

User Manual Book Built-In Electric Hob

BE 1325

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PART 1: SAFETY WARNINGS

General Information

- This appliance is designed for domestic household use and for the cooking and frying of domestic foodstuffs.
- **IMPORTANT**: The adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.
- Any damage caused by the appliance being installed in contravention of this temperature limit, will be the liability of the owner.
- Your new appliance is guaranteed against electrical or mechanical defects. The foregoing does not affect your statutory rights.
- The use of this appliance for any other purpose or in any other environment without the express agreement. will invalidate any warranty or liability claim.
- You should not use this appliance to store items on or as a work surface.
- No modifications to the appliance are permitted.
- You should not store or place flammable or highly flammable liquids/materials
 on top of or near the appliance. Items made from aluminium, plastic or plastic
 film should also be kept away from the appliance, as they may fuse to the
 surface.
- Repairs may only be carried out by authorised service agent.

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

WARNING

- If the surface is cracked, switch off the appliance to avoid the
 possibility of electric shock, for hob surfaces of glass-ceramic or
 similar material which protect live parts. A steam cleaner is not used.
- The appliance is not intended to be operated by means of external timer or separated remote-control system.
- Do not store items on the cooking surfaces.
- The cooking process must be supervised. A short-term cooking process has to be supervised continuously.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.

General Safety

- The appliance should only be installed and connected by a suitable qualified person.
- Care should be taken to ensure that the units and work surfaces that you build the appliance into, meet with the relevant standards.
- If you notice any scratches, splits or cracks in the ceramic glass, you should immediately switch off the appliance and disconnect it from your mains supply.
 Otherwise there is the risk of electric shock occurring.

Installation Warnings

Electrical Shock Hazard

- Disconnect the appliance from the electricity supply before carrying out any work or maintenance on it.
- Make sure that grounding system is installed properly.
- Alterations to the domestic wiring system must only be made by MODENA Technician.
- Failure to follow this advice may result in electrical shock or death.

Cut Hazard

- Take care panel edges are sharp.
- Failure to be cautious could result in injury or cuts.

Important Safety Instructions

- No combustible material or products should be placed on the appliance at any time.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and grounded only by MODENA Technician by contacting MODENA Customer Service.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

Operation and Maintenance

During Use

- Any film or stickers that are present on the hob surface when it is delivered should be removed before use.
- Care should be used when utilizing the appliance, otherwise there is a risk of burns being caused.
- You should not allow the electrical connection cables to come into contact with the hob surface when it is hot or any hot cookware.
- If fat and oil overheats, then it can ignite extremely quickly. For this reason, when cooking with fat and oil the appliance should not be left unattended.
- Make sure that all of the cooking zones are switched off after use.

Cleaning

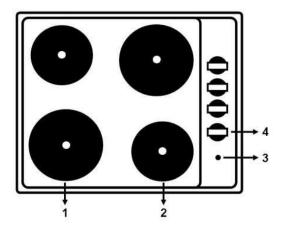
- Cleaning of the hob should be carried out on a regular basis. The solid plates should also be maintained on a regular basis.
- **IMPORTANT**: Before attempting to clean the appliance or maintain the plates, it should be disconnected from the mains and cool.
- Great care should be taken whilst using this appliance and when following the cleaning procedure.
- You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.

Important Safety Instructions

• Never leave the appliance unattended when in use. Boil over causes smoke and greasy spillovers may ignite fire.

- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the hob as described in this
 manual (i.e. by using the touch controls). Do not rely on the pan detection
 feature to turn off the cooking zones when you remove the pans.
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the hob. Children climbing on the hob could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other repairing process should be done by MODENA technician.
- Do not use steam cleaner to clean hob.
- Do not place or drop heavy objects on hob.
- Do not stand on your hob.
- Do not use pans with jagged edges or drag pans across the ceramic glass surface as this may scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents for cleaning, as these can scratch the ceramic glass.
- If the power supply cable is damaged, it must only be replaced by MODENA technician.
- This appliance is intended to be used in household and similar applications such
 as: staff kitchen areas in shops, offices and other working environments; farm
 houses; by clients in hotels, motels and other residential type environments;
 bed and breakfast type environments.
- This appliance can be used by children aged from 8 years and above and persons
 with reduced physical, sensory or mental capabilities or lack of experience and
 knowledge if they have been given supervision or instruction concerning use of
 the appliance in a safe way and understand the hazards involved. Children shall
 not play with the appliance. Cleaning and user maintenance shall not be done
 by children without supervision.

