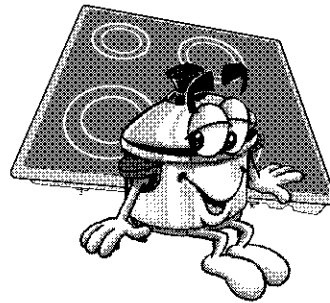


EUROMAID

OPERATING INSTRUCTIONS

VITRO-CERAMIC TOUCH-CONTROLLED COOKTOP

A0-975



"Dear Customer,

*We thrust you enjoy this high quality product
produced in our Modern latest technology Factory
whereby all products endure extreme fastidious
quality control to provide you with many years of
trouble free use.*

***To this effect the user manual is
prepared, and it's recommended to
read the entire guide carefully before
you operate the product, and to keep
it as a guide."***

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Part 1. Safety precautions and important items before using the product

**240
Volt**

The operating voltage is 240V ~50 Hz.

This appliance must be earthed.

• The mains cable must pass through the cable clamp.

The cable-length should be 2 m. max for isolation safety.

• The mains cable should be routed away from the appliance and in particular ventilation slots, the vent outlet and should not be obstructed when pushed into position between the appliance and the wall and/or cabinet.

• Before applying to authorized service, have the electrical wiring of your home ready for connection.



• The supply cord must not come in contact with any part of the appliance which is hot during operation.

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

WARNING: To avoid risk of electric shock, immediately switch off the appliance from the mains to avoid the possibility of an electric shock if a crack is detected on the ceramic glass surface.



• Always switch off the electrical appliance from the mains when the appliance is not in use, before cleaning or in the unlikely event of a product failure becoming apparent.

• When using your appliance for the first couple of times, an odour and/or smoke may be emitted which is normal.



• The surfaces of the stainless steel model appliances which are nearer to the burners may change colour because of the excessive heat in the course of time.

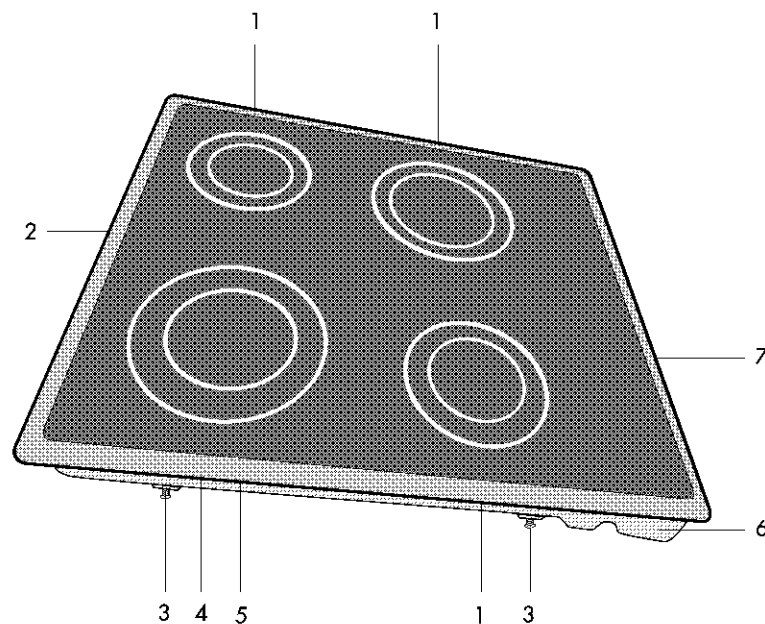


• The appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance. Before using your product take the packaging materials out.

The packaging materials can cause danger for the children.

• Do not use a steam cleaner with to clean this appliance.

Part 2. Technical specifications



- 1.** CERAN® Hot Plates
- 2.** CERAN® Surface
- 3.** Fixing Spring
- 4.** Duo, 2nd Level

- 5.** Duo, 1st Level
- 6.** Bottom Frame
- 7.** Control Panel

External Width : 580 mm

External Depth : 510 mm

External Height : 73 mm

Dimensions for Fitting:

Width : 560 mm

Depth : 490 mm

Net Weight : 8.8 kg.

