

AT

DE

Gebrauchs-, Einbau- und Anschlußanweisung

MT

IE

GB

Instructions for use, mounting and connection



Glaskeramik-Einbau-Kochfeld
Ceramic glass integrated cooking hot



Dear customer!

The built-in ceramic-glass cooktop is intended for household use only. Materials used for packaging are nature friendly and may be recycled, deposited or destroyed without any threats to the environment. In order to recognize these features, all packing materials are marked with relevant symbols.

Once your appliance has become obsolete and you do not intend to use it any longer, take adequate care not to litter the environment. Deposit your old appliance with the authorized depot dealing with used household appliances.

Instructions for use

Instructions for use have been prepared for the user, and describe the particulars and handling of the appliance. These instructions apply to different models from the same family of appliances, therefore you may find information and descriptions that may not apply to your particular appliance.

Installation instructions

The appliance should be connected to the power supply in accordance with the instructions from the chapter “Electrical connections” and in line with the standing regulations and standards. The connections should be carried out by a qualified personnel only.

Rating plate

The rating plate with basic information is located underneath the appliance.

Fire hazard protection

Appliances are allowed to be mounted on one side next to a high kitchen cabinet, the height of which may exceed that of the appliance. On the opposite side however, only a kitchen cabinet of equal height as the appliance is allowed.

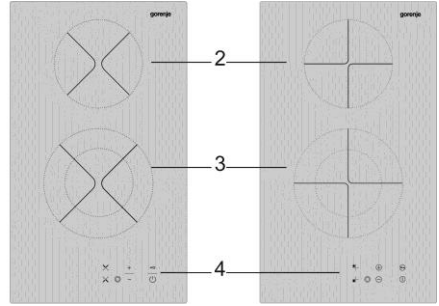
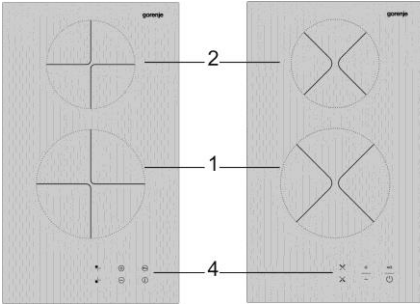
Important warnings

- The appliance may be built-in and connected to the power supply only by a qualified technician.
- Particular areas of the cooktop surface (adjacent to the hotplates) are hot during operation. Prevent the children to hang around the appliance and warn them properly against the danger of burns.
- Hot oil ignites readily, so be sure have the preparation of such food (fries) under constant control.
- Hotplates may not be left in operation empty, without any dishes on top.
- Never use the appliance for heating the ambience.
- Never use the ceramic-glass cooktop as a working surface. Sharp objects may damage the cooktop surface.
- Preparation of food in aluminum or plastic cookware is not allowed. Never place any plastic objects or aluminum foil upon the cooktop surface.
- In case any other appliances are plugged in the electric mains close to the cooktop, prevent the contact of the plug cable with the hot cooking zones.
- Never keep any flammable or temperature sensitive objects, like cleaning agents, sprays, detergents, etc., below the appliance.
- Never use cracked or broken ceramic-glass cooktop. In case you notice any visible cracks on the surface, cut the power supply immediately.
- In case of any malfunctions, disconnect the appliance from the power supply and call service department.
- Do not use high-pressure steam cleaner or hot steam to clean the appliance.
- The appliance is manufactured in compliance with the relevant effective safety standards. Nevertheless, we strongly recommend that persons with impaired physical, motoric, or mental capacity, or persons with inadequate experience or knowledge, do not use the appliance unless attended by a qualified person. The same recommendation applies when the appliance is used by persons of less-than-legal age.



