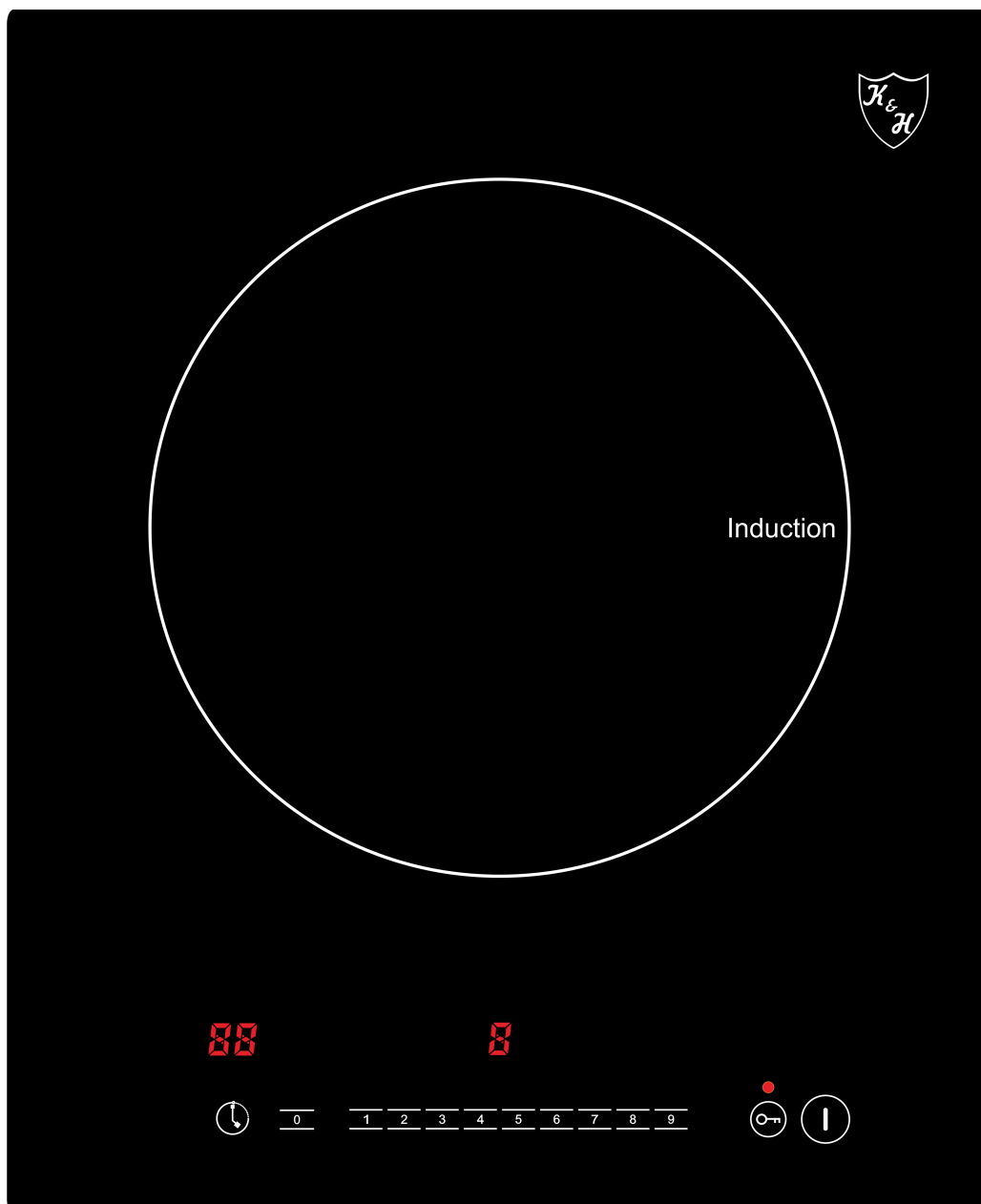


User Instruction Manual

Single Induction Cooktop SIN-1801



Dimensions: 15 "x 12 "

CONTENTS

BEFORE USE	2
IMPORTANT SAFEGUARDS	3
INSTALLATION.....	4
INSTRUCTION FOR USE.....	5
CONTROL PANEL LAYOUT.....	6
TEMPERATURE LEVEL TABLE.....	7
TECHNICAL INFORMATION.....	8
CLEANING	8
TROUBLESHOOTING GUIDE.....	8
NOISES MADE BY THE HOB.....	9
AFTER SALES SUPPORT.....	9

BEFORE USE

IMPORTANT: Cooking zones will not turn on if pots are not correct size. Only use “INDUCTION SYSTEM” (image below) approved cookware or enameled pots. Place pot on desired cooking zone before turning the unit on.