Operating Voltage : 240 V ~ 50 Hz

Hot Plate Powers:

Front-Right Ø 140 : 1200 W

Rear-Right Ø 180 : 1700 W

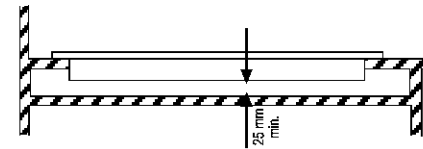
Front-Left Ø 110- 180 : 1700 W (900W+800W) Duo

Rear-Left Ø 140 : 1200 W

Total Power : 5800 W

Diagram illustrating the installation of the induction cooktop into the countertop cutout. The cooktop is shown with its four burners and control panel. Dimensions for the cutout and cooktop are provided: 56 cm width, 49 cm depth, 4.3 cm height, 4 cm (min) front overhang, 6 cm (min) side overhang, and 5.5 cm (min) rear overhang. The cooktop is shown being lowered into the cutout.

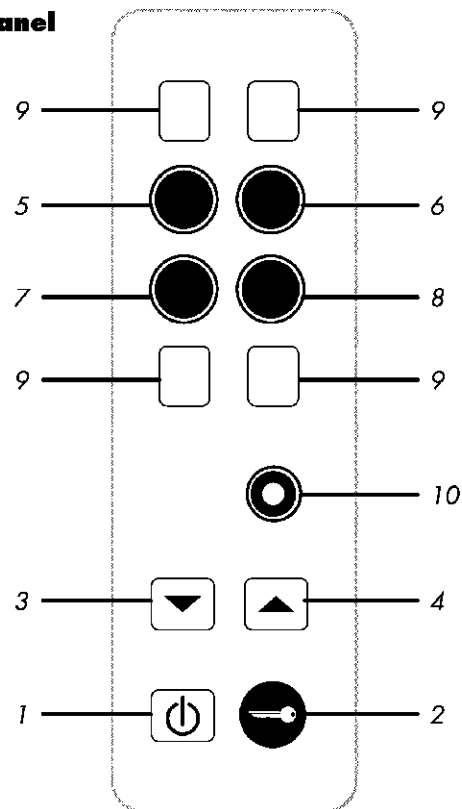
2. Put your Vitro-ceramic built-in cooktop on the place of kitchen-bench which is already dimensioned. Then, tighten the screws of the springs located at the bottom of the cooker.



4

Part 4. Introducing the control panel and how to use the cooktops

Control Panel



1. On/Off Key

2. Lock Key

3. Level-Decrease Key

4. Level-Increase Key

5. Select Key for Ø 140 HP

6. Select Key for Ø 180 HP

7. Select Key for Ø 180 Duo HP

8. Select Key for Ø 140

9. Displays

10. Select Key for Duo Hot Plate Phases

IMPORTANT: Control panel area should always be kept clean.

To Operate the Cooktop

Touch-Controlled Cooktop is designed by taking advantage of the latest technological developments where you do not ever need switch or button to operate, and where you are able to run cookers in different 9 levels.

☛ The product is sensible to light. When the touch-control unit is made active, the sensors feel the light coming through the ceran glass, and the electronics circuit analyzes the information.

☛ After selecting the desired cooker and the desired level, the product becomes to serve you. If any accidental state takes place, cleaning, overflow of the cook etc, don't worry as the system gets off automatically.

☛ Plug-in and wait for 5 seconds. After that you will hear "beep" sound. Now, the product is ready to run for you.

☛ Touch the On-Off key. You see "0" level on the display. The system will be off unless you select the desired cooker and the desired level.

Lock System

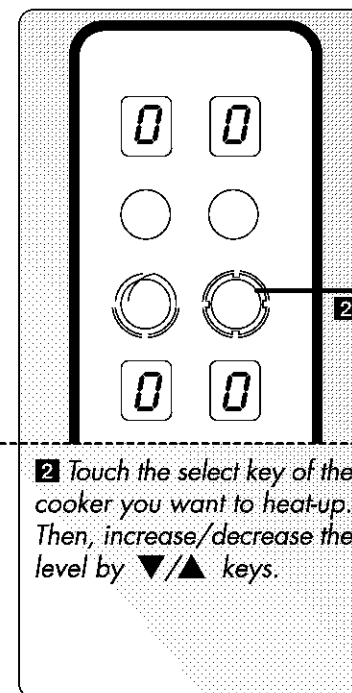
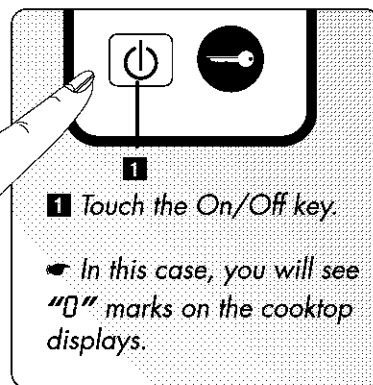
☛ There is an active lock system in your product in case of malfunctioning.

