

# BLANCO

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Instructions for the Use and Care and Installation of

**BCCT302**

Touch Control Cooktop

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Dear Customer,

Thank you for buying a **BLANCO cooktop**.

Before we continue telling you about this cooktop, we cordially invite you to become part of the Blanco family by subscribing online. Please visit our website where you can easily subscribe and request such things as 'invitations to future cooking classes' and gourmet recipes. Go to [www.blanco-australia.com](http://www.blanco-australia.com) and fill in the subscription details.

You will find that the clean lines and modern look of your Blanco cooktop blends in perfectly with your kitchen décor. It is easy to use and performs to a high standard.

Blanco also makes a range of products that will enhance your kitchen such as ovens, rangehoods, dishwashers and microwaves, sinks and taps. There are models to complement your new Blanco cooktop.

Of course, we make every effort to ensure that our products meet all your requirements, and our Customer Relations department is at your disposal, to answer all your questions and to listen to all your suggestions.

Please complete the warranty card and keep your receipt as proof of purchase. Retain all documents relating to the purchase of this product.

Blanco is committed to providing increasingly efficient products that are easy to use, and are not just beautiful, smart.

**BLANCO**

## SAFETY WARNINGS

- Read the following carefully to avoid an electric shock or fire.
- It is most important that this instruction book should be retained with the appliance for future reference.
- Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.
- These warnings are provided in the interest of safety. You **MUST** read them carefully before installing or using the appliance.
- All operations related to electrical wiring and installation must be carried out by qualified persons, in accordance with safety regulations.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules
- The 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 supervised or instruction concerning use of the appliance by a responsible person for their safety.
- Young children should be supervised to ensure that they do not play with the appliance.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock
- Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop surface since they can get hot.
- Do not spray aerosols in the vicinity of the appliance when it is in operation.
- Do not store or use flammable liquids or items in the vicinity of this appliance, e.g. aerosols.
- **WARNING:** Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.
- Do not allow large cookware to overhang the cooktop onto the adjacent benchtop. This will cause scorching to the benchtop surface.
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- Only authorised personnel should carry out servicing.
- Always ensure the appliance is switched off before cleaning or replacing parts.
- To maintain safe operation, it is recommended that the product be inspected every five years by an authorized service person.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.
- Do not use a steam cleaner to clean this appliance.
- Do not turn on the heating zones if aluminium foils or plastic items have been placed on the cooktop surface.

### **Before connecting the appliance to the electricity supply:**

Check that the voltage and power values listed on the data plate (positioned on the lower part of the appliance) are compatible with the electricity supply and socket. If you have any doubts, please consult a qualified electrician for assistance.

## GENERAL

Carefully read the contents of this leaflet since it provides important instructions regarding safety of installation, use and maintenance.

Keep the leaflet for possible future consultation.

All the operations relating to installation/replacement (electrical connections) must be carried out by specialised personnel in conformity with the regulations in force.

**Important**

Avoid spilling liquid, therefore to boil or heat liquids, reduce the heat.

Do not leave the heating elements on with empty pots and pans or without receptacles.

When you have finished cooking, switch off the relevant heating element.

**Other Information:**

This appliance conforms to the European Directive EC/2002/96, Waste Electrical and Electronic Equipment (WEEE). By making sure that this appliance is disposed of in a suitable manner, the user is helping to prevent potential damage to the environment or to public health.



The symbol on the product or on the packaging label on the carton indicates that the appliance should not be treated as domestic waste, but should be delivered to a suitable electric and electronic appliance recycling collection point. Follow local guidelines when disposing of waste.

For more information on the treatment, re-use and recycling of this product, please contact your local authority or domestic waste collection service.

## INSTALLATION INSTRUCTIONS

These instructions address specialised installers and serve as a guide for installation, adjustment and maintenance in conformity with the laws and regulations in force.

