

COOKING

S U R F A C E P R I M E

Instruction Manual 3.0

READ THE INSTRUCTION MANUAL CAREFULLY:

failure to read the prescriptions, warnings, and methods of use may lead to the risk of breakage of the kitchen top and potential health hazards.

Note: If using induction pans other than those in our dedicated cookware set, you must use the supplied silicone mats. Failure to use the mats may lead to breakage of the kitchen top.

WARRANTY ACTIVATION LINK

<https://www.cookingsurface.it/en/warranty>



Thank you for choosing the COOKING SURFACE PRIME induction hob. Please follow all the instructions in the manuals carefully before you start using the appliance.

INSTRUCTIONS FOR USE

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1 - SAFETY PRESCRIPTIONS

1. Read these instructions for use carefully and keep them safe. If the appliance is transferred to another user, ensure you also supply the documentation.
2. Check the appliance carefully after unpacking it and before proceeding with installation. If the appliance has suffered transport damage, do not connect it. Do not use the appliance if the cables are damaged. Any repairs must be carried out by an authorised technician or service centre. Improperly executed repairs will automatically void the warranty.
3. The appliance must be connected to the electrical power supply exclusively by an authorised technician or licensed electrician. The manual and the label on the underside of the appliance show the supply voltage and power. When making the connections, refer to the national electrical regulations in force in the country of use. The warranty will be voided if the appliance is not connected correctly.
4. The induction hob must be installed by expert personnel following the instructions in the technical manual for installers. If the appliance is installed incorrectly, this may result in the risk of personal injury, operating malfunctions, or breakage of the porcelain stoneware slab. The warranty will be voided if the appliance is installed without following the prescriptions in the manual.

2 - IMPORTANT SAFETY INFORMATION

1. The appliance is designed exclusively for home use and only for preparing food. The appliance is not intended for use of external timers or a separate remote control system.
2. Do not allow children or adults lacking suitable physical and mental capacity to use the appliance without supervision. Use of the appliance by children is not recommended.
3. The use of accessories or equipment not supplied by the manufacturer can lead to damage or malfunctions of the product and cause injury.
4. Beware of hot surfaces. The remote control will show the hot zones by means of an "H" symbol. The slab surface heats up due to heat reflected from pots and pans during the cooking process. For relatively short cooking times (around 30 minutes) the surface will heat up slightly. For long cooking times (around 1 hour) the surface may become very hot and therefore present a risk of burns. Although lower than on conventional glass ceramic induction hobs, the temperature on the cooking surface can remain high also long after the appliance is switched off; therefore, take adequate precautions also once cooking is completed. Keep children away from the area when using the appliance because the pots and pans may be extremely hot, even with no sign of steam or fumes. We recommend always inserting food and liquids into pots and pans before switching on the appliance.
5. Do not place metal objects (e.g.: cans, cutlery, jewellery, watches, aluminium foil, etc.) or food wrapped in foil on the cooking surface while it is operating because they may heat up leading to a burns hazard and the possibility of thermal shock on the slab surface with the consequent risk of breakage of the top. Also avoid placing frozen foods on the cooking zone if it has been recently switched off or if it is about to be switched on.
- 6. Do not cook food containing large quantities of high proof alcohol. The resulting fumes could ignite. Likewise, use caution when heating oil or butter. Never pour water into pans containing very hot oil or butter. Due to the lower density of water, the liquid will erupt violently out of the pan and could cause serious burns. If the oil or butter catches fire, switch off the induction system immediately and put a lid on the pot or pan to smother the flames. Do not use water to extinguish the fire.**
7. Precautions for Pacemaker wearers. This appliance complies with the safety and electromagnetic compatibility directives. Pacemaker wearers should anyway keep a suitable distance from the appliance when it is operating. Some Pacemakers on the market may not comply with the safety and electromagnetic compatibility directives and therefore be subject to interference that could affect their correct operation. Also other electronic devices in the vicinity, such as audio equipment, may suffer from interference when the induction system is operating. Do not place credit or debit cards, telephone cards, cassettes, mobile phones or other objects sensitive to electromagnetic fields on the induction hob when it is operating, to avoid possible damage.
8. Do not interpose pieces of paper, cardboard, fabric etc. between pan and cooking zone when the appliance is operating because they could catch fire.

