

Instructions for the use - Installation advices

CE

BUILT-IN COOKING HOBS

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.***

## **DECLARATION OF CE CONFORMITY**

- This appliance has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This appliance has been designed, constructed, and marketed in compliance with:
  - Safety requirements of the "Low voltage" Directive 2014/35/EU;
  - Safety requirements of the "EMC" Directive 2014/30/EU;
  - Requirements of EU Directive 93/68/EEC;
  - Requirements of EU Directive 2011/65/EU.



## 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.**

- This appliance has been designed and manufactured in compliance with the applicable standards for the household cooking products and it fulfills all the safety requirements shown in this manual, including those for surface temperatures. Some people with sensitive skin may have a more pronounced temperature perception with some components although these parts are within the limits allowed by the norms. The complete safety of the appliance also depends on the correct use, we therefore recommend to always pay a extreme attention while using the product, especially in the presence of children.
- 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 therefore making it unsafe.
- Do not cover the hob with aluminium foils.
- Do not touch the appliance with wet or damp hands (or feet).
- Do not use the appliance whilst in bare feet.
- 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/controls 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.
- **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.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- If the power supply cable is damaged, it must be replaced only by an authorized service agent in order to avoid a hazard.
- If the appliance is not fitted with a supply cord and a plug, or with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

- **WARNING:** The appliance and its accessible parts become hot during use.  
Care should be taken to avoid touching heating elements.  
Children less than 8 years of age shall be kept away unless continuously supervised.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

## ENERGY LABELLING/ECODESIGN

- Commission delegated regulation (EU) No 65/2014 (supplementing Directive 2010/30/EU of the European Parliament and of the Council).
- Commission regulation (EU) No 66/2014 (implementing Directive 2009/125/EC of the European Parliament and of the Council).

Reference to the measurement and calculation methods used to establish compliance with the above requirements:

- Standard EN 60350-2 (hobs: electric cooking zones and/or areas).

## USE OF THE APPLIANCE, ENERGY SAVING TIPS

### ELECTRIC COOKING ZONES AND/OR AREAS

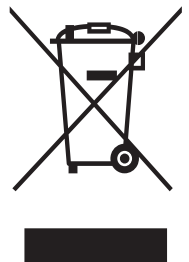
- Avoid keeping a zone/area on without something on it (without pot).
- Avoid pouring liquids on the zones/areas while they are hot.
- Use flat-bottomed (electric hotplate type) pots and pans only.
- Use cooking receptacles which cover as much of the surface of the cooking zone/area as possible.
- To save electricity, use lids whenever possible.
- When the pan comes to the boil, turn the heat down to the level desired. Remember that the cooking zone/area will continue to produce heat for about five minutes after it has been turned off.

## IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC

**(for European Union countries only)**

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



# 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, regulated and adapted to function only by an authorized person in compliance with the current local regulations in force and in observation of the instructions supplied by the manufacturer.  
Failure to comply with this condition will render the guarantee invalid.
- The appliance must be installed in compliance with regulations in force in your country and in observation of the manufacturer's instructions.
- Installation technicians must comply to current laws in force concerning ventilation and the evacuation of exhaust gases.
- 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.**
- **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.

# 1 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. 1.1 has to be made, bearing in mind the following:

- within the unit, between the bottom of the cooking hob and the upper surface of a shelf there must be a clearance of at least 30 mm.  
It is absolutely essential that you place a separator between the base of the cooking hob and the built-in unit or the oven;
- the cooking hob must be kept no less than 100 mm away from any side wall (fig. 1.1);
- the hob must be installed at least 60 mm from the wall;
- 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. 1.2);
- if the hob is installed over a built-in oven, there must be a distance of at least 30 mm between the two appliances.

