

montpellier

CT200

CT250

**OPERATING AND INSTALLATION
INSTRUCTIONS BUILT-IN 30cm
VITROCERAMIC HOB**

Customer Helpline 01527 888133

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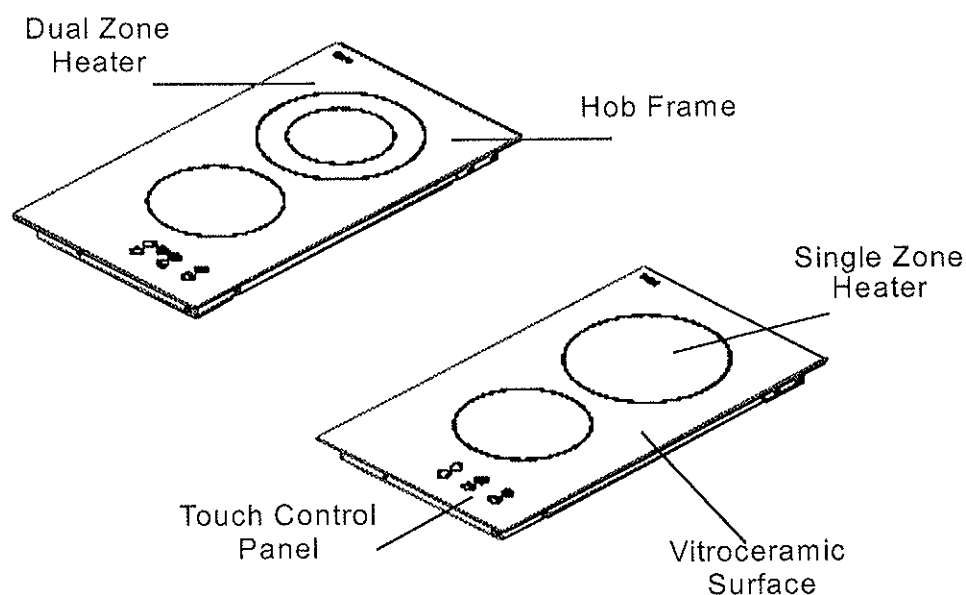
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Dear Customer,

It is important that you should read this manual for best performance and to extend the life of your appliance. We recommend you to keep this manual for future reference.

Your new hob is guaranteed and will give lasting service. This guarantee is only applicable if the appliance has been installed and operated in accordance with the operating and installation instructions detailed in this manual.



Note: Appearance of your hob maybe different than the model shown above due to its configuration.

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PART 2 SAFETY WARNINGS

READ THESE INSTRUCTIONS CAREFULLY AND COMPLETELY BEFORE USING YOUR APPLIANCE, AND KEEP IT IN A CONVENIENT PLACE FOR REFERENCE WHEN NECESSARY.

THIS MANUAL IS PREPARED FOR MORE THAN ONE MODEL IN COMMON. YOUR APPLIANCE MAY NOT HAVE SOME OF THE FEATURES THAT ARE EXPLAINED IN THIS MANUAL. PAY ATTENTION TO THE EXPRESSIONS THAT HAVE FIGURES, WHILE YOU ARE READING THE OPERATING MANUAL.

General Safety Warnings

- 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:** 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.

- **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.

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- **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.
 - For hobs incorporating a lid, any spillage should be removed from the lid before opening. And also the hob surface should be allowed to cool before closing the lid.
 - The appliance is not intended to be operated by means of an external timer or separate remote-control system.
 - Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass and other surface since they can scratch the surface, which may result in shattering of the glass or damage to the surface.
 - Do not use steam cleaners for cleaning the appliance.

- Your appliance is produced in accordance with all applicable local and international standards and regulations.
- Maintenance and repair work must be made only by authorized service technicians. Installation and repair work that is carried out by unauthorized technicians may endanger you. It is dangerous to alter or modify the specifications of the appliance in any way.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure or electricity voltage and frequency) and the requirements of the appliance are compatible. The requirements for this appliance are stated on the label.
- **CAUTION:** This appliance is designed only for cooking food and is intended for indoor domestic household use only and should not be used for any other purpose or in any other application, such as for non-domestic use or in a commercial environment or room heating.

