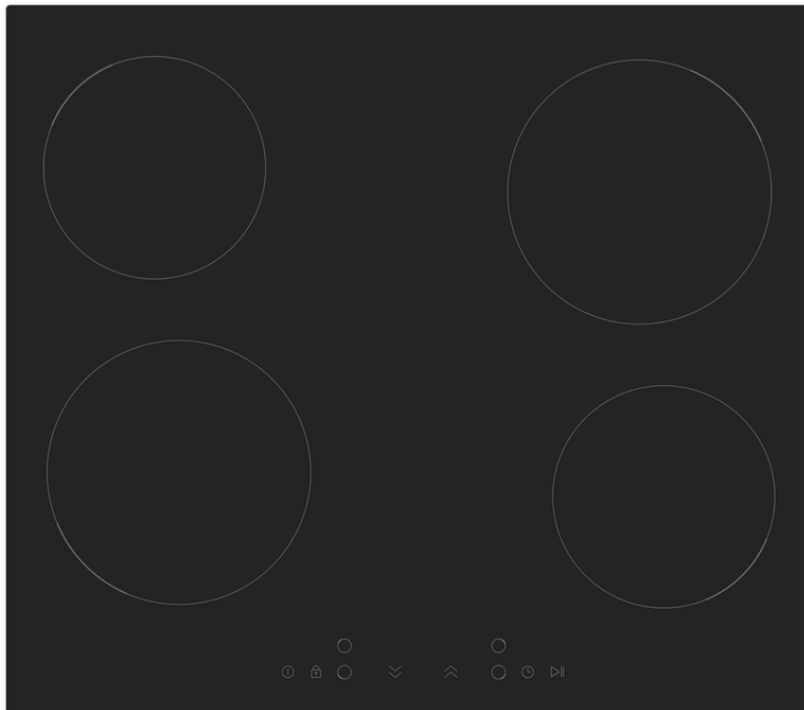


# altimo

## User Manual



Ceramic hob  
**ABCH602**

## PREFACE

---






### Read these instructions thoroughly prior to use!

Thank you for choosing this high-quality, technologically advanced hob. We are confident that it will provide you with excellent performance. We kindly request that you read this instruction manual carefully and retain it for future reference. Should you transfer the hob to a new owner, please ensure this manual is transferred along with the appliance. Please follow all instructions, paying close attention to the safety information and warnings provided herein.

This manual may cover several hob models. Any specific differences between models are clearly detailed within the text.

### Key to Symbols AND Conventions Used

The following symbols are included within these instructions:

	Important information or useful operational advice.
	Warning against situations that pose a risk of personal injury or property damage.
	Warning against situations presenting a high risk of fatal electric shock.
	Warning against situations presenting a high risk of fire.
	Warning regarding surfaces that present a risk of burns.

## CONTENTS

---

1. SAFETY AND ENVIRONMENTAL GUIDELINES .....	3
1.1. Safety Requirements .....	3
1.2. Electrical Safety .....	3
1.3. Product Safety .....	4
1.3.1. Fire Safety .....	4
1.3.2. Intended Use .....	4
1.4. Child Safety .....	5
1.5. WEEE Compliance and End-of-Life Disposal .....	5
1.6. Packaging Details .....	5
2. HOB INSTALLATION .....	6
2.1. Selecting the Installation Location .....	6
2.2. Installation and Connections .....	7
2.3. Electrical Connection .....	7
2.4. Assembly .....	8
2.4.1. Cabinet Selection and Installation .....	8
2.4.2. Ventilation .....	9
2.4.3. Installation .....	10
2.4.4. Removing the Hob .....	10
2.5. Energy Saving Tips .....	10
2.6. Initial Use .....	10
3. APPLIANCE OVERVIEW AND FEATURES .....	11
3.1. General Specifications .....	11
3.2. Technical Specifications .....	12
4. OPERATING THE HOB .....	13
4.1. General User Guidelines .....	13
4.1.1. Pot Selection.....	13
4.2. Safe Operation.....	14
4.3. Control Panel Overview .....	14
4.3.1. Turning the Hob On .....	15
4.3.2. Turning the Hob Off .....	15
4.3.3. Selecting and Operating the Cooking Zone .....	15
4.3.4. Turning a Cooking Zone Off .....	15
4.3.5. Child/Key Lock Function .....	16
4.3.6. Timer Function .....	16
4.3.7. Pause and Resume Function.....	16
4.3.8. Extended Zone Selection .....	16
4.4. Quick Power Adjustment .....	17
4.5. Heat Detection in Vitroceramic Hobs .....	17
4.6. Limiting Operating Times .....	17
4.8. Overflow Detection .....	17
4.9. Cooking Recommendations .....	18
5. MAINTENANCE AND CLEANING.....	19
5.1. General .....	19
5.2. Cleaning the Cooking Surface .....	19
6. TROUBLESHOOTING AND RECOMMENDATIONS.....	20
6.1 Help & Assistance .....	19
6.2 Your Appliance Guarantee .....	19

## 1. SAFETY AND ENVIRONMENTAL GUIDELINES

This section outlines critical safety instructions intended to prevent injury, accident, or damage to the appliance. Non-compliance with these instructions will void all appliance warranties.

### 1.1. Safety Requirements

Use of this appliance is permissible for children aged 8 years and older, as well as persons with limited physical, sensory, or mental capacities, or insufficient experience and knowledge, only under the condition that they receive adequate supervision or instruction on safe operation and comprehend the associated risks. Children are strictly prohibited from playing with the hob. Unsupervised children must not perform cleaning or user maintenance.

Always seek professional assistance from an Authorized Service Centre for installation and repair. The manufacturer expressly disclaims responsibility for any resulting damage caused by procedures carried out by unauthorized persons.

Do not operate the hob if it exhibits visible damage. After every use, turn the appliance off and verify that it is fully switched off. This appliance should not be used or serviced by individuals (including children) with reduced physical, sensory, or mental capabilities, or lack of experience, unless supervised or instructed by a person responsible for their safety.

Children must be supervised at all times to ensure they do not play with the hob. If the power supply cord is damaged, it must be replaced exclusively by the manufacturer, an authorized service representative, or similarly qualified personnel to avoid a safety hazard.

