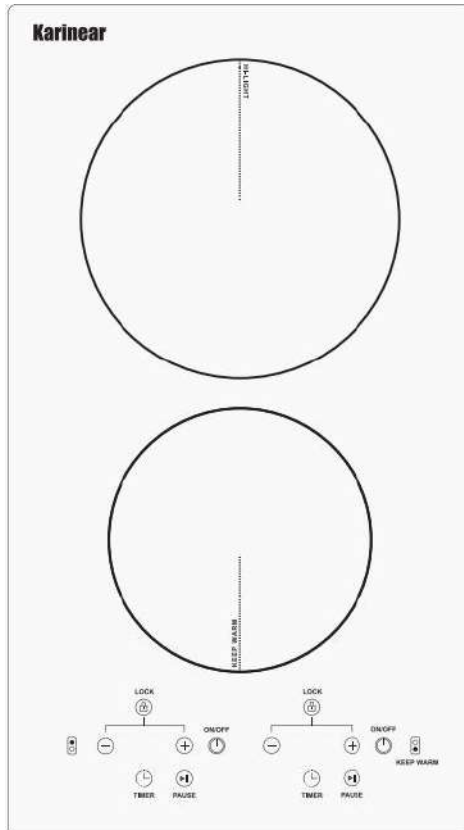


# Karinear

## CERAMIC HOB

Instruction Manual / Installation Manual

### Model : KNC-D22058



Thanks you for using our CERAMIC COOKER . Please kindly read this user manual carefully before use it, and please well-keep the user manual for future reference.

We believe the excellent performance will make your life much more easy and comfortable.

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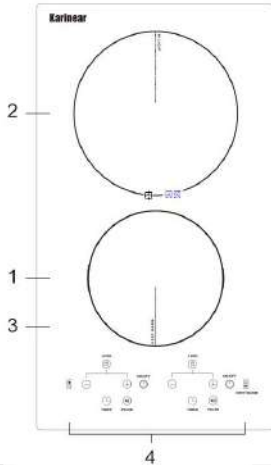
## **SAFETY PRECAUTIONS**

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Your safety is important to us. Please read this information before using ceramic cooker.

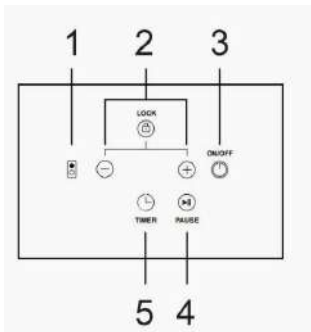
- 1) Do not plug with wet hands.
- 2) Do not plug into a socket where several other appliances are plugged in.
- 3) Do not use if the plug cord is damaged or the power plug does not fit the socket safely.
- 4) Do not modify the parts, or repair the unit by yourself.
- 5) Do not use the unit near flame or wet places.
- 6) Do not use where children can easily touch the unit, or allow children to use the unit by themselves.
- 7) Do not place on unstable surfaces.
- 8) Do not move the unit when the pot or the pan is on it.
- 9) Do not heat the pot empty or overheat the pot.
- 10) Do not place metallic objects such as knives, forks, spoons, lids, cans, and aluminum foils on the top plate.
- 11) Use the unit with sufficient space around it. Keep the front side and either right or left side of the unit clear
- 12) Do not use the unit on carpet or tablecloth (vinyl) or any other low-heat-resistant article.
- 13) Do not place a sheet of paper between the pot or the pan and the unit. The paper may get burnt
- 14) If the surface is cracked, please switch off and take to the service center immediately.
- 15) Do not block the air intake or exhaust vent
- 16) Do not touch the top plate right after removing the pot or the pan, as the top plate will still be very hot.
- 17) Do not place the unite close to the objects which are affected by magnet, such as: radios, televisions, automatic-banking cards and cassette tapes.
- 18) The power cord must be replaced by qualified technicians.
- 19) This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

# Product Overview



1. 165mm/600W
2. 200mm/1400W
3. Glass
4. Control panel

## Control Panel



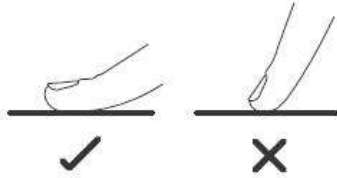
1. Heating zone indication icon
2. Child lock control/Power / Timer regulating controls
3. ON/OFF control
4. Pause control
5. Timer control

## Before using your New Ceramic Hob

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

## 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.

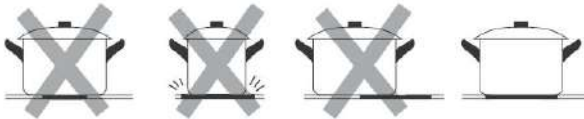


## Choosing the right Cookware

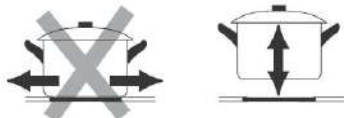
Do not use cookware with jagged edges or a curved base.



