

30 cm / 60 cm
Vitroceramic Built-in Hob
Manual

1 Introduction..

Please before you start using your hob.
Read this guide thoroughly!

Customer,

We want your hob which has produced a meticulous quality control in modern facilities, to offer you the best efficiency.

For this reason, we request that you read this entire booklet carefully before using your hob and keep it as a reference.

This guide...

It will help you to use your hob quickly and reliably. Read the manual before installing and operating your hob.

Be sure to strictly comply with the information regarding safety, in particular. Keep the user manual in an easily accessible place as you may need it later.

Also, read the other documents comes with the hob. Note that this guide may also apply to other models. Differences between models are clearly highlighted in the manual.

Some symbols and their explanations

The following symbols are included in the user manual.



Important information or useful tips on usage.



Warning against dangerous situations in terms of life and



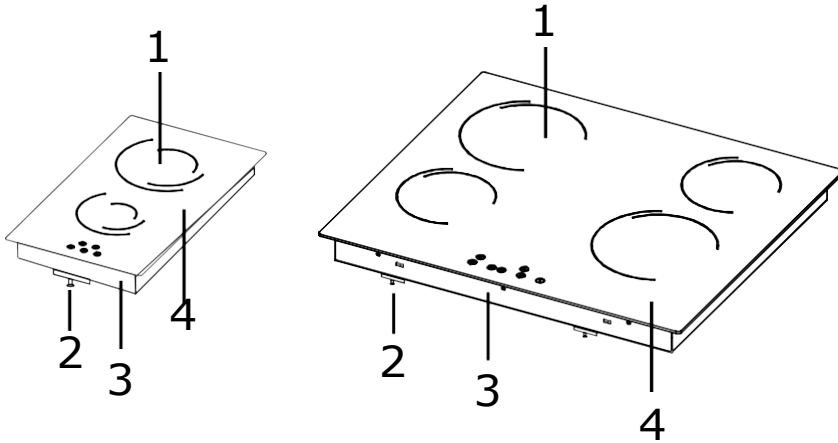
property safety.

Warning against electrical voltage

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3 Technical Specifications



1. Vitroc ceramic hob zone
2. Mounting clamp
3. Bottom cover plate
4. Vitroc ceramic surface table

Figures and designs in the picture are for visual explanation purposes. Actual image may differ.

External dimensions (60 cm)	60 cm	30 cm
Width	590 mm	290 mm
Depth	510 mm	510 mm
Height	67 mm	62 mm

Mounting dimensions	60 cm	30 cm
(*)Width	560 mm	270 mm
Depth	490 mm	490 mm

Technical Specifications	60 cm	30 cm
Operating voltage	180-250V 50-60Hz 380-415V 2N - 50Hz	180-250V 50-60Hz
Operating temperature	T105	T105
Display Technology	LED	LED
Key technology	Capacitive touch	Capacitive touch
Power consumption in the off state	< 0,5 W	< 0,5 W

Your hob

The cooking zones are marked on the Vitroceramic glass surface according to the models.

30 cm			MODELS					
Wattage	Diameter	Shape						
1200	140mm	Single (<i>HI-LIGHT</i>)	X					
1800	170mm	Single (<i>HI-LIGHT</i>)	X					
Total power			3000 W					

60 cm			MODELS					
Wattage	Diameter	Shape						
1200	140mm	Single (<i>HI-LIGHT</i>)	X	X				
1800	170mm	Single (<i>HI-LIGHT</i>)	X	X				
Toplam güç			6000 W					

4 Safety Warnings

Take care of yourself, your family and your friends.



This cooker is not intended for use by unsupervised children and people who are not capable.

Attention should be paid to children when around hob. They should be prevented from playing with the stove.

UYARI: In case of cracks on the glass ceramic surface due to any impact, disconnect the hob from the grid immediately to avoid the risk of electric shock. Then contact the authorized service.

Before you can make your hob ready for use, first prepare the area where it will be instal.

* If the hob will be place on a cabinet a barrier must be placed. See assembly/installation instructions for this.

