

Horizon 4

Cooker with grill and 4 electrical cooking zones

Important notices

For the safety of goods and people as well as respect for the environment, you must first read the following safety notices before using your device.

To avoid damage to the unit, carry it in the position of employment (depending on model).

By unpacking your device, to prevent the risk of suffocation, keep the packaging away from children.

To avoid any risk, installation, connections (water, gas, electricity, depending on model), commissioning and maintenance of your device must be carried out by a qualified staff or a technician.

Your device has been designed to be used by adults. Do not use it for commercial or industrial purposes or for purposes other than those for which it was designed. This prevents the material and physical risks.

Unplug your device or turn off the breaker before any manual cleaning. Use only non-corrosive commercial products and / or non-flammable.

Use a damp cloth or sponge. Cleaning with water or steam may cause harmful infiltration to the proper functioning of the product.

To prevent risk of explosion and fire, do not place flammable or flammable soaked inside, on or near the unit elements.

When disposing of your appliance, to avoid any risk of physical injury, put out of use which could present a hazard, for example, cut off the power cable flush with the unit, break device lock and crush the external gas connection, if they exist. Learn with the services of your common areas authorized for disposal of the appliance.

During and after operation of the unit :

- The components of the table, the sides and front of the unit are hot
- Containers and their contents may switch,
- When the oven door is open, the internal walls of the enclosure and door are hot.

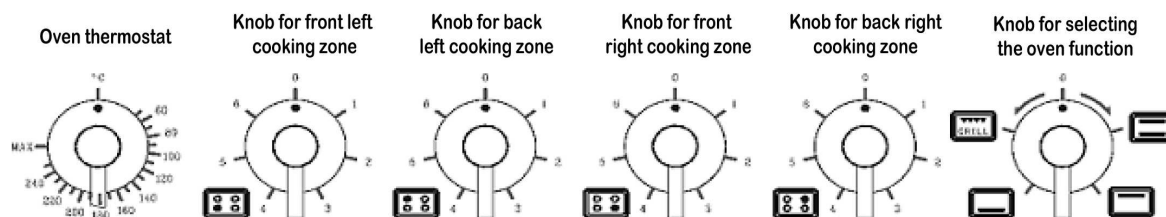
Please consider this information and keep children away during and after using your device to avoid material and physical risk.

Not to follow these warnings may take to personal injury and / or damage (by fire, ...).

Now please read this notice carefully for optimal use of your device.

Please read the notes carefully before installing and using your appliance. We disclaim any responsibility for damage or injury caused by the device due to non-observance of the warnings. Keep this manual with the appliance. Should the appliance be sold or transferred to another person, make sure that the user guide accompanies it. The new user can then be informed of the operation of warnings relating to the cooker. These warnings have been written for your safety and that of others.

Horizon 4 - Commands



Model	HORIZON4	
Cooking zones	4	
VOLTAGE	230 VAC	50/60 Hz
MAX W	7600 W	
MAX Amp	230 VAC	33,04 amps

Use

- This appliance has been designed for use by adults. Ensure that children do not touch and do not use it as a toy.

- Upon receipt of the unit , unpack it or have it unpacked immediately.

Check its general appearance .

Make any reserves in writing on the delivery note or the removal order and keep a copy .

- This appliance is designed for normal household use. Do not use it for commercial or industrial purposes or for purposes other than those for which it was designed.

- Do not modify or attempt to modify the characteristics of this device. This would represent a danger.

- Keep young children away from the machine during operation .

This prevents they burn by touching the surface of the table , overturning a cooking vessel or touching the hot cover of your device .

- This appliance is not intended for use by children or persons with reduced physical , sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance

unless they have been given supervision or in the absence of instruction by a responsible person that can ensure their use of the appliance safely .

- Make sure that children do not touch the camera controls .

- Do not place the unit on a pedestal .

- Do not store cleaning products or products close to the unit.