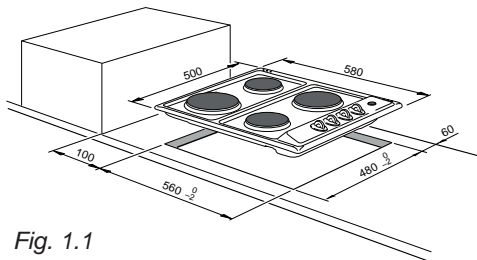


Fig. 1.1

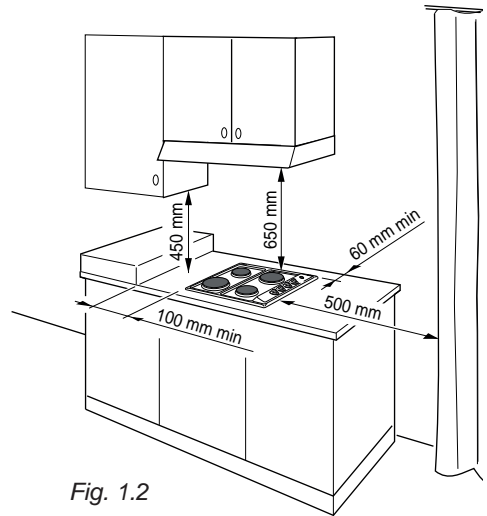


Fig. 1.2

## INSTALLATION IN KITCHEN CABINET WITH DOOR (fig. 1.3)

It is recommended that a 30mm clearance be left between to base of the cooktop and the separator.

The separator shall be heat resistant, made of low thermal conductivity material and shall be removable with the use of a tool for installation and service.

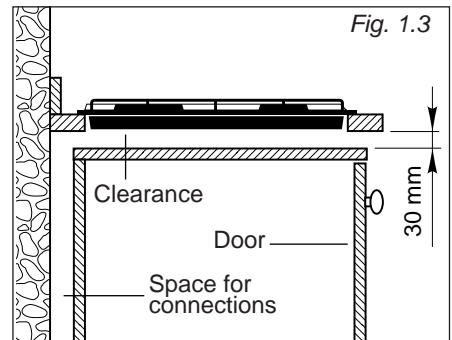


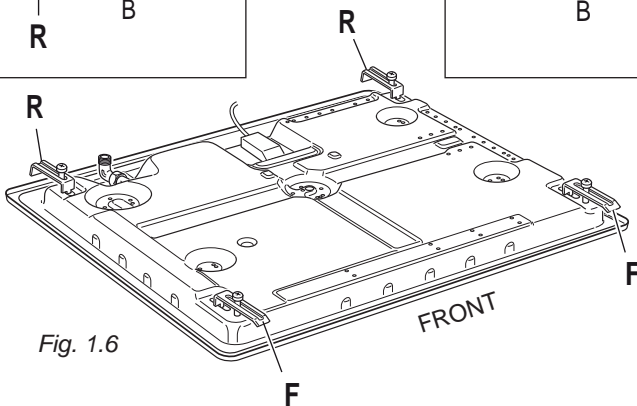
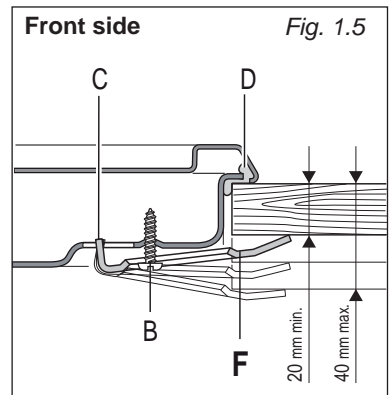
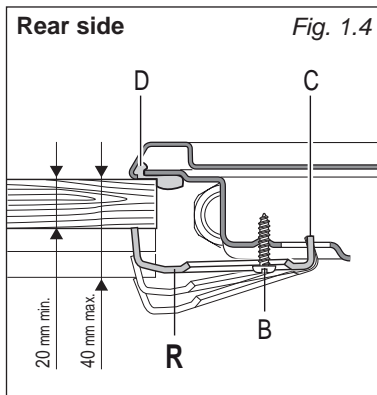
Fig. 1.3

## FASTENING THE INSTALLATION BRACKETS (figs. 1.4, 1.5, 1.6)

- Each cooker top is provided with an installation kit including brackets and screws for fastening the top to fixture panels from 2 to 4 cm thick.
- Turn the cooker top upside down and fasten the brackets “**F** and **R**” to the appropriate socket holes, without tightening the screws “**B**” for the moment.
- Make sure that the brackets are fastened as shown in the figures.

## FASTENING THE COOKER TOP (figs. 1.4, 1.5, 1.6)

- Spread the sealing material “**D**” out along the fixture hole, making sure that the junctions overlap at the corners.
- Insert the cooker top into the hole and position it correctly.
- Adjust the position of the brackets “**F** and **R**”; tooth **C** of the tabs should go into the hole. Tighten screws “**B**” to block the cooker top firmly in position.
- With a sharp cutter or trimmer knife trim the excess sealing material around the edge of the cooker top. Take care not to damage the benchtop.



