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Vitrocerámica SEV-01. Manual de usuario

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RECORDATORIOS DE SEGURIDAD Y MANTENIMIENTO

- alimentación de seguridad Utilizar un interruptor de adecuada.
- Nunca utilice la placa vitrocerámica en un entorno de alta temperatura, como cerca de una estufa de gas o de keroseno.
- No ponga detergentes o productos inflamables en el equipo instalado bajo la placa vitrocerámica.
- Objetos metálicos, tales como cubiertos o tapaderas cacerolas, no se deben colocar sobre la placa, podrán calentarse.
- En el caso de alimentos envasados, como conservas, no los caliente antes de abrir la tapa para evitar el riesgo de explosión debido a la expansión por el calor.
- Si el cable de alimentación está deteriorado, debe ser reemplazado por el fabricante, su servicio técnico o personas cualificadas a fin de evitar riesgos.

- No ponga cacharros ásperos o irregulares sobre la placa, ya que podrían dañar la superficie vitrocerámica.
- Si la superficie está resquebrajada, apague la placa para evitar la posibilidad de descarga eléctrica.
- Nunca lave la placa directamente con agua para evitar riesgos.
- No ponga la placa vitrocerámica en marcha sin alimentos, de otro modo su rendimiento operativo puede verse afectado y producirse algún riesgo.
- Cuando se utiliza durante largo tiempo, la zona de cocción correspondiente sigue estando caliente. Nunca toque la superficie de la placa para evitar quemaduras.
- Mantenga los aparatos eléctricos fuera del alcance de los niños o personas delicadas. No permita que los utilicen sin supervisión.
- **ELIMINACIÓN:** No deseche este producto con la basura municipal sin clasificar. Los desechos requieren tratamiento especial.
- No usar a la intemperie.

- Limpie la placa vitrocerámica de manera regular para evitar que cuerpos extraños entren en el ventilador y afecten a su funcionamiento normal.
- **ADVERTENCIA:** Las partes accesibles pueden calentarse durante su uso. Para evitar quemaduras, los niños deben mantenerse alejados.
- Un adulto debe asegurar que los niños no jueguen con el aparato.
- Este aparato no debe ser utilizado por personas (incluyendo niños) con discapacidades mentales o con poca experiencia en el manejo de estos aparatos al menos que tengan la instrucción adecuada de cómo hacerlo. Todo esto para evitar accidentes.
- Este aparato está diseñado solamente para uso doméstico. La garantía no aplica si se usa con objeto comercial o en un ambiente externo. Por ejemplo: Restaurantes, Café, Escuelas, Jardín entre otros.

- **ADVERTENCIA:** El aparato y sus accesorios pueden calentarse durante el uso.
Se debe tener cuidado de evitar tocar los elementos calefactores.
Los niños menores de 8 años de edad se mantendrán lejos a menos que estén continuamente supervisados.
- Este aparato puede ser utilizado por niños de 8 años o más y personas con capacidades físicas, sensoriales o mentales, o con falta de experiencia y conocimiento si han sido supervisados o instruidos acerca del uso del aparato de forma segura y comprendan los peligros involucrados.
- Los niños no deben jugar con el aparato.
Durante la limpieza y el mantenimiento del usuario no pueden ser realizados por niños sin supervisión.
- **ADVERTENCIA:** Si se desatiende la cocción en una placa con grasa o aceite puede ser peligroso y podría provocar un incendio.
NUNCA trate de apagar un fuego con agua, sino que debe desconectar el aparato y luego

cubrir la llama, por ejemplo, con una tapa o una manta de fuego.

- **ADVERTENCIA:** Peligro de incendio: No almacene artículos sobre las superficies de cocción.

ADVERTENCIA: Peligro de incendio: no deposite objetos en la superficie de la placa.

- **ADVERTENCIA:** Si la superficie está agrietada, apague el aparato para evitar la posibilidad de descargas eléctricas.
No use un limpiador de vapor.

SEGURIDAD ELÉCTRICA: DESCONEXIÓN DE LA RED

Se debe instalar una toma de corriente cerca del equipo y ser fácilmente accesible.

Estimado cliente:

Gracias por adquirir esta placa vitrocerámica.