- If you use a corded electrical device near your stove (eg an electric mixer) , make sure the power cable of this unit does not accidentally touch hot surface of the stove which could melt or is not likely to be stuck in the oven door .

- In addition (s) accessory (s) supplied with your device , use only dishes, cake pans, ...

resistant to high temperatures (follow manufacturers instructions) .

- During cooking , the oven becomes hot. Careful not to touch the heating elements inside the oven .

- At the time of opening the door during the cooking stage or at the end of the latter, pay attention to the breath of hot air coming out of the oven.

- On the open oven door : Do not place heavy load , make sure that a child can not step or sit .

- In stuffing or leaving your dishes from the oven , take care not to approach the (s) element (s) heater (s) and using thermal mitts .

- Never place aluminum foil directly in contact with the floor , the accumulated heat could cause damage to the enamel or stainless steel.

- To prevent damage to the controls on your camera, do not leave the door open when it is operating or still hot.

- Never pull your appliance by the handle of the oven door.

- objects or cookware can , falling , damage the ceramic glass surface .

- Do not use iron containers , or containers whose bottom is damaged and rough. They may scratch the cooktop .

- Do not "burn" the containers and do not let the contents evaporate completely. This may cause permanent damage to the containers and the cooktop.

- During use , the inside of the machine becomes very hot. Risk of burns . Always have gloves for introducing or removing dishes from the oven .

- Never place aluminum or other utensil , dish and accessories direct contact with the sole of your oven

- Never pour hot water directly into the camera

- Do not store moist food in the oven

- Do not use this product if it came into contact with water . Do not use the appliance if your hands are wet.

- Do not store any moist foods inside the oven. This could damage the oven.

- Do not place or do not store flammable liquids or materials, or fusible objects (plastic, aluminum) on or near the appliance .

- Do not leave the appliance unattended during operation . In case of fire , turn off at the unit. Instead, try to smother the flames with the lid of the container, never use water.

- Watch carefully when cooking fried in oil or fat (potato chips , donuts, ...) : Overheated fats are easily ignited .

- The cooktop should never serve worktop or storage area .

- In case of failure of the cooktop or damage to the glass ceramic (cracks, scratch or crack) , turn off and unplug the appliance to prevent electric shock .

- Risk of burns ! Do not place such as knives , forks, spoons and saucepan lids on the cooking surface . They might heat .

- To avoid damaging cookware and glass ceramics , avoid burning the pots or pans .

- Do not turn the home if no cookware is placed on it or if it is empty

- Do not use unstable or deformed containers : they could overturn and cause personal injury .

- Do not leave anything on the cooktop. An accidental operation may cause fire.

- Be sure to leave nothing on the table for the use of cooking zones (dishtowels, feullies aluminum , etc) .

- Do not drop anything on the ceramic surface. A one-time shock , such as dropping a salt , can cause a crack or break the glass.

- The residual heat indicator lights up to indicate that the homes they are still working or hot. Keep away from young children to the aircraft until the extinction of this witness.

- After using your stove, make sure all the knobs are on the "off" position.

- For best cooking results and use, make sure that your device is always clean ; during cooking of

certain preparations , fat projections can release unpleasant odors .

- Before cleaning your unit, check that nothing is turned on (all Orders must be in the "off" position) and that the device is sufficiently cooled.
- The use of unsuitable cleaning products may cause scratching , or attack the surface results in a discoloration of the decor. That is why it is imperative to use only a cleaning product TABLES SPECIAL CERAMICS . Also not use any sharp objects to remove spills. Use only a special scraper that you can buy on the market.
- Clean the appliance after each use to ensure proper operation.

- Never use hot steam or high pressure to clean the oven (requirements for electrical safety) .
- Before cleaning or technical intervention , make sure the appliance is completely cooled and electrically disconnected.

• Do not use abrasives or sharp objects to clean the glasses of the door oven, you may scratch the glass surface . Therefore , the glass could then , under the effect of variations temperatures , shatter , if it has been previously weakened .

