

Montpellier

THE PERFECT BALANCE OF FUNCTION AND STYLE

LAUNDRY - DISHWASHING - COOKING - COOLING

Installation and Operating Instructions



Ceramic Hobs - Front Touch Control

CER31T15 & CER61T15

30/60cm - 15min Timer

Please read these instructions carefully before attempting to install or use this appliance.
We recommend that you keep these instructions in a safe place for future reference.

Welcome

Thank you for choosing this Montpellier Ceramic Hob.

Our Ceramic Hobs have been designed to provide you with the best combination of style, reliability and performance to give you years of trouble-free use.

You may be familiar with a similar product, but please take time to read these instructions carefully before installing or using your Hob to ensure you get the most from your purchase.

We recommend that you keep this manual in a safe place for future reference.

**2
YEAR
GUARANTEE**

— PARTS & LABOUR —

ACROSS ALL OUR MODELS

Montpellier

www.montpellier-appliances.com

Your Ceramic Hob is covered by a comprehensive two year Parts & Labour Guarantee. In the unlikely event that you experience a problem with your Hob, you can rest assured that you are fully protected against the cost of repairs for the first 24 months. Please note that any claim must be accompanied by the model reference number, serial number and proof of purchase.

To activate your guarantee, you will need your product serial number. This can be found on the rear of the machine.

There are two ways to register your Guarantee:

- **Online:** Visit the Support page on our website and complete the online Product Registration form. www.montpellier-appliances.com
- **By Post:** Simply detach and fill in the form provided, attach a stamp and send it in the post. Don't forget to include your e-mail address so that we can send confirmation through to you.



Note: We are unable to take registrations over the phone.

SAFETY WARNING:

1. Please check the built-in ceramic hob's integrity after opening the package. If there are any problems please refer to the supplier.
2. Do not throw the package materials (plastic bag, foam, nails, package etc.) in a place where children can easily access. Please dispose of packaging in an environmentally friendly manner.
3. Do not change the wiring under any circumstances.
4. Dispose of the appliance in an environmentally friendly manner.
5. If the power cord is damaged, it must be replaced by the manufacturer its service agent or similarly qualified persons in order to avoid a hazard.
6. The appliance is not intended for use by persons (including children) with reduced physical ,sensory or mental capabilities, or lack of experience and knowledge.
7. Children should be supervised to ensure that they do not play with the appliance.
8. Do not stare at the hob elements when the appliance is working.
9. Accessible parts may become hot during use. To avoid burns young children should be kept away
10. If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
11. **CAUTION:** The surface temperature exceeds 95°C.To avoid a hazard, under bench access must be restricted. Refer to the installation instructions.
12. The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
13. 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.
14. 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.
15. Danger of fire: do not store items on the cooking surfaces.
16. If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
17. A steam cleaner is not to be used.
18. The appliance is not intended to be operated by means of an external timer or separate remote-control system.

A duplicate data label and wiring diagram are contained in this booklet. Please attach these labels to an accessible and nearby surface for easy reference. The Manufacturer shall not be held responsible for any inaccuracies in this handbook due to printing or transcription errors, also the designs in the figures are purely indicative. The Manufacturer also reserves the right to make any modifications to the products as may be considered necessary or useful also in the interests of the user, without jeopardizing the main functional and safety features of the products themselves.

Use

Directions and suggestions for using:

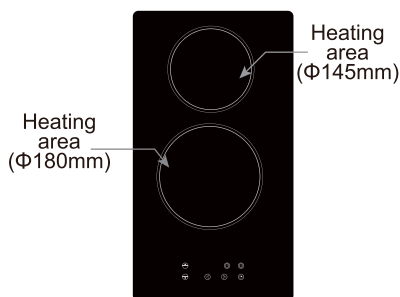
1. Do not touch the built-in ceramic hob with wet hands or feet.
2. Do not operate the built-in hob when you are bare footed.
3. Do not let young children operate the built-in ceramic hob.
4. Please disconnect the power supply before you do any maintenance and cleaning.
5. When the built-in ceramic hob is working, the temperature of the hob and the ambience become higher, so please do not touch it and keep the children away from it.
6. A steam cleaner must not be used for cleaning the appliance.
7. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
8. The built-in ceramic hob must be built into a heat resistant cabinet. Some smoking may occur when first used. Leave on for a short period to burn off excess sealant.

