

Instructions for the use - Installation advices

## VITROCERAMIC COOKING HOB

100% ELBA QUALITY  
MADE IN ITALY



**ELBA**  
TALENT FOR COOKING



Made in Italy



**Dear Customer,**

*Thank you for having purchased and given your preference to our product.*

*The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.*

*Please preserve this booklet carefully. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.*

***This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.***

***The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.***

## IMPORTANT SAFETY PRECAUTIONS AND RECOMMENDATIONS

**IMPORTANT:** This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

**Read the instructions carefully before installing and using the appliance.**

- After having unpacked the appliance, check to ensure that it is not damaged.  
In case of doubt, do not use it and consult your supplier or a professionally qualified technician.
- 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.
- Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the appliance.**
- **IMPORTANT:** The use of suitable protective clothing/gloves is recommended when handling or cleaning this appliance.
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use. The manufacturer declines all responsibility for any inconvenience resulting from the inobservance of this condition.
- Do not operate your appliance by means of an external timer or separate remote-control system.
- Do not carry out cleaning or maintenance operations on the appliance without having previously disconnected it from the electric power supply.
- Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

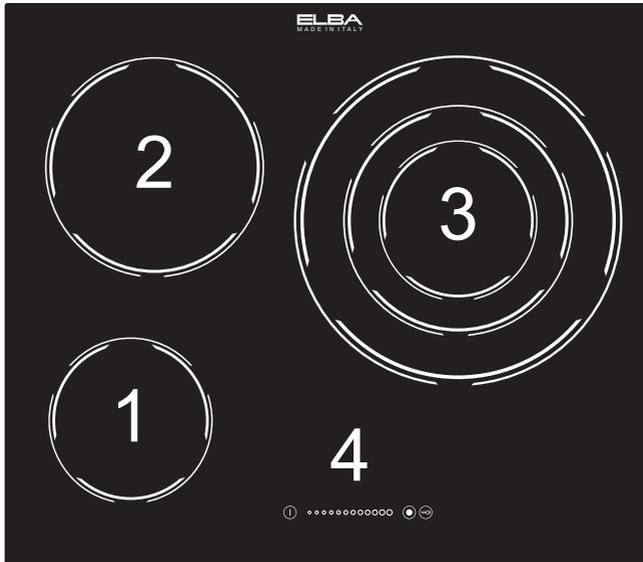
- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in barefoot.
- If you should decide not to use this appliance any longer (or decide to substitute another model), before disposing of it, it is recommended that it be made inoperative in an appropriate manner 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 unused appliances.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- After use, ensure that the knobs are in the off position.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- 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.
- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- **WARNING:** During use the appliance and its accessible parts become hot; they remain hot for some time after use.
  - Care should be taken to avoid touching heating elements on the hob.
  - To avoid burns and scalds, young children should be kept away.
- Make sure that electrical cables connecting other appliances in the proximity of the cooktop cannot come into contact with the hob.

- **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.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- Do not place or leave empty pans on the glass ceramic hob.
- Do not allow heavy or sharp objects to drop on the glass ceramic hob.
- Do not scratch the hob with sharp objects. Don't use the hob as a work surface.
- **WARNING:** If the hob is cracked or otherwise damaged by falling objects etc., disconnect the appliance from the electrical power supply to avoid the possibility of electric shock and call Customer Service.
- **WARNING:** When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

# 1

## FEATURES AND TECHNICAL DATA

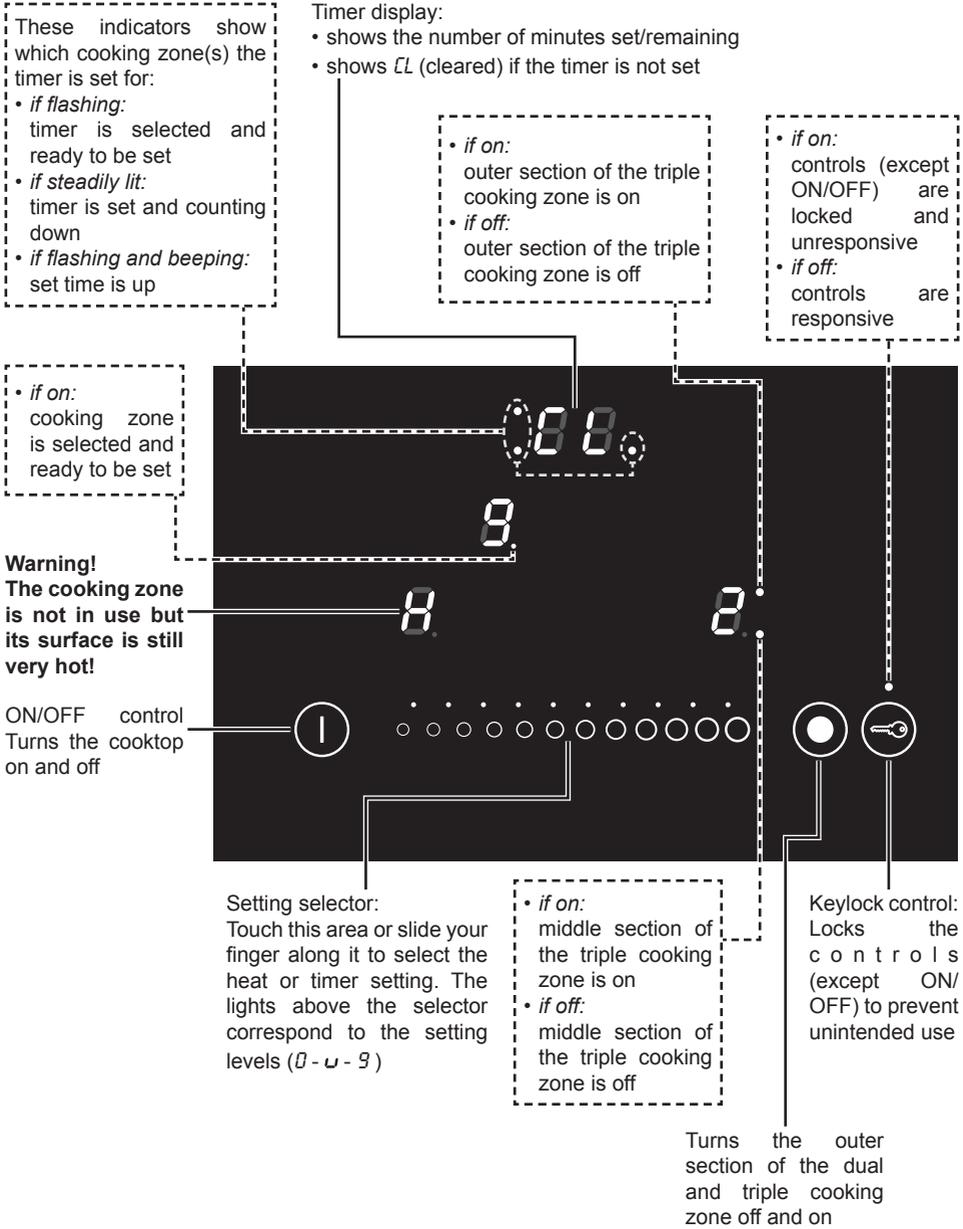
Fig. 1.1



1. “Hi-light” cooking zone	Ø 145 mm	1200 W
2. “Hi-light” cooking zone	Ø 180 mm	1800 W
3. “Hi-light” triple cooking zone	Ø 270 mm	2700 W
	Ø 210 mm	1950 W
	Ø 140 mm	1050 W
4. Touch controls		

