

## Instruction manual for dual fuel hob

Model code: C895IBK C895IWH





**Dear customer,**

We thank you and congratulate you on your choice. This new carefully designed product, manufactured with the highest quality materials, has been carefully tested to satisfy all your cooking demands.

We would therefore request you to read and follow these easy instructions which will allow you to obtain excellent results right from the start.

May we wish you all the very best with your modern appliance!

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**THIS APPLIANCE IS PRODUCED FOR DOMESTIC USE ONLY.**

**THE MANUFACTURER SHALL NOT IN ANY WAY BE HELD RESPONSIBLE FOR WHATEVER INJURIES OR DAMAGES ARE CAUSED BY INCORRECT INSTALLATION OR BY UNSUITABLE, WRONG OR ABSURD USE.**

**THIS APPLIANCE IS NOT INTENDED FOR USE BY PERSONS (INCLUDING CHILDREN) WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES, OR LACK OF EXPERIENCE AND KNOWLEDGE, UNLESS THEY HAVE BEEN GIVEN SUPERVISION OR INSTRUCTION CONCERNING USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY.**

**CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE.**

# User instructions

## Installation

All the operations concerned with the installation (electrical and gas connections, adaptation to type of gas, necessary adjustments, etc.) must be carried out by qualified technicians, in terms with the standards in force. For specific instructions, kindly read the part reserved for the installation technician.

**GB** DO NOT FOCUS INTENSE ON THE LEDS AND DISPLAYS.

## Use

### Use Gas burners

The ignition of the gas burner is carried out by putting a small flame to the upper part holes of the burner, pressing and rotating the corresponding knob in an anti-clockwise manner, until the maximum position has coincided with the marker. When the gas burner has been turned on, adjust the flame according to need. The minimum position is found at the end of the anti-clockwise rotation direction.

For models with automatic/ simultaneous (with one hand) ignition, it is sufficient to proceed as described above using the corresponding knob. The electric spark between the ignition plug and the burner provides the ignition of the burner itself. After ignition, immediately release the push-button and adjust the flame according to need. For models with a thermoelectric safety system, the burner is ignited as in the various cases described above, keeping the knob fully pressed on the maximum position for approximately 3/5 seconds. After releasing the knob, make sure the burner is actually lit.

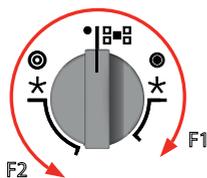
N.B.

- We recommend the use of pots and pans with a diameter matching that of the burner, thus preventing the flame from escaping from the bottom part and surrounding the pot;
- do not leave any empty pots or pans on the fire;
- do not use any tools for grill-cooking on Crystal hobs.

When cooking is finished, it is also a good norm to close the main gas pipe tap and/or cylinder.

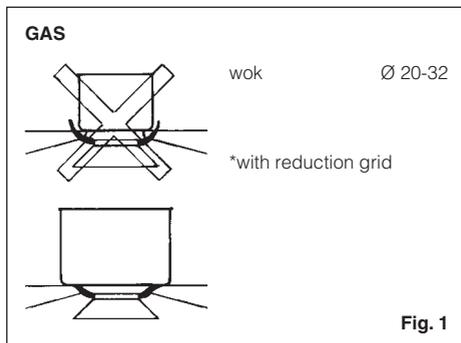
### DWK models

Models DWK have a Dual Wok burner. The centre flame (F1) can be lit by pressing the knob and turning it clockwise or the entire burner (F2) can be lit as shown in the figure below.



## Important

On models with thermoelectric protection do not keep the ignite button pushed for more than 15 seconds. If the burner has not ignited after 15 seconds, open the door of the room and wait at least one minute before making a further attempt.



## Maintenance Gas/Electrical

Prior to any operation, disconnect the appliance from the electrical system. For long-life to the equipment, a general cleaning operation must take place periodically, bearing in mind the following:

- the glass, steel and/or enamelled parts must be cleaned with suitable non-abrasive or corrosive products (found on the market). Avoid chlorine-base products (bleach, etc.);
- avoid leaving acid or alkaline substances on the working area (vinegar, salt, lemonjuice, etc.);
- the wall baffle and the small covers (mobile parts of the burner) must be washed frequently with boiling water and detergent, taking care to remove every possible encrustation. Dry carefully and check that none of the burner holes are fully or partially clogged;
- the electrical parts are cleaned with a damp cloth and are lightly greased with lubricating oil when still warm;
- the stainless steel grids of the working area, after having been heated, take on a bluish tint which does not deteriorate the quality. To bring colour back to its original state, use as lightly abrasive product.

