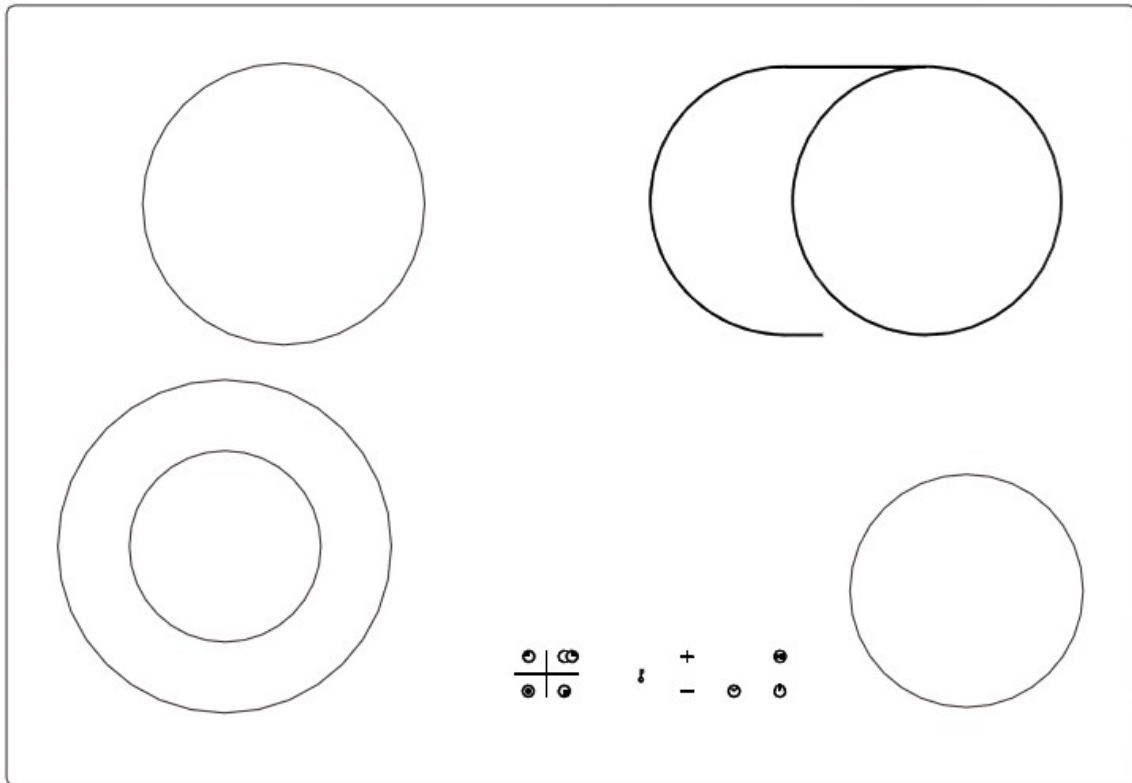


User Manual

UBTCC75

Built-in ceramic hob



Warning

- 1) The appliance is not to be used 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. children being supervised not to play with the appliance.
- 2) **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts.
- 3) **WARNING:** a steam cleaner is not be used .
- 4) That the appliance is not intended to be operated by means of external timer or separated remote-control system.
- 5) **Danger of fire:** Do not store items on the cooking surfaces.
- 6) **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- 7) If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 8) 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

Warning

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.

9) **WARNING:** The appliance and its accessible parts become hot during use.

10) Care should be taken to avoid touching heating elements.

11) Children less than 8 years of age shall be kept away unless continuously supervised.

12) **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

13) **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.

14) **WARNING:** Danger of fire: do not store items on the cooking surfaces.

15) **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.


16) The Power cord must not be accessible after installation.

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Environmental note

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



- The packaging materials that we uses are environmentally friendly and can be recycled.
- Please discard all packaging material with due regard for the environment.

Important safety information



Your safety is of the utmost importance to us. Please make sure that you read this instruction booklet **before** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact our Customer Care Department.

General Information

- This appliance is designed for domestic household use and for the cooking and frying of domestic foodstuffs.
- **IMPORTANT:** *The adjacent furniture and all materials used in the installation **must** be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.*
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.
- Any damage caused by the appliance being installed in contravention of this temperature limit, **will be the liability of the owner.**
- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in our Conditions Of Guarantee. The foregoing does not affect your statutory rights.
- The use of this appliance for any other purpose or in any other environment without the express agreement of us. will invalidate any warranty or liability claim.
- You should not use this appliance to store items on or as a work surface.
- No modifications to the appliance are permitted by us.

- You should not store or place flammable or highly flammable liquids/materials on top of or near the appliance. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.
- ***Repairs may only be carried out by our service engineers or their authorised service agent.***

Child Safety

- We strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance ***at any time***. During and after use, all surfaces will become hot.
- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.
- Older children should only be allowed to use the appliance when supervised.

