

User Manual Book Built-in Vitroceramic

Vetro Series

BC 1321 L, BC 0321 L, BC 1641

BC 1721 L, BC 1741

BC 1941, BC 1931

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This guide book explains everything you need to know about your new product. Please contact our Customer Care should you need further assistance through www.modena.com

PART 1: SAFETY WARNINGS

Safety Warnings

Your safety is important to us. Please read below information carefully before installing or using your Hob.

Electrical Shock Hazard And Cut Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by MODENA Technician.
- Failure to follow this advice may result in electrical shock or death.
- Take care - panel edges are sharp.
- Failure to use caution could result in injury or cuts.

Important Safety Instructions

- No combustible material or products should be placed on the appliance at any time.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by MODENA Technician. By contact MODENA Customer Service.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

Operation And Maintenance Electrical Shock Hazard

Electric cooker MODENA is specifically designed for long-term use so it does not require complex maintenance. However, there are some things that are recommended to treat your electric stove so that the quality of the stove is maintained.

Electrical Shock Hazard

- Do not cook on a broken or cracked hob. If the hob surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact MODENA technician.
- Switch the hob off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

Health Hazard

- This appliance complies with electromagnetic safety standards.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death.

Hot Surface And Cut Hazard

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the ceramic glass until the surface is cool.
- Beware: Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handle do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.
- The razor-sharp blade of a hob scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

Important Safety Instructions

- Never leave the appliance unattended when in use. Boil over causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.

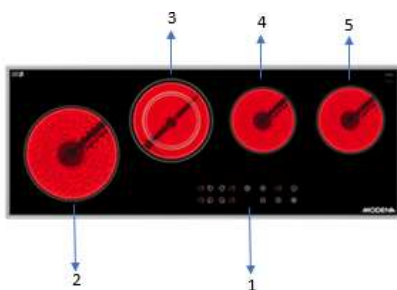
- Do not place or leave any magnet sable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the hob as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the hob. Children climbing on the hob could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other service should be done by MODENA technician.
- Do not use steam cleaner to clean hob.
- Do not place or drop heavy objects on hob.
- Do not stand on your hob.
- Do not use pans with jagged edges or drag pans across the ceramic glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents for cleaning, as these can scratch the ceramic glass.
- If the power supply cable is damaged, it must only be replaced by MODENA technician.
- This appliance is intended to be used in household and similar applications such as: -staff kitchen areas in shops, offices and other working environments; -farm houses; -by clients in hotels, motels and other residential type environments; -bed and breakfast type environments.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING!

Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket

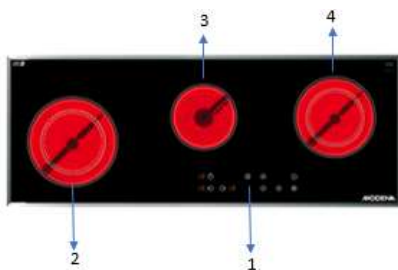
PART 2: NAME OF PARTS

BC 1941



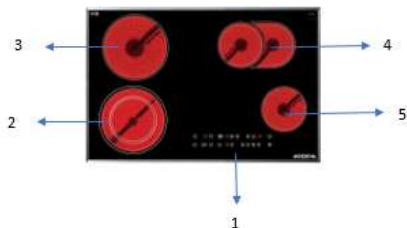
1. Control Panel
2. Vitroc ceramic Zone 1
3. Vitroc ceramic Zone 2
4. Vitroc ceramic Zone 3
5. Vitroc ceramic Zone 4