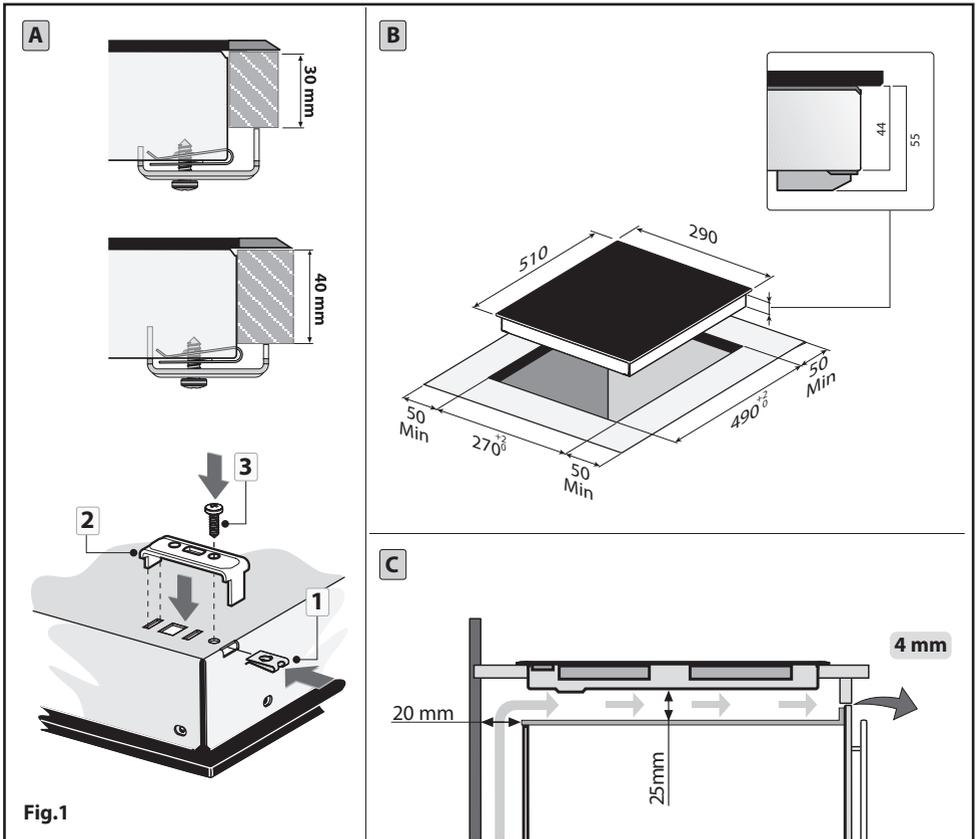
If a built-in oven or any other appliance that generates heat must be fitted directly under the glass-ceramic cooktop, COOKTOP MUST BE SUITABLY INSULATED in such a way that the heat generated by the oven, measured on the bottom right of the cooktop, **does not exceed 60°C**. Failure to respect this precaution may determine improper functioning of the TOUCHCONTROL system.

**Please refer to below diagram (C) for minimum required ventilation dimensions to ensure the unit operates within acceptable temperature limits. Installations that do not meet these minimum ventilation requirements could void your Warranty.**

**Warning: Failure to install the screws or fixing device in accordance with these instructions may result in electrical hazards (see technical data).**

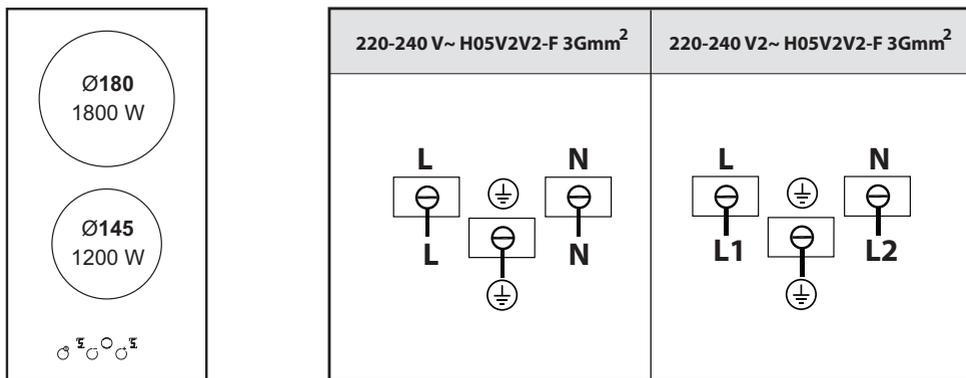
**Warning: This appliance is not intended to be operated by means of external timer or separate remote control system**

