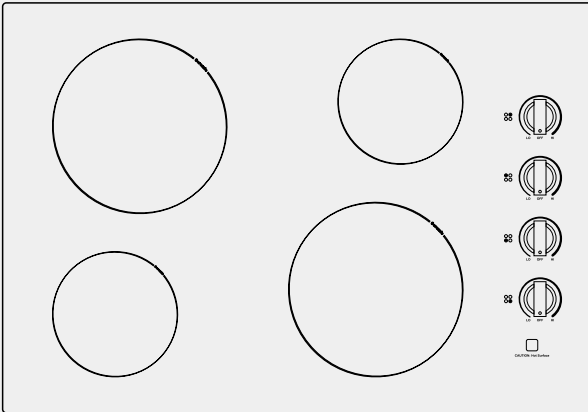


# ROBAM



## 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.

### Ceramic Cooktop

### Model:HD70-W412

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## **Dear Users,**

Let us take this opportunity to thank you for your purchase of ROBAM multifunctional cooktop. We recommend that before the installation and using, please read this manual and save it for your future reference. ROBAM is a professional enterprise in China's household appliances and kitchenware. It's famous with advanced design, high efficiency, saving energy and safety.

## **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.
- Proper Installation – Be sure your appliance is

properly installed and grounded by a qualified technician.

## **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 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 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 cooktop 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 cooktop 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 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.
- 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 your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your 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.
- This appliance is intended to be used in household and similar applications such as: -staff kitchen areas in shops, offices and other working environments; -farm houses; -by clients in hotels, motels and other residential type environments ; -bed and breakfast type environments.
- **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 cooktop 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 surfaces.
- **Warning:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for cooktop surfaces of glass-ceramic or similar material which protect live parts
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- To avoid stain or damage to the glass cooktop, use only cleaning products made especially for ceramic glass.
- When the power of the cooktop is turned on, do not touch the glass surface to avoid injury even if the hot surface indicator is turned off.
- The surface of glass cooktop still may be hot even if the hot surface indicator is turned off, extreme care should be taken to avoid injury.
- **Do Not Leave Children Alone** – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

- **Wear Proper Apparel** – Loose-fitting or hanging garments should never be worn while using the appliance.
- **User Servicing** – Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- **Storage in or on Appliance** – Flammable materials should not be stored in an oven or near surface units.
  - **Do Not Use Water on Grease Fires**—Smother fire or flame or use dry chemical or foam-type extinguisher.
- **Use Only Dry Potholders** – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- **Use Proper Pan Size** – This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
  - **Make Sure Reflector Pans or Drip Bowls Are in Place** – Absence of these pans or bowls during cooking may

subject wiring or components underneath to damage.

- **Protective Liners** – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in 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 service without breaking due to the sudden change in temperature.
- **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 due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
  - **Clean Cook-Top With Caution** – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
  - **WARNING-Do not store items of interest to children in cabinets above a range or on the back guard of a range** – children climbing on the range to reach items could be seriously injured.
- **DO NOT TOUCH SURFACE UNITS OR AREAS**

**NEAR UNITS** – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are (identification of areas – for example, the cook-top and surfaces facing the cook-top).

**Congratulations** on the purchase of your new ceramic cooktop.

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 the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

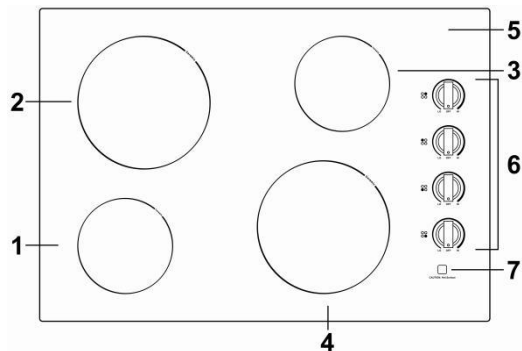
## Technical Specification

Model	HD70-W412
Cooking Zones	4 Zones
Supply Voltage/Frequency	220V-240V~ 50-60Hz
Rating Power	7000W
Product Size L×W×H(in)	30.7 x 21.3 x 2.8
Built-in Dimensions A×B (in)	29.6 x 20.2

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

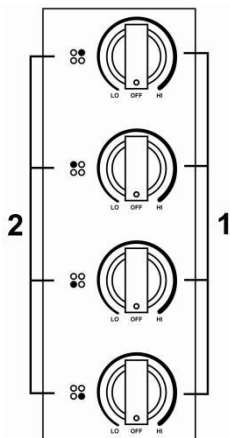
## Product Overview and Parameters

### Top View



1. max. 1200 W zone
2. max. 2300 W zone
3. max. 1200 W zone
4. max. 2300 W zone
5. Glass Plate
6. Knob Control
7. Hot Surface Indicator

### Control Panel



1. knob control
2. Power level display

## How to Choose Right Cookware

•ceramic cooktop cooking is based on infrared heating technology, the nickel chrome wires of the cooktop would radiate heat and give out the infrared to warm up the food. The ceramic cooktop centers on customers and adopts personalized design. The cooktop has safe and reliable performances, making your life comfortable and enabling to fully enjoy the pleasure from life.