N.B. - Cleaning of the taps must be carried out by qualified personnel, who must be consulted in case of any functioning anomaly. Check periodically the state of conservation of the flexible gas feed pipe. In case of leakage, call immediately the qualified technicians for its replacement.

DO NOT USE STEAM CLEANERS

## Induction

Heating by induction is the most efficient form of cooking available.

The heat is generated by an electromagnetic field, directly on the bottom of the pan or pot used.

The surface which is free from contact remains virtually cold. When the cooking time is up and the container is removed, there is no residual heat. It is efficient because there is no waste of energy due to dispersion, as happens with gas burners, it is 30 to 50% faster than vitroceramic hobs and allows energy savings of up to 25%.

If liquid overflows from the container, it does not stick to the surface of the hob, because this is just slightly warm.



## Operating principle

This is based on the electromagnetic properties of most cooking containers.

The electronic circuit governs the operation of the coil (inductor), creating a magnetic field.

The heat is transmitted by the container to the food.

The cooking process takes place as follows:

- minimum dispersion (high performance);
- the removal of the pan (simply lifting it) automatically stops the system;
- the electronic system allows maximum flexibility and precision of regulation.

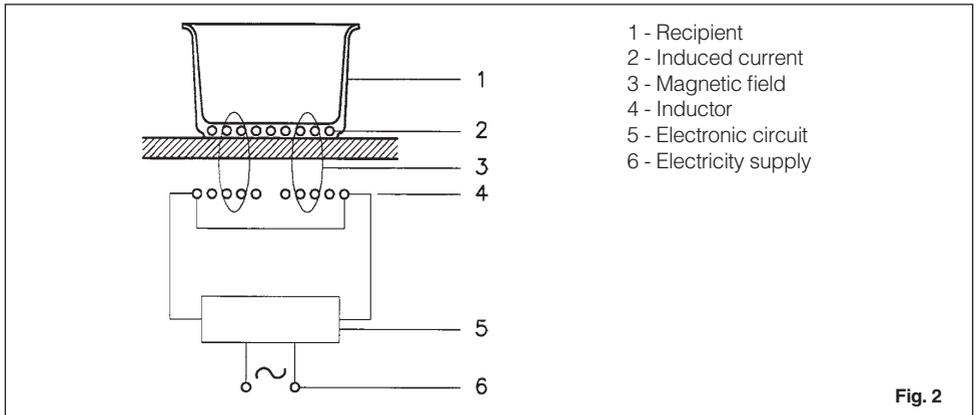


Fig. 2

## Use

First of all, position the pan in the chosen cooking area. The absence of the pan display  means the system cannot start.

## Pan detection

A certainty which distinguishes the knowledgeable use of technology in favour of the consumer.

GB

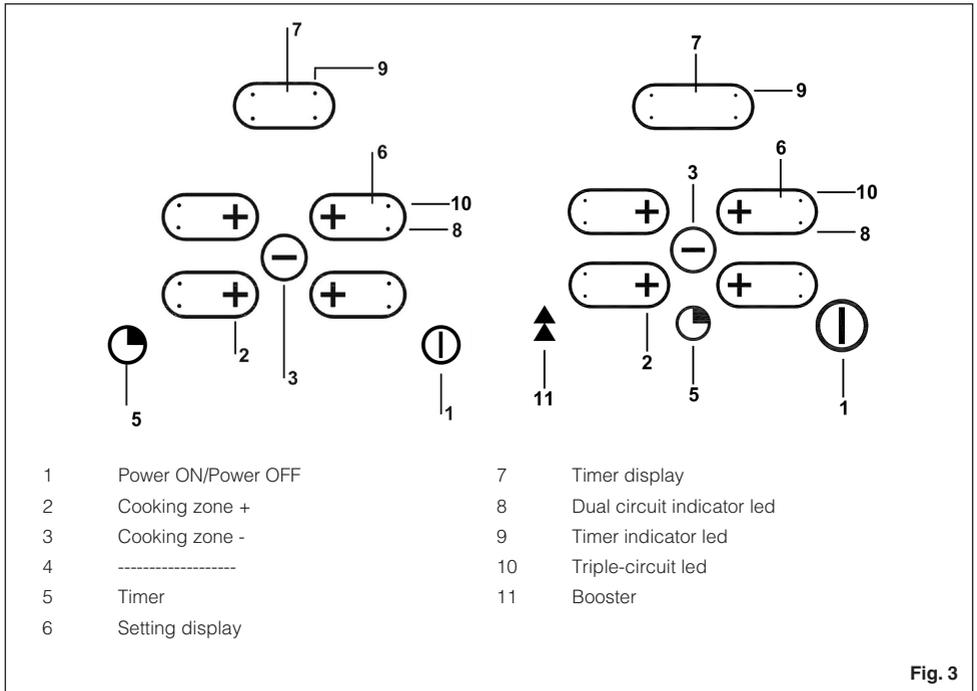


Fig. 3

## Functions

### Switching the Touch control ON/OFF

After mains voltage is applied the control initialises for approx. 2.5-5 seconds before it is ready for operation. After a reset all displays and LEDs glow for approx. 1 second. When this time is over all displays and LEDs extinguish and the control is in the stand-by mode.