EXISTING POTS AND PANS

Use a magnet to check if pot is suitable for induction hob, cookware will not work if bottom of it is not magnetically detectable.

- Make sure pots have a smooth bottom, otherwise they could scratch the hob.
- Caution! Do not place hot pots or pans on keypad.



- The bottom diameter of cookware should be at least 10cm(4 inches).

IMPORTANT SAFEGUARDS

YOUR SAFETY IS VERY IMPORTANT

This manual and appliance itself provide important safety messages, to be read and always observed.



This is the safety warning / caution symbol, showing potential risks to user.

All messages relevant to safety specify potential risk to which they refer and also indicate how to reduce the risk of injury, damage and electric shock due to incorrect use of the appliance. When using electrical appliance, basic safety precautions should always be followed including the following:

- Read all instructions.
- The appliance must be disconnected from the power supply before installation.
- Installation and maintenance must be done by a specialized technician, in compliance with the manufacturer's instructions and the local safety regulations in force. Do not repair or replace any part of the appliance unless specifically stated in the user manual.
- The power cord must be long enough for connecting the appliance.
- Do not use multi-sockets or extension cords.
- Do not pull the appliance's power cord.
- The appliance is designed solely for household use for cooking food. No other use is permitted (e.g. heating rooms). Manufacturer declines any liability for inappropriate use.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Children shall be kept away unless continuously supervised.
- Do not touch heating elements during and after use. Do not allow the appliance to come into contact with cloth or other flammable materials until all the components have cooled completely.
- Do not place flammable materials on or near the appliance.
- Overheated oils and fats ignite easily. Pay attention when cooking food products rich in fat and oil.
- In case of built in installation where appliance is hardwired and no plug is installed, switch or circuit breaker (not supplied) should be installed in the compartment under the appliance.
- If the surface is cracked, turn the appliance off to avoid the possibility of electric shock.

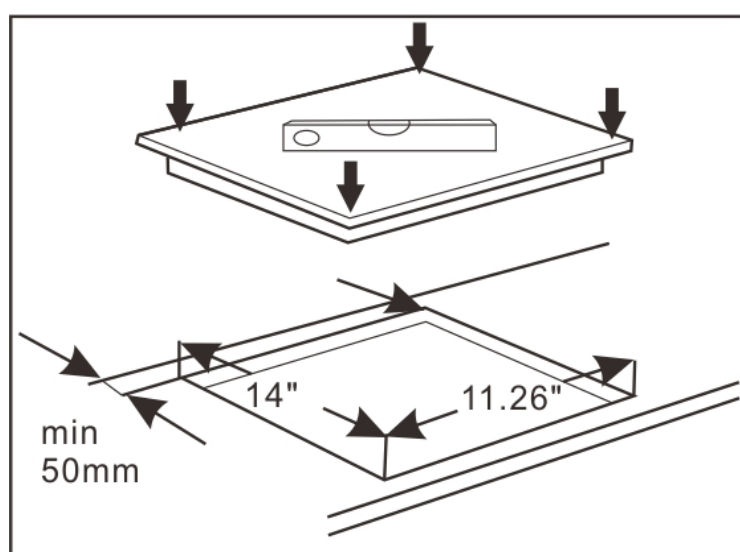
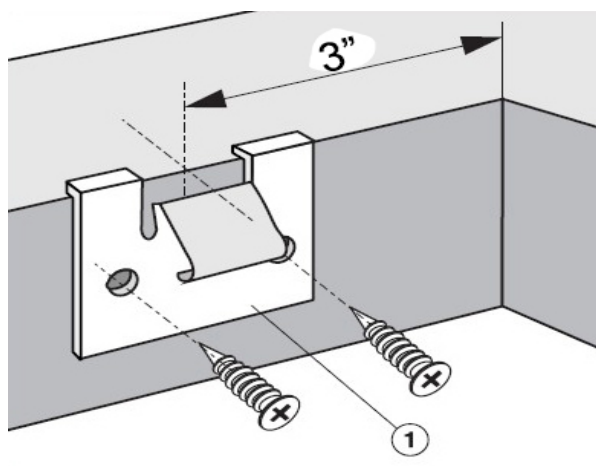
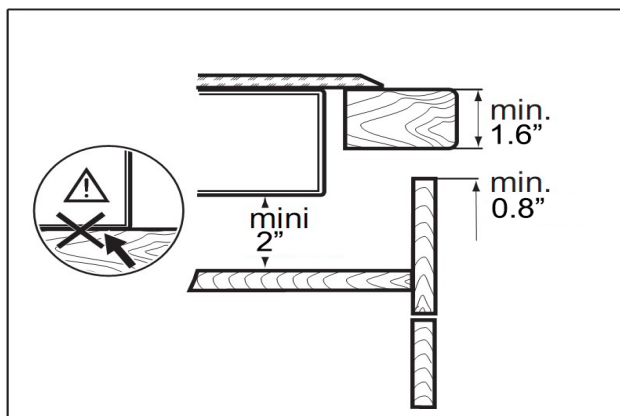
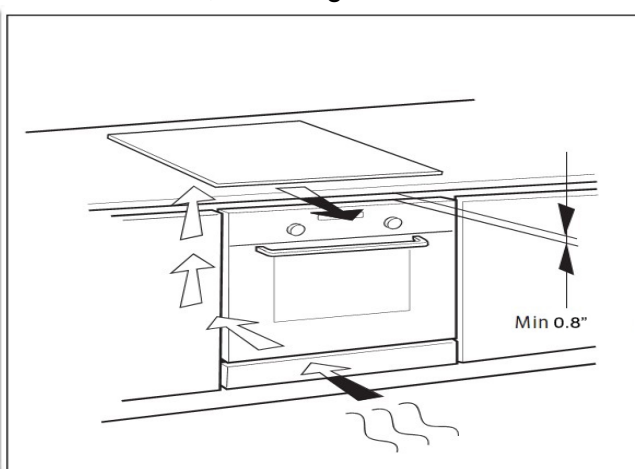
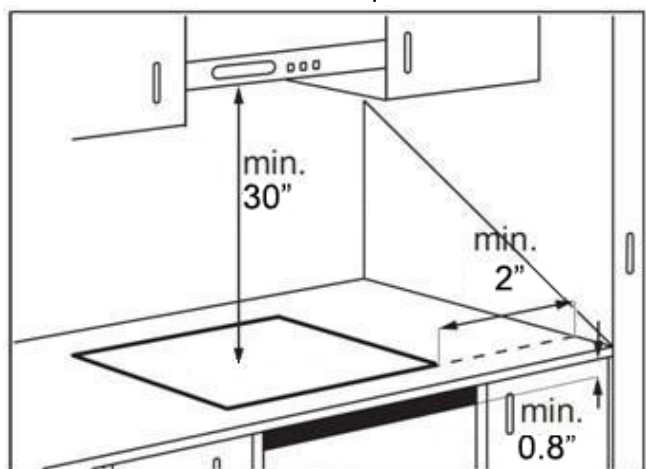


