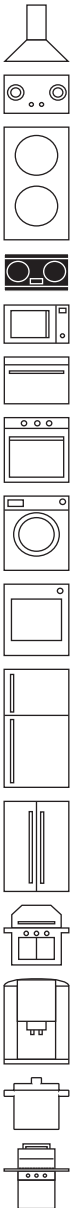




IVC4 Hyperion Quattro

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



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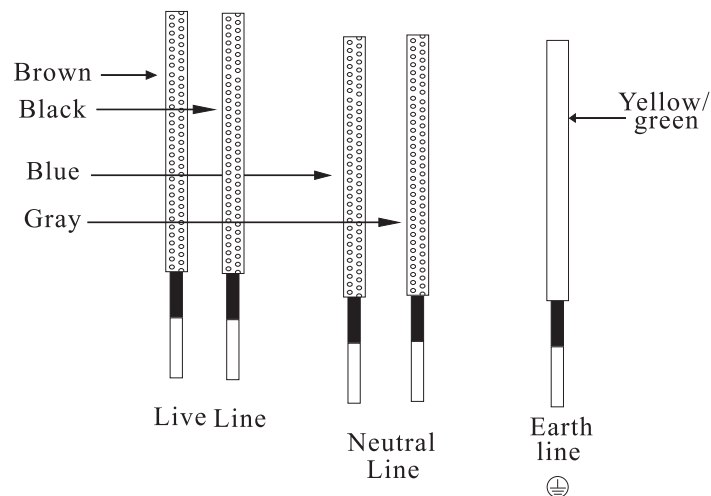
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figure(3)

Dear Customer:

First of all thanks for choosing Euro-Grand products. Euro-Grand infrared cooker Be Accurate in managing your Kitchen Atmosphere. “Quick frying” is very demanding on heat-input of your cookware. Since Euro-Grand infrared cooktops have adopted German top technology “Accurate temperature Control”, it makes heat-input adjustment as easily as you wish. Furthermore the overall European close-in housing structure together with 100% top air suction-in Gas system and highly efficient electro heating system(Duoflam philosophy), makes sure efficient electro utilization and stable gas supply, fulfills the conventional work cooking demand and simmer soup boiling need. The whole cooktop structure also prevent danger from gas leakage inside the kitchen cabinet.

To own such a convenient and safe Euro-Grand cooktop, you can be more confident in your cooking skills than ever. The black crystal panel makes your cleaning just “quick and clean”.

The temperature of your life needs to be managed by your own heart, the temperature of your cooking life can be managed by Euro-Grand cooktop!

Please read this manual carefully before the installation and dally operation. We sincerely hope to bring your helpful assistance via this manual thus you can enjoy more from this new cooking style.

1. Product Summary

Euro-grand Ceramic-series cooktop represents the top technical level in the global kitchen appliances industry which integrates gas, electricity, dual flame (gas + electricity) with this magic ceramic panel to fulfill the different cooking habits in the market, to characterize the excellence of our modern kitchen; easy clean, energy saving, environment – friendly, healthy and less fume, all these bring your family life more caring and fun..

2. Safety Issues

Please make sure the gas type in your kitchen match with this product nameplate and proper installation measures to be taken and keep the whole kitchen drafty before installation.

3. Electricity power connection

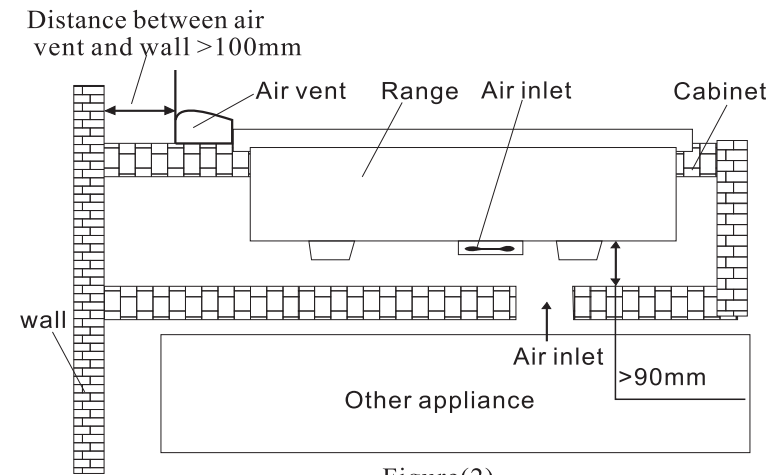
User should confirm before electricity power connection:
The electrical wire and outlet can support the maximum power output of this cooktop, also the plug and match with the outlet, or in another word 10A outlet or 16A one.
Notice:3K/4K electro cooktop must be installed by professionals.