By operating the ON/OFF key the control can be turned into the ON-mode. The cooking zone displays show a static "0".

If a cooking zone is in the "hot" status, the display shows alternating "H" and "0". The bottom right dot is blinking in 1 second intervals on all cooking zone displays to indicate that no cooking zone is selected at the moment.

After switching-ON the electronic control remains activated for 20 seconds. If no cooking zone or timer selection follows within this period of time, the electronic control automatically switches back into the stand-by-mode.

The control can only be switched-ON if it identifies the ON/OFF key alone being operated. Should it recognize key activation other than that, the control remains in the stand-by-mode.

If the child safety feature is active when switching on, all cooking zones show "L". (LOCKED). (also refer to 1.11). If the cooking zones are in a "hot" status, the displays shows "L" and "H" in alternation.

Then the Touch Control is ON it can be switched-OFF at any time by operating the ON/OFF key. This is also valid if the control has been locked (activated child safety feature).

The ON/OFF key has always priority in the switch-OFF function.

### Automatic switch-OFF

When the control is ON it automatically switches-OFF after 20 seconds if no cooking zone or select key has been operated within this period of time. In case of a cooking zone selection, the automatic switch-OFF time is composed of 10 seconds deselection time for a cooking zone at setting "0" and 10 seconds switch-OFF time.

### Switching a cooking zone ON and OFF

If the control is ON the respective cooking zone can be selected by operating a cooking-zone-select-key (=PLUS-key of the respective cooking zone).

There is a static dot indication in the respective display. If the cooking zone is hot "0" is displayed instead of "H". On all other cooking zone displays the blinking dot extinguishes. Then a setting will be chosen by a renewed operation of the cooking-zone-select-key or the MINUS-key and the cooking zone begins to heat up. In order to use the cooking-zone-select-key as a PLUS-key the control has to recognize that after the selection the cooking zone has been released for 0,3 seconds.

After selection of a cooking zone the setting can be increased by continuously pressing the PLUS-key, starting at step "1" it is increased by 1 step every 0,4 seconds. When setting "9" is reached the setting will not be changed further (end stop).

If the selected cooking zone will be switched ON by means of the MINUS key, the cooking zone starts at the maximum setting "9" ("reverse switching-ON"). When the key is continuously operated, it decreases by 1 step every 0,4 seconds. When setting "0" is reached, there will be no further setting changed (end stop). Only a renewed operation of the MINUS (or PLUS) key changes the setting.

### Switching OFF an individual cooking zone

To switch off an individual cooking zone, the respective cooking zone has to be selected with the cooking-zone-select-key (=PLUS). The selection is indicated with the static dot in the respective cooking zone display. If the control recognizes that the PLUS- (cooking-zone-select-key is the PLUS-key) and the MINUS- key have been activated simultaneously the setting of the selected cooking zone will be put back to "0".

Alternatively, the MINUS-key can be used to count down the setting to "0".

If all cooking zones are at "0", all decimal points in the cooking zone displays are blinking. If a cooking zone is "hot", alternating "H" and "0".

When the sucapan is removed, the zone switched to the wait mode for 10 minutes. The letter H and the simbol  alternate on the display the cooking zone then switches off and the letter H appears on the display.

### Switching-OFF all cooking zones:

Immediate switching-OFF of all cooking zones can be achieved anytime by means of the ON/OFF key. In the stand-by-mode an "H" appears on all cooking zone which are "hot". All other cooking zone displays are not illuminated.

### Power level

Cooking zone power can be adjusted to 9 levels, indicated by the symbols "1" to "9" on the 7-segment LED displays: The letter "P" on the display means that the cooking zone is working at maximum power. The letter "A" stands for automatic heating.

### Pan sensor function

This activates automatically if a pan is not placed on the cooking zone within 2.5 seconds from when it was switched on.

The simbol  appears on the display.

### Booster function (Rear 2 zones only)

Select the cooking zone and the press the Booster button to enter this operating mode.

