

24" Induction Cooktop Owner's Manual



CTI24310

Blomberg®
seit 1883



RECYCLED &
RECYCLABLE PAPER

CONGRATULATIONS ON THE PURCHASE OF YOUR NEW BLOMBERG INDUCTION COOKTOP

This stainless steel slide-in range has been manufactured in modern facilities with the utmost care and meticulous quality controls. We are so confident in the quality of this product that we back it with a two year parts and labor warranty. Please read this entire owners manual before using your product to ensure you understand all of its features and benefits and know how to operate it properly. This manual should be kept in an easily accessible location and passed on to any future owners.

- Always observe the applicable safety instructions.
- Please read any other documents provided with the product.

Take a moment to complete the following information so it can be easily referenced when contacting Customer Service:

Model

Serial No

(Located on bottom of control panel)

Date of Purchase

Store / Dealer

City

State

Zip Code

If you have questions or comments, please contact your local authorized Blomberg dealer, or call our Toll Free Customer Hotline number.

SERVICE SUPPORT (800) 459-9848
PRODUCT INQUIRIES (888) 352-2356
BLOMBERGAPPLIANCES.COM

To register your product with Blomberg, please go to

**BLOMBERGAPPLIANCES.COM/PRODUCT-
REGISTRATION**

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FURTHER INFORMATION

Browse the Blomberg website for helpful information on using your slide-in range, care and maintenance, troubleshooting and more just visit

<https://www.blombergappliances.com>

PREMIUM TECHNOLOGY

At Blomberg, we believe a truly revolutionary product is one that redefines what is possible in terms of performance. Secondly, it must achieve that performance while using the least amount of natural resources possible. And finally, it needs to be priced within reach of everyone who wants to lead a healthy and sustainable life.

You don't have to be a pro to cook like one. To make sure every healthy recipe meets your standards of tasty perfection, Blomberg's advanced features let you cook with confidence.



Induction Cooking

Induction technology provides fast and precise results by directly heating pots and pans instead of the cooktop surface



Power Boost

Add a boost or double boost of power so you can quickly heat a pan for searing or stir-frying, or boil water fast.



Precise Temperature Control

9 cooking levels put you in control to boil water rapidly or delicately melt chocolate—plus everything in between.

TECHNICAL INFORMATION

General	
Overall Height	2 - 11/32" (59.5 mm without separator) 3 - 23/32" (94.5 mm with separator)
Overall Width	23 - 37/64" (599 mm)
Overall Depth	20 - 53/64" (529 mm)
Installation dimensions (width / depth)	22 - 1/6" (560 mm) / 19 - 5/16" (490 mm)
Total electric power	7,4 kW
Electrical connection	120/240 V~, 60 Hz
Cable type / Cross section / Fuse	3 x 10 AWG / min. 40 A
Cable length	max. 6ft
Burners	
Front left	Induction cooking burner
Size	8,3 " (210 mm)
Power	max: 2300/ booster: 3700 W
Right	Induction cooking burner
Size	10,3 " (260 mm)
Power	max: 2600/ booster: 3700 W
Rear left	Induction cooking burner
Size	5,7 " (145 mm)
Power	max: 1400/ booster: 2200 W

This device corresponds to the following standards: UL 858 Household Electric Ranges directive.

24" INDUCTION COOKTOP OVERVIEW

Rear left
Induction cooking zone

Right
Induction cooking zone



Front left
Induction cooking zone

Control panel

Blomberg

CTI24310

7.4 kW

120/240 V~; 60 Hz

7735687922 23 999999 08

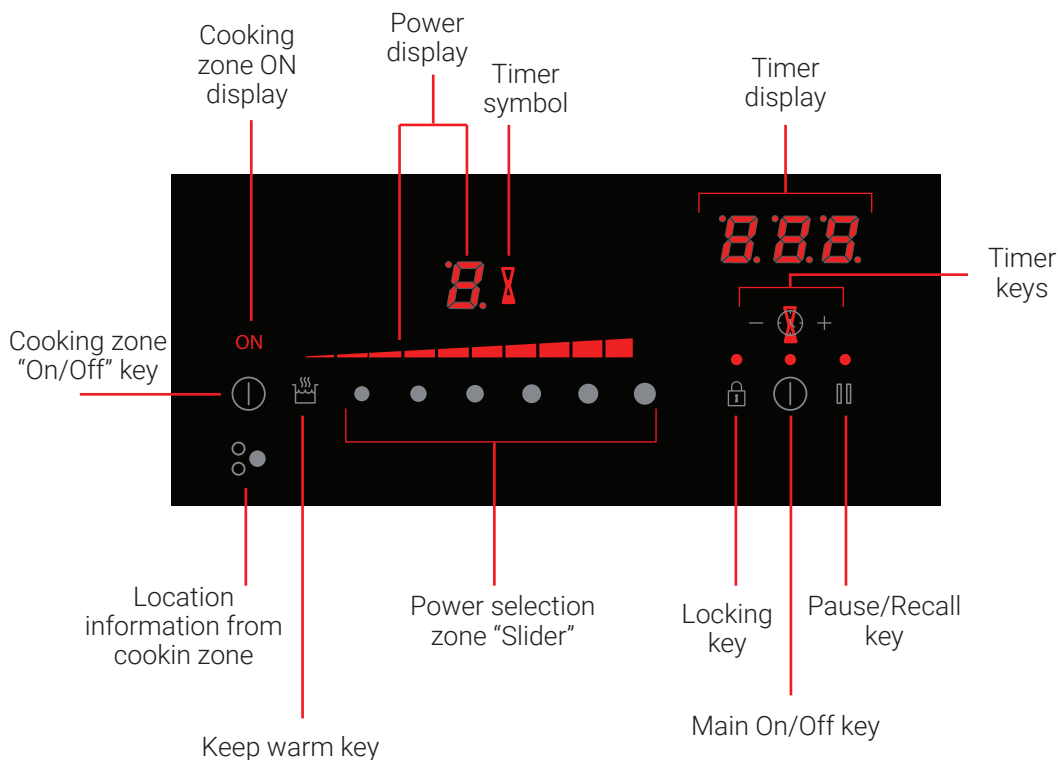
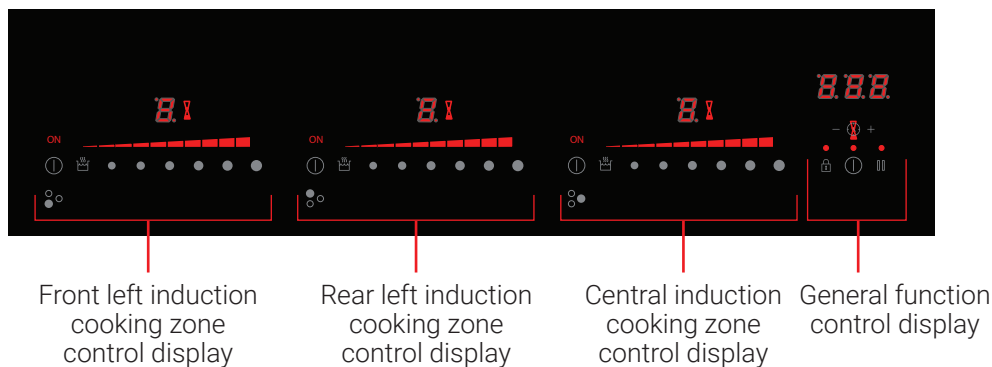
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COUNTER INSERT INDUCTION
COOKTOP 4GJ5

(Located on bottom of countertop)

CONTROL PANEL OVERVIEW



CONTROL PANEL OVERVIEW

Display	Designation	Description
0	Zero	The heating zone is activated.
1 ... 9	Power level	Selection of the cooking level.
U	No pan detection	No pan or inadequate pan.
A	Heat accelerator	Automatic cooking.
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
P	Booster level	The booster level is activated.
	Keep warm	Maintain automatically of 107.6, 158 or 201.2°F
	Pause&Play	The hob is in pause.

