Instruction Manual

Electric Ceramic Hob

Model: NK-0624
NK-0625
NK-0626

Please read this manual before the operation, and keep this manual for future use. If you have any other questions on our appliance or service please leave your message in our Customer Questions & Answers in the website or contact seller. We will reply as soon as we receive the question.

Thank you for purchasing our product. We hope you will be satisfied with our product throughout its service life.

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.

Operation and maintenance

Electrical Shock Hazard

- Do not cook on a broken or cracked hob surface. If the hob surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the hob 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.

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 hob surface 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. Boil over 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.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the hob 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 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 parts 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 hob.
- Do not place or drop heavy objects on your hob.
- Do not stand on your hob top.
- 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.
- 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 designed for domestic use only.
- WARNING: The appliance and its accessible parts become hot during use.

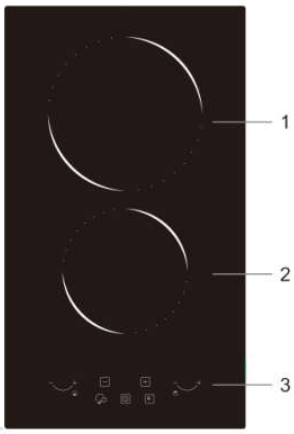
- Care should be taken to avoid touching heating elements.
  Children less than 8 years of age shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience 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.
- 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: Danger of fire: do not store items on the cooking surface.
- Warning: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surface 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.

Congratulations on the purchase of your new Ceramic Hob.

We recommend that you spend some time to read this Instruction/Installation Manual in order to fully understand how to install correctly and operate it.
For installation, please read the installation section.
Read all safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

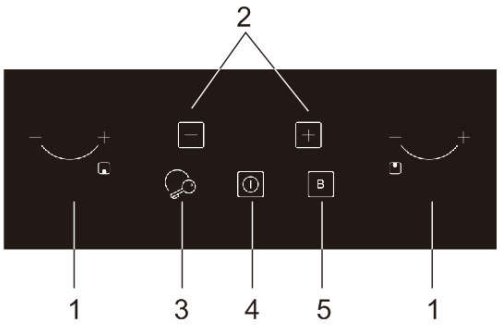
Product Overview

Top View（Model: NK-0624）



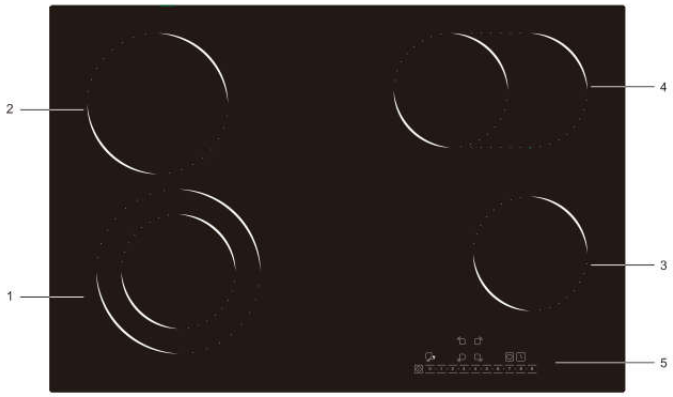
1. Rear: φ7.87”, 1800W zone
2. Front: φ6.5”, 1200W zone
3. Control panel

Control Panel（Model: NK-0624）



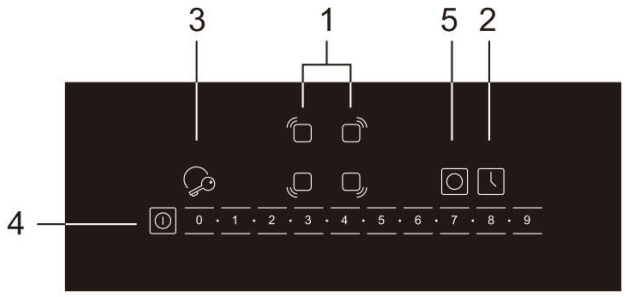
1. Heating zone indicator
2. Timer control
3. Safety lock control
4. ON/OFF control
5. Power boost control

