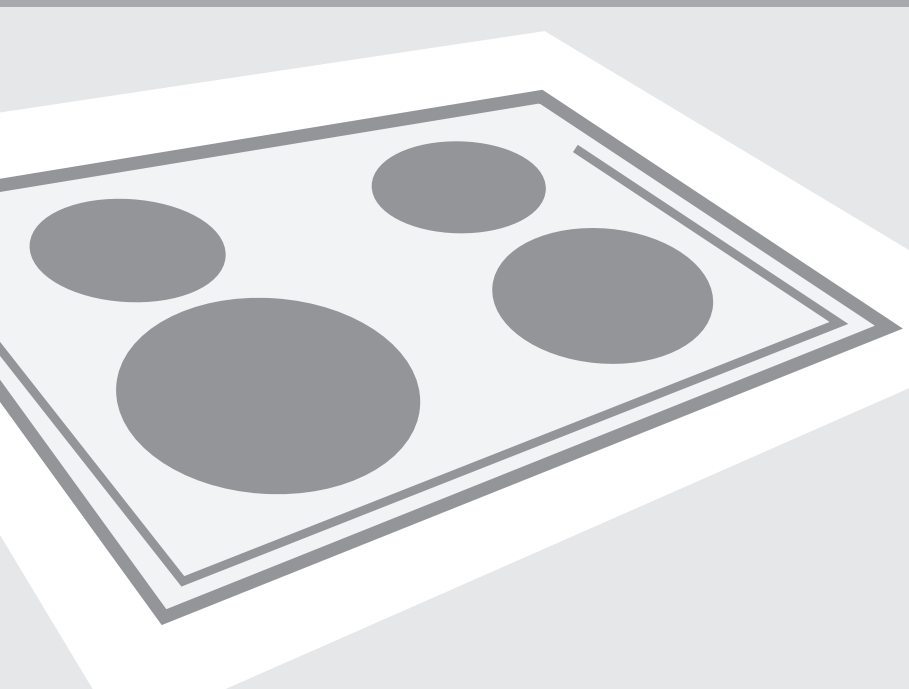


MT **IE** **GB**

Instructions for use, installation, and connection



Electric built-in cooking hob

Electric built-in cooking hob

Dear customer!



Electric 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.

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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Important - Read before using the appliance

Safety precautions

- 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:** 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.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. Never try to extinguish a fire with water, but switch off the appliance and then cover flame with a lid or a damp cloth.
- 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 not intended to be controlled by external timers or special control systems.

Warnings

- The appliance may only be connected to the power mains by an authorized service technician or expert.
- Tampering with the appliance or non-professional repair thereof may result in risk of severe injury or damage to the product. Any repairs may only be carried out by an authorized service technician or expert.
- The appliance is intended solely for cooking. Do not use it for any other purpose, e.g. for room heating. Do not place empty cookware on the cooking zones.
- If another electrical appliance is connected to a AC power socket near the appliance, make sure the power cord does not come into contact with hot cooking zones.
- Do not store temperature-sensitive items underneath the appliance, such as cleaners or detergents, spray cans etc.
- In case of prolonged use of cast iron plates, the area of the plate and the edge of the cooking zone may discolour. Service in such case is not covered by the warranty.

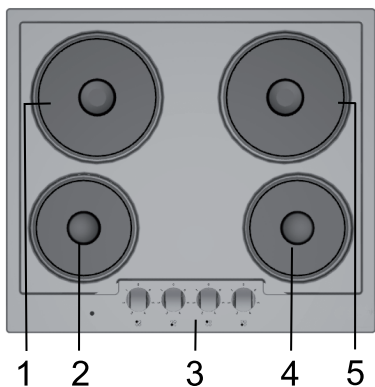


The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help 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.

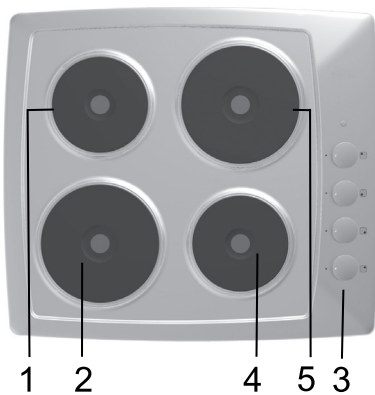
Appliance description

The following figure shows the surface of the hob with electric hotplates.