PREPARATION

FIRST CLEANING OF THE APPLIANCE

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

GENERAL INFORMATION OF COOKTOP USAGE

VENTILATION

The cooling system is fully automatic. The cooling fan starts with a low speed when the calories brought out by the electronic system reach a certain level. The ventilation starts his high speed when the hob is intensively used. The cooling fan reduces his speed and stops automatically when the electronic circuit is cooled enough.

GENERAL WARNINGS

- Do not let any objects to fall on the hob. Even small objects such as saltshakers may damage the hob. Do not use cracked hobs. Water may seep through these cracks and cause a short circuit. If the surface is damaged in any way (e.g. visible cracks), turn off the fuse first, then call the authorized service to unplug the product to reduce the risk of electric shock.
- Do not use unbalanced and easily tilting pots/pans on the hob.
- Do not heat the pots/pans and pots empty. The pots and the appliance may be damaged.
- Always turn off the hob's burners after each use.
- You shall damage the appliance if you operate the hobs without any pot or pots/pans. Always turn off the hobs after each operation.

- After each use the cooking surface will be hot, so do not put the plastic pots/pans on the cooking surface. Clean such material on the surface immediately.
- Sudden temperature changes on the glass cooking surface may cause damage, be careful not to spill cold liquids during cooking.
- Put a sufficient amount of food in pots and pans. Thus, you can prevent food from pouring forth out of the pots/pans and will not need to clean unnecessarily.
- Do not place the covers of pots and pans on burners/zones.
- Place the pots by centering them on the burners/zones. If you wish to place a pot on a different burner/zone, do not slide it towards the desired burner; rather, lift it first and then put it on the other burner.

OPERATING PRINCIPLE OF THE INDUCTION HOB

Induction hob is like an open circuit. The circuit completes when a cooking pots/pans suitable for induction cooking is placed on it and an electronic system below the glass surface generates a magnetic field. The metal base of the pots/pans is heated by taking energy from this magnetic field. Thus, the heat is not generated on the surface of the hob, but directly on the pots/pans above it. Glass surface is heated with the heat of the cooking pots/pans.

GENERAL INFORMATION OF COOKTOP USAGE

ADVANTAGES OF COOKING WITH INDUCTION

Induction hobs offer some advantages as the heat is transferred directly to the cooking pots/pans.

- Foods that overflow during cooking do not burn rapidly as the glass cooking surface is not heated directly. It is cleaned more easily.
- Cooking shall be faster as the heat is generated directly on the cooking pots/pans. Thus, it saves time and energy with respect to other hob types.
- As the heat is given directly to the cooking pots/pans, there is no heat loss, and it provides a more efficient cooking.
- The fact that the heat transfer stops and the cooking surface is not heated directly when the cooking pots/pans is removed from the cooking surface provides a safer use against possible accidents while cooking.

FOR A SAFE OPERATION:

- Do not select high heating levels when using non-sticking cooking pots/pans coated with little amount of oil or used without oil (teflon type).
- Do not use glass cooking surface as a surface where you can place something on it or as a cutting surface.
- Do not place metal objects such as cutlery or pot lids on your hob as they may get hot.
- Never use aluminium foil for cooking. Never place food wrapped in aluminium foil on the induction zone.

- Keep magnetic objects such as credit cards or tapes away from the hob while it is operating.
- If there is an oven under your hob and it is being operated, the sensors on the hob may reduce the cooking level or turn off the hob.
- Your hob has an automatic shut-off system. Detailed information about this system is provided in the following sections. However, if you use thin based pots for your cooking, these pots shall heat up very quickly and the bottom of the pan may melt and damage the cooking surface and the appliance before the automatic shut-off system is activated.

COOKING POTS/PANS

You shall use ferromagnetic, quality cooking pots/pans which bear a label or warning that it is compatible for induction cooking only with your induction hob. Generally, the higher the iron content, the better the cooking pots/pans shall perform. The base diameter of the cooking pots/pans shall match the induction zone. Suggested dimensions are listed below.

Suitable pots/pans:

- Cast iron pots/pans
- Enamelled steel pots/pans
- Steel and stainless steel pots/pans (with label or warning indicating that it is induction compatible)

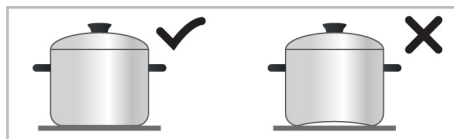
GENERAL INFORMATION OF COOKTOP USAGE

Unsuitable pots/pans:

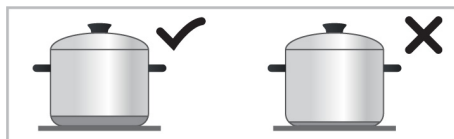
- Aluminium pots/pans
- Copper pots/pans
- Glass pots/pans
- Pottery
- Ceramic and porcelain

Recommendations:

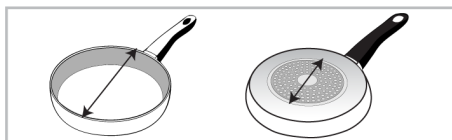
- Use flat bottomed cooking pots/pans only. Do not use pots/pans with convex or concave bases.



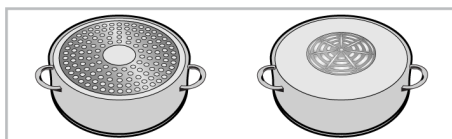
- Use cooking pots/pans with thick, processed bases only. If you use thin based pots, these pots shall heat up very quickly and the bottom of the pan may melt and damage the cooking surface and the appliance before the automatic shut-off system is activated. Sharp edges may cause scratches on the surface.



- The bases of some cooking pots/pans have a smaller ferromagnetic field than its true diameter. Only this area is heated by the hob. Therefore, the heat is not evenly distributed and the cooking performance is decreased. Moreover, such cooking pots/pans may not be detected by large induction hobs. Thus, the cooking hob shall be selected according to the size of the ferromagnetic field.



- Some cooking pots/pans have a base that contains non-ferromagnetic materials such as aluminium. These types of cooking pots/pans may not heat adequately or may not be detected by the induction hob at all. In some cases, a bad pots/pans warning may appear.



- Equal distribution of the cookware on the right and left and center hobs for the selection of hobs affects the cooking performance positively while cooking multiple meals on the induction hobs.

Pan detection

The pan detection ensures a perfect safety. The induction doesn't work:

- If there is no pan on the heating zone or if this pan is not adapted to the induction. In this case it is impossible to increase the power and the display shows [U]. This symbol disappears when a pan is put on the heating zone.
- If the pan is removed from the heating zone the operation is stopped. The display shows [U]. The symbol [U] disappears when the pan is put back to the heating zone. The cooking continues with the power level set before.