BC 1931

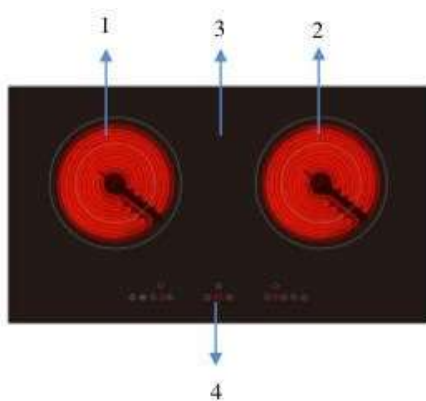


1. Control Panel
2. Vitroc ceramic Zone 1
3. Vitroc ceramic Zone 2
4. Vitroc ceramic Zone 3

BC 1741

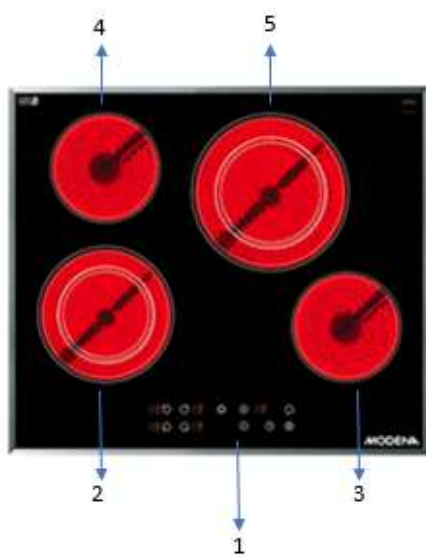


1. Control Panel
2. Vitroc ceramic Zone 1
3. Vitroc ceramic Zone 2
4. Vitroc ceramic Zone 3
5. Vitroc ceramic Zone 4



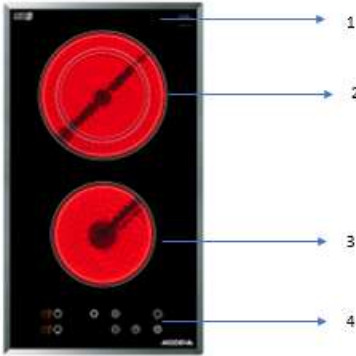
BC 1721

1. Vitroceramic Zone 1
2. Vitroceramic Zone 2
3. Ceramica Glass
4. Control Panel



BC 1641

1. Control Panel
2. Vitroceramic Zone 1
3. Vitroceramic Zone 2
4. Vitroceramic Zone 3
5. Vitroceramic Zone 4

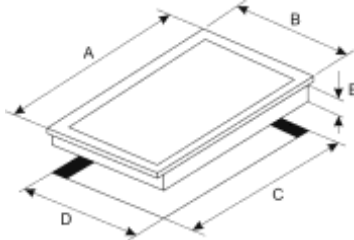


BC 1321, and BC 0321

1. Ceramic Glass
2. Vitroceramic Zone 1
3. Vitroceramic Zone 2
4. Control Panel

PART 3: INSTALLATION

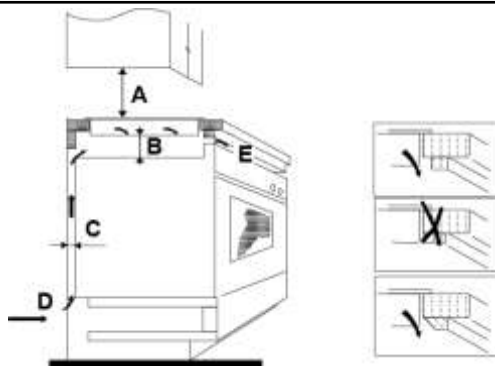
- Cut out the work surface according to the sizes shown in the drawing.
- For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole.
- Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:



MODEL	A	B	C	D	E
BC 1941	900	350	880	330	65
BC 1931	900	350	880	330	65
BC 1741	770	510	750	490	65
BC 1641	580	510	560	490	65
BC 1721	730	420	710	400	65
BC 1321	290	510	275	295	48
BC 0321 L	288	520	265	295	48

NOTE:

The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.



