# INSTRUCTIONS FOR USE HI-LIGHT COOKTOP

FCE905B1



# Dear customer,

Thank you for having chosen our ceramic hob In order to make the best use of your appliance, we would advise you to read carefully the following notes and to keep them for later consulting.

# **SUMMARY**

SAFETY	3
Precautions before using	3
USING THE APPLIANCE	_
PRECAUTIONS NOT TO DAMAGE THE APPLIANCE	5
PRECAUTIONS IN CASE OF APPLIANCE FAILURE	6
OTHER PROTECTIONS	6
DESCRIPTION OF THE APPLIANCE	7
TECHNICAL DATA	7
CONTROL PANEL	
USE	8
SENSITIVE TOUCHES	ρ
DISPLAY	
RESIDUAL HEAT INDICATION	
"SLIDER" ZONE: TO SET POWER AND TIMER VALUES	g
STARTING-UP AND APPLIANCE MANAGEMENT	9
BEFORE USING YOUR NEW HOB	g
STARTING-UP	
EXTENSION ZONE	g
Timer	
« KEEP WARM » FUNCTION	
AUTOMATIC COOKING	11
Pause function	11
RECALL FUNCTION	11
CONTROL PANEL LOCKING	11
COOKING ADVICES	12
EXAMPLES OF POWER SETTING	12
MAINTENANCE AND CLEANING	12
WHAT TO DO IN CASE OF A PROBLEM	12
ENVIDONMENT PROTECTION	12

## **SAFETY**

# **Precautions before using**

- Unpack all the materials.
- The installation and connecting of the appliance have to be done by approved specialists. The manufacturer cannot be responsible for damage caused by building-in or connecting errors.
- To be used, the appliance must be well-equipped and installed in a kitchen unit and an adapted and approved work surface.
- This domestic appliance is exclusively for the cooking of food, to the exclusion of any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- The cooking plate cannot be used as freestanding or as working surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use any extension cable to connect it.
- The appliance cannot be used above a dishwasher or a tumbledryer: steam may damage the electronic appliances.
- The appliance is not intended to be operated by means of external timer or separate remote control system.
- **CAUTION**: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

# Using the appliance

- Switch the heating zones off after using.
- Keep an eye on the cooking using grease or oils: that may quickly ignite.
- Be careful not to burn yourself while or after using the appliance.
- Make sure no cable of any fixed or moving appliance contacts with the glass or the hot saucepan.
- Magnetically objects (credit cards, floppy disks, calculators) should not be placed near to the engaged appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- In general do not place any metallic object except heating containers on the glass surface. In case of untimely engaging or residual heat, this one may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This is supposed to become very hot and catch fire.
- 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.

# Precautions not to damage the appliance

- Raw pan bottoms or damaged saucepans (not enamelled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not put or leave empty saucepans on the vitroceramic hobs.
- Sugar, synthetic materials or aluminium sheets must not contact with the heating zones. These may cause breaks or other alterations of the vitroceramic glass by cooling: switch on the appliance and take them immediately out of the hot heating zone (be careful: do not burn yourself).
- WARNING: Danger of fire: do not store items on the cooking surface.
- Never place any hot container over the control panel.
- If a drawer is situated under the embedded appliance, make sure the space between the content of the drawer and the inferior part of the appliance is large enough (2 cm). This is essential to guaranty a correct ventilation.
- Never put any inflammable object (ex. sprays) into the drawer situated under the vitroceramic hob. The eventual cutlery drawers must be resistant to heat.

# Precautions in case of appliance failure

- If a defect is noticed, switch off the appliance and turn off the electrical supplying.
- If the ceramic glass is cracked or fissured, you must unplug the appliance and contact the after sales service.
- Repairing has to be done by specialists. Do not open the appliance by yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

# Other protections

- Note sure that the container pan is always centred on the cooking zone. The bottom of the pan must have to cover as much as possible the cooking zone.
- For the users of pacemaker, the magnetic field could influence its operating. We recommend getting information to the retailer or of the doctor.
- Do not to use aluminium or synthetic material containers: they could melt on still hot cooking zones.
- **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.