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- All possible security measures have been taken to ensure your safety. Since the glass may break, you should be careful while cleaning to avoid scratching. Avoid hitting or knocking on the glass with accessories.

- Ensure that the supply cord is not wedged during the installation. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to prevent a hazard.

Installation Warnings

- Do not operate the appliance before it is fully installed.

- The appliance must be installed by an authorized technician and put into use. The producer is not responsible for any damage that might be caused by defective placement and installation by unauthorized people.

- When you unpack the appliance, make sure that it is not damaged during transportation. In case of any defect; do not use the appliance and contact a qualified service agent immediately. As the materials used for packaging (nylon, staplers, styrofoam...etc) may cause harmful effects to children, they should be collected and removed immediately.

- Protect your appliance against atmospheric effects: Do not expose it to effects such as sun, rain, snow etc.

- The surrounding materials of the appliance (cabinet) must be able to withstand a temperature of min 100°C.

During usage

- Do not put flammable or combustible materials, in or near the appliance when it is operating.

- Do not leave the cooker while cooking with solid or liquid oils. They may catch fire on condition of extreme heating. Never pour water on to flames that are caused by oil. Cover the saucepan or frypan with its cover in order to choke the flame that has occurred in this case and turn the cooker off.

- Always position pans over the centre of the cooking zone, and turn the handles to a safe position so they cannot be knocked or grabbed.

- If you will not use the appliance for a long time, plug it off. Keep the main control switch off. Also when you do not use the appliance, keep the gas valve off.

- Make sure the appliance control knobs are always in the "0" (stop) position when it is not used.

During cleaning and maintenance

- Always turn the appliance off before operations such as cleaning or maintenance. You can do it after plugging the appliance off or turning the main switches off.

- Do not remove the control knobs to clean the control panel.

TO MAINTAIN THE EFFICIENCY AND SAFETY OF YOUR APPLIANCE, WE RECOMMEND YOU ALWAYS USE ORIGINAL SPARE PARTS AND TO CALL ONLY OUR AUTHORIZED SERVICE AGENTS IN CASE OF NEED.

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INSTALLATION

The electrical connection of this hob should be carried out by an authorised service personal or a qualified electrician, according to the instructions in this guide and in compliance with the current regulations.

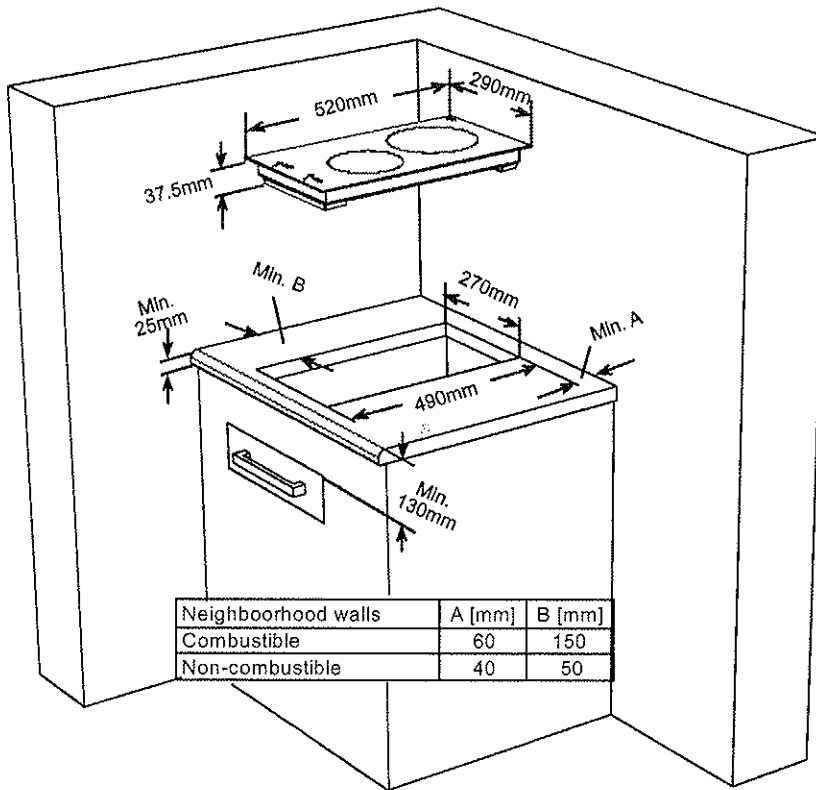
- Before connecting your appliance to the mains at home, make sure to check the conformity of voltage settings, which are specified on the information sticker attached to the appliance and/or packaging, with the usage conditions available.
- The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.)

