



Built-in hob

OC 608
OC 608 EI

It is our ultimate desire that you achieve the best performance from our product, which has been passed through meticulous quality control checks and is manufactured in modern facilities.

To this effect, we recommend that you read the entire guide carefully before operating the product and keep it as a reference.



This product has 10 years life span.
It means that said period is time interval to stock its spare parts to keep this product functional.



The unit was produced in modern enterprises) corresponding to environmental standards.



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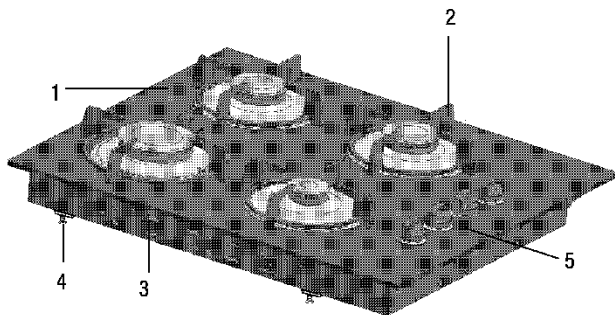
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1 Technical specifications



1. Burners plate
2. Pan support
3. Protection cover
4. Assembly clamp
5. Control panel



The datas and values about this product are obtained in laboratory test conditions therefore these values can be changed according to the usage and working conditions.

	OC 608	OC 608 EI
Outer Width	590 mm	606 mm
Outer Depth	510 mm	526 mm
Outer Height	98 mm	98 mm
Dimension of installing		
Width	560 mm	560 mm
Depth	490 mm	490 mm
Supply voltage	220/ 230 V ~ 50 Hz	220/ 230 V ~ 50 Hz
Ignition	Electrical, automatic on burners	Electrical, automatic on burners
Burners capacity (gross)		
Front right	1,0 KW	1,0 KW
Rear right	2,0 KW	2,0 KW
Front left	2,9 KW	2,9 KW
Rear left	2,0 KW	2,0 KW
Safety	Locking system for taps	Locking system for taps Flame failure device

2 Safety precaution and important items

! This product has been designed for only homes.

*** 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 appliance by a person responsible for their safety.**

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

* Keep these operating instructions with your equipment. In case of selling or giving it to another person, be sure that the operating instructions accompany it. Thus the new user will be informed of its operating system and the related notices. These notices have been recorded for your security and others as well.

Your cookers are adjusted for LP gas.

Please do not turn upside down LPG bottle while using.

* When you use your appliance with LPG gas, you must use gas pressure regulator which has "300 mmSS" exit pressure with TSE marked.

* Make sure that both gas hose and hose nozzle are firmly connected and be sure that there is no leakage.

* The hose should not be longer than 125 cm.

*** " Gas pressure regulator " should be replaced before its last expiry date due to leakage problem.**

* Before your appliance is connected to the mains electricity supply, check to ensure that the voltage and the frequency shown in the data plate corresponds with your power supply.

*** Before applying to authorized service, have the electrical wiring of your home ready for connection.**

* The ground cable should always be performed by the manufacturer or its authorized service agent or a similarly qualified person. Our company

shall not held responsible for any damage caused by the utilisation of the oven without ground cabling.

* While locating your cooker; do not squeeze the supply cord under the cooker, because the cable isolation can be damaged.

* 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.

* Accessible parts of the appliance will become very hot whilst the appliance is in use and until the appliance has cooled. Children should be kept away to avoid burns and scalds.

* The packaging materials can cause danger for the children.

* The appliance is not intended for use by young children or infirm persons without supervision. Before using for the first time, protective coatings need to be burnt off.