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

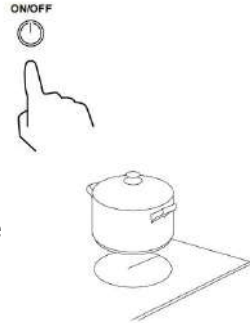


# Using your Ceramic Hob

## 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 hob has entered the state of standby mode.

1. Touch the ON/OFF control. all the indicators show "--"
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. No need to touch the heating zone selection control

4. To set the power

By touching the button + or - to select the power level, the indicator will flash "5", you can adjust the power level within 0-9.



5. Small stove There are only 3 heat preservation gears in the heating zone. When the heating zone is selected, it will display "0", the second gear will display "L", and the third gear will display "H1"



KEEP WARM

\*If you don't choose a heat setting within 1 minute, the ceramic hob will automatically switch off. You will need to start again at step 1.

\*You can modify the heat setting at any time during cooking.

## When you have finished cooking

1. Turn the cooking zone off by touch the - to "0", make sure the display shows "0".



## 2. 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.



3. Turn the whole cooktop off by touching the "ON/OFF" control.



## Locking the Controls(only for one zone)

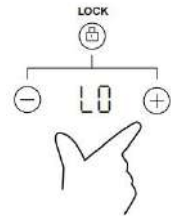
- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF and pause control are disabled.

To lock the controls

Pressing the "-"key and "+"key at the same time,the indicator will show "LO"

### To unlock the controls

1. Make sure the heating zone is turned on.
2. Pressing the "-"key and "+"key at the same time for a while.
3. You can now start using the heating zone.



When the heating zone in the lock mode, all the controls are disable except the ON/OFF and Pause ,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.

### Starting the STOP&GO (Pause control)

The function sets all cooking zones that operate to a keep warm setting.

- Touch to stop the heating zone,will show "11". The heat setting that you set before comes on. It does not stop the timer function.



- Touch to this function again. The hob will come back to work.

## Over-Temperature Protection

A sensor installed in the hob continuously measures the temperature on the hob surface. If an excessively high temperature is detected, the hob will be automatically switched off.

When the temperature on the hob surface returns to normal, the ceramic hob becomes operational again.

## 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

## 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:

|                                     |   |   |   |   |   |   |   |   |   |
|-------------------------------------|---|---|---|---|---|---|---|---|---|
| <b>Power level</b>                  | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |
| <b>Default working timer (hour)</b> | 8 | 8 | 8 | 4 | 4 | 4 | 2 | 2 | 2 |

## Using the Timer

- You can set the timer for up to 99 minutes. If the setting time exceeds 99 minutes, the timer will automatically return to 0 minute.

1.Touch the timer control , the timer indicator show "30"

30



TIMER

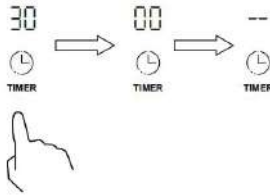
2. Set the time by touching the + or - to select the timer.



Hint: Touching 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.

3. Touching the Timer control, 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.



6. Buzzer will beep for 30 seconds and the timer indicator shows "--" when the set time finished.



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

## Troubleshooting

| Error code | Possible cause          | What to do  |
|------------|-------------------------|---|
| <b>E4</b>  | <b>high temperature</b> | Please contact supplier<br>Karinear_service@163.com |



|           |                     |   |
|-----------|---------------------|---|
| <b>F4</b> | <b>circuit open</b> | Please contact supplier<br><br>Karinear_service@163.com |
|-----------|---------------------|---|

## **Cooking Guidelines (for reference only)**

### **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.
- Minimize 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 an 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.

