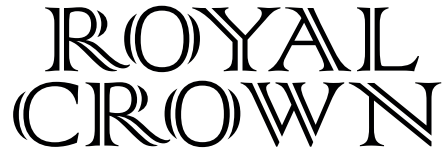


Induction Cooktop

Installation Manual



Model RC-2DEE84

Content

Safety instructions.....	1
Installation	2
Operation and maintenance.....	3
Product introduction.....	4
Operation of product	6
How to use	7
Heat settings	8
Cooking guidelines.....	10
Care and cleaning.....	11
Troubleshooting	12
Error codes	13
Warranty.....	14
Special declaration.....	14

Thank you for selecting our product. Please read this instruction manual carefully before operation and keep this manual well for reference in the future. Please pay special attention to “safety notices”.

Foreword

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

Important safety instructions

- 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 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 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.
- 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.
- 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.
- 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.
- 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.
- Danger of fire: do not store items on the cooking surfaces.
- 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 A steam cleaner is not to be used.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

CAUTION:

The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

Keep the appliance and its cord out of reach of children less than 8 years.

Installation

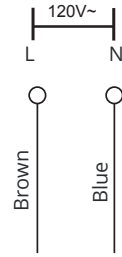
Electrical shock hazard

- 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.

Connecting the hob to the mains power supply

a) 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.

b) For power cord with plug, it can be used directly.



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.

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

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

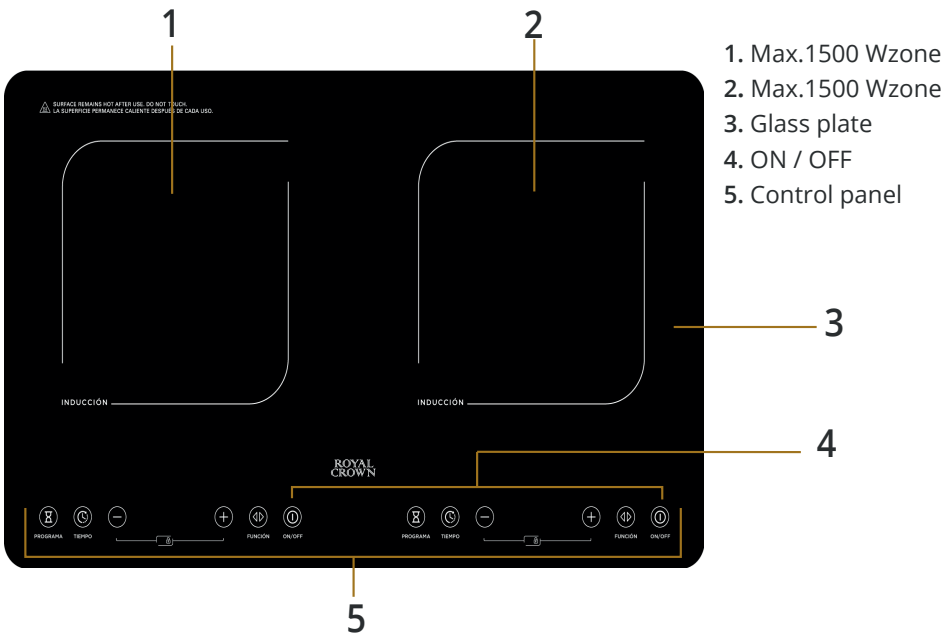
- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the Ceramic glass until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the 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.

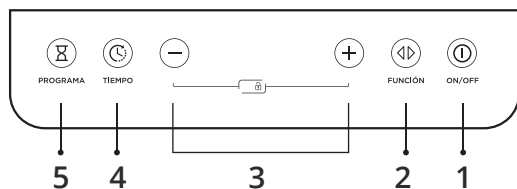
Product introduction

Congratulations on the purchase of your new induction cooktop.

Top view



Control panel



1. ON/OFF
2. Función
3. + & - Controls
4. Tiempo
5. Programa

Product information

The microcomputer induction cooktop 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 induction 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.

Working principle

This induction cooktop directly employs resistance wire heating, and adjust the output power by the power regulation with the touch controls.

Before using your new induction cooktop

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

Technical specification

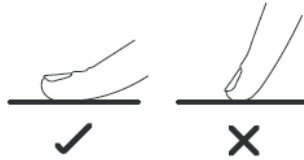
Model	RC-2DEE84
Cooking Zones	2 Zones
Supply Electric Power	1800 W
Installed Electric Power	120V~ 60 Hz
Product Size DxWxH (mm)	590*360*65

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

Operation of product

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.

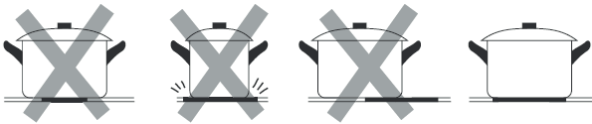


Choosing the right Cookware

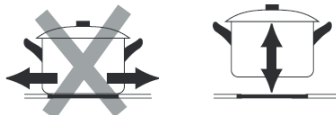
Do not use cookware with jagged edges or a curved base.



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.



How to use

The method of working for 1# cooking zone is the same as the 2#; Now we give an example to tell how to use the cooking zone.



Touch the ON/OFF control to turn it on, all the indicators show up.

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.



