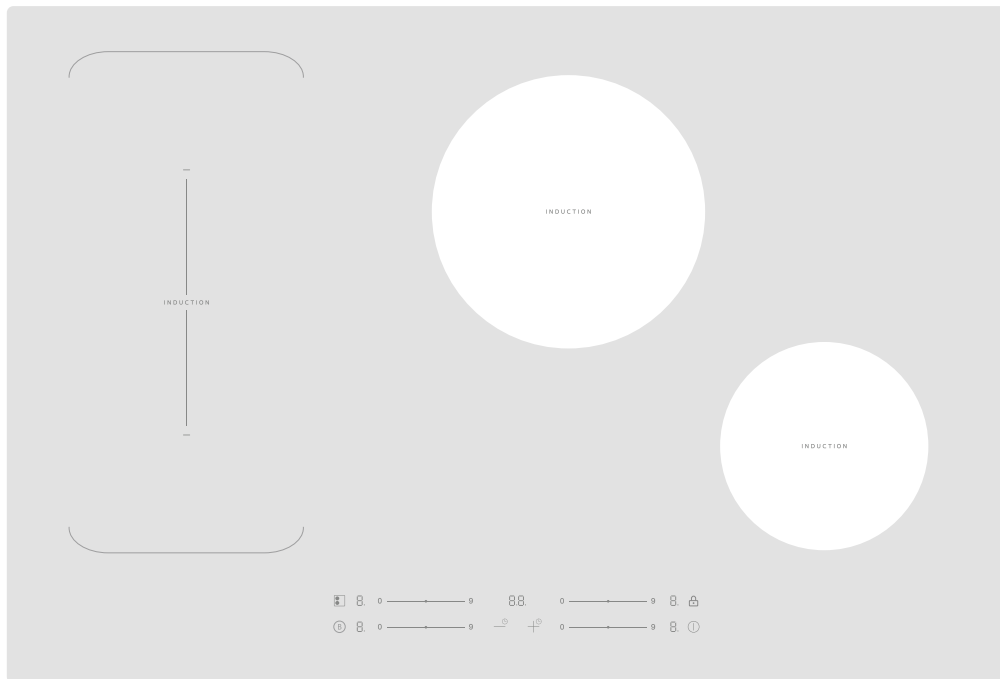




PowerPoint



INDUCTION HOB

USER MANUAL

P1577MDINTC

Warning notices: Before using this product, please read this manual carefully and keep it for future reference. The design and specifications are subject to change without prior notice for product improvement. Consult with your dealer or manufacturer for details. The diagram above is just for reference. Please take the appearance of the actual product as the standard.

THANK YOU LETTER

Thank you for choosing Powerpoint! Before using your new Powerpoint product, please read this manual thoroughly to ensure that you know how to operate the features and functions that your new appliance offers in a safe way.

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SAFETY INSTRUCTIONS

Intended Use

The following safety guidelines are intended to prevent unforeseen risks or damage from unsafe or incorrect operation of the appliance. Please check the packaging and appliance on arrival to make sure everything is intact to ensure safe operation. If you find any damage, please contact the retailer or dealer. Please note modifications or alterations to the appliance are not allowed for your safety concern. Unintended use may cause hazards and loss of warranty claims.

Explanation of Symbols



Danger

This symbol indicates that there are dangers to the life and health of persons due to extremely flammable gas.



Warning of electrical voltage

This symbol indicates that there is a danger to life and health of persons due to voltage.



Warning

The signal word indicates a hazard with a medium level of risk which, if not avoided, may result in death or serious injury.



Caution

The signal word indicates a hazard with a low degree of risk which, if not avoided, may result in minor or moderate injury.



Attention

The signal word indicates important information (e.g. damage to property), but not danger.



Observe instructions

This symbol indicates that a service technician should only operate and maintain this appliance in accordance with the operating instructions.

Read these operating instructions carefully and attentively before using/commissioning the unit and keep them in the immediate vicinity of the installation site or unit for later use!

SAFETY WARNINGS

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

INSTALLATION

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.

Cut Hazard

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

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.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably 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.
- 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.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 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.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- A steam cleaner is not to be used.
- Do not use a steam cleaner to clean your cooktop.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- 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: 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.

OPERATION AND MAINTENANCE

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 technician.
- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

Health Hazard

- This appliance complies with electromagnetic safety standards.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must 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.
- Failure to follow this advice may result in death.

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 Induction 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.

Cut Hazard

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

Important safety instructions

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.

- Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- 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 touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- 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.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- 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 Induction 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 Induction glass.
- 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.
- **WARNING:** The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.

Congratulations on the purchase of your new Induction 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.

SPECIFICATIONS

Cooking Hob	MC-8F7042G331
Cooking Zones	4 Zones
Supply Voltage	220-240V- 50Hz or 60Hz
Installed Electric Power	7000W
Product Size L×W×H(mm)	770X520X60
Building-in Dimensions A×B (mm)	740X490

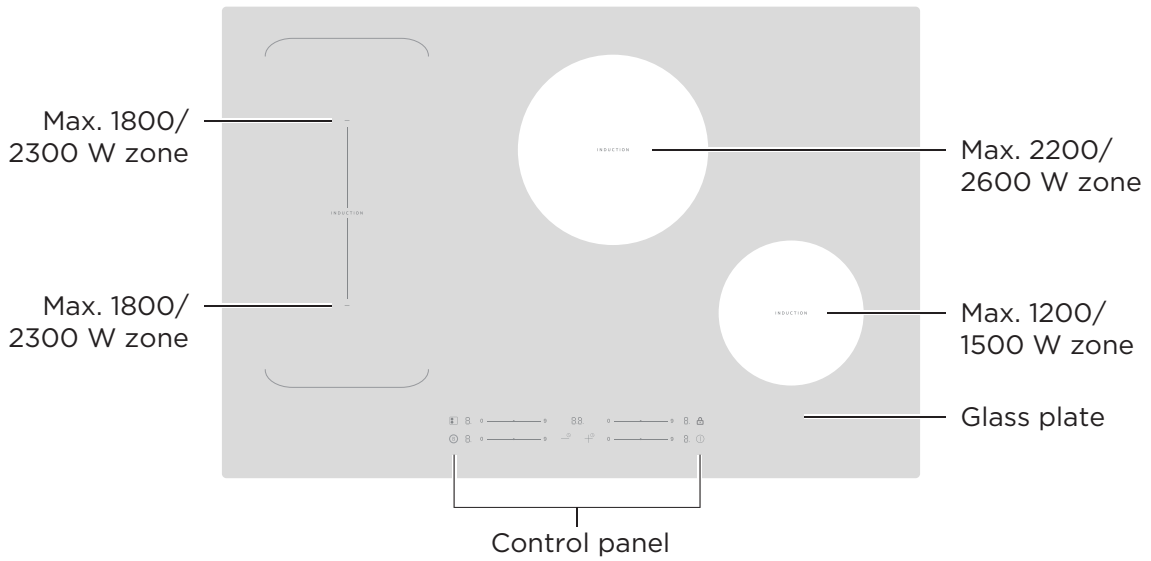
Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

