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Radiant Electric Cooktop

Instruction For Installation And Use

Model: EPS2V-12-CC / EPS4V-24-CC
EPS4V-30-CC / EPS5V-30-CC / EPS5V-36-CC



CATALOGS

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⚠ CAUTION

Read the instructions carefully and keep for future reference.

Thanks for purchase this product. Please read the user manual thoroughly before operating the product. The manufacturer reserves the right to make the final interpretation of this manual. The appearance of the product may differ from the images shown, and will be based on the actual product you receive. Kindly note that we will not notify you separately regarding any future technology or software updates to the product.

Important Safety Information

Thank you very much for choosing our Radiant Electric Cooktop. Please read these instructions carefully before using your new appliance. This manual contains all the essential information you need to operate your cooktop safely and efficiently, helping you avoid potential hazards and equipment damage.

Should you have any questions about using your Radiant Electric Cooktop, our customer service team is always available to assist you. We are committed to providing you with the highest quality support and service. For your convenience, please store this manual in a safe place for future reference.

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Read This Manual

This manual contains many helpful tips for correctly using and maintaining your Radiant Electric Cooktop. With a few simple preventive maintenance measures, you can save both time and money throughout the lifespan of your cooktop. For solutions to common issues, please refer to the "Trouble Shooting." By first checking the "Troubleshooting Tips" chart, you may be able to avoid the need for service calls.

Read the Safety Information

To ensure your safety and the safety of others, we have included important safety warnings throughout this manual. All safety messages are accompanied by a safety symbol and will be marked with one of the following words: **"CAUTION", "WARNING", or "NOTICE"**.

These words mean:

⚠ CAUTION

A potentially hazardous situation that may result in minor or moderate injury.

⚠ WARNING

A potentially hazardous situation that could result in death or serious injury and/or damage to property.

⚠ NOTICE

Attention is called to observe a specified procedure or maintain a specific condition.

Safety:

- Read all instruction carefully before installation and operation of the appliance.
- Failure to follow these warnings could result in a fire or explosion that causes property damage, personal injury or death.

⚠ WARNING

GENERAL SAFETY INSTRUCTIONS

- Use this cooktop only for its intended purpose as described in this Owner's Manual.
- Be sure your cooktop is properly installed and grounded by a qualified installer in accordance with the provided installation instructions.
- Do not attempt to repair or replace any part of your cooktop unless it is specifically recommended in this manual. All other servicing should be performed by a qualified technician.
- Before performing any service, unplug the cooktop or disconnect the power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Do not leave children alone-children should not be left alone or unattended in an area where the cooktop is in use. They should never be allowed to climb, sit or stand on any part of the cooktop.
- CAUTION: Do not store items of interest to children above the cooktop children climbing on the cooktop to reach items could be seriously injured
- Do not allow pans to boil dry or heat empty pans.

- Do not allow cord to touch a hot surface.
- Never use your cooktop for warming or heating the room.
- Do not touch surface elements. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the surface elements or areas nearby the surface elements; allow sufficient time for cooling first.
- Potentially hot surfaces include the cooktop and areas facing the cooktop.
- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.

⚠ WARNING

KEEP FLAMMABLE MATERIALS AWAY FROM THE COOKTOP

- Do not store or use flammable materials near the cooktop, including paper, plastic, pot holder's linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- Never wear loose-fitting or hanging garments while using the cooktop. These garments may ignite if they contact hot surfaces causing severe burns.
- Do not let cooking grease or other flammable materials accumulate in or near the cooktop. Grease on the cooktop may ignite.

⚠ WARNING

COOKTOP SAFETY INSTRUCTIONS

- In the event of a fire, do not use water or grease on fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitted lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or a foam-type fire extinguisher.
- Never leave the surface units unattended at medium or high heat settings. Boilover cause smoking and greasy spillovers that may catch on fire.
- Never leave oil unattended while frying. If allowed to heat beyond its smoking point, oil may ignite resulting in fire that may spread to surrounding cabinets. Use a deep fat thermometer whenever possible to monitor oil temperature.
- To avoid spillover and fire, use a minimum amount of oil when shallow pan-frying and avoid cooking frozen foods with excessive amounts of ice.
- Use the proper pan size-select cookware having flat bottoms large enough to cover the surface heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.

