# **INSTRUCTION OF USE**

H171



## Dear customers,

Thank you for choosing our ceramic hob.

In order to make the best use of your appliance, we would advise you to read carefully the following notes and to keep them for later consulting.

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## Precautions before using

- Unpack all the materials.
- The installation and connecting of the appliance have to be done by approved specialists. The manufacturer cannot be responsible for damage caused by installation or connecting errors.
- To be used, the appliance must be installed as per the manufacturer's instructions insuring all materials and surfaces are approved for the fitting of a hob.
- This domestic appliance is exclusively for the cooking of food, to the exclusion of any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass.
- Do not change or alter the appliance.
- The appliance cannot be used as freestanding or as working surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use any extension cable to connect it.
- The appliance cannot be used above a dishwasher or a tumbledryer: as steam may cause damage.
- The appliance is not intended to be operated by means of external timer or separate remote-control system.
- **CAUTION:** The cooking process has to be supervised. A short-term cooking process has to be supervised continuously.

## Using the appliance

- Switch the heating zones off after using.
- Keep an eye on the cooking when using grease or oils: that may quickly ignite.
- Be careful not to burn yourself while or after using the appliance.
- Make sure no cable of any fixed or moving appliance contacts with the glass or a hot saucepan.
- Magnetically charged objects (credit cards, floppy disks, calculators) should not be placed near the operating appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface as they can get hot.

- In general, do not place any metallic object except heating containers on the glass surface. They may unintentionally start the appliance, absorb residual heat, melt on the surface or catch fire.
- Never cover the appliance with a cloth or a protection sheet. This will become very hot and possibly catch on fire.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

## Precautions not to damage the appliance

- Rough pan bottoms or damaged saucepans (not enamelled cast iron pots,) may damage the ceramic glass.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the vitroceramic.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not put or leave empty saucepans on the vitroceramic hobs.
- Sugar, synthetic materials or aluminium sheets must not come in contact with the heating zones. These may cause breaks or alter the vitroceramic glass when cooling: switch off the appliance and remove them immediately out of the hot heating zone (be careful: do not burn yourself).
- WARNING: Danger of fire: do not store items on the cooking surface.
- Never place any hot container over the control panel.
- If a drawer is situated under the embedded appliance, make sure the space between the content of the drawer and the base of the appliance is large enough (20 cm). This is essential to guarantee correct ventilation.
- Never put any inflammable object into the drawer situated under the vitroceramic hob. The drawer must be resistant to heat.

## Precautions in case of appliance failure

- If a defect is noticed, switch off the appliance and turn off at the main electrical supply.
- If the ceramic glass is cracked or fractured, you must unplug the appliance and contact the after sales service.
- Any repairs must be carried out by an Award authorised service agent. Do not open the appliance yourself.
- **WARNING**: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

## Other protections

- Make sure the pan is always centred on the cooking zone. The bottom of the pan must cover 80% or more of the cooking zone.
- For the users of pacemaker, the magnetic field could effect its operation. We recommend getting information from the retailer or from a doctor.
- Do not to use aluminium or synthetic material containers: they could melt on a hot cooking zone.
- **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.

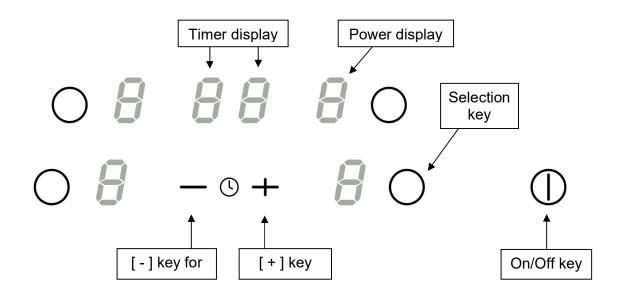
## DESCRIPTION OF THE APPLIANCE

## **Technical data**

Туре	Total Power	Position of the heating zone	Diameter	Nominal Power*
H171	6500 W	Front left Rear left Rear right Front right	220 mm 155 mm 190 mm 155 mm	2300 W 1200 W 1800 W 1200 W

\* The given power may change according to the dimensions and material of the pan.

## **Control panel**



## **USE OF THE APPLIANCE**

## Sensitive touches

Your ceramic hob is equipped with electronic controls with sensitive touch keys. When your finger touches the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a "beep" sound. Touch only one key at the same time.

