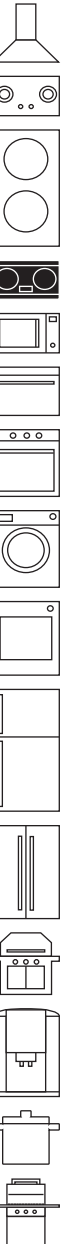




## IVC2 Solaris Duo

Built-in vitroceramic electric cooktop with radiant heating |  
Piano di cottura elettrico in vitroceramica a riscaldamento radiante



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## ENVIRONMENT- FRIENDLY DISPOSAL



You can help to protect the environment! Please remember to respect the local regulations: hand in the non-working electrical equipments to an appropriate waste disposal centre.

## IMPORTANT SAFEGUARDS

Please read all instructions before installing or using the ceramic hob.

1. All installations of the ceramic hob must be made by authorized and qualified technician.
2. IMPORTANT: The adjacent furniture and all materials used for the installation must be able to withstand a minimum temperature of 40°C above the ambient of the room where the ceramic hob is located.
3. The power cord for electrical appliance must never be contacted the hot cooking zone. Cable insulation and the hob may get damaged.
4. The cooking zone and bottom of the pan must always be dry.
5. If there are breaks, cracks or splits of the schott glass, switch off the appliance and contact our authorized after-sales service center immediately to avoid the risk of short-circuit.
6. Do not touch the cooking zones that are overheated or after cooking. Keep out of reach from children.
7. Never place inflammable objects on the hob.
8. Avoid cooking with empty pans as it will cause damaged to the schott glass.
9. Rough surfaces at the bottom of the pans or frying pans will scratch the schott glass. Check the condition of the pans before placing it on the schott glass.
10. If the ceramic hob switches off by itself and it cannot be used, disconnect the plug from wall outlet and send the appliance to the nearest authorized dealer or after-sales service center for repair.
11. Any repair operations carried out incorrectly are in a high risk of electric shock. Repair must be carried out by authorized and qualified technician.
12. Never place hot pans or frying pans on the control panel!
13. Salt, sugar and sand might scratch the schott glass. Do not place or store any items on top of the schott glass.
14. Do not place hard or sharp objects on the hob.
15. Do not place the aluminum foil and plastic containers on the hot cooking zone as it may melt.

16. 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.
17. Children should be supervised to ensure that they do not play with the appliance.
18. This appliance is intended to be used in household and similar applications.
19. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
20. Save these instructions for future reference.

## PRODUCT SPECIFICATIONS

Product dimension: 730mm(L)X470mm(W)X90mm(H)

Built-in dimension: 700mm(L)X400mm(W)

Power supply: 2200W+2200W

Standby electricity: 2W

Maximum rated inputs: 240V, 50Hz

Power cord length: 1.8m

## SAFETY

The heating element contains a set of temperature sensor and temperature control switch. If the temperature is too high, the temperature control switch will automatically turn off and thus cause the heating element to stop working.

## Electro Grill Operation

General grilling method will be to switch on the maximum power 9 to heat up first, and then adjust the power according to the food types. The following foods can be grilled on:

Type of food	Power and time
Sausage	Power :2-3 level Timer: 1- 2 minutes
Skewer meat	Power :2-3 level Timer: 2- 3 minutes
Seafood/ vegetable	Power :2-3 level Timer: 4- 5 minutes
Steak, beef, chicken	Power :3- 4 level Timer: 4- 6 minutes

## MAINTENANCE AND CARE

1. Please unplug the plug from the power socket after use.
2. Wipe the ceramic hob body, schott glass and control panel with soft and wet cloth, neutral cleanser may be used for firm oil stain, and then wipe the remained residue with soft and wet cloth.
3. Never rinse the ceramic hob directly with water or immerse it in water.

### Booster / "HI" button

When power on the ceramic hob, only inner ring will light up. Press "HI" button once to have outer ring and this button will light up. To switch off the outer ring, press the "HI" button again and the power indicator will be off.

### Timer button

To select the desired cooking time, press the timer button (5) for left cooking or (6) for right cooking zone. 4 digit numbers will be showed on the indicator that the timer for the particular cooking zone is on. Press the up and down button (2) and (3) - for left cooking zone, (7) and (8) - for right cooking zone to adjust the desired time.

**Note:** Press the timer button again, the timer function will end.

The particular cooking zone will switch off automatically when reaches the set time.

**Note:** If the timer function for both left and right cooking zone have been set, the indicator will continue to show the time set for each particular cooking zone for 8 seconds. Example: The set timer for left cooking zone is 10 minutes and right cooking zone is 20 minutes, the indicator will display 10 minutes for 8 seconds and then continue to display 20 minutes.

### To switch off the built-in ceramic hob

Press the on/ off button to power off the appliance.

### Residual heat indicator

A flashing "H" symbol will show on the cooking zone indicator until the temperature of the cooking zone falls below 60°C and is therefore still high that may cause injury.

### To lock the built-in ceramic hob

The whole hob top can be locked by pressing the safety lock button (4) whilst the appliance is turned on. The indicator will show "LOCK". Safety lock feature has been switched on.

