



*Built-in hob*

*OC 608*  
*OC 608 EI*

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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.

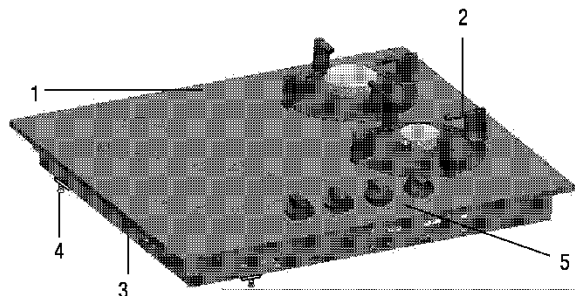


# Contents

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<b>1</b>	<b>Technical specifications .....</b>	<b>2</b>
<b>2</b>	<b>Safety precaution and important items.....</b>	<b>3</b>
<b>3</b>	<b>Installation .....</b>	<b>5</b>
<b>4</b>	<b>Using of the cooker.....</b>	<b>7</b>
	Using of the cooker .....	7-9
<b>5</b>	<b>Maintenance and cleaning ....</b>	<b>10</b>
<b>6</b>	<b>Future transportation .....</b>	<b>12</b>

# 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.

Outer Width	596 mm
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Outer Depth	516 mm
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Outer Height	110 mm
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## Dimension of installing

Width	560 mm
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Depth	490 mm
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Supply voltage	220/ 230 V ~ 50 Hz
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Ignition	Electrical, automatic on burners
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## Burners capacity (gross)

Front right	1,0 kW
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Rear right	2,0 kW
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Front left-Ø 120 - 180 ceramic hob	700/1700 W
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Rear left-Ø 140 ceramic hob	1200 W
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Safety	Locking system for taps
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## 2 Safety precaution and important items

### Look after yourself, family and friends



- The appliance is not intended for use by young children or infirm persons without supervision.

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

**WARNING: To avoid risk of electric shock, immediately switch off the appliance from the mains to avoid the possibility of an electric shock if a crack is detected on the ceramic glass surface caused by mechanical impact.**

**You should contact our customer service department.**

- It is therefore advisable to have the glass secured against breakage in the household and personal effects insurance.

**! This product has been designed for only homes.**

- If the appliance is to be installed above a cupboard, than a barrier is to be installed. Please refer to installation instructions.
- During use surfaces get hot. Don't touch hot surfaces during use.
- Don't store items above the appliance that children may try to reach.
- Close supervision while cooking is essential at all times.
- When deep-frying, the appliance should be supervised as overheated fats and oils can catch flame easily. Never attempt to extinguish burning oil or fat with water (risk of explosion!). Smother a fire with wet towels and keep doors and windows closed!
- Check all controls on the appliance are switched off after use.

### Look after your appliance and home



- Clean your appliance regularly, ideally after each use. Always turn off the mains electricity supply and allow the appliance to cool first.
- Spillage should be dealt with as soon as it occurs, taking due care as the appliance surface may be hot. Any spillage left on the surface after cooking should be cleaned off before the appliance is switched on again to prevent baking on.
- Don't use biological washing powder or bleach products, harsh abrasives or chemical cleaners for cleaning.
- Do not use a steam cleaner with to clean this appliance.
- Ensure that no flammable materials are adjacent to the appliance as the sides become hot during use.
- Don't place flammable or plastic items on or near the appliance, and never place wet cloths etc. on the appliance to dry.
- Don't leave an appliance on for long periods when not covered by a pan.
- Don't use water to extinguish oil or fat fires.
- Don't heat up unopened food containers as pressure can build up causing the container to burst.
- Don't use round-bottomed traditional woks. Use flat-bottomed types.
- Don't stare at the halogen appliance.
- The surfaces of the stainless steel model appliances which are close to the burners may change colour because of the excessive heat in the course of time.
- Ensure handles of pans can not accidentally be caught or knocked and do not get heated by adjacent heating zones.

\* 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 reguator “ 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.

