



USER'S MANUAL COOKER HOB

VITROLINE HI-LIGHT

## **Dear customer**

The built-in glass-ceramic cooker hob is intended for domestic use. Our products are packaged using eco-compatible materials that can be recycled, disposed of or destroyed.

For this reason, we have appropriately indicated the materials comprising the packaging. Should the appliance no longer be needed, dispose of it responsibly so as to not harm the environment. Deliver it to a specialised waste disposal facility.

## **Operating instructions**

The operating instructions are intended for the consumer. They describe the appliance and its operation. The instructions refer to several types/models of appliances, and may therefore describe functions that your appliance does not possess.

## **Electrical connections**

Electrical connections must be carried out as outlined in the chapter "Connection to the mains electricity" and in compliance with the regulations in force. Connection operations must be carried out by qualified personnel only.

## **Rating plate**

The rating plate containing basic appliance data is located on the underside of the appliance.

## **Protection against the risk of fire**

The appliance may be installed adjacent to a taller cabinet on one side, and next to a cabinet of equal height on the other side.

*The manufacturer is committed to constantly improving the product. For this reason, the text and illustrations appearing in this manual may be subject to change without prior notice.*

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## **IMPORTANT** **WARNINGS**

Installation of the appliance and connection to the mains electricity must be carried out by qualified personnel only.

- Several parts of the appliance heat up during use. Keep children away from the appliance and warn them of the risk of burns.
- Overheated fat can easily ignite. Be extremely careful when preparing dishes that require the use of bacon fat or oil (e.g. chips).
- Do not operate the cooking zones without any pots on them.
- Do not use the appliance to heat the room.
- The glass-ceramic surface must not be used as a worktop. Sharp objects may scratch the cooker hob surface.
- Do not place objects such as knives, forks, spoons or lids on the glass-ceramic cooker hob as they may overheat.
- It is forbidden to prepare dishes in plastic or aluminium containers. Do not place plastic or aluminium objects on the glass-ceramic hob when its surface is hot.
- Be careful that the power cord of other appliances does not come into contact with the hot cooking zones.
- Do not store objects sensitive to heat variations below the appliance (e.g. detergents, spray cans, etc.).
- Do not use the glass-ceramic hob if the surface is broken or cracked. If you notice any defects, disconnect the appliance from the power supply immediately.
- In the event of malfunctions, unplug the power cord and contact the Technical Assistance Service.
- Do not clean the appliance using steam cleaners or high-pressure devices.
- The appliance is manufactured according to the safety standards in force; however, we do not recommend that the appliance be operated by persons with reduced physical, motion or mental capabilities, or by inexperienced or untrained persons. The same advice applies to use of the appliance by minors.



**This appliance is marked in conformity to the specifications of European Directive 200/96/EC regarding waste electrical and electronic equipment.**

**The relative symbol appearing on the product or packaging indicates that the product must not be treated as normal household waste, but must be taken to an appropriate waste collection facility for the recycling of electrical and electronic equipment.**

**Proper disposal of the product helps to prevent potential negative effects on the environment and health that may otherwise arise. For more detailed information on how to recycle this product, please contact the relative municipal department, local waste disposal service or the dealer from which the product was purchased.**

## **Prior to first use**

The glass-ceramic surface must be cleaned with the aid of a damp sponge and dish soap.

Do not use aggressive and abrasive detergents, pot scrubbers and stain or rust removers.

## **Important warnings**

- Do not operate the cooking zones without any pots on them. Do not use the appliance to heat the room!
- Make sure that the cooking zones and pots are always clean and dry, so as to ensure optimal heat transmission and to avoid damaging the glass-ceramic surface.
- Overheated fat can easily ignite. Be extremely careful when preparing dishes that require the use of bacon fat or oil (e.g. chips).
- Do not place wet pots or steamy lids on the cooking zones. Dampness damages the cooking zones.
- Do not leave warm pots to cool on cold cooking zones (i.e. that have been inactive) as the condensation that forms underneath the pot accelerates corrosion.

