

Use the  button to activate the heating element required (the indicator flashes) then use the  and  buttons to adjust the cooking level to 9 (maximum) and press again the  button. When the sensor  is pressed, the display show the power level blinking and decimal point of the display fixed on display for 10 seconds (**Fig. A and B**), during which time the desired power level must be selected (between 1 and 8). Confirm it using the  button (pressed initially). After this time, a beep sounds and dot point is fixed on the display with the power of the selected heater with the same intensity. This indicates that the heat-up function is ON.

Deactivate the heat-up function

When the heat-up function ends, a beep sounds, the dot point disappears and the heater remains at the selected power level.

To activate the heating element press the  button, after press the  button when the heat-up function is activated, the function is cancelled.

Power level	1	2	3	4	5	6	7	8
Time (sec.)	1'12"	2'44"	4'48"	5'28"	6'30"	1'12"	2'44"	2'44"



FIG. A



FIG. B

DESCRIPTION OF THE HOT PLATES

11) FUNCTIONS COMMON TO ALL MODELS

Lock function (🔒): this function prevents the hob from being switched on accidentally (childproof safety device). To activate it, the 🔒 sensor must be pressed for about three seconds (the warning light comes on). It is not possible to operate the heated areas when 🔒 is active. While the heaters are still working, it is possible to switch off the heating areas in 🔒. This function is deactivated by pressing the 🔒 sensor for two seconds, for all configurations.

12) RESIDUAL HEAT

Every plate has a device to indicate the presence of residual heat. After any plate has been switched off, a flashing light may be shown on **H** the display. This signal indicates that the particular cooking area is still very hot. It is possible to start cooking food when the light **H** is flashing, reactivating the heating element required.

13) SWITCHING OFF THE HEATING ELEMENTS

When the plates are switched off, the operating power display indicates 0.

The plate will be automatically deactivated 5 seconds after the display indicates 0. If the plates are hot, the residual heat indicator will appear after they are switched off **H**.

14) SWITCHING OFF THE HOB

The hob is switched off by keeping the ⏻ symbol pressed for one second, even with the plates in operation. All the plates will be deactivated and the hob will be switched off completely. If the plates are hot, the residual heat indicator will appear a few seconds after the hob **H** is switched off.

14/A) AUTOMATIC SAFETY OFF

If the power level is not changed during a present time, the corresponding heater turns off automatically. The maximum time a heater can stay on, depends on the selected cooking level.

Power level	Max. time on (hours)
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	1

If the heater is working in Low-temp Function, the level assumed is 3.

USE

15) GUIDE TO COOKING

The table (FIG.1) below indicates the power values that can be set and the type of food to prepare is shown next to each one. The values can change according to the amount of food and consumer preference.

TABLE

Power and dimensions of the cooking zones				Position for regulation of Touch Controls	Possible cookings
Zona no.	Diameter in cm	Heating element	Power W	1	To melt butter, chocolate and else.
1	14,0	Hi-light	1200	1 - 3	To heat small quantities of liquid and to keep dishes warm.
2	18,0	Hi-light	1800	4 - 8	To heat larger amounts of liquid; to prepare creams and sauces requiring lengthy cooking times.
				5 - 9	To cook foods that have to be boiled, for delicate roastmeats and fish.
				9 - P	To boil large amounts of liquid, to fry.

FIG.1

USE

WARNINGS:

for a correct use, please look at fig. 2 and remind:

- *switch on the electricity only after having placed the pot on the cooking zone.*
- *Use pots and pans with flat solid bottoms.*
- *Use pots with the same diameter of the cooking zones.*
- *Dry the bottom of the pot before put in on the cooking zones.*
- *Do not scrape the pot against the glass so to not damage it.*
- *During the use of the cooking zones, please, keep the children away from the hot plates. Make sure that the handles of the pots are placed in the right way towards the interior. Be aware that overheated fats and oils may become inflamed.*
- *Cooking zones after using remain warm; don't leave objects, don't lean your hands so to avoid burns, till the indicator light is off.*

- *If the glass cracks, please, disconnect the appliance.*
- *Don't use plastic pots or aluminium sheets.*
- *Don't use hob as a supplementary surface.*
- *Containers wider than the unit are not recommended.*

In order to cook with the heating element efficiently using the least amount of energy, use: thick, flat-bottomed pots of a width suited to that of the heating element (see picture). Cook with the lid on to also save energy. Turn down the heating element when it reaches boiling point.