This product is adaptable to 220V 50-60Hz electricity power with the grounding facility, make sure the electro heating part of the cooktop has been switched off before you plug into the electrical outlet.

4. Electro Heating Operation and maintenance

This product series can provide multi-functions on electricity cooking:
Fry, deep fry, stir-fry, steam, pot-roast, stew (Imported European cookware the best), grill (direct contact operation on the panel); cookware temperature can be controlled through adjustment of the energy regulator, the heat output range is 50℃--570℃. Direct temperature control accuracy is expected; The heating temperature is controlled by the thermo limiter inside to prevent any overheating and food spillover, this helps you save more energy.

(2)Under any circumstances, make sure the induction cooker is well ventilated and the air inlet and outlet are not blocked. Ensure the induction cooker is in good work state. As is shown in figure(2)



Figure(2)

5

(3)Power line connection

The induction cooker must be installed by qualified person or technicians. Do not install it by yourself. Before installing, please disconnect the power supply. Connect to the mains using the 4* 1.5mm² power lines including one earth line(yellow/green), two live line (brown/black)and two neutral lines(blue/gray). The socket shall be connected according to the relevant standard or connected to a single-pole cut-out. The method of connection is shown in figure(3).

Notice:
*Please adopt approved cleaner and scraper to remove the burnt-on deposits.
*Please clean the pot bottom putting on the cooktop.

8. After-sales service

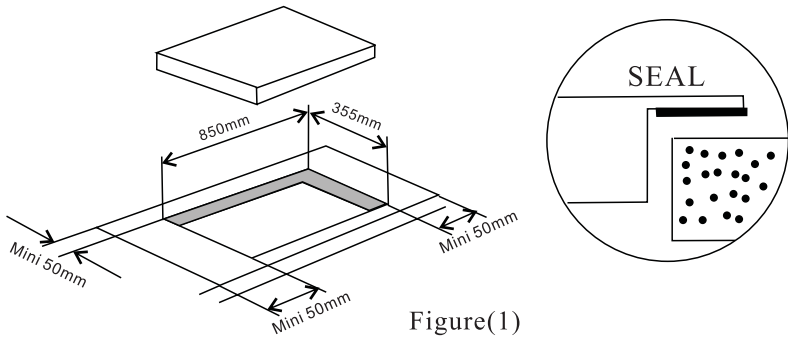
*During the maintenance, if the product have any wrong, please take the receipt to maintenance free charge.
*If you change or install other function for the cooktop yourself or don't operate according to the instruction manual, the cooktop can't be maintenance.

9. SPECIFICATION

| Model | Rated Voltage/ Rated Frequency | RatedPower | Machine Size (mm) | N.W. (Kg) |
|-------|-----------------------------------|------------|----------------------|-----------|
| IVC4 | 240V~50Hz | 6400W | 880x370x90 | 10.4KG |

10. INSTALLATION

(1)selection of installation equipment
Drill holes on the table 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 table surface is at least 30mm. Please select heat-resistant table material to avoid large deformation caused by the heat radiation from the cooker. As is shown in figure(1).

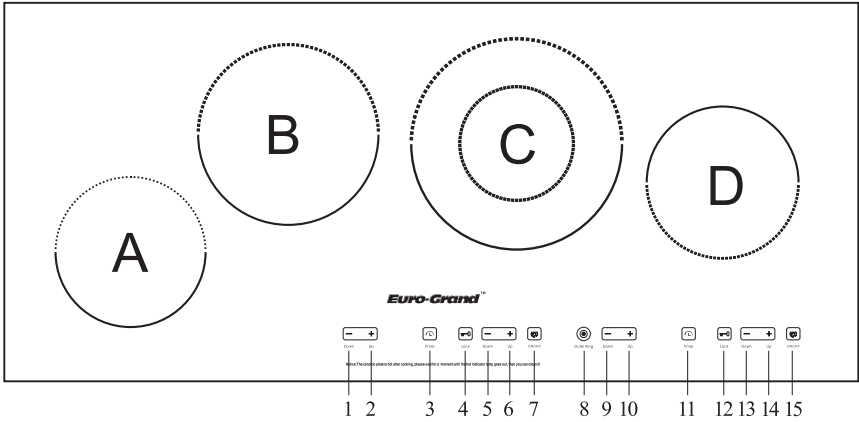


Figure(1)

The following phases with relevant temperature ranges indicates possible cooking styles you want, adequate phase adjustment during your cooking can help you save energy.

