# **GLASS-CERAMIC HOB OWNER'S MANUAL**



# PHILCO (1)



Famous for Quality the World Over



#### Dear customer,

Thank you for having chosen a hob.

In order to install properly your appliance and to make the best use of it, please read this entire instruction manual carefully.

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This appliance has been tested in accordance with the directives in force in the European Union. This appliance conforms to the relevant safety provisions for electrical appliances in force in the European Union.

### **PART 1: SAFETY INFORMATION**

### PRECAUTIONS BEFORE USING

- · UNPACK ALL THE MATERIALS.
- THE INSTALLATION AND CONNECTING OF THE APPLIANCE HAVE TO BE DONE BY APPROVED SPECIALISTS. THE MANUFACTURER CANNOT BE RESPONSIBLE FOR DAMAGE CAUSED BY BUILDING-IN OR CONNECTING ERRORS.
- TO BE USED, THE APPLIANCE MUST BE WELL-EQUIPPED AND INSTALLED IN A KITCHEN UNIT AND AN ADAPTED AND APPROVED WORK SURFACE.
- THIS DOMESTIC APPLIANCE IS EXCLUSIVELY FOR THE COOKING OF FOOD, TO THE EXCLUSION OF ANY OTHER DOMESTIC, COMMERCIAL OR INDUSTRIAL USE.
- REMOVE ALL LABELS AND SELF-ADHESIVES FROM THE CERAMIC GLASS.
- · DO NOT CHANGE OR ALTER THE APPLIANCE
- THE COOKING PLATE CANNOT BE USED AS FREESTANDING OR AS WORKING SURFACE.
- THE APPLIANCE MUST BE GROUNDED AND CONNECTED CONFORMING TO LOCAL STANDARDS.
- · DO NOT USE ANY EXTENSION CABLE TO CONNECT IT.
- THE APPLIANCE CANNOT BE USED ABOVE A DISHWASHER OR A TUMBLEDRYER:
  - STEAM MAY DAMAGE THE ELECTRONIC APPLIANCES.

- THE APPLIANCE IS NOT INTENDED TO BE OPERATED BY MEANS OF EXTERNAL TIMER OR SEPARATE REMOTE CONTROL SYSTEM.
- CAUTION: THE COOKING PROCESS HAS TO BE SUPERVISED.
   A SHORT TERM COOKING PROCESS HAS TO BE SUPERVISED CONTINUOUSLY.

### **USING THE APPLIANCE**

- · SWITCH THE HEATING ZONES OFF AFTER USING.
- KEEP AN EYE ON THE COOKING USING GREASE OR OILS: THAT MAY QUICKLY IGNITE.
- BE CAREFUL NOT TO BURN YOURSELF WHILE OR AFTER USING THE APPLIANCE.
- MAKE SURE NO CABLE OF ANY FIXED OR MOVING APPLIANCE CONTACTS WITH THE GLASS OR THE HOT SAUCEPAN.
- MAGNETICALLY OBJECTS (CREDIT CARDS, FLOPPY DISKS, CALCULATORS) SHOULD NOT BE PLACED NEAR TO THE ENGAGED APPLIANCE.
- METALLIC OBJECTS SUCH AS KNIVES, FORKS, SPOONS AND LIDS SHOULD NOT BE PLACED ON THE HOB SURFACE SINCE THEY CAN GET HOT.
- IN GENERAL DO NOT PLACE ANY METALLIC OBJECT EXCEPT HEATING CONTAINERS ON THE GLASS SURFACE. IN CASE OF UNTIMELY ENGAGING OR RESIDUAL HEAT, THIS ONE MAY HEAT, MELT OR EVEN BURN.
- NEVER COVER THE APPLIANCE WITH A CLOTH OR A PROTECTION SHEET. THIS IS SUPPOSED TO BECOME VERY HOT AND CATCH FIRE.

- 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.

### PRECAUTIONS NOT TO DAMAGE THE APPLIANCE

- RAW PAN BOTTOMS OR DAMAGED SAUCEPANS (NOT ENAMELLED CAST IRON POTS,) MAY DAMAGE THE CERAMIC GLASS.
- SAND OR OTHER ABRASIVE MATERIALS MAY DAMAGE CERAMIC GLASS.
- AVOID DROPPING OBJECTS, EVEN LITTLE ONES, ON THE VITROCERAMIC.
- · DO NOT HIT THE EDGES OF THE GLASS WITH SAUCEPANS.
- MAKE SURE THAT THE VENTILATION OF THE APPLIANCE WORKS ACCORDING TO THE MANUFACTURER'S INSTRUCTIONS.
- DO NOT PUT OR LEAVE EMPTY SAUCEPANS ON THE VITROCERAMIC HOBS.
- SUGAR, SYNTHETIC MATERIALS OR ALUMINIUM SHEETS MUST NOT CONTACT WITH THE HEATING ZONES. THESE MAY CAUSE BREAKS OR OTHER ALTERATIONS OF THE VITROCERAMIC GLASS BY COOLING: SWITCH ON THE APPLIANCE AND TAKE THEM IMMEDIATELY OUT OF THE HOT HEATING ZONE (BE CAREFUL: DO NOT BURN YOURSELF).