**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.**

## DETAILS

- Connection to the electric power supply must be carried out by a qualified technician and following the appropriate safety regulations;
  - Before carrying out the connection to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the hob's power rating (also indicated on the identification plate);
  - The appliance must be connected directly to the mains supply by means of a heavy duty omnipolar switch with 3 mm minimum distance between the contacts.
  - The power supply cord must not touch against any hot surfaces and must be placed so that its temperature does not exceed 50 °C at any point along its length.
  - Once the appliance has been installed, the switch must always be accessible.
  - The appliance must have its own supply; any other appliances installed near it must be supplied separately.
- **N.B. For connections to the mains power supply, never use adapters, 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.

The technician will also have to verify that the cross-section of the electric cables match the appliance's power rating.

## ELECTRICAL CONNECTION

**WARNING:** If the power supply cable is damaged, it must be replaced only by an authorised service agent in order to avoid a hazard.

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

- Unlock the 2 clips “B” and open the cover “C”.
- Unscrew the screw “D” and open completely the cable clamp “E” (fig. 2.3).
- Position the U bolts “F” onto terminal board “G” (fig. 2.3) according to the diagrams in fig. 2.2.
- Connect the phase and earth wires to terminal board “G” according to the diagrams in fig. 2.2.
- Strain the feeder cable and block it with cable clamp “E” (by screwing screw “D”).
- Close the cover “C” of the terminal board “G” and block it .

### Important!

To connect the power supply cable **DO NOT** unscrew the screws fixing the cover plate “A” behind the terminal block.

**NOTE:** The earth conductor must be left about 3 cm longer than the others.

## FEEDER SPECIAL CABLE SECTION

“Type H05V2V2-F (resistance to temperatures of 90°C), H05VV-F or H05RR-F”

220-240 V ~ 3 x 2.5 mm<sup>2</sup> (\*\*)

380-415 V 2N ~ 4 x 2.5 mm<sup>2</sup> (\*\*)

380-415 V 3N ~ 5 x 1.5 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.

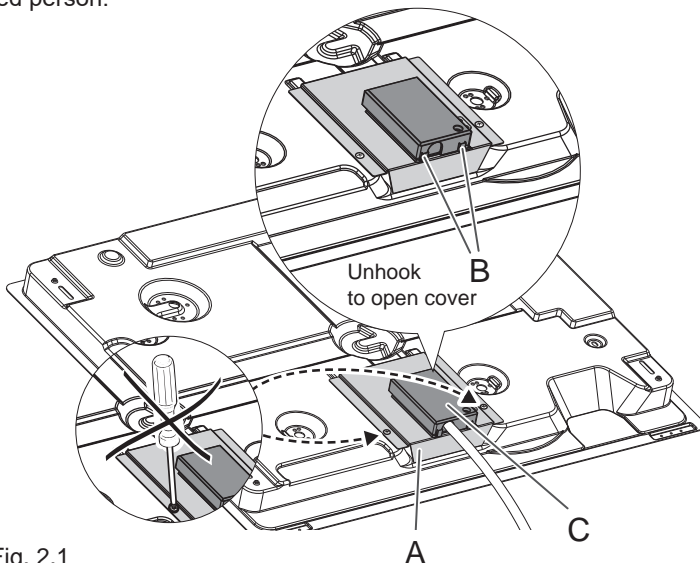
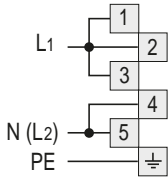
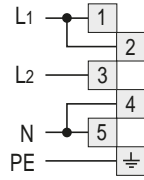


