

# **HOB TOP OPTION INTEGRATED HOB ELEMENT**

## **GRIL**

**LAE 010 GE**



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## GRIL



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## TECHNICAL DATA



**Gril** : Optional electric grill located on left or right of central hob (depending on model).

- ▶ Barbecue surface measures 265 mm x 405 mm.
- ▶ Z7CN18.09 stainless steel pan.
- ▶ Unpluggable 3,5 kW heating element unit.
- ▶ Variable power control switch.
- ▶ Illuminated switch on front.
- ▶ Grill with flat stainless steel bars measuring 4mm x 10 mm.
- ▶ Self-locking cover.



**Accessories** :

- ▶ 1 Bag of lava rock.

Item No	P	U	I
LAE 010 ge	3,5 kW	230 V1N~ 50 Hz + T / E	15

**Directives** :

Low Voltage : 2006/95/CEE.

CEM : 2004/108/CEE.



# HOB TOP OPTION

## GRIL

### LAE 010 GE

## 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.**





**Warning :**

The purchaser undertakes to install or arrange for his/her equipment to be installed in a workmanlike manner and in accordance with the applicable regulations and standards.

Any servicing or repair work on appliance must be performed by a qualified technician.

**Shipment/packaging :**

Wooden packing crate on wooden base.

Unpack and check the appliance is in good condition. In case of damage, note any reservations on the delivery note and confirm them within 48 hours by registered letter with confirmation of delivery to the carrier.

**◇ Recommendations :**

- **Adjust** this appliance by using the levelling feet. Allow a minimum clearance of 50 mm between the appliance and any other surfaces (walls affected by heat).
- **Must** be installed under an exhaust hood.
- **Do not** install this unit near combustible walls, partitions, pieces of furniture or decorative material unless these are covered with adequate thermal insulation of the noncombustible type. Making sure the resulting installation meets local fire regulations.


Appliances must be installed in a workmanlike manner in accordance with the instructions in this manual and locally applicable regulations. This manual will be handed over to the user after installation.

## **Before connection, check :**

- ✓ That the electrical supply of the system is compatible with the voltage and power of the range.
- ✓ The user's fixed installation must include an all-pole circuit-breaker of approved type.

## **Connection : ATTENTION :**

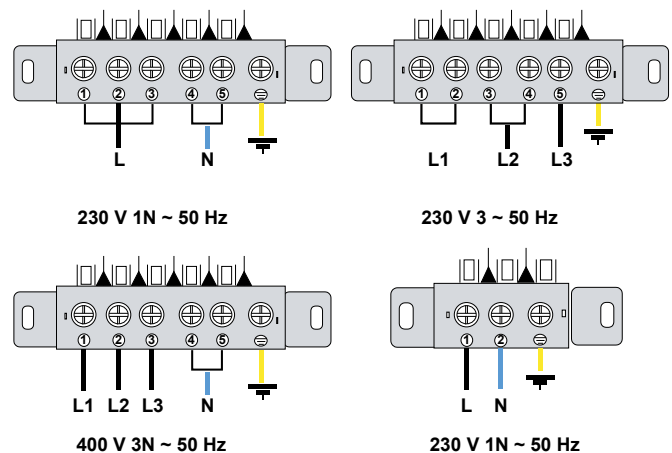
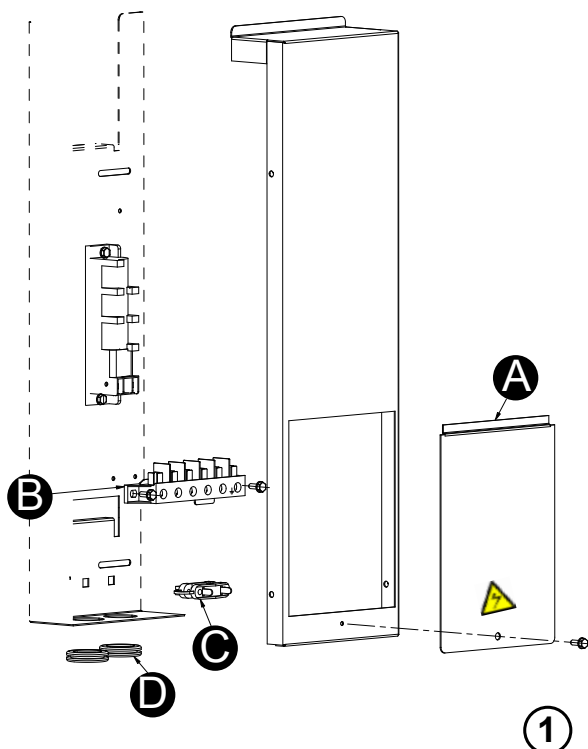
- Cable insulation must be type 245 IEC 57 or 245 IEC 66
- The length of the conductors of the power cable between the strain relief device and the terminals must be such that the conductors become taut before the earth conductor in case of traction on the cable.
- If this unit is permanently connected to a fixed electrical cable, the cable should be equipped with a fault leak protector.
- If this unit is connected to a wall outlet, the outlet should be permanently

