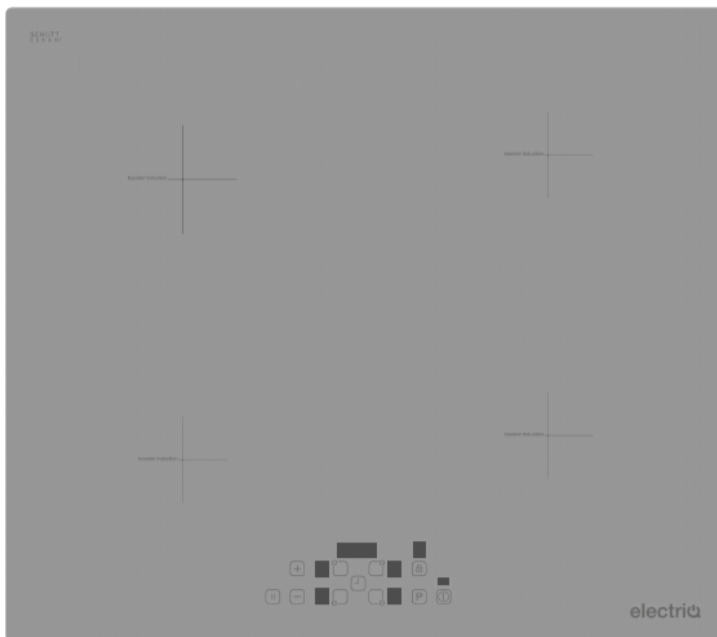


electriQ

USER MANUAL



TOUCH PANEL HOB WITH TIMER

EQINDTOUCH60LG

Thank you for choosing electriQ.

Please read this user manual before using the Induction Hob and keep it safe for future reference.

Visit our page www.electriQ.co.uk for our entire range of electricals

CONTENTS

SAFETY WARNINGS	3
PRODUCT OVERVIEW	6
INSTALLATION	7
ELECTRICAL CONNECTION	9
OPERATION	11
TURNING THE APPLIANCE ON AND OFF	11
USING THE COOKING ZONES	11
SMART PAUSE	12
SAFETY FUNCTION	12
CHILD LOCK	13
TIMER	13
BOOST FUNCTION	15
COOKING TIPS	16
CARE AND CLEANING	17
HINTS AND TIPS	18
FAULT CODES	19
TECHNICAL INFORMATION	20
SUPPORT	20

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 breaks or cracks, switch the appliance off immediately at the mains and contact a qualified technician.
- Switch the hob off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electric shock or death.

HEALTH HAZARD

- This appliance complies with electromagnetic safety standards. However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death.

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 Induction 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 hob 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.

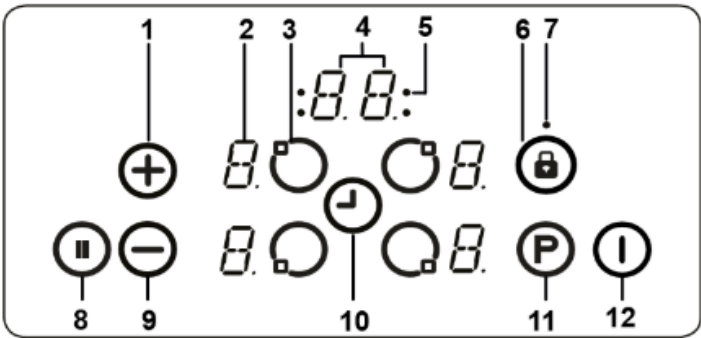
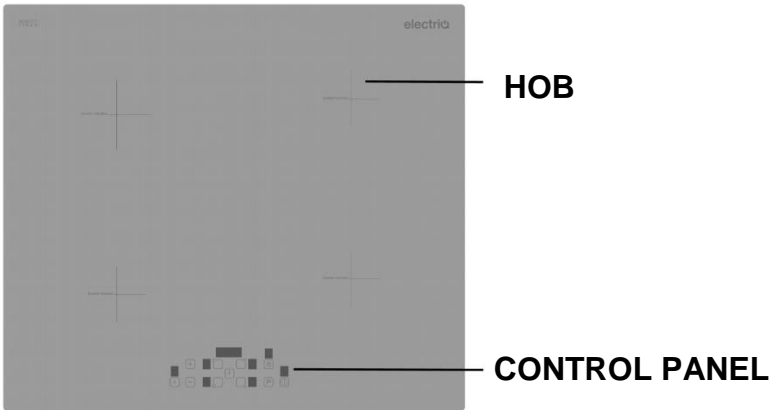
IMPORTANT SAFETY INSTRUCTIONS

