

# HOB TOP OPTION INTEGRATED HOB ELEMENT

## PLANCHA

LAE 010 TPK



# CONTENTS

## PLANCHA



TECHNICAL DATA	3
INSTALLER'S MANUAL	5
INSTALLING/ POSITIONING	7
ELECTRIC CONNECTION	8
SERVICING/ REPAIRS	9
ELECTRICAL CIRCUIT DIAGRAM	10
USER'S MANUAL	11
USE	13
CLEANING AND MAINTENANCE	15

# TECHNICAL DATA

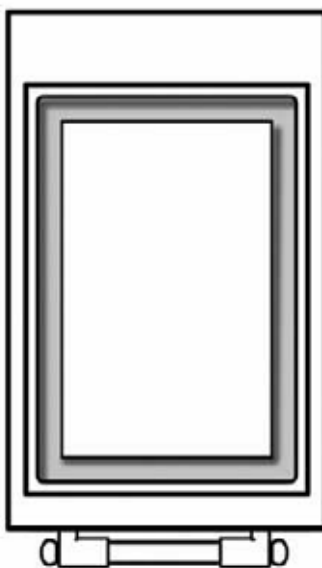


**Plancha** : Optional plate, smooth grill plate to the left or right of the central cooking surface

- ▶ Plancha mild-steel .
- ▶ Dimensions 515 mm x 360 mm.
- ▶ 35-micron satin-finish chrome coating.
- ▶ The heat is generated by a 2200 W resistor, controlled by the thermostat.
- ▶ Limit-control plate protection.

**Accessories :**

- ▶ Removable anti-splash screen.
- ▶ A scraper.



Item No.	P	U	I
LAE 010 TPK	2200 W	230 V1N~ 50 Hz + T / E 400 V3N~ 50 Hz + T / E	9,50 A

**Directives :**

Low voltage : 2006/95/CEE.

CEM : 2004/108/CEE.



# HOB TOP OPTION

## PLANCHA

### LAE 010 TPK

## INSTALLER'S MANUAL

Appliances must be installed in a workmanlike manner in accordance with the instructions in this manual and locally applicable regulations.

**This manual should be handed over to the user after installation.**





## INSTALLING/ POSITIONING



See «Installing/ Positioning» in Cooker installer's manual.

## ELECTRIC CONNECTION



See "Electric connection" in Cooker installer's manual.



All work on or repair of an appliance must be carried out by a qualified engineer.

## **Limiting thermostat :**

In accordance with the construction regulations, the limiter thermostat is intended to protect the range from overheating.

In the event of overheating the limiter thermostat is triggered and cuts out the range's oven functions.

The advanced technology used in the limiter means that it is very sensitive to impacts and vibration that may occur during transport and handling.

The limiter may therefore be unexpectedly triggered when the plancha is first heated and stop the plancha from working.

## **To reset limiting thermostat :**

Using a small screw driver. Depress the thermostat reset button, wich situated behind the aeration strip 'see. **A** on the figure below)

