

GLASS CERAMIC ELECTRIC BARBECUE

Model: *RAFFAELLO*

Cooking area **HEATING ELEMENTS:** 2

Heating output **MAX:**

1.800 W - 230V 50 - 60 Hz ~ 8 Amp

(Check data plate of the product to see which version you own!)

Dear Customer,

Thank you for having purchased and given your preference to our product. The safety precautions and recommendations reported below are for your safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.

Please preserve this booklet carefully. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operations.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.

The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

IMPORTANT SAFEGUARDS

Read this section BEFORE operating the appliance!

This appliance, like all appliances, has the potential to create safety problems through careless and improper use. Please observe all of the following safety precautions.

- Read ALL instructions prior to using product.
- **Proper Installation.** Be sure your appliance is properly installed and grounded by a qualified technician.
- **Warning:** If the electric power supply does not meet the product specifications, consult with a licensed electrician ! before proceeding with installation.
- Never use your appliance for warming or heating the room.
- Do not leave children alone. Children should never be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance. Do not store items of interest to a child in cabinets above cooktop. Children climbing on the cooktop to reach such items could be seriously injured.
- Wear proper clothing/apparel. Loose fitting or hanging garments should never be worn while using the appliance. Do not go barefoot while using this product!

- **User Servicing.** Do not repair or replace any part of the appliance. If service ever becomes necessary, this appliance should be serviced by **AUTHORIZED PERSONNEL ONLY**
- Keep flammable materials away from cooktop.
- Do not store plastic material (such as plastic utensils) in storage areas beneath cooktop. Plastic items with low melting temperatures should not be stored under/over or near the cooktop.
- Do not use water on grease fires. Smother fire or flame or use dry chemical or foam-type extinguisher.
- **Do not cook on broken cooktop.** If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact an authorized service center
- Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking surface, be careful to avoid steam burns. Some cleaners produce noxious fumes if applied to a hot surface. Read the cleaner label for details prior to using.
- **DO NOT TOUCH GLASS CERAMIC AND STAINLESS PARTS OF THE APPLIANCE WITH BARE HANDS WHEN THE APPLIANCE IS FUNCTIONING.** The heated parts of the appliance may be hot even if they are dark in color. These areas may be hot enough to cause burns. Never touch any parts of the appliance until they have had sufficient time to cool. Likewise, never allow clothing or flammable materials to come in contact with heated and hot parts of the appliance until they have had sufficient time to cool. **All surfaces of the appliance may become hot enough to cause burns!**
- Never leave the appliance unattended above all at High Heat Settings. Warning: greasy spillovers may ignite.
- After having unpacked the appliance, check to ensure that it is not damaged. If you have any doubts, do not use it and consult your supplier or a professionally qualified technician.
- Do not touch hot surfaces. Use handles or knobs. Use heat resistant gloves when cooking food.
- To protect against electrical shock, do not immerse cord or plugs in water or other liquid
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate appliance with a damaged power cord or plug. If the appliance malfunctions, discontinue use and contact the nearest authorized appliance dealer or the factory for examination, repair or adjustment.
- The use of accessory attachments not supplied by the manufacturer of the appliance may cause injuries.
- Suitable shelter must be provided to prevent direct exposure to rain.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Extreme caution must be used when hot oil or other hot liquids are on the cooking surface of the appliance.
- Do not use appliance for other than intended use.
- Fuel, such as charcoal briquettes, are not to be used with this appliance.
- Ensure grill is installed per instructions and properly grounded by a qualified electrician
- Do not replace or attempt to repair any part of the grill, unless otherwise noted in this manual. All other service is to be performed by a factory authorized technician.
- Do not use water to extinguish a grease fire, use dry chemical fire extinguisher
- Do not store flammable materials near the grill.
- 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.
- **Never heat an empty pan.** It may damage the cooktop or cookware and overheat the unit.
- **Do not use aluminum foil on the surface of the cooktop.**
- **Cookware should always be dry.**
- Do not heat cookware with excess water droplets on the outside of the pan. The

droplets may begin to boil and splatter.

- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS.** Surface units may be hot even though they are dark in color. Areas near surface may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the induction elements and surrounding glass surface.
- Use cookware that will fit the burner size and has a flat bottom. By using cookware with the correct diameter, you should achieve maximum heating efficiency with the shortest possible boiling times.
- Be certain that both the cooktop panel and the bottom of your pots and pans are clean and dry before use. By doing so, you will help prevent scratches and stains.

WARNING: Charcoal or similar combustible fuels must be not be used with this appliance.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

- After having unpacked the appliance, check to ensure that it is not damaged. If you have any doubts, do not use it and consult your supplier or a professionally qualified technician.
- For your safety: damaged appliances must not be operated. The appliance must only be connected by an authorized specialist, paying attention to the relevant regulations of the power supply companies and the regional construction regulations.
- For best use of this appliance, read the instructions for use carefully and keep them in a safe place.
- These appliance must only be used for the purpose for which it is designed, i.e. for cooking foods. Any other use should be considered incorrect and therefore dangerous.
- Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc...) should not be left around within easy reach of children, as these may cause serious injuries.
- Do not attempt to modify the technical characteristics of the appliance as this may become dangerous to use.
- The manufacturer cannot be considered responsible for damage caused by unreasonable, incorrect or rash use of the appliance.
- The appliance has been manufactured with recyclable material. Dispose of it following the local regulations for the disposal of waste. Before disposing of it make it unusable by cutting off the supply cable.
- The appliance should be installed and all the electrical connection made by a qualified enigeneer in compliance with local regulations in force and following the manufacturer's instructions.
- Only ever operate the appliance under supervision.
- **Observe caution with oils and fats. They may overheat and burn easily.**

Never heat an empty pan.

It may damage the cooktop or cookware and overheat the unit.

Do not use aluminum foil on the surface of the cooktop.

Cookware should always be dry.

Do not heat cookware with excess water droplets on the outside of the pan. The droplets may begin to boil and splatter.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS FOR USE OF ELECTRICAL APPLIANCES

Use of any electrical appliance implies the necessity to follow a series of fundamental rules. In particular:

- never touch the appliance with wet hands or feet;
- do not operate the appliance barefooted;
- do not allow children or disabled people to use the appliance without supervision.

The manufacturer cannot be held responsible for any damages caused by improper, incorrect or unreasonable use of the appliance.

TIPS FOR THE USER

- During and after use of the appliance, certain parts will become very hot. Do not touch hot parts.
- Keep children away from the cooking hob when it is in use.
- Before any cleaning or maintenance, switch off the electricity to the appliance. Risk of fire and electric shock!
- Make sure that the electrical cables of other appliances installed nearby cannot come into contact with the appliance.
- When using the appliance, the extractor hood should be switched on or a window opened.
- Warning: the appliance and the adjacent surfaces become very hot during use and also there may be splashes of boiling oil and food. Keep children away and be careful of oil and food splashes.

USING THE APPLIANCE FOR THE FIRST TIME

- Remove the adhesive (if present) film which protects certain parts.
- Carefully remove all the glue residues (if present) without using abrasive substances to avoid scratching the surfaces.
- Please thoroughly clean the appliance before operating it for the first time!
- **Heating Elements.** This appliance contains ribbon-type, radiant heating elements. The radiant elements will “light up” a few seconds after being turned on. The special design of these elements direct the heat up through the ceramic glass providing efficient cooking. The temperature limiter if present, will cycle the radiant element off to prevent exceeding the maximum desired surface temperature.
- Do not pour water onto the hot or working appliance
- Dry moist food well
- The moister the food is, the more smoke may be produced!

- During grilling, dripping fat may flare up briefly!
- USE ONLY HIGH TEMP PLASTIC UTENSILS WHEN GRILLING
- IMPORTANT: NEVER OPERATE THE APPLIANCE WITHOUT FIRST PLACING FOOD FOR COOKING ON THE GLASS SURFACE. PREHEATING FOR 1 MINUTE IS PERMISSIBLE, BUT DO NOT INSIST FOR LONG AS THE APPLIANCE MAY OVERHEAT.