Operation of the top with the heating area

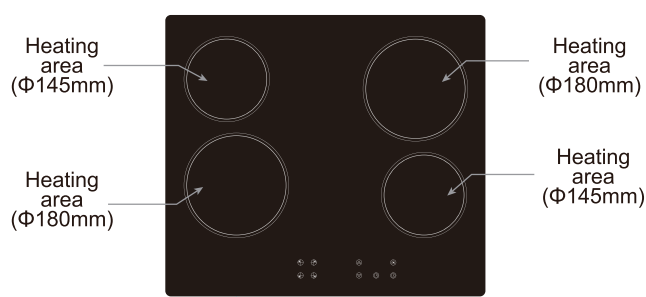
The ceramic tops can either be standard, or rapid type. This last feature a red mark at their centre.

An appropriately selected pan saves energy. A pan should have a thick, flat base with a diameter equal to the plate diameter as in that case heat is transferred most efficiently.

Advice on the use of cooking tops. To save energy and to have a longer life of the ceramic tops, we advise using pans with flat bottom and with a diameter not less than the diameter of the tops. Care must be taken that fluids do not spill on the ceramic plates. Never leave the tops on without pans on them or with empty pans, and never use the tops to heat the plates. Switch on the plates after having set the pans on them. Once switched off, the plates remain warm for a while, do not touch. Switch off the heating element before removing the pans.



CER31T15



CER61T15

Touch control

- All operations are performed by means of the touch controls on the control panel.
- Each touch control has a corresponding visual display (indicator light).
- You will hear a beep each time a touch is registered.

Switching on the ceramic hob

- Press the ON/OFF button (fig. 1) to switch on the appliance.
- The hob will beep once and all cooking zone indicators will light up briefly. Indicating that the hob has entered stand-by mode .

Notice: To make the next step within one minute, otherwise the controller will automatically shut down.

Switching on a cooking zone and setting a power level

- Press the cooking zone select button (fig. 2) for the zone you want to use.
- Select the heat level required (1-9) by using the up and down buttons (fig. 3). By holding down either of these buttons, the value on the heat level display will adjust up or down.

Note: when the power displayed 0, press the down button, the power will set to 9.

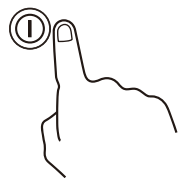


fig.1

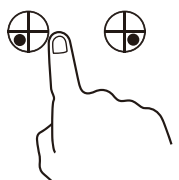


fig.2

Switching off the ceramic hob

1. Press the ON/OFF button, the hob will switch off. It is possible to turn the hob off at any time by pressing the ON/OFF button.

2. Press the up or down buttons to 0, then hob will switch off.

After a zone is switched off, the corresponding heat level display will show a flashing letter “H” . This means that the temperature of the zone is above 60° C and is therefore still high enough to cause injury.

• When the temperature of the zone falls below 60° C the letter “H” will go out. It is still possible to burn yourself on a hob zone, even when its temperature has dropped below 60° C.

IMPORTANT: The residual heat indicator will disappear if the mains supply to the product is cut.

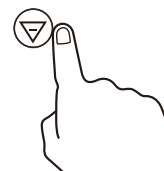


fig.3

Locking the ceramic hob

To lock the ceramic hob, press the safety lock button (fig. 4) while the appliance is switched on.

With the safety lock activated, all buttons on the control panel will be disabled, except the ON/OFF button. To disable the safety lock feature, press the safety lock button again. And you are then able to adjust the heat level of any zone on the hob.

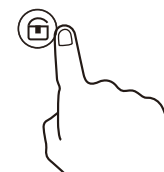


fig.4

Timer

Your hob has a timer which you can set (from 1 to 15 minutes) for each cooking zone. At the end of the countdown period, a buzzer will sound and the relevant cooking zone will be switched off.