General Safety

- ✓ The appliance should only be installed and connected by a suitably qualified person.
- ✓ Care should be taken to ensure that the units and work surfaces that you build the appliance into, meet with the relevant standards.
- ✓ If you notice any scratches, splits or cracks in the ceramic glass, you should immediately switch off the appliance and disconnect it from your mains supply. Otherwise there is the risk of electric shock occurring.

During use

- ✓ Any film or stickers that are present on the hob surface when it is delivered should be removed before use.
- ✓ Care should be used when utilising the appliance, otherwise there is a risk of burns being caused.

- You should not allow the electrical connection cables to come into contact with the hob surface when it is hot or any hot cookware.
- If fat and oil overheats, then it can ignite extremely quickly. For this reason, when cooking with fat and oil the appliance should not be left unattended.
- ✓ Make sure that all of the cooking zones are switched off after use.

Cleaning

- Cleaning of the hob should be carried out on a regular basis.
- **IMPORTANT:** *Before attempting to clean the appliance, it should be disconnected from the mains and allowed to cool.*
- Great care should be taken whilst using this appliance and when following the cleaning procedure.
- You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.

Installation



This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions. Please see the specific section of this booklet that refers to installation.

- ***We declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.***

Declaration of conformity

This appliance complies with the following European Directives:

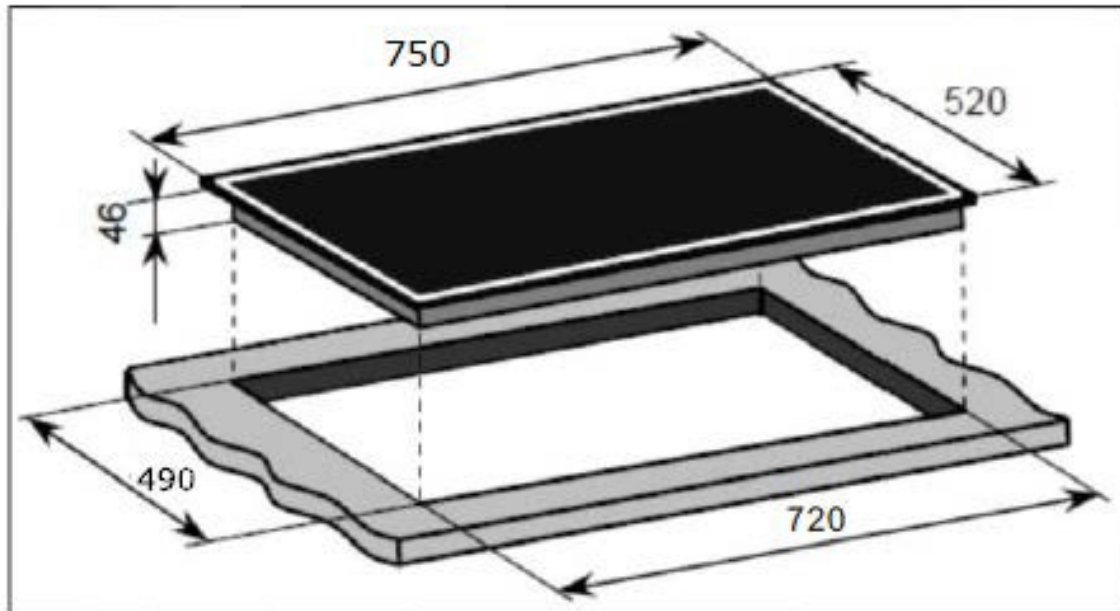
- 2014/35/EU General regulations / Low tension
- 1935/2004/CE 90/128/EEC This appliance is suitable to come in contact with food
- 2014/30/EU Electromagnetic compatibility

- The manufacturer declares that the hob is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.

To avoid damaging your appliance

- The ceramic glass can be damaged by objects falling onto it.
- The ceramic glass edge can be damaged by knocks from cookware.
- Cast iron and cast aluminium cookware with damaged bases may scratch the ceramic surface if they are dragged across it.
- Pans should be lifted on and off the hob surface and not dragged.
- Cooking zones should not be switched on without cookware placed on it. Also the cookware should not be empty.

