

- EN** Instructions for use
- CZ** Návod k obsluze
- SK** Návod na obsluhu
- PL** Instrukcja obsługi
- HU** Használati útmutató
- SI** Navodilo za uporabo

gorenje

EN

Dear customer!

Combined and gas built-in hob is intended for use in households. Our products are packed in environment-friendly materials which can be recycled, disposed of, or destroyed without imposing any burden on the environment.

Instructions for use

Instructions for use are intended for the user. They describe the appliance and its operation. The instructions apply to various types of appliances and may therefore include description of functions that may not be available on your appliance.

These instructions are only valid if the country symbol is indicated on the appliance. If there is NO country symbol in the appliance, technical instructions should be observed for adapting the appliance to comply with the requirements and regulations for use in your country.

Instructions for connection

The appliance must be connected in compliance with the instructions attached to it, as well as in compliance with relevant regulations and standards. The connection may only be performed by a qualified person.

Rating plate

The rating plate indicating the basic information on the appliance is attached to the lower side of the hob.

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INSTALLATION AND TECHNICAL INSTRUCTIONS

IMPORTANT WARNINGS

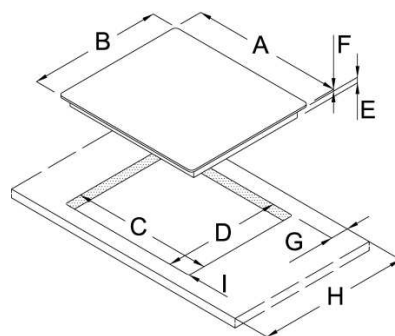
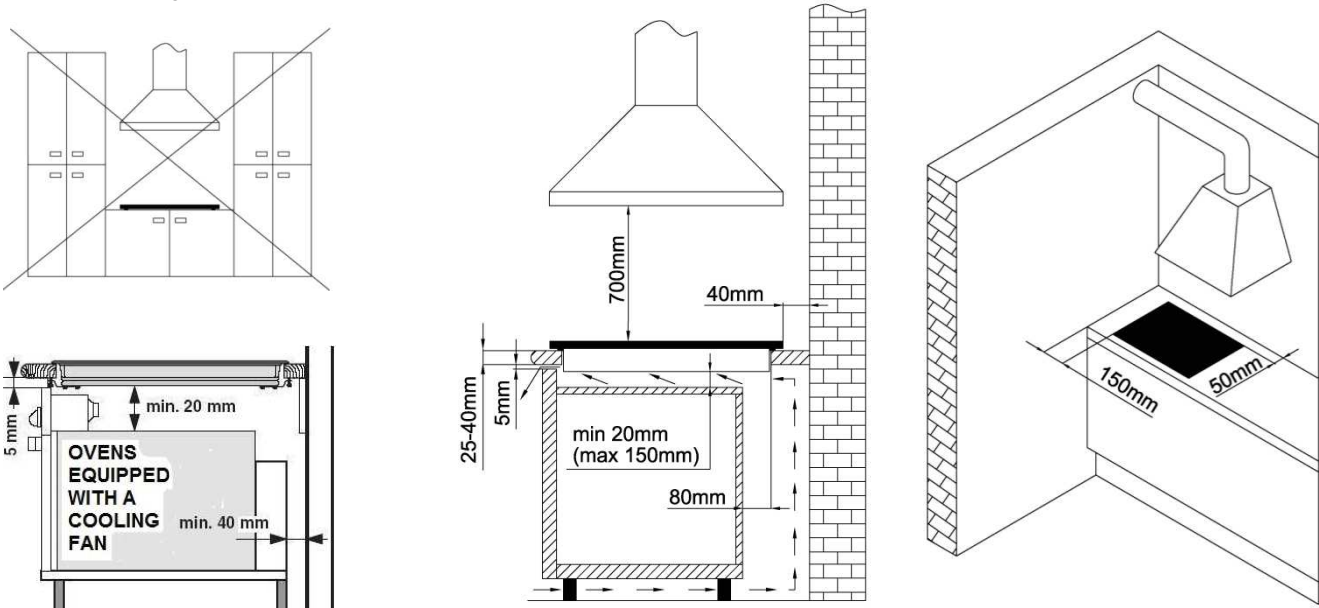
- Installation of the appliance (installation class:3) into a kitchen worktop and its connection to the power mains and the gas supply may only be performed by an adequately qualified technician.
- When the appliance is in use, additional heat and moisture are emitted into the room. When the appliance is used for a prolonged period of time at a high performance level, intensive ventilation or use of kitchen hood may be required in the room where the appliance is installed.
- Do not use the gas burners, if the flame seems unstable.
- If you smell gas in the room, immediately close the gas supply valve either on the gas bottle or gas pipeline, extinguish all sources of open fire (including cigarettes), aerate the room, do not turn on any electric appliances, and call a natural gas expert.
- The main gas supply valve should also be closed if gas burners will be out of use for a long period of time (e.g. when going on holiday).
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. 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 hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. Be sure have the preparation of such food (fries) under constant control. 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.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- Never place any metal objects upon the hob surface, such as knives, forks, spoons, pot lids, and the like, as they may get very hot.
- Don't connect the hob to the power supply with an extension cable or multiple sockets, because they don't assure a sufficient safety (e.g. overheating risk of multiple sockets).
- Connect the equipment to a permanent connection.
- Do not use the cooking hob for room heating. Do not place empty pans on the hob.
- Make sure that the parts of the burners are correctly positioned/installed.
- Hob should not be used as a worktop. Sharp objects may cause scratches.
- Preparing food in thin aluminum or plastic containers on hot cooking zones is not allowed. Do not place any plastic objects or aluminum foil on the glass ceramic hob.
- If there is a wall power outlet located near the hob and another appliance is plugged into it, make sure the power cord does not come into contact with the hot cooking zones.
- Do not store any temperature-sensitive objects, materials, or substances underneath the hob, e.g. detergents, sprays, etc.
- Do not use the hob if it is cracked or broken. If any visible crack appears, immediately unplug and disconnect the appliance from the power supply.
- In case of a failure of the appliance, immediately disconnect the appliance from the power mains and contact the service center.
- Do not use steam cleaners or high-pressure cleaners to clean the cooking hob, as this may result in an electric shock.
- The appliance is manufactured in compliance with the relevant effective safety standards.
- After a prolonged use of cast iron plates, the area of the plate and the edge of the cooking zone may discolour. Repair service is not covered by the warranty.
- The hob can not be activated by external timers or remote controls systems.