## Display

<u>Display</u> 0	<u>Designation</u> Zero	<u>Function</u> The heating zone is activated
19	Power level	Selection of the cooking level
E	Error message	Electronic failure
A	Heat accelerator	Automatic cooking
H L	Residual heat Locking	The heating zone is hot The control panel is locked

## STARTING UP AND APPLIANCE MANAGEMENT

## Before using your new hob

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent which can cause a blue-tinted colour on the glass surface.

## Starting-up

### • Start-up/ switch off the hob

Action	Control panel	<u>Display</u>
To start	Press key [ ① ]	[0]
To stop	Press key [ $\oplus$ ]	nothing or [ H ]

### <u>Start-up/ switch off a heating zone</u>

<u>Action</u>	Control panel	<u>Display</u>
Zone selection	Press key [ O ]	[0]
Increase power	Press key [ + ]	[1] to [9]
Decrease power	Press key [ - ]	[9] to [1]
Stop	Press simultaneous [ + ] and [ - ]	[0] or [H]
-	or press [ - ]	

## **Residual heat indication**

After swittching off of a heating zone or turning off the hob, the heating zones are still hot and indicates [ H ] on the display.

The symbol [H] disappears when the heating zones may be touched without danger. When the residual heat indicators are on, don't touch the heating zones and don't put any heat sensitive object on them. **There are risks of burns and fire.** 

## "Keep warm" Function

This function allows the cooking zones to reach and automatically maintain a temperature of 70°C, to avoid liquids flowing over and pans burning.

## • <u>Start-up</u>

Action Zone selection Power level selection Keep warm function	<u>Control panel</u> Press key [ O ] Press key one time [ + ] Repress key [ - ]	<u>Display</u> [ 0 ] [ 1 ] [ ∪ ]
Switching off the Keep v	warm function	
<u>Action</u> Zone selection Stop the keep warm	<u>Control panel</u> Press key [ O ]	<b>Display</b> [ U ]
function	Press key [ - ] or [ + ]	[0]to[9]

]

## Timer

The timer is able to be used simultaneous with all heating zones and this with different time settings (from 1 to 99 minutes) for each heating zone

#### • Start timer

### Action

Zone selection Increase power To select « Timer » Decrease the time Increase the time

Control panel Press key [0] Press key [+] Press simultaneously [ - ] and [ + ] Press key [-] Press key [+]

Display [0] [1] to [9] Timer [00] min [00] wents to 30,29.... time increase

The time is confirmed and the cooking starts until the time reaches [00].

### Stop timer

Action

Zone selection To select « Timer » To stop the « Timer » Control panel Press key [0] Press simultaneously [ - ] and [ + ] Press key [-]

### Display [0]

The remaining time [00] then stops

#### • Automatic stop at the end of the cooking time

As soon as the selected cooking time is finished the timer displays blinking [00] and a sound rings.

To stop the sound and the blinking press any key.

Egg timer function

<u>Action</u>	Control panel	<u>Display</u>
Activate the hob	Press key [ $\oplus$ ]	[0] or [H]
Select« Timer »	Press simultaneously [ - ] and [ + ]	Timer [ 00 ] min
Decrease the time	Press key [ - ]	[ 00 ] wents to 30,29
Increase the time	Press key [ + ]	time increase
After a few seconds the o	control light stops blinking.	

As soon as the selected cooking time is finished the timer displays blinking [00] and a sound rings.

To stop the sound and the blinking press any key.

## Automatic cooking

All the cooking zones are equipped with an automatic "go and stop" cooking device. The cooking zone starts at full power, then reduces automatically to the preselected level.

Display

[1] to [9]

[9] is blinking with [A]

[9] wents to [8][7]

[7] is blinking with [A]

[0]

### • <u>Start-up</u>

### **Action**

Zone selection Full power setting Automatic cooking Power level selection (for example « 7 ») Control panel Press key [ O ] Press key [ + ] Repress key [ + ] Press key [ - ]

### <u>Switching off the automatic cooking</u>

ontrol panel	Display
ress key[O]	[7] is blinking with [A]
ress key [ - ] or [ + ]	Level selected
r	ess key [ O ]

## **Control panel locking**

To avoid accidentally selecting a function particularly when cleaning the hob, the control panel can be locked (with exception to the On/Off key [  $\bigcirc$  ]).