Specifications



Product dimensions:

Depth: 520 mm
Width: 750 mm
Height: 46 mm

Aperture dimensions:

Depth: 490 mm
Width: 720 mm

Product specifications:

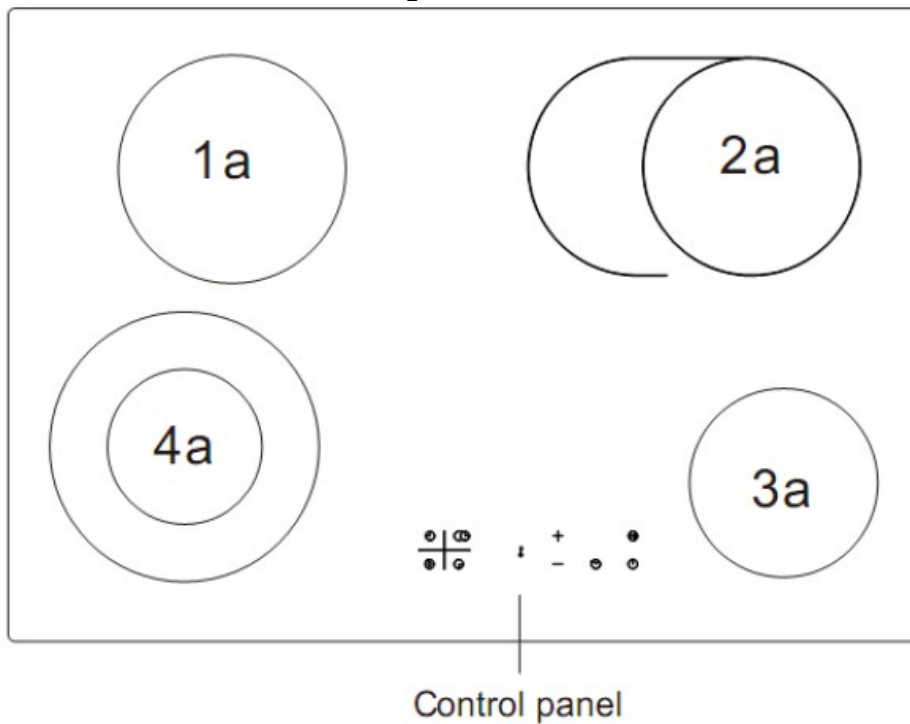
- 1 x 1.00 / 2.10 kW double zone (Ø 126/220 mm)
- 1 x 1.40 / 2.20 kW oval zone (Ø 180/275 mm)
- 1 x 1.80 kW zone (Ø 190 mm)
- 1 x 1.20 kW zone (Ø 155 mm)

- Front touch control operation
- 4 individual residual heat indicators
- Safety lock
- Timer

Electrical details

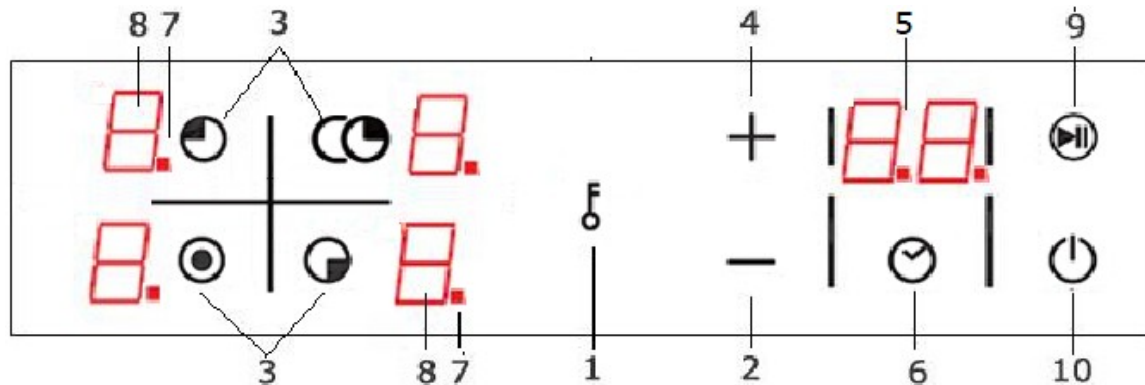
Rated Voltage:	380-415V 3N~ 50/60Hz
Supply Connection:	32 A
Max Rated Inputs:	7.3 kW
Mains Supply Lead:	5 core x 1.5 mm ²

Ceramic hob surface layout



- 1a) 1 x 1.80 kW zone (Ø 190 mm)
- 2a) 1 x 1.40 / 2.20 kW oval zone (Ø 180/275 mm)
- 3a) 1.20 kW zone (Ø 155 mm)
- 4a) 1.00 / 2.10 kW double zone (Ø 126/220 mm)

Control panel layout



1. Safety lock button
2. Minus button
3. Cooking zone selection buttons
4. Plus button
5. Timer display
6. Timer button
7. Zone timer activated LED
8. Zone temperature display
9. Pause button
10. Power button

Using the ceramic hob

Before first use



IMPORTANT: You should clean the ceramic hob surface.
Please see the "Cleaning and maintenance" section.

