

CERAMIC HOB

**USER MANUAL FOR
VITROCERAMIC HOB**



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1. IMPORTANT INFORMATION

- Before plugging in the appliance, read the user manual carefully. Store the user manual in a safe place for future reference.
- Check that the specifications and electrical input voltage is suitable for operation in your area.
- Ensure that the right type and size of cooking vessel is used for best energy efficiency and cooking results.
- This appliance must be grounded. If you are using an extension socket, ensure that it has the right electrical handling capacity and has grounding.
- The appliance must not be used as an environmental warming device.
- Avoid placing combustible or plastic materials on the appliance top.
- Avoid contacting the ceramic surface with hard and sharp objects to avoid damaging the surface.
- If there is crack on the surface, turn off the appliance promptly.
- Avoid touching the heating units when the appliance is being used since it is hot.
- The fixed power cord must be linked to a leakage protection device with a safe distance of 3mm when disconnected.

2. INTRODUCTION TO CERAMIC COOKING

- Vitro ceramic radiant is one of the most advanced methods of cooking. It is also aesthetically modern and environmental friendly.
- The core element is made of space age technology material imported from Germany. Heat up start within 3 seconds and the desired cooking temperature can be achieved in a few seconds after.
- Vitro ceramic appliance has long operating life (at least 10 years) compared with other forms of cooking appliances. Newly introduced in China, it has already been a mainstay in many European and American markets.
- You will enjoy reduced cooking fumes in your kitchen and enjoy your cooking lifestyle to the maximum.

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3. OPERATING THE APPLIANCE

3.1 BASIC COOKING METHODS

Turn on the hob and adjust the heat supply by turning on the switch button or pressing the sensor touch button. The range of heat supply is indicated on the panel, and the temperature adjustment is direct and precise. The hob is furnished with a heat-preserving device, which can prevent the food from being reheated during cooking and ensure average heating to the food, and also saves energy, keeping the food in good color, flavor and taste.

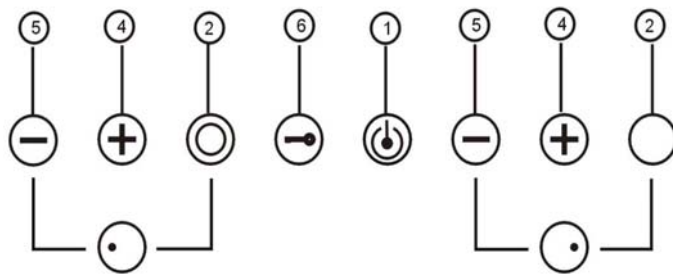
Temperature and cooking modes are at your choice It will help you save electricity to turn down the heat timely when cooking.

40 ^o C—70 ^o C	Heat preservation
70 ^o C—180 ^o C	Braising, stewing, simmering
180 ^o C—250 ^o C	Cooking in medium temperature
250 ^o C—300 ^o C	Frying in medium temperature
300 ^o C—420 ^o C	Quick cooking, Frying in high temperature
420 ^o C—570 ^o C	Preheating, 收汁, Quick boiling & Stir-frying

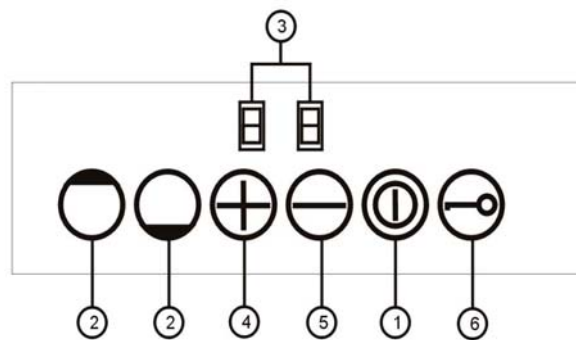
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3.2 OPERATING THE TOUCH CONTROL

Graphics for control panel of double-radiant-zone ring sensor touch temperature adjuster:

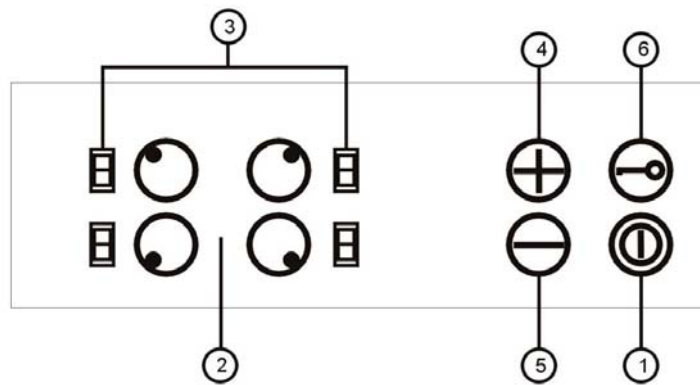


Graphics for control panel of double-radiant-zone sensor touch temperature adjuster:



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Graphics for control panel of four-radiant-zone sensor touch temperature adjuster:



- | | |
|--|----------------------------|
| 1. Switch button | 4. Temperature up button |
| 2. Cooking mode selection | 5. Temperature down button |
| 3. Display of cooking mode and power level indicator | 6. Lock button |

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1. Power on and off the Hob

ON: Press the switch button gently until a “tick” is heard and “0” is displayed on cooking mode indicator.

OFF: Press the switch button gently until no display is shown on the cooking mode indicator.

NOTE: Proceed the next step within 10 seconds after turning on the hob, or the hob will power off automatically.

2. Selecting cooking modes

After turning on the hob, press your finger on temperature adjustment buttons 4/5, and adjust the temperature as needed.(1-8 level).

The button can be operated repeatedly. If you press your finger on the button, the temperature will shift to next level every 0.4 second. The “up” button can shift to as high as level 8 and the “down” can shift to as low as level 1.

3. Overheating indicator

To ensure the safety of the hob, “E” is displayed on electron tube and cooking is halted automatically when the temperature of the controlling part is over 84 degrees C. “E” will disappear and the hob will restart when the temperature of the controlling part decreases to safety.

4. Locking the hob

To avoid misconduct, please use locking function button when necessary.

LOCK: Press your finger on the lock button until a “tick” is heard and “-” is displayed. Any operation on the function button will not work until the hob is unlocked.

UNLOCK: When the Hob is locked, you can remove the locking by pressing the lock button until a “tick” is heard and “-” disappears.

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5. Automatically power off the hob

If you forget to turn off one or more cooking modes after cooking, the sensor touch switch will power off automatically. The sensor touch switch will automatically power off after some hours according to different power levels.

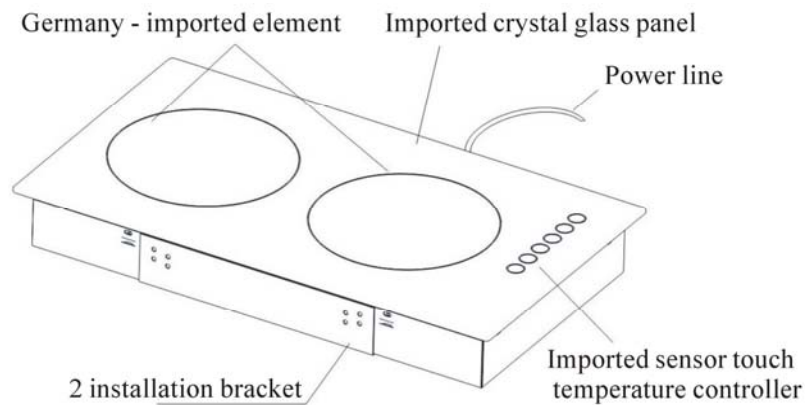
The defaults are as follows:

Power levels	Power off time (hours)
1,2	6
3,4,5	4
6,7,8	2

Vertical Built-in Double-radiant-zone Sensor Touch Electric Induction Hobs:

1	Model	VC2
2	Rated Voltage/ Frequency	240V/50HZ
3	Rated Power	2900W
4	Net Weight	6kg
5	Minimum Size of Installation Desktop	288x510mm
6	Size of Built-in Hob	257x482x60mm
7	Minimum Size of Installation Sink	268x495mm

Parts of the Hob (See graphics):



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Germany-imported Hob wick: Adopt world's patented electric burner wick technology with integration of high heating speed, high efficiency and average heating.

Imported crystal glass panel: Temperature endurance of 750 degrees C, safe and fashionable, easy to clean.

Touch switch temperature adjustment button: shiftless power adjustment to ensure power supply from heat preservation to 100% power output.