**WARNING:** If the hob surface is cracked or damaged, immediately switch off the hob to prevent the risk of electric shock. Do not place metal objects (such as knives, forks, spoons, or pot lids) on the hob surface, as they may become extremely hot. After using the hob, always manually turn off the cooking zone controls. Do not rely solely on automatic features like the pot detector to switch the unit off. This hob is not intended to be operated using an external timer or any separate remote-control system.

**WARNING:** The hob and its accessible parts may become extremely hot during use. Exercise extreme care and avoid touching the cooking zones. Children under the age of 8 must be kept away from the hob unless they are under continuous supervision. Hob Specific Warnings:

**WARNING:** Cooking with oil or liquid fat on the hob is dangerous and carries a high risk of fire. NEVER attempt to extinguish a grease or oil fire with water; immediately turn off the hob, and then smother the flame by covering it with a lid or a fire blanket. CAUTION: Cooking processes must be supervised. Short cooking periods require continuous monitoring.

**WARNING:** Fire Hazard: Do not place any objects on the ceramic glass surface. **WARNING:** The temperature of the lower surface (under the countertop) may exceed 95°C. To prevent danger, ensure that access to the area directly beneath the countertop is securely prevented.

### 1.2. Electrical Safety

Verify that the fuse rating for the circuit to which the hob is connected strictly complies with the values specified in the instructions manual.

If the hob is faulty, it must only be repaired by an Authorized Service Centre and should not be operated until the repair is complete!

Connect the hob to a grounded outlet or circuit protected by a fuse with the rating specified in the "Technical Specifications" table. If using a transformer or transformer filter, install a qualified electrical grounding system. The manufacturer shall not be liable for any damage that may occur if the appliance is used without grounding in accordance with local regulations.

Never wash the appliance by spraying water on it or pouring water over it, as this poses a severe risk of electric shock.

Before performing any installation, maintenance, cleaning, or repair, always unplug the appliance from the wall outlet. For appliances directly wired to a circuit, remove the corresponding circuit fuse to ensure electrical safety. If the power supply cable is damaged, it must be replaced exclusively by an authorized service centre or a certified electrician to prevent hazards.

This hob must be installed in a manner that allows for the complete disconnection of the electrical supply. This disconnection must be performed in accordance with local building regulations, utilizing a switch or separating device wired into the fixed electrical installation and it must ensure an all-pole contact gap of at least 3mm.

All procedures involving electrical systems and devices must be carried out by authorized and qualified personnel only. Ensure that the fuse current rating is compatible with the hob's required current.

### **1.3. Product Safety**

Do not touch the hob or any exposed components while it is operating, as they will be hot. Children under the age of 8 must not approach the appliance unless they are under continuous adult supervision.

Do not use the hob if you are under the influence of drugs or alcohol, or if your consciousness or judgment is impaired.

Exercise caution when cooking with alcohol. Alcohol evaporates at high temperatures and can ignite upon contact with hot surfaces, causing a fire.

The hob and its surroundings will be hot during operation. Do not place flammable materials near the hob to avoid the risk of fire.

Ensure that all ventilation channels remain open and unobstructed.

Do not clean the hob with steam cleaners, as this poses a serious risk of electric shock.

Do not place any materials on the hob for storage purposes.

In the event of any visible crack on the hob surface, immediately disconnect the appliance from the power supply to prevent a potential electric shock.

After use, manually switch off each cooking zone using its own control. Do not rely on features like the pot detector to power down the appliance.

Metal objects such as knives, forks, spoons, and lids must not be placed on the hob, as they will heat up rapidly.

The hob is not intended for control via remote control or similar external devices.

Ensure the pot bottom and the hob surface is always dry. Moisture or steam pressure may cause the pot to slide or bounce.

#### **1.3.1. Fire Safety**

Ensure the hob is securely connected to the electrical outlet or power line; otherwise, an electrical arc may form, creating a severe fire hazard.

Never use a cut or damaged power cord.

The area surrounding the hob plug must be kept free of liquid or moisture. Leaving the hob unattended while cooking with solid or liquid oil is extremely dangerous and can lead to a fire. NEVER attempt to extinguish a fire with water. Instead, immediately disconnect the hob from the power source and cover the flame using a fire-resistant material, such as a lid or fire blanket.

#### **1.3.2. Intended Use**

This appliance is designed exclusively for domestic household use and is not suitable for commercial or industrial applications. It must only be used for its intended purpose of cooking and should not be utilized for heating or similar functions.

The manufacturer accepts no responsibility for damage resulting from misuse or damage incurred during transport, except as explicitly covered by the instructions and guidelines detailed in this manual.

The expected service life of this appliance is 10 years. During this period, the manufacturer guarantees the availability of necessary spare parts to ensure the appliance maintains its intended function.

#### 1.4. Child Safety

During operation, the hob and its immediate vicinity will be hot. Keep children away from the appliance and its surrounding area.

Packaging materials pose a risk to children and must be kept out of their reach immediately after unpacking.

Due to the risk of electric shock inherent in electrical appliances, ensure children are kept clear of the appliance and its surroundings at all times.

Avoid placing objects on the hob that are within a child's reach.

#### 1.5. WEEE Compliance and End-of-Life Disposal




This appliance contains no harmful or prohibited substances, fully complying with the national "Regulation on the Control of Waste Electrical and Electronic Equipment" (WEEE Regulation) published by the Ministry of Environment and Urbanization.



This appliance has been manufactured using high-quality, recyclable, and reusable parts and materials. Therefore, when the appliance reaches the end of its useful life, please dispose of it at a designated collection point for recycling electrical and electronic equipment.

#### 1.6. Packaging Details

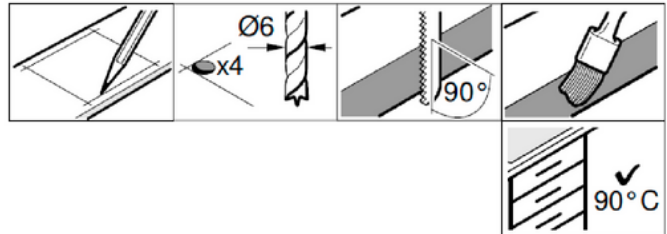
The packaging materials used for this appliance are recyclable and comply with national legislation. Do not dispose of packaging materials with your normal household waste. Instead, please take them to the designated packaging collection points specified by your local authority.