Nuestro producto puede darle un servicio satisfactorio durante muchos años. Antes de utilizar e instalar este electrodoméstico, lea detenidamente este manual de instrucciones.

Después de leerlo guárdelo para futuras consultas.

Gracias de nuevo por adquirir la placa cerámica. Deseamos que disfrute de su adquisición.

PRESENTACIÓN DEL PRODUCTO

La placa vitrocerámica puede satisfacer distintos tipos de necesidades culinarias debido a su calentamiento por resistencia, control por microordenador y selección multipotencia: la mejor elección para las familias modernas.

La placa vitrocerámica se centra en los clientes y adopta un diseño personalizado. La placa funciona de manera segura y fiable, haciendo su vida más cómoda y permitiéndole disfrutar de los placeres de la vida.

PRINCIPIO DE FUNCIONAMIENTO

La placa vitrocerámica emplea directamente calentamiento por resistencia y regula la potencia con el microordenador, que controla el tiempo de calentamiento y el momento de apagado de la resistencia.

SEGURIDAD

1. Protección contra altas temperaturas

El sensor de temperatura comprueba de vez en cuando la temperatura en el interior de la cocina. Cuando detecta una temperatura excesiva, la placa se desconecta automáticamente.

2. Indicadores de calor residual

Después de usar la vitrocerámica, la zona de cocción permanece caliente. El piloto muestra el código "H", indicando que la zona de cocción está caliente aún.

3. Protección de apagado automático

La placa se apaga automáticamente cuando el programa alcanza el tiempo configurado por defecto. Si varias zonas de cocción están encendidas al mismo tiempo, la placa se apagará automáticamente cuando alguna de estas zonas alcance el tiempo configurado por defecto. La tabla siguiente muestra los tiempos de funcionamiento por defecto para los diferentes niveles de potencia.

Nivel de potencia	1	2	3	4	5	6	7	8	9
Tiempo de funcionamiento por defecto (horas)	8	8	8	4	4	4	2	2	2

INSTALACIÓN

1. Selección del equipo de instalación

Taladre la encimera de acuerdo con las medidas que se indican en el dibujo. Deje un espacio de 50 mm como mínimo alrededor del hueco para poder instalar y utilizar la placa.

Asegúrese de que el grosor de la encimera es de al menos 30 mm. Utilice una encimera de material resistente al calor para evitar las deformaciones provocadas por la radiación de calor de la placa.

Véase la Figura (1)

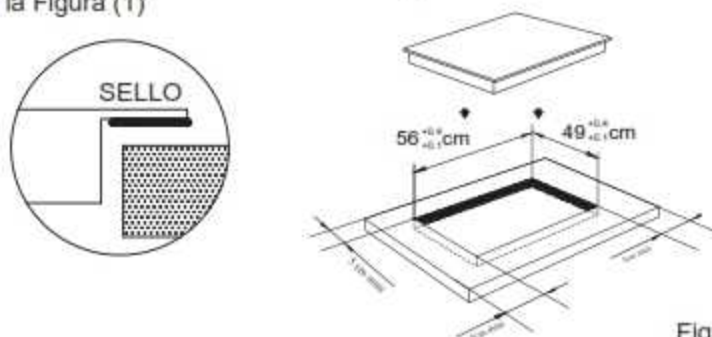


Figura (1)

2. En cualquier circunstancia asegúrese de que la placa vitrocerámica está bien ventilada y que la entrada y salida de aire no están bloqueadas. Asegúrese de que la placa vitrocerámica está en buen estado.

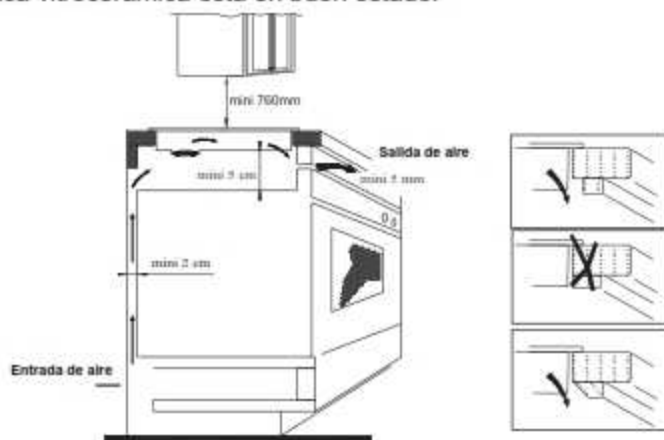
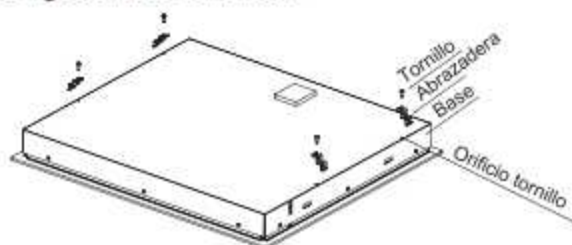