Type EVK4...



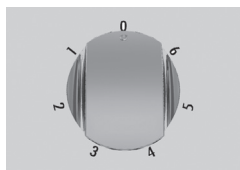
Type EVK6...



1. Cooking zone rear left
2. Cooking zone front left
3. Control knobs
4. Cooking zone front right
5. Cooking zone rear right

Control knob

Electric



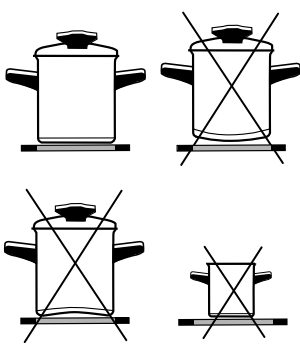
1-6 Power levels

Cooking zones

Before using the appliance for the first time

Important warnings

Cookware



After you receive your appliance, please wipe the entire cooking hob, including the cooking zones, with a damp cloth.

Turn on the cooking zones for 3 to 5 minutes and select the maximum power level; some fumes may be discharged from the hob. This way, the protective cover on the cooking hob will reach its maximum solidness.

- Do not turn on a cooking zone without a pan over it, and never use the cooking hob for room heating!
- Make sure the cooking zones and pan bottom are clean and dry, and that sufficient heat transmission is enabled between them, in order to prevent any damage to the heating surface.
- Any fat or oil left on the cooking ones may ignite. Therefore, be careful when using fat and oil to prepare food (e.g. French fries).
- Do not place a damp pan or a steam-covered lid on the cooking zones, as moisture is detrimental to them.
- Do not leave a hot pan to cool down on the cooking zones, because moisture will be generated under it, causing corrosion.

Tips for using the cookware

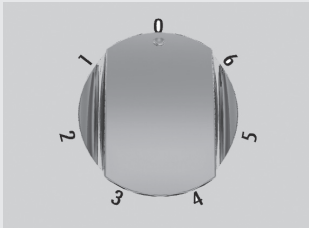
Use high-quality cookware with a flat and stable bottom.

- Transmission of heat is best when the pan bottom and the cooking zone are of the same diameter, and the pan is placed on the middle of the cooking zone.
- When using a tempered glass (Pyrex) or porcelain cookware, please follow the cookware manufacturer's instructions.
- When using a pressure cooker, do not leave it unattended until the desired pressure is reached. The cooking zone should initially be set to the maximum power level; as the pressure rises, use the sensors to decrease the power level according to the pressure cooker manufacturer's instructions.
- Make sure there is always enough water, either in a pressure cooker or in any other piece of cookware, as using an empty pan on the cooking hob will result in overheating which will damage both the pan and the cooking zone.
- Tempered glass (Pyrex) cookware with a specially brushed bottom is suitable for use on cooking hobs if it fits the diameter of the cooking zone. Cookware with larger diameter may break due to thermal stress.
- When using any special or unconventional cookware, follow the cookware manufacturer's instructions.

Energy saving

- Pan bottom diameters should match the diameter of the cooking zone. If the pan is too small, some heat is wasted; furthermore, using a too small pan can damage the cooking zone.
- Whenever possible given the cooking process, use a lid.
- The pan should be appropriately sized given the quantity of food prepared. Preparing a small quantity of food in a large pan will cause a waste of energy.
- Dishes that take a long time to cook should be prepared in a pressure cooker.
- Various vegetables, potatoes, etc., can be cooked in a small quantity of water; however, the lid should be closed tightly. When the water is brought to boil, reduce the power level to a setting that maintains a temperature just above boiling point.

Operating the cooking zones



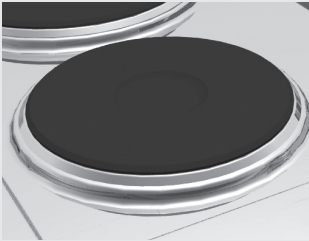
- Operate the cooking zones using the knobs, built into the control panels.
- When at least one cooking zone is turned on, the yellow LED is lit up.
- Power levels are indicated with the numbers from 1 to 6 on the control knobs. The respective levels are selected stepwise. The step knobs can be rotated in both directions.
- The cooking zone may be turned off three to five minutes before the end of cooking in order to make use of the residual heat and save some energy (the following table lists some examples for using individual power levels).