9. Do not strike the surface of the kitchen top. If the surface of the porcelain-stoneware kitchen top is cracked or broken, stop using the induction cooking system immediately and contact your dealer or the technical assistance service.

10. In case of operating faults of the system stop using it immediately and contact the technical assistance service. Unapproved repairs result in a significant risk for persons and will automatically void the warranty.

11. Note that the appliance is compatible exclusively with the 20 mm thick sintered porcelain stoneware kitchen top made by ABK GROUP. Do not use the appliance for purposes other than the intended purpose or the warranty will be voided.

12. The use of silicone spacer pads is mandatory when the induction system is used with any type of utensil/container not supplied by the manufacturer.

13. IMPORTANT: the cooking process must be supervised. A short cooking process must be constantly monitored. Induction cooking is extremely effective and rapid

3 - MODEL SPECIFICATIONS

Model no.	SVIF-CK 3.0
Voltage/frequency	220V-240V~,50Hz
Power	5500W
Cooking zones	3
Top left cooking zone A	1500W
Bottom left cooking zone B	1800W
Right cooking zone C	2200W
Product dimensions (W x D x H)	560 x 490 x 56 mm

4 - POWER LEVELS AND DISPLAY TABLE

Top left cooking zone A

Power level	1	2	3	4	5	6	7	8	9
Watt	300W	500W	700W	800W	900W	1000W	1200W	1350W	1500W
LED	1	1	2	2	3	3	4	5	6

Bottom left cooking zone B







Power level	1	2	3	4	5	6	7	8	9
Watt	300W	500W	700W	800W	1000W	1100W	1300W	1500W	1800W
LED	1	1	2	2	3	3	4	5	6

Right cooking zone C

Power level	1	2	3	4	5	6	7	8	9
Watt	300W	500W	800W	900W	1100W	1300W	1600W	1800W	2200W
LED	1	1	2	2	3	3	4	5	6

5 - REMOTE CONTROL SPECIFICATIONS



1. On/off push-button 
2. Power control push-button 
3. Timer push-button 
4. Remote control function off 
5. Selection of cooking zone 
6. Digital display 

6 - IMPORTANT NOTES

1. This chapter contains tips and prescriptions for preserving the top and the induction hob installed beneath it in perfect condition, provided that the installation operations have been carried out in compliance with all the instructions in the technical manual for installers.

2. Before you start cleaning operations, the porcelain ceramic surface must have cooled down. Porcelain stoneware surface: cleaning of the surface is identical to cleaning of all similar types of surfaces. Do not use abrasives, corrosive products, or cleaning accessories containing metal fibres that could mar the surface. The surface must be cleaned with a damp cloth. Do not use coarse scourers to remove stubborn stains.

3. Detergent residues must be removed from the surface before using the appliance, otherwise the material may become stained. Properly executed maintenance of the concealed induction hob requires regular cleaning, care, and servicing.

4. The slab must be 20mm thick, made by ABK Group, processed and supplied by a technician, installer, or dealer authorised by ABK Group in order for the warranty to be valid.

5. Use the pots and pans from the manufacturer's COOKWARE set.

6. If using other makes of pots and pans you must use the silicone mats supplied, although the warranty will anyway be automatically voided. Note that not all pots and pans available on the market will work correctly with our induction cooking surface, since it is different from a conventional induction hob. The minimum pan diameter is 12cm or the system will be unable to detect it. The use of accessories or equipment not supplied by the manufacturer can cause damage and malfunctions to the appliance and may be potentially dangerous for persons. **The use of induction hob adapters is strictly prohibited.** The silicone mat cannot exceed a temperature of 350°C. Note however that even if the mat should begin to melt, the resulting fumes are non-toxic.

7. As far as possible, the ventilation grilles at the base of the appliance must be kept clean. Use a dry cloth or vacuum cleaner to clean them. This operation must be carried out only after switching off the induction system. Do not use water, damp cloths, or steam cleaners, because these methods could damage the induction system and void the warranty.

