

***EVE***

**Instruction Manual**

**Induction Hob**

**HB30-2INDFZ/TCR**

## **Safety Warnings**

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

## **Installation**

### **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.

### **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 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.

## **Operation 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.

### **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 Induction 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.

### **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.

## **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.
- 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 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 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.

- 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.

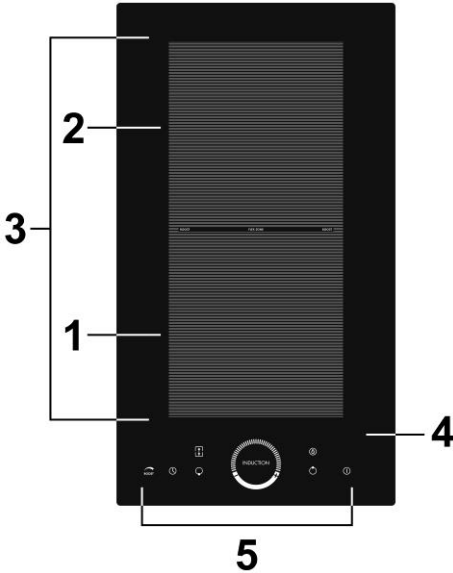
We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it.

For installation, please read the installation section.

Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

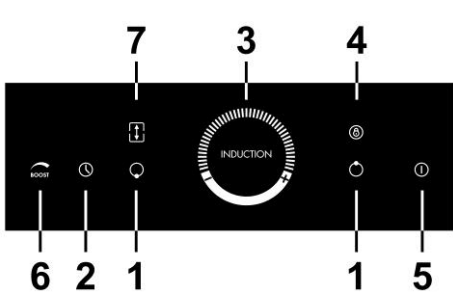
# Presentation of the product

## Top View



- 1. 2000 W cook zone, boost 2300w
- 2. 1500 W cook zone, boost 1800w
- 3. Glass plate
- 4. Control panel

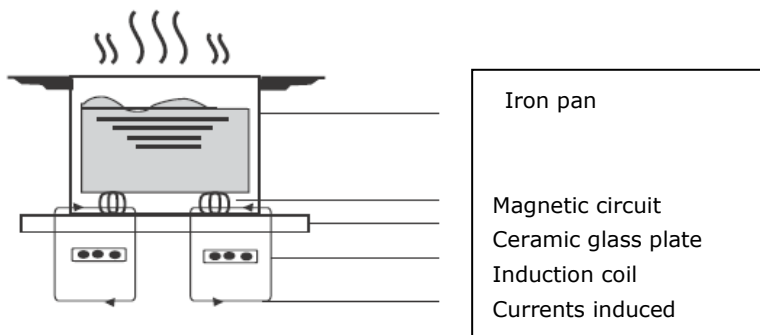
## Control panel



- 1. Heating zone selection controls
- 2. Timer control
- 3. Power / Timer regulating controls
- 4. keylock control
- 5. ON/OFF control
- 6. Boost control
- 7. Flex zone control

## A word on induction cooking

Induction cooking is a safe, advanced, efficient, economical cooking technology. It functions by electro-magnetic vibrations producing heat directly in the pot, rather than indirectly by heating the glass surface. The glass actually becomes hot only because the pot heats it.

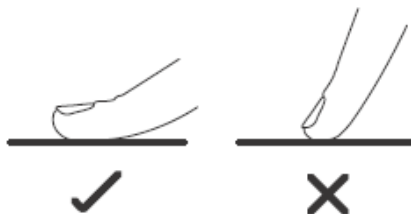


## Before using your new induction cooking hob

- Read this guide, paying special attention to the "safety instructions".
- Remove any protective film remaining on your induction cooking hob.

## Use of setting controls

- The setting controls respond to the touch, so there is no need to press.
- Use the round end of your finger, not its tip.
- You hear a beep each time a touch is registered.
- Ensure the setting controls are always clean and dry and no object (e.g. a utensil or cloth) is on the top. Even a thin film of water may make the setting controls difficult to operate.





# Selecting the right cooking utensil



• Use only cooking utensils with a base suitable for induction.  
Look for the induction symbol on the packaging or on the bottom of the pot.

• You can check if your pan is suitable by doing a magnet test.