- Clean the appliance after each use.

The accumulation of fat or other food residues may cause fire .

- Be sure to clean the oven regularly , you will contribute to maintaining the coating in good condition.
- Do not clean the oven door as the glass panels are still hot. The glass could break and shatter

- If the glass panels of the door have chips or deep scratches, the glass is fragile . They must be replaced to prevent them from breaking .

installation

- The installation must be in accordance with legislation, regulations , guidelines and standards in force in the country of residence (safety and electro- technical regulations , recycling regulations , etc. .) .
- The operations of installation and connection must be performed by a qualified technician.
- Repairs should be done by a qualified after sales service. Improper repairs can cause serious damage.
- If the electrical installation work required to connect your device, contact a qualified electrician.
- Unplug the appliance or remove the fuse corresponding to the line connecting the stove if celleci present any anomaly.
- Check that the machine has not been damaged during transport. Never connect a damaged machine.
- This appliance is heavy ! Be careful when moving . Use protective gloves . Never pull the unit by the cooktop or the handle of the oven door.
- Observe the minimum distance required between the other devices !
- Check that the voltage and frequency indicated on the nameplate of the unit correspond to those of the electrical installation
- Always use a socket that is properly installed according to safety standards.
- The appliance must not be connected with an extension cord, a power strip or multiple connections. Risk of fire.
- Do not change or do not change the cable by yourself.
- Make sure the plug and cable are not squashed or damaged by the back of the device.
- Make sure the wall outlet is accessible after installation.
- Do not pull on the cable to disconnect the device, but always pull the plug .
- Information on the electrical connection , the voltage and the total wattage listed on the nameplate.
- Repairs should be done by a qualified after sales service. When working on the unit , ask the After-Sales Service spare parts certified manufacturer

Environmental Protection

Symbol:



on the product or its packaging indicates that this product may not be treated as household waste . It must be issued at the point of collection dedicated to this purpose (collection and recycling of electrical and electronic equipment) .

In case of malfunction , the seller of the device is the first authority to intervene .

When working on the device, require after sales service parts spare parts.

Description of the device

Provision hob

2 Fireplaces 180 mm - 1800 W (Pan max diameter 225 mm)

2 Fireplaces 145 mm - 1200 W (Pan max diameter 190 mm)

Using the cooktop

Before installing and using the appliance , remove all packaging components , including labels and any possible protective film.

Residual heat - The cooking zone is still hot - Warning! Residual heat can be a source of burns. The cooking zones need some time to cool after disabled. LED monitor indicating residual heat. The residual heat can be used for Melt ingredients or keeping food warm.

How to use the hob

Use cookware appropriate for the cooking zones.

Turn the control knob to the desired cooking level (level 1 = Cooking minimum , 6 = highest level of cooking ;)

1 . To complete the cooking process , turn the control knob to the "0 " position.

Residual heat indicator : The residual heat indicator lights when a cooking zone is hot.

Usage Tips: cooktop

Security

The glass of your ceramic hob is insensitive to temperature variations, it is resistant to minor impacts . However , it is not unbreakable . Do not use the hob as a work surface and avoid falling small objects (bottles of spices , sharp utensils, etc ...).

- Never cook food directly on the hob or in aluminum foil , it may damage your cooktop permanently.
- Do not place plastic containers on hot surfaces.
- Do not insert product or material between the container and hearth.

Tips

Always use cookware whose bottom is clean and dry, smooth and flat.

Ask and center baking dishes before putting in operation the cooking area.

- If possible, always cover the pans with a lid.
- You can use the waste heat from the cooking area to keep food warm while the indicator is lit.
- To prevent overflow (milk, oil, sauce ...) , select a lower benchmark minutes before boiling . Not too much and fill your containers .
- Clean up large spills (milk, cooking water rice or pasta) , then complete cleaning after the warm or cold table.
- Do not drag the containers on the cooktop , lift them to handle .
- Keep clean and dry the bottom of the containers , dried dirt on the bottom can scratch the glass of the table.
- On the cooktop , use cookware with a diameter corresponding to the diameter the used cooking zone .