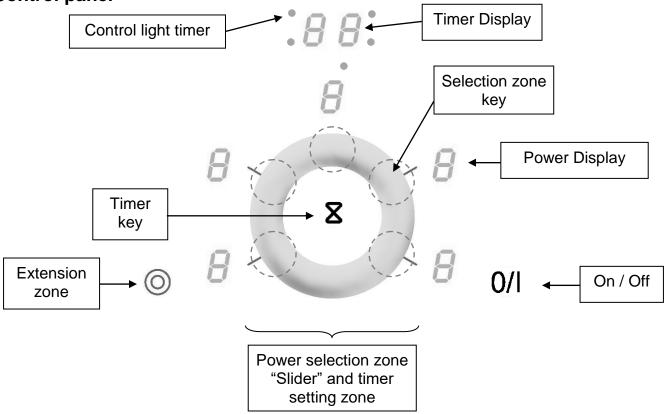
# **DESCRIPTION OF THE APPLIANCE**

# **Technical data**

Туре	FCE905B1
Total power	9500 W
Energy consumption for the hob EChob**	175 Wh/kg
	~ ~ ~ ~
Front left heating zone	Ø 220 mm
Nominal power	2300 W
Standardised cookware category**	C
Energy consumption EC <sub>cw</sub> **	174.4 Wh/kg
Rear left heating zone	Ø 155 mm
Nominal power	1200 W
Standardised cookware category**	A
Energy consumption EC <sub>cw</sub> **	173.8 Wh/kg
Middle heating zone	Ø 265 x180 mm
Nominal power	2400 /1500 W
Standardised cookware category**	D
Energy consumption ECcw**	171.3 Wh/kg
Dear right heating range	Ø 100 mm
Rear right heating zone	Ø 190 mm 1800 W
Nominal power	C
Standardised cookware category**	•
Energy consumption EC <sub>cw</sub> **	183.9 Wh/kg
Front right heating zone	Ø 190 mm
Nominal power	1800 W
Standardised cookware category**	C
Energy consumption EC <sub>cw</sub> **	183.9 Wh/kg

<sup>\*\*</sup> calculated according to the method of measuring performance (EN 60350-2).

# **Control panel**



# **USE**

#### Sensitive touches

Your ceramic hob is equipped with electronic controls with sensitive touch keys. When your finger touches the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a "beep" sound.

Touch only one key on the same time.

# **Display**

<u>Display</u>	<u>Designation</u>	<u>Function</u>
0	Zero	the heating zone is activated
19	Power level	Selection of the cooking level
Α	Heat accelerator	automatic cooking
E	Error message	Electronic failure
Н	Residual heat	the heating zone is hot
U	Keep warm	Maintain automatically of 70°C.
	Pause	the hob is in pause

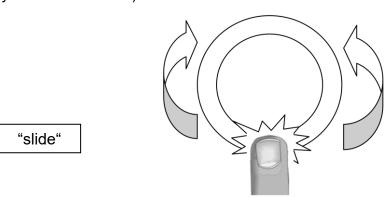
#### Residual heat indication

After the switch-off of the hob, the heating zone is still hot and indicates [H] on the display. The symbol [H] disappears when the heating zone may be touched safely. When the residual heat indicator light is on, don't touch the heating zone and don't put any heat sensitive object on them. **There are risks of burn and fire!** 

## "SLIDER" zone: to set power and timer values

Select the cooking zone. The display corresponding to the selected zone will be highlighted. While the zone is activated (for a few seconds), you can adjust the power by sliding your finger on the groove of the glass (Slider). Slide clockwise to increase the power level and counterclockwise to decrease the power level.

To adjust the power of another cooking zone, wait until the previous zone is no longer activated (the highlighted display becomes normal).



# STARTING-UP AND APPLIANCE MANAGEMENT

## Before using your new hob

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent which risks causing blue-tinted colour on the glass surface.