- WARNING: DANGER OF FIRE: DO NOT STORE ITEMS ON THE COOKING SURFACE.
- NEVER PLACE ANY HOT CONTAINER OVER THE CONTROL PANEL.
- IF A DRAWER IS SITUATED UNDER THE EMBEDDED APPLIANCE, MAKE SURE THE SPACE BETWEEN THE CONTENT OF THE DRAWER AND THE INFERIOR PART OF THE APPLIANCE IS LARGE ENOUGH (2 CM). THIS IS ESSENTIAL TO GUARANTYA CORRECT VENTIL ATION.
- NEVER PUT ANY INFLAMMABLE OBJECT (EX. SPRAYS) INTO THE DRAWER SITUATED UNDER THE VITROCERAMIC HOB. THE EVENTUAL CUTLERY DRAWERS MUST BE RESISTANT TO HEAT.

### PRECAUTIONS IN CASE OF APPLIANCE FAILURE

- IF A DEFECT IS NOTICED, SWITCH OFF THE APPLIANCE AND TURN OFF THE ELECTRICAL SUPPLYING.
- IF THE CERAMIC GLASS IS CRACKED OR FISSURED, YOU MUST UNPLUG THE APPLIANCE AND CONTACT THE AFTER SALES SERVICE.
- REPAIRING HAS TO BE DONE BY SPECIALISTS. DO NOT OPEN THE APPLIANCE BY YOURSELF.
- WARNING: IF THE SURFACE IS CRACKED, SWITCH OFF THE APPLIANCE TO AVOID THE POSSIBILITY OF ELECTRIC SHOCK. OTHER PROTECTIONS

### OTHER PROTECTIONS

- NOTE SURE THAT THE CONTAINER PAN IS ALWAYS CENTRED ON THE COOKING ZONE. THE BOTTOM OF THE PAN MUST HAVE TO COVER AS MUCH AS POSSIBLE THE COOKING ZONE.
- FOR THE USERS OF PACEMAKER, THE MAGNETIC FIELD COULD INFLUENCE ITS OPERATING. WE RECOMMEND GETTING INFORMATION TO THE RETAILER OR OF THE DOCTOR.
- DO NOT TO USE ALUMINIUM OR SYNTHETIC MATERIAL CONTAINERS: THEY COULD MELT ON STILL HOT COOKING ZONES.
- NEVER TRY TO EXTINGUISH A FIRE WITH WATER, BUT SWITCH OFF THE APPLIANCE AND THEN COVER FLAME E.G. WITH A LID OR A FIRE BLANKET.

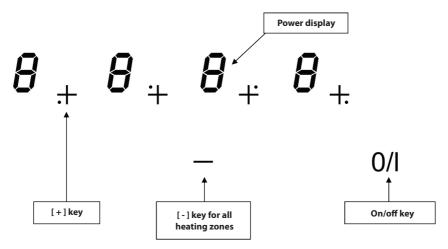
## **PART 2: DESCRIPTION OF THE APPLIANCE**

### **Technical characteristics**

Туре	PHS69C
Total power	6000 W
Energy consumption for the hob EChob*	180.7 Wh/kg
Front left heating zone	Ø 190 mm
Nominal power	1800 W
Standardised cookware category*	C
Energy consumption EC **	183.9 Wh/kg
Rear left heating zone	Ø 155 mm
Nominal power	1200 W
Standardised cookware category*	A
Energy consumption EC	173.8 Wh/kg
Rear right heating zone	Ø 190 mm
Nominal power	1800 W
Standardised cookware category*	В
Energy consumption EC <sub>cw</sub> *	191.3 Wh/kg
Front right heating zone	Ø 155 mm
Nominal power	1200 W
Standardised cookware category*	A
Energy consumption EC **	173.8 Wh/kg

<sup>\*</sup> Calculated according to the method of measuring performance (EN 60350-2).

### **Control panel**



### **PART 3: USE OF THE APPLIANCE**

### Sensitive touch

Your ceramic hob is equipped with electronic controls with sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number in the display and/or a "beep" sound.

Touch only one key on the same time.

### Display

Display	<u>Designation</u> <u>Function</u>		
0	Zero	The heating zone is activated.	
19	Power level Selection of the cooking le		
A	Heat accelerator No pan or inadequate pan		
E	Error message	Electronic failure.	
Н	Residual heat	The heating zone is hot.	
L	Locking	Control panel locking.	