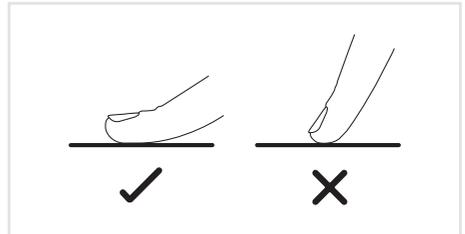
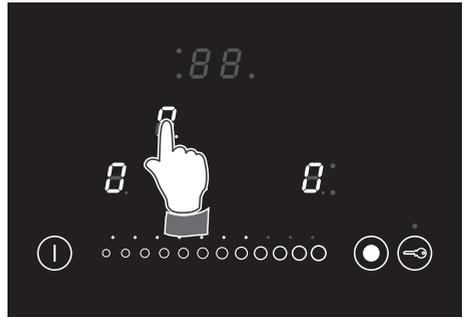
# 2

## HOW TO USE THE TOUCH CONTROL



## USING THE TOUCH CONTROLS

- The cooking zone and timer displays also function as touch controls. To select a cooking zone or the timer, simply touch its display. Use the ball of your finger, not its tip. The controls respond to touch, so you don't need to apply any pressure.
- Once you have selected a cooking zone or the timer, you have 10 seconds to set it (while the little red light at the bottom right of the display is on). If the little red light goes out before you have had a chance to select a setting, simply re-select the cooking zone or timer by touching its display again.
- Make sure the controls are always clean, dry, and there is no object (eg a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.

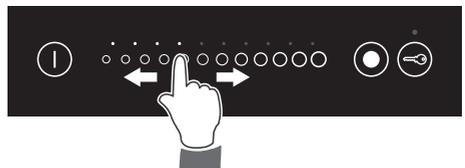
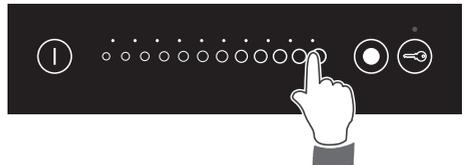


## TO SELECT A SETTING ON THE SELECTOR

- Touch at one point to "jump" to a specific setting

OR

- Slide your finger along the selector.

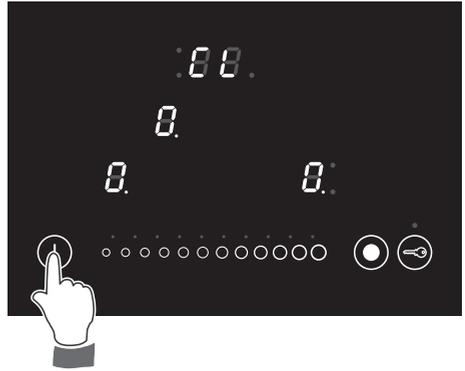


## TO START COOKING

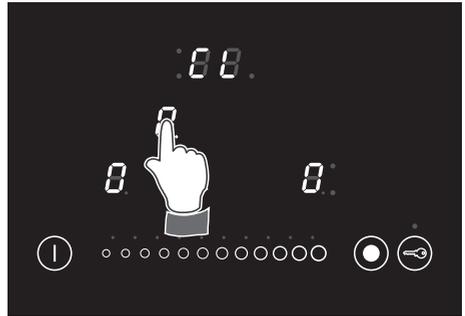
### 1. Turn on the cooktop.

Notes:

- *CL* (cleared) in the timer display means that the timer is not set.
- If you do not select a cooking zone within 20 seconds, the cooktop will automatically turn off.

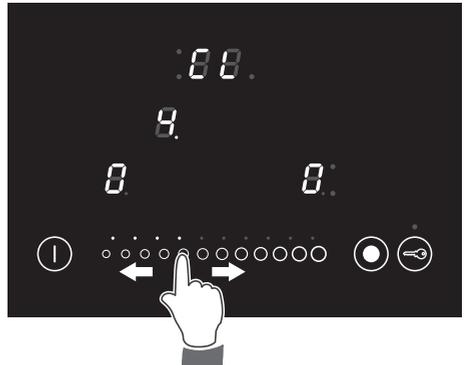


### 2. Turn on the cooktop.



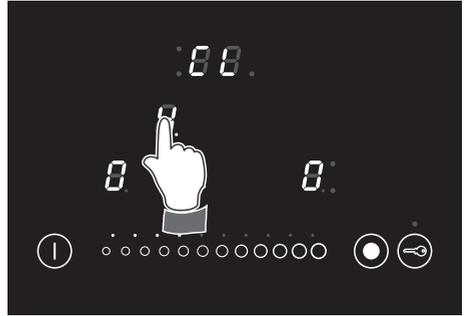
### 3. Select a heat setting (0 - 9)

**Note:** setting *v* (between 0 and 1) provides continuous gentle heat between 0 and 1. See page 17.

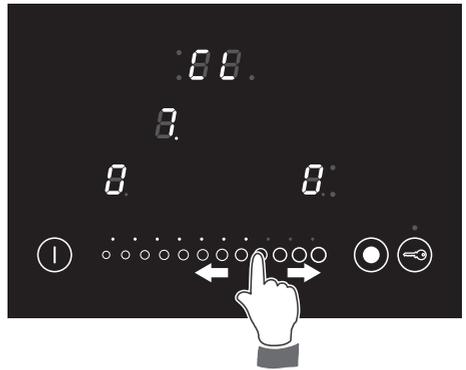


## TO MODIFY THE HEAT SETTING DURING COOKING

1. Select a cooking zone.



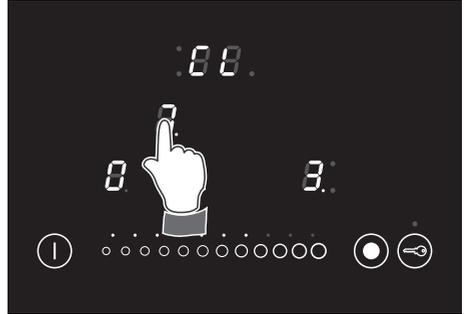
2. Modify its heat setting.



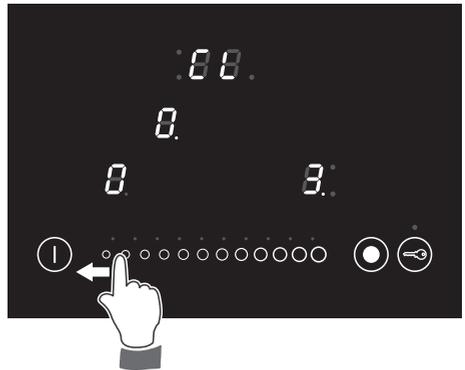
## WHEN YOU HAVE FINISHED USING A COOKING ZONE, YOU CAN

### TURN IT OFF, BUT CONTINUE TO USE OTHER COOKING ZONES:

1. Select the cooking zone you want to turn off.

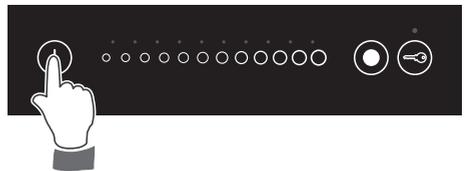


2. Decrease its heat setting until the display shows 0. If the cooking zone surface is too hot to touch, *H* will replace 0 in the display.