Locating your built-in hob

After removing the packaging material from the appliance and its accessories, ensure that the hob is not damaged. If you suspect any damage, do not use the appliance and contact an authorised service personal or a qualified electrician immediately.

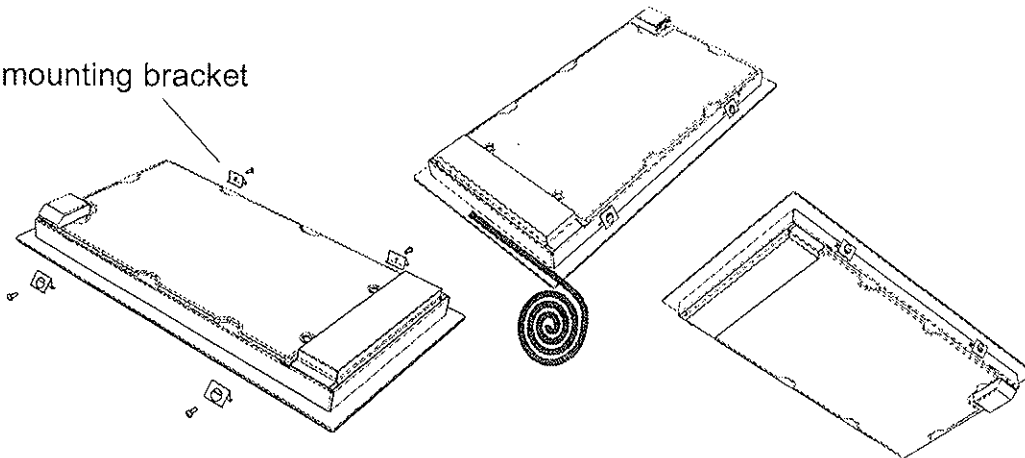
- This built-in hob is to be inserted into a cut out of a worktop.
- Create an opening with the dimensions shown in next picture. The distance between the rear edge of the hob and any adjacent wall is depend on wall surface. Please don't use easily combustible material like curtain, paper at nearby hob.

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- Apply the one-sided self-adhesive sealing tape supplied all the way round the lower edge of the cooking surface along the outer edge of the glass ceramic panel. Do not stretch it.
- Screw the 4 worktop mounting brackets on the side walls of product.

worktop mounting bracket

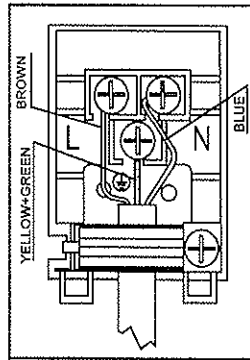


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Electrical connection of your hob

- Before proceeding with the electrical connection, verify that the current carrying capacity of the system and the socket is adequate for the maximum power rating of the hob.
- Electrical installation of the residence and the electrical current plug in use must be earthed and conform with safety regulations.
- If there is no dedicated hob circuit and fused switch, they must be installed by a qualified electrician before the hob is connected.
- Fused switch must be easily accessible once the hob has been installed.
- Do not use adaptors, multiple sockets and/or extension leads.
- This appliance conforms with the requirements of the following EEC Directives:
 1. Vitroceramic hob EEC/73/23 and 93/68, EEC/89/336 relating to radio interference,
 2. EEC/89/109 relating to contact with foods.
- A circuit breaker with a contact opening of at least 3 mm, rated 20 A and delayed functioning type must be installed inside the supply circuit.