After use, switch the heat element off: don't let the pan detection [U] active.

GENERAL INFORMATION OF COOKTOP USAGE

Recommended cooking pots/pans sizes

Diameter of cooking zone - mm	Pot diameter - mm
145	min. 100 - max 145
180	min. 100 - max 180
210	min. 140 - max 210

The detection of cooking pots/pans by the induction hobs depend on the diameter and material of the ferromagnetic in the base of the pots/pans. To ensure detection of the cooking pots/pans and achieve an efficient cooking, the cooking pots/pans shall be selected as per the size of your hob. The cooking pots/pans sizes recommended for hob sizes are given above.

Boiling behavior may vary depending on the pot types, size of the pot and size of the cooking zone. For a more homogenous boiling behavior, a one step larger cooking zone might be used. To use a larger cooking zone does not cause wasting of energy at induction hobs, because the heat is only created in the relevant pot area.

OPERATION

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. In the case of a general use press only one key at the same time.

Power selection zone "SLIDER" and timer setting zone

To select the power with the slider, slide your finger on the "SLIDER" zone. You can already have a direct access if you put your finger directly on the chosen level.

Power selection zone "SLIDER" and timer setting zone



STARTING-UP

Start up / switch off the hob:

Action	Control panel	Display
To start	press [main On/ Off] key	[ON]
To stop	press [main On/ Off] key	nothing or [H]

Start up / switch off a heating zone:

Action	Control panel	Display
Switch on cooking zone	Press cooking zone "On/ Off" key	[ON]
To set (adjust the power)	slide on the "SLIDER" to the right or to the left	[1] to [P]
To stop	slide to [0] on "SLIDER"	[0] or [H]

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

RESIDUAL HEAT INDICATION

After the switch off of a heating zone or the complete stop of the hob, the heating zones are still hot and indicates [H] on the display.

The symbol [H] disappears when the heating zones may be touched without danger.

As far as the residual heat indicators are on light, don't touch the heating zones and don't put any heat sensitive object on them. There are risks of burn and fire.

OPERATION

BOOSTER FUNCTION

Booster [P] grant a boost of Power to the selected heating zone.

If this function is activated the heating zones work during 10 minutes with an ultra high Power. This is foreseen for example to heat up rapidly big quantities of water, like nuddles

Start up / Stop the Booster:

Action	Control panel	Display
Switch on cooking zone	Press cooking zone "On/Off" key	[ON]
Start up the Booster	Slide to the end of the "SLIDER" or press directly on the end of the "SLIDER"	[P]
Stop the Booster	Slide on the "SLIDER"	[9] to [0]

Power management:

The hole cooking hob is equipped with a maximum of Power. When the Power function is activated, and in order to exceed the maximum Booster, the electronic system orders to reduce automatically the power level of an other heating zone. The display is blinking on [9] during a few seconds and then shows the maximum of power allowed:

Heating zone selected	The other heating zone: (example: Booster level 9)
[P] is displayed	[9] goes to [6] or [8] depend-ing the type of zone

OPERATION

TIMER

The timer is able to be used simultaneous with all heating zones and this with different time settings (from 0 to 159 minutes) for each heating zone.

Setting and modification of the cooking time:

Action	Control panel	Display
Switch on cooking zone	Press cooking zone "On/Off" key	[ON]
Select the power level	Slide on the "SLIDER"	[1] to [P]
Select the Timer	Press simultaneously key [-] and [+] from the timer until the desired display is on	Timer display on
Decrease the time	Press key [-] from the timer	[60] to 59, 58...
Increase the time	Press key [+] from the timer	Time increase

After a few seconds, the [.] display starts blinking

The time is confirmed and the timer starts.

To stop the cooking time:

Action	Control panel	Display
Select the Timer	Press simultaneously key [-] and [+] from the timer until the desired display is on	Timer display on
Stop the time	Press key [-] from the timer	[000]

If several timers are activated, repeat the process.

Egg timer function:

Egg timer is an independent function. It stops as soon as a heating zone starts up. If the egg timer is on and the hob is switched off, the timer continues until time runs out.

Action	Control panel	Display
Activate the hob	Press [main On/Off] key	[0]
Select the Timer	Press simultaneously key [-] and [+] from the timer	[000]
Decrease the time	Press key [-] from the timer	[60] to 59, 58...
Increase the time	Press key [+] from the timer	Time increase

After a few seconds, the [.] display starts blinking.

The time is confirmed and the timer starts.

OPERATION

Automatic stop at the end of the cooking time:

As soon as the selected cooking time is finished the timer displays blinking [000] and a sound rings.

To stop the sound and the blinking, press the key [-] and [+].

AUTOMATIC COOKING

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

Start-up:

Action	Control panel	Display
Switch on cooking zone	Press cooking zone "On/Off" key	[ON]
Power level selection (for example «7 »)	Slide on the "SLIDER" to [7] and stay 3s	[7] is blinking with [A]

Switching off the automatic cooking:

Action	Control panel	Display
Power level selection	Slide on the "SLIDER"	[9] to [0]

STOP&GO FUNCTION

This function brakes all the hob's cooking activity temporarily and allows restarting with the same settings.

Start up/stop the pause function:

Action	Control panel	Display
Engage pause	Press [II]	[II] and control light on
Stop the pause	Press [II] Press on the animated "slider"	"Slider" animated previous settings

RECALL FUNCTION

After switching off the hob (press main On/Off key), it is possible to recall the last settings.

- cooking stages of all cooking zones (Booster)
- minutes and seconds of programmed cooking zone-related timers
- Keep warm function

The recall procedure is following:




- Press [main On/Off] key
- Then press [II] before the light stops blinking. The previous settings are again active.

OPERATION

“KEEP WARM” FUNCTION

This function allows the reach and automatically maintains at the temperature of 107.6, 158 or 201.2°F. This will avoid liquids overflowing and fast burning at the bottom of the pan.


To engage, to start the function « Keep warm »:


Action	Control panel	Display
Switch on cooking zone	Press cooking zone “On/Off” key	[ON]
107.6°F to engage	Press on key [Keep warm]	
158°F to engage	Press and hold key [Keep warm] 2s	
201.2°F to engage	Press and hold key [Keep warm] 4s	
To stop	Slide on the “SLIDER”	[0] to [9]
	or press key [Keep warm] until [0]	[0]

The maximum duration of keeping warm is 2 hours.

CONTROL PANEL LOCKING

To avoid modification of the setting of the cooking zones, in particular during cleaning, the control panel can be locked (with exception to the main On/Off key).

Action	Control panel	Display
Locking the hob	Press  during 6s	locking light on

Action	Control panel	Display
Unlock the hob	Press  during 6s	locking light off

AUTOMATIC TURNING OFF SYSTEM

The hob control has an automatic turn off system. If one or more hob zone(s) are left on, the hob zone turns off automatically after a while (See Table-1). In case of a timer assigned to the hob, the timer screen is turned off then, too.

The time limit for automatic turn off depends on the selected temperature level. Maximum operating period is applied for this temperature level.

The hob zone may be operated by the user again after it is turned off automatically as described above.

Temperature level	Operating time limit - hours
0	--
low	2.0
1	8.7
2	6.7
3	5.3
4	4.3
5	3.5
6	2.8
7	2.3
8	1.9
9	1.5
P	10 minutes

GENERAL INFORMATION ABOUT COOKING

This section describes tips on preparing and cooking your food.

