

# USE, INSTALLATION AND MAINTENANCE INSTRUCTIONS FOR ELECTRICAL BUILT-IN HOT PLATES

Dear User,

we are sincerely grateful to you for purchasing one of our products.

We are sure that the appliance modern, functional and easy to use, built with the finest materials and components will satisfy all your needs.

We would ask that you read the instructions within this booklet very carefully so as to enable you to obtain quality results from the outlets.

***The appliance must be installed only by a qualified electrician in compliance with the instructions provided. The manufacturer declines all responsibility for improper installation.***

**MODELS: PT1356 - PT1358**

The manufacturer is not responsible for any transcription errors or misprints contained in this handbook and, furthermore, reserves the right to make any modification on the products, which might be deemed necessary or useful, this being in the user's interest, without altering their basic operating or safety features. ***This cook top was designed to be used exclusively as a cooking appliance: any other use (such as heating rooms) is to be considered improper and dangerous.***

COD. 04083DN - 16.07.2019

**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.

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. 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.

**WARNING:** do not use a steam cleaning unit of: **stoves, hobs** and **ovens**.

**WARNING:** the hob is not designed to work with an external timer, or with a remote control system.

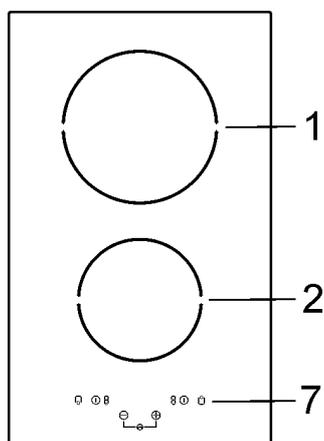
**WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

**WARNING:**The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

# DESCRIPTION OF THE HOT PLATES

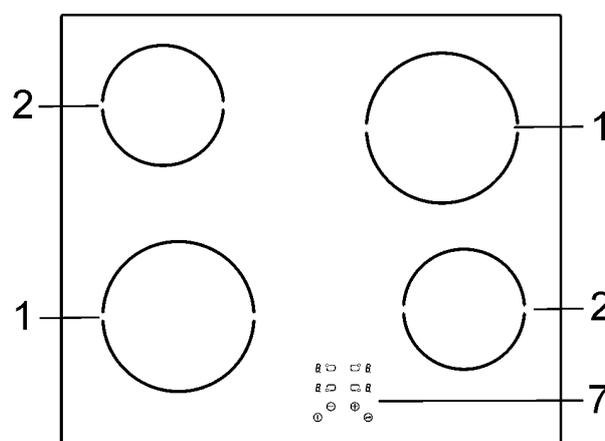
TYPE: PCZ VTC 30

MODEL: PT1356



TYPE: PCZ VTC 6077

MODEL: PT1358



The appliance has 2/4 heating elements of different sizes and power levels. The heating elements are of the Hi-light type, which come on after a few seconds, and the heat is adjusted using the controls on the front panel, from a minimum of 1 to a maximum of 9.

1 Radiant electric heating element Hi-light Ø 18,0 cm

of 1800 W

2 Radiant electric heating element Hi-light Ø 14,0 cm

of 1200 W

7 Touch control

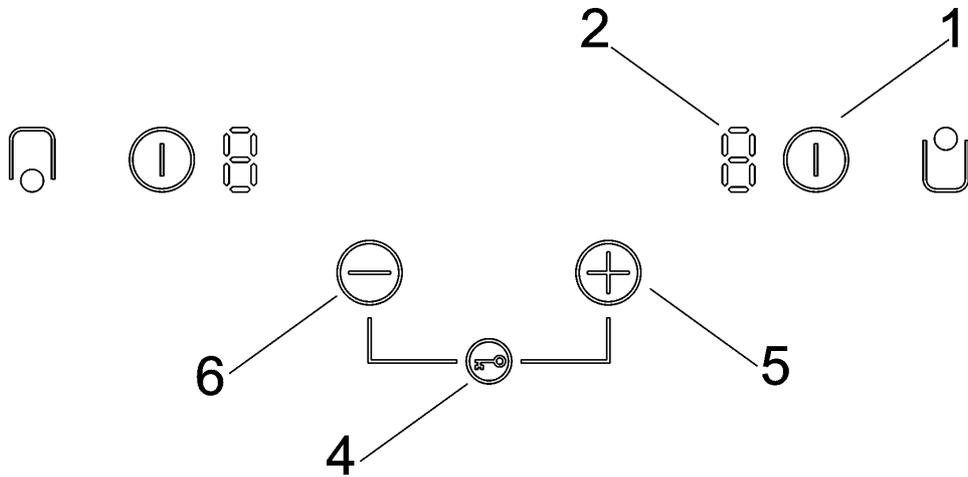
## CAUTION!

*In case of hotplate glass breakage:*

- *shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply;*
- *do not touch the appliance surface;*
- *do not use the appliance.*

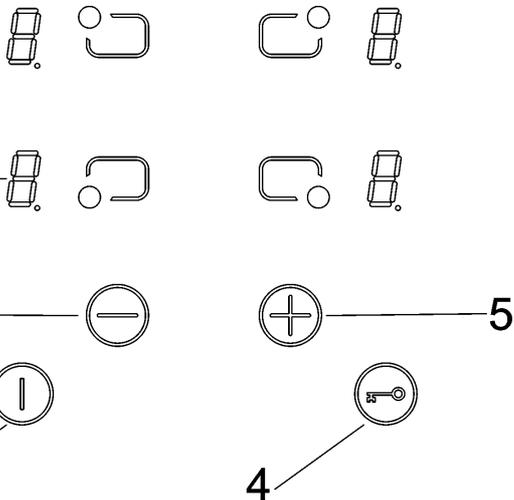
# DESCRIPTION OF THE HOT PLATES

## DESCRIPTION OF THE FRONT PANEL CONTROLS



- 1 - ON/OFF button **cooking zone**
- 2 - Capacity level display (0 - 9)
- 4 - Safety lock button
- 5 - Button + increase power level
- 6 - Button – decrease power level

