



# CERAMIC COOKTOP Instruction Manual



Model Name: LT4-56

Product size: 770x520 mm

Built in size: 740x490 mm

Voltage: 220 - 240 V, 50/60 Hz

Power (total): 8600 W

Customer Service +1 (888) 907-5060 (Toll Free) 9 AM-5 PM, Mon-Fri service@xkitchen.store

## **>** CONTENTS

·Important safety instructions	1
·Installation	2-4
·Connect to the power supply	4-5
·Diagram of the radiant cooktop	5
·Instructions for use	5-7
·Safety	7
·Using Cookware	8
·Cleaning and maintenance	9
·Troubleshooting	10-12
·Customer Service	12

## Notice: The cooktop's surface will be hot after cooking, please do not touch!

### WARNING

- · Only a professional technician can repair any issues with your stove. Repairs not performed by a professional technician will void the warranty.
- Technical details and appliance identification can be found on the specification plate. Refer to this plate before making any electrical connections.
- Electrical connections must be made by a certified specialist who is familiar with official regulations.

## > IMPORTANT SAFETY INSTRUCTIONS

Read all instructions carefully before using this cooktop.

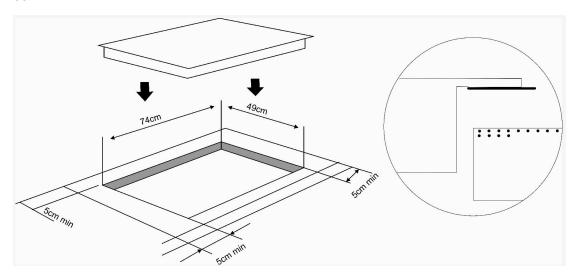
Using this kitchen appliances, basic safety precautions should always be followed, including the following:

- •This cooktop must be properly installed and grounded by a qualified technician. Connect only to properly grounded electrical wires. Refer to the installation instructions for wire preparation and connection instructions.
- •Do not repair or replace any part of the cooktop unless specifically recommended. Refer service only to an authorized service center.
- •Do not allow children to use this appliance 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 appropriate clothing.
- •Use proper pan size. This appliance is equipped with one or more surface units of different sizes. Select pans with having flat bottoms large enough to cover the surface unit heating element. The use of undersized pans will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper coverage of pots and pans to burner will also improve efficiency.
- •Glazed cooking utensils. 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 result in breakage - see page 8 for reference.
- •Do not soak removable heating elements. Heating elements should never be immersed in water.
- •Do not cook on a broken cooktop. Contact a qualified technician immediately.
- •Clean cooktop with caution. Be careful to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot cooking area. Some cleaners can produce noxious fumes if applied to a hot surface.

## **◯** Installation

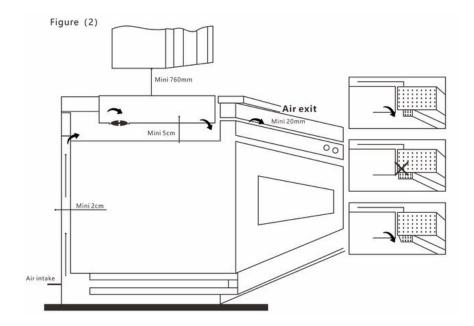
## Warning

- (1). The radiant cooktop must be installed by a qualified professional. We have certified installers available. Do not attempt to install the appliance yourself.
- (2). The Radiant cooktop must not be installed above refrigerators, freezers, dishwashers or tumble dryers.
- (3). The wall and the area above the cooktop should be able to withstand heat.
- 1. Cut a hole in the countertop according to the dimensions shown in the diagram below. Leave a minimum of 50 mm of space around the hole. The countertop should be at least 30 mm thick and made of heat-resistant material.



2. Ensure the radiant cooktop is well ventilated and that the air intake and exhaust are not obstructed. Make sure the cooktop is installed as shown in Figure 2.

