

731579/01

EN **INSTRUCTIONS FOR USE AND INSTALLATION**
Built-in Electric hob

gorenje

EN

Dear customer!

This appliance 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.

Instruction for use

Instructions for use describe the appliance and the way it is handled. These instructions are intended for various types of appliances, so you can find some descriptions of functions that your particular appliance may not have.

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

Installation instruction

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 is attached on the bottom of the appliance.

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

Keep these instructions in a safe place and ensure that new users are familiar with the contents. Pass them on to any future owner.

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IMPORTANT WARNINGS

- 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.
- Prevent the children to hang around the appliance and warn them properly against the danger of burns.
- 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 with fat or oil can be dangerous and may result in fire. Be sure having 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.

• **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

- Don't use high-pressure steam cleaner or hot steam to clean the appliance.
- Never place any metal objects upon the appliance surface, such as knives, forks, spoons, pot lids, and the like, as they may get very hot.
- The appliance can not be activated by external timers or remote controls systems.
- Do not use the appliance for room heating.
- If there is a wall power outlet located near the appliance 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 appliance, e.g. detergents, sprays, etc.
- In case of a failure of the appliance, immediately disconnect the appliance from the power mains and contact the service center.
- The appliance is manufactured in compliance with the relevant effective safety standards.
- Don't connect the appliance 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 appliance to a permanent connection.
- The appliance may be built-in and connected to the power supply only by a qualified technician.
- Hotplates may not be left in operation empty, without any dishes on top.
- Never use the glass as a working surface. Sharp objects may damage it.
- Preparation of food in aluminium or plastic cookware is not allowed. Never place any plastic objects or aluminium foil upon the cooktop surface.

- **WARNING:** Be careful not to drop objects or crockery on the glass surface. Even light objects (e.g. a salt shaker) can crack or damage the ceramic plate.
- If the appliance is built in over an oven with a pyrolytic system, it should not be operated while the pyrolytic process is in progress because it can trigger the overheating protection of the cooktop.
 - After using the cooktop, disconnect it from the user's interface. Do not trust the pot detector.

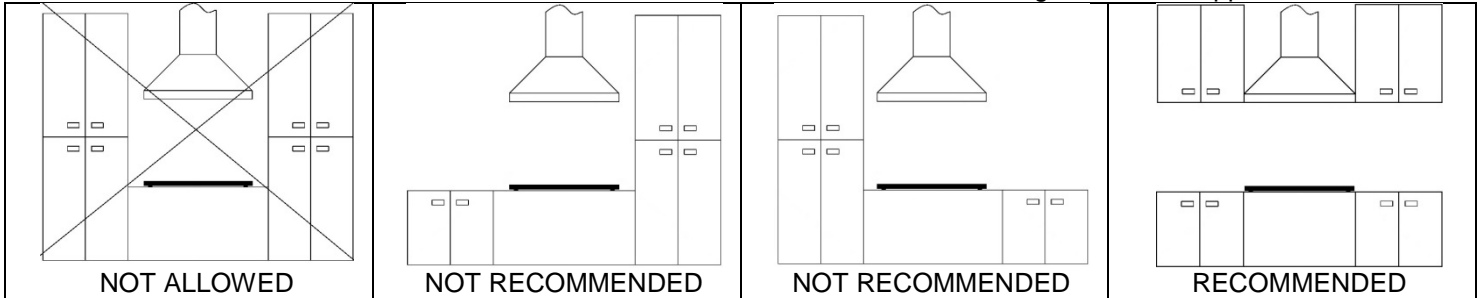


The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help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

