



electriQ

Ceramic Hob

Instruction Manual / Installation Manual

MODEL: eIQEHCeramicTouch60

Congratulations on the purchase of your new Ceramic Hob.

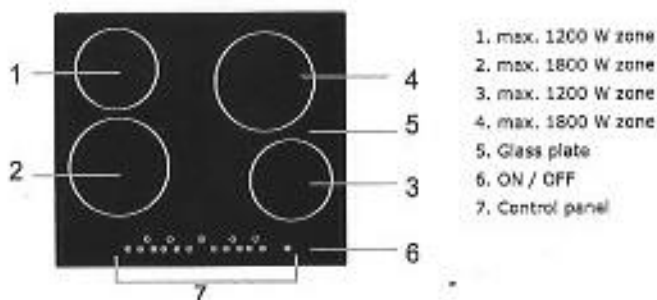
We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it.

For installation, please read the installation section.

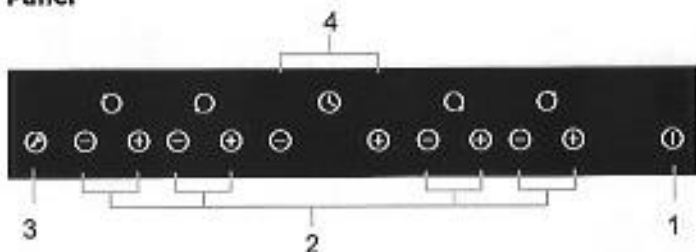
Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

Product Overview

Top View



Control Panel



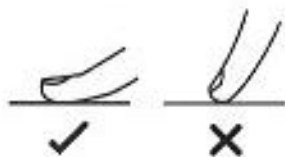
1. ON/OFF control
2. Power regulating controls
3. Keylock control
4. Timer regulating controls

Before using your New Ceramic Hob

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

Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



Choosing the right Cookware

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.



Using your Ceramic Hob

To start cooking

- After power on, the buzzer beeps once, all the indicators light up for 1 second then go out, indicating that the ceramic hob has entered the state of standby mode.



1. Touch the ON/OFF  control, all the indicators show 



2. Place a suitable pan on the cooking zone that you wish to use.

- Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.






3. Select a heat setting by touching the  or  control.

- If you don't choose a heat setting within 1 minute, the ceramic hob will automatically switch off. You will need to start again at step 1.

- You can modify the heat setting at any time during cooking.

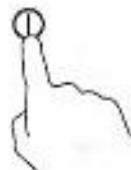


When you have finished cooking

- 1a. Turn the cooking zone off by scrolling down to  or touching  and  control together.

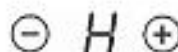


- 1b. Turn the whole cooktop off by touching the ON/OFF control.



2. Beware of hot surfaces

- H* will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.



Locking the Controls

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF control are disabled.

To lock the controls

Touch the keylock control. The timer indicator will show "Lo".

To unlock the controls

1. Make sure the ceramic hob is turned on.
2. Touch and hold the keylock control for a while.
3. You can now start using your ceramic hob.



When the hob is in the lock mode, all the controls are disabled except the ON/OFF, you can always turn the ceramic hob off with the ON/OFF control in an emergency, but you should unlock the hob first in the next operation.

Over-Temperature Protection

A temperature sensor monitors the temperature inside the ceramic hob. If an excessive temperature is monitored, the ceramic hob will stop operation automatically.

Residual Heat Warning

When the hob has been operating for some time, there will be some residual heat. The letter "H" appears to warn you to keep away from it.

Auto Shutdown

Another safety feature of the hob is auto shutdown. This occurs if you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

Using the Timer

You can use the timer in two different ways:

- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can set it to turn one cooking zone off after the set time is up.
- You can set the timer up to 99 minutes.

Caution! You should never leave the hob unattended – see Safety section.

Using the Timer as a Minute Minder

If you are not selecting any cooking zone

1. Make sure the cooktop is turned on.
Note: you can use the minute minder even if you're not selecting any cooking zone.

