



CERAMIC COOKTOP

Instruction Manual



Model Name: LT4-80

Product size : 590*520 mm

Built in size : 560x495 mm

Voltage : 220 - 240V , 50/60 Hz.

Power (total): 6700W



Customer Service

1 - 888 907 5060(Toll Free)

9 AM-5 PM, Mon-Fri

service@xkitchen.store

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Notice: The ceramic plate becomes hot during and after cooking.

Please refrain from touching it to avoid burns.

WARNING

- Only an authorized repair service technician should handle any repairs or faults with your cooktop; otherwise, the warranty will become void.
- Refer to the specification plate for technical details and appliance identification. Please consult this plate before proceeding with electrical connections.
- Electrical connection must be carried out by a certified specialist familiar with official regulations.



IMPORTANT SAFETY INSTRUCTIONS

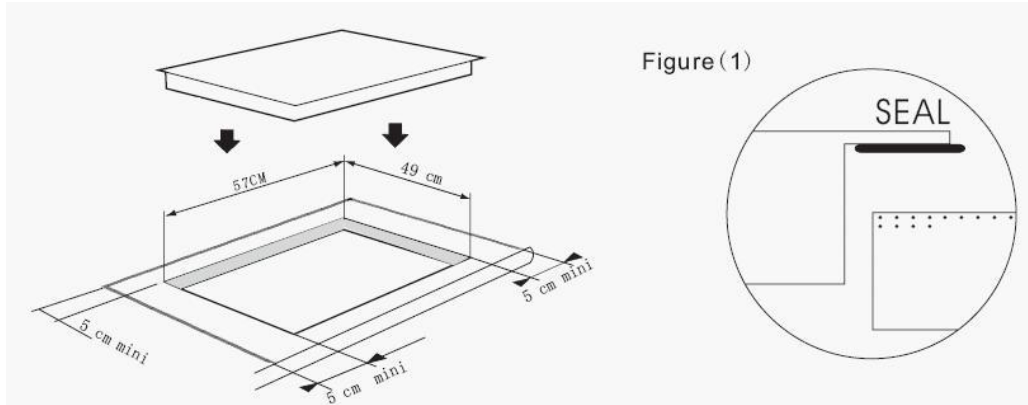
Please carefully read all instructions before using this cooktop. When using kitchen appliances, it is important to follow basic safety precautions, including the following:

- This cooktop must be properly installed and grounded by a qualified technician. Only connect it to a properly grounded outlet. Please refer to the Installation Instructions for electric preparation and connection instructions.
- Do not attempt to repair or replace any part of the cooktop unless specifically recommended. Seek service only from an authorized service center.
- Children should not use this cooktop unless closely supervised by an adult.
- Do not store flammable materials in or near the cooktop.
- Never use the cooktop to warm or heat a room.
- For personal safety, wear proper clothing.
- Use the proper pan size. This cooktop is equipped with one or more surface units of different sizes. Select pans with flat bottoms that are large enough to cover the surface unit heating element. Using undersized pans may expose a portion of the heating element and could potentially ignite clothing. Properly covering pots and pans will also improve efficiency.
- Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed pots and pans are suitable for range-top service due to the sudden change in temperature, which may cause breakage. Please refer to page 15 for reference.
- Do not soak removable heating elements. Heating elements should never be immersed in water.
- Do not cook on a broken cooktop. Contact customer support immediately.
- Clean the cooktop with caution. Be careful to avoid steam burns if using a wet sponge or cloth to wipe spills on a hot cooking area. Some cleaners can produce noxious fumes if applied to a hot surface.