Figura (2)

Nota: La distancia de seguridad entre la placa vitrocerámica y el armario situado encima de ella debe ser de 760 mm mínimo.

Fije la placa a la encimera atornillando cuatro abrazaderas en la parte inferior de la placa (ver dibujo) después de instalarla. Ajuste la posición de las abrazaderas al grosor de la encimera.



Advertencias

1. La placa vitrocerámica debe ser instalada por Técnicos Cualificados. Disponemos de profesionales a su servicio. Declinamos cualquier responsabilidad en la mala instalación de la placa. Nunca realice esta operación usted mismo.
2. No coloque la placa vitrocerámica junto a equipos de refrigeración, lavavajillas o secadoras.
3. Instale la placa vitrocerámica de tal manera que se asegure la mejor radiación de calor para optimizar su fiabilidad.
4. La pared y la zona situada por encima de la placa deben ser resistentes al calor.
5. Para evitar cualquier deterioro, la capa sándwich y el adhesivo deben ser resistentes al calor.
6. No utilice ningún limpiador a vapor.
7. Debe instalarse un tablero bajo la placa.

4 Conexión del cable de alimentación

El enchufe debe estar conectado de acuerdo con las normas pertinentes o conectado a un interruptor automático unipolar. La Figura (3) muestra el método de conexión:

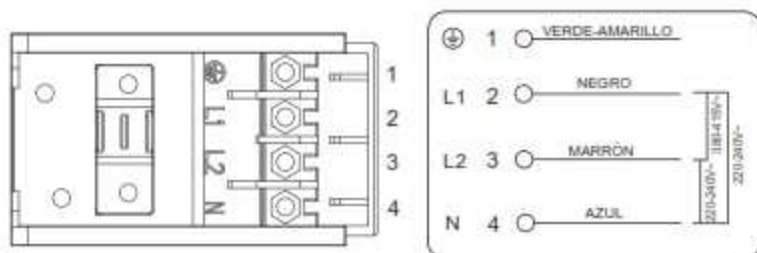


Figura (3)

Si el cable está deteriorado debe ser sustituido por un agente del servicio técnico con herramientas especiales para evitar accidentes. Si el aparato se va a conectar directamente a la red eléctrica, debe instalarse un interruptor general automático de corte omnipolar con un espacio mínimo de 3 mm entre contactos. El instalador debe asegurarse de que la conexión eléctrica se ha realizado correctamente y que cumple las normas de seguridad. El cable no debe estar doblado ni comprimido. Revise el cable con regularidad y solamente podrá ser sustituido por técnicos autorizados.

