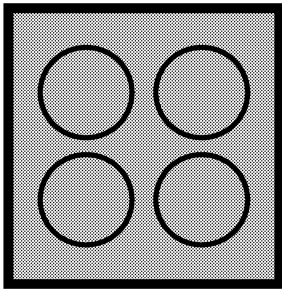


Built-in Hob

User manual



01636

EN

185.2612.96/03.10.2016

Please read this user manual first!

Dear Customer,

Thank you for purchasing this Arçelik product. We hope that you get the best results from your product which has been manufactured with high quality and state-of-the-art technology. Therefore, please read this entire user manual and all other accompanying documents carefully before using the product and keep it as a reference for future use. If you handover the product to someone else, give the user manual as well. Follow all warnings and information in the user manual.

Remember that this user manual is also applicable for several other models. Differences between models will be identified in the manual.

Explanation of symbols

Throughout this user manual the following symbols are used:

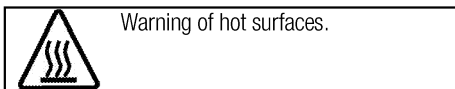
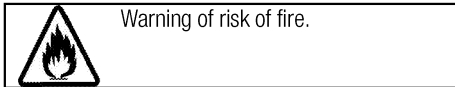
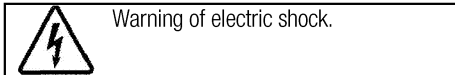
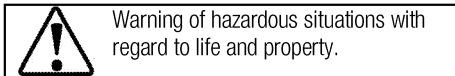
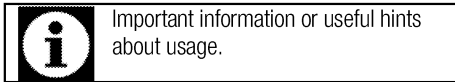


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1 Important instructions and warnings for safety and environment

This section contains safety instructions that will help protect from risk of personal injury or property damage. Failure to follow these instructions shall void any warranty.

General safety

- 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 made by children without supervision.

- If the product is handed over to someone else for personal use or second-hand use purposes, the user manual, product labels and other relevant documents and parts should be also given.
- Installation and repair procedures must always be performed by Authorized Service Agents. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may

also void the warranty. Before installation, read the instructions carefully.

- Do not operate the product if it is defective or has any visible damage.
- Ensure that the product function knobs are switched off after every use.

Electrical safety

- If the product has a failure, it should not be operated unless it is repaired by an Authorized Service Agent. There is the risk of electric shock!
- Only connect the product to a grounded outlet/line with the voltage and protection as specified in the "Technical specifications". Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any problems arising due to the product not being earthed in accordance with the local regulations.
- Never wash the product by spreading or pouring water onto it! There is the risk of electric shock!
- The product must be disconnected during installation, main-

tenance, cleaning and repairing procedures.

- If the power connection cable for the product is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance must be installed so that it can be completely disconnected from the mains supply. The separation must be provided by a switch built into the fixed electrical installation, according to construction regulations.
- Any work on electrical equipment and systems should only be carried out by authorized and qualified persons.
- In case of any damage, switch off the product and disconnect it from the mains. To do this, turn off the fuse at home.
- Make sure that fuse rating is compatible with the product.

Product safety

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- Never use the product when your judgment or coordination is im-

paired by the use of alcohol and/or drugs.

- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause fire since it can ignite when it comes into contact with hot surfaces.
- Do not place any flammable materials close to the product as the sides may become hot during use.
- Keep all ventilation slots clear of obstructions.
- Do not use steam cleaners to clean the appliance as this may cause an electric shock.
- 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.
- Danger of fire: Do not store items on the cooking surfaces.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- In case of hotplate glass breakage : Shut immediately off all burners and any electrical heating element and isolate the appliance from the power supply. Do not touch the appliance surface. Do not use the appliance.

- After use, switch off the hob element by its control and do not rely on the pan detector.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Vapour pressure that build up due to the moisture on the hob surface or at the bottom of the pot can cause the pot to move. Therefore, make sure that the oven surface and bottom of the pots are always dry.
- Hotplates are equipped with "Induction" technology. Your induction hob that provides both time and money savings must be used with pots suitable for induction cooking; otherwise hotplates will not operate. See *General information about cooking, page 13*, selecting the pots.
- As induction hobs create a magnetic field, they may cause harmful impacts for people who use devices such as insulin pump or pacemaker.
- Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the

manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

Prevention against possible fire risk!

- Ensure all electrical connections are secure and tight to prevent risk of arcing.
- Do not use damaged cables or extension cables.
- Ensure liquid or moisture is not accessible to the electrical connection point.

Intended use

- This product is designed for domestic use. Commercial use will void the guarantee.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- The manufacturer shall not be liable for any damage caused by improper use or handling errors.
- Service life of your product is 10 years. Manufacturer shall provide the required spare parts for the product to perform as defined during this period.

Safety for children

- Accessible parts may become hot during use. Young children should be kept away.

- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.
- Electrical products are dangerous to children. Keep children away from the product when it is operating and do not allow them to play with the product.
- Do not place any items above the appliance that children may reach for.

Compliance with AEEE regulation and disposal of waste products

- This product does not contain harmful and forbidden materials described in the "Directive on the Restriction of the Use of Certain Hazardous Substances in Waste Electrical and Electronic Equipment" (AEEE) issued by the T.R. Ministry of Environment and Urbanization. Complies with the AEEE Directive.



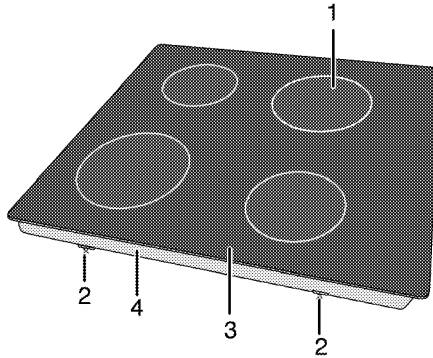
- This product has been manufactured with high quality parts and materials which can be reused and are suitable for recycling. Therefore, do not dispose the product with normal domestic waste at the end of its service life. Take it to a collection point for the recycling of electrical and electronic equipment. Please consult your local authorities to learn the nearest collection point. Help protect the environment and natural resources by recycling used products. Before disposing of the product, cut off the power cable plug and make the door lock (if any) unusable to avoid dangerous conditions to children.