### • Positioning (Fig.1)



The domestic appliance is designed to be built into a worktop as illustrated in the specific figure. Apply sealant around the entire perimeter (cut-out dimensions Fig.1B). Fix the domestic appliance on the worktop by means of the 4 brackets provided, taking the thickness of the worktop into account (Fig.1A). If the lower part of the appliance, after installation, is accessible via the lower part of the cabinet then it is necessary to mount a separator panel respecting the distances indicated (Fig.1C). If the appliance is installed with an oven underneath then the separator is not necessary.

• **Electrical connections (Fig.2)**



**Fig.2**

Before making the electrical connections, check that:

- the ground cable is 2 cm longer than the other cables;
- the system ratings meet the ratings indicated on the identification plate fixed on the lower part of the worktop;
- the system is fitted with efficient earthing compliant to the laws and regulations in force.

Earthing is obligatory by law.

If the appliance is not fitted with a cable, use type:

**“H05V2V2-F”** for a power level of up to 6400 Watts, the cross-section of the cable should be at least 2.5 mm<sup>2</sup>, or 4 mm<sup>2</sup> for greater power levels.

The appliance is designed for permanent connection to the electricity supply and should therefore be fitted with an omnipolar switch which has a minimum opening of 3 mm between contacts. The switch should be suitable for the charge indicated on the appliance data plate and must conform to all current legislation (the yellow/green earth wire must not be interrupted by the switch).

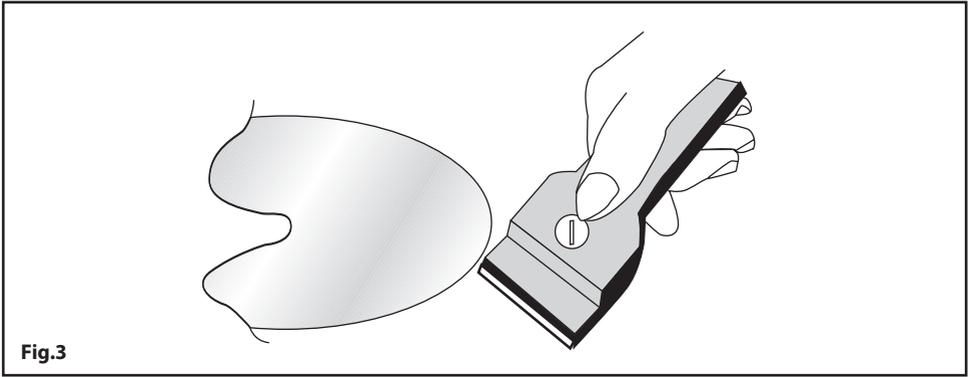
The omnipolar switch must be easy to reach once the installation process has been completed.

- If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules

## USE AND MAINTENANCE

### • Maintenance

Remove any residues of food and drops of grease from the cooking surface using the special scraper supplied (Fig.3).



Clean the heated area as thoroughly as possible using SIDOL, STAHLFIX or similar products and a cloth/paper, then rinse with water and dry with a clean cloth. Using the special scraper (optional) immediately remove any fragments of aluminium and plastic material that have unintentionally melted on the heated cooking area or residues of sugar or food with a high sugar content (Fig.3). In this way, any damage to the cooktop surface is prevented.

Under no circumstances use abrasive sponges or irritating chemical detergents such as oven sprays or stain removers.

### • Use

Use the touch control system for the position that corresponds to cooking needs, keeping in mind that higher the selected number is and the more heat is given off.