	Technical specifications are subject to change without prior notice for the purpose of continuous product improvement.
	The figures used in these instructions are schematic illustrations and may not precisely match your specific appliance.
	The figures and numerical values specified on the appliance's markings or in the accompanying printed documents are obtained under controlled laboratory conditions in accordance with relevant standards. These figures and values may therefore vary depending on the appliance's usage and the specific environmental conditions.

## 2. HOB INSTALLATION

For the installation of your new appliance, please contact your nearest Authorized Service Center. Before reaching out to the service center, you must ensure that your electrical installation is already in place. If the necessary electrical preparations have not been completed, a qualified electrician will be required to make the arrangements. The manufacturer cannot be held responsible for any damage resulting from unauthorized installation or actions. Such unauthorised intervention may lead to the voiding of the manufacturer's warranty.

	The customer is responsible for the preparation of the installation site and the necessary electrical wiring.
	<b>WARNING:</b> The HOB must be installed strictly in accordance with the rules and regulations specified in the local electrical standards.
	<b>WARNING:</b> Ensure the hob is undamaged prior to installation. If damage is present, do not proceed with the installation. The use of damaged appliances compromises user safety.



### 2.1. Selecting the Installation Location

The HOB is designed for mounting into standard kitchen countertops. For both safety and performance, the distances to kitchen walls, cabinets, and oven sars are critical. Refer to the Technical Drawings for the recommended minimum clearance distances (all measurements are given in mm).

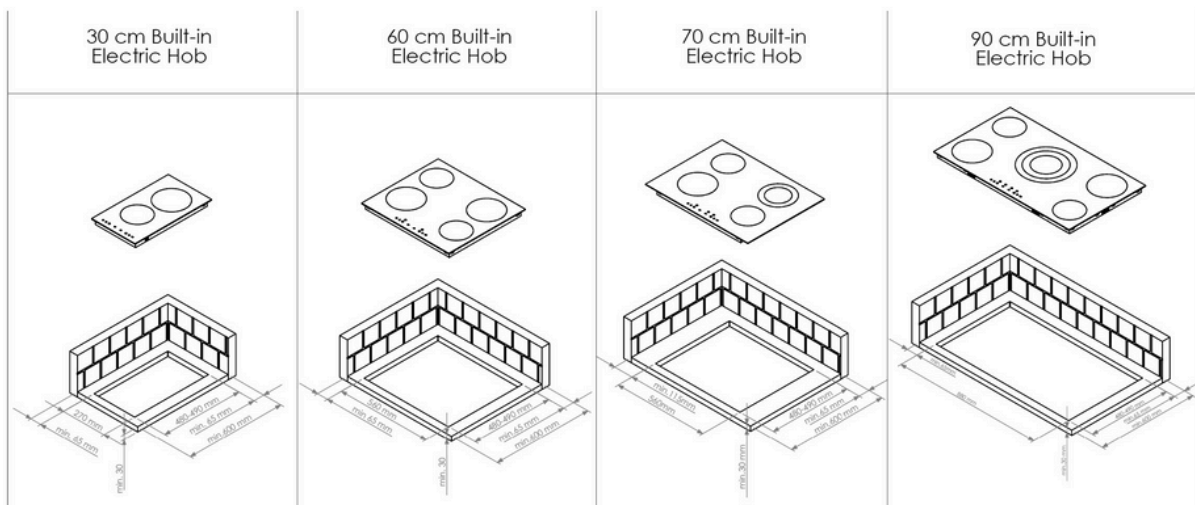
If you plan to install a hood or extractor fan above the hob, you must follow the manufacturer's recommendations for the installation height (a minimum of 65 cm is generally required).

Before loading the hob, remove it from its original box, and discard all shipping locks and packaging materials.

The surfaces, laminates, adhesives, and other materials at the installation site must be able to withstand temperatures of at least 100°C.


The countertop must be level and securely fixed.

The space in the countertop intended for the appliance must be cut out precisely according to the specified hob installation dimensions.





## 2.2. Installation and Connections

The appliance must be installed and commissioned in full compliance with all relevant legal regulations.

	Do not place the hob sharp corners or edges. Doing so presents a risk of breakage to the glass ceramic surface!
---	---

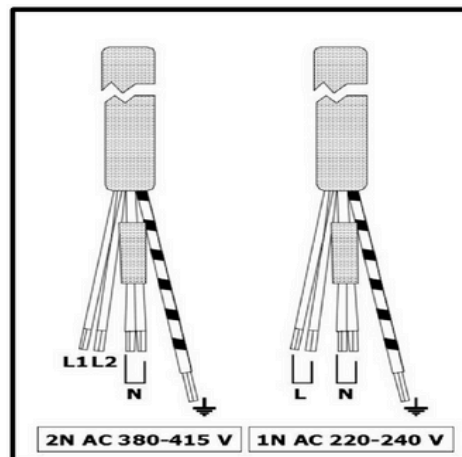
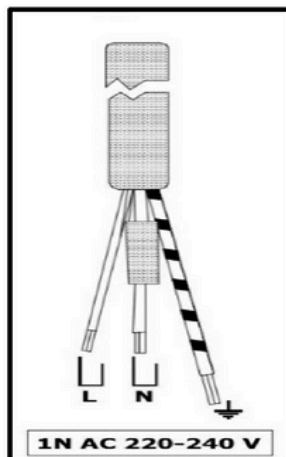
## 2.3. Electrical Connection

The hob must be connected to a properly earthed cable or an outlet protected by a suitable fuse, as specified in the Technical Specifications table. The manufacturer cannot be held responsible for any damage resulting from the use of the appliance without the proper earthing specified by regulations.


	<b>WARNING</b> The hob must be connected to the electrical grid only by an authorized person. The product warranty is valid only after proper installation has been completed.
	<b>WARNING</b> Ensure the power cord is not crushed, compressed, or allowed to come into contact with any hot parts of the appliance. Any damage to the electrical wiring must be repaired only by a licensed electrician.