A (mm)	B (mm)	C (mm)	D	E
760 mm	50 mm minimal	20 mm minimal	Air Intake	Air exit 5 mm

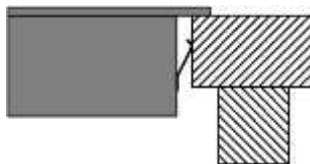
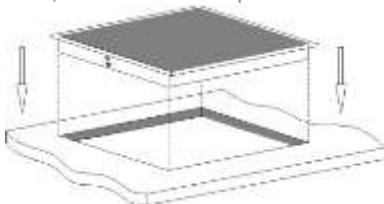
Before locating the fixing brackets

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force on to the controls protruding from the hob.

Easy Fit kits

There is one easy fit kits package for each hob, include fixing clips and screws (for ceramic hob there are total 2 pcs clip and 2 pcs screw, for induction hob there are total 4pcs clip and 4pcs screw). Find the easy fit kit package first

Fix hob to cabinet: Insert the hob into the cabinet/work surface as below diagrams, the mounted clips on the sides can secure your hob sturdily.



Connecting the hob to the main power supply

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker.

The appliance has a large power rating and must be connected to electricity by MODENA Technician

NOTES:

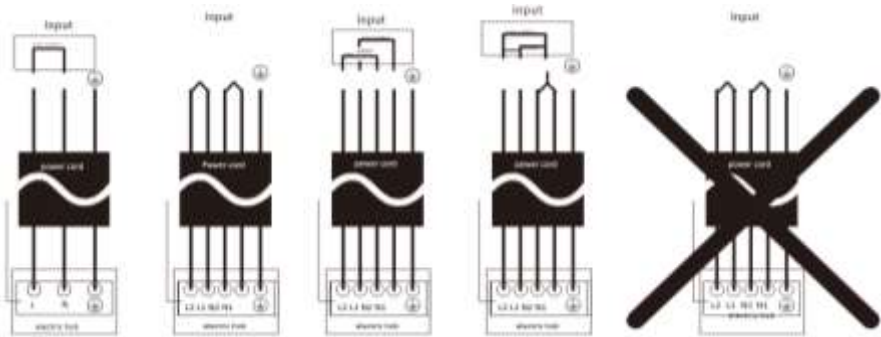
- If the cable is damaged or needs replacement, this should be done by MODENA technician using the proper tools, so as to avoid any accidents.
- If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts.
- The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and only replaced by MODENA technician.

Installing The Electric Cooker On Kitchen Set Table

The connection method shown below:

CAUTION:

1. The hob must be installed by MODENA technicians. Please never conduct the operation by yourself.
2. The electric hob shall not be mounted to cooling equipment, dishwashers and rotary dryers.
3. The electric hob shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the work surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be heat resistant.
6. A steam cleaner is not to be used.
7. This electric hob can be connected only to a supply with system impedance no more than 0.427 ohm. In case necessary, please consult your supply authority for system impedance information.



PART 4: HOW TO USE


Before using your New Hob

- Read this guide, taking special note of the Safety Warning section.
- Remove any protective film that may still be on your new electric hob.

Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate

Choosing the right cook ware

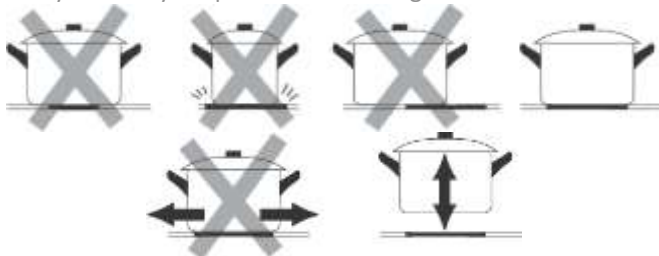
- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction hob.
- If you do not have a magnet:
 1. Put some water in the pan you want to check.
 2. If  does not flash in the display and the water is heating, the pan is suitable.

