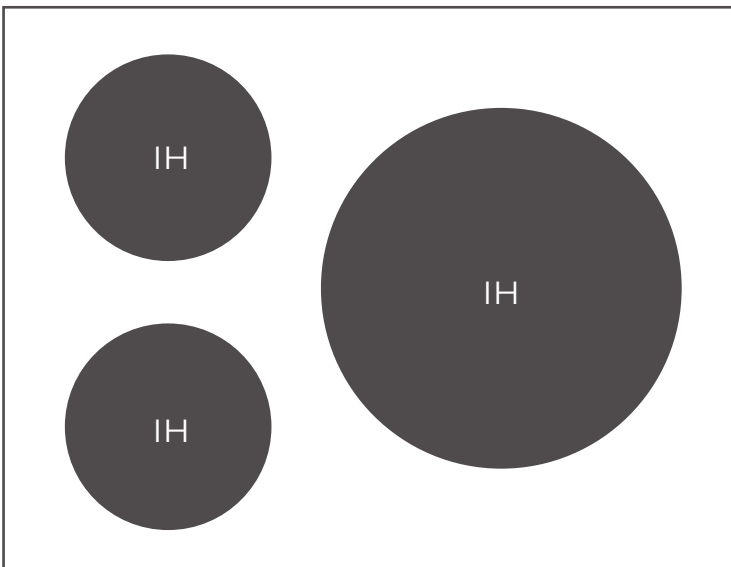


INSTRUCTIONS GUIDE

READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THE MACHINE



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Security instructions:

Thank you for purchasing our induction hob. Read all instructions carefully before using the machine. Keep the instruction booklet for future reference.

This appliance can be used by children aged 8 years and above and by people with physical reduced sensory or mental abilities or lack of experience and knowledge, if given supervision or training regarding the use of the appliance in a safe manner and understand the dangers implying. Children must not play with the appliance. Cleaning and maintenance to be carried out by the user should not be carried out by children without supervision.

Do not use the appliance for any other use than that indicated. The appliance is not intended for use via external timers or a separate remote control system.

Do not use the equipment if the plug or cable is damaged. Any repair must always be carried out by an experienced technician or by an authorized service center.

When moving cookware, always be careful not to touch hot surfaces and also with possible spills of hot liquids that they may contain.

The use of accessories or equipment not supplied by the manufacturer may cause damage or a malfunction of the appliance, which could cause injuries.

The use of silicone spacers is mandatory whenever the induction system is used with any other type of kitchenware not supplied by the manufacturer.

CAUTION: The cooking process must be supervised. A short cooking process must be continuously monitored.

WARNING: Fire Hazard: Do not place objects on cooking zones.

WARNING: Use only hob protections designed by the kitchen appliance manufacturer or indicated as suitable by the appliance manufacturer in the instructions for use or protections.

Safety adjustment of the induction system:

1. Appliances must be made with the types of pots recommended for heating systems induction and be the right size for the cooking zone. It is recommended to use pans with a base diameter greater than 12 cm.
2. Check and make sure that the supply voltage of the electrical installation matches the voltage indicated on the specification plate located under the induction hob.
3. The electrical connections must be made under the criteria of the installation regulations national electricity, incorporating means of disconnection to the fixed installation in accordance with the installation regulations.
4. Make sure you have good ventilation for the induction hob.
5. The induction unit must not be placed near or on any heat emitting source.
6. Make sure that the installation, support and inspection are done by authorized personnel.
7. Make sure the induction hob is properly seated and free from exposure to vibration.
8. Remove all objects from the upper cooking zone. If the porcelain surface is cracked or broken, stop using the system. Immediately turn off the equipment, disconnect the supply electrical and contact the official technical service.
9. Use a pan suitable for induction cooking, with a base diameter greater than 12cm (like most cooking pans available in the markets).
10. If you use pans with a diameter of less than 8 cm, there is no pan on the cooking area or if the container is not suitable, then no energy will be transferred and on the display of the command will display E1 error.
11. To check whether the pan is suitable, use a magnet and confirm whether it sticks to the bottom of the pan. Otherwise, your pan is not suitable for the induction cooking system. For the choice of pans, it is also recommended that the magnet also adhere to its sides.
12. The heating area of the porcelain surface may contain residual heat after the cooking. To avoid injury (burns) do not touch the heating zone.
13. To avoid overheating, do not leave pans unattended.
14. Always turn off the system by pressing the "On/Off" key after cooking and not by if it detects the pan or not (it will not be off, till you press the control).
15. Do not insert pieces of paper, cardboard, cloth, etc. between the pan and the cooking area, as it could start a fire.
16. Metal objects such as knives, forks, spoons and lids should not be placed on the countertop surface as they can get hot.
17. Do not place credit cards, phone cards or other objects sensitive to the magnetic field on the induction hob, as they can cause damage.

