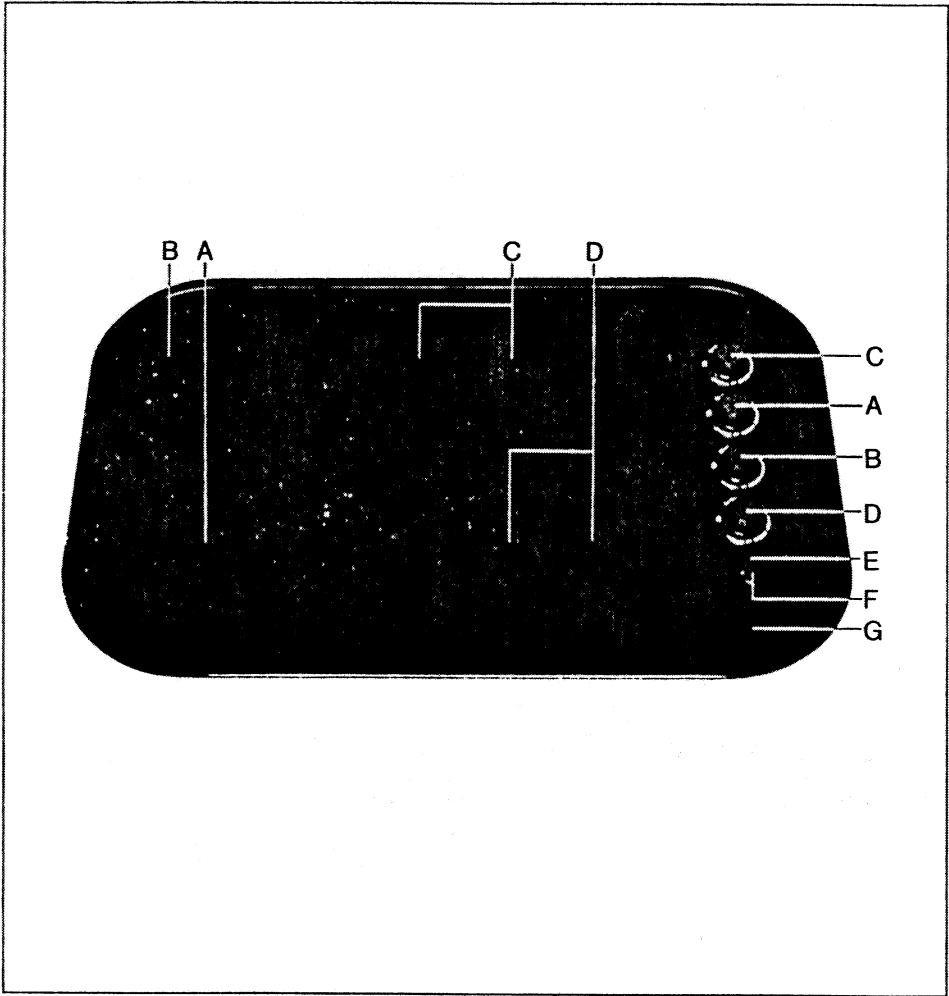
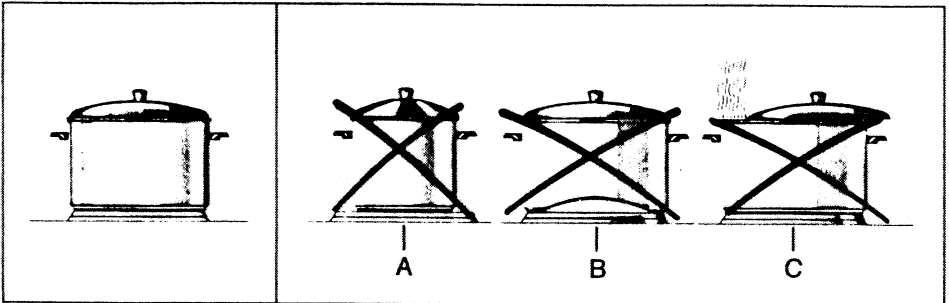