8. Do not place cold objects on hot areas of the top.

9. Do not place very hot objects on the top unless you use the supplied silicone mats.

10. After or during a long cooking process, open the drawer or flap door under the induction system to promote cooling.

11. Porcelain stoneware is recognised for its exceptional resistance to high temperatures; however, like any other ceramic material, it is sensitive to sudden temperature gradients or so-called "thermal shock". To guarantee correct use of the Cooking Surface Prime induction system and protect the porcelain stoneware material from thermal shock, proceed as follows:

- a). **preheat the pan using the intermittent levels;**
- b). **avoid using high induction levels for prolonged periods;**
- c). **for long cooking processes, select intermittent induction levels once cooking has started (suitable temperature);**
- d). **never leave pots and pans unattended when the cooking surface is on;**
- e). **do not heat empty pots and pans using high power levels;**
- f). do not place hot pots and pans directly on the cooking zone or in any other position on the porcelain stoneware top without interposing the supplied silicone mats; **only the pots and pans in the manufacturer's dedicated Cookware Set can be used without mats.** If the pan is too big, use several silicone mats to maintain the minimum distance between the pan bottom and the porcelain stoneware top. In this case, you can also use normal trivet mats available on the market. Note that the pots and pans may reach temperatures of more than 300°C.

12. Pay attention to cooking utensils, not supplied by the manufacturer, used for preparing and processing food. We recommend the use of wood or silicone utensils. Metal utensils have the same function but remember to remove them from the pot or pan before you start cooking. Otherwise they may heat up excessively and become dangerous to touch, causing burns to the hands.

7 - INSTRUCTIONS FOR USE

1. Switching on the system: make sure the main switch on the underside of the appliance is set to "1". At this point, to switch the system on simply press the On/Off key on the remote control. The LCD display on the remote control will switch on with a beep and show the cooking zones. The system will enter stand-by mode. To start cooking, select the required zone shown by one of the three corresponding circles on the screen. Place the pot or pan on the chosen zone. Keep the "+" button of the "NIVEL" power control pressed until reaching the required level. The available levels are shown in chapter 5 of this manual. The pan will now start to heat up. If a pot or pan is not placed on the chosen cooking zone, the LCD display will show flashing "E1" and the chosen zone will stop operating until it detects correct positioning of a pot or pan; otherwise it will switch off automatically after 60 seconds. Proceed as described above for all the induction system's cooking zones.

2. Timer mode: the "TIMER" key can be used to maintain a power level for a specific time period. The timer can be set after having selected a cooking zone and the associated power level. Press the "+" or "-" key on the "TIMER" control once and the LCD display will show "0:00", with the first "0", indicating the hours, blinking. Press "+" or "-" to increase or decrease the time setting by 1 minute up to a maximum of 2 hours. After having set the timer, the LCD screen will show a countdown and will switch the cooking zone off automatically once the set time has elapsed. Note: hold down the "+" or "-" key for around 3 seconds to increase or decrease the time from 10 minutes to 2 hours.

3. Lock mode: the "Lock" key can be pressed to lock or unlock the remote control functions. The remote control enters lock mode automatically after 5 minutes of disuse and the word "LOCK" will appear at the top right of the LCD screen. To unlock the functions press the "Lock" key for around 3 seconds. To lock the remote control functions press the "Lock" key for around 3 seconds.

4. High temperature indication function: if the hob overheats due to heat reflected from the pot or pan during the cooking process, the LCD will show the letter "H" in correspondence with the zone in which the high temperature has been detected. This indication warns that the surface of the kitchen top corresponding to a cooking zone has reached a very high temperature so caution must be used to avoid touching it due to burns hazard. The letter "H" will be displayed until the zone in question cools to an acceptable temperature.

5. Switching off: to switch off a cooking zone simply press the "-" key on the "NIVEL" power control and reduce the levels until level 1 disappears. On the LCD display only the other cooking zones will be displayed alternately, if more than one zone is in use, or the cooking zone in use, or the 3 flashing circles will appear. To switch off the system completely press the "On/Off" key: all symbols will be cleared from the LCD display. The system will switch off automatically after 5 minutes of disuse.

8 - SYSTEM OPERATION

1. Operation of top left cooking zone A:

Press the "On / Off" key and then press the circular key corresponding to the top left cooking zone to start. The top left cooking zone will switch on and heating will start automatically from the first power level; the symbol representing the top left cooking zone will appear on the LCD display. During operation, you can select the power level by pressing the "+" key to increase the temperature or the "-" key to decrease it. You can select from 9 different levels. The number identifying the power level will be shown on the remote control LCD display.