Package information

- Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

2 General information

Overview



- | | | | |
|---|-------------------------|---|----------------------|
| 1 | Induction cooking plate | 3 | Vitroceramic surface |
| 2 | Assembly clamp | 4 | Base cover |

Technical specifications

Voltage / frequency	220-240 V~/380-415 V 2N ~ 50 Hz
Total power consumption	max. 7200 W
Fuse	min. 16 A x 2 / 32 A
Cable type / section	min.H05W-FG 5 x 1,5 mm ²
External dimensions (height / width / depth)	55 mm/580 mm/510 mm
Installation dimensions (width / depth)	560 mm/490 mm
Burners	
Rear left	Induction cooking plate
Dimension	145 mm
Power	1600 W
Front left	Induction cooking plate
Dimension	180 mm
Power	2000W
Front right	Induction cooking plate
Dimension	145mm
Power	1600 W
Rear right	Induction cooking plate
Dimension	180 mm
Power	2000 W



Technical specifications may be changed without prior notice to improve the quality of the product.



Figures in this manual are schematic and may not exactly match your product.



Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

3 Installation

Refer to the nearest Authorised Service Agent for installation of the product. Make sure that the electric and gas installations are in place before calling the Authorised Service Agent to have the product ready for operation. If not, call a qualified electrician and fitter to have the required arrangements made. The manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorized persons which may also void the warranty.



Preparation of location and electrical installation for the product is under customer's responsibility.



DANGER:

The product must be installed in accordance with all local electrical regulations.



DANGER:

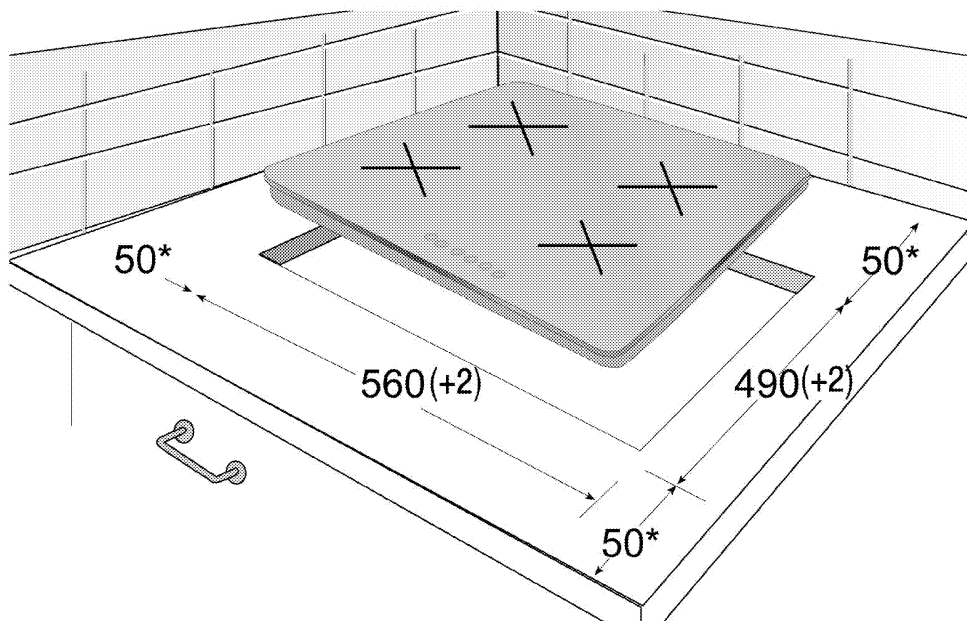
Prior to installation, visually check if the product has any defects on it. If so, do not have it installed.

Damaged products cause risks for your safety.

Before installation

The hob is designed for installation into commercially available work tops. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).

- It can also be used in a free standing position. Allow a minimum distance of 750 mm above the hob surface.
- (*) If a cooker hood is to be installed above the cooker, refer to cooker hood manufacturer' instructions regarding installation height (min 650 mm)
- Remove packaging materials and transport locks.
- Surfaces, synthetic laminates and adhesives used must be heat resistant (100 °C minimum).
- The worktop must be aligned and fixed horizontally.
- Cut aperture for the hob in worktop as per installation dimensions.



* min.

Installation and connection

- The product must be installed in accordance with all local gas and electrical regulations.



Do not install the hob on places with sharp edges or corners.

There is the risk of breaking for glass ceramic surface!

Electrical connection

Connect the product to a grounded outlet/line protected by a fuse of suitable capacity as stated in the "Technical specifications" table. Have the grounding installation made by a qualified electrician while using the product with or without a transformer. Our company shall not be liable for any damages that will arise due to using the product without a grounding installation in accordance with the local regulations.



DANGER:

The product must be connected to the mains supply only by an authorised and qualified person. The product's warranty period starts only after correct installation.

Manufacturer shall not be held responsible for damages arising from procedures carried out by unauthorised persons.



DANGER:

The power cable must not be clamped, bent or trapped or come into contact with hot parts of the product.

A damaged power cable must be replaced by an Authorised Service Agent. Otherwise, there is risk of electric shock, short circuit or fire!

- Connection must comply with national regulations.
- The mains supply data must correspond to the data specified on the type label of the product. Type label is at the rear housing of the product.
- Power cable of your product must comply with the values in "Technical specifications" table.



DANGER:

Before starting any work on the electrical installation, disconnect the product from the mains supply.

There is the risk of electric shock!

