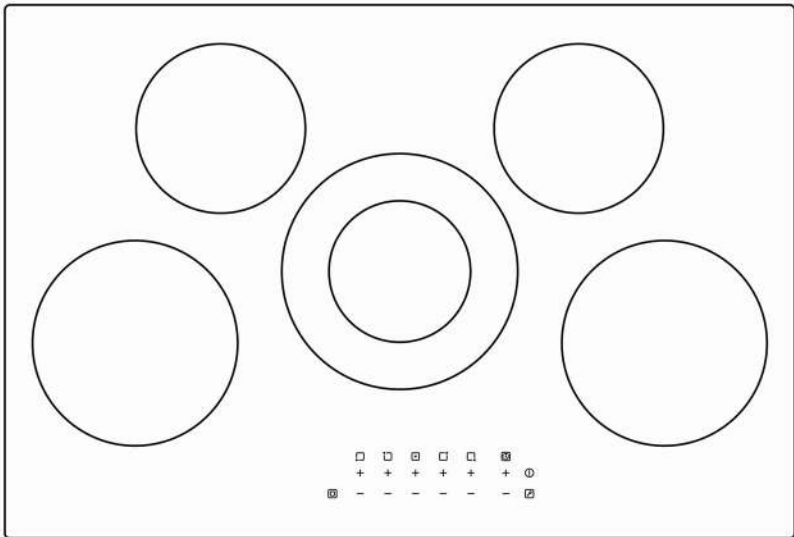


# DEVANTI

## CERAMIC COOKTOP

MODEL: CCT-B-5B-6Z-TOUCH-BK



## 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.

# SAFETY WARNINGS

## INSTALLATION

### Electrical hazards

- Disconnect the appliance from the mains electrical supply before carrying out any work or maintenance on it.
- Connection to a good earthing system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow these warnings may result in electric shock and/or death.

### Cut hazards

- Take care when handling as the cooktop are panel edges are sharp.
- Failure to use caution may result in personal injury and/or cuts.

### Attention

- Read these instructions carefully before installing or using the appliance.
- No combustible material or products should be placed on the appliance at any time.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- The appliance must be properly installed and earthed by a suitably qualified person.
- The appliance should be connected to a circuit which incorporates an isolating switch that provides full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

## OPERATIONS AND MAINTENANCE

### Electrical hazards

- Do not cook on a damaged or cracked cooktop. If the cooktop surface should break or crack, switch off the appliance immediately at the mains power supply and contact a qualified electrician for assistance.
- Switch off the cooktop at the wall socket before cleaning or maintenance.
- Failure to follow these warnings may result in electric shock and/or death.

### Cut hazards

- When using a bladed scraper for cleaning, the blade is razor-sharp when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution may result in personal injury and/or cuts.

### Health hazard

- This appliance complies with electromagnetic safety standards.

# **SAFETY WARNINGS**

## **OPERATIONS AND MAINTENANCE**

### **Hot surface hazards**

- During use, accessible parts of this cooktop become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware get in contact with the induction glass until the surface has cooled down sufficiently.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop surface as they can get hot.
- Keep children away.
- Handles of saucepans may be hot to touch. Ensure that saucepan handles do not overhang on other cooking zones that are in use. Keep handles out of reach of children.
- Failure to follow these warnings may result in burns and scalds.

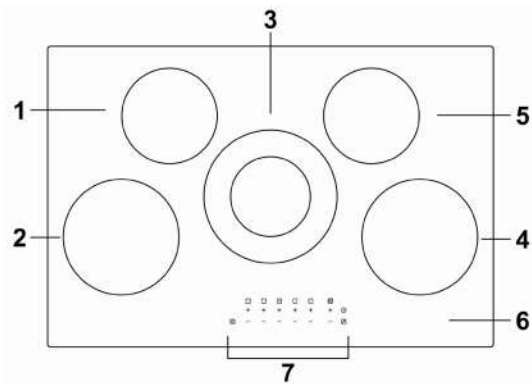
### **Attention**

- Never leave the appliance unattended when in use. Boilovers may cause smoking and greasy spillovers may ignite. Never try to extinguish a fire with water, but switch off the appliance and cover the flame with a lid or fire blanket.
- Never use your appliance as a work or storage surface or leave any object or utensil on the appliance.
- Never use the appliance for warming or heating the room.
- After use, always switch 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.
- Do not leave children alone or unattended in the area where the appliance is in use.
- 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 and that such usage is not a 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 the cooktop.
- Do not place or drop heavy objects or stand on the 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 the 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 any hazard.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.

