

# BLANCO

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Instructions for the Use and Care and Installation of

**BCCT64X**

Touch Control Cooktop

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Dear Customer

You will find that the modern look of your **Blanco** rangehood blends in perfectly with your kitchen décor. It is easy to use and performs to a high standard.

Blanco also makes a range of products that will enhance your kitchen – such as cooktops, ovens, dishwashers, microwaves, sinks and taps. There are models to complement your new Blanco rangehood. Blanco now has a range of laundry products to choose from.

Of course, we make every effort to ensure that our products meet all your requirements, and our Customer Service Department is at your disposal, to answer your questions and to listen to your suggestions.

Please complete the warranty section of this manual and keep your receipt as proof of purchase. Retain all documents relating to the purchase of Blanco product.

Blanco is committed to providing increasingly efficient products that are easy to use, respect the environment and are attractive and reliable.

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## SAFETY WARNINGS

- Read the following carefully to avoid an electric shock or fire.
- It is most important that this instruction book should be retained with the appliance for future reference.
- Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.
- These warnings are provided in the interest of safety. You **MUST** read them carefully before installing or using the appliance.
- All operations related to electrical wiring and installation must be carried out by qualified persons, in accordance with safety regulations.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules
- This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.
- Young children should be supervised to ensure that they do not play with the appliance.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Do not spray aerosols in the vicinity of the appliance when it is in operation.
- Do not store or use flammable liquids or items in the vicinity of this appliance, e.g. aerosols.
- **WARNING:** Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.
- Do not allow large cookware to overhang the hob onto the adjacent benchcooker. This will cause scorching to the benchcooker surface.
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- Only authorised personnel should carry out servicing.
- Always ensure the appliance is switched off before cleaning or replacing parts.
- To maintain safe operation, it is recommended that the product be inspected every five years by an authorized service person.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.
- Do not use a steam cleaner to clean this appliance.
- Do not turn on the heating zones if aluminium foils or plastic items have been placed on the hob surface.

### **Before connecting the appliance to the electricity supply:**

Check that the voltage and power values listed on the data plate (positioned on the lower part of the appliance) are compatible with the electricity supply and socket. If you have any doubts, please consult a qualified electrician for assistance.

## GENERAL

Carefully read the contents of this manual since it provides important instructions regarding safety of installation, use and maintenance. Keep the manual for possible future consultation. All the operations relating to installation/replacement (electrical connections) must be carried out by specialised personnel in conformity with the regulations in force.

### **Important**

Avoid spilling liquid, therefore to boil or heat liquids, reduce the heat.

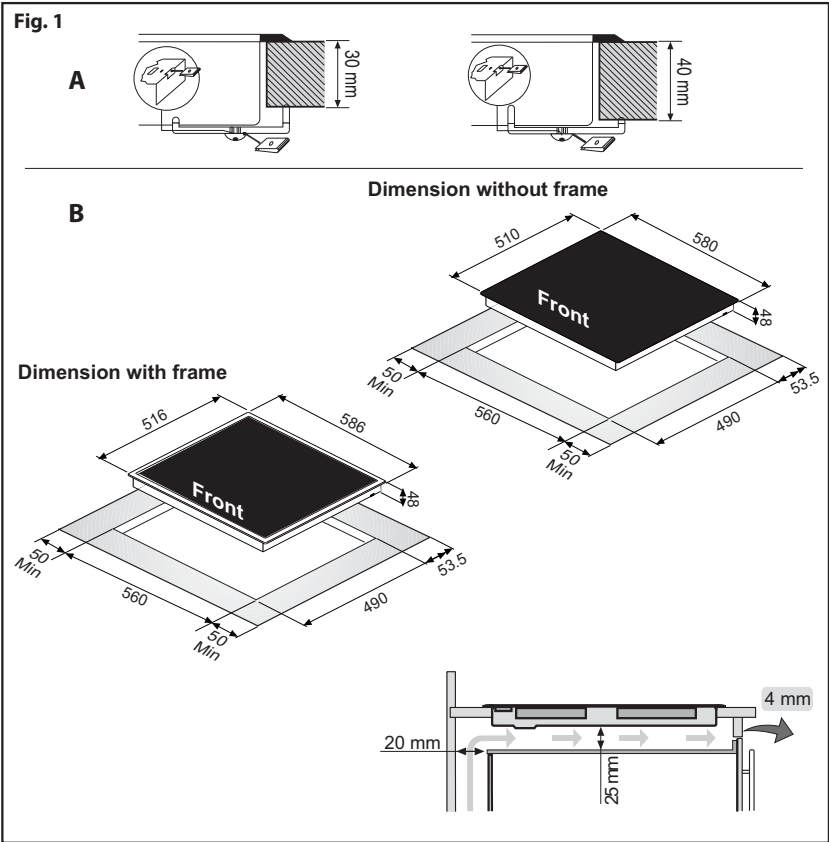
Do not leave the heating elements on with empty pots and pans or without receptacles.