**Built-in Hotplate Unit  
KVS 84 BZ**

**Instructions for  
Installation and Use**

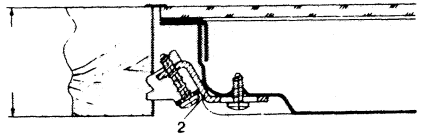
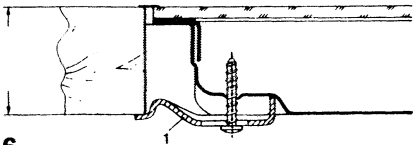
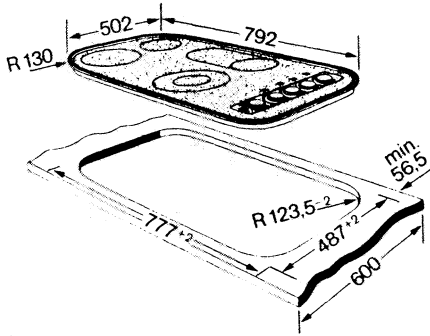
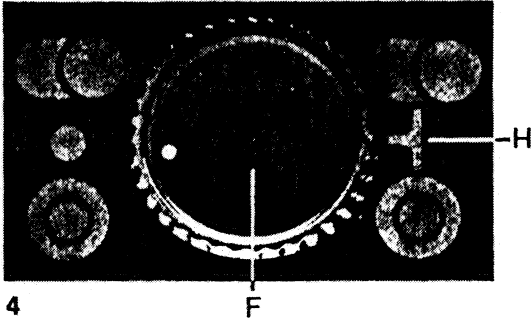


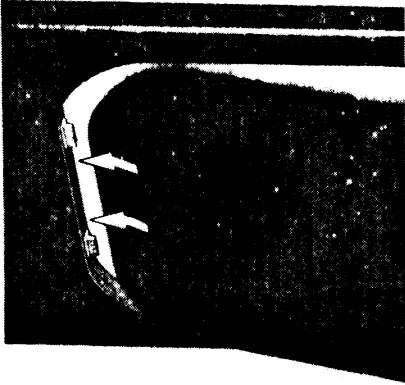
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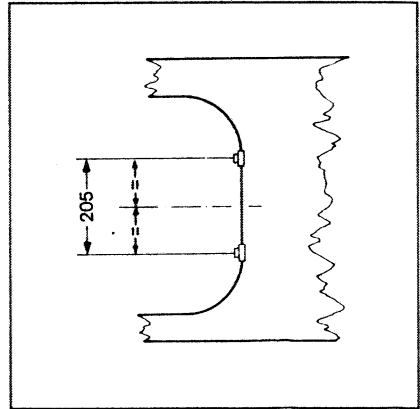
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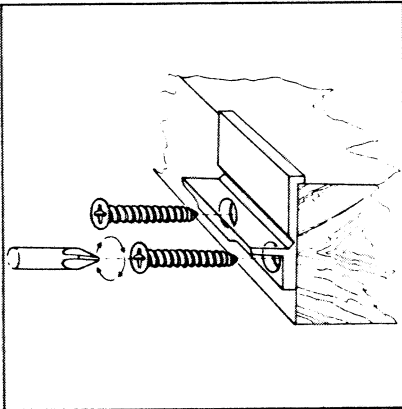




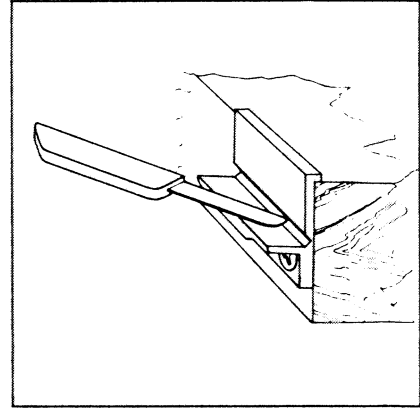
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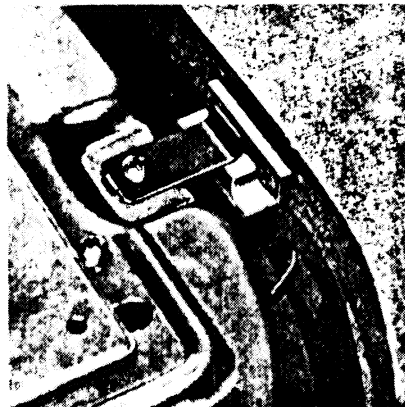
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## Figure 1