CLEANING THE APPLIANCE

- Before cleaning the appliance should be switched off and the corresponding fused actuated to isolate the appliance.
- When cleaning, the appliance must always be cold (except the glass surface which can be easier be cleaned if it is **slightly warm**). **BEWARE OF BURNS!!! USE ALWAYS HEAT RESISTANT GLOVES when cleaning and ALSO cooking!!!**
- Clean the appliance after every use. By doing so, you avoid baking residues. After residues have baked in several times, they are then difficult to remove.
- Clean the outside with a cloth wetted with hot water and soap or water and liquid detergent.
- Stainless steel surfaces can be cleaned with special products available on the market.
- Do not use steel pads or products which are abrasive, corrosive or chlorine based.
- Above all the control panel must not be cleaned with stainless steel cleaners as this may be aggressive to the inscriptions. Use a moist cloth and light rinsing detergent to clean it and wipe it dry with a soft dry cloth.
- Do not leave acid or alkaline substances (vinegar, salt, lemon juice, etc...) on the appliance surfaces.
- A thorough cleaning with a recommended cooktop cleaner (e.g. Cerama Bryte Ceramic Cooktop Cleaner) will provide a clean, shiny coating on the glass cooking surface.
- A special razor blade scraper for glass ceramic or the equivalent works well to remove spillovers.
- Follow carefully the instructions of the scraper- **BE CAREFUL NOT TO CUT YOURSELF!!!**
- Clean the cooktop with a paper towel or a clean, soft cloth and a recommended cleaner. After cleaning, always wipe the cooktop with a clean, damp cloth to avoid cooked-on cleaner residue. Wipe the cooktop dry.
- Do not use a dish towel or sponge to wipe off the cooktop surface. A film may be left by the detergent and may cause discoloration of the cooktop surface.
- Avoid abrasive scouring cleaners of any kind. Also avoid using plastic, nylon or metal cleaning pads. They may scratch or melt onto the cooktop.
- Avoid chemical cleaners such as chlorine bleach, ammonia, hydrofluoric acid or chemical oven cleaners. They can etch or discolor the surface.
- Do not let anything that melts - plastic, aluminum foil, sugar, etc. come into contact with the glass ceramic surface when it is hot. Should something melt onto the surface, immediately move it to a cool area of the cooktop with a razor blade scraper and then remove it from the cooktop as soon as possible.
- Be very careful that no water penetrates inside the appliance.
- Do not use steam jet cleaners because the humidity could infiltrate into the appliance making it dangerous.
- Isolate the appliance from the mains during every cleaning/maintenance operation. To do this, remove the mains plug or actuate the corresponding fuse.
- Never leave the appliance exposed to rain or water in general. When the appliance is not in use it must be protected carefully.
- Do not store any substances which are sensitive to high temperatures or which pose fire hazard (e.g. cleaning agents or spray cans), in drawers or cupboards under or near the appliance.
- *If the appliance is placed in a cabinet with a lid, it is essential that a safety switch is provided which switches the appliance off if the appliance is accidentally closed*

while it is still switched on. The safety switch must be appropriate for the power and voltage of the appliance itself.

- *The cover, must not be closed until the appliance has cooled down completely. Do not operate the appliance with the optional cover closed!*
- *Heat development may damage the appliance and the cover and be very dangerous! Do not use the appliance cover as a surface for placing objects or for keeping things warm!*

TIPS AND TRICKS

The outcome of grilling relies on the type and quality of the meat or food and your personal preferences. Whenever possible, ensure that the pieces being grilled are of uniform thickness. This will promote even browning and help retain their juiciness. Always preheat the grill. This way, the intense heat will sear the surface of the grilled food, preventing any juices from escaping. Position the grilled items directly on the glass ceramic surface. If you're grilling only one piece, place it as close to the center, over the activated heating element, as possible; this is the optimal placement. Flip the grilled items as soon as they can be easily removed from the grill – at this point, their pores will have sealed. It's advisable to grill steaks without salt to prevent the loss of water and soluble nutrients. Avoid marinated foods like boiled ham and smoked pork, as they can potentially create compounds harmful to health. To prevent the surface from drying out and enhance flavor, lightly brush the grilled food with heat-resistant oil (e.g., peanut oil). Be cautious not to use too much oil, as it can pose a fire risk.