Connecting the power cable

1. **For single-phase connection**, connect the wires as identified below:

- Brown/Black cable = L (Phase)
- Blue/Grey cable = N (Neutral)
- Green/yellow cable = (E) \equiv (Ground)

» or

- Grey/Black cable = L (Phase)
- Blue/Brown cable = N (Neutral)
- Green/yellow cable = (E) \equiv (Ground)

2. **For double-phase connection**, connect the wires as identified below:

- Brown cable = L1 (Phase 1)

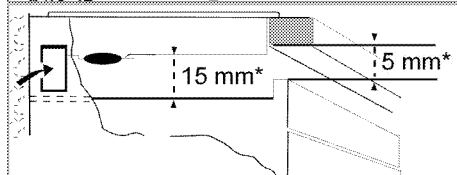
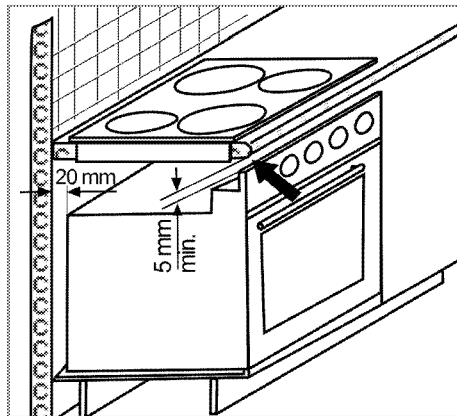
- Black cable = L2 (Phase 2)
- Blue/Grey cable = N (Neutral)
- Green/yellow cable = (E) \equiv (Ground)

» or

- Black cable = L1 (Phase 1)
- Grey cable = L2 (Phase 2)
- Blue/Brown cable = N (Neutral)
- Green/yellow cable = (E) \equiv (Ground)

Installing the product

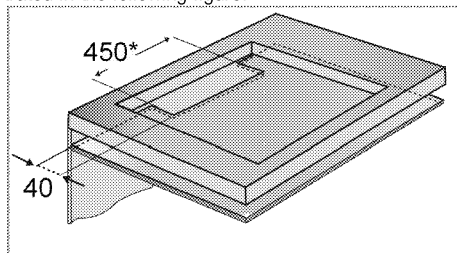
If the oven is below:



* min.

If the board is below:

It is required to leave a ventilation opening of minimum 180 cm² at the rear section of the furniture as illustrated in the following figure.

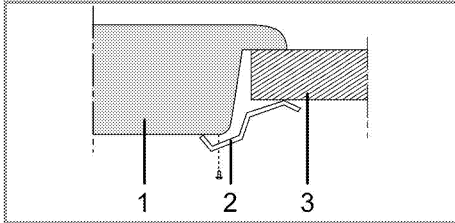


* min.

During installation of your induction hob, place the product parallel to the installation surface. Also, apply sealing gasket to the parts of the hob contacting the

counter as described below in order to prevent any liquid from penetrating between the product and the counter.

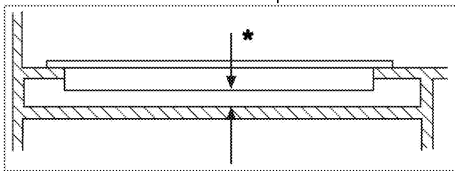
1. Prepare the surface of the counter as shown in the figure.
2. Turning the hob upside down, place it on a flat surface.
3. Place the hob on the counter and align it.



- 1 Hob
- 2 Installation clamp
- 3 Counter

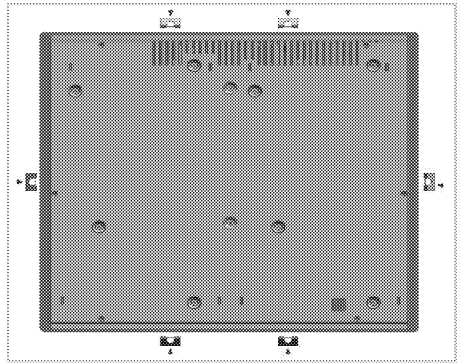
i When installing the hob onto a cabinet, a shelf must be installed in order to separate the cabinet from the hob as illustrated in the above figure. This is not required when installing onto a built-under oven.

For example, if it is possible to touch the bottom of the product since it is installed onto a drawer, this section must be covered with a wooden plate.



* min. 15 mm

Rear view (connection holes)



DANGER:

Making connections to different holes is not a good practice in terms of safety since it can damage the gas and electrical system.



DANGER:

There are gas and electric components on hobs. Therefore stove, only the connection hole shown in this manual should only be fixed to the unit as shown in the manual using the supplied fasteners and screws supplied. Otherwise, it is dangerous to the life and property safety.

Final check

1. Connect the power cable and switch on the product's fuse.
2. Check the functions.

Future Transportation

- Keep the product's original carton and transport the product in it. Follow the instructions on the carton. If you do not have the original carton, pack the product in bubble wrap or thick cardboard and tape it securely.



Check the general appearance of your product for any damages that might have occurred during transportation.

4 Preparation

Tips for saving energy

The following information will help you to use your appliance in an ecological way, and to save energy:

- Defrost frozen dishes before cooking them.
- Use pots/pans with cover for cooking. If there is no cover, energy consumption may increase 4 times.
- Select the burner which is suitable for the bottom size of the pot to be used. Always select the correct pot size for your dishes. Larger pots require more energy.
- Pay attention to use flat bottom pots when cooking with electric hobs.
Pots with thick bottom will provide a better heat conduction. You can obtain energy savings up to 1/3.
- Vessels and pots must be compatible with the cooking zones. Bottom of the vessels or pots must not be smaller than the hotplate.
- Keep the cooking zones and bottom of the pots clean. Dirt will decrease the heat conduction between the cooking zone and bottom of the pot.

Initial use

First cleaning of the appliance



The surface might get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

5 How to use the hob

General information about cooking



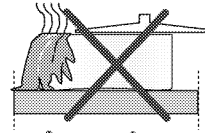
Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Over-heated oils bring risk of fire. **Never attempt to extinguish a possible fire with water!** When oil catches fire, cover it with a fire blanket or damp cloth. Turn off the hob if it is safe to do so and call the fire department.