18. WARNING: If the surface is cracked, unplug the appliance to avoid the possibility of electric shock.
19. WARNING: The appliance and its accessible parts can become hot during use. It should be taken into account to avoid touching the heating elements. Children under 8 years they should be kept away unless continually supervised.
20. If the power cord is damaged, it must be replaced by the manufacturer, by its service after-sales or similar qualified personnel in order to avoid a hazard.
21. The pan should always remain in the center of the heating area during cooking, otherwise the bottom of the pan heats up unevenly and you may not get the right result desired of the food.

WARNING: Unattended cooking on a greasy or oily hob can be dangerous and may result in a fire.

NEVER try to extinguish a fire with water, the appliance should be unplugged and then cover the flames, for example, with a lid or a fire blanket.

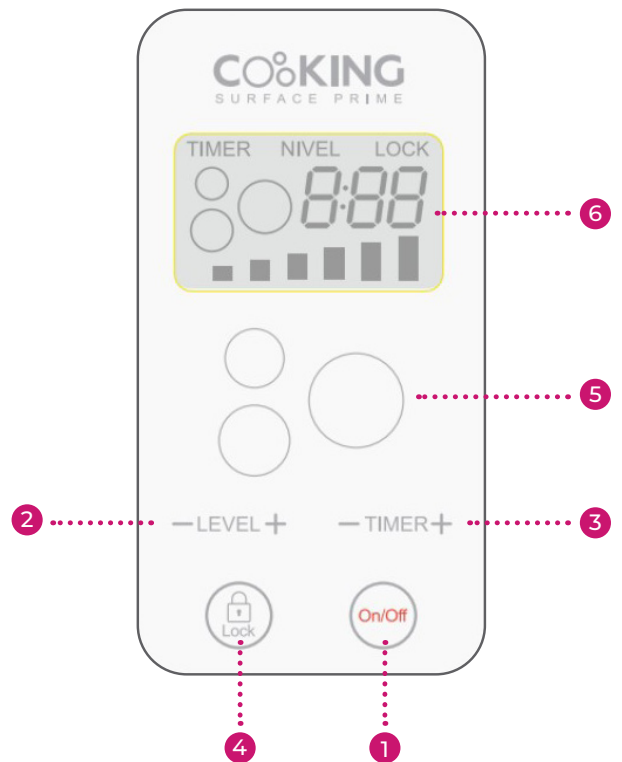
Specifications:

Model ref.	SVIF-CK3.0
Voltage / Frequency	220V~240V, 50Hz
Power	5500W
Cooking zones	3
Upper left zone + Lower left zone + Right cooking zone	1500W+1800W+2200W
Product Size (width*depth*height)	560*493*57mm

Dashboard touch control:

1. On / off key
2. Power adjustment key
3. Timer setting key
4. Lock key
5. Selection of cooking zone
6. Display panel

Power levels and display table



COOKING ZONE A									
Power level	1	2	3	4	5	6	7	8	9
Watts	300W	500W	700W	800W	900W	1000W	1200W	1350W	1500W
Display	1	1	2	2	3	3	4	5	6

COOKING ZONE B									
Power level	1	2	3	4	5	6	7	8	9
Watts	300W	500W	700W	800W	1000W	1100W	1300W	1500W	1800W
Display	1	1	2	2	3	3	4	5	6

COOKING ZONE C									
Power level	1	2	3	4	5	6	7	8	9
Watts	300W	500W	800W	900W	1100W	1300W	1600W	1800W	2200W
Display	1	1	2	2	3	3	4	5	6

Instructions of operation:

1 SWITCHED ON:

Connect the power plug to the power outlet.

