



# ELECTRIC COOKTOP

## OPERATION:

### Warnings:

- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- **WARNING:** If the surface of the ceramic cooktop is cracked, switch off the appliance to avoid the possibility of electric shock.
- Do not use a steam cleaner to clean this appliance.
- 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.

### Use

Rotate the knob to increase or decrease the heat. Depending on the model, heat is increased by a higher number or increase of the thickness of the line indicator.

Setting the power for models BCCK6 fitted with extended zones:

Turn the control knob in a clockwise direction to activate the internal zone. When you arrive at the end, turn the control knob a little more (still in a clockwise direction) until you hear a “click”. This action will activate the double zone at maximum power level. By turning the control knob anti-clockwise you will decrease the power level. By turning the control knob anti-clockwise you will decrease the power level of both the internal and external zones.

**Note:** At position zero, the cooktop is OFF. If you turn the control knob anti-clockwise, you will activate both the internal and external zones at maximum level. You can decrease the power by continuing to turn the control knob anti-clockwise.

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Clean the hob before using it for the first time. Afterwards, switch on the elements to the highest level one after the other, without pots, for three minutes in order to eliminate any odors due to newness and so that any moisture that may still be in the heating elements may evaporate. This is necessary so that the electronic circuits function properly.

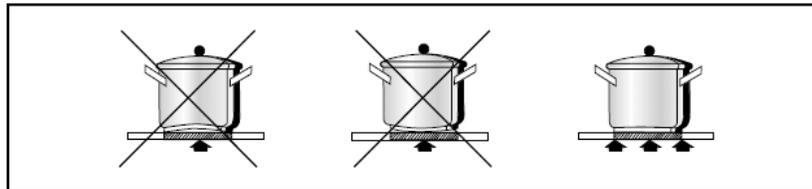
### Pilot lights

- The pilot lights are ON when:
- At least one element is turned on
- The top temperature at the indicated spot is higher than 50°C. (Fig 4b)

### Saucepans

When one makes use of heating elements, we advise saucepans with a flat bottom having the same diameter or slightly larger than that of the hot area. The containers should not have rough bottoms in order to avoid scratching the heat surface of the top. (Fig 3)

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 cooking surface.** The base of all cookware should be dry prior to placing on the cooktop.

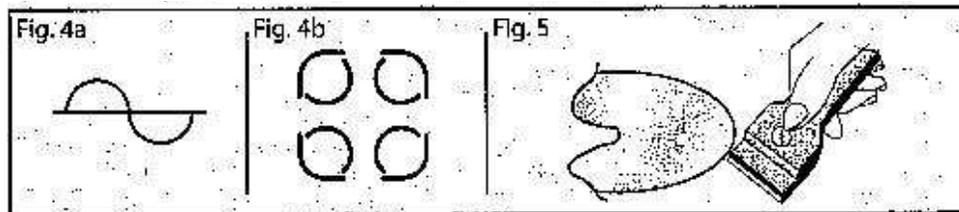
### Important

- Avoid overflows of liquid; when pot is boiling reduce temperature to avoid overflow of liquid.
- Don't leave the heating elements on without pots and pans on the top or with void pots and pans.
- At the end of cooking take again the knob to position "O" (left)

**WARNING: In the event of there being even a slight fracture of the cooking surface, disconnect the electric power supply immediately.**

## MAINTENANCE:

First of all remove stray food bits and grease drops from the cooking surface with the special scraper option.



Then clean the hot area as best as possible with SIDOL BLANCPOLISH or other similar products with a paper towel, then rinse again with water and dry with a clean cloth.

Pieces of aluminium foil and plastic material which have inadvertently melted or sugar remains or highly sacchariferous food have to be removed immediately from the hot cooking area with the special scraper option. This is to avoid any possible damage to the surface of the top.

Under no circumstances should abrasive sponges or irritating chemical detergents be used such as oven sprays or spot removers.

In order to polish the cooktop you may apply a coating of Cerafix with a dry paper towel, leave for approximately two minutes allowing it to dry, then buff off with a soft cloth and shine to a perfect finish.

## HOW TO KEEP YOUR COOK TOP LOOKING BRAND NEW

Your cooktop is made of extraordinary material: glass ceramic

**It is tough**, much tougher than the glass it resembles. Nevertheless, do not stand on it in order to repair a light and do not drop a heavy object from the top of the kitchen unit above!

**It is resistant** to heat and cold and even to extreme temperature changes. You can pour cold water onto a cooking zone without causing damage.

**It is attractive and easy to clean.**

It will remain so if you take a few precautions and follow our advice.

## PRECAUTIONS to be taken when using your cook top

Before using your cook top check each time that the bottom of the saucepan and the cooking zone are clean and dry.

Lift up the saucepans, sliding them across the cook top can lead to superficial scratches.

Avoid peeling vegetables over the cook top as this could lead to grit on the surface and subsequent scratching.

Use saucepans which are large enough to avoid spillage onto the cook top, especially if a saucepan contains any sugar as this can cause irreparable damage to the glass ceramic.

Keep the surface of the cook top clear; above all do not keep plastic or aluminium packing on it which could melt and damage the cook top.

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# Cleaning instructions

Each and every stain or deposit on the cook-top surface must be cleaned off quickly once the cook-top has **cooled down**, before re-using the cook-top.

**Exception:** In the case of sugar deposits, remove all residues before the cook-top cools down (Be careful not to burn yourself!).



Important: Only use cleaning products that have been specifically designed for glass ceramic cook-tops.



If the deposit is minimal, simply wipe off with a dry cloth.



If the deposit is more important, clean off with a moist, soapy sponge and rinse off.



If the deposit does not clean off easily, use a non-abrasive scratch pad and a specially adapted glass-ceramic cleaning product.



If the deposit does not clean off with any of the above mentioned methods, use a razor blade scraper, specially designed for glass-ceramic cook-tops.



Having successfully cleaned the cook-top, apply a glass ceramic cook-top conditioner which will protect the cook-top surface against any future stains, with a dry cloth or equivalent.

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