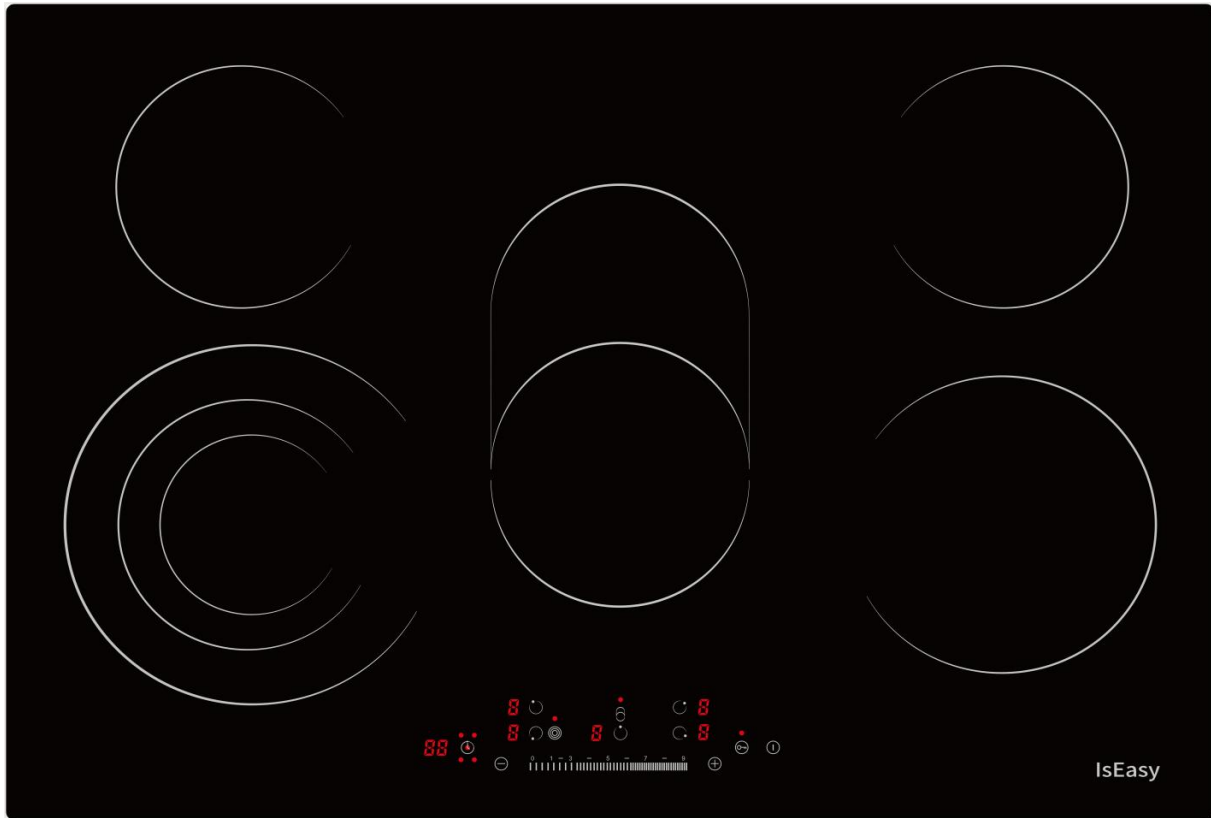


# Vitro-Ceramic Hob

## USER MANUAL



### Specification of Vitro-Ceramic Hob

- Model Name : LT5-02
- Product size : 770x520 mm
- Built in size : 740x490 mm
- Voltage : 220 - 240V , 50/60 Hz.
- Power (total) : 8600W
- Net Weight : 10.9 kgs.

# ▶ CONTENTS

- Important safety instructions.....
- Installation .....
- Connection to power supply.....
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- Instruction for use.....
- Use of containers .....
- Cleaning and maintenance .....

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**Notice:** the ceramic plate is hot after cooking, please do not touch!