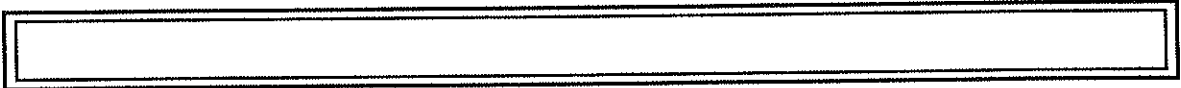
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3X1.5 mm², H05V V-F
type power supply cord must be used.
Grounding lead must be connected
to screw with ⊕ symbol.

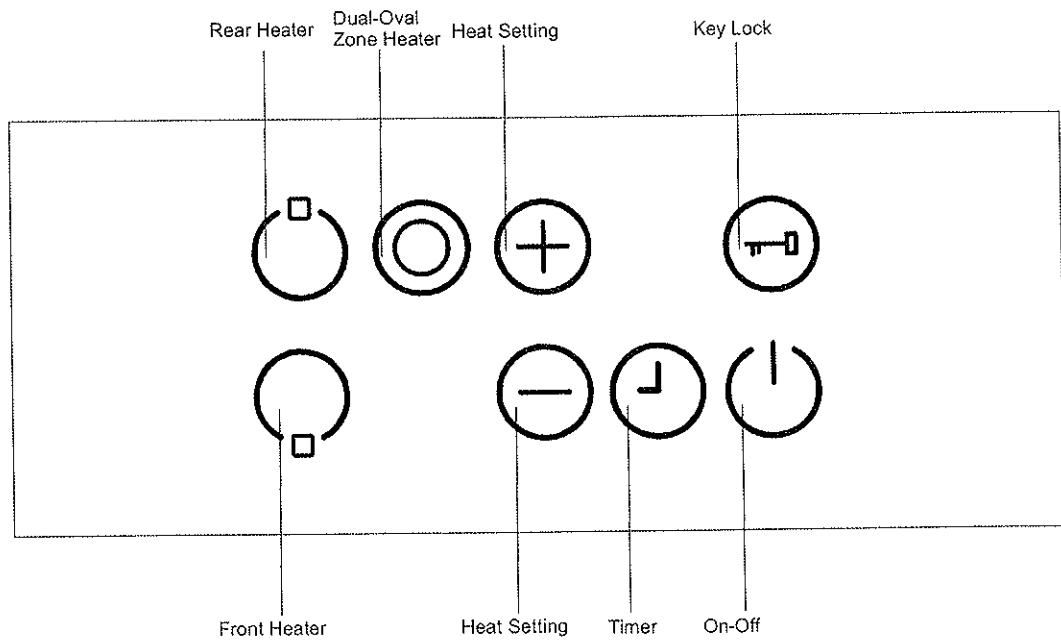
- For the touch controlled vitroceramic hob, the cable must be H05VV-F 3X1,5 mm² / 60227 IEC 53. You will find the connection diagram shown on the back of your appliance.
- During installation, please insure that isolated cables are used. An incorrect connection might damage your appliance. The guarantee will not cover such damages.
- All repairs must be carried out by an authorised service personal or a qualified electrician.
- Unplug your appliance before each maintenance. For reconnection, follow the connection diagrams strictly.

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USAGE

The appliance is operated by touching buttons and the functions are confirmed by displays and acoustic signals.




Stand-By-Mode	S-Mode	The mains are applied to the hob control and all heater displays are off or a residual heat display is active.
Operating-Mode	B-Mode	At least one heater display shows a heat setting between '0' and '9'
Lock Mode	VR-Mode	The hob control is locked.