Press the ON/OFF key to activate the induction cooker. The device will emit a signal the cooking zone will beep and will show the corresponding circles on the LCD screen of the remote control intermittently to standby mode. Then press the key for the desired cooking zone to start cooking. The circular symbol corresponding to the selected cooking zone will be shown steadily and the rest of the circles will disappear. Finally select the key level (+) to start the system with the desired power level.

If there are no cookware on the selected cooking zone or the material of the cookware does not fit for the system, the LCD will flash "E1" error and the system it will turn off automatically after 60 seconds. If during these 60 seconds, the system detects the pan, it will start to transmit power automatically.

2 TIMER MODE

The "TIMER" key can work with all selected power levels. The timer can be set after power level selection. Press the timer key + and the LCD will display "0:00" intermittently. Press "+" or "-" to increase or decrease the time setting from 1 minute to one minute with a maximum of 2 hours. Once the timer is set, the LCD screen will start to count down backwards and will turn off the cooking zone when it has finished. If the time setting is 0:00, the function of the timer will remain disabled.

Remark: Long press "+" or "-" key for 3 seconds to increase or decrease time in 10 minute intervals.

3 LOCK MODE:

The "Lock" key can work together with the "power level" function and the function of timer. Press the "Lock" key to activate the lock function when the system is in working state, the lock word "Lock" will be displayed on the LCD.

Once the block is activated, it is not possible to use any other function of the control, except the "on/off" key and the lock key to unlock. Press the "Lock" key for 3 seconds again to cancel the lock function.

If there is no interaction with the control after 10 minutes of operation, automatically the locking system will be activated for safety.

4 **STANDBY MODE:**

Press Power On/Off key to enter standby mode. Cooking will stop and immediately the three burners will appear flashing on the screen.

5 **HIGH TEMPERATURE INDICATION SIGN:**

When the porcelain surface overheats, the LCD screen of the hand control will show an “H” indicating overheating in the following ways:

A. During the heating process, when the surface reaches the set temperature, the LCD will show “H” and flash all the time, then it will stop heating and LCD will display the power level digit. (like 1,2,3,4,5,6).

B. In standby mode, when the surface is overheated, the LCD will display “H” and it will blink all the time until the residual heat of the surface is lower.

C. In the shutdown state, when the surface is overheated, the LCD will display “H” and it will flash all the time until the residual heat on the surface decreases.

6 **OFF MODE:**

Turn off the induction hob by pressing the “ON/OFF” key twice. It will stop completely the entire heating process in the cooking zones and the fans will be switched off after a few minutes.

- Others: Induction cooking is very efficient, the heat is generated directly from the bottom from the cookware immediately.

Therefore, NEVER PLACE EMPTY pans on the cooking zone. First add oil or liquid in the pan/pot and then start the cooking process. Select the level of power according to your cooking needs.

- The pan/pot should always remain in the center of the heating area during heating. Otherwise the bottom of the pan will heat up unevenly and the result of food may not be satisfactory.
- Whenever oil is heated, constantly check the pan to prevent it from overheating.
- The use of silicone spacers is essential.

Functions:

POWER FUNCTION (UPPER LEFT COOKING ZONE, ZONE A):

Press the "On / Off" key and then press the circular key corresponding to the "zone A". The relative cooking zone symbol will light up and heating will begin automatically from the first power level once selected during heating. You can press the "+" key to increase it by one level or the "-" key to decrease it by one level. You can select a total of 9 heating levels. The digit of the selected power level will be displayed on the LCD screen of the control.