### Locking

Action	Control panel	<u>Display</u>
Activate the hob	Press key [ ① ]	[0]or[H]
Hob locking	Press key [ - ] and then the front left selection key	[L]
<u>Unlocking</u>		
Action	Control panel	<u>Display</u>
Activate the hob	Press key [ $^{igodoldoldoldoldoldoldoldoldoldoldoldoldol$	[L]
In the 5 seconds after st	art	
Unlocking the hob	Press key [ - ] and then the front left selection key	[0]or[H]

## **COOKING ADVICES**

### Examples of power setting:

(the values below are indicative)

1 to 2	Melting, Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand		
2 to 3	Simmering, Defrosting	Rice, pudding, sugar syrup		
2 10 0	enning, Denesting	Dried vegetables, fish, frozen products		
3 to 4	Steam	Vegetables, fish, meat		
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables		
6 to 7	Medium cooking, Simmering	Meat, liver, eggs, sausages,		
7 to 8	Cooking	Potatoes, fritters, waffles		
9	Frying, roasting, Boiling water	Steaks, omelettes, fried dishes, water		

## MAINTENANCE AND CLEANING

### Switch-off the appliance before cleaning.

Do not clean the hob if the glass is hot as this may result in burns.

- Remove light marks with a damp cloth with washing up liquid diluted in water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must be absolutely avoided.
- Do not use a steam-cleaner or pressure washer.
- Do not use any object that may scratch the ceramic glass.
- Ensure pans are dry and clean. Ensure there are no grains of dust on your ceramic hob or on the pan. Sliding rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately. To prevent the surface being damaged.

## WHAT TO DO IN CASE OF A PROBLEM

## The hob or the cooking zone doesn't start-up:

- Hob has a bad connection to the electrical supply.
- Circuit breaker has tripped.
- The lock function is activated.
- The controls are covered or have water or grease over them.

## The symbol [ E ] displays :

- The electronic system is defective.
- Disconnect and replug the hob.
- Call an Award authorised service agent.

## One or all cooking zones cut-off:

- The safety system has activated
- You forgot to turn off the cooking zone.
- One or more function keys are covered.
- The pan is empty and its bottom overheated.

## The automatic cooking system « go and stop » doesn't start-up:

- The cooking zone is still hot [ H ]
- The highest power level is set [9]
- The cooking level was engaged with [ ]

## The control panel displays [ Er03 ] :

• An object or liquid is covering the function keys. The symbol disappears as soon as the key is released or cleaned.

## The control panel displays [ ER21 ] :

• The hob is overheated, let it cool and then turn it on again.

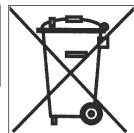
## The control panel displays [ U400 ], [ Er25 ]or [ U4 ] :

- The hob is not connected to the electrical supply.
- Check the connection and reconnect the hob.

## If one of the symbols above persists, call an Award authorised service agent.

## **ENVIRONMENT PROTECTION**

- The packaging material is ecological and can be recycled.
- The worn appliances contain certain recyclable metals. Apply to the local government about the possibilities of recycling.
  - Don't dispose of your appliance with general household waste.
  - Get in touch with the waste collection centre of your local council that control the recycling of household appliances.



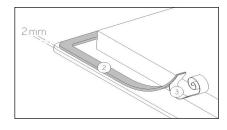
## **INSTALLATION INSTRUCTIONS**

The installation comes under the exclusive responsibility of specialists.

The installer is held to respect the legislation and the standards enforce in his home country.

### How to stick the gasket:

The gasket supplied with the hob avoids all infiltration of liquids in the cabinet. This installation has to be done carefully, in conformity of the following drawing.



Stick the gasket (2) two millimetres from the external edge of the glass, after removing the protection sheet (3).