⚠ WARNING

COOKTOP SAFETY INSTRUCTIONS

- Only certain types of glass, glass/ceramic, earthenware or other glazed containers

are suitable for cooktop service; others may break because of the sudden change in temperature.

- Be careful when touching the cooktop. The glass surface may retain heat even after the controls are turned off.
- Do not cook on a broken cooktop. If the glass surface breaks, cleaning solutions and spillovers may penetrate the damaged area, creating a risk of electric shock. Contact a qualified technician immediately.
- Avoid scratching the glass cooktop. It can be scratched by items such as knives, sharp instruments, rings, jewelry, or rivets on clothing.
- Do not place or store items that can melt or catch fire on the glass cooktop, even when it is not in use. If the cooktop is inadvertently turned on, these items may ignite. Residual heat from the cooktop or oven vent after use may also cause them to ignite.
- To eliminate the risk of burns or fire from reaching over heated surface units, avoid placing cabinet storage space above the cooktop. If cabinet storage is necessary, the risk can be reduced by installing a range hood that extends at least 5 inches beyond the bottom of the cabinets.
- Storage in or on the appliance – Flammable materials should not be stored in the oven or near the surface units.
- Use proper pan size – this appliance is equipped with one or more surface units of different sizes.
- Select utensils with flat bottoms that are large enough to cover the surface unit heating element. Using undersized utensils will expose part of the heating element to direct contact, increasing the risk of clothing ignition. Proper matching of utensil size to burner size will also improve cooking efficiency.
- Make sure reflector pans or drip bowls are in place. Their absence during cooking may expose wiring or components underneath to damage.
- Protective liners – do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as recommended in the manual. Improper installation of liners may create a risk of electric shock or fire.
- Glazed cooking utensils – only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top use without breaking due to sudden temperature changes.
- Utensil handles should be turned inward and not extend over adjacent surface units to reduce the risk of burns, ignition of flammable materials, and spillage caused by unintentional contact.
- Do not cook on a broken cooktop. If the cooktop breaks, cleaning solutions and spillovers may penetrate the damaged surface, creating a risk of electric shock. Contact a qualified technician immediately.
- Clean the cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot cooktop.
- If the malfunction light turns on or an audible signal (such as a bell or buzzer) sounds, the appliance is malfunctioning. Turn off or disconnect the appliance from the power supply and have it serviced by a qualified technician.

SAVE THESE INSTRUCTIONS

Specifications Table

Model		EPS2V-12-CC	
Electrical		240V ~ 60Hz	
Number of Burners		2 radiant burners	
Total Power / Levels		3000W	
Power Levels		16A	
Rear Burner	1800W	Front Burner	1200W
Product Dimensions		20.08"x11.61"x2.91"	
Cut-out Dimensions		10.63"x19.29"	

Model		EPS4V-24-CC	
Electrical		240V ~ 60Hz	
Number of Burners		4 radiant burners	
Total Power		7200W	
Power Levels		16A	
Left Rear Burner	2000W	Right Rear Burner	1800W
Left Front Burner	1100W/2200W, 2rings	Right Front Burner	1200W
Product Dimensions		23.23"x20.47"x2.91"	
Cut-out Dimensions		22.05"x19.29"	

Model		EPS4V-30-CC	
Electrical		240V ~ 60Hz	
Number of Burners		4 radiant burners	
Total Power		7900W	
Power Levels		16A	
Left Rear Burner	1200W	Right Rear Burner	1100W/2000W, 2 rings
Left Front Burner	900W/1800W/2700W, 3 rings	Right Front Burner	1000W/2000W, 2 rings
Product Dimensions		30.31"x20.47"x2.83"	
Cut-out Dimensions		29.13"x19.29"	