When you have finished cooking, switch off the relevant heating element.

**INSTALLATION INSTRUCTIONS**

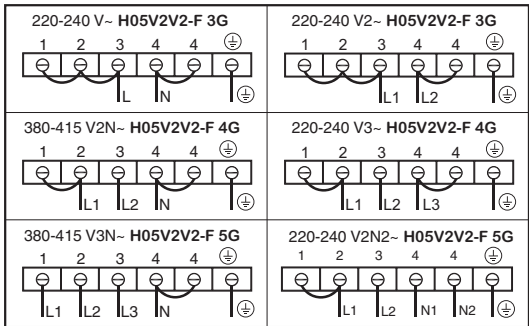
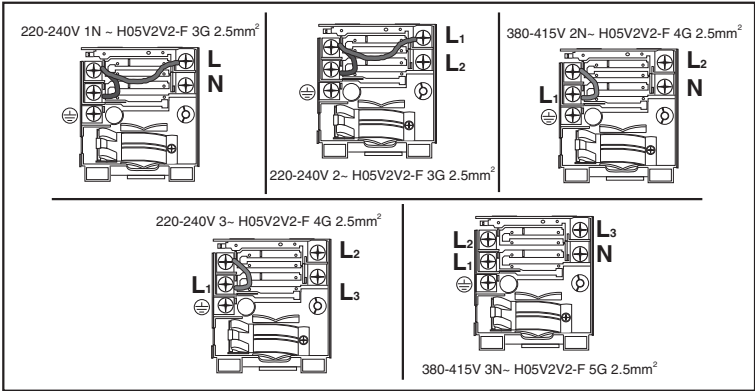
These instructions address specialised installers and serve as a guide for installation, adjustment and maintenance in conformity with the laws and regulations in force. If a built-in oven or any other appliance that generates heat must be fitted directly under the glass-ceramic cooktop, The COOKTOP MUST BE SUITABLY INSULATED in such a way that the heat generated by the oven, measured on the bottom right of the cooktop, does not exceed 60°C. Failure to respect this precaution may determine improper functioning of the TOUCHCONTROL system.

**Positioning (fig.1)**



The domestic appliance is designed to be built into a worktop as illustrated in the specific figure. Apply sealant around the entire perimeter (cut-out dimensions Fig.1B). Fix the domestic appliance on the worktop by means of the 4 brackets provided, taking the thickness of the worktop into account (Fig.1A). If the lower part of the appliance, after installation, is accessible via the lower part of the cabinet then it is necessary to mount a separator panel respecting the distances indicated (Fig.1C). If the appliance is installed with an oven underneath then the separator is not necessary.

## Electrical connectionS (Fig.2)



Before making the electrical connections, check that:

- the ground cable is 2 cm longer than the other cables;
- the system ratings meet the ratings indicated on the identification plate fixed on the lower part of the worktop;
- the system is fitted with efficient earthing compliant to the laws and regulations in force.

Earthing is obligatory by law.

If the appliance is not fitted with a cable, use type:

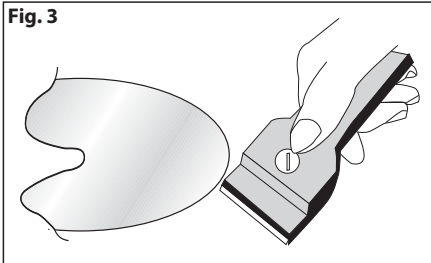
**“H05V2V2-F”** for a power level of up to 6400 Watts, the cross-section of the cable should be at least 2.5 mm<sup>2</sup>, or 4 mm<sup>2</sup> for greater power levels.