* **The installation and electrical connection of the hob should only be made according to the described instructions. Have the necessary work done by a licensed plumber/electrician. Then call the Authorized Service.**

* Surfaces become hot during use. Do not touch hot surfaces during use.

* Do not store items that children will want to play on the stove.

* Take very strict supervision during cooking.

* While frying in the oil pan, you should stand by the stove, because splashing hot oil can easily catch fire. Never attempt to extinguish burning oil with water (risk of flashing!). Cover ignited flames with wet towels, cut off contact with the air, and keep windows closed!

* Make sure that all control parts of the hob are closed after use.

Take care of your stove and your home.

* Clean your hob regularly after each use.



* **Before cleaning, the stove must be disconnected from electricity and cool.**

* Since the surface of the hob will be very hot, it should be cleaned appropriately and carefully as soon as any splashes occur. Splashes remaining on the surface after cooking must be thoroughly cleaned before cooking the hob again.

* Do not use bleaching products, harsh abrasives or chemical cleaners for cleaning.

* Do not keep any flammable materials near the hob because the sides of hob will be hot during use.

* Do not place flammable and plastic items on or near the hob, and never place wet cloths on the hob to dry.

* If there are no pans/pots on the hobs, do not leave the hob on for a long time.

* Make sure that the handles of pans and pots do not catch fire, break or get hot due to the side burners.

* Do not use water to extinguish burning oils.

* Do not heat unopened cans because cause the pressure can be increase or can be burst.

* Do not use a traditional frying pan with a round bottom. Use flat-bottomed ones.

* Do not use steam cleaners to clean hob.

* For the health of your eyes, do not look into a running halogen (glowing) cooker.

* Color changes may occur over time due to excessive temperature on the surfaces of stainless steel model hobs.

Important Safety Information



This hob complies with the latest technology on the market and the associated safety requirements.

However, correct use of the device is essential to avoid damage and accidents. In addition to the following information, please also consider other information in the rest of this manual.

* Do not operate the hob if there are visible damages such as cracks or separations on the surface of the ceramic glass plate. In such cases, please call the Authorized Service.

* Do not try to make any changes or repairs on the hob, especially by using tools (screwdrivers, etc.).

Only a specialist who has been trained about this hob can carry out repairs, especially on electrical parts. Improper repairs can cause serious accidents, damage and malfunctions.

In case of malfunction of the hob (before contacting the authorized service), please review the information in the section titled "Warranty provisions". Please call the relevant departments when necessary.

Use:

* * Persons who are incapable or mentally handicapped and who, due to inexperience or lack of knowledge, or not have the skills to use the hob, can only use this hob under strict supervision. This condition also applies to children..

* Ceramic glass cooking surface is designed and manufactured for domestic use only for food and meal preparation. When improper use of the hob, using for other purposes or not use correctly liability can't be accept.

* Do not use this stove to heat the room. As soon as a functional problem is detected or cracks appear on the ceramic glass surface, for example due to excessive mechanical effects, the use of the hob must be stopped immediately. Turn off the hob and disconnect the electrical connections (by loosening the fuses or turning off the relevant automatic switches).

* Connection cables of electrical appliances must not come into contact with hot cooking zones or cookware. Otherwise, the electrical insulation of the cables may be damaged and pose a danger.

Ways to protect the ceramic glass cooking surface from damage

The ceramic glass surface is not sensitive to heat (up to 650°C) and temperature fluctuations and is unbreakable and scratch-proof to a certain extent.

However, please follow the below to avoid any damage:

- Never pour cold water on hot hobs.
- Do not step on the ceramic glass plate.
- Sudden stresses, such as the impact of a salt shaker falling, can be critical. Therefore, do not place such objects above the hobs.
- After each use, make sure that the bottom of the cookware and also the surfaces of the cooking compartments are clean and dry.
- Always lift cookware off the hob and do not drag it in such a way as to scratch the ceramic glass surface or abrade or break the decor.

