# USE, INSTALLATION AND MAINTENANCE INSTRUCTIONS FOR ELECTRICAL BUILT-IN HOT PLATES

Dear User, we are sincerely grateful to you for purchasing one of our products. We are sure that the appliance modern, functional and easy to use, built with the finest materials and components will satisfy all your needs. We would ask that you read the instructions within this booklet very carefully so as to enable you to obtain quality results from the outsets.  The appliance must be installed only by a qualified electrician in compliance with the instructions provided. The manufacturer declines all responsability for improper installation.

The manufacturer is not responsible for any transcription errors or misprints contained in this handbook and, furthermore, reserves the right to make any modification on the products, which might be deemed necessary or usefull, this being in the user's interest, without altering their basic operating or safety features.

# **DESCRIPTION OF THE HOT PLATES**

FQ3VR - 01 model	FQ3VR - 02 model
FQ3VR - 04 model	FQ3VR - 03 model

- 1 Radiant electric heating element "Hi-light" Ø 145 mm
- of 1200 W
- 2 Radiant electric heating element "Hi-light" Ø 180 mm
- of 1800 W
- 3 Radiant electric heating element "Hi-light" double cooking zone (conc.)
  - Ø 180/120 mm (or 210/120 mm)

- of 1700 W (2200 if Ø 210/120)
- 4 Radiant electric heating element "Hi-light" double cooking zone (oval)
- Ø 145/250 mm

of 1800 W

- 5 Control knob for heating element n. 1
- 6 Control knob for heating element n. 2 and 3
- 7 Control knob for heating element n. 4

## **USE**

#### 1) ELECTRIC GLASS CERAMIC HOB

The hot plates are equipped with 4 radiant heating elements with different powers and diameters.

Cooking zones are aesily identifiables thanks to the circles (see illustration in description) on the top; relative powers are listed in the scheme n.1.

On the frontal panel, close to each knob, has been silk-screened a scheme where is indicated to which cooking zone the knob refers (fig. 1).

The scheme annexes a light indicator that turns on when the cooking zone temperature is above 60° C (see fig. 1).

The indicator will turn off only when the temperature of the cooking zone will be below the value: this is the reason why we call it residual heat indicator.

#### Connection of electric heating elements

Heating elements are controlled by energy regulators with 6 positions (see fig. 1) that permit to obtain a big range of different temperatures. In Scheme 1, by way of information, we give instructions to obtain different cooking levels.

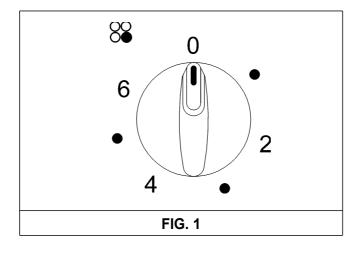
To connect the heating elements is necessary to turn clockwise or anticlockwise the relative knob. Indicator light 11 shows the connection of one or more heating elements.

To connect the heating elements with double cooking zone is necessary to turn clockwise the knob mapped in fig. 1 and stop in position "0".

To diminish from position 6 to position 2, insert one cooking zone only.

#### How to use the cooking zones

Heating takes place only in the inside part of the circles drawn on the special glass. The circles have to be wholly covered by the pots.



# USE

# TABLE 1

Power and dimensions of the cooking zones				Position for regulation of the knobs	Possible cookings
Zone n°	Diameter in mm.	Heating elements	Power W	Commutators	
1	145	Radiant "Hi-light"	1200	1	To melt butter, chocolate and else.
2	180	Radiant "Hi-light"	1800	1 - 2	To heat small quantities of liquid and to keep dishes warm.
3	180/120 or 210/120	Radiant Conc. "Hi-light"	1700 (2200 if Ø 210/120)	2 - 3	To heat foods, thaw deep-frozen foods, to cook fruits and pulses.
4	210	Radiant "Hi-light"	2300	2 - 3	To heat foods, thaw deep-frozen foods, to cook fruits and pulses.
5	145/250	Radiant Oval "Hi-light"	1800	3 - 4	To cook meat, fish, pulses with sauce.
				4 - 6	To cook roast of meat, fish; to cook steaks and eggs.
				6	To fry with oil and to heat big quantities of water.