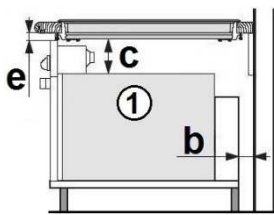
INSTALLATION

Important warnings

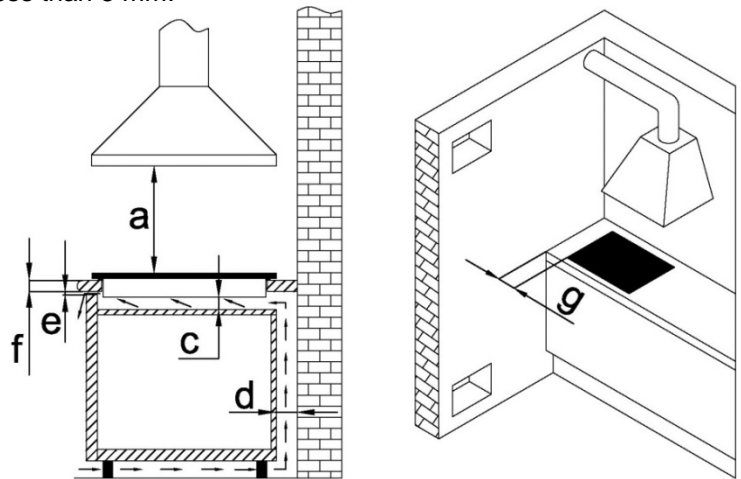
- Installation of the appliance into a kitchen worktop must be performed by an adequately qualified technician.
- Veneer or other finish of the piece of kitchen furniture into which the hob is to be built in should be treated with heat resistant glue (100°C); otherwise, the worktop finish may be discolored or deformed.
- Ideally the appliance should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall at one side. On the other side, however, no unit or divider should stand higher than the appliance.



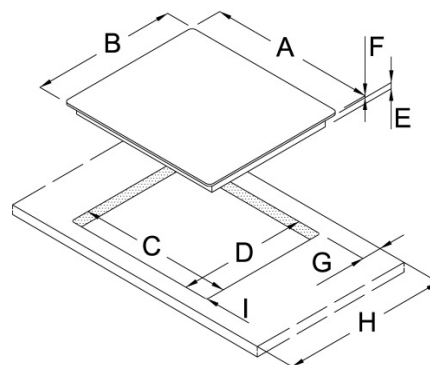
- Use of massive wood decoration plates or boards on the worktops behind the appliance is not permitted.
- The distance between the appliance edge and the adjacent tall kitchen furniture element should amount to no less than 250 mm.
- All sizes and distances to be taken for the proper functioning of the appliance are shown in figures 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 60mm from the lower surface of the appliance. The space between the partition wall and the appliance 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.
- A minimum safety distance must be maintained between the appliance and the cooker hood above it. See the cooker hood manufacturer's operating and installation instructions for details. If the manufacturer's instructions are not available or, if there are any flammable objects (e.g. utensil rails, wall units etc) above the appliance, a minimum safety distance of at least 800 mm must be maintained between them and the appliance below.
- Fit the wall units and cooker hood before fitting the appliance to avoid damaging it.
- The front part must have an opening of no less than 5 mm.
- The appliance must not be installed over a fridge, fridge-freezer, freezer, dishwasher, washing machine, washer-dryer or tumble dryer.
- **Incorporation of the oven under the induction hob is permissible for ovens equipped with a cooling fan** ^①. Prior inserting the oven, it is necessary to remove the rear kitchen element panel in the area of the oven opening. Equally, the front part of the element must have an opening of no less than 5 mm.



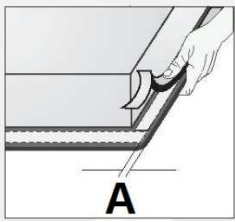
a	≥ 800 mm
b	≥ 50 mm
c	≥ 60 mm
d	≥ 40 mm
e	≥ 5 mm
f	25-40 mm
g	≥ 250 mm



A (mm)	600
B (mm)	520
C (mm)	560
D (mm)	490
E (mm)	40
F (mm)	5
G (mm)	≥ 50
H (mm)	≥ 600
I (mm)	≤ 7



Installing the foam gasket



Installation procedure

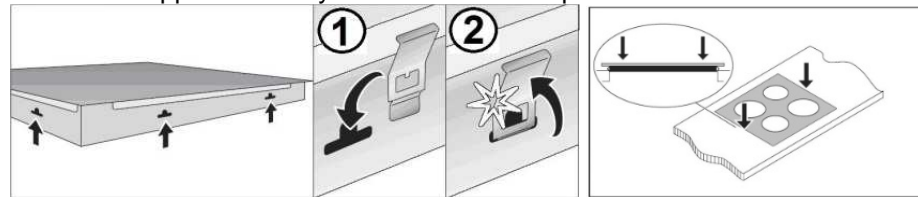
Before inserting the appliance into the opening in the kitchen worktop, the supplied foam gasket must be attached to the lower side of the glass.