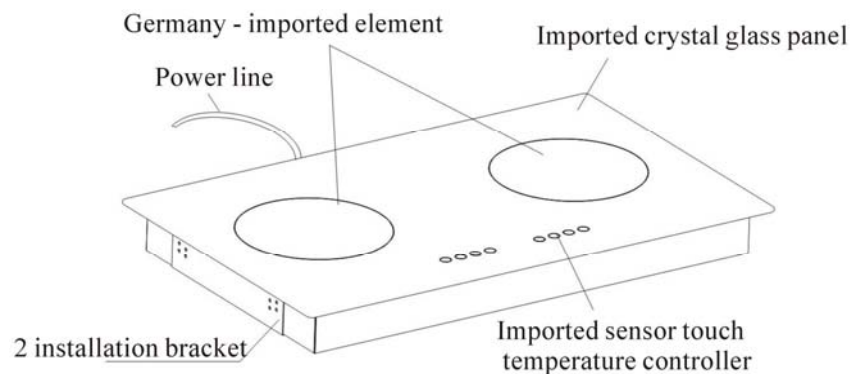
Outside: Elegant and fashionable, crystal glass panel with smooth and even surface, no seam to hold dust and durable.

Suggestion: This item of Electric Vitroc ceramic-Induction Hob can be used as one of the main kitchen appliances in your new kitchen.

Horizontal Built-in Double-zone Sensor Touch Electric Induction Hobs

1	Model	VC3
2	Rated Voltage/ Frequency	240V/50HZ
3	Rated Power	3800W
4	Net Weight	9.5kg
5	Minimum Size of Installation Desktop	700x430mm
6	Size of Built-in Hob	670x400x60mm
7	Minimum Size of Installation Sink	680x410mm

Parts of the Hob (See graphics)



CERAMIC HOB

Germany-imported Hob wick: Adopt world's patented electric burner wick technology with integration of high heating speed, high efficiency and average heating.

Imported crystal glass panel: Temperature endurance of 750 degrees C, safe and fashionable, easy to clean

Touch switch temperature adjustment button: shiftless power adjustment to ensure power supply from heat preservation to 100% power output

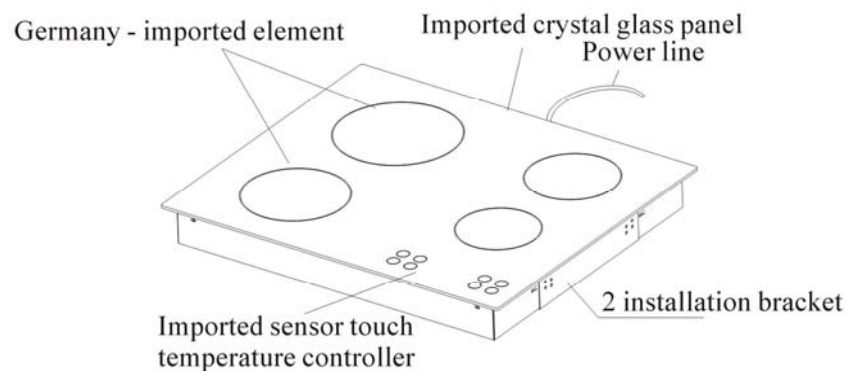
Outside: Elegant and fashionable, crystal glass panel with smooth and even surface, no seam to hold dust and durable.

Suggestion: This item of Electric Vitroceramic-Induction Hob can be used as one of the main kitchen appliances in your new kitchen.

Built-in Four-radiant Sensor Touch Electric Induction Hobs

1	Model	VC4
2	Rated Voltage/ Frequency	240V/50HZ
3	Rated Power	6500W
4	Net Weight	11kg
5	Minimum Size of Installation Desktop	596x510mm
6	Size of Built-in Hob	565x482x60mm
7	Minimum Size of Installation Sink	575x490mm

Parts of the Hob (See graphics)



CERAMIC HOB

Germany-imported Hob wick: Adopt world's patented electric burner wick technology with integration of high heating speed, high efficiency and average heating.

Imported crystal glass panel: Temperature endurance of 750 degrees C, safe and fashionable, easy to clean

Touch switch temperature adjustment button: shiftless power adjustment to ensure power supply from heat preservation to 100% power output

Outside: Elegant and fashionable, crystal glass panel with smooth and even surface, no seam to hold dust and durable.

Suggestion: This item of Electric Vitroc ceramic-Induction Hob can be used as one of the main kitchen appliances in your new kitchen.