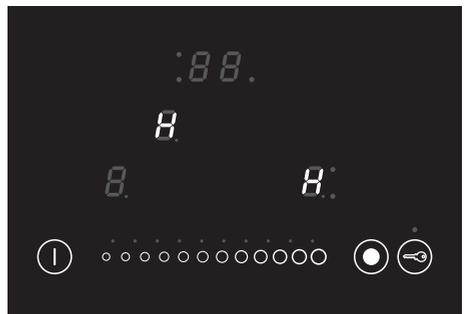


### TURN THE WHOLE COOKTOP OFF:

1. Turn the cooktop off.



2. *H* will show which cooking zone surface is too hot to touch. It will disappear when the surface has cooled down to a safe temperature.

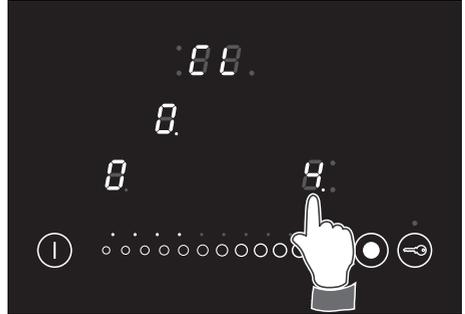


## USING THE TRIPLE (RIGHT) COOKING ZONE

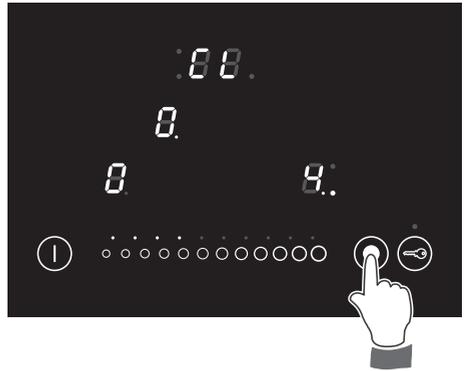
When you turn the triple (right) cooking zone on, only the inner section is on.

Use the  control to switch the outer and middle sections on or off.

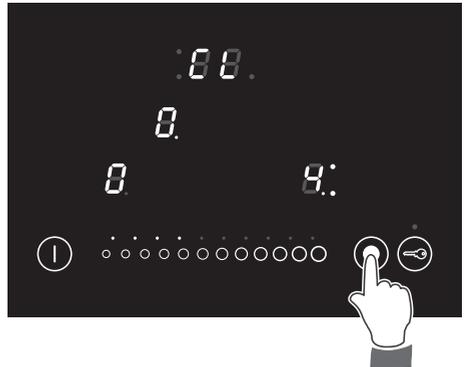
Only the inner cooking zone is on.



The inner and middle cooking zones are on.



All cooking zones (inner, middle and outer) are on.

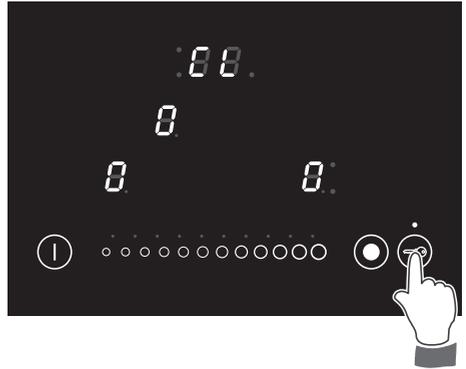


## LOCKING THE CONTROLS

- You can lock the controls to prevent unintended use (for example children accidentally turning cooking zones on).
- When the controls are locked, all controls except the ON/OFF control are disabled.

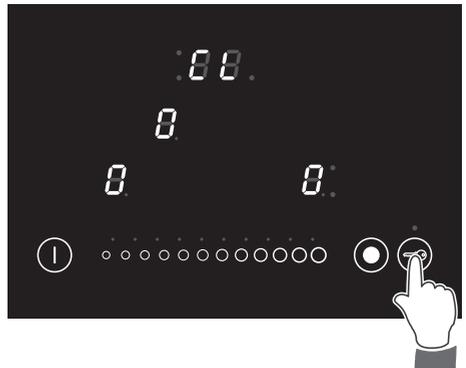
## TO LOCK THE CONTROLS

1. Make sure that the cooktop is turned on but no cooking zone is in use.
  2. Touch and hold the keylock control  for 2 seconds. The red light above the control comes on, indicating that the controls are locked.
- **Note:** the cooktop will automatically turn off after 10 seconds, but the controls will still be locked when you turn the cooktop on again.



## TO UNLOCK THE CONTROLS

1. Make sure the cooktop is turned on.
2. Touch and hold the keylock control  for 2 seconds. The red light above the control goes out.
3. You can now start using your cooktop.



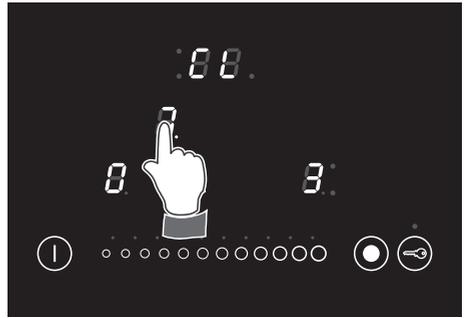
### Important!

Do not lock the controls while a cooking zone is in use. If you do, you can always turn the cooktop off with the ON/OFF control in an emergency.

## USING THE AUTO HEAT-REDUCE FEATURE

Cooking zones set for this feature will:

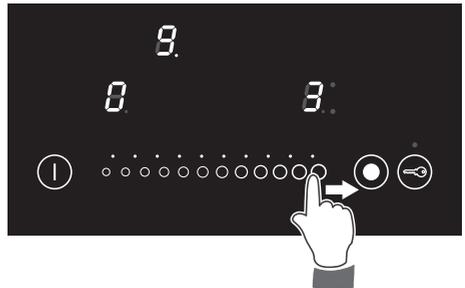
- first quickly heat up food or liquid at the highest setting
- then automatically reduce the heat to a preset lower setting to cook the food through.



## TO SET A COOKING ZONE FOR AUTO HEATREDUCE

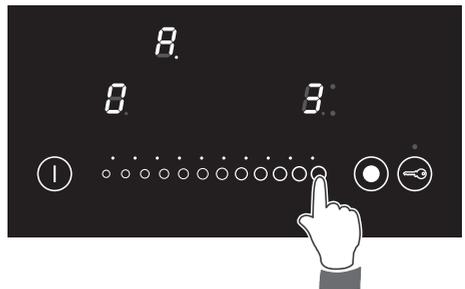
1. Select a cooking zone.

2. Select heat setting 9.

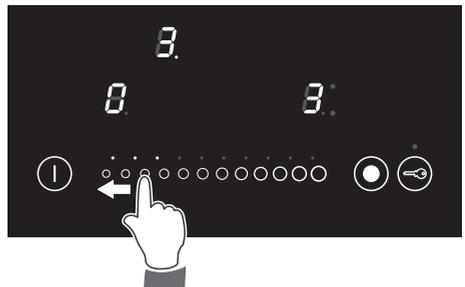


3. Re-touch the right end of the setting selector.

9 will start flashing alternately with 9 in the cooking zone's display.