## WARNING

- Repair of any faults in your cooktop must be carried out only by an Authorized Repair Service technician, otherwise the guarantee is not valid.
- The technical details and identification of the appliance are shown on the specification plate. Consult this plate before proceeding with electrical connection.
- Electrical connection must be carried out by a certified specialist familiar with official regulations.



## IMPORTANT SAFETY

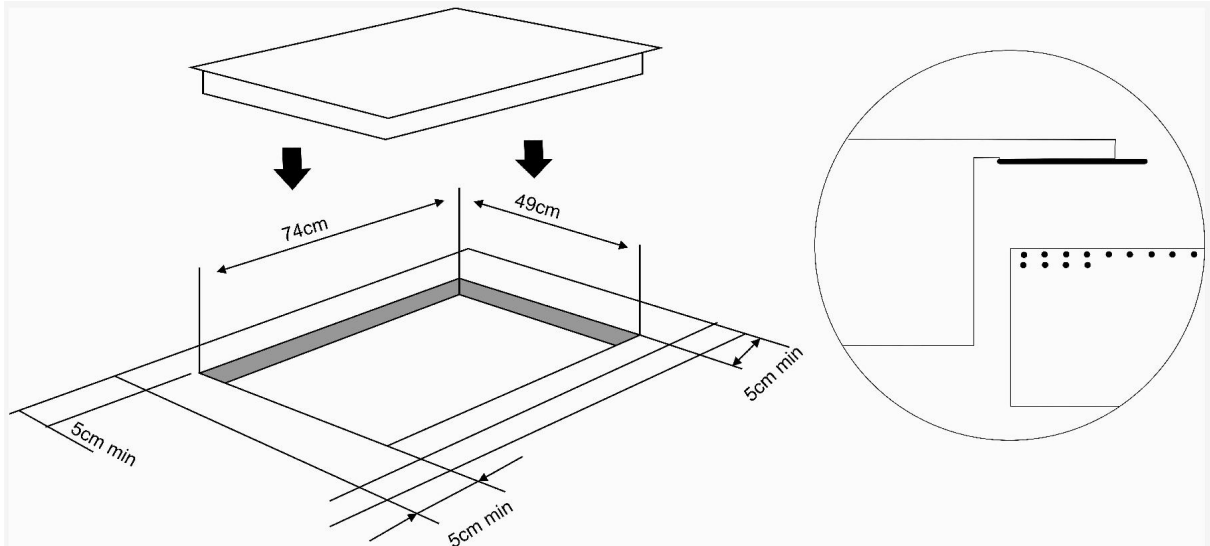
Read all instructions carefully before using this cooktop.

Using kitchen appliances, basic safety precautions must be followed, including the following:

- This appliance must be properly installed and grounded by a qualified technician. Only connect to a properly grounded outlet. See electric preparation and connection instructions in the Installation Instructions.
- Do not repair or replace any part of the cooktop unless specifically recommended. Refer service only to an authorized service center.
- Do not allow children to use this appliance unless closely supervised by an adult.
- Do not store flammable materials in or near the cooktop
- Never use the cooktop to warm or heat a room.
- For personal safety, wear proper clothing.
- Use proper pan size. This appliance is equipped with one or more surface units of different sizes. Select pans with having flat bottoms large enough to cover the surface unit heating element. The use of undersized pans will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper coverage of pots and pans to burner will also improve efficiency.
- Glazed cooking utensils. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed pots and pans are suitable for range-top service due to the sudden change in temperature, which may result in breakage - see page 15 for reference.
- Do not soak removable heating elements. Heating elements should never be immersed in water.
- Do not cook on a broken cooktop. Contact a qualified technician immediately.
- Clean cooktop with caution. Be careful to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot cooking area. Some cleaners can produce noxious fumes if applied to a hot surface.