Mode Descriptions

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Turn On and Turn Off The Appliance

If the appliance is in *Stand-By-Mode*, it is put in *Operating-Mode* by pressing the *On/Off* button  at least 1 second. A buzzer signal indicates the successful operation acoustically.

On all heaters a '0' appears and all *Decimal Point* of the heater flashes (1 sec on, 1 sec off).




If there is no operation within 10 sec, the display of all heaters will turn off.

If the displays are turned off, the heater will be set into *Stand-By-Mode*.



If  is pressed more than 2 sec (in *Operating-Mode*), the appliance is switched off and is set into the *S-Mode* again. The appliance can be turned off by pressing  at any time; even if other buttons are pressed simultaneously.

If there is a residual heat of a heater remaining, this will be indicated in the correspondent heat setting *Heater Display*.

Select Heater

If a single heater is chosen with the corresponding *Active/Deactive Heater Button* , the *Decimal Point* of the related *Heater Display* flashes. For the selected heater, you can set the heat level between 1-9 by touching the *Heat Setting Buttons*  or .

The buttons must be pressed within 3 sec, otherwise the heater selection is erased and heat setting dot will disappear (*Decimal Point*). If there is no further operation within 10 sec, the heater falls back into the *S-Mode*.



The heat setting can always be changed by pressing  or  between level 1-9.

Each button operation or each display change is quitted by a buzzer signal.

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Turn on dual and triple zones (available only in some models)

Turn on the dual zone


The activation of the dual zone is done after selecting the desired heater by actuating . This is confirmed by a buzzer signal. At the same time, the corresponding *Dual Zone Indicator* goes on statically. Touching  for a second time, the status of the dual zone toggles: it changes from dual zone on to dual zone off and back again.

The extension zone can be activated only, after a level between 1-9 is set on the basic zone of the heater.

Set Cooking Level With and Without Heat Boost

All heaters are equipped with heat boost functionality.

If the heat boost is active, than the heater will be operated with maximum power for the period of the heat boost time, that is dependent from the selected heat setting. This is indicated through a flashing 'A', alternating with the heat setting value (e.g. 0,5 sec 'A' and 0,5 sec '9') in the heater display. Once the heat boost time ended only the heat setting will be indicated.

If the heat boost should be used for a heater, heater level 9 must be operated by pressing  starting from level 0. After setting the heat to level 9 , 'A' will be indicated alternating. This means that level 9 and heat boost is active now.

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The heat boost can be turned off by pressing ⊖ until heat setting '0' appears.

If the heat boost should be used, it can always be activated by actuating ⊕ again if the heat setting is set to level 9. In the heat display 'A/9' flashes.

Turn Off Individual Heaters

A selective heater can be turned off with 3 different ways:

- Simultaneous operation of ⊕ and ⊖ buttons
- Reduction of the heat setting to '0' by operating ⊖ button
- Use of timer turn off function for the corresponding heater

Simultaneous operation of ⊕ and ⊖ buttons

The corresponding heater must be chosen with the *Active/Deactive Heater Button* ○, the *Decimal Point* of the related *Heater Display* flashes. To turn off the heater, ⊕ and ⊖ must be pressed at the same time. A buzzer signal sounds and '0' appears in the heat setting display.

If the timer is active for the selected heater, then '0' will appear in the heater display and also the related timer *Cooking Zone Indicator Timer Function* and the *Timer Display* is turned off.

If there is a residual heat for this heater remaining, this will be indicated by a static display 'H' in the heat setting display.

Reduction of the heat setting to '0' by operating ⊖ button

The heater can also be turned off by reducing the operated heat setting to '0'.

When *Heater Display* indicates '0', an associated *Decimal Point* of the heater will also be turned off.

Turning off an active heater, not only the '0' appears in the *Heater Display*, but also the related timer *Cooking Zone Indicator* and the *Timer Display* is turned off.