- Never leave the appliance unattended when in use. Boil over 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.
- Do not place or leave any object which can be magnetized (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- 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 rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- 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.
- 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 hob, 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 a hazard.

- This appliance is designed for indoor domestic use only, and is not designed for commercial use.
- Do not attempt to move the appliance while in use, or before sufficient time has elapsed for it to fully cool.
- Always use the appliance on a stable, heat resistant surface.
- Do not use this appliance on a metal surface.
- **WARNING:** The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- 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 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.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

PRODUCT OVERVIEW



1. Heat/Timer increase	7. Child lock indicator
2. Heat display	8. Smart pause
3. Heat selection	9. Heat/Timer decrease
4. Timer display	10. Timer selection
5. Timer function/ cooking zone indicators	11. Boost
6. Child lock	12. Power

INSTALLATION

- After removing the packaging material from the appliance and its accessories, ensure that the appliance is not damaged. If you suspect any damage, do not use it and contact an authorized service person or qualified technician immediately.
- Make sure that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which may catch fire.
- The worktop and furniture surrounding the appliance must be made of materials resistant to temperatures above 100°C.
- If a cooker hood or cupboard is to be installed above the appliance, the safety distance between cooktop and any cupboard/cooker hood should be as shown below.

Minimum 42 cm

Minimum 42 cm

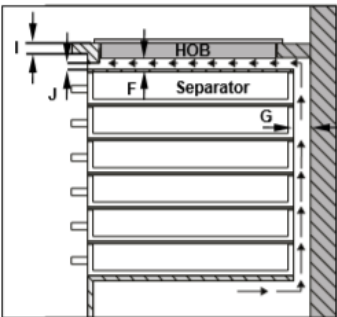
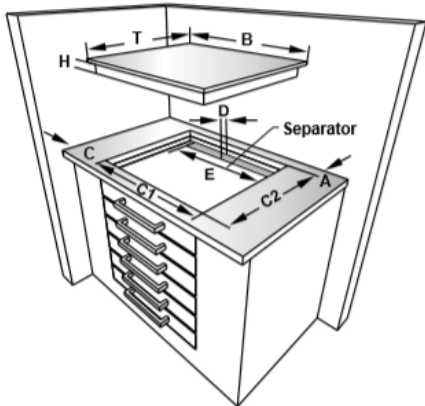
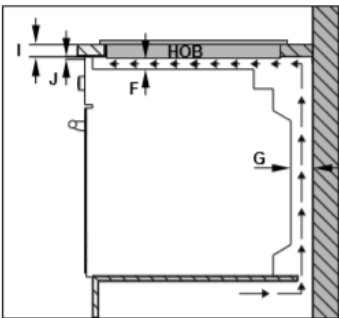
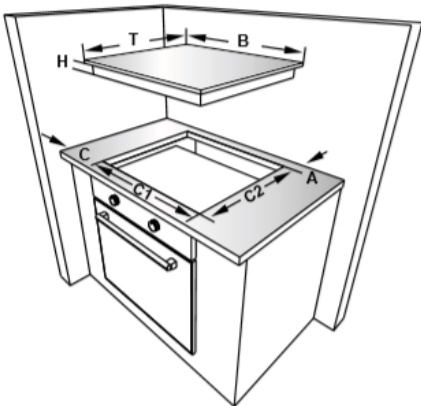
Minimum 65 cm (with hood) Minimum 70 cm (without hood)

- If the base of the appliance is accessible by hand, a barrier made from a suitable material must be fitted below the base of the appliance, ensuring that there is no access to the base of the appliance.
- If the hob is installed above an oven, the oven should have a cooling fan. • Make sure that the induction hob is well ventilated and the air inlet and outlet are not blocked.