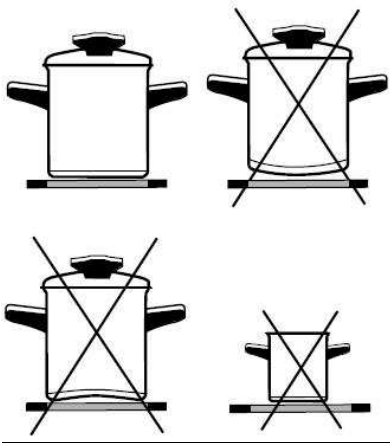
### **Important warnings concerning the glass-ceramic surface**

- Although the glass-ceramic cooker hob reaches the pre-set temperature very quickly, the surrounding surface remains cold.
- The cooker hob resists temperature variations.
- The cooker hob can withstand knocks and will not be damaged by positioning pots with added force.
- Do not use the glass-ceramic surface as a worktop. Sharp objects may scratch it.
- It is forbidden to prepare dishes in aluminium or plastic containers on hot cooking zones. Do not place any plastic or aluminium object (e.g. aluminium foil) on the glass-ceramic surface.
- Do not use the glass-ceramic hob if the surface is broken or cracked.

Pointed objects that fall on the glass-ceramic hob may cause the latter to break. The effects may appear immediately or at a later stage. If you notice any visible cracks, disconnect the appliance from the power supply immediately.

- If sugar or foodstuffs with high sugar content fall on the hot cooker hob, clean the surface immediately.

## **Pots**



### **Suggestions on the use of pots**

Use high-quality pots with a straight and stable base.

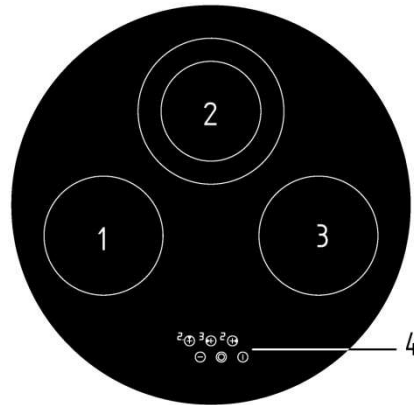
- Heat transmission improves if the diameter of the pot base matches that of the cooking zone, and by placing the pot in the centre of the cooking zone.
- Follow the suggestions of the pot manufacturer when cooking in heat-resistant glass pots or porcelain pots.
- Pressure cookers must be supervised until they reach the right pressure. The cooking zone starts functioning at maximum power then after a while, lower the heat setting using the appropriate sensor on the basis of the pot manufacturer's indications.
- Make sure that the pressure cooker and all other pots contain enough liquids during cooking, as cooking with an empty pot causes overheating and damage to both the pot and cooking zone.
- Heat-resistant glass pots with flat base may be used on the glass-ceramic hob provided their diameter matches that of the cooking zone. Pots with larger diameter may crack due to thermal tension.
- Follow the indications of the pot manufacturer when using special pots.

- When cooking with light-coloured pots (e.g. light-coloured metal) or pots with thick bases, boiling point will be delayed by a few minutes (up to 10 minutes). We recommend using pots with dark and flat base for boiling large amounts of water.

## **Energy saving**

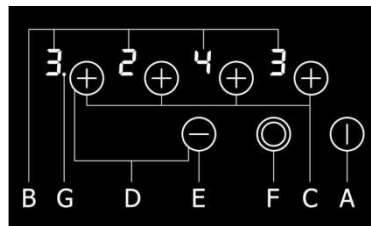
- Do not use clay pots as these may scratch the glass-ceramic surface.
- The diameter of the pot base must match that of the cooking zone. Using pots that are too small causes energy wastage and may damage the cooker hob.
- Use the lid if compatible with the type of food preparation.
- The pots must be suitably sized according to the amount of food being cooked. Preparing small amounts of food in large pots is a waste of energy.
- Foodstuffs that require long cooking times may be cooked in pressure cookers.
- Cook potatoes and the various types of vegetables using little water: the food will cook well, provided the pot is always properly covered with the lid. Once the water reaches boiling point, lower the heat setting to a level that ensures slow boiling.

