

INSTRUCTIONS AND ADVICE FOR THE USE, INSTALLATION AND MAINTENANCE OF OUR BUILT-IN ELECTRIC HOB

BLANCO

 Performance First

***MODELS: BCER6X - BCER6W
60 CM, 4 PLATES ELECTRIC COOKTOP
(SIDE CONTROL)***

BLANCO

 Performance First

MOD.: BCER6X

The Manufacturer shall not be held responsible for any inaccuracies in this handbook due to printing or transcription errors; the designs in the figures are purely indicative. The Manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful, also in the interests of the user, without jeopardizing the main functional and safety features of the products themselves.

COD. 04012GG - 29.04.2005

Dear Customer,

You will find that the clean lines and modern look of your **Blanco** cooktop blends in perfectly with your kitchen décor. It is easy to use and performs to a high standard.

Blanco also makes a range of products that will enhance your kitchen - such as ovens, rangehoods, dishwashers, microwaves, sinks and taps. There are models to complement your new Blanco cooktop.

Of course, we make every effort to ensure that our products meet all your requirements, and our Customer Relations Department is at your disposal, to answer all your questions and to listen to all your suggestions.

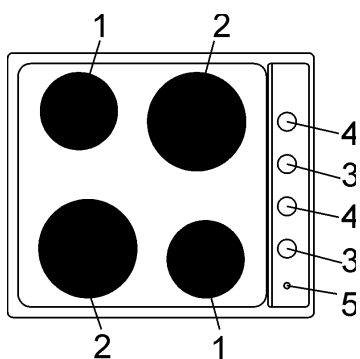
Please complete the warranty section of this manual and keep your receipt as proof of purchase. Retain all documents relating to the purchase of Blanco product.

Blanco is committed to providing increasingly efficient products that are easy to use, respect the environment and are attractive and reliable.

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DESCRIPTION OF THE HOT PLATES

TYPE: PAZ04



- | | |
|------------------------------------------------------------------|--------|
| 1 Rapid plate Ø 145 of | 1500 W |
| 2 Rapid plate Ø 180 of | 2000 W |
| 3 Control knob for electric plate n° 1 | |
| 4 Control knob for electric plate n° 2 | |
| 5 Warning light indicating that one or more plates are operating | |

USE

1) SWITCHING ON THE ELECTRIC PLATES

The hobs may be equipped with three types of electric plates: normal, thermostat and rapid plates indicated by a red mark. The normal plates and the rapid plates are controlled by a 7 - position switch (see fig. 1).

Switch on the plates by turning the knob to the required position.

A diagram is screen-printed on the front panel.

This diagram indicates to which electric plate the knob in question corresponds (see fig. 1).

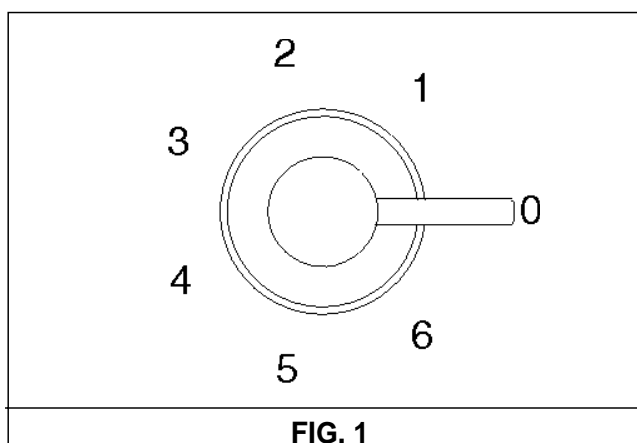
A red warning light will come on to indicate that the plate has been ignited.

2) HOW TO USE THE ELECTRIC PLATES

A purely indicative plate regulation chart is given below.

TABLE

NORMAL AND RAPID PLATE	HEAT INTENSITY	POSSIBLE COOKING PROCESSES
0	Off	
1	Weak	To dissolve butter, chocolate, etc.. To heat small amounts of liquid.
2	Low	To heat larger amounts of liquid. To prepare cremes and sauces requiring long slow cooking times.
3	Slow	To thaw frozen foods and prepared stews, heat to boiling point or simmer.
4	Medium	To heat foods to boiling point. To brown delicate meats and fish.
5	Strong	For escalopes and steaks. To simmer large amounts of food.
6	High	To bring large amounts of liquid to the boil. For frying.



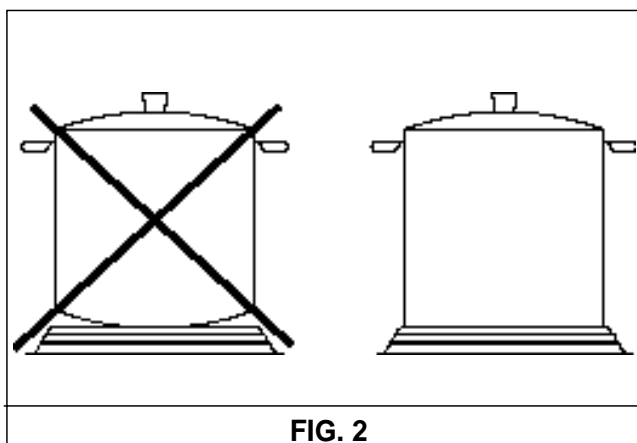
USE

WARNINGS:

When the plate is switched on for the first time, or if it has remained unused for a long period, it should be dried for 30 minutes on switch position n° 1. This will eliminate any moisture that may have been absorbed by the insulating material.