- Cookware made from the following materials is not suitable for an induction hob: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthen ware.
- Induction hobs are made from smooth, ceramic glass, the heat comes from a magnetic induction coil which heats the cookware but not the cooking surface. The heat from the cookware is transferred to the food.
- It's important that you use only metal pans specifically designed and/or approved for use on induction hobs.
- Never allow melamine or plastic containers to come in contact with the heat zones

Do not use cookware with jagged edges or a curved base



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. If you use a smaller pot, efficiency could be less than expected. Always centre your pan on the cooking zone



Always lift pans off the electric hob – do not slide, or they may scratch the glass

NOTE:

You can use any kind of pot or pan for Ceramic Hob. Make sure that the base of your pot or pan is smooth, sits flat against the ceramic glass, and is the same size as the cooking zone for better cooking performance.

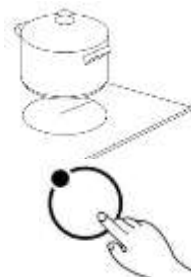
To start cooking

1. After the hob has been connected to electricity and power on.



Press and hold the ON/OFF control button for about 3 seconds until you hear a “beep” to turn the hob on. Now the hob enters Standby mode, all heat setting indicators and Timer setting indicators shows “-”.

2. Place a suitable pan on the cooking zone that you wish to use.
Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.
3. Touch the heating zone selection control button to select and activate the cooking zone.



NOTES:

For **BC 1721 L**, to adjust heating level, just press the +/- button or sliding the slider of corresponding cooking zone as in step 4.

4. Then set heating level of cooking zone


Touch control models: BC Model

- Set heat setting by touching the **⊖** or **⊕** button.
- If press and hold either of the two buttons, the value will adjust down or up rapidly, from 0 to 9 in circle.

NOTES:

1. After connected to electricity, when power on, the buzzer of hob beeps once, all indicators light on for 1 second then off.
2. When the hob in Standby mode, if there is no practice within 1 minute, the electric hob will auto turn off, with buzzer beeps once.
3. You can modify the heat setting at any time during cooking. The heating element will turn off under power level 0, with indicator shows “-”
4. The heat setting indicator of the selected zone will flash when adjusting. After adjusting, the number in indicator will flash for 5 seconds and then stop flash, then the setting has been confirmed.

To turn off the hob

1. Adjust heat setting to 0 level, which indicator show “-“
2. You can also turn the whole hob off by touching the ON/OFF  control button

NOTES:

- If there is power cut off during cooking, all programmers setting will be cancelled, you need to reset the programmer again.
- The cooling fan of induction hob will remain on for about 1 minute after the hob is turned off.

Beware Of Hot Surfaces

After turn off, the **H** will show in the power setting indicator if cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. When in Standby mode, if the surface of cooking zone is hot to touch, the letter “H” and “-” will show in its heat setting indicator alternately

Using Large Heating Area-Ceramic Hob

For **BC 1321 L**, **BC 1721 L**, have one or several extended cooking zones (Dual/Triple zone), these extended zones can provide larger cooking read and additional heat.


To active extended zone **when hob is working**, please follows below:

1. Select and active cooking zone you would like to use extended zones.
 - **For model BC 1721:**


Touch the  or  button of corresponding heating zone to active it for adjustment.

• **For model BC 1321 L:**

Touch the corresponding cooking zone select button to active for adjustment.

2. The central zone will be switched on, when first adjust of heat level for extended cooking zone.
3. When the heating zone be selected and active (power level indicator flashing), touch extended zone control button  to active extended heating element to get a large heating area.

NOTES:

1. By continuous touch the control button, the extended zone works at below consequence: Dual zone: “Central-Dual-Central-Dual-Central zone...”
2. When the Dual Zone of extended cooking zone active, the LED indicator of it will show heat setting and  alternately.


Child Lock Safety Control




- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on) by active Child Lock function.
- When the controls are locked, except the ON/OFF control button and Child Lock control button, all other touch control buttons are disabled.

To lock the controls

Touch the Child Lock control button  once. The timer indicator will show “Lo”, and Child Lock function is activated.

To unlock the controls


1. Make sure the electric hob is turned on.
2. Touch and hold the Child Lock control button  for 3 seconds, the buzzer beeps once and “Lo” disappears in timer indicator, the Child Lock be inactive.
3. You can now start using your electric hob.

