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INSTALLATION AND OPERATING MANUAL CERAMIC COOKTOP

Label:

Code, Item name, s/n, Tech. data.

by

QE SRL

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To our clients

- ✓ **Congratulation on purchasing a ceramic cooktop.**
- ✓ **Do not use this appliance for the first time without having read these instructions entirely.**
- ✓ **Keep this manual carefully in order to consult it subsequently, or to let it use to someone else**
- ✓ **You can cook food directly on the pyroceram or with specific pots and pans such as a classic cooking top.**
- ✓ **This unit was built for cooking vegetables, meat, fish, or other similar foods. It is not suitable for other purposes of use.**

SAFETY AND WARNING REGULATIONS

Read up on security products and appliances in general. However, we want to let you know the following safety

- ✗ Connect the appliance only to the normal power supply network. The voltage and frequency must match up to the information given on its tag.
- ✗ To prevent accidents never use the same socket for more appliances at the same time.
- ✗ Be careful during the cooking to keep enough distance and not touch the hot surface to avoid burning.
- ✗ Never attempt to repair the equipment. Contact your nearest service center and use only original accessories otherwise you'll lose the security right.
- ✗ The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- ✗ Accessible parts may become hot during use. Young children should be kept away.
- ✗ If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- ✗ 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.
- ✗ Danger of fire: do not store items on the cooking surfaces.
- ✗ Don't use a steam cleaner.
- ✗ The appliance is not intended to be operated by means of an external timer or separate remote control system.
- ✗ 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 hazard involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision .

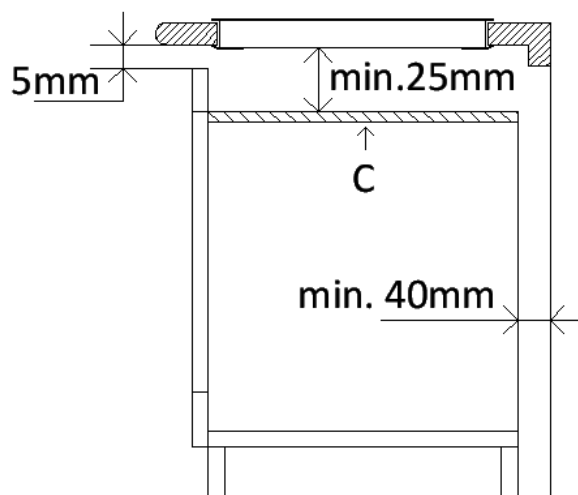
INSTALLATION INSTRUCTIONS

For the installer

- ✓ Read the following instructions before installation.
- ✓ Implement the appliance according to the laws and standards.
- ✓ Incorrect installation can cause damage to person, animals or things.
- ✓ Dispose packaging according to the rules for recycling.

PLACEMENT

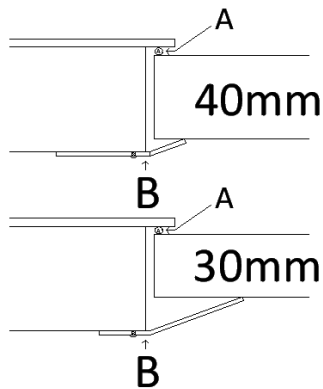
- The supporting surface must be perfectly flat and heat-resistant material at a temperature of 100° C.
- If the part under the appliance is accessible is required to mount a separator panel (represented by the letter "C").
- If you want to install the appliance on an oven, it must be fitted with a forced ventilation (fan oven).
- If you want to install the appliance on a dishwasher, you interpose a separator panel sealed between the two devices (represented by letter "C").
- All furniture located next to that the work plan should be at least 600mm away from the appliance itself.
- Always remember that good ventilation can prevent overheating of the areas around the appliance as shown below.