APARIENCIA DE LA PLACA VITROCERÁMICA

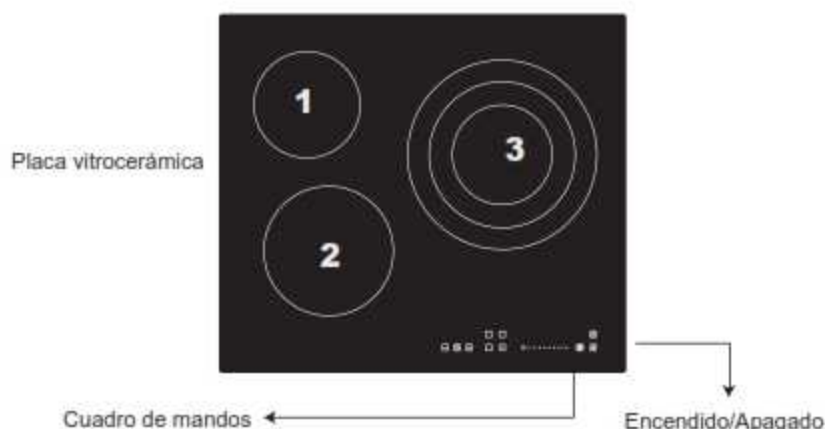
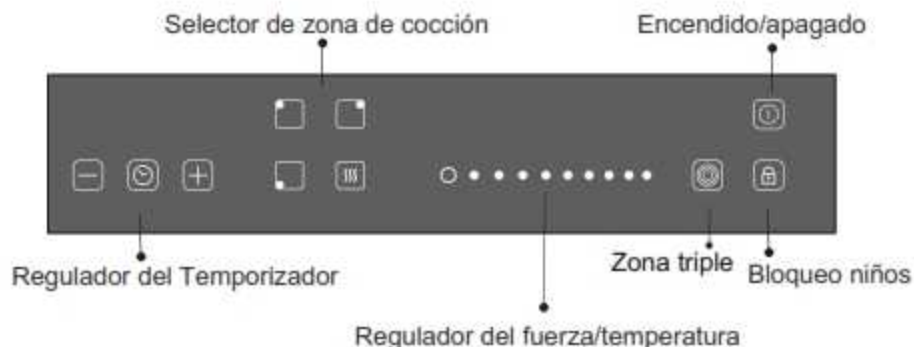


DIAGRAMA ESQUEMÁTICO DEL CUADRO DE MANDOS



INSTRUCCIONES DE USO

Coloque la olla en el centro de la zona de cocción.

Preparación antes de su utilización

Después de encender la placa, suena un indicador acústico y todos los indicadores se encienden durante 1 segundo, indicando que la placa entra en estado de espera. Coloque la olla en el centro de la zona de cocción.

Instrucciones de uso:

Pulse en "On/Off", la placa queda en stand by y todos los indicadores muestran "-". Si el elemento inductor estuviera caliente señalaría "-" y "H" de forma alterna.

Pulse ahora "-" ó "+" para bajar o incrementar la potencia. Si el nivel de potencia vuelve al "0", la zona queda inactiva.

- Nota: 1. En stand by modo, pulse "ON/OFF" y la placa queda inactiva.
2. La placa queda inactiva de cualquier modo si después de un minuto no se presiona ningún pulsante.
3. Cada una de las zonas calefactoras es independiente.

Funcionamiento de la triple zona

Activación de la doble zona

Si Ud. Necesita usar la zona mayor, pulse en "☉" cuando la zona está activada.

Pulse "☉" una vez, para trabajar con la doble zona.

Pulse "☉" de nuevo, para activar la tercera zona.

Presione the "☉" por tercera vez y retornará al uso de la zona reducida.

- Nota: 1. Esta función está solo disponible en la zona "paella".
2. Vd. podrá elegir en todo momento potencias entre 1 y 9.
3. En doble zona, el correspondiente indicador muestra el símbolo "☉"

Programador

Temporizador de tiempo de cocción

Seleccione primero una zona pulsando "-" ó "+" el símbolo correspondiente. Entonces el indicador correspondiente luce intermitentemente.

Ajuste ahora mediante +/- en el temporizador, y después de parpadear por 5 segundos, el tiempo quedará confirmado. Podrá entonces ver un punto rojo junto al indicador de zona activado y programado. Esto le recordará a Vd que esa zona está programada para que se apague automáticamente en el tiempo seleccionado. Cuando este tiempo expire, la relativa zona se apagará automáticamente. El temporizador solo actúa en una zona y no simultáneamente en dos o más.



ON/OFF



Reloj avisador

El temporizador puede usarse como avisador. Active el temporizador pulsando "+" o "-", el display muestra "--", ajuste el tiempo pulsando +/- . Un único toque en +/- sube o baja a espasmos de 1 Minuto, una presión continuada en +/- ajusta el tiempo en intervalos de 10 Minutos. Después de 5 segundos, el display deja de parpadear. Y entonces empieza la cuenta atrás. Un vibrador sonará por 30" cuando se haya alcanzado el tiempo, mientras el display mostrará "--".