POWER FUNCTION (LOWER LEFT COOKING ZONE, ZONE B):

Press the "On / Off" key and then press the circular key corresponding to the "zone B". The relative cooking zone symbol will light up and heating will begin automatically from the first power level once selected. During heating you can press the "+" key to increase it by one level or the "-" key to decrease it by one level. You can select a total of 9 heating levels. The digit of the selected power level will be displayed on the LCD screen of the control.

POWER FUNCTION (RIGHT COOKING ZONE, ZONE C):

Press the "On / Off" key and then press the circular key corresponding to the "zone C". The relative cooking zone symbol will light up and heating will begin automatically from the first power level once selected. During heating you can press the "+" key to increase it by one level or the "-" key to decrease it by one level. You can select a total of 9 heating levels. The digit of the selected power level will be displayed on the LCD screen of the control.

Note: If there is more than one cooking zone activated simultaneously, the level digit corresponding to each activated cooking zone will be displayed on the LCD screen of the control alternately with a frequency of 5 seconds.

ERROR SIGNS:

“E0” + acoustic signal:

Circuit fault / disconnected.

“E1” + acoustic signal:

1. There is no cookware in the selected cooking zone.
2. The cookware is not suitable for the invisible induction system and is not being detected.
3. The diameter of the cookware is less than 8 cm and is not being detected.

“E2” + acoustic signal:

The internal working temperature is too high, the protection system against overheating cuts power. Check that the ventilation is sufficient and wait a few minutes.

“E3” + acoustic signal:

High voltage protection activated, the local voltage is more than 275V.

“E4” + acoustic signal:

Low voltage protection activated, the local voltage is less than 145V detected.

“E5” + acoustic signal:

The main sensor is disconnected.

“E6” + acoustic signal:

The temperature of the pan/pot can be too high, the food will burn and cause damage. The system cuts off power automatically for safety. Press on/off to turn off the system.

“E7” + acoustic signal:

Communication failure of cooking zones A or B (upper left and lower left).

“E8” + acoustic signal:

Communication failure of cooking zone C (right).

“E9” + acoustic signal:

Communication failure. The main circuit does not receive communication.

Troubleshooting:

FLAW	POSSIBLE CAUSES	ACTION
The control does not turn on.	No power supply to the induction hob.	Check the electrical supply installation and verify that the switch under the hob is on.
The system does not heat. The fan is on and error E1 flashes together with acoustic signal.	The size of the pan/pot is not appropriate.	Use a suitable pan/pot following the recommendations in the manual.
	The pan/pot is not found centered.	Move the pan/pot to put it in the right place.
	The pan/pot material is not valid for the system invisible induction.	Use a suitable pan/pot following the recommendations in the manual.
	Defective induction plate.	Ask your supplier for the technical service.
Insufficient Heating.	The internal temperature of the system is too high (the refrigeration circuit can not maintain the temperature of the induction plate in a good operation).	<ul style="list-style-type: none"> • Check that there is no heat emitting source near the appliance. • Check that the ventilation is correct and there is no object blocking the air vents. • The inlet air temperature will be less than 40°C.
	Defective induction plate.	Ask your supplier for the technical service.
The heating cycle turns on and off in the cooking process. The fan is on.	Obstructed air inlet or outlet.	Remove objects that get in the way of the air inlet and outlet
	The material and/or size of the pan/pot is at the ferromagnetic limit so that the induction system works correctly.	Replace current pan/pot and try another one following the recommendations in the manual.
The heating cycle turns on and off in the cooking process.	<ul style="list-style-type: none"> • Defective fan • Faulty fan control 	Ask your supplier for the technical service.
After a relatively long time of operation, the Heating System is turned off and on.	<ul style="list-style-type: none"> • Overheated coil, cooking area too hot • Empty pan • Pan with overheated oil sobrecalentado 	Turn off the cooking zone and wait for it to cool down. You can change the cooking zone, if they are inactive.
Small metal objects get hot inside the cooking area.	Pan/pot detection incorrectly tuned.	Ask your supplier for the technical service.

