

# **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

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# SAFETY

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## 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 tumble-dryer: 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.
- **CAUTION** : The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING** : Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- 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 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.
- Cleaning and user maintenance shall not be made by children.
- It is necessary to allow disconnection of the appliance from the supply after installation. The disconnection can be achieved by incorporating a switch in the fixed wiring in accordance with the wiring rules.
- The appliance must be fitted with means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, and these means must be incorporated in the fixed wiring in accordance with the wiring rules.

- **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
- **Danger of fire:** Do not store items on the cooking surface
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass, since they can scratch the surface, which may result in shattering of the glass.

### **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.

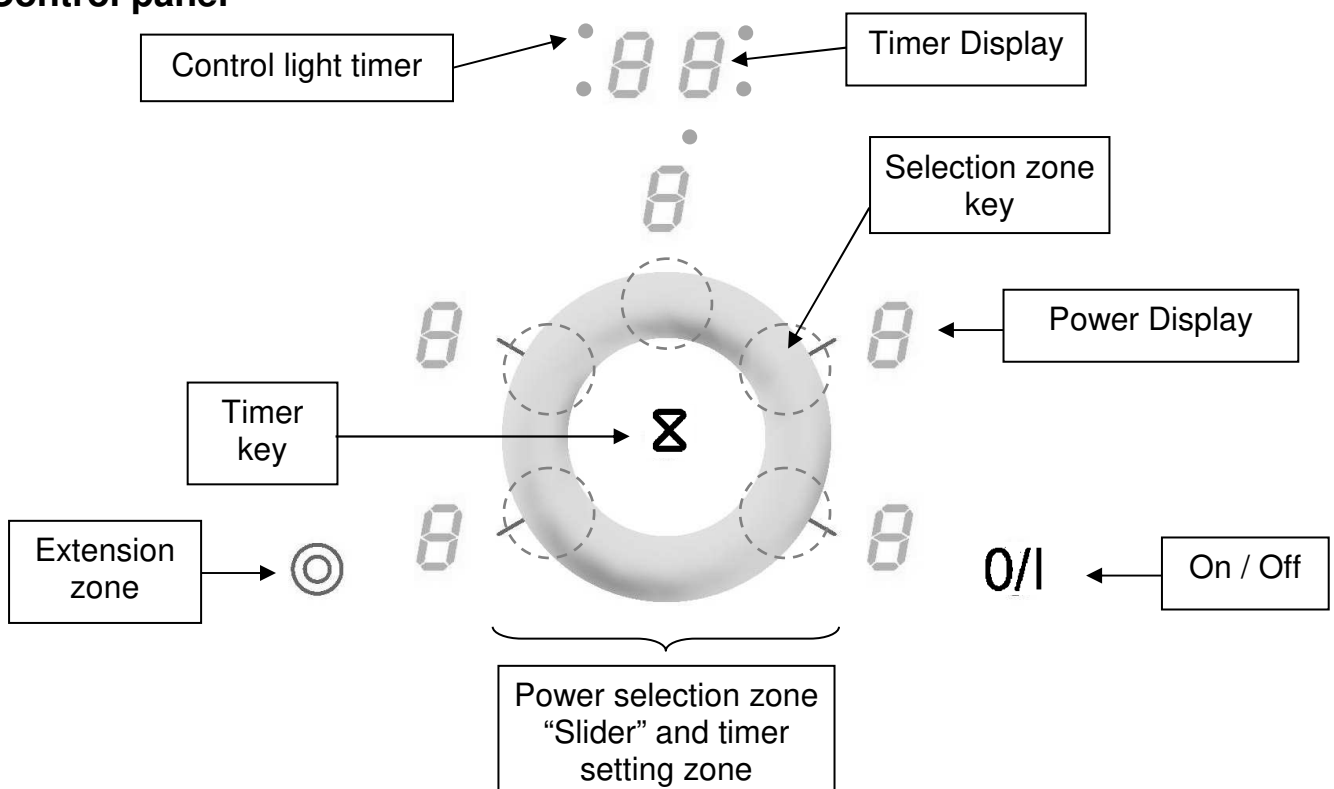
# DESCRIPTION OF THE APPLIANCE

## Technical data

Type	<b>FCE905B1</b>
Total power	6000 W
Energy consumption for the hob $EC_{hob}^{**}$	175 Wh/kg
<b>Front left heating zone</b>	Ø 220 mm
Nominal power	2300 W
Standardised cookware category**	C
Energy consumption $EC_{cw}^{**}$	174.4 Wh/kg
<b>Rear left heating zone</b>	Ø 155 mm
Nominal power	1200 W
Standardised cookware category**	A
Energy consumption $EC_{cw}^{**}$	173.8 Wh/kg
<b>Middle heating zone</b>	Ø 265 x180 mm
Nominal power	2400 /1500 W
Standardised cookware category**	D
Energy consumption $EC_{cw}^{**}$	171.3 Wh/kg
<b>Rear right heating zone</b>	Ø 190 mm
Nominal power	1800 W
Standardised cookware category**	C
Energy consumption $EC_{cw}^{**}$	183.9 Wh/kg
<b>Front right heating zone</b>	Ø 190 mm
Nominal power	1800 W
Standardised cookware category**	C
Energy consumption $EC_{cw}^{**}$	183.9 Wh/kg

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

## Control panel



# USE

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## 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
1...9	Power level	Selection of the cooking level
A	Heat accelerator	automatic cooking
E	Error message	Electronic failure
H	Residual heat	the heating zone is hot
U	Keep warm	Maintain automatically of 70°C.
II	Pause	the hob is in pause

## Residual heat indication

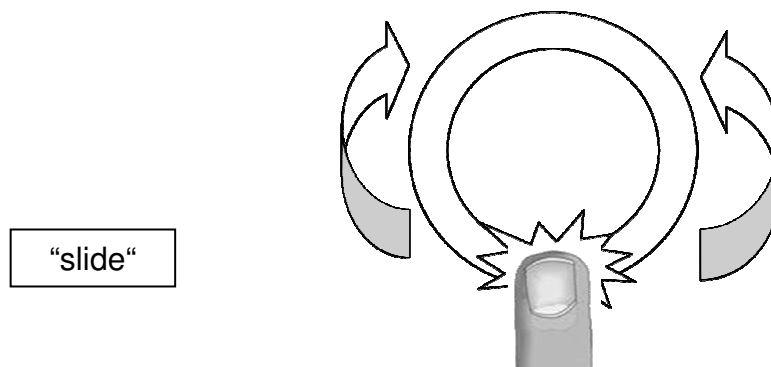