- Never fill the pan with oil more than one third of it. Do not leave the hob unattended when heating oil. Overheated 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 remove their excess water and put them inside the heated oil slowly. Make sure that frozen foods are defrosted before frying.
- When heating oil, make sure that the pot you use is dry and keep its lid open.
- The cooking temperature and time values given for foods may vary depending on the recipe and amount.

EXAMPLES OF COOKING POWER SETTING

The values below are indicative

Keep warm 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, liver, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting, Boiling water	Steaks, omelettes, fried dishes Water
P	Frying, roasting, Boiling water	scallops, steaks Boiling significant quantities of water

CARE AND MAINTENANCE

GENERAL CLEANING INFORMATION

▲ General warnings

- Wait for the product to cool before cleaning the product. Hot surfaces may cause burns!
- Do not apply the detergents directly on the hot surfaces. This may cause a permanent stains.
- The appliance shall be thoroughly cleaned and dried after each operation. Thus, food residues shall be easily cleaned and these residues shall be prevented from burning when the appliance is used again later. Thus, the service life of the appliance extends and frequently faced problems are decreased.
- Do not use steam cleaning products for cleaning.
- Some detergents or cleaning agents may damage the surface. Do not use abrasive detergents, cleaning powders, cleaning creams, descalers or sharp objects during cleaning.
- There is no need for a special cleaning agent for cleaning after each use. Clean the appliance using dish soap, warm water and a soft cloth or sponge and dry with a dry microfiber cloth.
- Be sure to completely wipe off any remaining liquid after cleaning and immediately clean any food splashing around during cooking.
- Do not wash any component of your appliance in a dishwasher.

For the hob:

- Acidic dirt such as milk, tomato paste and oil may cause permanent stains on the hobs and components of the burners/hotplates, clean any overflowed fluids immediately after

Inox and stainless surfaces

- Do not use acid or chlorine-containing cleaning agents to clean stainless or inox surfaces and handles.
- Stainless or inox surface may change colour in time. This is normal. After each operation, clean with a detergent suitable for the stainless or inox surface.
- Clean with a soft soapy cloth and liquid (non-scratching) detergent suitable for inox surfaces, taking care to wipe in one direction.
- Remove lime, oil, starch, milk and protein stains on the inox-stainless and glass surfaces immediately without waiting. Stains may rust under long periods of time.

Glass surfaces

- When cleaning glass surfaces, do not use hard metal scrapers and abrasive cleaning materials. They can damage the glass surface.
- Clean the appliance using dishwashing detergent, warm water and a microfiber cloth specific for glass surfaces and dry it with a dry microfiber cloth.
- If there is residual detergent after cleaning, wipe it with cold water and dry with a clean and dry microfiber cloth. Residual detergent residue may damage the glass surface next time.
- Under no circumstances should the dried-up residue on the glass surface be cleaned off with serrated knives, wire wool or similar scratching tools.
- You can remove the calcium stains (yellow stains) on the glass surface with the commercially available descaling agent, with a descaling agent such as vinegar or lemon juice.
- If the surface is heavily soiled, apply the cleaning agent on the stain with a sponge and wait a long time for it to work properly. Then clean the glass surface with a wet cloth.

CARE AND MAINTENANCE

- Discolorations and stains on the glass surface are normal and not defects.

Plastic parts and painted surfaces

- Clean plastic parts and painted surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.
- Do not use hard metal scrapers and abrasive cleaners. It may damage the surfaces.
- Ensure that the joints of the components of the appliance are not left as damp and with detergent. Otherwise, corrosion may occur on these joints.

CLEANING OVEN DOOR

Glass cooking surface

Follow the cleaning steps described for the glass surfaces in the "General cleaning information" section for the cleaning of glass cooking surface. You may complete your cleaning as per the information below for special cases.

- Sugar-based foods such as dark cream, starch and syrup should be cleaned immediately, without waiting for the surface to cool. Otherwise, the glass cooking surface may be permanently damaged.
- Do not use cleaning agents for cleaning operations you perform while the hob is hot, otherwise permanent stains may occur.

CLEANING THE CONTROL PANEL

- When cleaning the panels with knob control, wipe the panel and knobss with a damp soft cloth and dry with a dry cloth. Do not remove the knobs and gaskets underneath to clean the control panel. The control panel and knobs may be damaged.
- While cleaning the inox panels with knob control, do not use inox cleaning agents around the knobs. The indicators around the knobs may be deleted.
- Clean the touch control panels with a damp soft cloth and dry with a dry cloth. If your product has a key lock feature, set the key lock before performing control panel cleaning. Otherwise, incorrect detection may occur on the keys.

TROUBLESHOOTING

▲ Warning: Consult your Authorized Service Agent or the dealer where you purchased the product if the instruction above do not remedy your issue. Never attempt to repair a defective product yourself.

THE HOB OR THE COOKING ZONE DOESN'T START-UP:

- The hob is badly connected on the electrical network.
- The protection fuse cut-off.
- The looking function is activated.
- The sensitive keys are covered of grease or water.
- An object is put on a key.

THE CONTROL PANEL DISPLAYS [U]:

- There is no pan on the cooking zone.
- The pan is not compatible with induction.
- The bottom diameter of the pan is too small.

THE CONTROL PANEL DISPLAYS [E]:

- The electronic system is defective.
- Disconnect and replug the hob.
- Call after sales

ONE OR ALL COOKING ZONE CUT-OFF:

- The safety system functioned.
- You forgot to cut-off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction of Booster level and breaking Automatic overheating

CONTINUOUS VENTILATION AFTER CUTTING OFF THE HOB:

- This is not a failure, the fan continuous to protect the electronic device.
- The fan cooling stops automatically.

THE AUTOMATIC COOKING SYSTEM DOESN'T START-UP:

- The cooking zone is still hot [H].
- The highest Booster level is set [9].

OVEN EMITS STEAM WHEN IN USE

- Steam escaping during operation is normal. >>>No corrective action needed.

THE CONTROL PANEL DISPLAYS [E]:

- Refer to the chapter "Keep warm".

TROUBLESHOOTING

THE CONTROL PANEL DISPLAYS [II]:

- Refer to the chapter "Stop&Go"
- Key lock enabled. >>>Disable key lock, see Operation.

THE CONTROL PANEL DISPLAYS [] OR [ER03]:

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

THE CONTROL PANEL DISPLAYS [E2]:

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

THE CONTROL PANEL DISPLAYS [E8]:

- The air inlet of the ventilator is obstructed, re-lease it.

USE THE CONTROL PANEL DISPLAYS [U400]:

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

THE CONTROL PANEL DISPLAYS [ER47]:

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

If one of the symbols above persists, call the after sales service.

NOTES

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WARRANTY AND SERVICE

The warranties provided by Blomberg in these statements only apply to Blomberg electric and gas cooktop sold to the original purchaser or homeowner in the US and Canada. This warranty is not transferable.

To obtain warranty service, please contact our nearest distributor as listed by state or call 1800-459-9848. You will need your electric and gas range model number, serial number, retailer name and address, where purchased and purchase date / installation date.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

All warranties stated below are based upon normal household use. The use of the product in a commercial setting will void all warranties.