➡ After the product is On, you can make the lock system active as touching the lock key.

☛ When the lock system is On, you are able only to make off the system. You can select neither a cooker nor a level.

☛ When you touch the lock key to make active the system, you will hear a "beep" sound, and the related LED will be On.

☛ Touch the lock key again ➡ to make de-active the lock system. You will hear a "Beep" sound and the related LED will be Off, which means the lock system is not active.

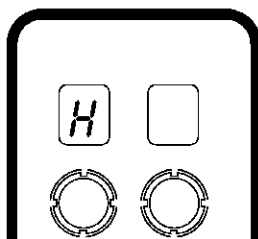


3 To make Off the all system, you can either decrease the levels of the all running cookers to "0" or touch the ON/OFF key.

Cooker Levels	1	2	3	4	5	6	7	8	9
Recommended for	Heating			Keeping Hot			Cooking - Frying Boiling		

The Product Features

You can set the cookers in 9 different levels. You can also see the set value on the related display.



Residual Heat Display: "H" is indicated in the display if a calculated surface temperature of 60 degree has been measured by the control-unit of the product. This warning will be disappeared when the surface is cool-down.

☛ To operate the inner part of Duo cooker, the LED related to select key for Duo phases should not be active. We recommend for Duo cooker the 1st level for small saucepan, and 1st and 2nd levels together for large saucepan.

☛ To operate the Duo cooker full, touch the key for Duo Phases, then let the related LED be On. To stop running of this feature, re-touch the key for Duo Phases and let the related LED be Off.

Caution!

The outer part of Duo cooker can not be run itself.

Caution!

As the Duo cooker display has "0" you can not make the key for Duo Phases active.

☛ At the time you see 9th level of a cooker if you touch (▲) key you will get a flashing "A" which will last for 15 seconds. This is normal. After 15 second the display will back to normal.

☛ If you notice "H" is flashing on the display, it means the temperature of the control unit is high. Please wait until this is settled down. If this problem is still not disappeared please contact the service agent nearest to you.

☛ If the control panel area is wet you may not be able to operate the cooker. Please keep dry the surface and re-run the system.

☛ If you get an error message as Er 33 on the display, again it means that the control panel area is wet. Please keep dry the surface and re-run the system.

Safety Switch-Off

Power Setting	Limitation of Operating Time in hours
1-2	6
3-4	5
5	4
6-9	1,5

If one or several cooking zones shall not be switched off by mistake, the control is automatically set out of operation after a certain time (See the table).

In case you forget the cooker(s) at a level, the system will switch automatically off the cooker at a certain time depending on the level you have already set, as indicated on the table above.

When the safety switch-off has responded, the display will show an "H".

To reset the limitation of the operation time of the individual cooking zones, either select the key or ▼/▲ key of the corresponding cooking zone has to be actuated.

Automatic Heat-Up

Power Setting	Heat-Up Function Time (in min.)
1	1
2	3
3	4,8
4	6,5
5	8,5
6	2,5
7	3,5
8	4,5
9	—

This feature makes cooking easier for you. You do not have to be permanently present while cooking, the cooktop is automatically heated up with full power and set back in time, as indicated on the table above, to the selected power setting. In other words, by taking advantage of this function, you can run the system at the 9th level at a certain time and at the end of this period let the system to continue at the level you set without waiting in front of the cooktop.

(For the level-time relation please look at the table)

In order to active this function, first select the cooker.

By ▼/▲ key get the 9th level.

As the 9th level is seen, touch ▲ key. Now you see A and 9 flashing in order. If you do not anything in 10 seconds, the display backs to normal of 9 position.

As "A" and 9 flashing together in order set the level of the cooker that you want to run by ▼/▲ keys. As the table shows, during the heat-up time corresponding to the level you set the cooker will run at the max. level, 9th, to heat up, and at the end of this period the setting will back to the level you have set.

These changings, heat-up and back to the level you set, will be automatically arranged by the control system, which you do not have to care for it.

For Example:

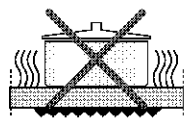
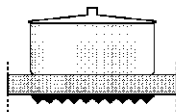
- Select the cooker you use.
- Get the 9 to the display by ▼/▲ key.
- Get the A and 9 together as flashing by touching (▲) key.
- As "A" is flashing get the level from 9 to 6 by (▼) key.

In this case, the cooker will run at max for 2.5 min for heating up. During the 2.5 min the A and 6 will continue to flash together on the display. At the end of 2.5 min-period the cooker settings turn back to the 6th level automatically. Now, the 6 is constant on the display.

