

ARC

USER MANUAL

ACCK4 60CM CERAMIC COOKTOP



www.arcappliances.com.au

Dear Customer,

Congratulations on purchasing your new product from Home Appliances.

To register your Parts and Labour Warranty, some conditions apply, please refer to your warranty card for more details and contact our Aftersales Support team on:

1800 444 357 and Select 1

Our Customer Care Centre is there to ensure you get the most out of your appliance. Should you want to learn more about your product and how to use it to its best potential or tips on cleaning, please feel free to call us on the above number.

It is important that you read through the following instruction manual thoroughly to become familiar with the installation and operation of this appliance and ensure optimum performance.

We also carry a complete range of spare parts for all Home Appliance products. For all your spare parts enquiries please contact our Aftersales Support team on

1800 444 357 and Select 2

Again, thank you for choosing an appliance brought to you by Home Appliances and we look forward to being of service to you.

IMPORTANT. To assist in handling any enquiries in the future about your appliance we urge you to complete the information on the following page

Kind regards,

The Management

Home Appliances

For future reference we suggest that you staple a copy of your purchase receipt here and complete the below so the information is always available.

Model number	ACCK4
Description	60cm knob controlled ceramic cooktop
Serial number <i>(Note down prior to installation)</i> Located on base of cooktop	
Date of Purchase (DD-MM-YYYY)	
Place of Purchase	Store name: Address: Telephone No.
Invoice and / or receipt number	
Date of Installation (DD-MM-YYYY)	
Installers details	Company Name: Licence No. Installers Name: Address: Telephone No.

Content

1. Foreword	5
1.1 Safety Warnings.....	5
1.2 Installation.....	5
1.2.1 Electrical Shock Hazard	5
1.2.2 Cut Hazard	5
1.2.3 Important safety instructions	5
1.3 Operation and maintenance	5
1.3.1 Electrical Shock Hazard	5
1.3.2 Health Hazard	6
1.3.3 Hot Surface Hazard.....	6
1.3.4 Important safety instructions	6-7
2. Product Introduction	8
2.1 Top View.....	8
2.2 Control Panel	8
2.3 Product Information	8
2.4 Working Principle	7
2.5 Before using your New Ceramic Hob	9
2.6 Technical Specification	9
3. Operation of Product	9
3.1 Choosing the right Cookware	9
3.2 How to use	10
3.2.1 Start cooking	10
3.2.2 Finish cooking	10
4. Cooking Guidelines	10
4.1 Cooking Tips	10
4.1.1 Simmering, cooking rice.....	10
4.1.2 Searing steak	10
4.1.3 For stir-frying	10
5. Care and Cleaning	10
6. Hints and Tips.....	11
7. Installation	11
7.1 Selection of installation equipment.....	11
7.2 Before locating the fixing brackets.....	14
7.3 Cautions.....	14
7.4 Connecting the hob to the mains power supply	15

1. Foreword

1.1 Safety Warnings

Your safety is important to us. Please read this information before using your cooktop.

1.2 Installation

1.2.1 Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

1.2.2 Hazard from cuts

- Take care - panel edges are sharp.
- Failure to use caution could result in injury or cuts.

1.2.3 Important safety instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation. Installation must only be done by a qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

1.3 Operation and maintenance

1.3.1 Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified and authorised service technician.
- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

1.3.2 Health Hazard

- This appliance complies with electromagnetic safety standards.
- However, even though unlikely, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) may wish to consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field. **This mainly relates to induction cooktops.**
- Failure to follow this advice may result in death.

1.3.3 Hot Surface Hazard

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the Ceramic glass until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

1.3.4 Important safety instructions

- Never leave the appliance unattended when in use. Boil over of greasy spillovers can cause smoke emissions and may even ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the knob controls).
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervised or instruction concerning use of the appliance by a responsible person for their safety.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing must be done by a qualified and authorized technician.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.

- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the Ceramic glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Ceramic glass. Use of cream cleansers such as Hillmark CERAPOL will ensure prolonged life of the ceramic cooktop surface.
- If fitted with a supply cord and is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments. *Refer to warranty details when used outside domestic applications.*
- **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 from the appliance unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: Do not store items on the cooking surfaces.
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **WARNING:** Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

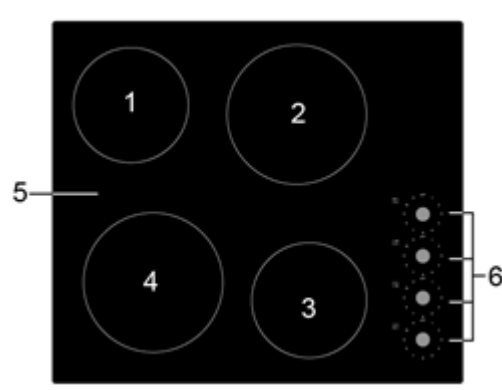
Congratulations on the purchase of your new Ceramic Cooktop.