- You should switch on one cooking zone at a time, for 5 minutes at the maximum setting. This will help to eliminate any new smell that exists and evaporate any humidity that has formed on the heating elements during transit.
- Do not burn off more than one zone at once.
- **You must** place a saucepan filled half full with cold water on each zone as you burn it off.

Touch controls

- All operations are performed by means of the touch controls that can be found on the control panel.
- Each touch control has a visual display that corresponds to it.
-

Switching the hob top on and off

- Press the power button **(10)** to switch on the appliance.
- Pressing the power button again will turn the whole hob off.
-

Operating procedures and function instructions

1. After the power is on, the display will be fully lit for 2 seconds, the buzzer will sound, then it will go into hibernation, and the digital tube will not be displayed.

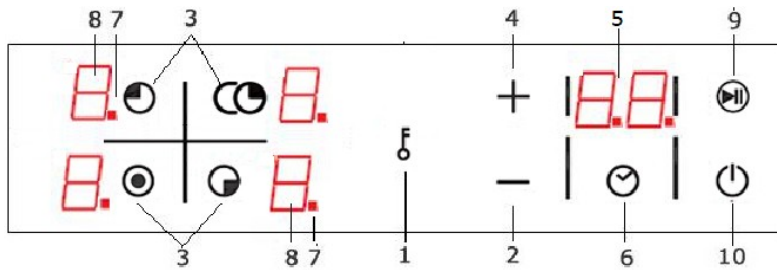
2. The power button **(10)** can be operated under any circumstance.

When the power is not turned on, other keys cannot be operated except for the Safety lock button **(1)**.

3. Press the power button **(10)** to start the power, all cooking zone indicators display "--", and enter standby mode. Whilst in standby machine if the appliance is not operated within 1 minute, hob will automatically turn off the power and display and go to sleep.

4. Lock the hob interface using the Safety lock button **(1)**, and the display on the right will show "Lo", and the child lock should be removed by pressing and holding the safety lock button for 3 seconds. The Child lock can also be unlocked when power is not turned on. If a timing function is set, "Lo" alternates with the timing time, and the switching frequency is 1second.

Switching on a zone and setting a power level



- o press the Cooking zone selection button **(3)** to start the cooking function, the display will show power level 5 (default setting), then click the Minus button **(2)** "-" or Plus button **(4)** "+" to increase or decrease the power level.
- o The power level can be adjustable from 0 to 9, with a long press of the Minus button **(2)** "-" or the Plus button **(4)** "+", and the power level can be adjusted rapidly and continuously. At the same time, press the Minus button **(2)** "-" and Plus button **(4)** "+", simultaneously and the power level is reset to zero.
- o During the operation of the cooking zone, press the **(3)** button, and the display flashes, which can be adjusted again.
- o Press the power button **(10)** to close all the cooking zones directly.

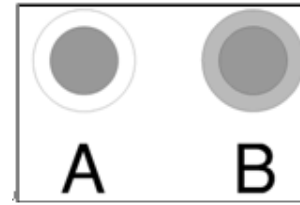
The operating time of the cooking zones :

Power Level	0	1	2	3	4	5	6	7	8	9
Power on time	0	2	7	11	13	17	23	31	42	60
Power off time	60	58	53	49	47	43	37	29	18	0

Using the dual /oval cooking zones

Your hob comes with three dual cooking zones. Zone **2a/4a** is a circular dual zone.

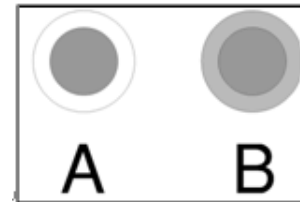
- The dual cooking zone **2a/4a** has two cooking areas that you can use - a central section and an outer section. You can use the central section **(A)** independently or both sections **(B)** at once.



- Press the cooking zone selection button **(3)** for the dual circuit zone.
- The central section of the dual cooking zone will switch on **(A)**.

- If you wish to activate the outer section as well, you should press the dual cooking zone button again.

- Adjust the zone between power levels 1 and 9, using the plus **(2)** and minus **(4)** buttons, or the slider control button.



- To switch off the zone after use, firstly ensure that the correct cooking zone has been selected by pressing the relevant selection button once.
- Once the zone has been selected, pressing the selection button again will turn the zone off.
- The residual heat indicator ("H") will show in the zone display **(8)**.

NOTE: The above information applies to both dual cooking zones.

Pause button

- This feature allows the user to "pause" all cooking operations, and is particularly useful for situations such as answering the door or telephone, or for cleaning the control panel without changing the settings.

