

**1** YEAR  
WARRANTY

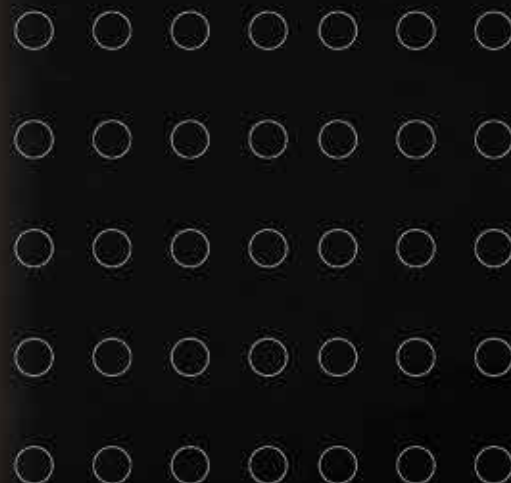
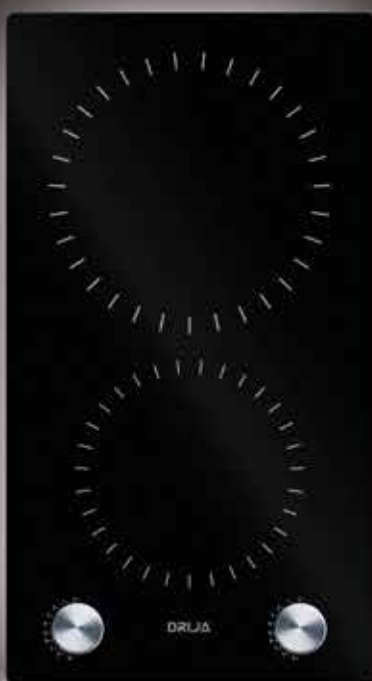
PRODUCTOS  
**Inspirados**  
EN  
DISEÑOS ITALIANOS

# DRIJA

## Bari 30

ELECTRIC

Estufa Eléctrica para Empotrar  
Electric Stove Built-In



Estufa Eléctrica para Empotrar  
Electric Stove Built-In

# USER MANUAL

220-240V / 50-60Hz



TUTORIALS OF  
TECHNICAL SUPPORT

**NOTA:** Para adquirir accesorios y/o repuestos de este producto, contáctenos al call center (según el número de su país que le indique el certificado de garantía) o a nuestras redes sociales

**NOTE:** To purchase accessories and / or spare parts for this product, contact us at the call center (depending on the number of your country that indicates the warranty certificate) or our social networks

 [www.DrijaInternational.com](http://www.DrijaInternational.com)

**User Manual**  
ELECTRIC STOVE BUILT-IN | BARI 30



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## **1. INTRODUCTION**

Thank you for choosing our Built-In Electric Heater. To use this cap properly and to avoid any potential risk, read these instructions before using it.

Keep these instructions in a place where they can be found easily. If you are not sure of any of the information contained in these instructions, please contact our customer service center.

The manufacturer is not liable for damages to persons or property caused by improper installation or misuse of your kitchen.

The manufacturer reserves the right to make modifications that it considers necessary or useful, also in the interests of the user, without jeopardizing the main functional and safety features. The cap is designed for a domestic and non-commercial environment.

## **SAFETY WARNINGS**

Your safety is important to us.

Please read this information before using your electric hob.

### **INSTALLATION ELECTRICAL SHOCK HAZARD**

- Disconnect the artifact from the mains electricity supply before carrying out any work or maintenance.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death
- Place Voltage Protector

### **CUT HAZARD**

- Take care – panel edges are sharp.
- Failure to use caution could result in injury or cuts.

### **IMPORTANT SAFETY INSTRUCTIONS**

- Read these instructions carefully before installing or using this artifact.
- No combustible material or products should be placed on this artifact at any time.
- Please make this information available to the person responsible for installing the artifact as it could reduce your installation costs.
- In order to avoid a hazard, this artifact must be installed according to these instructions for installation.
- This artifact is to be properly installed and earthed only by a suitably qualified person.