Fig. 2.1

220-240 V ~



380-415 V 2N ~



380-415 V 3N ~

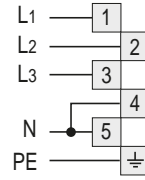


Fig. 2.2

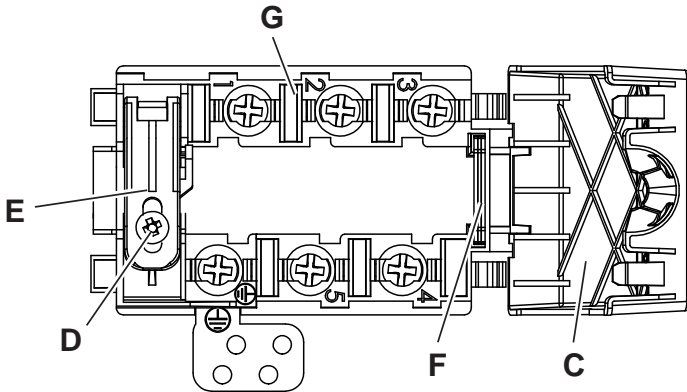


Fig. 2.3

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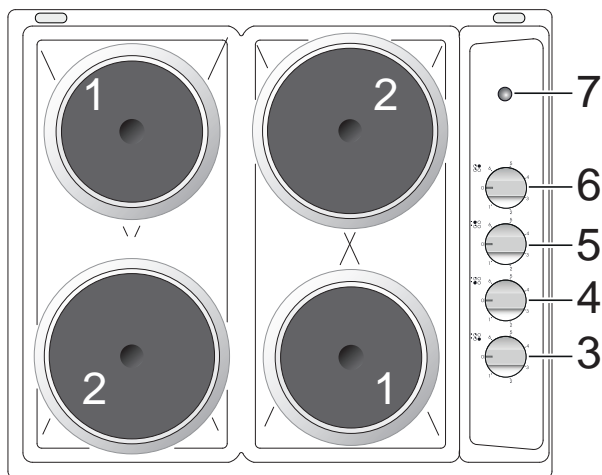
# Advice for the users

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# 1

## FEATURES AND TECHNICAL DATA

Fig. 1.1



### COOKING POINTS

- |                            |                                      |
|----------------------------|--------------------------------------|
| 1. Electric plate Ø 145 mm | Normal .....1000 W at 230 V          |
|                            | Rapid (red dot) .....1500 W at 230 V |
| 2. Electric plate Ø 180 mm | Normal .....1500 W at 230 V          |
|                            | Rapid (red dot) .....2000 W at 230 V |

### CONTROL PANEL DESCRIPTION

3. Front right electrical plate control knob 1
4. Front left electrical plate control knob 2
5. Rear left electrical plate control knob 1
6. Rear right electrical plate control knob 2
7. Electric plates indicator light

**NOTE:**The knob and symbols may vary.

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

**Caution!**  
**Do not cover the hob with aluminium foils.**

# 2

## HOW TO USE THE COOKTOP

### NORMAL HOTPLATE

To switch on the normal hotplate, turn the knob (fig. 2.1) onto the desired position; the numbers **1** to **6** indicate the working positions with the increase of temperature according to the number.

Once boiling point has been reached, reduce the input according to the heating intensity desired, keeping in mind that the plate will continue to heat for 5 minutes after having been turned off.

### RAPID HOTPLATE (red dot)

The control knob of the rapid hotplates is similar to that of a normal plate with 6 working positions (fig. 2.1).

The rapid hotplate incorporate a heat limiter.

The features of this plate, which is equipped with a heat limiter, allow:

- reaching the temperature rapidly;
- maximum exploitation of the input with flat bottom pots;
- the limitation of input in the case of unsuitable pots.

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

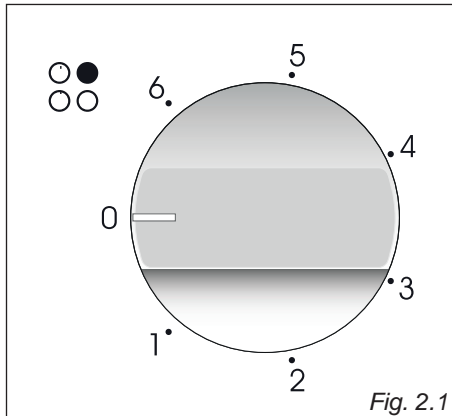


Fig. 2.1

### PROPER USE OF THE ELECTRIC HOTPLATE/S (fig. 2.2)

When the pan comes to the boil, turn the heat down to the level desired.

Remember that the hotplate will continue to produce heat for about five minutes after it has been turned off.

While using the electric hotplate, you must:

- avoid keeping it on without something on it;
- avoid pouring liquids on it while it is hot;
- use flat-bottomed (electric hotplate type) pots and pans only;
- use cooking receptacles which cover as much of the surface of the hotplate as possible;
- to save electricity, use lids whenever possible;
- never cook food directly on the hotplate: always use a pan or suitable container.