► Installation

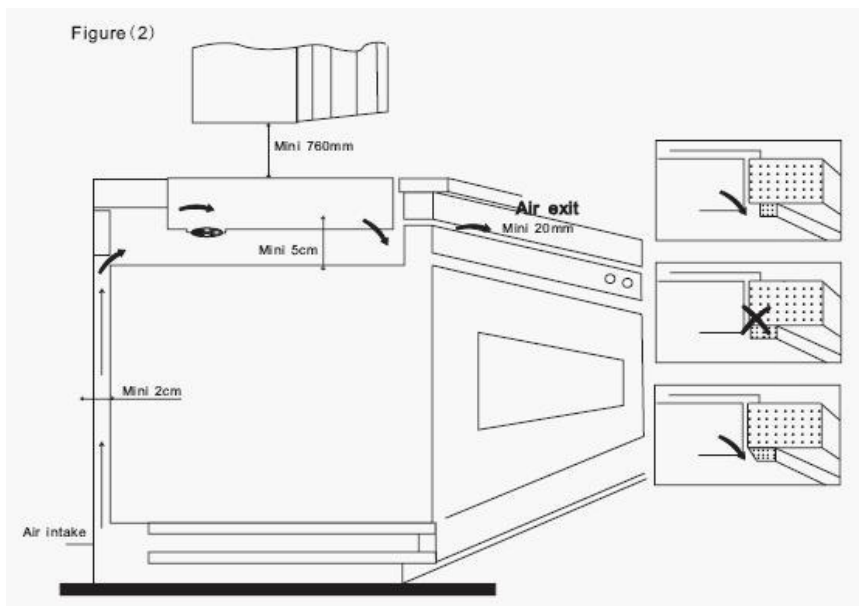
1. Cut a hole in the work surface with the dimensions indicated in the diagram below.

Leave a minimum of 50mm space around the hole. The work surface should be at least 30mm thick and made of heat-resistant material.



2. It is crucial to ensure proper ventilation for the Radiant Cooktop and avoid blocking the air intake and exhaust.

Please refer to Figure 2 for the correct installation procedure.



3. For safety reasons, there should be a minimum gap of 760mm between the hob and any overhead cabinets.

Warning

- (1). The electric ceramic cooktop must be installed by a qualified professional. Never try to install the appliance yourself.
- (2). Do not install the cooktop above refrigerators, freezers, dishwashers, or tumble dryers.
- (3). The wall and the area above the cooktop should be able to withstand high temperatures.

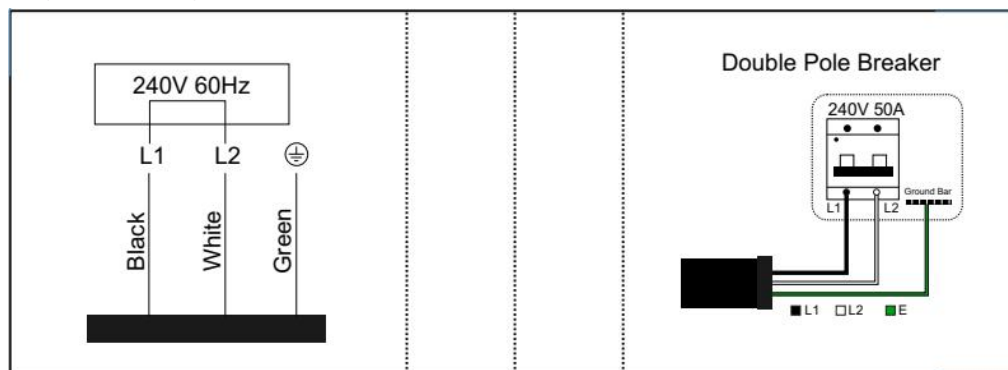
▶ Power supply connection:

If the cable is damaged or needs to be replaced, it should be handled by a technician from our after-sales service using the appropriate tools to prevent any accidents.

The installer must ensure that the correct electrical connection is made and complies with safety regulations.

The cable must not be bent or compressed

Regular checks should be conducted on the cable, and if replacement is needed, it should only be done by a qualified professional.



The black wire is the live wire L1, the white wire is the live wire L2, and the green wire is the ground wire. If any of the black or white wires are not properly connected, the entire unit cannot be powered on.