- Remove cover ( or covers) **A**/ figure **①**, to the back of the unit identified by .
- Use a standard flexible cable to connect to terminal block **B**/ figures **①** & **②**.
- Secure the cable by means of cable clamp **C**/ figure **②**, depending on your power supply figures **①** & **②**.



**It is hazardous to put the appliance into service without connecting it to suitable ground.**

**No liability can be accepted for accidents resulting from non-compliance with this requirement or incorrect grounding.**



The supply of three phase 400 without neutral is not possible

**②**



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

## **Heating element :**

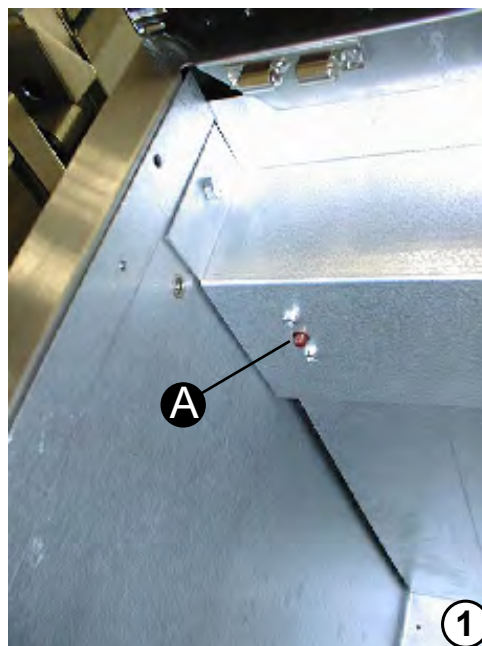
The 2 O-rings ensuring leaktightness of the vessel must be changed whenever work is performed on the heating element or the element is dismantled, replaced or changed.