PART 2: NAME OF PARTS



- 1. Large Electric Plate (\emptyset = 18 cm)
- 2. Small Electric Plate (\emptyset = 14,5 cm)
- 3. Residual Heat Indicator
- 4. Knob

WARNING!

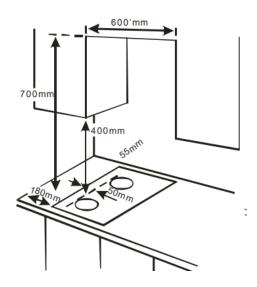
Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket

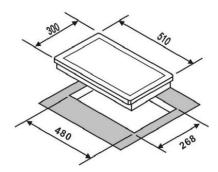
PART 3: INSTALLATION

- The power outlet must be placed within the reach of the power cord.
- This electric cooker requires 220 230V/50 Hz with a minimum fuse of 30 A, with a minimum power cord of 3 core x 2.5 mm2

Information Of Installation

- Electric cooker can be placed on the kitchen counter as long as the counter can withstand the heat of around 85°C. Check whether the niche on the kitchen counter is compatible with the electric cooker.
- This appliance is classified as Class 3 and therefore is to be built into a kitchen unit (depending on size) or 600 mm worktop, providing the following minimum distances are allowed:
 - > 700 mm between the hob surface and the underside of any horizontal surface above it.
 - > 50 mm clearance around the appliance and between the hob surface and any combustible materials.

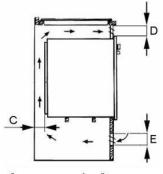




	Width (mm)	Height (mm)	Depth (mm)
Product dimension	300	510	45
Cut out dimension	268	480	-

ATTENTION

- If the induction cooker is installed with an oven below it, separator panel must be placed between the bottom of the stove and the frame below it at a minimum distance of 10 cm.
- If the induction cooker is installed without oven on the bottom, the minimum distances to put the separator panel is 15 cm.
- Electrical cable from both equipments must be installed separately to avoid short circuit.



C : min. 3 cm D, E : min. 10 cm

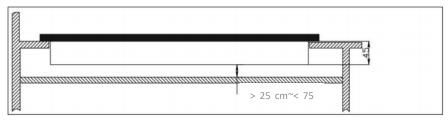
A (mm)	B (mm)	C (mm)	D	Е
760 mm	50 mm minimal	20 mm minimal	Air intake	Air exit 5mm

Unpacking The Appliance

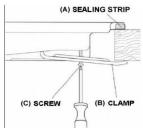
When unpacking the appliance please check that the following items are contained within the packaging:

- 1 Ceramic hob
- 1 Installation and instruction manual
- 4 Fixing screws
- 4 Clamps
- 1 Sealing strip

Installing the Electric Cooker On Kitchen Set Table



- Cut a hole in the worktop that corresponds with the drawings shown above.
- **IMPORTANT**: You must have at least 25-75 mm under the gap between the equipment and any surface below it.
- Carefully turn the hob upside down and place it on a cushioned mat.
- Apply the sealing strip provided around the edge of the appliance.
- The protective covering must be removed from both sides.
- Do not leave a gap in the sealing agent or overlap the thickness.
- IMPORTANT: Do not use a silicon sealant to seal the appliance against the
 aperture. This will make it difficult to remove the hob from the aperture in
 future, particularly if it needs to be serviced.



- Place the clamp (B) over the holes that match the size of the screws. There are
 one set of screw holes in each corner of the hob. Slightly tighten a screw (C)
 through the clamp (B) so that the clamp is attached to the hob, but so that you
 can still adjust the position of it.
- Carefully turn the hob back over and then gently lower it into the aperture hole that you have cut out.
- On the underneath of the hob, adjust the clamps into a position that is suitable for your worktop. Then fully tighten the screws (C) to secure the hob into position.

Electrical Connection Caution

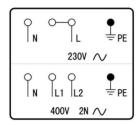
- This appliance must be wired into a 16 A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. It should not be located above the appliance and no more than 1.25m away from it.
- The spur outlet must still be accessible even when your oven is located in its operating position.
- Cable type: H05 RRF 3 core x 1.5 mm²

ATTENTION:

- This appliance must be installed by a qualified person.
- Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

Connecting The Mains Supply Cable

- The mains terminal block is located on the underside of the hob and the terminals are accessible by removing the terminal block cover by removing the cover screw.
- The cable connections must be in accordance with the diagram located on the bottom of the hob.