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.

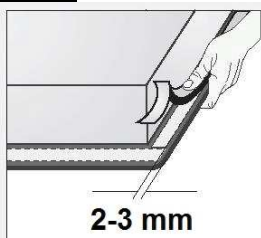
INSTALLATION

- Installation of the appliance into a kitchen worktop and its connection to the power mains may only be performed by an adequately qualified technician.
- Veneer or other finish of the piece of kitchen furniture into which the hob is to be built in should be treated with heat resistant glue (100°C); otherwise, the worktop finish may be discolored or deformed.
- Cooking hob is dimensioned to be built into the worktop over a piece of kitchen furniture, with a width of 600 mm or more.
- After installation, the front two fastening elements should be freely accessible from below.
- The kitchen furniture element underneath the hob should not be fitted with a drawer. If the kitchen furniture element as a horizontal partition wall, it should be installed no less than min 20mm from the lower surface of the worktop. The space between the partition wall and the hob must be empty; no objects should be placed into that gap.
- Hanging, or wall-mounted kitchen elements should be installed high enough not to interfere with the work process.
- The distance between the cooking hob and the kitchen hood should be no less than indicated in the instructions for kitchen hood installation. The minimum distance is 700 mm.
- The distance between the appliance edge and the adjacent tall kitchen furniture element should amount to no less than 150 mm.
- Use of massive wood decoration plates or boards on the worktops behind the cooking hob is permitted, if the minimum distance remains the same as indicated in the installation drawings.
- Minimum distance between the built-in cooking hob and the rear wall is indicated on the installation drawing.
- Cooking hobs can be installed into worktops that are 25 to 40 mm thick.
- Rear side of the kitchen element must also have a 50 mm high opening along the entire width of the element, and the front part must have an opening of no less than 5 mm.
- Only ovens fitted with a cooling fan may be installed underneath this cooking hob.
- Before installing an oven, the rear wall of the kitchen furniture element should be removed in the area of the cooking hob cutout. Furthermore, a gap of at least 5 mm should be left at the front side.



	428712	731186
A (mm)	580	595
B (mm)	510	520
C (mm)	560	560
D (mm)	490	490
E (mm)	50	50
F (mm)	5	5
G (mm)	≥ 50	≥ 50
H (mm)	≥ 600	≥ 600
I (mm)	≤ 7	≤ 7

Installing the foam gasket



Before inserting the appliance into the opening in the kitchen worktop, the supplied foam gasket must be attached to the lower side of the glass ceramic (glass) cooking hob.

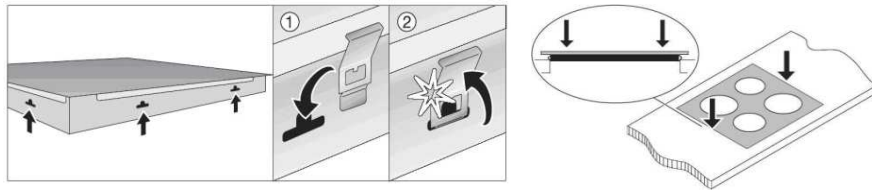
Do not install the appliance without the foam gasket!

The gasket should be attached to the appliance in the following way:

- Remove the protective film from the gasket.
- Then, attach the gasket to the lower side of the glass, approximately 2-3 millimetres from the edge.
- The gasket must be attached along the entire length of the glass edge and should not overlap at the corners.
- When installing the gasket, make sure that the glass does not come into contact with any sharp objects.

Installation procedure

- Worktop must be placed absolutely horizontal.
- Suitably protect the edges of the cut aperture.
- 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.



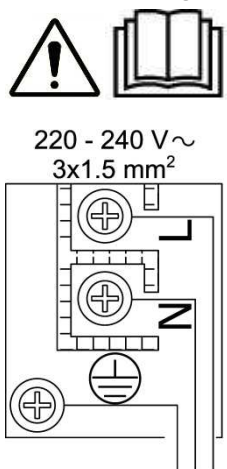
CONNECTING TO THE POWER MAINS

- The appliance may only be connected by an authorized skilled technician.
- Electric system protection should comply with all relevant regulations.
- The connection clips can be accessed when the connection clip covers are opened / removed.
- Before connecting the appliance, make sure the voltage indicated on the rating plate is consistent with the voltage in your home circuit.
- The rating plate with basic information is attached on the lower side of the hob.
- The appliance is manufactured for use with the power supply voltage 220-240V ~.
- The electric circuit should also include an omnipolar switch that will separate the appliance from the mains, if required, with at least 3 mm of distance between contacts. Suitable devices include fuses, current protection switches, etc.
- The connection should be selected according to the installation possibilities with regard to current and fuses.
- Given the protection from the risk of fire, appliances of this type may be installed in a worktop next to a piece of kitchen furniture that is taller than the appliance (when installed); however, in this case, a kitchen furniture element must be installed on the other side, adjacent to the appliance.
- The current conducting and isolated parts must be protected from any possibility of direct contact.

