

**ZTOVE**

**User's Manual  
&  
Installation Instructions**

**Cooktop models**

ZI804/01

# SUMMARY

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# SAFETY

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## Precautions before usage

- Unpack all the materials.
- The installation and electrical connection of the appliance have to be done by a certified technician. The manufacturer cannot be responsible for damage caused by installation or connecting errors.
- The appliance must be installed in a kitchen cabinet and an adapted and approved working surface.
- This domestic appliance is exclusively for preparation of food, to the exclusion of any other domestic, commercial or industrial use.
- Remove all labels and self-adhesives from the ceramic glass surface
- Do not change or alter the appliance.
- The cooking plate cannot be used as a working surface.
- The appliance must be grounded and connected conforming to local standards.
- Do not use any extension cable to connect it.
- The appliance cannot be used above a dishwasher or a tumble-dryer: Steam may damage the electronic of the appliance.

## Using the appliance

- Switch the heating zones Off after using.
- Keep an eye on the cooking using grease or oils: that may quickly ignite.
- Be careful not to burn yourself while or after using the appliance.
- Make sure no cable of any fixed or moving appliance contacts with the ceramic glass surface or a hot cooking utensil.
- Magnetically objects (credit cards, floppy disks, calculators) should not be placed near to the engaged appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the surface of the cook top since they can get hot.
- In general do not place any metallic objects except adequate pots and pans on the glass surface. In case of untimely engaging or residual heat, this one may heat, melt or even burn.
- Never cover the appliance with a cloth or a protection sheet. This is supposed to become very hot and catch fire.
- This 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 supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

## Cookware suitable for Induction cooktop

- This cooktop model offers heating zones for radiant heating (HiLight) and induction use only. Therefore it is important that you use only metal pans that are specifically designed and/ or approved for use on Induction cooktops.

**WARNING:** Never allow melamine or plastic containers to come in contact with the heat zones.

## Precautions to prevent damage to the appliance

- Rough pan bottoms or damaged saucepans (not enamelled cast iron pots,) may damage the ceramic glass and could scratch the surface.
- Sand or other abrasive materials may damage ceramic glass.
- Avoid dropping objects, even little ones, on the ceramic surface.
- Do not hit the edges of the glass with saucepans.
- Make sure that the ventilation of the appliance works according to the manufacturer's instructions.
- Do not put or leave empty pots or saucepans on the vitroceramic hobs.
- Sugar, synthetic/plastic materials or aluminium sheets must not contact with the heating zones. These may cause breaks or other alterations of the vitroceramic glass by cooling: Switch on the appliance and take them immediately off the hot heating zone.

### **Be careful: Do not burn yourself !**

- Never place any hot container over the control panel.
- If a drawer is situated under the embedded appliance, make sure the space between the content of the drawer and the inferior part of the appliance is large enough (2 cm). This is essential to guarantee a correct ventilation.
- Never put any inflammable object (ex. sprays) into the drawer situated under the vitroceramic hob. Cutlery drawers below the cooktop must be resistant to heat.

## Precautions in case of appliance failure

- If a defect is noticed, switch off the appliance and turn off the electrical supply.
- If the ceramic glass is cracked or fissured, you must cut-off the electrical supply in the fuse box or disconnect the appliance from the power and contact the after sales service.
- Repairing has to be done by specialists. Do not open the appliance by yourself.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