If there is a residual heat for this heater remaining, this will be indicated by a static display 'H' in the heat setting display.

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Use of timer turn off function for corresponding heater (available only in some models)

After reaching a remaining time of 0 minutes, the timer stops the linked heater, showing the '0' shown in the *Heater Display* and shuts down *Timer Display*. In the *Timer Display* is shown '00'. The related timer *Cooking Zone Indicator* disappears.

An assigned *Dual/ Zone Selection Indicator* also disappears if it is active.


Additionally the buzzer indicates acoustically the timer run out. After confirmation of the timer run out by touching any button, the buzzer goes silent.


Timer Function (available only in some models)


The timer provides following features:


The control can run max. 4 heater assigned timers and 1 minute minder (which is assigned to no heater) simultaneously.

All timers can be used only in *B-Mode*. A heater timer can only be assigned to a active heater, running in levels between 1-9. The minute minder is independent of any heater.




In order to use both functions, timer function must be activated by the *Active/Deactive Timer* button .

Touching  for the first time after activating the heaters, the control proposes the minute minder (no *Cooking Zone Indicator* is flashing, they are all on or off).



Touching  for the second time, the control proposes the assignment to one of the activated heaters by flashing *Cooking Zone Indicator*. Now the timer to the linked timer signalised.

Touching  again, the next timer in the in the clockwise direction, is proposed for assignment of the next active heater. And so on...

Minute Minder

No matter whether a heater is activated or not, the minute minder can be operated by touching . The appearing '00' shows that timer is active and the dot in the right *Timer Display* indicates that  and  are now linked for setting the timer value.

The minute minder is selected when all *Cooking Zone Indicators* are statically on or off (no *Cooking Zone Indicator* is flashing).

With  and , the timer value can be set.



After successful setting of the minute minder time, the timer starts to decrement the time.


The minute minder will not be stopped by switching off the appliance or activating the key lock function, it will proceed increasing the minutes until run out indication.



After reaching the '00' of the timer, buzzer indicates the run out of time. To stop the buzzer you have to confirm the 'run out' by touching any button.

Heater timer


Heater timers can be set only for activated heaters (heater level must be set between 1-9)

First touch of , the minute minder is activated. After touching  for the second time, the timer is assigned to the activated heater. The proposed assignment is indicated by the related *Cooking Zone Indicator*, who is flashing.

Touching  again after activating the first heater timer, the control recommends the next active heater assigned to the timer in the clockwise direction. The assignment recommendation is indicated by the flashing *Cooking Zone Indicator*.

Touching  and , the timer value for the heater can be set.

The running timer of the first set heater timer is indicated by the statically lighting *Cooking Zone Indicator*.


Touching  once again further timers can be assigned to other activated heaters.


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10 sec after the last operation, the timer display changes to the timer that will run out next.

The assignment of that timer is displayed always by a flashing *Cooking Zone Indicator*. How many timer are running you can identify by the number of *Cooking Zone Indicator* that are statically on.

By toggling , you can display the timer values for the heater timer and the minute minder. The assignment is always indicated by the flashing *Cooking Zone Indicator*. If no *Cooking Zone Indicator* flashes, the minute minder time is shown in the 2-digit *Timer Display*.

All heater timers can be erased by switching off the appliance into the *S-Mode* using . A minute minder will not be erased, it will proceed operation until run out.

To erase a timer in *Operation Mode*, you first have to select the timer by toggling the *Active/Deactive Timer Button* until it is displayed. The value can be erased then in 2 different ways:


- Decrement by touching  until '00' appears on the *Timer Display*.
- Touch  and  simultaneously for 0,5sec until '00' is shown in *Timer Display*.

After reaching the '00' of a heater timer, the assigned heater level will be set to '0'.



The heater timer or minute minder run out is indicated acoustically by a buzzer tone. This will be erased by touching any button for acknowledgement.