Under the child lock mode, all controls button are disable except the ON/OFF  and child lock . You can always turn the hob off with the ON/OFF  control in an emergency, but you shall unlock the hob first in the next operation

NOTES:

Under Child Lock function, if you turn the hob off, the Child Lock function will still be activated. If you want to turn on the hob after that, you need to deactivate Child Lock function first.

Stop & Go function

- **Make cooking easy!** When cooking, your door bell rings, phone rings, or kid shouts from another door. Need to step out of kitchen? These means dinner could burn, or take longer time to ready if you switch everything off.
- The **Stop & Go function** can turn off all zones. When you back, with one more touching of the button , hob restarts where they were, to carry on cooking.

Activate Stop & Go function

To active **Stop & Go** function, you can press the **Stop & Go** function button once. Then all programmer setting be hold on and hob stop heating, all heat setting indicators show “P”.

Deactivate Stop & Go function

To cancel **Stop & Go** function, you can press the **Stop & Go** function again, after come back. Then all Programmer setting will return to what they were, Stop & Go indicator “P” disappear from all indicators

When **Stop & Go** function is active, all of the control buttons are disable except the ON / OFF and Stop & Go Button.

NOTES:

The hob will auto turn off, if Stop & Go function last more than 10 minutes.

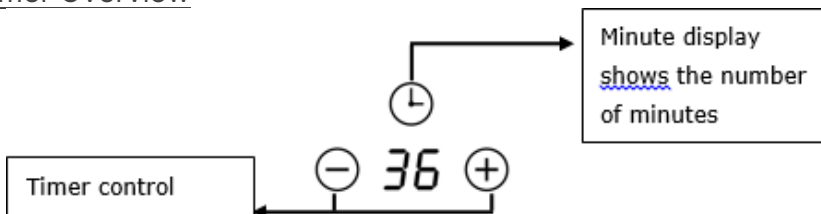
Using the Timer

When the hob is turned on, you can use the timer in two different ways:

- You can use it as a minute minder (**only for BC 1321 L**). In this case, the timer will not turn any cooking zone off when the set time is up.

- You can set it to turn either or more than one cooking zones off.
- You can set the minute minder/timer for up to 99 minutes.

Timer Overview



Using the Timer as a Minute Minder

A. If you have not selected any cooking zones

Touch the timer control button (🕒), the number in timer indicator is flashing
Then adjust Minute Minder setting

Touch control models: BC 1321 L, BC 0321 L, BC 1721 L

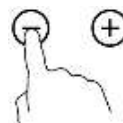
1. Set heat setting by touching the (⊖) or (⊕) button.
2. If press and hold either of the two buttons, the value will adjust down or up rapidly in circle.



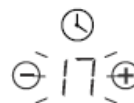
NOTES:

When the timer indicator flashing, touch timer control button another time, can quick confirm the timer setting

3. When the minute minder is set, it will begin to count down immediately, the display will show the remaining time.



4. Buzzer will beep for 30 seconds and timer indicator shows "--" when the setting time finished. Any efficient touching of control buttons during it, would stop the buzzer beeps.



NOTES:

- The red dot next to power level indicator will illuminate for those zones be set with timer. You can check timer setting of different cooking zone which set with timer, by press corresponding cooking zone select button.
- If more than one heating zone has timer setting, the timer indicator will show the lowest time. The red dot next to power level indicator will flash.


5. When cooking timer expires, the corresponding cooking zone will be switch off automatically.


Setting the Timer to turn cooking zone off

1. Touch the heating zone selection control button to activate the cooking zone you wish to set timer for, the power level indicator of the selected cooking zone flashing.





NOTES:

For model BC 1721 L, directly touch the  or  button of corresponding cooking zone to activate.

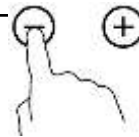
2. Then Touch the timer control button  to activate timer control, the number in timer indicator flashing.



NOTES:

For model BC 1721 L, directly touch the  or  button to activate.

3. Then adjust Timer setting



Touch control models:

- Set heat setting by touching the  or  button.