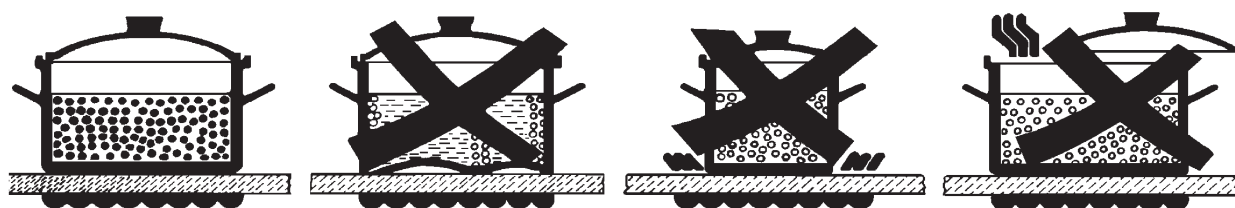


FIG. 2

CLEANING

Before any cleaning operation, disconnect the appliance from the electric circuit.

16) ELECTRIC HOB

If you want to preserve the surface clean and bright, we recommend you to use a silicone conditioner. The use of this conditioners, prior to jam-making, helps to protect the surface of the hob.

It is very important to clean the surface soon after every use, when the glass is still tepid.

Do not use metallic sponges, powder abrasives or corrosive sprays.

Depending on the dirty level we recommend:

- slight stains: it is enough the use of a moist clean rag.
- Marks of liquid, overflowed from the pot, can be removed using vinegar or lemon.
- ***Pay attention to not let fall sugar or element***

with sugar. In this case turn the switch off and clean the surface with hot water and a sponge.

- After a period of time may appear metal reflex and scratches (fig. 3) due to the wrong cleaning and the wrong use of the pots. The scratches are difficultly removable, but they do not compromise the good working of the hob.
- Don't use steam jets for the equipment cleaning.

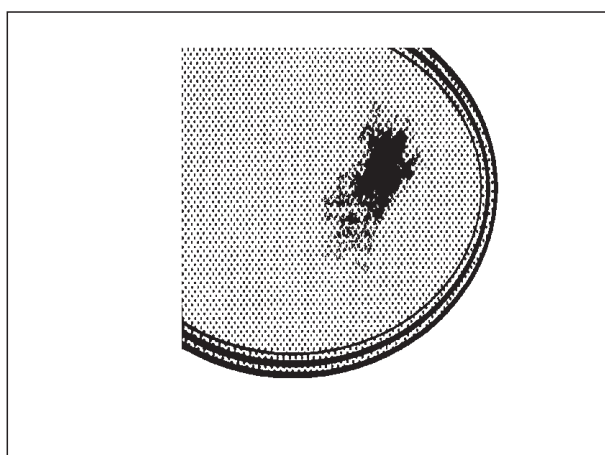


FIG. 3

INSTALLATION

TECHNICAL INSTRUCTIONS FOR THE INSTALLER

Installation, transformations and maintenances below listed, may only be carried out by a competent technician.

The appliance must be installed following the manufacturer's instructions.

A wrong installation may provoke damages to persons, animals or things, for which the builder can not be responsible.

During the life of the system, the automatic safety or regulating devices on the appliance may only be modified by the manufacturer or by his duly authorized dealer.

17) INSERTING

After having cleared out all the packing components, make sure of the integrity of the appliance.

Please keep children away from all packing elements (carton, polystyrene, nails...).

Make a cutout in the worktop, according to the dimensions indicated in fig. 4; make sure that will be respected the critical dimensions of the space in which the appliance has to be installed (fig. 4 - 5).

COMPLY WITH THE DIMENSIONS (mm)

	A	B	C	D	E
2 EL. (30)	282	482	59	59	100 min.
4 EL. (60)	560	490	55	55	60 min.