4. Choose the lower heat setting you want the cooking zone to automatically reduce to (1-8).



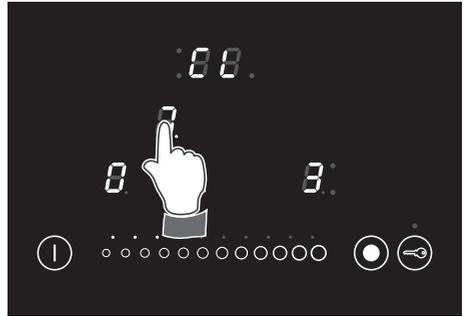
## WHEN AUTO HEAT-REDUCE IS SET

Initially, while the cooking zone is at the highest setting, *R* will flash alternately with your selected lower setting. Then, when the period of highest setting is over (eg after 5 minutes), *R* will stop flashing and the cooking zone will automatically reduce the heat to your preset lower setting.

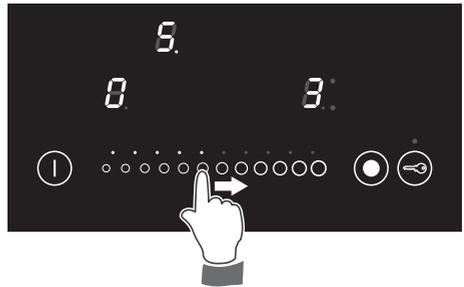
Preset lower heat setting	1	2	3	4	5	6	7	8
Period on highest setting	1 minute	3 minutes	5 minutes	6,5 minutes	8,5 minutes	2,5 minutes	3,5 minutes	4,5 minutes

## TO INCREASE OR QUIT THE AUTO HEATREDUCE SETTING WHILE *R* IS FLASHING

1. Select the cooking zone already set for Auto Heat-reduce.

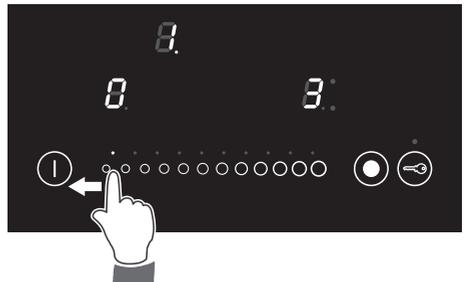


2. INCREASE the lower heat setting.  
The period on highest setting will be automatically readjusted.



3. TO QUIT, DECREASE the lower heat setting.

**Note:** if you want to keep using Auto Heat-reduce and reduce the originally set lower heat setting, quit Auto Heatreduce and set it again.

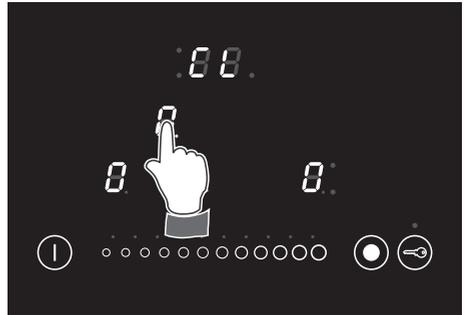


## USING THE GENTLE HEAT FEATURE

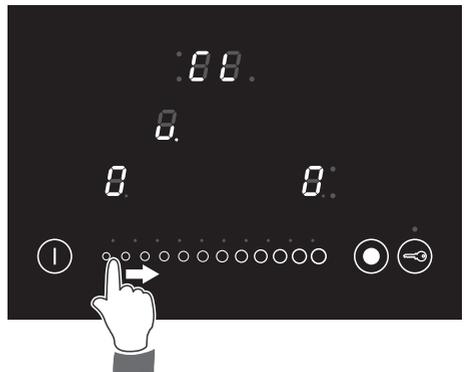
This heat setting between 0 and 7 provides continuous gentle heat and is ideal for:

- delicate cooking tasks such as melting chocolate
- warming plates
- keeping cooked food warm. If reheating cooked food from cold, always bring it to the boil on a higher setting before changing to the GentleHeat setting. For food safety reasons, a cooking zone set for GentleHeat will automatically turn off after two hours of continuous use.

### 1. Select a cooking zone.



### 2. Select heat setting 0.



## USING THE TIMER

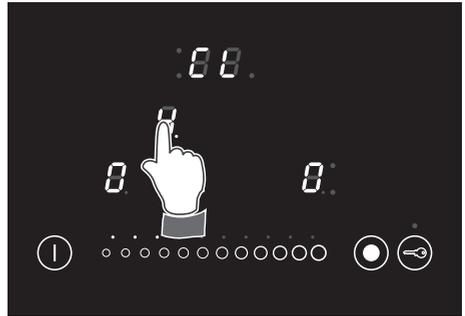
You can set the timer to automatically turn one or more cooking zones off when the set time is up.

### Important!

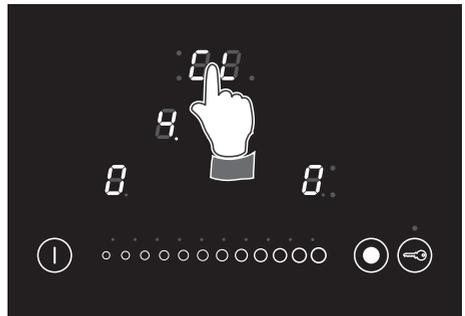
Never leave the cooktop unattended when in use, even if you have set the timer to automatically turn a cooking zone off.

## TO SET THE TIMER FOR A COOKING ZONE

1. Select a cooking zone already in use.

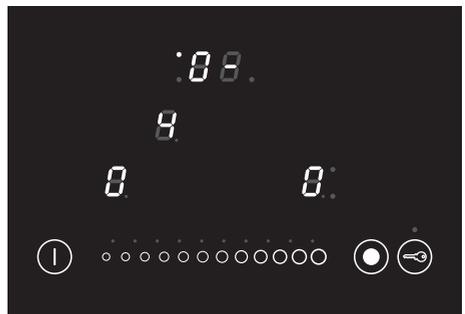


2. Select the timer.

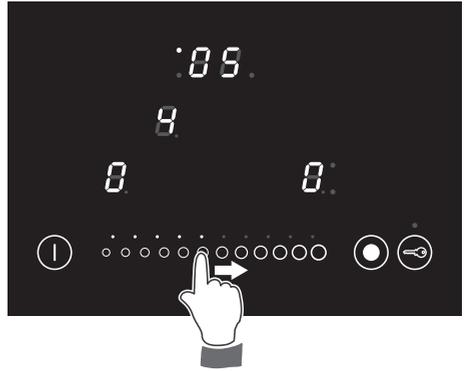


3. The flashing indicator in the timer display means that the timer is ready to be set for the left rear cooking zone.

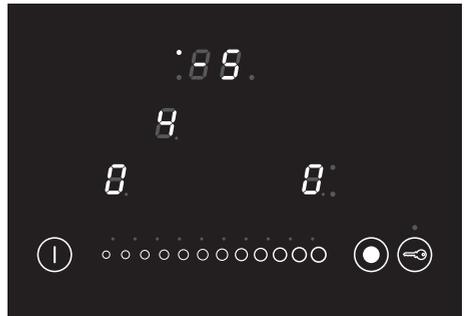
As an example, you would like to set the timer to turn this particular cooking zone off after 25 minutes.



