

BUILT-IN CERAMIC HOB
INSTALLATION AND OPERATION MANUAL

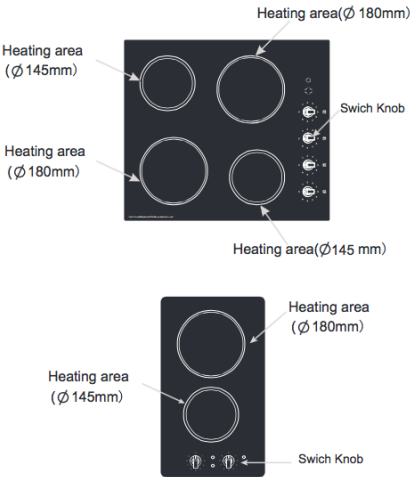
EISNO

XFC302K-B1
EIS-B-HC-FN01

Please read the instruction manual carefully before operating your new hob.

Cod: 0040301134

Description of the heat area



Use

Directions and suggestions for using

1. Do not touch the built-in ceramic hob with wet hands or feet.
2. Do not operate the built-in electric hob when you are bare footed.
3. Do not let young children operate the built-in ceramic hob.
4. Please disconnect the power supply before you do any maintenance and cleaning.
5. When the built-in ceramic hob is working, the temperature of the electric hob and the ambience become higher, so please do not touch it and keep the children away from it.
6. A steam cleaner must not be used for cleaning the appliance.
7. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
8. The built-in ceramic hob must be built into a heat resistant cabinet. Some smoking may occur when first used. Leave on for a short period to burn off excess sealant.

Operation of the top with the heating area

The ceramic tops can either be standard, or rapid type. These last feature a red mark at their centre.

Dear Owner:

Thank you for purchasing our cooktop which is designed to give you many years of cooking pleasure. Before using your new appliance please read the user's manual carefully and keep it in a safe place for future reference.

THIS APPLIANCE MUST BE INSTALLED ONLY BY A QUALIFIED PERSON IN COMPLIANCE WITH THE INSTRUCTIONS PROVIDED. THE MANUFACTURER DECLINE ALL RESPONSIBILITY FOR IMPROPER INSTALLATION WHICH MAY HARM PERSONS AND ANIMALS OR CAUSE DAMAGE TO PROPERTY. THE APPLIANCE MUST BE USED ONLY FOR THE PURPOSE FOR WHICH IT WAS EXPRESSLY DESIGNED. ANY OTHER USE (e.g. HEATING ROOMS) IS CONSIDERED TO BE IMPROPER AND CONSEQUENTLY DANGEROUS. THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR DAMAGE RESULTING FROM IMPROPER AND IRRESPONSIBLE USE.

IMPORTANT NOTICE

Please register your warranty card.
Return the enclosed certificate of guarantee, duly dated and signed.
A duplicate data label and wiring diagram are contained in this booklet. Please attach these labels to an accessible and near by surface for easy reference.
The Manufacturer shall not be held responsible for any inaccuracies in this handbook due to printing or transcription errors, also the designs in the figures are purely indicative.
The Manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful also in the interests of the user, without jeopardizing the main functional and safety features of the products themselves.

Warning

1. Please check the built-in ceramic hob's integrity after opening the package. If there are any problems please refer to the supplier.
2. Do not throw the package materials (plastic bag, foam, nails, package etc) in a place where children can easily access. Please dispose of packaging in an environmentally friendly manner.
3. Do not change the wiring under any circumstances.
4. Dispose of the appliance in an environmentally friendly manner.
5. If the power cord is damaged, it must be replaced by the manufacturer's service agent or similarly qualified persons in order to avoid a hazard.
6. The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
7. Children should be supervised to ensure that they do not play with the appliance.
8. Do not stare at the hob elements when the appliance is working.
9. Accessible parts may become hot during use. To avoid burns young children should be kept away.
10. If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
11. CAUTION: The surface temperature exceeds 95°C. be restricted. Refer to the installation instructions.

be adjusted gradually by turning the appropriate knob to the right or left.
Switching on the plate results in an orange signal light on the control panel turning on.

0	Switch off
1-2	MIN. Warming up
3-4	Stewing vegetables, slow cooking
5-6	Slow frying
7-8	Grilling meat, fish
9	MAX. Fast heating up, fast cooking, frying

An appropriately selected pan saves energy.
A pan should have a thick, flat base with a diameter equal to the plate diameter as in that case heat is transferred most efficiently.

Advice on the use of cooking tops

To save energy and to have a longer life of the ceramic tops, we advise using pans with flat bottom and with a diameter not less than the diameter of the tops.
Care must be taken that fluids do not spill on the ceramic plates.
Never leave the tops on without pans on them or with empty pans, and never use the tops to heat the plates. Switch on the plates after having set the pans on them.