You may observe that the grilling element automatically cycles on and off during the grilling process; this is perfectly normal.

For a particularly crispy and browned poultry, consider applying a coating of butter, salted water, or orange juice towards the end of the cooking time.

When the surface of a steak leaks juice (pink on the inside and crispy brown on the outside), it is cooked to a medium level. Avoid piercing the meat while grilling, as it may cause the loss of juices. Turn the meat when you notice small drips appearing on the surface.

Do not remove the fatty layer (e.g., on a cutlet) until after grilling, as this can result in the meat losing its juices and aroma.

Did you know? Grilling offers several advantages. It requires little to no added fat, making it a low-fat cooking method. Grilling is a gentle cooking technique that preserves nutrients, flavor, and aromatic compounds. Grilled foods are gentle on the stomach because they are prepared without added fats and sauces.

During grilling, the food surface undergoes intense browning, but not crust formation, making grilled foods easier to digest and potentially suitable for various dietary preferences.

* grill = glass ceramic surface of the appliance!

TECHNICAL INFORMATIONS FOR THE INSTALLER

Important notes on assembly

The installing technician is responsible for perfect functioning of the appliance at its installation location. He must explain the operating principle of the appliance to the user with reference to the

operating instructions. He must draw the user's attention as to how to isolate the appliance from the mains whenever necessary.

The manufacturer cannot be held responsible for any damage caused by failure to observe these instructions.

If, after installation, not all poles of the appliance can be isolated from the mains by removing a plug, an isolating device with a contact gap of at least 3 mm (e.g. a fuse) must be permanently installed.

IMPORTANT: install the appliance following the manufacturer's instructions. Incorrect installation can cause damage to people, animals or things, for which the manufacturer cannot be held responsible.

ELECTRICAL PART

The appliance must be connected to the mains by a competent electrician and according to the regulations in force.

Check the Electrical Supply Requirements. This product must be installed in accordance with national, state and local electric codes. Correct voltage, amperage and frequency must be supplied to the appliance.

The supply must be from an individual grounded circuit that is protected by a circuit breaker and rated per the specifications for the appliance.

The appliance must be connected to the mains checking first of all that the voltage corresponds to the value given on the rating plate and that the section of the electrical cables can take the load indicated on the rating plate of the appliance.

Fit a standard plug which is suitable for the power absorbed by the appliance and in conformity with local rules in force.

The plug must be put into a socket connected to the earth system in compliance with safety rules.

The connection can be made directly to the mains by putting an all-pole switch with minimum opening between the contacts of 3 mm between the appliance and the mains.

The supply cable must not touch parts and must be so positioned that it does not exceed the temperature of 30°C at any point. In any case heat resistant cables must be used according to instructions of the manufacturer of the appliance and of the cable itself.

When the appliance is installed the switch or socket must always be accessible.

The appliance must have its own supply; any other appliances installed near it must be supplied separately.

For connection to the mains do not use adapters or shunts because these can cause overheating or burning.

The mains connecting cable must be in accordance with the current regulations. You are advised to install a socket outlet earthed in accordance with regulations approximately 70 cm above the floor behind the appliance. This must be accessible after installation. When the appliance is connected to an outlet box, an isolating device with a contact gap of at least 3mm (e.g. a circuit-breaker or a fuse) must be included in the installation.

If the installation requires modifications to the electrical system or if the socket and the appliance plug are not compatible, only a professional technician can install the appliance.

He must, in particular, also make sure that the section of the socket cables is suitable for the power absorbed by the appliance.