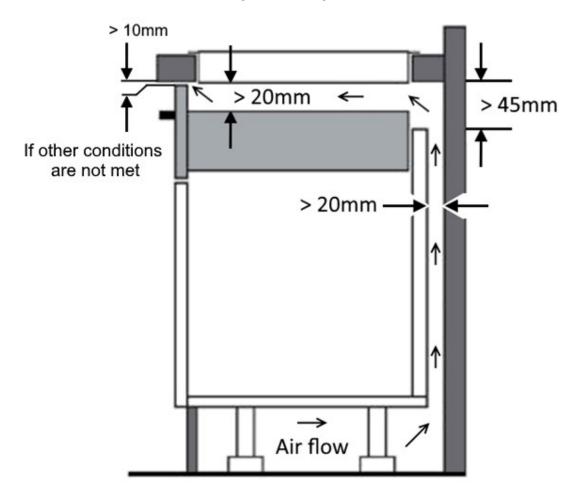
## Fitting - installing:

• The cut-out sizes are:

Cut Size		Glass size		
Width	Depth	Width	Depth	Thickness
560	490	590	520	4

- Ensure that there is a distance of 50 mm between the hob and the wall or sides.
- The hobs are classified as "Y" class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. **On the other side, however, no unit or divider must stand higher than the hob.**
- The joinery in which the hob is to be fitted, as well as the edges of joinery, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- Do not install the hob above a none ventilated oven or a dishwasher.
- <u>There MUST be a minimum space of 20 mm</u> to ensure a good air circulation of the electronic device. There must also be a means for fresh air to enter the cavity.
- If a drawer is placed under the hob, avoid placing flammable objects (for example: sprays) or not heat-resistant objects in the draw.
- Materials which are often used to make worktops expand on contact with water. To protect the cut-out edge, apply a coat of varnish or special sealant. Particular care must be given to applying the adhesive joint supplied with the hob to prevent any leakage into the supporting joinery. This gasket guaranties a correct seal when used in conjunction with smooth work top surfaces.
- The safety gap between the hob and the range hood placed above must respect the indications of the hood manufacturer. In case of absence of instructions respect a distance minimum of 760 mm.
- The power cord once installed should be free of any obstructions and constraints such as draws and fixings.
- **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.

• Under all circumstances, makes sure the hob is well ventilated and the air inlet and outlet are not blocked. Ensure the hob is in good working state, as shown below.



- It is mandatory to use a power point with a <u>ground terminal</u>, connected in accordance with current safety regulations.
- If the supply cord is damaged, it must be replaced by an Award authorised service agent or similarly qualified persons in order to avoid a hazard.
- The installation of this appliance and the connection to the electrical system should be entrusted only to a qualified electrician.
- Protection against the parts under tension must be ensured after instalation
- Connection data is placed on the hob sticker near the connection box.
- The connection to the mains must be made using an earthed plug or via an omnipolar circuit breaking device with a contact opening of at least 3 mm.
- The electrical circuit must be separated from the network by adapted devices, for example: circuit breakers, fuses or contactors.

### Caution!

This appliance has only to be connected to a network 230 V $\sim$  50/60 Hz Connect always the earth wire.

Respect the connection diagram.

The connection box is located underneath at the back of the hob casing. To open the cover use a medium screwdriver. Place it in the slits and open the cover.

Mains	Connection	Cable diameter	Cable	Protection calibre
2201/~ 50/6047	1 Dhaca + N	3 x 2,5 mm <sup>2</sup>	H 05 VV - F	25 A *
230V~ 50/60Hz	1 Phase + N	5 X Z,5 IIIII-	H 05 RR - F	25 A
	2 Dhasas I N	$4 \times 1 \times 1000$	H 05 VV - F	16 A *
400V~ 50/60Hz	2 Phases + N	4 x 1,5 mm²	H 05 RR - F	IO A

\* calculated with the simultaneous factor following the standard EN 60 335-2-6

## Connection of the hob

### Setting up the configurations:

For the various kinds of connection, use the brass bridges which are in the box next the terminal.

### Monophase 230V~ 1P+N

Put a bridge between terminal 1 and 2 Attach the green/yellow wire to the terminal Earth The neutral N to the terminal 4 The phase L to one of the terminals 1 or 2

Biphase 400V~ 2P+N

Attach the green/yellow wire to the terminal Earth The neutral N to the terminal 4 The phase L1 to the terminal 1 and the phase L2 to the terminal 2

# Caution! Ensure that you correctly attach the wires and the bridges and tighten the screws properly.

We cannot be held responsible for any incident resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty earth connection.



Award Appliances (NZ) Limited E-mail: sales@award.co.nz www.awardappliances.co.nz