## HOB MODEL □"7316-000□"



1. Front left Hi-Light cooking zone
2. Rear central Hi-Light cooking zone
3. Front right Hi-Light cooking zone
4. Cooker hob control unit

### Cooker hob controls



- A. Cooker hob on/off sensor
- B. Heat setting or residual heat indicators
- C. Cooking zone on/selection sensor (+)
- D. Safety lock/child safety device on/off sensor
- E. Sensor (-)
- F. Dual circuit sensor
- G. Indicator signalling the additional heating circle

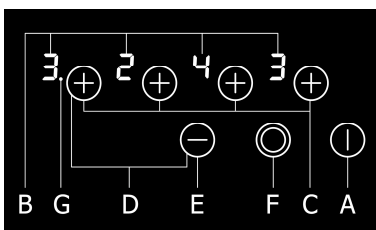
### Cooker hob operation

- All the indicators light up (for an instant) when the cooker hob is turned on. The cooker hob is ready for use.
- The cooker hob is equipped with electronic sensors that turn on if the relative surfaces are touched for at least 1 second.
- A buzzer sounds every time the sensors turn on.
- Do not place any objects on the sensor surface (error signal). Make sure that the sensor surface is always kept clean.

### Turning the cooker hob on

- Touch the on/off sensor (A) for at least 1 second. The cooker hob activates and »0« appears on all the heat setting indicators (B).
- The subsequent operation must be effected within 20 seconds or the cooker hob will turn off.

### Turning the cooking zones on



- If the cooker hob was turned on with the on/off sensor (A), the desired cooking zone can be selected within the next 20 seconds.
- When pressing the sensor (C) for the desired cooking zone, the corresponding display visualises heat setting »0«.
  - Pressing sensors »+« (C) or »-« (E) allows for selecting heat settings 1-9.

**Pressing and holding sensors »+« (C) or »-« (E) automatically decreases or increases the heat settings. This can also be done by touching the corresponding sensors individually and modifying the heat setting by a single level each time.**

**The settings can be adjusted only for the selected cooking zone. The display will visualise the symbol »0«, or „H“ if the cooking zone was previously heated (see paragraph relative to residual heat).**

**Turning the cooking zones off**

**Turning off the cooking zone before cooking is completed allows for saving energy by using the residual heat to complete cooking.**

- The selected cooking zone must be activated.
- Press the on/off sensor »-« (E) to lower the heat setting to »0« and after 10 seconds, the cooking zone will turn off.

**Fast turning off**

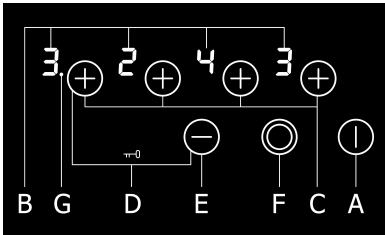
- The selected cooking zone must be activated.
- The cooking zone turns off by simultaneously pressing sensors (+) and (-) (C and E respectively).

**Turning the cooker hob off**

The cooker hob can be turned off at any time through the on/off sensor (A).

**Safety lock / child safety device**

Activating this safety lock prevents use of the hob or cooking zones. The safety lock also functions as a child safety device.



**Activating the safety lock**

- Turn off all the cooking zones (heat setting □"0").
- Press sensor (A) to turn on the cooker hob (if turned off). The »0« symbol lights up on all the displays.
- Simultaneously press sensors D and +/- . After the buzzer sounds, press sensor »+« again. All the displays will visualise the symbol »L«, which disappears after 20 seconds. The safety lock/child safety device is activated.

**Deactivating the safety lock**

- Press sensor (A) to deactivate the safety lock. All the displays will visualise the symbol "L".
- Simultaneously press sensors D and +/- . After the buzzer sounds, press sensor »-« again. The safety lock/child safety device is deactivated.

**Residual heat indicator**

The glass-ceramic hob is equipped with a residual heat indicator "H". Once the cooking zone is turned off, the symbol "H" lights up on the display to indicate the presence of residual heat, which can be used for warming or thawing foodstuffs.

Once the □"H" symbol disappears, the cooking zone will not have cooled down completely.

Beware, risk of burns!

**Engaging/disengaging the dual circuit**

- After activating a certain cooking zone (C) (the heat setting must be above zero), the dual circuit is automatically engaged.
- The external circuit - if disengaged - relevant to an activated cooking zone (the heat setting must be above zero) can be engaged by pressing the dual circuit button (F). A dot (G) adjacent to the relevant cooking zone appears once the dual circuit is engaged.
- Pressing the dual circuit button (F) re-engages the external circuit. This can be done at any time.

**Time limit device**

In order to ensure greater safety during operation, the cooker hob is equipped with a time limit device (for each single cooking zone). The operating time depends on the last heat setting selected.

