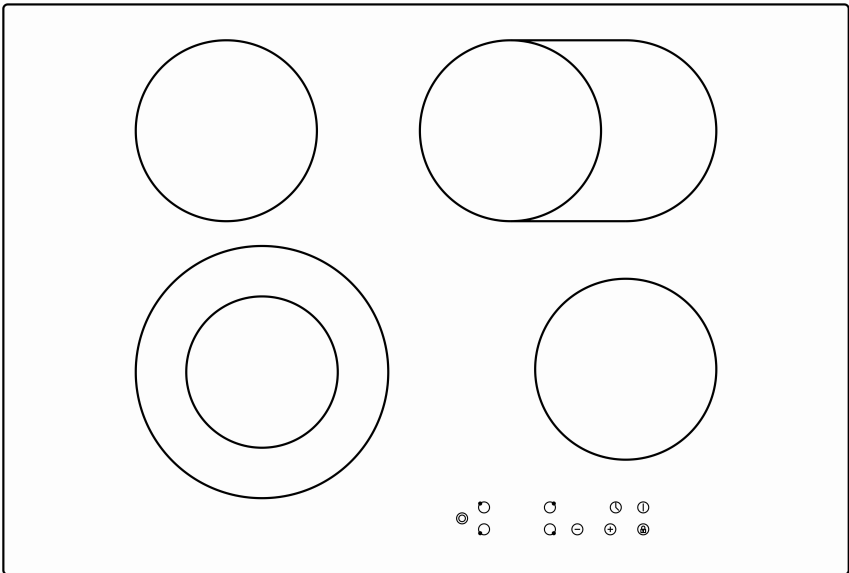


DEVANTI

CERAMIC COOKTOP

MODEL: CCT-B-4E-6Z-TOUCH-BK



USER MANUAL

Please read this manual carefully before installing and using the product to avoid product damage and personal injury. Please retain this manual for future reference.

SAFETY WARNINGS

Electrical Hazards

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earthing system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- 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 these warnings may result in electric shock or death.

Cut Hazards

- Take care when handling as the cooktop panel edges are sharp.
- Failure to use caution could result in injury or cuts.
- When using a blade scraper for cleaning, the blade is razor-sharp when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.

Health Hazard

- This appliance complies with electromagnetic safety standards.

Hot surface hazards

- 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.

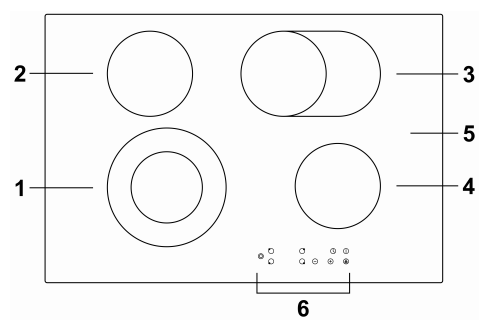
Attention

- Read these instructions carefully before installing or using the appliance.
- No combustible material or products should be placed on the appliance at any time.
- 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.
- The appliance should be connected to a circuit which incorporates an isolating switch provides full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.
- Never leave the appliance unattended when in use. Boilovers may cause smoking and greasy spillovers that may ignite. Never try to extinguish a fire with water, but switch off the appliance and cover the flame with a lid or fire blanket.

- Never use your appliance as a work or storage surface or leave any object or utensil on the appliance.
- 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 the cooktop.
- Do not place or drop heavy objects or stand on the cooktop.
- Do not use pans with jagged edges or drag pans across the Induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Induction glass.
- 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.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.

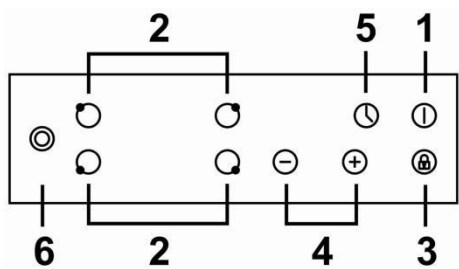
PRODUCT OVERVIEW

TOP VIEW



- 1. max. 2200/1000W zone
- 2. max. 1200W zone
- 3. max. 2000/1100W zone
- 4. max. 1200W zone
- 5. Glass ceramic plate
- 6. Control panel

CONTROL PANEL



- 1. ON/OFF control
- 2. Heating zone selection controls
- 3. Keylock control
- 4. Power or timer regulating controls
- 5. Timer setting
- 6. Double/Oval zone control (Outercircle)

PRODUCT INFORMATION

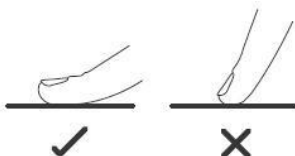
The ceramic cooktop is designed to meet different kinds of cuisine demands because of its resistance wire heating, micro-computerised control and multi- power selection. It really is the optimal choice for modern families. Safe and reliable, our ceramic cooktop help makes your busy lifestyle easier with hassle-free cooking at all times with every meal.