## Starting-up

## • Start-up/ switch off the hob

<u>Action</u>	Control panel	<u>Display</u>
To start	press the key $[0/l]$	[0]
To stop	press the key [ 0/I ]	nothing or [ H ]

#### Start-up/ switch off a heating zone

<u>Action</u>	Control panel	<u>Display</u>
Zone selection	Press on the "SLIDER"	
	across from the desired zone	[0]
Select the power level	Slide on the "SLIDER"	[1]to[9]
To stop	Slide to [ 0 ] on "SLIDER"	[ 0 ] or [ H ]

If no action is made within 20 second the electronics returns in waiting position.

#### **Extension zone**

<u>Action</u>	Control panel	<u>Display</u>
Zone selection	Press on the "SLIDER"	
	across from the desired zone	[0]
Select the power level	Slide on the "SLIDER"	[ 1 ] to [ 9 ]
Switch on the extension zone	press key [ $\odot$ ]	Extension zone light is on
Select the power level	Slide on the "SLIDER"	[ 1 ] to [ 9 ]
Switch off the extension zone	press key [ © ]	Extension zone light is off

#### **Timer**

The timer is able to be used simultaneous with all heating zones and this with different time settings (from 1 to 99 minutes) for each heating zone.

## • Setting and modification of the cooking time :

<u>Action</u>	Control panel	<u>Display</u>
Zone selection	Press on the "SLIDER"	
	across from the desired zone	[0]
Select the power level	Slide on the "SLIDER"	[ 1 ] to [ 9 ]
Select « Timer »	Press on the [ $\Xi$ ]	[ 00 ]
Set the « Timer »	Press on the [ $f \Xi$ ] to increase of ten	[ 10, 20, 30]
	Slide on the "SLIDER"	[ 31, 32, 33]

The time is confirmed and the cooking starts.

## • To stop the cooking time:

<u>Action</u>	Control panel	<u>Display</u>
Zone selection	Press on the "SLIDER"	
	across from the desired zone	time remaining
Select the timer	Press on the [ $f Z$ ]	time remaining
Stop the timer	Press on the [ <b>X</b> ]	[ 00 ]

## • Automatic stop at the end of the cooking time:

As soon as the selected cooking time is finished, the timer displays blinking [ 00 ] , a sound rings and the heating zone stops.

To stop the sound and the blinking it is enough to press the timer key [ \( \bar{\mathbb{Z}} \) ].

## • Egg timer function:

<u>Action</u>	Control panel	<u>Display</u>
To start	press the key [ 0/I ]	[0]
Select « Timer »	Press on the [ $f Z$ ]	[ 00 ]
Set the « Timer »	Press on the [ $f Z$ ] to increase of ten Slide on the "SLIDER"	[ 10, 20, 30] [ 31, 32, 33]

After a few seconds, the timer display stops blinking.

#### « Keep warm » Function

This function allows reaching and maintaining automatically a temperature of 70°C.

## • To engage, to start the function « Keep warm »:

<u>Action</u>	<b>Control panel</b>	<u>Display</u>
To engage	press on the "SLIDER"	
	between the [0] and the [1]	[U]
To stop	Slide on the "SLIDER"	[0]to[9]

## **Automatic cooking**

All the cooking zones are equipped with an automatic cooking device. The cooking zone starts at full power during a certain time, and then reduces automatically its power on the preselected level.

#### Start-up

<u>Action</u>	Control panel	<u>Display</u>
Power level selection (For example « 7 »)	Slide to the position [7] and stay 3s	[ 7 ] Is blinking with [ A ]

#### Switching off the automatic cooking

<u>Action</u>	Control panel	<u>Display</u>
Power level selection	Slide on the "SLIDER"	[0]to[9]

## **Pause function**

This function brakes the entire hob's cooking activity and allows restarting with the same settings.