Model		EPS5V-30-CC	
Electrical		240V ~ 60 Hz	
Number of Burners		5 radiant burners	
Total Power		8800 W	
Power Levels		16 A	
Left Rear Burner	1200 W	Right Rear Burner	1200W
Left Front Burner	800W/1600W/2400W, 3 rings	Right Front Burner	2000W
Middle Burner		1100W/2000W, 2 rings	
Product Dimensions		30.31"x20.47"x2.83"	
Cut-out Dimensions		29.13"x19.29"	

Model		EPS5V-36-CC	
Electrical		240V ~ 60Hz	
Number of Burners		5 radiant burners	
Total Power		8800W	
Power Levels		16A	
Left Rear Burner	1200W	Right Rear Burner	1200W
Left Front Burner	800W/1600W/2400W, 3 rings	Right Front Burner	2000W
Middle Burner		1100W/2000W, 2 rings	
Product Dimensions		35.43"x20.47"x2.83"	
Cut-out Dimensions		34.25"x19.29"	

Installation

Intended Use

- This appliance is designed for built-in household use only.
- Do not use it outdoors.
- Do not use the appliance to heat a room.

⚠ NOTICE

The installation must be carried out by a suitably qualified person in accordance with local electrical and building regulations, as well as the instructions provided in this manual.

Installing the cooktop

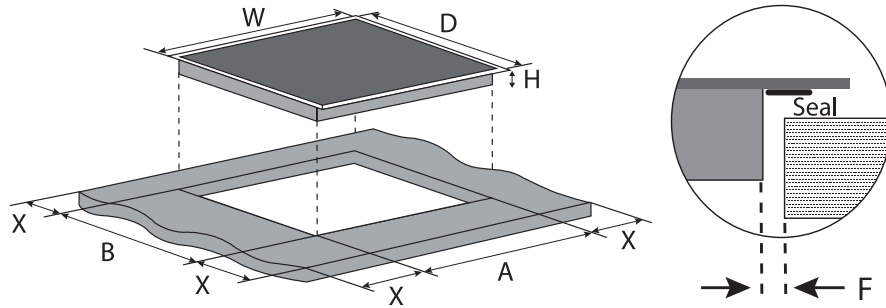
- Visually inspect the cooktop for any damage. Also, ensure that all screws on the cooktop are securely tightened.
- Ensure that the wall coverings, countertop, and cabinets surrounding the cooktop can withstand heat up to 200°F (95°C).
- Before cutting the countertop, verify that the dimensions in the diagram match the

actual dimensions of the product.

- Make sure the work surface is heat-resistant and at least 30 mm (1.18") thick.
- Ensure that there is a safety distance of at least 3 mm (0.12") between the sides of the cooktop and the inner edge of the countertop.
- Maintain a clearance of at least 50 mm (1.97") around the cut-out area.
- Complete all cutting of the unit and work surface, and thoroughly remove any shavings or sawdust before installing the appliance.
- The electric cooktop must be installed into the cabinet before it is used or tested.
- Gently lower the cooktop into the prepared cut-out on the countertop.
- Prepare the cut-out as specified (see installation dimensions).

▲ NOTICE

If sealing the cooktop to the countertop, ensure that the cooktop remains removable in case service is required.



Model	Cooktop Dimensions			Cutout and Spacing			
	W (Width)	D (Depth)	H (Height)	A	B	X	F
EPS2V-12-CC	11.61"	20.08"	2.91"	10.63"	19.29"	Min 1.97"	Min 0.12"
EPS4V-24-CC	23.23"	20.47"	2.91"	22.05"	19.29"	Min 1.97"	Min 0.12"
EPS4V-30-CC	30.31"	20.47"	2.83"	29.13"	19.29"	Min 1.97"	Min 0.12"
EPS5V-30-CC	30.31"	20.47"	2.83"	29.13"	19.29"	Min 1.97"	Min 0.12"
EPS5V-36-CC	35.43"	20.47"	2.83"	34.25"	19.29"	Min 1.97"	Min 0.12"

