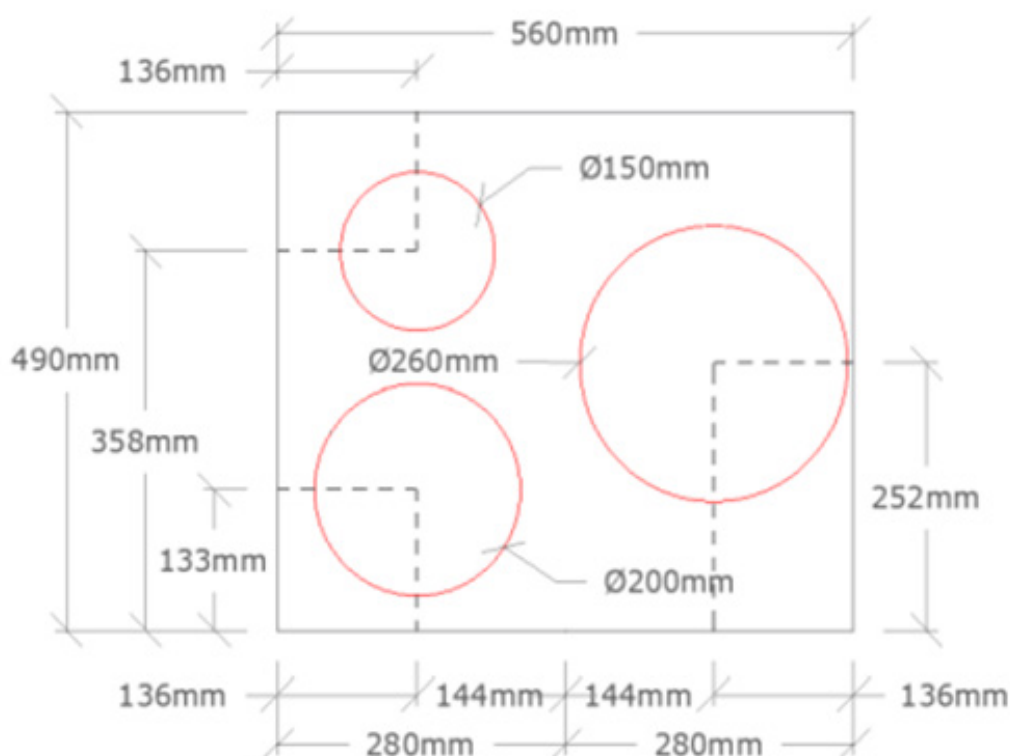


# Instructions Manual

Read the instructions carefully before using the product

# General safety precautions

1. Thank you for purchasing the COOKING SURFACE PRIME induction cooktop. Please read all the instructions carefully before using the appliance. Keep the instruction manual for future reference.
2. Please note that the appliance is only compatible with 20 mm thick sintered ceramic stoneware kitchen tops manufactured by ABK Group. Do not use the appliance for any purpose other than its intended use.
3. Do not use the appliance if the cables or plugs are damaged. All repairs must be carried out by an experienced engineer or an authorised service centre.
4. When moving the appliance, always take care not to touch hot surfaces and watch out for possible spillage of hot liquids.
5. We recommend using the COOKWARE brand set of pots and pans, which ensure maximum performance of the COOKING SURFACE PRIME induction cooktop. When using any other kind of cookware, please note that it must be suitable for cooking on induction cooktops and must be the right size for the cooking zone. The silicone spacers supplied in the package must be used.
6. The use of accessories or equipment not supplied by the manufacturer may damage the appliance or result in injury.