- This artifact should be connected to a circuit which incorporates an isolating switch providing full disconnection from the mains power supply.
- Failure to install the artifact correctly could invalidate any warranty or liability claims.
- When the hob is working, never touch the bottom of the hob, or you may get unexpected electric shock. To avoid accidental touching or children playing, make sure the wooden insert is fixed well enough to keep from finger
- Do not leave any objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- This artifact 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 artifact in a safe way and understand the hazards involved. Children shall not play with them and user maintenance shall not be performed by children without supervision.

Thank you for purchasing our product. We hope you enjoy using the many features and benefits it provides. Before using this product please study this entire Instruction Manual carefully. Keep this manual in a safe place for future reference. Ensure that other people using the product are familiar with these instructions as well.

## **2. CLEANING AND MAINTENANCE**

### ***Electrical Shock Hazard***

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop 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.

### ***Important safety instructions***

- Never leave the appliance unattended when in use. Boilover 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 magnetisable 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 cooktop 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 appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their

surroundings.

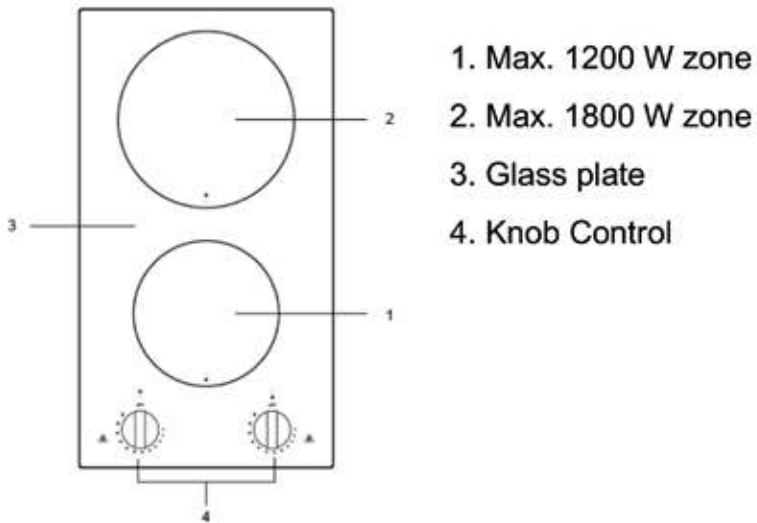
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the Induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Induction glass.
- 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.

**WARNING:** The appliance and its accessible parts become hot during use.

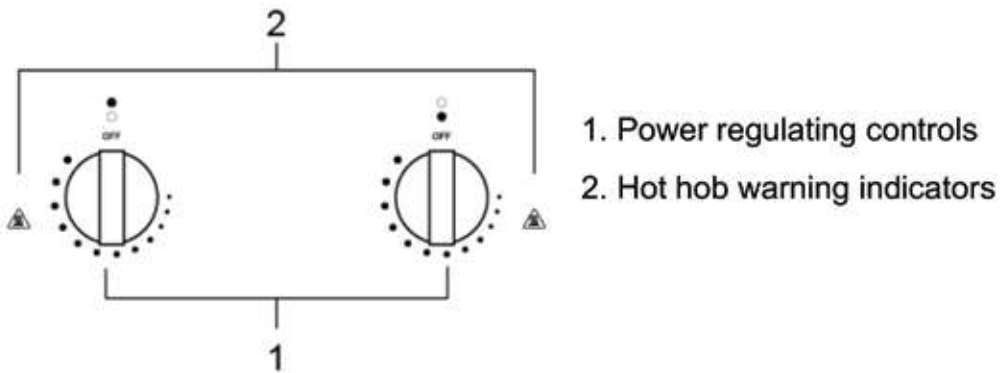
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.

### 3. PRODUCT INTRODUCTION

#### Top View



#### Control Panel



#### Product Information

This ceramic cooker hob can meet different kinds of cuisine demands because of resistance wire heating, really the optimal choice for modern families

#### Working Principle

This ceramic cooker hob directly employs resistance wire heating, and adjust the output power by the power regulation with the mechanical controls.