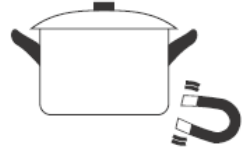
Drag a magnet over the bottom of the pot. If it is attracted, the pot is suited to induction.

• If you do not have a magnet:

1. Put a little water in the pot you wish to check.

2. If nothing flashes on the screen, and the water heats, the pot is appropriate.

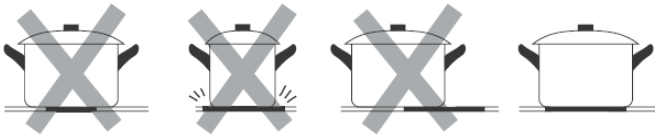
• Cooking pans made of the following materials are not suitable: pure non-oxidising steel, aluminium or copper without magnetic base, glass, wood, porcelain, ceramic and earthenware.



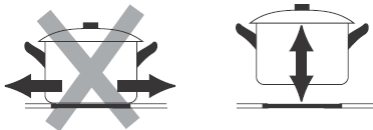
Do not use cooking pans with jagged edges or curved base.



Ensure the bottom of your pot is smooth, rests flat against the glass and is level with the cooking zone. Use pots with a diameter larger than the outline of the zone selected. Using a slightly wider pan produces maximum efficiency. If you use a smaller pan, efficiency might be less than desired. A pan of less than 140 mm might not be detected by the cooking hob. Always centre your pot on the cooking zone.



Always lift pots off the induction hob – do not slide them, or they may scratch the glass.



# Using your induction hob

## To start cooking

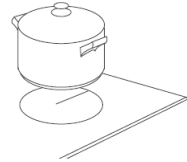
1. Touch the ON/OFF control.

After power on, the buzzer beeps once, all displays show " - " or " - - ", indicating that the induction hob has entered the state of standby mode.



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.

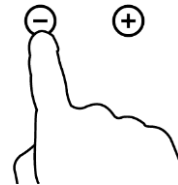


3. Touching the heating zone selection control, and an indicator next to the key will flash



4. Select a heat setting by touching the "-" or "+" control.

- If you don't choose a heat setting within 1 minute, the Induction 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.



## If the display flashes alternately with the heat setting

This means that:

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

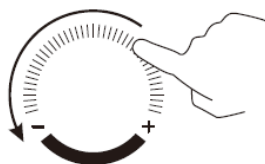
No heating takes place unless there is a suitable pan on the cooking zone.

The display will automatically turn off after 1 minutes if no suitable pan is placed on it.

## When you have finished cooking

1. Touching the heating zone selection control that you wish to switch off.

2. Turn the cooking zone off by slide along the “—” to the left point.



Make sure the power display shows “0”, then shows “H”.



3. Turn the whole cooktop off by touching the ON/OFF control.



4. 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.



## Using the Boost

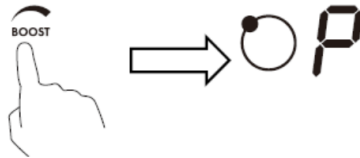
Boost is the function that one zone rising to a larger power in one second and lasting for 5 minutes. Thus you can get a more powerful and faster cooking.

### Using the Boost to get larger power

1. Touch the heating zone selection button that you wish to boost, an indicator next to the key will flash.



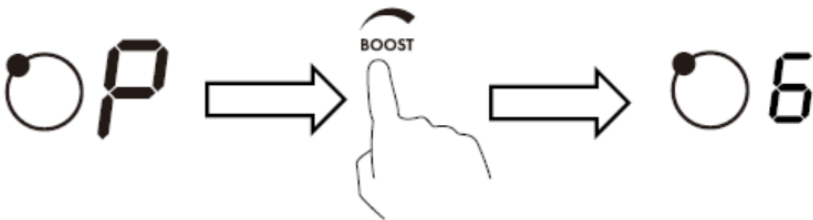
2. Touch the Boost button, the heating zone will begin to work at Boost mode. The power display will show "P" to indicate that the zone is boosting.



3. The Boost power will last for 5 minutes and then the zone will go back to the power stage which was set before boost.



4. If you want to cancel the Boost during this 5 minutes, touch the heating zone selection button, an indicator next to the key will flash. And then touch the Boost button. The heating zone will go back to the power stage which was set before boost.