- Before frying foods, always dry them well and gently place into the hot oil. Ensure complete thawing of frozen foods before frying.
- Do not cover the vessel you use when heating oil.
- Place the pans and saucepans in a manner so that their handles are not over the hob to prevent heating of the handles. Do not place unbalanced and easily tilting vessels on the hob.
- Do not place empty vessels and saucepans on cooking zones that are switched on. They might get damaged.
- Operating a cooking zone without a vessel or saucepan on it will cause damage to the product. Turn off the cooking zones after the cooking is complete.
- As the surface of the product can be hot, do not put plastic and aluminum vessels on it. Clean any melted such materials on the surface immediately. Such vessels should not be used to keep foods either.
- Use flat bottomed saucepans or vessels only.
- Put appropriate amount of food in saucepans and pans. Thus, you will not have to make any unnecessary cleaning by preventing the dishes from overflowing. Do not put covers of saucepans or pans on cooking zones. Place the saucepans in a manner so that they are centered on the cooking zone. When you want to move the saucepan onto another cooking zone, lift and place it onto the cooking zone you want instead of sliding it.

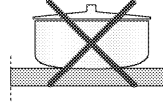
Saucepan selection

- Glass ceramic surface is heatproof and is not affected by big temperature differences.

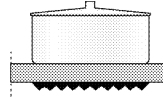
- Do not use the glass ceramic surface as a place of storage or as a cutting board.
- Use only the saucepans and pans with machined bottoms. Sharp edges create scratches on the surface.



Spills may damage the glass ceramic surface and cause fire.



Do not use vessels with concave or convex bottoms.



Use only the saucepans and pans with flat bottoms. They ensure easier heat transfer.

For induction hobs, use only vessels suitable for induction cooking.

Saucepan test

Use following methods to test whether your saucepan is compatible with the induction hob or not.

1. Your saucepan is compatible if its bottom holds magnet.
2. Your saucepan is compatible if "L" does not flash when you place your saucepan on cooking zone and start the hob.

You can use steel, teflon or aluminium saucepans with special magnetic bottom that contains labels or warnings indicating that the saucepan is compatible with induction cooking. Glass and ceramic vessels, pots and the stainless steel vessels with non-magnetic aluminium bottom should not be used.

Saucepan recognition-focusing system

In induction cooking, only the area covered by the vessel on the relevant cooking zone is energised. The vessel's bottom is recognised by the system and only this area is heated automatically. Cooking stops if the cooking vessel is lifted from the cooking zone during cooking. Selected cooking zone and "L" symbol flashes alternately.

Safe use

Do not select high heating levels when you will use a non-sticking (teflon) saucepan with no oil or with very little oil.

Do not put metal items such as forks, knives or saucepan covers onto your hob since they can get heated.

Never use aluminium foil for cooking. Never place food items wrapped with aluminium foil onto the cooking zone.

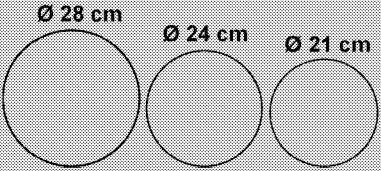
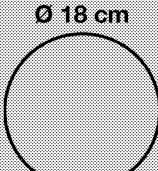
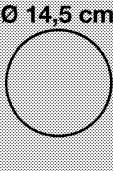


If there is an oven under your hob and if it is running, sensors of the hob can decrease the cooking level or turn off the oven.



When the hob is running, keep items with magnetic properties such as credit cards or cassettes away from the hob.

Selecting cooking zone suitable to the vessel

Large cooking zone	Normal cooking zone	Small cooking zone
		
Large cooking zone <ul style="list-style-type: none">Automatically fits to the saucepan.Distributes the power ideally.Provides perfect heat distribution. Used to cook dishes such as large crepes or large fishes rare or very rare.	Normal cooking zone <ul style="list-style-type: none">Automatically fits to the saucepan.Distributes the power ideally.Provides perfect heat distribution. Used for all kinds of cookings.	Small cooking zone <ul style="list-style-type: none">Used for slow cookings (sauces, creams)Used to prepare small portions or portions based on number of persons.

Using the hobs



DANGER:

Do not allow any object to drop on the hob. Even small objects such as a saltshaker may damage the hob.
Do not use cracked hobs. Water may leak through these cracks and cause short circuit. In case of any kind of damage on the surface (eg., visible cracks), switch off the product immediately to minimize the risk of electric shock.

includes 5 different settings (see Table- Power management options).

Table- Power management options:

Power management options	Total power
P1	2,4 kW
P2	3,6 kW
P3	4,8 kW
P4	6 kW
P5	7,2 kW

Control panel

Güç yönetimi fonksiyonu

Ürününüzde toplam güç nedeniyle güç yönetimi fonksiyonu mevcuttur. Bu fonksiyon sayesinde ürün, toplam gücünden (3,5 kW) fazla çekmeyecek şekilde farklı kombinasyonlarda çalışır. Bu çalışma kombinasyonlarında çoklu ocak bölmesi çalışmaz yada devre dışı kalabilir. Bu bir arıza değildir. Bu durumlar:

1. Üründe tüm ocak gözleri çalışırken, çok bölmeli ocak gözünün çoklu bölmesi çalışmaz.
2. Çoklu ocak bölmesi çalışırken, sol ocak gözlerinin ikisinde etkinleştirilmesi durumunda çoklu ocak bölmesi devre dışı kalır.

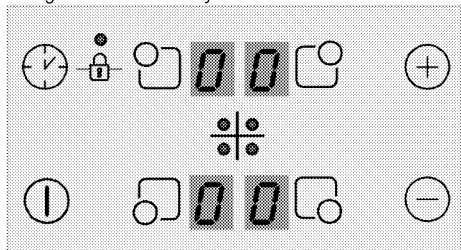
Power management function

You can adjust total power of hob as you want with this function. "The power management function"

For the access power management menu, follow below steps. Below steps have to be applied into the 60 seconds after hob is energized.

