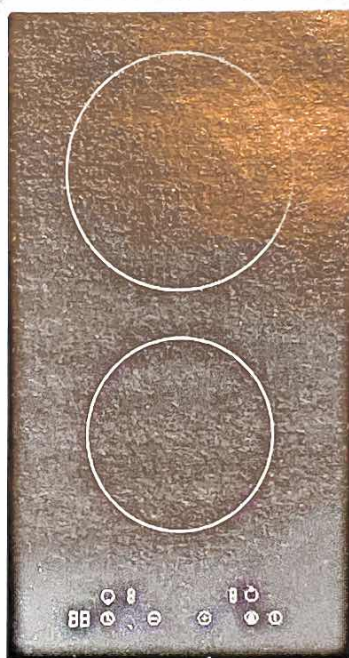


# electriQ

## INSTRUCTION AND INSTALLATION MANUAL



### 30CM 2 ZONE BUILT IN CERAMIC HOB

**eiQC30Pv2**

Thank you for choosing electriQ.

Please read this manual before using or installing the Ceramic Hob and keep it safe for future reference.

Visit our page [www.electriQ.co.uk](http://www.electriQ.co.uk) for our entire range of electrical products.

## CONTENTS

SAFETY WARNINGS	3
PRODUCT OVERVIEW	6
BEFORE USING YOUR NEW CERAMIC HOB	7
TOUCH CONTROLS	7
CHOOSING THE RIGHT COOKWARE	7
USING YOUR CERAMIC HOB	8
TO START COOKING	8
WHEN YOU HAVE FINISHED COOKING	9
LOCKING THE CONTROLS	9
USING THE TIMER	11
USING THE TIMER AS A MINUTE MINDER	11
USING THE TIMER TO SWITCH OFF ONE OR MORE COOKING ZONES	12
USING THE TIMER WITH MULTIPLE COOKING ZONES	13
CANCEL THE TIMER	13
HEAT SETTINGS	14
COOKING GUIDELINES	15
CARE AND CLEANING	16
HINTS AND TIPS	17
TECHNICAL SPECIFICATION	17
INSTALLATION	18
CONNECTING THE HOB TO THE MAINS POWER SUPPLY	22
PRODUCT FICHE	23
electriQ UK SUPPORT	24

## SAFETY WARNINGS

Your safety is important to us. Please read this information before using your hob.

### ELECTRICAL SHOCK HAZARD

- Do not cook on a broken or cracked hob. If the surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the hob off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

### HEALTH HAZARD

- This appliance complies with electromagnetic safety standards.

### HOT SURFACE HAZARD

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the Ceramic glass until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

### CUT HAZARD

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

## IMPORTANT SAFETY INSTRUCTIONS

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the hob 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 hob could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- 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 your hob.
- Do not place or drop heavy objects on your hob.
- Do not stand on your hob.
- Do not use pans with jagged edges or drag pans across the glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the 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 a hazard.

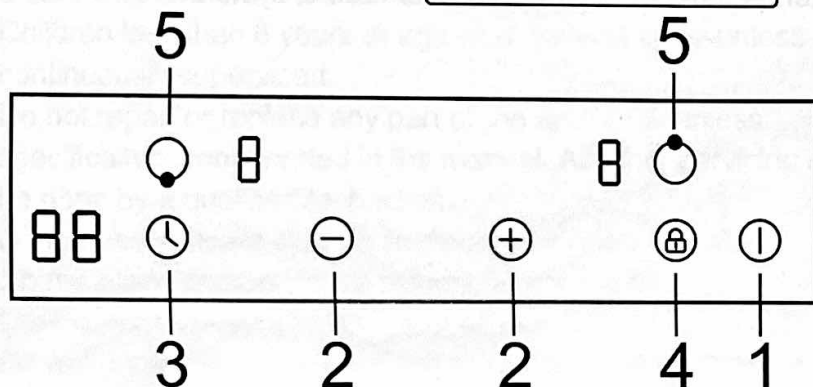
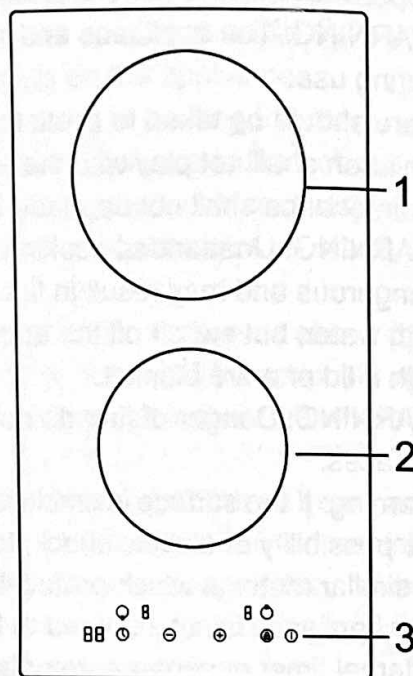
- This appliance is intended to be used in domestic and similar applications and is not designed for commercial use.
- **WARNING:** The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **Warning:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.