## Using the Pause function- STOP+GO

Pause function can be used at any time during cooking. It allows to stop the induction cooktop and come back to it.

1. Make sure the cook zone is working.



1. Touch the heating zone selection button that you wish to use STOP + GO, an indicator next to the key will flash.
2. Touch the button STOP+GO, the cooking zone indicator will show "II". And then the operation of the induction cooktop will be deactivate within the scope of all cooking zones, except the STOP+GO, on/off and lock keys.



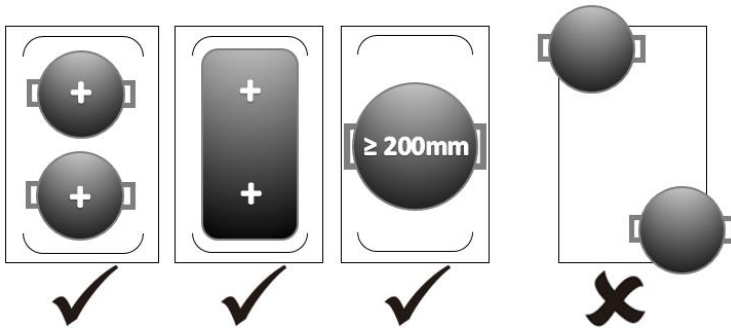
3. To cancel the pause status, touch the button STOP+GO , then the cooking zone will go back to the power stage which you set before.



## Flex Zone

- This area can be used as a single zone or as two different zones, accordingly to the cooking needs anytime.
- Flexible area is made of two independent inductors that can be controlled separately. When working as a single zone, a cookware is moved from one zone to the other one within the flexible area keeping the same power level of the zone where the cookware originally was placed, and the part that is not covered by cookware will not heat.
- Important: Make sure to place the cookwares centered on the single cooking zone. In case of big pot, oval, rectangular and elongated pans make sure to place the pans centered on the cooking zone covering both cross.

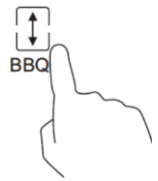
Examples for good and bad pot placements:



## As big zone

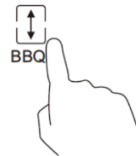
1. To activate the flexible area as a single big zone, simply press the dedicated key.

2. The power setting works as any other normal area.



## As two independent zones

To use the flexible area as two different zones with different power settings, press the dedicated key again and the zones will return into their old settings.



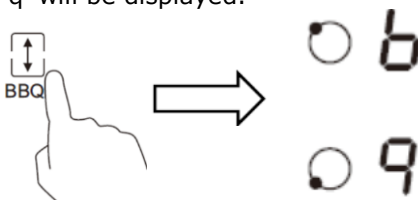
## Using the Barbecue function

BBQ is the function that used at the flexizone mode which will allow the pan surface temperature stay at a reasonable level.

1. Touch the heating zone selection button that you wish to use BBQ, and indicator next to the key will flash.



2. Touch the flex zone button and hold for 3 second to active the BBQ function. Then 'b' and 'q' will be displayed.



## Restrictions when using

In this hob every zone can work with Boost function. If you need to use boost, first make sure that the other zone is at the maximum power level of 5. Otherwise the **P** and **9** symbols will flash on the display of the selected zone and power level **9** is automatically set.

## Using the Pause function- STOP+GO

Pause function can be used at any time during cooking. It allows to stop the induction cooktop and come back to it.

1. Make sure the cook zone is working.

2. Touch the heating zone selection button that you wish to use STOP + GO, an indicator next to the key will flash.



3. Touch the button STOP+GO, the cooking zone indicator will show "II". And then the operation of the induction cooktop will be deactivate within the scope of all cooking zones, except the STOP+GO, on/off and lock keys.



4. To cancel the pause status, touch the button STOP+GO, then the cooking zone will go back to the power stage which you set before.

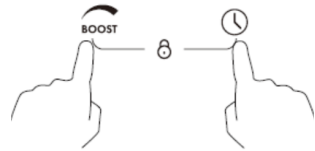


## Locking the Controls

- 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 “boost” and “timer” control at the same time. The timer indicator will show “Lo”.