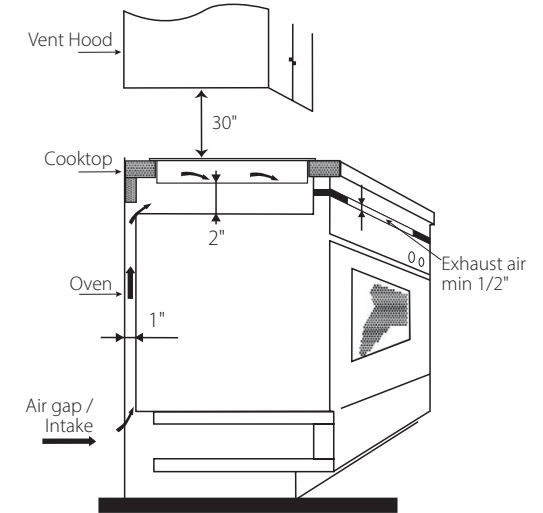
Ventilation and safety distances

- Ensure that the following conditions are met to provide adequate ventilation for the cooktop and that neither the supply nor exhaust air is obstructed:
- The safety distance between the cooktop and the cabinet or vent hood must be at least 762 mm (30").
- If the cooktop is installed above an oven, the oven must be equipped with its own cooling fan.

- The safety distance between the bottom of the cooktop and the top of the oven must be at least 50.8 mm (2").
- The installation must comply with all applicable clearance requirements and local regulations.

IMPORTANT:

To prevent overheating, it is recommended to maintain a clearance of at least 12.7 mm (1/2") on all four sides between the cooktop and the surrounding cabinet.



Electrical Connections

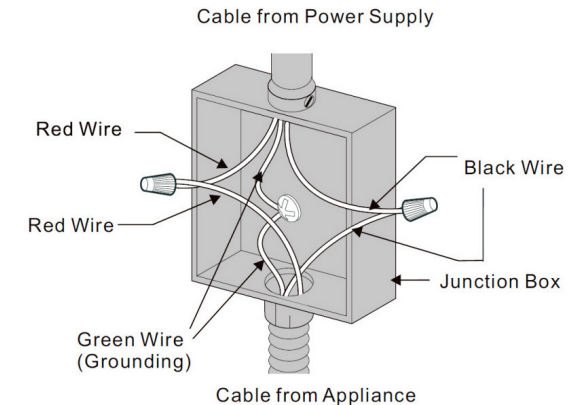
The cooktop must be connected to a separate, grounded, single-phase AC-only electrical supply with its own circuit breaker. Installation must comply with the National Electrical Code (NEC) as well as all applicable state, municipal, and local regulations. The appliance must be supplied with the correct voltage, frequency, and amperage, and protected by a properly sized circuit breaker or time-delay fuse.

Voltage : AC 240V Frequency: 60Hz (See below figure).

The cable from appliance is equipped with 3-wires

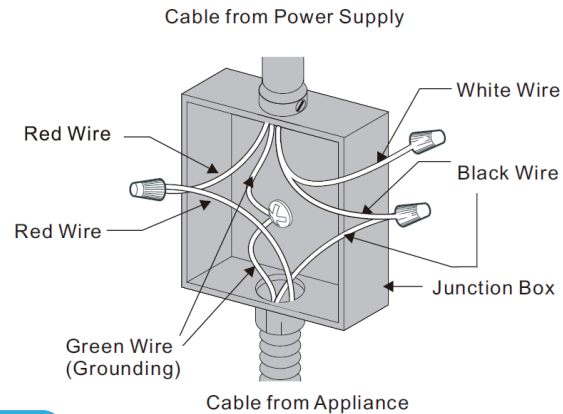
If 3-Wire Cable from Home Power Supply

IMPORTANT: Use the 3-wire cable from Home Power Supply where local codes permit a 3-wire connection.



If 4-Wire Cable from Home Power Supply

IMPORTANT: Use the 4-wire cable from Home Power Supply where local codes do not allow grounding through neutral.