- **CAUTION!** Surface remains hot after use! Do not touch the top plate right after removing the pot or the pan, as the top plate will still be hot.
- To protect against electrical shock do not immerse cord, plugs, or the whole unit in water or other liquid.
- Unplug from outlet when not in use and before cleaning.
- Do not use appliance with a damaged cord or plug or after the appliance has been damaged in any manner.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner.
- Do not use appliance for other than intended use.
- To reduce the risk of fire, do not mount unit over or near any portion of a heating or cooking appliance.
- To reduce the risk of fire, do not store anything directly on top of the appliance surface when the appliance is in operation.

INSTALLATION

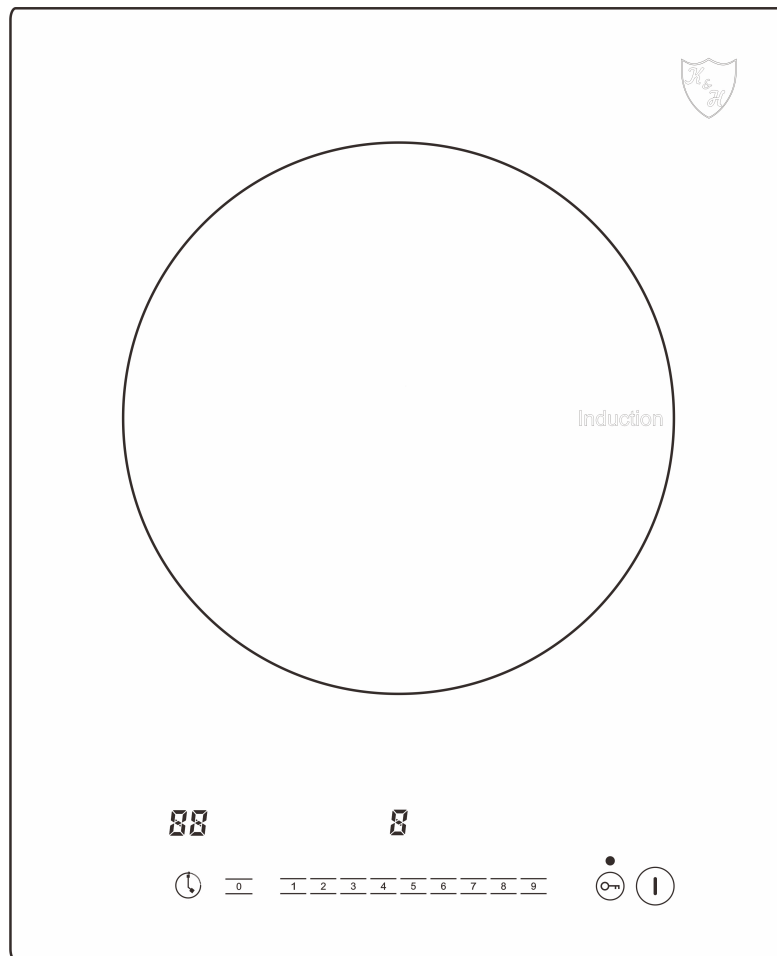
After unpacking the product, check for any damage during transport. In case of problems, contact us and we will take necessary action to fix the problem.