The hob's connection cable is supplied by the manufacturer/distributor, as detailed in the Technical Specifications section. The mains voltage required is 220–240 VAC, which must comply with the values specified in the Technical Specifications table and on the product's type plate.

Electrical Connection: 30 cm Hobs		Electrical Connection: 60 cm – 90 cm Hobs	
<b>Brown Wire</b>	L (Live Conductor)	<b>Brown / Black Wire</b>	L1 (Brown- L2(Black) (Live Conductor)
<b>Blue Wire</b>	N (Neutral Conductor)	<b>Blue / Gray Wire</b>	N (Neutral Conductor)
<b>Green / Yellow Wire</b>	E (Earth Conductor)	<b>Green / Yellow Wire</b>	E (Earth Conductor)

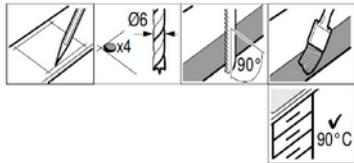


## 2.4. Assembly

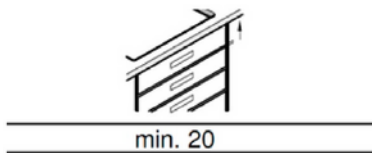
	Before commencing any work on the electrical wiring, you must unplug the hob from the electrical outlet. Failure to disconnect the power supply poses a severe risk of electric shock.
---	--

Upon completion of the installation, verify that the hob is level with the countertop.

### 2.4.1. Cabinet Selection and Installation



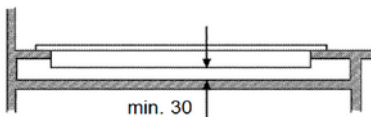
Fixed cabinet surrounding the appliance must be resistant to temperatures of at least 90°C. After cutting the cabinet, thoroughly clean up all sawdust and debris. Cover the cut surfaces with a suitable heat-resistant material.



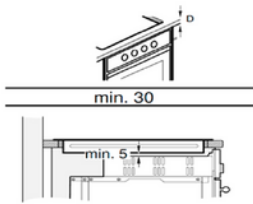
If the hob is mounted above drawers, the countertop thickness must be a minimum of 20 mm.



The minimum distance between the bottom of the work surface and the top of the installed drawer must be at least 65 mm.



If the hob is mounted above a drawer, a wooden protective board may be installed beneath the hob to prevent the user from inadvertently touching the appliance's hot bottom surface.



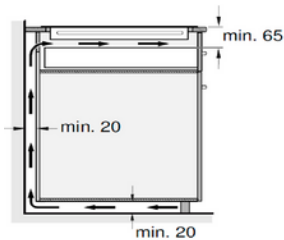
If the hob is installed directly over an oven, the countertop thickness must be a minimum of 30 mm.

The minimum clearance distance between the bottom of the hob and the top of the oven must be at least 5 mm.

#### 2.4.2. Ventilation

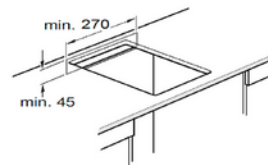
To ensure the appliance functions correctly, it must be provided with adequate airflow.

The surrounding furniture must be arranged precisely according to the Technical Drawing to guarantee the necessary airflow beneath the appliance.

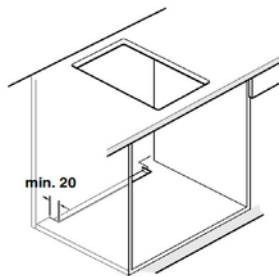


The minimum distance between the furniture/cabinetry and the back of the kitchen wall, and the countertop and the drawer:

The space behind the cabinet:



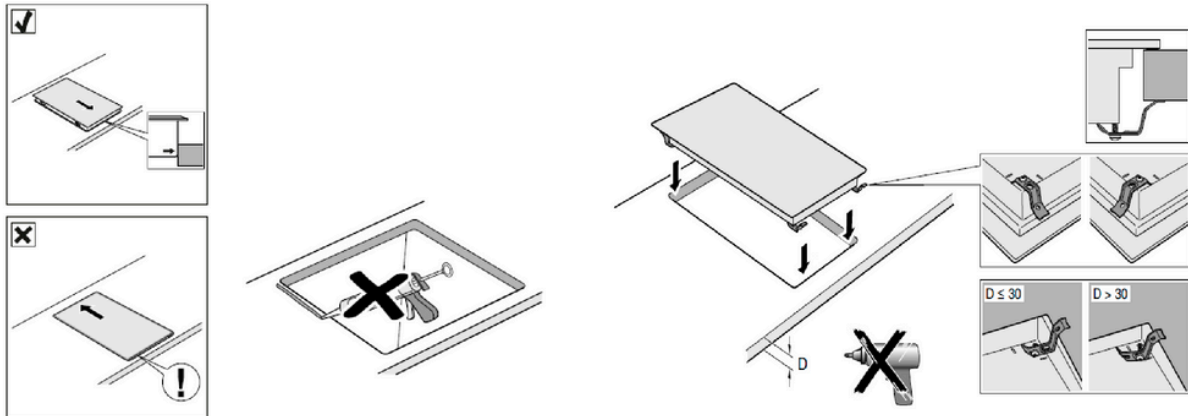
If the required 20 mm clearance behind the cabinet cannot be maintained, an equivalent ventilation opening (hole) must be drilled into the bottom of the cabinet.



Even when installing the appliance in a location not specifically detailed in the instructions, adequate airflow must still be ensured for proper function.

### 2.4.3. Installation

Always wear protective gloves during installation, as the hob may have sharp, unseen edges. Use all accessories provided with the hob, such as mounting brackets and gaskets, when securing the hob in place.



Ensure the power cord is not pinched during installation.

Connect the power cord to the outlet at the back of the hob, taking caution to avoid sharp edges.

When connecting the power cord, take care not to touch hot surfaces.

### 2.4.4. Removing the Hob

Disconnect the hob from the mains power supply.

Disconnect all electrical connections.

Remove the hob by applying upward pressure from beneath the countertop.

### 2.5. Energy Saving Tips

To operate the hob efficiently and save energy, follow these guidelines:

- Thaw frozen foods completely before beginning to cook them.
- Use pots and pans that are appropriate for the type of cooking surface.
- Match the size of the pot to the cooking surface. Using pots larger than the cooking zone will increase energy consumption.
- Ensure that the cooking surface and the bases of the pots are kept clean and dry. Dirt and moisture reduce efficiency by making it harder to heat the pot.