### **PART 4: STARTING-UP AND APPLIANCE MANAGEMENT**

### Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergent which risks causing blue-tinted colour on the glass surface.

### Starting-up

· Start-up/ switch off the hob:

Action	Control panel	Display
To start	Press key [ 0/l ]	[0]
To stop	Press key [ 0/l ]	Nothing or [ H ]

#### Start-up/ switch off a heating zone:

Action	Control panel	Display
Increase power	Press key [ + ]	[1]to[9]
Decrease power	Press key [ - ]	[9]to[1]
Stop	Press key [ - ] or	[0]or[H]
	Press simultaneously [ + ] and [ - ]	

If no action is made within 20 second the electronics returns in waiting position.

### **Residual heat indication**

After the switch-off of the hob, the heating zone is still hot and indicates [H] on the display.

The symbol [H] disappears when the heating zone may be touched safely.

When the residual heat indicator light is on, don't touch the heating zone and don't put any heat sensitive object on them. **There are risks of burn and fire.** 

### **Automatic cooking**

All the cooking zones are equipped with an automatic "go and stop" cooking device. The cooking zone starts at full power during a certain time, then reduces automatically its power on the preselected level.

#### · Start-up:

Action	Control panel	Display
Zone selection	Press selection key	[0]
Full power setting	Press key [ + ]	[1]to[9]
Automatic cooking	Repress key [ + ]	[9] is blinking with [A]
Power level selection (for example « 7 »)	Press key [ - ]	[9] wents to [8][7] [7] is blinking with [A]

#### Switching off the automatic cooking:

Action	Control panel	Display
Zone selection	Press selection key	[7] is blinking with [A]
(for example « 7 »)		
Power level selection	Press key [ - ] or [ + ]	Level selected

### **Control panel locking**

To avoid modifying a setting of cooking zones, in particular with within the framework of cleaning the control panel can be locked (with exception to the On/Off key [ 0/l ]).

### Locking:

Action	Control panel	Display
Start	Press key [ 0/I ]	[0] or [H] on 4 displays
Hob locking	Press simultaneously [ - ] and [ + ] at front left	No modification
	Press key [+]	[L] on 4 displays

### · Unlocking:

Action	Control panel	Display
Start	Press key [ 0/l ]	[L] on 4 displays
In the 5 seconds after start:		
Unlocking the hob	Press simultaneously [ - ] and [ + ] at left	[0] or [H]
	Press key [ - ]	No light on the displays

### **PART 5: COOKING ADVICES**

### **Examples of cooking power setting**

(the values below are indicative)

1 to 2	Melting, Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering, Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking, Simmering	Meat, lever, eggs, sausages
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roosting, boiling water	Steaks, omelettes, fried dishes, water

### PART 6: WHAT TO DO IN CASE OF A PROBLEM

#### The hob or the cooking zone doesn't start-up:

- · The hob is badly connected to the electrical system.
- · The protection fuse has blown.
- · The locking function is activated
- · The sensitive keys are covered by grease or water.
- · An object is covering the control panel.

### The symbol [E] displays:

- · The electronic system is defective.
- · Disconnect and replug the hob.
- · Call the After-sales Service.

#### One or all cooking zones cut-off:

- The safety system has engaged
- · You forgot to cut-off the cooking zone for a long time.
- · One or more sensitive keys are covered.
- · The pan is empty and has overheated.

#### The control panel displays [ Er03 ]:

 An object or liquid covers the control keys. The symbol disappears as soon as the key is released or cleaned.

#### The control panel displays [ ER21 ]:

· The hob is overheated, let it cool and then turn it on again.

### The control panel displays [ U400 ], [ Er25 ]or [ U4 ]:

· The hob is not connected to the network. Check the connection and reconnect the hob.

If one of the symbols above persists, call the SAV.

### **PART 7: MAINTENANCE AND CLEANING**

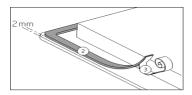
- · Do not clean the hob if the glass is hot: risk of burn.
- Remove light marks with a damp cloth with washing up liquid diluted in a little water. Then rinse with cold water and dry the surface thoroughly.
- Highly corrosive or abrasive detergents and cleaning equipment are likely to cause scratches and must be avoided.
- Ensure that the bottom of pans is dry and clean. Ensure that there are no grains of dust on your ceramic hob or on the bottom of the pan. Sliding rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately. You will thus prevent the surface being damaged.

### **PART 8: INSTALLATION INSTRUCTIONS**

The installation comes under the exclusive responsibility of specialists. The installer is held to respect the legislation and the standards enforce in his home country.

#### How to stick the gasket:

The gasket supplied with the hob avoids all infiltration of liquids in the cabinet. His installation has to be done carefully, in conformity of the following drawing.



