

BLANCO

Instructions for the Use and Care and Installation of

CCT905X

Touch Control Cooktop

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 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.

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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 manual since it provides important instructions regarding safety of installation, use and maintenance. Keep the manual 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

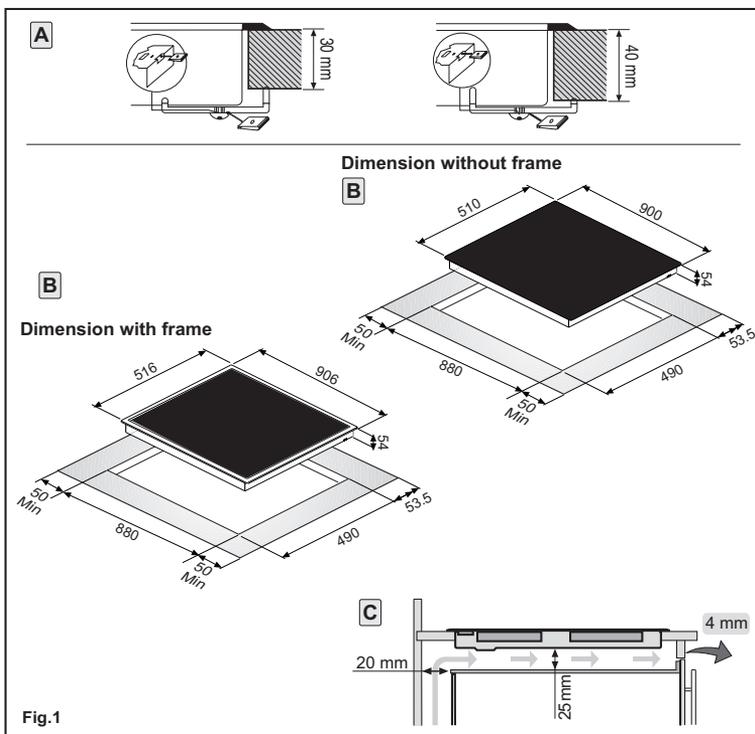
These instructions address specialised installers and serve as a guide for installation, adjustment and maintenance in conformity with the laws and regulations in force.

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.

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)**

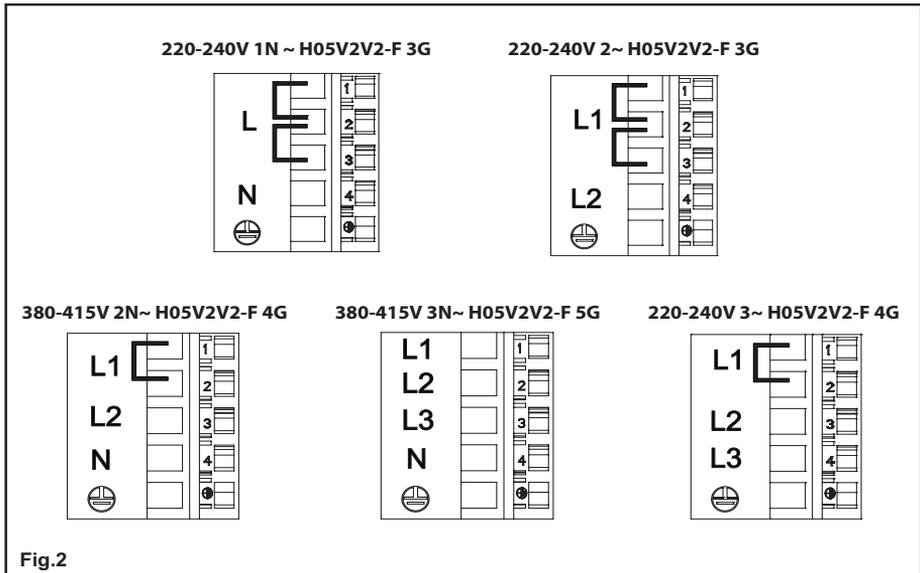


Fig.2

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 mm², or 4 mm² 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).