	Symbol	Value	Unit
Model identification	-	MC-8F7042G331	
Type of hob	-	Built-in induction hob	
Number of cooking zones and/or areas	-	1 area 2 zones	
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	-	Induction cooking zones and cooking area	
For circular electric cooking zones: diameter of useful surface area per electric heated cooking zone	∅	Zone1: 21,0 Zone2: 16,0	cm
For non-circular electric cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area	L,W	Area1: L:38,5; W:18,0	cm
Energy consumption per cooking zone or area calculated per kg	EC _{electric cooking}	Area1: 190,1 Zone1: 187,9 Zone2: 182,8	Wh/kg
Energy consumption for the hob calculated per kg	EC _{electric hob}	186,9	Wh/kg

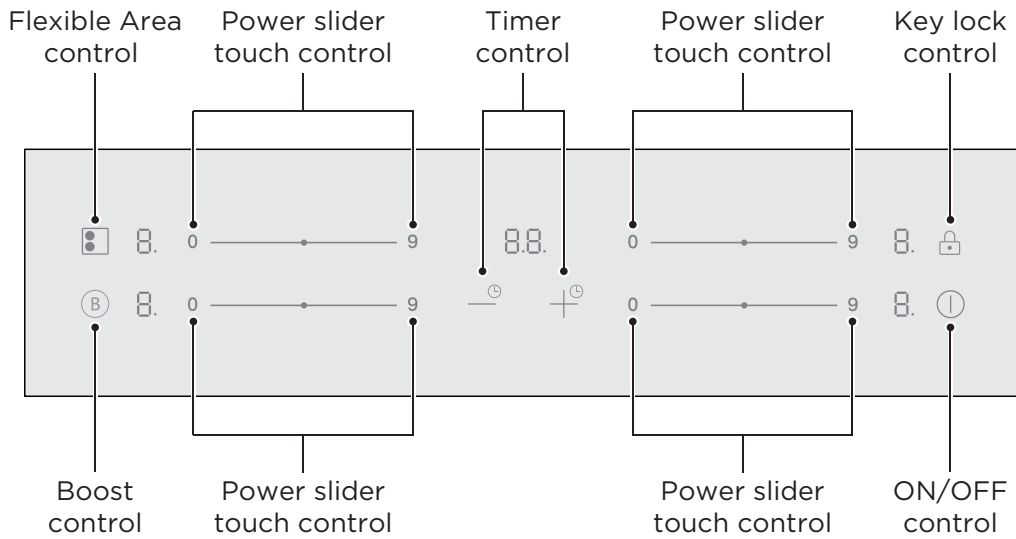
Data determined according to standard EN 60350-2 and Commission Regulations (EU) No 66/2014.

PRODUCT OVERVIEW

Top View



Control Panel

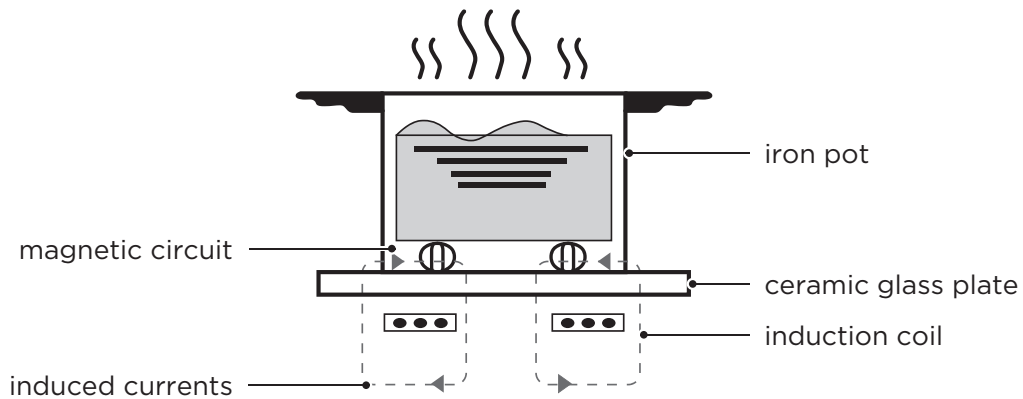


NOTE

All the pictures in this manual are for explanation purpose only. Any discrepancy between the real object and the illustration in the drawing shall be subject to the real subject.

Working Theory


Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.



Before Using Your New Induction Hob

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

QUICK START GUIDE

-  Take care when frying as the oil and fat heat up very quickly, particularly if you're using Power-Boost. 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.
- 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.

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.

Searing Steak

To cook juicy flavorsome 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 an induction 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.

Detection of Small Articles

When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the hob automatically go on to standby in 1 minute. The fan will keep cooking down the induction hob for a further 1 minute.

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 induction hob to find the settings that best suit you.

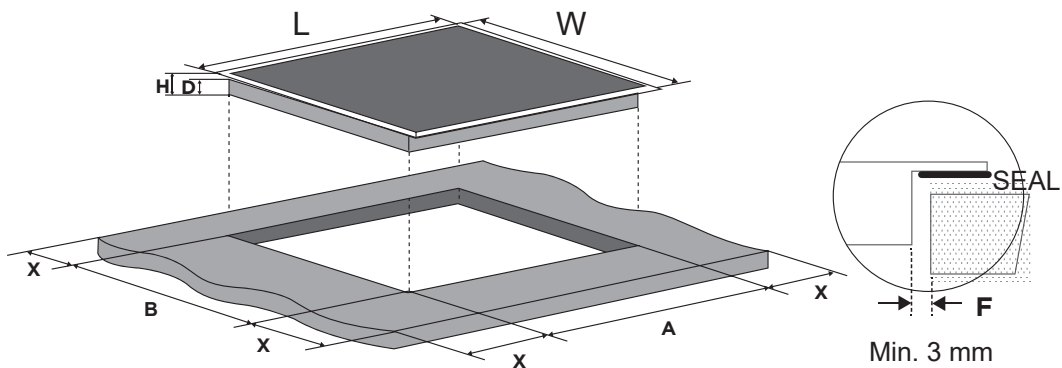
Heat setting	Suitability
1 - 2	<ul style="list-style-type: none">• delicate warming for small amounts of food• melting chocolate, butter, and foods that burn quickly• gentle simmering• slow warming
3 - 4	<ul style="list-style-type: none">• reheating• rapid simmering• cooking rice
5 - 6	<ul style="list-style-type: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