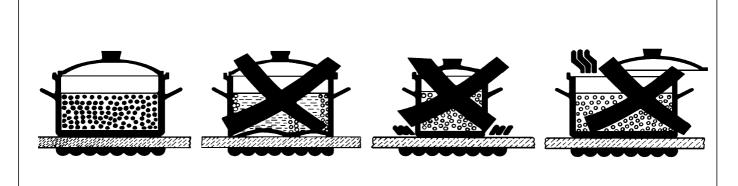
# **USE**

#### **WARNINGS:**

For a correct use, please look at fig. 2 and remind:

- Switch on the electricity only after having placed the pot on the cooking zone.
- Use pots and pans with flat solid bottoms.
- Use pots with the same diameter of the cooking zones.
- Dry the bottom of the pot before put in on the cooking zones.
- Do not scrape the pot against the glass so to not damage it.
- During the use of the cooking zones, please, keep the children away from the hot plates.
   Make sure that the handles of the pots are placed in the right way towards the interior. Be aware that overheated fats and oils may become inflamed.

- Cooking zones after using remain warm; don't leave objects, don't lean your hands so to avoid burns, till the indicator light is off.
- If the glass cracks, please, disconnect the appliance.
- Don't use plastic pots or alluminium sheets.
- Don't use hob as a supplementary surface.



# **CLEANING**

Before any cleaning operation, disconnect the appliance from the electric circuit.

#### 2) ELECTRIC GLASS CERAMIC HOB

If you want to preserve the surface clean and bright, we recommend you to use a silicone conditioner. The use of this conditioners, prior to jam-making, helps to protect the surface of the hob.

It is very important to clean the surface soon after every use, when the glass is still tepid.

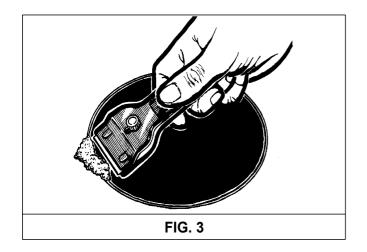
Do not use metallic sponges, powder abrasives or corrosive sprays.

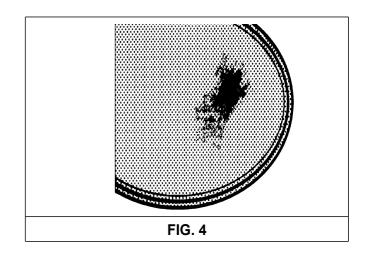
Depending on the dirty level we recommend:

- Slights stains: it is enought the use of a moist clean rag.
- Burnt or soiling may be removed with a special

razor scraper (fig. 4); be aware that the razor can cause wounds.

- Marks of liquid, overflowed from the pot, can be removed using vinegar or lemon.
- Pay attention to not let fall sugar or element with sugar. In this case turn the switch off and clean the surface with hot water and the razor blade scraper.
- After a period of time may appear metal reflex and scratches (fig. 4) due to the wrong cleaning and the wrong use of the pots. The scratches are difficultly removable, but they do not compromise the good working of the hob.
- Don't use steam jets for the equipment clening.





## INSTALLATION

## TECHNICAL INSTRUCTIONS FOR THE INSTALLER

Installation, transformations and maintenances below listed, may only be carried out by a competent technician.

A wrong installation may provoke damages to persons, animals or things, for which the builder can not be responsible.

During the life of the unit, the automatic safety or regulating devices on the appliance may only be modified by the manufacturer or by his duly authorized dealer.

#### 3) INSERTING

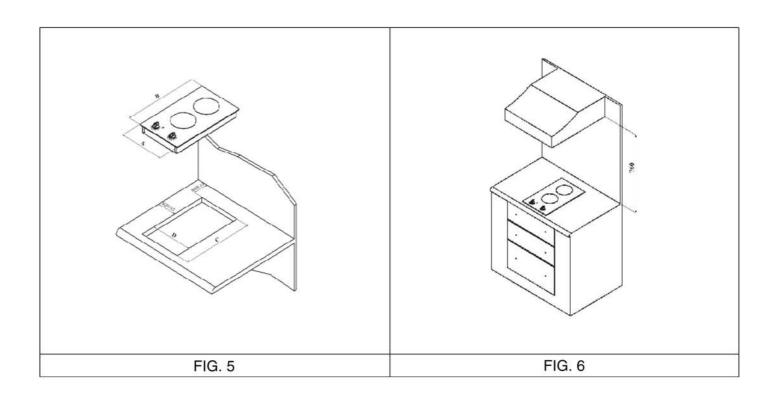
After having cleared out all the packing components, make sure of the integrity of the appliance. In case of doubt, do not use the appliance and contact qualified personnel.

Please keep children away from all packing elements (carton, polystyrene, nails,..).