**MODEL: PT1356**



**MODEL: PT1358**

- 1 - ON/OFF button
- 2 - Capacity level display (0 - 9)
- 4 - Safety lock button
- 5 - Button + increase power level
- 6 - Button – decrease power level

# DESCRIPTION OF THE HOT PLATES

## WARNING FOR USE:

- ▶ *the appliance is built to perform the following function: cooking and heating food. Every other use must be considered improper.*
- ▶ *Never use this appliance to heat the environment.*
- ▶ *Do not attempt to change the technical characteristics of the product because it can be dangerous.*

- ▶ *If you should not to use this appliance any more (or replace an old model), before disposing of it, make it inoperative in conformity with current law on the protection of health and the prevention of environmental pollution by making its dangerous parts harmless, especially for children who might play on an abandoned appliance.*
- ▶ *Do not touch the appliance with wet or damp hands or feet.*
- ▶ *Do not use the appliance barefoot.*
- ▶ *The manufacturer will not be liable for any damage resulting from improper, incorrect or unreasonable use.*
- ▶ *During, and immediately after operation, some parts of the cook top are very hot: avoid touching them.*
- ▶ *If the ceramic glass hob is not cleaned immediately, there is a risk of residues becoming so encrusted that they will be impossible to remove after the hob has cooled.*

- ▶ *Before cooking for the first time, it is necessary to clean the hob as follows: switch on the front heating elements to the maximum for at least 30 minutes, heating pans full of water. After 30 minutes, switch off the front heating elements and switch on the rear heating elements plus the central heating element, where applicable, to the maximum. This is necessary to eliminate that “new smell” and to allow any humidity which may have formed during the production process to evaporate. This is necessary for the correct operation of the electronic circuits and the control panel. If the controls do not work properly when the 30 minutes are up, there is still some humidity inside: leave the heating elements on until all the humidity has completely evaporated, then switch off the hob.*

## IMPORTANT!

*The hob instructions must state that the appliance is not destined for use with an external timer or a separate remote control system.*

# DESCRIPTION OF THE HOT PLATES

## 1) INSTRUCTIONS FOR THE USER

**Note:**

***In order to avoid any undesired disturbance on the touch control, place correct pots inside the marked place of the glass ceramic surface (see fig. 1 to pag. 15).***

### Connection to the mains

When cook-top will be connected to power supply, a long beep will be heard. All LEDs and displays in the Touch Control will be turned ON during 4 seconds. After an auto adjust period, cook-top will show software version during 10 seconds or while no touch any key.

**MODEL: PT1356**

### ARRANGEMENT OF THE HEATING ELEMENTS



CENTRAL REAR



CENTRAL FRONT

### SWITCH ON/OFF A HEATER ZONE

*To switch ON a heater Touch any heater's zone during 400 msec. Long beep will be heard and "0" value will appear in target zone digit, indicating power level.*

- If any cooking stage is in position **0**, this display will switch OFF automatically after 10 seconds and the zone OFF sequence will sound.
- If there is residual heat indication in the display which is ON but in **0** power, "**0**" will appear changing over.
- If lock function is active you cannot switch ON a zone.

*To switch OFF a heater Touch any heater's zone during 1, 2 sec. 3 short beeps will be heard and nothing or "**H**" value will appear in target zone digit if residual heat exists. Zone will be OFF.*

- If any cooking stage is in position **0**, this display will switch OFF automatically after 10 seconds and the zone OFF sequence will sound.
- If there is residual heat indication in the display which is OFF, "**H**" will be displayed.
- Even lock function is active you can switch OFF a zone.
- If only one heater is active and this one is switched off, 4 short beep will be heard indicating all cook top is OFF.

# DESCRIPTION OF THE HOT PLATES

## INCREASE/DECREASE POWER LEVEL

With a short press on '+' or '-' keys, increase or decrease power in the selected zones digit: 0 - 1 - 2 - 3... 9 - P.

- Direct Access to **P** from **0** level pressing **-** key.
- For long presses in **+** or **-** keys, power level increases/decreases continuously. With a fast increase, power stops at level 9, and for a higher power another short press is needed on the **+** key. No beep sound is heard with fast increase/decrease.
- Once arrived to **P** power level, pressing **+** key again does not change power level to **0**.
- With a zone ON at **0** power level, if the zone is hot, **0** will blink alternatively. After 10 seconds, **0** will disappear an **'H'** letter will appear fixed on display.
- When a heater is selected and **'+'** and **'-'** keys are touched at the same time, power level will go to **'0'** but heater will maintain selected during 10 seconds.

## CHILD LOCK OPTION

When there isn't a specific key to develop this function, press combination of FL and RL zones selection keys for 2 sec. Short beep will be heard and displays will show "L" letter during 2 sec.

Then, any time when a key will be touched, displays will show "L" during 2 sec. heating remains at the same state.

To deactivate Child Lock, follow the same process explained before. Then short beep will be heard and displays will show "n" letter. Hob will remain unlocked.

*Note: **An automatic child lock** will produce in 15 minutes after total switch OFF of the hob. This function will happens automatically but previously is necessary to programme it. See User settings point.*

### Automatic Child Lock

Press key sequence: **+** and **-** combined and 1 long beep and 1 short beep will be heard. Before 2 sec passed, touch **+** key.

When symbol  appears, it means that automatic child lock is active. Touching **-** key, automatic

child lock deactivate. Settings validation will produce after a 5 sec. timeout .

When any of these two option is selected, display will show the option active in this moment.

## OVERFLOW

Something (an object or a liquid) is pressing any key during more than 5s. 2 short beep + 1 long beep every 30s while the key is pressed. Cook-top will turn OFF.

This symbol  will maintain blinking while the matter persist.

# DESCRIPTION OF THE HOT PLATES

## AUTOMATIC SAFETY OFF

If the power level is not changed during a preset time, the corresponding heater turns off automatically.

The maximum time a heater can stay on, depends on the selected cooking level.