2. Touch the or controls of the timer, the minute minder indicator will flash.

3. Set the time by touching the or control of the timer.

Hint: Touch the or control of the timer once to decrease or increase by 1 minute.

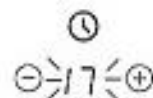
Touch and hold the or control of the timer to decrease or increase by 10 minutes.

If the setting time exceeds 99 minutes, the timer will automatically return to 0 minutes.



4. Touching the and together, the timer is cancelled, and the "--" will show in the minute display.

5. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds.



6. Buzzer will sound for 30 seconds and the timer indicator shows "--" when the setting time finished.



Setting the timer to turn one cooking zone off

1. Touch the \ominus or \oplus of the corresponding cooking zone you want to set the timer for.



2. Set the time by touching the or control of the timer

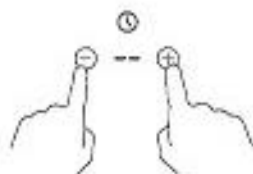
Hint: Touch the \ominus or \oplus control of the timer once will decrease or increase by 1 minute.

Touch and hold the \ominus or \oplus control of the timer will decrease or increase by 10 minutes.

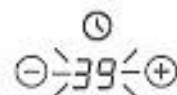
If the setting time exceeds 99 minutes, the timer will automatically return to 0 minute.



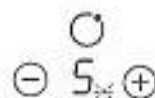
3. Touching the \ominus and \oplus together, the timer is cancelled, and it shows "--" in the minute display.



4. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.



NOTE: The red dot next to power level indicator will illuminate indicating that zone is selected.



5. When cooking timer expires, the corresponding cooking zone will be switch off automatically.



NOTE: If you want to change the time after the timer is set, you have to start from step 1.

Cooking Guidelines



Take care when frying as the oil and fat heat up very quickly, particularly if you're using PowerBoost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

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.
- Minimise 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.

Simmering

- 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.

Searing steak

To cook juicy flavoursome 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.

For stir-frying

1. Choose a ceramic 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.

Heat Settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the cooktop to find the settings that best suit you.

Heat setting	Suitability
1 - 2	<ul style="list-style-type: none"> • delicate warming for small amounts of food • melting chocolate, butter, and foods that burn quickly • gentle simmering • slow warming
3 - 4	<ul style="list-style-type: none"> • reheating • rapid simmering • cooking rice
5 - 6	<ul style="list-style-type: none"> • pancakes
7 - 8	<ul style="list-style-type: none"> • sautéing • cooking pasta
9	<ul style="list-style-type: none"> • stir-frying • searing • bringing soup to the boil • boiling water

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 hob 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 hob 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. Take care to avoid scratching the surface. 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.
Spillovers on the touch controls	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • The hob may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.

Hints and Tips

Problem	Possible causes	What to do
The hob cannot be turned on.	No power.	Make sure the 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 touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your ceramic cooktop' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is getting scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.

Some pans make cracking or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
---	---	--

Technical Specification

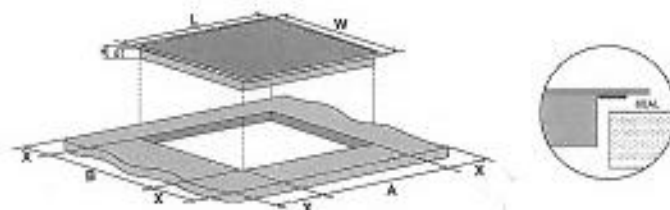
Cooking Hob	eIQEHCeramicTouch60
Cooking Zones	4 zones
Supply Voltage	220-240V~
Installed Electric Power	5500-6600W
Product Size LxWxH(mm)	590X520X50
Building-in Dimensions AxB (mm)	560X490

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

Installation

Selection of installation equipment

Cut out the work surface according to the sizes shown in the drawing.
For the purpose of installation and use, a minimum of 50mm 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 larger 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	564	494	50 mini

Under any circumstances, make sure the ceramic cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the ceramic cooker hob is in good work state. As shown below

⚠ Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.