- If press and hold either of the two buttons, the value will adjust down or up rapidly in circle.
4. When the timer indicator flashing, touch timer control button another time, can quick confirm the timer setting.

Detection of Pan and Small Articles

For induction hob, if the display flashes”  “ in heat setting indicator.

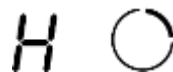
- You have not placed a pan on the correct cooking zone
- the pan you’re using is not suitable for induction cooking,
- the pan is too small or not properly centered on the cooking zone.

NOTES:

- No heating takes place unless there is a suitable pan on the cooking zone.
- The hob will auto turn off after 2 minutes if no suitable pan is placed on it.
- When an unsuitable size or non-magnetic pan (e.g. aluminum), or some other small item (e.g. knife, fork, key) is left on the hob, the hob automatically go to standby in 1 minute. The fan will keep cooking down the induction hob for a further 1 minute.

Residual Heat Warning

When the hob has been operating for some time, there will be some residual heat. The letter “ H ” appears to warn you to keep away from it.



Auto Shutdown

Another safety feature of the hob is auto shutdown. This occurs whenever you forget to switch off a cooking zone. The default shutdown times as below table:

Power level	1	2	3	4	5	6	7	8	9
Default working time (hour)	8	8	8	4	4	4	2	2	2

Over-heat Protection

A temperature sensor equipped can monitor the temperature inside the hob. When an excessive temperature is monitored, the hob will auto stop operation.

Over-flow Protection

For your safety, the programmer will auto shut off the power if liquid boiling or wet cloth over touch control panel. All control buttons became invalid except ON/OFF and Child Lock button, unless you wipe the touch control area dry.

Cooking Guidelines

Cooking Tips

- When food comes to the boil, reduce the power setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because flavors develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

Searing steak

To cook juicy flavor some steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more ‘well done’ it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

For stir-frying

1. Choose an ceramic compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

Heat Settings

The settings below for **induction hob** are guidelines only. The exact setting will depend on factors including your cookware and the amount you are cooking. Experiment with the induction hob to find the settings that best suit you.

Heat setting	Suitability
1 - 2	<ul style="list-style-type: none">• Delicate warming for small amounts of food• Melting chocolate, butter, and foods that burn quickly• Gentle simmering• Slow warming
3 - 4	<ul style="list-style-type: none">• Reheating• Rapid simmering• Cooking rice
5 - 6	<ul style="list-style-type: none">• Pancakes

Heat setting	Suitability
7 - 8	<ul style="list-style-type: none"> • Saut�eing • Cooking pasta
9	<ul style="list-style-type: none"> • Stir-frying • Searing • Bringing soup to the boil • Boiling water

Activating Cooking Zone

To activate the cooking zone, put the cooking utensil directly on the center of the cooking zone area before turn on the electric cooker.

1. Touch the ON/OFF power icon for 3 seconds to activate the cooking zone. It is indicated the display will turn on..



2. Select the cooking zone by touching the position icon in accordance with the cooking zone to be activated on the control panel.



3. **To increase / decrease the heat in the activated cooking zone:**

Touch and hold the plus (+) sign to increase the heat or the minus (-) to decrease the heat. It is marked by the numbers on the control panel (1 to 9).



4. **To deactivate the cooking zone:**

Touch the minus (-) icon until the LED display on the control panel is turned off or Touch the ON/OFF icon



5. Double zone Set:

To activating double outside of double zone, touch double zone icon until the indicator turn on. To deactivate it, touch double zone icon again until the indicator light turn off.



Stop Working Feature

For safety reason, control panel will stop working if it worked too long because of customer forget to turn off the control.

Power Setting	Max Working Time (Hour)
1-2	6
3-4	5
5	4
6-9	1.5

After the control stop working, will show "H" residential heating for 20 minutes.