The appliance must be connected to the earth. The manufacturer declines all responsibility for any problem caused by failure to observe this instruction.

Be sure the electrical outlet intended for the appliance is in an easily accessible location. This allows the user to easily plug and unplug the appliance. This is necessary to ensure safe cleaning and storage of the appliance.

The appliance must be installed as far as possible from inflammable materials and products including for example curtains.

When there is a wall unit or hood above the cooktop there must be at least 750 mm between the cooktop and the unit or hood.

The coatings of the walls of the unit or appliances near this appliance must be heat resistant.

This appliance can be built into a working surface 30 or 40 mm thick.

Mount an extractor hood above these appliances to remove fumes and smells produced during operation.

If you have fitted the appliance optional cover on the appliance, the lid must be equipped with a safety switch that interrupts the electrical connection if the cover is mistakenly lowered while the appliance is still in operation.

- *The safety switch must be appropriate for the power and voltage of the appliance itself.*

Warning: To eliminate the risk of burns by reaching over heated surface units, cabinet storage space located above surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 13cm beyond the bottom of the cabinets.

Before making the countertop cutout, check for clearance. Check to see if the cooktop will clear the front and side walls of the base cabinet. It is also important to provide enough ventilation.

Adequate ventilation of the space below the countertop must be provided to ensure proper operation of the cooktop. Heat transferred from the cooktop bottom pan during operation will overheat an improperly ventilated area.

To fit the appliance into the unit see diagram remembering that: inside the unit there must be a space of at least 100 mm between the bottom of the cooktop and top of an appliance or bracket. The distance between the bottom edge of the appliance to the next item of furnishing must be at least 100 mm.

IMPORTANT:

Removing the hob from the packaging and moving/installing it.

Caution: do not lift the hob by the glass edges! Risk of breakage!

Always lift the hob from underneath firmly, i.e. from the lower stainless steel frame.

The cooktop does not have a metal frame and should be sealed to the countertop. *Use a soft bedding compound that will prevent damage if later removal for service is necessary.*

It is essential that the hob is well sealed otherwise water could seep in and enter the appliance.

In addition to this, water must not be able to penetrate inside the appliance from underneath.

Under no circumstances should water enter the inside of the appliance.

However, it is always recommended to adequately protect the appliance from the elements.

A - 30 cm maximum depth of overhead cabinets

B - 28 cm

C - 10 cm minimum from backsplash of countertop to edge of glass

D - 75 cm minimum clearance between the top of the cooking surface and the bottom of a cabinet

E - 95 cm is minimum height of countertop above floor

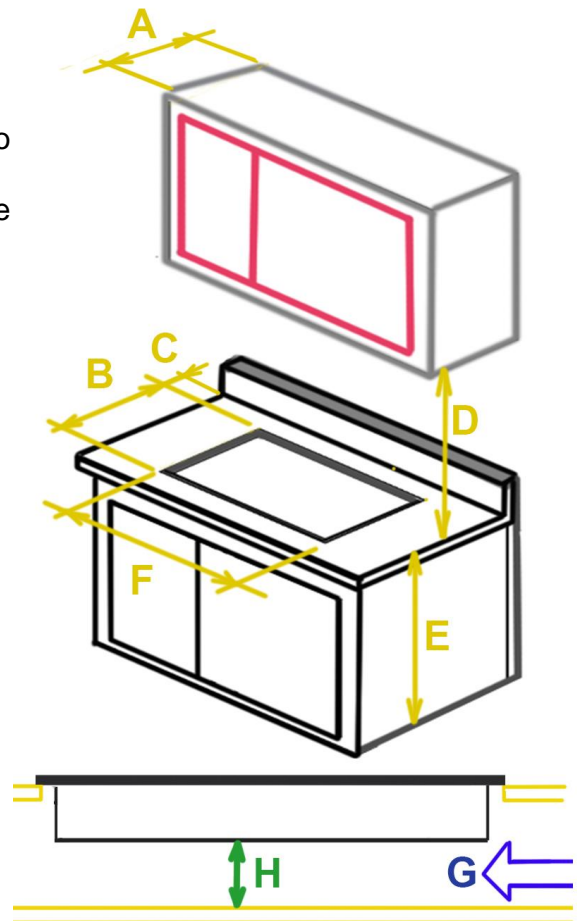
F - 50 cm

Prior to creating the countertop opening, assess for adequate space. Ensure that the cooktop will have ample clearance from the front and side walls of the base cabinet. Additionally, it is crucial to ensure proper ventilation.