1. Touch " front left cooking zone selection key".
2. Touch " front right cooking zone selection key".
3. Touch " front left cooking zone selection key".
4. Touch " front right cooking zone selection key".
5. Touch the key to select "Power management options".
6. Touch the key to approve your decision.
7. The hob is ready for using with your "Power management function"
8. Apply above steps for adjust different power management options after power is cut off.

When the hob is in standby mode, you can see adjusted power management setting. For that, it is enough to touch the key.



Specifications



On / Off key



Temperature setting/Increasing timer



Temperature setting/Decreasing timer



Keylock



Enable/disable timer



Front Left Cooking Zone Selection key



Rear Left Cooking Zone Selection key



Rear Right Cooking Zone Selection key



Front Right Cooking Zone Selection key



Graphics and figures are for informational purposes only. Actual displays and functions may vary according to the model of your hob.



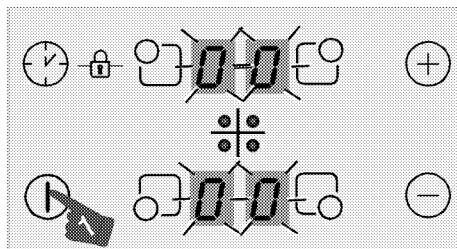
This product is controlled with a touch control panel. Each operation you make on your touch control panel will be confirmed by an audible signal.



Always keep the control panel clean and dry. Having damp and soiled surface may cause problems in the functions.

Turning on the hob

1. Touch the "ⓘ" key on the control panel.
"0" icon appears on all cooking zone displays.



If no operation is performed within 20 seconds, the hob will automatically return to Standby mode.

Turning off the hob

1. Touch the "ⓘ" key on the control panel.
The hob will turn off and return to Standby mode.



"H" or "h" symbol that appears on the cooking zone display indicates that the cooking zone is still hot. Do not touch cooking zones.

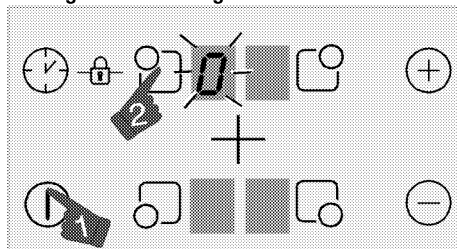
Residual heat indicator

"H" symbol that appears on the cooking zone display indicates that the hob is still hot and may be used to keep a small amount of food warm. This symbol will soon turn to "h" symbol meaning less hot.



When power is cut off, residual heat indicator will not light up and does not warn the user against hot cooking zones.

Turning on the cooking zones



1. Touch "ⓘ" key to turn on the hob.
2. Touch the selection key of the cooking zone you want to turn on.

"0" symbol appears on the cooking zone display and the related display illuminates more brightly.



If no operation is performed within 20 seconds, the hob will automatically return to Standby mode.

Setting the temperature level

Touch "+" or "-" keys to set the temperature level between "1" and "9" or "9" and "1".

i The outer section of the 280 mm induction hob cooking zone (if your product is equipped with a 280 mm induction hob cooking zone) is activated only when a saucepan large enough to cover the cooking zone is placed on the cooking zone and the temperature is set to a level higher than 8.

Turning off the cooking zones:

A cooking zone can be turned off in 3 different ways:

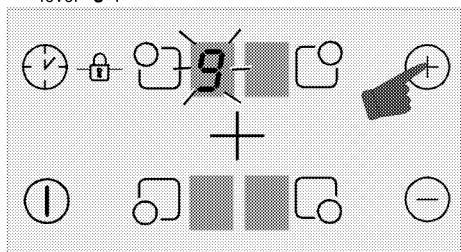
1. **By dropping the temperature level to "0"**
You can turn the cooking zone off by dropping the temperature adjustment to "0" level.
2. **By touching the relevant cooking zone symbol "0" for a certain time**
Turn on the cooking zone by pressing relevant symbol "0" for a certain time to drop temperature value to "0".
3. **By using the turn-off on the timer option for the desired cooking zone**
When the time is over, the timer will turn off the cooking zone assigned to it. "0" or "00" will appear on related display.
When the time is over, an audible alarm will sound. Touch any key on the control panel to silence the audible alarm.

High Power (Booster)

For rapid heating, you can use booster function "P". However, this function is not recommended for cooking a long time. Booster function may not be available in all cooking zones.

Turning on High Power (Booster) :

1. Touch "1" key to turn on the hob.
2. Select the desired cooking zone by touching the cooking zone selection keys.
3. Touch "+" or "-" key firstly to reach the level "9".



4. When the cooking zone is at level "9", touch "+" key once to set cooking zone temperature to "P".

Turning off High Power (Booster) :

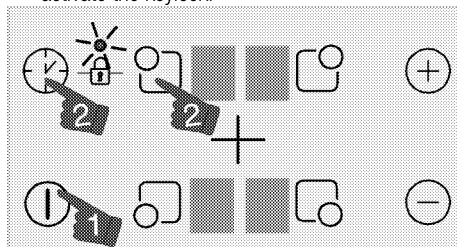
- To disable the Booster function, touch "-" and set the temperature to level "9". Cooking zone goes out of booster and continues to operate at level "9".
- You can decrease the temperature level by touching "-" or you can switch off the cooking zone completely by decreasing the temperature level to "0".

Keylock

You can activate the keylock to avoid changing the functions by mistake when the hob is operating.

Activating the keylock

1. Touch "1" key to turn on the hob.
2. Touch "+" and "0" keys simultaneously to activate the keylock.



» Keylock will be activated and the dot on the symbol "0" will light up.

i If you turn the hob off when the keys are locked, the keylock will be activated next time you turn the hob on again. Key lock must be deactivated in order to be able to operate the hob.

Deactivating the keylock

1. When the keylock is active, touch "+" and "0" keys simultaneously.
- » Keylock will be de activated and the dot on the symbol "0" will disappear.