## Product Overview

- 1. max. 1800 W zone
- 2. max. 1200 W zone
- 3. Control panel



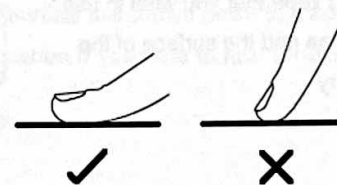
- 1. ON/OFF switch
- 2. Select power level
- 3. Setting the timer
- 4. Child lock
- 5. Select heating zone

## Before using your new ceramic hob

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

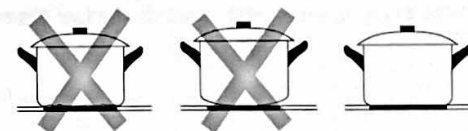
## Using the touch controls

- 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.

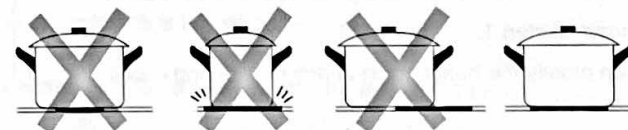


## Choosing the right cookware

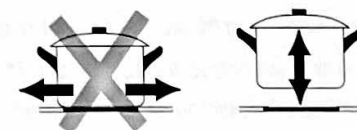
Do not use cookware with jagged edges or a curved base.



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 the power is switched on, the buzzer will beep once, all the indicators will light for 1 second then go out, indicating that the ceramic hob has entered standby mode.

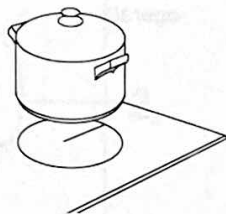
1. Touch the ON/OFF  button.

All the indicators will show "-" or "--".



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.

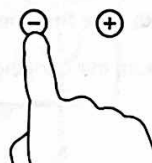


3. Touching the heating zone selection control, and an indicator next to the key will flash.



4. Select a heat setting by touching the "+" "-" control.

- If you don't choose a heat setting within 1 minute, the Induction 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. Touch the heating zone selection button for the zone you wish to turn off and press the "-" button repeatedly until the power level shows "0"



2. Turn the whole hob off by touching the "ON/OFF" button.



### Beware of hot surfaces

1. Beware of hot surfaces


"H" will show which means 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 further pans, use the hotplate that is still hot.




## Locking the controls

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


### To lock the controls

Touch the lock  button. The timer indicator will show "Lo".

### To unlock the controls

1. Make sure the ceramic hob is turned on.
2. Hold the lock button  for a few seconds to release the lock.
3. You can now start using your ceramic hob.



When the hob is in the lock mode, all the controls are disabled apart from the ON/OFF  button, the ON/OFF button can still be used in an emergency to turn the hob off, but the hob must be unlocked before turning the hob back on.

## Over-temperature protection

A temperature sensor monitors the temperature inside the ceramic hob. When an excessive temperature is detected, the ceramic hob will stop operation automatically.

## 15min Auto Cut-off Function

This model was preset 15min auto cut-off function.