# Rules for the safe use of the induction cooktop

1. Check that the electrical supply voltage corresponds to the voltage indicated on the specification plate located underneath the induction cooktop.
2. Electrical connections must comply with local regulations. National and local electrical regulations must be followed. Note for installation engineer: the domestic power supply cables must have a diameter of at least 4 mm.
3. Make sure that the induction cooktop is properly ventilated. A distance of at least 10 cm should be maintained below the base of the appliance. It is recommended to install the induction cooktop in a drawer that can be opened to avoid the risk of overheating and a consequent reduction in performance.
4. Do not install the induction cooktop near other heat sources as the system's thermal sensors may read incorrect values.
5. Ensure that installation, support and inspection are carried out by qualified personnel and that the cooktop is positioned properly and is not subject to vibrations.
6. If possible, clean the ventilation grilles underneath the appliance regularly using a dry cloth or a vacuum cleaner. Do not use water to clean the ventilation grilles.
7. If the porcelain countertop is cracked or broken, stop using the appliance, switch it off immediately and remove the power plug from the socket. Contact your dealer to replace the countertop.
8. Use COOKWARE brand pots and pans or other cookware suitable for induction cooking, with a diameter of at least 12 cm (like most commercially available cookware).
9. If cookware is not present on the cooking area, or if you attempt to use unsuitable cookware or cookware with a diameter of less than 10 cm, no power will be supplied and the error message E1 will appear on the display.
10. After a long period of use, the cooking zone may remain hot after cooking. To avoid injury or burns, do not touch the cooking zone.
11. To avoid overheating, do not leave cookware unattended while cooking.
12. Turn the appliance off after cooking by pressing the "On / Off" button. This will prevent the cooking process from restarting automatically when a pan is returned to the cooking zone.
13. Do not insert pieces of paper, cardboard, cloth, etc. between the saucepan and the cooking zone as they pose a fire risk.
14. Do not place any other metallic items such as cans, aluminium foil, cutlery, jewellery, watches, knives, forks or spoons in the cooking zone as they may heat up and create a hazard.
15. Do not place credit cards, phone cards, cassettes or other objects sensitive to magnetic fields on the induction cooktop as they may suffer damage.
16. Do not touch any component inside the induction system.
17. If the power cable is damaged, it must be replaced by qualified personnel.

# Rules for the safe use of the induction cooktop

18. The pan must remain in the centre of the cooking zone during use, otherwise it will heat unevenly resulting in burnt food and poor cooking quality.

19. When heating oil, do not leave the induction cooktop unattended as the oil may burn or overheat.

20. *Tip:* when boiling water we recommend covering the pan with a lid as the water will boil more quickly and save electricity.

## Model specifications

Model No.	SVIF-CK3.0
Voltage/Frequency	220V-240V~, 50Hz
Power	5500W
Cooking zones	3
Upper left cooking zone Lower left cooking zone Right cooking zone	1500W 1800W 2200W
Product dimensions (L x B x H)	560 x 493 x 57 mm

# Remote control



1. On/off button



2. Power level button



3. Timer button



4. Cooktop lock



5. Cooking zone selection



6. Digital display



# Power levels and display chart

## Upper left cooking zone

Level	1	2	3	4	5	6
Power	300W	900W	1000W	1100W	1300W	1500W
Monitor	1	2	3	4	5	6

## Lower left cooking zone

Level	1	2	3	4	5	6
Power	300W	900W	1100W	1300W	1500W	1800W
Monitor	1	2	3	4	5	6

## Right cooking zone

Level	1	2	3	4	5	6
Power	300W	1000W	1200W	1500W	1800W	2200W
Monitor	1	2	3	4	5	6

**1. Turning on:** Make sure that the main switch is set to "1". Press the on/off button on the remote control to turn on the induction cooktop. The appliance will beep and the cooking zones will appear on the remote control's LCD display. The cooktop will enter standby mode. To start cooking, choose one of the three cooking zones by pressing the corresponding circle on the display. The pot or pan will automatically start to heat up. If a pot or pan is not present in the chosen cooking zone, the message "E1" will flash on the LCD display and the cooktop will automatically switch off after 60 seconds.

**2. Timer mode:** the "Timer" button can be used to maintain a power level for a specified period of time. The timer can be set after selecting the cooking zone and power level. Press the + or - button on the Timer once and the LCD display will show 0:00 and the time will flash. Press + or - to increase or reduce the time setting from 1 minute to 2 hours. After setting the timer, the LCD screen will display the remaining time and turn off the cooktop at the end of the set period. If the time setting is 0, the timer function will turn off.