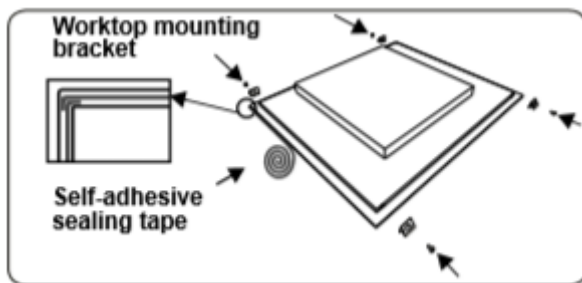
Your hob is supplied with an installation kit including adhesive sealing material, fixing brackets and screws.

Cut the aperture dimensions as indicated in the figure. Locate the aperture on the worktop so that, after the hob is installed, the following requirements are followed.

B (mm)	590	min. A (mm)	50
T (mm)	520	min. C (mm)	50
H (mm)	56	min. E (mm)	500
C1 (mm)	560	min. F (mm)	10
C2 (mm)	490	G (mm)	20
D (mm)	50	I (mm)	38
J (mm)	5		



Apply the supplied one-sided self-adhesive sealing tape all the way around the lower edge of the cooktop. Do not stretch it.



Screw the 4 worktop mounting brackets in to the side walls of product. Insert the appliance into the aperture.

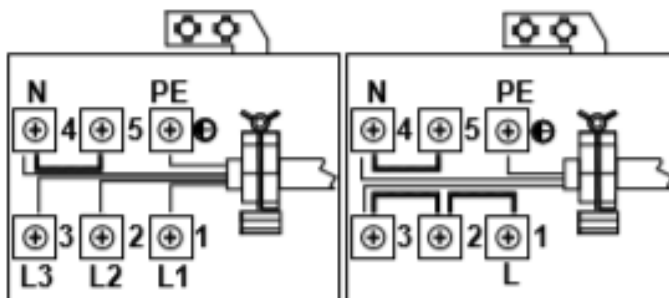
ELECTRICAL CONNECTION

WARNING: THE APPLIANCE MUST BE EARTHED.

The electrical connection of this appliance should be carried out by an authorized service person or qualified electrician, according to the instructions in this guide and in compliance with the current local regulations.

Before connecting the appliance to the power supply, the voltage rating of the appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the appliance's power rating (also indicated on the identification plate).

- During installation, please ensure that isolated cables are used. An incorrect connection could damage your appliance. If the mains cable is damaged and needs to be replaced this should be done by a qualified person.
- Do not use adaptors, multiple sockets and/or extension leads.
- The supply cord should be kept away from hot parts of the appliance and must not be bent or compressed. Otherwise the cord may be damaged, causing a short circuit.
- If the appliance is not connected to the mains with a plug, a all-pole disconnecter switch (with at least 3 mm contact spacing) must be used in order to meet the safety regulations.
- The fused switch must be easily accessible once the appliance has been installed.
- Ensure all connections are adequately tightened. Fix the supply cable in the cable clamp and then close the cover. The terminal box connection is placed on the terminal box.



OPERATION

SETTINGS	DESCRIPTION
0	Element off
1-3	Delicate warming
4-5	Gentle simmering
6-7	Reheat and rapid simmering
8	Boiling sauté and searing
9	Maximum heat
P	Boost function

Upon start up all displays are illuminated. After this, the hob is in stand-by mode and ready for operation.

TURNING THE APPLIANCE ON/OFF

- Switch the hob on by pressing the ON/ OFF button. All heater displays show a static “0” and the bottom right dots flash.
- If a cooking-zone is not selected within 20 seconds, the hob will automatically switch of).
- Switch the hob off at any time by pressing the ON/OFF button

USING THE COOKING ZONES

- Press the heater selection button that corresponds to the heater you wish to use. A static dot will be shown on the selected heater display and the blinking dots on all other heater displays will no longer illuminate. Select the temperature setting by using the increase heat setting button or decrease heat setting button.
- For faster boil times, select the desired cooking level, then touch the 'P' button to activate the Boost function. To turn the element off, turn the temperature down to “0”. (Pressing the increase and decrease buttons simultaneously also turns the temperature to “0”).