NOTICE

- The electric cooktop must be installed by a qualified installer.
- Do not place the cooktop next to open flames, heaters, or other sources of heat.
- Ensure that the mains connection cable is neither damaged nor compressed beneath the cooktop.
- Ensure that the mains connection cable does not come into contact with sharp edges or hot surfaces.
- The cooktop should be connected to a power source that is securely fastened.
- Do not install the cooktop above a dishwasher or washing machine, as steam or moisture could come into contact with the electronic circuits and cause damage.
- Before connecting the cooktop, check whether the voltage indicated on the type plate corresponds to the voltage supply in your home. An incorrect connection may cause serious damage to the cooktop and result in injury.
- The cooktop surface is made of temperature-resistant ceramic. If it becomes damaged—even a minor crack—immediately disconnect the cooktop from the power supply and contact customer service.
- We recommend not placing any metal kitchenware, cookware, pan lids, knives, or other metal objects on the cooktop. These items may heat up when the cooktop is turned on.
- Do not place any magnetic objects, such as credit cards, cassette tapes, etc., on the glass surface while the cooktop is in operation.
- To prevent overheating, do not place aluminum foil or metal plates on the cooktop.
- Do not insert objects such as wires or tools into the ventilation slots.

Warning: This may cause electric shock.

- Do not touch the hot surfaces of the cooktop.
- Unopened tins must not be heated on the cooktop, as the buildup of pressure may cause them to explode. Always open the tin before heating.

Compatible Cookware

The following information will help you choose cookware that performs well on a glass cooktop.

Stainless Steel: Recommended.

Aluminum: Heavy-weight aluminum is recommended for its good conductivity. However, aluminum residues may sometimes appear as scratches on the cooktop surface. These can be removed if cleaned immediately. Due to its low melting point, thin-weight aluminum cookware should not be used.

Copper Bottom: Recommended.

Copper may leave residues that appear as scratches. These residues can be removed if the cooktop is cleaned immediately. However, do not allow these pots to boil dry. Overheated metal can bond to the glass cooktop, and an overheated copper-bottom pot may leave a residue that permanently stains the surface if not promptly removed.

Porcelain Enamel on Cast Iron:

Recommended if the bottom of the pan is coated.

Porcelain Enamel on Steel: Not recommended. Heating empty pans can cause permanent damage to the cooktop glass, as the enamel may melt and bond to the ceramic surface.

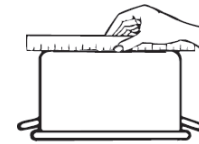
Glass-Ceramic: Not recommended.

Poor performance and the potential to scratch the surface.

Stoneware: Not recommended.

Poor performance and may scratch the surface.

Cast Iron: Not recommended, unless specifically designed for glass cooktops. Poor conductivity and slow heat absorption can scratch the cooktop surface.



Check pans for flat bottoms by using a straight edge.



Pans with rounded, curved, ridged or warped bottoms are not recommended.

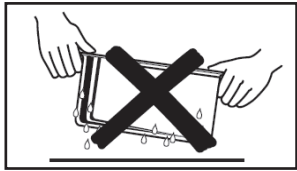
NOTICE

Always follow the manufacturer's recommendations when using any type of cookware on a ceramic cooktop.

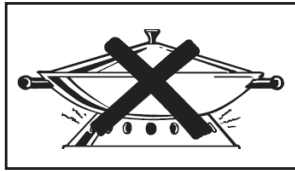
For Best Results

- Place only dry pans on the surface elements. Do not place lids, especially wet ones, directly on the surface elements. Wet pans or lids may stick to the cooktop as it cools.
- Do not use woks with support rings. These types of woks are not suitable for glass surface elements and will not heat properly.
- We recommend using flat-bottomed woks only. These are available at most local retailers. The bottom of the wok should match the diameter of the surface element to ensure proper contact and heating efficiency.

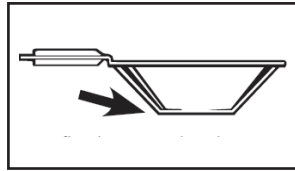
- Certain cooking procedures, such as pressure cooking or deep-fat frying, require specific types of cookware. Regardless of the type, all cookware used must have flat bottoms and be of the appropriate size for the heating element.