- Select the cooking zone (fig. 2) and heat level (fig. 3).
- Press the timer button (fig. 5), and then use the up and down buttons to set the countdown time.
- Each time the timer up or down button is pressed, the timer display will increase or decrease in 1 minute increments.

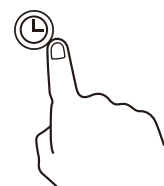


fig.5

Auto Cut–Off Function

Once you have turned the hotplate on (see “Switching on the ceramic hob” above) the automatic 15 minute cut–off timer will be activated and after the 15 minutes has elapsed the hotplate will automatically turn off. To turn the hotplate back on, simply repeat the steps in “Switching on the ceramic hob” . above. However, if you require the hotplate to operate for less than 15 minutes, simply turn the appliance off when you have finished.

Power level	1	2	3	4	5	6	7	8	9
Time limit (mins)	15	15	15	15	15	15	15	15	15

Technical Data

Model	Power Supply	Power(W)		Size (mm)	Built-in Hole Size (mm)
CER31T15	AC220-240V 50Hz	1200W(145mm)	1800W(180mm)	288×520×53	268(L)×490(W)
CER61T15		1200W(145mm)	1800W(180mm)	580×510×68	564(L)×494(W)

Utensils

Use pans with flat bottoms. Uneven or thin bottoms will waste energy and are slow to cook.

Use pans slightly larger than the hotplates. Smaller pans will waste energy.

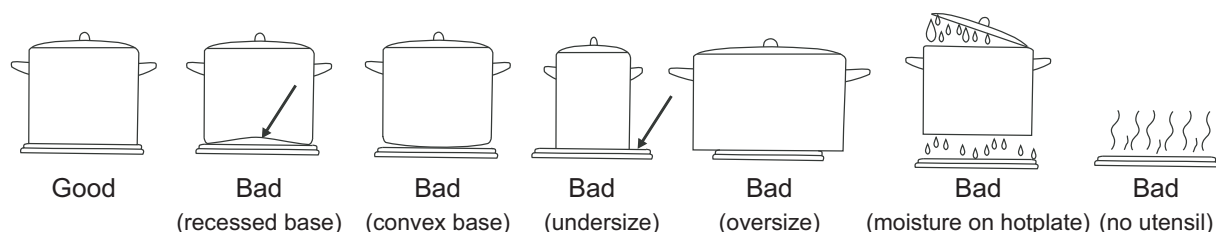
Do not use oversized pans. More than 50mm overhang can overheat cooktop components and can cause fine cracks in the enamel hob which will trap dirt.

Use only dry utensils. Do not place wet or steamy parts (eg.lids) on the hotplates.

Use

Do not use pots and pans that are unsteady and likely to rock or overbalance.

Do not operate the cooktop for an extended time without utensil on the hotplate.



Cleaning

Turn off the mains to the equipment before carrying out any maintenance and wait for it cool down. We advise using lukewarm water and detergents to clean enamelled elements. Never use abrasive products. Rinse the glass worktop with water and dry using a soft cloth. Use sponges or a moist cloth to clean the tops, and remember that water in excess can damage the electric elements. Clean tough stains using non-abrasive detergents, or warm vinegar.

Clean the electric tops using a moist cloth, then lightly oil the top when it is still warm.

Only licensed repairers should service the appliance.

Installation


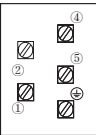
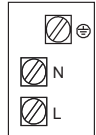

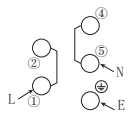
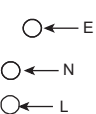
Electrical connection Appliances with three-pole cable are set up for operation with alternating current at the voltage and frequency indicated on the rating plate Look at the connection wiring diagram. The earth conductor is yellow/green. The connection to the electricity supply must be made by a qualified person and following the regulations in force. When the

appliance is to be installed above a built-in oven, the two appliances must be connected separately.