- Do not peel vegetables on the hotplate surfaces. Sand particles falling from vegetables can scratch the ceramic glass plate.
- Do not use hotplates as storage places; especially do not lay flammable materials such as cardboard or plastic on the hob. Objects such as tin, zinc or aluminum (as well as aluminum foils or empty coffee pots) can melt on hot cooking surfaces and cause damage..
- Make sure that sugary foods or fruit juices do not come into contact with the hot cooking zones. The ceramic glass surface can be stained by them. In case of any overflows, wipe them immediately, even if they are still hot.
- Do not place hot pots or pans on the hob frame.
- Do not allow any water to get into appliance during cleaning, any water leakage into the hob can cause damage. Therefore, you should only use damp cloths. Never spray water on the device and avoid using steam cleaners.

About Disposal of the Device:

- Please sort device packaging materials for recycling and hand over to a municipal waste collection facility. Packaging materials are not children's toys.
- Mains electrical connections of devices with fixed energy connection (without plugs and directly) must be disconnected by a licensed electrician.
- Make the device inoperable before disposal. Cut off the mains cable (after unplugging) or any other loose connection cables on the device.
- Make sure the device is

properly disposed of.

Natural ventilation is extremely important for the correct operation of the device and for your safety.

Prolonged heavy use of the appliance may require extra ventilation, such as opening a window, or the use of a fixed mechanical ventilation system, such as an extractor fan or oven hood that expels the air inside.

Food Hygiene

- Make sure meat and poultry are completely defrosted before cooking.
- Check if the food is fully cooked and hot.
- Always refer to qualified service technicians for service.

Important note for asthma patients

Protective coatings must be burned before first use. Some smoke will come out, but this is normal.

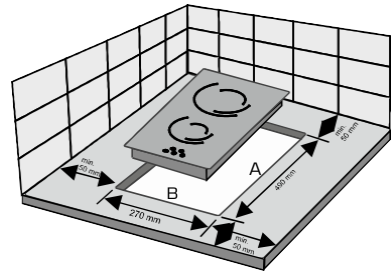
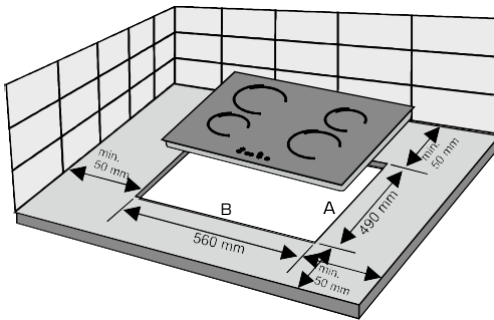
Make sure the room is well ventilated during the combustion process. Avoid breathing vapors directly during this process.

5 Preparation and assembly

Installation of Built-in Cooker

This built-in hob is designed to be placed in a space above the worktop. It may only be installed by trained personnel. The mains connection of the device must be made by a licensed electrician. In this regard, the safety precautions and technical connection conditions set by the local electricity company should be applied.

An all-pole disconnector with a contact gap of at least 3 mm (screw fixing devices, grounded conductor switch, main switch) must be installed in the grit of your house. The distance from the high side wall to the corner of the cavity must be at least 50 mm. If you are going to place an oven under the hob, there must be ventilation.



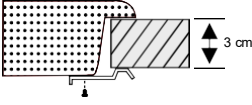
	A	B
30 cm Vitroceramic Hob (mm)	490	270
60 cm Vitroceramic Hob (mm)	490	560

In addition to these, you can also mount your hob as shown in the figure with the mounting clamp provided. The use of the mounting clamp may differ depending on the model of your device.