The letter "P" appears on the display the power of the zone increases from rated power to a higher power for 10 minutes:

Ø160 - from 1400 to 1850W

Ø200 - from 2300 to 3000W

This function may terminate ahead of time if:

- The (-) button for the "P" zone is touched
- If the temperature of the zone or system is too high
- If the pan is removed for more than 10 minutes

### Residual heat indicator

It is meant to indicate to the user that the glass ceramic has a dangerous touch temperature in the circumference of a cooking zone. The temperature will be determined following a mathematical model and the remaining residual heat will be indicated by means of "H" on the corresponding 7-segment display.

Heating-up and cooling down will be calculated dependent on:

- the selected setting ("0" to "9");
- the ON/OFF time of the relays.

After the switching-OFF the cooking zone the respective display shows "H" until the assigned cooking zone temperature is mathematically in a uncritical level ( $\leq 60^{\circ}\text{C}$ ).

### Protection against unintended switching-ON

- If the electronic control realizes a continuous operation of key for approx. 10 seconds, it switches OFF automatically. The control sends out an audible failure signal for 10 second, so that the user can remove the object which has been mistakenly placed onto the operation surface.

The displays show the failure code "ER03". If the failure carries on for more than 10 seconds, only the code "ER03" will be displayed as long as the failure will be recognized by the electronic control. If cooking zone is in the "hot" status, "H" will appaer on the display in alternation with the failure notice.

- If no cooking zone will be activated within 20 seconds after switching-ON by means of the Power-key, the control switches back from the ON-condition into the stand-by-mode.
- When the control is switched-ON the ON/OFF -key has priority over all other control can be switched-OFF anytime, even in case of multiple or continuous operation of keys.
- In the stand-by mode a continuous operation will not be signaled. However, before the electronic control can be switched-ON again, it has to recognize that all keys are not operated.

## Key lock (child safety feature)

Child safety feature:

### Key lock:

After switching-ON the control the child safety feature can be activated. To achieve this is necessary to simultaneously operate the front right cooking-zone-select-key and the MINUS-key and then press the front right cooking-zone-select-key again. There will be an "L", meaning LOCKED (child safety feature against unintended switching-ON). If a cooking zone is in the "hot" condition, "L" and "H" will be displayed in alternation.

This course of operation has to take place within a period of 10 seconds, no other key than described above may be operated. Otherwise the input will be interrupted because of incompleteness, the cooktop will not be locked.

The electronic control remains in a locked condition until it gets unlocked, even if the control has been switched-OFF and -ON in the meantime. Also a reset of the control (after a voltage drop) does not cancel the key lock.

### Unlocking for cooking purposes:

To unlock and operate the control it is required to operate the front right cooking-zone-select-key and the MINUS-key simultaneously. "L" (LOCKED) in the display extinguishes and all cooking zones show "0" with a blinking dot. Should a cooking zone be "hot", "H" is displayed instead of the static "0". After switching-OFF the control, the child safety feature is active again.

### Cancelling the key lock:

After switching-ON the control the child safety feature can be deactivated. Here it is necessary to simultaneously operate the front right cooking-zone-select-key and the MINUS-key and then operate the MINUS-key alone. If all steps have been carried out in the right order within 10 seconds the key lock gets cancelled and the control is OFF. Otherwise the input will be considered incomplete, the control remains locked and switched-OFF after 20 seconds.

After a renewed switching-ON by means of the ON/OFF key all displays show "0", the display dots are blinking and the control is ready for cooking. If a cooking zone is "hot", "H" will be displayed instead of the static "0".

### Audible signal (buzzer)

While the control is in operation the following activities will be signaled by means of a buzzer:

- normal key activation with a short sound signal;
- continuous operation of keys over a longer period of time (10 second) with a longer, intermitted sound signal.

### Timer function (optional)

The time function is realized in two versions:

- Stand-alone timer 1.99 min: sound signal when the time is over (= minute minder). This function is only available when the cooktop is not in operation, i.e. when there is no cooking.

- Cooking zone timer 1.99 min: sound signal when the time is over, four cooking zone can be programmed independently

### **Timer as minute minder (stand-alone)**

- If the control is ON the stand-alone-timer can be operated by activating the timer key all cooking zone are on position "0".  
The timer display shows "00" without any activation. Within 10 sec. the timer in cut-off.
- Adjustment range (0-99 min), it can be set in 1-minute step.
- Continuous activation of the TIMER or minus-key results in a dynamic increase of the adjustment speed up to maximum value without sound signal.
- When the TIMER or minus key is released in the meantime, the adjustment speed starts again from a (low) initial value.
- Adjustment can be made with a continuously activated TIMER or minus-key or by tip-operation (with sound signal).  
After the timer is set the time runs down according to the adjustment.
- When the time is over there is a sound signal and the timer display blinks with "00".