Select the function POWER, TEMPERATURE or WARM to start to cook.

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

Power function



Function ranges: 1 to 10.

Initial power will always be at 5 as an average power.

This function is recommended for the continuous cooking of food due to is the faster function.

Temperature function



Function ranges: 150°F to 450°F.

Initial power will always be at 270°F as an average power.

This function is recommended for cooking tortillas, arepas and other food when the pan keeps without the food.

Warm function



This function is recommended to keep the food warm.

Select a heat setting by touching “-” or “+” control .



- By holding down either of these buttons, the value will adjust up or down.
- If you don't choose a heat setting within 1 minute, the induction cooktop will automatically switch off. You will need to start again at step 1.
- You can modify the heat setting at any time during cooking.

Heat Settings

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

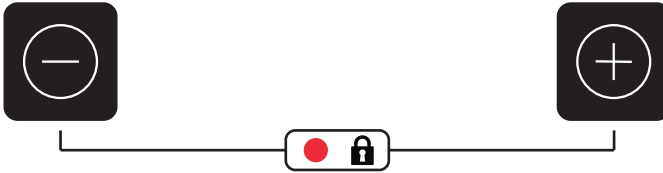
Heat setting	Suitability
1 - 2	Delicate warming for small amounts of food: <ul style="list-style-type: none">• Melting chocolate, butter, and foods that burn quickly• Gentle simmering• Slow warming
3 - 4	<ul style="list-style-type: none">• Reheating• Rapid simmering• Cooking rice
5 - 6	<ul style="list-style-type: none">• pancakes
7 - 8	<ul style="list-style-type: none">• Sautéing• Cooking pasta
9-10	<ul style="list-style-type: none">• Stir-frying• Searing• Bringing soup to the boil• Boiling water

Locking the controls

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).

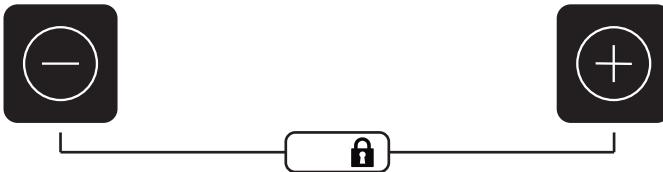
To lock the controls

Press both buttons at the same time.
Red light will indicate that the Lock mode is activated.



To unlock the controls



Press both buttons at the same time for 15 seconds.
The red light will off indicating that the lock mode is deactivated.



⚠ When the induction cooktop is in the lock mode, all controls are disabled except the ON/OFF. ⓘ

Timer control



Press Tiempo button, with  or  can adjust cooking time.
Function range: 1 min to 3 hours.

Note:

- a) If you want to change the time after the timer is set, you have to start from step 1.
- b) The method for setting two zones is the same as mentioned above.

Program control



Press Programa button, with  or  can adjust delay timer.
Function range: 10 min to 24 hours.

ON/OFF control



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

Cooking guidelines

- Choose a pan or utensil with a flat base compatible with induction.
- Please remember that using small amounts of oil when frying will cause the temperature to rise quickly and this might activate the overheating temperature protection, to avoid this, please use the Temp function.
- 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 oil to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.
- 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.
- Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.





Care and cleaning

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 induction 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> <p>Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.</p> <p>Clean the soiling or spill up with a dish cloth or paper towel.</p>	<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.

Troubleshooting

Problem	Possible causes	What to do?
The cooktop cannot be turned on.	No power.	Make sure the induction cooktop 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 Locking Controls page 9 th .
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 being 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 crackling 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.

Error codes

Code	Cause
	Indicates that is not an utensil placed on the glassplate, or that utensil is not appropriate for induction.
	The main sensor was activated as a protection mode. Unplugged from the power supply, wait 10 seconds and then plugged again, if the problem persists, please contact our service center.
	The main sensor was activated as a protection mode. Unplugged from the power supply, wait 10 seconds and then plugged again, if the problem persists, please contact our service center..
	Indicates overheating, protection mode was activated. Unplugged from the power supply, wait 10 seconds and then plugged again, if the problem persists, please contact our service center.

For other different code, please contact our service center for the respective support, since those codes correspond for technical use.



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, recovery 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.

Warranty

If problems occur with the product, please contact our specific repair and maintenance site or service center.

- Two years guarantee for all its components in factory defects.
- The starting warranty date refers to the invoice opening date of the product.
- Any problems cause by the following items is not included in the warranty:
 1. Damage cause by incorrect use, storing or maintenance by the customer.
 2. Disassembling or repairing the appliance by a repair agent that is not appointed by our company, resulting in damage to the appliance.
 3. The model number on the invoice is different from the one of the product to be repaired, or the model number on the invoice is modified or altered.
 4. No valid invoice.
 5. Damage due to force majeure.
 6. Damage cause by insects.
 7. Putting the product to commercial use.
 8. Using this product in a non-household environment is not covered by the warranty scope.
 9. Man-made issue or problems caused by incorrect use are not covered by the warranty scope.

For those products beyond the warranty, the customer service center of the company will still serve you warmly.

Special declaration

If there is a technical amendment for the product, it will be edited into the updated version of the instruction manual. Please be aware that we will not inform customers of this separately. If the appearance or color of the product is modified, please refer to the real appliance as a standard.