Service must also be performed by an authorized Blomberg Service Agency.

Cosmetic defects must be reported within 10 business days from installation

1 year * limited warranty from date of first installation	Blomberg will repair or replace at no cost to the consumer any defective parts of the electric and gas cooktop
2 year * ++ limited warranty from date of first installation (Parts only)	Blomberg will repair or replace any parts at no cost to the consumer if material defects or workmanship have caused the damage or failure of these components. Labor charges are the responsibility of the consumer
2-5 year * ++ limited warranty from date of first installation (Parts only)	Blomberg will repair or replace oven cavity at no cost to the consumer if material defects or workmanship have caused the damage or failure of these components. Labor charges are the responsibility of the consumer

DISCLAIMERS OF WARRANTIES AND EXCLUSIONS

Warranty does not cover service costs by an authorized service agent to correct installation, electrical problems or educational instruction on the use of the electric and gas cooktop. The warranty also does not cover defects or damage caused by an act of god (such as storms, floods, fires, mudslides, etc.), damage caused by use of the electric and gas cooktop for purposes other than those for which it was designed, misuse, abuse, accident, alteration, improper

WARRANTY AND SERVICE

installation, maintenance, travel fees, service calls outside normal service hours, unauthorized service work or work.

This product is fully tested and went through official quality assurance inspections before leaving the original manufacturing site. Warranty

terms for this Blomberg household appliance is not valid if the product is altered, tampered, modified, additional parts assembled, fixed and re-packed by an authorized distributor, servicer, a third party retailer, reseller or by any other unauthorized person(s).

TO THE EXTENT PERMITTED BY LAW, THIS WARRANTY IS IN LIEU OF ALL OTHER EXPRESSED AND IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. BLOMBERG UNDERTAKES NO RESPONSIBILITY FOR THE QUALITY OF THIS PRODUCT EXCEPT AS OTHERWISE PROVIDED IN THIS WARRANTY STATEMENT. BLOMBERG ASSUMES NO RESPONSIBILITY THAT THE PRODUCT WILL BE FIT FOR ANY PARTICULAR PURPOSE FOR WHICH YOU MAY BE BUYING THIS PRODUCT, EXCEPT AS OTHERWISE PROVIDED IN THIS WARRANTY STATEMENT.

Blomberg does not assume any responsibility for incidental or consequential damages. Such damages include, but are not limited to, loss of profits, loss of savings or revenue, loss of use of the cooker or any associated equipment, cost of capital, cost of any substitute equipment, facilities or services, downtime, the claims of third parties, and injury to property. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusion may not apply to you.

* installation date shall refer to either purchase date or 5 business days after delivery of the product to the home, whichever is later.

++ Parts replaced will assume the identity of the original parts + their original warranty.

No Other Warranties. This Warranty Statement is the complete and exclusive warranty from the manufacturer. No employee of Blomberg or any other party is authorized to make any warranty statements in addition to those made in this Warranty Statement. Please keep this warranty card, user manual and your sales slip for future reference.

SERVICE

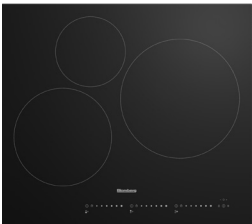
Please contact the Distributor for your State or Province as listed on the Distributor Contact List, or call our Toll Free Number at **1 800 459 9848** for direction to an Authorized Blomberg Service Agent. 02 01



1 800 459 9848 Blomberg (02 01)
blombergappliance.com

24" Induction Cooktop

Safety & Installation Instructions



CTI24310

WARNING: Read all safety instructions before using the product. If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

WARNING

Read all safety instructions before using the product. If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

WARNING

This appliance is intended for normal household use only. It is not approved for outdoor or other non-household uses (including sea or air-going vessels). See the Statement of Limited Warranty. If you have any questions, contact the manufacturer.

Do not repair or replace any part of the appliance unless specifically recommended in this manual. Refer all servicing to a factory authorized service center

**PLEASE READ THESE INSTRUCTIONS CAREFULLY
BEFORE INSTALLATION OR USING YOUR APPLIANCE !
SAVE THESE INSTRUCTIONS**

⚠ WARNING

Save these instructions for the local electrical inspectors use.

This product can only be used in the rooms which incorporates a properly adjusted and functioning Carbon Monoxide sensor. Make sure the Carbon Monoxide sensor works properly and its maintenance done frequently. Carbon Monoxide sensor should be installed maximum 6.5 feet away from the product.

**THE INSTRUCTIONS WILL HELP YOU TO OPERATE THE
APPLIANCE SAFELY !**

- Upon delivery, please check that the appliance is not damaged. If you note any transport damage, please contact your point of sale immediately and do not connect and operate the appliance!
- Before you connect and start using the appliance, please read this manual and all enclosed documents. Please note in particular the safety instructions.
- Keep all documents so that you can refer to the information again later on.

Please keep your receipt for any repairs which may be required under warranty.

- When you pass on the appliance to another person, please provide all documents including original date of purchasing. Warranty is not valid if the product is sold second hand.
- If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with old appliances. Remove the door and the warming drawer before disposal to prevent entrapment.

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TECHNICAL INFORMATION




General	
Overall Height	2 - 11/32" (59.5 mm without seperator) 3 - 23/32" (94.5 mm with seperator)
Overall Width	23 - 37/64" (599 mm)
Overall Depth	20 - 53/64" (529 mm)
Installation dimensions (width / depth)	22 - 1/6" (560 mm) / 19 - 5/16" (490 mm)
Total electric power	7,4 kW
Electrical connection	120/240 V~;60 Hz
Cable type / Cross section / Fuse	3 x 10 AWG / min. 40 A
Cable length	max. 6ft
Burners	
Front left	Induction cooking burner
Size	8,3 " (210 mm)
Power	max: 2300/ booster: 3700 W
Right	Induction cooking burner
Size	10,3 " (260 mm)
Power	max: 2600/ booster: 3700 W
Rear left	Induction cooking burner
Size	5,7 " (145 mm)
Power	max: 1400/ booster: 2200 W

This device corresponds to the following standarts: UL 858 Household Electric Ranges directive.



IMPORTANT SAFETY INFORMATION

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.

Be sure to observe all listed warnings and cautions. Look particularly for the icons with exclamation marks inside. The information icon will also provide important references.

-  **Warning:** Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.
-  **Caution:** Indicates a potentially hazardous situation which, if not avoided, may result in injury. It may also be used to alert against unsafe practices.
-  **Information:** Indicates a potentially hazardous situation which, if not avoided, may result in damage to the dishwasher, the tableware, the equipment or the environment.

IMPORTANT SAFETY INSTRUCTIONS

- The manufacturer reserves its right to make changes in the technical specifications in order to improve the appliance quality without any prior notice. Figures included in this manual are for schematic purpose only and may not match exactly with your appliance. Values stated on the markings of the appliance or in other printed documents supplied with the appliance are obtained under laboratory conditions as per relevant standards. These values may vary according to the usage of the appliance and ambient conditions.
- 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.
- 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.
-  **Warning:** 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.
-  **Warning:** 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.
- Installation and repair procedures must always be performed by Authorized Service Agents.
- Proper Installation – Be sure your appliance is properly installed and grounded by a qualified technician.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the appliance.
- 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.