Types of noise generated during normal operation of the appliance:

NOTES:

Induction heating technology is based on the creation of electromagnetic fields that allow heat to be generated directly at the base of the pot. Depending on the construction of the pan/pot used, these electromagnetic fields can produce some noise or vibrations as detailed below:

- **A low hum, like a transformer**

This noise occurs when cooking with high power levels. It is the amount of energy transferred from the hob to the pan/pot that causes the noise. This noise will disappear or will decrease as the power level is reduced.

- **A low whistle**

This noise occurs when cooking with high power levels. It is the amount of energy transferred from the hob to the pan/pot that causes the noise. This noise will disappear or will decrease as the power level is reduced.

- **Glowing**

This noise is produced by pan/pot that are composed of different materials. The noise is caused by the vibration of the contact surfaces of the various superimposed materials. This noise comes from the cookware and is determined by various factors such as the amount of food or the selected power level.

- **High-pitched whistles**

This noise is produced mainly by pans made of different materials. As soon as they are used at full heating power and at the same time on two stoves. This hiss disappears or can be controlled as soon as the power is reduced or repositioning the pan/pot.

- **Fan noise**

For the electronics to work properly, the stove must operate at a controlled temperature. For this, the induction plate is equipped with fans that light up when it starts the heating of the different cooking areas. The fan will also continue to run after stopping the system if the detected temperature is still too high. The noises described in this section are normal, they are part of the heating technology by induction and do not indicate a malfunction of the appliance.

Invisible induction hob kitchen care:

Before you start cleaning, the porcelain surface must be cooled down.

- Porcelain surface: The cleaning of the surface is identical to that of other similar surfaces. Do not use abrasive or corrosive cleaning agents, or cleaning utensils with metal fibers that may damage the surface. The surface should be cleaned with a damp cloth.
- Do not use rough sponges to clean stubborn stains.
- Ventilation ports should be cleaned with a vacuum cleaner and with the equipment disconnected from the electrical supply. A steam cleaner should never be used for the purpose.
- Other maintenance and service work other different cleaning products as the ones described here, must be carried out by authorized technical service personnel.
- Residues of cleaning agents must be removed from the surface before using the hob, otherwise, unwelcome stains may occur on the material. A well-maintained invisible induction cooktop requires regular cleaning, care and service.
- Do not hit the surface. If a crack appears on the surface, disconnect the equipment from the power supply immediately and contact the official technical service.

WARNING: If the power cord is damaged, do not try to repair it yourself. Contact your supplier or call the official technical service.

Installation requirements and security measures:

The kitchen furniture module must have minimum dimensions of 60cm wide and 50cm background inside.

If you use grab bars, they should have a square cross section of at least 2cm ensuring the supported weight of the appliance and an appropriate length for the module.

Never place the bars so that they are below the plate's vents bottom. This could cause poor ventilation of the induction system.

The induction hob must have a free space of 10 cm from the bottom, so it can be recommend the use of pot drawers, never cutlery drawers.

The induction hob must have a minimum safety distance of 40cm with any joint or existing cutout on the porcelain surface itself. This includes inserts, as well as recesses or cuts in the material to save a pillar or any other additional element.

When the induction hob is installed with an oven below, it will be essential to install a ventilation grill 8 cm high or higher.