Dimensions of the utensil : the bottom area of the container must have a minimum diameter with respect to the size of the cooking zone .

Ø of the zone	Ø maximum base of the utensil
180	225
145	190

The container should be placed in the center of the cooking zone .

Bakeware

- The bottom of the cookware must be smooth, clean and dry, as thick and flat as possible before each use .
- Cookware made with a base enamel, aluminum or copper may leave marks on the glass ceramic surface .
- Put cookware on the cooking zone before putting it into operation.
- Switch off the cooking zones before the end of cooking time to use the residual heat.

Functions (oven)

The following symbols indicate the order in cooking functions available.

Switching on and off the oven

- 1 . Turn the function switch to oven function .
- 2 . Turn the thermostat to the desired temperature.
- 3 . To switch off the oven , turn the oven function selector and thermostat to the Off position.



Inferior oven burner activated.
The heat comes from the bottom.



Superior oven burner activated.
The heat comes from the top.



Grill activated.
The heat comes from the superior grill to grill the food.



Double burner activated.
The heat comes from the bottom and from the top.

Before first use of the oven:

Before the first use of your oven, heat it once empty to remove the smell of insulation and protective grease used in manufacturing.

Then make sure that the room is properly ventilated (Controlled Mechanical Ventilation in operation or open window). Meanwhile, it may generate an unpleasant odor. This is absolutely normal and is caused by manufacturing residues. Having done this, leave the oven to cool and clean the cavity with a sponge. Before cooking for the first time, wash all accessories.

- Steam can be produced during cooking and be deposited on the walls of the oven or on the glass of the door. This is normal . When opening the oven door during the cooking phase , pay attention to the breath of hot air coming out of the oven. To minimize condensation , preheat oven to always vacuum for 10 minutes.
- It is advisable to wipe the drops of water after each cooking cycle.

Cooking time

The cooking time will vary depending on the composition of ingredients and the amount of liquid contained in each flat .

Always monitor the appliance during operation. Classify the best settings (level of cooking , cooking time , etc.). Based utensils and recipes in your cooking experiences .

Oven accessories

- Roasting

It is used for baking and roasting or grilling collect the juice .

- Toaster oven

It allows to put the dishes (roasts, casseroles) , cake tins and grilling .

Be careful not to damage the oven when removing or installing accessories.

The grille plate rack

It allows to put the dishes (roasts, gratins, baking pans, etc ...) and grilades . your TV must be centered on the grille . If you cook food directly on the grille , slide the pan in the first step (the lowest) .

The pan

It is used to collect the juice grilades .

Slide the pan.

It is not intended to be used as a cooking dish .

When you do not use the broiler pan , make sure to remove it from the oven.

Never place utensil, plate or accessory in direct contact with the sole of your oven, this will cause damage to the enamel or device .

Never place objects on the oven and never cover the aluminum part for the cooking . This could cause overheating which would affect cooking your food and damage to

irreversibly the apparatus . Always place dishes , pans and heat resistant aluminum foil on the rack of your oven, height .

Prick the skin of poultry and sausages with a fork before cooking. This prevents swelling and bursting of the skin.

Let the Bard least possible around your roast to reduce projections and get less food rich in fat.

All cooking must be done with the oven door closed .

Oven door : the door has a safety closure of the upper part , ie a lever which serves to lock the door . To open the door you must press the closure and then pull the door.

Security system for the stove and oven : if you do not use the stove and oven must activate the block system that is at the bottom on the front right of the stove oven .

Use of capital cookware features: on the upper part of the stove oven, on the hob , there is a clamp system pans . The use is very simple and proceed as follows : Install the clamp pans son on the front bar , drag the bar on the son mentioned above for setting , depending on the size of the cookware . To attach each wire must rotate the respective button in the direction of the hand of a clock and to the contrary, releasing the wire .