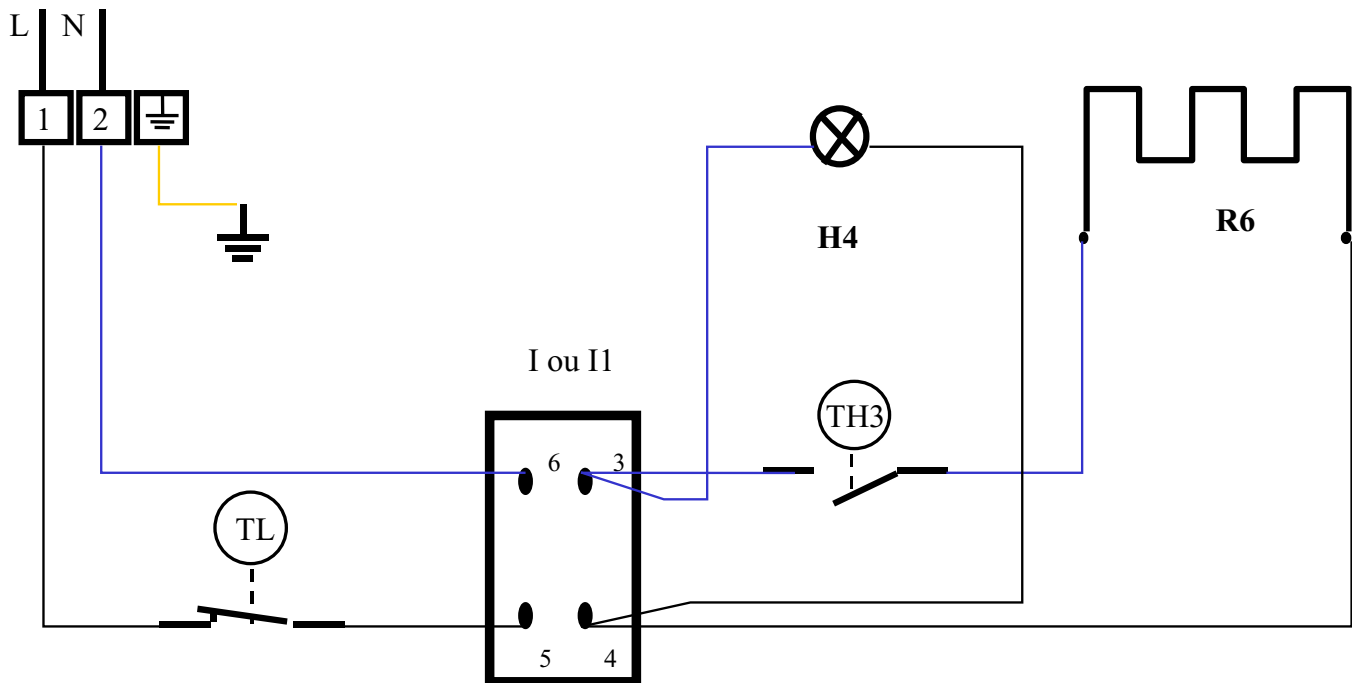
**ALWAYS IDENTIFY THE REASON WHY THE THERMOSTAT TRIPPED.**



# ELECTRICAL CIRCUIT DIAGRAM



For references and descriptions of the various components refer to table 9 in appendix 0.



# HOB TOP OPTION

## PLANCHA

LAE 010 TPK

## USER'S MANUAL

### IMPORTANT

It must be installed in accordance with the applicable regulations and standards in an adequately ventilated room.

Any changeover to a gas other than that for which the cooker is set up must be carried out by a qualified installer.

Any changeover to a voltage other than that for which the cooker is set up must be carried out by a qualified engineer.

### WARRANTY

The warranty is stated on the sales contract. Please contact your approved Dealer if any work has to be carried out under warranty.

This warranty excludes damage resulting from incorrect installation, improper use or inadequate servicing.





# USE



Before using for the first time

→ Remove the plastic protection.

→ Initial usage will cause some smoke and is no cause for alarm.

**CAUTION** : Potential users that temperatures may exceed 250°C. Warn potential users of hazards involved.

## Use :

→ Open the cover and fix it (see **A**).

→ Put the splashguard around the plancha (see **B**) when using. When finished, remove splashguard, clean and store. When cold, cover plancha lid.



→ Signal lamp **C** lights when the plancha is connected to mains.