If the heat setting is not modified for a long period, the cooking zone turns off automatically after a certain period of time that depends on the selected heat setting (see table below).

Heat setting	1	2	3	4	5	6	7	8	9
Maximum time (h)	6	6	5	5	4	1,5	1,5	1,5	1,5

## **Safety function and error signals**

The cooker hob is equipped with sensors to protect it against overheating. If overheating occurs, the cooking zones closest to the control panel turn off.

<b>ERROR CODE</b>	<b>ERROR DESCRIPTION</b>	<b>SOLUTION</b>
<b>ER03 + CONTINUOUS BUZZER</b>	Continuous activation of the sensors (BUTTONS) for more than 10 seconds, due to the presence of objects or liquids on the glass in the touch-control area.	Dry off the water and remove the objects from the sensor surface. If the problem persists, CONTACT THE AUTHORISED TECHNICAL ASSISTANCE CENTRE - SPECIFY THE ERROR CODE
<b>ER20</b>	Microcontroller memory malfunction	CONTACT THE AUTHORISED TECHNICAL ASSISTANCE CENTRE - SPECIFY THE ERROR CODE
<b>ER21</b>	This message appears at the end of the control cycle that verifies potential overheating of the touch-control compartment.	CONTACT THE AUTHORISED TECHNICAL ASSISTANCE CENTRE - SPECIFY THE ERROR CODE
<b>U400</b>	Secondary circuit voltage too high (primary circuit voltage > 300 V). The touch-control turns off after 1 second and a continuous buzzer sounds. This may be due to: 1) excessive voltage supply 2) faulty connection of the cooker hob to the mains electricity	1) CONTACT THE AUTHORISED TECHNICAL ASSISTANCE CENTRE - SPECIFY THE ERROR CODE 2) Contact an electrician to inspect the electrical circuit.
<b>ER22</b>	Control board malfunction relevant to the selection sensors or touch-control supply voltage beyond the limits.	CONTACT THE AUTHORISED TECHNICAL ASSISTANCE CENTRE - SPECIFY THE ERROR CODE
<b>ER36</b>	Short-circuit in the touch-control temperature sensor.	CONTACT THE AUTHORISED TECHNICAL ASSISTANCE CENTRE - SPECIFY THE ERROR CODE
<b>ER40</b>	Touch-control secondary voltage too low and primary circuit PTC temperature too high	CONTACT THE AUTHORISED TECHNICAL ASSISTANCE CENTRE - SPECIFY THE ERROR CODE



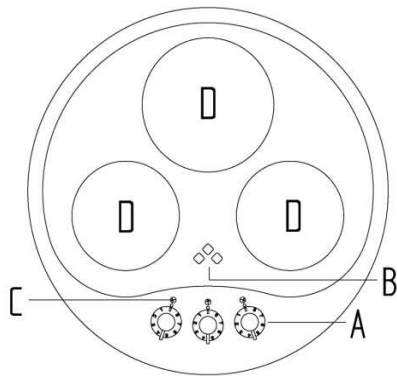
## **GLASS-CERAMIC COOKER HOB MODEL □"7352-010"**

### **Control knobs**

The cooking zones are controlled by knobs that turn clockwise and are connected to an energy regulator. The numbers 1 to 8 indicate the various heat settings: 1 is the lowest heat setting and 8 the highest, while 0 corresponds to the □ "off□" mode.

The cooking zone controlled by each knob is visualised in the identification diagram adjacent to each knob.

- A. Control knob
- B. Residual heat indicator
- C. Cooking zone identification diagram
- D. Cooking zone



### **Residual heat indicator**

Each heating element is associated with a residual heat indicator that automatically turns on once the corresponding cooking zone has reached or exceeded a temperature of 50°C. Once the cooking zone is turned off, the relative light remains lit until the cooking zone cools down to below 50°C.

## **COOKER HOB CLEANING AND MAINTENANCE**



**Fig. 1**

The glass-ceramic surface must be cleaned after every use, as any remaining small stains will burn on the hot surface.

For ordinary maintenance purposes, use special detergents that form a protective film against dirt.

Before every use of the hob, wipe away any dust from the glass-ceramic surface and clean any dirt on pot bases, as it may scratch the cooking zone (Fig. 1).