S	
0	Cooking zone turned off
1	Maintaining the temperature and reheating of smaller quantities of food
2	Reheating
3	Reheating or longer cooking of larger quantities
4	Consecutive cooking / frying (e.g. omelets etc.)
5	Deep frying
6	Quick heating

Cleaning and maintenance

- Clean the appliance using warm water, liquid detergent, and a soft cloth.
- Do not use any abrasive or sharp utensils or other objects. Burnt or dried food residues should be moistened using a damp cloth and softened with appropriate detergent.
- Stainless steel parts should be cleaned using special-purpose detergents. Use a dry, highly-absorbent cloth to apply a thin layer of detergent on a dry and cool surface, and rub gently in the direction of surface treatment pattern. Use a damp cloth and a detergent to clean stubborn stains; then, use a dry cloth to achieve to polish the surface until glossy. Do not use the same (stainless steel) detergents to clean aluminum parts.

Hotplates



- Use warm water with some dishwashing detergent to clean the **area around the cooking rings (or hotplates)**. Before doing so, use a sponge to soften any stubborn residues.
- **All dirty cooking zones** should be cleaned thoroughly immediately after use. If the cooking zones are less stained, it suffices to wipe them with a damp cloth soaked in water and some detergent. If the hotplate is heavily soiled, use a steel sponge (wire scrubber) soaked with detergent. After cleaning, the cooking zones should always be wiped dry.
- Salt-containing liquids, dishes that have boiled over, or moisture, can damage the cooking zones. Therefore, always wipe the cooking zones clean and dry.
- To **condition the cooking zones**, occasionally use some sewing machine oil, or conventional products for cleaning and care, available in the market. Never use butter, bacon / lard, or similar substance (risk of corrosion). If the cooking zone is slightly warm, the detergent will penetrate the pores more quickly.
- **Hotplate rings are made of stainless steel**; due to thermal load during cooking, they may discolor slightly to yellow. This phenomenon is a result of physical processes. Yellow spots can be restored by conventional metal cleaning detergents. Do not use aggressive utensils for cleaning the dishes, as these will scratch the rings.

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.

Important

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.

What happened...?	Possible cause	What to do?
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.

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.

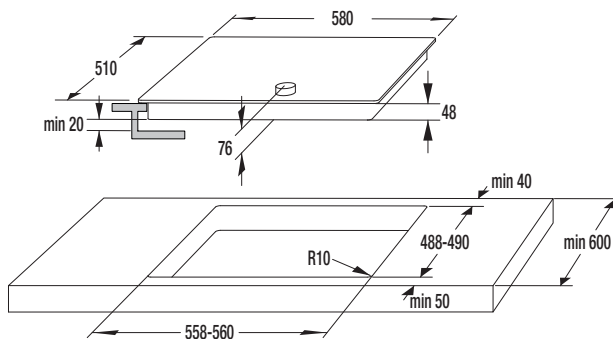
Installation

Important warnings

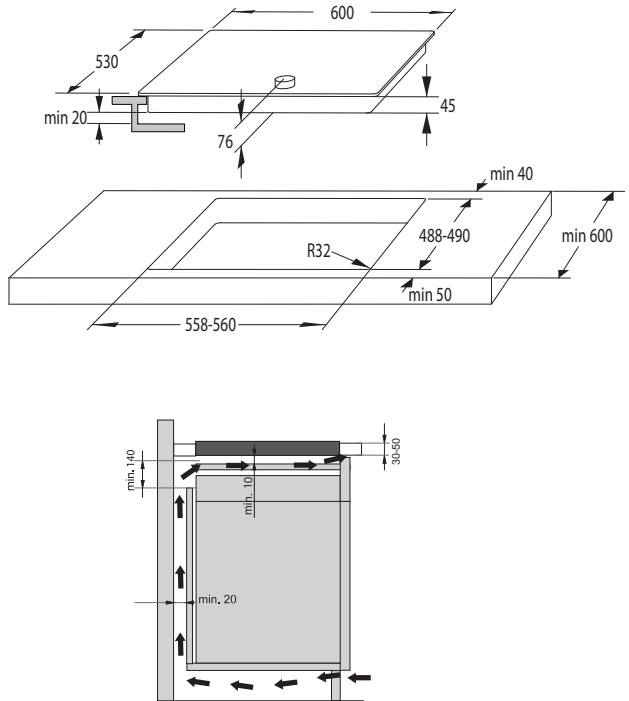
- Installation of the appliance into a kitchen worktop and its connection to the power mains may only be performed by an adequately qualified technician.
- Veneer or other finish of the piece of kitchen furniture into which the hob is to be built in should be treated with heat resistant glue (100°C); 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 10 centimeters 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 650 mm.
- The distance between the appliance edge and the adjacent tall kitchen furniture element should amount to no less than 100 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 30 to 50 mm thick.