- Pressing the pause/resume button **(9)** for 3 seconds , it will stop all zones from heating and will also pause any active timers, the zone displays will show "P".
- The control panel will automatically be locked and only the power button **(10)** and the pause/resume **(9)** button will operate.
- Press the pause/resume button again to resume all previously in use zones.
- The zones will resume heating at the power level which they were originally set at and will display the original power settings.
- The pause function will only operate for 10 minutes. After this time, the hob will turn off.

Timer Function

You can use the timer in two different ways:

- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can set it to turn all the cooking zone off after the set time is up.
- You can set the timer for up to 99 minutes.

Using the Timer as a Minute Minder

If you are not selecting any cooking zone

1. Make sure the hob is turned on.
Note: you can use the minute minder even if you're not selecting any cooking zones.
2. Touch the timer button **(6)** , the timer indicator show "10" ,
And the second digit will start flashing.
3. Touching the Minus button **(2)** "-" or Plus button **(4)** "+" control once to decrease or increase the time in 1 minute steps.
4. Touch the timer control again and the first digit will Start flashing: you can adjust the time in 10-minute Steps.
5. Touching the Minus button **(2)** "-" and the Plus button **(4)** "+" together, the timer is cancelled, and the "--" will show in the minute display
6. When the time is set, it will begin to count down immediately. The

display will show the remaining time and the timer indicator will flash for 5 seconds.

7. Buzzer will beep for 30 seconds and the timer indicator shows “ - - “ when the setting time finished.
8. “ - - “when the setting time finished.

Cancelled the Minute Minder

1. Make sure no zone is selected
2. Touch the timer button **(6)**, it shows the remaining minute timer
3. Set the time by touching the Minus button **(2)** “-” or the Plus button **(4)** “+” control to “00” as above. Or touch these two buttons together to set the timer to “ 00” immediately.

Setting the timer to turn one cooking zone off

1. Touching the Cooking zone selection button **(3)**
2. Touch the Timer button **(6)**, the timer indicator shows “10” .
3. Set the time by touching the control of the timer as setting a minute minder
4. Touching the Minus button **(2)** “-” and the Plus button **(4)** “+” together, the timer is cancelled, and it will show “00” in the minute display.

When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.

NOTE: The red dot next to power level indicator will illuminate indicating that zone is selected.

Setting the timer to turn more than one cooking zone off

1. If more than one heating zone is using this function, the timer indicator will show the lowest time.
2. Once the countdown timer expires, the corresponding zone will switch off. Then it will show the new min. timer and the dot of corresponding zone will flash.
3. When cooking timer expires, the corresponding cooking zone will be switch off automatically.

NOTE: If you want to change the time after the timer is set, you have to start as above.

Residual temperature

- A. After the cooking zone is heated, the corresponding display will flash "H", indicating the high temperature.
- B. The display time is as follows:

The burner is open for 3 seconds and "H" is not displayed.

Open the burner for 3-10 seconds, and "H" for 10 minutes. The burner is open for more than 10 seconds, and "H" shows 45 minutes.

H will be displayed for up to 45 minutes at most.

Hob guidelines

- The first few times the hob top is used, it may give off an acrid, burning smell. This smell will disappear completely with repeated use.
- The hob is fitted with cooking areas of different diameter and power.
- The positions where the heat will radiate from are clearly marked on the hob top. The saucepans must be positioned exactly on these zones for efficient heating to occur. Pans should have the same diameter as the cooking zone that they are being used on.
- You should not use saucepans with rough bottoms, as this can scratch the ceramic surface.
- Before use, make sure that the bottoms of the saucepans are clean and dry.
- When cold, the bottom of the pans should be slightly concave, as they expand when hot and lie flat on the surface of the hob. This will allow the heat to transfer more easily.
- The best thickness for the bottom of the pans is 2 – 3 mm of enamelled steel and 4 – 6 mm for stainless steel with sandwich type bottoms.
- If these rules are not followed, then there will be a great loss of heat and energy. Heat not absorbed by the saucepan, will spread to the hob, frame and surrounding cabinets.
- Preferably cover pans with a lid to permit cooking at a lower heat.
- Always cook vegetables and potatoes, etc. in as little water to reduce cooking times.
- Food or liquid that has high sugar content may damage the hob top if it comes into contact with the ceramic hob surface. Any spillages should be wiped up immediately, however this may not prevent the hob surface from becoming damaged.
- ***IMPORTANT:*** *The ceramic hob surface is tough; however it is not unbreakable and can be damaged. Especially if pointed or hard objects are allowed to fall on it with some force.*

- **DO NOT USE THE HOB IF THE SURFACE BECOMES BROKEN OR CRACKED. YOU SHOULD CONTACT THE CUSTOMER CARE DEPARTMENT IMMEDIATELY.**

Cleaning and maintenance



Cleaning operations must only be carried out when the hob is cool.