If troubleshooting indicates that the issue is not related to the wiring, such as the hob ring not lighting up or a single burner not igniting, it could be due to the hob or power board damage.

Electric ceramic stove failure:

If there is no heating for 2 minutes after selecting a power level, an "E4" fault will be displayed.

Customer Service Email: service@xkitchen.store

(Please send relevant videos and pictures to our email address, and include your Amazon order number. After confirming the problem, we will definitely provide you with a satisfactory solution.)

▶ Diagram of the ceramic stove

Control Panel Schematic Diagram



▶ User Instructions

Operating the stove

Place suitable cookware on the cooking plate. All the zones operate in the same manner.
Caution! Do not place hot pots or pans on the keypad!

Power

To heat up, turn the knob clockwise to the desired position. adjustment is continuous so that the appliance also operates at any intermediate value. The settings range from 1 to 9.

Max. Power for each cooking zone

 max. 1200 W,  max. 2500 W,  max. 1800 W,  max. 1200 W

Extra Cooking Zone Circle for the Bottom Left Cooking Zone



 Press the knob above to activate/deactivate the outer cooking zone circuits.

Timer



The timer function allows you to set a cooking time of up to 99 minutes (1 hour and 39 minutes) for all cooking zones. To use the timer, select the desired cooking zone, press the button with the clock symbol, and then adjust the cooking time using the knob.

When a small dot appears in the lower right corner of the stove display, it signifies the commencement of timing. The timing stove can be switched by pressing the timer button. Multiple stove burners can be timed simultaneously, and small dots and timers are displayed alternately.

Once the set time has elapsed, an audible signal will sound, and the hob will automatically shut off.

To deactivate the timer, turn the knob to 00 or press and hold the button with the clock symbol for at least 3 seconds.

During the timed cooking period, you can press the knob to adjust power levels.

Key Lock (Childlock)



For child safety, the ceramic cooktop is equipped with a key lock function. To activate the lock, press and hold the "Interlock" key for 3 seconds. The hob will enter "Interlock" mode, displaying "**L0**" on the timer and disabling all other buttons. To unlock, hold down the lock key for 3 seconds, and the hob will return to regular operation.

After activating the child lock, the rotating gear becomes unresponsive. However, it can be forcefully shut down by long-pressing the knob.

Residual heat indicator:

When the hob has been operating for some time, there will be some residual heat.

The residual heat indicator LED (Hot) warns for each cooking zone separately and shows "**H**".

Safety systems

To protect the electronic components from overheating, the control unit will automatically switch off the nearest hotplate and display the letter "H" if excessive heat is detected. The hotplate can be reactivated once the electronic unit temperature returns to normal.

Each hotplate is equipped with an internal temperature limiter that will shut off the hotplate if the radiant surface becomes excessively heated.

If any cracks appear on the radiant surface, immediately disconnect the hob from the power source. Do not use any part of the cooktop until a new radiant surface has been properly installed.

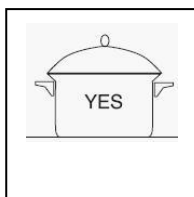
Automatic shut-off

The cooktop will automatically switch off in the following situations: if no cooking time is set, if the hob has been left on without any operation, or if there has been no activity for two hours.



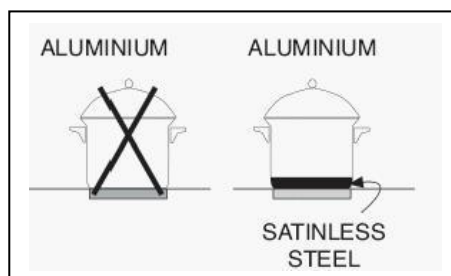
USE OF CONTAINERS

Most stainless steel, enamel, iron, ceramic and copper pans can be used on radiant cooktops.