For safety, the gap between the cooktop and any overhead cabinets should be at least 760 mm



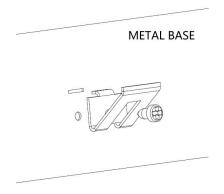


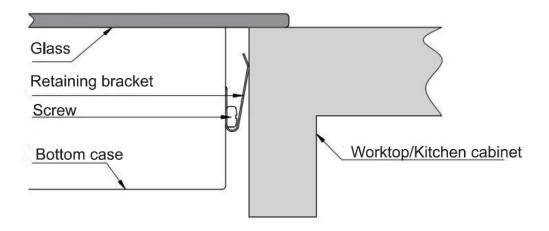
- The distance between the underside of the appliance and the separator panel must respect the dimensions given in the figure (mini. 50mm).
- To ensure proper operation of the appliance, do not block the minimum required clearance (minimum 20 mm) on the countertop for airflow.
- If an under-counter oven is installed, make sure it has a cooling system.
- Do not install the cooktop above a dishwasher or washing machine to prevent the electronic circuits from being exposed to steam or moisture, which could cause damage.

## Before Locating The Fixing Brackets

The hob should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

There are holes on the sides of the metal base for attaching the mounting brackets. Please attach the mounting brackets as shown below:





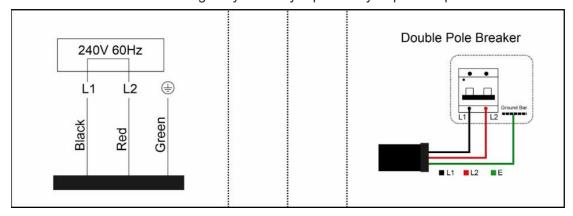
## Connection to power supply:

If the cable is damaged or needs or needs replacing, this should be done by technician using the proper tools to avoid any accidents.

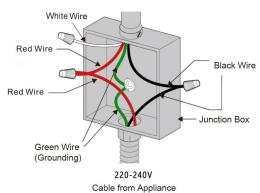
The installer must ensure the electrical connection is correct and complies with safety regulations.

The cable must not be bent or compressed.

The cable must be checked regularly and only replaced by a qualified professional.



Cable from Power Supply





### \*Electrical Wiring Information

Black live wire (L1), red live wire (L2), and green ground wire. The entire unit will not power on if either the black or red wire is not making good contact.

If troubleshooting reveals no wiring issues but the cooktop does not light up or a single burner does not work, the cooktop or the power board may be damaged.

### Electric ceramic stove failure:

No heating for 2 minutes after the gear is selected, an "E4" fault will be displayed.

Customer Service Email: service@xkitchen.store

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



### Diagram of the radiant cooktop

### **Control Panel Schematic Diagram**



### Instructions for Use

### Operating the device

Place suitable cookware onto the cooker plate, The operation of all zones is the same.

Caution! Do not place hot pots or pans on the control keypad!

## Stand-By-Mode

Press the On / Off button. You will hear a beep and see flashing lines on the display at the plates. If no program is selected within about 2 minutes, the unit will return to standby mode.

### **Power**

Press the button for the required cooking zone, You can change the power levels by sliding the slider of the relevant cooking or turning off the relevant cooking

zone. The operation of zones is the same. The only difference is that the middle heating zone has three circle zones, you can choose the inner heating circle for a smaller pot for lower power or two and the whole bigger heating circle by pressing the heating zone selection button



### Sync elements

Turning On Sync Elements: Press the button to activate the left up burner, the left down burner, and the middle. This will turn on all these elements simultaneously.

Turning Off the Middle Sync Element: To deactivate the middle Sync element specifically, press the button for 2 seconds. This will turn off the middle zone while leaving the other burners on.

Safety Precautions: When using the Sync elements, it's important to use pots or pans that are large enough to cover the elements. The dimensions provided (approximately 17.32 inches by 7.87 inches) should be the minimum size to prevent the risk of accidentally heating your hand or causing burns.

Remember to always follow the manufacturer's instructions for safe operation of your stove. If you have any specific questions or need further assistance with the stove's operation, feel free to ask!