The appliance should be disconnected from your mains supply before commencing any cleaning process.

Cleaning the ceramic hob top



Any residues that are left on the hob top surface from cleaning agents **will** damage it. You should remove any residues with warm water mixed with a little washing up liquid.



Abrasive cleaners or sharp objects will damage the hob surface; you should clean it using warm water mixed with a little washing up liquid.



You may find it easier to clean some deposits whilst the hob surface is still warm. However you should take care not to burn yourself if cleaning the hob surface when it is still warm.

After each use

- Wipe the appliance over with a damp cloth.
- Dry the appliance by rubbing the surface with a clean cloth.

Installation



The installation must be carried out by a suitably qualified person, in accordance with the current version of the following.

- *UK Regulations and Safety Standards or their European Norm Replacements.*
- *Building Regulations* (issued by the Department of the Environment).
- *Building Standards* (issued by the Scottish Development Department).
- *IEE Wiring Regulations.*
- *Electricity At Work Regulations.*

Positioning

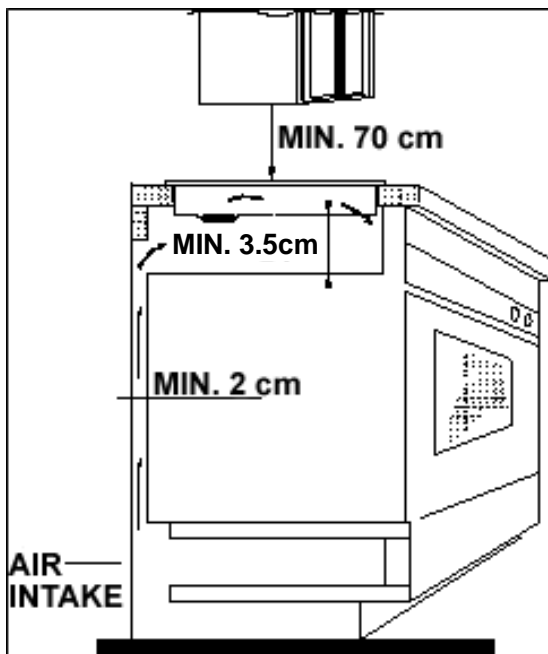
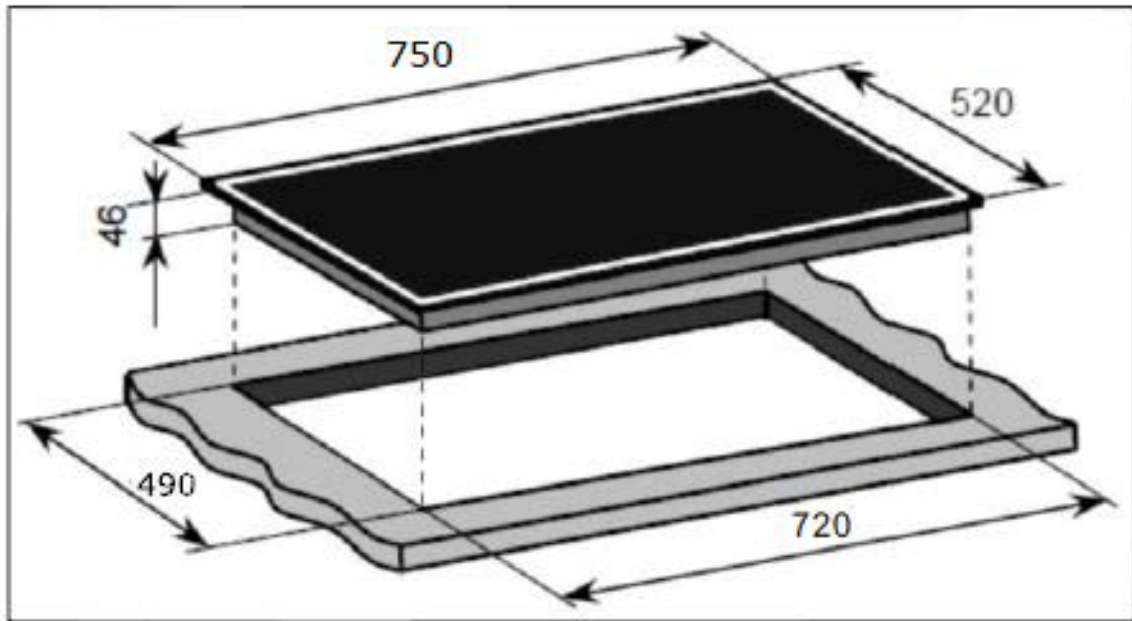


The adjacent furniture must be able to withstand a minimum temperature rise of 85°C above the ambient temperature of the room it is located in, during periods of use.