- Phase 1-2 Warming
- Phase 2-3 Slow steam, pot-roast, stew
- Phase 4-5 Medium heat steam grill
- Phase 6-7 Fry deep fry
- Phase 7-8 High heat, quick fry, stir-fry
- Phase 9 Heat-up High temperature Fry quick boiling

Operation



The control panel included 15 touch key. The “1,””2” key control the power of A stove. The “3” key is timer key for A and B stove. The “4” key is child lock key for A and B stove. The “5” and “6” key control the power of B stove. The “7” key is ON/OFF key. The “8” key control the outer ring of C stove. The “9” and “10” control the power of C stove. The “11” key is timer key for C and D stove. The “12” key is child lock key for C and D stove. The “13” and “14” key control the power of D stove. The “15” key is the ON/OFF key.

(1) Switch On
After the power connection, touch “ON/OFF” Key, the corresponding light is red. The cooktop is into the state of preparations for the zero power. Then you must be to make next operation in 10 seconds. Otherwise, the controller will be automatically shut down.

(2) Power adjustment and display showing

When the cooktop is into the state of preparations for the zero power, touch “1” or “2”, “5” or “6”, “9” or “10”, “13” or “14” key, the single digital of the left side showing 1 to 9, it says that to adjust the power of from 1 to 9 level.

Att: Touch “8” key, you can turn on the outer ring of C stove, press “9” or “10” can adjust power from 1 to 9 level. After cook, touch “8” key again to turn off the outer ring.

(3)Pre-set the working time(take A and B stove as sample)

When the cooktop is working, if you want to pre-set the working time, please touch the “Timer” key, the light of left side of the four digital is red and the “00” of the right of the four digital is flashing, then you can choose the minutes by touching the “1” or “2”. When you touch the “Timer” key the second time, the “0” of left of the four digital is flashing, you can adjust hours of your need by touching “1” or “2” key. Then pre-set the working time of A have been finished. If you want to pre-set the working time of B, please touch the “Timer” key the third time, the light of the left side of the four digital display is red and the “00” of the right of the four digital display is flashing, then you can choose the minutes by touching the “5” or “6”, when you touch the “Timer” for fourth time, the “0” of the left of the four digital is flashing, you can adjust hours of your need by touch “5” or “6”. Then pre-set the working time of B also finished. If press the “Timer” the fifth time, the preset function of A and B is canceled. The timer range is 1 minutes to 24 hours.

The same operation method as above when you control C and D stove.

(4)Switch Off

A. When the end of the scheduled working timer, the cooktop will issue a “Di” sound, continued one minute, it will be automatic stopped.

B. In any working state, touch the “ON/OFF” key, the cooktop will be stopped at once.

(5)Residual heat display

A. After the switch off, if the temperatures of the panel surface exceeds about 60℃, the single digital display shows “H”. Please make sure not touch the cooking zone directly with your hands to prevent any unnecessary burnt. After a few minutes, it doesn't exceed 60℃, it will be not showing.

(6)Child lock

In order to prevent any wrong operations, to lock all the control functions by touching Child lock key “4” and “12”. After press the lock key, Every key lose function except the ON/OFF key. If you still want to use the other keys, you press the Lock key again.

5. Safety and Alarm

The heating tray owns a set of temperature sensor and temperature control switch, when the temperature is too high, the temperature control switch automatically off and the heating tray stop working.

6. Electro Grill operation

This grill operation needs more daily practice to achieve best taste. The benefits of electro grill are: no fume, no singe, the meat very fresh and tender because of faster heating through, more moisture and nourishment reserved inside the vegetables as well. General Operation method: switch on to the maximum phase 9 to heat up first, then adjust the temperature according to the characteristics of the food types.

The following foods can be grilled on:

| | | |
|---------------------------|-----------|-------------------|
| Sausage | Phase 2-3 | about 1-2 minutes |
| Skewer meat | Phase 2-3 | about 2-3 minutes |
| Sea food/vegetable skewer | Phase 2-3 | about 4-5 minutes |
| Steak/beef/pork/chicken | Phase 3-4 | about 4-6 minutes |

7.The cooktop cleaning and maintenance

*The cooktop can't be immersed in the water to clean. Please wait till the residual heat indicator goes out to start cleaning with soft wet cotton cloth and special detergent. Then wipe the surface clean with delicate dry cotton cloth or paper towel.

*Please remove the burnt-on deposits with special scraper first if the surface is over cooked, then clean the panel using the above method.

*Please use the approved detergent for cleaning to prevent any surface damage.

*Please keep the following subjects away from the surface:

Plastic foam steel scratching sponges sugar aluminium layer
Anti-dust detergent Oven spray