BEFORE USING YOUR NEW CERAMIC COOKTOP

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

USING THE TOUCH CONTROLS

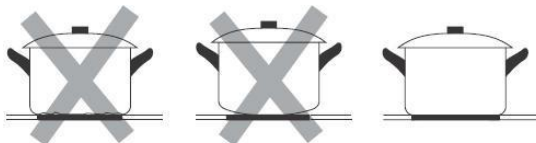
- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



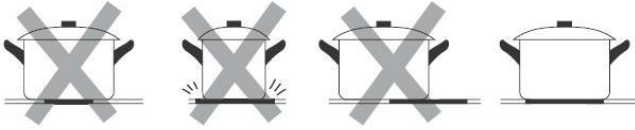
CHOOSING THE RIGHT COOKWARE

Suitable for any high temperature resistant pan

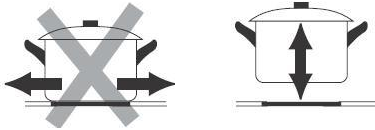
Do not use cookware with jagged edges or a curved base.



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 cooktop– do not slide, or they may scratch the glass.



USING CERAMIC COOKTOP

To start cooking

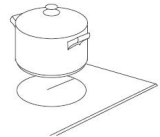
- After power on, the buzzer beeps once, all the indicators light up for 1 Second then go out, indicating that the ceramic cooktop has entered the state of standby mode.

1. Touch the ON/OFF  control. all the indicators show “-” or “--”, indicating that the ceramic cooktop 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.

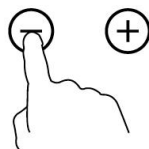


3. Touching the heating zone selection control, and a indicator next to the key will flash.



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

- If you don't choose a heat setting within 1 minute, the ceramic 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.
- By holding down either of these buttons, the value will adjust up or down.



5. When zone 1 or 3 is working, activate double zone or oval zone

by pressing 

When double zone or oval zone is working, turning off outer circle by



6. When you have finished cooking turn the whole cooktop off by touching the “ON/OFF” control.



7. Beware of hot surfaces

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



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 keylock  control. The timer indicator will show “Lo”.

To unlock the controls

- 1. Make sure the ceramic cooktop is turned on.
- 2. Touch and hold the keylock control  for 3 seconds.
- 3. You can now start using your ceramic cooktop.



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 ceramichob. When an excessive temperature is monitored, the ceramic cooktop 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.

"H" Depends on the detected temperature at the center of the heating plates.
Warning "H" will be display after turn off the heating plates, til the detected temperature is at 45 centigrade, warning "H" will be display for 15 minutes more.

Turn OFF/ON Automatically

Working principle of heating unit:the heating unit will alternately turn on and off according to the following on-off time.
Below is the corresponding power level and the corresponding heating or cooling down time.

Power level	0	1	2	3	4	5	6	7	8	9
Heating up Time(in every 60 seconds)	0	3	5	10	14	18	24	32	43	60
Cooling Down Time(in every 60 seconds)	60	57	55	50	46	42	36	28	17	0

Auto Shutdown

Another safety feature of the hob is auto shut down. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

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

You can use the timer in two different ways:

- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can set it to turn one cooking zone off or more than one after the set time is up.
- You can set the timer for up to 99 minutes.

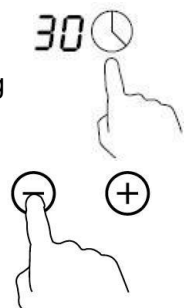
Using the Timer as a Minute Minder

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 timer control, the timer indicator will start flashing and "30" will show in the time display .