Top View（Model: NK-0625）



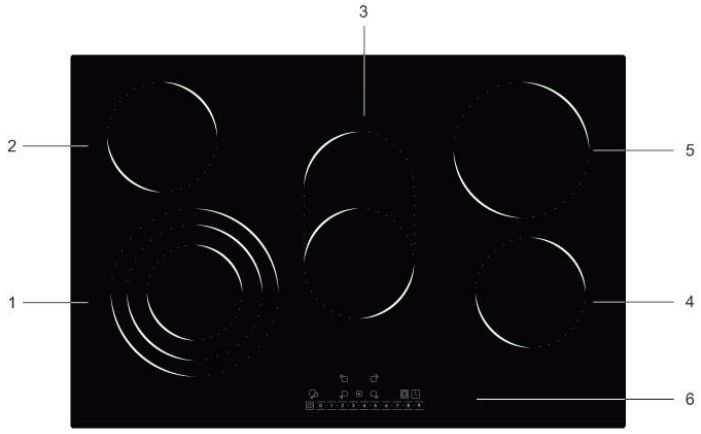
1. Front left: φ5.5” / 9”
   1000W / 2200W zone
2. Rear left: φ7.87”, 1800W zone
3. Front right: φ6.5”, 1200W zone
4. Rear right: φ6.5”/ 10.62”
   1100W / 2000W zone
5. Control panel

Control Panel（Model: NK-0625）



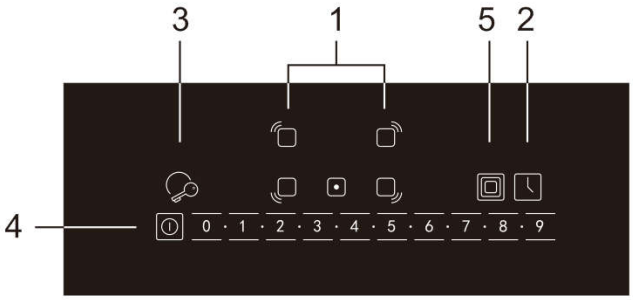
1.Heating zone indicator
2.Timer control
3.Safety lock control
4.ON/OFF control
5.Dual zone control

Top View（Model: NK-0626）



1. Front left: φ4.72” / 6.89” / 9”
   850W / 1700W / 2400W zone
2. Rear left: φ6.5”, 1200W zone
3. Middle: φ6.5” / 10.62”,
   1100W / 2000W zone
4. Front right: φ6.5”, 1200W zone
5. Rear right: φ7.87”, 1800W zone
6. Control panel

Control Panel（Model: NK-0626）



1.Heating zone indicator
2.Timer control
3.Safety lock control
4.ON/OFF control
5.Treble zone control

Product Information

The microcomputer ceramic cooker hob can meet different kinds of cuisine demands because of resistance wire heating, micro-computerized control and multi-power selection. It's a optimal choice for modern families.Our ceramic cooker hob centers on customers and adopts personalized design. The hob has safe and reliable performances, making cooking easy and enjoyable.

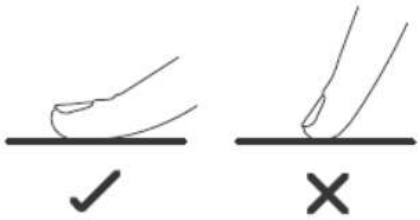
Before Using Your New Ceramic Hob

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

Using the Touch Controls

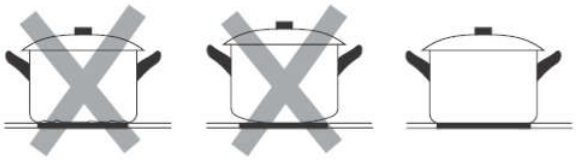
- The controls respond to touch, so you don’t need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.

- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.

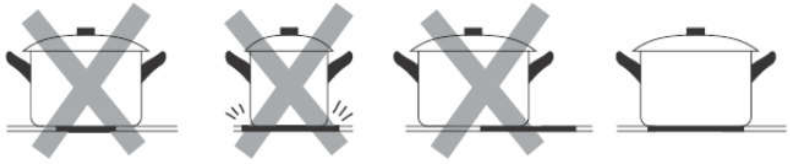


Choosing The Right Cookware

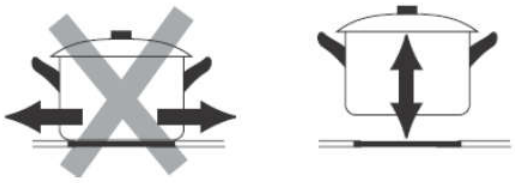
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.



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



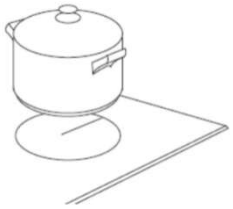
Using Your Ceramic Hob

To start cooking

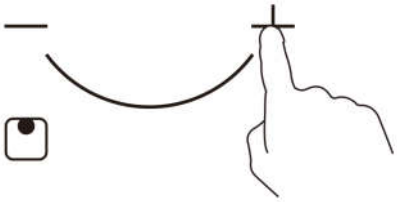
1. Touch  or  control.

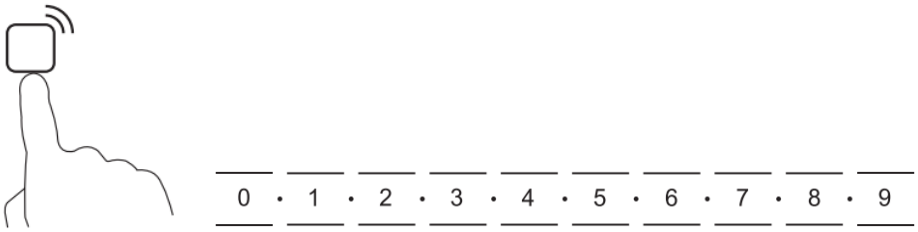
After power on, the buzzer beeps once, all displays show “0”, indicating that the ceramic hob has entered the state of standby mode.

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.



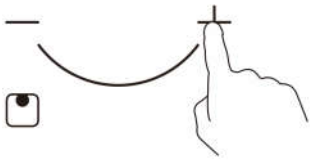
3. Touching the heating zone selection control.

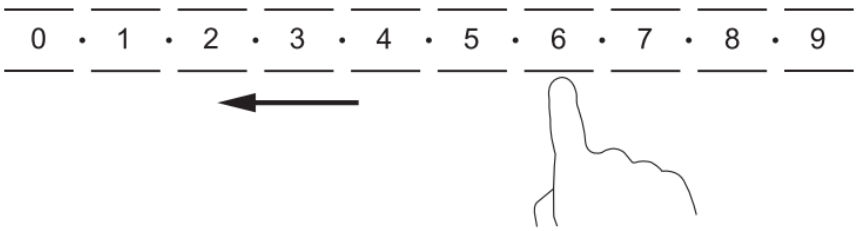




Select a heat setting by touching “-” or “+” ; “0~9” sliding control.

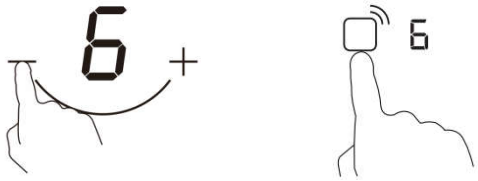
- If you don’t choose a heat setting within 5 seconds, the heating plate will automatically switch off and enter the state of standby mode.
- You can modify the heat setting at any time during cooking.
- By holding down either of these buttons, the value will adjust up or down.