- Once you have turned on the heating zone(s), the cut-off timer will be activated automatically. The zone will automatically turn off after 15 minutes.
- If you need to use more than 15 min, please turn on the zone again after automatic cut-off.

Power level	1	2	3	4	5	6	7	8	9
Default working timer (min)	15								

## Using the timer

You can use the timer in two different ways:

- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can use it as cut-off timer to turn one or more cooking zones off after time is up.
  - \* You can set the timer up to 15 minutes.

### Using the timer as a minute minder

If you are not selecting any cooking zone

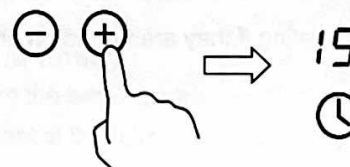
1. Make sure the cooktop is turned on. And zone selection key is not activated (zone indication '-' is not blinking).

Note: you can set minute minder before or after cooking zone power setting finished.

2. Touch timer key, "00" will show in the timer display and "0" "0" will blink at the same time.



3. Set the time by touching the "-" or "+" control of the timer (e.g. 5), now the time you set is 15 minutes



Note: You can set the timer between 0 and 15 min by continuously touching "+" "-" control.

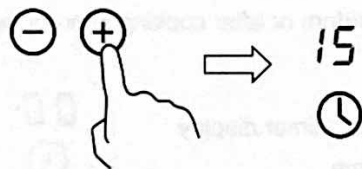
4. When the time is set, it will begin to count down immediately. The display will show the remaining time.



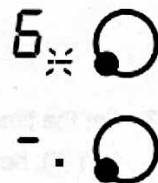
5. Buzzer will bips for 30 seconds and the timer indicator shows "--" when the setting time finished.

## Using the timer to switch off one or more cooking zones

1. Touching the heating zone selection control that you want to set the timer for.
2. Touch timer key, "00" will show in the timer display and "0" "0" will blink at the same time.
3. Set the time by touching the "-" or "+" control of the timer (e.g. 5), now the time you set is 15 minutes



4. When the time is set, it will begin to count down immediately. The display will show the remaining time.
5. When cooking timer expires, the corresponding cooking zone will switch off automatically.



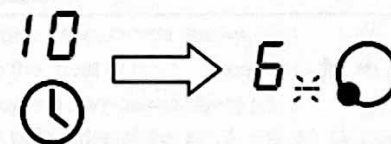
**Note:** Other cooking zones will keep operating if they are turned on previously.

## Using the timer with multiple cooking zones

1. When you set timer for several cooking zones, red dots of the relevant cooking zones are indicated. The timer display shows the min. timer. The dot of the corresponding zone blinks.



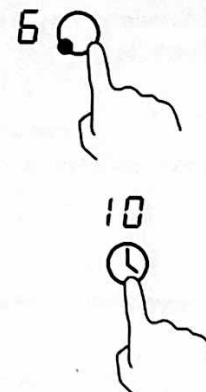
2. Once the countdown timer expires, the corresponding zone will switch off. Then it will show the new min. timer and the dot of corresponding zone will flash.



**Note:** Touch the heating zone selection control, the corresponding timer will be shown in the timer indicator.

## Cancel the timer

1. Touching the heating zone selection control that you want to cancel the timer.
2. Touching the timer control, the indicator will flash.



3. Touch the "-" control to set the timer to "00", the timer is canceled.

## 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>• sautéing</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>

## Cooking guidelines

### 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.
- Minimise 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 flour thickened 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 a 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.
6. 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.
7. Stir the ingredients gently to make sure they are heated through.
8. Serve immediately.