Key Lock

Key lock functionality is for blocking and set the appliance into a save modus during operation. Touch modifications as for example rise heat settings and others should not be possible. It is only possible to switch the appliance off.

The lock function is active, if the *Key Lock* button  is pressed at least 2 sec. This operation is acknowledged by a buzzer. After successful operation of more than 2 sec, the *Key Lock Indicator* flashes and the heater is locked.

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If the heater is locked, only  can be operated, all other buttons are blocked. If there is any other button operated in the blocked mode, the buzzer signal sounds and the *Key Lock Indicator* flashes as indication for the activated key lock functionality. Only the switch off by operation of  is possible. But if you switched off the appliance, you can not restart it again without unlocking.

After pressing  2 sec, the *Key Lock Indicator* disappears. Now, the hob control is unlocked and can be operated in normal order.

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TOUCH CONTROL SAFETY FUNCTIONS

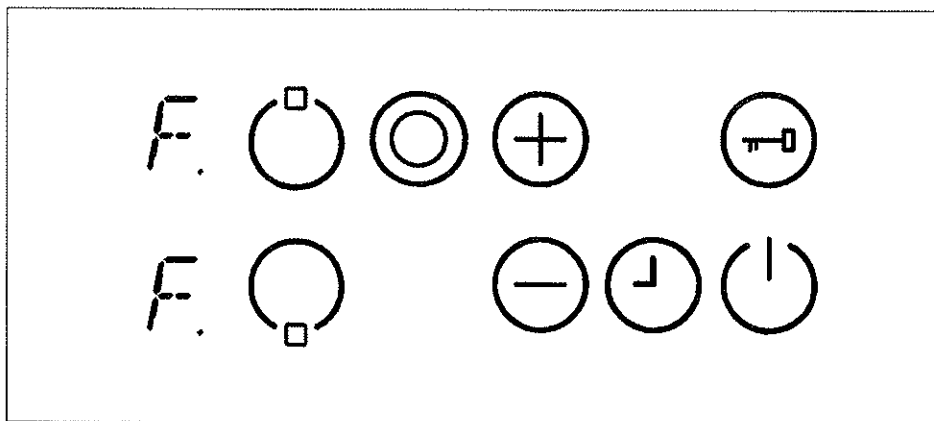
The following safety functions are available to avoid unintended operations of the hob control.

Sensor Safety Cut Off

To prevent the appliance from unwanted, random sensor operation, a sensor monitoring is included.

In case of one or more buttons are pressed longer than 12 sec, the sensor monitoring routine indicates acoustically that wrong operation (pot or other object placed on the button, sensor failure, etc.) and switches off the appliance.

The safety turn off causes that the hob control is turned off to the *S-Mode*. An 'F' will flash in all heater displays.



If residual heat is present, it will be displayed in all other heater displays.

The hob control will then go in *S-Mode*. At the same time a buzzer signal appears. After 10 minutes the acoustic signaling will stop.

If there is no erroneous operation present any longer, both the visual and the acoustic signal will disappear.

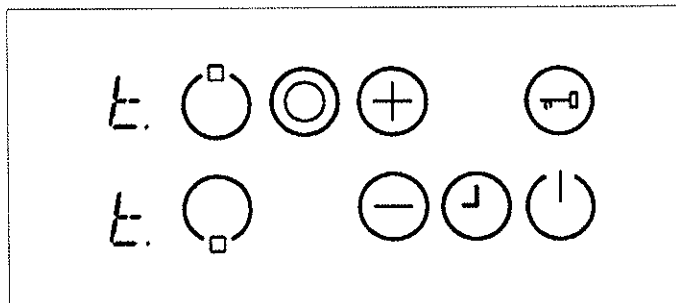
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Over Temperature Switch Off

Due to the placement of the control is very close to the heater in the middle front of the hob, it can occur that a not correctly placed pot half on the control and not sensed by the sensor safety cut off (not covering a button) heats up the hob to a very high temperature, which makes the glass and the buttons untouchable without get burned the finger.