# PRODUCT OVERVIEW

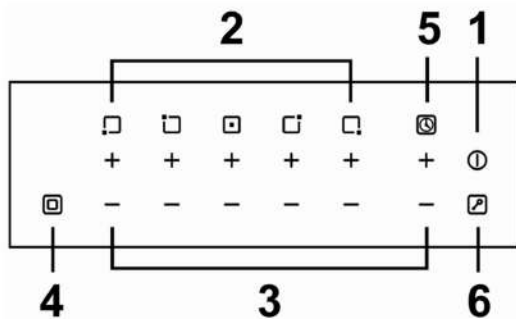
The ceramic cooktop is designed to meet different kinds of cuisine demands because of its resistance wire heating, micro-computerised control and multi-power selection. It really is the optimal choice for modern families. Safe and reliable, our ceramic cooktop help makes your busy lifestyle easier with hassle-free cooking at all times with every meal.

## TOP VIEW



1. 1200W max zone
2. 1800W max zone
3. 2000W/1000W zone
4. 1800W max zone
5. 1200W max zone
6. Glass plate
7. Control panel

## CONTROL PANEL

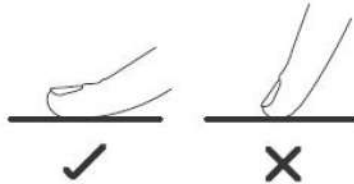


1. ON/OFF control
2. Heating zone selection indicator
3. Power/Timer regulating controls
4. Dual zone control
5. Time indicator
6. Keylock control

# PRODUCT OPERATIONS

## USING THE TOUCH CONTROLS

- The controls respond to touch, so you do not need to apply any pressure.
- Use the ball of your finger and not the fingertip.
- A beep will sound out each time a touch is registered.
- Ensure that the controls are always clean and dry and there is no object (such as an utensil or cloth) covering them. Even a thin film of water may make the controls difficult to operate.

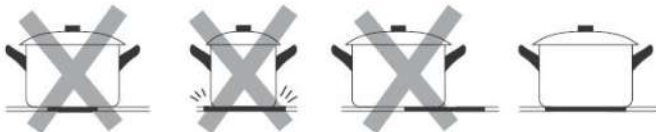


## CHOOSING THE RIGHT COOKWARE

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



Ensure that the base of the pan is smooth and sits flat against the glass and is the same size as the cooking zone. Always centre the pan on the cooking zone.



Lift the pan off the ceramic cooktop. Do not drag as it may scratch the glass.



# PRODUCT OPERATIONS

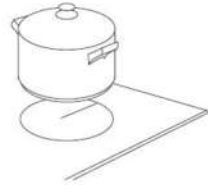
## STARTING TO COOK

On turning on the power, the cooktop will sound a beep once. All the indicators will light up for one second then go off. The cooktop is now on standby mode.

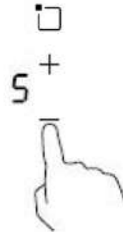
1. Touch the ON/OFF control and all the indicators will show '-' or '+'. The cooktop is now in standby mode.




2. Place a suitable pan on a selected cooking zone. Ensure that the bottom of the pan and surface of the cooking zone are clean and dry.



3. Select a heat setting by touching '-' or '+' control of the cooking zone. If you do not choose a heat setting within 60 seconds, the cooktop will automatically switch off. You will need to repeat Step 1. The heat setting can be adjusted any time during cooking.



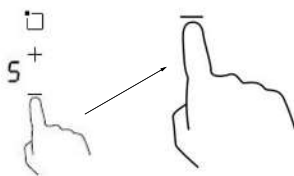
4. When Zone 3 is selected and operating, activate the double zone by pressing . To turn off the double zone, simply press the same control again.



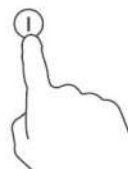
## PRODUCT OPERATIONS

### WHEN COOKING IS FINISHED

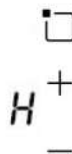
1. Turn the cooking zone off by touching the '-' control and scrolling it down to '0'.



2. Turn off the entire cooktop by touching the ON/OFF control.




3. Beware of hot surfaces. The 'H' indicator will highlight which cooking zone is too 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 up other pans while the cooking zone is still hot.



### LOCKING THE CONTROLS

The controls can be locked to prevent unintended use. When the controls are locked, all the controls except the ON/OFF control are disabled.


#### To lock controls

Touch the keylock  control. The timer indicator will show 'Lo'.



When the cooktop is in lock mode, all the controls are disabled except the ON/OFF control. The cooktop can still be switched off in an emergency.