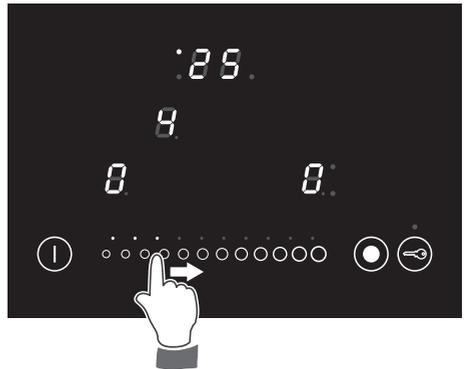
4. Set the right-hand digit using the setting selector.



5. The display will then indicate for you to set the left-hand digit.

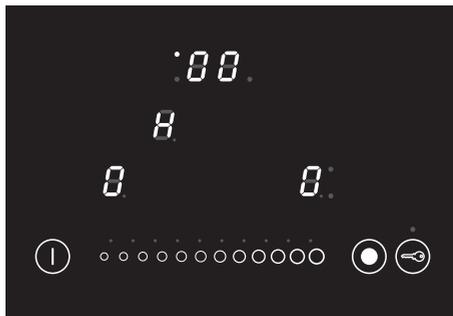


6. Set the left-hand digit using the setting selector. The timer is now set and begins counting down.



## WHEN THE SET TIME IS UP

- The corresponding indicator in the timer display will flash, the timer will beep, and the cooking zone will automatically turn off (its display showing *H* if the surface is hot).
- Touch any control to stop the beeping.



## Notes on using the timer

- Skip the last step (6) if you want to set the timer to less than 10 minutes.
- To modify or cancel a timer setting, follow steps 1 and 2 under 'To set the timer for a cooking zone', then modify the number of minutes as wished.
- Once you have set the timer for one cooking zone, you can go on to set it for additional cooking zones by repeating the steps under 'To set the timer for a cooking zone' for each, being mindful of the following:
  - The timer display will always revert to showing the setting for the cooking zone with the shortest remaining time.
  - To check the timer setting for a different cooking zone, simply select the cooking zone. Its remaining time will briefly appear in the timer display.

## COOKING HINTS:

- To reduce the cooking time, you can set the fast cooking function (cf. section “USING THE AUTO HEAT-REDUCE FEATURE” at page 15).
- You should only use pots and pans with flat bases (pans with the test mark for glass-ceramic hobs are available from specialist shops). The diameter of the pan should match that of the cooking plate (or be slightly bigger) to make the most of the energy.
- Since the cooking surface will stay hot for a certain time after the plate has been switched off, you can switch it off 5 or 10 minutes before the end of the cooking. The residual heat of the hob will complete the cooking.
- To save electricity, use pan lids whenever possible.

**Do not scratch the cooktop with cutting or sharp objects.  
Do not use the glass ceramic surface as a work surface.**

**Never cook the food directly on the glass ceramic cooktop, but in special pans or containers.**

**Caution!**  
**The cooking hob becomes very hot during operation.  
Keep children well out of reach.**

**WARNING: Hobs become very hot with use, and retain their heat for a long time after cooking has finished (about 30 minutes).  
Children should be supervised at all times and be prevented from touching the hot surfaces, until such time as the appliance has cooled.**

## ADVICE FOR SAFE USE OF THE COOKTOP

- Before switching on make sure that you have the correct knob for the hotplate chosen. It is advisable to put the pan on the hotplate before switching on and to take it away after switching off.
- Use cookware with flat and even bottoms (be careful when using cast iron vessels). Uneven bottoms can scratch the glass ceramic surfaces. Be careful that the bottom is clean and dry.
- Pots with aluminium bottoms may leave silver streaks or spots on the hob.
- Do not leave wet or damp lids on the hob.
- The glass-ceramic surface and pans must be clean. Carefully eliminate any food remains (especially containing sugar), dirt etc. with the aid of a cleansing agent.
- Make sure that the handles of cookware do not stick out over the edge of the appliance, to avoid them being knocked over by accident. This also makes it more difficult for children to reach the cooking vessels.
- Do not lean over the cooking zones when they are switched on.
- Do not drop heavy or sharp objects on the glass ceramic cooktop. If the surface is broken or damaged disconnect the appliance from the electrical power supply and contact the after-sales service.
- Do not put aluminium foil or plastic objects on the cooking zones when they are hot.
- Remember that the cooking zones remain hot for some time after they are switched off (about 30 mm).
- Follow the cleaning instructions carefully.
- **If you note a crack in the cooktop, disconnect the appliance from the electrical power supply immediately and call the After-Sales Service.**