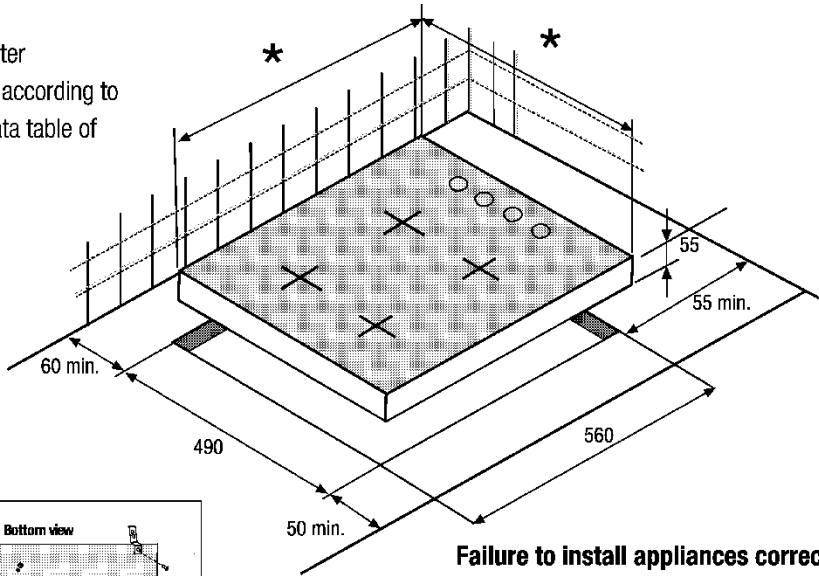
Fumes will be emitted but this is quite normal.

*** Steam cleaners must not be used for cleaning.**

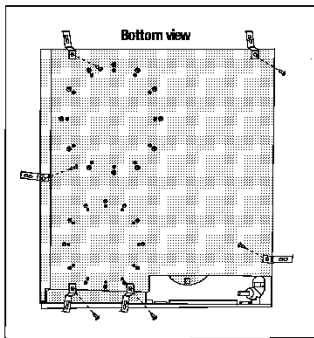
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3 Installation

* Check outer dimensions according to technical data table of page 2.



Failure to install appliances correctly is dangerous and could result in prosecution.



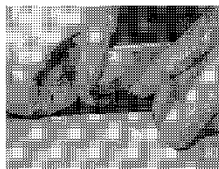
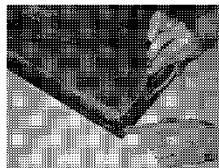
1. Prepare the worktop as shown

2. Remove the sealing gasket from the packaging.

3. The sealing gasket provided in the package must be affixed around the glass frame from below during the installation of your cooktop by the staff of AUTHORISED SERVICE.

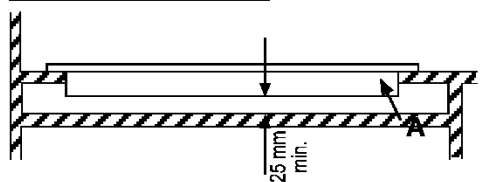
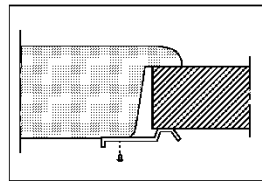
4. Position the appliance centrally in the worktop.

5. Tighten the screws of the springs located on the base of the appliance to secure the appliance in position.



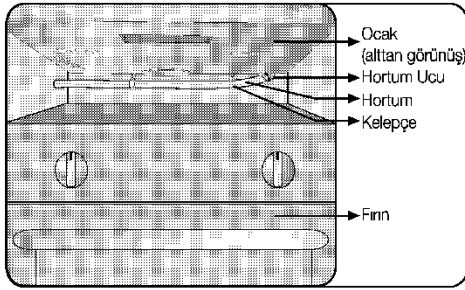
Usage of the assembly clamp (if available)

1. If the counter thickness is 2,3 or 4 cm;



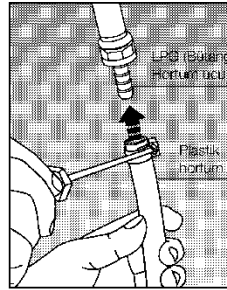
Attention: When installing the cooktop above a cupboard, a diving shelf as pictured above must be installed. If installing above an underbench oven this is not required.

If, for example, due to the fitting of the appliance above a drawer, the underside of the appliance is touchable, it must be covered by a wooden plate.