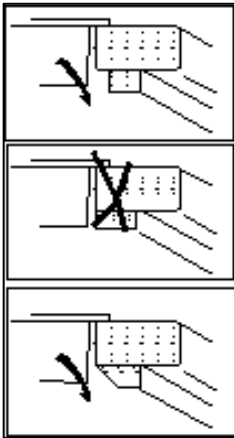
This appliance is classified as Class 3 and therefore is to be built into a kitchen unit (depending on size) or 600 mm worktop that is at least 30 mm thick. The following minimum clearance distances must be observed:-

- 700 mm between the hob surface and the underside of any horizontal surface above it.
- 50 mm clearance around the front, back and sides of the appliance, measured from the cut out.
- If the hob is positioned so that the right or left hand side of the appliance will be near to the edge of a kitchen unit. There must be a gap of at least 150 mm between the side of the hob and the vertical surface of the kitchen unit.

Installing the appliance



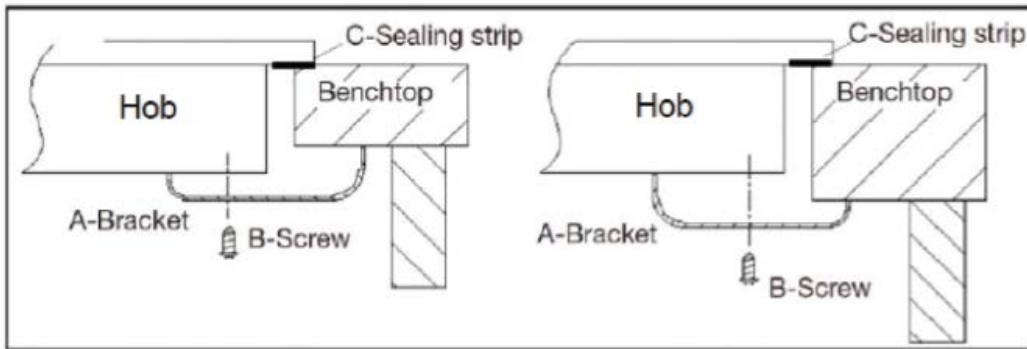
- Cut a hole in the worktop that corresponds with the drawing shown above.
- **IMPORTANT:** You must observe the ventilation requirements shown in the drawing opposite.
- The air intake vent can be at the rear wall or in the base area. There is no need for venting at the front of the hob.
- If the hob is installed above drawers or a cupboard then a separator board must be placed no less than 3.5 cm below the hob with at least a 2 cm gap at the rear.
- If the hob is installed above drawers or a cupboard there is no need for a separate air intake.



- **IMPORTANT:** There are ventilation holes around the outside of the hob. YOU MUST ensure that these holes are not blocked by the work top, when you put the hob into position (see drawing opposite).

- **IMPORTANT:** Do not use a silicon sealant to seal the appliance against the aperture. This will make it difficult to remove the hob from the aperture in future, particularly if it needs to be serviced.

- Carefully lower it into the aperture hole that you have cut out.



- (A) Bracket
- (B) Screw
- (C) Sealing strip

- Place the clamp **(A)** over the holes that match the size of the screws. There are one set of screw holes in each corner of the hob. Slightly tighten a screw **(B)** through the clamp **(A)** so that the clamp is attached to the hob, but so that you can still adjust the position of it.
- On the underneath of the hob, adjust the clamps into a position that is suitable for your worktop. Then fully tighten the screws
- **(B)** to secure the hob into position.

o

Electrical connection



This appliance must be installed by a qualified person in accordance with the latest edition of the I.E.E. Regulations and in compliance with our instructions.

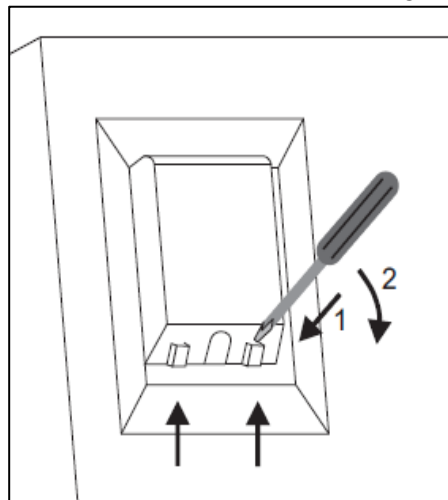
Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

WARNING: THIS APPLIANCE MUST BE EARTHED.