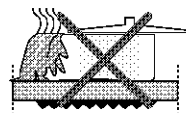
How to operate ceramic hobs

- Ceramic glass surface is highly resistant to heat and excessive temperature differences.
- You may notice a reddish view inside of the cooking areas, which may also pass out the cooking areas.
- In order to avoid hob soilage, make sure the bottom of the cooking utensil and ceramic hob surface are clean and dry before use.
- A slight buzzing sound can be heard if any of the hob comes on. This is normal and not a fault.
- Do not use the ceramic glass surface for food preparation, storing or any other non-cooking related purposes.
- Avoid heating up empty enamel pots.
- The scratching or dropping of sharp cornered pots onto ceramic glass surface may cause damage to the surface.

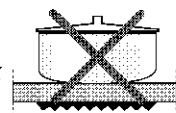
• Optimum efficiency can be achieved by using pans that are suitable for the diameters of the heaters.



• If the pan is too small energy is wasted.



• Pans with convex bottoms are not suitable.



• Splashes may damage the ceramic surface and can cause fire.

Important Warning!

Immediately switch off the appliance from the mains if a crack is detected on the ceramic glass surface.

- Keep away the children from the heating surfaces which are in operation and therefore have hot surfaces.
- Because heated oil has a tendency to catch fire, cooking greasy food (like French fries) should be carried by utilizing a covered container.
- Do not cut bread or slice vegetables, fruit, etc. on top of it.
- Do not use aluminum-bottomed pots. (This results in the deterioration of the ceramic glass surface).
- Use steel or heat-resistant glass pots. Do not use pots made from materials such as "boron glass", or "Pyrex", which are generally oven-type containers.
- The diameter of the pot to be used should be no smaller or larger than the diameter of the hob.
- Do not place any material on the ceramic surface, such as plastic, aluminium, etc.
- Materials such as plastic or aluminium material that have melted onto the ceramic surface for any reason should immediately be removed with a hob scraper.
- Never use a dishcloth or sponge to clean the ceramic hob as these may leave a layer of soiled detergent on the hob which will burn and discolour the next time the hob is used.



As the cookers are in operation or just off, the heating surfaces may be hot. As long as H is displayed please keep away children from the heating surfaces.

Part 5. Cleaning and care

The Vitro-ceramic glass surface:

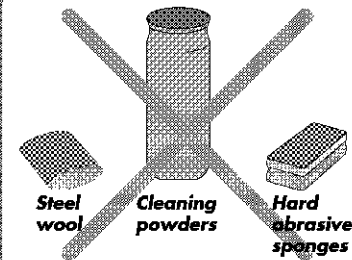
- ☛ Unplug the plug from the power supply during cleaning.
- ☛ Wait for the ceramic glass cool down completely before starting to clean.
- ☛ Be sure to use a cleaning agent that does not contain any particles or pieces that may scratch the ceramic glass surfaces.

Use cream or liquid cleaning agents. Do not use mechanical-type powders or detergents as well as bleach-based cleaning agents.

- ☛ Steel wool or brushing may damage the ceramic glass surface.
- ☛ Dust on the ceramic surface may be removed with a moist cloth.
- ☛ The ceramic surface will serve you for many years if you treat it with proper care.
- ☛ Changes in the tint of the ceramic glass surface will not have any effect on ceramic's functional structure or durability
- ☛ The ceramic surface must be wiped off with cold water and dried with a soft piece of cloth.
- ☛ You can use the spatula in order to remove spilled food and remains from the surface.
- ☛ Sugar-based food such as jam should immediately be removed away with the spatula without waiting for the ceramic glass to cool down.

- ☛ Color change is not due to the change in the material properties, but rather it stems from insufficient cleaning of burnt residue that accumulates on surfaces, abrasion on the glass surface which is caused by pots and pans along with the use of improper cleaning agents.

- ☛ Please intentionally use the special detergents/cleaning agents sold in the markets as their warning labels guide you.



Do not use the materials above, to clean ceramic glass and stainless steel surfaces.



Caution!

Please keep the children away from the spatula. For cleaning the ceran glass, be careful not to damage the silicone material around the ceran glass while cleaning/scraping the surface by spatula or any other material.

Part 6.

Future transportation

☛ Transporting the cooktops;

Keep the original carton box transport your product with its original carton box, and obey to the marks printed on the carton box.

☛ If you do not have the original carton;

Take precaution for the strokes or damages that can occur on the outer surfaces of your product.