PRODUCT 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 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 and insulated work surface material (Wood and similar fibrous or hygroscopic material shall not be used as work surface material unless impregnated) to avoid the electrical shock and larger deformation caused by the heat radiation from the hotplate. As shown below:

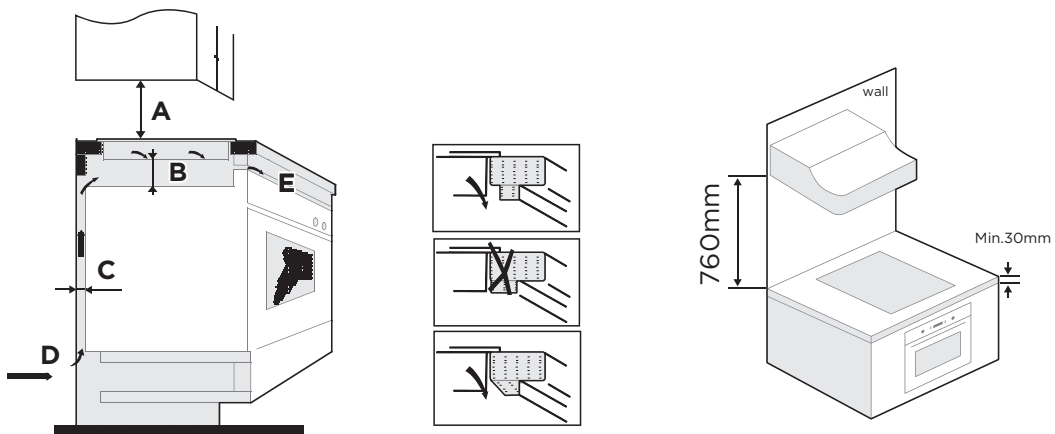
NOTE: The safety distance between the sides of the hob and the inner surfaces of the worktop should be at least 3mm.



L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)	F(mm)
770	520	60	56	740+4 +1	490+4 +1	50 min.	3 min.

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

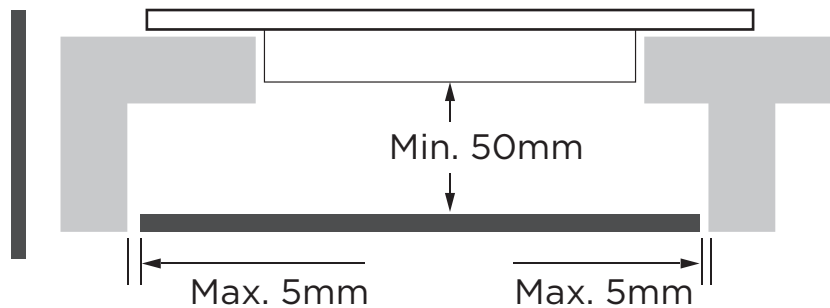
NOTE: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760 mm.



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

WARNING: Ensuring Adequate Ventilation

Make sure the induction cooker hob is well ventilated and that air inlet and outlet are not blocked. In order to avoid accidental touch with the overheating bottom of the hob, or getting unexpected electric shock during working, it is necessary to put a wooden insert, fixed by screws, at a minimum distance of 50mm from the bottom of the hob. Follow the requirements below



- ⚠ There are ventilation holes around outside of the hob. YOU MUST ensure these holes are not blocked by the worktop when you put the hob into position.
- ⚠ • Be aware that the glue that join the plastic or wooden material to the furniture, has to resist to temperature not below 150°C, to avoid the unstuck of the paneling.
- The rear wall, adjacent and surrounding surfaces must therefore be able to withstand an temperature of 90°C.

Before Installing the Hob, Make Sure that

- The work surface is square and level, and no structural members interfere with space requirements.
- The work surface is made of a heat-resistant and insulated material.
- If the hob is installed above an oven, the oven has a built-in cooling fan.
- The installation will comply with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- The isolating switch will be easily accessible to the customer with the hob installed.
- You consult local building authorities and by-laws if in doubt regarding installation.
- You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

After Installing the Hob, Make Sure that

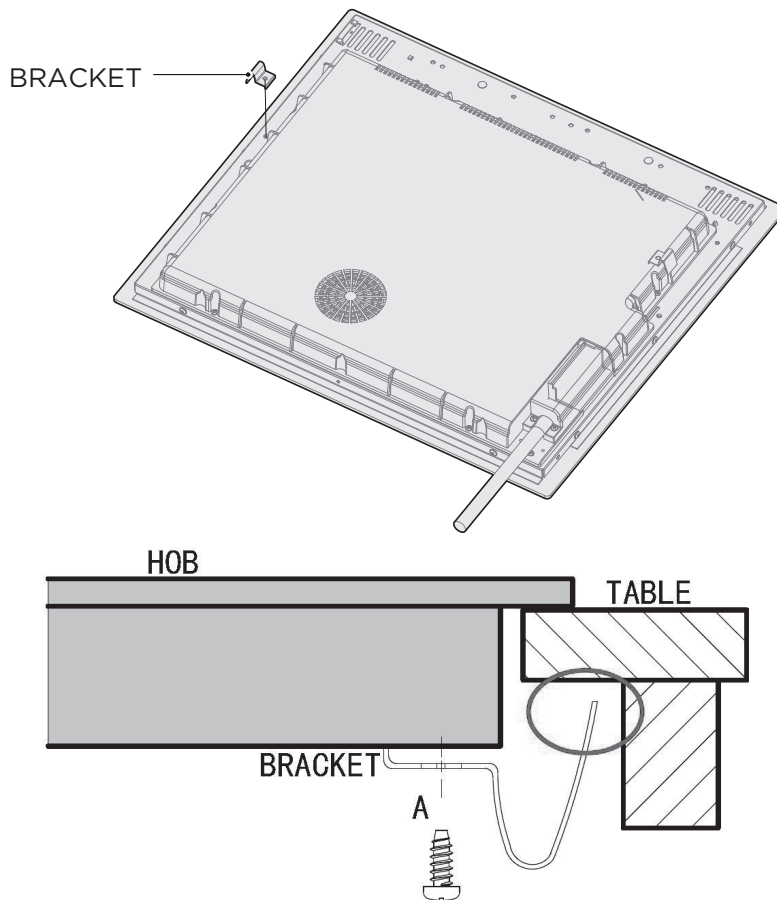
- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of fresh air from outside the cabinetry to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- The isolating switch is easily accessible by the customer.