Pots and containers adaptable:

复底不锈钢平底锅, container made of heat-endurable glass

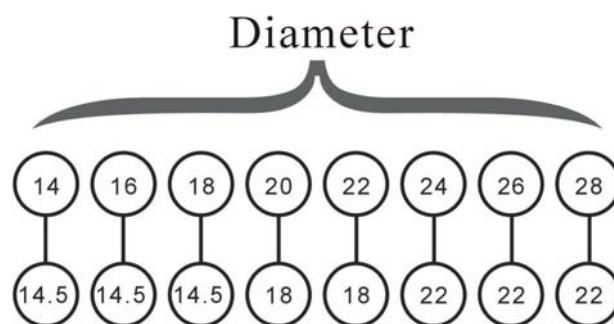
such as stainless pots, 法兰盘, heat-endurable glass pots, frying pots

Pots and containers inadaptable

Containers made of aluminum, and all containers which have uneven base or easily deform

Such as aluminum pots, ceramic pots, pots with curved base, pots with legs

Graphics of diameter of pots and their heating area (Graphics omitted)



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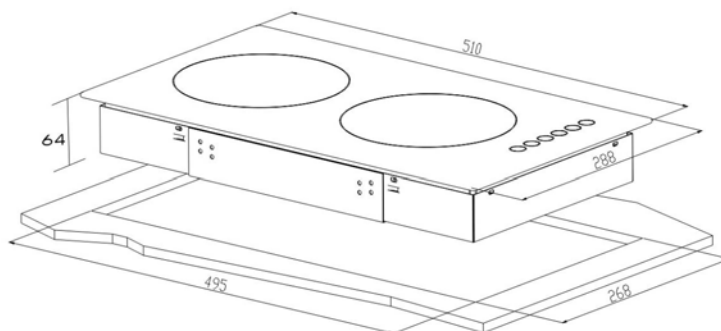
6. INSTALLATION INSTRUCTIONS

This product should be operated by adults only. Read the user manual before commencement.

- During the operation, the heating zone reaches a high temperature in a very short time. Do not touch the heating zones with body parts or allow the wire to come near the heating zone.
- Vapourized oil is a fire hazard. Never leave the cooking unattended.
- To prevent fire hazard, do not place paper, plastic or other combustible materials on or near the heating zone.
- In the unlikely event that the ceramic top is broken or cracked, contact the authorized service department for replacement and checking. It is dangerous to use replacement parts that are not original.
- Each time before use, ensure that the top surface is clean and free from debris.
- Do not move the cooking vessel about when place on top of the cooking zone. It will cause scratches that cannot be repaired.
- Do not use the top plate to cook directly.
- If food is spilled on the cook top, remove it when it is still warm with a correct scraper. Do not leave encrusted food stains on the cook top.

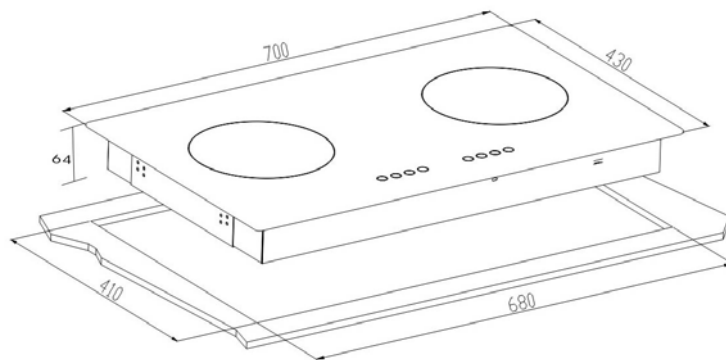
Installation dimension:

Dimension: 288x510mm

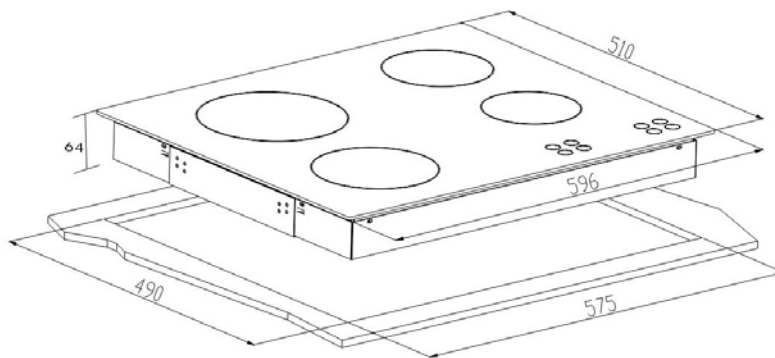


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Dimension: 700x430mm



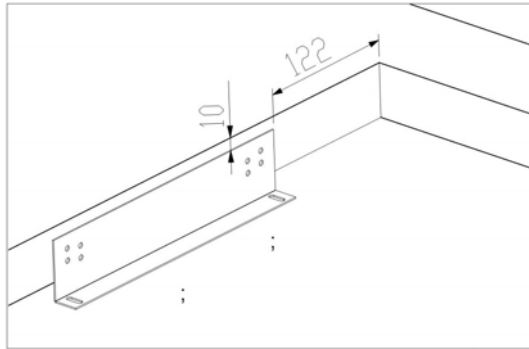
Dimension: 596x510mm



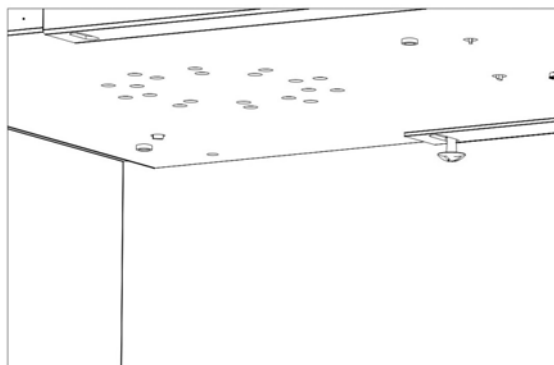
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Steps of Installation of the Hob:

1. Take the Hob out of the packaging.
2. Take out the screws which connect the installation board and Hob and take away the installation board.
3. Fix the installation board to the installation desktop with the screws provided in the packaging. As indicated below(graphics), the top edge of the installation board is 10 mm lower than the top edge of the sink. The side edge of the installation board is 122 mm away from the side of the installation sink.



4. The power line must be lined to adaptable electricity supply by professionals.
5. Put the Hob in the sink carefully.
6. Fix the Hob to the installation sink with the screws originally used for fixing the installation board.



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7.Precaution

- Since this radiant hob is a heat-efficient hob, only adults can use it .
Read the Handbook carefully before use.
- Do not touch the heating area of the hob, as the surface temperature of this area keeps high during use. Put the power lines of the hob (also other appliances) far away from the heating area.
- Ensure that somebody is looking after the hob when cooking, as the high-temperature oil may cause fire.
- Be sure not to put the hob in the water and not to let water or vapor go inside the hob from under the hob.
- To avoid danger of fire, do not put inflammables or other things on the surface of the vitroceramic glass.
- This radiant hob is in accordance with domestic regulations. When the power lines are damaged, please unplug promptly to avoid unnecessary loss.
- Do not put the pot cover on or against the edge of hob glass and do not put the hot pot near any plastics.
- In case the power line is damaged, ask for help from the serviceman of the supplier or any technicians authorized by the supplier.
- Ensure that the surface of the hob is clean before use every time.
- When holding the pot, keep the base of the pot away from the surface and do not pull or push the pot on the surface to avoid scratching.
- Do not tidy up vegetables on the hob surface to avoid scratching.
- Try to avoid overflowing of food onto the surface when cooking, especially food rich of sugar, which may cause damage to the hobs.

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8. ENVIRONMENTAL PROTECTION

- The appliance is suitable for simmering, fry, stir fry, broach styles of cooking. It is not necessary to continuously move the food items, thus saving energy and cook time.
- Using radiant vitro ceramic cooking, it is possible to cook without adding water or oil. The cooking medium is actually the hot cooking vessel not the heated oil or water as medium. As such, there is less smoke in the kitchen and the food is more healthy.

9. CLEANING & MAINTENANCE

- Do not immerse in water. Ensure the appliance has cooled down to room temperature, then wipe with a soft sponge or cloth soaked in mild detergent. Use a suitable scrapper for stubborn stains.
- Do not use solvents, strong corrosive detergent,
- Before the first use, check and ensure the top is clean and free from debris. It is advisable to clean the cook top promptly after each use.
- Do use steam cleaners on the appliance.

10. TECHNICAL SERVICE

- Always insist on original replacement parts and contact the authorized service centre for repairs.