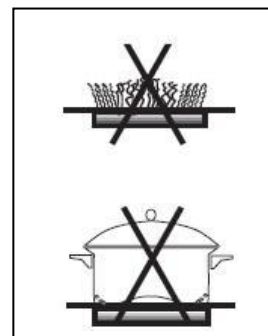


STAINLESS STEEL
ENAMEL
CERAMIC
COPPER

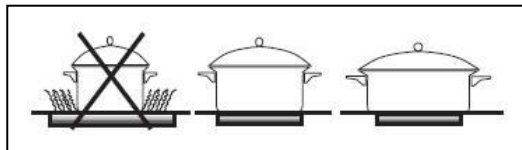
It is not recommended to use aluminum pans on the cooktop surface, as they may cause staining unless they have stainless steel encapsulated bottoms.



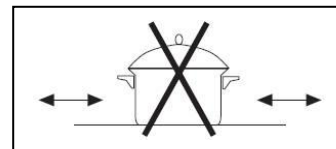
Do not turn on the hotplates without placing a pan on top. The base of the pan should be flat and dry. Pans that have been used on gas cookers are often not completely flat and do not distribute heat evenly.



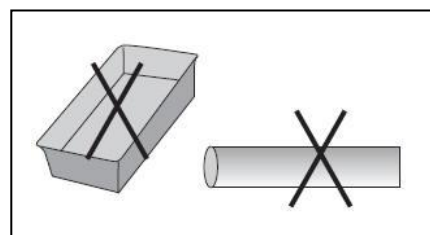
Make sure that the diameter of the pan is at least equal to that of the hotplate.



Avoid dragging pans across the radiant glass surface to prevent scratching.
Always lift the pan when moving it.



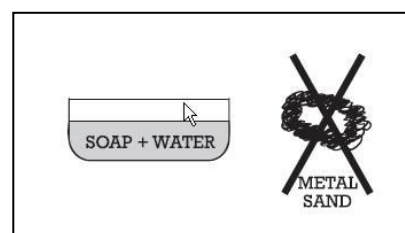
Never use tin foil or plastic containers on the cooktop.
They can melt and permanently fuse with the radiant glass surface.



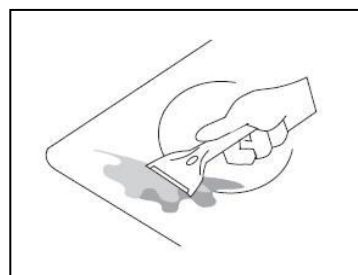
CLEANING

IMPORTANT: In case of a broken or cracked radiant glass surface, immediately disconnect the equipment and contact your Repair Service Technician.

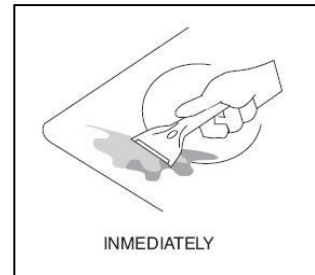
Clean the radiant glass surface regularly when it has cooled down.
Avoid using abrasive products or pads.
Instead, use a damp cloth with mild soapy water to clean.



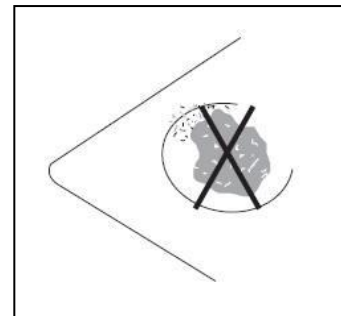
Once a week, perform a thorough cleaning using specific products designed for preserving and protecting radiant cooktops.
For stubborn dirt, gently scrape it off with a scraper.



If sugar or plastic accidentally burns onto the cooktop, promptly remove it while it is still hot using a scraper. Failure to do so may result in a permanent mark.



Do not use the cooktop as a work surface. Exercise caution with any debris such as dirt or dust from vegetables or cleaning powders, as these can potentially scratch the surface when pans are slid across it.



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