→ Toggle switch **D** :

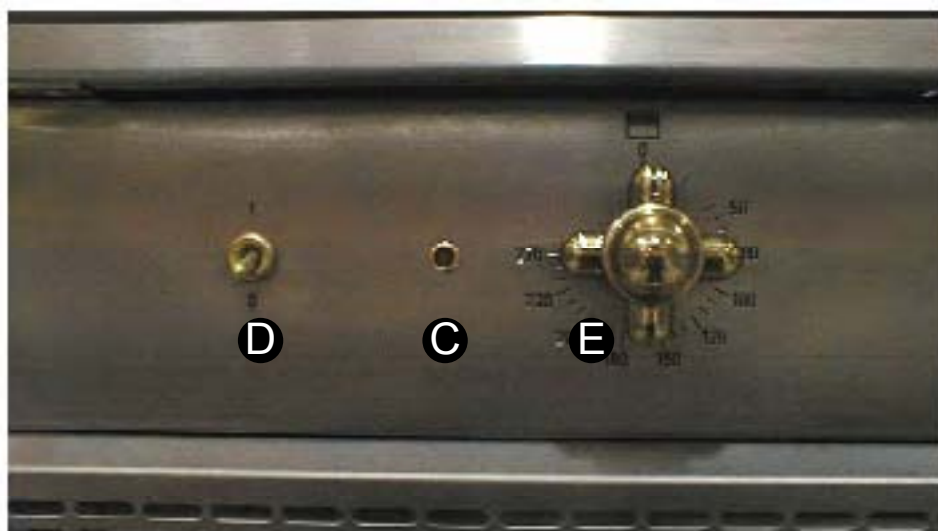
Position 0 = off.

Position 1 = on.

→ Turn dial **E** clockwise to preferred temperature.

→ Turn dial anti clockwise to reduce temperature.

→ To shut down, turn dial anti clockwise, then toggle switch.



## **Recommandations :**

- Oil griddle prior to use with a good quality vegetable oil, a few seconds before cooking begins.
- Plancha is perfect for :
  - pieces of meat (steaks, chops, sirloin steaks, medallions, meatballs, Chinese-style meat, etc.)
  - fish (fillets, lobsters and prawns, sardines, salmon and other fish steaks, etc.). We recommend you flour cod, hake, etc. type filets and use the cover (special option) to finish the cooking. For fish seared on one side (filet with one side skin), cook them on the skin side without turning them over.
  - even vegetables (thinly sliced vegetables such as leaks, mushrooms, peppers, courgettes, etc.)
- For successive cooking operations use the scraper to remove any residue from the heating area.
- To avoid scratches we advise against cutting food directly on the pan.

**CAUTION : Keep an eye on the plancha when it is in use**

## **Information on the cooking time :**

		<b>Thermostat</b>	<b>Cooking time</b>
Fish and shellfish	Fresh floured hake filets	230	3min
	Cod filets	230	5 min
	Trout filet seared on one side, cooking finished under the cover	230	1 min 30
	Whole trout	230	11 min 30
	Fresh prawns	230	8 min
Meat	Fresh calf liver	230	3 min
	Pork chops, cooking finished under the cover	Maxi	6 min 30
	Minced beef	Maxi	3 min 30
	Whole steak	Maxi	3 min 30
Vegetables	Finely chopped vegetables, cooking under the cover: Carrots, onions, peppers	150	20 min
	Diced potato	150	20 min

(values stated for information only)

Turn on the plancha 10 minutes before cooking to get to temperature.

**Before any cleaning work, isolate from the mains supply**

**Do not use a steam cleaner to clean the appliance.**

**Wait until the fire tray has at least partially cooled.**

## **Plate**

Let cool and use wooden spatula to clean plate, then rinse with water or use coarse salt and a rag. Grease and wipe.

You can also use a non-metallic abrasive sponge (eg Scotch ® britt) white vinegar and alcohol to bleach the plate.

**CAUTION** : Do not use metal utensils or abrasive cleaning products on the hard chromium steel hot-plate. The plancha surfac will form a patina with user time

## **Body panels** :

You can use special-purpose products for stainless steel (e.g. SUMAINOX®, JOHNSON STAINLESS STEEL®, PPZ STAINLESS STEEL®). Never use abrasive products.

**CAUTION** : Use **NO** chlorinated cleasers to clean this unit.