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.

Adjusting the Bracket Position

Fix the hob on the work surface by screw 2 brackets on the bottom of hob(see picture) after installation. Adjust the bracket position to suit for different table top thickness.



 Under any circumstances, the brackets cannot touch with the inner surfaces of the worktop after installation (see picture).

CAUTIONS

1. The induction hotplate must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The hob will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics.
3. The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the table 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.

Connecting the Hob to the Mains Power Supply

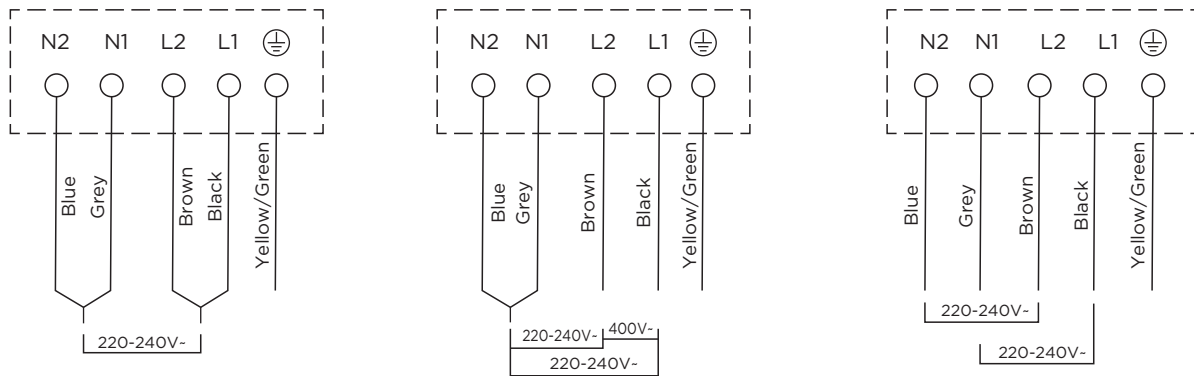
⚠ This hob must be connected to the mains power supply only by a suitably qualified person. Before connecting the hob to the mains power supply, check that:

1. The domestic wiring system is suitable for the power drawn by the hob.
2. The voltage corresponds to the value given in the rating plate.
3. The power supply cable sections can withstand the load specified on the rating plate.

To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.

The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75 °C at any point.

⚠ Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.



- If the cable is damaged or to be replaced, the operation must be carried out by an after-sale agent with dedicated tools to avoid any accidents.
- If the appliance is being connected directly to the mains an omnipolar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorised technicians only.

⚠ The bottom surface and the power cord of the hob are not accessible after installation.

OPERATION INSTRUCTIONS

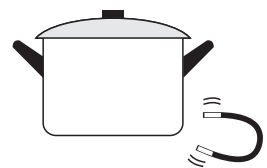
Touch Controls

- 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.

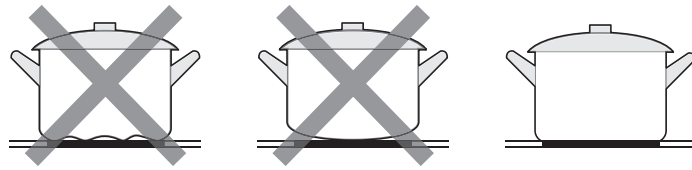


Choosing the right Cookware

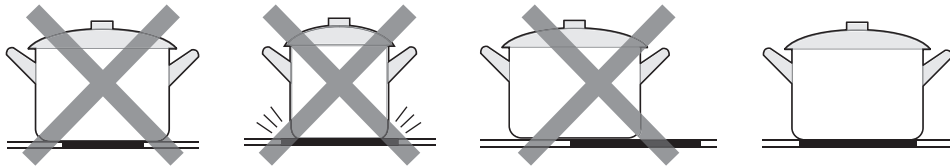
- ⚠ Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:
 1. Put some water in the pan you want to check.
 2. If **H** does not flash in the display and the water is heating, the pan is suitable.
- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.
- If the ferromagnetic part covers only partially the base of the pan, only the ferromagnetic area will heat up, the rest of the base may not heat up a sufficient temperature for cooking.
- If the ferromagnetic area is not homogeneous, but presents others material such as aluminium this may affect the heating up and the pan detection.
- If the base of the pan is similar to the pictures below the pan may not be detected.



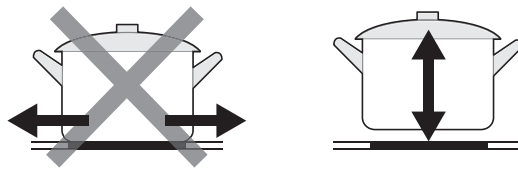
- Do not use cookware with jagged edges or a curved base.



- Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected. Always centre your pan on the cooking zone.



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



Pan Dimension

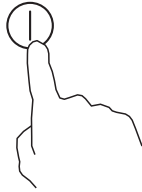
The cooking zones are, up to a limit, automatically adapted to the diameter of the pan. However the bottom of this pan must have a minimum of diameter according to the corresponding cooking zone. To obtain the best efficiency of your hob, please place the pan in the center of the cooking zone.

Cooking zone	The base diameter of induction cookware	
	Minimum (mm)	Maximum (mm)
160mm	120	160
180mm	140	180
210mm	160	210

How to Use

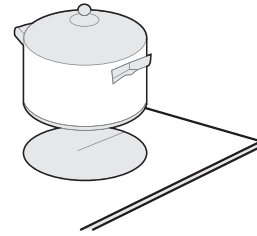
1. Start Cooking

1. Touch the ON/OFF control. After power on, the buzzer beeps once, all displays show “-” or “- -”, indicating that the induction hob has entered the state of standby mode.