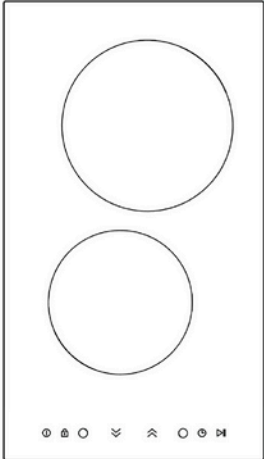
### 2.6. Initial Use

Remove all protective packaging and packaging materials from the appliance.

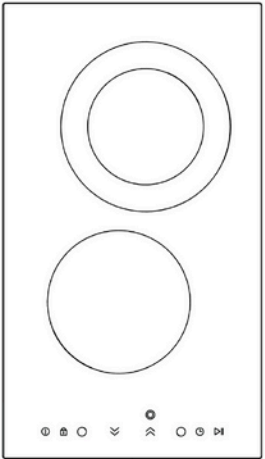
Before initial use, wipe the product's glass surface with a damp cloth, and then dry it thoroughly with a clean cloth.

3. APPLIANCE OVERVIEW AND FEATURES

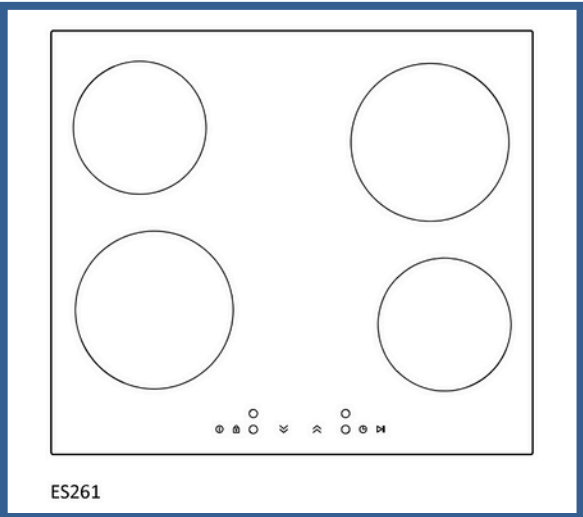
3.1. General Specifications



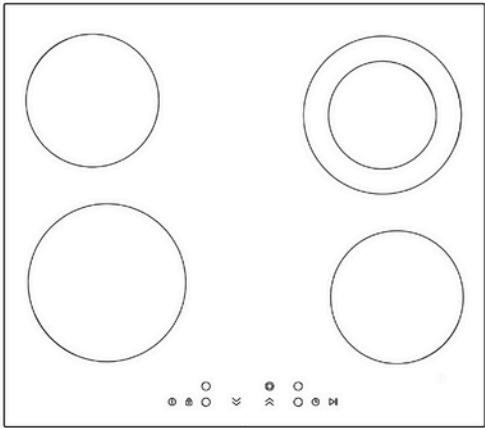
ES231



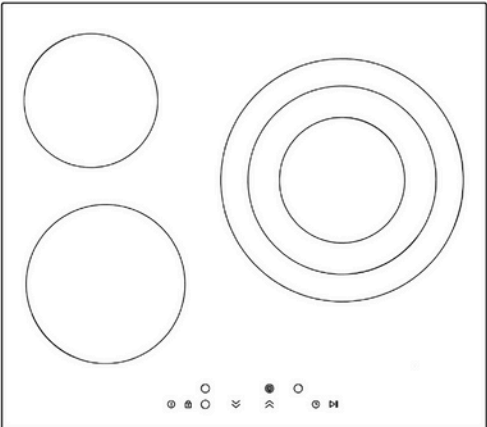
ES233



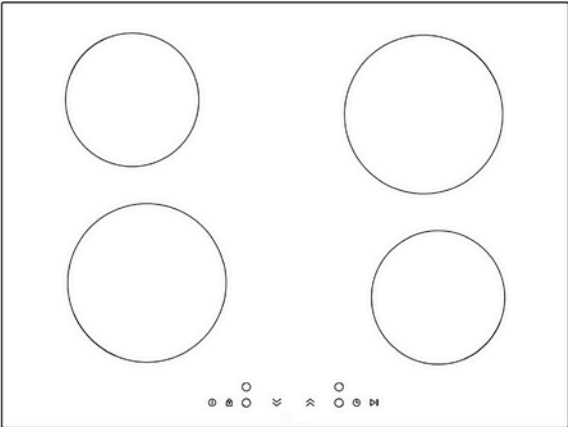
ES261



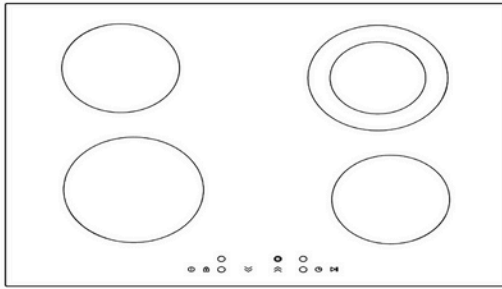
ES263



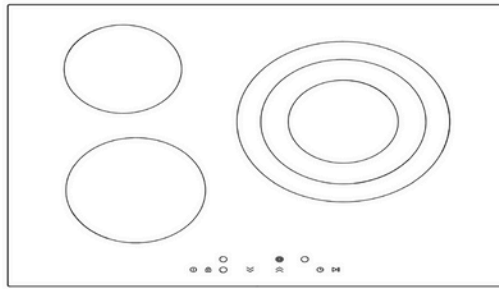
ES265



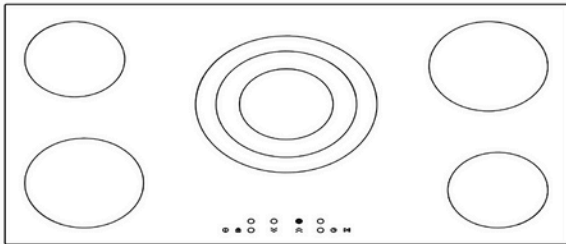
ES271



ES273



ES275



ES293

### 3.2. Technical Specifications

#### Heating Element Power Ratings

Nominal Power	Heating Zone Diameter (mm)	ES231	ES233	ES261 ES271	ES263 ES273	ES265 ES275	ES293
1200 W	145	1	1	2	2	1	2
1800 W	170	1	-	2	1	1	2
1700 W / 700 W	170/120	-	1	-	1	-	-
2700 W / 1950 W / 1050 W	270/210/145	-	-	-	-	1	1