Care and Cleaning

Never use hot steam or high pressure to clean the oven .

Warning! Waste heat can cause burns.

Important: sharp objects and abrasive cleaning agents will damage the appliance. Cleaned with water and the product safe . Important: residual cleaning agents will damage device . Wipe residue with water and dishwashing liquid .

Cleaning the hob

Clean cooktop after each use

1 . Place on the hob with a damp cloth moistened with a small amount of dishwashing liquid .

2 . Wipe the hob with a clean dry cloth.

Remove dirt

1 . Apply the scraper through the ceramic surface .

2 . Immediately after use, remove residual sugar or foods containing sugar , plastic, aluminum passing the scraper blade on the surface of the cooktop.

3 . Wipe the hob with a damp cloth and a little dishwashing liquid .

4 . Dry the hob to aided'un clean and dry cloth. Remove stubborn dirt (limestone and traces of water , fat projections , shiny metallic sheen) using a cleaner glass ceramic or stainless steel . The presence of scratches or dark spots on the sunk ceramic does not affect the proper functioning of the device.

Remove dirt : Remove immediately: sugar , plastics, aluminum foils , charred foods.

Let cool completely cooktop before cleaning : dark circles limestone , water traces of grease . Use a cleaner for glass ceramic or stainless steel.

Regular Maintenance

After each use, place a towel or a damp cloth using a specific product maintenance ceramic paper surface . Rinse thoroughly (even if the instructions on the detergent advocate the contrary) and dry. We prohibit the use of mild detergent (washing-up liquid , for example) , if they are not removed completely rinse may have a corrosive effect at a

future cooking and cause discoloration of the surface. In case of overflow , wet and let soak but do not scratch and avoid abrasives that can scratch and damage the glass. Remove dirt which solidified (sugar, charred food , etc ...) with a special ceramic hob scraper . Not use any sharp objects (knives , scrapers , screwdrivers, etc. , ...) or abrasive or corrosive detergents such as aerosol oven , stain removers , rust removers , scouring powders and sponges with abrasive side.

Never anneal dirt of any kind whatsoever . Keep away from your hob all that is meltable , such as objects made of plastic, aluminum foil , sugar products and high sugar content .

Periodic maintenance

You can use vinegar to remove limescale deposits left on the hob by overflow of water, but avoid run around the edge of the table : the header of the cooker may be damaged.

Cleaning the oven

regular Maintenance

After each messy cooking , consider removing projections with a sponge.

Clean the glass of the oven door with warm water and a soft cloth. Rinse and dry thoroughly

Do not use abrasive cleaners as they may damage resistant surface heat (s) Panel (s) of internal glass (s) .

- Clean the appliance after each use. Then remove dirt more easily and may not burn .
- In case of heavy dirt , wipe with special oven .
- Wash all accessories from the oven with a soft damp cloth and soapy water after each use and dry.

Warning! Repairs should only be performed by qualified professionals. Repair was not done correctly can be very dangerous for the user.

Stainless steel appliances or aluminum : It is advisable to clean the oven door with a damp sponge only. Dry it with a soft cloth.

Never use metallic sponges, acids or abrasives as these may damage the furnace lining . Clean the control panel of the oven observing these precautions

To the Installer

Safety

The walls adjacent the cooker must either be in the heat -resistant material or coated with such a material.

Electrical connection:

Check out :

- The power of the system is sufficient

- That the power lines are in good condition,
- The diameter of the son complies with the installation requirements ,
- The fixed installation includes a device having contacts pole circuit breaker with a contact opening of at least 3 mm distance .

Installation and service must be performed by a qualified professional in accordance with the regulations and rules of conduct in force

We shall not be liable in the event of accidents or incidents caused by inexistent or ground fault .