• **Functioning (Fig.4)**

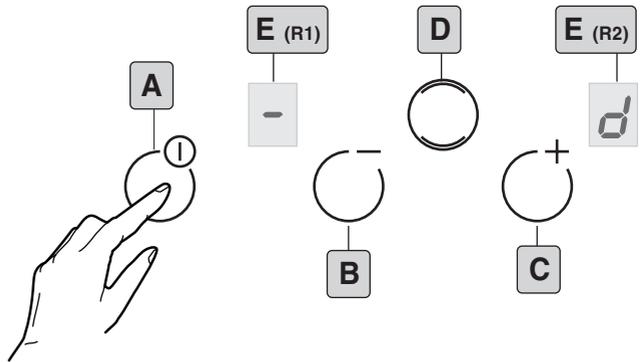


Fig.4

**A** = Sensor **ON/OFF**

**B** = Sensor **(-)**

**C** = Sensor **(+)**

**D** = Cooking zone selection sensor

**E** = Cooking zone selection display (**R1-R2**)

- The appliance can be switched on by selecting the start sensor **A (ON/OFF)**. An **-** appears on all displays for 10 seconds. The hob turns off if no operation is completed within 10 seconds.
  - The hob can be turned off by selecting the main start sensor **A (ON/OFF)**, this is followed by some acoustic signals **BEEPS**.
  - Select sensor **D** to switch on a cooking zone. Every time sensor **D** is pressed, display **E** starts flashing beginning with the bottom left cooking zone (**R1-R2-R3-R4**) continuing clockwise (fig.6).
  - Adjust the power levels using sensors **C (+)** or **B (-)**.
- If using sensor **C (+)** the display shows power level **1**, if using sensor **B (-)** the display shows power level **9**.
- At the end of this operation it is possible to choose the temperature adjustments using sensors **C (+)** or **B (-)**.
  - By quickly pressing sensor **D** when the wanted power level is reached, the display will stop flashing and the cooking phase will start, or, if sensor **D** is not pressed, cooking starts after 10 seconds.
  - To deactivate a cooking zone, select it using sensor **D**, simultaneously press sensors **C (+)** and **B (-)**, or sensor **B (-)** until the display for the wanted zone shows a **0**.

• **Key function:**

**Attention !** To activate the **Key function** the hob must be on and at least one cooking zone working. Avoid children or people requiring supervision from using the hob surface by locking all functions by keeping sensor **C (+)** pressed for a few seconds until the display briefly shows the symbol **□** followed by an acoustic signal **BEEP**.

- It is not possible to modify any hob setting if the cooking hob is on and the key function is active; only sensor **A (ON/OFF)** functions.

- Press sensor **C (+)** again to deactivate the key function. The display briefly shows the symbol **!** followed by an acoustic signal **BEEP**.

**Attention !** If the cooking hob is turned off with the key function still active, the setting remains memorised therefore the display shows the symbol **□** upon the subsequent re-use. Deactivate the

key function to modify the hob settings.

#### • Heat up (Rapid heating):

The “**Heat up**” function can be used to set the cooking zone to its maximum temperature for a specified period of time, after which the temperature will return to a lower value selected previously. To activate the **Heat up** function select the wanted cooking zone using sensor **D** until position 9 is reached, press sensor **C (+)** and the display (next to 9) shows a decimal point (**•**), to indicate that the **Heat up** function is active.

Select the wanted power level (from 1 to 8) within the next 10 seconds. The function is cancelled if power 9 is selected.

To deactivate the **Heat up** function select the previously set cooking zone using sensor **D**, press sensor **C (+)** until it reaches position **9** and the decimal point (**•**) will disappear from the display.

When the **Heat up** function is active, it is possible to increase the previously selected temperature level by pressing **C (+)**.

Once the cooking zone reaches the selected temperature, the **Heat up** function will automatically deactivate, emitting a **BEEP**.

The cooking zone will work at the set power level in a stable manner.

#### Heat residue function:

- When a cooking zone is taken to position **OFF** and the glass surface temperature is higher than 65°, its display **E** will show a luminous signal

1) If other zones are still working, the display will show a small **h**.

