

CFM742 **CFE742** CSM842 CFE942



| Conte | ents |
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| For Your Safety | . 3 |
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We recommend that you read the instructions in this owner's manual carefully before use for the best performance and to extend the life of your appliance. It will provide you with all the information you need to ensure its safe installation, use and maintenance. Retain this owner's manual for future reference.

To maintain the efficiency and safety of this appliance, we recommend that you do the following:

- Always call the Technika service department if there are any faults with your appliance.
- Always use original spare parts available from Technika.
- This appliance is designed for non-commercial, household use and it must not be altered in any way.
- This appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with current electrical safety standards.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- During use, the appliance becomes very hot. Take care not to touch the surface of the hob. To avoid burns and scalds, children should be kept away.
- The use of suitable heat proof gloves should be worn when handling hot utensils and pans.
- 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 instruction concerning use of the appliance by a person responsible for their safety.
- Young children should be supervised to ensure that they do not play with the appliance.
- DO NOT use a steam cleaner to clean the appliance.

Packaging items such as plastic bags, polystyrene, nails, etc. are potentially dangerous, and therefore appropriate measures must be taken to prevent children and the disabled from coming into contact with them.



Avoid the following:

- Touching the appliance with wet parts of the body.
- Using the appliance while barefoot.
- · Improper or dangerous operation.
- Allowing power supply cables of other appliances to come into contact with hot parts of the hob.
- Exposing the appliance to atmospheric agents such as rain, or direct sunlight.
- Using flammable liquids near the appliance.
- Take care not to spill sugar or sweet mixtures on to the ceramic glass surface when hot. Never place materials or substances on the ceramic glass which may melt (plastic or aluminium foil). In the event of this happening, promptly switch off and remove the molten material while the cooking zone is still warm, to prevent it from being damaged. Failure to instantly clean the ceramic glass could lead to incrustations, which are impossible to remove once the hob has cooled down.

Authorised personnel must be contracted to...

 Install the appliance according to these installation instructions and any local requirements.

Technika Service Department must be contacted...

- If in doubt about the operation of the appliance.
- If in doubt about the soundness of the appliance after removing it from its packaging.
- If the power supply cable has been damaged or needs to be replaced.
- If the appliance requires a service.
- If you need spare parts.



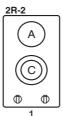
WARNINGS:

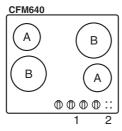
- DO NOT steam clean the appliance.
- Only use the appliance to cook food and nothing else.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Check that the appliance has not been damaged immediately after it has been unpacked.
- Disconnect the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance.
- Make sure the controls are switched OFF when the appliance is not in use.
- Technika will not accept any liability as a result of any damage due to incorrect installation or improper use.

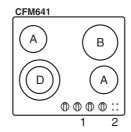


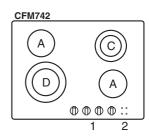
Description of the hobs

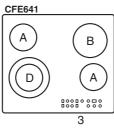


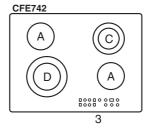


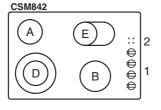


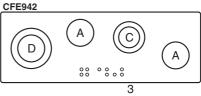












- A. Single cooking zone 1200W
- B. Single cooking zone 1800W
- C. Dual cooking zone 1700/700W
- D. Dual cooking zone 2200/1000W
- E. Dual cooking zone 2000/1100W
- 1. Control knobs
- 2. Power & residual heat warning lights
- 3. Sensor touch controls



Before first Use

Before cooking for the first time the ceramic glass has to be cleaned. Remove any removable labels and protective sheeting.

Place a saucepan of water on each of the front hotplates and switch them on high for at least 30 minutes. After 30 minutes switch the front hotplates off, place a saucepan of water on each of the rear hotplates and the central hotplate (if present). Switch them on high for at least 30 minutes. This procedure is necessary in order to evaporate any protective oils and humidity that may have collected during the manufacturing process and will enable the electronic control circuits to operate properly.