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.
- Attach the gasket to the lower side approximately $A=2-3$ mm from the edge. The gasket must be attached along the entire length 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.

- Worktop must be absolutely horizontal;
- Seal the cut surfaces with a suitable sealant to avoid swelling caused by moisture. The sealant must be heat resistant;
- Put the supplied springs in their places;
- Feed the mains connection cable down through the cut-out;
- Insert the appliance into the cut-out;
- Press the appliance firmly towards the worktop from above.



CONNECTION TO THE POWER SUPPLY

- The appliance may **ONLY** be connected by an authorized qualified 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 network. Connection voltage should be checked by a qualified technician using a corresponding measuring device!
- The rating plate with basic information is attached on the lower side of the appliance.
- In order to make a fixed connection to the mains, insert an all-pole circuit breaker between the appliance and the mains. This device shall have a contact separation in all poles, providing full disconnection under overvoltage category III conditions.
- 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 earth 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.
- 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.

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 turn on and are fully illuminated for a few seconds.

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.

User interface initial calibration

The hob control panel has implemented an initial keyboard calibration focused to adapt the sensibility of the keys, to the final mechanical, environmental and user conditions.

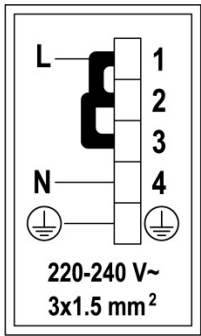
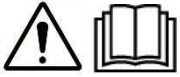
Any time the hob is plugged in or there is a power failure that results in a reset of the user interface, keyboard sensitivity will be readjusted at the first touch of the sensor. This first touch must be done in certain conditions:

- Do not use gloves
- Use a clean finger

- Touch the glass (smooth touching)

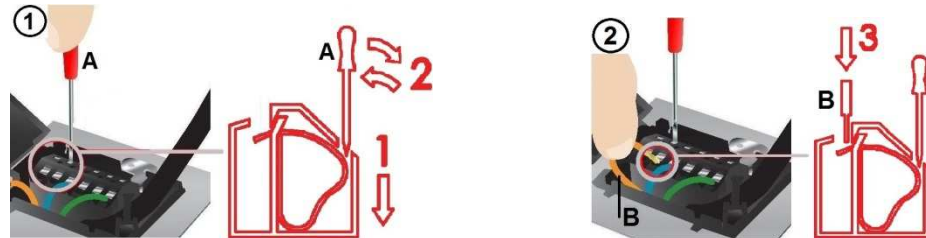
Connection must be carried out by means of harmonized cables as H05V2V2-F (90°C), or with equal or better features.

Installation diagram

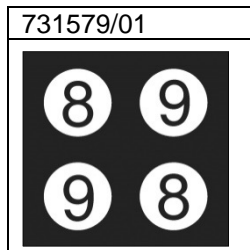


LIVE	L	BROWN
EARTH		GREEN / YELLOW
NEUTRAL	N	BLUE

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.



TECNICAL INFORMATION



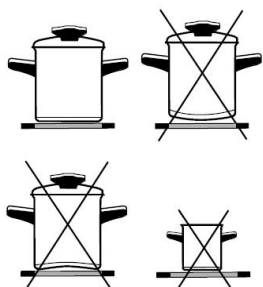
P _{TOT}	6000 W
Supply voltage	220-240 V~
Supply frequency	50/60 Hz

	Ø 14 cm / 1,2 kW
	Ø 18 cm / 1,8 kW

Before using the appliance for the first time

- Remove any protective wrapping and stickers.
- Clean the hob with a damp cloth only and then wipe dry.
- 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.
- 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.