Power level	Max. time on (hours)
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	1
P	1

## Ntc OPERATION

ELC touch control has a component which read every time the temperature into touch control cavity. At this wave, ELC is always protected against over temperature matters.

This temperature target, is recorded in *E2prom*. When temperature reaches this value, all heaters power level go down automatically their real power level in 2 points.

### For example:

► **Step 1.** - Heater 1 and 2 are working to power level 9, heater 3 to power level 8 and heater 4 to power level 7.

► **Step 2.** - In their respective displays we would follow seeing these power levels number.

► **Step 3.** - But really, the heaters would have a *Ton* cycle totally different. Heater 1 and 2 would be working with a real *Ton* cycle of power level 7, heater 3 with real *Ton* cycle of power level 6 and heater 4 with real power level 5.

If temperature reaches *E2prom* recorded temp + 5 °C, other 2 point is rest to these last values but real power levels continue showing in displays.

If then temperature reaches *E2prom* recorded temp + 10 °C, all cook-top will switched off and 'Fc' message will appear on displays.

## NOTE!

*A cook-top never will work with Ton cycle fewer than 4 power level.*

## SILENCE MODE

Press key sequence: + and – combined and 1 long beep and 1 short beep will be heard.

Before 2 seconds passed, touch – key.

When  symbol appears, it means that sound is OFF. Only errors, alarms an heater ON and OFF will be heard.

Touching + key, sounds will be ON and symbol  will appear.

Settings validation will produce after a 5 seconds timeout.

# DISPLAY OF ERRORS

## ERRORS/ALARMS

The corresponding heater display alternates between two characters depending on the Error.

<b>Event</b> (Visualization priority order)	<b>Description</b>	<b>Action</b>	<b>End</b>	<b>Heater display</b>	<b>All heater display</b>
FalloONOFFLevel	Security Key Error	App Off (*)	-----		FA
FalloSw	Security Sw Error	App Off (*)	-----		F0
FalloKeySensError	Security Key Error	App Off (*)	-----		Fb
FalloNtcShort	Touch NTc Error	App Off (*)	-----		FE
FalloNtcOpen	Touch NTc Error	App Off (*)	-----		Ft
FalloOverTemp	Touch NTc Error	App Off (***)	-----		Fc
FalloEepromChecksum	Eeprom Checksum Error	App Off (*)	-----		FH
FalloPWMfreq	Security Key Control Error	App Off (*)	-----		FC
FalloPWMLLevel	Security Key Control Error	App Off (*)	-----		Fd
FalloADCMux	Keyboard Error	App Off (*)	-----		FJ
FalloExtMux	Keyboard Error	App Off (*)	-----		FU
FalloRelayOutputTest	Relays drivers	App Off (*)	-----		Fr

(\*) All heaters switched Off and locked

(\*\*\*) See Ntc operation

# USE

**MODEL: PT1358**

## USER INSTRUCTIONS

Every time that any symbol is pressed, it is confirmed by a check beep. The functions of hobs that use this type of technology are activated by gently pressing the serigraph symbols on the surface of the hob. The first time the hob is connected to the electricity supply, an operating check will be run automatically and all the warning lights will come on for several seconds.

## 2) ARRANGEMENT OF THE HEATING ELEMENTS



LEFT ANTERIOR



LEFT REAR



RIGHT REAR



RIGHT ANTERIOR

When idle, the hob will be completely switched off.

After switching on the hob by pressing the  button, use the  button to activate the heating element required (the indicator flashes) then use the  and  buttons to adjust the cooking level and confirm it using the  button (pressed initially).

The cooking levels range from 1 (minimum) to 9 (maximum). The cooking level must be regulated within 3 seconds of activating the cooking area, otherwise it will be automatically deactivated.

# USE

## HEAT-UP FUNCTIONS

This function takes the cooking level to maximum power for a defined time.

### Activate the heat-up function

After removing the control panel lock (pressing the  symbol for 2 seconds), switch on the hob by pressing the button  for a few seconds.

Use the  button to activate the heating element required (the indicator flashes) then use the  and  buttons to adjust the cooking level to 9 (maximum) and press again the  button. When the sensor  is pressed, the display show the power level blinking and decimal point of the display fixed on display for 10 seconds (**Fig. A and B**), during which time the desired power level must be selected (between 1 and 8). Confirm it using the  button (pressed initially). After this time, a beep sounds and dot point is fixed on the display with the power of the selected heater with the same intensity. This indicates that the heat-up function is ON.

### Deactivate the heat-up function

When the heat-up function ends, a beep sounds, the dot point disappears and the heater remains at the selected power level.

To activate the heating element press the  button, after press the  button when the heat-up function is activated, the function is cancelled.

Power level	1	2	3	4	5	6	7	8
Time (sec.)	1'12"	2'44"	4'48"	5'28"	6'30"	1'12"	2'44"	2'44"

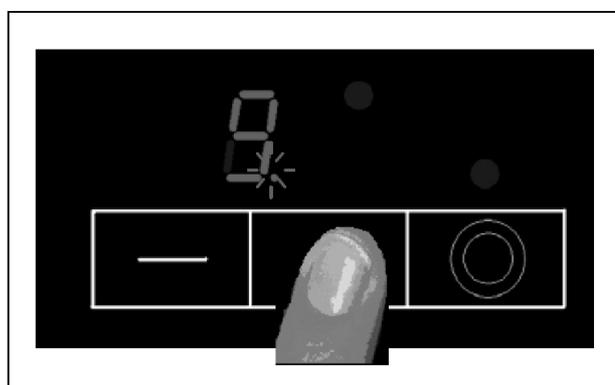


FIG. A

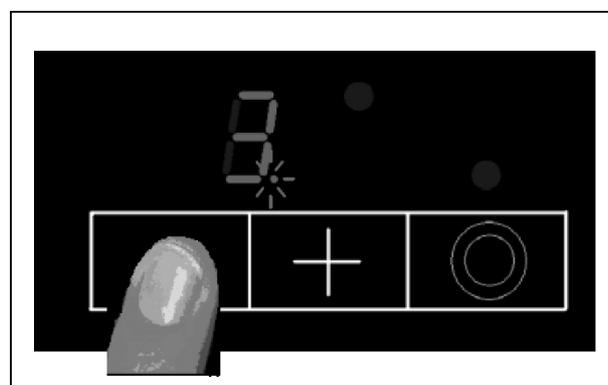


FIG. B

# USE

## FUNCTIONS COMMON TO ALL MODELS

**Lock function** (🔒): this function prevents the hob from being switched on accidentally (childproof safety device). To activate it, the 🔒 sensor must be pressed for about three seconds (the warning light comes on). It is not possible to operate the heated areas when 🔒 is active. While the heaters are still working, it is possible to switch off the heating areas in 🔒. This function is deactivated by pressing the 🔒 sensor for two seconds, for all configurations.