We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it. For installation, please read the installation section.

Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

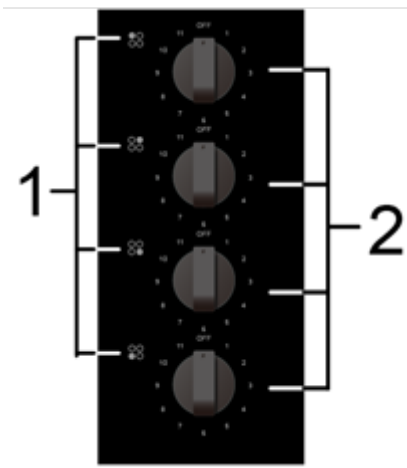
2. Product Introduction

2.1 Top View



1. Max. 1200 W zone
2. Max. 1800 W zone
3. Max. 1200 W zone
4. Max. 1800W zone
5. Ceramic glass plate
6. Control panel

2.2 Control Panel



1. Cooking zone indicators
2. Power regulating controls

2.3 Product Information

The microcomputer ceramic cook top can meet different kinds of cuisine demands because of resistance wire heating, micro-computerized control and multi-power selection, really the optimal choice for modern families.

The ceramic cooktop centers on customers and adopts personalized design. The hob has safe and reliable performances, making your life comfortable and enabling to fully enjoy the pleasure from life.

2.4 Working Principle

This ceramic cook top directly employs resistance wire heating, and adjust the output power by the power regulation with the mechanical controls.

2.5 Before using your New Ceramic Hob

- Read these instructions, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your ceramic hob.

2.6 Technical Specification

Model number	ACCK4
Cooking Zones	4 Zones
Supply Voltage	220-240V~ 50/60Hz
Installed Electric Power	5500-6600W
Product Size D×W×H(mm)	590X520X55
Building-in Dimensions A×B (mm)	560X490

Weights and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

3. Operation of Product

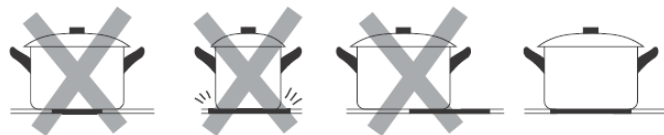
3.1 Choosing the right Cookware

NOTE: Cooktop should only be used with a pan or pot in place and not empty during use, except to heat pan for searing meats etc.

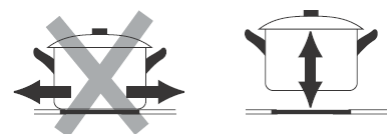
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.

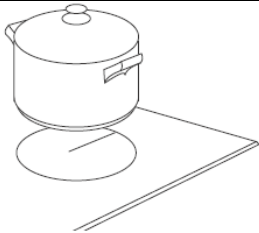
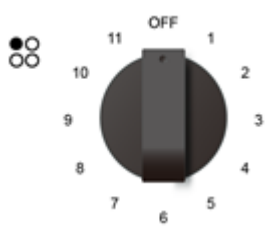


Always lift pans off the ceramic hob – do not slide, or they may scratch the glass.

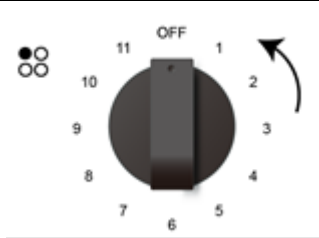


3.2 How to use

3.2.1 Start cooking

<p>Place a suitable pan on the cooking zone that you wish to use.</p> <ul style="list-style-type: none">• Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.	
<p>Adjust the power regulating control to the desired level to turn on the control</p>	

3.2.2 Finish cooking

<p>Turn the cooking zone off by turning the power regulating control to “OFF” to turn off the control</p>	
------------------------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------



Beware of hot surfaces

When the glass plate is hot, the residual heat indicator will light. Don't touch the glass plate until the indicator goes out. It can also be used as an energy saving function, if you want to heat further pans use the heating zone that is still hot.