Cancelación del tiempo:

Si pulsa "+" y "-" simultáneamente el tiempo del contador se cancelará automáticamente y el indicador de tiempo mostrará "--".

Función bloqueo: Para evitar riesgos especialmente a los niños, la placa está provista de una función de bloqueo.



Activación del bloqueo: presione simplemente sobre

Indicador bloqueo

el pulsante del bloqueo y el indicador correspondiente mostrará "Lo".

El resto de pulsantes, excepto "ON/OFF" quedan desactivados.

Solo pulsando nuevamente esta llave, el bloqueo desaparece .

Potencias de las respectivas zonas:

Zona	1	2	3		
			simple	doble-zona	Triple-zona
Potencia(w)	1200	1800	1050W	1950W	2700W

LIMPIEZA Y MANTENIMIENTO

Puede limpiar fácilmente la superficie de la placa vitrocerámica si sigue los métodos indicados en la tabla.

Tipo de suciedad	Método de limpieza	Artículos de limpieza
Ligera	Límpuela con agua caliente y una esponja húmeda	Esponja
Acumulación de suciedad	Límpuela con agua caliente y estropajo	Estropajo especial para vitrocerámica
Cercos y restos de cal	Aplique vinagre blanco en la zona sucia y séquela con un paño suave o un artículo especial disponible en el mercado	Adhesivo especial para vitrocerámica
Confitura, plástico o aluminio fundido	Utilice una rasqueta adecuada para vitrocerámica (para proteger la placa, es preferible que sea de silicona) para eliminar los residuos	Adhesivo especial para vitrocerámica

Consejo: Desconecte el aparato antes de limpiarlo.

Nota: Cualquier mejora técnica se añadirá al manual revisado sin notificación previa.



Este símbolo en el producto o en su material de embalaje indica que este producto no debe tratarse como residuo doméstico. En su lugar, debe entregarse en el punto de recogida selectiva adecuado para el reciclaje de equipos eléctricos y electrónicos. Al desechar este producto de forma correcta evitará las posibles consecuencias nocivas para el medio ambiente y la salud de las personas que podrían derivar de la mala gestión del producto como residuo. Para obtener más información sobre el reciclaje de este producto, póngase en contacto con su ayuntamiento, con su servicio de recogida selectiva de desechos o con

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1. Foreword

1.1 Safety Warnings

Your safety is important to us. Please read this information before using your cooktop.

1.2 Installation

1.2.1 Electrical Shock 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 a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

1.2.2 Cut Hazard

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

1.2.3 Important safety instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- 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 a suitably qualified person.
- 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.

1.3 Operation and maintenance

1.3.1 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.

1.3.2 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.

1.3.3 Hot Surface 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.
- 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 handles 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.

1.3.4 Cut Hazard

- The razor-sharp blade of a cooktop 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.

1.3.5 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 use a steam cleaner to clean your cooktop.
- 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 Ceramic 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 Ceramic glass.

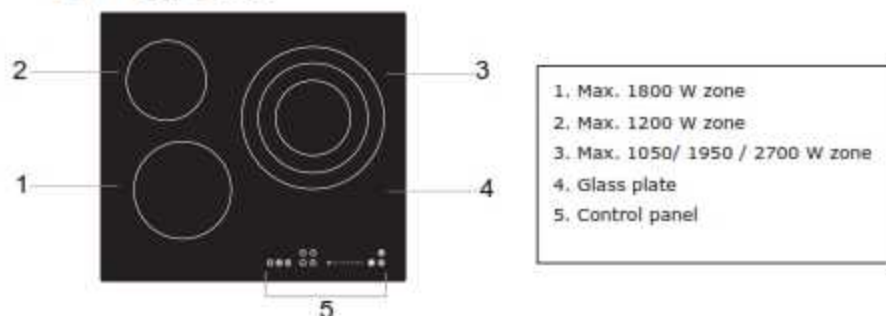
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is intended to be used in household and similar applications such as: -staff kitchen areas in shops, offices and other working environments; -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.
- 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.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **Warning:** If the surface is cracked, switch off the appliance to avoid
 - the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts
 - A steam cleaner is not to be used.
 - The appliance is not intended to be operated by means of an external timer or separate remote-control system.

Congratulations on the purchase of your new Ceramic Hob.