For built-in measurement requirements and installation instruction, see images below.



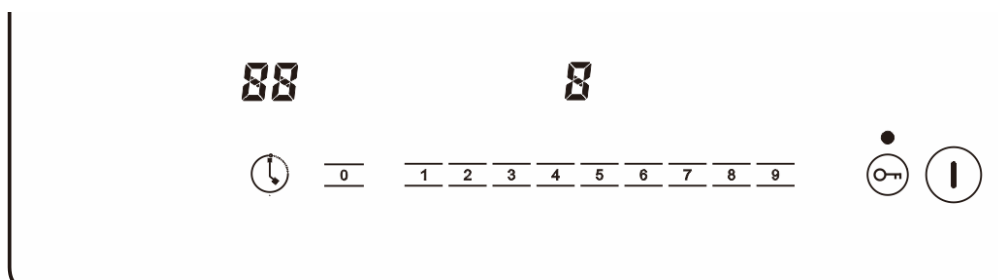
INSTRUCTION FOR USE

GENERAL OVERVIEW




To avoid damage to glass-ceramic top, do not use pots with bottoms that are not perfectly flat.

CONTROL PANEL LAYOUT



Switching the hob On/Off



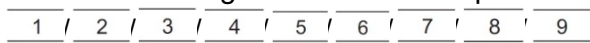
To turn the hob on, press the  button and the cooking zone display lights up. To turn it off, press the same button until the display is off. After appliance has been used and turned off, the heat indicator “H” remains lit until the cooking zones have cooled down.

If no cooking zone is selected within 120 seconds after cooktop is turned on, on, it will turn off automatically.

Switching on and adjusting cooking zones

Once the hob is turned on and the pot is placed on cooking zone, select the zone using the corresponding button: the display shows level 0.

Each cooking zone has various power levels, adjustable with the

 buttons, going from “1”: min. level, to “9”: max. level.


Specific function



Our cooktop has 17 power levels. Besides levels 1-9, that are activated simply by pressing power level button once, there are levels in between (1.5-8.5), that are activated by pressing any power level button twice. Dot will show next to number and will indicate level .5 above numeric level.

Push the number level again, and cooking zone will return to previous level.


Deactivation of cooking zones

Press the key “” to set the level to “0”. The cooking zone switches off and the residual heat indicator “H” lights up.

Child lock



This function locks the controls to prevent cooktop from being turned on accidentally.

To activate the child lock function, turn on the hob and hold button  for three seconds; the timer shows Lo. Control panel is now locked.


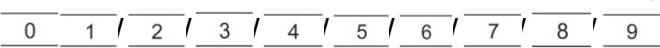
To deactivate the control panel lock, repeat the activation procedure. The Lo goes off and the hob is active again.

Timer




The timer can be used to set cooking time for a maximum of 99 minutes (1 hour and 39 minutes) for all cooking zones.

Select the cooking zone to be used with the timer, press the button with the clock symbol

 then set desired cooking time using the  buttons.

After a few seconds, the timer begins the countdown. Once the set time has elapsed, an acoustic signal sounds and the hob turns off automatically.

To deactivate the timer, press the “” button to set the display showing “00” or hold the button with the clock symbol for at least 4 seconds.

Auto switch off

The hob will automatically switch off when you haven't set cooking time, forgot to turn it off, or didn't operate the hob at all.


Power level	The hob automatically turns off after
1-3	8 hours
4-6	4 hours
7-9	2 hours

CONTROL PANEL WARNINGS



Residual heat indicator

The hob is equipped with a residual heat indicator for each cooking zone. These indicators alert the user when cooking zones are still hot.