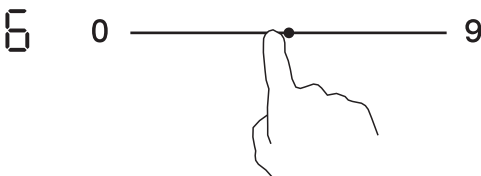


2. Place a suitable pan on the cooking zone that you wish to use.

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

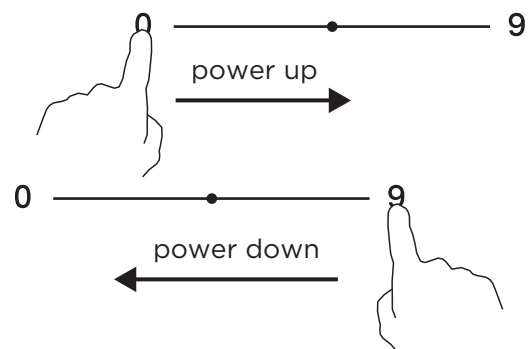


3. Touching the heating zone slider control, and a indicator next to the key will flash.



4. Select a heat setting by touching the slider control

- If you don't choose a heat setting within 1 minute, the Induction 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.



If the display flashes alternately with the heat setting

This means that:

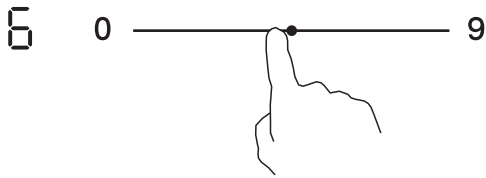
- you have not placed a pan on the correct cooking zone or,
- the pan you're using is not suitable for induction cooking or,
- the pan is too small or not properly centered on the cooking zone.

No heating takes place unless there is a suitable pan on the cooking zone.

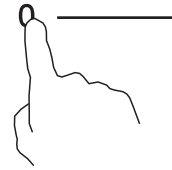
The display will automatically turn off after 2 minutes if no suitable pan is placed on it.

2. Finish Cooking

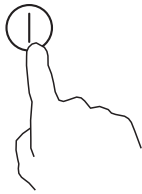
1. Touching the heating zone selection control that you wish to switch off.



2. Turn the cooking zone off by touching the slider to "0".
Make sure the display shows "0".



3. Turn the whole cooktop off by touching the ON/OFF control.



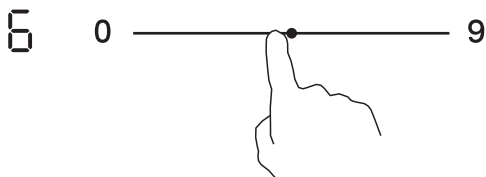
4. Beware of hot surfaces
H will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.



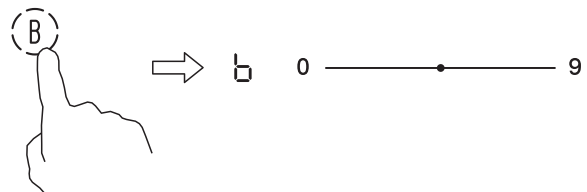
3. Using the Boost Function

Activated the boost function

1. Touching the heating zone slider control.

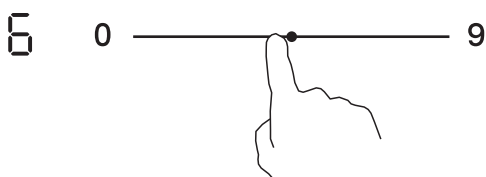


2. Touching the key "B" control. Make sure the display shows "b".

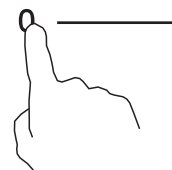


Cancel the Boost function

1. Touching the heating zone slider control that you wish to cancel the boost function.



2. Turn the cooking zone off by touching the slider to "0".
Make sure the display shows "0".



NOTE

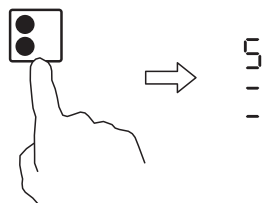
- The function can work in any cooking zone.
- The cooking zone returns to its original setting after 5 minutes.
- If the original heat setting equals 0, it will return to 9 after 5 minutes.

4. Flexible Area

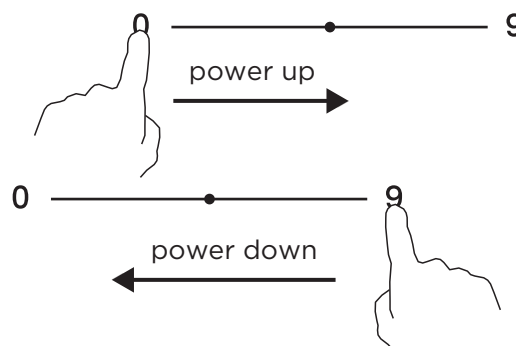
- This area can be used as a single zone or as two different zones, accordingly to the cooking needs anytime.
- Free area is made of two independent inductors that can be controlled separately.

As big zone

1. To activate the free area as a single big zone, simply press the dedicated key.

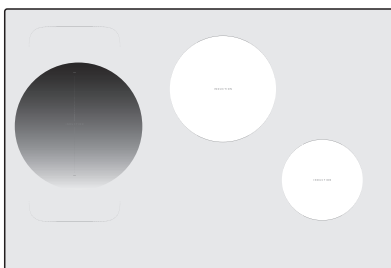
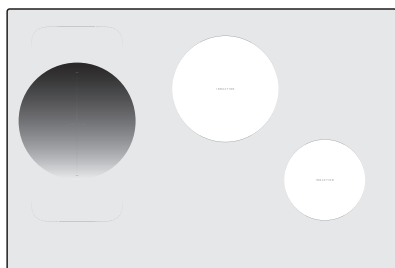


2. Turn the cooking zone off by touching the slider to "0".
Make sure the display shows "0".



As a big zone, we suggest the used as the follow:

Cookware: 250mm or 280mm diameter cookware (Square or Oval cookware are acceptable)

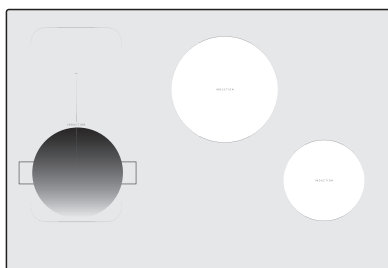
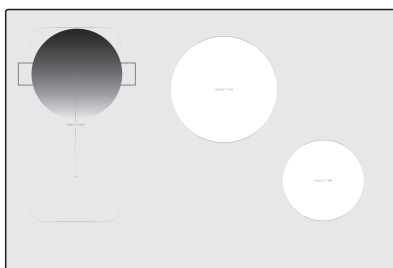


We don't recommend other operations except for above mentioned three operations because it might effect the heating of appliance.