## Other precautions

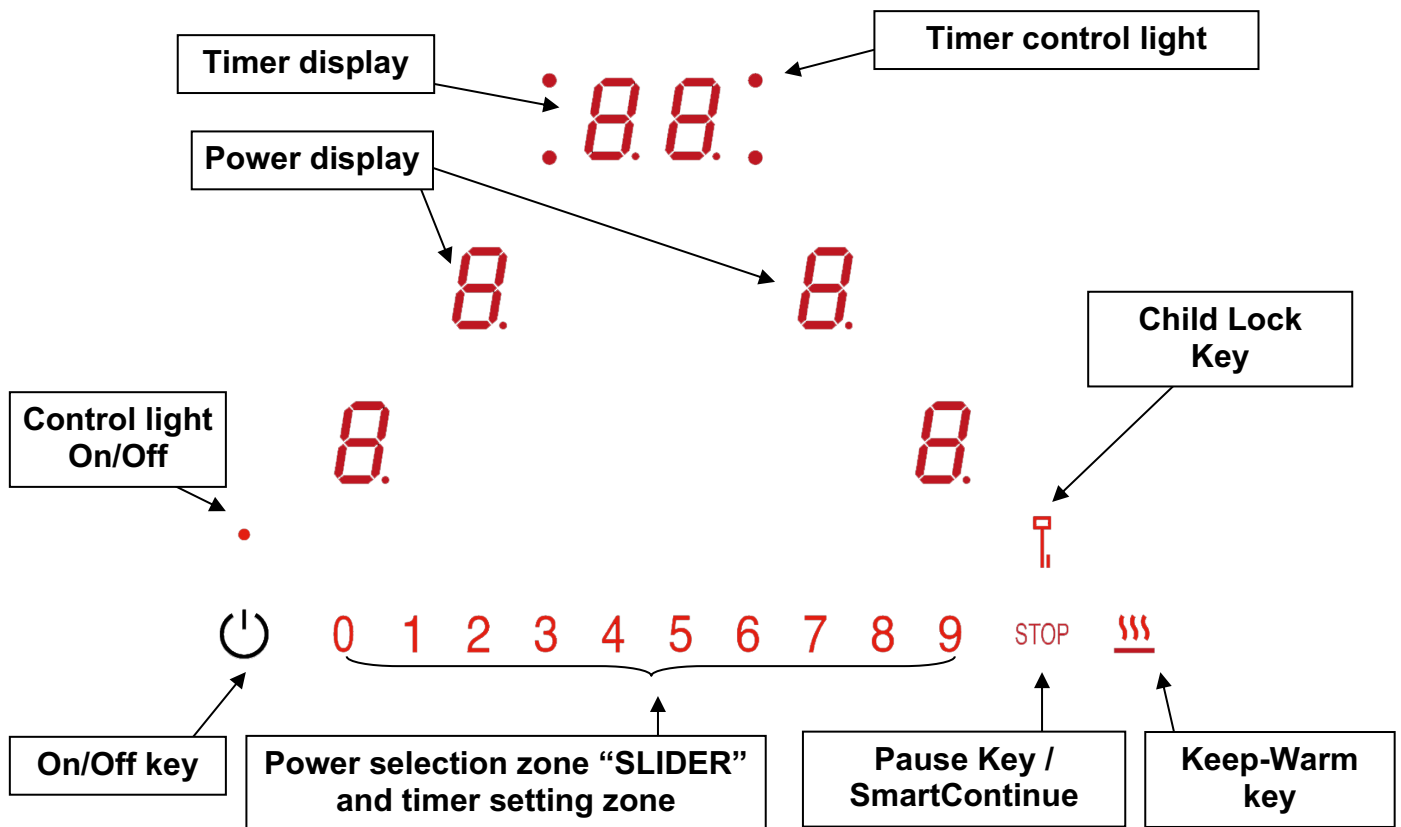
- Be sure that pots and pans are always centered on the cooking zone. The bottom of the utensil must cover as much as possible the cooking zone.
- For the users of pacemakers, the magnetic field could influence its operating. We recommend getting information from the supplier or the doctor.
- Do not to use aluminium or synthetic material containers: they could melt on still hot cooking zones.

# DESCRIPTION OF THE APPLIANCE

## Technical characteristic

Type	Total Power	Position of the heating zone	Nominal Power	Diameter
ZI804/01	max. 7400 W*	Front left Rear left Front right Rear right	2300 W (Booster: 3000 W) 2300 W (Booster: 3000 W) 2300 W (Booster: 3000 W) 2300 W (Booster: 3000 W)	200 mm 200 mm 200 mm 200 mm

## Control panel



\*this model is equipped with a so called PowerManagement. This means, the cooktop will never exceed a maximum output. For this reason the cooktop might automatically reduce the power of another zone to remain under the power threshold.

# USE OF THE APPLIANCE

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## Sensitive touch

Your ceramic glass cooktop is equipped with electronic controls and sensitive touch keys. When your finger presses the key, the corresponding command is activated. This activation is validated by a control light, a letter or a number on the display and/or a “Beep” sound.

**For normal use press only one key at the same time.**

## Display Indication

<u>Display</u>	<u>Designation</u>	<u>Function</u>
0	Zero	The heating zone is activated.
1...9	Power level	Selection of the cooking level.
A	Heat accelerator	Automatic cooking.
P	Booster function	Booster function is activated
E	Error message	Electronic failure.
H	Residual heat	The heating zone is hot.
L	Child Lock	Control panel locked
U	Keep warm	Maintain automatically of 70°C.
<u>u</u>	Pot missing	No suitable pot detected.

