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**Operating and maintenance instructions for hobs**



THIS APPLIANCE IS CONCEIVED FOR DOMESTIC USE ONLY. THE MANUFACTURER SHALL NOT IN ANY WAY BE HELD RESPONSIBLE FOR WHATEVER INJURIES OR DAMAGES ARE CAUSED BY INCORRECT INSTALLATION OR BY UNSUITABLE, WRONG OR ABSURD USE.

The manufacturer declares that this product meets all the essential requirements for low voltage electrical material set out in European directive 2006/95/EEC of 12 December 2006 and for electromagnetic compatibility as required by European directive 2004/108/EEC of 15 December 2004.

## User's Instructions

### Installation

All operations relative to installation (electric connection) should be carried out by skilled personnel in conformity with the rules in force.

As for the specific instructions see part pertaining to installer.

## Use

### TOUCH CONTROL HEATING ELEMENTS

#### *Touch sensitive keys*

All operations can be performed using touch sensitive keys (capacitive sensors) located on the front of the control board; each key has a corresponding display. All actions are confirmed by an audible signal.

### TOUCH CONTROL A (Fig. 1)

- 1 Power ON/ Power OFF
- 2 cooking zone
- 3 setting display
- 4 minus
- 5 plus
- 6 dual circuit
- 7 timer
- 8 timer display
- 9 lock function
- 10 dual circuit indicator light
- 11 timer indicator lights
- 12 lock indicator light
- 13 decimal point
- 14 pause

### Switching the appliance on and off Touch control

1. Touch the touch key ON/OFF for 2 seconds. The control is powered on: the power level indicators (3) show "0" and the decimal points (13) flash. The next operation must be performed within 10 seconds or the appliance will automatically switch off.

#### *Switching on a cooking zone*

After switching on the appliance by pressing (1), a cooking zone must be switched on within 10 seconds as follows:

1. Press the key (2) corresponding to the cooking zone. The relative display will show "0". The decimal point of display (13) will light up, indicating that the zone is now on.
2. Set the power level (1 to 9) using the keys "+" and "-" (5/4). The keys "+" and "-" have a repeater function, i.e. holding

these keys pressed will increase or reduce the setting by one unit every 0.3 seconds. Only one cooking zone may be switched on at a time, so only one decimal point is lit up.

#### *Switching off a cooking zone*

1. The cooking zone must be on. The corresponding decimal point (13) must be lit up.
2. Reduce the power level to "0" by pressing (4). After 3 seconds the cooking zone will switch off automatically.

#### *Rapid switch off:*

1. The cooking zone must be on and the corresponding decimal point (13) must be lit up.
2. Press keys "+" and "-" (5/4) simultaneously and the zone will switch off immediately.

#### *Residual heat indicators.*

While the cooking zone is still hot enough to cause burns, the corresponding display shows the symbol "H" (residual heat). The symbol only disappears when the temperature falls below 60° C and there is no longer any risk of burns. The display shows "0" as long the temperature remains below 60°C, switching to "H" only when the temperature rises above 60°C.

To save energy, switch off the cooking zone before cooking is completed in order to make use of the residual heat.

The residual heat indicator "H" will go out if the power supply is interrupted for more than 3 seconds.

#### *Switching off the appliance*

The appliance may be switched off at any time by pressing the power key (1).

### Dual circuit cooking zone.

Two cooking zones may be equipped with a dual circuit, e.g., a central disc and an outer ring. You can either use the central zone alone or both zones together and thus adapt the cooking area to suit the size of the pan.

#### *Switching on a dual circuit zone.*

1. The relative zone must be on. The decimal point (13) on the corresponding display must be lit up.
2. Select the desired power level (1 to 9).
3. Switch on the second circuit by pressing the dual circuit key (6).

The indicator light (10) of the selected zone will illuminate; the second circuit is switched on together with the first.