WARNING!

- Before any intervention, disconnect the appliance from the power mains. Connect the appliance in compliance with the electric connections diagram supplied; make sure the relevant network voltage is observed! The ground wire should be connected to the clip indicated by the earthing symbol.
- The mains cable should be fed through the fastening clip which protects it from being accidentally pulled out.
- After connecting the appliance, turn on all cooking zones / heaters for approximately three minutes to make sure they are operating correctly.
- Incorrect connection may destroy parts of the appliance, making the warranty void.
- Before connecting the appliance, make sure the voltage indicated on the rating plate is consistent with the voltage in your home network. Connection voltage should be checked by a qualified technician using a corresponding measuring device!
- Connection cable on the back of the appliance should be led in such way that it does not touch the appliance back wall, as this part will get very hot during operation.

Connection diagram



The following can be used for connection:

- H05V2V2V-F

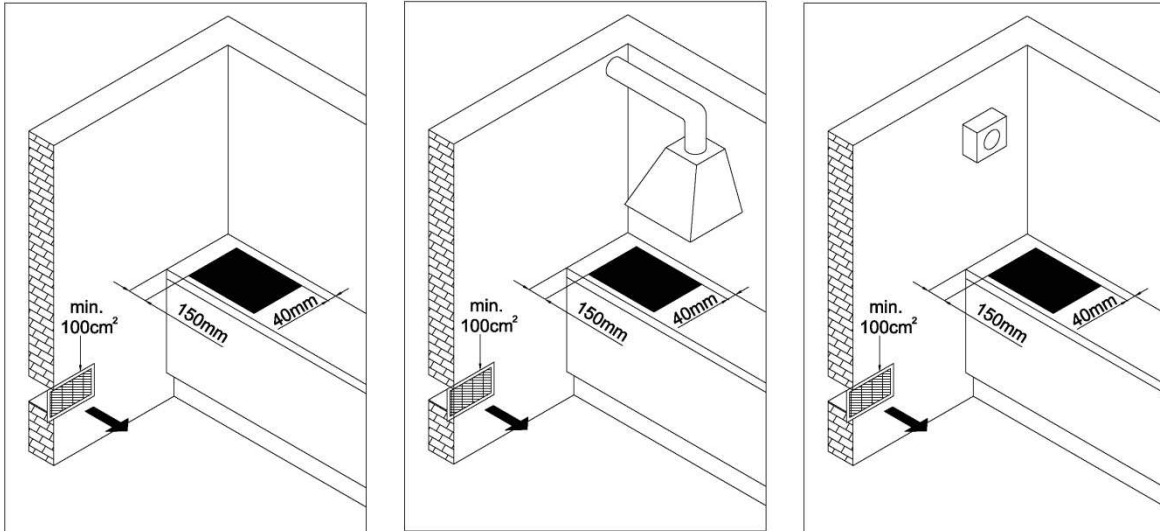


CONNECTING TO THE GAS SUPPLY

- The appliance must be connected in compliance with all relevant regulations, and it may only be used in well ventilated / aerated rooms. Before connecting or using the appliance, please read the instruction manual.
- Before installing and connecting, make sure the local natural gas supply network and connection (type of gas and pressure), are compatible with your appliance version.
- The version of this appliance is indicated on the rating plate.

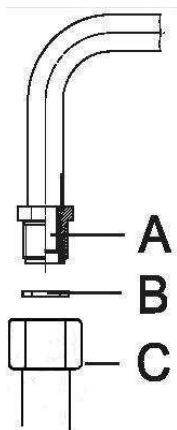
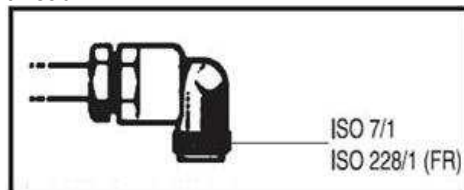
The category with the related types of gas which can be used, is included in Table 5

- This appliance is not suitable for connection to a burning fumes exhaust system (i.e. a chimney). The appliance must be installed and connected in compliance with the relevant effective installation regulations. Special care must be taken to ensure adequate ventilation / aeration.



Connection

- When connecting the appliance to the gas supply, follow the regulations of the local gas distributor.
- On the lower side, the cooking hob is fitted with a gas connection plug with a ISO7-1 R1/2 thread.



- When connecting, the knee R1/2 should be held firmly to prevent it from rotating.
 - For sealing of the connection joints, use a non-metal approved gaskets and approved sealants.
 - The gaskets should only be used once. The thickness of the flat non-metal gaskets should not be deformed more than by 25 percent.
 - To connect the appliance to the gas supply, use a tested and certified flexible hose.
 - The flexible connection hose should be able to move freely.
- It should not come into contact with the movable parts of the furniture, or the bottom of the cooking hob.
- If an electric oven is built into the kitchen element under the cooking hob, it should be fitted with a cooling fan.

After connecting the gas hob, check the joints for any leaks.

Gas supply connection plug

- A** ISO7-1 R1/2 connection plug
- B** Non-metal gasket with thickness of 2 mm
- C** Pipe adapter for liquid gas (depending on the model)

Only use pipes that comply with Standards UNI-CIG 9891 and seals that comply with UNI-CIG 9264. These pipes must be installed so that, when fully extended, their length does not exceed 2000 mm. To facilitate installation and to prevent gas leaks, firstly attach the swivel coupling to the cook top and then to the gas mains pipe. Inverting this sequence may hamper the gas seal between the pipe and the cook top.