# STARTING-UP AND APPLIANCE MANAGEMENT

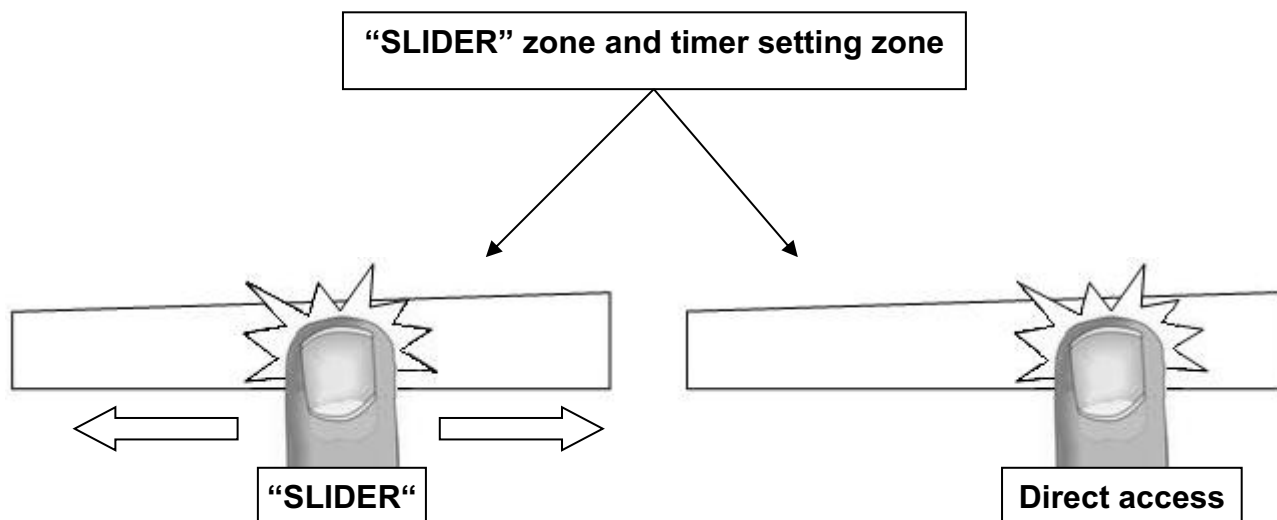
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## Before the first use

Clean your hob with a damp cloth, and then dry the surface thoroughly. Do not use detergents which risks causing blue-tinted colour on the glass surface.

## “SLIDER” zone and timer setting zone

To select the power with the slider, slide your finger on the “SLIDER” zone. You can also have direct access if you put your finger directly on the chosen level.



## Starting-up

- **Start up / switch off the hob:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
To start	Press key [ 0/I ]	3 x [ 0 ] are blinking
To stop	Press key [ 0/I ]	Nothing or [ H ]

- **Start up / switch off a heating zone:**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press display [ 0 ] selected	[ 0 ] and control light on
To set (adjust the power)	Slide on the "SLIDER" to the right or to the left	[ 0 ] to [ 9 ] or [ 11 ]
To stop	Slide to [ 0 ] on "SLIDER" or press on [ 0 ]	[ 0 ] or [ H ] [ 0 ] or [ H ]

If no action is made within 20 seconds the electronic returns in waiting position.

## Residual heat indication

After switching off a heating zone or the complete stop of the hob, the heating zones are still hot and indicate [ H ] on the display.

The symbol [ H ] disappears when the heating zones may be touched without danger.

As far as the residual heat indicators are on, don't touch the heating zones and don't put any heat sensitive object on them. **There are risks of burn and fire.**

## Power Boost function

This function allows you to boost the power of ONE induction heating zone for a maximum of 5 minutes.

- **Switching On the Power Boost function :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press display [ 0 ]	[ 0 ] and control light on
Select Power Level 9	Press [ 9 ] key	[ 9 ]
Engage Power Booster	Press [ 9 ] key again	[ P ]

- **Switching Off the Power Boost function :**

<u>Action</u>	<u>Control panel</u>	<u>Display</u>
Zone selection	Press display [ P ]	[ P ] and control light on
Stop Power Boost	Select on "SLIDER" [ 0 ] until [ 9 ]	[ 0 ] until [ 9 ] or [ H ]

## Timer

The timer can be used simultaneously with all 2 heating zones and this with different time settings (from 0 to 99 minutes) for each heating zone.