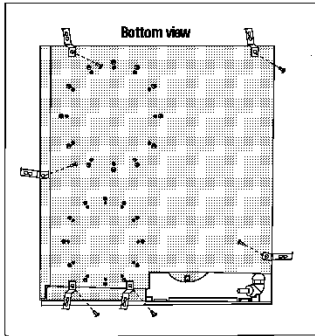
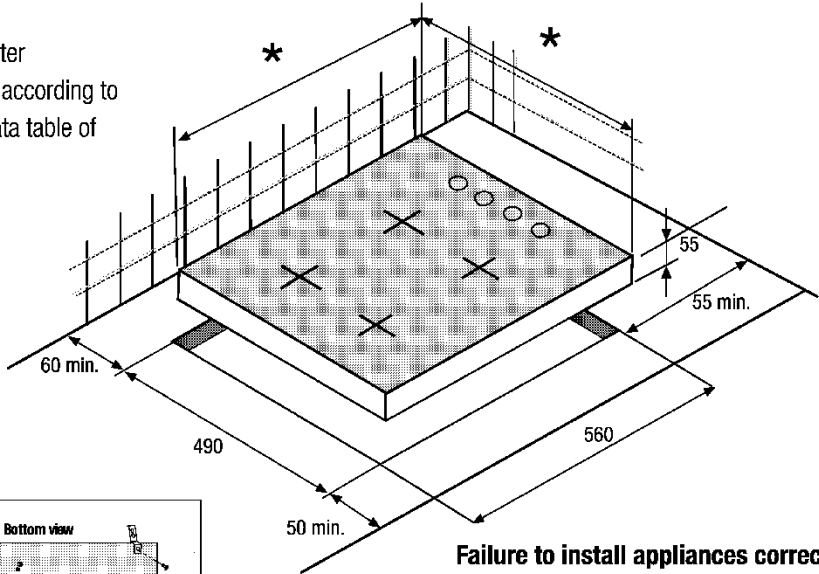
\* Accessible parts of the appliance will become very hot whilst the appliance is in use and until the appliance has cooled. Children should be kept away to avoid burns and scalds.

\* The packaging materials can cause danger for the children.

**\* The 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.**

### 3 Installation

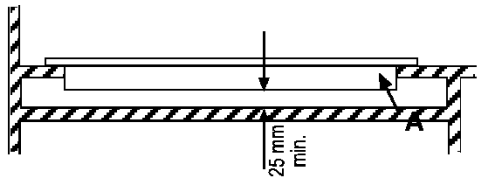
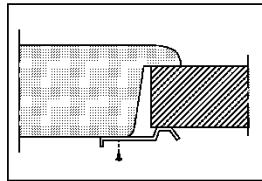
\* Check outer dimensions according to technical data table of page 2.



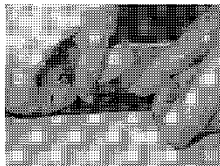
**Failure to install appliances correctly is dangerous and could result in prosecution.**

#### Usage of the assembly clamp (if available)

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



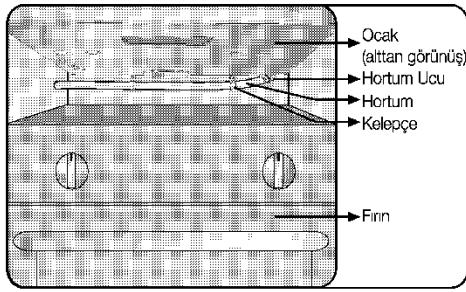
1. Prepare the worktop as shown
2. Remove the sealing gasket from the packaging.
3. The sealing gasket provided in the package must be affixed around the glass frame from below during the installation of your cooktop by the staff of AUTHORISED SERVICE.



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.

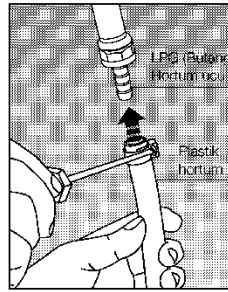
**Attention:** When installing the cooktop above a cupboard, a diving shelf as pictured above must be installed. If installing above an underbench oven this is not required.

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.

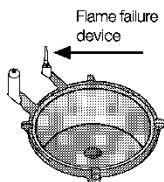
## 4 Using of the cooker

### 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 off 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 continue.



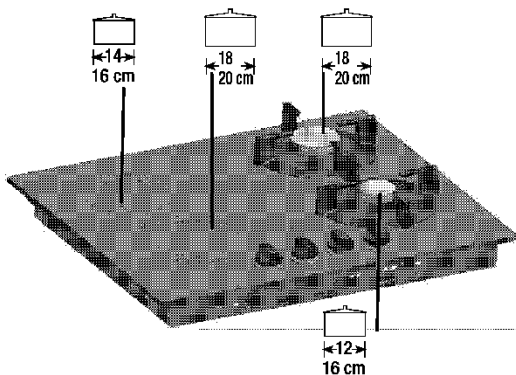
After you release the knob, if the ignition does not continue repeat the same process by keeping the knob pressed for 15 seconds. If still no ignition occurs, wait for 1 minute and repeat again.

**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 output. 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.



## Control knobs

1. Rotate in either direction to switch on and select a heat level. They have 6 fixed positions as described in the table on the right.
2. When any one of the heating zones is on, the red indicator light on the control panel is on.
3. To switch a heating zone off turn the corresponding knob to 0 (zero).