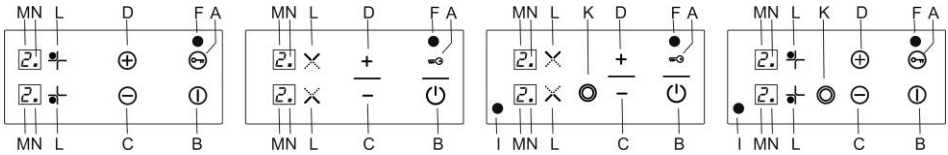
The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Ceramic glass hob surface



- 1 - front cooking zone
- 2 - rear cooking zone
- 3 - front cooking zone - duo-zone
- 4 - control panel

Hob control elements



- A - sensor for disabling of function (key)
- B - sensor of power switching on/off
- C - sensor for minus (-)
- D - sensor for plus (+)
- F - indicator light of hotplate disabling
- I - indicator light for coupling of duo-zone outer circuit
- K - sensor for duo-zone
- L - sensor of cooking zone
- M - display for heating capacity level
- N - symbol for activation of cooking zone

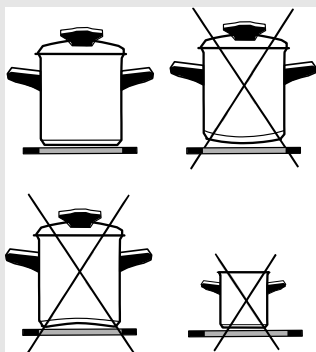
Ceramic-glass cooktop is equipped with four hotplates designed as cooking zones. The surface of the hob is flat, without any edges for eventual gathering of dirt.

- Hotplates quickly reach the selected heating power while the adjacent area around the hotplates remains cool.
- The cooktop is resistant to temperature changes.
- The cooktop is also impact resistant. Cookware may be placed upon the surface rather firmly without any consequences.
- Avoid using the hob as a working surface. Sharp objects may produce scratches.
- Never attempt to prepare food in aluminum or plastic cookware. Never place any plastic objects or aluminum foil upon the hot cooking hob.
- Avoid making coffee in traditional Turkish coffee kettle since the diameter of the bottom is too small and the hotplate may be damaged.

CAUTION !

- In case sugar or other heavily sweetened substance is spilled on the hotplate, wipe it immediately and remove the sugar residues with a scraper although the cooking zone is still hot, otherwise the hotplate may be damaged.
- Avoid cleaning the cooktop while the cooking zones are still hot, as you may damage the hob.

Cookwar



Use only high quality cookware with flat and firm bottom.

- Position the pot at the center of the hotplate during cooking.
- When using the fireproof and temperature resistant glass cookware observe the instructions of the producer.
- If the pressure cooker is used to prepare food, have it under constant control throughout the cooking until proper pressure has been obtained. In such cases start the cooking at maximum power of the hotplate, and reduce the power subsequently according to the instructions of the producer.
- When using high radiation (bright metal surface) crockery, or thick bottom dishes for preparing food on the glass ceramic hob, the period of reaching the boiling point may be prolonged for certain time (up to 10 minutes). Consequently, if you need to boil considerable amount of liquid, it is recommended to use the dark, flat bottom pot.

The cooking zone may be damaged:

- if it is left in operation without any cookware being placed on top, or if covered with empty cookware;
- if improper cookware is used: unevenly flat bottom or small diameter (traditional Turkish coffee kettle).
- the use of terra-cotta (clay) cookware is likely to produce scratches upon the ceramic-glass surface.
- Before placing any cookware upon the cooktop thoroughly wipe the bottom dry, thereby improving the heat conduction and protecting the hotplate from damage.

Energy saving tips

- When buying cookware be careful in selecting size: pot diameter usually refers to the top edge of the dish, which is often larger than the dish bottom.
- Steam-pressure pots (economic pots), which use pressure in tightly sealed interior, are especially economic, and save both time and energy. Shorter cooking time leaves more vitamins in food.
- Always leave enough water in steam-pressure pots, otherwise it may result in overheating which may damage both the pot and the hotplate.
- Always cover the cookware with lids of appropriate size.
- Use such dish size to accommodate the quantity of food to be prepared. If you use excessively large pot for small amount of food, you will consume considerably more energy.

Hob controls

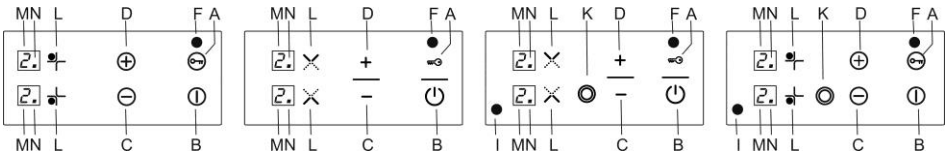
CALIBRATION OF SENSORS

During time period, when the sensors are adapting to the external conditions:

- Do not put objects on their surface as the failure mode could be activated.
- Keep always the sensors' surface clean.
- Do not expose them to excessive light, as for instance halogen lamp or direct sunlight etc.