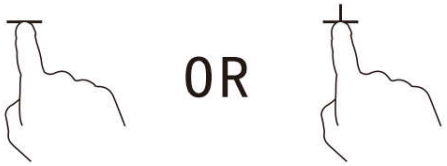


When You Have Finished Cooking

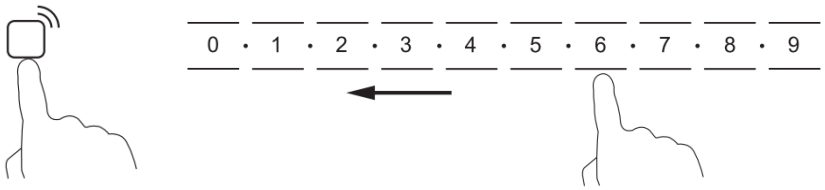
1. Touching the heating zone selection control that you wish to switch off.



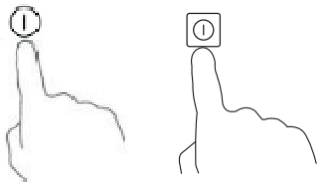
1.1 Turn the cooking zone off by repeatedly pressing the “-” or “+” to “0” or touching “-” and “+” control together.



1.2 Turn the cooking zone off by first touching the working heating zone, then repeatedly pressing the “9~0” sliding control to reduce the power gear.



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



2. Beware of hot surfaces

“H” will show which cooking zone is hot to touch. It will disappear when the surface have 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 zone on).
- When the controls are locked, all the controls except the ON / OFF control are disabled.

To lock the controls

Touch the safety lock control. The indicator light is on.

To unlock the controls

1. Touch and hold the safety lock control for 3 seconds.
2. You can now start using your ceramic hob.

⚠ When the hob is in the lock mode, all the controls are disable 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 equipped can monitor 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 the cooking zone is still hot.

Auto Shutdown

Auto shutdown is safety protection function for your ceramic hob. It shuts 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

Using the timer

Your can use the timer in two different ways:

- 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.

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

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

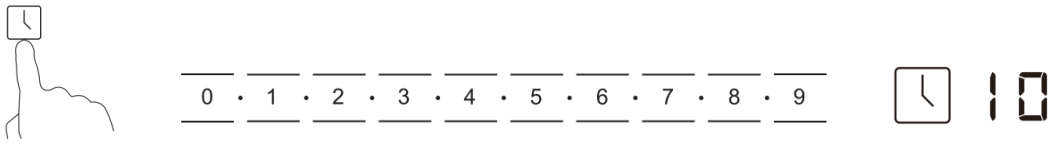
Touch and hold the “-” or “+” control of the timer to decrease or increase by 10 minutes.



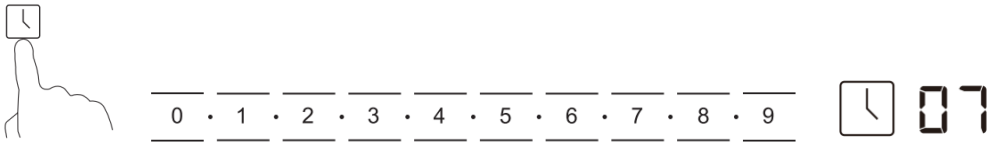
1.2 Adjust the timer setting by pressing “0~9” controls. The minute minder indicator will show in the timer display.

Hint:

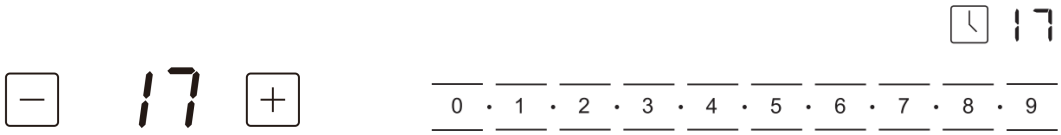
Step 1: Touch  once to start the timer setting, the press “0~9” controls to decrease or increase by 10 minutes.