To prevent the hob control unit from damage, the control monitors all the time the temperature and switches off in case of overheating emergency. It is indicated in the heater 4 heater display with the letter 't' for all the time until the temperature decreases.



After the temperature falling, the 't' displays will be erased and the hob control unit falls back into the S-Mode. This means that the user can reactivate the appliance by touching .

Operating Time Limitations

The hob control unit has a limitation of the operating time. If the heat setting for this heater has not been changed for a certain time, than the heater will turn off automatically (for 10 sec a '0' is displayed, afterwards the residual heat). The limit of the operating time depends of the selected heat setting. If a timer was associated with the heater than a '00' will be displays on the timer display for 10 sec. Afterwards the timer display turns off.

After an automatic turn off of the heater, as described above, the heater is operable again and the maximum operating time for this heat setting is applied.

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Residual Heat Functions

After all cooking processes there is some heat stored in the vitroceramic glass called residual heat. The control can calculate roughly how hot the glass is in the worst case. If the calculated temperature is higher than + 60 ° C, then this will be indicated in the corresponding heater display after the heater or the hob control was turned off. The residual heat display is shown as long as the calculated heater temperature is $> + 60 \text{ }^{\circ} \text{C}$.

The display of the residual heat has the lowest priority and is overwritten by every other display value, during safety turn offs and displaying an error code.

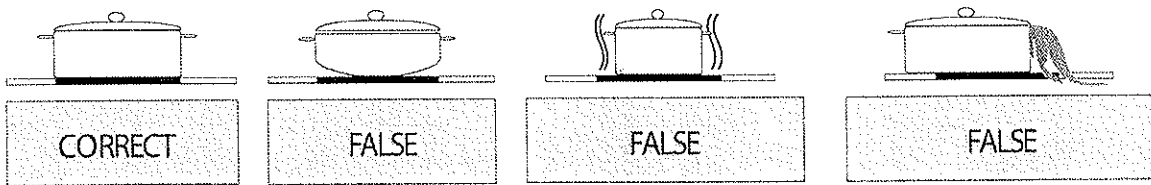
After reapplying the supply voltage to the hob control after an interruption of the supply voltage occurred, causes that the residual heat display flashes, if the corresponding heater had a residual heat of greater + 60 ° C before the power interruption occurred. The display will flash until the max. residual heat time has expired or the heater will be selected and activated.

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CLEANING AND CARE

Cookware with rough bottoms should not be used since these can scratch the glass ceramic surface. The bottom of the good cookwares should be as thick and flat as possible. Before use, make sure that cookware bottoms are clean and dry.

Always place the cookware on the cooking zone before it is switched on. If possible, always place the lids on the cookware. Bottom of cookwares must not be smaller or larger than the cooking zones, they should be at the proper size as indicated below, not to waste energy.



Before cleaning the hob, first remove the plug from the electrical supply socket. Then ensure that there is no residual heat stored in the appliance. Vitroceramic glass is very resistant to high temperature and overheating. If there is residual heat stored in the appliance, 'H' is flashing in the *Heater Display*. In order to avoid burns, let the appliance cool down.

Remove all split food and fat with a window scrape. Then wipe the hob with a suitable washing up liquid and a clean damp cloth. Rub the appliance using a clean dry cloth.

If aluminium foil or plastic items are accidentally melt on the hob surface, they should be immediately removed from the hot cooking area with a scraper. This will avoid any possible damage to the surface. This also applies to sugar or food containing sugar may be spilled on the hob.

In the event of other food melt on the hob surface, remove the dirt when the appliance has cooled down. Use cleaner for glass ceramic or stainless steel when cleaning the surface.

Do not use dishcloth or abrasive sponge to clean the vitroceramic surface. These materials may damage the surface.

Do not use chemical detergents, sprays or spot removers on the vitroceramic surface. These materials may cause fire or vitroceramic color fade. Clean with water and washing up liquid.

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

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