#### To unlock controls

1. Make sure the cooktop is turned on.
2. Touch and hold the keylock control  for a short while.
3. The cooktop is now unlocked.

## PRODUCT OPERATIONS

### OVERHEATING PROTECTION

The cooktop is equipped with a temperature sensor to monitor temperature inside the cooktop. When an excessive temperature is detected, the cooktop will stop operations automatically.

### RESIDUAL HEAT WARNING

When a cooking zone has been operating for quite some time, there will be some residual heat. The letter 'H' will appear as a warning to keep away from the cooking zone.

### AUTO SHUTDOWN

Another safety feature of the cooktop is the auto shutdown function. This occurs whenever you have forgotten 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

The timer can be used in two different ways:

#### 1. Minute minder

The timer can be used as a minute minder where the timer will not turn off any cooking zone even when the set time has been reached.

#### 2. Scheduled cooking zone switched off

The timer can be set to turn off one or more cooking zones after the set time has been reached. The timer can be adjusted for up to 99 minutes.



# PRODUCT OPERATIONS

## USING THE TIMER AS A MINUTE MINDER

1. Turned on the cooktop. The minute minder can be set even if a cooking zone has not been selected.

2. Touch the '-' or '+' control of the timer. The minder indicator will start to flash and '00' will appear in the display.



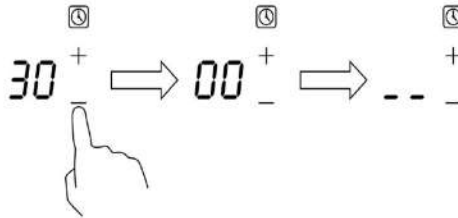
3. The '-' or '+' control will decrease or increase the time settings by one minute intervals.

Touch and hold the respective controls and the timer will decrease or increase by 10-minute intervals.

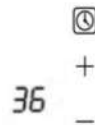


If the timer setting exceeds 99 minutes, it will return to '0' minute automatically.

4. To cancel the timer, touch the '-' or '+' control of the timer and scroll it down to '0'. The timer setting will be cancelled and the minute display will show '00' and then '--'.



5. When the timer is set, it will begin to countdown immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds.



6. A buzzer will sound out a beep for 30 seconds and the timer indicator will show '--' when the set time is finished.



# PRODUCT OPERATIONS

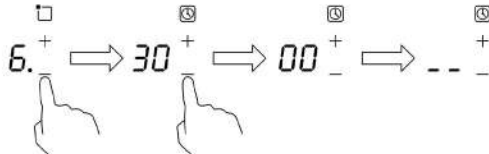
## USING THE TIMER TO TURN OFF ONE COOKING ZONE

1. Touch the '-' or '+' control of the cooking zone that you want to set the time for.
2. Touch the '-' or '+' control of the timer. The timer will start to flash and '30' will appear in the timer display.
3. Set the time by touching the timer control. Each press of the '-' or '+' control will decrease or increase the time by one minute intervals.

Touch and hold the '-' or '+' control and the timer will decrease or increase by 10-minute intervals.

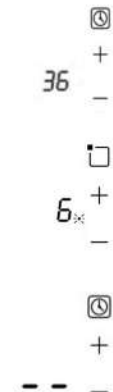
If the setting exceeds 99 minutes, the timer will return to '0' automatically.

4. To cancel the timer, touch the '-' or '+' control of the cooking zone and then touch the '-' or '+' of the timer and scroll it down to '0'. The minute display will show '00' and then '--'.



5. When the timer is set, it will begin to countdown immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds.

NOTE: The red dot next to the power level indicator will light up to indicate the cooking zone selected.

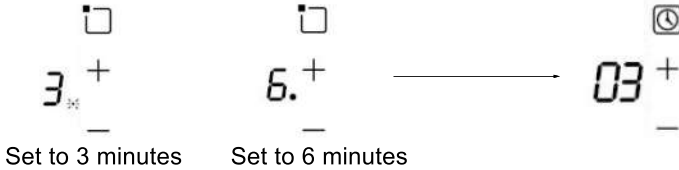


6. When the cooking time is reached, the corresponding cooking zone will automatically switch off and show the "H" symbol.

# PRODUCT OPERATIONS

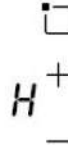
## USING THE TIMER TO TURN OFF MORE THAN ONE COOKING ZONE

1. If you use this function, the timer indicator will show the shortest time.  
For example, if cooking zone#1 has a setting time of 3 minutes and cooking zone#2 has 6 minutes, the timer indicator will show '3'.