## RESIDUAL HEAT

Every plate has a device to indicate the presence of residual heat. After any plate has been switched off, a flashing light may be shown on **H** the display. This signal indicates that the particular cooking area is still very hot. It is possible to start cooking food when the light **H** is flashing, reactivating the heating element required.

## SWITCHING OFF THE HEATING ELEMENTS

When the plates are switched off, the operating power display indicates **0**.

The plate will be automatically deactivated 5 seconds after the display indicates 0. If the plates are hot, the residual heat indicator will appear after they are switched off **H**.

## SWITCHING OFF THE HOB

The hob is switched off by keeping the ⏻ symbol pressed for one second, even with the plates in operation. All the plates will be deactivated and the hob will be switched off completely. If the plates are hot, the residual heat indicator will appear a few seconds after the hob **H** is switched off.

## AUTOMATIC SAFETY OFF

If the power level is not changed during a preset time, the corresponding heater turns off automatically.

The maximum time a heater can stay on, depends on the selected cooking level.

Power level	Max. time on (hours)
1	10
2	5
3	5
4	4
5	3
6	2
7	2
8	2
9	1

If the heater is working in Low-temp Function, the level assumed is 3.

# TROUBLESHOOTING

## TROUBLESHOOTING

If you encounter a problem, it frequently will merely be something minor. So, before you call customer service, consider the following suggestions and instructions:

**The cooktop is not working** →

Check the condition of the fuses/circuit breakers at your location. Check to see if you are experiencing a power failure.

**The cooktop has turned itself off** →

The main switch (ON/OFF key) was accidentally touched or there is any object above any key. Turn the unit on again without any object about the keyboard. Enter your settings again.

**REPAIRS** →

***Repairs may only be performed by trained customer service technicians.***

### **WARNING:**

***If your unit is repaired in an unprofessional manner, you may be exposed to substantial risks.***

**Display *F* and numbers** →

If ***F*** and numbers appears in the display, your unit has detected a fault. The following table list actions you can take to correct the problem.

Heater display	Fault	Action
F0	Touch control software error.	If error has occurred after initial calibration disconnected and connect again the cooktop to the power supply. If error persists, call after-sales service. If error appears suddenly in a normal operation, call after-sales service.
Fc	Touch control zone is too hot and has turned off all the heaters.	Wait until temperature goes down. Cook-top will automatically recovered when temperature reaches a normal value.
Ft	Touch control temperature sensor can be damaged.	Wait until temperature goes down. If message persists when temperature reaches an environment value, call after-sales service.

# TROUBLESHOOTING

Heater display	Fault	Action
FE	<b>Touch control temperature sensor can be damaged.</b>	Wait until temperature goes down. If message persist when temperature reaches an environment value, call after-sales service.
Fb	<b>Excessive sensitivity on any key.</b>	See if cook-top is mounted correctly. Be sure that keys touch correctly the glass surface.
FU / FJ	<b>Security keyboard error</b>	This error is a keyboard auto-check. It disappears when auto-check return to secure value. If error persist, call after-sale service.
FA	<b>Security software error</b>	This error is a software auto-check. It disappears when auto-check return to secure value. If error persist, call after-sale service.
FC / Fd	<b>Security software error</b>	This error is a software auto-check. It disappears when auto-check return to secure value. If error persist, call after-sale service.
Fr	<b>Relays security error</b>	Any relay driver can have any problemn. Remove cook-top from the power supply, wait a minute and switch on again. If error persist, call after-sale service.

# USE

## 3) GUIDE TO COOKING

The table below indicates the power values that can be set and the type of food to prepare is shown next to each one. The values can change according to the amount of food and consumer preference.

Power and dimensions of the cooking zones				Position for regulation of Touch Controls	Possible cookings
Zona no.	Diameter in cm	Heating element	Power W		
1	18,0	Hi-light	1800	1	To melt butter, chocolate and else.
1	18,0	Hi-light	1800	1 - 3	To heat small quantities of liquid and to keep dishes warm.
2	14,0	Hi-light	1200	4 - 8	To heat larger amounts of liquid; to prepare creams and sauces requiring lengthy cooking times.
				5 - 9	To cook foods that have to be boiled, for delicate roastmeats and fish.
				9 - P	To boil large amounts of liquid, to fry.

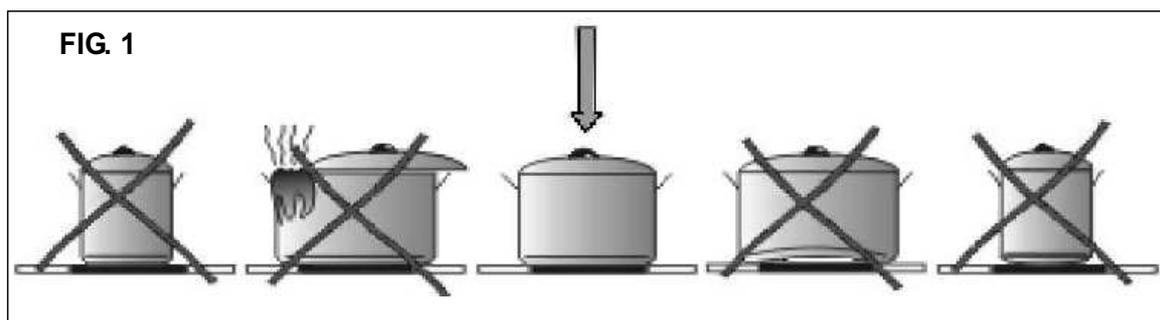
## WARNINGS!

for a correct use, please look at fig. 1 and remind:

- switch on the electricity only after having placed the pot on the cooking zone.
- Use pots and pans with flat solid bottoms.
- Use pots with the same diameter of the cooking zones.
- Dry the bottom of the pot before put in on the cooking zones.
- Do not scrape the pot against the glass so to not damage it.
- During the use of the cooking zones, please, keep the children away from the hot plates. Make sure that the handles of the pots are

placed in the right way towards the interior. Be aware that overheated fats and oils may become inflamed.