Specifications

Cooktop

2 Fireplaces 180 mm - 1800 W (Pan max diameter 225 mm)

2 Fireplaces 145 mm - 1200 W (Pan max diameter 190 mm)

Front right cooking zone (Ø 180) 1.80 kilowatts

Front left cooking zone (Ø 145) 1.20 kilowatts

Rear right cooking zone (Ø 145) 1.80 kilowatts

Rear left cooking zone (Ø 180) 1.20 kilowatts

Electric power cooktop : 6.0 kilowatts

Oven

Sole element 0.80 kilowatts

Item vault 0.70 kilowatts

Elements sole arch + 1.50 kilowatts

Grill Power 1.60 kilowatts

Electric power oven max 1.60 kilowatts

Electric power tot 7.60 kilowatts

electrical connection

230 V ~ 50 Hz

Installing the appliance

Establishment of the appliance

Location

Your device must be installed as shown in FIGS against and minimum distances between the camera and

adjacent walls of all the furniture must be met as indicated in the drawings.

Installation with gimbals : see attached drawing - ensure that the wall is strong enough to support the weight of the stove and oven

Installation Class 2 subclass 1: see Annex ex drawing - caution : keep the space on each side of the unit , in addition to the air base , sides and top of the oven should not be obstructed , the unit circle of non-flammable materials - stainless steel for example , use the special plates that must be attached to each corner of the unit .

Electrical connection

Before connection , check that:

- the capacity of the plant is sufficient,
- power lines are in good condition ,
- the diameter of the son complies with installation rules,
- fixed installation the user has a device pole circuit breaker with a distance opening the contacts of at least 3 mm .

How to proceed?

- 1) Unscrew and remove the protective cover on the rear of the unit.
- 2) Connect the power cable to the plate terminal of the device according to the data connection given in the table in Annex
 - The driver of grounding must be connected to the terminal.
 - The length of the ground wire will be greater than 2 cm of the phase conductors .
- 3) Secure it with the clamp.
 - 4) Make sure the power cord is connected to the terminal board is consistent with the mains voltage
- 5) Replace and tighten the protection cap on the rear of the unit.

Warning: The cable must be consistent and Type section has the power of the device and in the standards

Note:

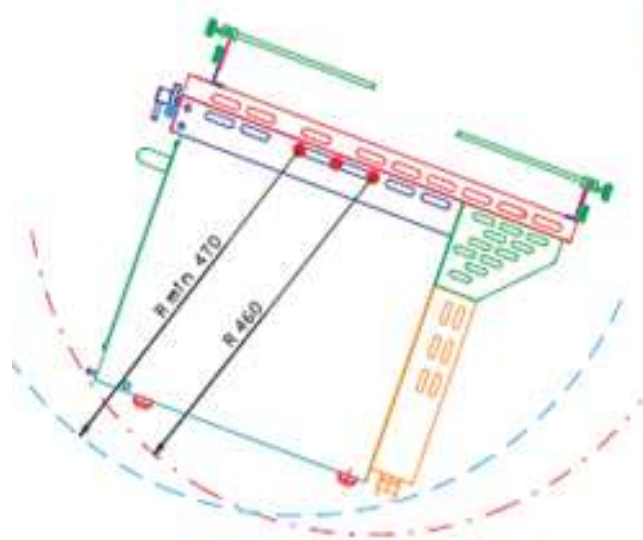
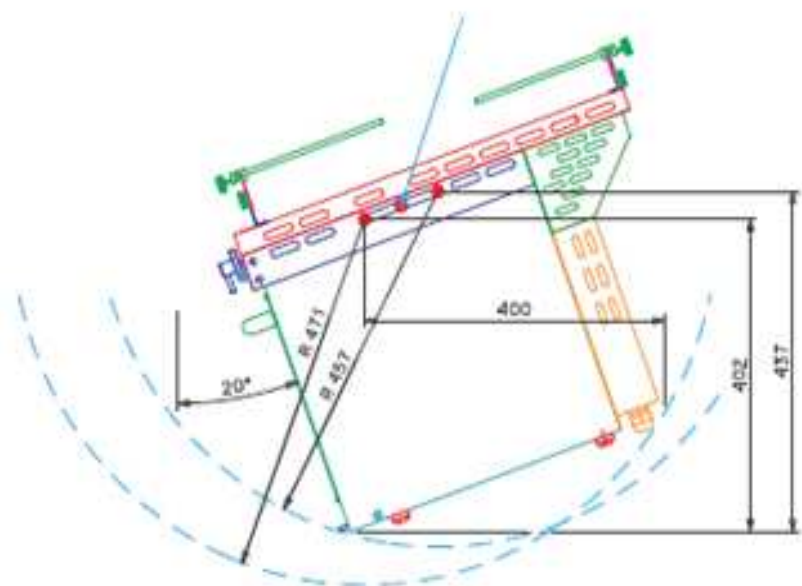
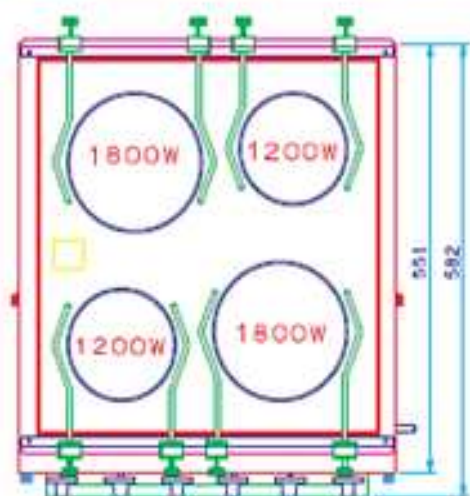
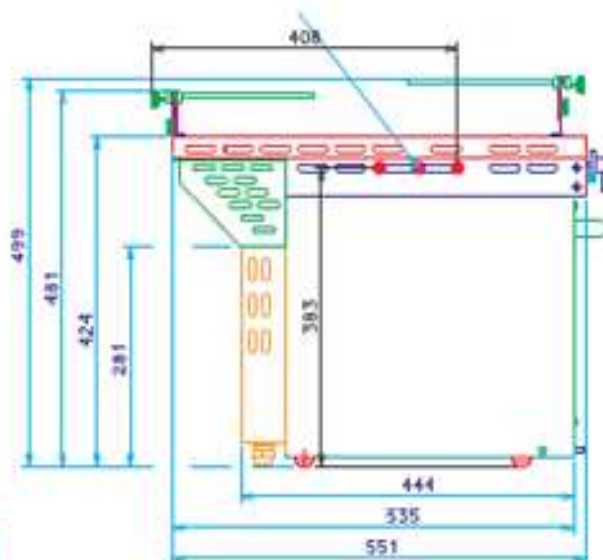
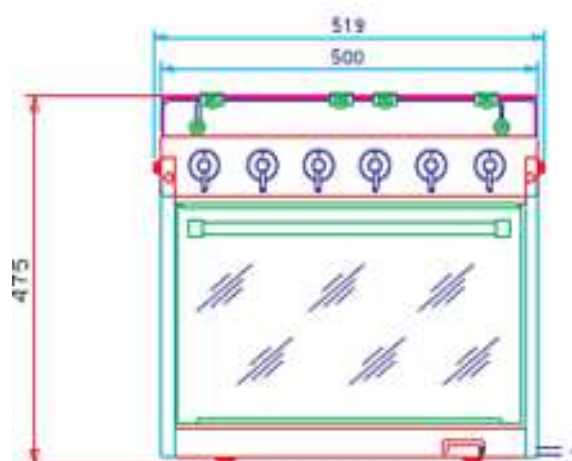
Check on the nameplate value of the total power connection to establish the power fuse. In the case of a fixed installation, the connection must be made via a pole disconnection switch having a contact opening distance of at least 3 mm.