**Before retiring for the evening it is advisable to check that all the controls have been switched off.**

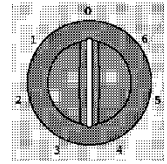
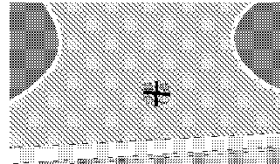
- A slight buzzing sound can be heard if any of the heating zones comes on. This is normal and not a fault.

**Dual burner** is energy regulating type adjusting the operation time of the heater continuous between 1st to 3rd stages. Dual burner can heat up at 2 different positions. Saving energy and time can be achieved by lighting the 1st stage for small pots and the 1st and 2nd stages for large pots. By turning the burner knob clockwise, the inner part of the burner will heat up. You can use the 1st, 2nd and 3rd stages according to the applications indicated in the table. Keep turning the "● •" knob in a clockwise direction starting from the 3rd stage until a "click" sound is heard to use the interior and exterior parts of the burner at the same time. Both stages of the burner will operate. After the completion of the cooking operation, set the knob to "0" position by turning it in a counterclockwise direction.

**Caution:** The 2nd stage of your dual burner will not operate by itself.

## Hob hot indicator lights

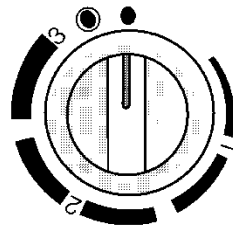
Show which hob is operating and/or hot. Indicator lights will remain on whenever the hob is hot. Whenever the temperature of the hob surface falls below 64 degrees °C limit, the indicator light will go off.



Heat settings		
1	2	3
1	2 - 3	4 - 5 - 6
Warming	Simmering	Cooking-roasting boiling



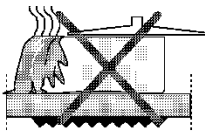
**Do not touch and keep children away from the heating zones and appliance at all times.**



## Ceramic hob care

The ceramic glass surface is tough in everyday use and its flat surface makes it easy to clean but please follow the following precautions.

- **Immediately switch off the appliance from the mains if a crack is detected on the ceramic glass surface.**
- **Keep children away from hot surfaces.**
- In order to avoid hob soilage, make sure the bottom of the utensils and the hob surface are clean and dry before use.
- Do not use the surface for food preparation eg cutting bread or slicing vegetables and fruit.
- Do not use the surface for storing or any other non-cooking purpose.
- The scratching or dropping of sharp cornered pots onto the surface may cause damage.
- Do not place any material on the surface, such as plastic, aluminium, etc.
- Any such material that may have melted onto the surface should immediately be removed with a hob scraper.
- Never use a dishcloth or sponge to clean the ceramic hob as these may leave a layer of soiled detergent on the hob which will burn and discolour the next time the hob is used.
- Avoid heating up empty enamel pots.
- Splashes may damage the ceramic surface and can cause fire.



## saucepan types

### Pan choice

In choosing pans, look for pan handles that can be held easily and will stay cool. Avoid pans that are unstable and easily tipped. Pans that are too heavy to move easily when filled can also be a hazard. Only use flat bottomed pots or pans.

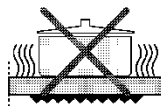
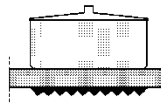
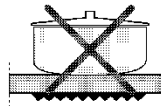
### Pan size

For maximum efficiency and safety, use the recommended pan sizes for each burner.

- Use pans which have sufficient capacity for the amount of food being cooked so they don't boil over and cause unnecessary cleaning.
- Do not place lids on the burners.

Always position pans centrally over the burners. When transferring pans from one burner to another always lift the pans do not slide them.

- Do not use aluminum-bottomed pots. (This results in the deterioration of the ceramic glass surface).
- Use steel or heat-resistant glass pots. Do not use pots made from materials such as "boron glass", or "Pyrex", which are generally oven-type containers.



- Do not use pots that have concave or convex bottoms.
- Optimum efficiency is achieved by using pans that match the diameters of the elements
- If the pan is too small energy is wasted.

## 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.

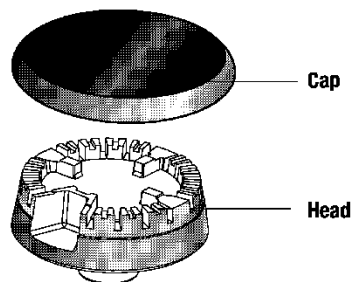
\* Make sure that the oven, grill and burners are sufficiently cool before you start cleaning.

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.

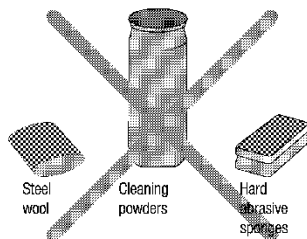
## The Ceramic Glass and Glass burner's plates cleaning:

- ☛ 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 spatula without waiting for the ceramic glass to cool down.



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

## 6 Future transportation

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### ☛ **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.