TECHNIKA

European Cooking Appliances

COOKING HOB ELECTRIC

Models

4EL, 2EL

Installation / Use / Maintenance

Customer Care Centre
Phone 03 97054144
Fax 03 97041796
Toll Free 1800333244
e-mail service@technika.com.au

TECHNIKA			APPROVAL CER N. S/331		
4 EL	STR	N (210420032	
WHIT	50-60 Hz	4E	LW E	© N.2673	
90214000001	00 00 112	$\overline{\Delta}$		6.0 kW	
.OE A04S10		Oresia de la companya del companya del companya de la companya de	MADE IN ITALY		

Dear customer,

We thank you and congratulate you on your choice.

This new carefully designed product, manufactured with the highest quality materials, has been carefully tested to satisfy all your cooking demands.

We would therefore request you to read and follow these easy instructions which will allow you to obtain excellent results right from the start.

May we wish you all the very best with your modern appliance!

THE MANUFACTURER

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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.

instructions pertaining to user

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

Electric plates (Fig. 1 - 2 - 3)

Rotate the knob to the position correspondent to the needs of cooking taking into consideration that to a higher number a higher heat supply corresponds, see table "use of electric plates". "Quick and normal plates": clockwise and anticlockwise rotation with 7 fixed position (0+6).

"Automatic plates": clockwise rotation 0 to 12. The pilot lamp on indicates when plate is connected.

Some types of pilot lights will maintain some slight luminescence even after disconnection. That is quite normal.

N.B.:

 When one makes use of electric plates, we advise receptacles with flat bottom having same diameter or lightly higher than that of the plate;

 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 electrical plates on without receptacles on the top or with void pots and pans;

 check that the central sensor of the automatic plate results sliding in its seat so that it's possible to rest freely the bottom of the pan;

at the end of cooking take again the knob to position "0".

maintenance

Before every operation it's necessary to disconnect the apparatus.
To obtain a higher life of the apparatus concerned it's indispensable to carry out a

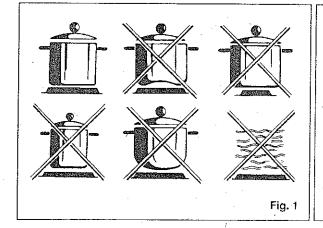
concerned it's indispensable to carry out at regular intervals a carefully general cleaning bearing in mind the following:

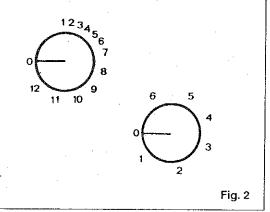
 the s/s and/or enameled parts should be cleaned by means of suitable not abrasive or corrosive products (available on the market). Avoid cloride-base products (bleach, etc.)

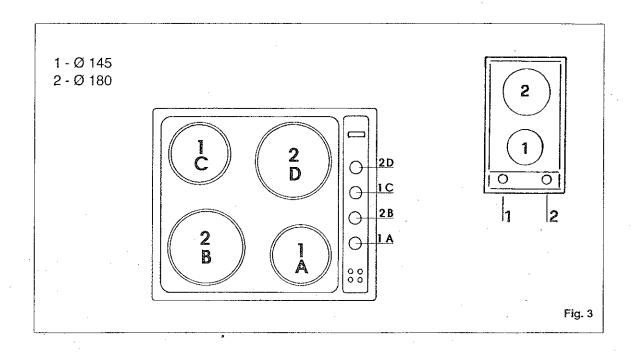
 avoid leaving on the top acid or alkaline substances (vinegar, salt, lemon-juice, etc.)
 the electric plates have to be cleaned by me

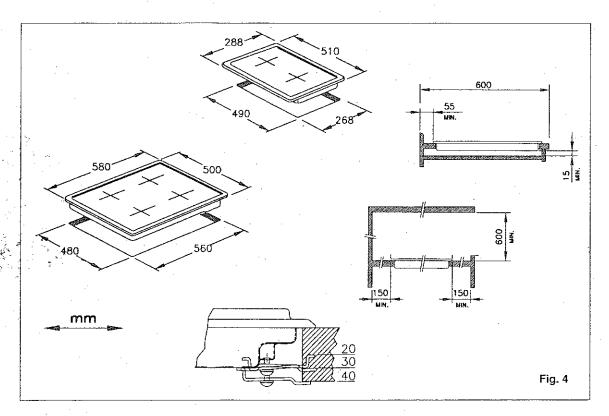
 the electric plates have to be cleaned by means of a wet rag and lightly oiled with lubricant when they are still tepid.

USE OF ELECTRICAL PLATES				
quick - normal	automatic	intensity of heat		
1	1 - 2	WEAK		
2	3 - 4	GENTLE		
3	5 - 6	SLOW		
4	7 - 8	MEDIUM		
5	9 - 10	STRONG		
6	11 - 12	BRIGHT		

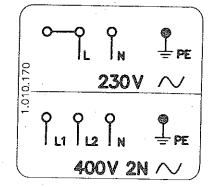








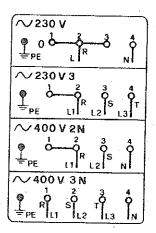
Apparatus class I (type Y): it can be brought near furniture being higher than the work-top



HO5RR - F3 x 1.5*

HO5RR - F4 x 0.75*

* Considering contemporaneity factor 0.75



H05RR-F 3x2,5 *

H05RR-F 4x1,5 *

H05RR-F 4x1,5 *

H05RR-F 5x1,5 *

Fig. 5

ELECTRIC PLATES

SUPPLY	TYPE	W	REGULATION
~ 230 V	NORMAL Ø 145 NORMAL Ø 180 © QUICK Ø 145 © QUICK Ø 180	1000 1500 1500 2000	RELEASED 7 POSITIONS (0÷6) CLOCKWISE AND ANTICLOCKWISE ROTATION
	AUTOMATIC Ø 145 AUTOMATIC Ø 180	1500 2000	THERMOSTATIC 13 INDICATIONS (0 ÷ 12) CLOCKWISE ROTATION

red point

instructions for the installation technician

installation

(Fig. 4)

These instructions are turned to the skilled installer as a guide to installation, regulation and maintenance in compliance with the laws and the rules in force.

Any of these operations must always be carried out when the appliance has been disconnected from the electric system.

positioning

(Fig. 4):

The apparatus is provided to be built-in a worktop as shown in the special figure. Present the sealing agent along all the perimeter.

electrical connection

(Fig. 5)

Before carrying out the electrical connection be sure that:

- the characteristics of the system are such as to satisfy what indicated on the part number plate applied to the bottom of the work-top;

- that the system is provided with the effective ground in compliance with the rules and the provisions of law in force. The ground is binding according to the law.

In case the apparatus isn't provided with cable and/or with relative plug make use of material suitable for the absorption indicated in the part number plate and for the working temperature. The cable should reach in no point a temperature higher 50°C than of the room temperature.

If one wishes a direct connection to the line, it's necessary to interpose an omnipolar switch with minimum opening between the contacts of 3 mm dimensioned for the plate load and in conformity with the rules in force (the ground cable yellow/green should be not interrupted by the switch). The plug on the omnipolar switch should be easily reachable with apparatus installed.

N.B. - The manufacturer declines all responsibility in case the above and the usual safety rules aren't respected.