

BLANCO

Instructions for the Use and Care and Installation of

CI603M

Ceran Touch Control Cook Top.

Dear Customer

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, microwaves, sinks and taps. There are models to complement your new Blanco cooktop. Blanco now has a range of laundry products to choose from.

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 section of this manual and keep your receipt as proof of purchase. Retain all documents relating to the purchase of Blanco product.

Blanco is committed to providing increasingly efficient products that are easy to use, respect the environment and are attractive and reliable.

BLANCO

As part of our commitment to constantly improving our products, we reserve the right to make changes to them based on technological advances to their technical, functional and/or aesthetic properties.



Attention

Before installing and using your appliance, please carefully read this Guide to Installation and Use, which will allow you to quickly familiarise yourself with its operation.

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• SAFETY GUIDELINES

This cooking hob has been designed for private domestic use.

These cooking hobs are intended exclusively for cooking beverages and foodstuffs and do not contain any asbestos-based materials.

This appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental abilities, or those lacking experience or sufficient knowledge, unless they are supervised by someone responsible for their safety or they have received suitable training in its operation from the said person. Children must be supervised to prevent them from playing with the appliance.

Young children should be supervised to ensure that they do not play with the appliance.

The appliance is not intended for use by young children or infirm person without supervision. 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 hazard.

Do not install the product if you see any damage on it.

• Residual heat

A cooking zone can remain hot for several minutes after use.

An "H" is displayed during this period.

Avoid touching the hot areas during this time.

• Child safety

Your hob has a child safety feature which locks it when it is off or during cooking (see section: use of child safety).

Do not forget to unlock before using again.

• For users with heart pacemakers and active implants.

The functioning of the hob meets current electromagnetic interference standards and thus is in total compliance with legal requirements (89/335/EEC directives).

In order to avoid interference between your cooking hob and a pacemaker, your pacemaker must be designed and programmed in compliance with the regulations that apply to it.

Consequently, we can only guarantee that our own product is compliant.

With regard to the compliance of the pacemaker or any potential incompatibility, you can obtain information from the manufacturer or your attending physician.

Electrical Danger

Ensure that the power cable of a connected electrical appliance near the hob is not in contact with the cooking zones.

If a crack appears in the surface of the glass, disconnect your appliance immediately to prevent risk of electric shock.

To do this, remove the fuses or use the circuit breaker.

Do not use your hob until you have replaced the glass worktop.

• CARING FOR THE ENVIRONMENT

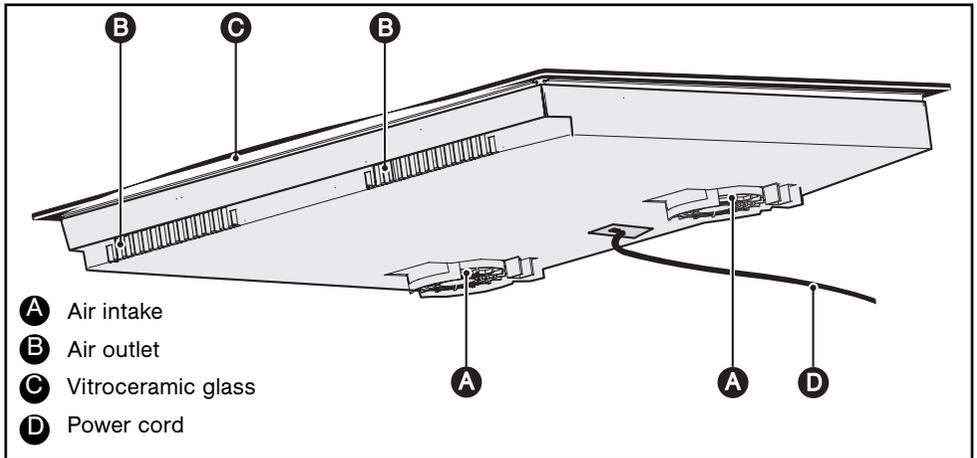
– This appliance's packing materials can be recycled. Please recycle the packaging and help preserve the environment by depositing it in municipal containers provided for this purpose.

– Your appliance also contains many recyclable materials. It is therefore marked with this logo to indicate that used appliances should not be disposed of with other waste. The manufacturer will organise recycling of the appliance under optimum conditions, in accordance with European directive 2002/96/EC governing electrical and electronic equipment waste. Contact your local authority or your retailer to find the drop-off points for used appliances nearest your home.