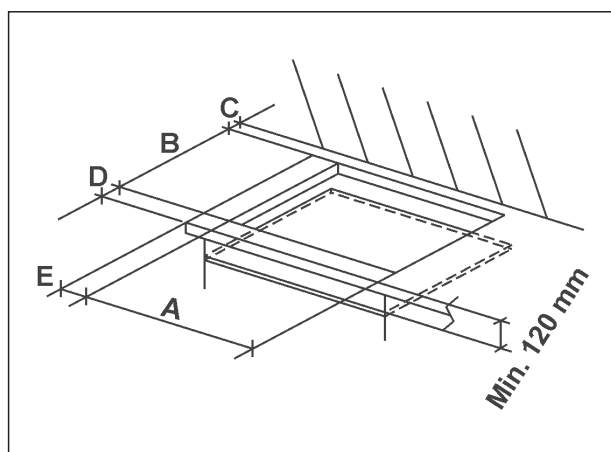


FIG. 4

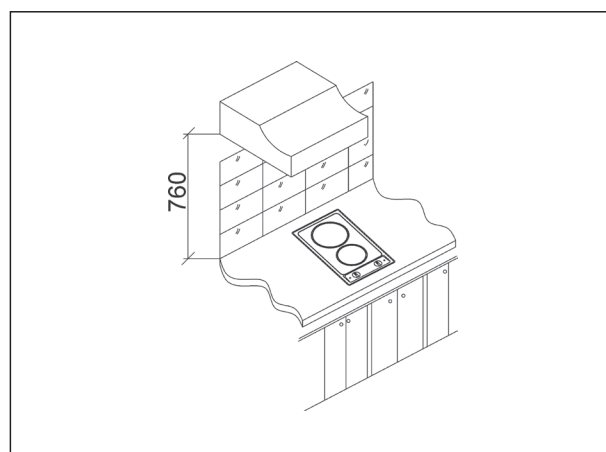


FIG. 5

INSTALLATION

18) FIXING

A special sealing strip underneath the hob for damage. Make sure it is correctly positioned with no gaps; it avoids any water infiltration. To fix in the right way the strip, please, respect the following instructions:

- overturn the hob, correctly place the putty "E" (fig. 6) under the hob edge, so that the external side fits together with the external perimetric edge of the hob. The ends of the strip must fit together without overlapping.
- Stick the putty to the hotplate uniformly, pressing it with fingers.

- Position the hob in the hole in the unit and fasten it in place using the appropriate screws "F" of the fastening hooks "G" (see fig. 7).

WARNINGS:

be aware that the glue that join the laminated plastic to the furniture, has to resist to temperature not below 150 °C, to avoid the unstuck of the panelling.

The installer should bear in mind that the mixed appliance is the Y type. The rear wall, adjacent and surrounding surfaces must therefore be able to withstand an temperature of 90 °C