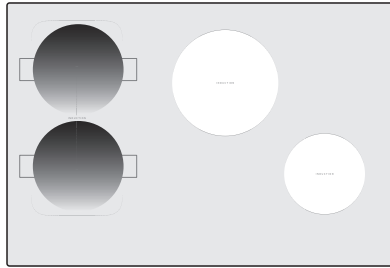
As two independent zones

To use the flexible area as two different zones, you can have two choices of heating:

1. Put a pan on the flexible zone.



2. Put two pans on the flexible zone.



NOTE

- Make sure the pan is bigger than 14cm.

5. 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 and hold the “LOCK” control for 3 seconds.	The timer indicator will show “ Lo ”
To unlock the controls	
Touch and hold the “LOCK” control for 3 seconds.	

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

6. Timer Control

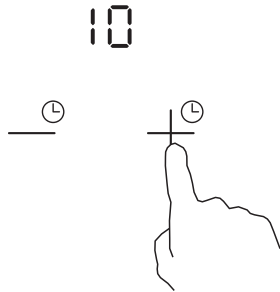
You can use the timer in two different ways:

- 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 or more cooking zones off after the set time is up. The timer of maximum is 99min.

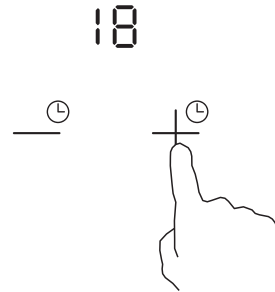
a) Using the Timer as a Minute Minder

If you are not selecting any cooking zone

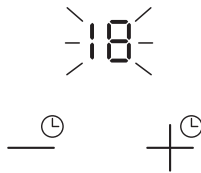
1. Make sure the cooktop is turned on.
Note: you can use the minute minder at least one zone shall be active.
Touch "+" the controls of the timer. The minder indicator will start flashing and "10" will show in the timer display.



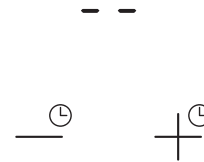
2. Set the time by touching the "-" or "+" control of the timer
Hint: Touch the "-" or "+" control of the timer once to decrease or increase by 1 minute.
Touch and hold the "-" or "+" control of the timer to decrease or increase by 10 minutes.



3. 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.



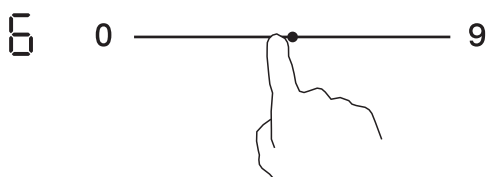
4. Buzzer will beep for 30 seconds and the timer indicator shows "--" when the setting time finished.



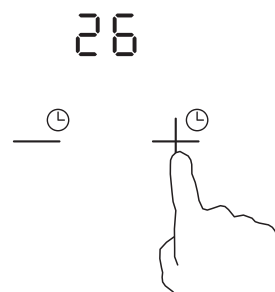
b) Setting the timer to turn one or more cooking zones off

Set one zone

1. Touching the heating zone slider control.

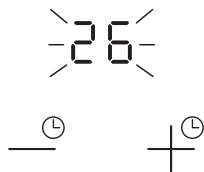


2. Set the time by touching the "-" or "+" control of the timer
Hint: Touch the "-" or "+" control of the timer once will decrease or increase by 1 minute.
Touch and hold the "-" or "+" control of the timer will decrease or increase by 10 minutes.



3. 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.



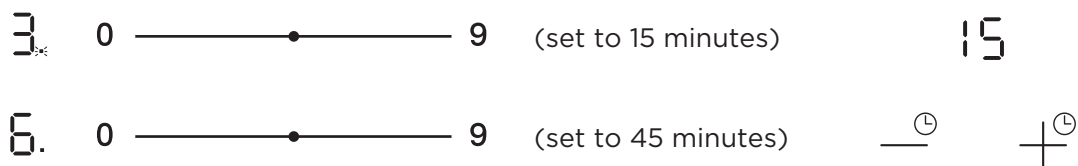
4. When cooking timer expires, the corresponding cooking zone will be switched off automatically.

Other cooking zone will keep operating if they are turned on previously.

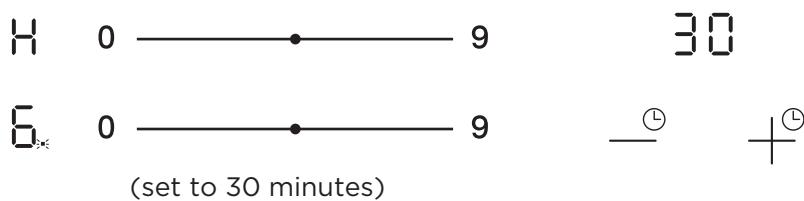
Set more zones

1. The steps for setting more zones are similar to the steps of setting one zone; When you set the time for several cooking zones simultaneously, decimal dots of the relevant cooking zones are on. The minute display shows the min. timer. The dot of the corresponding zone flashes.

The shown as below:



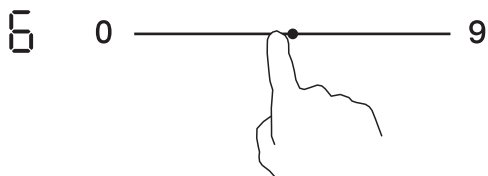
2. Once the countdown timer expires, the corresponding zone will switch off. Then it will show the new min. timer and the dot of corresponding zone will flash. The shown as right:



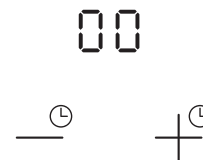
3. Touch the heating zone selection control, the corresponding timer will be shown in the timer indicator.

c) Cancel the timer

1. Touching the heating zone slider control that you want to cancel the timer.



2. Touch and hold the timer control “-”, the timer decreases to “00” and the timer is cancelled.



7. Power Management Function

It is possible to set a maximum power absorption level for the induction hob, choosing up to different power ranges.