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

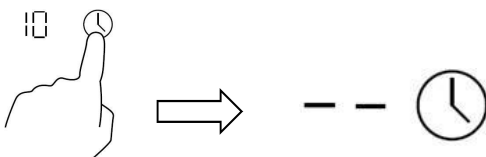


Hint: Touch the “-” or “+” control of the timer once to decrease or increase by 1 minute.

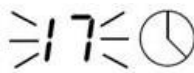
Touch and hold the “-” or “+” control of the timer to decrease or increase by 10 minutes.

If the setting time exceeds 99 minutes, the timer will automatically return to 0 minute.

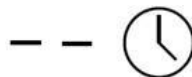
4. Touching the ‘Timer’, the timer is canceled, and the “--” will show in the minute display.



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 set time finished.



Setting the timer to turn one cooking zone off

1. Touching the heating zone selection control.



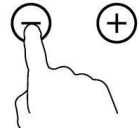
2. Touch the timer control, the timer indicator will start flashing and “30” will show in the time display.



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

Hint: Touch the “-” or “+” control of the timer

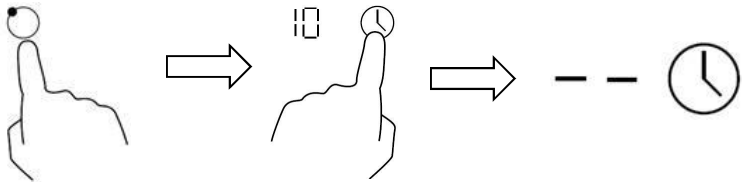
once will decrease or increase by 1 minute.



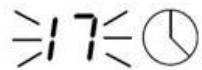
Touch and hold the “-” or “+” control of the timer will decrease or increase by 10 minutes.

If the setting time exceeds 99 minutes, the timer will automatically return to 0 minute.

4. Touching the heating zone selection control, and then touch the “Timer”, the timer is canceled, and the “--” 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 flash for 5 seconds.



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



6. When cooking timer expires, the corresponding cooking zone will be switch off automatically and show “H”

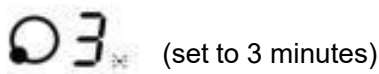
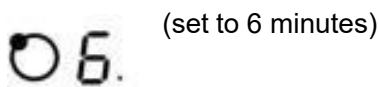


Setting the timer to turn more than one cooking zone off

1. If more than one heating zone use this function, the timer indicator will show the shortest time.
(e.g. zone 1# setting time of 3 minutes, zone 2# setting time of 6 minutes, the timer indicator shows “3”.)

NOTE: The flashing red dot next to power level indicator means the timer indicator is showing time of the heating zone.

If you want to check the set time of other heating zone, touch the heating zone selection control. The timer will indicate its set time.



2. When cooking timer expires, the corresponding cooking zone will be switched off automatically and show “H”.



NOTE: If you want to change the time after the timer is set, you have to start from step 1.

COOKING GUIDELINES

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.
- 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 flourthickened 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 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 serve immediately.

HEAT SETTINGS

Heat setting	Suitability
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

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 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.

TROUBLESHOOTING

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 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 'Using your ceramic cooktop' for instructions.
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.

FAILURE DISPLAY AND INSPECTION

If an abnormality comes up, the ceramic cooktop will enter the protective state automatically and display corresponding

Problem	Possible causes	What to do
E1	Open or short circuit or heating element sensor.	Shut down and restart the hob or replace a new heating element sensor.
E2	Heating element sensor damaged.	Replace a new heating element sensor.
E3	The temperature of the hobtop is too high.	Shut down the hob to cool down.
E4	Open circuit of heating element sensor.	Reconnect the heating sensor or replace a new heating element sensor.

The above are the judgment and inspection of common failures.
Please do not disassemble the unit by yourself to avoid any dangers and damages to the ceramic cooktop.