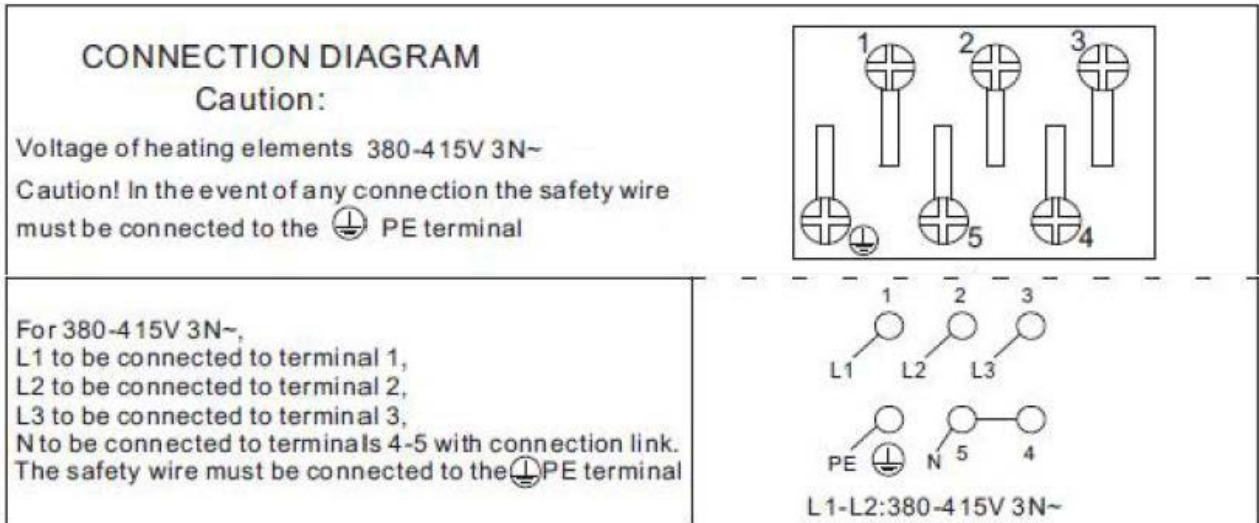
- o This appliance must be wired into a 32 A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. It should not be located above the appliance and no more than 1.25m away from it.
- o The spur outlet must still be accessible even when your hob is located in its operating position.

Connecting the mains supply cable

- o The mains terminal block is located on the underside of the hob and the terminals are accessible by removing the terminal block cover.



cover. This is done by depressing the front of the cover and releasing it from the securing clips.



- The cable connections must be in accordance with the diagram located on the bottom of the hob (see above). The links must also be positioned as indicated.
- You should use a good quality screwdriver to carefully, fully tighten ALL of the terminal screws.
- ***If when the hob is first switched on, only two of the zones work, you should recheck that the terminal screws are all fully tightened and the links are in position. This should be done before contacting the Customer Care Department.***
- The cable can be looped if necessary, but make sure that is not kinked or trapped when the hob is in position. Care must be taken to avoid the cable being in contact with hot parts of the appliance.

Replacing the mains supply cable

If the mains supply cable is damaged, then it must be replaced by an appropriate replacement.

The mains supply cable should be replaced in accordance with the instructions on the next page:

- ***Switch the appliance off at the socket.***
- Open the terminal block on the underside of the hob.
- Unscrew the terminal screws fixing the cable.

- Replace the cable with one of the same length and in accordance with the specification given on page 21.
- The “green-yellow” earth wire must be connected to the terminal marked \perp . It must be about 10 mm longer than the live and neutral wires.
- The “blue” neutral wire must be connected to the terminal marked with letter (N) - the live wire must be connected to the terminal marked with letter (L).

My appliance isn't working correctly

- ***The cooking zones are not functioning or will not switch on.***
 - * It has been more than 1 minute since the appliance was switched on. You should switch the appliance back on again, using the ON/OFF button and then switch on a cooking zone.
 - * Several cooking zone selection buttons have been pressed at once. You should only try to switch on one cooking zone at once.
 - * The safety cut out has been triggered. Press the ON/OFF button to reset the hob.
 - * Check that the mains electrical supply to the appliance is correct and working. Check the mains fuse.
- ***The residual heat indicator has not come on after I have switched a cooking zone off.***
 - * The cooking zone has only been turned on for less than 30 seconds.
 - * ***IMPORTANT:*** *If the cooking zone does appear to be hotter than 60°C or has been activated for longer than 30 seconds, and the residual heat indicator has not come on, you should call the Customer Care Department.*
- ***A humming sound is heard when a cooking zone is selected.***
 - * This is normal; the sound will disappear when the zone heats up.
- ***The cooking zones have become discoloured.***
 - * This maybe caused by burnt on remnants of food. This will not affect

the working of the appliance. However you should make sure that the cleaning instructions are being followed regularly.



IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact the Customer Care Department on telephone number

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by the manufacturer has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

IMPORTANT: we operates a policy of continuous improvement and reserves the right to adjust and modify its products without prior notification.