NOTE: The flashing red dot next to the power level indicator means that the timer indicator is showing the time of that cooking zone. If you wish to check the set times of other cooking zones, touch the cooking zone selection control. The timer will indicate its set time.

2. When the cooking time has been reached, the corresponding cooking zone will switch off automatically and the symbol 'H' will appear.



3. If you wish to change the time after setting the timer, you will need to start again from Step 1.

## COOKING GUIDELINES

### SIMMERING AND RICE COOKING

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is key to delicious soups and tender stews because the flavour develops without overcooking the food. Egg-based and flour-thickened sauces should also be cooked 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 cooked properly in the time recommended.

### SEARING STEAKS

To cook juicy and flavoursome steaks, follow these tips:

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 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 to 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.

### STIR FRYING

1. Choose a ceramic cooktop compatible flat-base wok or 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 small batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first and then put aside and keep warm.
5. Stir fry the vegetables. When they are hot and still crisp, turn the cooking zone to a lower setting. Return the meat to the pan and add any sauces.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

HEAT SETTINGS	SUITABILITY
1 - 2	Delicate warming for small amount of foods, melting chocolate, butter and foods that burn quickly, gentle simmering and slow warming
3 - 4	Reheating, rapid simmering and cooking rice
5 - 6	Pancakes
7 - 8	Sauteing and cooking pasta
9	Stir frying, searing, and boiling soup and water

## CLEANING AND CARE

WHAT?	HOW?	ATTENTION
<p>Everyday soiling on the glass such as fingerprints, marks, food stains and non-sugary spillovers.</p>	<ol style="list-style-type: none"> <li>1. Switch off the cooktop power.</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 on the cooktop power.</li> </ol>	<ul style="list-style-type: none"> <li>• When the cooktop power is switched off, there will be no 'hot surface' indication but the cooking zone may still be very 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 the cleaning residue on the cooktop as the glass may be stained by it.</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. Beware of hot cooking zone surfaces.</p> <ol style="list-style-type: none"> <li>1. Switch off the cooktop power at the wall socket.</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 up the soiling or spill 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 using a bladed scraper, the blade is razor-sharp. Use with extreme caution and always store the scraper 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 off the cooktop power.</li> <li>2. Soak up the spill.</li> <li>3. Wipe the control area with a clean and damp sponge or cloth.</li> <li>4. Wipe the area completely dry with a paper towel.</li> <li>5. Switch on cooktop power.</li> </ol>	<ul style="list-style-type: none"> <li>• The cooktop may sound an alert and turn itself off. As such, the touch controls may not function while there is liquid on them.</li> <li>• Make sure you wipe the touch control area dry before turning on the cooktop.</li> </ul>

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The cooktop cannot be switched on.	No power	Make sure that the cooktop is connected to the power supply and that it is switched on. Check for power outages in your home or area. If after doing all the checks and the problem still persists, consult a qualified electrician for assistance.
Touch controls are unresponsive.	Controls are locked.	Unlock the controls. See section on 'Using your ceramic cooktop'.
Touch controls are difficult to operate.	There may be a small film of water over the controls or you may be using just fingertips to touch the controls.	Make sure the touch controls area is dry and use the ball (not the tips) of your finger to operate the controls.
Glass is scratched.	Rough-edge cookware. Unsuitable/abrasive scourer or cleaning products are being used.	Use cookware with flat and smooth bases. See section on 'Choosing the right cookware'. See section on 'Care and cleaning'.
Some pans make crackling or clinging sounds.	This may be due to construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate any fault.

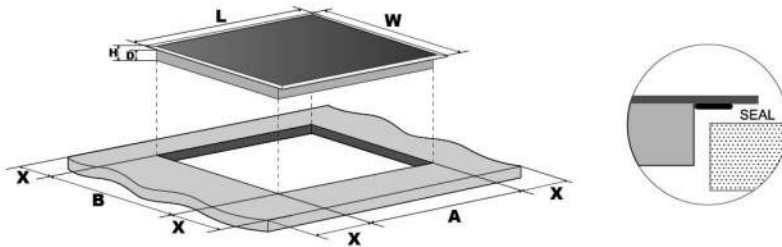
## SPECIFICATIONS

Cooking Hob	CCT-B-5B-6Z-TOUCH-BK
Cooking Zones	5 Zones
Supply Voltage	220-240V~/380-415V~ 50-60Hz
Installed Electric Power	7502-8929W
Product Size L×W×H (mm)	900 x 520 x 52
Built-in Dimensions A×B (mm)	870 x 490

# COOKTOP INSTALLATION

## INSTALLATION PREPARATION

Cut out the work surface to the sizes shown in the drawing. For the purpose of installation and use, a minimum 5cm space should be preserved around the hole. Be sure the thickness of the work surface is at least 30mm deep. Select a heat-resistant work surface material to avoid large deformation caused by the heat radiation from the cooking zones.