•ceramic cooktops do not pick pot. You can use any kind of pot or pan, such as copper pots, wok, stainless steel, cookware, glass pot, casserole and ceramic pot.



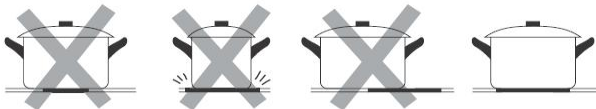
## Before using your New ceramic cooktop

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

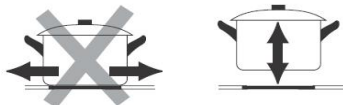
Do not use cookware with jagged edges or a curved base.



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.



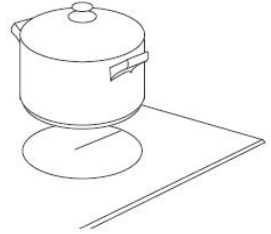
Always lift pans off the ceramic cooktop – do not slide, or they may scratch the glass.



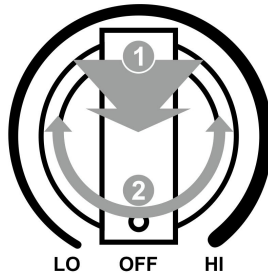
## Using your Ceramic Cooktop

### To start cooking

1. 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.

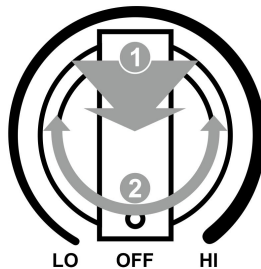


2. Press the knob in and Turn in either direction to the setting you want.



### When you have finished cooking

Turn the cooking zone off by turning the power regulating control to “OFF” level to turn off the control.





## Hot surface indicator

- Comes on when the unit is turned on or hot to the touch.
- Stays on even after the unit is turned off.



**CAUTION: Hot Surface**

## Heat Settings

Heat setting	Suitability
Low	<ul style="list-style-type: none"> <li>• delicate warming for small amounts of food</li> <li>• melting chocolate, butter, and foods that burn quickly</li> <li>• gentle simmering</li> <li>• slow warming</li> </ul>
Medium (In the middle between the Low and High )	<ul style="list-style-type: none"> <li>• reheating</li> <li>• rapid simmering</li> <li>• cooking rice</li> <li>• pancakes</li> <li>• sauteing</li> <li>• cooking pasta</li> </ul>
High	<ul style="list-style-type: none"> <li>• stir-frying</li> <li>• searing</li> <li>• bringing soup to the boil</li> <li>• boiling water</li> </ul>

## Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the ceramic cooktop. When an excessive temperature is monitored, the ceramic cooktop will stop operation automatically.

## Residual Heat Warning

When the cooktop has been operating for some time, there will be some residual heat. The letter “H” appears to warn you to keep away from it.

## Care and Cleaning

What?	How?	Important!
<p>Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)</p>	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Apply a cooktop cleaner while the glass is still warm (but not hot!)</li> <li>3. Rinse and wipe dry with a clean cloth or paper towel.</li> <li>4. Switch the power to the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• 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.</li> <li>• 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.</li> <li>• Never leave cleaning residue on the cooktop: the glass may become stained.</li> </ul>
<p>Boilovers, melts, and hot sugary spills on the glass</p>	<p>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:</p> <ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off at the wall.</li> <li>2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.</li> <li>3. Clean the soiling or spill up with a dish cloth or paper towel.</li> <li>4. Follow steps 2 to 4 for 'Everyday soiling on glass' above.</li> </ol>	<ul style="list-style-type: none"> <li>• 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.</li> <li>• 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.</li> </ul>
<p>Spillovers on the touch controls</p>	<ol style="list-style-type: none"> <li>1. Switch the power to the cooktop off.</li> <li>2. Soak up the spill</li> <li>3. Wipe the touch control area with a clean damp sponge or cloth.</li> <li>4. Wipe the area completely dry with a paper towel.</li> <li>5. Switch the power to the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• 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.</li> </ul>

## Hints and Tips

Problem	Possible causes	What to do
<p>The cooktop cannot be turned on.</p>	<p>No power.</p>	<p>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.</p>
<p>The glass is being scratched.</p>	<p>Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.</p>	<p>Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.</p>
<p>Some pans make crackling or clicking noises.</p>	<p>This may be caused by the construction of your cookware (layers of different metals vibrating differently).</p>	<p>This is normal for cookware and does not indicate a fault.</p>