Important: when installation is complete, check that all the couplings are completely sealed by using a soapy solution. Never use a flame. Also ensure that the flexible pipe cannot come into contact with any moving part of the cook top (e.g. drawer) and that it is not in a position where it could be damaged.

After the connection, check the burners for correct operation.

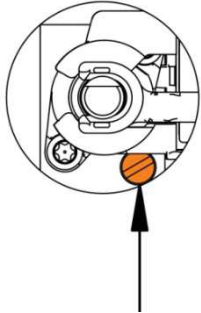
The flames must be clearly visible, and should be blue and green at the center. If the flame is unstable, increase the minimum power. Explain the use of the burners to the user and read the instructions for use together.

Adaptation to a different type of gas



- The procedure or adaptation of the cooker to another type of gas does not require removal of the appliance from the worktop.
- Before adapting, disconnect the appliance from the power mains and close the gas supply valve.
- Replace the existing nozzles for nominal thermal load with corresponding nozzles for the new gas type and supplied with the hob (see table below).
- After finishing this sequence, replace the old setting label with the new one provided for the new injectors.

Adjustment elements



To leave the adjustment elements accessible, please observe the following instructions:

- Remove the support grid and burner covers with respective crowns.
- In double burners, adjustment elements are accessible behind the main nozzle protective plate.
- Remove the control knobs, including the gaskets.

Gas valve

Minimum thermal load regulation valve

- Regulation valves that are factory-built-in are intended for liquid gas; however, the valves are set for operation with the type of gas for which the appliance is factory-preset.
 - When adapting the appliance for use with another type of gas, the regulation screw (valve) should be fastened or release to correspond with the required gas flow / throughput.
- Burner power is indicated by observing the upper Hs caloric value.

Warning: these tasks may only be carried out by a qualified technician, authorized by the gas distributing company or authorized service center!

TECHNICAL INFORMATION (TAB.1)

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Type of hob	Built-in
Electrical connection	220-240 V~ ; 50/60 Hz
Burners	2
Front	A
Rear	R
Regulated for gas	G20=20mbar
Pn_{TOT} gas part	4000 W
Induction zones	2
Front	Ø 16,4 cm
Rear	Ø 21,4 cm
Pn_{TOT} induction part	3700 W

BURNERS INFORMATION (TAB.2)

Burner	Qn	EE	Min-Max Pan ø
A Auxiliary	1,0 kW	-	10 - 18 cm
R Rapid	3,0 kW	55,5%	14 - 22 cm

INDUCTION ZONES INFORMATION (TAB.3)

Zone	Pn _{electric cooking}	EC _{electric cooking}	Ø Min-Max Pan
Ø21,4 cm	2,3 kW (P=3,0) kW	166,8 Wh/kg	15-20 cm
Ø16,4 cm	1,4 kW	185 Wh/kg	11-16 cm

P= EXTRA POWERFUL SETTING

NOZZLE TABLE (TAB.4)

Burner		A	R
Reduced Rate (kW)		0,45	1,00
Ø INJECTOR (mm)			
G30/G31	28..30/37mbar	0.50	0.85
G30/G31	37mbar	0.47	0.80
G20	20mbar	0.72 - X	1.28 - H3
Ø BY-PASS (mm)			
G30/G31	28..30/37mbar	0.27	0.42
G30/G31	37mbar	0.27	0.42
G20	20mbar	REG.	REG.

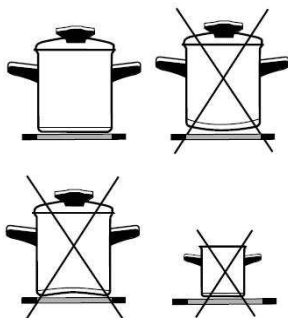
ADJUSTMENT TO A DIFFERENT TYPE OF GAS (TAB.5) – pg 89

INDUCTION COOKING ZONES

Hotplate function principle

- Ceramic glass hob is fitted with three or four hotplates. Hob surface is completely flat and smooth, without edges to accumulate dirt.
- The hob is fitted with high power induction hotplates. Heat is generated directly at the bottom of the dish, where it is most needed, without any losses through the ceramic glass surface. This way the required extent of energy is considerably smaller compared to traditional heaters, which operate on radiation principle.
- Glass ceramic hotplate is not heated directly, but only by return heat transmitted by the dish. This heat figures as “remaining heat” after the hotplate is turned off. The induction hotplate generates heat from the induction coil, installed underneath the ceramic glass surface. The coil creates magnetic field at the bottom of the dish (which can be magnetized) which in turn originates whirling flows of current which then heat the hotplate.

Appropriate cookware for induction hotplates

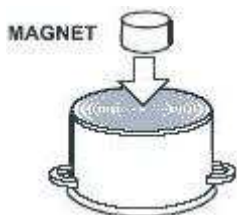


IMPORTANT!

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.

- Induction hotplate will function perfectly only if appropriate cookware is used.
- Dish should be in the middle of the hotplate during cooking.
- The appropriate cookware is the one which enables induction, for example steel, enamel or steel alloy cookware. Pots made from steel alloy with copper or aluminium bottom, or glass pots are inappropriate.
- If you use the pressure cooker (“economy pot”) keep it under close surveillance until proper pressure is obtained. Hotplate should first operate on maximum power, then follow the manufacturer’s instructions and use the appropriate sensor to decrease the power.
- **When buying cookware, check if it bears the label “allows induction”.**



Magnet test

Use small magnet to test if the dish bottom is magnetic. Only dishes where magnet sticks to the bottom are suitable for induction cooking.