1. The cabinet must have the following measures:

900mmx510mm hole 885mmx495mm

2. Prepare sealant (in the packaging box) along the entire perimeter of the plan, represented in the key with letter "A".
3. Plug the appliance in the collection.
4. Secure the appliance to the work by 4 brackets (in the packaging box), shown in the diagram with the letter "B".



Any deformities caused by incorrect installation could affect the performance of the appliance.

ELETRICAL CONNECTION

The electrical connection for the hob and that of another appliance (oven , refrigerator, dishwasher, etc...) should be connected separately for both security reasons and for any subsequent maintenance or whatever.

At the bottom the appliance has terminal for connecting to different types of power supply.

The appliance has a cord already connected and ready for connection of single phase.

Voltage (V)	Frequency (Hz)	Wire connection	
220-240V 1+N	50-60Hz	Yellow/green	N L
230-240V 1+N	50-60Hz	blu brown	

CABLE CONNECTION TI THE POWER SUPPLY

- If the appliance is directly connected to the mains must be placed between the device and the network switch with a minimum opening of 3 mm. This switch should be easily accessible after installation.
- The outlet must be grounded and complies with applicable laws.
- The socket is able to withstand both the maximum power that the voltage of the appliance (as shown on the label).
- The socket is compatible with the plug of the appliance, possibly replace the socket or the plug but never use extensions or multiple.
- The cable must not be bent or compressed

THE COMPANY DISCLAIMS ALL RESPONSIBILITY ' IF THESE REGULATIONS ARE NOT RESPECTED.

FIRST USE KNOB

- Verify that the cooking top is perfectly intact
- Clean the hob with a mild detergent, using a non-abrasive sponge and dry.
- Dry the pyroceram hob.
- Select the desired plate
- Rotate the knob clockwise
- Adjust with the knob the value required between 1 and “MAX” but in the case of a double zone plates rotate to enable them to “EXT”

RESIDUAL HEAT INDICATORS

Each cooktop is fitted with residual heat indicator lights (knob) or symbol H (touch) which come on as soon as the elements begin to heat and stay on after the element has been switched off and the element has cooled to below 60°C.

CHARACTERISTICS OF PYROCERAM

- **It is very solid**, more than glass to which it looks like. Attention, however, do not load with excessive weight and avoid collisions with metal objects.
- **Resistant to heat and cold** as the most violent temperature range. Also the accidental fall of cold water on the hot surface causes no damage.
- **It is pleasant and easy to clean**

USE OF PYROCERAMIC

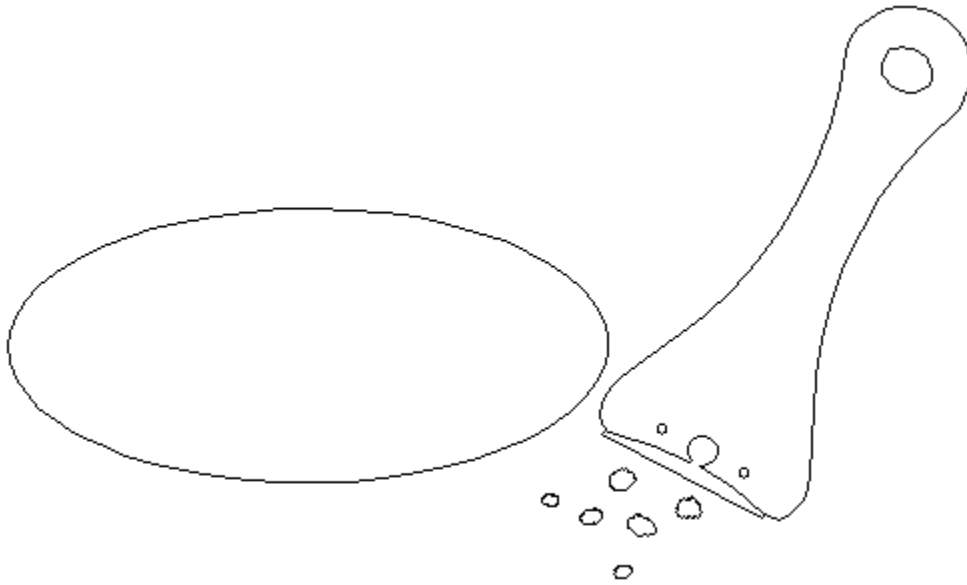
- With each use, verify that the bottom of dishes and cooking area are clean and dry.
- The rubbing of pots and pans on the ceramic plate with time can damage the surface.
- The cleaning of fruits and vegetables directly on the hob, provoke deposits that may cause scratches.
- Avoid that sugar solutions involuntarily pour because they are particularly harmful.
- Do not leave on the ceramic plate containers, especially plastic and aluminium that could melt upon contact with the warming up part.