Cookware




- Use pans with a thick base which is very slightly concave when cold. When heated, the base flattens to rest evenly on the hob, optimising the conduction of the heat.
- 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 centre of the cooking zone.
- When using a tempered glass (Pyrex), porcelain, pressure, special or unconventional cookware, please follow the cookware manufacturer's instructions.
- Make sure there is always enough water, either in a pressure cooker or in any other cookware, as using an empty pan on the cooking hob will result in overheating which will damage both the pan and the cooking zone.
- Do not use clay cookware, because it may leave scratches on the glass-ceramic hob.

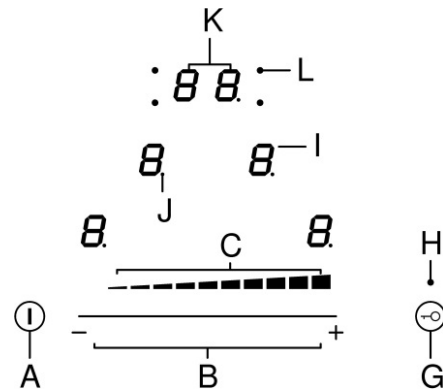
Energy saving

- When buying pots, be careful in selecting size: pot diameter usually refers to the top edge of the pot, which is often larger than the bottom;
- Steam-pressure 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 appliance;
- Always cover pots with lids of appropriate size;
- Use such pot size to accommodate the quantity of food to be prepared.

OPERATION

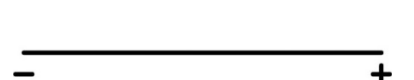
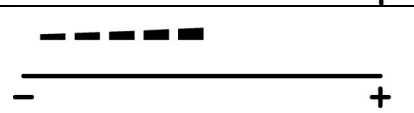
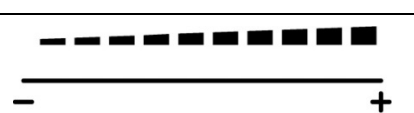
- After turning the hob on all displays come on for a moment. The hob is ready for operation.
- The hob is fitted with electronic sensors which are switched on if you touch the relevant circle for at least one second.
- Each sensor activation is followed by a sound signal.
- Avoid placing any objects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

Hob control



- A ON/OFF
- B Slider
- C Slider indicator lights
- G Key Lock key
- H Key Lock indicator light
- I Hotplate selection/display
- J Decimal dot on the power displays:
 - **On:** hotplate power control is possible
 - **Off:** hotplate power control is not possible
- K Timer key
- L Hotplate light indicator on which the Timer is on:
 - **Flashing:** time setting is possible
 - **Fixed:** time setting is not possible

Slider

	0
	Medium power
	Full power

Turn hob on

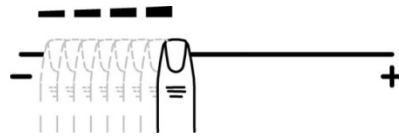
- Touch  for at least one second.
- The hob is now active, and all hotplate displays show , the corresponding decimal dot is flashing and the timer display shows 

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

Turn hotplates on

After turning the hob on, within the next 20 seconds start one of the hotplates.

- Select the desired hotplate, its display shows **0** and the corresponding decimal dot changes from flashing fixed.
- Set the power level 1-9 by touching the slider.



- At the first touch, the level is set according to the part of the slider that you touch. Upon the slider, the control LEDs light up, according to the level set.
- By sliding along the slider, the power level setting is changed. By sliding to the right, the level increasing, while sliding to the left decreases the level. When you move your finger away from the slider, the cooking field starts to operate at the level set.

Changing hotplate power settings

- Select the desired hotplate.
- Touch or slide along the slider to change power setting.
- When you remove the finger from the slider, the hotplate starts to operate at selected power.

Automatic fast heating

This function preheats the hotplate on maximum power in order to bring it rapidly up to the required temperature. After a given time interval, the power level returns spontaneously to the established setting.

It may be switched on in any of the hotplates for all power settings except for setting 9 where power is set at maximum all the time.