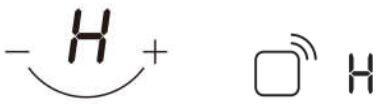
Step 2: Touch  twice to start the timer setting, the press “0~9” controls to decrease or increase by 1 minute.



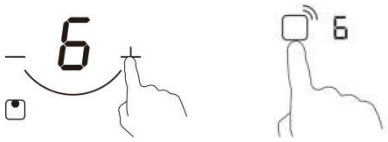
2.When the time is set, it starts to count down immediately. The display shows the remaining time



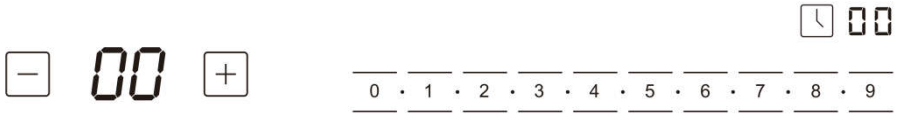
3.The corresponding cooking zone indicator shows “H” when the setting time is be finished.



Setting the timer to turn one cooking zone off

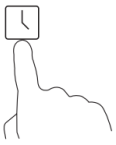
1. Touching the heating zone selection control. 

Touching the ON / OFF control, the timer indicator shows “00”.





2.1 Set the time by touching the control of the timer.
Hint: Touch the either “-” or “+” control of the timer
Once, time decreases or increases by 1 minute.
Touch and hold the “-” or “+” control of the timer will decrease or increase by 10 minutes.

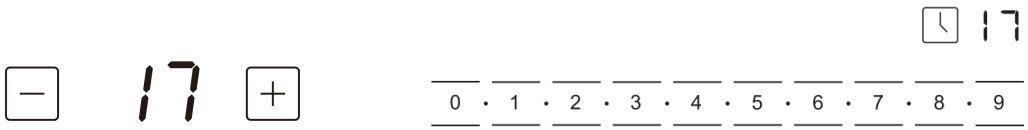


2.2 Set the time by touching the control of the timer.

Hint: Step 1: Touch  once to start the timer setting, the press “0~9” controls to decrease or increase by 10 minutes.

Step 2: Touch  twice to start the timer setting, the press “0~9” controls to decrease or increase by 1 minute.

3.When the time is set, it starts to count down immediately, the display shows the remaining time.



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



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

Cooking Guidelines

⚠Take care when frying as the oil and fat heat up very quickly, particularly you are 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 power 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 185℉(85℃), 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 flavor develop without overcooking the food. You should also cook egg-based and flour-thickened foods at 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 a ceramic compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

Heat Settings

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

Heating setting	Fitness
1-2	. Delicate warming for small amounts of food . Melting chocolate, butter and foods that burn quickly . Gentle simmering . Slow warming
3-4	. Reheating . Rapid simmering . Cooking rice
5-6	. Pancakes
7-8	. Sauteing . Cooking pasta
9	. Stir-frying . Searing . Bringing soup to the boil . Boiling water

Care and Cleaning

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 hob to find the settings that best suit you.

What	How	Important
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	1. Switch the power to the hob off 2. Apply a cooktop cleaner while the glass is still warm (but not hot) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on.	. When the power to the hob is switched off, there will be no ‘ hot surface’ indication but the cooking zone may still be hot! Take extreme care. . Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if you’re cleaner or scourers is suitable. .Never leave cleaning residue on the cooktop: the glass may become stained.
Boil-overs, 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 the 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 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 tower. 5. Switch the power to the cooktop back on.	. The hob may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area by before turning the hob back on.