4. Cooking Guidelines



Take care when frying as the oil and fat heat up very quickly. Extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

4.1 Cooking Tips

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

4.1.1 Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

4.1.2 Searing steak

To cook juicy flavorful steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

4.1.3 For stir-frying

1. Choose a ceramic cooktop compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

5. Care and Cleaning

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	<ol style="list-style-type: none">1. Switch the power to the cooktop off.2. Apply a cooktop cleaner while the glass is still warm (but not hot!)3. Rinse and wipe dry with a clean cloth or paper towel.4. Switch the power to the cooktop back on.	<ul style="list-style-type: none">• When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care.• Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable.• Never leave cleaning residue on the cooktop: the glass may become stained.

Boil overs, melts, and hot sugary spills on the glass	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Ceramic glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above. 	<ul style="list-style-type: none"> • Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
-------------------------------------------------------	----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

6. Hints and Tips

Problem	Possible causes	What to do
The cooktop cannot be turned on.	No power.	Make sure the ceramic hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The glass is being scratched.	<p>Rough-edged cookware.</p> <p>Unsuitable, abrasive scourer or cleaning products being used.</p>	<p>Use cookware with flat and smooth bases. See 'Choosing the right cookware'.</p> <p>See 'Care and cleaning'.</p>
hob warning indicator is flashing	The thermocouple within the hob is failure	Please call a qualified technician.

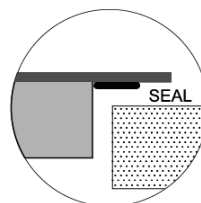
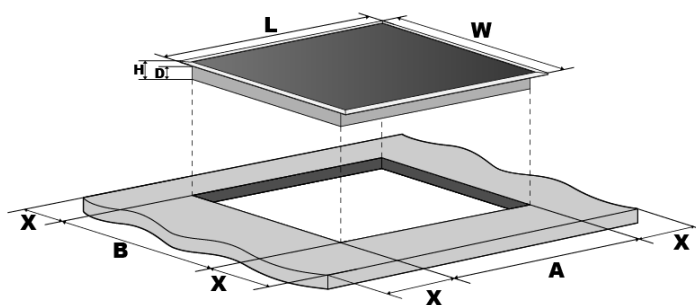
7. Installation

7.1 Installation into benchtop surface

Cut out the work surface according to the sizes shown in the drawing and table below.

For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole.

Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid large deformation caused by the heat radiation from the hotplate. As shown below:

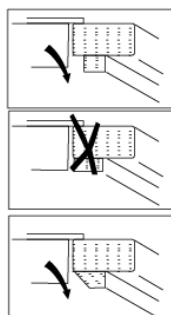
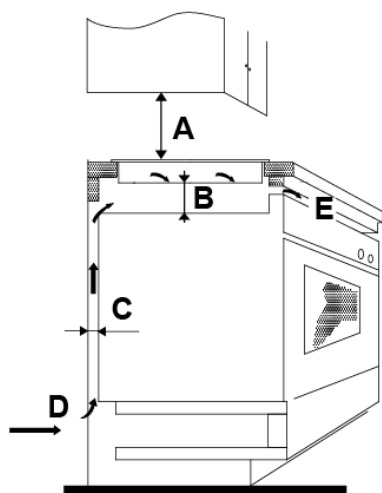


L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
590	520	55	51	560+5	490+5	50 min

Make sure the ceramic cooktop is well ventilated and the air inlet and outlet are not blocked. Ensure the ceramic cooktop is in good working state.

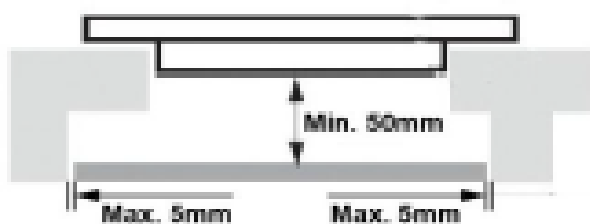


Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm. A rangehood can be mounted at 650mm above the cooktop surface in line with Australian approval regulations.



A(mm)	B(mm)	C(mm)	D	E
760	50 min	20 min	Air intake	Air exit 5mm

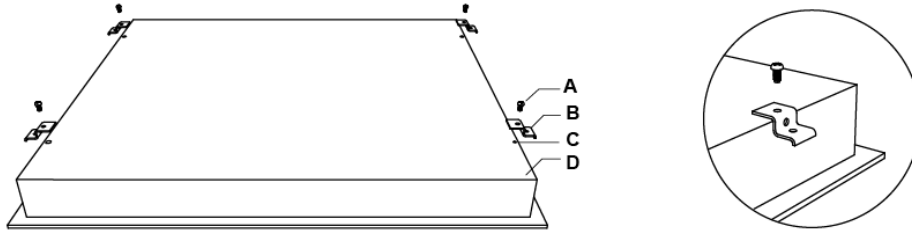
If the ceramic cooktop is installed above a drawer or cupboard opening a heat shield board must be fitted under the base of the cooktop to avoid accidental burns and injury when accessing the drawer or cupboard from heat generated during use of the cooktop. It is necessary to put the heat shield board, normally constructed in wooden boards, fixed by screws, at a minimum distance of 50mm from the bottom of the hob. Follow the requirements below.