Make a cutout in the worktop, according to the dimensions indicated in fig. 5, make sure that will be respected the critical dimensions between the hob, the lateral walls, the back and the superior walls (see fig. 5 and 6).

## COMPLY WITH THE DIMENSIONS (in mm)

MODEL	Overall dimensions of hob		Cut out dimensions of kitchen unit	
	A in mm	B in mm	C in mm ( +0 -0,5 )	D in mm ( +0 -0,5 )
FQ3VR	300	500	285	490



## INSTALLATION

#### 4) FIXING

A special sealing strip underneath the hob for damage. Make sure it is correctly positioned with no gaps; it avoids any water infiltration. To fix in the right way the strip, please, respect the following instructions:

- Fix the hooks in the relative accommodations of the body with the srews "F" (see fig. 7 9).
- Overturn the hob, take the seal strips off from their support, having care that the transparent protection remains attached to the seal. Correctly place the seal "E" (fig. 8) under the hob edge, so that the external side of the seal fits together with the external perimentrical edge of the hob. The ends of the strip must fit together without overlapping.
- Stick the seal to the hotplate uniformly, pressing it with fingers.
- Take the protective paper strip of the seal off, place the hotplate in the opening made in the table top,
- In order to avoid accidental touch with the overheating bottom of the hob, during the working, is necessary to put a wooden insert, fixed by screws, at a minimum distance of 70 mm from the top (see fig. 10)

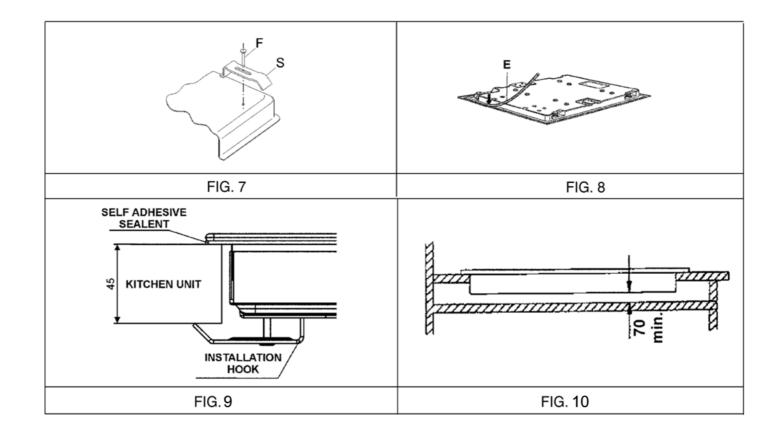
#### **WARNINGS:**

Be aware that the glue that join the laminated plastic to the furniture, has to resist to temperature not below 150° C, to avoid the unstuck of the panelling.

The installer should bear in mind that the mixed appliance is the Y type. The rear wall, adjacent and surrounding surfaces must therefore be able to withstand an overtemperature of 75 K.

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.

Children should be supervised to ensure that they do not play with the appliance.



## **INSTALLATION**

#### 5) ELECTRICAL CONNECTION

The electrical connection has to be done in accordance with all electrical and installation requirements of the Regulation.

Before proceeding with the connection, please, verify that:

- The power of the electrical system and the power of the outlets is adequate to the maximum power of the appliance (see the identification label in the lower part of the body).
- The outelets and all the electrical system has an efficient connection to the "earth" according with the Regulation. We disclaim all responsabilities for not observing such points.
- If the appliance is not equipped with an input cable, connect to the clump with an adequate section cable (see table paragraph 5) keeping the "earth" conductor longer than "live" ones, following the scheme of fig. 11.

# When the connection to the input system has been done through a outlet:

 Apply to the input cable, if unprovided, a normalized plug adequate to the load indicated in the identification label.
 Connect the cables according to the scheme of fig.11, making sure to respect the undermentioned respondences:

Letter L (live) = cable brown colour;

Letter N (Neutral) = cable blue colour;

Symbol (Earth) = cable green - yellow colour.

Our hobs can also operate with three phase power carry out the relative respondences. Connect the cables according to the scheme of fig.11, making sure to respect the undermentioned respondences:

Letter  $L_1$  (live) = cable brown colour;

Letter  $L_2$  (live) = cable black colour;

Letter  $L_3$  (live) = cable black colour;

Letter N (Neutral) = cable blue colour;

Symbol (Earth) = cable green - yellow colour.

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similar qualified person in order to avoid a hazard.