Hints and Tips

Problem	Possible Causes	What To Do
The cooktop cannot be turned on.	No power.	Make sure the cooktop is connected to the power supply and that it is switch on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive	The controls are locked.	Unlock the controls. See section 'Using your ceramic cooktop' for instruction.
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 cracking or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.

Please do not disassemble the unit by yourself to avoid any dangers and damages to the ceramic cooktop.

Technical Specification

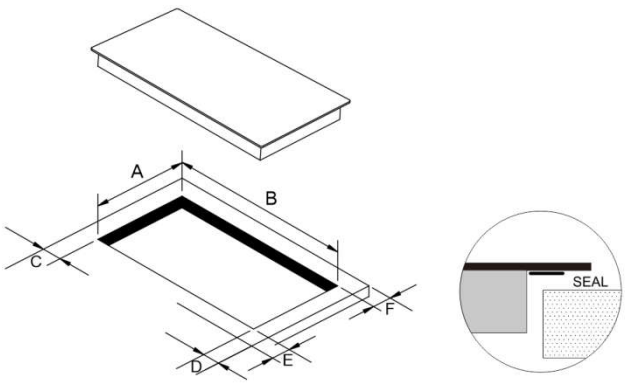
Cooking Hob	2 zone ceramic hob	4 zone ceramic hob	5 zone ceramic hob
Model Name	NK-0624	NK-0625	NK-0626
Supply Voltage	220-240V	220-240V	220-240V
Total Power	3000W	7200W	8600W
Product Size D×W×H(inch)	11.4x20x2.16	30x20x2.16	30x20x2.16
Built-in Dimensions A×B(inch)	10.6x18.9	28x18.9	28x18.9

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

Installation

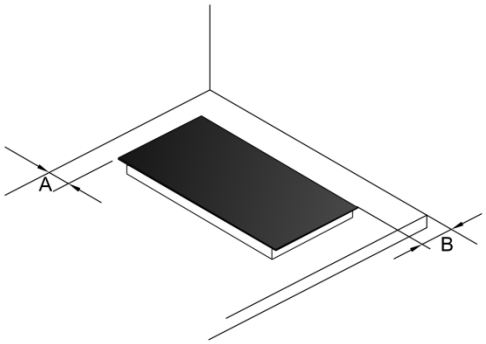
Selection of Installation Equipment

1. Cut out the work surface according to the sizes shown in the drawing. For the purpose of installation and use, a minimum of 2 inch space shall be preserved around the hole. Be sure the thickness of the work surface is at least 1.2 inch. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown in diagram below



Model Name	A	B	C	D	E	F
NK-0624	10.6”	18.9”	2” mini	2” mini	2” mini	2” mini
NK-0625	18.9”	28”	2” mini	2” mini	2” mini	2” mini
NK-0626	18.9”	28”	2” mini	2” mini	2” mini	2” mini

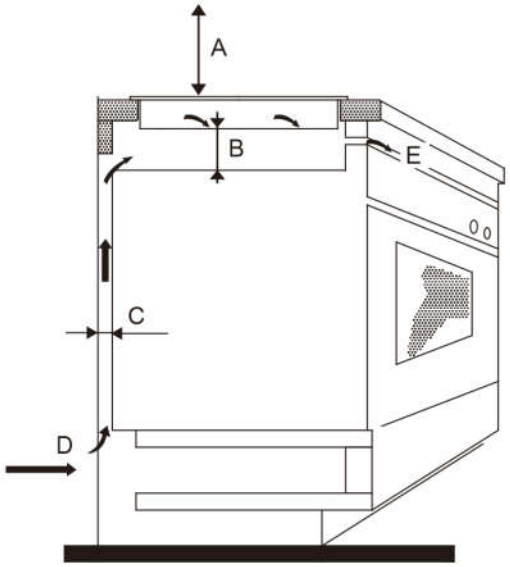
2. The ceramic cooker hob can be used on the table top of cabinet. The ceramic hob should be placed horizontally. As shown below:

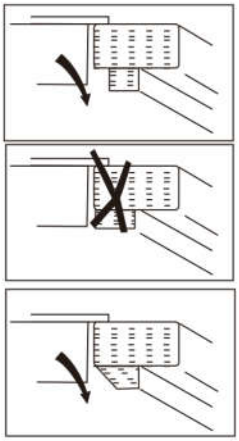


A	B
2” mini	2” mini

3.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 30inch(760mm).