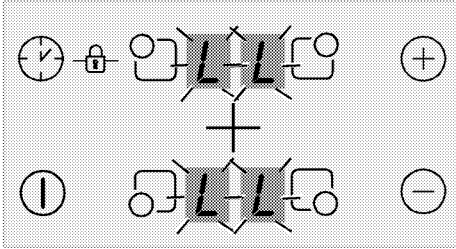
Childlock

You can protect the hob against being operated unintentionally in order to prevent children from turning on the cooking zone. Child Lock can only be activated and deactivated in Standby mode.

Activating the childlock

1. Touch "1" key to turn on the hob.
2. Touch "-" and "+" keys simultaneously After "bip" signal touch "+" to activate the childlock.

» Childlock will be activated and "L" symbol appears on all cooking zone display.



Deactivating the childlock

1. When the keylock is active, touch "ⓘ" key to turn on the hob.
2. Touch "⊖" and "⊕" keys simultaneously. After "bip" signal touch "⊖" to deactivate the childlock.

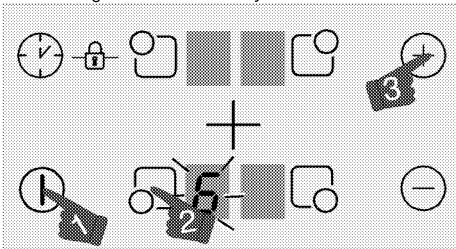
» Childlock will be deactivated and "L" symbol disappears on all cooking zone display.

Timer function

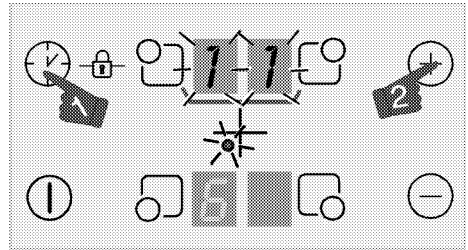
This function facilitates cooking for you. It will not be necessary to attend the oven for the whole cooking period. Cooking zone will be turned off automatically at the end of the time you have selected.

Activating the timer

1. Touch "ⓘ" key to turn on the hob.
2. Select the desired cooking zone by touching the cooking zone selection keys.



3. Touch "⊕" or "⊖" keys to set the desired temperature level.
4. Touch "⌚" key to turn the timer on. "00" symbol will illuminate on timer display and decimal point will appear on the selected cooking zone display.



i Right rear and left rear cooking zone displays serve as timer display when the timer is active.

5. Touch "⊕" or "⊖" keys to set the desired time.

i The timer can only be set for the cooking zones already in use.

i Repeat the above procedures for the other cooking zones for which you wish to set the timer.

i Timer cannot be adjusted unless the cooking zone and the temperature value for the cooking zone are selected.

i When the cooking zone for which a timer was set is selected, you can see the remaining time by touching the "⌚" key again.

Deactivating the timer

Once the set time is over, the hob will automatically turn off and give an audible warning. Press any key to silence the audio warning.

Turning off the timers earlier

If you turn off the timer earlier, the hob will carry on operating at the set temperature until it is turned off.

1. Select the cooking zone you want to turn off.
2. Touch "⌚" key to turn the timer on.
3. Until "00" appears on the timer screen, touch "⊖" to set the value to "00".

Dot shaped light on the relevant cooking zone display itself turns off **completely** after having flashed for a certain period of time and the timer is cancelled.

Using induction cooking zones safely and efficiently

Operating principles: Induction hob heats directly the cooking vessel as a feature of its operating principles. Therefore, it has various advantages when compared to other hob types. It operates more efficiently and the hob surface does not heat up.

Induction hob is equipped with superior safety systems that will provide you maximum usage safety.



Your hob can be equipped with induction cooking zones with a diameter of 145, 180, 210-280 mm depending on the model. With induction feature, each cooking zone detects each vessel placed on them. Energy builds up only where the vessel contacts with the cooking zone and thus, minimum energy consumption is achieved.

Operation time constraints

The hob control is equipped with an operation time limit. When one or more cooking zones are left on, the cooking zone will automatically be deactivated after a certain period of time (see Table-1). If there is a timer assigned to the cooking zone, the timer display will also turn off later.

Operation time limit depends on the selected temperature level. Maximum operation time is applied at this temperature level.

The cooking zone may be restarted by the user after it is turned off automatically as described above.

Table-1: Operation time limits

Temperature level	Operation time limit - hour
0	0
1	6
2	6
3	5
4	5
5	4
6	1,5
7	1,5
8	1,5
9	20 minutes

P (Booster)	5 minutes (*)
(*) The hob will drop to level 9 after 5 minutes	

Overheating protection

Your hob is equipped with some sensors ensuring protection against overheating. Following may be observed in case of overheating:

- Active cooking zone may be turned off.
- Selected level may drop. However, this condition cannot be seen on the indicator.

Overflow safety system

Your hob is equipped with overflow safety system. If there is any overflow that spills onto the control panel, system will cut the power connection immediately and turn off your hob. "F" warning appears on display during this period.

Precise power setting

Induction hob reacts the commands immediately as a feature of its operating principles. It changes the power settings very fast. Thus, you can prevent a cooking pot (containing water, milk and etc.) from overflowing even if it was just about to overflow.

Operating noisy

Some noises may arise from the induction hob. These sounds are normal and a part of induction cooking.

- Noise becomes prominent in high temperature levels.
- Alloy of the saucepan can cause noise.
- In low levels, a regular on/off sound can be heard because of the operating principles.
- Noise can be heard if an empty saucepan is heated. When you put water or food in it, this sound will clear away.
- The noise of the fan that cools electric system can be heard.



If the surface of the touch control panel is exposed to intense vapor, entire control system may become deactivated and give error signal.



Keep the surface of the touch control panel clean. Erroneous operation may be observed.

6 Maintenance and care

General information

Service life of the product will extend and the possibility of problems will decrease if the product is cleaned at regular intervals.