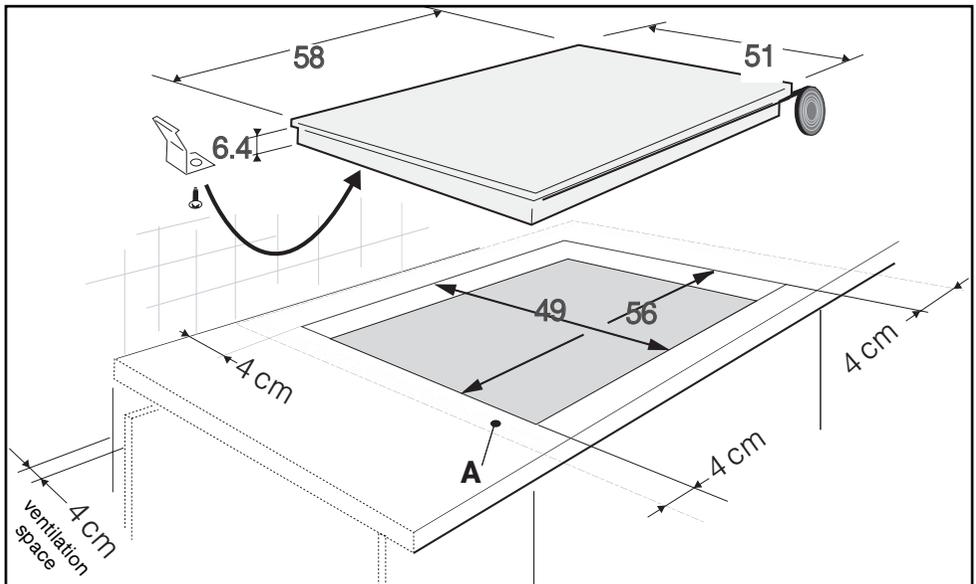


– Thank you for helping protect the environment.

• **DESCRIPTION OF YOUR APPLIANCE**



PROPER POSITIONING



Your appliance should be positioned so that the plug-in unit is accessible. The distance between the edge of your appliance and the side and rear walls (or partitions) must be at least four centimetres (area A). Glue the foam seal underneath your appliance by following the outline of the worktop upon which your appliance will rest. This will allow you to achieve an airtight seal with the worktop. Attach the clips to the hob (depending on the model)

• BUILD-IN

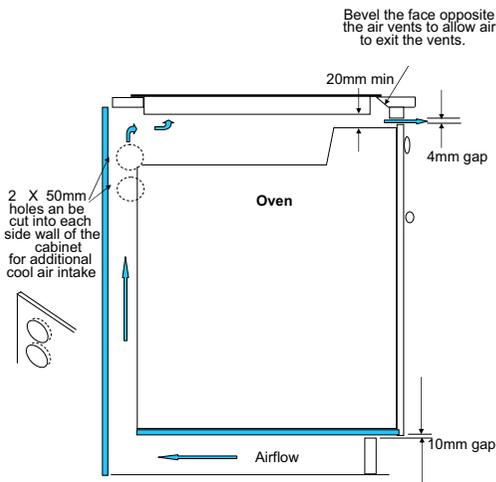
Your appliance can be easily integrated above a cabinet, a built-in oven. For all types of installation, your induction hob needs proper ventilation.

ABOVE A CUPBOARD OR DRAWER UNIT

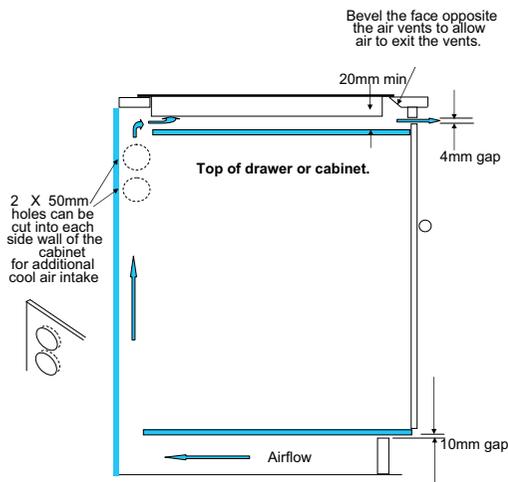
The positioning must allow a fresh air intake and air outlet.