The sensors could be calibrated incorrectly at unobserving of these conditions and a failure message appears on the display (see the table). A correct calibration is provided automatically after removing of failure reason.

CONTROL PANEL



WARNING!

- The sensor control is activated by touching a finger to appropriate symbol on glass ceramic hob. Therefore keep the control panel clean and dry.
- The sensors do not react to dark mat colors (do not use black gloves). Do not put objects on the hotplate control panel.
- Prevent all unwished switching on appliance, for instance with pets!

SWITCHING ON OF HOTPLATE

Simply press the sensor B (power switch). The symbol „O“ or „H“ appears on both displays and the symbols for activation of cooking zone „N“ are blinking. If you would not provide a following selection up to 10 seconds, the hotplate would be switched off automatically.

SWITCHING ON OF COOKING ZONE

Press the sensor "L" of chosen cooking zone up to 10 seconds after switching on of hotplate. The corresponding activation symbol „N“ of cooking zone will light constantly, the other „N“ symbols go off. We should now provide the selection of required capacity level (1-9) and this help of „+“ and „-“ sensors and up to 8 seconds.

SELECTION OF HEATING CAPACITY LEVEL WITHOUT PREHEATING FUNCTION:

Activate the cooking zone (the symbol „N“ is shining permanently) and choose the capacity level up to 8 seconds.

REMARK:

When setting up the capacity level with help of sensor for „-“, then the selected capacity level and the symbol "A" will alternately blink during 8 seconds. The finally chosen capacity level will be permanently displayed on the display after elapsing of this time.

**THE SETTING UP OF
CAPACITY LEVEL
WITH PREHEATING
FUNCTION:**

It is used for simplification of cooking with faster bringing of food in boiling with full capacity level followed with automatic switching to selected lower capacity level.

- Activate the corresponding cooking zone.
- Press the sensor for „-“, the number "9" and the letter "A" blink alternately on the display.
- Select with once more pressing of sensor for „-“ (up to 8 seconds) the required preheating time period and the capacity level after elapsing of preheating time (see the table).
- When the preheating function is not activated, the level 9 remains set up and the preheating function will be automatically deactivated.

The cooking zone will be set up to maximal capacity and the symbol "A" and the preselected capacity level will alternately blink on the display during the preheating. The cooking zone will be switched automatically to preselected capacity level after elapsing of preheating time period.

The preheating time period for the corresponding capacity levels are shown in the table.

Capacity level	Time with maximal capacity level (preheating time period)	Precautionary switching off after
U	-	6 h
1	60 sec	6 h
2	3 min	6 h
3	4 min 42 sec	5 h
4	6 min 30 sec	5 h
5	8 min 30 sec	4 h
6	2 min 30 sec	1.5 h
7	3 min 30 sec	1.5 h
8	4 min 30 sec	1.5 h
9	-	1.5 h

**CHANGING
OF CAPACITY LEVEL**

For changing of capacity level activate the corresponding cooking zone (sensor „L“) and provide the required change with help of „+“ and „-“ sensors.

**SWITCHING OFF
OF APPLIANCE**

The appliance can be switched off anytime with pressing of sensor „B“ for more as 1 second.

**SWITCHING ON
OF DUO-ZONE**

The duo-zone can be switched on anytime during the cooking.

- Activate the corresponding cooking zone with pressing of sensor „L“ for duo-zone.
- The decimal point will light on the display, then activate the duo-zone with pressing of sensor „K“, the symbol „I“ will light.

**SWITCHING OFF
OF DUO-ZONE**

Make the same steps as above, the symbol „I“ vanishes and the outer circuit of cooking zone will be switched off.

SWITCHING OFF OF COOKING ZONE

- Activate the corresponding cooking zone.
- The cooking zone is switched off with synchronous pressing of sensors D (+) and C (-) or witch pressing of sensor C (-) up to achieving of „0“ capacity level.
- The symbol "H" will light on the display of corresponding zone after switching off of cooking zone, where this symbol is calling your attention to the fact, that the zone is hot and the remaining heat can be used.