2. Operation of bottom left cooking zone B:

Press the "On / Off" key and then press the circular key corresponding to the bottom left cooking zone to start. The bottom left cooking zone will switch on and heating will start automatically from the first power level; the symbol representing the bottom left cooking zone will appear on the LCD display. During operation, you can select the power level by pressing the "+" key to increase the temperature or the "-" key to decrease it. You can select from 9 different levels. The number identifying the power level will be shown on the remote control LCD display.

3. Operation of right-hand cooking zone C:

Press the "On / Off" key and then press the circular key corresponding to the right-hand cooking zone to start. The right-hand cooking zone will switch on and heating will start automatically from the first power level; the symbol representing the right-hand cooking zone will appear on the LCD display. During operation, you can select the power level by pressing the "+" key to increase the temperature or the "-" key to decrease it. You can select from 9 different levels. The number identifying the power level will be shown on the remote control LCD display.

N.B.: if more than one cooking zone is operating simultaneously, the power level of each will be shown alternately on the remote control LCD display at 5 second intervals.

9 - ERROR CODES

E1 + Alarm:

1. No pan on the cooking zone.
2. Pan not compatible with induction cooking.
3. Pan diameter less than 12 cm.

E2 + Alarm:

Internal working temperature too high. The overheating protection system shuts off the power supply. Check that ventilation is sufficient and wait a few minutes before restarting.

E2 + Audible alarm:

Internal working temperature too high. The overheating protection system shuts off the power supply. Check that ventilation is sufficient and wait a few minutes before restarting.

E3 + Alarm:

Overvoltage protection tripped. The power supply has exceeded 275 V.

E4 + Alarm:

Undervoltage protection tripped. The power supply has dropped below 145V.

E5 + Alarm:

Main sensor disconnected.

E6 + Alarm:

The pan temperature is too high: the food could burn. The power supply is shut off for safety reasons. Press on/off to switch off the hob. Wait a few minutes before restarting.

E7 + Alarm:

Communication fault between cooking sections A and B simultaneously or of section B or section A exclusively.

E8 + Alarm:

Cooking section C communication fault.

E9 + Alarm:

Bluetooth connection fault.

10 - TIPS

1. Induction cooking is extremely fast and efficient. The heat is generated directly and rapidly from the bottom of the pot or pan. Therefore, avoid placing an empty pot or pan on the cooking zone when the system is operating. Always put the food or liquids to be cooked in the pan before switching on the cooking zone.

2. Use the pots and pans in the manufacturer's dedicated COOKWARE set. These pots and pans are specially made to obtain the maximum performance from the COOKING SURFACE PRIME induction hob.

3. If using pots and pans other than those supplied by the manufacturer, remember that they must anyway be suitable for use on an induction hob, with high ferrous metal contents and dimensions proportional to the size of the cooking zones, and that it is mandatory to use the supplied silicone mats. Refer also to chapter 6-6, which states that the use of pots or pans or equipment that is not supplied by the manufacturer will automatically void the warranty.

4. The pot or pan must always remain in the centre of the cooking zone during the cooking process. If the pot or pan is imperfectly centred it would heat unevenly, with negative effects on the cooking process.

5. When heating oil or butter, supervise the process constantly because high temperatures may be reached rapidly with the risk of injury or damage to property.

6. When boiling water we recommend putting a lid on the pan to reduce heating time and energy consumption.

7. Never use induction hob adapters. Induction hob adapters absorb a large proportion of the power delivered by the induction system, transform it into heat and transmit it poorly to the pots or pans on top. They reach temperatures above 250°C and would cause the silicone mats to melt, resulting in breakage of the slab. Another problem is high energy consumption with very low efficiency during the cooking process, resulting in immediate voiding of the warranty.

11 - TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTIONS
System does not switch on	system is not electrically powered, no power supply or insufficient power supply	check the electrical connections and that the power supply is in compliance with the data shown on the appliance label
System is not heating and ventilation system is running, error E1 blinking and audible alarm sounding	Unsuitable pan size Pan not correctly centred Pan construction material incompatible with invisible induction system induction zone defect	Use a suitable pan as indicated in the manual Position the pan correctly Use only the pots and pans recommended in the manual or with high ferrous metal contents Contact the service network
Insufficient heating	System internal temperature is too high (cooling system is unable to keep the temperature at optimal levels) Induction system fault	Check that there are no heat sources in the vicinity of the system Check that ventilation is correct and the air intakes are unobstructed The air inlet temperature must be lower than 40°C Contact the service network
The heating cycle switches on and off during the cooking process ventilation is on	Obstructed air inlet or air outlet Composition of the construction material of the pot or pan is close to the limit for correct operation of the induction system	remove any objects obstructing the ventilation grilles replace the pot or pan with another type as recommended in the manual
The heating cycle switches on and off during the cooking process	ventilation defective or malfunctioning	contact the service network
After a relatively long period of operation the cooking system switches on and off	Overheating of the internal circuit board or cooking zone has reached excessively high temperature The pot or pan is empty The oil in the pan has overheated	Switch off the cooking zone in use and wait for it to cool down. A different cooking zone may be used in the interim.
Small metal objects have been heated in the cooking zone	The pan detection system is malfunctioning	Contact the service network