ABOVE AN OVEN

The positioning must allow a fresh air intake and an air outlet of 4 mm minimum



Minimum clearances and ventilation requirements for cooktops installed above an oven



Minimum clearances and ventilation requirements for cooktops installed above a cabinet or drawers



Tip

If your oven is located below your cooktop, the cooktop's thermal safety measures forbid the simultaneous use of the cooktop and the pyrolysis program of your oven.

Your cooktop is equipped with an anti-overheating safety device.

This safety can be activated, for example, when the hob is installed over an oven that is not sufficiently insulated. If this occurs, a series of small lines appear in the control panel. In this case, we recommend that you increase the ventilation of your hob by creating an opening in the side of your cabinet (8 cm x 5 cm)



Warning

You must ensure that the air intakes located under your cooking appliance remain clear at all times.

This induction cooktop requires adequate supply of cool air to function. The base of the cooktop must have direct unrestricted ventilation to the room where the cooktop is installed. Ensure you follow the installation instructions detailed below.

• **CONNECTION**

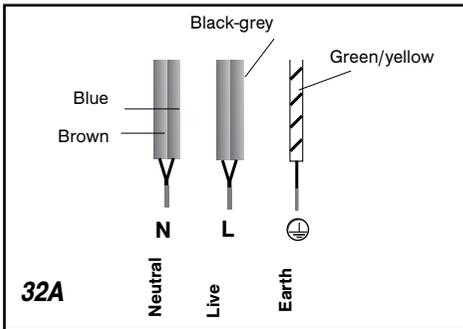
The appliance must be connected to the electrical supply by a qualified electrician.

Laws, directives and standards in force are to be followed strictly.

These hobs must be connected to the mains using a socket in compliance with publication IEC 60083 or an all-pole circuit-breaker device in compliance with installation rules in force.

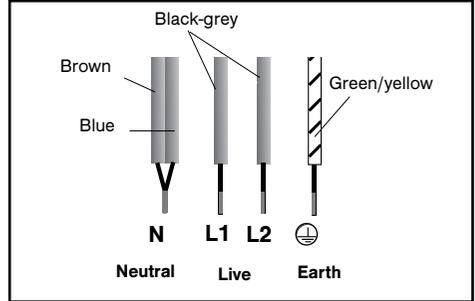
When power is first supplied to your hob, or after an extended power cut, an indicator light will appear on the control panel. Wait approximately 30 seconds until this information disappears before using your hob (This display is normal and it is intended, if applicable, for your customer service. The hob user should disregard this).

• **Hook-up of 220-240V ~**



• **Hook-up of 400V 2N ~ - 16A**

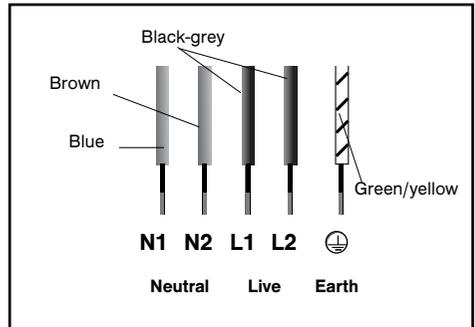
Separate the 2 phase wires (L1 and L2) before connection.



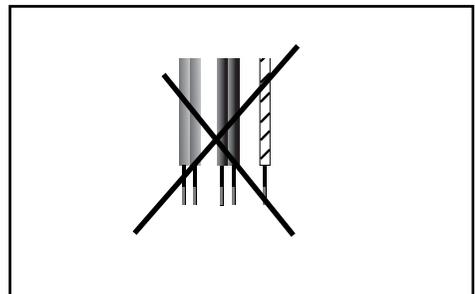
For a 400 V 2N triphase connection, if you encounter problems using your hob, make sure the neutral conductor is properly connected.

• **Hook-up of 2x230V 2L+2N ~ - 16A**

Separate the wires before connection.