7.2 Before locating the fixing brackets

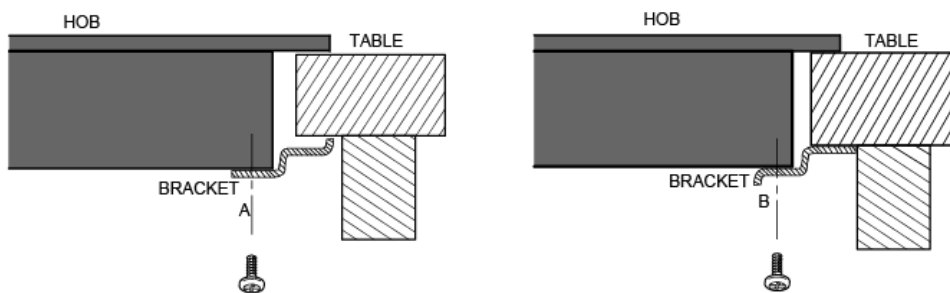
The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

Fix the hob on the work surface by screw four brackets on the bottom of hob (see picture) after installation.



A	B	C	D
screw	bracket	Screw hole	base

Adjust the bracket position to suit for different work surface's thickness.

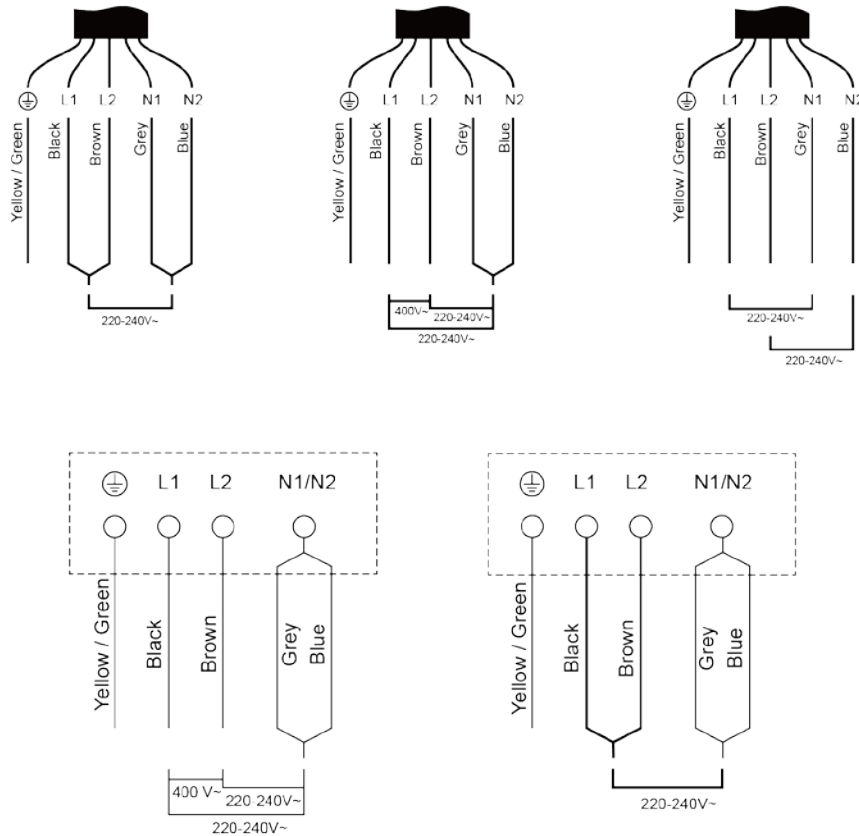


7.3 Cautions

1. The ceramic cooktop must be installed by qualified personnel or technicians. We have professionals at your service.
Please never conduct the operation by yourself.
2. The ceramic cooktop shall not be mounted to cooling equipment, dishwashers and rotary dryers.
3. The ceramic cooktop shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the work surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
6. A steam cleaner is not to be used.

7.4 Connecting the hob to the mains power supply

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below.



1. If the cable is damaged or needs replacing, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.
2. If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts.
3. The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
4. The cable must not be bent or compressed.
5. The cable must be checked regularly and only replaced by a properly qualified person.



DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

This appliance is labeled in compliance with European directive 2012/19/EU for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.

This appliance requires specialist waste disposal. For further information regarding the treatment, recover and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

ARC