INDICATOR OF REMAINING HEAT

The symbol "H" will light on the display of corresponding zone immediately after switching off of cooking zone or whole hotplate. This means, that the cooking zone is hot and it has a temperature over 60°C. The symbol vanishes after cooling down of hotplate.

REMARK

When the symbol „H“ appears on the display after connecting of hotplate to the main (for instance after blackout during cooking or at initial connecting to the main), this means, that the hotplate was disconnected from main in hot condition.

This is not an error, the symbol „H“ vanishes after a time period, preset with the producer.

FUNCTION FOR KEEPING THE FOOD IN WARM STATE

The food is kept in warm state with low capacity level.

Setting up of function:

- Set the cooking zone to capacity level 1 and press the sensor „+“.
- The display shows the sign „u“

LOCKING OF HOTPLATE CONTROL

For locking of hotplate set up regime (for preventing of unintended setting up modification during operation), press the sensor "A" (key) for at least 2 seconds. The signal light "F" will be on. The switching off of hotplate (with pressing of sensor "B" - main switch) or the switching off locking of control (with pressing of sensor "A" - key) are functional only at locked hotplate control. We can once more control all functions of hotplate after switching off of hotplate control locking (the indication diode of u sensor "A" is go out).

REMARK:

The locking of hotplate control is possible in switched on appliance only.

CHILD LOCK

The child lock serves for disabling of use of the appliance.

- The child lock can be activated only, when all cooking zone have the "0" capacity level.

METHOD

- Switch on the hotplate with pressing of sensor „B“.
- Blinking decimal points are shown on the displays.
- Up to 3 seconds press simultaneously the sensors „+“ and „-“ and thereafter the sensor „+“.
- The symbol "L" appears for short time on the displays and the hotplate goes off.
- At attempt for switching on the hotplate the displays go on showing the symbol "L"

**DEACTIVATION -
SWITCHING OFF OF
CHILD LOCK**

- Switch on the hotplate with pressing of sensor „B“.
- The displays go on showing the symbol "L".
- Up to 3 seconds press simultaneously the sensors „+“ and „-“ and thereafter the sensor „-“.
- The hotplate is now ready for use.

**AUTOMATIC SWITCHING
OFF OF THE HOTPLATE**

When we switch off the all cooking zones, the hotplate will switch off automatically in 10 seconds.

**PROTECTIVE SWITCHING
OFF OF THE HOTPLATE**

The whole hotplate will be switched off, when we press one or more sensors for a interval longer as 12 seconds (for instance at putting a wiper or utensil on the control symbols).

**SAFETY SWITCHING OFF
OF HOTPLATE**

The hotplate has a safety switching off device. The interval of time, after elapsing of which the hotplate is switched off depends from the set up capacity level – see the table.

Table of failures	
Display	Cause
F1	• excessive lighting
F2	• excessive pulsating light (for instance fluor lamp)
F3	• sensor covered with light object
F4	• excessively changing lighting
FF	• covered sensors (for instance split liquid)

REMARK:

The symbols FF, F1 to F4 are alternately showed with symbols A0 – A9, which show the given sensor.

The hotplate can be overheated at unsuitable use of hotplate (for instance at heating up of empty utensil). This state is signaled with symbol „t“ on the displays.

Cleaning and maintenance of ceramic-glass hob

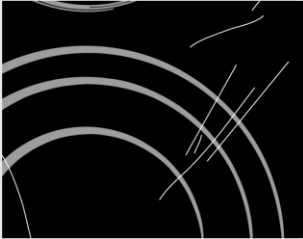


fig. 1



fig.2



fig.3



fig.4

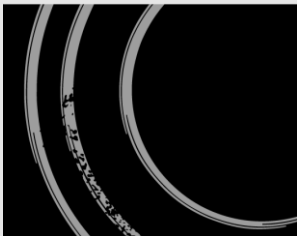


fig.5

Ceramic glass hob should be cleaned only when completely cooled down, preferably after each use, otherwise even the slightest stains remaining after cooking may burn into the hob surface with each following use.

