TECHNIKA

European Cooking Appliances

COOKING HOB VITROCERAMIC

Models

4R - 4R Touch Control (JAEGER) - 2R - GRILL

Installation / Use / Maintenance

Customer Care: Toll Free: 18006499969 Local: 9704-2488 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 salisfy 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

Index

Instructions for use

installation	3
use	3
maintenance	7

Instructions for the installation technician

installation	-7
positioning	7
electrical connection	7
heating elements	7

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

Heating elements manual control (Fig. 1 - 2 - 3) Rotate the knob concerned to the position correspondant to the needs of cooking taking into conside-ration that to a higher number a higher heat supply corresponds, see table "use of heating elements".

Double-circuit elements

To activate the second circuit press hard and turn knob (11) (release and return), the circuit will be connected for all positions decreasing from 11 to 1. To disconnect the circuit turn back the knob to position 0 (zero).

When pilot lights are lit, they indicate. Λ - one or more heating elements are switched on. B -the top temperature at the indicated spot is higher than 50° C.

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

Heating elements - Touch control (Fig. 1-3a) The writing INIT will appear when electrical connection is completed.

1 - Switching on

Press symbol (a); the 0 (zero) figure of each heating element will start to flash and led A will switch on. Immediately press the symbol (f) corresponding to the selected heating element to adjust the cooking level from 1 to 9. Please bear in mind that higher the figure you select the greater will heating output, see table "How to use heating elements".

To decrease the cooking level, press symbol (f)

2 - Switching off

Press symbol \bigcirc until figure 0 (zero) starts to flash.

3 - How to program cooking times
The heating element placed next to symbol ⊘ is
connected to a TIMER which can be programmed for up to 99 minutes by operating the
corresponding symbols ⊕ ⊖. An alarm will
ring when the programmed time has elapsed.

4 - Heating elements programming safety and timer safety

The safeties are turned on by pressing symbol Led C will switch on and the selection made will thus be protected against any faulty operation.

To unblock press again symbol . In any case whenever two keys . Of the same heating element are accidentally touched at the same time (or whenever liquids are split over the two keys at the same time) the programmed selection will deactivate, the heating elements will switch off and the writing INIT will appear, which can be turned off by pressing symbol .

Double-circuit elements

To activate the second circuit keep regulation 9 pressed. The corresponding led E will light and the circuit will be connected for all positions decreasing from 9 to 1. To disconnect it adjust the regulation to position 0 (zero).

When lit, leds B indicate that the plate temperature within the given heating element zone is higher than 50° C.

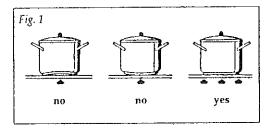
N.B.: - When one makes use of heating elements, we advise receptacles with flat bottom having same diameter or lightly higher than that of the hot area.

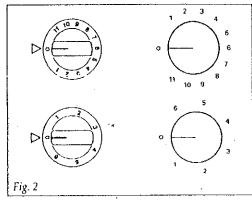
 Avoid overflows of liquid, therefore when boiling has happened, or in any case when liquid is heated, reduce the heat supply.

- Don't leave the heating elements on without receptacles on the top or with void pots and pans.

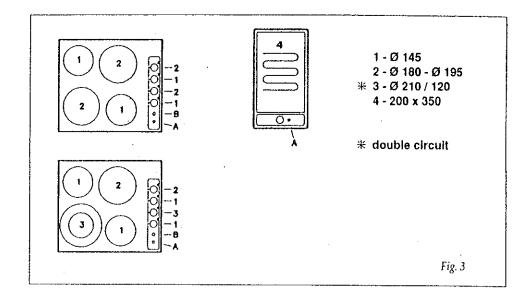
- At the end of cooking take again the knob to

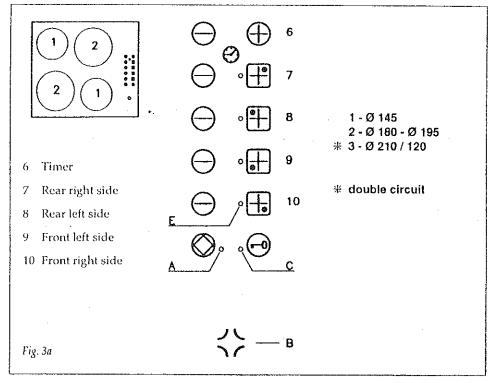
In the event of even a slight fracture on the cooking surface, disconnect the electric power supply immediately.

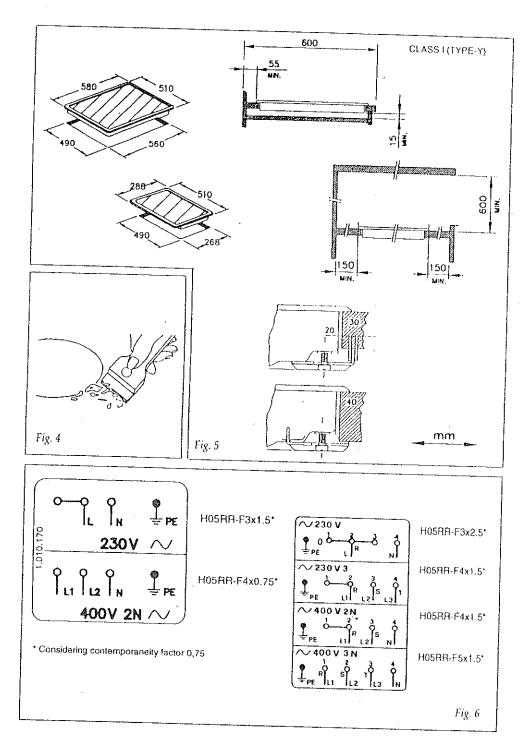




Jse of heating elements				
switch	energy regulator	louch control	heat intensity	
1	1-2	1 1 1 m	weak	
2	3-4	2-3	gentle	
3	5-6	4	wols	
4	7-8	5-6	medium	
5	9-10	7-8	strong	
6	10-11	9	bright	







Maintenance

(Fig.-4) First of all remove stray food bits and grease drops from the cooking surface with the special scraper (fig. 4). Then clean the hot area as best as possible with SIDOL, STAHLFIX or other similar products with a papertowel, then rinse again with water and dry with a clean cloth. Pieces of aluminum foil and plastic material

which have inadvertently melted or sugar remains or highly sacchariferous food have to be removed immediately from the hot cooking area with the special scraper (fig. 4). This is to avoid any possible damage to the surface of the top. Under no circumstances should abrasive sponges or irritating chemical detergents be used such as oven sprays or spot removers.

Instructions for the installation technician

Installation

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

Positioning

(Fig. 5). 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

(Fig. 6) 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 minimum 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.

Heating elements								
V	type		w	regulation				
	triple-circuit radiant	Ø 145	1200	commutator	0+6			
>	Triple-circuit radiant	Ø 180 - Ø 195	1700 - 19(X)	commutator	0+6			
0 7 7	single-circuit radiant	Ø 145	1200	energy regulator	0+11			
ì	single-circuit radiant	Ø 180 - Ø 195	1700 - 1900	energy regulator	0+11			
double circuit radiant	Ø 210 / 120	2100	energy regulator	0+11				

7

The manufacturer declines all responsibility for possible inaccuracies contained in this pamphlet, due to printing or copying errors. We reserve the right to make on our own products those changes to be considered necessary or useful, without jeopardizing the essential characteristics.