Do not put a load on the top of the cooker more than its original load.

Pack the vitro-ceramic hob in bubbled nylon or thick cardboard and tape it completely in order to prevent any damage which may be experienced during shipping.

Hold your product up in an upright position during shipping and do not place any cargo on top of it.

Guarantee

Your Euromaid cooktop is guaranteed for twelve months from the date of the original purchase. Any defect that arises due to faulty materials or workmanship will be repaired free of charge during this period. The guarantee is subject to the following provisions.

- The guarantee does not cover accidental or transit damage, misuse, cabinet parts, knobs or consumable items such as light bulbs.*
- The guarantee does not cover repairs or service calls required as a result of inexpert or faulty installation.*
- The product must be correctly installed and operated in accordance with the instructions contained in the operating instruction booklet.*

- The product is designed for domestic use only. The installation of this product on business premises for commercial use will invalidate the guarantee.*
- The guarantee is only valid within the boundaries of the Australia.*
- The guarantee will be rendered invalid if the product is resold or has been affected by inexpert repair.*
- Euromaid disclaims any liability for incidental or consequential damages.*
- The guarantee is in addition to and does not diminish your statutory or legal rights.*

ELECTRICAL DISTRIBUTORS AUSTRALIA PTY LTD

ABN 11 051 297 557

SUITE 16 NO./7 NARABANG WAY BELROSE NSW 2085

PH:02 99861699 FAX: 02 99861196 EMAIL:EDAAUST@bigpond.com

EUROMAID COOKER & HOT PLATE WARRANTY

IN ADDITIONS TO RIGHTS BY LAW

Electrical Distributors Australia Pty Ltd guarantees to the original purchaser during the first one or Two Years of ownership (subject to model and type as listed below) that any part with defective material be replaced free of charge, provided that all service work is carried out by Electrical Distributors Australia Pty Ltd or the nearest appointed service agent.

Models Subject to 12 months Warranty:

AD0640, BT180, BT220, MC1110T, SC11531, SCNG7531, SCLPG7531, MDA200

Any new models released not stated above are also 12 months warranty.

Models Subject to 24 months Warranty:

1505TI, A0975SS, A0985SS, A0980SS.

Where the appliance is installed outside the normal service area of Electrical Distributors Australia Pty Ltd or it's Appointed Service Agent the purchaser will pay the travel cost charges to take the appliance to the service centre.

Portable Appliances:

For Bench top or portable appliances the purchaser must arrange their own transport to our nearest authorised Service Centre, these portable items do not offer in Home Service.

Built In Appliances:

Access must be granted within normal working hours and our Service Agents must have easy access to these built in appliances and charges will be the responsibility of the purchaser where the service technician can not obtain easy access to remove the appliance for inspection prior to repair.

This Warranty is not transferable and excludes any repair or replacement caused by Power Surges faulty installation abuse, Pest Damages, misuse, acts of God or accident.

The above Warranty is for Domestic application only is limited to THREE (3) Months in Commercial Applications.

AUTHORISED SERVICE AGENTS:

NSW

ALL GENERAL WHITEGOODS

4/11 HALLSTROM PLACE

WETHERILL PARK 2164 NSW

PH: 02 97561511 FAX: 02 97561091

VIC

ADVANTAGE APPLIANCES

54/170 FORSTER ROAD

MT WAVERLY VIC 3149

PH:03 95588044 FAX:0395442102

WESTERN AUST.

METROPOLITAN APPLIANCES

15 SHIELDS CRESCENT

MY AREE WA 6154

PH: 089 3301724 FAX: 089 3171296

QUEENSLAND

ENDEAVOUR REFRIGERATION

167 ROBERTS ROAD

FORTITUDE VALLEY QLD 4006

PH: 073 8522477 FAX: 073 8532467

GOLD COAST

ROSHAD APPLIANCE SERVICE

1/13 LEDA DRIVE

BURLEIGH QLD 4220

PH: 0755357044 FAX:0755357407

TASMANIA

BALDOCKS

222 LIVERPOOL STREET

HOBART TASMANIA 7000

PH: 036 22345995 FAX:036 2348134

SOUTH AUST.

PRESTIEGE APPLIANCE REPAIRS CENTRE

SHOP 4/394 HENLEY BEACH ROAD

LOCKLEYS SOUTH AUSTRALIA

PH: 088 352202 FAX: 088 3522044

FOR SERVICE OUTSIDE THE ABOVE AREAS PLEASE CONTACT HEADSYDNEY OFFICE PH:02 99861699

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