Pot sizes

The pot sizes stated in the table below are suitable for your electric hob. Solid pots and pans with flat bottoms are recommended for efficient cooking.

| Hotplate diameter | 120mm | 140mm | 180mm | 220mm |
|-------------------|-------|-------|-------|-------|
| Pot diameter | 140mm | 160mm | 200mm | 240mm |



Description of symbols







Rear Right



Front Right



Single cooking zones

Turn the control knob to the desired position (low to high). Adjustment is continuous so the cooking zone will operate at any intermediate knob setting between low & high. Once the cooking zone is hot, the LED corresponding to the zone illuminates.

You can switch off the cooking zone by turning the knob, in either direction, to the off ● position. The residual heat warning light remains illuminated when the temperature of the ceramic glass surface is hot and it will switch off once the surface temperature has cooled.

Dual cooking zones

Turn the control knob clockwise to the desired position between low and halfway as shown on the diagram on page 9. The inner cooking zone will heat and the outer cooking zone is off. Adjustment is continuous so the cooking zone will operate at any intermediate knob setting between low & halfway. Once the inner cooking zone is hot, the lamp corresponding to the zone illuminates.

To operate the outer cooking zone, turn the knob past the half way setting. Both inner and outer cooking zones will operate. Adjustment is continuous so the both zones will operate at any intermediate knob setting between halfway & max. For highest setting with both zones operating, turn the knob past max, to the detent position (between max &

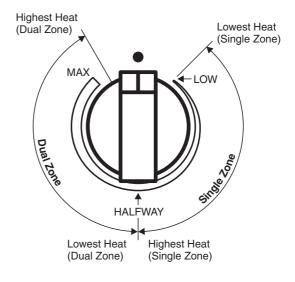
). To reduce heat setting, but continue to operate both zones, turn the knob anywhere between maximum and halfway setting.

To return to operating the inner cooking zone only, turn the knob anticlockwise to between halfway and low.



Note: You can turn the knob in either direction from any position to the setting you select.

The residual heat warning lamp remains illuminated when the temperature of the ceramic glass surface is hot and it will switch off once the surface temperature has cooled.

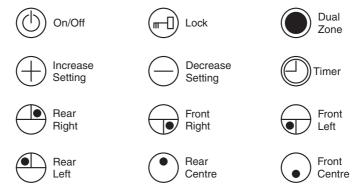




HOBS WITH TOUCH CONTROLS

When first connected to power or when power is restored after a power outage, an operating check will be carried out automatically and all the indicator lights will illuminate for a few seconds.

Description of symbols



Switching the hob on/off

Hold down switch icon ① for 2 seconds to switch the appliance on. Displays will illuminate to confirm that the hob is switched on. If no functions are used within 10 seconds of switching the appliance on, it will automatically switch off.

When not in use, the hob should be switched off by pressing the switch icon.

Single cooking zones

To operate the touch controls, lightly press the icon printed on the ceramic glass surface, which corresponds to the cooking zone you want to switch on. Pressing an icon is confirmed by a beep.

The display will indicate '0'). Press the \bigoplus or \bigoplus icons to activate the cooking zone and adjust the power at which it should operate. The power settings range from a minimum of 1 to a maximum of 9.

You must adjust the power within 10 seconds from when the icon is pressed, otherwise it will automatically switch off.



Dual Cooking Zones

To activate heating of a dual cooking zone, once the zone has been selected and set, press the dual zone icon . An indicator will illuminate to show that dual cooking zone has been selected. Press the or icons to adjust the power of the dual cooking zone to the desired setting.

Cooking zone lock-out

The cooking zone lock-out function is a safety function. It locks out the hob controls to prevent the cooking zones being switched on accidentally, while the appliance is switched on.