### To unlock the controls

1. Make sure the ceramic hob is turned on.
2. Touch and hold the “boost” and “timer” control at the same time for 3 second.
3. You can now start using your ceramic hob.



When the hob is in the lock mode, all the controls are disable 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

## Protection against overheating

An integrated temperature sensor measures the temperature inside the induction hob. When excessive temperature is measured, the induction hob automatically halts its operation.

## Detection of small objects

When the shape of a pot is not suitable, or if the pot is not magnetic (e.g. made of aluminium), or certain small items (e.g. knife, fork, keys) have been left on the hob, the cooking hob automatically switches to standby mode in 1 minute. The fan maintains cooking for a further minute while the induction hob cools.



## Protection by automatic stop

Automatic stop is a safety protection feature of your induction cooking hob. It halts automatically if ever you forget to turn off your cooking. The default working time at various power levels is indicated in the table below:

Level of power	1	2	3	4	5	6	7	8	9
Default working time (hours)	8	8	8	4	4	4	2	2	2

When the pan is removed, the induction hob can halt heating immediately, and the cooking hob switches off automatically after 2 minutes.



Persons with a cardiac pacemaker should consult their doctor before using this appliance.

## Using the Timer

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 cooking zone off or more than one after the set time is up.
- You can set the timer for up to 99 minutes.

## Using the Timer as a Minute Minder

### If you are not selecting any cooking zone

1. Make sure the cooktop is turned on.

Note: you can use the minute minder even if you're not selecting any cooking zones.

2. Touch timer control , The minder indicator will start flashing and "30" will show in the timer display.



3. Adjust the timer setting by touch the "-" or "+" controls. The minute minder indicator will start flashing and will show in the timer display.



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.

4. Touch the 'Timer', the timer is cancelled, and the "--" will show in the minute display.



5. 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.



6. Buzzer will beep for 30 seconds and the timer indicator shows "--" when the set time finished.



## Setting the timer to turn one cooking zone off

1. Touching the heating zone selection control that you want to set the timer for. (e.g. zone 1#)



2. Touch timer control, The minder indicator will start flashing and "30" will show in the timer display.



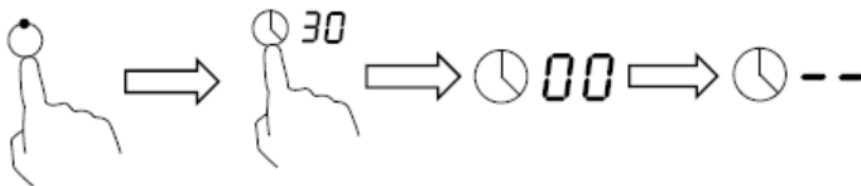
3. Set the time by touching the "-" or "+" control of the timer



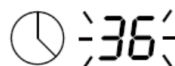
Hint: Touch the “-” or “+” control of the timer once will decrease or increase by 1 minute.

Touch and hold the “-” or “+” control of the timer will decrease or increase by 10 minutes.

4. Touching the heating zone selection control, and then touch the “Timer”, the timer is cancelled, and the “--” will show in the minute display.



5. When the time is set, it will begin to count down immediately. The display will show the

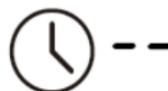


Remaining time and the timer indicator flash for 5 seconds.

NOTE: The red dot next to power level indicator will illuminate indicating that zone is selected.



6. When cooking timer expires, the corresponding cooking zone will be automatically switch off and show “H”.




## Setting the timer to turn more than one cooking zone off


1. If more than one heating zone use this function, the timer indicator will show the shortest time.

(e.g. zone 1# setting time of 3 minutes, zone 2# setting time of 6 minutes, the timer indicator shows “3”.)

NOTE: The flashing red dot next to power level indicator means the timer indicator is showing time of the heating zone.

If you want to check the set time of other heating zone, touch the heating zone selection control. The timer will indicate its set time.

 (set to 6 minutes)

 (set to 3 minutes)



2. When cooking timer expires, the corresponding cooking zone will be switch off automatically and show "H" .



NOTE: If you want to change the time after the timer is set, you have to start from step 1

## Cooking instructions



Pay attention when frying, because oil and fat heat up very quickly, particularly if using the PowerBoost function. At extremely elevated temperatures oil and fat spontaneously burst into flames, and this poses a serious fire risk.