The supply cable must be so positioned that no point can reach a temperature 50°C higher than ambient temperature. Also check that the supply system has an effective earth connection and corresponds to the standards in force and that the breaker can be reached easily when the appliance is installed.

Fitting guidelines

The voltage rating of the hob heating elements is 220-240V .Appliance with three-pole cable are set up for operation current at the voltage and frequency indicated on the rating plate Look at the connection wiring diagram. The earth conductor is yellow/green. The connection to the electricity supply must be made by a qualified person and following the regulations in force. When the appliance is to be installed above a built-in oven, the two appliances must be connected separately, to make it easier to take the appliances out and for electrical safety.

<p>CONNECTION DIAGRAM</p> <p>Caution! Voltage of heating elements 220-240V Caution! In the event of any connection the safety Wire must be connected to the  E terminal.</p>	<p>CER61T15</p>  <p>CER31T15</p> 	<p>Recommended type of connection lead</p>
<p>For 220-240V earthed one-phase connection, bridges connect L terminals and terminals, safety wire to </p>	 	

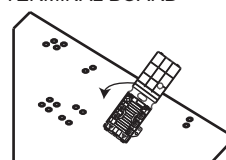
- If the cable is damaged or to be replaced, the operation must be carried out the by a service agent or a suitably qualified professional.
- If the appliance is being connected directly to the mains, an omnipolar circuit breaker must be installed with a minimum opening of 3mm between contacts.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with all applicable standards and safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorised technicians only.



WARNING

Close the cable clamp after making the electrical connection. Close the terminal board cover by twisting it down.