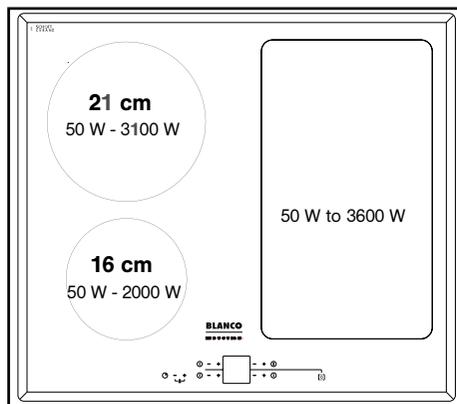
• **Hook-up of 400V 3 ~ - 16A**



Warning

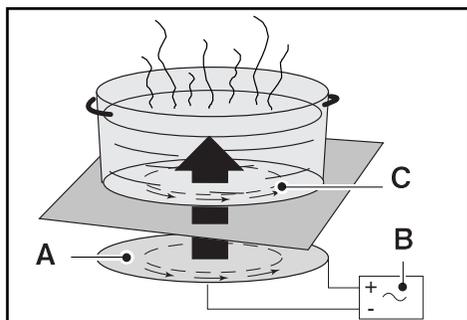
If the cable is damaged it must be replaced by the manufacturer, its customer service department or a person with a similar qualification to prevent danger.

- **DESCRIPTION OF YOUR COOKING TOP**



CI603M

• COOKWARE FOR INDUCTION



- A** Inductor
- B** Electronic board
- C** Induced electric current

• The induction principle

The principle of induction is based on a magnetic effect.

When you place your cookware on a cooking zone and turn it on, the electronic boards in your cooking hob produce "induced" currents in the bottom of the cookware and instantly raise its temperature. This heat is then transferred to the food, which is simmered or seared depending on your settings.

• Cookware

Most cookware is compatible with induction. Only glass, terra cotta, aluminium without a special finish on the bottom, copper and some non-magnetic stainless steels do not work with induction cooking. We suggest you choose cookware with thick flat bottoms. The heat will be distributed better and cooking will be more uniform.

CLASS **INDUCTION**

By choosing cookware with this logo on the bottom or packaging, you can be certain it is perfectly compatible with your hob under normal operating conditions. To help you choose, a list of cookware is provided with this guide.

• WHICH COOKING ZONE SHOULD I USE WITH WHICH COOKWARE?

Cooking zone*	Cookware to use
16 cm	10 18 cm
18 cm	12 22 cm
21 cm	18 24 cm
23 cm	12..... 26 cm
28 cm	12 32 cm

*depending on model



Tip

To check the suitability of your cookware:

Place the pan on a cooking zone at power level 4.

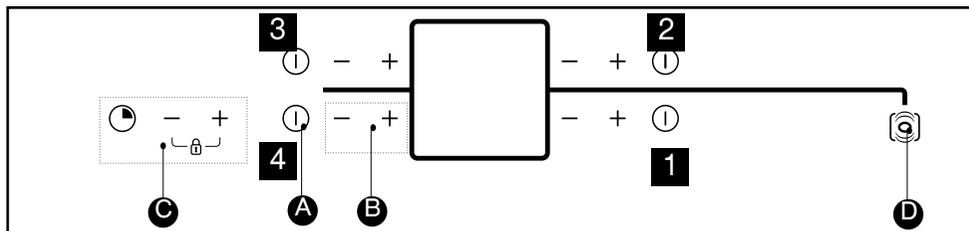
If the display remains on, your cookware is compatible.

If the display flashes, your cookware cannot be used with induction cooking.

You can also use a magnet to test the cookware.

If a magnet "sticks" to the bottom of the cookware, it is compatible with induction.

DESCRIPTION OF THE CONTROLS



- A** Start/stop buttons.
- B** Power level buttons
- C** Timer buttons
- D** Complete 3600w zone control

1 Front MAXIZONE

2 Rear MAXIZONE

3 21cm zone

4 16cm zone

OPERATION

Press the start/stop touch control for the cooking zone you wish to use. A flashing **0** display and a beep indicates that the cooking zone is on. You can now choose the desired power level.

If you do not select a power level, the cooking zone will automatically switch off.

STOP

Press the start/stop button for the cooking zone used or the power “-” button until **0** is displayed.

ADJUSTING THE POWER LEVEL

Press the “+” or “-” button to adjust your power level between 1 and 9 (maximum power = booster).

When it is switched on you can move directly to maximum power “P” by pressing the “-” button.

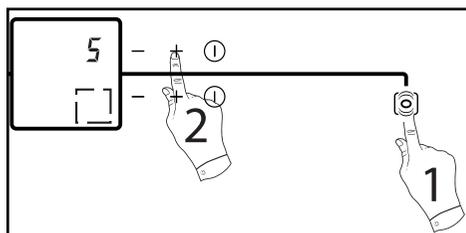


Tip

For simultaneous use, select cooking zones located on opposite sides of the hob.