### Advice on cooking

- When the food reaches boiling point, reduce the temperature.
- Use of a cover reduces cooking time and saves energy by retaining heat.
- Reduce the quantity of liquid or fat to reduce cooking time.
- Begin cooking at a high temperature and reduce the setting when the food is re-heated.

#### Gentle heat, cooking rice

- Simmer below boiling point to about 85°C, when bubbles rise just occasionally to the surface of the cooking liquid. This is the key to delicious soups and tender stews, because the flavours develop without overcooking the food. You can also cook sauces based on eggs and thicken them below boiling point.
- Certain tasks, including cooking rice by the absorption method, may require a more elevated setting than the lowest to ensure the food is cooked properly in the time recommended.

#### Searing steaks

To cook juicy, flavourful steaks:

1. Place the meat at room temperature for about 20 minutes before cooking.
2. Heat a frying pan with a thick bottom.
3. Coat the two sides of the steak with oil. Drizzle a little oil in the hot pan and

then place the meat in.

4. Turn the steak once only during cooking. The exact cooking time depends on the thickness of the steak and the cooking you desire. The time may vary from 2 to 8 minutes each side. Touch the steak to judge how it is cooked – the firmer it is, the more “well done”.
5. Leave the steak to rest on a hot hob for several minutes, in order for it to relax and become tender before serving.

### **For stir-fry**

1. Select a wok with a flat bottom suitable for induction or a large pan.
2. Prepare all the ingredients and the material. Frying the food should be rapid.  
If you should cook large quantities, cook the food in several small lots.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook all the meat first, set aside and keep hot.
5. Stir-fry the vegetables. While 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. Mix the ingredients gently to ensure they are warm through.
7. Serve immediately.

## **Heat settings**

The parameters below are simply indications. The exact setting depends on several factors including your cooking pans and quantities cooked. Experiment with the induction hob to identify the settings that suit you best.

<b>Heat setting</b>	<b>Suitable for</b>
1-2	<ul style="list-style-type: none"><li>• reheating small quantities of delicate food</li><li>• melting chocolate, butter and food that burns easily</li><li>• gentle simmering</li><li>• slow reheating</li></ul>
3-4	<ul style="list-style-type: none"><li>• reheating</li><li>• rapid simmering</li><li>• cooking rice</li></ul>
5-6	<ul style="list-style-type: none"><li>• pancakes</li></ul>
7-8	<ul style="list-style-type: none"><li>• stir-fry</li><li>• cooking pasta</li></ul>

9	<ul style="list-style-type: none"> <li>• stir-fry</li> <li>• searing</li> <li>• bringing soup to the boil</li> <li>• boiling water</li> </ul>
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## Maintenance and cleaning

What?	How?	Important!
Every day stains on the glass (finger and other marks, spots left by the food or spillage to crystallised on the glass)	<ol style="list-style-type: none"> <li>1. Cut power to cooking hob.</li> <li>2. Apply detergent to cooking hob while glass is still hot (but not burning!)</li> <li>3. Rinse and wipe with clean cloth or paper towel.</li> <li>4. Switch on the cooking hob.</li> </ol>	<ul style="list-style-type: none"> <li>• When the electric power is cut, there is no "surface hot" display, but the cooking zone may still be hot! Be extremely careful.</li> <li>• Sponges and certain nylon scourers and abrasive cleaning agents may scratch the glass. Always read the label, to see if your detergent or scourer is suitable.</li> <li>• Never leave residues of detergent on the cooking surface: the glass may be stained.</li> </ul>
Spills and hot sugars on the glass	<p>Wipe immediately with a slice of bread, a knife or a razor blade suited to glass induction cooking hobs, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> <li>1. Cut power of cooking hob.</li> <li>2. Hold the blade or utensil at an angle of 30° and scrape off the dirt or liquid on the cold surface of the cooking hob.</li> <li>3. Clean the stains or spill with a paper or cloth towel.</li> <li>4. Follow steps 2 to 4 in "Every day stains on the glass" above.</li> </ol>	<ul style="list-style-type: none"> <li>• Remove spots left by the bottom, sugary food and spills as soon as possible. If you leave the glass to cool, these may be difficult to remove or even irreparably damage the glass surface.</li> <li>• Reducing the risk: when the safety cap is retracted, the scraping blade is a sharp razor blade. Use with extreme care and always store safely out of the reach of children.</li> </ul>
Spillage on the touch setting controls	<ol style="list-style-type: none"> <li>1. Cut power of cooking hob.</li> <li>2. Mop up the spill</li> <li>3. Wipe the surface of touch setting controls with a cloth or clean, damp sponge.</li> <li>4. Wipe the zone completely dry with a paper towel.</li> <li>5. Switch on cooking hob.</li> </ol>	<ul style="list-style-type: none"> <li>• The cooking hob may emit a beep and turn off, and the control keys may not work, if there is liquid on them. Be sure to wipe the surface of the touch setting controls before switching on cooking hob.</li> </ul>