Left up zone up to max.1600W

Left down zone up to max.1600W

Free zone up to max.3800W

Middle zone up to max.3600W (1200W+1200W+1200W)

Right down zone up to max.1200W

### Residual heat indicator:

When the cooktop has been in use for some time, there will be residual heat.

The residual heat indicator will display an "H" symbol for each cooking zone that is still hot.





After selecting the power level, press the timer key



### Timer confirmation:

With repeated pressing on the timer key choose the zone you want to set as the LED light showing. The display shows "00". With the slider

set the time in 10-minute steps, press the again, set the time in 1-minute steps. (max. 99 min.) After 5 seconds no number level key be pressed, the time will start timing and the display will indicate the countdown time until to "00". If the zones have been set different time, the display will indicate the setting times one by one.

### Timer cancellation:

By pressing onto timer key choose the zone you want to cancel the timer. Then slide the setting time to "00", and the timer function will be canceled. Or you can cancel the timing

zones timer together by pressing the clock symbol for three seconds.



### **Key Lock (Childlock)**



To ensure the safety of children, the ceramic cooktop is fitted with an interlock device. To lock: hold down the "Interlock" key for 3 seconds; the ckkotop then goes into "Interlock" mode, the timer shows "L0" and the rest of the keys are disabled. To unlock hold down the lock key for 3 seconds and the hob will return to normal working.

## **SAFETY**

### Safety systems

To prevent the electronics from overheating, the control unit will switch off the hotplate closest to the sensors if excessive heat is detected, and the letter "H" will appear on the display. This hotplate can be reactivated once the temperature returns to normal.

Each hotplate is equipped with an interior temperature limiter that switches off the hotplate if the radiant surface is heated excessively.

If any cracks appear in the radiant surface, immediately disconnect the cooktop from the power supply. Do not use any part of the cooktop until the radiant surface has been replaced.

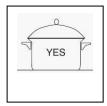
### **Automatic**

The hob will automatically switch off when you did not set cooking time, forgot to switch off the hob, and did not operate the hob for two hours.



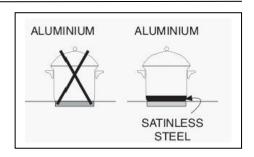
## **Using Cookware**

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

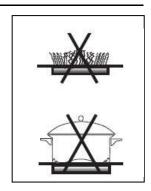


STAINLESS STEEL ENAMEL CERAMIC COPPER

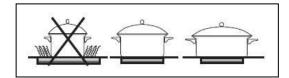
Aluminum pans are not recommended as they may stain the surface, unless they have stainless steel encapsulated bottoms.



Hotplates should not be switched on without a pan on top. The base of the pan should be flat and dry. Pans that have been used on gas cookers are not normally completely flat and absorb heat badly.

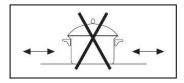


Make sure that the diameter of the pan is at least that of the hotplate.

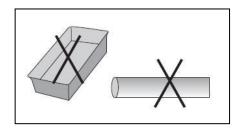


Avoid dragging pans over the radiant glass surface, as it may get scratched.

Always lift the pan.



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



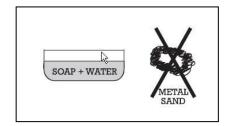


### **CLEANING AND MAINTENANCE**

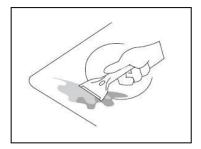
IMPORTANT: If the radiant glass surface breaks or you notice cracks in it, disconnect the equipment. Call your Repair Service Technician.

Clean the radiant glass surface frequently, when it is cool. Avoid using abrasive products or scouring pads.

Clean with a damp cloth and soapy water.

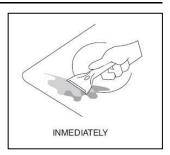


Once a week, perform a thorough cleaning using products specifically designed to preserve and protect radiant cooktops. Remove any stuck-on dirt with a scraper.

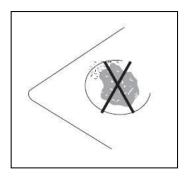


If sugar (or sugary matter) or plastic is accidentally burnt on the cooktop, remove at once with the scraper while still hot.