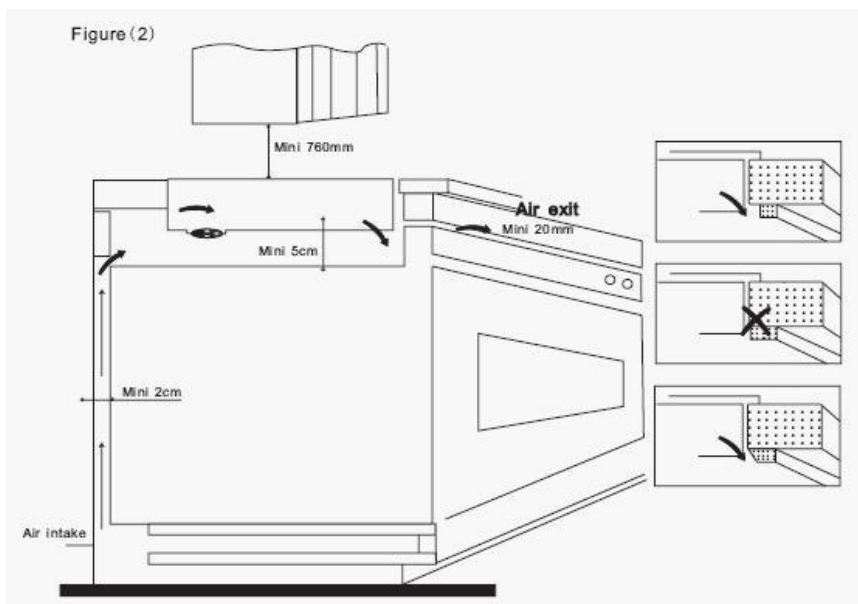
## ▶ Installation

1. Cut a hole in the worktop of the dimension shown in the diagram below. A minimum of 50mm space should be left around the hole. The worktop should be at least 30mm thick and made of heat resistant material.



2. It is essential that the Radiant Cooktop is well ventilated and that the air intake and exit are not blocked.

Make sure the cooktop is correctly installed as shown in Figure 2.



For safety the gap between the hob and any cupboard above it should be at least 760mm.

## Warning

(1). The Radiant cooktop must be installed by a properly qualified person We have our own qualified installers Never try to install the appliance yourself.

(2).The Radiant cooktop must not be installed above refrigerators freezers, dishwashers or tumble dryers.

(3).The wall and the area above the cooktop should be able to withstand heat.

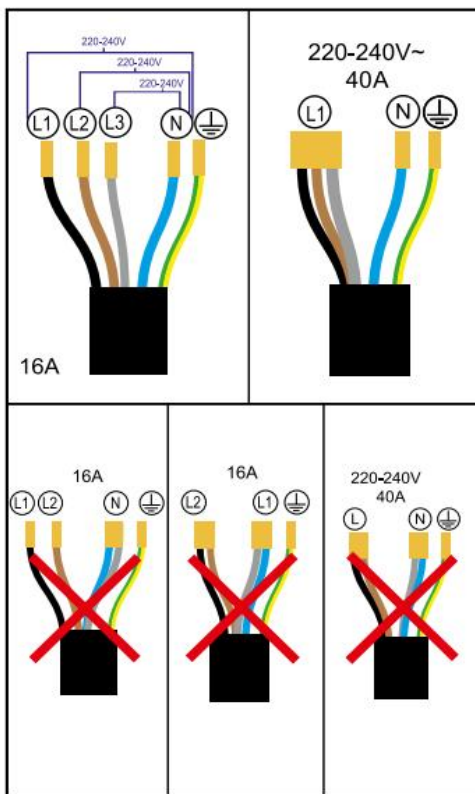
## ▶ Connection to power supply:

If the cable is damaged or needs or needs replacing this should be done by an after sales technician using the proper tools so as to avoid any accidents.