The sound signal will be stopped.

- Automatically after 2 minutes.
- By operating any key.

Then the blinking of the timer display stops and the display extinguishes.

- The timer can be changed or switched-OFF anytime by operating the timer or minus key (with sound signal). The timer will be switched off by counting down to "0" with the minus-key or by operating the timer and minus-key together, which sets the timer directly to "0".
- The timer can be also switched off by pressing the power key twice.

### **Time programming on cooking zones**

When the control is switched-ON an independent timer can be programmed for every cooking zone.

- By selecting a cook zone with the cooking-zone-select-key, then selecting the setting and finally activating the timer-select-key, the time can be programmed as a switch-off function for a cooking zone.

Around the timer four LEDs are arranged. These indicate for which cooking zone the timer has been activated.

- As soon as the timer has been selected, the assigned timer-LED blinks and the dot in the timer display glows. If a cooking-zone-select-key will be operated, the dot in the timer displays extinguishes and the LED does not blink any longer.
- When switching-over from one cooking zone to another, the timer displays always shows the present timer value of the respective cooking zone.

However, the programmed timer of other cooking zones remains active.

- The further setting behaviour corresponds to the STAND-ALONE-TIMER. For increasing the adjusted time, the PLUS-key of the respective cooking zone has to be used.
- When the timer has run down, there is a sound signal and the timer display shows "00" statically, the assigned cooking zone timer LED blinks. The programmed cooking zone will be cut off and "H" will be displayed if the cooking zone is hot, otherwise a stroke will show in the cooking zone display.  
The sound signal and the blinking of the timer LED will be stopped.

- Automatically after 2 minutes.
- By operating any key.

The timer display extinguishes.

- The basic behaviour follows the description of the "minute minder" (stand-alone-timer).

### Automatic heating (or “heat-up” function)

This function facilitates cooking. You don't have to be there permanently during cooking. The hob heats up automatically to full power and then returns to the selected level after a certain time (see table 1).

**Tab. 1**

Power level	Heat-up function (Time in minutes)
1	1
2	3
3	4.8
4	6.5
5	8.5
6	2.5
7	3.5
8	4.5
9	---

### Activating automatic heating

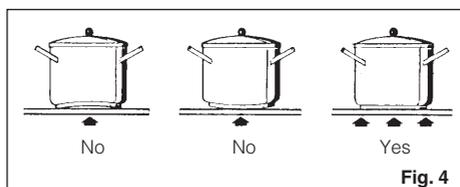
1. Press the selection button (2) for the desired cooking area.
2. Select power level 9 with the Minus button, then use the Plus button to select level “A” “9”. Afterwards set the desired level for continuation of cooking with the Minus button, e.g. level 6. The display will show alternatively “A” and “6” during the “automatic heating” function.

**Example:** Select power level 9 and activate the automatic heating function with the Plus button (display 9). Then set level 6 for continuation of cooking with the Minus button.

With these settings the hob will be heated for 2.5 min. at level 9, the display will alternate “A” and “6” and will then return to continuation cooking level 6.

## Pans (Fig. 4)

- If a magnet is attracted by the bottom of a container, the container is suitable for induction cooking;
- prefer pans declared as suitable for induction cooking;
- flat, thick-bottomed pans;
- a 20 cm diameter saucepan can benefit from maximum power;
- a small saucepan reduces the power but will not cause energy dispersion. The use of containers with a diameter of less than 10 cm is not recommended;
- stainless steel containers with multilayer bottom or ferrite stainless steel if the bottom indicates: for induction;
- cast iron containers, better with an enamelled bottom to avoid scratching the ceramic glass hob;
- containers made of glass, ceramic, terracotta, aluminium, copper or non-magnetic stainless steel (austenitic) are not recommended and are unsuitable.



## Maintenance (Fig. 5)

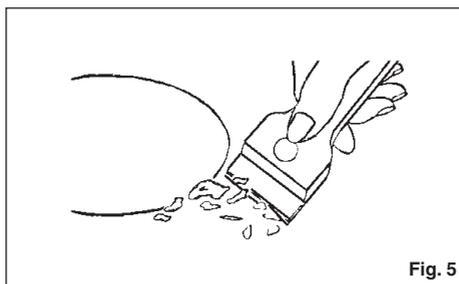
Traces of foil, food residues, splashes of fat, sugar or very sugary foods must be removed immediately from the hob using a scraper to avoid damaging the hob surface.

Then clean with SIDOL or STANFIX and kitchen paper, rinse with water and dry with a clean cloth.

Never use abrasive sponges or clothes and avoid using aggressive chemical cleansers such as OVEN SPRAYS or STAIN REMOVERS.