IMPORTANT SAFETY INFORMATION

- User Servicing - **DO NOT** repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

! Caution: Clean only parts listed in this manual.

! Caution: Use proper pan size - this appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to heating element will also improve efficiency.

PRODUCT SAFETY

- Never use when judgment or coordination is impaired by the use of alcohol and/or drugs.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates in high temperatures and may cause fire since it will catch fire when it gets in contact with hot surfaces.

▲ Warning: Do not place any flammable materials close to the product as the sides may become hot during use.

▲ Warning: Keep Oven Vent Ducts unobstructed.

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

▲ Warning: 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.

▲ Warning: Do not cook on broken cooktop. If cooktop should break, cleaning solutions and spills may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately.

- After use, switch off the hob element by its control and do not rely on the pan detector.

▲ Warning: Do not place metallic objects such as knives, forks, spoons and lids on the cooktop 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.

- 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.

▲ Warning: Food Poisoning Hazard: Do not let food sit in oven for more than 1 hour before or after cooking. Doing so can result in food poisoning or sickness.

IMPORTANT SAFETY INFORMATION

- ⚠ Warning: Never leave surface units unattended at high heat settings. Boil over causes smoking and greasy spill overs that may ignite.
- ⚠ Warning: Do not use aluminum foil to line drip pans or anywhere in the appliance, except as described in this manual. Foil can trap heat or melt, resulting in damage to the product and a shock or fire hazard.
- ⚠ Warning: Utensil handles should be turned inward and not extend over adjacent surface units - to reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- ℹ Nickel is a component in all stainless steel and some other metal components.
- ⚠ Caution: Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky clothes.
- ⚠ Warning: Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface. Utensil handles should be turned inward and not extend over adjacent surface units. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- ⚠ Storage in or on Appliance - Flammable materials should not be stored in an oven or near surface units.
- ⚠ Caution: Do not store or use flammable materials in an oven or near the cook top, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- Do not carry out any repairs or modifications on the appliance. However, you may remedy some malfunctions; see Troubleshooting.
- ⚠ Warning: Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors.
- ⚠ Warning: **Do Not Use Water on Grease Fires** Smother fire or flame or use dry chemical or foam type extinguisher.
- ⚠ Warning: Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid or a fire blanket, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher. If there is a fire in the oven during baking, smother the fire by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- Do not leave empty pots or pans on burners that are switched on. They might get damaged.
- Since it may be hot, do not leave plastic or aluminum dishes on the surface of appliance. These kind of dishes should not be used to keep food either.
- Only authorized replacement parts may be used in performing service on the cooktop. Replacement parts are available from factory authorized parts distributors. Contact the nearest parts distributor in your area.
- ⚠ Warning: The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.

IMPORTANT SAFETY INFORMATION

SAFETY FOR CHILDREN

▲ Warning: **Do Not leave children alone**

Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

- 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.

▲ Warning: Accessible parts may become hot during use. Young children should be kept away.

- Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact surface units until they have had sufficient time to cool. Among these areas are for example, the cooktop and surfaces facing the cooktop.

ⓘ Caution: Do not place any items above the appliance that children may reach for.

- 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.

SAFETY FOR ELECTRICITY

▲ Warning: Before installing, turn power OFF at the service panel. Lock service panel to prevent power from being turned ON accidentally.

▲ Warning: Personal injury or death from electrical shock may occur if the cooktop is not installed by a qualified installer or electrician.

- Any additions, changes or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a qualified technician.

- Before performing any service, unplug the range or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.

- 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.

- 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!

- 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, maintenance, 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.

▲ Warning: 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.

- Ensure that the fuse rating is correct.

IMPORTANT SAFETY INFORMATION

- Do not operate the appliance barefooted.
- Never touch the appliance with wet hands or feet.

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

⚠ Warning: Use this appliance only for its intended use as described in this manual. **NEVER** Use Your Appliance for Warming or Heating the Room.

- 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.
- This appliance is not intended to use at mobile homes, recreational vehicles.
- The manufacturer shall not be held liable for any damage caused by improper use or handling errors.

DISPOSAL

⚠ Warning: **Risk of suffocation by the packaging materials!** Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

- The packaging material and transport locks are made from materials that are not harmful to the environment. Please dispose of all parts of the packaging according to environmental standards.

- This is beneficial to the environment.

⚠ Caution: If product will be given to someone for personal use or given to someone for second hand use, User manual, product labels, other related documents, mounting parts etc. should be given with product.

FUTURE TRANSPORTATION

- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- Do not place other items on the top of the appliance. The appliance must be transported upright.
- Store the appliance's original box and transport the appliance in its original carton. Follow the guidance marks that are printed on the carton.
- Verify the general appearance of your equipment by identifying possible damage during the transportation.
- To prevent the wire shelf and tray inside the oven from damaging the oven door, place a strip of cardboard onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.
- If you do not have the original carton, pack the appliance in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

INSTALLATION

SAFETY FOR INSTALLATION

- ⚠ Warning: Save for the local electrical inspector's use.
- ⚠ Caution: The product should only be installed by suitably qualified electricians.
- Preparation of location and electrical installation for the product is under customer's responsibility.
- The product must be installed in accordance with all local electrical regulations.
- 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.
- Product guarantee will be valid after proper installation. Manufacturer will not be responsible any hazard or damage of improper installation or usage.

BEFORE INSTALLATION

- The cooktop is designed for installation in a commercial worktop. A safety distance must be left between the appliance and the kitchen walls and furniture. See figure (values in mm).
- The following installation drawings are representational and may not match exactly with your appliance
- 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 cooktop in worktop as per installation dimensions.
- Write down the model and serial numbers before installing the cooktop. Both numbers are on the box. Serial rating plate located on bottom of cooktop box.
- To eliminate the risk of burns by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If the cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" (12,7 cm) beyond the bottom of cabinet.
- Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.

⚠ Important notes to the consumer

Keep this manual for future reference.

- If the information in this manual is not followed exactly, a fire or explosion may result in personal injury or death.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

You can be killed or seriously injured if you don't IMMEDIATELY follow instructions.

⚠ Important notes to the installer

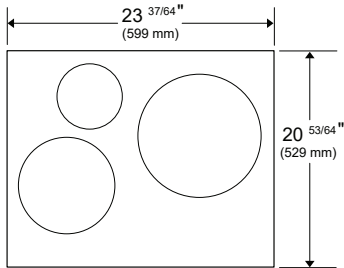
Read manual before installing the cook top. Observe all governing codes and ordinances. Be sure to leave these instructions with the consumer.

Be sure your cook top is installed and grounded properly by a qualified installer or service technician.