The appliance is designed for permanent connection to the electricity supply and should therefore be fitted with an omnipolar switch which has a minimum opening of 3 mm between contacts. The switch should be suitable for the charge indicated on the appliance data plate and must conform to all current legislation (the yellow/green earth wire must not be interrupted by the switch). The omnipolar switch must be easy to reach once the installation process has been completed.

## USE AND MAINTENANCE

### Maintenance

Remove any residues of food and drops of grease from the cooking surface using the special scraper supplied (Fig.3).

**Fig. 3**

Clean the heated area as thoroughly as possible using SIDOL, STAHLFIX or similar products and a cloth/paper, then rinse with water and dry with a clean cloth. Using the special scraper (optional) immediately remove any fragments of aluminium and plastic material that have unintentionally melted on the heated cooking area or residues of sugar or food with a high sugar content (Fig.3). In this way, any damage to the cooktop surface is prevented. Under no circumstances use abrasive sponges or irritating chemical detergents such as oven sprays or stain removers.

## Use

Use the touch control system in the corresponding position relative to the individual cooking needs. Keep in mind that the higher the number, the more heat that it is produced.

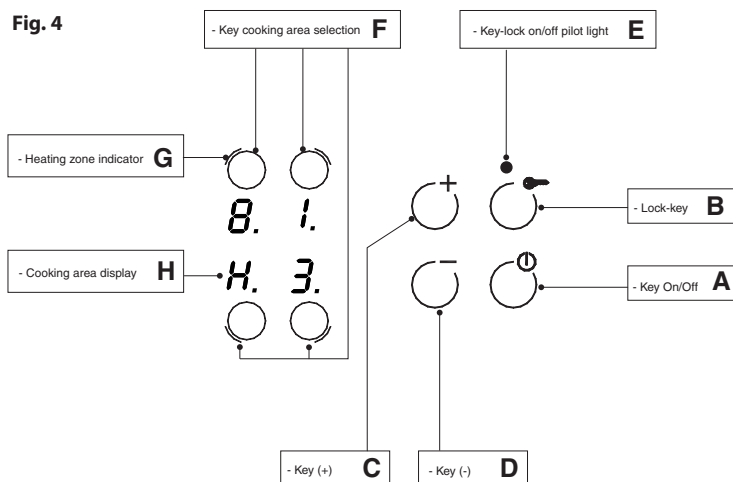
NOTE: THE COOKTOP HAS A LOCK FUNCTION.

The first time the stove top is switched on, a key button indicating light (E) (Fig4) will be lit. By pressing pad (B) (fig. 4) for 2 seconds, the lock function will be deactivated.

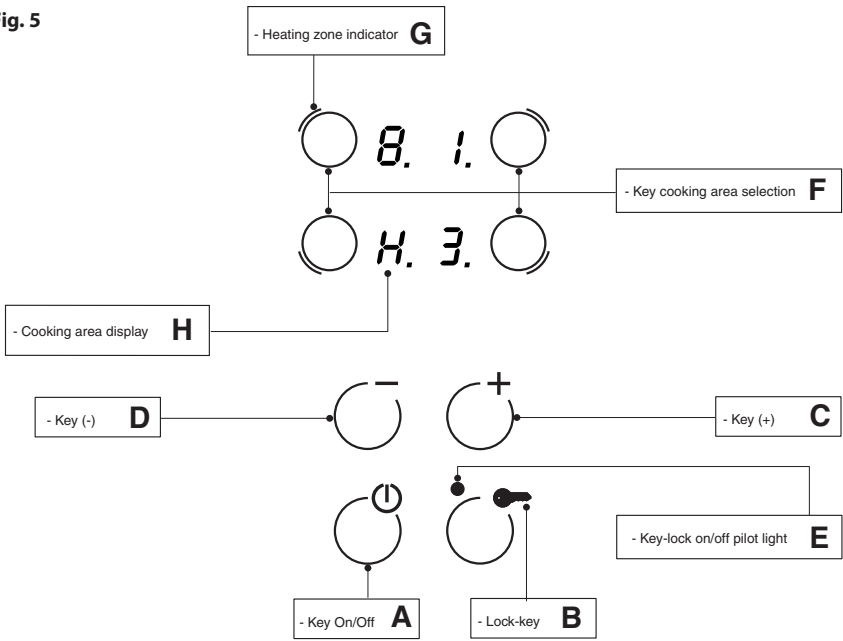
The B function blocks the functioning of the cooktop on selection. e.g.: if the function is activated while the cooktop has one area switched on the programme remains blocked even if you try to switch another area on. The same thing happens if the appliance is switched off and the function is activated; the cooktop doesn't switch on. To activate or deactivate it, hold a finger on the B sensor for about two seconds. The function is active when warning light (E) is switched on.