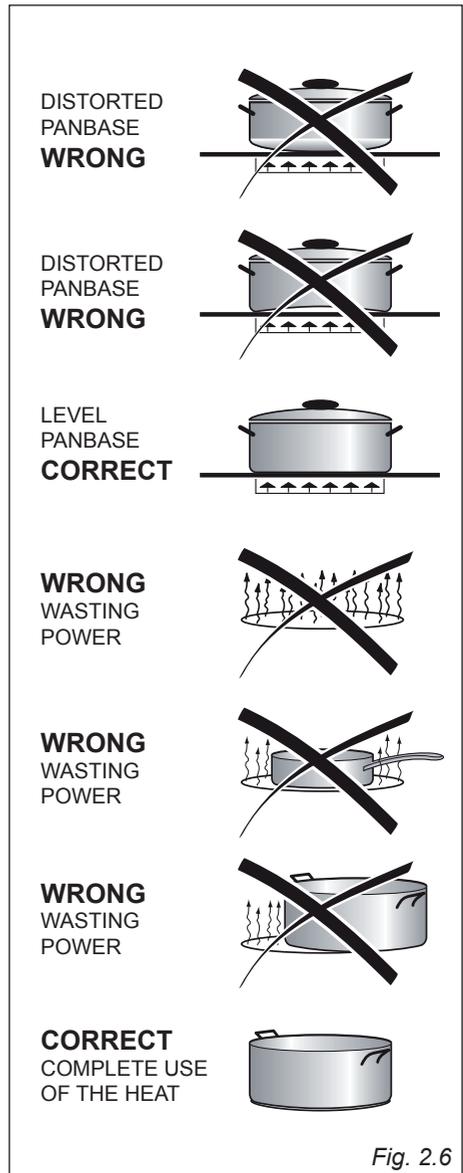


Fig. 2.6

**DO NOT USE GLASSWARE ON CERAMIC HOBS. DO NOT USE PANS WITH ROUGH CIRCULAR MACHINED BASE.**

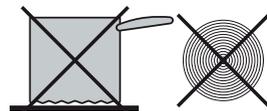
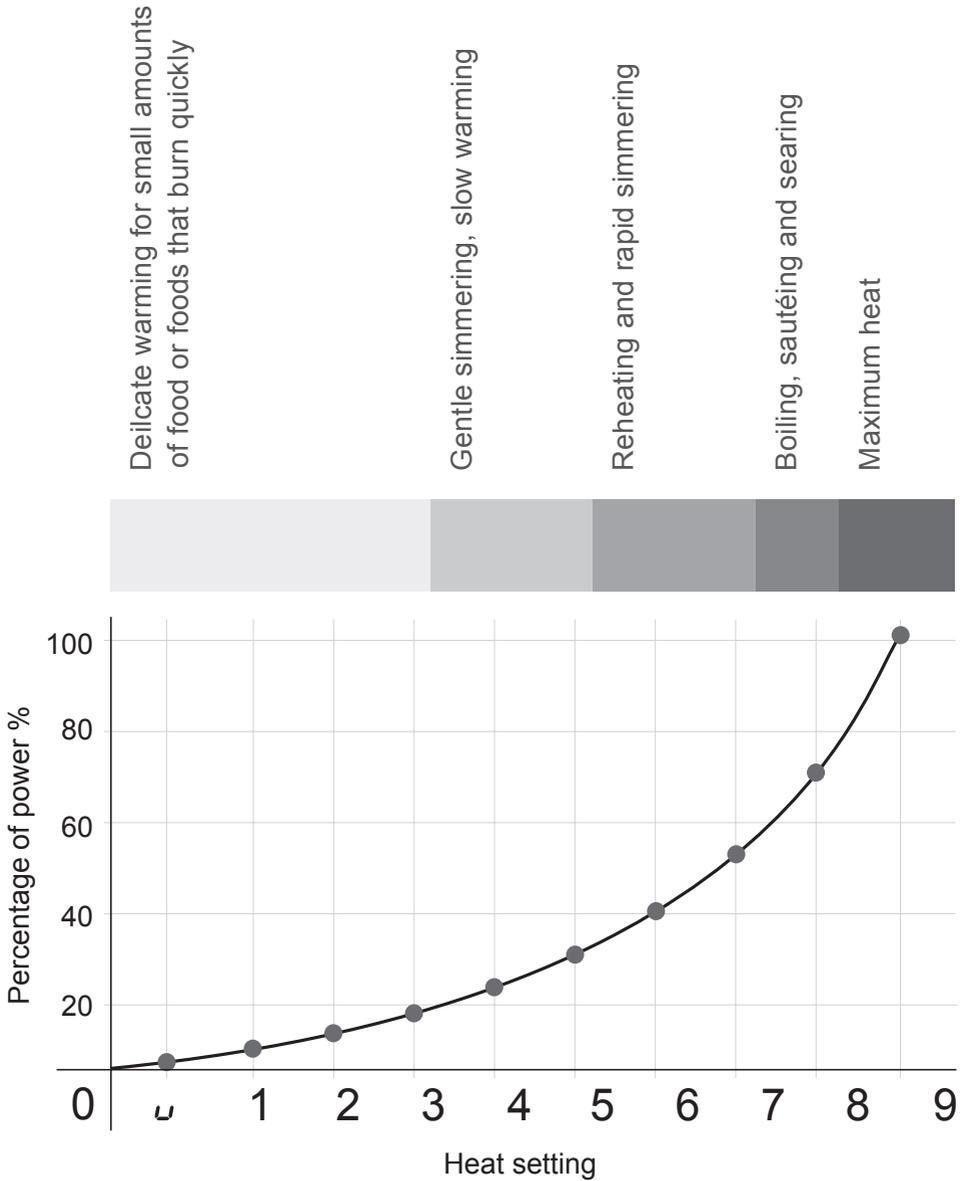


Fig. 2.7

# HEAT SETTINGS



## TROUBLESHOOTING CHART

Problem	Possible causes	What to do
<b>The cooktop cannot be turned on.</b>	No power.	Make sure the cooktop is connected to the power supply and that it is switched on at the wall. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call your Authorised Service Centre or Customer Care.
<b>Cooking zones seem to turn themselves off and on during use.</b>	They cycle off and on to maintain the selected setting or prevent the glass from overheating.	This is normal and needs no action.
<b>The touch controls are unresponsive.</b>	The controls are locked.	Unlock the controls. See section 'Locking the controls' for instructions.
<b>The touch controls are difficult to operate.</b>	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
<b>The cooktop is continuously beeping and the cooking zone displays read out <i>Er03</i>.</b>	Liquid has spilled onto the touch control area.	Switch the power to the cooktop off at the wall and see 'Cleaning and maintenance' for instructions.
	There are objects (e.g utensils) on the touch control area.	Remove the objects from the touch control area.
	Several touch controls are registering continuous contact (eg due to someone resting their hand or arm on the touch control area).	Remove the cause of continuous contact.

<b>Problem</b>	<b>Possible causes</b>	<b>What to do</b>
<b>The cooktop turns itself off unexpectedly and the cooking zone displays read out <math>E_{r2}</math> / alternating with <math>H</math>.</b>	The cooktop electronics have overheated and the cooktop turns itself off as a safety measure.	Let the cooktop cool down before using it again.
<b>The cooktop turns itself off unexpectedly and no error message or hot surface indication is displayed.</b>	There is a power outage in your home or area.	Wait until the power comes back on.
<b>The cooktop turns itself off unexpectedly and the displays show an error code (a letter and number combination) other than the two explained above.</b>	Technical fault.	Note down the error code, then switch the power to the cooktop off at the wall and contact your Authorised Service Centre or Customer Care with the error code information.
<b>The cooktop cannot be turned off.</b>	Electronics fault.	Switch the power to the cooktop off at the wall and call your Authorised Service Centre or Customer Care.
<b>The cooktop displays do not come on at all or are only partly visible.</b>	Display fault.	Call your Authorised Service Centre or Customer Care.

# 3

## CLEANING AND MAINTENANCE

### GENERAL ADVICE

- **Before you begin cleaning, you must ensure that the appliance is switched off and disconnected from the electrical power supply.**
- Under no circumstances should any external covers be removed for servicing or maintenance except by suitable qualified personnel.
- It is advisable to clean when the appliance is cold.
- Be very careful that no water penetrates inside the appliance.
- Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces.
- Avoid using cleaning products with a chlorine or acidic base.
- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.**

### CLEANING THE CERAMIC HOB

- Remove any encrustation using a scraper specific for glass ceramic surfaces.
- Dust or food particles can be removed with a damp cloth.
- If you use a detergent, please make sure that it is not abrasive or scouring. Abrasive or scouring powders can damage the glass surface of the hob.
- All traces of the cleaner must be removed with a damp cloth.
- Dust, fat and liquids from food that has boiled over must be removed as soon as possible. If they are allowed to harden they become increasingly difficult to remove. This is especially true in the case of sugar/syrup mixtures which could permanently pit the surface of the hob if left to burn on it.
- Do not put articles on the hob which can melt: i.e plastic, aluminium foil, sugar, sugar syrup mixtures etc.
- If any of these products has melted on the ceramic surface, you should remove it immediately (when the surface is still hot) by using a proper scraper to avoid any permanent damage to the surface of the hob.
- Avoid using a knife or other sharp utensil as these may damage the ceramic surface.
- Do not use steel wool or an abrasive sponge which could scratch the surface permanently.

### WARNING

**When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.**

**Do not scratch the cooktop with cutting or sharp objects.**

**Do not use the glass ceramic surface as a work surface.**

**Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.**



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***ADVICE***  
***for the***  
***INSTALLER***

---

## **IMPORTANT :**

- The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment.  
**Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may have.**
- This appliance is to be installed only by an authorized person.  
The appliance must be installed in compliance with regulations in force in your country and in observation of the manufacturer's instructions.  
Failure to comply with this condition will render the guarantee invalid.
- Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage.
- This appliance shall only be serviced by authorized personnel.
- Always disconnect the appliance from mains power supply before carrying out any maintenance operations or repairs.
  