Note: hold down the + or - button for 3 seconds to increase or decrease the time from 10 minutes to 2 hours.

**3. Lock mode:** the "Lock" button can be used to keep the "power level" and "timer" functions locked at set levels. Press the "Lock" button to activate this function when the system is in operation. The LCD display will show the lock symbol "L". In Lock mode, no buttons other than the On/Off button and the Lock button can be used. Hold down the "Lock" button again for 3 seconds to cancel the lock function.

#### **4. High temperature indication function:**

If the cooktop becomes excessively hot, the LCD display will read "H" (hot) and behave as follows in the various modes:

- a. During heating: the LCD display will read "H" without blinking. Heating will then stop and the LCD will display the power level (from 1 to 6).
- b. In standby mode: the LCD display will read "H" and blink continuously. It will disappear when the temperature falls.
- c. In OFF mode: the LCD display will read "H" without blinking. It will disappear when the temperature falls.

**5. Turning off:** press the "On / Off" button to turn off the cooktop. The cooking zone heating process will stop.

**NB:** Remember that induction cooking is very efficient and quick. Heat is generated directly and rapidly in the bottom of the pan. For this reason, never place an empty saucepan in the cooking zone. Place the oil or other cooking ingredients in the pan before you begin cooking and select the heating level according to your requirements.

During cooking the pan must always remain in the centre of the cooking zone, otherwise the bottom of the pan will heat unevenly and may result in burnt food and poor cooking quality. Check the pan constantly while the oil is heating up to avoid overheating and the risk of burns.

The use of silicone trivets is essential when using pots and pans that are not part of the COOKWARE brand.

## **Operation of lower left cooking zone:**

Press the "On/Off" button and then press the circular button corresponding to the upper left cooking zone to start. The lower left cooking zone will turn on and heating will begin automatically starting from the first power level. The symbol representing the lower left cooking zone will appear on the LCD display. During operation, you can select the power level by pressing the "+" button to increase the level or the "-" button to decrease it. You can choose between 6 different levels. The power level will be displayed on the remote control's LCD display.

## **Operation of lower left cooking zone:**

Press the "On/Off" button and then press the circular button corresponding to the lower left cooking zone to start. The lower left cooking zone will turn on and heating will begin automatically starting from the first power level. The symbol representing the lower left cooking zone will appear on the LCD display. During operation, you can select the power level by pressing the "+" button to increase the level or the "-" button to decrease it. You can choose between 6 different levels. The power level will be displayed on the remote control's LCD display.

## **Operation of right cooking zone:**

Press the "On/Off" button and then press the circular button corresponding to the right cooking zone to start. The right cooking zone will turn on and heating will begin automatically starting from the first power level. The symbol representing the right cooking zone will appear on the LCD display. During operation, you can select the power level by pressing the "+" button to increase the level or the "-" button to decrease it. You can choose between 6 different levels. The power level will be displayed on the remote control's LCD display.

NB: If more than one cooking zone is in operation at the same time, the power level for each cooking zone in operation will be displayed alternately on the remote control's LCD display with a frequency of 5 seconds.



**E1 + Alarm:**

1. A saucepan is not present in the cooking zone.
2. The saucepan is not suitable for induction cooking.
3. The diameter of the saucepan is less than 10 cm.

**E2 + Alarm:**

Internal operating temperature too high. The overheating protection system cuts out the power supply. Check that there is sufficient ventilation and wait a few minutes before restarting.

**E3 + Alarm:**

High voltage protection activated. The local power supply voltage is greater than 275V.

**E4 + Alarm:**

Low voltage protection activated. The local power supply voltage is less than 145V.

**E5 + Alarm:**

The main sensor is disconnected.

**E6 + Alarm:**

The pan temperature is too high, so food may burn. The power supply is interrupted for safety reasons. Press On/Off to turn off the cooktop. Wait a few minutes before restarting.

**E7 + Alarm:**

Communication error with the right and lower left cooking zones simultaneously or only with the lower left cooking zone.

**E8 + Alarm:**

Communication error with upper left cooking zone.

**E9 + Alarm:**

Bluetooth connection error.