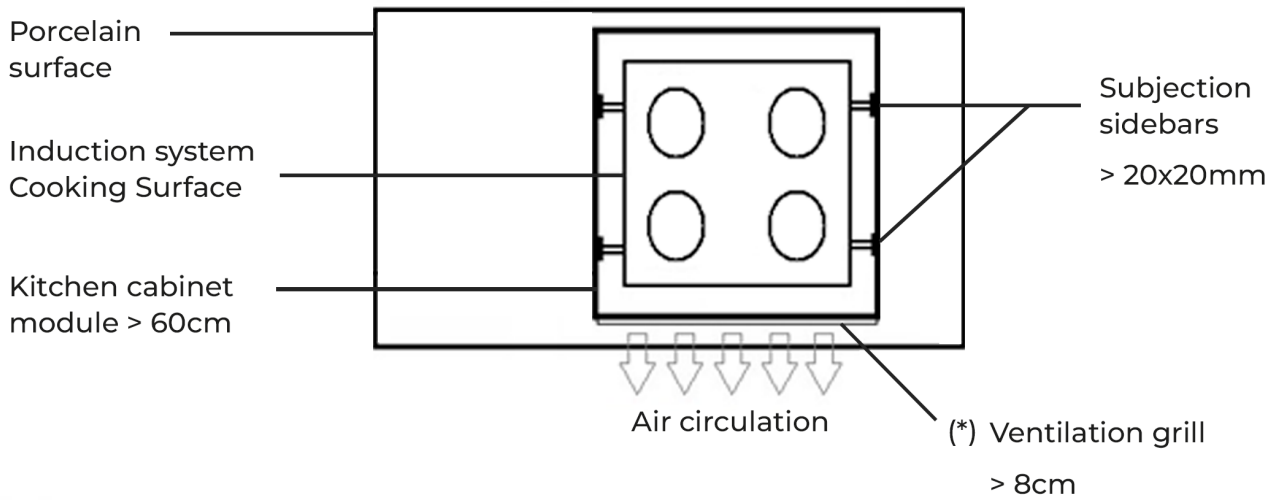
Installation:

1. This appliance must be installed by a qualified technician or an authorized person.
2. The connections and wiring of the electrical supply must be in accordance with the regulations and comply with the current regulations of the local authority.
3. Consult the nameplate of the appliance for information about it. The plate is located at the bottom of the device.
4. Wiring must be protected against mechanical failure.
5. A mean of disconnection with a contact gap of at least 3mm must be provided in fixed wiring.
6. Observe all instructions for a minimum distance to any combustible surface. They must be in accordance with the information on the rating plate and with national laws fire protection.
7. If the cooktop is installed near windows, adequate precautions must be taken to prevent curtains from blowing over the appliance creating a FIRE HAZARD.
8. When choosing a location for this appliance, consider the availability and place of the power supply routes.
9. Any openings around electrical service outlets must be closed at the time of the installation.
10. Check that the lower part of the porcelain surface is free of particles that could dirty the appliance before installing it. Make sure the countertop has solid support and can support the weight of the appliance.
11. Check that the appliance is leveled from side to side and front to back in its standing position.
12. Ventilation of the installation module can be improved by using ventilation holes in them installation module or through ventilation grills. Caution should be exercised and make sure that the ventilation holes of the plate are not obstructed.
13. When placing an extractor hood, consult the manufacturer's own installations related to that product. However, as a general rule, a distance should be kept minimum 700mm (28") vertical clearance between the appliance and the bottom of any cabinet, wall unit or vent.
14. If a plug is installed, it must be accessible with the appliance installed, as the plug must be accessible after installation.

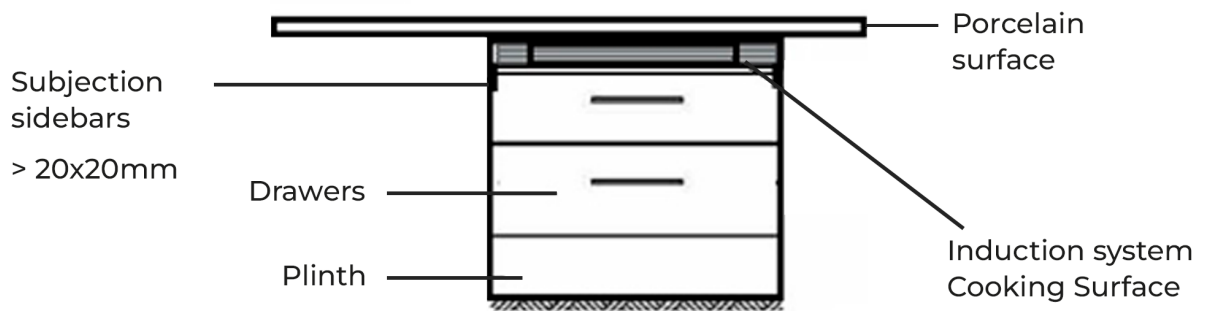
INSTALLATION PROCEDURE (BY AUTHORIZED PERSONNEL):