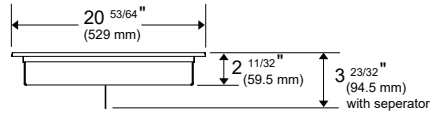
INSTALLATION

PRODUCT DIMENSIONS

Top View



Side View



Front View

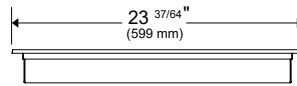


Figure 1

CUTOUT - CLEARENCE DIMENSIONS

Countertop Cutout

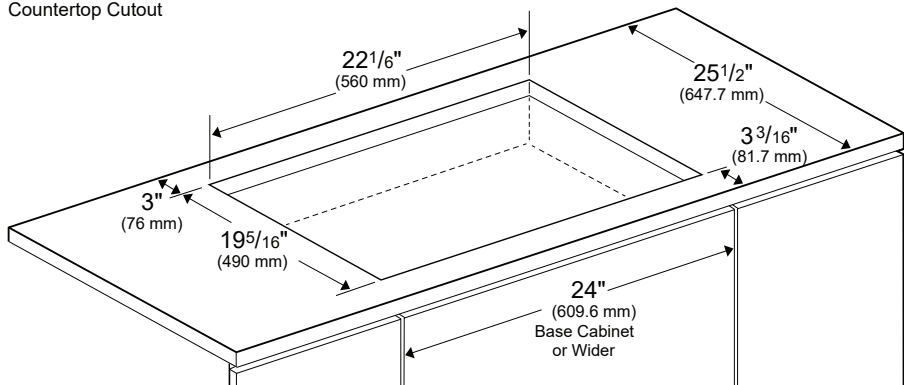


Figure 2

INSTALLATION

Clearances

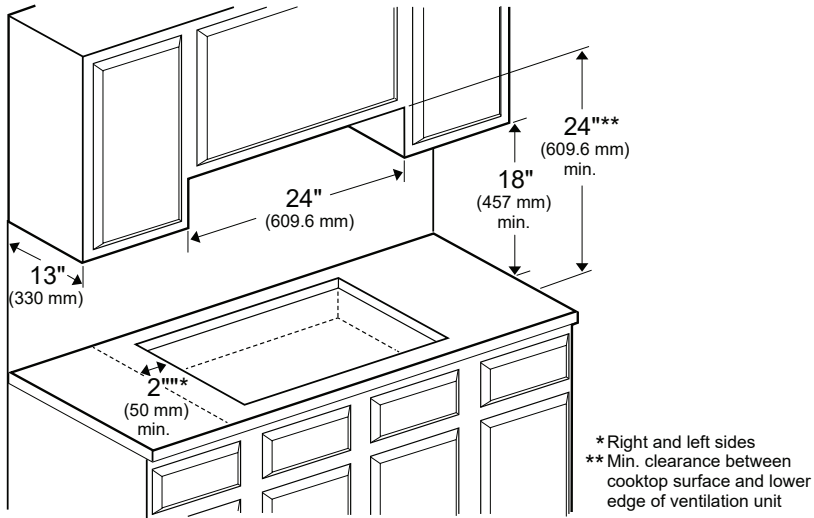


Figure 3

Installation Above a Drawer or Cabinet – Side View

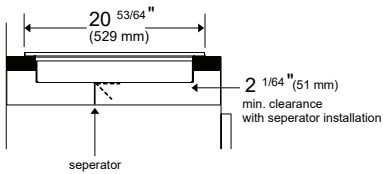


Figure 4

Installation Above a Built-in Oven

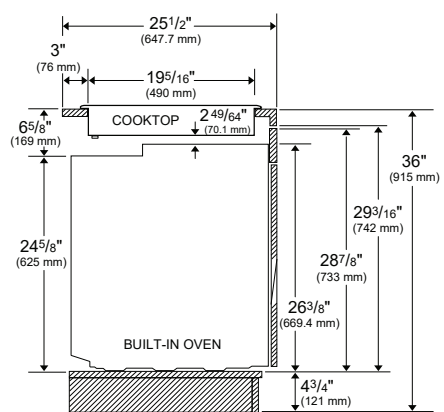


Figure 5

INSTALLATION

IMPORTANT PREPARATION SUGGESTIONS

1. Chamfer all exposed edges of decorative laminate to prevent damage from chipping.
2. Radius corners of cutout and file to insure smooth edges and prevent corner cracking. Recommend 1/4" or 3/8" diameter drill in each corner.
3. Rough edges, inside corners which have not been rounded and forced fits can contribute to cracking of the countertop laminate.

This cooktop has been designed with wide tolerances of cut-out to cover possible replacement with other brands. We recommend to that you consider the minimum dimension of cutout size in the case of new installation. Some cut out sizes for possible replacements.

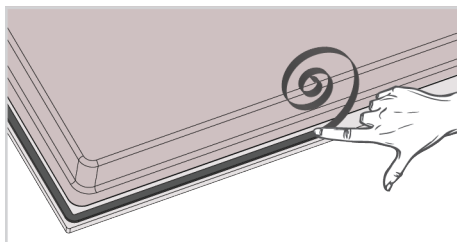
COOKTOP INSTALLATION

- ▲ **Warning: Excessive Weight Hazard** - Use two or more people to move and install cooktop. Failure to do so can result in back or other injury.
 - ▲ **Warning: Cut Hazard** - Beware of sharp edges. Use the polystyrene ends when carrying the product. Failure to use caution could result in minor injury or cuts.
- Always consult the countertop manufacturer for specific instructions.
 - Ensure the countertop is square and level and ensure no structural members interfere with space requirements.
 - Prepare the cut-out according to the instructions (see cut-out dimensions).

- Make sure the wall coverings, countertop and cabinets around the cooktop can withstand heat (up to 212 °F / 100 °C).
- During installation of your 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.

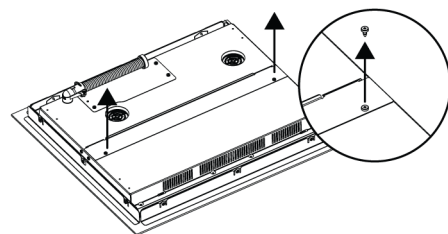
For Installation :

1. Prepare the surface of the counter as shown in the figure.
2. Turning the cooktop upside down, place it on a flat surface.
3. The sealing gasket provided in the package must be applied on the lower casing bend around the hob as shown in the figure, during installation of the hob.



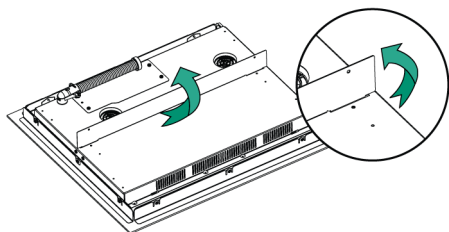
4. **If the cooktop is installed above a drawer or cabinet**, it must be installed the separator. (figure 4) For the separator installation:

- Remove the two screws as shown below

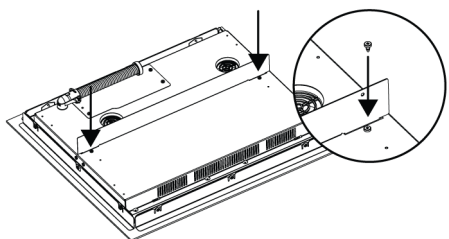


INSTALLATION

- Lift the separator 90 degrees as shown below

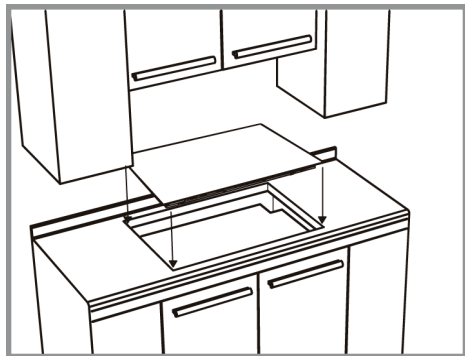


- Fix the two screw again to the bottom of cooktop as shown below.



