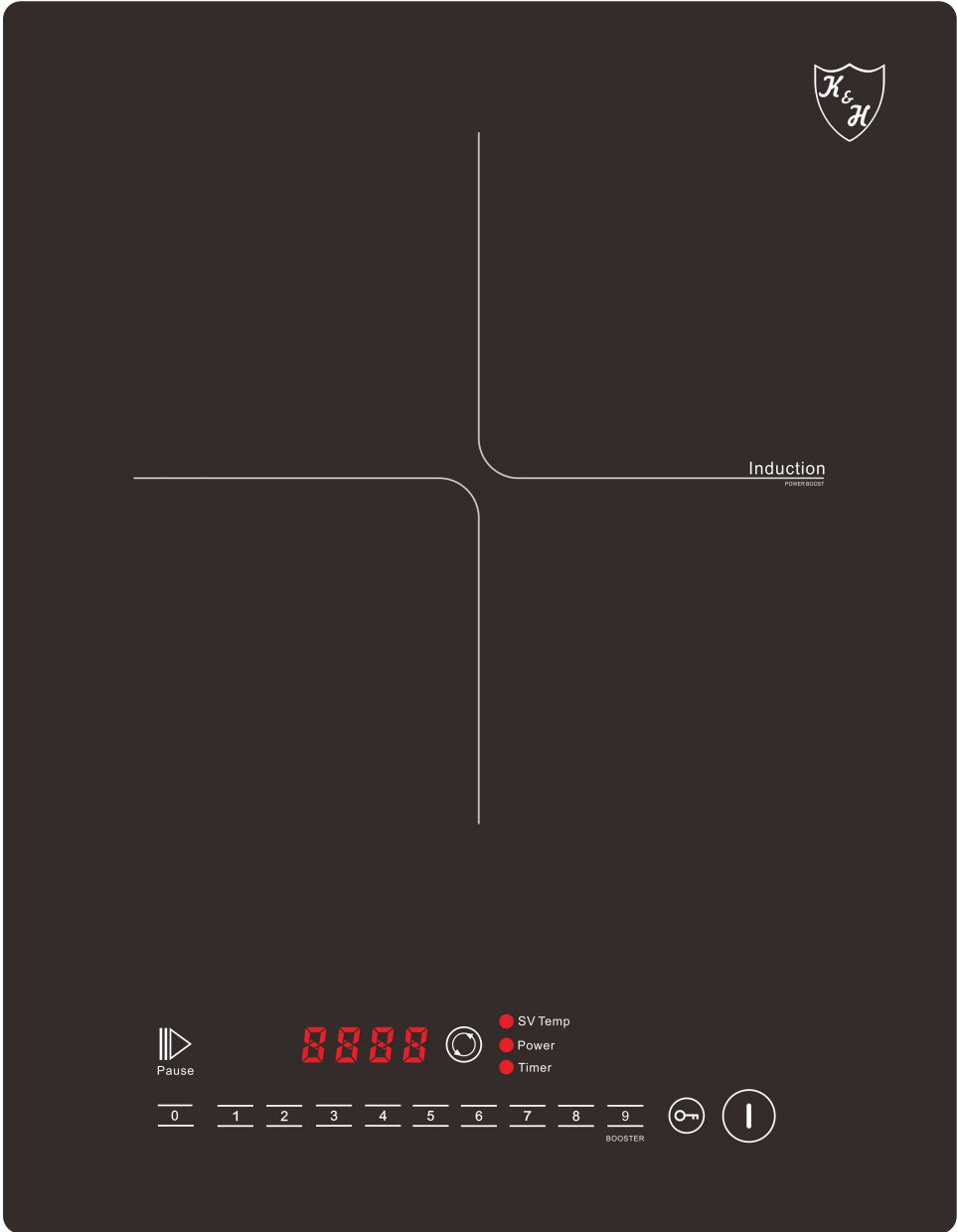


# User Instruction Manual

## SV Single Induction Hob SVIN-18SV



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## BEFORE USE

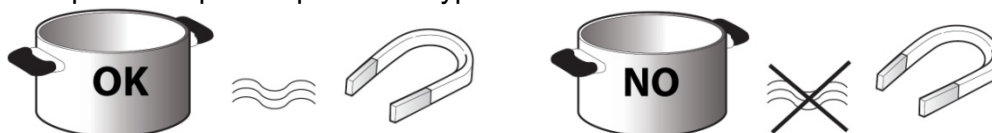
**IMPORTANT:** Cooking zones will not turn on if pots are not correct size. Only use “INDUCTION SYSTEM” (image below) approved cookware or enameled pots. Place pot on desired cooking zone before turning the unit on.