On the same side, the use of a cooking zone at maximum power results in an automatic limitation of the other cooking zone on that side, which is indicated on the power level display.

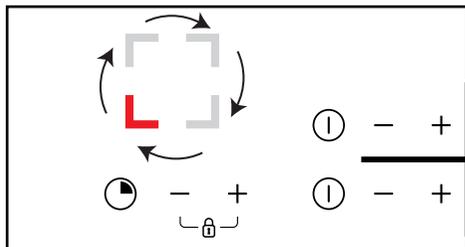
MAXIZONE



Press the  button to access the complete zone directly. A flashing display indicates that the zone is on. You can then select the desired power level by pressing the buttons “+” or “-”.

• SETTING THE TIMER

A rotating timer is available for all the cooking zones; it applies to a single cooking zone at once



By pressing the  button repeatedly you can select the cooking zone to which you wish to apply the timer.

The rotating symbol and the timer may be applied only to zones in operation.

To use the timer:

- Switch on the cooking zone and adjust the power level.

- Place the rotating symbol on this cooking zone (for the "Maxizone", 2 right angle symbols are displayed).

- Adjust the time by pressing "+" or "-"; a dot lights up on the power display to confirm your operation.

The timer starts counting only if the cooking zone is covered with an item of cookware.

When cooking is finished the zone switches off; the timer indicates **0** and you are notified by a **beep**.

- Press "+" or "-" on the timer to stop the beeping sound.

To change the timer settings:

Press the "+" or "-" buttons on the timer.

To stop the timer:

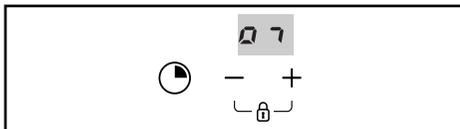
Press the following buttons simultaneously for several seconds: "+" and "-" of the timer or the "-" button on the timer until **0**.

To change the timer attribution:

- Stop the current timer.

- By pressing the  button repeatedly, assign the timer to different cooking zone currently in use.

• USING THE "CHILD SAFETY DEVICE"



Your cooking hob has a child safety function which locks controls which are not in use (while cleaning, for example) or during cooking (to keep your settings).

For safety reasons, only the "stop" button remains active, allowing the heating zone to be switched off even when locked.

• How to lock

Press the "+" and "-" buttons on the timer until a beep confirms your setting.

• Hob locked during use

The display of the cooking zones currently in use alternately shows the power and lock symbols .

Only the "stop" button remains active.

In the cooking zones which are being used, the  symbol lights up when you press the "on/off" buttons.

This display disappears after a few seconds,

• How to unlock

Press the "+" and "-" buttons until the key is no longer displayed and a double beep confirms your setting.



Tip
Remember to unlock your hob before reusing it (see section "use of child safety function").

• SAFETY MEASURES DURING OPERATION

• Residual heat

After intensive use, the cooking zone that you have just used can remain hot for several minutes.

An “H” is displayed during this period.

Avoid touching the hot areas during this time.

• Temperature limiter

Each cooking zone is equipped with a safety sensor that constantly monitors the temperature of the bottom of the cookware. In the event an empty recipient is left on a cooking zone while it is on, the sensor automatically adjusts the power output of the hob, thereby avoiding any risk of damage to the cookware or the hob.

• “Small Items” safety

A small object (such as a fork, a spoon, a ring, etc.) left on the hob is not detected as a piece of cookware.

The display flashes and no heat is produced.



Warning

Several small objects together on a cooking zone may be detected as cookware.

If the display remains on: power may be supplied and the objects may be heated.

• Protection against spills



The hob may shut down (displaying the symbol opposite) and a beep (depending on the model) may sound in any of these 3 situations:

- Overflow that spills onto the control buttons.
 - Damp cloth placed over the buttons.
 - Metallic object placed on the buttons.
- Clean the hob or remove the object; then begin cooking again.

• Auto-Stop system

If you forget to turn off a preparation, your cooking hob has an “Auto-Stop system” safety function which automatically turns off the forgotten cooking zone after a predefined time (between 1 and 10 hours, depending on the power used).

When this safety feature is triggered, the cooking zone is turned off and “AS” or “A” is displayed on the control panel and an alarm “beeps” for around 2 minutes. Simply press any of the buttons to stop it.