### ***Before using your New Ceramic Hob***

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

### ***Technical Specification***

Cooking Hob	MC-HD302
Cooking Zones	2 Zones
Supply Voltage	220-240V 50Hz or 60Hz
Installed Electric Power	2700-3300W
Product Size D×W×H(mm)	288X520X55
Building-in Dimensions A×B (mm)	268X500

Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

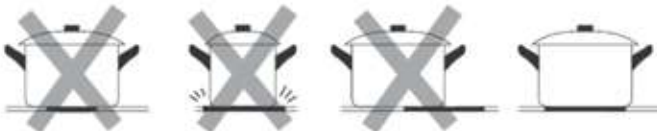


## **4. OPERATION OF PRODUCT**

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. Always centre your pan on the cooking zone.



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

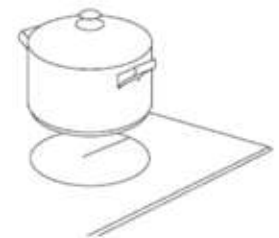


### **HOW TO USE**

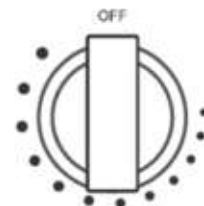
#### **Start cooking**

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.

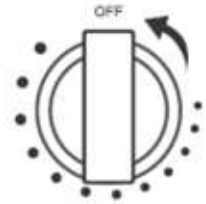


Adjust the power regulating control to the desired level to turn on the control



### ***Finish cooking***


Turn the cooking zone off by turning the power regulating control to "OFF" to turn off the control



### ***Beware of hot surfaces***

When the glass plate is hot, the hot hob warning indicator will light. Don't touch the glass plate until the indicator goes out. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.

## **5. COOKING GUIDELINES**

 Take care when frying as the oil and fat heat up very quickly, particularly if you're using PowerBoost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk

### ***Cooking Tips***

- When food comes to the boil, reduce the temperature 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 the flavours 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 flavorsome 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.

## 6. HEAT SETTINGS

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

Heat setting	Suitability
1 - 3	<ul style="list-style-type: none"><li>• delicate warming for small amounts of food</li><li>• melting chocolate, butter, and foods that burn quickly</li><li>• gentle simmering</li><li>• slow warming</li></ul>
4 - 6	<ul style="list-style-type: none"><li>• reheating</li><li>• rapid simmering</li><li>• cooking rice</li></ul>
7- 8	<ul style="list-style-type: none"><li>• pancakes</li></ul>
9 – 10	<ul style="list-style-type: none"><li>• sautéing</li><li>• cooking pasta</li></ul>
11-12	<ul style="list-style-type: none"><li>• stir-frying</li><li>• searing</li><li>• bringing soup to the boil</li><li>• boiling water</li></ul>

## 7. CARE AND CLEANING

What?	How?	Important!
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<p>Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)</p>	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Apply a cooktop cleaner while the glass is still warm (but not hot!)</li> <li>3. Rinse and wipe dry with a clean cloth or paper towel.</li> <li>4. Switch the power to the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care.</li> <li>• 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.</li> <li>• Never leave cleaning residue on the cooktop: the glass may become stained.</li> </ul>
<p>Boilovers, 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 cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off at the wall.</li> <li>2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.</li> <li>3. Clean the soiling or spill up with a dish cloth or paper towel.</li> <li>4. Follow steps 2 to 4 for 'Everyday soiling on glass' above.</li> </ol>	<ul style="list-style-type: none"> <li>• 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.</li> <li>• 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.</li> </ul>



**HITS AND TIPS**

<b>Problem</b>	<b>Possible causes</b>	<b>What to do</b>
The cooktop cannot be turned on.	No power.	Make sure the cooktop is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The glass is being scratched.	Rough-edged cookware.  Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'.  See 'Care and cleaning'.

Please do not disassemble the unit by yourself to avoid any dangers and damages to the ceramic hob.