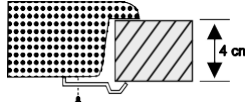
Using the mounting clamp

(For models with mounting clamps)

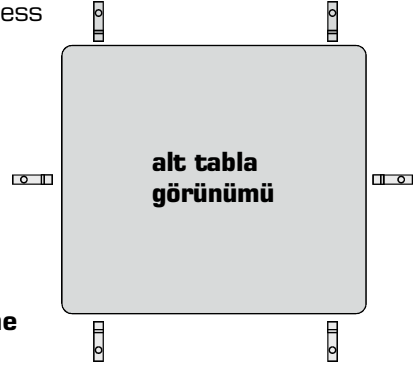
1. If countertop thickness 3 cm



2. If countertop thickness 4 cm ise



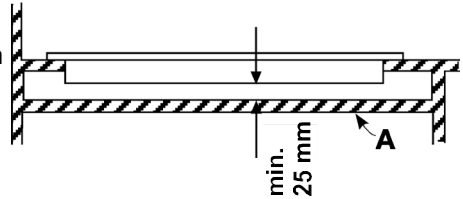
In this alternative, the mounting bracket will be screwed through the second hole.



If your bench thickness is less than 3 cm, place a piece of wood between the mounting clamp and the bench to close the gap.

1. Properly prepare the bench surface.
2. Remove the sealing gasket from its packaging.
3. The sealing gasket supplied with the packaging must be adhered to the glass frame from the lower surface, for appropriate the installation of your hob.
4. Center the device in the workbench.
5. Tighten the screws of the springs on the bottom of the device to secure the device in place.

Caution: When mounting the hob on a cabinet, there should be at least 25 mm between the surface of the cabinet (A) and the bottom surface of the hob as shown in the figure. This is not required if mounted above a built-in oven.



For example, if it is mounted on top of a drawer and its underside can touch the drawer, this part must be covered with a wooden sheet.

Electrical connection

- Do not connect the device to the grid without removing all packaging and transport protectors.
- Before your device is connected to the mains, check whether the voltage and frequency specified on the type plate match that of the mains electricity.
- Before applying to the authorized service, ensure that your home's electrical installation is ready for connection.

This device should only be installed by a licensed electrician.

Warning!

The device must be grounded.

If the mains cord is damaged, it should only be replaced with a connecting cord from an authorized service centre.

For insulation safety, this cable must be a maximum of 2 meters.

- The mains connection cable must be passed through the cable clamp.
- The mains connection cable must be routed away from the device.
- Mount your product so that the electrical connection (socket, plug) is easily accessible after installation.

Grill Section

Optional heating of the internal cooking compartment



A or

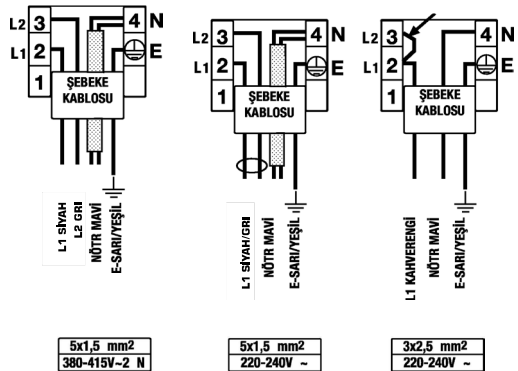
A and B together or

A, B and C together

Our company cannot be held responsible for any damage caused by the use of your device without an earthed socket. The electrical connection of the device must be made with the original cable or the technically equivalent H05RRF 3G 2.5 or H05RRF 5G 1.5 cable..

• • If a cable is supplied with your device, the connection method is as follows:

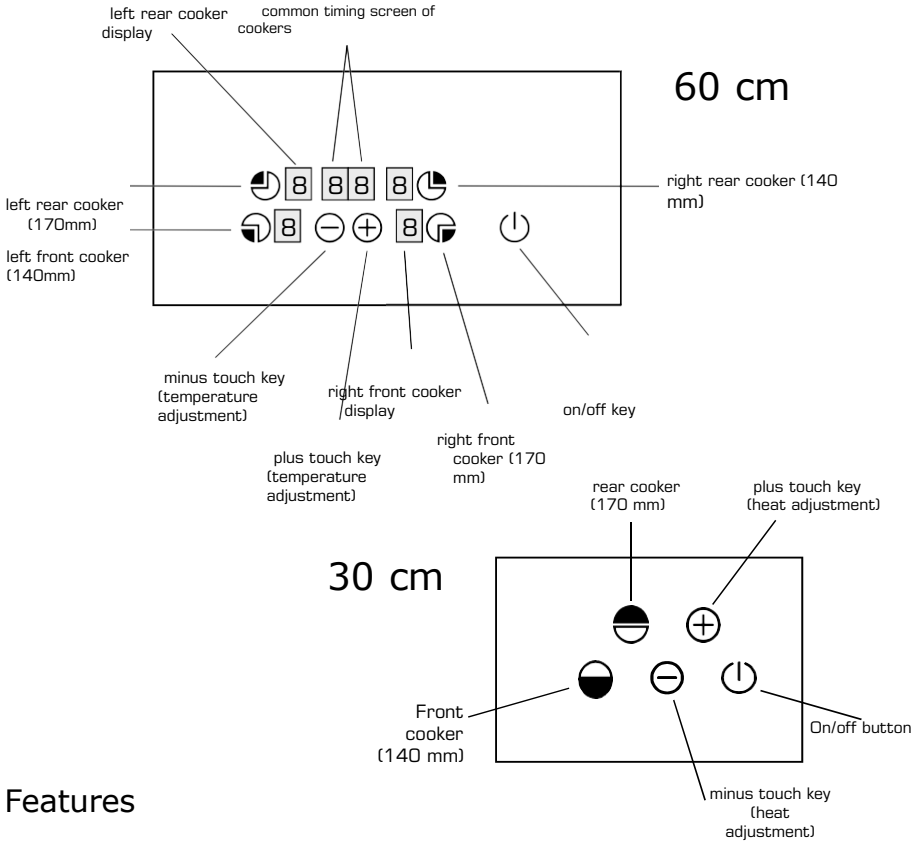
- Brown (3x2,5), black/gray (5x1,5) : to the current carrying cable
- Blue to neutral line 
- Yellow/green to ground connection 






Single cooking zone

6 Operating the Cooker

Controls and Displays



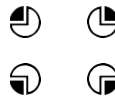
Features

-  **Main button - ON/OFF Key**
-  **Set heat/Timer increase**
-  **Heat setting/Timer decrease**

Note:


* This device is controlled via the touch control unit. If your touch control unit has a timer, each action is confirmed by an audible signal. Always keep control panels clean and dry. Moisture and dirt can cause functional problems.

Hotplate (cooking zone) Selection keys




•Graphics and figures are for illustrative purposes only. Actual image or functions may differ.

Turning on the hob

Touch power key at control panel  for 1 second. Hotplate screens light up. The hob is now ready for use. You can turn on different hotplates within the next 10 seconds.

If there is no operation within 10 seconds, the hob will automatically return to standby mode.

Main on/off button 
If pressed for more than 2 seconds, the hob turns off and returns to standby mode.

Choosing The Hob (Cook section)

Each cooking zone has 9 adjustable cooking levels. And these levels are shown on the 7 segment display of the relevant cooking zone. In addition, there is a level with "u" display on the screen, which we can call the keep warm function, between the "0" level and "1" level of each cooking zone. The heater on percentage of this step is 2.5%. If the desired cooking zone is turned off (showing level 0 on the assigned screen), select it by touching the on/off button [Zonex] of the compartment you want to select for approx. 0.3 s. The relevant screen of the selected cooking zone continues to glow brightly, while the screens of other cooking zones light up slowly. Touch the [+] or [-] button to set the cooking level. The cooking level can be adjusted to a maximum of 9 levels.

As soon as the desired cooking level is set other than 0, the cooking zone starts to operate. If the cooking level setting keys are not pressed within 10 seconds, the setting mode is automatically exited. When the setting mode is exited, all cooking zone screens start to glow at the same brightness. While a cooking zone is operating, the cooking level can be changed again with the on/off button [Zonex] of the relevant compartment.