DANGER:

Disconnect the product from mains supply before starting maintenance and cleaning works.

There is the risk of electric shock!



DANGER:

Allow the product to cool down before you clean it.

Hot surfaces may cause burns!

- Clean the product thoroughly after each use. In this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.
- No special cleaning agents are required for cleaning the product. Use warm water with washing liquid, a soft cloth or sponge to clean the product and wipe it with a dry cloth.
- Always ensure any excess liquid is thoroughly wiped off after cleaning and any spillage is immediately wiped dry.
- Do not use cleaning agents that contain acid or chloride to clean the stainless or inox surfaces and the handle. Use a soft cloth with a liquid detergent (not abrasive) to wipe those parts clean, paying attention to sweep in one direction.



The surface might get damaged by some detergents or cleaning materials.

Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.



Do not use steam cleaners to clean the appliance as this may cause an electric shock.

Cleaning the hob

Glass ceramic surfaces

Wipe the glass ceramic surface using a piece of cloth dampened with cold water in a manner as not to leave any cleaning agent on it. Dry with a soft and dry cloth. Residues may cause damage on the glass ceramic surface when using the hob for the next time.

Dried residues on the glass ceramic surface should under no circumstances be scraped with hook blades, steel wool or similar tools.

Remove calcium stains (yellow stains) by a small amount of lime remover such as vinegar or lemon juice. You can also use suitable commercially available products.

If the surface is heavily soiled, apply the cleaning agent on a sponge and wait until it is absorbed well. Then, clean the surface of the hob with a damp cloth.



Sugar-based foods such as thick cream and syrup must be cleaned promptly without waiting the surface to cool down. Otherwise, glass ceramic surface may be damaged permanently.

Slight color fading may occur on coatings or other surfaces in time. This will not affect operation of the product.

Color fading and stains on the glass ceramic surface is a normal condition, and not a defect.

7 Troubleshooting

Product emits metal noises while heating and cooling.

- When the metal parts are heated, they may expand and cause noise. >>> *This is not a fault.*

Product does not operate.

- The mains fuse is defective or has tripped. >>> *Check fuses in the fuse box. If necessary, replace or reset them.*
- Product is not plugged into the (grounded) socket. >>> *Check the plug connection.*
- If the display does not light up when you switch the hob on again. >>> *Disconnect the appliance at the circuit breaker. Wait 20 seconds and then reconnect it.*
- Overheat protection is active. >>> *Allow your hob to cool down.*
- The cooking pot is not suitable. >>> *Check your pot.*

"L" symbol appears on the cooking zone display.

- You have not placed the pot on the active cooking zone. >>> Check if there is a pot on the cooking zone.
- Your pot is not compatible with induction cooking. >>> Check if your cooking pot is compatible with induction hob.
- The cooking pot is not centered properly or the bottom surface of the pot is not wide enough for the cooking zone. >>> Choose a pot wide enough and center the pot on the cooking zone properly.
- Cooking pot or cooking zone is overheated. >>> Allow them to cool down.

Selected cooking zone suddenly turns off during operation.

- Cooking time for the selected cooking zone may be over. >>> You may set a new cooking time or finish cooking.
- Overheat protection is active. >>> Allow your hob to cool down.
- An object may be covering the touch control panel. >>> Remove the object on the panel.

The pot does not get warm even if the cooking zone is on.

- Your pot is not compatible with induction cooking. >>> Check if your cooking pot is compatible with induction hob.
- The cooking pot is not centered properly or the bottom surface of the pot is not wide enough for the cooking zone. >>> Choose a pot wide enough and center the pot on the cooking zone properly.



Consult the Authorised Service Agent or technician with licence or the dealer where you have purchased the product if you can not remedy the trouble although you have implemented the instructions in this section. Never attempt to repair a defective product yourself.

8 Consumer Services

Dear Valued Customer,

Arçelik Call Center provides services 24 hours, 7 days a week.

You can dial our call centre number without adding an area code from your mobile or fixed phones and ask for any service related with your product.

The calls you made to our call centre may be charged by your service provider based on your defined tariff.

You can also access our call centre by completing the form in "Consumer Services" section on the www.com.tr website or by sending a fax to 0216 423 23 53.

For correspondence, our address is: Arçelik Çağrı Merkezi, Arçelik A.Ş. Ankara Asfaltı Yarı, 34950 Tuzla/İSTANBUL

Arçelik Call Centre
444 0 888

(Call the number without dialing the area code from your fixed or mobile phones)

Alternative Number
0216 585 8 888

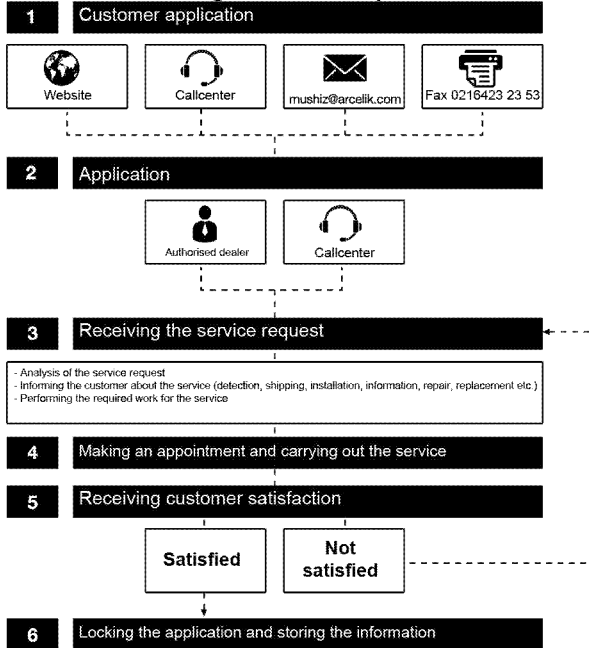
Please follow the recommendations below.