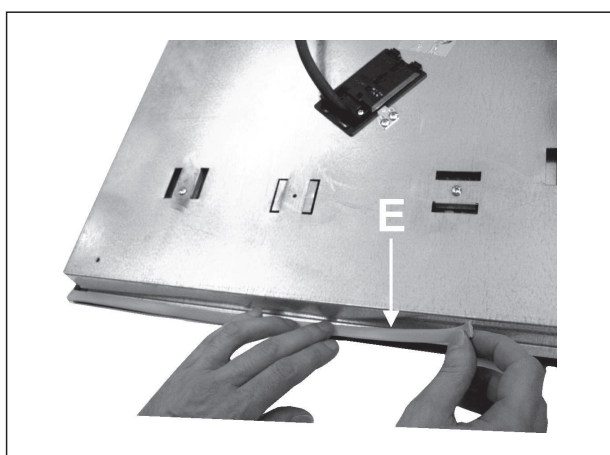


FIG. 6

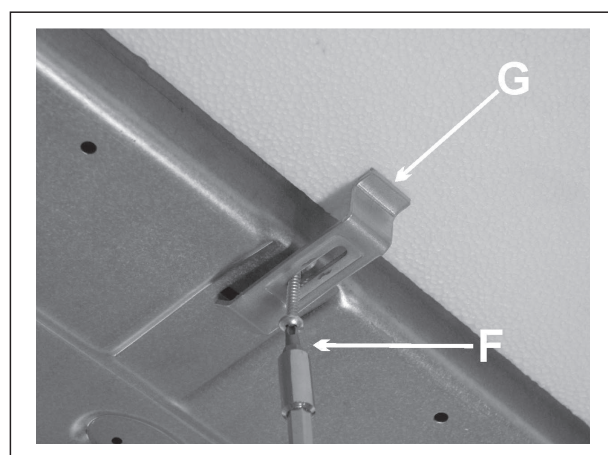


FIG. 7

INSTALLATION

MODEL: PT1356

POSITION HOOKS ON THE BOTTOM

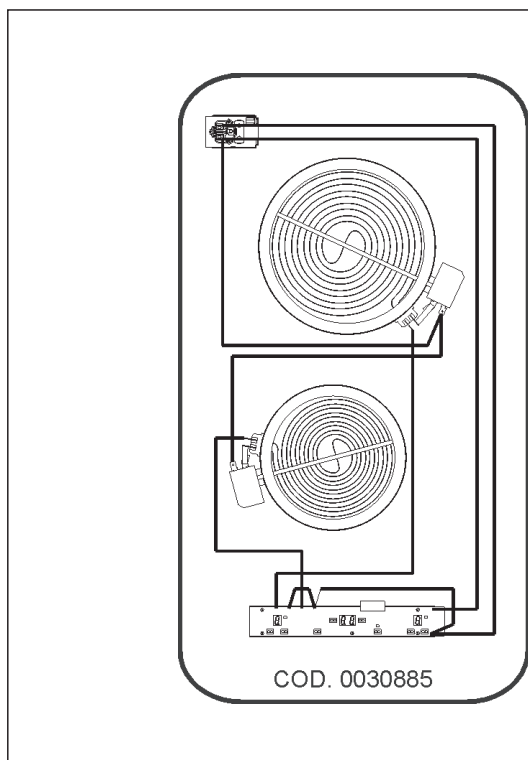


FIG. 8

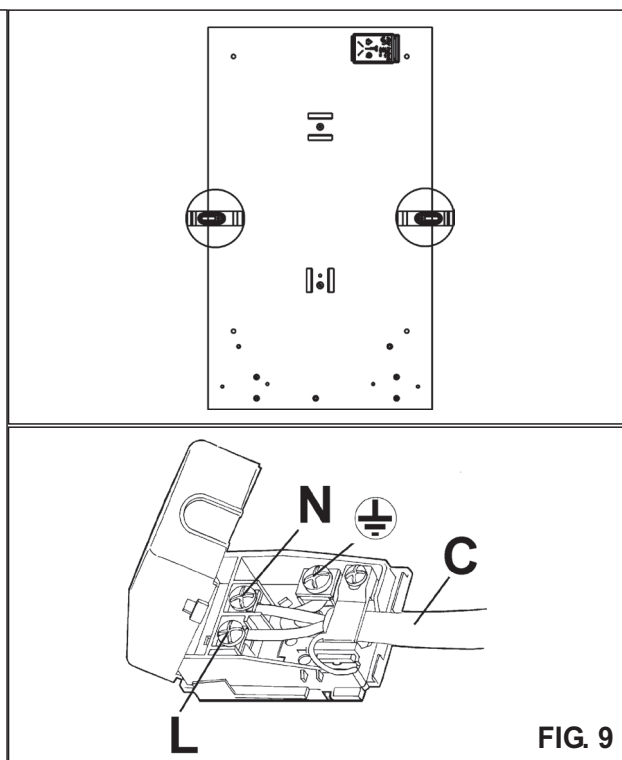


FIG. 9

MODEL: PT1358

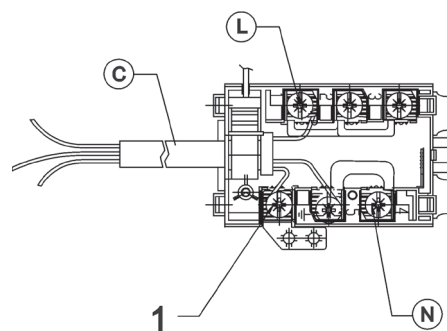
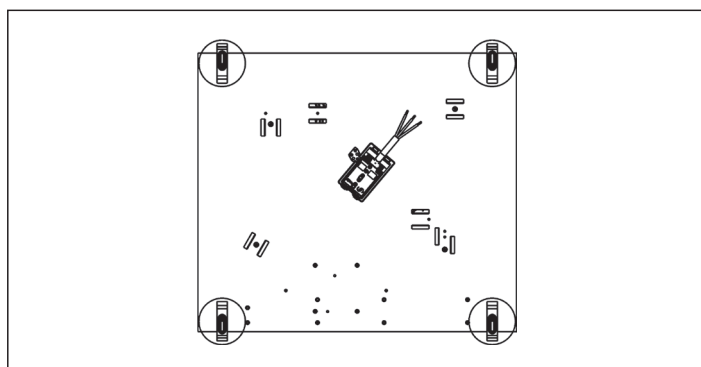


FIG. 10

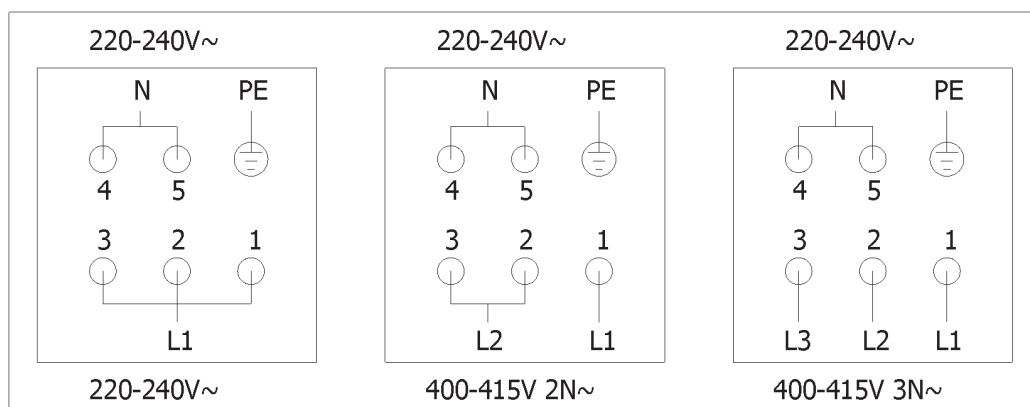


FIG. 11

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INSTALLATION

19) ELECTRICAL CONNECTION

IMPORTANT: the appliance must be installed following the manufacturer's instructions. The manufacturer will not be liable for injury to persons or animals or property damage caused by an incorrect installation.

The electrical connection has to be done in accordance with all electrical and installation requirements of the regulation.

Before proceeding with the connection, please, verify that:

- the voltage matches the value shown on the specification plate and the section of the wires of the electrical system can support the load, which is also indicated on the specification plate.
- The power of the electrical system and the power of the outlets is adequate to the maximum power of the appliance (see the identification label in the lower part of the body).
- The outlets and all the electrical system has an efficient connection to the "earth" according with the Regulation. We disclaim all responsibilities for not observing such points.
- If the appliance is not equipped with an input cable, connect to the clump with an adequate section cable keeping the "earth" conductor longer than "live" ones, following the scheme of fig. 8 - 9 - 10 - 11.

When the connection to the input system has been done through a outlet:

- apply to the input cable "C", if unprovided, a normalized plug adequate to the load indicated in the identification label. Connect the cables according to the scheme of fig. 8 - 9 - 10 - 11, making sure to respect the undermentioned responses:

Letter L (Live) = cable brown colour;

Letter N (Neutral) = cable blue colour;

Earth symbol  = green - yellow wire.

- The input cable has to be located so that never reach the temperature of 90 °C.
- Please do not use in the connection any reduction, adaptation that may provoke a false contact with following dangerous overheatings.
- The outlet must be accessible after the built-in.