#### Technical Specifications

Model Number	Size (cm)	Dimensions (mm) W X L X H	Number of Heating Zones	Number of Conductors	Power Supply	Frequency	Power (kW)	Recommended Fuse	Wire Type / Section	Cable Length
ES231	30	510x290x46	2	Single	220 - 240 V ~	50- 60 Hz	3,00	16Ax1	H05V2V2-F 3x1.5 mm2	max. 2 metres
ES233	30	510x290x46	2	Single	220 - 240 V ~	50-60 Hz	2,90	16Ax1	H05V2V2-F 3x1.5 mm2	max. 2 metres
ES261	60	510x580x46	4	Single	220 - 240 V ~	50-60 Hz	3,50	16Ax1	H05V2V2-F 3x1.5 mm2	max. 2 metres
			Double	380 - 415 V~	6,00		16Ax2	H05V2V2-F 5x1.5 mm2		
ES263	60	510x580x46	4	Single	220 - 240 V ~	50-60 Hz	3,50	16Ax1	H05V2V2-F 3x1.5 mm2	max. 2 metres
			Double	380 - 415 V~	6,00		16Ax2	H05V2V2-F 5x1.5 mm2		
ES265	60	510x580x46	3	Single	220 - 240 V ~	50- 60 Hz	3,00	16Ax1	H05V2V2-F 3x1.5 mm2	max. 2 metres
			Double	380 - 415 V~	5,70		16Ax2	H05V2V2-F 5x1.5 mm2		
ES271	70	510x680x46	4	Single	220 - 240 V ~	50- 60 Hz	3,50	16Ax1	H05V2V2-F 3x1.5 mm2	max. 2 metres
			Double	380 - 415 V~	6,00		16Ax2	H05V2V2-F 5x1.5 mm2		
ES273	70	510x680x46	4	Single	220 - 240 V ~	50-60 Hz	3,50	16Ax1	H05V2V2-F 3x1.5 mm2	max. 2 metres
			Double	380 - 415 V~	6,00		16Ax2	H05V2V2-F 5x1.5 mm2		
ES275	70	510x680x46	3	Single	220 - 240 V ~	50- 60 Hz	3,00	16Ax1	H05V2V2-F 3x1.5 mm2	max. 2 metres
			Double	380 - 415 V~	5,70		16Ax2	H05V2V2-F 5x1.5 mm2		
ES293	90	510x900x46	5	Single	220 - 240 V ~	50-60 Hz	3,50	16Ax1	H05V2V2-F 3x1.5 mm2	max. 2 metres
			Double	380 - 415 V~	6,30		16Ax2	H05V2V2-F 5x1.5 mm2		

## 4. OPERATING THE HOB

### 4.1. General User Guidelines



Never fill a pan with more than one-third of its capacity with oil. Do not leave the hob unattended while heating oil. Overheated oil is a severe fire hazard. In case of oil fire never attempt to extinguish an oil fire with water. If oil catches fire, immediately cover the pan with a fire blanket or a damp/wet cloth. If it is safe to do so, switch off the appliance, then call the fire department.

Always dry food thoroughly before frying, and lower it slowly into hot oil. Allow frozen food to thaw completely before frying.

Only use pots and pans that are stable and cannot easily tip over on the hob surface.

Do not leave empty pots or pans on active cooking zones; this may lead to damage to the cookware or the appliance. Always switch off the hob immediately after use.

Place an appropriate amount of food in pots or pans. This prevents food from boiling over, and reduces the need for clean-up.

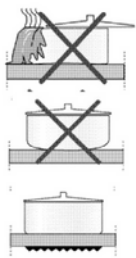
Position pots so that they are centered over the cooking zone.

#### 4.1.1. Pot Selection

The glass-ceramic surface is constructed from a heat-resistant material.

Do not use the glass-ceramic surface as a preparation surface for placing items or cutting food.

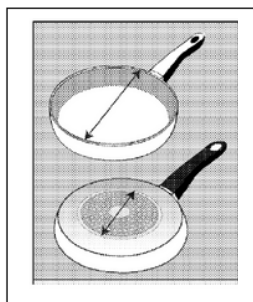
Avoid using pots and pans with sharp edges, as they can scratch the surface. Only use cookware with a smooth, processed base.



Food residues on the bottom of the pot can damage the hob surface and create a fire hazard.

Do not use pots or pans with concave (curved inward) or convex (curved outward) bases.

For the most effective heat transfer, only use pots and pans that have perfectly flat bases.



Some pots and pans with a large overall diameter may have a smaller actual base area that conducts heat. Using such cookware can result in poor cooking performance because the heat transfer is inefficient. To ensure the best results and maximum energy efficiency, we recommend selecting cookware where the base diameter closely matches the size of the hob's heating zone.



**Recommended Cookware:**

To ensure the most efficient and safest heating, the pot's base diameter must match the Heater Zone Diameter specified in the table under "3.2. Heater Specifications" within the "Technical Specifications" section.

#### **Important**

When cooking with little or no oil in non-stick cookware (e.g., Teflon-coated), avoid using high heat settings.

Do not place metal objects such as cutlery, knives, or pot lids directly on the hob surface, as they may rapidly heat up. Never use aluminium foil for cooking on the ceramic hob surface, and never place food wrapped in aluminium foil directly on the hob surface.

	If your hob includes a built-in oven and it is in operation, the hob's safety sensors may automatically lower the heat or switch the appliance off completely.
	Keep objects sensitive to magnetic fields, such as credit cards or cassette tapes away from the appliance during operation.

#### 4.2. Safe Operation




Avoid dropping objects on the cooktop. Even small items, such as salt shakers, can damage the ceramic surface. Never use the appliance if the surface is cracked. Liquids can penetrate the cracks, and cause dangerous electrical short circuits.