DO NOT USE STEAM CLEANERS



# Installation instructions

## Installation

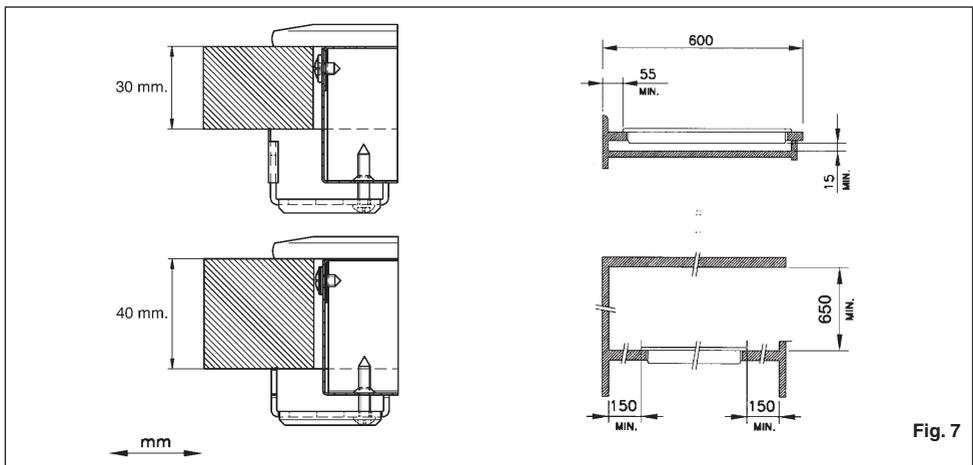
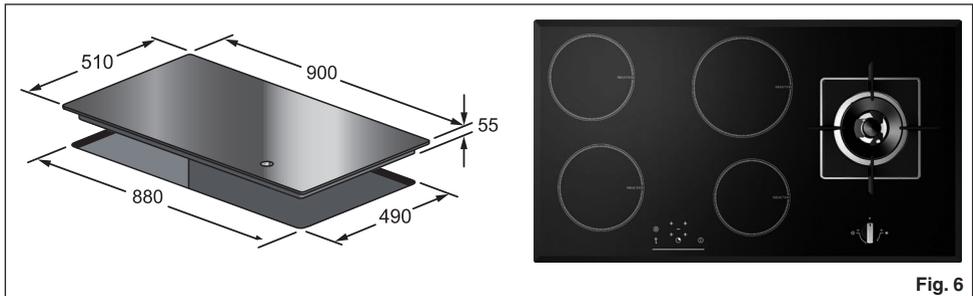
These instructions are aimed at qualified fitters as a guide to installation, adjustment and maintenance in compliance with the laws and standards in force. The operations must always be carried out with the appliance disconnected from the electricity supply.

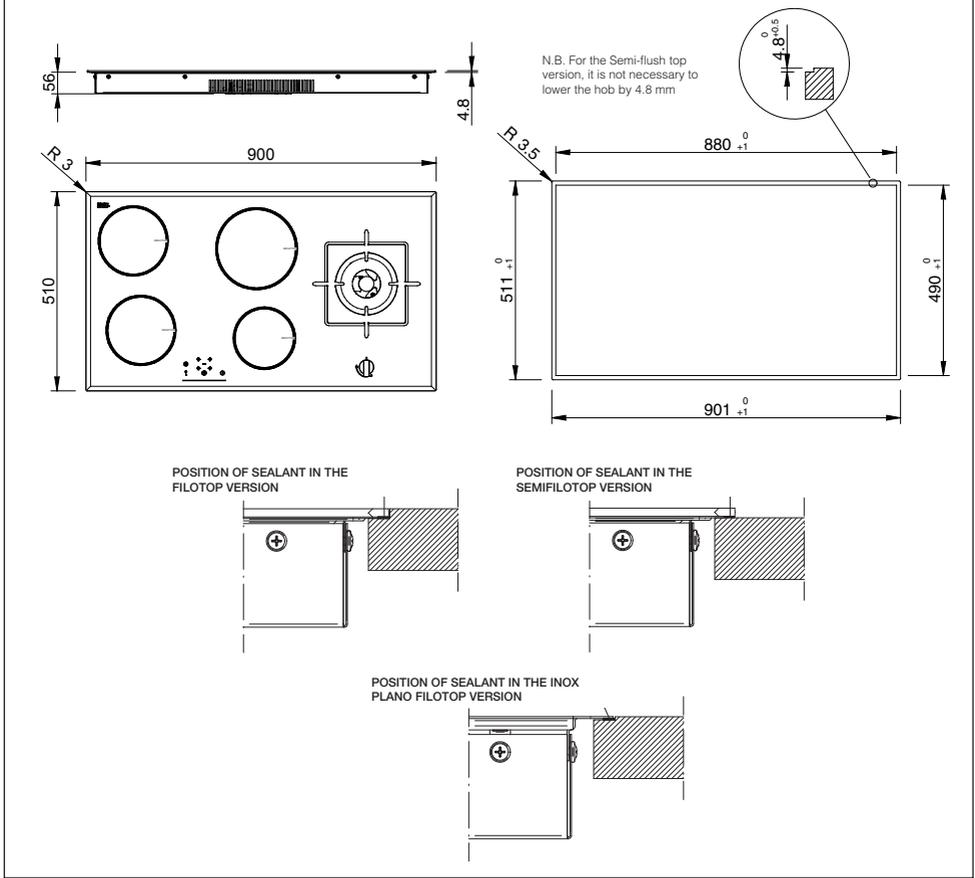
This appliance is not provided with a combustion product discharge. It is recommended that it be installed in sufficiently aerated places, in terms of the laws in force. The quantity of air which is necessary for combustion must not be below 2.0 m<sup>3</sup>/h for each kW of installed power. See table of burner power.