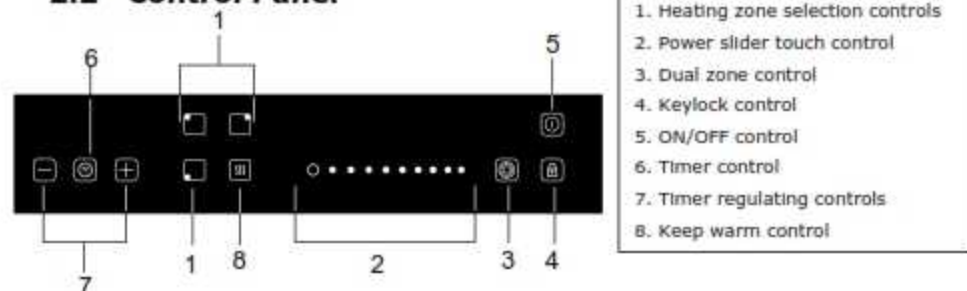
We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it. For installation, please read the Installation section. Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

2. Product Introduction

2.1 Top View



2.2 Control Panel



2.3 Product Information

The microcomputer ceramic cooker hob can meet different kinds of cuisine demands because of resistance wire heating, micro-computerized control and multi-power selection, really the optimal choice for modern families.

The ceramic cooker hob centers on customers and adopts personalized design. The hob has safe and reliable performances, making your life comfortable and enabling to fully enjoy the pleasure from life.

2.4 Working Principle

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

2.5 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.

2.6 Technical Specification

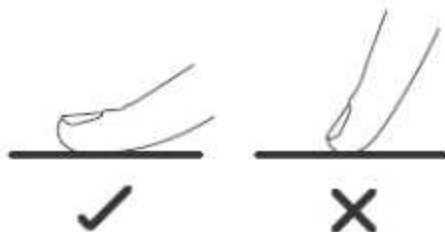
Cooking Hob	SEV-01
Cooking Zones	3 Zones
Supply Voltage	220-240V~ 50Hz or 60Hz
Installed Electric Power	5200-6200W
Product Size D×W×H(mm)	590X520X55
Building-in Dimensions A×B (mm)	560X490

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

3. Operation of Product

3.1 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.



3.2 Choosing the right Cookware

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.



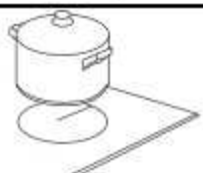
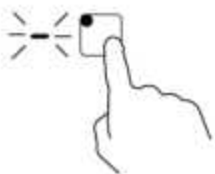
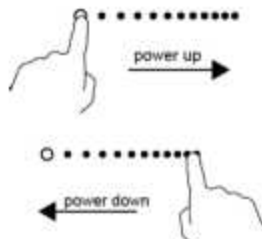
Always lift pans off the ceramic hob – do not slide, or they may scratch the glass.



3.3 How to use

3.3.1 Start cooking

After power on, the buzzer beeps once, all the indicators light up for 1 second then go out, indicating that the ceramic hob has entered the state of standby mode.

Touch the ON/OFF  control. all the indicators show "-"	
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.	
Touching the heating zone selection control, and a indicator next to the key will flash.	
Adjust heat setting by touching the slider control. - If you don't choose a heat setting within 1 minute, the ceramic hob will automatically switch off. You will need to start again at step 1. - You can modify the heat setting at any time during cooking. - You can modify the power level from 0 to 9 By the slide control.	

3.3.2 Finish cooking

Touching the heating zone selection control that you wish to switch off.	
Turn the cooking zone off by touching the slider to "0". Make sure the display shows "0"	
Turn the whole cooktop off by touching the ON/OFF control.	



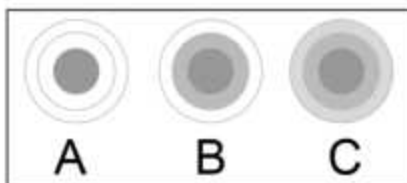
Beware of hot surfaces

"H" will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.



3.3.3 Using the Treble zone function

- The function only work in 3# cooking zone
- The treble cooking zone has two cooking areas that you can use a central section and an outer section. You can use the central section **(A)** independently or both sections **(B)** or **(C)** at once.