- The brass links must be positioned as marked in the appropriate diagram and once established ALL terminal screws must be tightened down firmly.
- If when the hob is first switched on, only two of the zones work, you should recheck that the terminal screws are all fully tightened between the links.
- **IMPORTANT**: The appliance must NOT be connected to the mains supply by means of a 13A plug and socket.
- The cable can be looped, if necessary, but make sure that is not kinked or trapped when the hob is in position. Care must be taken to avoid the cable being in contact with hot parts of the appliance.

Replacing The Mains Supply Cable

If the mains supply cable is damaged, then it must be replaced by an appropriate replacement which can be obtained from the seller. The mains supply cable should be replaced in accordance with the following instructions:

- Switch the appliance off at the control switch.
- Open the terminal block on the underside of the hob.
- Unscrew the terminal screws fixing the cable.
- Replace the cable with one of the same length and in accordance with the specification given above.
- The "green-yellow" earth wire must be connected to the terminal marked. It must be about 10 mm longer than the live and neutral wires.
- The "blue" neutral wire must be connected to the terminal marked with letter (N) the live wire must be connected to the terminal marked with letter (L).

PART 4: HOW TO USE

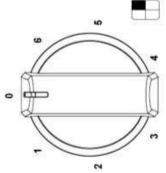
Before First Use

- You should switch on one cooking zone at a time, for 5 minutes at the
 maximum setting. This will help to eliminate any new smell that exists and
 evaporate any humidity that has formed on the heating elements during
 transit.
- When doing this burn off process, an appropriately sized saucepan containing cold water should be placed on the zone in question.
- Do not burn off more than one zone at once.

Knob Control

- All operations are performed by means of the 2 control knobs that can be found on the right hand side of the hob top.
- The control knobs can be turned either clockwise or anti-clockwise to select a
 heating level. The numbers around the outside of each control knob indicates
 the power level that you have set the zone to.
- A marking to the bottom right of each control knob, indicates which zone that it controls.

The level of heat in the electric plate set from the knob as the picture below:



- **0** There is no power / OFF
- **1-6** The heating level of electric plate
- The position of electric plate that operates

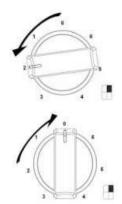
Turn On the Electric Plate

- Turn the control knob of the zone that you wish to cook on, clockwise or anticlockwise until it reaches the power level that you desire.
- Each cooking zone can be adjusted between 1 and 6, one being the coolest zone setting and six being the hottest zone setting.
- When you have finished cooking, make sure that you turn the control knob anticlockwise, to the 0 position.

ATTENTION:

If using the electric stove for the first time or if you have not used the electric stove in a long time, select and turn on the electric plate by the heating level to the number 1 direction for 30 minutes before putting the pan on the electric plate.

To turn off the electric plate, turn the knob back to number 0.



Hob Guidelines

- The first few times the hob top is used, it may give off an acrid, burning smell. This smell will disappear completely with repeated use.
- The hob surface is fitted with cooking areas of different diametre and power.
- The positions where the heat will radiate from are clearly marked on the hob top. The saucepans must be positioned exactly on these zones for efficient heating to occur. Pans should have the same diametre as the cooking zone that they are being used on.
- You should not use saucepans with rough bottoms, as this can scratch the solid plates.
- Before use, make sure that the bottoms of the saucepans are clean and dry.
- When cold, the bottom of the pans should be slightly concave, as they expand when hot and lie flat on the surface of the hob. This will allow the heat to transfer more easily.
- The best thickness for the bottom of the pans is 2-3 mm of enameled steel and 4-6 mm for stainless steel with sandwich type bottoms.

- If these rules are not followed, then there will be a great loss of heat and energy.
 Heat not absorbed by the saucepan, will spread to the hob, frame and surrounding cabinets.
- Preferably cover pans with a lid to permit cooking at a lower heat.
- Always cook vegetables and potatoes, etc. in as little water to reduce cooking times.
- Food or liquid that has high sugar content may damage the hob top if it comes into contact with the hob surface. Any spillages should be wiped up immediately, however this may not prevent the hob surface from becoming damaged.
- IMPORTANT: The hob surface is tough; however it is not unbreakable and can be damaged. Especially if pointed or hard objects are allowed to fall on it with some force.

WARNING

DO NOT USE THE HOB IF THE SURFACE BECOMES BROKEN OR CRACKED

PART 5: MAINTENANCE

The MODENA Electric cooker is designed specifically for long term usage and does not require complicated maintenance. However, there are several advices on how to maintain the quality of your stove.

WARNING!