When the connection has been done directly to the input system:

- interpose between the appliance and the system an onnipolar switch, adequate to the load of the appliance, with a minimum nose between the contacts of 3 mm.
 - Keep in mind that the " earth " cable does not have to be interrupted by the switch.
 - The electrical connection can also be protected by a differential switch with high sensitivity.
- We recommend to fix the earth coloured cable to an appropriate earth installation.

Before performing any service on the electrical part of the appliance, it must absolutely be disconnected from the electrical network.

If the installation requires modifications to the home's electrical system or if the socket is incompatible with the appliance's plug, have changes or replacements performed by professionally-qualified person. In particular, this person must also make sure that the section of the wires of the socket is suitable for the power absorbed by the appliance.

WARNINGS:

all our products are conform with the European Norms and relative amendments.

The product is therefore conform with the requirements of the European Directives in force relating to:

- **compatibility electromagnetic (EMC);**
- **electrical security (LVD);**
- **restriction of use of certain hazardous substances (RoHS);**
- **EcoDesign (ERP).**

MAINTENANCE

Before doing any action, disconnect the appliance from the input power.

20) COMPONENTS SUBSTITUTION

To replace the components lodged in the internal part, is necessary to take the appliance up from the furniture, overturn it, loosen the screws and take away the bottom.

After these actions is possible to work on the plates, commutators, clamps and input cable.

In case of substitution of the input cable, the installer must keep the "earth" conductor longer

than "live" ones, and must respect the cautions in paragraph "ELECTRICAL CONNECTION".

To reassemble the appliance repeat the inverse process.

21) TECHNICAL CHARACTERISTICS OF THE ELECTRICAL COMPONENTS

To facilitate the job of the installer we present a scheme with the characteristics of the components.

POWER OF ELECTRICAL COMPONENTS

Denominations	W	EC _{electric cooking} ** (Wh/kg)
Radiant electric heating element Ø 14,0 cm "Hi-light"	1200	187,0
Radiant electric heating element Ø 18,0 cm "Hi-light"	1800	188,5

****E_{electric cooking}: Energy consumption per kg calculated according to Regulation (EU) 66/2014.**

TYPE AND SECTION OF THE POWER CABLES (FOR 1 or 2 HEATING ELEMENTS)

Cable type	Single phase power 220 - 240 V ~
Rubber H05 RR-F	3 x 1.5 mm ²

TYPE AND SECTION OF THE POWER CABLES (FOR 4 or 5 HEATING ELEMENTS)

Cable type	Single phase power 220 - 240 V ~	Three phase power 400 - 415 V 3N ~	Three phase power 400 - 415 V 2N ~
Rubber H05 RR-F	3 x 2.5 mm ² (*)	5 x 1.5 mm ² (*)	4 x 1.5 mm ² (*)

(*) keeping in mind the contemporaneousness factor

TECHNICAL DATA

MODEL 2 HEATING ELEMENTS (30) (2 "HI-LIGHT")	
Voltage	220 – 240 V ~
Frequency	50/60 Hz
Tot. Rating	3000 W

MODEL 4 HEATING ELEMENTS (60) (4 "HI-LIGHT")	
Voltage	220 – 240/400 - 415 V 3N ~
Frequency	50/60 Hz
Tot. Rating	6000 W

***WARNING: MAINTENANCE MUST ONLY BE
PERFORMED BY AUTHORISED PERSONS.***

TECHNICAL ASSISTANCE AND SPARE PARTS

This appliance, before leaving the factory, has been carefully tested and regulated by expert and specialized personnel in order to guarantee the best performances.

Any repairs or adjustments which may be subsequently required may only be carried out by qualified personnel with the utmost care and attention.

For this reason, always contact your Dealer or your nearest After Sales Centre whenever repairs or adjustments are required, specifying the type of fault and the model of appliance in your possession.

Please also note that genuine spare parts are only available from our After Sales Service Centres and authorized retail outlets.

The above data are printed on the data label put on the inferior part of the appliance and on the packing label.

The above informations give to the technical assistant the possibility to get fit spare parts and a heaven-sent intervention. We suggest to fill the table below.

MARK:

MODEL:

SERIES:

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

This guideline is the frame of a European-wide validity of return and recycling on Waste Electrical and Electronic Equipment.