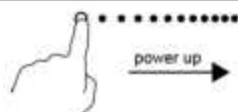
Activate the Treble zone	
Adjust the heating setting between power levels 1 and 9 (e.g. 6)	
Central section of the treble cooking zone will switch on.	

Touching the treble zone control  once time, the section (B) works.	
The cooking zone indicator show "=" and "6" alternately.	
Touching the treble zone control  second time, the section (C) works.	
The cooking zone indicator show "≡" and "6" alternately.	
Deactivate the Treble zone	
If the 3# cooking zone works in section (B) , touching the  two times, it will return to section (A) and the treble zone is deactivated.	
If the 3# cooking zone works in section (C) , touching the  one time, it will return to section (A) and the treble zone is deactivated.	
After the treble zone is deactivated, the cooking zone indicator show "6".	
	

3.3.4 Keeping warm

Activate the keep warm function	
Touching the heating zone selection control	
Touching the keep warm control, the power level show "1"	
Deactivate the keep warm function	
Touching the heating zone selection control	

Touch the slider control to cancel the keep warm function



3.3.5 Locking the Controls

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF control are disabled.

To lock the controls	
Touch the lock  control	The timer indicator will show "Lo"
To unlock the controls	
Make sure the ceramic hob is turned on Touch and hold the lock control  for a while.	



When the hob is in the lock mode, all the controls are disabled except the ON/OFF , you can always turn the ceramic hob off with the ON/OFF  control in an emergency, but you shall unlock the hob first in the next operation.

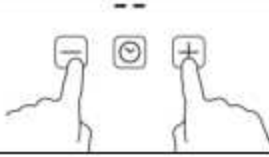
3.3.6 Timer control

You can use the timer in two different ways:

- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
 - You can set it to turn one or more cooking zones off after the set time is up.
- The timer of maximum is 99 minutes

a) Using the Timer as a Minute Minder

If you are not selecting any cooking zone

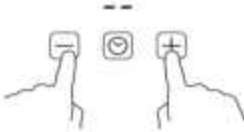
Make sure the cooktop is turned on. Note: you can use the minute minder even if you're not selecting any cooking zone.	
Touch the timer control, the timer indicator will show "--";	
Adjust the timer setting by touch the "-" or "+" control. The minute minder indicator will start flashing and will show in the timer display.	
Touching the "-" and "+" together, the timer is cancelled, and the "--" will show in the minute display.	

When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds	
Buzzer will beep for 30 seconds and the timer indicator shows "--" when the setting time finished.	

Hint:

- Touch the "-" or "+" control of the timer once to decrease or increase by 1 minute.
- Touch and hold the "-" or "+" control of the timer to decrease or increase by 10 minutes.
- If the setting time exceeds 99 minutes, the timer will automatically return to 0 minute.

b) Setting the timer to turn one or more cooking zones off

Set one zone	
Touching the heating zone selection control	
Touch the timer control, the timer indicator show "10"	
Adjust the timer setting by touch the "-" or "+" control. The minute minder indicator will start flashing and will show in the timer display.	
Touching the "-" and "+" together, the timer is cancelled, and the "--" will show in the minute display.	
When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds	

Setting the timer to turn more than one cooking zone off

- If more than one heating zone use this function, the timer indicator will show the lowest time.
(e.g. zone 1# setting time of 5 minutes, zone 2# setting time of 15 minutes, the timer indicator shows "5".)

NOTE: The red dot next to power level indicator will flash.



- b). Once the countdown timer expires, the corresponding zone will switch off. Then it will show the new min. timer and the dot of corresponding zone will flash.



- c). When cooking timer expires, the corresponding cooking zone will be switch off automatically.



Note:

- a) The red dot next to power level indicator will illuminate indicating that zone is selected.



- b) If you want to change the time after the timer is set, you have to start from step 1.

3.3.7 Over-Temperature Protection

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

3.3.8 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.

3.3.9 Default working times

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

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

4. 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.

4.1 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.

4.1.1 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.

4.1.2 Searing steak

To cook juicy flavoursome 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.

4.1.3 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.