12 - NORMAL NOISES DURING OPERATION

REMARKS

Induction heating technology is based on the creation of electromagnetic fields that make it possible to generate heat directly on the bottom of the pan. Depending on the construction of the pan, the electromagnetic fields can give rise to noise or vibration as described below:

a low hum, like that of a transformer the noise is emitted when cooking at high power levels and it depends on the quantity of energy supplied to the pan by the hob. This noise will stop or decrease as the power level is reduced;

low pitched continuous whistling noise this noise is emitted when cooking at high power levels. It is caused by the quantity of energy transferred from the hob to the pan. This noise will stop or decrease as the power level is reduced;

crackling noise caused by vibration of the contact surfaces of the various materials. This noise is due to the pans and may be altered by the food quantity and cooking method;

high pitched continuous whistling noise this noise is mainly produced by pans made of layers of different materials when they are used at full heating power and also when using two heating zones simultaneously. These continuous whistling sounds will stop as soon as the power is reduced;

fan noise to ensure the electronic system works correctly the hob must operate at controlled temperature. To do this, the hob is equipped with a fan that switches on after each temperature reading using the different power levels. The fan will continue to operate also after the hob has been switched off if the detected temperature is too high.

The noises described in this section are normal. They are a typical feature of induction heating technology and they do not indicate the presence of a fault.

WARRANTY

If, within the term of 24 months from the date of purchase, this appliance or any part of it is found to be defective due to defective materials or a manufacturing defect, we will repair it or replace free of charge for labour, materials, and transport, on the condition that: the appliance has been installed correctly (in accordance with the installation manual supplied by Cooking Surface to the authorised installer), using exclusively the power shown in the specifications, and the cross section of the power cable fitted is in compliance with statutory regulations. The appliance has been used only for normal domestic cooking processes in accordance with the manufacturer's instructions. The appliance has not been repaired, dismantled or tampered with by unauthorised personnel. All service operations covered by the terms of this warranty must be carried out by an official COOKING SURFACE authorised service centre. Any defective equipment or parts that are subsequently replaced will become the property of the Company. This warranty is provided in addition to your statutory rights.

This warranty does not include maintenance, such as cleaning of the induction hob. The manufacturer declines all liability if the user fails to comply with the instructions for correct installation, maintenance, and use of the appliance.

OPERATION OF APP, GENERAL INSTRUCTIONS

The appliance can be remote controlled from a smartphone using a dedicated app that can be downloaded from the Play-store free of charge. Note that due to safety prescriptions, remote management will function only after having activated the system from the remote control.

Procedure:

- 1- switch on the induction hob;
- 2- activate Bluetooth on your phone and pair it with the "RAK-INDUCTION" appliance; (Ready Access Key)
- 3- download the dedicated app and open it;
- 4- type the password=123456 (you can change the password later)
- 5- switch on one of the cooking zones and select a cooking level; at this point a layout showing your induction hob will appear on the phone, with the selected cooking zone highlighted and showing the selected cooking level. You can now control the appliance from your phone. This is valid for all cooking zones of the hob.

IOS OPERATING SYSTEM APP:

Download the "cooking surface" app from the App store. Once you have paired the appliance with the app the system will be automatically recognised by your smartphone, regardless of whether it has 3 or 4 cooking zones. To manage the appliance via a smartphone refer to the general instructions above.

ANDROID OPERATING SYSTEM APP:

Download the "cooking surface" app from the Play-store for a 3-cooking zone induction system. Download the "cooking surface 2022" app from the Play-store for a 4-cooking zone induction system. To manage the appliance via a smartphone refer to the general instructions above.

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