The rules which are carried out during installation:

- Gas installation must be carried out by a qualified technician.
- If you have plastic type gas hose, it must be TSE approved.
- No part of the hose can touch any place whose temperature exceed 50°C.
- If you make gas installation left side of hob (according to you) , the hose should tightly be fitted to hose nozzle by squeezing with a clamp.
- The gas hose should not be bended, pulled or twisted.
- The gas hose should not be touch any sharp edge or corner.
- Make sure that both gas hose and hose nozzle are firmly connected and be sure that there is no leakage.
- The hose should be replaced every year at least.
- The hose should not be longer than 125 cm.
- When you use your appliance with LPG gas, you must use "gas pressure regulator" which has 300 mmSS exit pressure with TSE logo.
- **"Gas pressure regulator" should be replaced before its last expiry date due to leakage problem.**
 - If you make a connection with a flexible metal hose;
 - Hose -gas fitting connection must be done properly must be 1/2" .
 - Flexible metal hose must be approved by TSE.
 - In metal connection locate a seal between the main gas pipe.



Connection of the gas hose to the hob

If you make a connection with a flexible metal hose, locate a seal between the main gas pipe. The inner diameter of the flexible hose, which the butane hose nozzle is connected, should be 6mm for the house-type gas tubes. The plastic hose end is soaked in hot water for one minute to soften and inserted fully into the hose nozzle. The hose should tightly be fitted to the hose nozzle by squeezing with a clamp. The clamp is fastened securely by a screw driver. The other end of the hose is connected to the gas valve with the same operation.

Your hob is installed to Natural gas.

- *Natural gas installation must be readied before installing your appliance.
- *Your gas installation should have flexible gas hose having a plug for appropriate connection.
- *Installation should be done by an authorized service, direct connection or using an apparatus should be preferred.



Caution!
Never use lighter or match flame, for controlling the gas leakage.

Gas leakage control

During control, be sure that the control knobs are closed and the gas inlet valve is open. Apply soap bubbles to the connections for leakage control. In case leakage exists, bubble will appear. In such case, check the gas connection immediately. Do not control gas leaks by using fire.

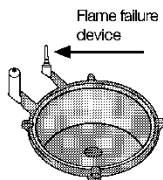
4 Using of the cooker

Ignition from the knob

You should turn the knob to clockwise direction by pressing. The spark occurs itself immediately on the burners till you take your hand off the knobs.

Flame failure device

In case of any flame failures with any reasons in the top burners, the flame failure device immediately cuts of the gas flow. It is also a safety device for the wrong use of the children. You should turn the knob to the clockwise direction by pressing. You should ignite by pressing the knob and wait for its ignition. You should keep the knob at pressed position for 3-5 seconds after you see the flame around the burner. Repeat the sequence of operations if the flame does not continues.



After you release the knob, if the ignition does not continue repeat the same process by keeping the knob pressed for 15 seconds. If still no ignition occurs, wait for 1 minute and repeat again.

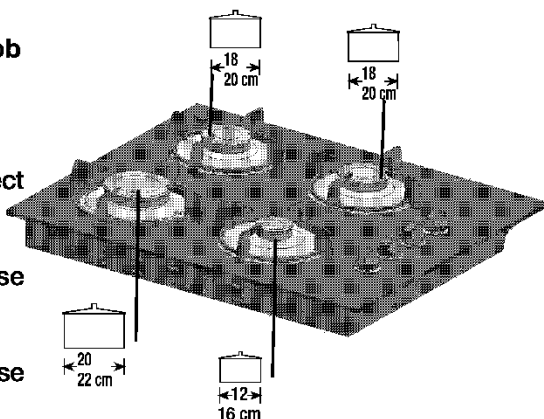
Warning : Do not keep the knob in pressed position more than 15 seconds.

To obtain maximum efficiency a correct use to burner results in gas saving and better out put. Therefore we recommend to use saucepans whose base completely cover the flames. Four saucepans with much smaller diameters to be put auxiliary burner, use the pan support adaptor.