- **Setting and modification of the cooking time :**

### **Example for 16 minutes at power 7 :**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Zone selection	Press display [ 0 ]	[ 0 ]
Select the power level	Slide on the "SLIDER" to [ 7 ]	[ 7 ]
Select « Timer »	Press display [ CL ]	[ 0 ] [ - ]
Set the units	Slide on the "SLIDER" to [ 6 ]	[ 0 fixed ] [ 6 blinking ]
Valid the units	Wait 2 seconds	[ - ] [ 6 ]
Set the tens	Slide on the "SLIDER" to [ 1 ]	[ 1 blinking ] [ 6 ]
Valid the tens	Wait 2 seconds	[ 1 ] [ 6 ]

The time is confirmed and the cooking starts.

- **To stop the cooking time:**

### **Example for 13 minutes at power 7 :**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Zone selection	Press selected cookzone	[ 7 ]
Select « Timer »	Press Timer	[ 0 ] [ - ]
Deactivate the units	Slide on the "SLIDER" to [ 0 ]	[ 0 ] [ 0 blinking ]
Validate	Wait 2 seconds	[ C ] [ L ]

- **Automatic stop at the end of the cooking time:**

As soon as the selected cooking time is finished the timer display will blink [ 00 ] and a sound rings. To stop the sound and the blinking it is enough to press the key [ 00 ].

- **Egg timer function :**

### **Example for 29 minutes :**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Activate the hob	Press display [ 0/I ]	Zone control lights are on
Select« Timer »	Press display [ CL ]	[ 0 ] [ - ]
Set the units	Slide on the "SLIDER" to [ 9 ]	[ 0 ] [ 9 blinking ]
Valid the units	Wait 2 secondes	[ - ] [ 9 ]
Set the tens	Slide on the "SLIDER" to [ 2 ]	[ 2 blinking ] [ 9 ]
Valid the tens	Wait 2 seconds	[ 2 ] [ 9 ]

As soon as the selected cooking time is finished the timer display will blink [ 00 ] and a sound will be hearable.

To stop the sound and the blinking it is enough to press the display [ 00 ]. The hob switches off.

## Automatic cooking

All the cooking zones are equipped with an automatic cooking feature. The active cooking zone starts at full power during a certain time, and then reduces automatically its power on the pre-selected level.

- **Activate automatic cooking at power level 7:**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Zone selection	Press display [ 0 ]	[ 0 ] and control light on
Select power level	Slide on the "SLIDER" to [ 7 ]	[ 7 ]
Activate automatic cooking	Re-press power level [ 7 ] on "SLIDER" for 2 seconds	[ 7 ] is blinking with [ A ]

- **Deactivate automatic cooking :**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Zone selection	Press zone with activated automatic cooking function	[ 7 ] blinking with [ A ]
Change power level	Slide on the "SLIDER" from [ 1 ] to [ 9 ]	[ 1 ] to [ 9 ]

## Child Lock function

This function brakes all the hob's cooking activities and locks the cooktop for children.

- **Switching On/Off the Child Lock function :**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Engage Child Lock	Press [ Child Lock ] key for 2 seconds	Control light above [ Child Lock ] key turns on
Stop Child Lock	Press [ Child Lock ] key for 2 seconds	Control light above [ Child Lock ] key turns on

## « Keep warm » Function

This function allows to reach and maintain automatically a temperature of 70°C.  
This will avoid liquids overflowing and fast burning at the bottom of the pan.

- **To activate the function « Keep warm » :**

<b><u>Action</u></b>	<b><u>Control panel</u></b>	<b><u>Display</u></b>
Zone selection	Press display [ 0 ] selected	[ 0 ] to [ 9 ]
To engage	Press [ U ]	[ U ]
To stop	Slide on the "SLIDER" from [ 1 ] to [ 9 ]	[ 1 ] to [ 9 ] oder [ H ]

This function can be started independently on all the heating zones.

## Pause Function

The pause function interrupts the cooking process and saves the previously set power levels for the cooking zone. If you deactivate the pause function, you can continue cooking on the saved power levels.

- **Einschalten der Pause-Funktion:**

<b><u>Betätigung</u></b>	<b><u>Bedienfeld</u></b>	<b><u>Anzeige</u></b>
Pause-Funktion aktivieren	[ STOP ] für 1 Sekunde drücken	4 x [ II ]

- **Ausschalten der Pause-Funktion :**

<b><u>Betätigung</u></b>	<b><u>Bedienfeld</u></b>	<b><u>Anzeige</u></b>
Pause-Funktion ansteuern	[ STOP ] für 1 Sekunde drücken	4 x [ II ]; ein Piepton ertönt
Pause-Funktion deaktivieren	Beliebige Kochzone drücken	4 x [ 0 ] oder gespeicherte Leistungsstufen

## SmartContinue

If you accidentally switch off your cooktop while cooking (e.g. when wiping), you can restore your cooking program to your previous power levels. To do this, press the flashing [ STOP ] button directly after switching it on again.