## Heat Settings

| Heat setting | Suitability  |
|--------------|--|
| 1 - 2        | <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> |
| 3 - 4        | <ul style="list-style-type: none"> <li>• reheating</li> <li>• rapid simmering</li> <li>• cooking rice</li> </ul>   |
| 5 - 6        | <ul style="list-style-type: none"> <li>• pancakes</li> </ul>   |
| 7 - 8        | <ul style="list-style-type: none"> <li>• sauteing</li> <li>• cooking pasta</li> </ul>  |
| 9            | <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>   |

## Care and Cleaning

| What?  | How?  | Important!  |
|--|---|---|
| Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass) | <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

| <b>Problem</b>                                      | <b>Possible causes</b>  | <b>What to do</b>   |
|---|---|---|
| <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 touch controls are unresponsive.</p>         | <p>The controls are locked.</p>   | <p>Unlock the controls. See section 'Using your ceramic cooktop' for instructions.</p>  |
| <p>The touch controls are difficult to operate.</p> | <p>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.</p> | <p>Make sure the touch control area is dry and use the ball of your finger when touching the controls.</p>  |

|  |   |   |
|--|---|---|
| The glass is being scratched.                | Rough-edged cookware.<br><br>Unsuitable, abrasive scourer or cleaning products being used.                  | Use cookware with flat and smooth bases. See 'Choosing the right cookware'.<br><br>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.  |

## Technical Specification

|   |            |
|---|------------|
| Cooking Hob                               | KNC-D22058 |
| Cooking Zones                             | 2 Zones    |
| Supply Voltage                            | 120V~,60Hz |
| Installed Electric Power                  | 2000W      |
| Product Size                    L×W×H(mm) | 290X520X44 |
| Building-in Dimensions      A×B (mm)      | 270X490    |

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

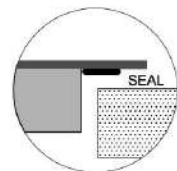
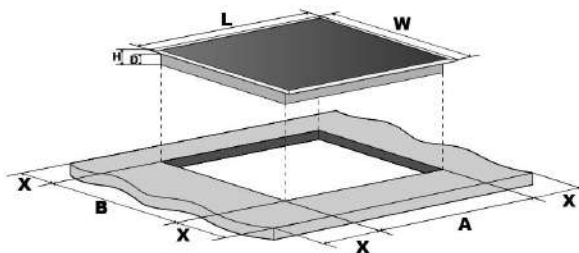
## Installation

### 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:

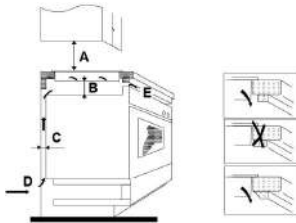


| L(mm) | W(mm) | H(mm) | D(mm) | A(mm) | B(mm) | X(mm)   |
|-------|-------|-------|-------|-------|-------|---------|
| 290   | 520   | 44    | 39    | 270   | 490   | 50 mini |

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



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

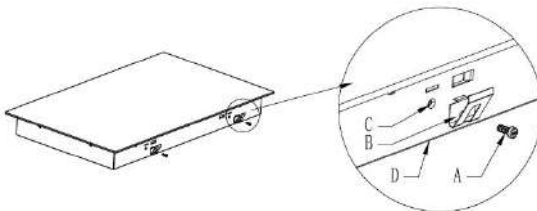


| A(mm) | B(mm)   | C(mm)   | D          | E              |
|-------|---------|---------|------------|----------------|
| 760   | 50 mini | 30 mini | Air intake | Air exit 10 mm |

## Before locating the fixing brackets

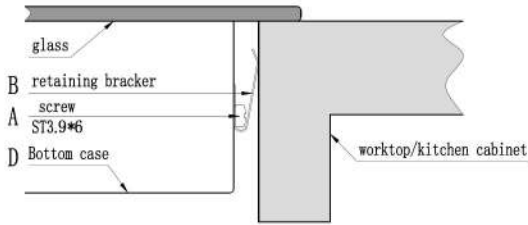
The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

Fix the hob on the work surface by screw four brackets on the bottom of hob (see picture) after installation.



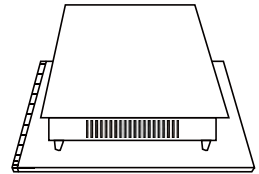
| A     | B       | C          | D    |
|-------|---------|------------|------|
| screw | bracket | Screw hole | base |

Adjust the bracket position to suit for different work surface's thickness.



## Freestanding hob

Please install the four feet at the bottom and put them flat on the table. As below show:



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

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, recover 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.