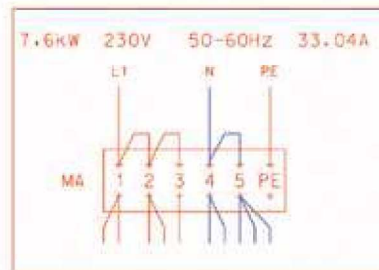
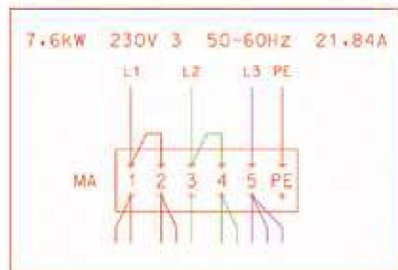
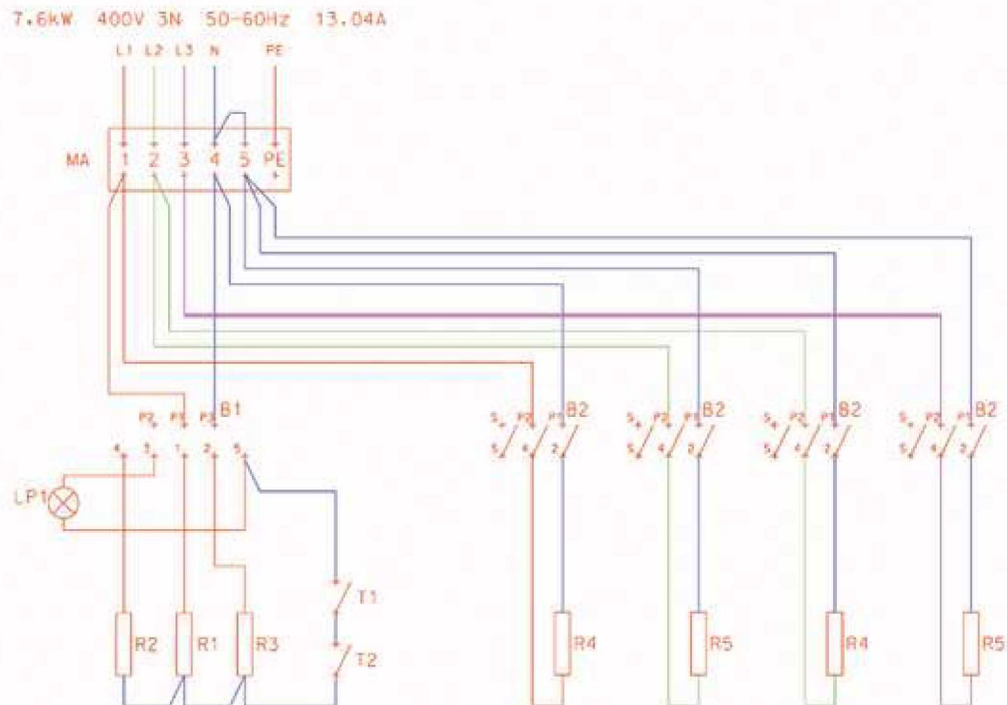
Conductor grounding yellow-green must not be cut by the switch. The length of the ground wire will be greater than 2 cm of the phase conductors. The power cable is positioned so that at no point does the temperature exceed 50 °C at room temperature.

If the connection cable must be replaced, it must be replaced by a qualified electrician. The appliance must not be connected with an extension cord, a power strip or multiple connection (fire hazard). Check that the earth is in compliance with regulations.

Important:

Whatever type of connection, the device must be grounded in accordance with regulations.





- R1 Superior oven burner 700 W
- R2 Superior grill burner 1600 w
- R3 Inferior oven burner 800 W
- R4 Cooking zone 1200 W
- R5 Cooking zone 1800 W
- LP1 Indicator
- B1 Oven/grill selector
- B2 Power regulator
- T1 Thermostat
- T2 Security thermostat
- MA Terminal board