Step	Relay Loop Period	Relay Off Time (sec)	Percentage of operating(%)
U	65	63.3	2.50
1	65	62.4	4.00
2	65	59.8	8.00
3	52	43.7	16
4	52	40.6	22
5	52	39.5	24
6	52	35.4	32
7	52	28.6	45
8	52	18.6	64.5
9	52	(-)	100

When entering the setting mode, the current cooking level is displayed brightly and the level is adjusted with the [+] or [-] buttons. Regardless of the cooking level, all heating zones can be turned off by touching the [On_Off] button for about 0.5 seconds. While the cooking levels are active, the heaters turn on and off continuously in order to automatically adjust the current heat according to the level level. The table for this is given below.

Turning off the hob

To turn off a cooking zone, the cooking level setting is entered by pressing the selection button of the relevant zone. Then, by pressing the [-] key, the cooking level is reduced until it reaches "0". If no key is pressed, the setting mode will end after about 10 seconds. If the switched off cooking zone is hot, "H" and "0" are displayed consecutively on the relevant display, and "0" if it is hot.

Turning off all cooking zones: All cooking zones can be turned off at any time by pressing the [On_Off] key for about 0.5 seconds. When all cooking zones are turned off, "H" appears on the screens of the hot cooking zones, while the non-hot cooking zones are not displayed. 7th key is Key lock. It is used to prevent children from activating the stove and creating a dangerous situation. While the key lock is active, the hob cannot be used. While the key lock is active, key presses other than deactivating the lock are not accepted. After pressing the [-] button for about 0.3 seconds, the cooking zone is activated or deactivated by pressing the [Zone1] button at the same time. When active, "L" is displayed on all screens. Even if the system is turned off and on again by pressing the [On_Off] button while the key lock is active, it is necessary to deactivate the key lock in order to activate the cooking areas. The key lock is not kept in memory during power cuts. 8.

Cooking Surface Temperature Warning and Table Indicates that the glass surface is hot and should not be touched. When the cooking zone is turned off after the cooking zone is turned on, the "H" warning is displayed. If the relevant cooking zone is off but the hob is on, "0" and "H" are displayed consecutively. If the hob is turned off, for the time specified on the relevant cooking zone screen "H" is displayed.

The glass temperature of the cooking zone is calculated depending on the selected cooking level and the on/off time of the relays. If the mathematically calculated approximate temperature is above the safe zone (> 60°C) when the cooking zone is turned off, "H" is displayed on the screen.

Turning Off Timer

First, the relevant cooking zone is selected. After the cooking zone is set to the desired level, the timer setting mode is entered by pressing the [+] and [-] keys for about 0.5 seconds. The time can be increased by pressing the [+] key within 10 seconds, and the time can be decreased by pressing the [-] key. The duration can be increased up to a maximum of 99 minutes. If no button is pressed for 10 seconds, the set time becomes active. As long as the off timer is active, the timer led of the relevant eye flashes. When this mode is active, at the end of the set time, the cooking zone level becomes "0" and the alarm sounds. The alarm can be canceled by pressing any key. If no button is pressed, the screen of the relevant region turns off after 10 seconds. (The "H" will appear because it will be hot in the relevant area.) and after 1 minute the alarm sound will stop. However, "00" on the timer screen and the relevant cooking zone led on the timer continue to flash. To cancel before the set time expires, the time can be set to 00 by entering the timer mode, or the timer will be canceled when the cooking zone level drops to 0. A separate timer can be set for each cooking zone. 1 minute before the shutdown, the second countdown from 59 is shown on the screen.

Turning off the hob

Alarm Timer

While any cooking zone is not in the setting mode; Pressing [+] and [-] key for about 0.5 s will enter the alarm timer. The time can be increased by pressing the [+] key within 10 seconds, The time can be reduced by pressing the [-] key. The duration can be increased up to a maximum of 99 minutes. If no button is pressed for 10 seconds, the set time becomes active. When this mode is active, the alarm will sound at the end of the set time. The alarm can be canceled by pressing any key. The alarm continues even if the hob is turned off. To cancel before the set time expires, the timer mode can be entered and the time can be set to 00.