#### *Switching off the second circuit of a dual circuit zone.*

1. The dual circuit zone must be on. The decimal point (13) on the corresponding display must be illuminated.
2. Touch the dual circuit key (6). The indicator light (10) goes out and the second circuit is switched off.

### Appliance lock function and automatic safety switch off

#### *Appliance lock function*

The entire appliance may be locked to prevent unintentional operation by pressing the lock key (9). This also serves a child safety function. If the lock function is not deactivated before the appliance is switched off, it will still be active when the appliance is next switched on.

While the lock function is activated, operating the keys will have no effect.

### **Automatic safety switch off**

If one or more of the cooking zones is left on by mistake, the control will automatically switch them off after a certain time limit.

In the event of automatic safety switch off, the symbol "H" is displayed.

To prevent automatic switch off, simply touch the zone selection key or the "+" and "-" keys before the time limit expires.

### **Automatic preheating**

This function simplifies the cooking process as it obviates the need for human intervention. The cooking zone is first preheated at maximum power to rapidly bring the zone up to the cooking temperature, after which the power is automatically reduced to the preset level.

### **Activating the automatic preheating function.**

Select the cooking zone by pressing key (2). Select power level 9 using the "-" key, then select level 9 using the "+" key. Now select the desired power level, e.g. 6, using the "-" key.

In automatic preheating mode, the cooking zone display will alternately show the set level ("6") and the symbol "A".

### **Changing the power level setting during automatic preheating**

1. The relative cooking zone must be on. The decimal point (13) on the corresponding display must be lit up.

2. Change the power level using the keys "+" and "-". If the level is increased, the new preheating time will be calculated taking account the time elapsed since the previous setting. Example: Level 1 is first selected, corresponding to a preheating time of 1'.

After 30", the power level is increased to 4, which requires a preheating time of 6'30".

After changing the level, the automatic preheating will last a further 6' (6'30" – 30").

### **Deactivating the automatic preheating function.**

With the zone display showing the symbol "A":

1. the relative zone must be on. The decimal point (13) on the corresponding display must be lit up;

2. press "-" (4) after the function has been activated for at least 10 seconds.

### **Timer Function**

This automatic function also obviates the need for human intervention during the entire cooking cycle. The cooking zone is automatically switched off after the set time period.

If none of the zones is specifically programmed for this function, the timer operates as a simple minute counter (see section "Using the timer function as a minute counter").

### **Activation of the timer function.**

1. the zone to be programmed must be on. The decimal point (13) on the corresponding display must be lit up;

2. Select a level between 1 and 9.

3. Press the timer key (7); the timer display will show "00".

4. Select the cooking time (from 0 to 99 minutes) using keys "+" and "-" (5 and 4).

The timer function is automatically activated within a few seconds.

The indicator light (11) corresponding to the programmed zone illuminates.

To rapidly adjust the cooking time, hold pressed the "+" or "-" keys.

The timer function applies to one cooking zone.

### **Changing a previously set cooking time.**

The programmed cooking time may be changed at any time.

1. the relative zone must be on. The decimal point (13) on the corresponding display must be lit up.

2. Press the timer key (7).

3. Set a new cooking time using the keys "+" and "-" (5 and 4).

To rapidly adjust the cooking time, hold pressed the "+" or "-" keys.

### **Deactivating the timer function.**

When the set cooking time has elapsed, an audible signal sounds for 2 minutes.

To interrupt the signal, simply press any key. The cooking zone is now switched off.

### **If you want to interrupt the timer before the programmed time period has elapsed:**

1. the relative zone must be on. The decimal point (13) on the corresponding display must be lit up.

2. Press the timer key (7).

3. Zero the time by pressing "-" (4).

The timer is now deactivated but the cooking zone will remain on until it is switched off manually.

### **Rapid switch off:**

1. the relative zone must be on. The decimal point (13) on the corresponding display must be lit up

2. Press keys "+" and "-" (5 and 4) simultaneously; the cooking zone is switched off immediately. The timer will also be deactivated.