## INSTALLATION

The ceramic hob must be installed by qualified person or technician. Do not install it by yourself. Appropriate plug (15Amp and above) must be used.

### 1. Selection of the installation equipment

Drill holes on the table surface according to the sizes shown in the following 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 table surface is at least 30mm. Please select heat-resistant table material to avoid large deformation caused by the heat radiation from the hob as shown in figure (1) below:

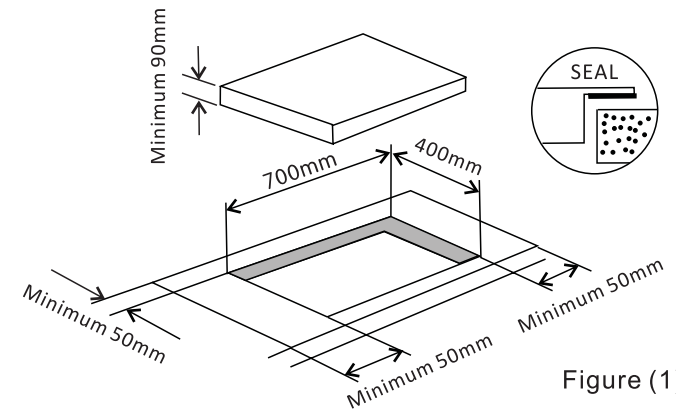


Figure (1)

2. Under any circumstances, make sure the ceramic hob is well ventilated and ensure it is good working condition as shown in figure (2) below:

Distance between air vent and wall > 100mm

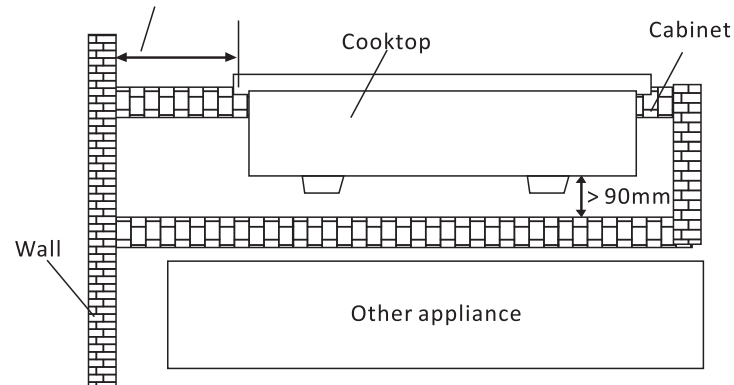
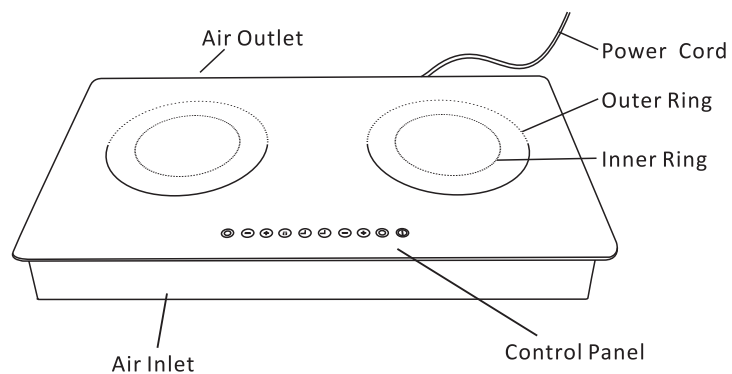
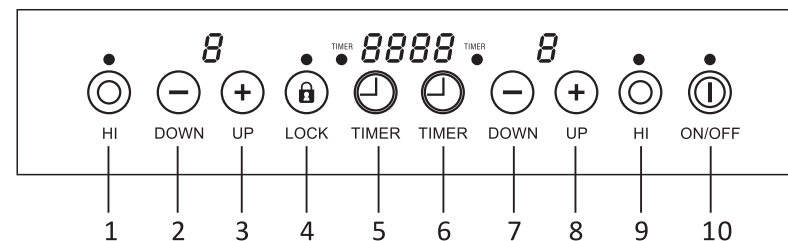


Figure (2)

## PARTS NAME



## CONTROL PANEL



1. Booster button (left cooking zone)
2. Zone power level/ timer control (left cooking zone)
3. Zone power level / timer control (left cooking zone)
4. Safety lock button
5. Timer button (left cooking zone)
6. Timer button (right cooking zone)
7. Zone power level/ timer control (right cooking zone)
8. Zone power level/ timer control (right cooking zone)
9. Booster button (right cooking zone)
10. On/ off button

## OPERATING THE APPLIANCE

### To turn on the built-in ceramic hob

After plugging the ceramic hob, press the on/ off button (10). The light indicator will be on.

The ceramic hob will be in standby mode, if no operation within 10 minutes, the ceramic hob will switch off automatically.

### Zone power level/ timer control

To select the desired power level, press the "up" and "down" button. Button down (2) and up (3) are for left cooking zone. Button down (7) and up (8) are for right cooking zone. The power level is ranged from 1 (minimum) to 9 (maximum).