To correctly use the appliance, remember:

- *To place a pan on the plate before switching it on.*
- *To always use pans with flat and very thick bottoms (see fig. 2).*
- *To never use pans that are smaller than the plate diameters.*
- *To dry the bottom of the pan before placing it on the plate.*
- *Never leave the appliance unattended when the plates are being used. Particularly make sure that the pan handles are safely positioned and keep a check on foods requiring oil and grease to cook, since these products can easily catch fire.*
- *The plates will remain hot for a period of time after use. Never touch them with the hands or other objects in order to prevent burns.*
- *Immediately disconnect the appliance from the electricity main if cracks are noted on the surfaces of the plates.*
- *Correctly preserve the plate after use by treating it with special products, easily available at the supermarket. This will keep the surface of the plate clean and bright. This operation will also prevent the formation of rust.*
- *The appliance is not intended for use by young children or infirm persons without supervision.*
- *Young children should be supervised to ensure they do not play with the appliance.*
- *If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.*
- *Do not use a steam cleaner to clean this appliance.*



CLEANING

IMPORTANT:

Always disconnect the appliance from the electricity main before carrying out any cleaning operation.

3) HOTPLATE

If you want to preserve the surface clean and bright, periodically wash the hot plate with lukewarm soapy water.

Following this, all parts should be thoroughly rinsed and dried. Never wash them while they are still warm and never use abrasive powders.

Do not allow vinegar, coffee, milk, salted water, lemon or tomato juice from remaining in contact with the enamelled surfaces for long periods of time.

WARNINGS:

- ***Correctly preserve the plate after use by treating it with special products, easily available at the supermarket. This will keep the surface of the plate clean and bright. This operation will also prevent the formation of rust.***
- ***Any liquid overflowed the pans, must be always remove with a rag/soft cloth.***
- ***Don't use steam jets for the equipment cleaning.***

INSTALLATION

Installation and maintenance must only be carried out by a qualified technician.

Incorrect installation could cause damage to persons, property and animals for which the manufacturer cannot be held responsible.

Check that the appliance is in a good condition after having removed the outer packaging and internal wrappings from around the various loose parts. If in doubt, do not use the appliance and contact qualified personnel.

Never leave the packaging materials (cardboard, bags, polystyrene foam, staples, etc.) within children's reach since they could become a potential source of danger.

CAUTION: Surface temperature may exceed 95°C. To avoid a hazard, underbench access must be restricted. When installing a cooktop above a cupboard or drawer, a dividing shelf as picture in Fig.3 must be installed. If installing above an underbench oven this is not required.

4) INSTALLING

Installation in accordance with local regulations.

The cut-out size for this appliance is 473 x 553 see fig. 3.

Remember that the cabinet can only withstand a temperature of 120° C.

If a rangehood is installed above the hob, please look at the hood manufacturer instructions regarding the minimum distance between hood and hob (fig. 4).

5) FIXING THE HOB

The hob has a special seal which prevents liquids from getting into the cabinet. Strictly comply with the following instructions in order to correctly apply this seal:

- Detach the seals from their backing, checking that the transparent protection still adheres to the seal itself.
- Overturn the hob and correctly position seal "E" (fig. 5) under the edge of the hob itself, so that the outer part of the seal perfectly matches the outer edge of the hob. The ends of the strips must fit together without overlapping.
- Evenly and securely fix the seal to the hob, pressing it into place with the fingers.
- Remove the strip of protective paper from the seal. Fit the hooks into their relative housings in the unit and set the hob into the hole in the cabinet. Lock it in place with the fixing screws "G" (see fig. 6).