1. Before installing the appliance, verify that the location has the required clearances of combustible materials and verify if it is necessary to provide protection to surfaces adjacent as required by regulation.
2. Take the appliance out of the box and check whether it is in good condition. (Any damage found you must notify your dealer within 7 days and must never be installed).
3. Apply some of the supplied thermal conductive paste on the rubber lugs located in the center of each inductor (center points of the cooking zones).
4. For installation, place the induction hob under the porcelain surface and fix it using 2 grab bars bolted to the sides of the kitchen furniture module.
5. Pay special attention while carrying out the installation maneuvers so as not to damage the lower vents of the appliance.
6. Always ask someone else to help you screw in the tie bars.
7. Check that the metal box of the appliance has been perfectly in contact with the countertop around its perimeter.
8. Connect the appliance to the electrical supply following the manufacturer's instructions.
9. Be sure to leave the manual and silicone trivets with the user. For any additional information, contact the technical department of the specialized service.

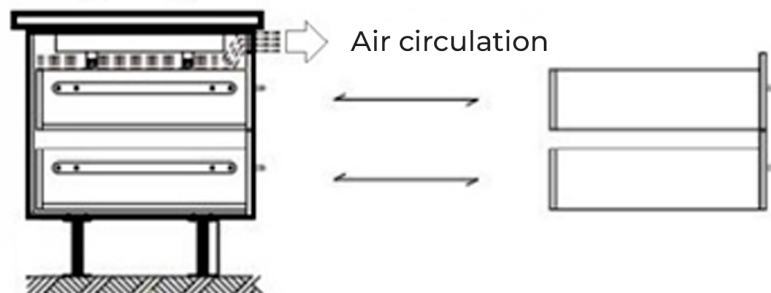
TOP VIEW



FRONT VIEW



SIDE VIEW



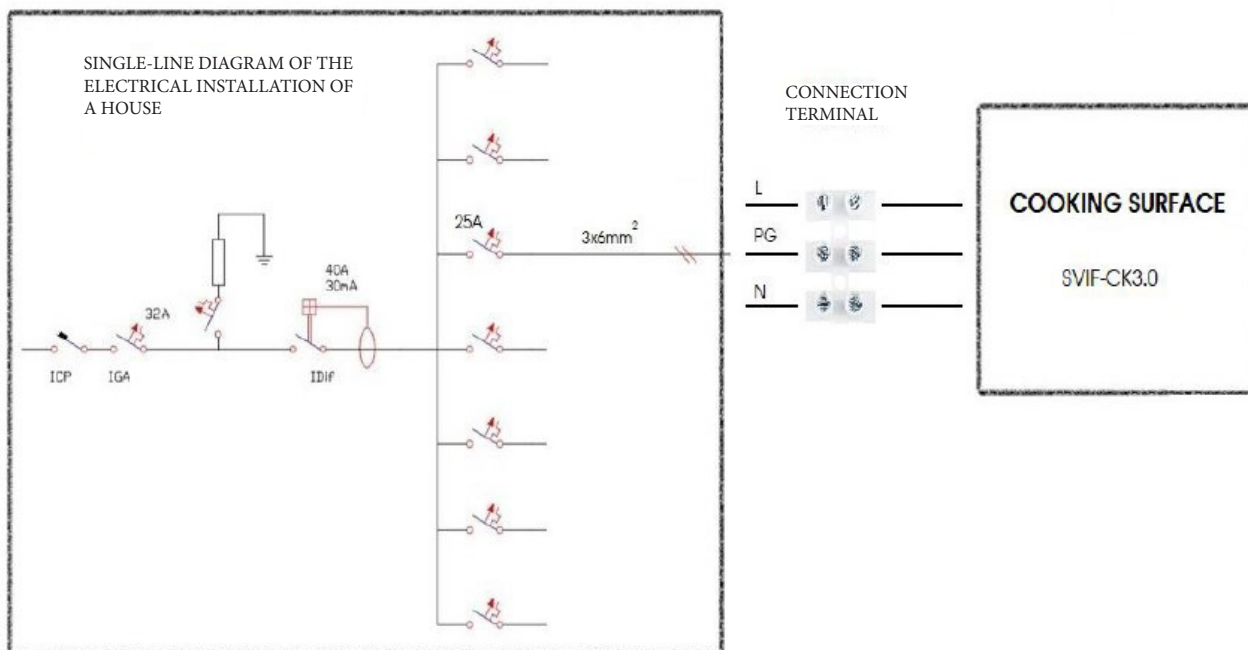
(*) Whenever there is an oven below the induction system, it will be necessary to place the ventilation grill.