5. 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 - 2	• delicate warming for small amounts of food • melting chocolate, butter, and foods that burn quickly • gentle simmering • slow warming
3 - 4	• reheating • rapid simmering • cooking rice
5 - 6	• pancakes

7 - 8	• sautéing • cooking pasta
9	• stir-frying • searing • bringing soup to the boil • boiling water

6. Care and Cleaning

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on.	• 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. • 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 cooktop: the glass may become stained.
Bollovers, melts, and hot sugary spills on the glass	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: 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above.	• 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.
Spillovers on the touch controls	1. Switch the power to the cooktop off. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on.	• The cooktop may beep and turn itself 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 cooktop back on.

7. Hints and Tips

Problem	Possible causes	What to do
The cooktop cannot be turned on.	No power.	Make sure the ceramic hob 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 touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your ceramic cooktop' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
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'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.

8. Installation

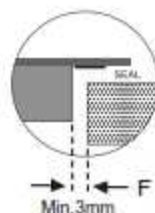
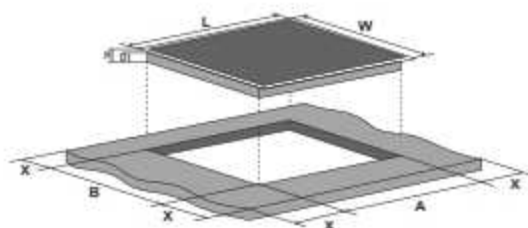
8.1 Selection of installation equipment

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 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.

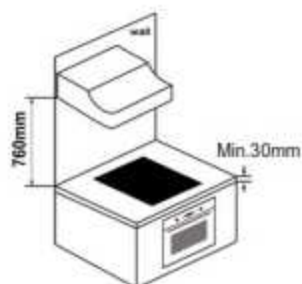
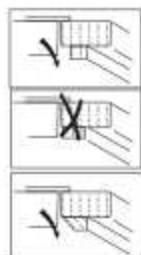
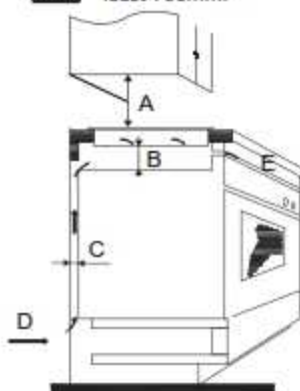


L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)	F(mm)
590	520	55	51	560+4 +1	490+4 +1	50 min.	3 min.

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



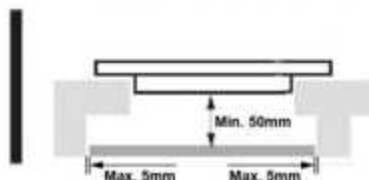
Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.



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

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.

8.2 Before locating the fixing brackets

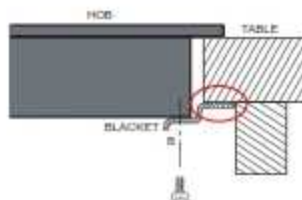
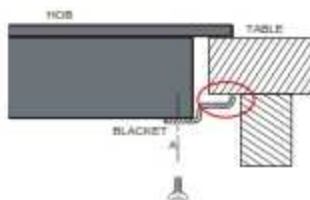
The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

Fix the hob on the work surface by screw four brackets on the bottom of hob (see picture) after installation.



A	B	C	D
screw	bracket	Screw hole	base

Adjust the bracket position to suit for different work surface's thickness.





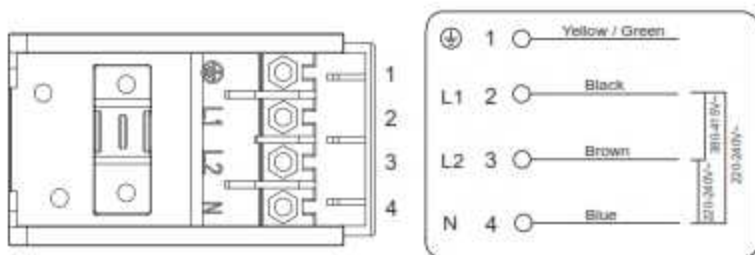
Under any circumstances, the brackets cannot touch with the inner surfaces of the worktop after installation (see picture).

8.3 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.

8.4 Connecting the hob to the mains power supply

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.