A	B	C	D	E
30”	2” mini	1.2”	Air intake	Air exit 0.4”

Before You Install The Hob, Make Sure That

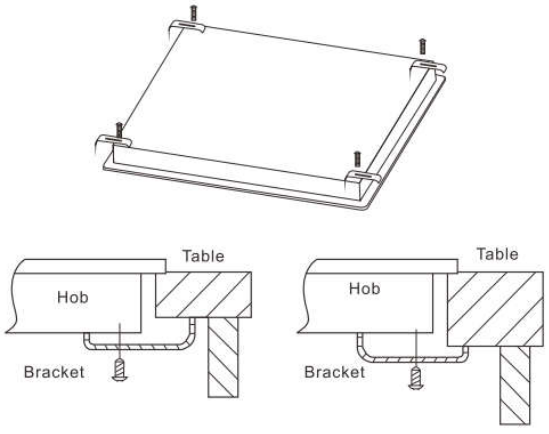
- The work surface and level, and no structural members interfere with space requirements.
- The work surface is made of a heat-resistant material.
- If the hob is installed above an oven, the oven has a built-in cooling fan.
- The installation will comply with all clearance requirements and applicable 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 0.1inch(3mm) 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.

When You Have Installed 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.

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 screw and four brackets on the bottom of hob (see picture) after installation.
Adjust the bracket position to suit for different work surface’s thickness.



Caution!

1. The ceramic cooker hob must be installed by 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 such 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.
7. This ceramic can be connected only to a supply with system impedance no more than 0.427 ohm. In case necessary, please consult your supply authority for system impedance information.

Connecting The Hob To The Mains Power Supply

This hob must be connected to the mains power supply only by a suitably qualified person.

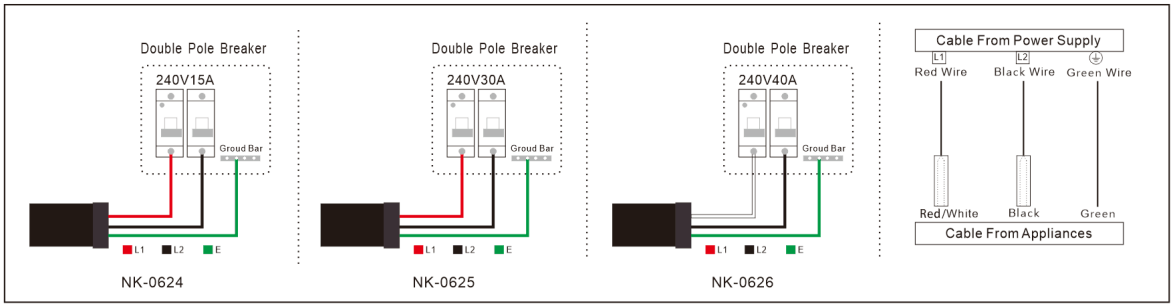
Before connecting the hob to the mains power supply, check that:

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 167℉(75℃) at any point.

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, 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 0.1inch(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 qualified person.

 **DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.**	A symbol on the product or its packaging indicates that this product should not go into household waste. It must be taken to the collection point of an electric and electronic equipment recycling facility. By making sure this product is disposed of properly, you will help prevent the negative effects on the environment and human health that would otherwise result from inappropriate disposal of this product. You can learn more about recycling this product from your local authorities, a household waste disposal service or in the shop where you bought this product. 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.