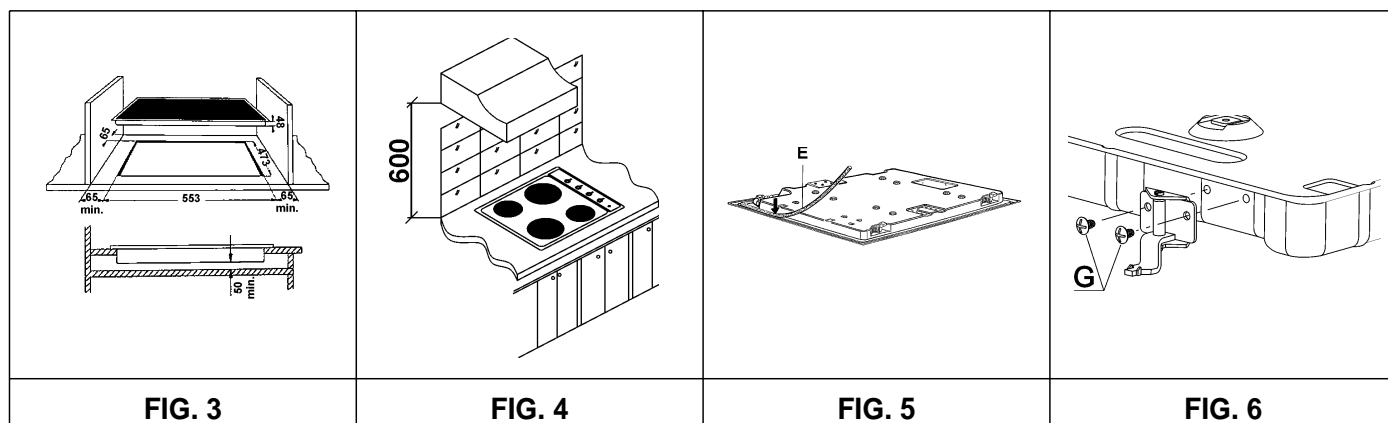
6) ELECTRICAL CONNECTION

The manufacturer cannot be responsible for the missing earthing of the appliance.

Electrical connection must be carried out in compliance with local regulations.

This appliance must be connected directly to the mains supply.

Ensure the appliance is installed by an authorised person in accordance with AS/NZS 3000 wiring rules.



CONVERSIONS

Disconnect the appliance from the mains supply prior to any conversions being carried out.

7) CHANGING THE TYPE OF POWER SUPPLY

Although they leave our factory preset for single-phase connection, certain appliances may be converted to the three phase system.

Comply with the following instructions:

a) Remove the hotplate from the top of the cabinet, overturn it, unscrew screw "Z" and remove under part (see fig. 7).

b) Shift connecting plate on terminal according to the following chart. This chart is also affixed to the hob.

c) Insert a supply cable of adequate section (see chart par. 8) through core hitch on the terminal board. The cable should be able to withstand 150°C.

d) Connect the phase and earth wires to the relative terminal board.

e) Fix the supply cable in place using clamp.

f) Refit the hotplate, complying with the above

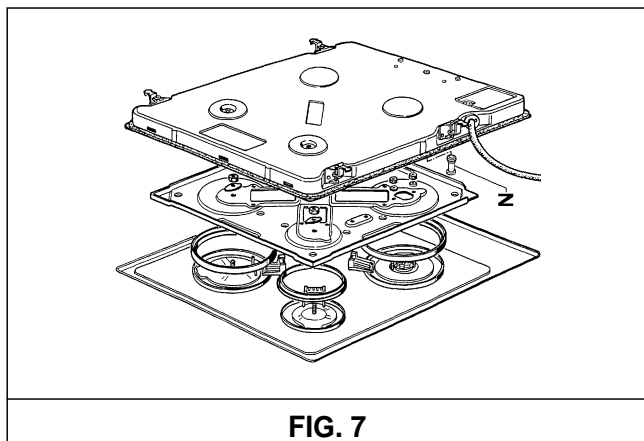


FIG. 7

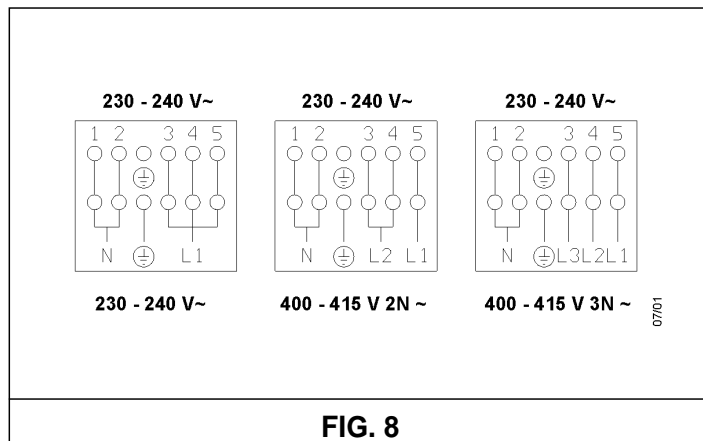


FIG. 8

SERVICING

Always disconnect the appliance from the electricity main before proceeding with any servicing operation.

8) REPLACING THE ELECTRICAL COMPONENTS

For access to the various parts, remove the hotplate from the top of the cabinet. Then overturn it, unscrew screw "Z" and remove under part. (see fig. 7).

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

N.B. 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.

9) TECHNICAL CHARACTERISTICS OF THE ELECTRICAL COMPONENTS

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

POWER OF ELECTRICAL COMPONENTS DENOMINATIONS W

Denominations	W
Rapid plate Ø 145 mm	1500
Rapid plate Ø 180 mm	2000

TECHNICAL DATA

MODELS "BCER6X" - "BCER6W" WITH 4 RAPID PLATES

VOLTAGE	230 - 240 V~
FREQUENCY	50/60 Hz
TOT.RATING	7000 W