- Cooking zones after using remain warm; don't leave objects, don't lean your hands so to avoid burns, till the indicator light is off.
- If the glass cracks, please, disconnect the appliance.
- Don't use plastic pots or aluminium sheets.
- Don't use hob as a supplementary surface.
- Containers wider than the unit are not recommended.



# CLEANING

***Before any cleaning operation, disconnect the appliance from the electric circuit.***

## 4) ELECTRIC HOB

If you want to preserve the surface clean and bright, we recommend you to use a silicone conditioner. The use of this conditioners, prior to jam-making, helps to protect the surface of the hob.

It is very important to clean the surface soon after every use, when the glass is still tepid.

Do not use metallic sponges, powder abrasives or corrosive sprays.

Depending on the dirty level we recommend:

- slight stains: it is enough the use of a moist clean rag.

- Marks of liquid, overflowed from the pot, can be removed using vinegar or lemon.

- ***Pay attention to not let fall sugar or element with sugar. In this case turn the switch off and clean the surface with hot water and a sponge.***

- After a period of time may appear metal reflex and scratches (fig. 2) due to the wrong cleaning and the wrong use of the pots. The scratches are difficultly removable, but they do not compromise the good working of the hob.

- Don't use steam jets for the equipment cleaning.

## WARNINGS!

***In order to cook with the heating element efficiently using the least amount of energy, use: thick, flat-bottomed pots of a width suited to that of the heating element (see picture). Cook with the lid on to also save energy. Turn down the heating element when it reaches boiling point.***

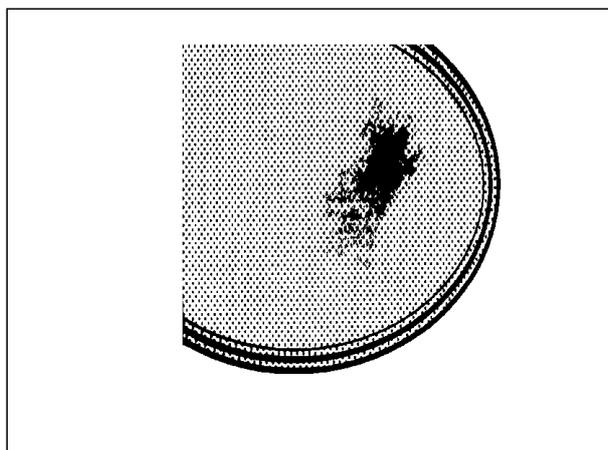


FIG. 2

# INSTALLATION

## TECHNICAL INSTRUCTIONS FOR THE INSTALLER

*Installation, transformations and maintenances below listed, may only be carried out by a competent technician.*

*The appliance must be installed following the manufacturer's instructions.*

*A wrong installation may provoke damages to persons, animals or things, for which the builder can not be responsible.*

*During the life of the system, the automatic safety or regulating devices on the appliance may only be modified by the manufacturer or by his duly authorized dealer.*

## 5) INSERTING

After having cleared out all the packing components, make sure of the integrity of the appliance.

**Please keep children away from all packing elements (carton, polystyrene, nails...).**

Make a cutout in the worktop, according to the dimensions indicated in fig. 3; make sure that will be respected the critical dimensions of the space in which the appliance has to be installed (fig. 3 - 4).

### COMPLY WITH THE DIMENSIONS (mm)

	A	B	C	D	E
2 EL. (30)	282	482	59	59	100 min.
4 EL. (60)	560	490	55	55	60 min.

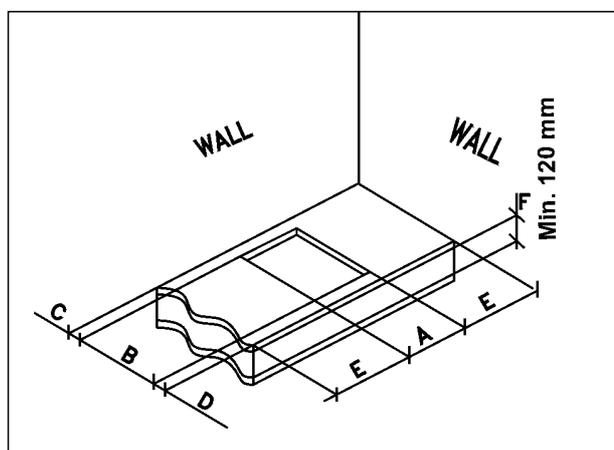


FIG. 3

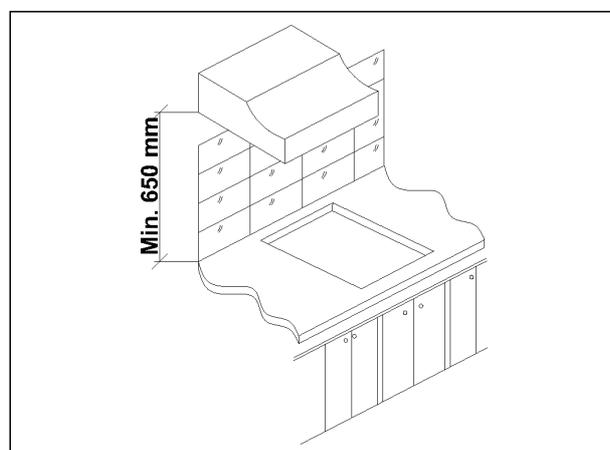


FIG. 4

# INSTALLATION

## 6) FIXING

A special sealing strip underneath the hob for damage. Make sure it is correctly positioned with no gaps; it avoids any water infiltration. To fix in the right way the strip, please, respect the following instructions:

- overturn the hob, correctly place the putty "E" (fig. 5) under the hob edge, so that the external side fits together with the external perimetric edge of the hob. The ends of the strip must fit together without overlapping.
- Stick the putty to the hotplate uniformly, pressing it with fingers.
- Position the hob in the hole in the unit and fasten it in place using the appropriate screws "F" of the fastening hooks "G" (see fig. 6).