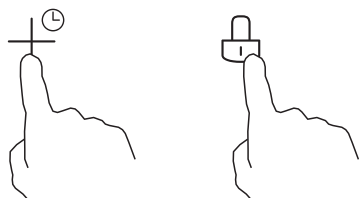
Induction hobs are able to limit themselves automatically in order to work at lower power, to avoid the risk of overloading.

To enter Power Management Function

1. Turn on the hob, then long press “Lock” and “Timer +” keys at the same time for one second.

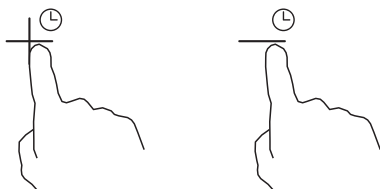
Note: If other Keys are operated after power on, the power management function cannot be entered.

The current maximum power mode will be displayed on the timer indicator. (e.g. P5)



To switch to another level

1. Press the “Timer +” or “Timer -” key.



There are 5 power levels, from “P5” to “P1”. The timer indicator will show one of them.

“P5” : the maximum power is 7.0kW.

“P4” : the maximum power is 5.8kW.

“P3” : the maximum power is 4.5kW.

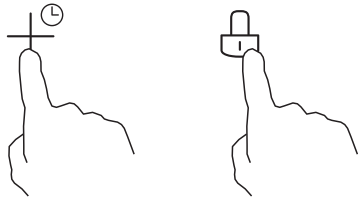
“P2” : the maximum power is 3.5kW.

“P1” : the maximum power is 2.8kW.

Confirmation and Exit Power Management Function

1. After the desired power setting mode is selected, long press “Lock” and “Timer +” keys at the same time for one second to save and exit power management function.

The hob will be turned off.



8. Default Working Times

Auto shut down is a safety protection function for your induction hob. It shut down automatically if ever you forget to turn off your cooking. The default working times for various power levels are shown in the below table:

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

When the pot is removed, the induction hob can stop heating immediately and the hob automatically switch off after 2 minutes.

 People with a heart pace maker should consult with their doctor before using this unit.

CLEANING AND MAINTENANCE

What?	How?	Important!
<p>Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass).</p>	<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.
<p>Boilovers, melts, and hot sugary spills on the glass.</p>	<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.
<p>Spillovers on the touch controls.</p>	<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 cooktop 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.

(2) Specific Failure & Solution TROUBLESHOOTING

Failure	Problem	Solution A	Solution B
<p>Operation of your appliance can lead to errors and malfunctions. The following tables contain possible causes and notes for resolving an error message or malfunction. It is recommended to read the tables carefully below in order to save your time and money. Working may cost for calling to the service center.</p>			
The LED does not light up.	The accessory power board is not connected.	Check to see if plug is secured tightly in outlet and that outlet is working.	
The induction hob cannot be turned on.	No power. The display board is damaged.	Replace the power board.	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.
Some buttons can't work, or the LED display is not normal, are unresponsive.	The display board is damaged.	Replace the display board.	
The touch controls are difficult to operate. The Cooking Mode Indicator comes on, but heating does not start.	The touch controls may be slightly firm or overheating. The glass is being scratched.	Use the tip of your finger when touching the controls. There is something wrong with the fan. Unsuitable, abrasive scourer or cleaning products being used. The power board is damaged.	Ambient temperature may be too high. Air Intake or Air Vents may be blocked. Check whether the fan runs smoothly. If not, replace the fan. Use flat and smooth bases. See 'Choosing the right cookware'. See 'CLEANING AND MAINTENANCE'.
Some pans make crackling or clicking noises.	Pan Type is wrong.	Use the proper pot (refer to the instruction manual.)	Pan detection circuit is damaged, replace the power board.
Heating stops suddenly during operation and the display flashes a high heat setting.	Pot diameter is too small.		
Fan noise coming from the induction hob.	Cooker has overheated;	Unit is overheated. Wait for temperature to return to normal. Push "ON/OFF" button to restart unit.	
Heating zones of the same side (Such as the first and the second zone) would not become hot and appears in the display.	The induction hob cannot detect the pan because it is not suitable for induction cooking. The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centered on it.	Replace the power board. See section 'Choosing the right cookware'. Centre the pan and make sure that its base matches the size of the cooking zone.	
Fan motor sounds abnormal or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	The fan motor is damaged.	Replace the fan.	
The above are the judgment and inspection of common failures. Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob.		Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.	

Failure Display and Inspection

The induction hob is equipped with a self diagnostic function. With this test the technician is able to check the function of several components without disassembling or dismounting the hob from the working surface.

(1) Troubleshooting

Failure code occur during customer using & Solution;

Failure code	Problem	Solution
Auto-Recovery		
E1	Supply voltage is above the rated voltage.	<ul style="list-style-type: none"> • Please inspect whether power supply is normal. • Power on after the power supply is normal.
E2	Supply voltage is below the rated voltage.	
E3	High temperature of ceramic plate sensor. (1#)	<ul style="list-style-type: none"> • Wait for the temperature of ceramic plate return to normal. • Touch “ON/OFF” button to restart unit.
E4	High temperature of ceramic plate sensor . (2#)	
E5	High temperature of IGBT. (1#)	<ul style="list-style-type: none"> • Wait for the temperature of IGBT return to normal. • Touch “ON/OFF” button to restart unit. • Check whether the fan runs smoothly; if not, replace the fan.
E6	High temperature of IGBT. (2#)	
No Auto-Recovery		
F3/F6	Ceramic plate temperature sensor failure--short circuit. (F3 for 1#,F6 for2#)	<ul style="list-style-type: none"> • Check the connection or replace the ceramic plate temperature sensor.
F4/F7	Ceramic plate temperature sensor failure--open circuit. (F4 for 1#,F7 for2#)	
F5/F8	Ceramic plate temperature sensor failure—invalid. (F5 for 1#,F8 for2#)	
F9/FA	Temperature sensor of the IGBT failure. (short circuit/open circuit for 1#)	<ul style="list-style-type: none"> • Replace the power board.
FC /FD	Temperature sensor of the IGBT failure. (short circuit/open circuit for 2#)	