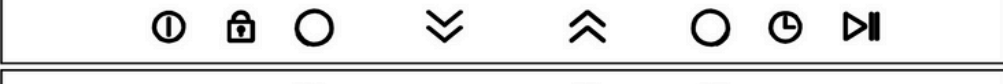
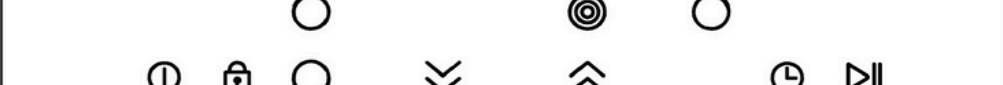


Please note that the hob may fail to operate if the surrounding room temperature is extremely low.









If the surface is damaged in any way, immediately switch off the product and disconnect it from the power supply.

#### 4.3. Control Panel Overview

The interfaces for each model are listed below.

	The images and figures provided are for illustrative purposes only. The actual appearance and specific functions of your appliance may vary slightly from those depicted.
	This appliance is operated using a touch control panel. An audible signal will sound to confirm any action you perform on the panel.
	Always ensure the control panel remains clean and dry. A damp or contaminated surface may lead to operational errors or issues.

	ES231
	ES233
	ES261
	ES271
	ES263
	ES273
	ES265
	ES275
	ES293


	On / Off
	Heating Modes
	Timer
	Increase Power / Timer Value
	Decrease Power / Timer Value
	Child / Key Lock
	Pause / Resume
	Extended Zone Modes

#### 4.3.1. Turning the Hob On

Press the designated button  on the control panel.

If a cooking level is not entered within 10 seconds, the hob will switch off automatically.

#### 4.3.2. Turning the Hob Off

Press the designated button  on the control panel.



If the letter "H" remains on the display after the hob has been turned off, the glass surface is still hot. Do not touch the cooking zone until the indicator disappears.





This warning system is deactivated whenever the power is cut.


#### 4.3.3. Selecting and Operating the Cooking Zone



Press the designated On/Off button  to start the specific cooking zone.


Press the Selection button  or  for the desired cooking zone.

Use the  and  buttons to select a temperature or power level between 1 and 9.

#### 4.3.4. Turning a Cooking Zone Off


To switch off the selected cooking zone, use the  button to set the heating level to "0".

Press and hold the selection button  or  for the active zone. This will quickly drop the heating level to "0" and turn the zone off.

Pressing the main On/Off button  on the control panel will switch off all active heating elements simultaneously. This method is not recommended if you only intend to stop heating on one zone.

#### 4.3.5. Child/Key Lock Function



This function ensures safety by preventing operation of the control panel by children while the hob is running or powered off.


To activate the Child Key/Lock press and hold the  button on the control panel. The display will show "Lo", and the lock LED will activate, disabling all controls except the main On/Off button.




To unlock the panel, press and hold the  button again until the "Lo" and LED indicators disappear.




#### 4.3.6. Timer Function

The Timer function allows you to set a specific cooking duration, enabling you to leave the hob unattended. The selected cooking zone will automatically switch off when the set time expires.

First, activate and select the desired heating zone using the  or  buttons;


Press the dedicated  button on the control panel to enter the timer setting mode;

Use the  or  buttons to set the operating time (duration) for the selected heating zone and press the button  again to confirm and activate the countdown.



	Always ensure the control panel remains clean and dry. A damp or contaminated surface may interfere with the touch controls, leading to operational issues.
	Follow the same procedure to set the timer for any other cooking zones you wish to regulate.
	The timer will not operate if the stove's power level has not been set.

Once the set time is reached, the hob will automatically switch off the cooking zone and sound an audible warning. To cancel an active timer, select the relevant cooking zone, access the timer settings, and reset the duration to "0". This cancels the timer function for the relevant cooking zone. Alternatively, select the cooking zone and then briefly press and hold the timer button to immediately deactivate the countdown.

#### 4.3.7. Pause and Resume Function

This function allows you to temporarily pause the operation of the hob. When activated, all active hob functions are suspended. Simply press and hold the  button on the control panel to activate the pause. Pressing and holding the same button again will deactivate the pause and resume all cooking functions.

#### 4.3.8. Extended Zone Selection

For models equipped with this feature, an expanded heating zone can be selected. Once you have chosen the desired cooking mode, press the  and  buttons to engage the extended area.

#### 4.4. Quick Power Adjustment

The hob is designed to reach the power level selected by the user immediately, without delay or heating inertia. This rapid response helps prevent common cooking issues such as food overflowing or burning.

#### 4.5. Heat Detection in Vitroceramic Hobs

Vitroceramic hobs are equipped with safety devices. Vitroceramic hobs are equipped with temperature detection probes within the heating elements that continuously monitor the system's temperature. If the temperature of a heating element exceeds a pre-set limit, the power to that element is automatically cut off to ensure safety.

#### 4.6. Limiting Operating Times

All power levels have a specific maximum operating time assigned to them. Once this period is reached, the hob will automatically turn off as a safety measure. The limit of the operating time will depend on the selected power level. If the hob switches off automatically, it can be immediately turned on again.

##### Hob Operating Time Limits



<i>Heating Level</i>	<i>Time/Hours</i>	<i>Power Interruption Duration (Seconds)</i>	<i>Heating Duration (Seconds)</i>
1	6	45,6	1,4
2	6	43,6	3,4
3	5	41,3	5,7
4	5	38,4	8,6
5	4	35,9	11,1
6	1,5	33,1	13,9
7	1,5	26,2	20,8
8	1,5	19,2	27,8
9	1,5	0	47

#### 4.7. Overheating Protection

The internal temperature sensors detect excessive heat, and the necessary safety measures are automatically activated.

#### 4.8. Overflow Detection

Your hob features an overflow prevention system. If liquid spills onto the user control panel, the detection system will automatically shut down the entire appliance.

	If the surface of the touch control panel comes into contact with dense steam (such as from a rapidly boiling pot), the entire control system may become temporarily disabled and an error signal may be emitted.
	Keep the surface of the touch control panel clean, as a dirty panel can cause some hob functions to become unresponsive or fail to work correctly.

