Thank you for purchasing our product. We hope you enjoy using the many features and benefits it provides. Before using this product please study this entire Instruction Manual carefully. Keep this manual in a safe place for future reference. Ensure that other people using the product are familiar with these instructions as well.

SAFETY WARNING

- The installation and repair work must be undertaken by a qualified and competent person.
- Connection to a good earth wiring system is essential.
- The manufacturer disclaims all liability for any damage or injury caused as a result of not following the instructions of installation.
- 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.
- Cleaning and user maintenance shall not be made by children without supervision.
- Plug the power chord into the power socket outlet with earthing continuity terminal.
- If any fault occurs with the appliance, please call after-sale service department.
- Prior to any maintenance or cleaning, ensure the power is off.
- No Combustible material or products should be placed on this appliance at any time.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Constantly check food frying to avoid the overheating of oil which may become a fire hazard.
- Use the unit according to the instructions to avoid fire hazard.
- Do not cook on a broken or cracked cooktop. If the surface should break or crack, switch off the appliance immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall before cleaning or maintenance.
- This appliance complies with electromagnetic safety standards.
- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let any part of your body, clothing or any other item other than suitable cookware contact the Induction glass, until the surface is cool.
- Do not put metallic objects such as knives, forks, spoons on the hob surface since they can get hot.
- Handle of saucepans may be hot to touch, check handles are not overhanging other cooking zones.
- Never leave the appliance unattended when in use. Boil over causes smoking and greasy spill overs that may ignite. NEVER try to extinguish a fire with water, but switch off the appliance and cover with a flame e.g. with a lid or fire blanket.
- This appliance is not attended to be operated by means of an external timer or separate remote-control system.
- Never use the appliance as a work or storage surface.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in the manual.
- 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 appliance
• Do not use pans with jagged edges or drag pans across the induction glass surface as this can scratch the glass
• If the supply cord is damaged, it must be replaced by the manufacturer, service agent or similarly qualified persons.
• This is appliance is intended to be used in the household and similar applications such as- Staff kitchen areas in shops, offices, and other working environments
  -Farm houses –clients in hotels-motels and other residential environments-bed and breakfast

CAUTION: Accessible parts may become hot when used with cooking appliance

PRODUCT OVERVIEW

Top view

1. Max 1200W Zone
2. Max 1800W Zone
3. Max 1200W Zone
4. Max 1800W Zone
5. Glass plate
6. ON/OFF
7. Control Panel

Control panel

1. ON/OFF control
2. Power regulating controls
3. Key lock control
4. Timer Regulating controls

Product Information

The microcomputer ceramic cooker hob can meet different kinds of cuisine demands because of resistance wire heating, micro-computerised control and multi-power selection, really the optimal choice for modern families.
The ceramic cooker hob centres on customers and adopts personalised design. The hob has safe and reliable performances, making your life comfortable and enabling you to fully enjoy life.

**Before using your new ceramic hob**

- Read this guide, taking special note of 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. utensil or a cloth) covering them. Even a thin film of water can 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 scratch the glass.

Using your ceramic hob

To start cooking

After power is 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-

1. Turn the cooking zone off by scrolling down to “0” or touching “-” and “+” control together.

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

3. Beware of hot surfaces
   “H” will show 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 key lock 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 key lock 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 shall unlock the hob first in the next operation.
Over-temperature protection-

A temperature sensor monitors the temperature inside the ceramic hob. When 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 whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below-

<table>
<thead>
<tr>
<th>Power Level</th>
<th>1</th>
<th>2</th>
<th>3</th>
<th>4</th>
<th>5</th>
<th>6</th>
<th>7</th>
<th>8</th>
<th>9</th>
</tr>
</thead>
<tbody>
<tr>
<td>Default working timer (hour)</td>
<td>8</td>
<td>8</td>
<td>8</td>
<td>4</td>
<td>4</td>
<td>4</td>
<td>2</td>
<td>2</td>
<td>2</td>
</tr>
</tbody>
</table>

Using the Timer-

You can use the timer in 2 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 up time is up
• You can set it to turn one cooking zone off after the set time is up
• You can set the timer for up to 99 minutes

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 zones.

2. Touch the “-” or “+” controls of the timer, the minute minder indicator will flash

3. Adjust the timer setting by touching the “-” or “+” controls.
   The minute minder indicator will start flashing and will show in the timer display.

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 minute.
4. Touching the “-” and “+” together, the timer is cancelled and “--” 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 beep for 30 seconds and the timer indicator shows “--” when the setting time finishes.

Setting the timer to turn one cooking zone off-

1. Touching the heating zone selection control you want to set the time for

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 down the – or + control of the timer and it 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 “-” and “+” together, the timer is cancelled, and the display will show “--” 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 flashes for 5 seconds.

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

5. When cooking timer expires, the corresponding cooking zone will be switched 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 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
- 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, 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 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 if the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto it.
4. Turn the steak only one 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 in large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add 2 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 amount you are cooking. Experiment with the ceramic hob to find the settings that best suit you.