### **Using the timer function as a minute counter**

If the timer function is not being used to program a specific cooking zone, it may be used as a simple minute counter.

Setting the minute counter If the appliance is switched off:

1. press the power key (1);

2. press the timer key (7);

3. set the required time using "+" and "-".

### **If the appliance is switched on and one of the cooking zones is also on:**

1. deselect the zone by pressing the relative key (2); the decimal point (13) will go out;

2. press the timer key (7);

3. set the required time using "+" and "-".

### **Switching off the minute counter function.**

When the set time period has elapsed, an audible signal sounds for 2 minutes. To interrupt the audible signal simply press any of the keys.

### **If you want to interrupt the timer before the set time period has expired:**

1. press the timer key (7);

2. zero the time by pressing

"-" (4).

#### *Rapid switch off:*

1. on pressing the keys “+” and “-“ (5 and 4) simultaneously, the timer is deactivated.

#### **Pause mode**

##### *Activating the Pause function:*

While at least one cooking zone is working, the cooking zones can be switched off by touching the “Pause” key for more than 1 sec

##### *During the pause:*

Timers already programmed are discontinued and remain in this condition during the pause.

The pause mode can last for max. 10 min. If the status is not cancelled within this period, the control unit switches off. The cooking zone can be switched off via the ON/OFF key any time, a possible break mode is, thus, aborted.

##### *Terminating the Break mode:*

Touching Pause key together with any other one key within 10 sec causes a re-establishment of the state prevailing prior to the break mode.

If no further key is touched within 10 sec, the cooking zone also switches off.

#### **Precautions (Fig. 3)**

- When one makes use of heating elements, we advise receptacles with flat bottom having same diameter or lightly higher than that of the hot area.
- Avoid overflows of liquid, therefore when boiling has happened, or in any case when liquid is heated, reduce the heat supply.
- Don't leave the heating elements on without receptacles on the top or with void pots and pans.
- If the surface of the hob is damaged, immediately disconnect the appliance from the mains to prevent the possibility of electric shock.
- Never use a steam cleaner to clean the hob.
- This appliance is not designed to be used by people (including children) with reduced physical, sensorial or mental capacity, or who lack experience or knowledge about it, unless they have had supervision or instructions on how to use the appliance by someone who is responsible for their safety.
- Children must be supervised to ensure that they do not play with the appliance.

#### **Maintenance (Fig. 4)**

By means of a scraper immediately remove any aluminium foil bits, food spills, grease splashes, sugar marks and other high sugarcontent food from the surface in order to avoid damaging the hob.

Subsequently clean the surface with some towel and appropriate product, rinse with water and dry by means of a clean cloth. Under no circumstance should sponges or abrasive cloths be used; also avoid using aggressive chemical detergents such as oven sprays and spot removers.

#### **Installer's Instructions**

##### **Installation**

These Instructions are for the qualified technician, as a guide to installation, adjustment and maintenance, according to the laws and standards in force. These operations must always be carried out when the appliance has been disconnected from the electric system.

##### **Positioning (Fig. 5)**

- 1 Front view
- 2 Front side

The appliance can be fitted into a working area as illustrated on the figure. Apply the seal supplied over the whole perimeter of the working area.

##### **Electrical connection**

Prior to carrying out the electrical connection, please ensure that:

the plant characteristics are such as to follow what is indicated on the matrix plate placed at the bottom of the working area;

- that the plant is fitted with an efficient earth connection, following the standards and law provisions in force.
- The earth connection is compulsory in terms of the law.

Should there be no cable and/or plug on the equipment, use suitable absorption material for the working temperature as well, as indicated on the matrix plate. Under no circumstance must the cable reach a temperature above 50°C of the ambient temperature.

Should a direct connection to the network be required, it will be necessary to interpose an omnipolar switch with min. aperture between the 3 mm. contacts, dimensioned to bear the plate load and it must follow the standards in force (the yellow/green earth cable must not be interrupted by the switch). The plug or omnipolar switch must be easily reached on the installed equipment.