## Tricks and tips

<b>Problem</b>	<b>Possible causes</b>	<b>Necessary action</b>
Induction hob cannot be switched on.	No electric power	Ensure induction hob is connected to the power and it is switched on. Check whether there is a power cut in your building or region. If the problem persists after checking, call a qualified technician.
The touch setting controls do not respond.	Setting controls are locked.	Unlock setting controls. See the section "Using your induction cooking hob" for instructions.
Touch setting controls are difficult to use.	There may be a thin film of water on the setting controls, or you might have used the tip of your finger when touching them.	Ensure surface of the touch setting controls is dry and use the seat of the finger to touch them.
Glass is scratched.	Cooking pan has rough edges.  Scourer unsuitable or abrasive or cleaning products used.	Use cooking pans with flat, smooth bases. See "How to select the right cooking utensil".  See "Maintenance and cleaning".
Certain pots make crackling or clicking noises.	This may be caused by the structure of your cooking utensils (layers of various metals vibrate differently).	This is normal for cooking utensils and does not indicate a fault.
Induction hob makes a faint humming noise when used at high temperature.	This is caused by induction cooking technology.	This is normal, but the noise should lessen or disappear completely when you reduce the heat setting.
Fan noise coming from induction hob.	A cooling fan is integrated in your induction hob to prevent overheating. It may continue to rotate, even after switching off the induction hob.	This is normal and requires no action. Do not unplug induction cooking hob from the mains while fan is rotating.

Pots do not heat and screen display.	Induction hob may not detect the pot, because it is not suited to induction cooking.  Induction hob may not detect the pot, because it is too small for the cooking zone or not properly centred.	Use cooking pots for induction cooking. See the section "Selecting the right cooking utensil".  Centre the pan and ensure its base corresponds to the size of the cooking zone.
The induction hob or a cooking zone switches off unexpectedly, a beep sounds and an error code shows (generally alternately with one or two figures displayed in cooking timer).	Technical fault.	Please note the error code in letters and numbers, unplug induction hob from the mains and contact a qualified technician.

## Control and display of faults

If an anomaly appears, the induction hob automatically enters protection mode and displays the following protection codes:

<b>Problem</b>	<b>Possible causes</b>	<b>Necessary action</b>
F3/F4	Temperature sensor for an inductor fault	Please contact the supplier.
F9/FA	Temperature sensor for a fault in an IGBT module.	Please contact the supplier.
E1/E2	Abnormal voltage	Check if the voltage is normal. Switch on once electric power is normal.
E3	Elevated temperature of the temperature sensor for an inductor fault	Please contact the supplier.
E5	Elevated temperature of the temperature sensor for an IGBT module	Re-start when cooking hob is cool.

The above concerns assessment and inspection of common faults.

Do not dismantle the appliance yourself, to prevent dangers and damage to the



induction cooking hob.