2) When the appliance is taken to position **OFF**, the display will show the letter **H** in capitals.

#### O.S.D.(Overflow Safety Device) (Fig.4):

The cooktop has a safety system that turns all the plates **OFF** and activates the **safety lock** if any liquid or objects are found on the control area.

The cooktop goes off automatically.

#### • Saucepans

It is recommended to use flat-bottom pans with a diameter equal to or slightly larger than that of the heated area. Do not use pans with a rough base to prevent scratching the heat surface of the cooktop (Fig.5).

We recommend the use of only Stainless Steel saucepans, which are flat based and excellent conductors of heat, therefore shortening the cooking time and reacting to temperature changes more rapidly than other cookware.

The use of cast iron, copper based and aluminium saucepans and pots is not recommended as these can cause damage to the cooktop surface. The base of all cookware should be dry prior to placing on the cooktop.

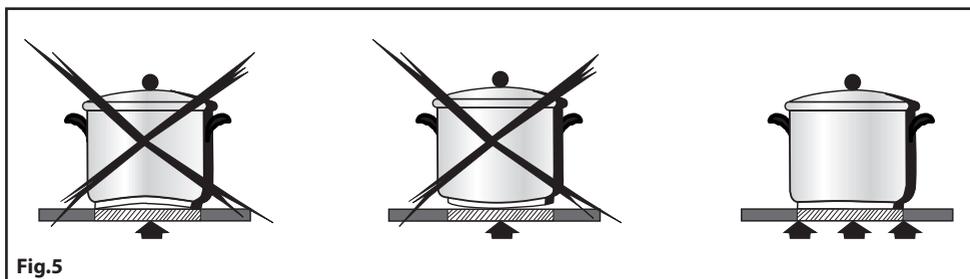


Fig.5

**THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR EVENTUAL DAMAGES CAUSED BY BREACHING THE ABOVE WARNINGS.**

**Consider the following advice and the instructions in the table before contacting the after-sales service in case a problem arises**

- If the hob does not work, check that a black-out has not occurred.
- If the hob has gone off during normal operation, check there are no objects on the Touch Control keys. If so, remove the objects and turn on the hob again.

<b>ERROR CODE</b>	<b>CAUSE</b>	<b>ACTION TO BE TAKEN</b>
<b>F0</b>	Touch Control software error.	Run the procedure "INITIAL TOUCH CONTROL CALIBRATION". If the error persists, contact the after-sales service.
<b>Fc</b>	The Touch Control part is too hot, all cooking areas have been turned off.	Wait for the temperature to drop. The cooking phase is automatically recovered when the correct temperature value is reached.
<b>Ft</b> <b>FE</b>	The temperature control sensor of the TC may be damaged.	Wait for the temperature to drop. Should the message persist even when the temperature reaches the environmental value, contact the after-sales service.
<b>FL</b>	Extreme environmental light conditions in the initial calibration sequence.	Switch-off the lighting sources (e.g. the halogen lamps) as they might create problems during the initial calibration phase. Run the procedure "INITIAL TOUCH CONTROL CALIBRATION".
<b>FJ</b> <b>FU</b> <b>FA</b> <b>FC</b>	Software errors.	These errors are an automatic control of the software. The signal disappears when the system goes back to a correct value. If the error persists, contact the after-sales service.
<b>Fr</b>	Relay self-control.	Run the procedure "INITIAL TOUCH CONTROL CALIBRATION". If the error persists, contact the after-sales service.

**INITIAL TOUCH CONTROL CALIBRATION**

1. Disconnect the hob from the electrical network.
2. Wait 15 seconds and connect it to the electrical network again.
3. Numbers will appear on the display for about 2 seconds.
4. Press ON/OFF when the numbers disappear (press without using gloves and with a clean finger).

Repairs must be carried out by the customer service qualified technicians.

The appliance may be exposed to significant risks, should it be repaired in an unprofessional manner.







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**3LIP0440\_rev\_10/03/2014**