<table>
<thead>
<tr>
<th>Heat Setting</th>
<th>Suitability</th>
</tr>
</thead>
<tbody>
<tr>
<td>1-2</td>
<td>Delicate warming for small amounts of food</td>
</tr>
<tr>
<td></td>
<td>Melting chocolate, butter and foods that burn quickly</td>
</tr>
<tr>
<td></td>
<td>Gentle simmering</td>
</tr>
<tr>
<td></td>
<td>Slow warming</td>
</tr>
<tr>
<td>3-4</td>
<td>Reheating</td>
</tr>
<tr>
<td></td>
<td>Rapid simmering</td>
</tr>
<tr>
<td></td>
<td>Cooking rice</td>
</tr>
<tr>
<td>5-6</td>
<td>Pancakes</td>
</tr>
<tr>
<td>7-8</td>
<td>Sautéing</td>
</tr>
<tr>
<td></td>
<td>Cooking pasta</td>
</tr>
<tr>
<td>9</td>
<td>Stir-frying</td>
</tr>
<tr>
<td></td>
<td>Searing</td>
</tr>
<tr>
<td></td>
<td>Bringing soup to the boil</td>
</tr>
<tr>
<td></td>
<td>Boiling water</td>
</tr>
</tbody>
</table>
## Care and cleaning

<table>
<thead>
<tr>
<th>What?</th>
<th>How?</th>
<th>Important!</th>
</tr>
</thead>
</table>
| Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass) | 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. | • 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. |
| Boilovers, melts, and hot sugary spills on the glass | 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:  
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. | • 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 | 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. | • 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. |
Hints and tips-

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible causes</th>
<th>What to do</th>
</tr>
</thead>
<tbody>
<tr>
<td>The cooktop cannot Be turned on.</td>
<td>No power.</td>
<td>Make sure the 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.</td>
</tr>
<tr>
<td>The touch controls are unresponsive.</td>
<td>The controls are locked.</td>
<td>Unlock the controls. See section 'Using your ceramic cooktop' for instructions.</td>
</tr>
<tr>
<td>The touch controls are difficult to operate.</td>
<td>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.</td>
<td>Make sure the touch control area is dry and use the ball of your finger when touching the controls.</td>
</tr>
<tr>
<td>The glass is being scratched.</td>
<td>Rough-edged cookware.</td>
<td>Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.</td>
</tr>
<tr>
<td>Some pans make crackling or clicking noises.</td>
<td>This may be caused by the construction of your cookware (layers of different metals vibrating differently).</td>
<td>This is normal for cookware and does not indicate a fault.</td>
</tr>
</tbody>
</table>

Technical Specifications

<table>
<thead>
<tr>
<th></th>
<th>ECH60TC</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooking Hob</td>
<td></td>
</tr>
<tr>
<td>Cooking Zones</td>
<td>4 Zones</td>
</tr>
<tr>
<td>Supply voltage</td>
<td>220-240V ~50/60Hz</td>
</tr>
<tr>
<td>Installed Electric power</td>
<td>5500-6600W</td>
</tr>
<tr>
<td>Product size D x W x H (mm)</td>
<td>590 x 520 x 55</td>
</tr>
<tr>
<td>Building in Dimensions (mm)</td>
<td>560 x 490</td>
</tr>
</tbody>
</table>
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-

<table>
<thead>
<tr>
<th>L(mm)</th>
<th>W(mm)</th>
<th>H(mm)</th>
<th>D(mm)</th>
<th>A (mm)</th>
<th>B (mm)</th>
<th>X (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>590</td>
<td>520</td>
<td>55</td>
<td>41</td>
<td>560+4</td>
<td>490+4</td>
<td>50 min.</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>A(mm)</th>
<th>B(mm)</th>
<th>C(mm)</th>
<th>D</th>
<th>E</th>
</tr>
</thead>
<tbody>
<tr>
<td>760</td>
<td>50 min.</td>
<td>20 min.</td>
<td>Air intake</td>
<td>Air exit 5mm</td>
</tr>
</tbody>
</table>
Before locating the fixing brackets-

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob. Fix the hob on the work surface by screwing 4 brackets on the bottom of the hob (see picture) after installation.

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

<table>
<thead>
<tr>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>screw</td>
<td>bracket, screw hole</td>
<td>base</td>
</tr>
</tbody>
</table>

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

Cautions-

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

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

1. If the cable is damaged or needs replacing, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.
2. If the appliance is being connected directly to the mains supply, an Omni polar circuit breaker must be installed with a gap of 3mm between the contacts.
3. The installer must ensure that the correct electrical connection has been made and 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
This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The symbol on the product indicates that this product may be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried in accordance to with local environmental regulations for waste disposal. 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 it.

SERVICE AND SPARE PARTS

Should you experience any difficulty in using your Statesman appliance at any time, you may contact your Statesman Retailer or call our Customer Service Department on;

0844 848 5861

Please have the following details ready;
• Model Name/ Model Number
• Serial Number
• Date of Purchase
• Where Purchased
• Customer Name, address and Postcode
• Contact Telephone Number
• Accurate description of the fault

Spare Parts information can be obtained by calling the Statesman Spare Parts Department on;
0844 848 5862