Once switched off, the plates remain warm for a while, do not touch.

Switch off the heating element before removing the pans

Technical Data

Model	Power Supply	Power(W)		Size (mm)	Built-in Hole Size (mm)
		Heating area (145mm)	Heating area (180mm)		
XFC302K-B1	AC220-240V~50Hz	1200W	1800W	520X300X72	505(L)X287(W)
EIS-B-HC-FN01	AC220-240V~50Hz			580X510X72	560(L)X490(W)

Utensils

- Use pans with flat bottoms. Uneven or thin bottoms will waste energy and are slow to cook.
- Use pans slightly larger than the hotplates. Smaller pans will waste energy.
- Do not use oversized pans. More than 50mm overhang can overheat cooktop components and can cause fine cracks in the enamel hob which will trap dirt.
- Use only dry utensils. Do not place wet or steamy parts (eg. lids) on the hotplates.

Use

- Do not use pots and pans that are unsteady and likely to rock or overbalance.
- Do not operate the cooktop for an extended time without utensil on the hotplate.



According to your needs, the tops can be adjusted by turning the knobs either clockwise, or anti-clockwise on 9 position besides the 0 position (off). The positions marked by the higher numerical index match the maximum output of heat (see table). When using rapid tops, a thermostat auto matically reduces the power when the selected temperature is reached, and the top operates intermittently to reach a constant cooking temperature. The pilot light set in the control are a signals that the electric plates are switched on. The level of heat can

Cleaning

Turn off the mains to the equipment before carrying out any maintenance and wait for it cool down. We advise using lukewarm water and detergents to clean enameled elements. Never use abrasive products. Rinse the glass worktop with water and dry using a soft cloth. Use sponges or a moist cloth to clean the tops, and remember that water in excess can damage the electric elements. Clean tough stains using non abrasive detergents, or warm vinegar. Clean the electric tops using a moist cloth, then lightly oil the the top when it is still warm. Only licensed repairers should service the appliance.





Installation

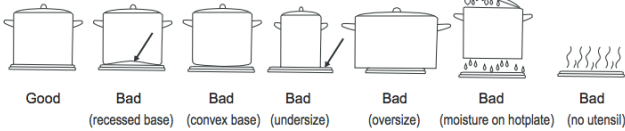
Electrical connection

Appliances with three-pole cable are set up for operation with alternating current at the voltage and frequency indicated on the rating plate Look at the connection wiring diagram. The earth conductor is yellow/green. The connection to the electricity supply must be made by a qualified person and following the regulations in force. When the appliance is to be installed above a built-in oven, the two appliances must be connected separately. The supply cable must be so positioned that no point can reach a temperature 50° C higher than ambient temperature. Also check that the supply system has an effective earth connection and corresponds to the standards in force and that the breaker can be reached easily when the appliance is installed.

Fitting guidelines

The voltage rating of the hob heating elements is 220-240V .Appliance with three-pole cable are set upfor operation current at the voltage and frequency indicated on the rating plate Look at the connection wiring diagram.The earth conductor is yellow/green. The connection to the electricity supply must be made by a qualified person and followingthe regulations in force. When the appliance is to be installed above a built-in oven,the two appliances must be connected separately, to make it easier to take the appliances out and for electrical safety.

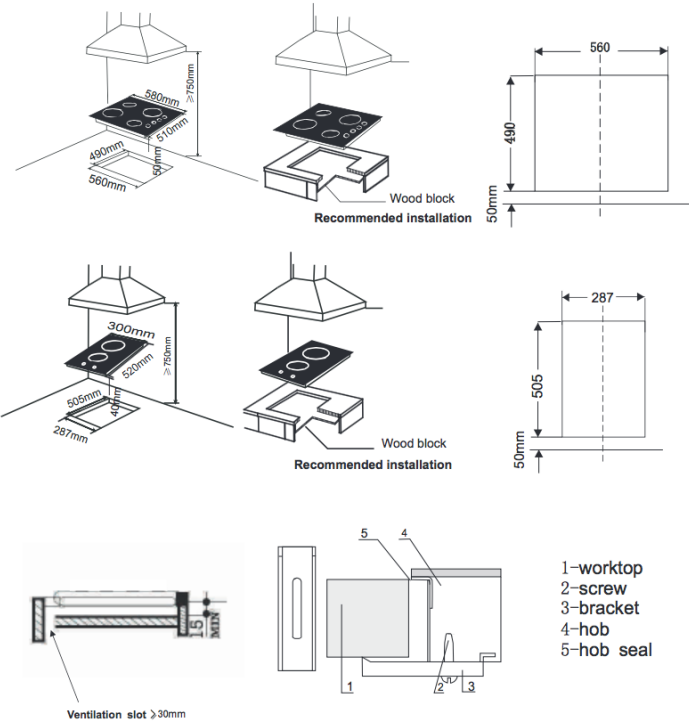
CONNECTION DIAGRAM Caution! Voltage of heating elements 230V Caution! In the event of any connection the safety Wire must be connected to the  E terminal.	EIS-B-HC-FN01	XFC302K-B1	Recommended type of connection lead
			