Stick the gasket (2) two millimeters from the external edge of the glass, after removing the protection sheet (3).

#### Fitting - installing:

· The cut out sizes are:

Reference	Cut-size
PHS69C	560 x 490 mm

- · Ensure that there is a distance of 50 mm between the hob and the wall or sides.
- The hobs are classified as "Y" class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. On the other side, however, no unit or divider must stand higher than the hob.
- The piece of furniture or the support in which the hob is to be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- · The mural rods of edge must be heat-resisting.
- Not to install the hob to the top of a not ventilated oven or a dishwasher.
- To guarantee under the bottom of the hob casing a space of 20 mm to ensure a good air circulation of the electronic device.
- If a drawer is placed under the work, avoid to put into this drawer flammable objects (for example: sprays) or not heat-resistant objects.
- Materials which are often used to make worktops expand on contact with water. To protect the cut out
  edge, apply a coat of varnish or special sealant. Particular care must be given to applying the adhesive
  joint supplied with the hob to prevent any leakage into the supporting furniture.
  - This gasket guaranties a correct seal when used in conjunction with smooth work top surfaces.
- The safety gap between the hob and the cooker hood placed above must respect the indications of the hood manufacturer. In case of absence of instructions respect a distance minimum of 760 mm.
- The connection cord should be subjected, after building, with no mechanical constraint, such for example of the fact of the drawer.
- WARNING: 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.

### **PART 9: ELECTRICAL CONNECTION**

- It is mandatory to use a power point with a ground terminal, connected in accordance with current safety regulations.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly
  qualified persons in order to avoid a hazard.
- The installation of this appliance and the connection to the electrical system should be entrusted only to a qualified electrician.
- · Protection against the parts under tension must be ensured after installation
- · The data of connection necessary are on the stickers place on the hob casing near the connection box.
- The connection to the mains must be made using an earthed plug or via an omnipolar circuit breaking device with a contact opening of at least 3 mm.
- The electrical circuit must be separated from the network by adapted devices, for example: circuit breakers, fuses or contactors.

#### Caution!

This appliance has only to be connected to a network 230 V~ 50/60 Hz.

Connect always the earth wire.

Respect the connection diagram.

The connection box is located underneath at the back of the hob casing. To open the cover use a medium screwdriver. Place it in the slits and open the cover.

Mains	Connection	Cable diameter	Cable	Protection calibre
230V~ 50/60Hz	1 Phase + N	3 x 2,5 mm <sup>2</sup>	H 05 VV - F H 05 RR - F	25 A *
400V~ 50/60Hz	2 Phases + N	4 x 1.5 mm <sup>2</sup>	H 05 VV - F H 05 RR - F	16 A *

<sup>\*</sup> Calculated with the simultaneous factor following the standard EN 60 335-2-6.

#### Connection of the hob

#### Setting up the configurations:

For the various kinds of connection, use the brass bridges which are in the box next the terminal

#### Monophase 230V~1P+N

Put a bridge between terminal 1 and 2.

Attach the earth to the terminal "earth", the neutral N to terminal 4, the Phase L to one of the terminals 1 or 2.

#### Biphase 400V~2P+N

Attach the earth to the terminal "earth", the neutral N to terminal 4, the Phase L1 to the terminals 1 and the Phase L2 to the terminal 2.

Caution! Ensure that you correctly attach the wires and the bridges and tighten the screws properly. We cannot be held responsible for any accident resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty earth connection

### INSTRUCTIONS AND INFORMATION REGARDING THE DISPOSAL OF USED **PACKAGING MATERIALS**

Dispose of packaging material at a public waste disposal site.

### DISPOSAL OF USED ELECTRICAL AND ELECTRONIC APPLIANCES



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this product at your applicable collection point for the recycling of electrical & electronic equipment waste. Alternatively in some states of the European Union or other European states you may return your products to your local retailer when buying an equivalent new product. The correct disposal of this product will help save valuable natural resources and help in preventing the potential negative impact on the environment and human health, which could be caused as a result of improper liquidation of waste. Please ask your local authorities or the nearest waste collection centre for further details. The improper disposal of this type of waste may fall subject to national regulations for fi nes.

#### For business entities in the European Union

If you wish to dispose of an electrical or electronic device, request the necessary information from your seller or supplier.

#### Disposal in other countries outside the European Union

If you wish to dispose of this product, request the necessary information about the correct disposal method from local government departments or from your seller.



This product meets all the basic EU regulation requirements that relate to it.

Changes to the text, design and technical specifications may occur without prior notice and we reserve the right to make these changes.

Manufacturer/Importer: Fast ČR, a.s. Praha 10, Černokostelecká 2111 CZ-10000; CZECH REPUBLIC



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