- A High speed hotplate 18 cm Ø with corresponding switch
- B High speed hotplate 14.5 cm Ø with corresponding switch
- C High speed roaster plate 14.5 × 30 cm with corresponding switch
- D Dual circuit high speed hotplate 12 cm Ø with corresponding switch
- E Operation indicator light (yellow)
- F Change-over switch for roaster plate/dual circuit high speed hotplate, separate or in common
- G Residual heat indicator

## Before using for the first time

### Caution

The hotplates become hot during boiling and frying etc.

In addition ensure that the leads of other appliances (e.g. small appliances) do not touch the hotplates when hot!

## Using the hotplates

### Utensils and hotplates

The more suitable the utensil the more satisfactory the results will be. It is false economy to buy cheap utensils. Because – good quality utensils save power as they permit lower settings.

The important consideration in the quality of the utensil with relation to hotplates is the utensil base and not – as is frequently assumed – the material from which the utensil is made. The utensil base should be as thick and flat as possible.

Ideal are sandwich bases (triple layer) which conduct the heat best.

### ***This way you save power when cooking***

#### Figure 2

The utensil has a flat reinforced base and the utensil base and the hotplate are the same size. In this way the heat is transferred efficiently to the utensil.

### ***This way you waste power when cooking***

- Figure 3/A Utensil is too small for this hotplate.
- Figure 3/B Utensil base is uneven.
- Figure 3/C Lid is not properly on.

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## Using the hotplates

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### **Hints for cooking on hotplates**

- Keep the hotplates clean at all times because dirty plates will not produce full heating power.
- Take advantage of the afterheat: Turn the hotplates off 5–10 minutes before end of cooking time.

**Overheated fat or oil can ignite very easily. You should therefore never leave dishes which are being cooked in fat or oil unattended (e.g. chips!).**

---

### **General**

The symbols next to the control knobs indicate which knob belongs to which hotplate.

The hotplate is OFF when the "0" is next to the dot (**Figure 1/A, B, C, D**).

The heating power can be varied continuously by turning the control knobs clockwise or counter-clockwise.

As soon as you switch on a hotplate the yellow pilot light comes on (**Figure 1/E**).

### **Caution!**

**The ceramic glass hob must not be used for setting down utensils.**

### **Important!**

**If fractures or cracks appear, stop using the hob. Contact your Service Dealer immediately.**

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### **Boiling and frying on the high speed hotplates**

The heating power of high speed hotplates is higher than that of normal hotplates.

#### **Boiling**

To heat up, select setting 3 and turn back to 1 for boiling; use the higher or lower setting as required.

#### **Frying**

Heat the fat up on setting 3, then insert food to be fried and turn back to 2; use higher or lower setting as required.

---

Control knob setting    Suitable for

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3	Rapid heating up of fat and water
2–3	Fast frying of meat, fish
2	Slow frying, making a roux
1–2	Boiling large quantities of food, stews and soups
1	Simmering potatoes, pulse soups
0-1	Simmering vegetables, fish in its own juice
0	Afterheat and OFF position

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## Using the hotplates

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### **High speed roaster plate**

Switch on the small diameter hotplate (14.5 cm Ø) as usual – as described under "Boiling and frying".

The roaster plate in addition is switched on by turning the control knob (**Figure 4/F**) **clockwise** to the symbol "☐". Now the small diameter hotplate and the roaster plate are in operation.

---

### **Dual circuit high speed hotplate**

The small diameter hotplate (12 cm Ø) is switched on in the usual manner – as described under "Boiling and frying".

To switch on the large diameter hotplate in addition turn the control knob (**Figure 4/F**) **counterclockwise** to symbol "⊙". Now the large diameter hotplate (20 cm Ø) is also in operation.