(2) Specific Failure & Solution

Failure	Problem	Solution A	Solution B
The LED does not come on when unit is plugged in.	No power supplied.	Check to see if plug is secured tightly in outlet and that outlet is working.	
	The accessorial power board and the display board connected failure.	Check the connection.	
	The accessorial power board is damaged.	Replace the accessorial power board.	
	The display board is damaged.	Replace the display board.	
Some buttons can't work, or the LED display is not normal.	The display board is damaged.	Replace the display board.	
The Cooking Mode Indicator comes on, but heating does not start.	High temperature of the hob.	Ambient temperature may be too high. Air Intake or Air Vent may be blocked.	
	There is something wrong with the fan.	Check whether the fan runs smoothly; if not, replace the fan.	
	The power board is damaged.	Replace the power board.	
Heating stops suddenly during operation and the display flashes " <u>u</u> ".	Pan Type is wrong.	Use the proper pot (refer to the instruction manual.)	Pan detection circuit is damaged, replace the power board.
	Pot diameter is too small.		
	Cooker has overheated;	Unit is overheated. Wait for temperature to return to normal. Push "ON/OFF" button to restart unit.	
Heating zones of the same side (Such as the first and the second zone) would display " <u>u</u> ".	The power board and the display board connected failure;	Check the connection.	
	The display board of communicate part is damaged.	Replace the display board.	
	The Main board is damaged.	Replace the power board.	
Fan motor sounds abnormal.	The fan motor is damaged.	Replace the fan.	

The above are the judgment and inspection of common failures.

Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob.

DISPOSAL AND RECYCLING

Important instructions for environment

Compliance with the WEEE Directive and Disposing of the Waster Product:

This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waster electrical and electronic equipment (WEEE).

This symbol indicates that this product shall not be disposed with other household wastes at the end of its service life. Used device must be returned to official collection point for recycling of electrical electronic devices. To find these collection systems please contact to your local authorities or retailer where the product was purchased. Each household performs important role in recovering and recycling of old appliance. Appropriate disposal of used appliance helps prevent potential negative consequences for the environment and human health.

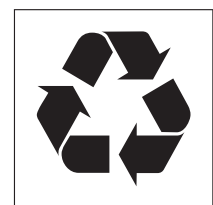


Compliance with RoHS Directive

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

Package information

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.



POWERPOINT STANDARD MANUFACTURER WARRANTY

TERMS AND CONDITIONS

This appliance was supplied by Shomar Ltd, Dublin. Combining years of knowledge and experience with our commitment to producing high quality appliances is what make us the country's best, fully Irish owned, Domestic Appliance Distributor. We provide all after sales service from our Headquarters in Dublin.

12 Month Warranty

This Warranty is for 12 Months from Date of Purchase and covers both Parts & Labour. Any complaints that occur during normal use of these appliances will be repaired free of charge provided the appliance has been used and maintained in accordance with the Terms and Conditions.

If a repair to your appliance is necessary evidence of purchase will be required for a call to be covered by your Warranty.

Two-year Warranty

To avail of the second year free warranty, you must register your new appliance with Shomar Ltd. Registering your appliance will also allow us to contact you in the unlikely event that a modification is required. In case of an insurance loss such as theft, fire or flood, your registration will serve as proof of purchase. Scan our QR to register your warranty -



www.powerpointappliances.ie

Terms and Conditions

The Warranty only covers the appliance for use in a normal domestic environment. Institutional use or commercial use is not covered. (To obtain a commercial Warranty on your appliance contact us on service@shomar.ie for more details)

The following is not covered by the Warranty:

- Complaints due to the use of incorrect voltage.
- Failure of the water supply
- Failure of the electricity supply
- Failure to operate the appliance in line with the guidelines set out in the instruction manual.
- Damage to the appliance or its components however caused.
- Consumable items. E.g. Fuses, bulbs, broken glass, Knobs, Plastics.
- Blockages of Filters, drainage systems, soap dispensers etc

Note:

- Repairs or modifications carried out by anyone other than Shomar authorised agents will deem the Warranty Null and Void. Please visit www.powerpointappliances.ie to obtain information on authorised agents.

- All Gas appliances must by law be fitted by a Registered Gas Installer. For further details see WWW.RGI.IE
- Built In appliance installation and reversing the door hinges must be undertaken by a competent person.
- If in any doubt about the installation of our domestic appliances please email us for more details. service@shomar.ie

How to log a service call:

If in the event you need to log a service call for your appliance you can contact our service department on Ph: 01-4505327 (during working hours)

Email service@shomar.ie

Go online www.powerpointappliances.ie

This Warranty does not in any way diminish or affect your statutory rights in connection with the product. This Warranty is in addition to your statutory rights as a consumer. If you have any questions about these rights, please contact the retailer from which you purchased the product. In certain circumstances, it is possible that your statutory rights may offer additional or higher levels of protection than those offered under the terms of this Warranty.

This Warranty applies only to the cost of repairing the product. To the extent permitted by law, the Manufacturer does not accept and will not be held liable for any financial loss incurred in connection with the failure of any product to operate in accordance with the expected standards. Such financial loss includes but is not limited to loss arising from:

- Food Loss
- Time taken from work
- Damaged clothing or other items
- Laundry costs
- Meals from Restaurant /Takeaways
- General Compensation for Inconvenience

Does PowerPoint offer replacements?

This is a repair-only Warranty. On occasion, the Manufacturer may at its sole discretion, replace your product with a new product instead of carrying out a repair. In the unlikely event we cannot repair your appliance it will be replaced free of charge, replacement will be authorised and provided by the retailer upon contact from the manufacturer.

Any costs related to disconnecting the faulty product and installing the replacement product will not be borne by the Manufacturer unless previously agreed to in writing. The original Warranty will continue to apply to the replacement product; the new product will not come with a new Warranty.

Will I be charged for the repairs?

It is the responsibility of the consumer to provide proof of purchase to the Engineer to ensure your product is covered by this warranty. The Manufacturer reserves the right to charge for service call if:

- You cannot provide proof of purchase that your product is **covered by this Warranty**.
- The engineer finds that there is no fault with your product.
- That your product has not been installed or operated in accordance with the User Manual.

- That the fault was caused by something other than faulty materials, defective **components, or manufacturing defects.**

- For missed appointments.

Payment is due immediately upon the Engineer providing you with an invoice. The Manufacturer reserves the right to terminate the Warranty if you fail to pay the costs for the service call.

The spare part availability of this appliance is 10 years. During this time, original spare parts will be available to operate the appliance properly.

This appliance was supplied by Shomar Ltd Dublin. If you would like to contact us in relation to your product for service or spare parts we can be contacted on 01-4505327 or service@shomar.ie.