If the display shows , the cooking zone is still hot.
When cooking zone cools down, the display goes off.

Incorrect or missing pot indicator – Error code “E0”

If you are using a pot that is not compatible with induction cooktop, not correctly positioned or smaller than 10cm(4 inches) , the symbol “E0” will appear in the display
E0 error code means there is no pot detected. If no pot is detected within 180 seconds, the hob switches off.

TEMPERATURE LEVEL TABLE

Temperature level		Type of cooking	Level use (indicating cooking experience and habits)
Max level	9	Frying - boiling	Ideal for browning, starting to cook, frying deep frozen products, fast boiling
High level	7-8	Browning - saut��ing - boiling - grilling	Ideal for saut��ing, maintaining a boil, cooking and grilling
	6-7	Browning – cooking – stewing - saut��ing - grilling	Ideal for saut��ing, maintaining a boil, cooking and grilling , preheating accessories
Medium level	4-5	Cooking – stewing - saut��ing - grilling	Ideal for stewing, maintaining a boil, cooking (for a long period of time). Creaming pasta
	3-4	Cooking – simmering – thickening - creaming	Ideal for long-cooking recipes (rice, sauces, roasts, fish) with liquids (e.g. water, wines, broth, milk), creaming pasta
	2-3		Ideal for long-cooking recipes (less than a liter in volume: rice, sauces, roasts, fish) with liquids (e.g. water, wines, broth, milk)
Low level	1-2	Melting – defrosting – keeping – food warm - creaming	Ideal for softening butter, gently melting chocolate, thawing small products and keeping just-cooked food warm (e.g. sauces, soups, minestrone)
	1		Ideal for keeping just-cooked food warm, for creaming risottos and for keeping serving dishes warm (with induction-suitable accessory)
Power off	0/H	Support surface	Hob in stand-by or off mode (possible end-of-cooking residual heat, indicated by an “H”)

TECHNICAL INFORMATION

Voltage: 120V~ 60 Hz

Model: SIN-1801

Max. power: 1800W

CLEANING



- Do not use steam cleaners.
- Before cleaning, make sure the cooking zones are turned off and residual heat indicator ("H") is not displayed.

IMPORTANT: Do not use abrasive sponges or scouring pads. Their use could eventually ruin the glass.

- After each use, clean the hob (when it is cool) to remove any deposits and stains due to food residuals.
- Sugar or foods with a high sugar content damage the hob and must be immediately removed.
- Salt, sugar and sand could scratch the glass surface.
- Use a soft cloth, absorbent kitchen paper or a specific hob cleaner
- Any other servicing should be performed by an authorized service representative.

TROUBLESHOOTING GUIDE

- Read and follow the instructions given in the section "Instructions for use".
- Check that the electricity supply has not been shut off.
- Dry the hob thoroughly after cleaning it.
- When cooktop is turned on, if error codes appear on the display, consult the following table for appropriate action.

Error code	Possible Cause	Remedy
E0	No Pan or did not detect the pan	Put on compatible pan
E2	NTC short or open	Call the after-sales service and specify the error code
E3	High voltage	Call the after-sales service and specify the error code
E4	Low voltage	Call the after-sales service and specify the error code

- C/CC Error: automatic safety shut-off for liquid overflow

NOISES MADE BY THE HOB

Induction hobs can make whistling or crackling sounds during normal operation, these actually come from the pots and pans as a result of the characteristics of the bottoms (for example, bottoms made of several layers of material, or uneven bottoms). These noises vary depending on the pots and pans used and the amount of food they contain, and don't indicate defect of any kind.

In addition, the induction hob is equipped with an internal cooling system to control the temperature of electronic parts; as a result, during operation and for several minutes after the hob has been switched off, the noise of the cooling fan will be audible. This is perfectly normal and indeed essential for proper functioning of the appliance.

AFTER SALE SUPPORT

Before contacting the support:

1. See if you can solve the problem yourself with the help of the "Troubleshooting guide".
2. Turn the appliance off and then on again it to see if the problem has been eliminated.

If the problem persists after the above checks, contact us for further assistance.

Always specify:

- a brief description of the fault
- the product type and exact model
- your full address
- your telephone number

If any repairs are required, contact us.

Spare parts are available.

Energy saving

For optimum results, it is advisable to:

- Use pots and pans with bottom width equal to cooking zone.
- Only use flat-bottomed pots and pans.
- When possible, keep pot lids on during cooking.
- Use a pressure cooker to save even more energy and time.
- Place the pot in the middle of the cooking zone marked on the hob.