## WARNINGS!

***Be aware that the glue that join the laminated plastic to the furniture, has to resist to temperature not below 150 °C, to avoid the unstuck of the panelling.***

***The installer should bear in mind that the mixed appliance is the Y type. The rear wall, adjacent and surrounding surfaces must therefore be able to withstand an temperature of 90 °C***

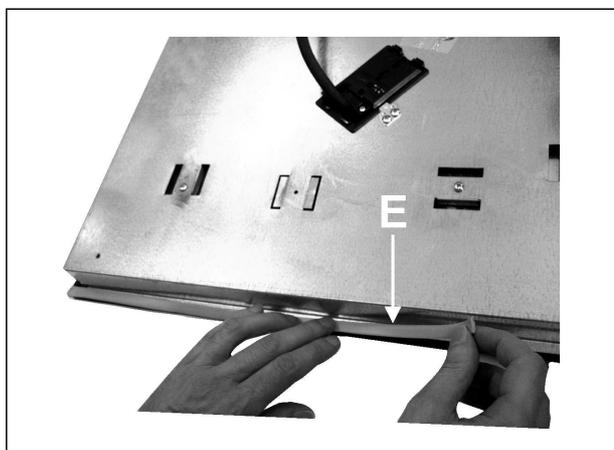


FIG. 5

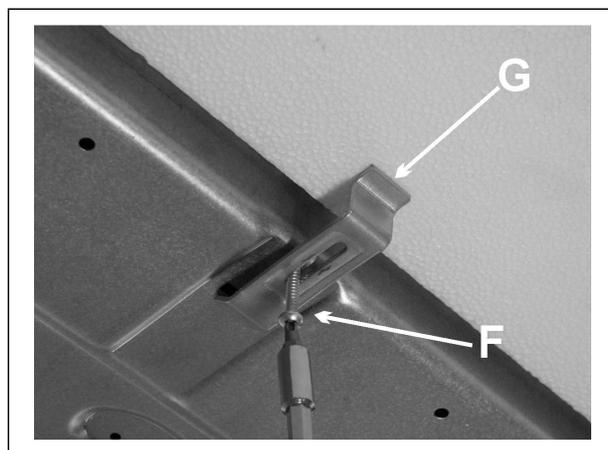


FIG. 6

# INSTALLATION

**MODEL: PT1356**

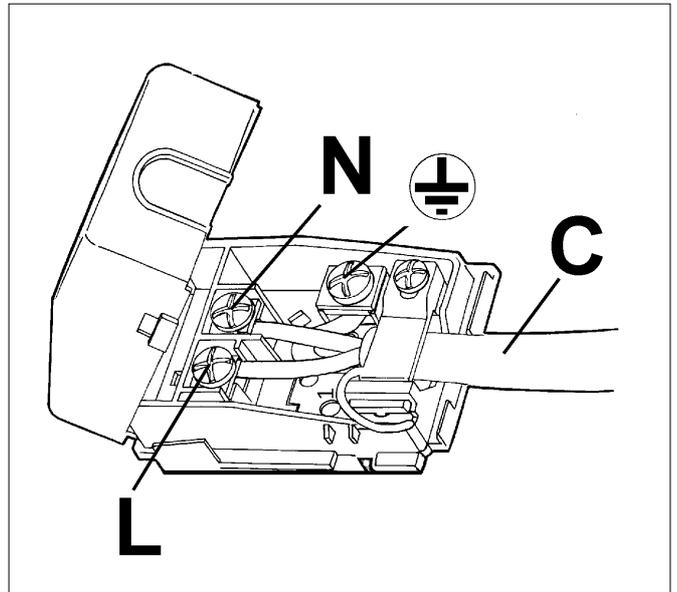
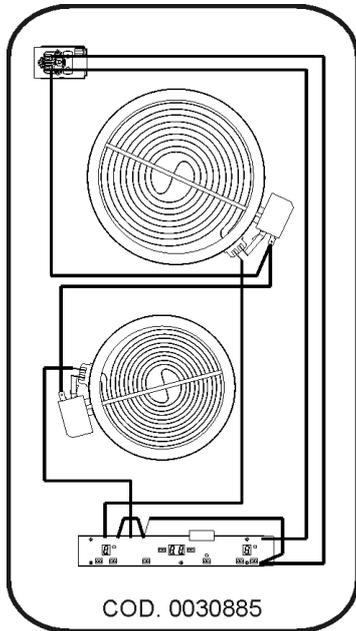
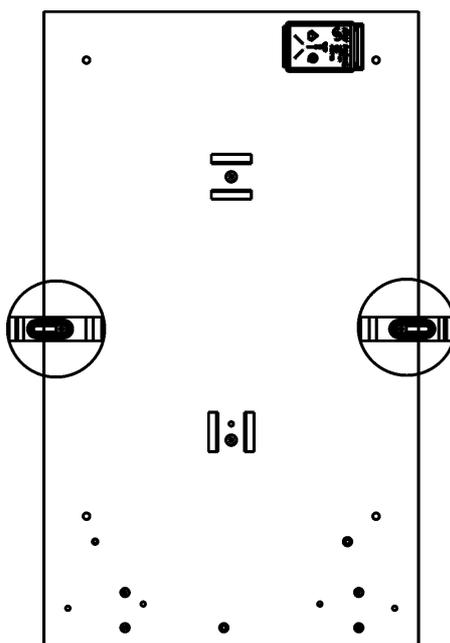