To guarantee the cooktop functions effectively, it's essential to have sufficient airflow beneath the countertop. Failure to adequately ventilate the area can result in excessive heat buildup from the unit's bottom during use.

G - ventilation

H - 10 cm minimum



GENERAL INSTRUCTIONS

This hob/grill is unique. In fact, it is equipped with 2 distinct cooking zones.

The largest cooking zone on the left reaches an ideal temperature for grilling food.

The smaller cooking zone on the right has a dual function: you can either grill, or, by activating the booster, grill for a short time dishes that require high power (e.g. you can grill beef ribs to create a crust; or alternatively, the temperature you reach is such that you can place a pan of suitable diameter and cook directly on the grill (e.g. spaghetti or any other dish that requires the use of a pan or pot).

Tips: When switching on the booster, pay attention to the timing. As the power is very high, there is a risk of burning the food!

When using the booster, the size of the pan should ideally not be smaller than the area that becomes incandescent).

OPERATION

READ SAFETY INSTRUCTIONS BEFORE OPERATING YOUR APPLIANCE

After switching on the main switch upstream of the appliance, a series of numbers and indications will appear near the controls. This is normal, the hob electronics is performing a series of checks and adjustments. Wait for this phase, which lasts a few seconds, to complete.

Turning on the hob and adjusting the power

- Press your finger above the key symbol (lock), a red dot appears. Lock is activated. Press lightly with your finger a second time on the key symbol.

- The red dot goes out. The lock is now deactivated.

- Press with your finger on the on/off symbol.

Each burner is identified by a symbol.

Press your finger over the symbol of the burner you want to switch on.

Rear burner:

- Press your finger over the symbol on the far left that identifies the rear burner.

- Press your finger above the + and - symbols to adjust the power of the selected burner. The P symbol indicates the maximum power. When P is active the burner remains on continuously.

Front burner:

- Press your finger above the symbol on the far right that identifies the front burner.

- Press your finger above the + and - symbols to adjust the power of the selected burner (9 levels of power + booster "P"). The P symbol indicates the maximum power, the burner remains on continuously.

- Booster

The right-hand burner has a special dual circuit that enables a power booster.

To activate the booster proceed as follows:

- Press your finger over the symbol identifying the front burner on the far right until a red dot appears above it.

The red dot indicates that the booster is now activated/ switched on.

To adjust the power of the booster , always press your finger over the + and - symbols.

To switch the booster off and leave only the first circuit on, press your finger again on the far right burner symbol until the red dot goes out.

- Press the on/off symbol to switch off the hob.

H symbols will appear to indicate that the cooking zones are hot.

** Attention: for safety reasons, depending on how long the cooking zone is on, it may be necessary to press your finger twice and not once to carry out the desired operation.*

** The booster allows 2 different cooking operations:*

- 1. it allows you to cook dishes that require high power for a short time, e.g. pieces of meat such as beef chops, T-bone steaks, etc. in order to quickly seal in the juices*
- 2. allows you to use a pot as an alternative. The power is in fact high enough to allow this operation as well.*

****Power regulation of each cooking zone/burner**

Attention: when a cooking zone is set to a power level between 1 and 9, the zone switches on and off continuously to modulate the power delivered; this is normal and common to all glass ceramic hobs on the market.

To make the burner run continuously, press the + symbol until you see the letter P appear, indicating the maximum possible power..

List of digits/power levels

0 = burner off

1..9 = burner ignited with 9 incremental power levels - burner switches on and off in time intervals

P = maximum power (burner run continuously)