Flame control

- Selection of the correct flame height is especially important to safety. Adjust the burner flame so that it does not extend beyond the bottom of the pan, any higher and the flame becomes inefficient and can be a potential fire hazard.
- To make sure that the appliance is operating safely, periodic checks are advised.
- At low settings, do not leave the burners unattended for long periods of time.
- The burner flames should burn with a visible bluish cone within the main flame, and with no sign of yellowness. If at the first lighting they are very noisy and yellow, turn out at once and check that the burner cap has been correctly replaced. If on re-lighting there is no improvement, ask your supplier to check them. The inner portions of the flames as described above may not be very clear, but this is not detrimental in anyway.

The pan supports are not interchangeable.



5 Maintenance and cleaning

Turn off the mains switch before cleaning

1. Before switching on again ensure that all controls are in the OFF position.

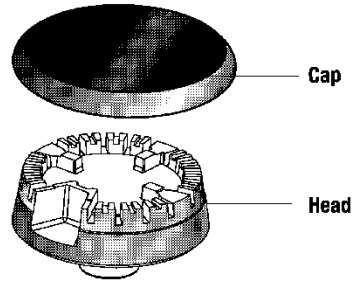
* Make sure that the oven, grill and burners are sufficiently cool before you start cleaning.

2. Your product is manufactured in a manner that it should not overflow the oily food juices under the counter. The pan supports can easily be removed and the top burner plate can be cleaned with soapy water, and rinsed with a dry cloth.

3. Use a damp cloth to clean the interior and exterior. Never use any sharp instruments, abrasive household cleaner, or detergents for cleaning. For hard stains use suitable washing liquid.

4. Wipe over the control panel with a damp cloth and polish with a dry cloth. Do not use oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs as damage will occur. Do not attempt to remove any of the control knobs from the panel as this may cause damage and is a safety hazard.

5. A steam cleaner is not to be used for cleaning oven.



Not: Wash and rinse the gas burner caps and the pan supports with soapy water.

Never wash the gas burner caps and the pan supports in the dishwasher.

For the dirt and stains on the burner heads that can not be cleaned, use the metal surface cleaners you can obtain from the market according to their instructions.

* It is recommended that the acidic matters such as oil, lemon etc. should be cleaned immediately.

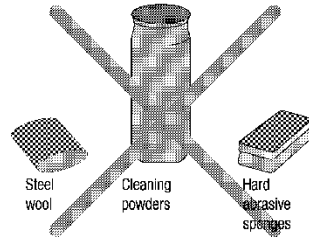
The Ceramic Glass and Glass burner's plates cleaning:

- ☛ Unplug the plug from the power supply during cleaning.
- ☛ Wait for the ceramic glass or glass plate cool down completely before starting to clean.
- ☛ Be sure to use a cleaning agent that does not contain any particles or pieces that may scratch the ceramic glass surfaces.

Use cream or liquid cleaning agents.

Do not use mechanical-type powders or detergents as well as bleach-based cleaning agents.

- ☛ Steel wool or brushing may damage the ceramic glass surface.
- ☛ Dust on the ceramic surface may be removed with a moist cloth.
- ☛ The ceramic surface will serve you for many years if you treat it with proper care.
- ☛ Changes in the tint of the **ceramic glass** surface will not have any effect on ceramic's functional structure or durability
- ☛ The ceramic surface must be wiped off with cold water and dried with a soft piece of cloth.
- ☛ You can use the spatula , in order to remove spilled food and remains from the surface.
- ☛ Sugar-based food such as jam should immediately be removed away with the



Do not use the above materials to clean ceramic glass and stainless steel surfaces.

6 Future transportation

☛ Transporting the cookers;

Keep the original carton box transport your product with its original carton box, and obey to the marks printed on the carton box.

For gas models stick the gas burners (burner caps) and pan supports to the top burner plate with a band tape.

☛ If you do not have the original carton;

Take precaution for the strokes or damages that can occur on the outer surfaces of your product.

Do not put a load on the top of the cooker more than its original load.

Pack the vitro-ceramic hob in bubbled nylon or thick cardboard and tape it completely in order to prevent any damage which may be experienced during shipping.

Hold your product up in an upright position during shipping and do not place any cargo on top of it.