Activation

Automatic cooking mode is activated on any idle hotplate.

- Select the desired hotplate, the display shows **0**
- First touch of the slider must be to the extreme right, followed by a new pressure level 9. The respective display shows **A**, automatic cooking mode is on.
- Until the decimal dot is on, it is possible setting the desired power level (8...1) further by touching the slider.
- Display alternate **A** and the set cooking level.

Once the time from the chart below expires, the function is switched off and **A** disappears.




You can also switch the automatic cooking mode off anytime by bringing power setting to **0**.

Power setting	1	2	3	4	5	6	7	8	9
Maximum power cooking time (min.)	1	3	4,8	6,5	8,5	2,5	3,5	4,5	0,2

Key Lock

By activating the key lock you can stop the operation of the appliance and the use of hotplates.

Activation / Deactivation

- Touch  for approximately 3 seconds.
- The lock/unlock is confirmed by a beep
- The signal LED above the sensor is turned on/off.
- **Safety lock can be activated only if the cooking hob is turned on.**
- **Safety lock prevents the activation of all sensors, except for  and .**
- **If the hob is switched off when the lock function is active, it remains in memory until a new turns hob on.**
- **When set timers end their time, alarms can be switched off by activating any key without need for unlocking the control.**



Child Lock

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

The activation of the child lock is only possible:

- if the control is switched on
- if hotplate is active
- if no timer is selected.

Activation


- Touch 
- Within 10 sec touch the front right hotplate and  simultaneously followed by pressing the front right hotplate again.
- All displays show  for locked.

Deactivation

- Touch 
- Within 10 sec touch the front right hotplate and  simultaneously followed by pressing  again.
- The child lock is cancelled.

Warming function

This function is used to keep cooked food warm. The selected cooking zone is operated with a low power.



This function can be activated by touching between cooking level 0 and 1. Cooking zone display shows 

Timer

Use of timer facilitates cooking by setting the time of hotplate operation.

Operation time can be set for each hotplate separately.

Activation

- Select the desired hotplate to be timer controlled (cooking level $\neq 0$).
- The respective decimal dot lights and timer display shows 
- Touch the timer display, at the beside of timer's display, the light of the hotplate of which timer is being set is flashing.
- First the regulation of the second digital number has place and then the one of the first digital number (the active number is displayed by the symbol  when the regulation starts).
- By sliding along the entire slider, the exact tie can be set. By sliding to the right, the time increases, while sliding to the left decreases the time setting by one minute steps.
- When you remove the finger, after a few seconds the timer starts the countdown. Indicator displays actual power setting, and the dot beside of timer's display indicates that timer is on.

Changing pre-set cooking time

Cooking time can be changed anytime during the operation.

- Select desired hotplate, residual time is displayed on timer's display.
- Touch the Timer display.
- Within 10 sec slide along the entire slider to set the new cooking time.

If time is not modified in 10 seconds since pressing the slider, timer goes to zero and then turns off automatically.

Checking remaining cooking time

- Last set timer is always displayed.
- Select hotplate. The residual time of selected hotplate will be displayed on timer'.

Deactivation

When pre-set time elapses, a beep signals the end, and the hotplate is switched off.


Switch off the alarm by pressing the timer display or it switches off automatically after 2 minutes.

If you want to switch the timer prior pre-set time:

- Select the desired hotplate.
- Touch the timer display.
- Touch on the far left side of the slider to deactivate the timer and the time set. The time setting can also be reset by sliding along the entire slider.
- The illuminated point on the left part of the display is turned off and the timer is deactivated.

Alarm

Activation

- Touch 
- Touch the timer display.
- Slide on the slider to set desired time.

Deactivation

When the pre-set 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 pre-set time

- Touch the timer display.
- Touch on the slider until **00**. Alarm function is off.

Turn hotplates off

- Select the desired hotplate (cooking level $\neq 0$)
- Touch and slide along the slider until level **0**
- After 10 seconds the hotplate is turned off.