Dish recognition

One of great advantages of the induction hotplate is dish recognition. Even if there are no dishes upon the hotplate, or the dish diameter is smaller than the diameter of the relevant hotplate, there are no thermal energy losses. When the hotplate is on, the power indicator displays letter “U”. If you place the dish

over that hotplate within the following 10 minutes, the hotplate recognizes the dish and turns on to the preset power value.

At the moment you remove the dish from the hotplate, power is suspended. If you place smaller dish upon the hotplate and it is recognized, the hotplate will only use the amount of energy required to heat the dish according to its size.

Hotplate may be damaged if:

- it is turned on and left empty, or an empty dish is placed on it;
- you use clay dishes which leave scratches on the ceramic glass surface;
- you fail to wipe the dish bottom dry prior placing it on the ceramic glass hotplate; heat induction is obstructed and the hotplate may be damaged;
- you fail to use the appropriate dishes that can be magnetized: steel dishes, enamel or steel alloy dishes; induction hotplate will not function otherwise.

Power regulation

Heating power of the hotplates may be set at nine different levels. The following chart indicates illustrative use of each power setting.

Power setting	Purpose
0	Off, using remaining heat
1-2	Maintaining warm food, slow simmer of smaller quantities (lowest setting)
3	Slow simmer (continuation of cooking after a powerful start-up)
4-5	Slow cooking (continuation) of larger quantities, roasting larger chunks
6	Roasting, browning
7-8	Roasting
9	Start of cooking, roasting
A	Automatic initial setting
P	Especially powerful setting for extremely large quantities of food

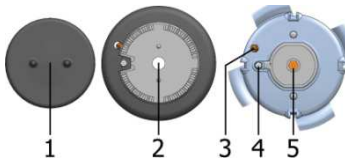
ENERGY SAVING TIPS

- 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.

GAS COOKING ZONES

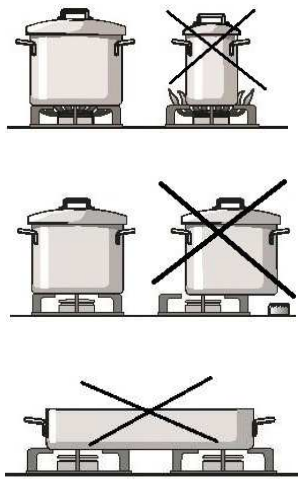
Important warnings

- If you wish to quickly fry some food, set the gas burner to the maximum power initially and reduce the power as your continue.
- **Gas burners are fitted with thermoelectric protection devices. If the burner flame is extinguished accidentally or unintentionally (e.g. when some liquid boils over or when there is draught in the room), gas supply is automatically cut off, thus preventing the gas to be emitted into the room.**
- Gas burner cover should always be placed very carefully on the burner crown. Make sure the slots on the burner crown are never obstructed.



- 1 Burner crown cover
- 2 Burner crown with the support for the burner cover
- 3 Thermo-element (only with protected burners, available in some models)
- 4 Spark plug
- 5 Nozzle

Cookware



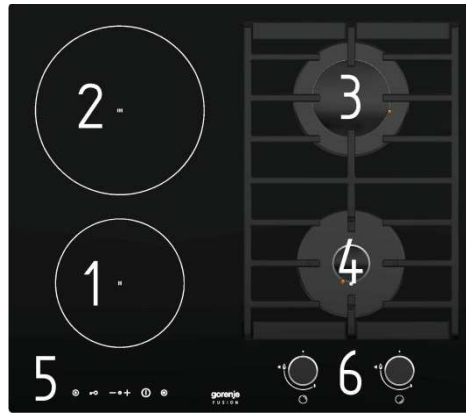
- Correctly selected cookware will enable optimum cooking time and gas consumption. Pan diameter is the most important parameter.
- Flames that reach over the edge of a pan that is too small, can damage the cookware; furthermore, gas consumption is higher in such cases.
- For combustion, the gas also needs air. If a pan is too large, air supply to the burner is insufficient; as a result, combustion effect is lesser.

Important warnings regarding the glass ceramic hob

- Cooking zone reaches the selected power level or temperature very quickly; however, the area surrounding the cooking zones remains relatively cool.
 - The hob is resistant to temperature changes.
 - The hob is also impact-resistant. The pans may be placed onto the hob roughly without damaging the hob.
 - Glass ceramic hobs should not be used as a worktop. Sharp objects can cause scratches.
 - Preparing food in thin aluminum or plastic containers on hot cooking zones is not allowed. Do not place any plastic objects or aluminum foil on the glass ceramic hob.
 - Never use a glass-ceramic hob that is cracked or broken.
- If an object falls on the hob with a sharp edge downwards, this could cause the hob / glass ceramic panel to break. The consequences are visible immediately, or only after a while. If any visible crack should appear, immediately disconnect the appliance from the power supply.
- If sugar is spilled on a hot glass ceramic hob, or a sugar-laden food, immediately wipe the hob.

APPLIANCE DESCRIPTION

INSTRUCTIONS FOR USE AND MAINTENANCE



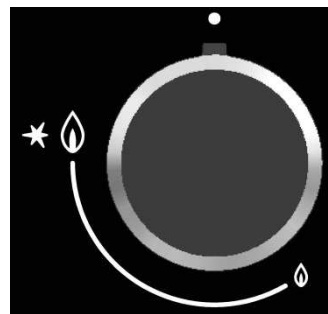
1. Induction hotplate front left
2. Induction hotplate rear left
3. Gas hotplate rear right
4. Gas hotplate front right
5. Hob control panel of induction part
6. Hob control panel of gas part





Hob control elements for induction cooking zones



- A. ON/OFF sensor of cooking zones
- B. Safety lock on/off and child lock sensor
- C. ON/OFF sensor of cooktop
- D. Sensor (-) of timer and cooking zone
- E. Sensor (+) of timer and cooking zone

Hob control elements for gas cooking zones



-  Gas valve closed
-  Ignition
-  Maximum power
-  Minimum power

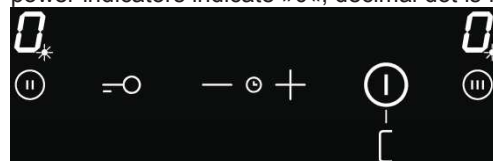
OPERATING THE INDUCTION COOKING ZONES

Hob control

- After turning the ceramic glass hob on all displays come on for a moment. The hob is ready for operation.
- The hob is fitted with electronic sensors which are switched on if you touch the relevant circle for at least one second.
- Each sensor activation is followed by a sound signal.
- Avoid placing any objects on sensor surface (possible error signalization_Er03). Always keep the sensor surface clean.