## Functioning

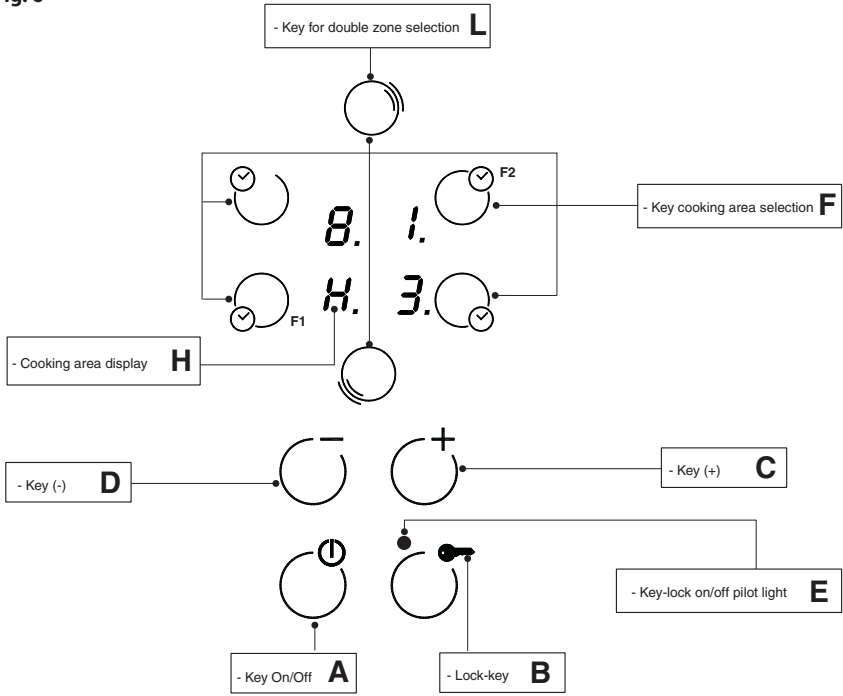
On the basis of the model you own, the appliance can be switched on by touching On/Off Pad "A" (Fig.4-5-6-7-8 A). One zero will appear on all displays within 10 seconds. If no display is actuated within 10 seconds, the cooktop will switch off again.