**Fig. 2**

Warning: do not use steel wool sponges or abrasive detergents that may scratch the surface. Aggressive sprays or unsuitable detergents may also damage the surface (Fig. 1 and Fig. 2).

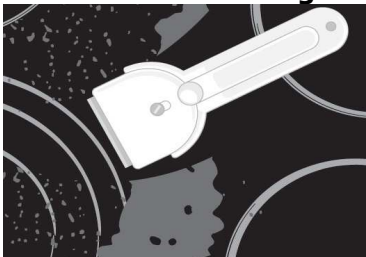
The signs on the hob surface may fade due to the use of aggressive detergents, steel wool sponges or dirty pot bases (Fig. 2). Remove the smaller stains with a damp sponge then dry the pot thoroughly (Fig. 3).



**Fig. 3**

Water stains can be eliminated using a vinegar solution which, however, should not be used on the hob frame (of some models) as it may lose its lustre. Do not use aggressive detergents or sprays to remove limescale (Fig. 3).

Stubborn dirt can be removed using detergents specially formulated for glass-ceramic surfaces. Follow the suggestions of the detergent manufacturer.



**Fig. 4**

Be careful not to leave any detergent residues on the surface, as these may damage the glass-ceramic surface (Fig. 3).

Stubborn dirt or burnt dirt must be removed with the aid of a scraper. Make sure that the plastic scraper handle does not come into contact with the hot cooker hob (Fig. 4).



**Fig. 5**

Be careful not to harm yourself when using the scraper! Sugar or foodstuffs with high sugar content may cause permanent damage to the glass-ceramic surface (Fig. 5): for this reason, any sugar residues must be immediately removed from the glass-ceramic surface (even if still hot) using a scraper (Fig. 4).

Any change in the colour of the glass-ceramic surface does not influence the operation or stability of the surface itself. The colour change arises from the use of copper or aluminium pots, or food residues on the pot base, and is very difficult to eliminate.

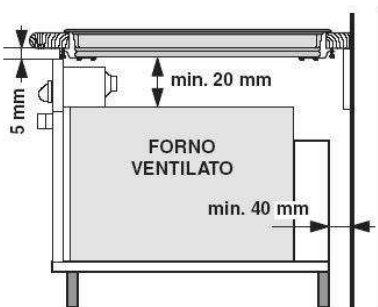
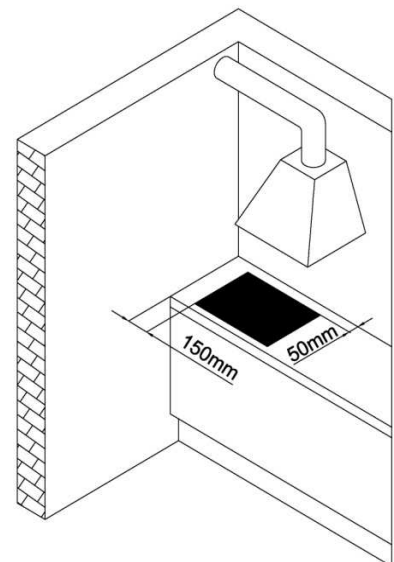
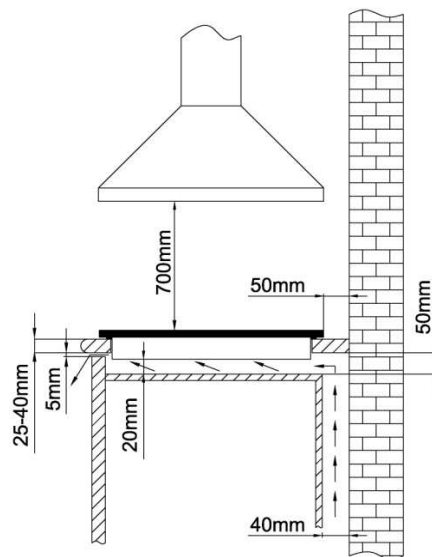
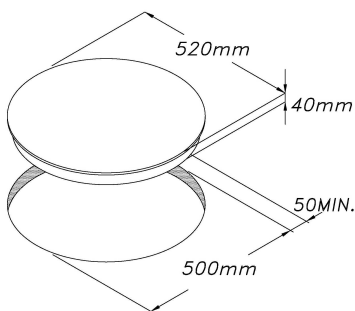
Warning: all the above-mentioned defects are of an aesthetical nature and do not directly influence the appliance's operation. They cannot be solved by activating the warranty.