5. If the cooktop installed above a oven; there is no need to be installed the separator. Install according to the dimensions shown in Figure 5

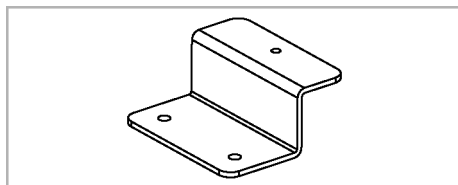
6. Insert the cooktop centered into the cutout opening. Make sure the front edge of the counter top is parallel to cooktop. Make final check that all required clearances are met.



- ① 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.

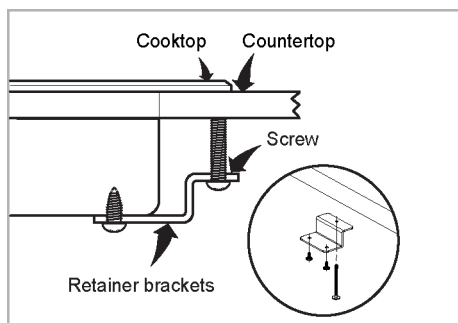
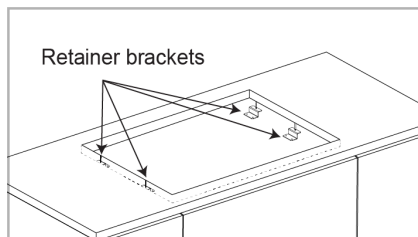
7. LOCATE RETAINER BRACKETS

Remove the retainer brackets from the literature package.



8. INSTALL THE RETAINER BRACKETS

Install the retainer brackets to the bottom of the hob. Then snug the bolts against the bottom of the countertop as shown.

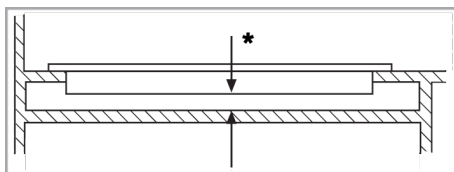


INSTALLATION

- ❗ The retainer brackets **MUST** be installed to meet local codes or, in their absence, with the National Electrical Code ANSI/NFPA No. 70, latest edition.

- ⚠ Warning: Installing retainer brackets to different holes is not a good practice in terms of safety since it can damage the electrical system.

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 separator.



* 52 mm

- ❗ Caution: The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birthdefects, or other reproductive harm, and requires businesses to warn of potential exposure to such substances.

- ⚠ Warning: This product can expose you to chemicals including Nickel (Metallic) which is known to the State of California to cause cancer. For more information go to www.P65Warnings.ca.gov

Note: Nickel is a component in all stainless steel and some other metal components.

CONNECTION TO THE MAIN SUPPLY

- ⚠ Warning: **This appliance must be**

earthed! Our company shall not be held responsible for any damage caused by using the appliance without an earthed socket. This appliance must be electrically grounded in accordance with local codes, or in their absence, with the National Electrical Code ANSI/NFPA No. 70-latest edition in United States.

- ⚠ Warning: Disconnect power before servicing the product. Failure to do so could result in death or electrical shock.

- ⚠ Warning: 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.

- ⚠ Warning: 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 a qualified electrician. Otherwise, there is risk of electric shock, short circuit or fire!

- ⚠ Warning: Before starting any work on the electrical installation, disconnect the product from the mains supply. There is the risk of electric shock!

- ❗ Caution: This appliance must only be connected to a network 208-240 V ~ 60 Hz. Always connect the ground wire

- The mains supply data must correspond to the data specified on the rating plate of the appliance. The rating plate is located at the rear housing of the appliance.
- The appliance mains cable must correspond to the specifications and the power consumption.
- The installation of this appliance and the connection to the electrical network

INSTALLATION

should be entrusted only to an electrician perfectly to the fact of the normative regulations and which respects them scrupulously.

- The electrical parts should always be protected after the installation.
- The appliance should be connected using a multipolar circuit breaker.
- If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the installation regulations.
- The inlet hose must be positioned so that it does not touch any of the hot parts of the cooktop or oven.

This cooktop does not require a neutral connection. If the cooktop is to be completely enclosed in a cabinet, feed the cooktop cable through the opening in the cabinet. Make the electrical connection following the appropriate steps for your installation. Your cooktop must be connected to the proper electrical voltage and frequency as specified in the table on the right.

Connect with copper wire only

If house has aluminum wiring, follow the procedure below:

1. Connect the aluminum wiring to the copper wire by using special connectors designed and Underwriters Laboratories-listed for joining copper to aluminum. Follow the electrical connector manufacturer's recommended procedure.
2. Aluminum/copper connection must conform with local codes and industry-accepted wiring practices.

The flexible conduit (supplied) min. 4 feet long (120 cm) located at the right rear of the cooktop bottom box should be connected directly to junction box. Do not cut the conduit. A U.L. - or CSA - listed conduit connector must be provided at

each end of the power supply cable (at the cooktop and at the junction box.) A time delay fuse or circuit breaker is recommended. Do not ground to a gas pipe. Do not have a fuse in the grounding or neutral circuit. Fuse both supply (phase) lines.

- ❗ Improper connection of aluminum house wiring to the copper leads can result in a serious problem.

National Fire Protection Association Batter/march Park Quincy, Massachusetts 02269

A three-wire, single phase, 240 Volt 60 cycle electrical system (properly circuit protected to meet Local Codes of NFPA No.70) must be provided. Unit must be properly grounded in accordance with local wiring code. The chart below recommends the minimum circuit protector and wire size if the appliance is the only unit on the circuit. If smaller sizes of wire are used, the unit efficiency will be reduced and a fire hazard may be created. It is advisable that the electrical wiring and hookup be accomplished by a competent electrician.

Be sure your appliance is properly installed and grounded by a qualified technician. Ask your dealer to recommend a qualified technician or an authorized repair service. This cooktop does not require a neutral connection. If the cooktop is to be completely enclosed in a cabinet, feed the cooktop cable through the opening in the cabinet. Make the electrical connection following the appropriate steps for your installation.

- ⚠ Warning: Risk of Electric Shock, frame grounded to neutral of appliance through a link.


Grounding through the neutral conductor is prohibited for new branch-circuit installations (1996 NEC)# mobile homes#and recreational vehicles, or in an area where local codes prohibit grounding through the neutral conductor.

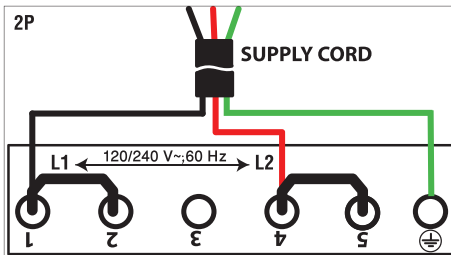
INSTALLATION

Mains	Connection	Cable diameter	Protection calibre	Flexible conduit
120/240 V~,60 Hz	2 Phases	3 x 10 AWG	40 A	3/4"

Use only ul listed or csa approved components

Connection of the cooktop

- Use the brass bridges which are in the connection box to bridge terminals 1-2 and terminals 4-5. Connect line 1 to the terminal 1, line 2 to the terminal 4 and the ground to terminal 



L1 : Black

L2: Red

Ground : Green

Caution: Ensure that the cables are correctly inserted and tightly screwed down.

i We cannot be held responsible for any incident 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.

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