**Fig. 4**

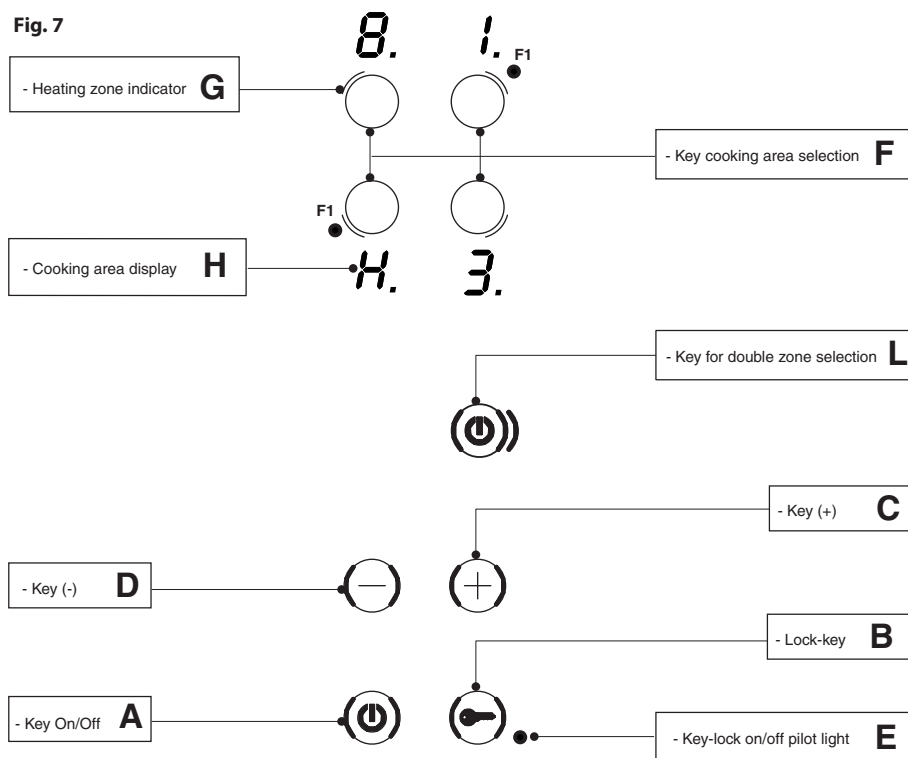
**Fig. 5**



**Fig. 6**



**Fig. 7**



- Touch selection pad **F** for the desired cooking zone, a flashing "0" will appear on the respective display.

- A zone may be switched on by activating the "+" or "-" sensor within 10 seconds. If sensor **D** is used, the display will show selection 9, while if sensor **C** is used, the display shows selection 1 or 5, depending on the model.

- Once this operation has been performed choose the temperature adjustment with the "+" or "-" pads.

- Zones can be individually switched off, select the zone by touching pad F, select "0" with the D sensor, after 3 seconds the cooking zone is automatically switched off. It is always possible to switch a plate off by touching the "+" and "-" sensors at the same time.

-The cooktop can be switched off by touching the main start-up sensor (Fig.4-5-6-7-8 **A**). If all the plates are selected on "0" the cooktop will switch off after 10 seconds.

-If the cooktop is equipped with plates with an extension (fig.5-7-8) switching on of the outer zone can be activated as follows.

- Check that the cooktop is not locked.

- Touch the On/Off Pad "A" to switch the cooktop on.

- Choose the desired zone and adjust the power using the "+" or "-" pads.

- Once the power has been adjusted touch pad (**L**) to activate the double area.

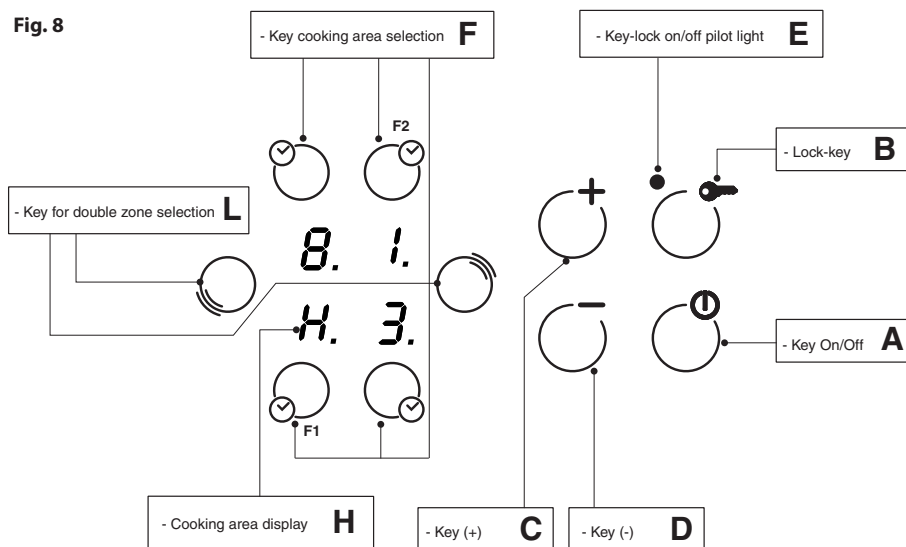
-To deactivate the double zone select the appropriate zone (fig.5-7-8 **F**) and touch the pad (fig.5-7-8 **L**).

- If an object is placed above the controls, the cooking cooktop will automatically move to the **OFF** position.

- When a plate is in the **OFF** position and the temperature is higher than 50° there will be a luminous signal "**H**" near to the respective selection key (Fig.4- 5- 6-7-8 **H**).