FIG. 7

FIG. 8

## POSITION HOOKS ON THE BOTTOM



# INSTALLATION

**MODEL: PT1358**

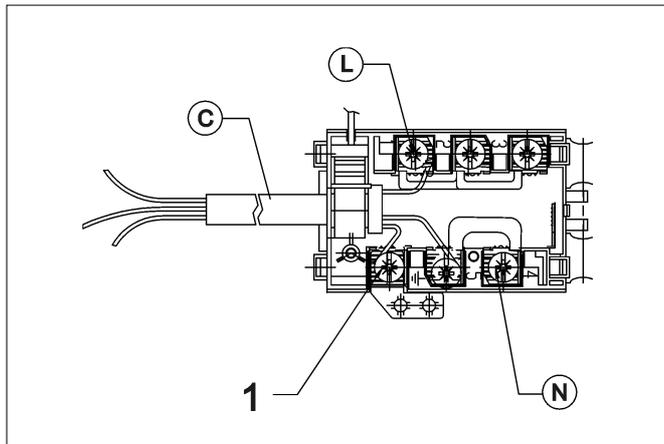
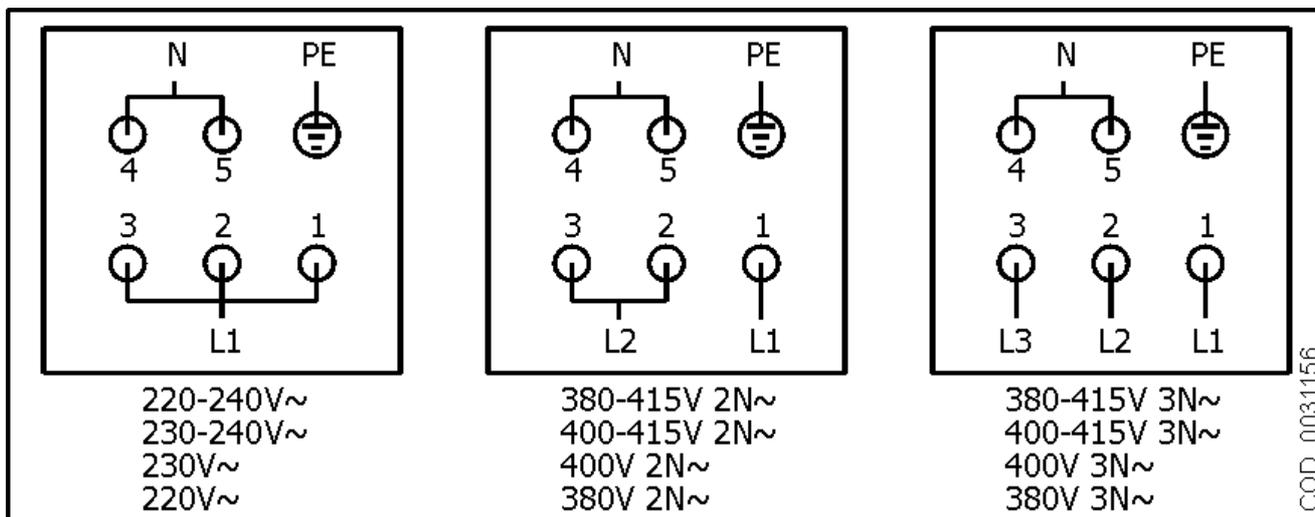


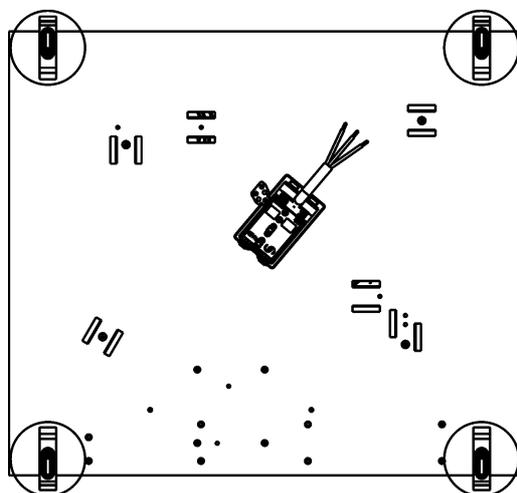
FIG. 9

FIG. 10



COD. 0031156

## POSITION HOOKS ON THE BOTTOM



# INSTALLATION

## 7) ELECTRICAL CONNECTION

### IMPORTANT!

***The appliance must be installed following the manufacturer's instructions. The manufacturer will not be liable for injury to persons or animals or property damage caused by an incorrect installation.***

***The electrical connection has to be done in accordance with all electrical and installation requirements of the regulation.***

Before proceeding with the connection, please, verify that:

- the voltage matches the value shown on the specification plate and the section of the wires of the electrical system can support the load, which is also indicated on the specification plate.
- The power of the electrical system and the power of the outlets is adequate to the maximum power of the appliance (see the identification label in the lower part of the body).
- The outlets and all the electrical system has an efficient connection to the "earth" according with the Regulation. We disclaim all responsibilities for not observing such points.
- If the appliance is not equipped with an input cable, connect to the clump with an adequate section cable keeping the "earth" conductor longer than "live" ones, following the scheme of fig. 7- 8 - 9 - 10.

***When the connection to the input system has been done through a outlet:***

- apply to the input cable "C", if unprovided, a normalized plug adequate to the load indicated in the identification label. Connect the cables according to the scheme of fig. 7 - 8 - 9 - 10, making sure to respect the undermentioned responses:

***Letter L (Live) = cable brown colour;***

***Letter N (Neutral) = cable blue colour;***

***Earth symbol  = green - yellow wire.***

- The input cable has to be located so that never reach the temperature of 90 °C.
- Please do not use in the connection any reduction, adaptation that may provoke a false contact with following dangerous overheatings.
- The outlet must be accessible after the built-in.