# COOKING ADVICES

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## Examples of cooking power setting

(the values below are indicative)

1 to 2	Melting Reheating	Sauces, butter, chocolate, gelatine Dishes prepared beforehand
2 to 3	Simmering Defrosting	Rice, pudding, sugar syrup Dried vegetables, fish, frozen products
3 to 4	Steam	Vegetables, fish, meat
4 to 5	Water	Steamed potatoes, soups, pasta, fresh vegetables
6 to 7	Medium cooking Simmering	Meat, lever, eggs, sausages Goulash, roulade, tripe
7 to 8	Cooking	Potatoes, fritters, wafers
9	Frying, roasting Boiling water	Steaks, omelettes, fried dishes Water
P	Boiling water	Water

## MAINTENANCE AND CLEANING

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### Switch-off the appliance before cleaning.

Do not clean the hob if the glass is too hot because there is the **risk of burning**.

- Remove light marks with a damp cloth by using dish detergent diluted with water. Then rinse with cold water and dry the surface thoroughly.
- Persistent and burned residuals can be removed by a razor blade scraper. Afterwards clean with a damp cloth and some mixed dish detergent.
- Highly corrosive or abrasive detergents and cleaning equipment likely to cause scratches must be absolutely avoided.
- Do not ever use any steam-driven or pressure based appliance for cleaning.
- Do not use any tools or pointing objects which may scratch the ceramic glass.
- Ensure that pans and pots are dry and clean. Ensure that there are no grains of dust on your ceramic hob or on the pan. Sliding rough saucepans will scratch the surface.
- Spillages of sugar, jam, jelly, etc. must be removed immediately as long the surface is still warm. You will thus prevent the surface of being damaged.

## WHAT TO DO IN CASE OF A PROBLEM

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### The hob or the cooking zone doesn't start-up :

- The hob is badly connected on the electrical network.
- The protection fuse is cut-off.
- The locking function is activated.
- The sensitive touch keys are covered with grease or water.
- An object is put on a touch key.

### **The control panel displays [ E ] :**

- The electronic system is defective.
- Disconnect and replug the hob.

### **The control panel displays 4 x [ L ] :**

- Refer to the chapter “Control panel locking” page.

### **One or all cooking zones are cut-off :**

- The safety system functioned.
- You forgot to cut-off the cooking zone for a long time.
- One or more sensitive keys are covered.
- The pan is empty and its bottom overheated.
- The hob also has an automatic reduction of power level and an automatic breaking system in case of overheating

### **The automatic cooking system does not start :**

- The cooking zone is still hot [ H ].
- The highest power level is set [ 9 ].

### **The control panel displays [ U ] :**

- Refer to the chapter “Keep warm”.

### **The control panel displays [ Er03 ] :**

- An object or liquid covers the control keys. The symbol disappear as soon as the key is released or cleaned.

### **The control panel displays [ ER21 ] :**

- The hob is overheated, let it cool and then start again.

### **The control panel displays [ U400 ], [ Er25 ] or [ U4 ] :**

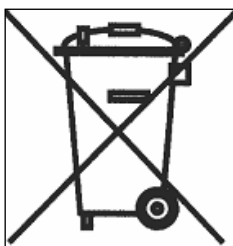
- The hob is not connected correctly to the network.  
Check the connection and reconnect the hob.

If one of the symbols above persists, call the technical service of the supplier

## **ENVIRONMENT PRESERVATION**

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- The materials of packing are ecological and recyclable.
- The electronic appliances are composed of recyclable, and sometimes harmful materials for the environment, but necessary to a proper functionality and the safety of the appliance.



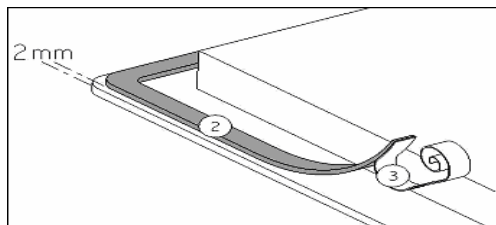
- Don't throw your appliance with the household waste
- Get in touch with the waste collection centre of your commune that is responsible for the recycling of household appliances.