For 230V earthed one-phase connection, bridges connect L terminals and N terminals, safety wire to 	L → ○ E → ○ ○ → N	N → ○ E → ○ ○ → L	



The manufacturer refuses all responsibility if the standards in force are not respected.
TECHNICAL INFORMATION FOR INSTALLATION PERSONNEL:

This appliance must be installed only by authorised personnel and in accordance with the regulations of Electricity authorities. The wall and bench surfaces must be capable of sustaining temperatures of 95 degrees Celsius. All laminates, fixing adhesive and surfacing materials should be certified suitable for this temperature.Do not install it in the unfire-resistant place (like curtain etc). When you operate, the manufacturer has no responsibility.

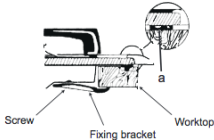
According to the picture as follows, cut the square hole in bench and place the built-in electric hob in it. Your hob can be fitted to any worktop with a thickness of 40 to 50 mm.



Insertingand fixing the hob

Before inserting the hob into the work surface, place the adhesive seal (a) around the underside edge of the hob. It is important to fix this gasket evenly, without gaps or overlapping to prevent liquids from seeping underneath the hob.

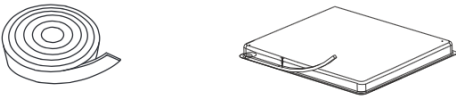
- 1) Remove the pan stands and the burner caps then turn the hob upside down, taking care not to damage the ignition plugs and the thermocouples.
- 2) Place the gasket around the bottom edge of the hob as shown in the illustration overleaf.
- 3) Place the hob in the installation opening and push it down so that the hob is resting firmly on the cabinet.
- 4) Secure the hob in position using the fixing brackets supplied.



Secure the hob to the underside of the worktop using the fixings provided.
Screw one end of the bracket into the pre-drilled holes in the underside of the hob.
The other end of the bracket should be located underneath the worktop to secure the hob in position.

- Note 1 :
Fire resistant material (eg ceramic tiles) is required to 450mm above burner top if wall or vertical structures are not permitted within 200 mm from burner.
- Note 2:
No overhanging surface or rangehood and exhaust system are not permitted within 750 mm

Detach the seals from their backing, that the transparent protection still adheres to the seal itself. Turn over the hob and correctly position seal under the edge of the hob itself, so that the outer part of the seal itself perfectly matches the outer edge of the hob.
Evenly and securely fix the seal to the hob, pressing it firmly in place.



CLEANING AND MAINTENANCE

- Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.
- When cleaning do not use cleaning agents with a strong abrasive effect,such as e.g. scouring powders containing an abrasive,abrasive compounds,abrasive stones,pumice stones,wire brushes and so on.They may scratch the hob surface, causing irreversible damage.
- Large spillages that are firmly stuck to the hob can be removed by a special scraper; but be careful not to damage the ceramic hob frame when doing this.



- Caution!**
The sharp blade should always be protected by adjusting the cover(just push it with you thumb). Injuries are possible so be careful when using this instrument-keep out of reach of children.
- Appropriate light cleaning or washing products are recommended,such as e.g. any kind of liquids emulsions for fat removal. Alternatively a solution of warm water with a little washing-up liquid or cleaning products for stainless steel sinks can be used.

The venting pipes or ranges and exhaust system are not permitted within 100 mm above burner tops.

Note 3:
Leave at least 50 mm clearance between the base of the appliance and a combustible surface.
Never leave the packing components (plastic bags, nails, foamed polystyrene, etc..) within the reach of the children since they are a source of potential danger.
The hob has a special seal which prevents liquid from entering the cabinet Follow these instructions in order to correctly apply this Seal:

liquid or cleaning products for stainless steel sinks can be used.

MALFUNCTION ELIMINATION

Malfunction	Eliminating guide
Hob doesn't work	<ul style="list-style-type: none">● Check the connection of wires● Check the fuse and the current limit
There is some smoke when it is working	<ul style="list-style-type: none">● It is normal the first time you use● Clean the drain around the electric hob and the heating area.
The wire is damaged	<ul style="list-style-type: none">● Connect the nearest maintenance center to change the equipment parts.