Activating the hob

Touch the ON/OFF sensor (C) for at least one second. The hob is now active, and all hotplate power indicators indicate »0«, decimal dot is flashing.



Now you need to select the next setting within 20 seconds, otherwise the hob switches off again.

Turning hotplates on

After turning the hob on using the ON/OFF sensor (C), within the next 20 seconds start one of the hotplates.

- Touching the desired hotplate sensor (A), its relevant power indicator indicates »0«.
- By touching sensors »+« (E) or »-« (D) set the desired cooking power from 1 to 9.



Continuous pressing of »+« (E) or »-« (D) sensors the power level is automatically increased or reduced. Another procedure is to change power in steps is by intermediate touching of relevant sensors.

Setting is always possible for one hotplate only at the time. Power display indicates »0«, or „H“, depending on the existing temperature of the hotplate (see Section Remaining Heat Indicator).

You can also turn the hotplate off prior the end of cooking and use the remaining heat, and save energy.

Switching hotplates off

- Selected hotplate must be activated.
- Touching the hotplate sensor »-« (D) set the power level to »0«. After 10 seconds the hotplate is turned off.



Fast deactivation

- Selected hotplate must be activated.
- Press both (A of selected hotplate) and (D) sensors simultaneously, and the hotplate is immediately switched off.

Switching the hob off

- The hob can be switched off any time by pressing the ON/OFF sensor (C).

Locking the control unit / child safety lock

By activating the child lock protection you can stop the operation of the appliance, i.e. the use of hotplates, protecting the children from accidental start and eventual injury.

Activating child lock

- The hob is active.
- Press sensor (B) for at least 2 seconds. Timer's display shows the symbol (I O) steady. Child lock is now activated.
- If hob is turned off by mistake, lock function is active still the next turn on.



Turning child lock off

- Protection is switched off by pressing the sensor (C). Timer's display shows the symbol (I O).
- Press sensor (B) for at least 2 seconds. Child lock is now off.

Remaining heat indicator

Glass ceramic hob also features remaining heat indicator "H". Hotplates are not heated directly, but through return heat radiating from the dish. As long as the symbol "H" is on after the hotplate was switched off, the remaining heat may be used for warming up food or for melting. Even when the symbol "H" disappears, the hotplate may still be hot. Be careful of burns!

Extra powerful setting (hotplates marked "P")

Extra powerful setting may be additionally switched on for fast cooking on indicated hotplates.

This extra hotplate power is used for heating large quantities of food. After switching on, the extra power is activated for:

- 5 minutes, then automatically switches back on to the maximum normal level 9.

During the time extra power is activated, the power of other hotplates is limited. This is indicated on the power display by intermittently flashing the selected cooking level and limited power for a few seconds.

Activating extra powerful setting

- First select the hotplate by touching its relevant sensor (A), and immediately after press the sensor (D) then press (E) . Extra powerful setting is on, and power indicator displays symbol "P".



Premature turning extra powerful setting off

Touch the desired hotplate sensor, and immediately after press the sensor »-« (D). Letter "P" disappears and the hotplate automatically switches to level 9.

Safety switch off

Maximum continuous operation of a particular hotplate is limited, and the duration is displayed in the above chart. When the hotplate is switched off by the safety mechanism, the indicator displays symbols "0", or "H" in case there is any remaining heat left.

In such cases switch the hotplate off by touching the relevant power setting sensor (D).

Power setting	1	2	3	4	5	6	7	8	9
Hours lapse prior safety switch off	8	6	5	5	4	1,5	1,5	1,5	1,5

Example:

Set the hotplate to power level 5 and leave it operate for some time. If you do not change the above setting, the safety mechanism will switch the hotplate off after 4 hour.

Protection from overheating

Induction hotplate is also fitted with safety device against overheating which protects electronic parts from damages. This device operates on several levels. When temperature of the hotplate excessively rises, it switches on two-stage fan. If this is not enough, extra powerful heating is deactivated, and finally the safety device either reduces the heating power of certain hotplates or turns them off completely. When the hotplate cools off, the full power of hotplate is again available.

Timer

Timer facilitates the cooking procedure by setting the period of hotplate operation, and it can also be used as alarm timer.

Activating the timer

- Touch the hotplate ON/OFF sensor (A) of the relevant hotplate.
- By touching the »+« or »-« (E or D) sensor select the power setting from 1 to 9.
- Touch the timer ON/OFF sensors (E+D) to activate timer. Timer display indicates »00«.
- By touching sensors »+« or »-« (E or D) set the desired cooking time (from 01 to 99 minutes). After a few seconds timer starts operating. Timer controlled hotplate control lamp is on and is blinking.

You can use timer to set exact cooking time for each hotplate at the same time. To speed up the timer setting keep the relevant sensors »+« or »-« (E or D) constantly pressed.