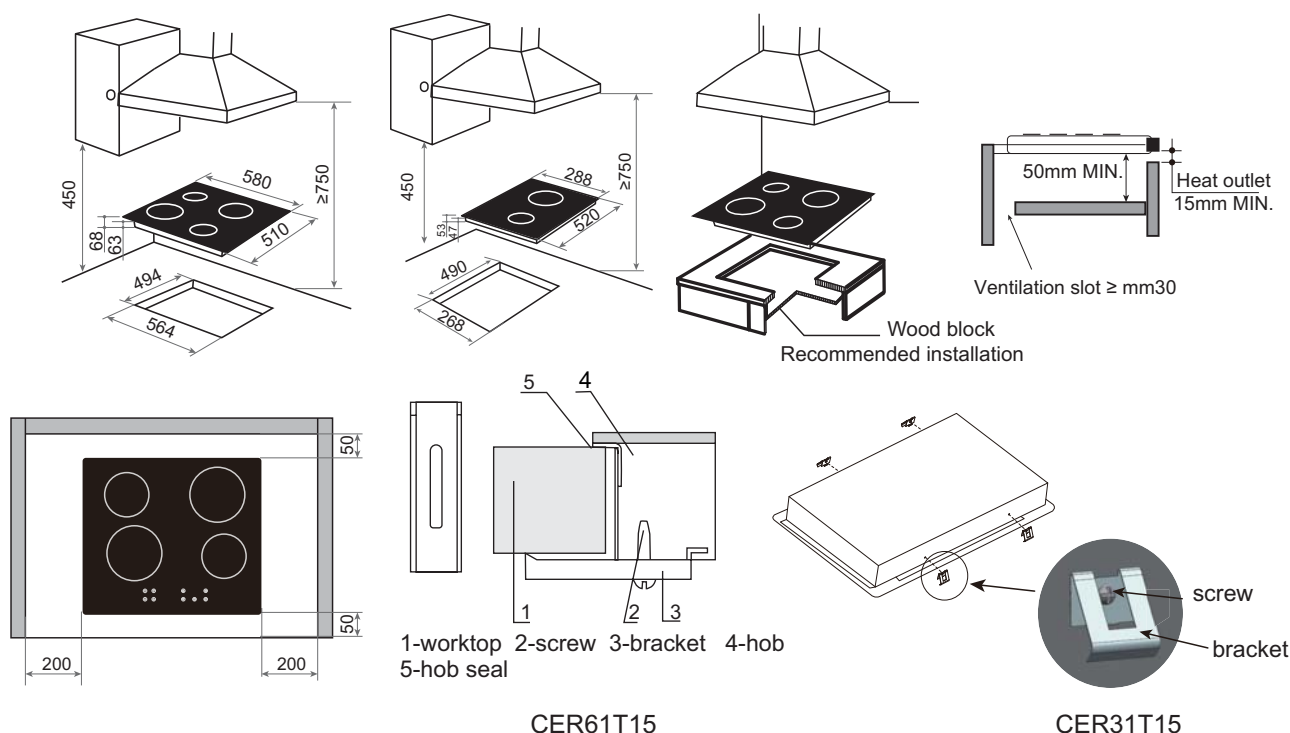
TERMINAL BOARD



The manufacturer refuses all responsibility if the standards in force are not respected.

TECHNICAL INFORMATION FOR INSTALLATION PERSONNEL:

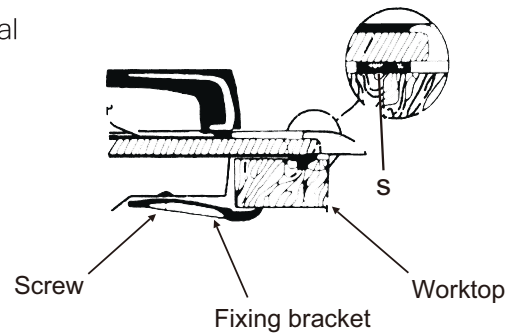
This appliance must be installed only by authorised personnel and in accordance with the regulations of Electricity authorities. The wall and bench surfaces must be capable of sustaining temperatures of 95 degrees Celsius. All laminates, fixing adhesive and surfacing materials should be certified suitable for this temperature. Do not install it near to non-fire-resistant places or near to materials (like curtain etc.). When you operate, the manufacturer has no responsibility. According to the picture as follows, cut the square hole in bench and place the built-in hob in it. Your hob can be fitted to any worktop with a thickness of 40 to 50 mm.



Inserting and fixing the hob:

Before inserting the hob into the work surface, place the adhesive seal "s" around the underside edge of the hob. It is important to fix this gasket evenly, without gaps or overlapping to prevent liquids from seeping underneath the hob.

1. Place the gasket around the bottom edge of the hobs as shown in the illustration overleaf.
2. Place the hob in the installation opening and push it down so that the hob is resting firmly on the cabinet.



3. Secure the hob in position using the fixing brackets supplied.

Secure the hob to the underside of the worktop using the fixings provided. Screw one end of the bracket into the pre-drilled holes in the underside of the hob. The other end of the bracket should be located underneath the worktop to secure the hob in position.

Note 1:

The minimum height of any adjacent units (including light pelmets) is 450mm, unless they are manufactured from a material resistant to fire (steel, ceramic tiles for example).

Note 2:

No overhanging surface or cooker hood and exhaust system are not permitted within 750mm above burner tops.

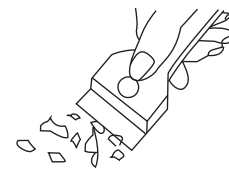
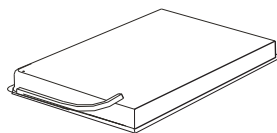
Note 3:

Leave at least 50 mm clearance between the base of the appliance and a combustible surface. Never leave the packing components (plastic bags, nails, foamed polystyrene, etc.) within the reach of the children since they are a source of potential danger.

The hob has a special seal which prevents liquid from entering the cabinet. Follow these instructions in order to correctly apply this.

Seal:

Detach the seals from their backing that the transparent protection still adheres to the seal itself. Turn over the hob and correctly position seal under the edge of the hob itself, so that the outer part of the seal itself perfectly matches the outer edge of the hob. Evenly and securely fix the seal to the hob,



Scraper for cleaning the hob

CLEANING AND MAINTENANCE

-Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the glass front panel.

-When cleaning do not use cleaning agents with a strong abrasive effect, such as e.g. scouring powders containing an abrasive, abrasive compounds, abrasive stones, pumice stones, wire brushes and so on. They may scratch the hob surface, causing irreversible damage.