## Timer (Fig.8).

Fig. 8



- Select the desired zone with the required power level.
- Press the selection key again of the already-activated zone.
- Using the "+" and "-" keys set the desired time.
- The decimal point at the side of the power level will indicate that the plate has the **TIMER** function activated.
- An acoustic signal will indicate switching off of the cooking area.

## Heat up (Rapid heating)

Select the hotplate by pressing the + button until setting 9 is displayed; if the button is pressed again a decimal point will appear on the display (next to the digit 9) for 5 seconds. This means the "**Heat up**" function is active.

The desired power level (between 1 and 8) should be selected within 5 seconds.

If power level 9 is selected, the function is disabled.

To deactivate the **Heat up** function, simply select the + button and hold it down until setting 9 is reached and the decimal point disappears from the display.

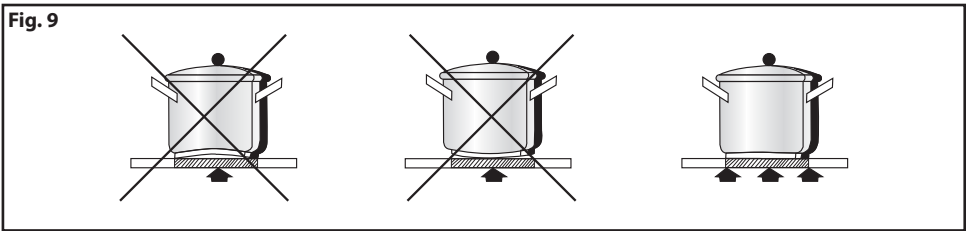
When the "**Heat up**" function is active, the previously selected temperature level may be increased by pressing the (+) button.

Once the cooking zone has reached the selected temperature, the "**Heat up**" function is automatically deactivated and the hob emits a **BEEP**. The cooking zone will operate in a constant manner, at the set power level.

## Saucepans.

It is recommended to use flat-bottom pans with a diameter equal to or slightly larger than that of the heated area. Do not use pans with a rough base to prevent scratching the heat surface of the cooktop (Fig.9). We recommend the use of only Stainless Steel saucepans, which are flat based and excellent conductors of heat, therefore shortening the cooking time and reacting to temperature changes more rapidly than other cookware.

The use of cast iron, copper based and aluminium saucepans and pots is not recommended as these can cause damage to the cooktop surface. The base of all cookware should be dry prior to placing on the cooktop.



THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR EVENTUAL DAMAGES CAUSED BY BREACHING THE ABOVE WARNINGS.

## **Blanco Contact Information.**

### **NEW SOUTH WALES**

Head Office, Sales & Marketing Office  
104 Vanessa Street  
Kingsgrove NSW 2208  
Telephone: 02 9503 2888  
Facsimile: 02 9503 2810

#### NSW Showroom\*

40 Ebley Street  
Bondi Junction NSW 2022  
Telephone: 02 9386 1190  
Facsimile: 02 9386 1671

#### Agent and Sales Office.

Hi –Performance Marketing  
7 Coleman Street  
Mascot NSW 2020  
Telephone: 02 88354937  
Facsimile: 02 90048739

Service and Spare Parts  
All General Whitegoods Service  
Telephone: 02 8788 8666  
Facsimile: 02 9756 1091

### **AUSTRALIAN CAPITAL TERRITORY**

Service and Spare Parts  
Detlevs Appliance & Electrical Care  
1/88 Sheppard Street  
Hume  
ACT 2905  
Telephone: 02 6280 1033  
Facsimile: 02 6260 1035

### **VICTORIA**

State Office and Showroom\*  
35 Centre Road  
Scoresby VIC 3179  
Telephone: 03 8756 7888  
Facsimile: 03 8756 7907

Service and Spare Parts  
Advantage Appliances  
Telephone: 03 9874 4222  
Facsimile: 03 9874 6917

### **QUEENSLAND**

State Office and Showroom\*  
148 Robinson Road - East  
Geebung  
QLD 4034  
Telephone: 07 3259 2555  
Facsimile: 07 3265 6933