# INSTALLATION INSTRUCTIONS

The installation comes under the exclusive responsibility of a certified technician.  
The installer is held to respect the legislation and the standards enforced in his home country.

## How to stick the gasket:

The gasket supplied with the hob avoids all infiltration of liquids into the cabinet.  
His installation has to be done carefully, in conformity of the following drawing.



Stick the gasket (2) two millimeters from the external edge of the glass, after removing the protection sheet (3).

## Fitting - installing:

The cut out sizes are:

Ref.	Cutout size		Glass size		
	Width	Depth	Width	Depth	Thickness
ZI804/01	750-770	490	800	520	4

- **Ensure that there is a distance of 50 mm between the hob and the wall or sides.**
- The hobs are classified as “Y” class for heat protection. Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and tall units or a wall at one side. **On the other side, however, no unit or divider must stand higher than the hob.**
- The piece of furniture or the support in which the hob will be fitted, as well as the edges of furniture, the laminate coatings and the glue used to fix them, must be able to resist temperatures of up to 100 °C.
- The mural rods of edge must be heat-resistant.
- Do not install the hob to the top of a not ventilated oven or a dishwasher.
- Guarantee under the bottom of the hob a min. space of 20 mm to ensure a good air circulation of the electronic device.
- If a drawer is placed under the cooktop, avoid to put into this drawer flammable objects (for example: sprays) or not heat-resistant objects.
- Materials which are often used to make worktops resistant in contact with water. To protect the cutout edges, apply a coat of varnish or special sealant. Particular care must be given to applying the adhesive foam rubber gasket supplied with the hob to prevent any leakage into the supporting furniture. This gasket guarantees a correct seal when used in conjunction with smooth work top surfaces.
- The safety gap between the hob and the cooker hood (air hood) placed above must respect the indications of the hood manufacturer. In case of absence of instructions respect a distance minimum of 760 mm.
- The connection cord should be subjected, after installing, with no mechanical constraint, such for example of the fact of the drawer.

# Electrical connection

- The installation of this appliance and the connection to the electrical network should be entrusted only to a certified electrician who is aware of the normative regulations and respects them scrupulously.
- The electrical parts should always be protected after the installation.
- The relevant data of connection are on the stickers placed on the bottom of the appliance.
- The appliance should be separated from the main power supply by using a multipolar circuit breaker. The contact opening must be at least 3 mm.
- The electrical circuit must be separated from the mains by adapted devices, such as circuit breakers, fuses or (differential) contactors.
- The cooktop must be incorporated into the fixed installation, in accordance with the national and local installation regulations.
- The power cord must be positioned so that it does not touch any of the hot parts of the hob or oven and can not be squeezed by adjacent components, drawers or furniture.

## Caution!

This appliance may only be connected to a network 230 V~ 50 Hz.

Connect always the earth wire.

Respect the connection diagram.

The connection box is located underneath at the back of the hob casing. To open the cover use a medium screwdriver. Place it in the slits and open the cover.

Mains	Connection	Cable diameter	Cable	Protection calibre
230V~1P+N 50Hz	1 Phase + N	3 x 2.5 mm <sup>2</sup>	H 05 VV - F H 05 RR - F	25 A *
400V~2P+N 50Hz	2 Phases + N	4 x 1.5 mm <sup>2</sup>	H 05 VV - F H 05 RR - F	16 A *

\* calculated with the simultaneous factor following the standard EN 60 335-2-6/1990

## Connection of the hob

The ceramic hob can be connected in different ways:

Monophase 230V~1P+N

Biphase 400V~2P+N

### Setting up the configurations:

For the various kinds of connection, use the brass bridges which are in the box next to the terminal

#### Monophase 230V~1P+N

Put the bridge between terminal 1 and 2.

Attach the earth wire to the terminal "earth", the neutral wire N to terminal 4, the Phase wire L to one of the terminals 1 or 2. Use a cable min. 3 x 2.5 mm<sup>2</sup>

#### Biphase 400V~2P+N

Attach the earth wire to the terminal "earth", the neutral wire N to terminal 4, the Phase wire L1 to the terminal 1 and the Phase wire L2 to the terminal 2. Use a cable min. 4 x 1.5mm<sup>2</sup>

## Caution! Ensure that you:

- Correctly attach the wires and the brass bridges
- Tighten the screws properly.

**We cannot be held responsible for any incidents resulting from incorrect connection or which could arise from the use of an appliance which has not been earthed or has been equipped with a faulty earth connection**