Do not place wet pans on the glass cooktop.



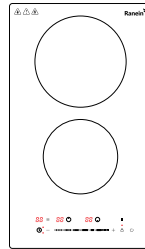
Do not use woks with support rings on the glass cooktop.



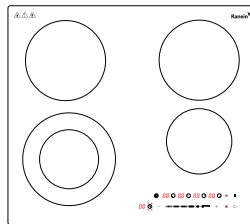
Use flat-bottomed woks on the glass cooktop.

Control Panel

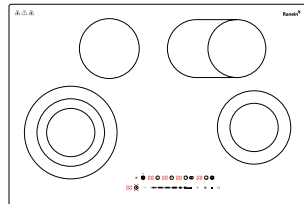
Model: EPS2V-12-CC



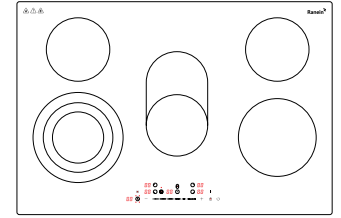
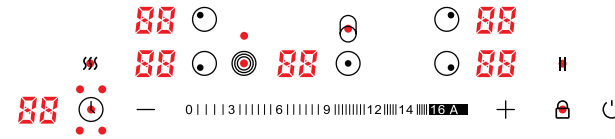
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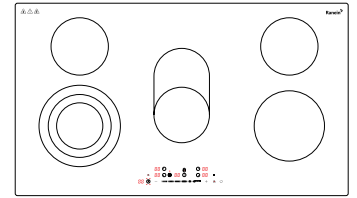
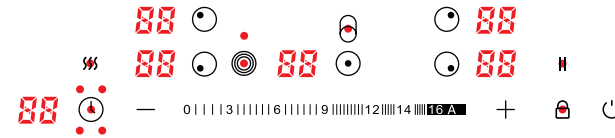
Model: EPS4V-30-CC



Model: EPS5V-30-CC



Model: EPS5V-30-CC



Power

Child Lock

Keep Warm

Pause

Double Rings Selection for Right Front Zone

Double Rings Selection for Right Rear Zone

Three Rings Selection for Left Front Zone

0 | 1 | 3 | 6 | 9 | 12 | 14 | 16 A Slider

Timer

Increase

Decrease

Front Burner Selection

Rear Burner Selection

Left Rear Burner Selection

Left Front Burner Selection

Middle Burner Selection

Right Rear Burner Selection

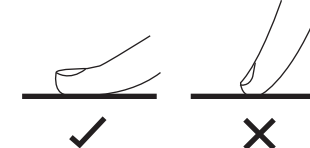
Right Front Burner Selection

Operating the Cooktop


Ensure the cooktop is connected to a functional power supply.
Place suitable cookware on the cooktop.

Using the Touch Controls

- Use the ball of your finger, not the tip.
- A beep will sound each time a touch is successfully registered.
- Ensure the controls are always clean and dry, and that no objects (e.g., utensils or cloths) are covering them. Even a thin film of water can interfere with proper operation.



Main Power

Press the Power key " " to turn on the cooktop.

You will hear a beep and see flashing lines on the displays next to both burners.

Burners

To select a burner and adjust the power level, press the burner key for the desired burner.

You can increase or decrease the power level by pressing the increase  or decrease  keys, or by using the slider. 

Double Rings



Press the corresponding burner selection key; you will see flashing lines on the display. You can adjust the power level by sliding the slider or pressing a number.

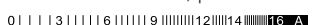
When the display is flashing, press the double ring key once or twice to select either the inner heating circle (for a smaller pot or lower power) or the full larger heating circle.

Residual Heat Indicator

After the cooktop has been operating for some time, residual heat may remain. When the surface temperature reaches approximately 140°F (60°C) or higher, an "H" will appear on the display. This indicator will turn off once the cooktop has sufficiently cooled down.