A double beep will confirm your action.

• **CARING FOR YOUR APPLIANCE**

. Avoid hard shocks from cookware:

The vitroceramic glass surface is very strong, but not unbreakable.

. Do not place any hot lids flat on your cooking hob. A “suction” effect might damage the vitroceramic top.

. Avoid rubbing cookware: in the long term this might cause damage to the decoration of the vitroceramic top.

. Do not place cookware on your hob’s frame or trim (depending on model).

. Avoid using cookware with rough or bumpy bottoms: they can capture and transfer particles that may produce stains or scratches on your hob.

These defects, which do not prevent operation or render the hob unsuitable for use, are not covered by the guarantee.

. Do not store cleaning products or flammable products in the cabinet underneath your cooking hob.

. Do not heat an unopened tin: it might explode.

Of course, this precaution applies to all cooking methods.

. For cooking, never use aluminium foil. Never place items wrapped in aluminium foil or packaged in aluminium trays on your cooking hob.

The aluminium will melt and permanently damage your cooking appliance.

. Objects not intended for cooking should never be placed on the hob (risk of powering on, scratches, etc.).

. Steam cleaning should never be used. The steam jet could damage your hob.

• **MAINTAINING YOUR APPLIANCE**

TYPES OF STAINS/SPOTS	USE	WHAT TO DO?
Light.	Cleaning sponges.	Thoroughly moisten the zone to be cleaned with hot water, then wipe off.
Accumulation of baked-on stains/dirt. Sugar spills, melted plastics.	Cleaning sponges. Scraper for glass.	Thoroughly moisten the zone to be cleaned with hot water. Use a special glass scraper to remove the large bits, follow with the rough side of a kitchen sponge, and then wipe off.
Rings and hard water residue.	White vinegar.	Apply warm white vinegar to the stain, let stand, then wipe with a soft cloth.
Shiny metallic streaks. Weekly maintenance.	Specific products for cleaning for vitroceramic glass.	Apply a cleaning product for vitroceramic glass (preferably one with silicone for its protective properties) to the surface.



cream



cleaning sponge
special sponge for delicate crockery



powder



abrasive sponge

• On first use

<i>YOU OBSERVE THAT:</i>	<i>POSSIBLE CAUSES:</i>	<i>WHAT SHOULD YOU DO?</i>
A special light appears.	Working normally.	Nothing, the light disappears after 30 seconds.
Your installation blows a fuse.	The electrical connection of your hob is incorrect.	Check that it is set up properly. See the "Electrical Connection" section.
Only one side works.		
The hob produces an odour during the first cooking sessions.	New appliance.	Heat a saucepan full of water on each cooking zone for 30 minutes

• On switching on

<i>YOU OBSERVE THAT:</i>	<i>POSSIBLE CAUSES:</i>	<i>WHAT SHOULD YOU DO?</i>
The hob does not operate and the indicator lights on the control panel do not light up.	The machine is not connected to the power source. The power source or connection is defective.	Inspect the electrical circuit breaker and fuses.
The hob is not working and another message is displayed.	The electronic board is functioning poorly.	Call the Customer Service Department.
The hob does not function, the information  is displayed.	The hob is locked.	See chapter on using the child safety system.

• While in use

<i>YOU OBSERVE THAT:</i>	<i>POSSIBLE CAUSES:</i>	<i>WHAT SHOULD YOU DO?</i>
The hob has stopped operating and is "beeping" approximately every 10 seconds and a  or F7 is displayed.	There was an overflow or an object is in contact with the control panel.	Clean the hob or remove the object, then begin cooking again.
A series of small  or F7 is displayed.	The electronic boards have heated up.	See "fitting" section.
After turning on a cooking zone, the indicator lights on the control panel continue to flash.	The cookware used is not suitable for induction or is less than 12 cm in diameter (10 cm on a 16 cm area).	See section on cookware for induction.
The saucepans make noise during cooking. Your hob makes a clicking sound during cooking.	This is normal with some types of cookware. This is caused by the transfer of energy from the hob to the cookware.	Nothing. There is no risk for your hob or your cookware.
The fan continues to function a few minutes after your hob is turned off.	Cooling of the electronic components. Working normally.	Nothing.



Warning

In the event of breakage, splitting or cracking, even minimal, of the vitroc ceramic glass, immediately disconnect your appliance to prevent risk of electric shock. Contact the Customer Service Department.