## COOKER HOB INSTALLATION

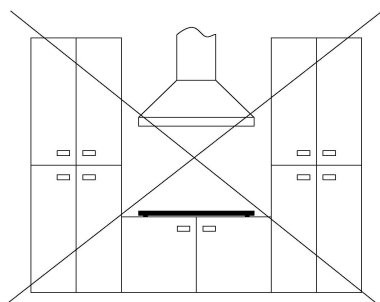
### Important warnings

- Installation of the appliance and connection to the mains electricity must be carried out by qualified personnel only.
- The lining of the worktop walls must be suitably treated with adhesives capable of withstanding temperatures of 100°C (if not, the colour and shape of the lining may alter).
- The appliance must be fitted into the worktop on a cabinet at least 600 mm wide.
- After installing the hob, the two support elements secured on the built-in appliance must be freely accessible from underneath.
- All kitchen wall cabinets must be positioned so as to not hamper the user when operating the hob.
- The distance between the hob and cooker hood must comply with that indicated in the cooker hood installation instructions. The minimum distance must be 700 mm.
- Solid wood frames can be placed on the worktop provided they are positioned at a suitable distance (see picture).
- The minimum distance between the panel comprising the cooker hob and the rear wall is indicated in the picture.

### Cut-out measurements for glass-ceramic built-in cooker hob



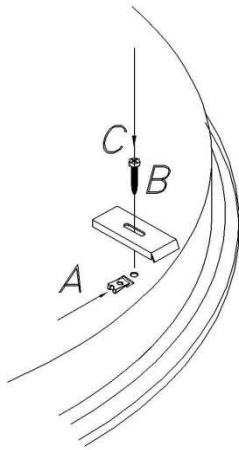
- The cooker hob may only be installed in a worktop 25 mm to 40 mm thick.
- The underlying kitchen cabinet must not have a drawer. It must be fitted with a horizontal bar placed 20 mm under the lower edge of the worktop. The space between the bar and cooker hob must remain empty.
- A slit at least 50 mm high must be cut into the rear end of the cabinet along its entire width.
- An oven can be installed beneath the cooker hob provided it is equipped with a cooling fan.



Prior to installing the oven, the cabinet rear panel adjacent to the oven's ventilation opening must be removed. Likewise, the front end must have an opening at least 5 mm high.

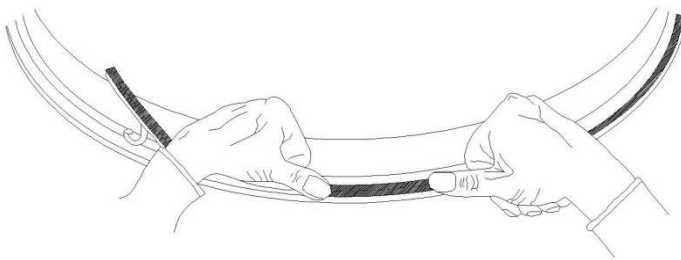
## **Installation procedure**

- The worktop must be completely level.
- Protect the cut-out surfaces.
- Screw on the support elements provided using the respective screws on the front and rear end of the cooker hob (already configured with the relative holes and slots).
- Connect the cooker hob to the mains electricity (consult the connection instructions).
- Position the cooker hob in the cut-out.
- Press it forcefully against the worktop.



## **Applying the sealant**

The picture indicates how the sealant must be applied along the entire edge.



## **CONNECTION TO THE MAINS ELECTRICITY**

- The electrical connections must be carried out by qualified personnel only. The electrical connection must be protected in accordance with the regulations in force.
- The connectors are accessible when the wires cover is opened.
- Prior to connecting the appliance, verify that the voltage indicated on the rating plate complies with the mains voltage.
- The rating plate of the glass-ceramic hob is located on the underside.
- The appliance operates at 220-240V AC ~ (or, alternatively, at 380-415 V 2N~).
- In the direct connection to the mains electricity, an omnipolar switch with a contact gap of 3 mm - suitably sized for the load and conforming to the regulations in force - is positioned between the appliance and the power outlet.
- The type of electrical connection must be chosen according to the available installation options for the electric current and overload safety switches.
- To ensure protection against fire, appliances of this kind can be installed between a taller cabinet on one side and a cabinet of equal height (as the appliance) on the other side.
- For safety reasons, electrical connection components and insulated parts must not be accessible.
- If the model is not equipped with a plug, mount a standardised plug on the power cord capable of withstanding the load indicated on the rating plate. The earth wire is identified by the yellow/green jacket. The plug must always be accessible.