***When the connection has been done directly to the input system:***

- interpose between the appliance and the system an onnipolar switch, adequate to the load of the appliance, with a minimum nose between the contacts of 3 mm.
  - Keep in mind that the "earth" cable does not have to be interrupted by the switch.
  - The electrical connection can also be protected by a differential switch with high sensitivity.
- We recommend to fix the earth coloured cable to an appropriate earth installation.

***Before performing any service on the electrical part of the appliance, it must absolutely be disconnected from the electrical network.***

***If the installation requires modifications to the home's electrical system or if the socket is incompatible with the appliance's plug, have changes or replacements performed by professionally-qualified person. In particular, this person must also make sure that the section of the wires of the socket is suitable for the power absorbed by the appliance.***

### WARNINGS!

***All our products are conform with the European Norms and relative amendments.***

***The product is therefore conform with the requirements of the European Directives in force relating to:***

- ***compatibility electromagnetic (EMC);***
- ***electrical security (LVD);***
- ***restriction of use of certain hazardous substances (RoHS);***
- ***EcoDesign (ERP).***

**MODEL: PT1356**

**The product complies with IEC/EN 61000-3-11. The system impedance measured at the point of connection to the electrical distribution network must be less than  $Z_{max} = 0.43 \Omega$ .**

# MAINTENANCE

**Before doing any action, disconnect the appliance from the input power.**

## 8) COMPONENTS SUBSTITUTION

To replace the components lodged in the internal part, is necessary to take the appliance up from the furniture, overturn it, loosen the screws and take away the bottom.

After these actions is possible to work on the plates, commutators, clamps and input cable.

**In case of substitution of the input cable, the installer must keep the "earth" conductor**

**longer than "live" ones, and must respect the cautions in paragraph "ELECTRICAL CONNECTION".**

To reassemble the appliance repeat the inverse process.

## 9) TECHNICAL CHARACTERISTICS OF THE ELECTRICAL COMPONENTS

To facilitate the job of the installer we present a scheme with the characteristics of the components.

### TYPE AND SECTION OF THE POWER CABLES (FOR 2 HEATING ELEMENTS)

CABLE TYPE (rubber - polychloroprene)	Single phase power 220 - 240 V~
H05 RN - F	3 x 1.5 mm <sup>2</sup>
H05 RR - F	
H07 RN - F	

### TYPE AND SECTION OF THE POWER CABLES (FOR 4/5 HEATING ELEMENTS)

TYPE OF HOBS	CABLE TYPE (rubber - polychloroprene)	Single phase power	Three phase power	Two phase power
		230 V~ 220 V~ 220-240 V~ 230-240 V~	400 V 3N~ 380 V 3N~ 380-415 V 3N~ 400-415 V 3N~	400 V 2N~ 380 V 2N~ 380-415 V 2N~ 400-415 V 2N~
Hob with 4 heating element "hi-light"	H05 RN - F	3 x 2.5 mm <sup>2</sup> (*)	5 x 1 mm <sup>2</sup> (*)	4 x 1.5 mm <sup>2</sup> (*)
	H05 RR - F	3 x 2.5 mm <sup>2</sup> (*)	5 x 1 mm <sup>2</sup> (*)	4 x 1.5 mm <sup>2</sup> (*)
	H07 RN - F	3 x 2.5 mm <sup>2</sup> (*)	5 x 1 mm <sup>2</sup> (*)	4 x 1.5 mm <sup>2</sup> (*)
Hob with 5 heating element "hi-light"	H05 RN - F	3 x 2.5 mm <sup>2</sup> (*)	5 x 1 mm <sup>2</sup> (*)	4 x 1.5 mm <sup>2</sup> (*)
	H05 RR - F	3 x 2.5 mm <sup>2</sup> (*)	5 x 1 mm <sup>2</sup> (*)	4 x 1.5 mm <sup>2</sup> (*)
	H07 RN - F	3 x 2.5 mm <sup>2</sup> (*)	5 x 1 mm <sup>2</sup> (*)	4 x 1.5 mm <sup>2</sup> (*)

**(\*) keeping in mind the contemporaneousness factor.**

# TECHNICAL DATA

## POWER OF ELECTRICAL COMPONENTS

Denominations	W	EC <sub>electric cooking</sub> * (Wh/kg)
Radiant electric heating element Ø 14,0 cm "Hi-light"	1200	187,0
Radiant electric heating element Ø 18,0 cm "Hi-light"	1800	188,5

\*E<sub>electric cooking</sub>: Energy consumption per kg calculated according to Regulation (EU) 66/2014.

MODEL 2 HEATING ELEMENTS (30) (2 "HI-LIGHT")	
Voltage	220 – 240 V ~
Frequency	50 - 60 Hz
Tot. Rating	3000 W

MODEL 4 HEATING ELEMENTS (60) (4 "HI-LIGHT")	
Voltage	220 – 240/400 - 415 V 3N ~
Frequency	50 - 60 Hz
Tot. Rating	6000 W

### WARNINGS!

**MAINTENANCE MUST ONLY BE  
PERFORMED BY AUTHORISED PERSONS.**

# TECHNICAL ASSISTANCE AND SPARE PARTS

This appliance, before leaving the factory, has been carefully tested and regulated by expert and specialized personnel in order to guarantee the best performances.

Any repairs or adjustments which may be subsequently required may only be carried out by qualified personnel with the utmost care and attention.

For this reason, always contact your Dealer or your nearest After Sales Centre whenever repairs or adjustments are required, specifying the type of fault and the model of appliance in your possession.

Please also note that genuine spare parts are only available from our After Sales Service Centres and authorized retail outlets.

The above data are printed on the data label put on the inferior part of the appliance and on the packing label.

The above informations give to the technical assistant the possibility to get fit spare parts and a heaven-sent intervention. We suggest to fill the table below.

**MARK:** .....

**MODEL:** .....

**SERIES:** .....

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

This guideline is the frame of a European-wide validity of return and recycling on Waste Electrical and Electronic Equipment.