## **Limiting thermostat :**

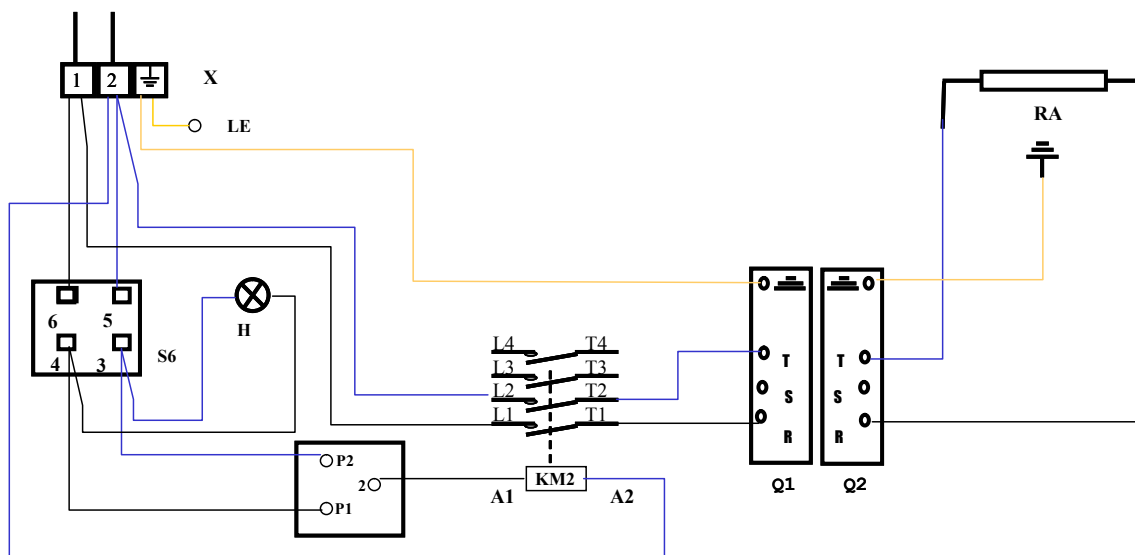
The safety thermostat trips if the cooker is switched on without any water in the vessel.

## **To reset limiting thermostat :**

The thermostat is reset manually using the button **A** / figure **1** in the cupboard under the vessel.



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



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## 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.





## Before using for the first time :

→ Remove the plastic protection.

→ Remove the cooking grill and cover only the stone rack in the tray with the 3 kg of lava rock supplied.

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

## Operating principle :

### Fill the vessel :

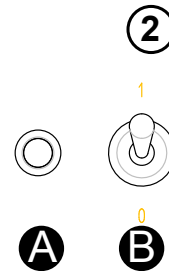
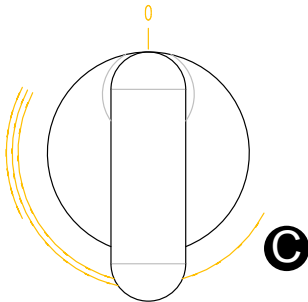
- Lock cover in the open position, figure ①.
- Remove grille.
- Remove the heating element unit.
- Fill the tank with approximately 2 litres water.



### Use :

Indicator lamp **A** shows powering-up, operate switch **B** and then turn control knob **C** to the MAX position/ figure ②.

Turn dial counterclockwise to intermediate setting as a function of amount to be grilled and depending on the type of food to be cooked.



**CAUTION** Never allow to operate unattended.

It may be necessary to preheat for 15 to 20 minutes.

To shut down, turn dial clockwise, then toggle illuminated switch.

## Recommendations :

- Change the water each time the equipment is used.
- Check water level during prolonged use.

## Broiled meat tips

- Do not score or «spear» the cut or it will lose its juices.
- Use tongs not a fork to turn.

## **Recommended temperatures**

**Very hot** : Use for thin cuts or for rare and red cuts.

**Hot** : For thin or medium-thick cuts cooked medium.

**Medium** : Thick cuts (e.g., ribs of beef) should not be seared too quickly to avoid a well-browned outside and a raw inside.

## **Broiling lengthwise and crosswise**

Cuts can be broiled length- and crosswise once or twice; twice will more evenly distributed the juices and produce a tender piece dripping less when served.

**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.**

## **Daily cleaning :**

Remove the grille and heating element unit by pulling upwards.

Carefully rinse and dry the tank.

The grille can be cleaned in the dishwasher or using a brush.

Clean the heating element using a sponge.

Do not wet the housing of the heating element.

Replace lava rock as a function of use but at least once a year.



## **CAUTION**

**The cover of the grill is a safety part and should not therefore be dismantled. The lid may be repositioned on the tank in case of fire..**

## **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 cleansers to clean this unit.**