For regular maintenance of ceramic-glass hob use special cleansing agents, produced in such way to create protective film upon the surface.

Before each use, wipe the dust and other particles from the hob - they may scratch the surface (Fig. 1).

Caution: use of steel wool, abrasive cleaning sponges, and abrasive detergents can scratch the surface of the hob. The surface may also be damaged by the use of aggressive sprays and inappropriate liquid chemicals (Fig.1 and 2).

Pattern marks can be erased by the use of aggressive cleansing agents or rough and damaged cookware bottoms (Fig. 2).

Minor stains are removed with moist soft cloth; after that the surface should be wiped dry (Fig. 3).

Water stains are removed with gentle vinegar solution, but you must not wipe the frame with it (certain models only), since it may lose its glow. Never use any aggressive sprays or limestone removers (Fig. 3).

Major stains are removed with special ceramic-glass cleansers. Follow strictly the manufacturer's instructions.

Be careful to remove any remains of cleansing agent from the hob surface, otherwise they will be heated during the next use and can damage the hob (fig. 3).

Stubborn and burnt stains are removed with special ceramic-glass scraper. Be careful, however, not to touch the hotplate surface with the scraper handle (Fig. 4).

Handle the scraper with utmost care to avoid injuries!

Sugar and sugar containing food may permanently damage the ceramic-glass hob surface (Fig.5), so the remains of sugar and sugar containing food must be scraped off from the hob surface immediately, when the hotplates are still hot (Fig. 4).

Discoloring of ceramic-glass hob has no effect whatsoever on its operation and stability. In most cases, it appears as the consequence of burnt in food remains, or as a result of dragging pots and pans (especially aluminum or copper bottom cookware) across the surface, and such discoloring is rather hard to remove.

Note:

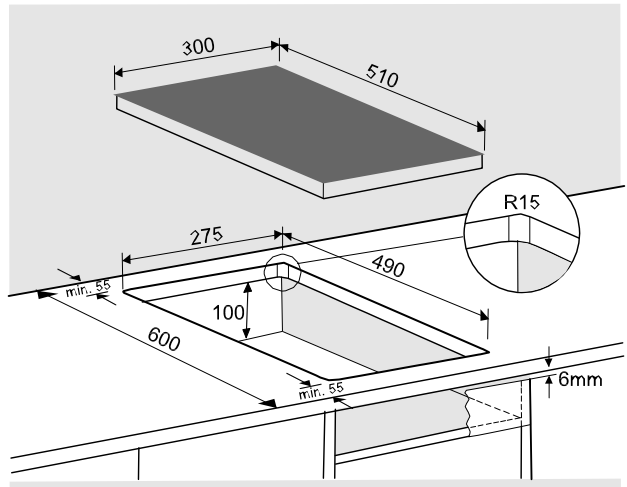
All described faults are mostly esthetical and do not affect directly the operation of the appliance. Remedy of such faults is not covered by warranty.

Fitting the hob

Caution

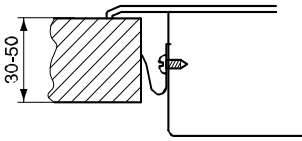
- To avoid any possible hazard, the appliance may be installed by qualified personnel only.
- Panels and furniture lining of the kitchen cabinet receiving the hob must be treated with temperature resistant adhesives (100°C), otherwise they might be discoloured or deformed because of inadequate temperature resistance.
- The cooking hob is intended for building into the worktop above the kitchen element of 600 mm width or more.
- After the installation of built-in hob make sure that there is free access to the two fixing elements in front.
- Suspended kitchen elements above the cooktop must be installed at such distance to provide enough room for comfortable working process.
- The distance between the worktop and the hood must be at least such as indicated in the instructions for installation of the kitchen hood, but in no case it may be less than 650 mm.
- The smallest distance between the edge of the appliance and the adjacent high kitchen cabinet is 40mm.
- The use of hard wood decorative borders around the worktop behind the appliance is allowed, in case the minimum distance remains as indicated on the installation illustrations.
- Minimum distance between the built-in cooktop and rear wall is indicated at the illustration for the installation of the built-in cooktop.