Auto Heating Mode

1. Set power to "9", and then press plus, then burner display will show "A" and "9" in turn. Now it is auto heating mode. Then set the power you need, for example, "6", display will show "A" and "6", for 2.5 minutes.
2. Auto heating mode will start when display show "A" and "9" the first time. If you set power "6" for 10 second, then display will show "A" and "6" for 2 minutes and 20 second, and finally show "6" only.
3. Auto heating time


Power	Auto heating time (minutes)	Power	Auto heating time (minutes)
1	1	6	2.5
2	3	7	3.5
3	4.8	8	4.5
4	6.5	9	---
5	8.5		

4. Auto heating setting. In this mode, when the heating is working not exceed for 30s, press minus, can reduce power. If more than 30s, press minus, will stop auto heating mode, and turn to re gular heat mode. If more than 30s, and

display keep flashing “A” and power, can press plus to have more power and still under auto heating mode.

5. When you change power, the pasting time will be calculated into time of auto heating mode of new power. For example, you choose power “1”, work for 30s, then change to power “4”, then auto heating mode time will be 6 minutes only.

Timer

1. Touch timer icon , display show “00”, press plus icon (+) to set working time (01 to 99 minutes), press Minus icon (-) to set working time (30 to 0 minutes), unit will confirm automatically in 10s.
2. Set timer for each burner. Press burner switch to choose the burner, and the burner indicator will flash, set power level, then press “Timer”, will show “00”, then press “Plus” to set working time (01 to 99 minutes), press “Minus” to set working time (30 to 0 minutes), will confirm automatically in 10s. Burner will stop working if time was up.
3. Turn off timer. When time is up, timer will sound for 2 minutes, and you can turn off sound by touching any button. If you wanted to turn off burner in advance, can set timer to “00

To lock the operation system:

To activating the lock function, touch the lock icon until the indicator light above the lock is turn on.

To deactivate the lock function, touch the lock symbol again until the indicator light is turn off.



PART 5: MAINTENANCE

The MODENA Electric cooker is designed specifically for long term usage and does not require complicated maintenance. However, there are several advices on how to maintain the quality of your stove.

Glass/Ceramic Surface

- Clean the dirty part of the glass / ceramic using a wet cloth or a special glass / ceramic cleaner, and then dry it using a fine cloth.
- if any spillage becomes burnt on, remove with a ceramic glass cleaner or scraper and clean with a cleaner-conditioner containing silicone.
- Do not allow the ceramic glass surface to become scratched or damaged as this could lead to a hazard.

ATTENTION!

- Glass/ceramic must be cleaned under cool condition, unless stained with sugar or liquid with high content of sugar, in which case the glass/ceramic must be immediately cleaned, (be careful when doing this, as there's a risk of burn).
- Always turn off the cooking zone and unplug the power cord from the power outlet when necessary before cleaning your induction cooker.
- Do not use any cleaning agent that can damage the glass/ceramic.
- Use a fine cloth and avoid scratching your glass/ceramic.

PART 6: TROUBLESHOOTING

Problem	Possible Cause	Recommended Action
<p>Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)</p>	<ul style="list-style-type: none"> • Switch off the power supply. • Apply a vitro-ceramic glass cleaner while the glass is still warm (but not hot!) • Rinse and wipe dry with a clean cloth or paper towel. • Switch on the power supply to the hob. 	<ul style="list-style-type: none"> • When turn off the power supply of hob, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the hob glass surface: the glass may become stained.
<p>Boil over, melts, and hot sugary spills on the glass</p>	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass of hob, but beware of hot cooking zone surfaces:</p> <ul style="list-style-type: none"> • Switch off the power supply. • Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the hob. • Clean the soiling or spill up with a dish cloth or paper towel. • Follow steps 2 to 4 for 'Everyday soiling on glass' above. 	<ul style="list-style-type: none"> • Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.

Problem	Possible Cause	Recommended Action
Spillovers on the touch controls	<ul style="list-style-type: none"> • Switch off the power supply. • Soak up the spill • Wipe the touch control area with a clean damp sponge or cloth. • Wipe the area completely dry with a paper towel. • Switch on the power supply to the hob. 	<ul style="list-style-type: none"> • The hob may beep and turn It self off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the hob back on.