Altering preset cooking time

- You can change preset cooking time whenever you wish during the hotplate operation.
- Touch the hotplate ON/OFF sensor (A) to select the desired hotplate. Decimal dot is on.
- Touch the timer ON/OFF sensors (E+D) to activate the timer.
- By touching sensors »+« or »-« (E or D) set the new desired cooking time.

Remaining cooking time

You can display the remaining cooking time by touching the hotplate ON/OFF sensor (A) and then (E+D), or by activating at the same time again and again (D+E) keys, the time that will be showed is referred to to the zone that displays the dot blinking.

Shorter residual time will be always shown on timer's display:

- In case time is relative to a cooking zone, decimal point will flash at its display.
- In case time is relative to "alarm timer", there is not decimal point flashing.

Switching the timer off

When the preset time expires a beep is heard which you can either turn off by touching any sensor or leave it to turn off automatically after 2 minutes. When the programmed time finish also the cooking zone turns off.

Switching the timer of prior expiry of preset time:

- Touch the hotplate ON/OFF sensor (A) to select the desired hotplate. Decimal dot is on.
- Touch the timer ON/OFF sensors (E+D).
- By touching the sensor »-« (D) set cooking time to »00«. Timer function is off, but the hotplate continues to operate until you switch it off manually.

Alarm timer function

Timer can be used as alarm also if it is already employed in timer control of one of the hotplates. (The hob don't turn off)

Timer setting

With the hob off:

- Touch the hob ON/OFF sensor (C) to activate the cooking hob.
- Touch the timer ON/OFF sensor (E+D) to activate the timer.
- By touching sensors »+« (E) or »-« (D) set the desired time.



Switching the alarm off

When the preset time expires a beep is heard which you can either turn off by touching any sensor or leave it to turn off automatically after 2 minutes.

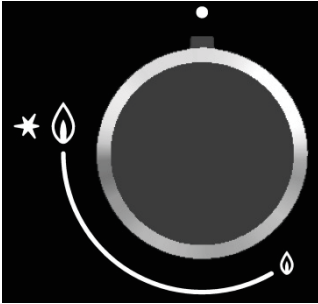
If you want to switch the timer off prior expiry of preset time:

With the hob off:

- Touch the hob ON/OFF sensor (C) to activate the cooking hob.
 - Touch the timer ON/OFF sensor (E+D).
 - By touching the sensor »-« (D) set cooking time to »00«. Alarm function is off.
- Simultaneously touch both »+« and »-« (E and D) sensors and switch the timer off.
- During the time the alarm is activated, timer can be preset for any hotplate.

OPERATING THE GAS BURNERS

Ignition and operation of the burners



- Operate the gas burners using the knobs on the hob. Power levels are indicated on the knobs by large and small flame symbols (see section Appliance description).
- Rotate the knob through the large flame position to the small flame position and back. Operation interval lies between the two flame symbols.

• Gas burners can be ignited using the electric spark plug built into each gas burner ().
Before rotating the knob, it should first be depressed.

Single-handed ignition

- In order to ignite the gas burner, press the selected burner control knob and rotate it to the maximum power (flame) position. An electric spark will be generated automatically, igniting the releasing gas.
- If the electric ignition should not work due to a power failure or damp spark plugs, the gas can also be ignited using a match or a gas lighter. After igniting the gas, keep the control knob pressed for another ten seconds, until the flame settles.
- The flame can then be set between the maximum and minimum level. Any setting between 0 and the large flame is not recommended, as the flame is not stable in this interval and may be extinguished.

If the burner hasn't ignited after the knob has been depressed for 15 seconds, close the burner and wait at least one minute. Then, repeat the ignition process.

If the burner flame is extinguished (for any reason), close the burner and wait at least one minute before attempting to re-ignite it.

- To extinguish the flame and close the burner gas supply, rotate the control knob to the right, to the 'OFF' position 0.

CAUTION: The gas cooking appliance use may cause heat, humidity and products of combustion in the room where is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep open any natural ventilation holes or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

CAUTION: Accessible parts may be hot when the hob is in use. Young children should be kept away.

CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.

CLEANING AND MAINTENANCE



Fig.1



Fig.2

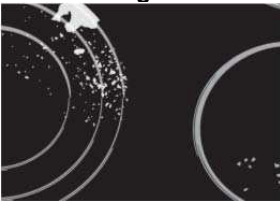


Fig.3



Fig.4

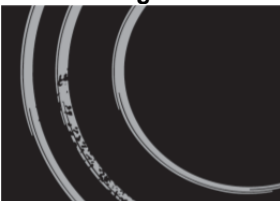


Fig.5

After each use of the glass-ceramic hob, wait for it to cool down and clean it; otherwise, even the smallest food residue will be burnt onto the hot surface next time you use the appliance.

For regular cleaning and maintenance of the glass-ceramic surface, use special conditioning agents which form a protective layer on the surface, shielding it from dirt. Before each use, wipe any dust or other particles from the hob surface and pan bottom as these could scratch the surface (Figure 1).

Careful: steel wool, abrasive sponges, and abrasive detergents can scratch the hob surface.

Glass ceramic surface can also be damaged by aggressive sprays and inappropriate or insufficiently shaken (mixed) liquid cleaning agents (Figure 1 and Figure 2).

Signs and indications on the hob may be worn if aggressive cleaning aids are used on cooking zone edges, or if pans with damaged bottom or used.

Light stains can be removed by a damp soft cloth; then, wipe the surface dry (Figure 3).

Water stains can be removed using a mild solution of vinegar; however, do not use this solution to clean the frame (only with some models, as it may become dull. Do not use aggressive sprays or decalcification agents (Figure 3).