## Technical specifications

Cooking hob	10033015
Cooking zones	2 zones
Voltage	220-240 V ~
Electric power installed	3000-3800 W
Dimensions L×W × H(mm)	288 X 520 X 62
Housing dimensions A × B (mm)	268 X 500

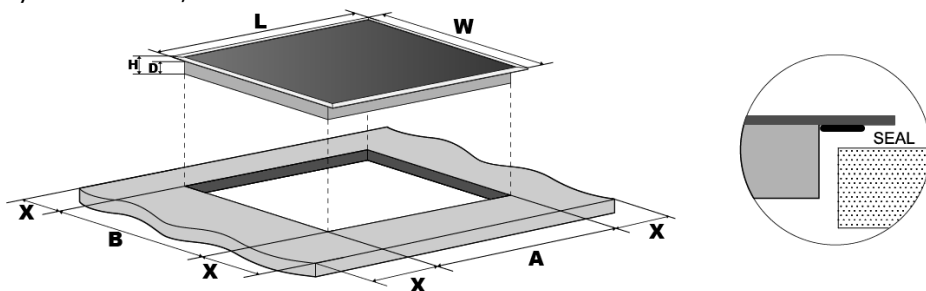
The weight and dimensions are approximate. We are continually improving our products, and we may modify the specifications, designs and models without notice.

## Installation

### Choice of installation material

Arrange the work surface in line with the dimensions indicated in the drawing. For purposes of installation and use a minimum of 5 cm should be kept round the hole.

Ensure thickness of work surface is less than 30 mm. Please select materials of work surface resistant to heat, to prevent deformation caused by heat generated by the hot hob, as indicated below:

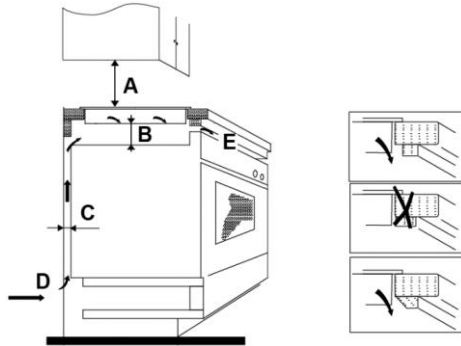


L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X (mm)
288	520	62	58	268	500	50 mini

Always ensure the induction cooking hob is well ventilated and air inlet and outlet are not blocked. Ensure induction cooking hob is in good condition, as indicated above



Remark: the safety distance between hob and furniture above it should be at least 760 mm.



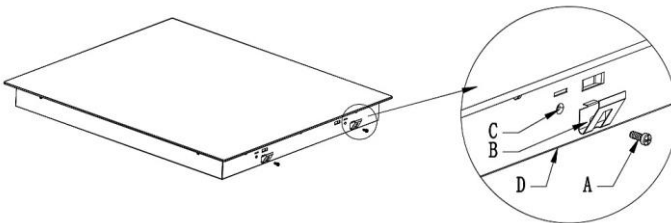
A(mm)	B(mm)	C(mm)	D	E
760	50 mini	20 mini	Air inlet	Air outlet 5 mm

## Before locating the fixing brackets

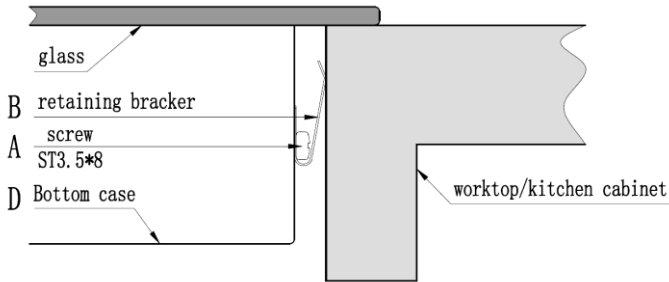
The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

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.



A	B	C	D
screw	bracket	Screw hole	base

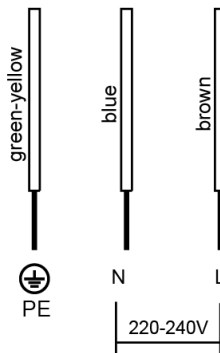


## Cautions

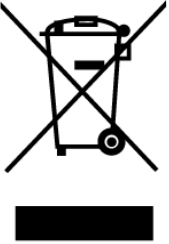
1. The ceramic cooker hob must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The ceramic cooker hob shall not be mounted to cooling equipment, dishwashers and rotary dryers.
3. The ceramic cooker hob shall 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 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.

 <p><b>DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.</b></p>	<p>This appliance is labeled in compliance with European directive 2002/96/EC 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.</p> <p>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.</p> <p>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.</p> <p>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.</p>
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