- **Important: The use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.**
- **These tops are designed to be embedded into kitchen fixtures measuring 600 mm in depth, working surface 30 to 40 mm thick.**
- **The appliance must be housed in heat-resistant units.**
- **The walls of the units must not be higher than work top and must be capable of resisting temperatures of 105°C above room temperature.**
- **We would point out that the adhesive which bonds the plastic laminate to the furniture must withstand temperatures not less than 150°C to avoid delamination.**
- **Do not install the appliance near inflammable materials (eg. curtains).**

## **WARNING!**

**When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the underneath of the appliance as this area is not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.**

# 4 INSTALLATION

## TECHNICAL INFORMATION FOR THE INSTALLER

In order to install the cooker top into the kitchen fixture, a hole with the dimensions shown in fig. 4.1a has to be made, bearing in mind the following:

- A 20mm ventilation gap must be provided between the bottom of the appliance and any cabinetry, draw unit, thermal protection barrier or oven.
- If the base of the cooktop is accessible through a cupboard or drawer space after installation, a thermal protection barrier must be installed below the base of the cooktop as indicated in fig. 4.1c.
- If the cooktop is installed above an oven, the oven shall be provided with cooling fan motor; a thermal protection barrier is not required.  
The two appliances shall be connected to the electrical supply with independent connections.
- The cooker top must be kept no less than 50 mm away from any side wall (from side edge of cutout - figs. 4.1a, 4.1b).
- The hob must be installed at least 50 mm from the wall (from rear edge of cutout - fig. 4.1a).
- There must be a distance of at least 650 mm between the hob and any wall cupboard or extractor hood positioned immediately above (see fig. 4.1b).

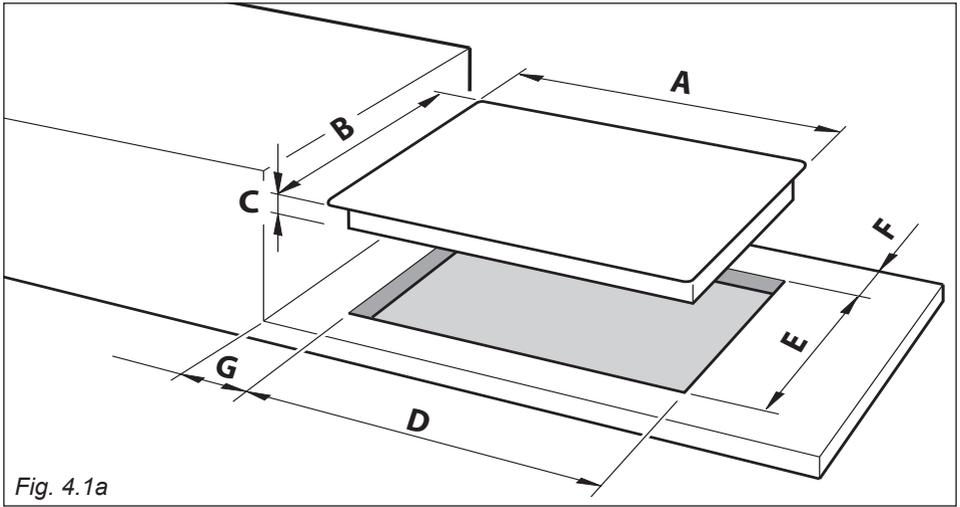


Fig. 4.1a

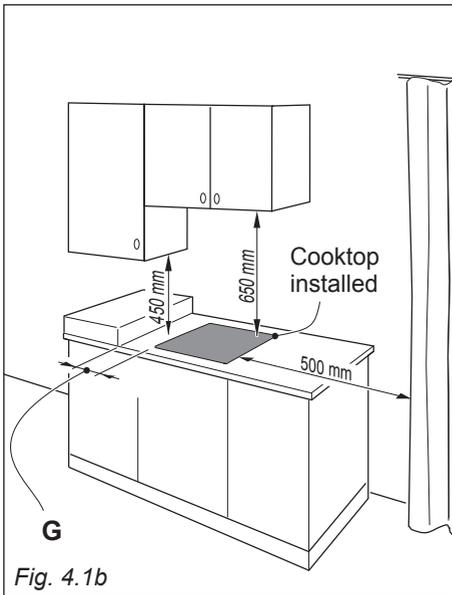


Fig. 4.1b

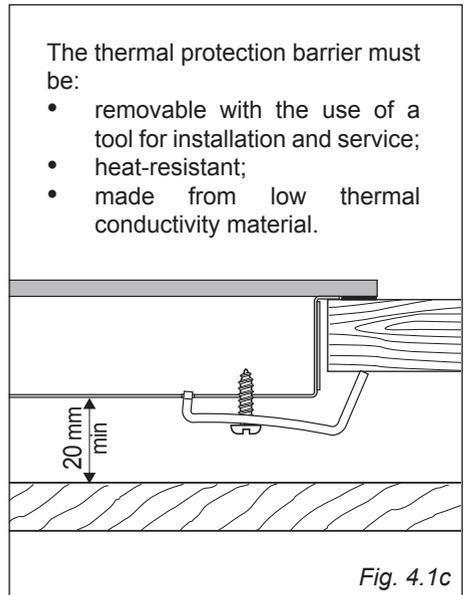


Fig. 4.1c

Description	Measures (mm)						
	A	B	C	D	E	F (minimum)	G (minimum)
	590	510	52	560	490	50	50

## FASTENING THE COOKTOP

Each cooktop is provided with an installation kit including brackets and screws for fastening the cooktop to benches from 30 to 40 mm thick.

The kit includes four "A" brackets and four "B" self-threading screws (fig. 4.2).

- Cut the unit according to the dimensions in fig. 4.1a.
- Turn the hob upside down and rest the glass side on a soft surface.
- Spread the seal "C" around the edge of the hob (fig. 4.2).
- Fasten the brackets "A" to the appropriate socket holes, without tightening the screws "B" for the moment. Make sure that the tabs are mounted correctly, as shown. Rotate the tabs so that the cooktop can be put into the cutout.
- Put the cooktop into the cutout and position it correctly.
- Put the brackets "A" into place; tooth "D" of the brackets should go into the hole (fig. 4.3).
- Tighten screws "B" until the cooktop is completely secured to the bench.
- Using a sharp cutter or trimmer knife, trim the excess sealing material around the edge of the cooktop. Take care not to damage the workbench.