Endeavour Appliances  
Telephone: 07 3872 7444  
Facsimile: 07 3852 2465

Platinum Appliance Service  
Telephone: 07 3862 1154  
Facsimile: 07 3862 1114

Roshad (Gold Coast)  
Telephone: 07 5535 7044  
Facsimile: 07 5535 7407

### **SOUTH AUSTRALIA & NORTHERN TERRITORY**

Agent and Sales Office  
S C Lighting & Electrical Supplies  
47 North Terrace  
Hackney SA 5069  
Telephone: 08 8362 4599  
Facsimile: 08 8362 4591

Service and Spare Parts  
Prestige Appliance Repair Centre  
Telephone: 08 8352 2022  
Facsimile: 08 8352 3044

### **WESTERN AUSTRALIA**

1 Alvan Street  
SUBIACO WA 6008  
Telephone: 08 9382 1161

Service and Spare Parts  
Metropolitan Appliance Repairs  
Telephone: 08 9330 1724  
Facsimile: 08 9317 1296

### **TASMANIA**

Agent and Sales Office  
Mark Pearce Agencies  
23 Tranmere Road  
Howrah TAS 7018  
Tel/Fax: 03 6247 9215

Service and Spare Parts  
Electrical Equipment Service (Launceston)  
Telephone: 03 6339 3873  
Facsimile: 03 6339 4588

Baldocks Appliance Service (Hobart)  
Telephone: 03 6234 5995  
Facsimile: 03 6234 8134

## **BLANCO CUSTOMER SERVICE 1300 739 033**

Website: [www.meaappliances.com.au](http://www.meaappliances.com.au)

\* Showrooms open six days a week

# BLANCO

## BLANCO COOKING PRODUCT WARRANTY

1. Subject to the "Statement of Standard Warranty Conditions" this product is covered by the following Warranty.

TWO (2) YEARS WARRANTY from date of purchase, covering all parts and labour.

2. The appliance is warranted under normal single family domestic installation and use, as set out in the instruction manual, against manufacturing defects for the Warranty periods shown above.

3. Should service be required under this Warranty, the purchaser should contact an approved BLANCO Service Provider during their normal business hours.

4. At no time does BLANCO/MEA have liability for any freight or transportation costs or for any damage during transit or for any consequence of failure of this appliance outside of the normal service area, unless such limitation of liability is prohibited by statute.

5. This Warranty excludes replacement of parts required due to normal wear and tear including light globes.

6. This Warranty only applies, provided the appliance has been used in accordance with the manufacturer's instructions and provided an accident, misuse, neglect or abuse has not damaged the appliance.

7. None of the above Warranties purport to exclude, restrict or modify either the application or the exercise of a right conferred by any applicable Statute.

8. Please complete the details below, which should be retained for future reference along with your proof of purchase:

**Date of Purchase:** .....

**Model No:** .....

**Serial No:** .....

# BLANCO

## STATEMENT OF STANDARD WARRANTY CONDITIONS

1. The Warranty only applies provided that the appliance has been used in accordance with the manufacturer's instructions and provided that the appliance has not been damaged by an accident, misuse, neglect or abuse of any person other than the manufacturer or BLANCO/Major Electrical Appliances ("MEA") or from faulty installation, mis-adjustment or tampering by unauthorised persons.

2. When a service inspection reveals the alleged fault or faults are caused by incorrect operation, contrary to the instruction manual, and otherwise the appliance is in good order and working condition, the purchaser shall be liable for a service fee charged by BLANCO/MEA or one of its' Service Providers.

3. If the appliance is used in Commercial Applications or for Rental purposes, a separate warranty of Twelve (12) months covering all parts with Three (3) months on the labour will apply.

4. Subject to the provisions of any applicable statute this Warranty applies to the original retail purchaser only and is not transferable.

5. Subject to the provisions of any applicable statute, at no time does BLANCO/MEA have liability for freight, transport or travel costs outside normal service areas.

6. None of the above Warranties purport to exclude, restrict or modify either the application or the exercise of a right conferred by any applicable statute.

7. Subject to any Warranties implied by statute, at no time will BLANCO/MEA or its' Service Providers be liable for any economic loss consequent upon the failure of the appliance.

8. This Warranty is only valid for major appliances imported and distributed by BLANCO/MEA, purchased and used in Australia.

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