Built-in induction hob opening dimensions



- The appliance may be installed in any worktop with a thickness from 30 mm to 50mm.
- Bottom kitchen element must not have a drawer. It must be fitted with a horizontal plate 100mm away from the worktop bottom surface. Space between the plate and the hob must be empty and no objects may be stored or kept there.
- Rear side of the kitchen element must also have a 100mm high opening along the entire width of the element, and the front part must have an opening of no less than 6 mm.

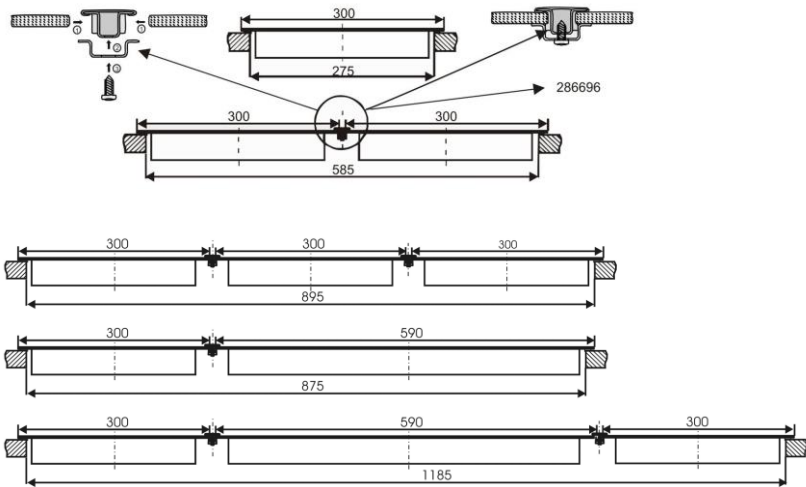
Installation procedure



- Worktop must be placed absolutely horizontal.
- Suitably protect the edges of the cut aperture.
- Screw the attached fixing elements 4 with attached screws 4 on the right and the left panel of the hob to the already prepared hole in the opening.
- Connect the cooking hob to the mains power supply (see instructions for the connection of the cooking hob to mains power supply).
- Insert the hob into the cut aperture.
- Press the hob firmly towards the worktop from above.

Installation of several glass-ceramic hobs

When installing several glassceramic hobs it is necessary to separate them with intermediary short strip (to be purchased separately - 286696).



Connecting the hob to the mains

- Connections may be carried out by a qualified technician only. The earthing protection must comply with the standing regulations.
- Connection brackets are accessible when the bracket lid is opened.
- Prior any attempted connection check that the voltage indicated on the rating plate is in line with your home power supply.
- The rating plate is located underneath the appliance.

- The appliance is manufactured for connection to the AC 230V mains power.
- The electric wiring should be equipped with a circuit breaker able to isolate the appliance from the mains in all points, with the distance between terminals of at least 3 mm in open position. This may be done by means of fuses, safety switches, etc.
- The connection should be selected in accordance with the declared charge capacity of the mains and the fuse power.
- Such appliances are allowed to be mounted on one side next to a high kitchen cabinet, the height of which may exceed that of the appliance. On the opposite side however, only a kitchen cabinet of equal height as the appliance is allowed.
- Upon the completion of installation, live wires and isolated cables must be adequately protected against accidental touching.

Basic adjustment of sensors to the ambience

Upon each connection to the power supply the sensors of the appliance are automatically adjusted to the environment to ensure their proper function. All displays indicate “-“.

Once the successful adjustment is completed it is signaled with a beep, all displays are switched off and your cooktop is ready for use.

During the adjustment procedure the sensors must be free of any objects, otherwise the adjustment procedure will be interrupted until such objects are removed from the sensor surface. During this period the regulation of the cooktop is impossible.

ATTENTION !

Before attempting any repairs on the appliance, disconnect the power supply. In accordance with the mains voltage the appliance should be connected in line with the attached diagram. The earthing wire (PE) must be connected to the terminal marked with the earthing symbol \perp .