• COOKING CHART FOR VARIOUS DISHES

		FRY BRING TO THE BOIL			COOK/BROWN BRING BACK TO THE BOIL SIMMERING		COOK/SIMMER			KEEP HOT	
		P	9	8	7	6	5	4	3	2	1
SOUPS	BROTHS					●					
	THICK SOUPS							●			
FISH	COURT-BOUILLON					●					
	FROZEN FOODS						●				
SAUCE	THICK, FLOUR-BASED							●			
	WITH BUTTER AND EGGS (BEARNAISE, HOLLANDAISE)									●	
	PREPARED SAUCES									●	
		P	9	8	7	6	5	4	3	2	1
VEGETABLES	ENDIVES, SPINACH						●				
	PULSES						●				
	BOILED POTATOES						●				
	FRIED POTATOES						●				
	SAUTÉE POTATOES						●				
	DEFROSTING FROZEN VEGETABLES									●	
	MEAT	THIN CUTS OF MEAT		●							
PAN-FRIED STEAKS					●						
GRILLED MEATS (CAST IRON GRILL)					●						
FRYING	DEEP FROZEN CHIPS	●									
	FRESH CHIPS	●									
		P	9	8	7	6	5	4	3	2	1
MISCELLANEOUS	PRESSURE COOKER (AS SOON AS A WHISTLING SOUND IS HEARD)						●				
	FRUIT COMPOTES						●				
	PANCAKES					●					
	CUSTARD						●				
	MELTED CHOCOLATE										●
	JAMS						●				
	MILK						●				
	FRIED EGGS						●				
	PASTA					●					
	SMALL POTS OF BABY FOOD (DOUBLE-BOILER)									●	
	STEWES					●					
	BOILED RICE					●					
	RICE PUDDING									●	

BLANCO CUSTOMER SERVICE

1300 739 033

www.meappliances.com.au

SALES OFFICES AND SHOWROOMS

NEW SOUTH WALES.

Head Office, Sales and Marketing

104 Vanessa Street.
Kingsgrove.
NSW 2208.
Telephone: 02 9503 2888
Facsimile: 02 9503 2810

Sydney Showroom.

40 Ebley Street.
Bondi Junction.
NSW 2022
Telephone: 02 9386 1190
Facsimile: 02 9386 1671

QUEENSLAND

Brisbane Showroom.

148 Robinson Road East.
Geebung.
QLD 4034.
Telephone: 07 3259 2555
Facsimile: 07 3265 6933.

VICTORIA.

Melbourne Showroom.

35 Centre Road.
Scoresby.
VIC 3179
Telephone: 03 8756 7888
Facsimile: 03 8756 7907

South Australia Showroom (By Appointment only)

SC Lighting & Electrical Supplies
47 North Terrace
Hackney
SA 5069
Telephone: 08 8362 4599
Facsimile: 08 8362 4591

Western Australia Sales Office

2A/1 King Edward Road,
Osborne Park,
WA 6017
Telephone: 08 9446 5299
Facsimile: 08 9204 1219

SERVICE AND SPARE PARTS

QUEENSLAND.

Brisbane.

Endeavour Refrigeration and Appliance Service.
Telephone: 07 3137 3633
Facsimile: 07 3137 3663
www.endeavourservice.com.au

Gold Coast.

Roshad Appliance Service.
Telephone: 07 5535 7044
Facsimile: 07 5535 7407

Sunshine Coast.

Paul Matters Electrical.
Telephone: 07 5449 7133
Facsimile: 07 5449 9045

NEW SOUTH WALES.

All General Whitegoods.
Telephone: 02 8788 8666
Facsimile: 02 9752 5294
www.agw.com.au

AUSTRALIAN CAPITAL TERRITORY

Detlevs Appliance & Electrical Care
Telephone: 02 6260 1033
Facsimile: 02 6260 1035

VICTORIA.

Advantage Appliance Service
Telephone: 03 9874 4222
Facsimile: 03 9874 6917

SOUTH AUSTRALIA

Prestige Appliance
Telephone: 08 8352 2022
Facsimile: 08 8352 2044
www.prestigerepairs.com.au

WESTERN AUSTRALIA

Metropolitan Appliance Service
Telephone: 08 9330 1724
Facsimile: 08 9317 1296

*SHOWROOMS ARE OPEN 6 DAYS A WEEK.

CZ5700931 / 00 03/11