Fast deactivation

- Select the desired hotplate (cooking level $\neq 0$)
- Touch the slider at the start to bring the power setting to **0**
- Short beep confirms the OFF position.
- After 5 seconds the hotplate is turned off.
- If the hotplate was timed, the timer is also turned off.

Turn hob off

- The hob is turned off by pressing **ⓘ**

Remaining heat indicator

When an active hotplate is turned off, or when the entire hob is turned off, some display can show **H**, as a signal that a particular »hotplate is still hot«. Display time is calculated in relation to the used heating power and the period the hotplate was active prior switching off. Even when warning signal **H** disappears, hotplate may still be hot in certain cases (power failure, leaving any temperature sensitive objects on the hotplate).

BE CAREFUL! Danger of burns!


Safety switch off

For improved safety, your cooking hob is fitted with a device that limits the duration of the cooking hob operation for each hotplate respectively. The duration of operation is measured from the last change made to the power level settings for a particular hotplate. If the power level is not changed for a while, the hotplate will automatically be turned off after a certain period of time which depends on the power level (see table below).

Power setting	1	2	3	4	5	6	7	8	9
Hours lapse prior safety switch off	6	6	5	5	4	1.5	1.5	1.5	1.5

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.
- 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.

ERROR CODE	ERROR DESCRIPTION	REMEDY
 / ER03 + suono continuo	Permanent use of keys. Hob control cuts off after 10 sec.	Cleaning of the control surface. If error persists, call after-sales service for technical assistance.
ER21	Hob control cuts off due to overheating to avoid damage to electronics.	Allow cavity to cool down. Check heat sealing-off of hob control. If error persists, call after-sales service for technical assistance.
U400	Hob control cuts off after 1 sec. releasing a permanent tone.	Connect to correct main voltage. If error persists, call after-sales service for technical assistance.
ER20 - ER40 ER22 - ER36 ER47	Call after-sales service for technical assistance.	

CLEANING AND MAINTENANCE

Glass surface

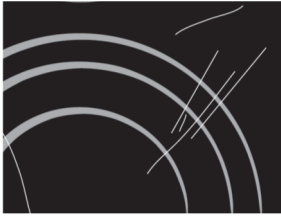


Fig.1

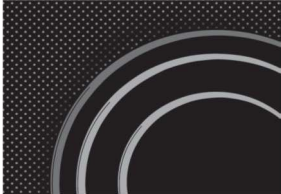


Fig.2



Fig.3

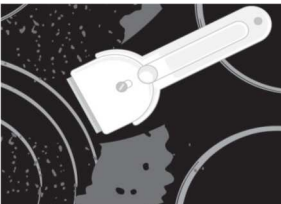


Fig.4

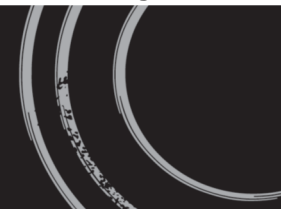


Fig.5

After each use of the glass surface, 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 surface, use special conditioning agents that form a protective layer on the surface, shielding it from dirt.

Before each use wipe any dust or other particles from the surface and pan bottom as these could scratch the surface (Fig.1).

- steel wool;
 - abrasive sponges;
 - abrasive detergents;
 - aggressive sprays;
 - decalcification agents;
- can scratch the surface (Fig.1 and Fig.2).

Stubborn and burnt residues can be removed:

- using special agents and utensils for cleaning the glass surface. When using these products, follow the instructions provided by their respective manufacturers;
- 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!

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

WARNING: Make sure any residues of cleaning agents are thoroughly removed, as they could damage the glass.

Sugar and sugar-laden food may permanently damage the glass surface (Fig.5); therefore, they should be removed from the glass surface as soon as possible, although the cooking zone may still be hot (Fig.4).

Signs and indications on the glass surface may be worn (Fig.2) if are used:

- aggressive cleaning aids;
- steel wool;
- pans with damaged bottom;

Any change in the color of the glass surface:

- does not affect its operation or the stability of the surface;
- is mostly a result of burnt food residues or use of cookware made of materials such as aluminum or copper;

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

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