After the switch-off of the hob, the heating zone is still hot and indicates [ H ] on the display. The symbol [ H ] disappears when the heating zone may be touched safely.

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

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## 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**

### Action

To start

To stop

### Control panel

press the key [0/I]

press the key [0/I]

### Display

[ 0 ]

nothing or [ H ]

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

### Action

Zone selection

Select the power level

To stop

### Control panel

Press on the "SLIDER"

across from the desired zone

Slide on the "SLIDER"

Slide to [ 0 ] on "SLIDER"

### Display

[ 0 ]

[ 1 ] to [ 9 ]

[ 0 ] or [ H ]

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

## Extension zone

### Action

Zone selection

Select the power level

Switch on the extension zone

Select the power level

Switch off the extension zone

### Control panel

Press on the "SLIDER"

across from the desired zone

Slide on the "SLIDER"

press key [  ]

Slide on the "SLIDER"

press key [  ]

### Display

[ 0 ]

[ 1 ] to [ 9 ]

Extension zone  
light is on

[ 1 ] to [ 9 ]

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 :**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
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 [ ⌘ ]	[ 00 ]
Set the « Timer »	Press on the [ ⌘ ] to increase of ten Slide on the "SLIDER"	[ 10, 20, 30...] [ 31, 32, 33...]

The time is confirmed and the cooking starts.

- **To stop the cooking time:**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Zone selection	Press on the "SLIDER" across from the desired zone	time remaining
Select the timer	Press on the [ ⌘ ]	time remaining
Stop the timer	Press on the [ ⌘ ]	[ 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 [ ⌘ ] .

- **Egg timer function:**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
To start	press the key [ 0/1 ]	[ 0 ]
Select « Timer »	Press on the [ ⌘ ]	[ 00 ]
Set the « Timer »	Press on the [ ⌘ ] 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 » :**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
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**

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

- **Switching off the automatic cooking**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
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**

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

## Recall Function

After switching off the hob ( 0/I ), 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/I ]
- Then press the key [ Ⓞ ] 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/I ]).