## **Basic configuration of the sensors to the environment**

(for model "7316-000" only)

After each connection to the mains electricity, basic configuration of the sensors must be carried out to ensure their optimal operation. All the displays turn on for a few seconds. There must be no objects on the hob surface during sensor configuration. Otherwise, the configuration

interrupts and will not resume until the objects are removed. The hob may not be used during this operation.

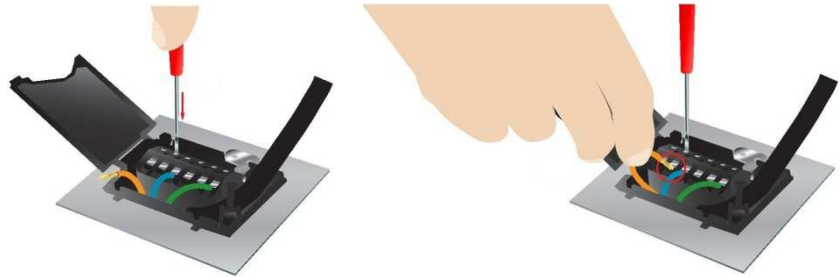
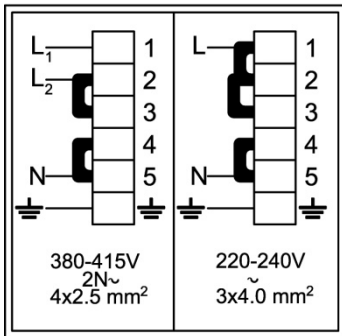
**WARNING!**

Before each operation, disconnect the appliance from the mains electricity. Depending on the mains voltage, the appliance must be connected according to the electrical diagram below. The protection conductor (equipotential protection conductor) must be connected to the earthing clamp. The connection wire must be fed through the bracket that protects it against accidental movements. Once the connection is completed, turn on all the cooking zones for at least 3 minutes to verify their operation.

**Electrical diagram**

The following wires can be used for the electrical connection:

- Type H05 RR-F rubber-coated cables with yellow/green wires.
- PVC type H05VV-F connection cables with yellow/green wires, or similar cables.



## **SPECIFICATIONS - MODEL □"7316-000"**

<b>Code</b>	<b>7316-000</b>
<b>Width</b>	Ø 520 mm
<b>Worktop cut-out size</b>	Ø 500 mm
<b>Electrical connection</b>	220-240 V~ or 380-415 V 2N~, 50/60 Hz
<b>Rated voltage</b>	220-240 V~, 50/60 Hz
<b>Cooking zones ( Ø mm, W )</b>	
- front left	140, 1.200
- rear centre	180/120, 1.700/700
- front right	140, 1.200
<b>Total power (W)</b>	4.100

## **SPECIFICATIONS - MODEL □"7352-010"**

<b>Code</b>	<b>7352-010</b>
<b>Width</b>	Ø 520 mm
<b>Worktop cut-out size</b>	Ø 500 mm
<b>Electrical connection</b>	220-240 V~ or 380-415 V 2N~, 50/60 Hz
<b>Rated voltage</b>	220-240 V~, 50/60 Hz
<b>Cooking zones ( Ø mm, W )</b>	
- front left	140, 1.200
- rear centre	180, 1.800
- front right	140, 1.200
<b>Total power (W)</b>	4.200

## **TECHNICAL ASSISTANCE**

In the event of cooker hob malfunctions, we recommend verifying that the plug is properly inserted in the socket.

If the cause of the malfunction is identified, turn the appliance off, do not tamper with it and contact the Technical Assistance Service.

The appliance comes with a warranty certificate enabling the user to benefit from the Technical Assistance Service.

The warranty certificate must be stored and duly filled in to be presented to the Technical Assistance Service whenever required, together with a fiscally valid document issued by the dealer at the moment of purchase (delivery note, invoice, tax receipt, other) and indicating the dealer's name, delivery date and product identification data.

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