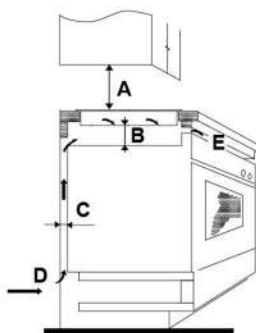


L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
900	520	52	48	870	490	50 mini

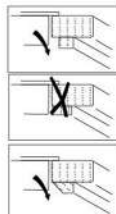
In all circumstances, ensure that the cooktop is well ventilated and the air inlet and outlet are not blocked and that the cooktop is in good working condition.



The safe distance between the cooktop and the cupboard above should be at least 760mm.



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

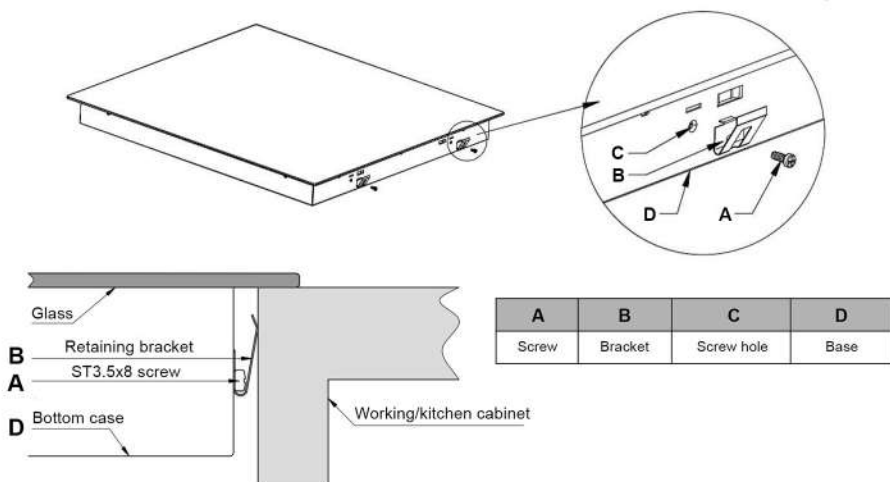


# COOKTOP INSTALLATION

## INSTALLATION BRACKETS

The cooktop should be placed on a stable and smooth surface. Do not apply any force onto the controls protruding from the cooktop.

Attach the cooktop to the work surface by using the brackets at the bottom of the cooktop.



## CAUTIONS

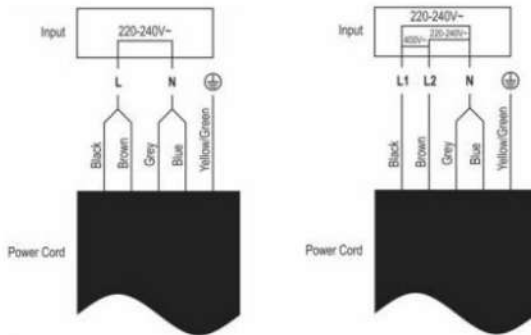
1. The ceramic cooktop must be installed by qualified personnel or technicians. Do not install the cooktop on your own.
2. The cooktop must not be mounted onto any cooling equipment, dishwashers and rotary dryers.
3. The cooktop must be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the work surface must be able to withstand high heat.
5. To avoid any damage, the sandwiched layers and adhesives must be resistant to heat.
6. Do not use a steam cleaner.
7. The ceramic cooktop must be connected to a power supply with a system impedance of not more than 0.427ohms. If necessary, please consult your power supply authority for system impedance information.



# COOKTOP INSTALLATION

## POWER SUPPLY CONNECTION

The connected power supply must comply with the relevant standards or have a single-pole circuit breaker. The method of connection is shown below:



1. If the power cable is damaged or needs replacing, this should be done by a qualified professional with the proper tools so as to avoid any accidents.
2. If the cooktop is connected directly to the mains power supply, an omni-polar 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 power cable must not be bent or compressed.
5. The power cable must be checked regularly and only be replaced by qualified personnel.

## DISPOSAL



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

This appliance requires specialist waste disposal. For further information regarding the treatment, recovery and recycling of this product, please consult your local authorities or waste disposal service.