## 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 hob off.</li> <li>2. Apply a hob 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>2. Switch the power to the hob back on.</li> </ol>	<ul style="list-style-type: none"> <li>• When the power to the hob 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 hob: the glass may become stained.</li> </ul>
Boilovers, melts, and hot sugary spills on the glass	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass hobs, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> <li>1. Switch the power to the hob 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 hob.</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' as 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>
Spillovers on the touch controls	<ol style="list-style-type: none"> <li>1. Switch the power to the hob off.</li> <li>2. Soak up the spill</li> <li>4. Wipe the touch control area with a clean damp sponge or cloth.</li> <li>5. Wipe the area completely dry with a paper towel.</li> <li>6. Switch the power to the hob back on.</li> </ol>	<ul style="list-style-type: none"> <li>• The hob 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 hob back on.</li> </ul>

## Hints and tips

Problem	Possible causes	What to do
The cooktop cannot be turned on.	No power.	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.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your ceramic cooktop' for instructions.
The touch controls are difficult to operate.	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.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware.  Unsuitable, abrasive scourer or Cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'.  See 'Care and cleaning'.

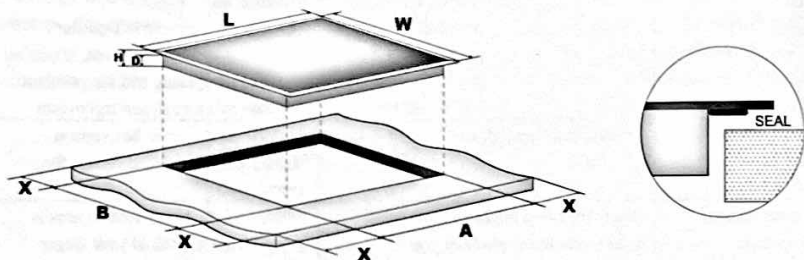
## Technical specification

Cooking Hob	eiQC30Pv2
Cooking Zones	2 Zones
Supply Voltage	220-240V~50/60Hz
Installed Electric Power	2900W
Product Size L×W×H(mm)	290×520×50
Building-in Dimensions A×B (mm)	270×490

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

## Installation

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

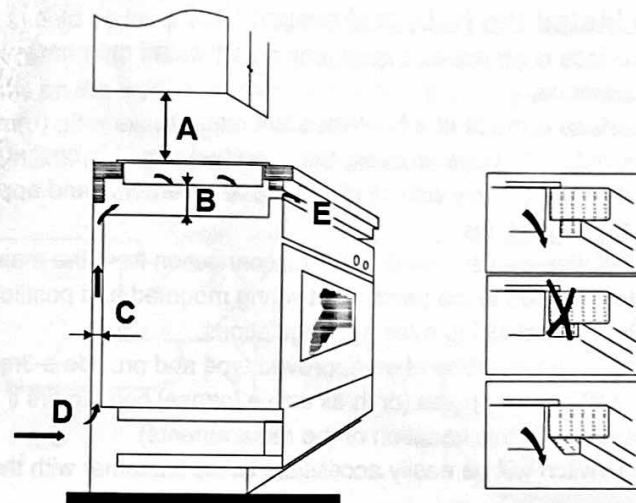


	L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
eiQC30Pv2	290	520	50	46	270	490	50

Under any circumstances, make sure the hob is well ventilated and the air inlet and outlet are not blocked. Ensure the 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.



Note: A safe distance of at least 760mm between the hob and the cupboard above must be maintained.



A(mm)	B(mm)	C(mm)	D	E
760	50 mini	20 mini	Air intake	Air exit 5mm

### Before you install the hob, make sure that

- The work surface is square and level, and no structural members interfere with space requirements.
- The work surface is made of a heat-resistant material.
- If the hob is installed above an oven, the oven has a built-in cooling fan.
- The installation will comply with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring mounted and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provide a 3mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- the isolating switch will be easily accessible to the customer with the hob installed
- You consult local building authorities and by-laws if in doubt regarding installation
- You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

### Before you install the hob, make sure that

- The work surface is square and level, and no structural members interfere with space requirements.
- The work surface is made of a heat-resistant material.
- If the hob is installed above an oven, the oven has a built-in cooling fan.
- The installation will comply with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring mounted and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provide a 3mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- the isolating switch will be easily accessible to the customer with the hob installed
- You consult local building authorities and by-laws if in doubt regarding installation
- You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

### When you have installed the hob, make sure that

- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of air from outside the cabinetry to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob.
- The isolating switch is easily accessible by the customer.