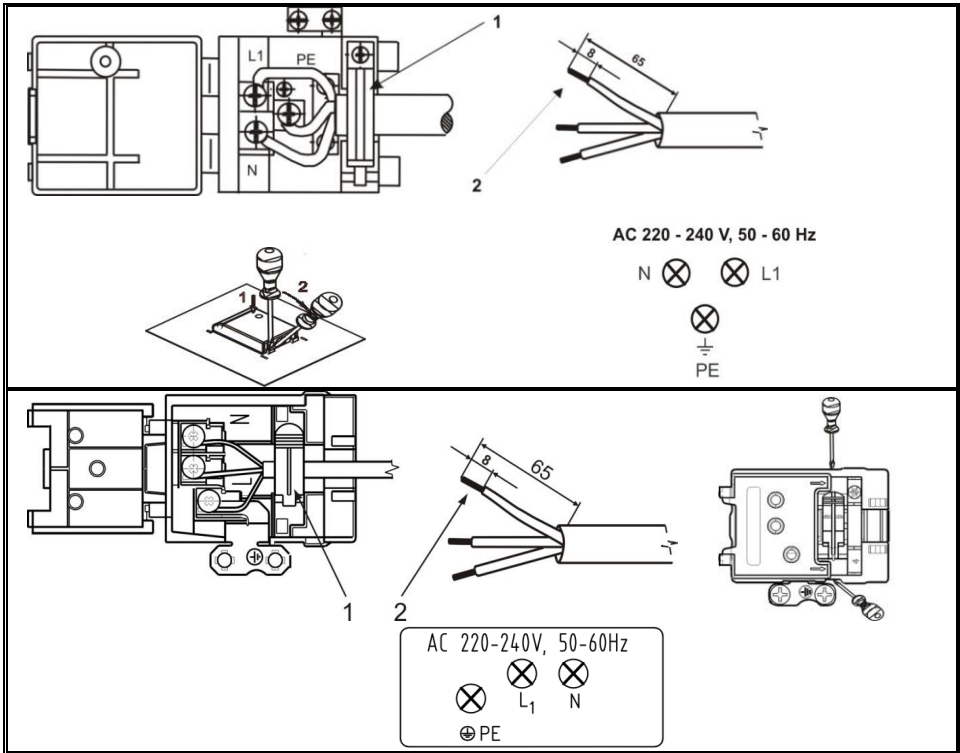
The connection cable must lead through the relief safety device, protecting it from accidental pulling out. Upon the completion of installation switch all the hotplates on for about 3 minutes to check the proper functioning.

Installation

- Improper connection may damage parts of the appliance. Such damages are not covered by warranty!
- Before attempting any connections check whether voltage indicated on the rating plate agrees with the installation in your home. Authorized person must check the user connection voltage (230 V against N) with the voltage meter!
- Place the power lead at the rear of the appliance in such way to avoid touching the rear panel of the appliance as it may become hot during the operation.

Connection may be carried out by means of:

- rubber coated connection cables, model H05 RR-F 3x1,5 wit yellow-green earthing cable;
- PVC insulated connection cables, model H05 VV-F 3x1,5 wit yellow-green earthing cable; or any other suitable cables.



Technical information

Type	430A	4309
Electrical connection	AC 230 V	
Working voltage	230 V, 50 Hz	
Type of switch	Electronic sensors -TOUCH CONTROL	
Cooking zones (ø mm/kW)	HL = HI-LIGHT	
Forward	180/120/1,7/HL	180/1,8/HL
Rear	145/1,2/HL	145/1,2/HL
Total power (kW)	2,9	3,0

PRODUCT INFORMATION REGULATION (EU) NO 66/2014

	Symbol	Unit	Value	Value
Supplier's name or trade mark			GORENJE	GORENJE
Model identification			430A	4309
Type of hob				
Number of cooking zones and/or areas			2	2
Heating technology	EE _{electric burner}		radiant cooking zones	radiant cooking zones
The diameters of cooking zones and / or areas	∅	cm	14,5	14,5
			18,0/12,0	18,0
Energy consumption per cooking zone or area	EC _{electric cooking}	Wh/kg	195,3	191,9
			190,6	190,6
Energy consumption for the hob	EE _{electric hob}	Wh/kg	193,0	191,3

282251en

WE RESERVE THE RIGHT TO ALTER THE SPECIFICATIONS WITH NO INFLUENCE TO THE OPERATION OF THE APPLIANCE.