#### Start up / Stop the pause function

<u>Action</u>	Control panel	<u>Display</u>
Engage Pause	Press [ <b>X</b> ] key 3s.	displays [ II ] in the heating zone displays
Stop the Pause	Press [ $\Xi$ ] key 3s. and on the slider	Last settings

#### **Recall Function**

After switching off the hob (0/1), it is possible to recall the last settings.

- cooking stages of all cooking zones (power)
- minutes and seconds of programmed cooking zone-related timers
- Heat up function

The recall procedure is following:

- Press the key [ 0/l ]
- Then press the key [ O ] within 6 seconds

The precedent settings are activated.

# Control panel locking

To avoid modifying a setting of cooking zones, in particular with within the framework of cleaning the control panel can be locked (with exception to the On/Off key [0/1]).

## Locking

<u>Action</u>	Control panel	<u>Display</u>
To start	press the key [ 0/I ]	[ 0 ] or [ H ]
Hob locking	Hold a finger on the [ $^{igotime}$ ]	
	and press 3 times on the [ $oldsymbol{Z}$ ]	[L]
<ul> <li>Unlocking</li> </ul>		
• <u>Officeking</u>		
Action	Control panel	<u>Display</u>
	Control panel press the key [ 0/l ]	Display
Action		

## **COOKING ADVICES**

## **Examples of power setting**

(The values below are indicative)

1 to 2	Melting	Sauces, butter, chocolate, gelatine	
	Reheating	Dishes prepared beforehand	
2 to 3	Simmering	Rice, pudding, sugar syrup	
	Defrosting	Dried vegetables, fish, frozen products	
3 to 4	Steam	Vegetables, fish, meat	
4 to 5 Water	Water	Steamed potatoes, soups, pasta,	
	vvalei	fresh vegetables	
6 to 7	Medium cooking, Simmering	Meat, liver, eggs, sausages, pancakes	
7 to 8	Cooking	Potatoes, fritters, waffles	
9	Frying, roasting, Boiling water	Steaks, omelettes, fried dishes, water	

# MAINTENANCE AND CLEANING

#### Switch-off the appliance before cleaning.

Do not clean the hob if the glass is too hot because they are risk of burn.

- Remove light marks with a damp cloth with washing up liquid diluted in a little water. Then
  rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must be absolutely avoided.
- Do not ever use any steam-driven or pressure appliance.
- Do not use any object that may scratch the ceramic glass.
- Ensure that the pan is dry and clean. Ensure that there are no grains of dust on your ceramic hob or on the pan. Sliding rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately. You will thus prevent the surface being damaged.

# WHAT TO DO IN CASE OF A PROBLEM

#### The hob or the cooking zone doesn't start-up:

- The hob is badly connected to the electrical system.
- The protection fuse has blown.
- The locking function is activated
- The sensitive keys are covered by grease or water.
- An object is covering the control panel.

#### The symbol [ E ] displays :

• Call the After-sales Service.

#### One or all cooking zones cut-off:

- The safety system has engaged
- You forgot to cut-off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and has overheated.

## The automatic cooking system « go and stop » doesn't start-up:

- The cooking zone is still hot [H]
- The highest power level is set [9]

#### The symbol [ U ] displays:

Refer to the chapter "keep warm".

#### The symbol [ II ] displays:

Refer to the chapter "Pause".

#### The symbol [ L ] displays :

Refer to the chapter control panel locking page.

#### The control panel displays [ Er03 ]:

 An object or liquid covers the control keys. The symbol disappear as soon as the key is released or cleaned.

#### The control panel displays [ER21]:

The hob is overheated, let it cool and then turnit on again.

#### The control panel displays [ U400 ], [ Er25 ]or [ U4 ] :

The hob is not connected to the network. Check the connection and reconnect the hob.

If one of the symbols above persists, call the SAV.

# **ENVIRONMENT PROTECTION**

- The packaging material is ecological and can be recycled.
- The worn appliances contain certain noble metals. Apply to the local government about the possibilities of recycling.
- Don't dispose of your appliance with general household waste
- Get in touch with the waste collection centre of your local council that control the recycling of household appliances.