-Large spillages that are firmly stuck to the hob can be removed by a special scraper (not include); but be careful not to damage the ceramic hob frame when doing this.

Caution!

The sharp blade should always be protected by adjusting the cover (just push it with you thumb). Injuries are possible so be careful when using this instrument-keep out of reach of children.

Appropriate light cleaning or washing products are recommended, such as e.g. any kind of liquids emulsions for fat removal. Alternatively a solution of warm water with a little washing up liquid or cleaning products for stainless steel sinks can be used.

MALFUNCTION ELIMINATION

Malfunction	Eliminating guide
Hob doesn't work	<ul style="list-style-type: none"> •Check the connection of wires •Check the fuse and the current limit
There is some smoke when it is working	<ul style="list-style-type: none"> •It is normal the first time you use. •Clean the drain around the hob and the heating area.
The wire is damaged	<ul style="list-style-type: none"> •Connect the nearest maintenance center to change the equipment parts.

Erp

	Symbol	Value		Unit
Model identification	--	CER31T15	CER61T15	
Type of hob	--	Built-in hob	Built-in hob	
Number of electric cooking zones and/or areas	--	2	4	
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	--	Radiant cooking zones	Radiant cooking zones	
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm	Ø	Big ring: 18.0 cm Small ring: 14.5 cm	Big ring: 18.0 cm Small ring: 14.5 cm	cm
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5 mm	L, W	N/A	N/A	cm
Energy consumption per cooking zone or area calculated per kg	EC _{electric cooking}	Big ring: 194 Small ring: 187	Big ring: 194 Small ring: 187	Wh/kg
Energy consumption for the hob calculated per kg	EC _{electric hob}	191	191	Wh/kg

Here For You

After-sales assistance

If you continue to experience problems with your Ceramic Hob, please call the Montpellier customer service helpline on: **03333 234 473**.

Please have all your product details available, including the model number, serial number, date of purchase, and your retailer's details before registering a fault.

The service call cannot progress without this information.

Your 2 year Manufacturer's guarantee

THIS DOES NOT AFFECT YOUR STATUTORY RIGHTS.

Your new Montpellier appliance carries a free guarantee which protects you against the cost of repairs during the first 24 months from date of purchase provided that:

Any claim is accompanied by evidence of the model reference, model serial number and proof of purchase, such as a Sales Receipt, showing that the appliance was purchased within the 24 months prior to the date of claim.

What is not covered under the Guarantee

- Any appliance not correctly installed and operated in accordance with the manufacturer's instructions.
- Any appliance that is used for anything other than domestic purposes.
- Any defect caused by accident, misuse, unauthorised modification or inexperienced repair.
- Cost of Call-out where a fault cannot be found with the appliance.
- Cost of Call-out for work covering routine maintenance, such as, but not exclusively, cleaning of filters or defrosting.
- Cost of Call-out for work required to correct the alignment of doors following door reversal procedures carried out by you.
- Use of the appliance by anyone other than the Householder.
- Use in any commercial environment.
- Consumable items, such as, but not exclusively, fuses in plugs, bulbs and breakable items which require routine replacement.
- Repair costs incurred that have not been authorised by Repairtech and/or carried out by a non-approved Repairtech engineer.

YOUR GUARANTEE IS VALID ONLY IN THE UK & ROI.

To register your appliance simply complete the card in your appliance pack and return it with a stamp affixed or alternatively you can register online at **www.montpellier-appliances.com/support**

SERVICE HELP-LINE

Should your appliance develop a fault, please call the Montpellier customer service helpline on: **03333 234 473**.

Please remember to have all your product details available, including the model number, serial number, date of purchase and your retailer's details before registering a fault.

Your service call cannot progress without this information.

Montpellier Domestic Appliances Ltd.

Unit 1, Tewkesbury Retail Park, Northway Lane,
Tewkesbury, Gloucestershire GL20 8JU

www.montpellier-appliances.com



The symbol on the product or on its packaging indicates that this product 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. 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. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.