Otherwise it may leave a permanent mark.



Do not use the cooktop as a work surface. Be particularly careful with dirt or dust from vegetables, cleaning powders, etc. which may scratch the surface when pans are slid over it.



## > TROUBLESHOOTING

If you encounter a problem, review the charts on the following pages first before you call customer service, and you may not need to call for service.

If an error occurs in the control operation, a fault code will flash in the display. Record a video of the error code and call for service.

**CAUTION!**Repairs should only be performed by an authorized service technician. Improper repairs can result in serious injury or even death.

Trouble	Cause	Solution
The cooktop is not powered on (none of the burners work, buttons are unresponsive, there is no display, and there is no "beep" sound)	Loose connections of wiring points.	Recheck the wiring by professional electricians.
	Circuit breaker tripped or fuse blown.	Recheck by professional electricians.
	No power to the junction box.	Recheck the wiring by professional electricians.
	If the above issues are not the cause, the product has malfunctioned.	Contact after-sales service and provide corresponding videos or pictures.
The cooktop is not powered on (none of the burners work, the buttons are responsive, there is no display, and there is a "beep" sound.)	Product malfunction	Contact after-sales service and provide corresponding videos or pictures.
The cooktop is not powered on (none of the burners work, the buttons are unresponsive, there is no display, and there is a "beep" sound.)	Product malfunction	Contact after-sales service and provide corresponding videos or pictures.

When the cooktop isn't in use, one of the heating elements or the outer ring of the burners lights up automatically.	Product malfunction	You can try unplugging first, then lift and firmly tap the bottom of the operating area. Reconnect and check. If the issue persists, it may be a product fault.
	The corresponding switch for the burners or heating element is not turned on.	Turn on the corresponding switch.
Single burners or outer heating elements aren't working	Damaged burners	You can try unplugging first, then lift and firmly tap the bottom of the operating area. Reconnect and check. If the issue persists, it may be a product fault.
	Other product malfunctions	Contact after-sales service and provide corresponding videos or pictures.
Slow heating	The heating element lights up and turns off one by one	This is a normal characteristic of the Vitro-Ceramic Hob.
	The heating element doesn't turn red, but the operation area working normally	Have a professional electrician recheck the wiring, it may be connected incorrectly.
	The cookware used has too thick walls	Replace the cookware.
Display code "LO"	The child lock button is activated, and the power button works normally	Press and hold the child lock key for 3 seconds.
	Long pressing the child lock button does not deactivate it, and other buttons are not working properly	You can first power off and restart to see if it is resolved. If it cannot be resolved, please contact customer support and provide corresponding videos or pictures.

Display code "E4"	Product malfunction	Contact after-sales service and provide corresponding videos or pictures.
	High temperature warning	High temperature warning will disappear when the cooktop plate temperature is above 60°C and below 65°C.
Display code "H"	If the code does not disappear when the cooktop cools to room temperature, it is considered a product malfunction.	Contact after-sales service and provide corresponding videos or pictures.
Scratches on the cooktop	Uneven bottom of the pot or presence of foreign objects	Suggest using a pot with a flat bottom.
There are stains on the cooktop	Soup or oil has spilled onto the cooktop	It is recommended not to fill the pot with too much soup or food.  After using it, wait for the code "H" to disappear, then clean the surface with lemon water.
Incomplete digital display	Product malfunction	Contact after-sales service and provide corresponding videos or pictures.
	Damaged during transportation	If this situation is found during unboxing, please contact after-sales service.
The cooktop is broken	Impact from a sharp object	To avoid the risk of high impact on the cooktop, iron sharp kitchen utensils should be avoided as much as possible (such as directly hanging them from the top of the cooktop).
Cracks in the heating element	Damaged during transportation	Contact after-sales service and provide corresponding videos or pictures.

## **Customer Service**

Call: 1 - 888 907 5060(Toll Free) Business Hours: 9 AM-5 PM, Mon-Fri

Email: service@xkitchen.store