## 8. INSTALLATION

### **Selection of installation equipment**

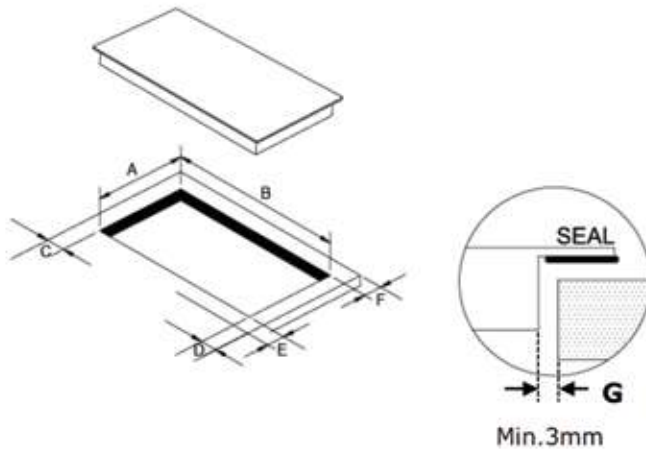
1. Cut out the work surface according to the sizes shown in the drawing.

For the purpose of installation and use, a minimum of 50mm space shall be preserved around the hole.

Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant and insulated work surface material (Wood and similar fibrous or hygroscopic material shall not be used as work surface material unless impregnated) to avoid the electrical shock and larger deformation caused by the heat radiation from the hotplate. As shown below:

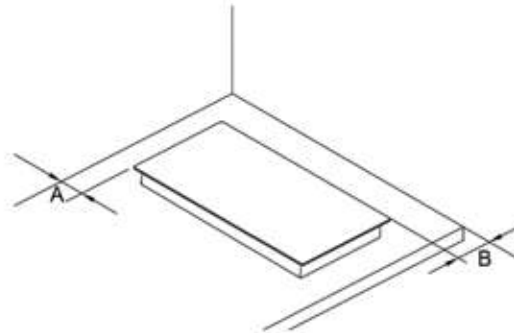


Note: The safety distance between the sides of the hob and the inner surfaces of the worktop should be at least 3mm



A	B	C	D	E	F	G
268 <sup>+4</sup> -0 mm	500 <sup>+4</sup> -0 mm	50mm mini	50mm mini	50mm mini	50mm mini	3mm mini

2. The ceramic cooker hob can be used on the table top of cabinet. The ceramic hob should be placed horizontally. As shown below:

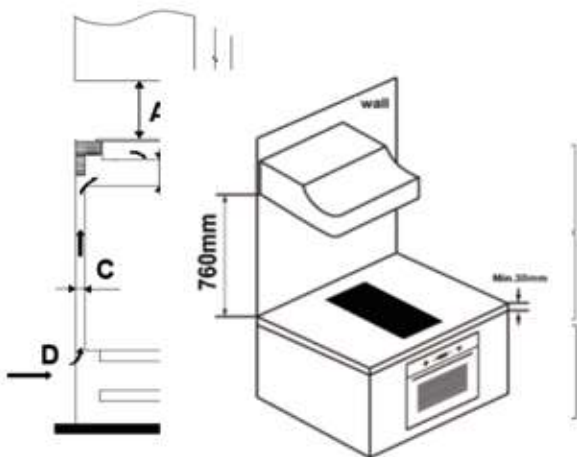


A	B
50mm mini	50mm mini

Under any circumstances, make sure the ceramic cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the ceramic cooker hob is in good work state. As shown below.



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

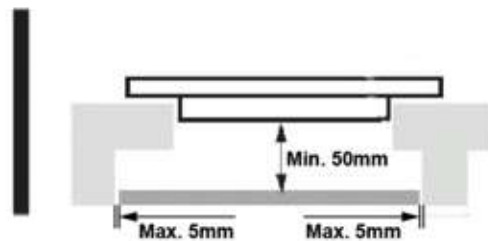


A(mm)	B(mm)	C(mm)	D	E
760	50 mini	20 mini	Air intake	Air exit 5 mm



**WARNING: Ensuring Adequate Ventilation**

Make sure the ceramic hob is well ventilated and that air inlet and outlet are not blocked. In order to avoid accidental touch with the overheating bottom of the hob, or getting unexpected electric shock during working, it is necessary to put a wooden insert, fixed by screws, at a minimum distance of 50mm from the bottom of the hob. Follow the requirements below.