Cleaning and maintenance operations must only be carried out when the oven is cool. The appliance should be disconnected from your mains supply before commencing any cleaning process

Cleaning The Hob Top

- Any residues that are left on the hob top surface from cleaning agents will damage it. You should remove any residues with water and a little washing up.
- Abrasive cleaners or sharp objects will damage the hob surface; you should clean it using water and a little washing up liquid.
- Although it is easier to clean some deposits whilst the hob surface is still warm.
 You should take care not to burn yourself if cleaning the hob surface when it is still warm.

After Fach Use

- Wipe the appliance over with a damp cloth and a little washing up liquid.
- Dry the appliance by rubbing the surface with a clean cloth.
- If the hob top is heavily soiled then if the hob surface is made from stainless steel, then a suitable stainless steel cleaner should be used.
- **IMPORTANT**: If a stainless steel cleaner is not used regularly, then it is possible for the surface of the hob to change colour over a period of time.
- For other hob surfaces, a cleaner such as "Hob Brite" or "Bar Keepers Friend" may be appropriate.

Maintaining The Solid Plates

• If something is spilt onto the plate itself, then it can be removed using a soft brush, plastic or nylon scourer and warm water.

- To keep the solid plates in good condition, you should put a little olive oil onto a kitchen towel and rub it onto the surface of the plate. The next time the plate is used, then it may produce a little smoke.
- Alternatively you can use a hotplate conditioner; these products can normally be found at larger supermarkets and hardware stores. The manufacturer's instructions should be followed when using these products.
- **IMPORTANT**: If the solid plates are not maintained regularly with olive oil or a hotplate conditioner, then they may rust.

ATTENTION:

- Do not use any cleaning agent that can damage the glass / ceramic.
- Do not use caustic or abrasive agents, coarse wire wool or hard tools as these can damage the sur face finish.
- Use a fine cloth and avoid scratching your glass / ceramic.

PART 6: TROUBLESHOOTING

Consult the following troubleshooting before contacting our Service Center regarding your exhaust hood:

Problem	Solution
The cooking zones are not functioning or can not be switched on	Check that the mains electrical supply to the appliance is correct and working. Check the mains fuse.
A humming sound is heard when cooking Zone is selected	This is normal; the sound will disappear when the zone heats up
The cooking zones have become decolored	This maybe caused by burnt on remnants of food. This will not affect the working of the appliance. However you should make sure that the cleaning instructions are being followed regularly.
Only two of the zone on my hob are working	You should recheck that the terminal screws are all fully tightened between the links.

PART 7: PRECAUTION

- Always reduce the heat in the cooking zone or turn off the cooking zone before removing your cooking utensil.
- Oil or fat must be treated with caution during the cooking process since the material is flammable at certain temperature.
- After the electric cooker is done cooking, the indicator lamp (H) will still be on until the entire cooking zone is cooled off. Do not touch the cooking zone if the indicator lamp is still on.
- Avoid power cord wiring extension.
- In the case of an anomaly on your electric cooker, turn off the appliance and unplug the power cable from the power outlet and immediately contact the MODENA Service Center.
- Turn off the stove or turn off the power through the MCB every after cooking is finished or when the electric cooker is not used for an extended period of time.
- Do not use commercial simmering aids as these can create excessive heat that can damage the appliance.
- Do not use the glass ceramic surface of the hob as a griddle.
- Do not leave hotplates on without a pan or an empty pan. Be aware that hotplates will retain heat whilst cooling down.
- When cooking foods with high sugar content, ensure that any spillage is removed immediately to avoid damage to the ceramic surface.
- Routinely service your stove once every 3 (three) months so that any anomaly on your gas stove can be immediately fixed.

PART 8: SPECIFICATION

MODEL	Crista – BE 1325		
Main features			
Hob type	Electric Hob		
Number of Burners	2 Electric		
Burners Composition	Ø 180 mm Ø 110 mm		
Color	Diamond Black		
Top plate	Tempered Glass		
Control Panel	Mechanical		
Cooking level	6		
Residual Heat Indicator	Yes		
Powe	r		
Single ring Ø 180 mm	2000 Watt		
Single ring Ø 110 mm	600 Watt		
Electrical D	Petails		
Rated Voltage	220-240V~50/60 Hz		
Max Rated Inputs	2600 Watt		
Product Dimension			
Length (mm)	300		
Width (mm)	510		
Height (mm)	95		
Weight (kg)	6.6		
Cut out Dimension			
Length (mm)	268		
Width (mm)	480		

Correct Disposal of this product



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmentally safe recycling.