Timer

Press the Timer key to activate the timer for either burner. Each time the Timer key is pressed, the indicator light for either the front or rear burner will illuminate. Once the burner is selected, press the increase  or decrease  keys, or use the slider

 on the control panel to set the cooking time in minutes. The remaining time will be displayed on the digital screen, and the numbers will count down as the time progresses. If multiple burners are selected, the time displayed will reflect the shortest cooking time.

To cancel the timer, press the Timer key to select the burner to cancel. Then slide the slider on the control panel to set the time to "00". Alternatively, press the Timer key for 3 seconds, and the timers for all burners will be canceled.

NOTICE


Each burner on the cooktop is equipped with a safety temperature sensor that automatically switches off the cooktop if excessive heat is detected. This feature is designed to protect the electronics from overheating.

Wait for the cooktop to cool down before using it again. If any cracks appear on the surface of the cooktop, immediately disconnect it from the power supply.

If the cooktop is left on accidentally, it will automatically switch off after a certain period of time.

Child Lock

To ensure the safety of children, the cooktop controls can be locked to prevent children from changing the settings.


To lock: Hold the Child Lock key  for 3 seconds until "L0" appears on the display, and the other keys will be disabled, except for the On/Off Power key. To unlock: Hold down the Child Lock key for 3 seconds, and the cooktop will return to normal operation.

Keep Warm

Press the Keep Warm key to activate the burner at a low temperature and keep the food warm. The display will show " " the Keep Warm symbol.

Press the key again to cancel the Keep Warm feature.

Pause

Press the Pause key " " to temporarily stop heating. Press the key again to resume cooking. The Pause feature remains active for up to 2 hours. After this time, the burner will automatically turn off.

Safety systems

To protect the electronics from overheating, if the control unit detects excessive heat, it will automatically switch off the cooktop closest to the sensors, and the letter "H" will appear on the display. The cooktop can be reactivated once the temperature of the electronics returns to normal.

Each cooktop is equipped with an internal temperature limiter that switches off the cooktop if the radiant surface is excessively heated.

If any cracks appear in the radiant surface, immediately disconnect the cooktop from the power supply. Do not use any part of the cooktop until the radiant surface has been replaced.

Auto Shutdown Protection

Auto shut-down is a safety protection feature of the induction hob. The hob will automatically switch off if it is left on for an extended period without user interaction. The default operating times for each power level are shown in the table below:

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

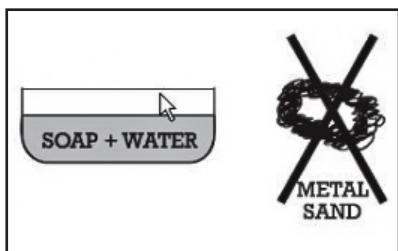
When the pot is removed, the induction hob stops heating immediately and will automatically switch off after 1 minute.

Cleaning and Maintenance

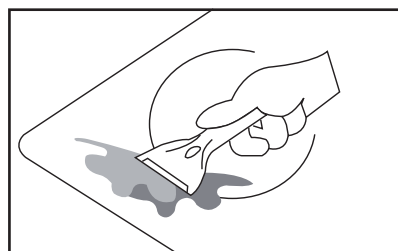
CAUTION

- Cleaning should only be performed when the cooktop is completely cool. Always disconnect the appliance from the power supply before beginning any cleaning.
- Before cleaning, ensure all cooking zones are switched off and that the residual heat indicator ("H") is no longer visible.
- **IMPORTANT:** Do not use abrasive sponges or scouring pads, as they may permanently damage the glass surface.
- Use a mild detergent and a damp cloth to wipe down the cooktop.
- If plastic or sugar spills onto the surface, carefully scrape it off with a suitable scraper while the surface is still hot, using caution to avoid burns.
- Using dirty pots or pans may cause discoloration or burnt-on stains.
- Do not use benzene, thinner, scrubbing brushes, or polishing powder to clean the cooktop.