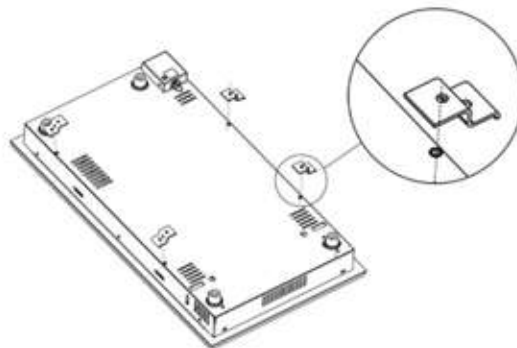
There are ventilation holes around outside of the hob. YOU MUST ensure these holes are not blocked by the worktop when you put the hob into position.

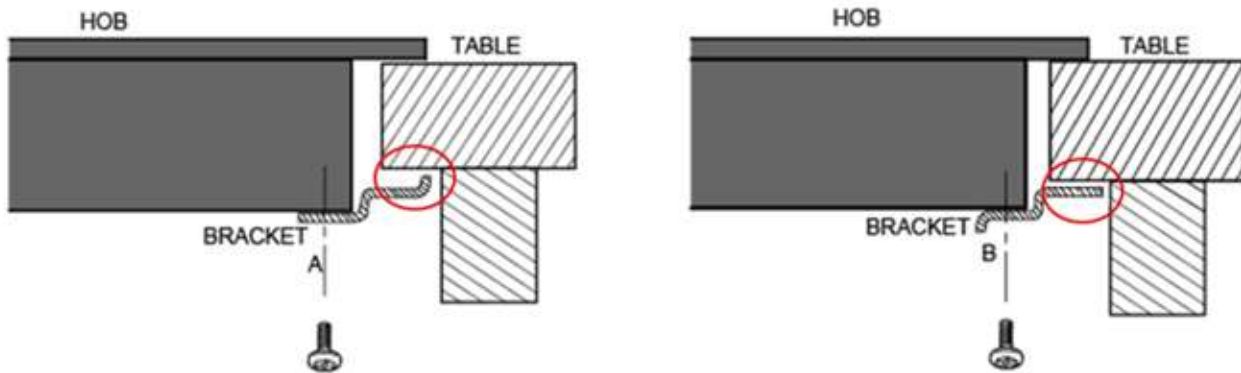
- Be aware that the glue that join the plastic or wooden material to the furniture, has to resist to temperature not below 150°C, to avoid the unstuck of the paneling.
- The rear wall, adjacent and surrounding surfaces must therefore be able to withstand an temperature of 90°C.

**Before locating the fixing brackets**

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

Fix the hob on the work surface by screw four brackets on the bottom of hob (see picture) after installation. Adjust the bracket position to suit for different work surface's thickness.





Under any circumstances, the brackets cannot touch with the inner surfaces of the worktop after installation (see picture).

### **Cautions**

1. The ceramic cooker hob must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The ceramic cooker hob shall not be mounted to cooling equipment, dishwashers and rotary dryers.
3. The ceramic cooker 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 resistant to heat.
6. A steam cleaner is not to be used.
7. This ceramic 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.

### ***Connecting the hob to the mains power supply***

The electrical power system of an electric or induction cooktop, must include:

- A double breaker of 20A on each side minimum.
- A number 10-gauge cabling.

It must be installed to a ground source not a neutral!

The ground source will protect the equipment of any sudden change in voltage and will prevent electrical damage overtime.

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below.



1. If the cable is damaged or needs replacing, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.
2. 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.
3. The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
4. The cable must not be bent or compressed.
5. The cable must be checked regularly and only replaced by a properly qualified person.



*The bottom surface and the power cord of the hob are not accessible after installation.*



**DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.**

This appliance is labeled in compliance with European directive 2012/19/EU for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.

This appliance requires specialist waste disposal. For further information regarding the treatment, recover and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

**PROTEGE**  
**TU GARANTIA**  
La garantía NO cubre daños causados por su mala instalación

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**WARRANTY DISCLAIMER**  
Warranty doesn't cover any product damage due to wrong instalation