The manufacturers decline any responsibility in the event of non-compliance with what is described above and the accident prevention norms not being respected and followed.

***To avoid all risk, if the power cable becomes damaged, it must only be replaced by the manufacturer, by an authorised service centre, or by a qualified electrician.***

**Figure 6**

The figure displays two sets of visual analogies. Each set consists of a top row of four items and a bottom row of four items, with a vertical line connecting them. The first set includes numbers (3, 10, 2, 10) above the top row and a number (13) below the bottom row. The second set includes numbers (6, 5, 8, 11, 9, 12) above the top row and numbers (4, 7, 1) below the bottom row. The items are various icons: cars, squares with dots, a target, a cross, a key, a clock face, and a circle with a horizontal line.

3	10		2	10		6		5		9	12
			/ \								
	*			*							*
	*			*							
						13		4		1	

Figure 10 shows three examples of the proposed algorithm. In each example, the input image is a 4x4 grid of icons. The algorithm identifies the icons and their positions, and then outputs the corresponding numbers. The first example shows the input image, the identified icons, and the output numbers. The second example shows the input image, the identified icons, and the output numbers. The third example shows the input image, the identified icons, and the output numbers.

8 11

4 5 6

4 5

4 5

4 5

4 5

4 5

4 5

4 5

9 1

Fig.1

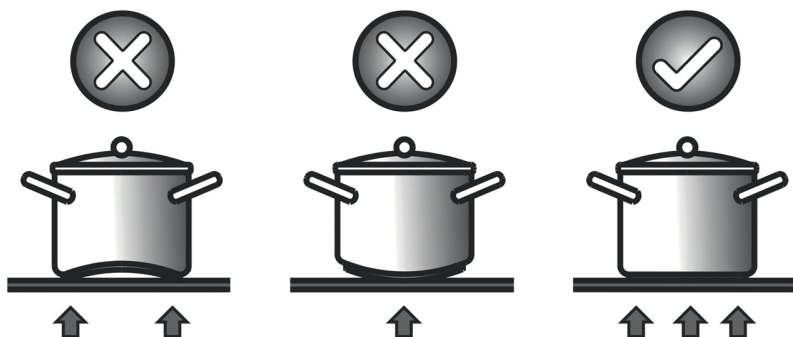


Fig.3

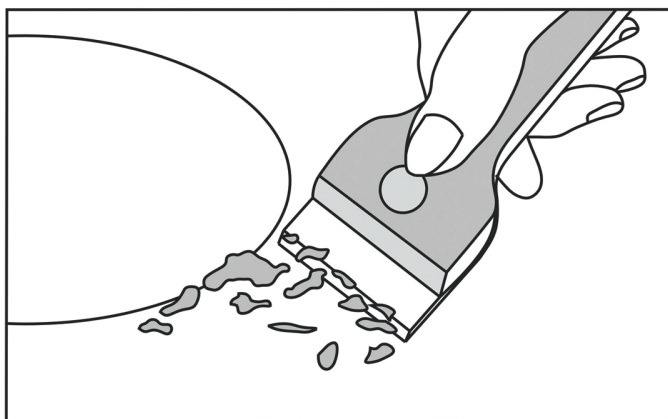


Fig.4

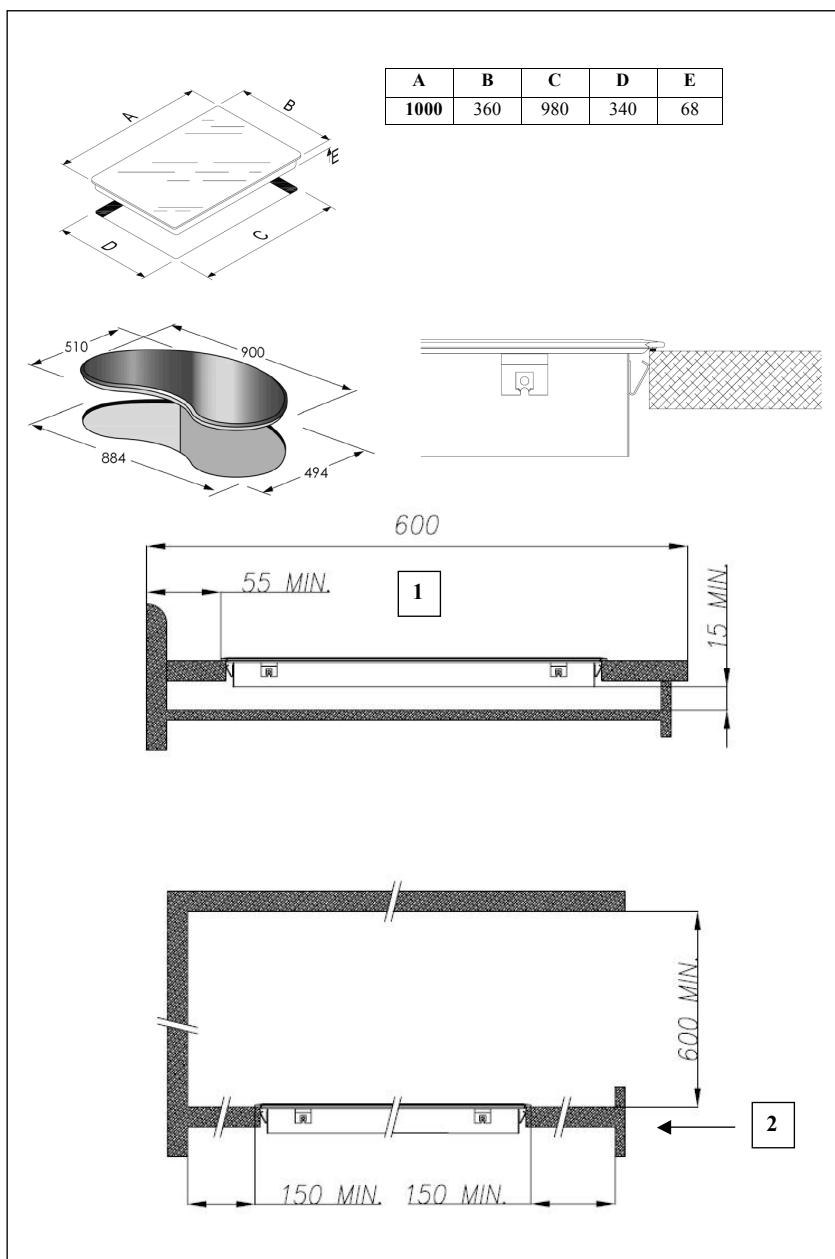


Fig.5



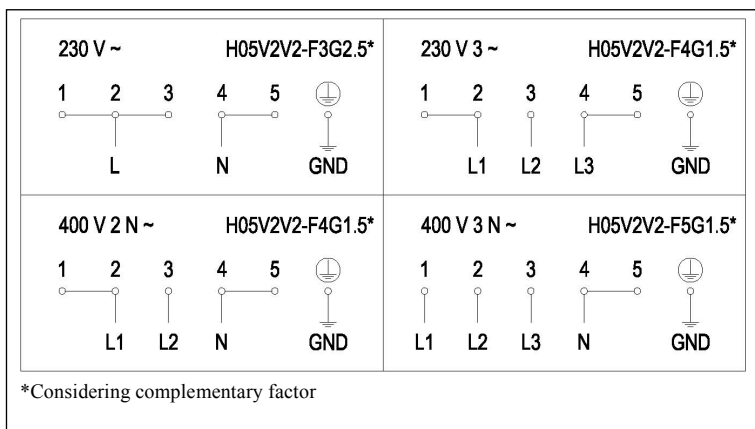


Fig.6





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