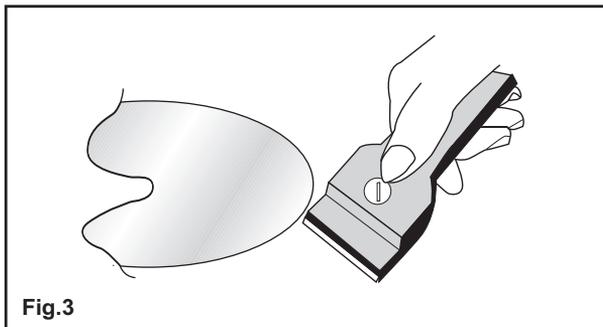
The omnipolar switch must be easy to reach once the installation process has been completed.

- 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).



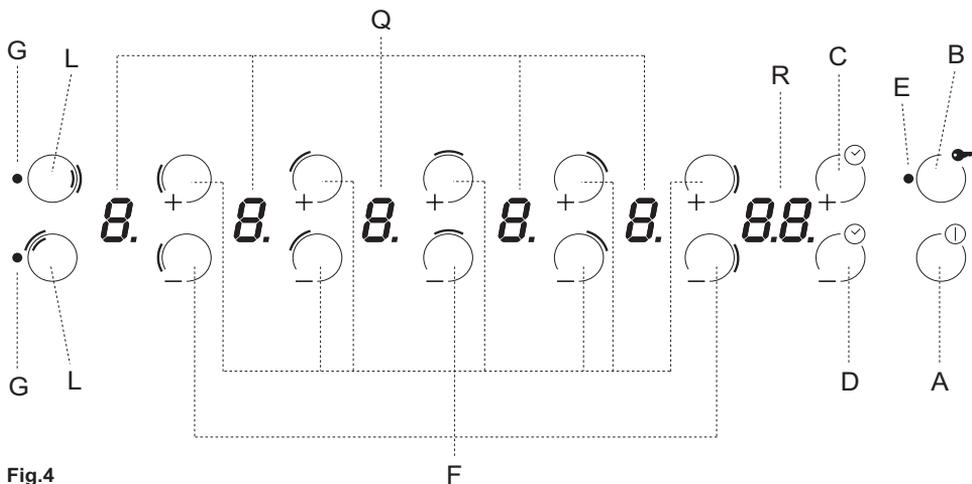
Clean the heated area as thoroughly as possible using SIDOL, STAHLFIX or similar products and a cloth/paper, then rinse with water and dry with a clean cloth. Using the special scraper (optional) immediately remove any fragments of aluminium and plastic material that have unintentionally melted on the 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)



A= ON/OFF button
B= Key button

C= Timer Button +
D= Timer Button -
E= Key button **ON/OFF** warning light
F= Cooking zone selection button
G= Double cooking zone **ON/OFF** warning light
L= Double zone selection button
Q= Cooking zone display
R= Display Timer

Based on the model owned, the first time the stove top is turned on it may be in the safety position, with the LED of the "**Key button warning light**" (**E**) on.

In order to use the stove top it is necessary to press sensor **E** for 3 seconds until the warning light turns off.

If the appliance is not used for at least a minute, the key function activates automatically.

- The appliance may be turned on by selecting start-up sensor **A**. A zero appears on all displays for 10 seconds. If no operation is carried out within the next 10 seconds the stove top turns off.

- It is possible to turn a stove top element on by selecting the "**F+**" or "**F-**" sensors within 10 seconds. If the "**F+**" sensor is used, the display shows selection 1, if the "**F-**" sensor is used, the display shows selection **9**.

- Once this operation has been completed it is possible to choose temperature adjustments using the "**+**" or "**-**" buttons.

- The stove top element may be turned off by selecting "**0**" with the **F** sensor, after 3 seconds the cooking area turns off.

It is also possible to turn a stove top element off by selecting the "**F+**" and "**F-**" sensors at the same time.

- The stove top may be turned off by selecting the main start-up sensor **A**. If all stove top elements are on "**0**", the stove top turns off after 10 seconds.