CLEANING PYROCERAMIC PROCESS

- I. **All stains and deposits on the surface of the glass must be cleaned cold, except for the storage of sugar which must be removed when the hob is still warm (be careful not burns).**
- II. Use only products conceived for pyroceramic cooking top.
- III. If the application is light use a dry cloth.
- IÇ. **If the deposit is abundant** clean with a sponge and soapy water, then rinse and dry.
- Ç. **If the spot is resistant**, clean it with a sponge on the side of “ fiber saves nails ”and non-abrasive, using a specific product for pyroceramic.
- ÇI. **After each cleaning**, apply a specific product for pyroceramic, which will prevent the formation of new spots.
- ÇII. **In case of residue exceptionally hard to remove**, place a damp blotting paper over the residue of the surface when it is still warm and wait for the steam soften it. After cleaning with a damp cloth and with a scraper, then lather, rinse and dry.
- ÇIII. **Do not use corrosive detergent and / or silicone.**
- IE. **Do not use sprays to clean the oven.**
- E. **Do not use sponges particularly abrasive.**

CLEANING SCRAPER FOR GLASS CERAMIC COOKING SURFACES

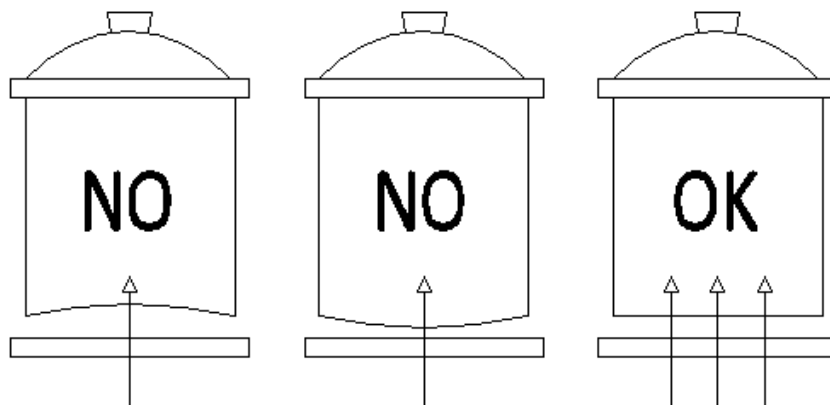
- a. Remove any burn-on deposits or spilled food from your ceramic cooktop surface with a suitable scraper
- b. Scratches may occur as a result from daily use. This will however not affect your cooking result.
- c. Take care when using the scraper-danger of injures-.
- d. Keep out of reach of children!



INFLUENCE OF THE PAN

The condition of the pan, especially the bottoms, greatly affects the speed and economy of the cooking process.

- Pans should be equal to or just larger than the hot plate diameter.
- Pans must have flat, thick, solid bottoms.



✓ *It is worth investing in good quality cookware*

DISPOSAL OF PACKAGING

The disposal of packaging must be done by dividing the different types of material (cardboard, plastics, etc. ...) and placed them in special containers in order to be able to recycle.

DISPOSAL OF HOUSEHOLD APPLIANCES USED

Do not dispose of household appliances in the bins of municipal solid waste, but deliver them to an island green where they will be disposed properly.