Induction system connection to the electrical grid:

- The protection of the electrical installation must be in accordance with the regulations in force.
- Before connecting, you must check if the voltage indicated on the nameplate is the same as the electrical grid.
- The electrical installation must include a switch that separates the device in all poles from the electrical network and in which, in the open position, the distance between the contacts is at least 3 mm. Adequate fuses, current switches, etc.
- The connector must be selected based on the current accepted by the installation and the fuses.
- Once installed, the elements through which the current passes and the insulated elements must be protected to prevent contact between them.

WARNING: The connection can only be made by an authorized technician. The incorrect connection may cause damage to the elements of the appliance. In this case you cannot assert the guarantee! Before each intervention, always disconnect the appliance from the electrical grid.

CONNECTION DIAGRAM



The voltage between phase and neutral connection should be 220-240V.

Install the connection terminal making sure that there is no voltage in the electrical network.

In the same way, make sure that the protection element is at least 25A and the section of the minimum 6mm² cable.

The connection cable must pass through the safety device, protecting it from being removed accidentally. Incorrect connection can destroy parts of the appliance, voiding the warranty. Before any connection attempt, check that the voltage indicated on the nameplate corresponds to the electrical supply of your home. The connection voltage must be checked by a qualified technician with the corresponding measuring device.

Warranty:

We promise that, if within a period of 24 months from the date of purchase, this appliance or any part of it is found to be defective due to a serial failure or manufacture, repair or replace it FREE of charge for labor, materials or carriage, provided that:

- The appliance has been correctly installed (following the installation manual provided by COOKING SURFACE to authorized installation personnel), using it only with power indicated on the characteristics plate and that the cable section of the electrical supply used complies with current regulations.
- The appliance has been used only for normal household purposes and in accordance with the manufacturer's instructions.
- The device has not been repaired, disassembled or tampered by an authorized personnel.
- All service work under this warranty must be performed by an Official Service Center Authorized from COOKING SURFACE. Any replaced defective equipment or parts become the property of the company. This guarantee is in addition to your legal rights. This guarantee does not include maintenance such as cleaning the induction hob.
- The manufacturer disclaims all liability for failure to follow the instructions for installation, maintenance and proper use of the appliance.

Download and use instructions

COOKING SURFACE APP:



Cooking Surface 4+

Cooking Surface

Gratis

APP DOWNLOAD LINKS:

iOS <https://apps.apple.com/es/app/cooking-surface/id1535319505>



<https://play.google.com/store/apps/details?id=com.cookingrak.app&hl=es>

- **STEP 1:** Turn on the induction hob (without selecting any fire).
- **STEP 2:** Open the Cooking Surface APP from the IOS device, where it will ask the user for the option to enable Bluetooth connection. We have to click "YES".
- **STEP 3:** Open "settings" of the phone, select Bluetooth and then the name of the bluetooth of the board to be able to link it: "RAK INDUCTION". We clicked on RAK INDUCTION and that's it. We have paired the mobile with the plate.

Next, we will be able to select from the control of the hob, the cooking zone to go up and lower the powers after entering the key 1,2,3,4,5,6.

Regarding the Android app you have to first connect the bluetooth and link it and, on the other hand, in IOS, it is linked directly from the APP.



IMPORTANT

Due to compliance with European regulations to obtain the CE certificate, the function of the App will only allow control of power levels.

As a safety measure, it will be necessary to activate the desired cooking zone from the remote control.

COOKING
SURFACE PRIME



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