## Positioning (Fig. 6-7)

The appliance is made to be fitted into a counter top, as shown in the figure. Apply the sealant supplied around the whole perimeter of the hob. Installation over an oven is not recommended, but if this is necessary, check that:

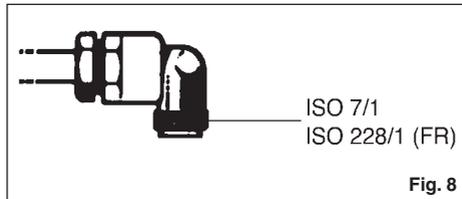
- the oven has an efficient cooling system;
- there is no passage of hot air from the oven to the hob;
- allow air passages as shown in the figure.





### Gas connection (Fig. 8)

Connect the appliance to the gas cylinder or to the installation according to the prescribed standards in force, and ensure beforehand, that the appliance matches the type of gas available. Other wise, see "Adaptation to various types of gas". Further more, check that the feed pressure fall swithin the values described on the table: "User chacteristics".



### Rigid/semi rigid metalconnection

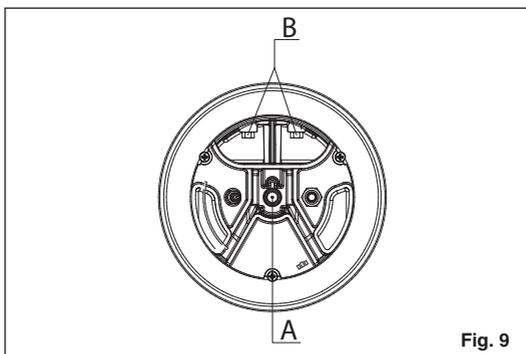
Carry out the connection with fittings and metal pipes (even flexible pipes) so as to obtain counter stress the inner parts of the appliance.

N.B. - when the installation has been carried out, check the perfect sealing of the entire connection system, by using a soapy solution.

### Adaptation to varius types of gas (Fig. 9)

Should the appliance be pre-set for a different type of gas than available, procced as follows:

- replace the injector (Fig. 9) with the corresponding type of gas to be used (see table "User characteristics");
- to adjust to the minimum, use a screwdriver on the screw placed on the tap (Fig. 10) after turning the tap to its minimum position. For GPL (butane/propane) screw tight.



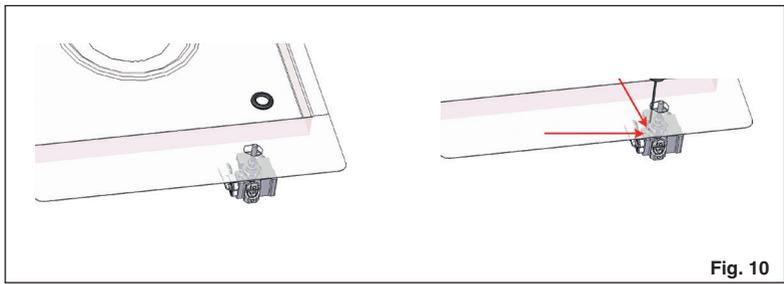


Fig. 10

USER CHARACTERISTICS						
GAS BURNERS						
FEED TYPE PRESSURE mbar NORM.			BURNER	Ø INJECTORS 1/100	THERMAL CAPACITY	CONSUMPTION
Natural gas	G20	20	Wok Dual	A - Ø71 B - Ø95	4000	381
Liquefied gas	G30/G31	28-30/37	Wok Dual	A - Ø46 B - Ø65	4000	291

**Electrical connection**

Before connecting to the electricity supply, ensure that:

- the characteristics of the system are such as to satisfy that indicated on the registration plate applied to the bottom of the hob;
- the system has an effective earth connection compliant with the standards and laws in force. Connection to earth is compulsory by law.