PART 7: PRECAUTION

- Always reduce the heat in the cooking zone or turn off the cooking zone before removing your cooking utensil.
- Oil or fat must be treated with caution during the cooking process since the material is flammable at certain temperature.
- After the electric cooker is done cooking, the indicator lamp (H) will still be on until the entire cooking zone is cooled off. Do not touch the cooking zone if the indicator lamp is still on.
- Avoid power cord wiring extension.
- In the case of an anomaly on your electric cooker, turn off the unit and unplug the power cable from the power outlet and immediately contact the MODENA Service Center.
- Turn off the stove or turn off the power through the MCB every after cooking is finished or when the electric cooker is not used for an extended period of time.
- Do not use commercial simmering aids as these can create excessive heat that can damage the appliance.
- Do not use the glass ceramic surface of the hob as a griddle.
- Do not leave hotplates on without a pan or an empty pan. Be aware that hotplates will retain heat whilst cooling down.
- When cooking foods with high sugar content, ensure that any spillage is removed immediately to avoid damage to the ceramic surface.
- Routinely service your stove once every 3 (three) months so that any anomaly on your gas stove can be immediately fixed

PART 8: SPECIFICATION

MODEL	BC 1721 L	BC 1321 L	BC 0321 L	BC 1641
Type	Vitroceraamic Hob	Vitroceraamic Hob	Vitroceraamic Hob	Vitroceraamic Hob
Number of burners	2	2	2	4
Burner composition	Ø138-230 cm (1100/2300 W) Ø138-230 cm (1100/2300 W)	Ø120 - 200 mm (1000/2000 W) Ø165 mm (1200 W)	Ø200 mm (2000 W) Ø165 mm (1200 W)	Ø140-180 mm (1000-2100W) Ø120-210cm (700-1700W) Ø140 mm (1200W) Ø140 mm (1200W)
Blocking securing system	Yes	Yes	Yes	Yes
Color	Black	Black	Black	Black
Touch control panel	Yes	Yes	Yes	Yes
Program / Timer	Digital	Digital	Digital	Digital
Lock system	Yes	Yes	Yes	Yes
Electricity (Volt)	220-240	220-240	220-240	220-240
Electric frequency (Hz)	50-60	50-60	50-60	50-60
Dimension (P x L x T) mm	730 x 430 x 60	288 x 520 x 52	288 x 520 x 52	580 x 510 x 65
Cut off Dimension (L x W) mm	705 x 405	270 x 500	270 x 500	560 x 490
Weight (kg)	7.6	4.5	4.5	11.4

MODEL	BC 1941	BC 1931	BC 1741
Type	Vitroceraamic Hob	Vitroceraamic Hob	Vitroceraamic Hob
Number of burners	4	3	4
Burner composition	Ø21cm (2300W) Ø12-18cm (700/1700W) 2 x Ø14cm (1200W)	Ø14-21cm (1000/2200W) Ø12- 18cm (700/1700W) Ø14cm (1200W)	Ø14-18cm (1000/2100W) Ø14-25cm (1400/2200W) Ø18cm (1800W) Ø14cm (1200W)
Blocking securing system	Yes	Yes	Yes
Color	Black	Black	Black
Touch control panel	Yes	Yes	Yes
Program / Timer	Digital	Digital	Digital
Lock system	Yes	Yes	Yes
Electricity (Volt)	220-240	220-240	220-240
Electric frequency (Hz)	50-60	50-60	50-60
Dimension (P x L x T) mm	900 x 350 x 75	900 x 350 x 75	770 x 510 x 75
Cut off Dimension (L x W) mm	880 x 330	880 x 330	750 x 490
Weight (kg)	11	10	12

To improve product quality, design and specifications above might change without notice. Pictures in this manual book is schematic and might be different with the actual product. Values written in the label or in attached documentation is obtained from laboratory according to relevant standard. Values may vary according to operational condition and appliance's conditions.