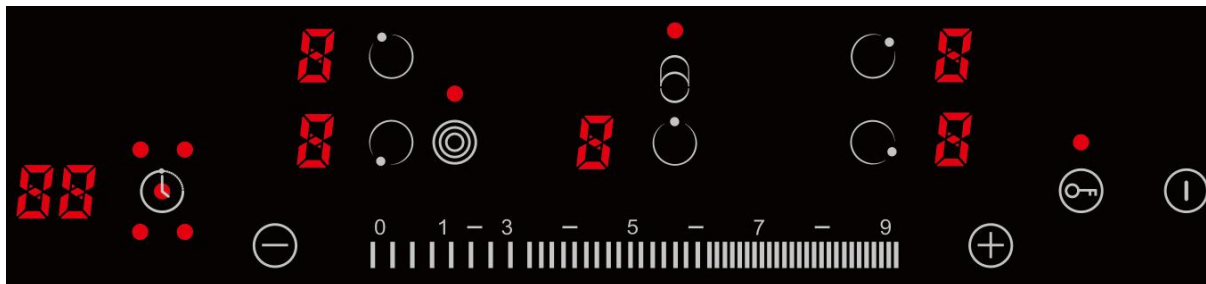
The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations

The cable must not be bent or compressed

The cable must be checked regularly and only replaced by a properly qualified person



## ▶ Diagram of the radiant hob



## ▶ Instruction for use






### Operating the device

Place suitable cookware onto the cooker plate, and connect the plug to suitable socket. The operation of both zones is the same.

**Caution!** Make no hot pots or pans on the keypad!

### Stand-By-Modus



Press the On / Off button.




You will hear a beep and see flashing lines --  --  --  --  --  on the display next to every cook zone. If you have not selected a program within about 2 minutes, the unit will return to standby.

### Power

Press the button      for the required cooking zone.

You can change the power levels by sliding the slider or by pressing the "0" to switch off the relevant cooking zone. The operation of five zones is the same. The only difference is that the left down heating zone have three heating circles and the middle heating zone have two circel zones, you can choose the inner heating circle for a smaller pot or for lower power or the whole bigger heating circle by

pressing the heating zone selection button  or .

 up to max. **1200 W**,  up to max. **2400 W**,  up to max. **2000 W**,


 up to max. **1200 W**,  up to max. **1800 W**

### Residual heat indicator:

When the hob has been operating for some time, there will be some residual heat. The residual heat indicator warns for each cooking zone separately with "H" symbol.



## Timer





After you have selected the power press the timer key .

### Timer confirmation:

With repeated pressing onto timer key choose the zones you want to set as the LED light showing.

The display shows "00". With the keys   set the time in 1-minute steps (max. 99 min.) After 5 seconds no key be pressed, the time will start timing and the display will indicate the countdown time until to "00". If the five zones have been set different time, the display will indicate the time setting zone one by one.

### Timer cancellation

By pressing onto timer key choose the zone you want to cancel the timer. 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.

## Safety systems

In order to protect the electronics from overheating if the control unit detects excessive heat it will switch off the hotplate closest to the sensors and the letter H will appear on the display. This hotplate can be activated when the temperature of the electronic unit returns to normal.

Each hotplate is equipped with an interior temperature limiter that switches off the hotplate if the radiant surface is heated excessively.

If any cracks appear in the radiant surface, immediately disconnect it from the mains. Do not use any part of the cooktop until a new radiant surface has been fitted.

## Automatic

If a hotplate is left on accidentally, it will automatically be switched off after a period of time has elapsed, depending on the power level that has been selected

Setting	Time (hour)
1-3	8
4-6	4
7-9	2

## Key Lock (Childlock)

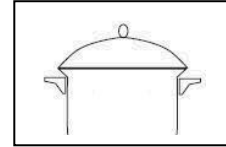
To ensure the safety of children, the ceramic hob is fitted with an interlock device. To lock: hold down the "Inter lock" key for 3 seconds; the hob then goes into "Interlock" mode, the timer shows "LO" and

the rest of the keys are disabled. To unlock hold down the lock key for 3 seconds and the hob will return to normal working.

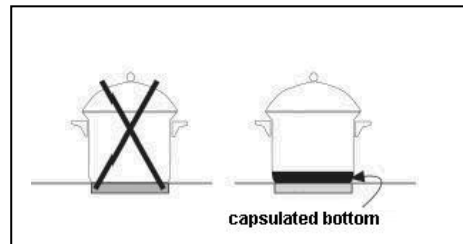


## USE OF CONTAINERS

Most stainless steel, enamel, iron, ceramic and copper pans can be used on radiant cooktops.