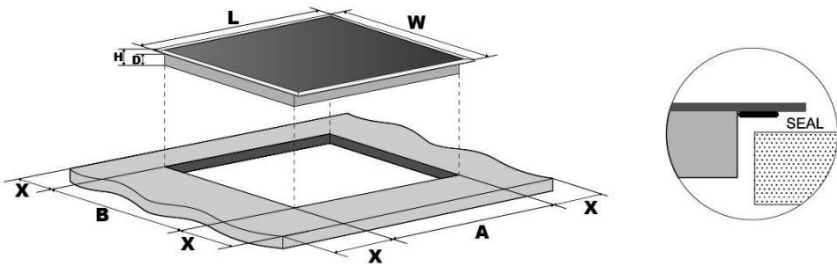
SPECIFICATIONS

Model	CCT-B-4E-6Z-TOUCH-BK
Cooking Zones	4 Zones
Supply Voltage/Frequency	220-240V~, 50-60Hz
Rating Power	6039-7186W
Product Size L×W×H(mm)	770X520X52
Built-in Dimensions A×B (mm)	560X490

COOKTOP 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:

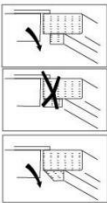
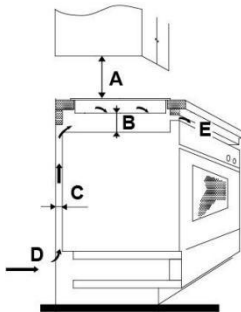


L (mm)	W (mm)	H (mm)	D(mm)	A (mm)	B(mm)	X (mm)
770	520	52	48	560	490	50 mini

In all circumstances, ensure that the cooktop is well ventilated and the air inlet And outlet are not blocked and that the cooktop is in good working condition.



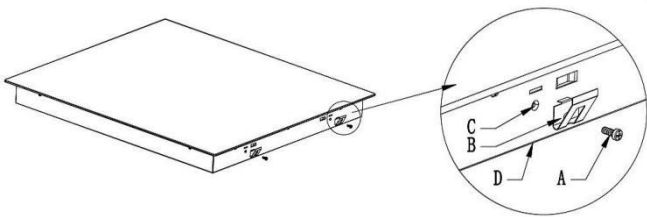
Note: The safety distance between the cooktop and the cupboard above should be at least 760mm.



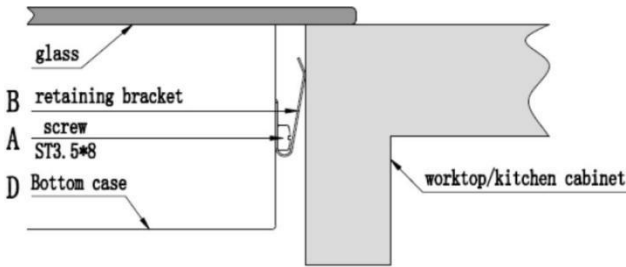
A(mm)	B(mm)	C(mm)	D	E
760	50 mini	30 mini	Air intake	Air exit 10 mm

Before locating the fixing brackets

- 1. The cooktop should be placed on a stable, smooth surface (use the packaging).
Do not apply force onto the controls protruding from the hob.
- 2. Fix the hob on the work surface by screw four brackets on the bottom of hob (see picture) after installation.



A	B	C	D
Screw	Bracket	Screw hole	Bottom/housing



CAUTIONS

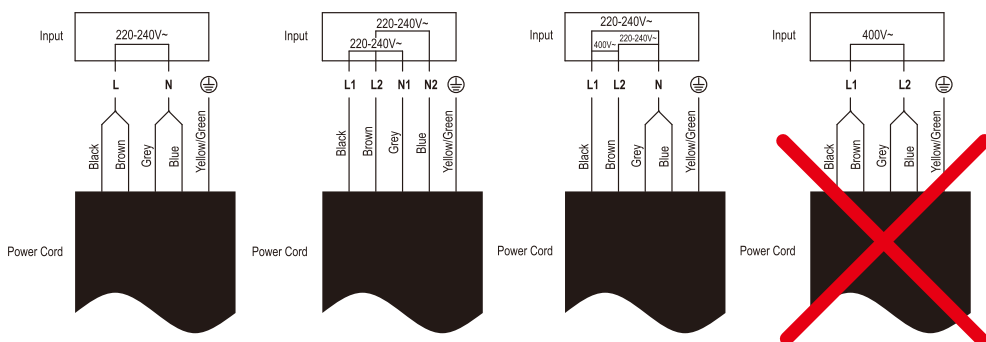
- 1. The ceramic cooker cooktop must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
- 2. The ceramic cooker cooktop shall not be mounted to cooling equipment, dishwashers and rotary dryers.
- 3. The ceramic cooker cooktop 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 cooktop to the mains power supply

The connected power supply must comply with the relevant standards or have 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 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.

DISPOSAL



DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

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.