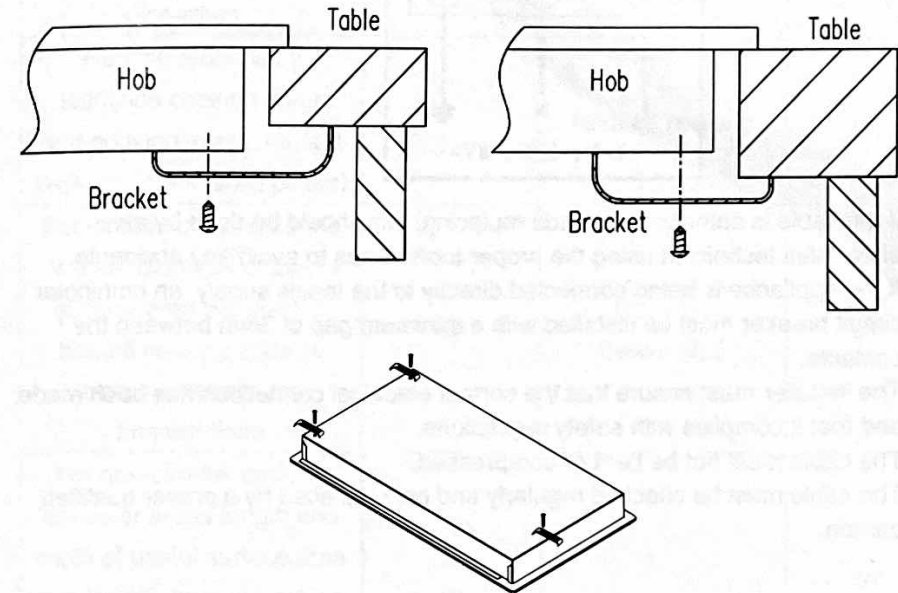
### Before locating the fixing brackets

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

### 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.

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

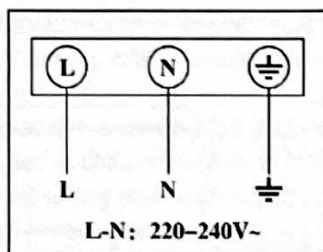


### Cautions

- The hob must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
- The hob shall not be mounted to cooling equipment, dishwashers and rotary dryers.
- The hob shall be installed such that better heat radiation can be ensured to enhance its reliability.
- The wall and induced heating zone above the work surface shall withstand heat.
- To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
- A steam cleaner is not to be used.

## Connecting the hob to the mains power supply

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker.



- If the cable is damaged or needs replacing, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.
- If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts.
- The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and only replaced by a proper qualified person.

## Product fiche

	Symbol	Value	Unit
Model		eiQC30Pv2	
Type of hob		Electric hobs	
Number of cooking zones or areas		2 zones	
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)		Radiant cooking	
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone or area, rounded to the nearest 5mm	Ø	Up: 19.0 Down: 15.5	cm
For non-circular cooking zones or areas length and width of useful surface area per electric heated cooking zone or area rounded to the nearest 5mm	L W		cm
Energy consumption per cooking zone or calculated per kg	EC Electric cooking	Up: 192.20 Down: 191.00	Wh/kg
Energy consumption for the hob calculated per kg	EC Electric hob	191.6	Wh/kg





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

This appliance is labeled in compliance with European directive 2012/19/EU for Waste Electrical and Electronic Equipment (WEEE). 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.

## electriQ UK SUPPORT

[www.electriQ.co.uk/support](http://www.electriQ.co.uk/support)

Complete online support form on [www.electriQ.co.uk/support](http://www.electriQ.co.uk/support)

Service Line: 0330 390 3061

Office hours: 9AM - 5PM Monday to Friday [www.electriQ.co.uk](http://www.electriQ.co.uk)

Unit J6, Lowfields Business Park  
Lowfields Way, Elland  
West Yorkshire, HX5 9DA