An indicator light located close to the knob signals that the hotplate is operating.

**Never cook food directly on the electric hotplates! Always use a saucepan or special container.**

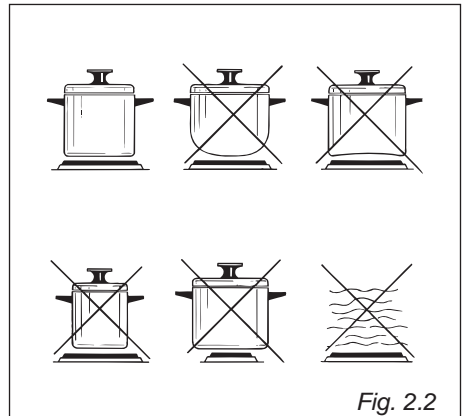
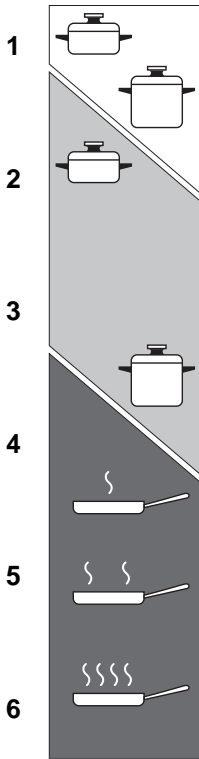


Fig. 2.2

## ELECTRIC HOTPLATE USAGE TABLE



Heating



Cooking



Roasting-frying

Position of switch	TYPE OF COOKING
<b>0</b>	Switched OFF
<b>1</b> <b>2</b>	For melting operations (butter, chocolate).
<b>2</b>	To maintain food hot and to heat small quantities of liquid (sauces, eggs).
<b>3</b>	To heat bigger quantities; to whip creams and sauces. (vegetables, fruits, soups).
<b>3</b> <b>4</b>	Slow boiling, i.e.: boiled meats, spaghetti, soups, continuations of steam, cooking of roasts, stews, potatoes.
<b>4</b>	For every kind of frying, cutlets, uncovered cooking, i.e.: risotto.
<b>4</b> <b>5</b>	Browning of meats, roasted potatoes, fried sh, omelettes, and for boiling large quantities of water.
<b>6</b>	Fast frying, grilled steaks, etc.

After a short period of use, experience will teach you which setting is the right one for your needs.

Fig. 2.3

# 3

## CLEANING AND MAINTENANCE

### GENERAL ADVICE

- **Before you begin cleaning you must ensure that the hob is switched off.**
- It is advisable to clean when the appliance is cold and especially when cleaning the enamelled parts.
- All enamelled surfaces have to be washed with soapy water or some other non-abrasive product with a sponge and are to be dried preferably with a soft cloth.
- Avoid leaving alkaline or acid substances (lemon juice, vinegar etc.) on the surfaces.
- **Do not use 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.**
- **Under no circumstances should any external covers be removed for servicing or maintenance except by suitable qualified personnel.**
- **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.**

#### Models with glass lid



#### ATTENTION

- ✓ Do not lower the glass lid when the electrical plates are still hot or when the oven is working or still hot.
- ✓ Do not lay on the glass lid hot pans and heavy kitchen utensils.
- ✓ Dry off any liquid which may have spilled on the cover before opening it.

### ENAMELLED PARTS

- All the enamelled parts must be cleaned with a sponge and soapy water only or other non-abrasive products.
- Dry preferably with a microfibre or soft cloth.  
If acid substances such as lemon juice, tomato conserve, vinegar etc. are left on the enamel for a long time they will etch it, making it opaque.

### STAINLESS STEEL ELEMENTS

- Stainless steel parts must be rinsed with water and dried with a soft and clean cloth.
- For persistent dirt, use specific non-abrasive products available commercially or a little hot vinegar.

### CLEANING ELECTRIC HOTPLATES

- Foods burned on the hot plates must always be cleaned dry.
- Do not use water, to avoid the formation of rust.
- After its use, pour a bit of oil onto the warm plate and rub with a cloth.

**Important: The manufacturer declines all liability for possible damage caused by the use of unsuitable products to clean the appliance.**

**Attention! The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.**

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



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.

[www.elba-cookers.com](http://www.elba-cookers.com)

**ELBA**

TALENT FOR COOKING

 *Made in Italy* 



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