- **Locking**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
To start	press the key [ 0/I ]	[ 0 ] or [ H ]
Hob locking	Hold a finger on the [ Ⓞ ] and press 3 times on the [ ⌘ ]	[ L ]

- **Unlocking**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
To start	press the key [ 0/I ]	[ L ]
Unlocking the hob	Hold a finger on the [ Ⓞ ] and press 3 times on the [ ⌘ ]	[ 0 ] or [ H ]

# COOKING ADVICES

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## Examples of power setting

(The values below are indicative)

1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, 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

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## 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

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## 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 turn it 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**

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- 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.

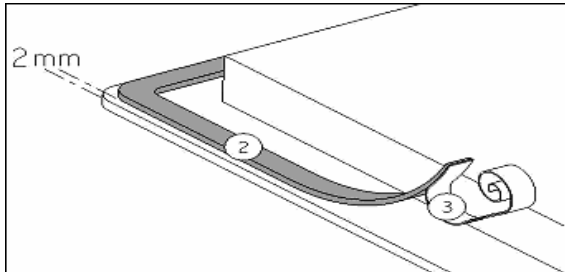


# INSTALLATION INSTRUCTIONS

The installation must be performed by a qualified electrical contractor. This contractor will take the entire responsibility of the installation. The installation has to comply with the legislation and the standards in force in your country.

## How to stick the gasket:

The gasket supplied with the hob prevents the intrusion of liquids into the cabinet below. Its installation has to be done carefully, as described below.



Stick the gasket (2) two millimeters from the external edge of the glass, after removing the protection tape (3).

## Fitting - installing:

- **Cut out sizes of the worktop:**

Reference	Cut-size
FCE905B1	850 x 490 mm

- **Ensure that there is a distance of 50 mm between the hob and the wall or sides.**
- The hobs are classified as “Y” class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. **On the other side, however, no unit or divider must stand higher than the hob.**
- The piece of furniture or the support in which the hob is to be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 75 °C.
- The mural rods of edge must be heat-resisting.
- Not to install the hob to the top of a not ventilated oven or a dishwasher.
- To guarantee under the bottom of the hob casing a space of 20 mm to ensure a good air circulation of the electronic device.
- If a drawer is placed under the work, avoid to put into this drawer flammable objects (for example: sprays) or not heat-resistant objects.
- Materials which are often used to make worktops expand on contact with water. To protect the cut out edge, apply a coat of varnish or special sealant. Particular care must be given to applying the adhesive joint supplied with the hob to prevent any leakage into the supporting furniture. This gasket guaranties a correct seal when used in conjunction with smooth work top surfaces.
- The safety gap between the hob and the cooker hood placed above must respect the indications of the hood manufacturer. In case of absence of instructions respect a distance minimum of 650 mm.
- The connection cord should not be subjected, after building-in, to any mechanical constraint (for instance constraint given by a drawer installed below).
- **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.

# ELECTRICAL CONNECTION

- The installation of this appliance and the connection to the electrical network should be entrusted only to an electrician perfectly to the fact of the normative regulations and which respects them scrupulously.
- Protection against the parts under tension must be ensured after the building-in.
- The data of connection necessary are on the stickers place on the hob casing near the connection box.
- The connection to the main must be made using an earthed plug or via an omnipolar circuit breaking device with a contact opening of at least 3 mm.
- The electrical circuit must be separated from the network by adapted devices, for example: circuit breakers, fuses or contactors.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the installation regulations.
- The inlet hose must be positioned so that it does not touch any of the hot parts of the hob or oven.

## Caution!

This appliance has only to be connected to a network 220-240 V~ 50-60 Hz.

Connect always the earth wire.

Respect the connection diagram.

The connection box is located underneath at the back of the hob casing. To open the cover use a medium screwdriver. Place it in the slits and open the cover.

Mains	Connection	Cable diameter	Cable	Protection calibre
220-240 V~ 50-60Hz	1 Phase + N	3 x 2.5 mm <sup>2</sup>	H 05 VV - F H 05 RR - F	25 A *

\* calculated with the simultaneous factor following the standard EN 60 335-2-6

## Connection of the hob

Setting up the configurations:

For the various kinds of connection, use the brass bridges which are in the box next the terminal

### Monophase 220-240V~1P+N

Put a bridge between terminal 1 and 2.

Attach the earth to the terminate "earth", the neutral N to terminal 4, the Phase L to one of the terminals 1 or 2.

**Caution!** Frequent loosening and screwing of the screws on the connection box risks damaging the efficiency of the tightness once screwed. It is therefore advisable to keep screwing and unscrewing to a minimum.  
Ensure that the cables are correctly inserted and tightly screwed down.

**We cannot be held responsible for any incident resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty earth connection.**