- The input cable has to be located so that never reach the overtemperature of 75 K.
- Please do not use in the connection any reduction, adaptation that may provoke a false contact with following dangerous overheatings.
- The outlet must be accessible after the built-in.

# When the connection has been done directly to the input system:

- Interpose between the appliance and the system an onnipolar switch, adequate to the load of the appliance, with a minimum nose between the contacts of 3 mm.
- Keep in mind that the "earth" cable does not have to be interrupted by the switch.
- In an alternative solution the electrical connection can also be protected by a differential switch with high sensitivity.

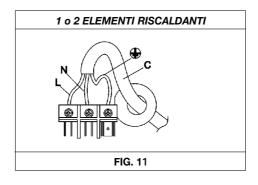
We recommend to fix the earth coloured cable to an appropriate earth installation.

#### **WARNINGS:**

All our products are projected and built according with the European Norms EN 60 335-1 and EN 60 335-2-6 and relative amendments.

The appliance has been produced according with the European Directives:

- CEE 89/336 + 92/31 + 93/68 concerning the compatibility electromagnetic.
- CEE 73/23 + 93/68 concerning the electrical security.



# **MAINTENANCE**

Before doing any action, disconnect the appliance from the input power.

#### 7) COMPONENTS SUBSTITUTION

To replace the components lodged in the internal part, is necessary to take the appliance up from the furniture, overturn it, loosen the screws and take away the bottom.

After these actions is possible to work on the plates, commutators and clamps.

For the maintenance of the cable it's necessary overturn the hob.

In case of substitution of the input cable, the installer must keep the "earth" conductor longer than "live" ones, and must respect the cautions in paragraph "ELECTRICAL CONNECTION".

To reassemble the appliance repeat the inverse process.

# 8) TECHNICAL CHARACTERISTICS OF THE ELECTRICAL COMPONENTS

To facilitate the job of the installer we present a table with the characteristics of the components.

#### POWER OF ELECTRICAL COMPONENTS DENOMINATIONS

Denominations	W
Radiant electric heating element "Hi-light" Ø 145 mm	1200
Radiant electric heating element "Hi-light" Ø 180 mm	1800
Radiant electric heating element "Hi-light" double cooking zone (conc.) Ø 180/120 mm	1700
Radiant electric heating element "Hi-light" double cooking zone (conc.) Ø 210/120 mm	2200
Radiant electric heating element "Hi-light" Ø 210 mm	2300
Radiant electric heating element "Hi-light" double cooking zone (oval) Ø 145/250 mm	1800

#### TYPE AND SECTION OF THE POWER CABLES

Cable type	Single phase power 230 - 240 V~	Three phase power 400 - 415 V 3N ~	Three phase power 400 - 415 V 2N ~
Rubber H05 RR-F	3 X 1.5 mm² (*)		

(\*) keeping in mind the contemporaneousness factor

# TECHNICAL DATA

FQ3VR01 ( 2 "Hi-light" heating elements )					
Voltage 230 - 240 V~					
Frequency	50/60 Hz				
Tot. Rating	2400 W				
	F <b>Q</b> 3 <b>VR0</b> 2				
(2 Hi-	light heating elements)				
Voltage	230 - 240 V~				
Frequency	50/60 Hz				
Tot. Rating	3900 W				
	FQ3VR03				
(1 "Hi-light" he	ating el. + 1circ.conc. Ø 180/120 )				
Voltage	230 - 240 V~				
Frequency	50/60 Hz				
Tot. Rating	3800 W				
	FQ3VR04				
( 1 "Hi-light" oval heating el.,)					
Voltage	230 - 240 V~				
Frequency	50/60 Hz				
Tot. Rating	1700 W				

# **TECHNICAL ASSISTANCE AND SPARE PARTS**

This appliance, before leaving the factory, has been carefully tested and regulated by expert and specialized personnel in order to guarantee the best performances.

Any repairs or adjustments which may be subsequently required may only be carried out by qualified personnel with the utmost care and attention.

For this reason, always contact your Dealer or your nearest After Sales Centre whenever repairs or adjustments are required, specifying the type of fault and the model of appliance in your possession.

Please also note that genuine spare parts are only available from our After Sales Service Centres and authorized retail outlets.

The above data are printed on the data label put on the inferior part of the appliance and on the packing label.

The above informations give to the technical assistant the possibility to get fit spare parts and a heavensent intervention. We suggest to fill the table below.

MARK:	 	 	
MODEL:	 	 	
SERIES:	 	 	