## 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).

## CORD INSTRUCTIONS

- Short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- If a longer detachable power-supply cord or extension cord is used:
  - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
  - 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

# 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.
- Do not touch hot surfaces. Use handles or knobs.
- 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 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.
- 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. Allow to cool before putting on or taking off parts.
- Do not use appliance with a damaged cord or plug or after the appliance has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas, electric burner or in a heated oven.
- Do not use appliance for other than intended use.
- To reduce the risk of fire, do not store anything directly on top of the appliance surface when the appliance is in operation.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do Not Cook on Broken Cook-Top – If cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock.
- Clean Cook-Top with Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn, some cleaners can produce noxious fumes if applied to a hot surface.
- Do not place metallic objects such as knives, forks, spoons and lids on the Table Stove since they can get hot.

## Save these Instructions

## INSTALLATION

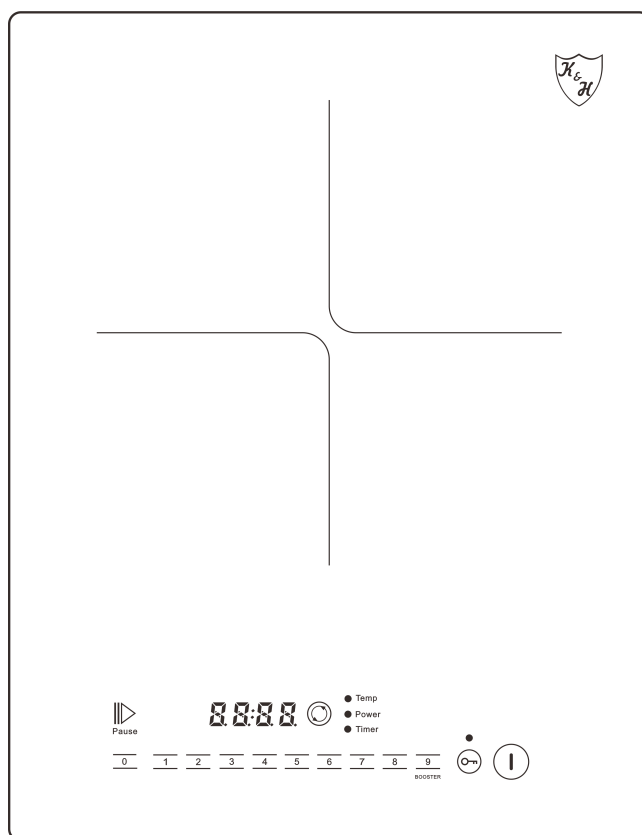
After unpacking the product, check for any damage during transport. In case of problems, contact us and we will take necessary action to fix the problem.

## INSTRUCTION FOR USE

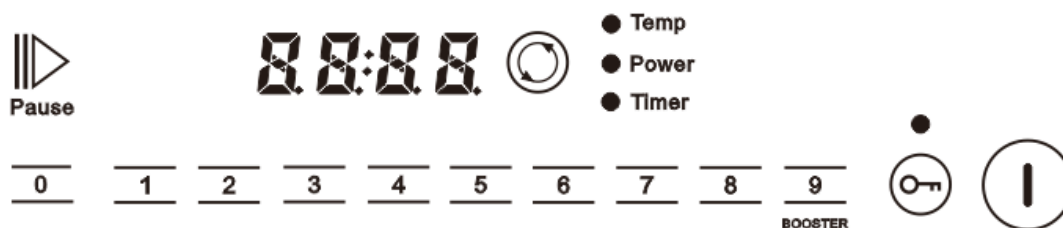
### GENERAL OVERVIEW



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, 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 18 power levels. Besides levels 1-9, that are activated simply by pressing power level button once, there are levels in between (1.5-9.5), 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.

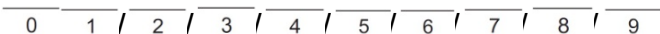
To activate the child lock function, turn on the hob and hold button  for three seconds; the timer shows Lo. Control panel is now locked.


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

## Function Key



The button can be used to set cooking time for a maximum of 23:59 for cooking zones.

Setting timer, press the button when timer LED on 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.



Pause

When push this button, it will display PAU, and cooktop will stop to working

## SV mode

When connect the temperature probe to the base, cooktop work in SV mode Temperature can accurate control in 25-99 °C(77F-210F) the preset temperature is 25°C(77F) when cooktop turn on. hang the probe on the cooking vessel, probe measures and controls continuously the temperature to the preset temperature, after the heating period the display shows the actual temperature, If you briefly press the function key and then the preset temperature will be show in SV model, timer will begin to countdown when the preset temperature reached.

## Auto switch off


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

## 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 - sautéing - boiling - grilling	Ideal for sautéing, maintaining a boil, cooking and grilling
	6-7	Browning – cooking – stewing - sautéing - grilling	Ideal for sautéing, maintaining a boil, cooking and grilling , preheating accessories
Medium level	4-5	Cooking – stewing - sautéing - 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: SVIN-18SV

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.