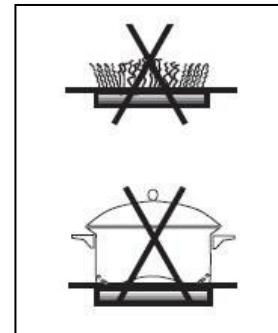
Recommended is cookware with Sandwich / capsulated bottom.



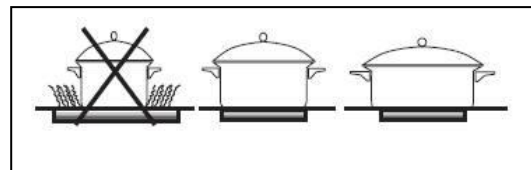
Hotplates should not be switched on without a pan on top.

The base of the pan should be flat and dry.

Pans that have been used on gas cookers are not normally completely flat and absorb heat badly.

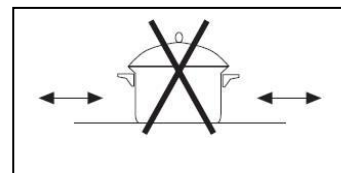


Make sure that the diameter of the pan is at least that of the hotplate.

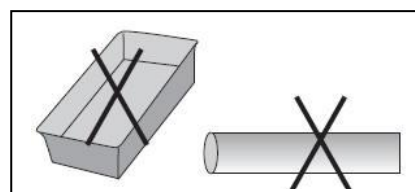


Avoid dragging pans over the radiant glass surface, as it may get scratched.

Always lift the pan.



Never use tin foil or plastic containers. They may melt and fuse permanently with the radiant glass

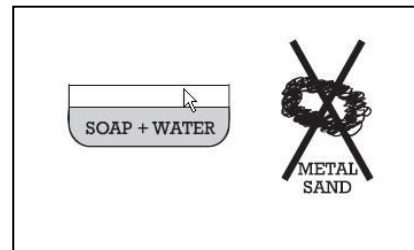


surface.

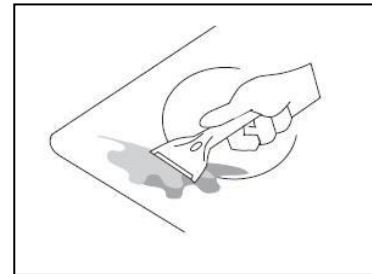
## ▶ Cleaning and maintenance

- Disconnect plug and wait until the unit is cooled down completely. Clean after every use.
- If the pots/pans are used without being cleaned, discoloration or cooked on stains may occur.
- Do not use benzene, thinner, scrubbing brush or polishing powder to clean the cooker.
- Do not use any flammable, acidic or alkaline materials or substances near the device, as this may reduce the service life of the device and lead to deflagration when the device is turned on.
- Wipe using dish washing agent and damp cloth.
- Use vacuum cleaner to suck up dirt from the air intake and exhaust vent.
- Never run water over the unit (Water getting inside may cause a malfunction).

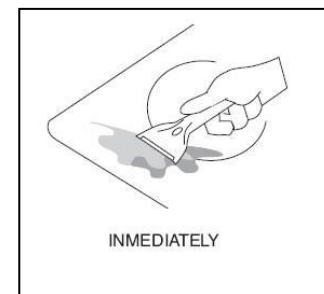
Clean the radiant glass surface frequently,  
when it is cool. Never use abrasive products or pads.  
Clean with a damp cloth and soapy water.



Once a week, clean thoroughly with specific products that  
preserve and protect radiant cooktops hobs.  
Scrape off stuck on stuck dirt with a scraper.



If sugar (or sugary matter) or plastic is accidentally burnt  
on the cooktop, remove at once with the scraper while still hot.  
Otherwise it may leave a permanent mark.



Do not use the cooktop as a work surface. Be particularly  
careful with dirt or dust from vegetables, cleaning powders, etc.  
which may scratch the surface when pans are slid over it.