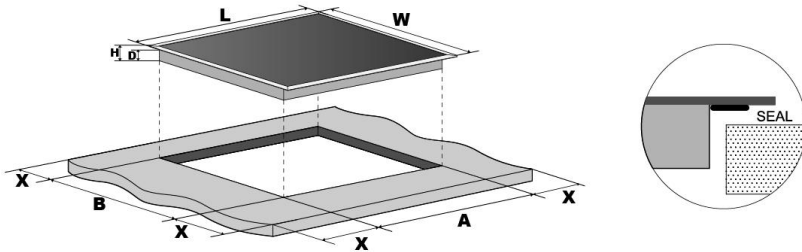
## Installation Instruction

### Selection of installation equipment

1. Save for the local electrical inspector's use.
2. To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.
3. Cut out the work surface according to the sizes shown in the drawing.

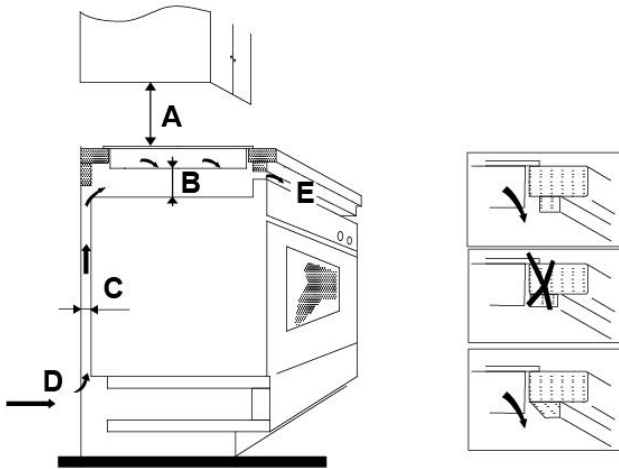
For the purpose of installation and use, a minimum of 50mm space shall be preserved around the hole.

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 (in)	W (in)	H (in)	D (in)	A (in)	B (in)	X (mm)
30.7	21.3	2.8	2.6	29.6	20.2	2.0 mini

Under any circumstances, make sure the ceramic cooktop is well ventilated and the air inlet and outlet are not blocked. Ensure the ceramic cooktop is in good work state. As shown below



A(in)	B(in)	C(in)	D	E
30	2 mini	0.8 mini	Air intake	Air exit 0.4

Note:

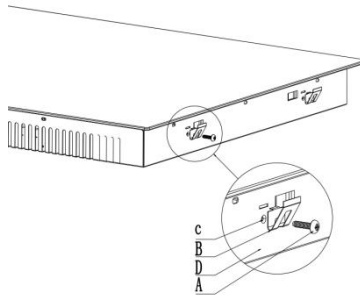
A = 30 in minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet;



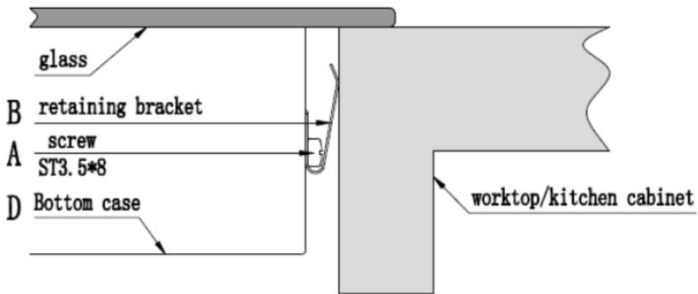
or A = 24 in minimum when bottom of wood or metal cabinet is protected by not less than 1/4-inch-thick flame-retardant mill board covered with not less than No. 28 MSG sheet steel, 0.015-inch-thick stainless steel, 0.024-inch-thick aluminum, or 0.020-inch-thick copper.

## Before locating the fixing brackets

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



A	B	C	D
Screw	Bracket	Screw hole	Bottom/housing

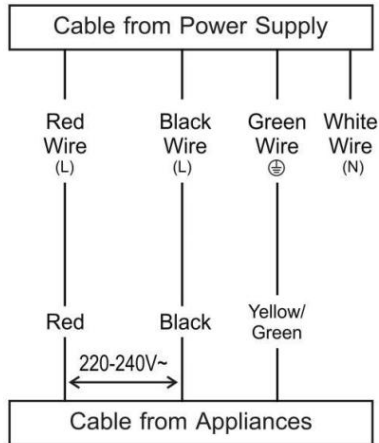


### Cautions

1. The ceramic 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 cooktop shall not be mounted to cooling equipment, dishwashers and rotary dryers.
3. The ceramic 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 power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker.



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.

## 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 flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

### Searing steak

To cook juicy flavoursome steaks:

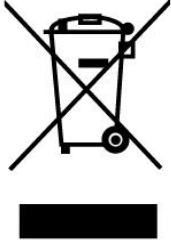
1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking 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.



## Waste Disposal



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

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, recover and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

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**ROBAM**