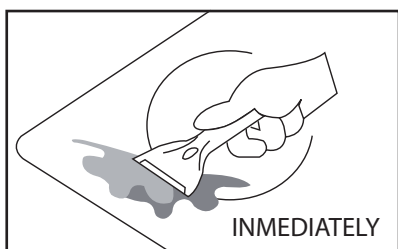
- Do not use flammable, acidic, or alkaline substances near the cooktop, as they may shorten its lifespan or lead to combustion when the cooktop is in use.
- Clean the glass surface regularly when it is cool, using dishwashing liquid and a damp cloth.
- Use a vacuum cleaner to remove dust from the intake and exhaust vents.
- Do not use a steam cleaner to clean your cooktop.
- Never pour or spray water directly over the unit, as it may cause malfunction.



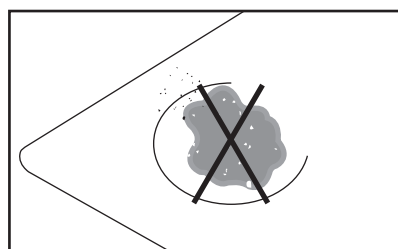
Clean the radiant glass surface frequently, when it is cool. Never use abrasive products or pads, Clean with a wet cloth.



Once a week, clean thoroughly with specific products that preserve and protect the cooktops. Scrape off stuck on stuck dirt with a scraper.



If sugar (or sugary matter) or plastic is accidentally burnt on the cooktop, remove at once with the scraper while still hot. Otherwise it may leave a permanent mark.



Do not use the cooktop as a work surface. Be particularly careful with dirt or dust from vegetables, cleaning powders, etc. which may scratch the surface when pans are slid over it.

Trouble Shooting

In most cases, when your cooktop fails to operate, the issue can be easily resolved without the need to call a technician. Before requesting assistance, always check the following points. Repairs should only be performed by an authorized service agent.

Problem	Possible Cause	Solution
Surface elements will not maintain a rolling boil or cooking is slow.	Improper cookware being used.	Use pans that are absolutely flat and match the diameter of the surface unit selected. If possible, please cover the cookware cap.
Surface elements do not work properly	Cooktop controls improperly set.	Check to be sure the correct control is set for the surface element you are using.
Scratches on cooktop glass surface	Incorrect cleaning methods being used.	Use recommended cleaning procedures. See the Cleaning and maintenance section.
	Cookware with rough bottoms being used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop. Cookware has been slid across the cooktop surface.	To avoid scratches, use the recommended cleaning procedures. Make sure bottoms of cookware are clean before use, and use cookware with smooth bottoms.
Areas of discoloration on the cooktop	Food spillovers not cleaned before next use.	See the Cleaning and maintenance section.
	Hot surface on a model with a light-colored glass cooktop.	This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.
Plastic melted to the surface	Hot cooktop came into contact with plastic placed on the hot cooktop.	See the Glass surface-potential for permanent damage section in the Cleaning and maintenance section.
Pitting (or indentation) of the cooktop	Hot sugar mixture spilled on the cooktop.	Call a qualified technician for replacement.
Unresponsive control panel	Control panel is dirty.	Clean the control panel.
	A fuse may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.

Error Codes

Information codes may be displayed to help you understand better what is wrong with the appliance. Read and follow the instructions given in the section "Instructions for use".

- Check that the electricity supply has not been shut off.
- Dry the hob thoroughly after cleaning it.
- If, when the hob is switched on, alphanumeric codes appear on the display, consult the following table for instructions.
- If the hob cannot be switched off after using it, disconnect it from the power supply.

Error Codes	Possible Cause	Solution
E0	No pan or incorrect pan on burner.	Place correct pan on burner on it.
E2	NTC short or not connected.	Contact the after-sales service and specify the error code.
E3	Over-high voltage.	Ensure voltage is below this range.
E4	Over-low voltage.	Ensure voltage is above this range.
CC-C-C-C	Liquid flow on the control panel	Please clean the control panel, after 2mins, re-power the stove to work again.

Customer Care Service

If a fault occurs, please follow these steps before contacting After-Sales Service:

- Check that the appliance is properly plugged in or that the hardwiring is correctly connected.
- Refer to the fault code and display table above.
If you are still unable to resolve the issue, switch off the appliance. Do not attempt to dismantle it. Contact After-Sales Service for further assistance.