- 1 When you purchase the product, have its Warranty Certificate approved by your Authorised Dealer.
- 2 Follow the instructions in user manual when using your product.
- 3 Please contact our Call Centre from the phone numbers above to submit your service request.
- 4 Please ask the service technician to present his/her "technician ID".
- 5 Do not forget to ask a "Service Receipt" from the technician when your job is completed. The "Service Receipt" you receive will be useful in case of any future problems related to your product.
- 6 Service life of the product is 10 years. (The manufacturer will provide spare parts during this period to ensure the product's operation)

Customer Satisfaction Policy

As Arçelik A.Ş., we adopt a customer oriented approach accepting the fact of providing superior customer experience without making any client profile discrimination by enabling the transmission of customer requests and suggestions for our brand that we provide service through all channels (call centre, e-mail, www.com.tr, facsimile, letter, social media, resellers), collecting these in a single traceable, reportable, transparent and reliable information repository, handling and evaluating these in an objective, fair and confidential way as per the legal regulations, and continuously checking and improving the processes. In line with our approach, all processes are integrated with the management system, a self-checking structure has been developed and also the management targets are fed through this system.

Evaluating the service request



Usage Errors and Points to Take Into Consideration Regarding the Warranty

The issues specified below are remedied for a certain fee. The terms of warranty are not applied to these situations;

- 1) Damages and failures resulting from usage errors,*
- 2) Damages and failures emerged during loading, unloading, transportation etc. after the product has been delivered to the customer;*
- 3) Damages and failures resulting from the electricity, water, natural gas, telephone mains and/or network etc. or infrastructure where the product is being used,*
- 4) Damages and failures resulting from nature events, fire, floods etc.,*
- 5) Damages and failures resulting from using the product contrary to the points specified in the introduction and user manuals of the product,*
- 6) Damages and failures resulting from using the product with commercial or professional purposes as specified in the Law No. 6502 on Consumer Protection,*

The granted warranty will become void in the case that the product is maintained, repaired or interfered with any other purpose by unauthorised persons.

The warranty period of the product replaced within this period is limited to the remaining time of the previous product.

*Manufactured by Arçelik A.Ş.
Origin: Turkey*

Call Centre
444 0 888

The Other Number
0216 585 8 888

Arçelik A.Ş. Karaağaç Caddesi No:2-6,
34445, S t l ce / İSTANBUL
Tel.:(0-216) 585 85 85 Fax: (0-216) 423 23 53

Built-in Hob

CERTIFICATE OF WARRANTY

CERTIFICATE OF WARRANTY

- 1) The warranty period shall commence upon the delivery of the product and is specified as 2 years.
- 2) Starting from the delivery date, this warranty shall cover the whole product including all the parts incorporated for material, workmanship and manufacturing errors during the period specified above on the condition that the product has been used in accordance with the introductory and user manuals and has not been interfered for maintenance, repair or another purpose by persons other than those authorised by Arçelik A.Ş.
- 3) If the product is defective, in compliance with the clauses laid down in the Article 11 of the Law no. 6502 on Consumer Protection; the consumer shall become entitled to use one of the rights listed below;
- a- To cancel the contract,
b- To claim a deduction on the sale price,
c- To claim a free of charge repair,
d- To claim product replacement with a free of defects equivalent.
- 4) If the consumer prefers his/her right to get a free of charge repair; the seller shall be liable for repairing the product or have it repaired without charging any fees under the name of labour cost, replaced part cost or any other reason. Also, the consumer shall be able to use his/her right to get a free of charge repair against the manufacturer or the importer. The seller, the manufacturer and the importer shall be severally liable for the customer to use this right.
- 5) In the case that the consumer uses his/her right to get a free of charge repair; if:
- The product breaks down again within the warranty period,
- If the maximum duration required for repair is exceeded,
If the authorised service centre, the seller, the manufacturer or the importer designates the product as irreparable;
the consumer shall be entitled to claim refund, deduction on the price in the ratio of the defect or a replacement with a free of defect equivalent, if present, from the seller.
The seller shall not have the right to reject the consumer's claim. The seller, the manufacturer and the importer shall be severally liable in the event that this claim has been rejected.
- 6) The maximum repair duration for the product cannot exceed 20 workdays during its service life specified in the relevant legislation. This period shall commence; on the date of submitting the failure of product to the authorised service centre or to the seller within the warranty period, or on the date of delivery of the product to the authorised service station out of the warranty period. If the product under warranty cannot be repaired within 10 workdays, the manufacturer or the importer shall; be obliged to assign another product with similar specifications to the consumer's use until the defective product is repaired. If the consumer does not demand another product with similar specifications, the manufacturer or the importers shall be released from this obligation. If the product breaks down within the warranty period, the down time shall be added to the warranty period.
- 7) Damages and failures resulting from using the product contrastively with the rules specified in the user manual are not covered by the warranty.
- 8) The consumer shall be able to go to the Consumer Arbitration Court or the Consumer Court found in the area where the place of residence is included or where the consumer processes are carried out in the case of disputes regarding the rights that come with the warranty.
- 9) If this certificate is not provided by he seller, the consumer shall have the right to refer to the Ministry of Customs and Trade Consumer Protection and the General Directorate of Market Surveillance.

Manufacturer's or Importer's:

Title: Arçelik A.Ş.
Address: Arçelik A.Ş. Karaağaç Caddesi No:2-6, 34445,
Sıtlıce / İSTANBUL
Phone: (0-216) 585 8 888
Fax: (0-216) 423 23 53
web address: www.altus.com.tr

The Product's

Brand:
Type: Built-in Hob
Model:
Banderole and Serial No:
Warranty Period: 2 YEAR
Maximum Repair Duration: 20 Workdays

GENERAL MANAGER

Hakan Bülge

Arçelik A.Ş.

DEPUTY GENERAL MANAGER

Can

The Seller's:

Title:
Address:
Phone:
Fax :
e-mail:

Date and Number of Invoice:
Date and Place of Delivery:
Authorised Signature:
Company Seal:

The Authorised Seller who sold you the product shall sign and stamp this field.