Hold down lock key end for 1 second to lock out the controls. The controls can be reactivated by holding down lock key again for 1 second.

Timer (on some models only)

Some models are equipped with a 1 to 99 minute cooking timer.

To use timed cooking, first set the power level of the selected cooking zone by following the instructions given in the sections titled "Single cooking zones" or "Dual cooking zones".

Press timer icon \bigcirc then press \bigoplus or \bigcirc icons to set the number of minutes that you want the cooking zone to operate. The operating time of the cooking zone can be increased or decreased at any time by using the \bigoplus or \bigcirc icons.

The timer is set for the first selected cooking zone, to set the timer for another cooking zone, select the cooking zone, then press the timer icon and set the timer. You can use the timer for all cooking zones. To check the time remaining, press the cooking zone.

After 5 seconds have elapsed since the last button is pressed, the timer will start and the cooking zone will operate until the display time reaches '0'. At this point the cooking zone will automatically switch off.



Each cooking zone is equipped with a residual heat warning device. After any zone is switched off, a ' will appear on the display. This warns that the cooking zone is still very hot. Cooking can be restarted while the ' is illuminated.

Control Circuit Board Thermal Protection

If the cooking zones cause overheating of the internal electronic circuit board, the heat will be switched off automatically. This switches off power to the front zones, and the letters ' and ' an

Operator Error

If you make a mistake when using the push-buttons, an **()** appears on the display; it will remain there as long as you continue to press the wrong button.

Switching off the cooking zones

The cooking zones are switched off when the display indicates '0'. The zone will automatically switch off approximately 5 seconds after the display shows '0'.

If the cooking zones are hot, the blinking residual heat ' will appear after they are switched off.

Switching off the hob

To switch the appliance off, hold down switch icon ① for 1 second. This will switch all cooking zones off, even if they are in use or the lock-out function is active. The hob will switch off completely.

If the cooking zones have just been used, ' will be displayed after the hob is turned off to warn that they are still hot.



PRACTICAL COOKING ADVICE

For best results and energy saving, only use pans suitable for electric cooking:

- The bottom of the pan must be very thick and perfectly flat;
 before placing on the hotplate, make sure that the pan, as well as the hotplate itself, is perfectly clean and dry.
- To avoid scratching of the ceramic glass surface, never use castiron pans or pans with a rough bottom.
- To avoid wasting energy, make sure that the diameter of the pan bottom is 20mm bigger than the circle marked on the hotplate.

CLEANING AND MAINTENANCE

Switch off your appliance before cleaning.

The ceramic glass should be regularly cleaned, preferably immediately after each use, once the residual heat warnings have switched off.

Smudges from pans with an aluminum bottom can be easily cleaned off with a cloth dampened in vinegar.

Remove any burnt residues immediately after cooking, rinse with water and wipe dry with a clean cloth.

Never use abrasive or corrosive detergents, cleaning powders, oven sprays, spot-removers, steel wool or scourers.

DO NOT use a steam cleaner to clean the appliance.



| Problem | Possible reason | Solution |
|--|---|--|
| The Hob doesn't work. | The hob is not wired in or switched on at the wall. | Check that the main switch/circuit breaker/safety switch is turned on. |
| | There is a power failure. | Check power supply. |
| The results of cooking are unsatisfactory. | Temperature is too high or too low. | Consult Practical Cooking Advice. |
| | Wrong type of pot/pan. | |
| | Cooking time is incorrect. | |
| The hob smokes. | The hob is dirty. | Clean the hob once cooking is finished. Let it cool first. |
| | Food has spilled over. | Clean, then use a larger pan. |
| The cooking zones do not come on during timed cooking. | Timed cooking programming - error | Check the Timer instructions. |

Disposal

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.



The symbol on the product 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.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city council office.



IMPORTANT: Installation, assembly and electrical connections must be carried out by authorised personnel.