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### **Note:**

If you want to switch on at the same time the high speed roaster plate and the dual circuit high speed hotplate, turn the control knob (**Figure 4/F**) clockwise until the mark on the control knob is next to the mark "H" on the control panel. Now both hotplates are in operation simultaneously.

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## Installation instructions

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### **Important installation instructions**

**Please note before commencing installation and connection!**

In all cases the appliance may only be connected to the electricity supply by an approved electrician.

This will ensure that the legal requirements and conditions of connection of your local electricity supply authority are observed.

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### **Installation**

Please note that with flush fitting furniture the plastic covering or veneer must be applied with a heat resistant adhesive (150 °C). Unsuitable plastic coverings and adhesives which are not heat resistant are the reason for the plastic covering deforming or separating particularly along the narrow sides of the flush fitted furniture.

The use of solid wood panel borders on table tops behind the hotplate units is permissible provided that the minimum clearances are observed. Changes in surface finish are attributable to fading.

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## Installation instructions

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### Connection

When connecting the appliance a device should be provided which permits disconnecting the appliance from the power supply with a contact gap of at least 3 mm. Suitable isolating devices will take the form of line protection circuit breakers, fuses and contactors.

The appliance is designed for permanent connection to 380 V, 3 N ~ AC. It operates on 220 V AC.

In all cases ensure that when the appliance is installed live and functional insulation components cannot be contacted with a test probe (e.g. VDE-0700).

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### Clearances

It is essential to cut out the top shelves of built-in cupboards underneath the hotplate units for accessibility of fastening - **Figure 6/1,2** (bracing elements).

Do not place any highly inflammable or heat deformable objects directly under the hotplate unit (drawer).

**For minimum clearance between hotplate unit cutout and wall at rear and sides, see dimensioned installation drawing (Figure 5).**

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If installed directly beside a cupboard (clearance 20 mm) cover the side of the cupboard with heat resistant material.

**Cooker hoods and wall cupboards fitted above hotplate units must be at least 650 mm away from the surface of the hotplate unit;** to provide sufficient working space we recommend a distance from cupboards on either side of at least 300 mm.

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### Bracing elements

#### Figure 6

There may not be any cross strips underneath the worktop cutout. They should be sawn back at least to worktop cut out size.

The bracing range of the bracing elements extends from 30 to 40 mm. With thicker worktops recesses should be provided in the worktop at suitable points.

The bracing elements are fastened according to **Figure 6/1,2.**

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## Installation instructions

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### Hob fitment in adjoining furniture units

Hobs with a width of 77 cm which on one side extend beyond the cooker dimension of 60 cm are installed according to **Figure 7**.

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### Hob installation:

1. Take the hob according to **Figure 8**.
  2. Attach fastening rails according to **Figure 9**.
  3. Cut off stop edge of fastening rails (**Figure 10**) with a knife.
  4. Insert hob canted laterally downwards (**Figure 7**) and place it horizontally in level in the work top.
  5. The **two** clamps firmly attached at its sides will gripe under the fastening rails (**Figure 11**) and retain the hob. For removing it proceed in inverse sequence.
- 

### Important

Do **not** use silicone adhesive tape when fitting the hob in the worktop.

If this instruction is **disregarded** the worktop will be **damaged** if the hob has to be removed for repair purposes.

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## Rating plate

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The rating plate of the fitted hob will be found on the bottom side of the hob. The data given should be quoted for the purpose of servicing and when ordering spare parts.

**Make sure that you enter the data specifications indicated on the rating plate into the framed boxes here.**

These data will enable your service agent to select the suitable spare parts so that the fitted hob can be repaired on the service engineer's first visit.

**This will save you any additional expense occasioned by the service engineer having to make several journeys.**

Model: .....

E-Nr.: .....

F-Nr.: .....





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Änderungen vorbehalten

Subject to alterations and improvements  
in design without prior notice

Sous réserve de modifications X

Diritto di effettuare modifiche

Wijzigingen voorbehouden