If the appliance has no cable and/or plug, use material suitable for the absorption indicated on the registration plate and for the working temperature. The cable must not reach a temperature higher than 50°C above room temperature in any point.

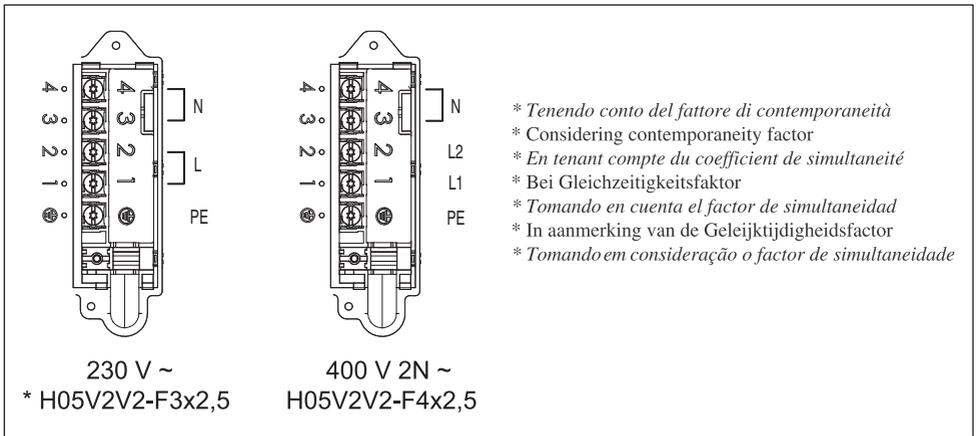
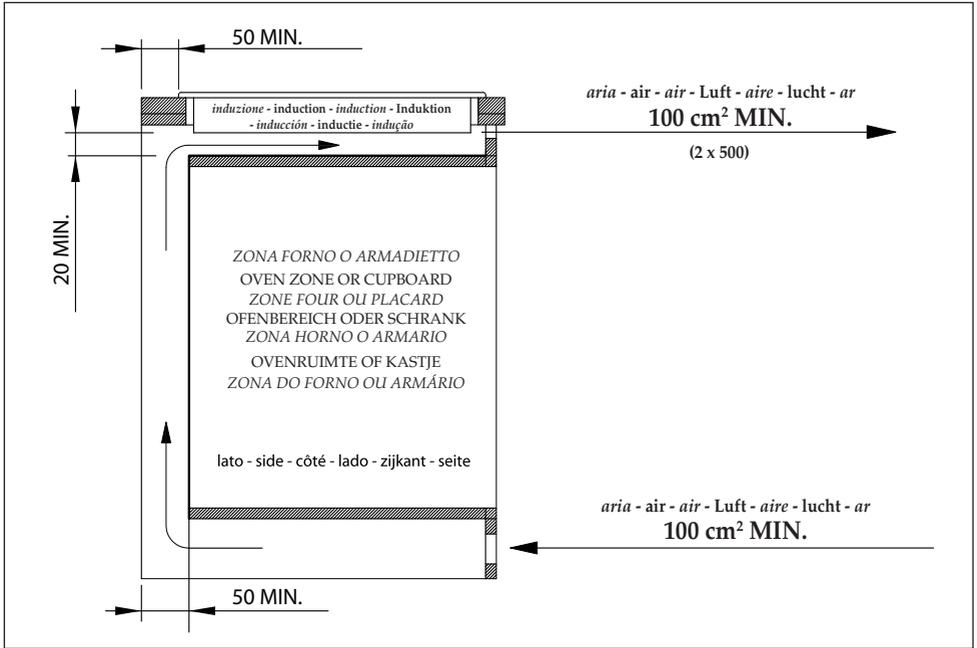
For direct connection to the network it is necessary to fit an omnipolar switch of a suitable size to ensure disconnection of the network with a contact opening distance that allows complete disconnection in the conditions of the over-tension category III, compliant with the installation regulations (the yellow/green earth wire must not be interrupted).

The omnipolar socket or switch must be easy to reach when the appliance is installed.

N.B.:

- The manufacturer declines all responsibility if the usual accident prevention standards and the above instructions are not observed.

If the power cable is damaged, it must be replaced by the manufacturer or by the manufacturer's technical servicing network, or by a similarly qualified operator, to prevent every possible risk.





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