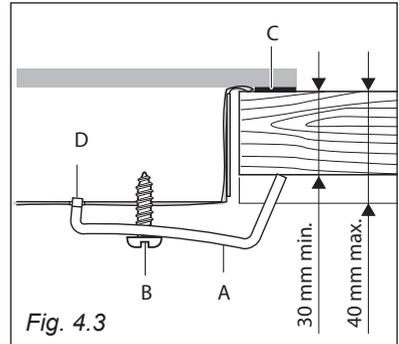
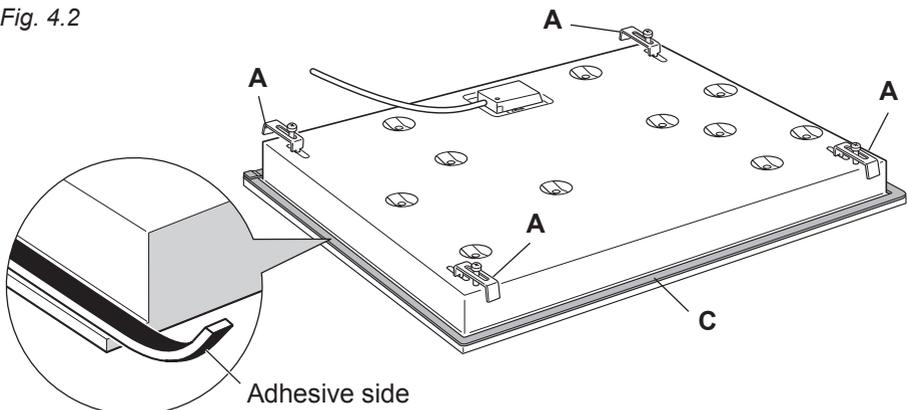


Fig. 4.2



# 5 ELECTRICAL SECTION

**IMPORTANT:** The appliance must be installed by a qualified technician according with the current local regulations and in compliance with the manufacturer instructions. Incorrect installation might cause harm and damage to people, animals or objects, for which the manufacturer accepts no responsibility.

Connection to a good earth wiring system is absolutely essential.

The manufacturer accepts no responsibility for any inconvenience caused by failure to comply with this rule.

Before carrying out any work on the electrical section of the appliance, it must be disconnected from the mains.

## ELECTRICAL REQUIREMENTS

- Connection to the electric power supply must be carried out by a qualified technician and following the appropriate safety regulations.
- The appliance must be connected to the mains checking that the voltage corresponds to the value given in the rating plate and that the electrical cable sections can withstand the load specified on the plate.
- The appliance can be connected directly to the mains placing a two pole switch with minimum opening between the contacts of 3 mm between the appliance and the mains.
- The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 50°C above ambient.
- Once the appliance has been installed, the switch must always be in a accessible position.

**N.B. For connections to the mains power supply, never use adaptors, reductions or multiple power points as these may overheat and catch fire.**

**If the hob surface is cracked disconnect the appliance from the mains and contact the After-Sales Service.**

In the event that installation should require modifications to the mains supply wiring system, it is recommended that a qualified technician be called to carry out substitution.

He should also check that the domestic electrical system is suitable for the power absorbed by the appliance.

## CONNECTION OF THE POWER SUPPLY CABLE

Important! This cooktop must be connected to the electricity supply only by an authorised person.

To connect the feeder cable to the hob it is necessary to carry out the following operations:

- Unhook the terminal board cover “A” by inserting a screwdriver into the two hooks “B” (fig. 5.1). Open completely the terminal block cover “A”.
- Unscrew the screw “C”, then unhook the cable clamp “D” by inserting a screwdriver into the hook “E”. Remove completely the cable clamp “D” (fig. 5.1).
- Connect the phase, neutral and earth wires to terminal board “F” according to the diagram in fig. 5.2; the U bolts “G” (fig. 5.1) shall be used as indicated in the diagram in fig. 5.2 (they are supplied already fitted to the terminals or inside the terminal board, behind the cover).
- Strain the feeder cable and block it with cable clamp “D” (by hooking hook “E” and screwing screw “C”).
- Close the cover “A” of the terminal board “F” (check the two hooks “B” are correctly hooked).

## FEEDER CABLE SECTION

### “Type H05RR-F”

220 V 60 Hz                      3 x 2,5 mm<sup>2</sup> (\*) (\*\*)

(\*) Connection with wall box connection.

(\*\*) Diversity factor applied.

A diversity factor may be applied to the total loading of the appliance only by a suitably qualified person.

**If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.**

Fig. 5.1

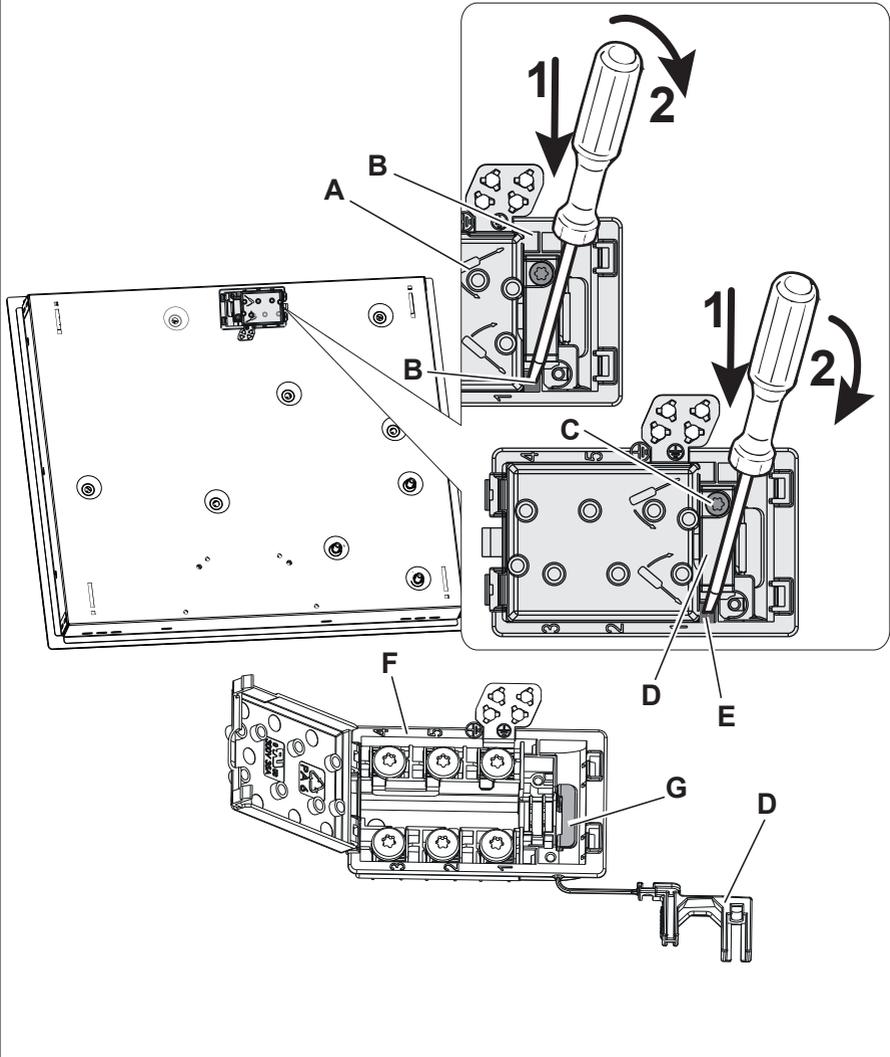
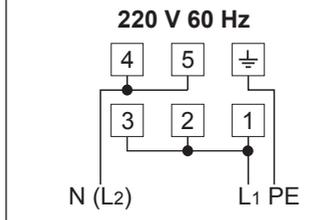


Fig. 5.2





The manufacturer cannot be held responsible for possible inaccuracies due to printing or transcription errors in the present booklet.

The manufacturer reserves the right to make all modifications to its products deemed necessary for manufacturer commercial reasons at any moment and without prior notice, without jeopardising the essential functional and safety characteristics of the appliances.

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