- If the stove top is equipped with elements with an extension, the second zone will start-up after it verifies that:

- the LED of the **B** key button is turned off, otherwise it will disengage it.

- Press button **A** to turn the stove top on.

- Select the desired element and adjust the power using the "**F+**" or "**F-**" buttons.

- Once the power is adjusted select the **L** button to activate the double zone. Press the **L** button a second time to deactivate the double zone.

- If an object is placed above the controls, the stove top will automatically change to the **OFF** position.

When an element is brought to the **OFF** position and the glass surface temperature is above 50°, the cooking area involved will show an illuminated "**H**" on its display.

- the **B** function blocks stove top functioning at the moment of selection. Ex: if the function is activated while the stove top already has two zones turned on, the program is blocked, even if trying to turn on another zone. The same thing happens if the appliance is turned off and the function is activated, the stove top does not turn on.

In order to activate or deactivate it keep a finger above sensor **B** for about two seconds. The function is active when the **E** warning light is turned on.

Even with the key button is active, the **A** button works the same.

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 hotplate by pressing the + button until setting 9 is displayed; if the button is pressed again a decimal point "**•**" or the letter "**A**" will appear on the display (next to the digit 9) for 5 seconds. This means the **Heat up** function is active.

The desired power level (between 1 and 8) should be selected within 5 seconds. If power level 9 is selected, the function is disabled. To deactivate the **Heat up** function, simply select the + button

and hold it down until setting 9 is reached and the decimal point disappears from the display. When the **"Heat up"** function is active, the previously selected temperature level may be increased by pressing the (+) button. Once the cooking zone has reached the selected temperature, the **"Heat up"** function is automatically deactivated and the hob emits a **BEEP**. The cooking zone will operate in a constant manner, at the set power level.

Timer

This function makes it possible to set the cooking time after which the zone will turn off.

Complete the following steps to activate it:

- Press the **"C"** button (00 will appear on the display), or press the **"D"** button (99 will appear on the display)
- All cooking zone displays will show a lower case **"t"**
- Select the cooking zone that the timer will be used on using the **"F"** button
- Set cooking level using the **"F+"** and **"F-"** buttons
- Set cooking time using the **"C"** and **"D"** buttons
- The end of the established cooking time will be signaled by an acoustic BEEP (that can be deactivated by pressing **"C"** or **"D"** or **"F+"** and **"F-"** on that specific cooking zone)

The display of the zone with an active TIMER will alternately display a lower case **"t"** and the temperature level that has been set.

In order to deactivate the function, before the set time ends, press **"D"** and bring the time down to zero. The Timer may only be activated on one cooking zone at a time.

Minute Minder

This function makes it possible to set an acoustic reminder during the cooking time that will not turn off the cooking zone.

Complete the following steps to activate it:

- Press the **"C"** button (00 will appear on the display), or press the **"D"** button (99 will appear on the display)
- Set cooking time using the **"C"** and **"D"** buttons
- At the end of the established timeframe there will be an acoustic BEEP (it can be deactivated by pressing **"C"** or **"D"**)
- In order to deactivate the function, before the set time ends, press **"D"** and change the time to zero.
- The Minute Minder can be activated even while all cooking zones are on.

• 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.

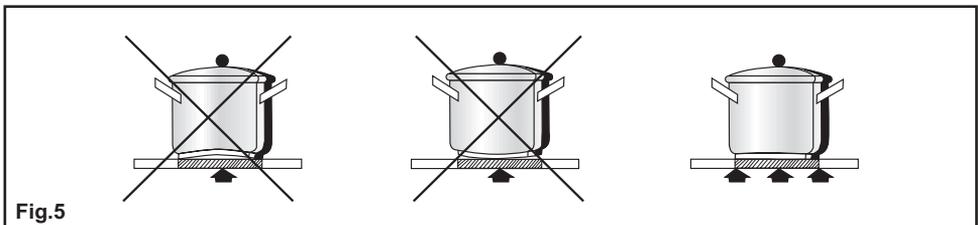


Fig.5

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

We appreciate your feedback.
Please review our products on
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