Error Codes

An error is displayed when a situation occurs that prevents the device from operating normally. The device enters the error mode and is canceled if there is an ongoing cooking. A total of 4 error codes are reported:

Safe Shutdown

If any cooking zone is activated and no changes are made to the relevant cooking zone for a certain period of time, the relevant cooking zone is automatically turned off for safety reasons. The maximum amount of time a zone can operate depends on the selected cooking level. The cooking zone safe shutdown table is given below.

Cooking Level	Max. Time on(hr)
u	2
1	6
2	6
3	5
4	5
5	4
6	1.5
7	1.5
8	1.5
9	1.5

Error Code	Error Explanation	Possible Cause of Error
Er03	Constant key press error.	Water or cooking utensils may have gotten on the control panel.
Er22	Continuous key press error, if the press takes longer than 30 seconds.	Short circuit or processor failure.
Er36	NTC error	NTC sensor error.

Er01	Power module error	There may be a fault in the mains frequency or the power module.
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Cleaning

Before starting the cleaning, make sure that the electrical connection is disconnected.

- Do not use all buttons before turning the device back on.

Make sure it is in the OFF position.

- The hob should be reasonably cool before cleaning.
- Choose one type of cleaning material, as different cleaning materials may produce different results and damage the surface of the hob.

3. Dry the ceramic surface with a dry and soft cloth.

- Do not use scouring pads, abrasive powders, detergents or bleach-based cleaning agents as these can damage the surface.
- You can use a ceramic hob scraper (available from Stores) to remove food splatter and stubborn stains on the ceramic surface.

You should use a damp cloth to clean the outside of the hob.

Things to consider before first use;

* Insulation in electrical products, first start-up materials and oil on the electric hob An odor will be emitted due to the burning of the layer. The electric cooker must be operated for 30 minutes in a certain position.

* It is dangerous for safety to have covers and curtains nearby while cooking on the stoves. flammable.

* In order to get the most efficiency from the stoves, pots of the appropriate diameter with a flat bottom should be used. Inappropriate pots will waste energy.

Protection of the ceramic hob

The ceramic glass surface is hard enough to withstand daily use and is flat for easy cleaning.

- When you see any cracks on the ceramic glass surface, disconnect the device from the mains immediately.
- Keep children and animals away from hot surfaces.
- To prevent the hobs from getting dirty, make sure that the bases of the kitchen utensils used and the hob surfaces are clean and dry before use.

Never use sharp tools, abrasive cleaners or detergents for cleaning.

Use a suitable washing liquid for dry hard soiling. Clean them every day to prevent burning of dirt and negative conditions such as smoke, bad smell.

1. Always wipe completely with a cloth dampened in clean water and freed from excess water. (because residues may damage the ceramic glass surface the next time the hob is used).

2. Dry the surface with a dry soft cloth.

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2. Dry the surface with a dry soft cloth.

- Do not use scouring pads, abrasive powders, detergents or bleach-based cleaning agents as these can damage the surface.
- You can use a ceramic hob scraper to remove food splatter and stubborn stains on the surface.
- Do not use surfaces for food preparation, for example cutting bread, chopping vegetables or slicing fruit.

- • Rubbing or dropping sharp-edged utensils onto surfaces can cause damage.
- Do not put plastic, aluminum, etc. to surfaces.
- If there are melted substances on the surface, wipe them immediately with a hob wiper.
- Never use a dish cloth or sponge to clean the ceramic hob.

Types of pans, selection of pots

When choosing pots, choose those with handles that can be easily held and not heated. Avoid using pots that are not stable and can easily tip over. Pots that cannot be easily moved when filled can also be dangerous. Only use flat-bottomed pots or pans. For maximum efficiency and safety, use the recommended size pans for each hotplate. Use pots that can hold the food to be cooked, so you avoid overflows and unnecessary cleaning.

- Do not put the pot covers on the hotplates.