#### 4.9. Cooking Recommendations

The figures provided in the table below are for guidance only. The optimal heating settings required for various cooking methods depend on several variables, including, but not limited to the quality of the cooking equipment used, the type of food being cooked, and the quantity of food being prepared.

##### Recommended Cooking Settings

<i>Cooking Levels</i>	<i>Cooking Method</i>	<i>Cooking Examples</i>	<i>Cooking Times (min.)</i>
2	Melting	Melting Dark Chocolate	4
4		Melting Butter	7
4		Melting Gelatine	7
6*	Thawing / Boiling	Boiling Eggs*	6
5		Boiling Rice	35
4		Cooking Frozen Spinach	35
4		Cooking Frozen Garnish Vegetables	35
9		Boiling Unpeeled Potatoes	37
8	Heating / Simmering	Casserole	40
5		Béchamel Sauce	25
6		Soup	32
9	Frying	Frying Frozen Potatoes	6
7		Nugget	13
7		Fish	6
6**	Cooking (Low Oil)	Meat (3cm thickness)**	11
8**		Chicken (3cm thickness)**	22
5**		Fish Fillet	12
6		Dishes in pressure cooker	-
9	Boiling	Water	7
8		Milk	20
7*		Pasta	10



\* Preheat by boiling water at level 9 first.

\*\* Turn the food over a few times.

## 5. MAINTENANCE AND CLEANING



### 5.1. General

Regular cleaning will extend the product's lifespan and reduce the occurrence of common operational problems.

	Always ensure the appliance is unplugged or isolated from the main power supply before performing any maintenance or cleaning procedures. Danger of electric shock!
	Always allow the hob surface to cool completely before cleaning it. Contact with hot surfaces can cause severe burns.

The appliance must be thoroughly cleaned after each use to ensure that food residues are easily removed and prevented from burning onto the surface during subsequent operation.

No special cleaning agent is required; simply clean the appliance using dish detergent mixed with warm water, applied with a soft cloth or sponge, wipe the surface clean, and dry the appliance completely using a clean, dry cloth. After cleaning, ensure you wipe away any remaining liquid, and during cooking, promptly clean up any food splatters immediately.


	Do not use abrasive detergents, cleaning powders, cleaning creams, or sharp objects during cleaning, as some of these products or tools may permanently damage the glass-ceramic surfaces of the hob.
	Do not use steam cleaning devices for cleaning the hob

### 5.2. Cleaning the Cooking Surface

Clean the glass-ceramic surface with cold water to ensure no cleaning agents remain on the glass, and dry the glass

thoroughly using a soft cloth. Residues left on the surface can permanently damage the glass-ceramic during the subsequent use of the hob.

Dry, burnt-on residues on the glass-ceramic surface should never be cleaned or scraped with sharp tools such as knives.

	Sugary foods, such as thick cream and syrup, must be cleaned immediately and before they cool and harden. Otherwise, if allowed to set, these residues can cause permanent damage to the glass-ceramic surface.
---	---

If the cooking surface is very dirty, apply the specialized ceramic cleaner with a sponge and allow it to work thoroughly for an extended period. Afterward, wipe the cooking surface clean with a damp cloth. Colour variations and stains on the ceramic surface are normal and do not indicate a product defect.

## 6. TROUBLESHOOTING AND RECOMMENDATIONS

### **The hob is not working.**

- ✓ Make sure the plug is fully inserted into the socket.
- ✓ Check if the socket is powered and examine the switch/fuse. If the fuse has tripped, reset it.

**The heating is weak/slow to heat up.** ✓ Use a flat-bottomed pot of the correct size; ensure the bottom of the pot makes full contact with the glass- ceramic surface.

**Odour/light smoke during first use.** ✓ A short-term odour and light smoke may occur during the initial operation. This is not a sign of malfunction or error and will quickly cease.

**Metallic sounds are heard during heating/cooling.** ✓ Short clicking or cracking sounds caused by the thermal expansion of the metal components inside the appliance are normal.

If the issue persists and you require further assistance, please call 444 85 38 for support. Never attempt to repair a malfunctioning appliance yourself.

## Help & assistance

If you require any technical guidance or find that your fridge freezer is not operating as intended, a simple solution can often be found in the Troubleshooting section of these instructions or online at [www.altimo.co.uk](http://www.altimo.co.uk)

If you still require further assistance, call one of our experts on **0330 041 7490**. To help us give you a fast and efficient service please have the following information ready:

Model Ref.	<input type="text"/>	You can find these on the rating plate - a small information panel (usually a sticker or metal plate) on the rear of your appliance.
Serial number	<input type="text"/>	
Date of purchase	<input type="text"/>	This will be shown on your receipt.

Local call rates apply\*

Lines open 9.00am-5:00pm Monday to Friday.

\*Calls to enquiry lines may attract a charge and set up fee from residential lines depending on your call plan/tariff. Mobile and other providers costs may vary, see [www.bt.com/pricing](http://www.bt.com/pricing) for details.

For Security and training purposes, telephone calls to and from customer service centres may be recorded and monitored. Calls from Republic of Ireland will attract international call charges.

## Your Appliance Guarantee Details (UK only)

Your appliance has the benefit of a comprehensive manufacturer's guarantee which covers the cost of repair due to mechanical or electrical breakdown.

Any claim during the period of the guarantee must be accompanied by proof of purchase. The appliance must be correctly installed and operated in accordance with the manufacturer's instructions.

Your appliance is intended for normal domestic use and not for commercial operations. This guarantee does not cover cosmetic issues with the appliance or failures caused by accidental damage, misuse or alternations which are likely to affect the appliance.

The guarantee is invalid if the product is tampered with or repaired by any unauthorised person.

What to do if you need to report a problem:

1. Please ensure you have ready:
  - The product model **ABCH602** and serial number
  - Your full contact details
2. Call the specialist Service Line for your product: 01759 487835

This guarantee in no way affects your statutory or legal rights.

Any information provided to us for the purposes of product support is subject to our privacy policy, which can be viewed online at [www.altimo.co.uk/privacy-policy](http://www.altimo.co.uk/privacy-policy)



[www.altimo.co.uk](http://www.altimo.co.uk)

For customer service call: 0330 041 7490