Heavier stains can be removed using special agents and utensils for cleaning the glass-ceramic hobs. When using these products, follow the instructions provided by their respective manufacturers.

Make sure any residues of cleaning agents are thoroughly removed, as they could damage the glass-ceramic hob when the cooking zones heat up (Figure 3).

Stubborn and burnt residues can be removed using a scraper.

Make sure the plastic part of the scraper does not come into contact with a hot cooking zone. Be careful not to cut yourself with the scraper!

Sugar and sugar-laden food may permanently damage the glassceramic

surface (Figure 5); therefore, they should be removed from the glass-ceramic surface as soon

as possible, although the cooking zone may still be hot (Figure 4). Any change in the color of the glass-ceramic surface does not affect its operation or the stability of the surface.

Such discolorations are mostly a result of burnt food residues or use of cookware made of materials such as aluminum or copper; these stains are difficult to remove.

Warning: All damage described above predominantly relates to the aesthetics, i.e. appearance of the appliance and do not affect its functionality directly. Such errors cannot be the subject of a warranty claim.

Gas cooking zones

To clean the grid, cooking hob surface, and parts of the burner, use hot water with some dishwashing detergent. Clean the thermo-element and the spark plug with a soft brush. These parts must be kept impeccably clean, as only then will they operate correctly. Clean the crown and the burner cover. Be particularly careful to keep all exit slots on the crown clean and unobstructed. After cleaning, dry all parts thoroughly and replace or reassemble them correctly.

Parts that are placed askew will make lighting the burners more difficult.

Warning: Burner covers are coated in black enamel. Due to high temperatures, discoloration is unavoidable; however, this will not affect the operation of the burners.

SPECIAL WARNINGS AND FAULT REPORTING

- During the warranty period, only a service center authorized by the manufacturer may carry out any repairs.
- Before making any repairs, make sure the appliance is disconnected from the power mains either by removing the fuse or by disconnecting the power plug from the wall outlet.
- Unauthorized tampering with and repairs of the kitchen range (cooking hob) can result in electric shock or short circuit; hence, do not attempt to perform any repairs by yourselves. Leave such tasks to an expert or an authorized service unit.
- In case of minor faults or problems with the appliance operation, check the following instructions to see whether you can eliminate the causes by yourselves.

A visit by a service technician during the warranty period will be charged if the appliance is not functioning because of improper use. Store these instructions in a place where they are always readily accessible; if pass the appliance on to another person, the instructions should also be included.

Following is some advice on rectifying some common problems.

The flame is uneven / unstable	Wrong gas power setting.	Have an expert check the gas pipeline!
The flame from the burners suddenly changes	Wrongly assembled parts of the kitchen hob	Assemble the burner correctly.
Burner ignition takes more time	Wrongly assembled parts of the kitchen hob	Assemble the burner correctly.
The flame is extinguished shortly after ignition	Knob pressed too short or too weakly.	Keep the knob depressed for a longer period of time. Before releasing it, press it harder.
The grid has discolored in the burner area	This is a commonplace phenomenon resulting from high temperature	Clean the grid with a metal care detergent.
Electric power supply in general is interrupted	The fuse may be blown	Check the fuse in the fuse box and replace it if it is blown
Electric ignition of the burners no longer works	There are food or detergent residues between the spark plug and the burner	Open and carefully clean the opening between the spark plug and the burner
If the burner cover looks unappealing	Regular dirt	Clean the burner covers with a metal care detergent.

If the problem persists despite observing the instructions above, call an authorized service technician. Elimination of any errors or warranty claims that resulted from improper connection or use of the appliance is not covered by our warranty. In such cases, the costs of repair are borne by the user.

The Manufacturer strives for continuous improvements. For this reason, the text and illustrations in this book are subject to change without notice.

ADJUSTMENT TO A DIFFERENT TYPE OF GAS

CZ PRESTAVBA NA JINÝ DRUH PLYNU

SK PRISPOBOBENIE NA INÝ DRUH PLYNU

PL DOSTOSOWANIE DO INNEGO RODZAJU GAZU

HU A KÉSZÜLÉK ÁTÁLLÍTÁSA MÁS TÍPUSÚ GÁZRA

SI PRIREDITEV NA DRUGO VRSTO PLINA

	Country of destination	Category	Gas and supply pressures
CZ	Země určení	Kategorie	Plynu a tlaky
SK	Krajiny určenia	Kategórie	Plynu a tlaky
PL	Kraj przeznaczenia	Kategoria	Gazu i ciśnienia
HU	Célországban	Kategóriák	Gas és a nyomást
SI	Namembna država	Kategorija	Plinom in tlaki

428712	CZ	II2H3+	G20=20mbar ; G30/G31=28-30/37mbar
428712	SK	II2H3B/P	G20=20mbar ; G30/G31=30mbar
428712 731186	PL	II2E3B/P	G20=20mbar ; G30/G31=37mbar
428712	HU	I3B/P	G30/G31=30mbar
428712 731186	SI	II2H3B/P	G20=20mbar ; G30/G31=30mbar
428712 731186	HR	II2H3B/P	G20=20mbar ; G30/G31=30mbar
428712 731186	RS	II2H3B/P	G20=20mbar ; G30/G31=30mbar
428712	RO	II2E3B/P	G20=20mbar ; G30/G31=30mbar
428712 731186	RO	II2H3B/P	G20=20mbar ; G30/G31=30mbar
428712	RO	II2L3B/P	G25=20mbar ; G30/G31=30mbar
428712	MK	II2H3B/P	G20=20mbar ; G30/G31=30mbar
428712	RU		G20=20mbar ; G30=30mbar
428712 731186	UA		G20=20mbar ; G30=30mbar
731186	BA		G20=20mbar ; G30=30mbar