Kitchen worktop cutoff dimensions

Type EVK4..

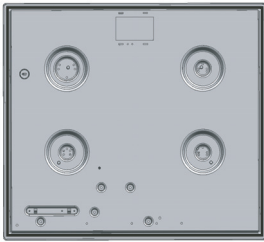
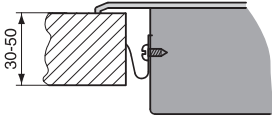
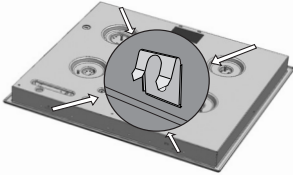


Type EVK6..



- Only type EVP4, EVP2... 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 6 mm should be left at the front side.

Installation procedure



- The worktop should be installed completely horizontally.
 - The cutoff surfaces should be appropriately protected.
 - Attach the fastening elements (4) with the supplied screws (4) to the front and rear wall of the cooking hob and the worktop cutoff.
 - Connect the cooking hob to the power mains and gas supply (see instructions for connecting a cooking hob on a power network and gas supply).
 - For screwing down the fixing clip it is not allowed to use screws longer than 6,5 mm.
-
- Attach the supplied adhesive seal on the lower edge of the cooking hob.
 - Insert the cooking hob into the cutoff and press it heavily from above towards the worktop.

Connecting the appliance to the power mains

Important warnings

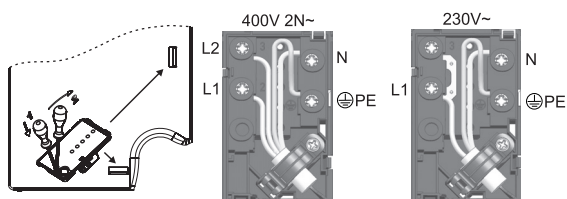
- The appliance may only be connected by an authorized skilled technician.
- Electric system protection should comply with all relevant regulations.
- The connection clips can be accessed when the connection clip covers are opened / removed.
- Before connecting the appliance, make sure the voltage indicated 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 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 (PE) 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.

Connection diagram

- 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 (230 V through N) 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.



NOTE:

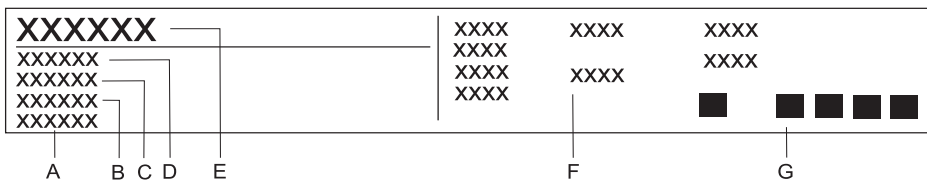
Connection bridges are already installed on their respective places on the clip. Screws of the connection terminals are open, which means they do not have to be unfastened or unscrewed any further. When fastening the screws, you may hear a slight 'click', which means that the screws should be fastened / screwed in completely.

The following can be used for connection:

- Type H05 RR-F 4x1.5 rubber connection cables with a green-yellow protective wire,
- Type H05 VV-F 4x1,5 PCV isolated connection cables with yellow-green protective wire, or other equivalent or superior grade cables.

Technical characteristics

Rating plate



- A** Serial number
- B** Code
- C** Model
- D** Type
- E** Trademark
- F** Technical information
- G** Compliance indications / symbols

WE RESERVE THE RIGHT TO MAKE ANY CHANGES THAT DO NOT AFFECT THE FUNCTIONALITY OF THE APPLIANCE.

Instructions for use of the appliance can also be found on our website at www.gorenje.com / < <http://www.gorenje.com> / >

EVK6,4K



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