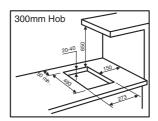
Building into kitchen benches

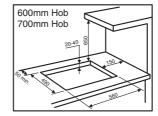
The following operation requires building and/or carpentry work, which must be carried out by a competent tradesman.

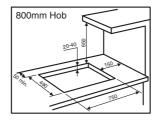
Installation can be carried out on various materials such as masonry, metal, solid wood or plastic laminated wood as long as they are heat resistant to a temperature of 90°C.

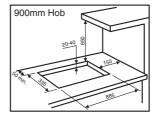
Create an opening with the dimensions shown in the diagrams below in the top surface of the bench, keeping a minimum distance of 50 mm from the rear edge and 150mm from the side.

Make sure there is a minimum of 650 mm between the hob and any shelf, Rangehood or exhaust fan that may be installed directly above the hob.









The diagrams above illustrate the cut-out sizes, clearances to rear wall, side walls and overhead combustible surfaces. If you decide to install the hob flush with the bench surface, then it is essential to refer to your actual appliance before making any cuts.



Insertion and fixing

Warning: This appliance must not be fitted above a dishwasher. If fitting above an underbench oven, check with the oven manufacturer's recommendations re installation of hobs above the oven.

Pass the power supply cable through the back of the unit, taking care that it does not touch the bottom casing of the appliance or the oven, if one is installed underneath it.

IMPORTANT: when installing the appliance above a cupboard, a dividing shelf, as shown right, must be installed to prevent accidental contact with the hot base panel.

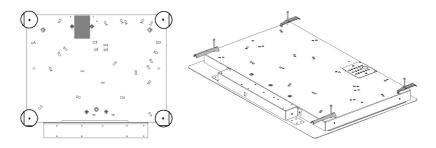
Before inserting the hob in the installation opening, place the gasket provided around the bottom edge of the hob. It is important to fix this gasket evenly, without gaps or overlapping, to prevent liquid from seeping underneath the hob.



Min. 20 mm

Place the hob in the installation opening and push it down so that

the hob is resting firmly on the benchtop. Fit the supplied brackets and screws as shown in the illustration below. Tighten the screws to secure the hob to the benchtop.





Electrical Connection

Fit a plug that is appropriately rated for the load indicated on the data plate to the cable supplied with the appliance. The plug must be compatible with the socket outlet fitted to the final sub-circuit in the fixed wiring that is intended to supply this appliance.

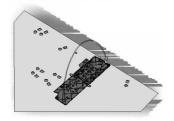
If connecting the cable directly to the mains, install a suitable isolating switch with a minimum contact opening of 3mm between the appliance and the mains. The isolating switch should be sized according to the load on the data label and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).

Connection to the electricity supply must be made by an authorised person in accordance with the Wiring Rules AS/NZS3000. Ensure the supply cable cannot contact any hot surfaces.

Immediately after installation carry out an inspection test of the appliance. If the appliance fails to operate correctly, after checking that you have followed the user instructions correctly, disconnect the appliance from the electrical mains and contact your nearest service centre. Never attempt to repair the appliance.

Warning: Close the cable clamp after making the electrical connection. Close the terminal board cover by twisting it down.

TERMINAL BOARD





| Model | 300mm | 600mm | 700mm | 800mm | 900mm |
|--------------------|-----------|-----------|-----------|-----------|-----------|
| Voltage (V) | 220-240 | | | | |
| Frequency (Hz) | 50-60 | | | | |
| Overall Size* (mm) | 290 x 510 | 580 x 510 | 680 x 510 | 770 x 510 | 900 x 350 |
| Cutout Size (mm) | 273 x 493 | 560 x 490 | 560 x 490 | 750 x 490 | 885 x 335 |

^{*} Overall depth is 55mm which excludes electric terminal box (approximately 20mm).

Data label

Make sure that the voltage and capacity of the power supply are in accordance with the data label located on the underside of the appliance. **Do not remove the data label for any reason.**



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