- If the cooking zone is hot, “H” will be displayed instead of “0”. To switch all the cooking zones off at once, press the power button.
- After switching off the cooking zone, the respective display will show “H” until the corresponding cooking zone temperature is at a safe level.

SMART PAUSE

- Smart Pause reduces the power of all burners that have been switched on. If you then deactivate the Smart Pause, the heaters will automatically return to the previous temperature level.
- If the Smart Pause is not de-activated, the cooktop will switch off after 30 minutes. Press smart pause to activate the function. The power for the activated heater(s) will be reduced to level 1 and “II” will appear at all displays. Press again to deactivate Smart Pause. “II” will disappear and the heaters will now run at the level previously set.

SAFETY SWITCH-OFF FUNCTION

A cooking zone will automatically switch off if the heat setting has not been modified for a specified duration of time. A change in the heat setting of the cooking zone will reset the time duration to the initial value. This initial value depends on the selected temperature level, as shown below.

HEAT SETTING	TIME UNTIL DEACTIVATION
1-2	6 hours
3-4	5 hours
5	4 hours
6-9	1.5 hours

CHILD LOCK

- After switching on the appliance, the child lock function can be activated. To activate the child lock, simultaneously press the increase heat setting button and decrease heat setting button and then press the increase heat setting again. An “L” indicating LOCKED will appear on all heater displays and the controls cannot be used. (If a cooking zone is in the hot condition, “L” and “H” will display alternately).
- The hob will remain in a locked condition until it is unlocked, even if the appliance has been switched off and on. To deactivate the child lock, first switch on the hob. Simultaneously press the increase heat setting button and decrease heat setting button and then press the decrease heat setting button again. “L” will no longer be displayed and the hob will switch off.

TIMER FUNCTION

MINUTE MINDER TIMER (1 - 99 min.)

- The minute minder timer can be operated if the cooking zones are switched off. The timer display will show “00” with a blinking dot. Press + to increase the time or press - to decrease the time. The range is between 0 and 99 minutes. If there is no adjustment to the displayed time within 10 seconds, the minute minder timer will be set and the blinking dot will disappear.
- Once the timer is set, it begins to count down. When the timer reaches zero, a signal will sound and the timer display will blink. The sound signal will stop automatically after 2 minutes and/or by pressing any button. The minute minder timer can be changed or switched off at any time by using the timer setting button and/or the decrease timer button. Switching off the hob by touching the power button at any time will also switch off the minute minder timer.

COOKING ZONE TIMER (1 - 99 min.)

- When the hob is switched on, an independent timer can be programmed for every cooking zone. Select a cooking zone, then select the temperature setting and finally activate the timer setting button. The timer can be programmed to switch off a cooking zone. Four LEDs are arranged around the timer that indicate which cooking zone the timer has been set for. 10 seconds after the last operation, the timer display will change to the timer that will run out next (in cases where a timer is set for more than one cooking zone).
- When the timer has run down, a signal will sound, the timer display will show “00” and the assigned cooking zone timer LED will blink. The programmed cooking zone will switch off and “H” will be displayed if the cooking zone is hot. The sound signal and the blinking of the timer LED will stop automatically after 2 minutes and/or by pressing any button. Buzzer While the hob is in operation, the following activities will be signaled by the buzzer.
- Normal button activation will be accompanied with a short sound signal.
- Continuous button operation over a longer period of time (10 seconds) will be accompanied with a longer, intermittent sound signal.

BOOST FUNCTION

- To use this function, select a cooking zone and set the desired cooking level, then press the “P” (Boost) button. The Boost function can only be activated if it is applicable with the cooking zone selected. If the Boost Function is active, a “P” is shown on the corresponding display.
- Activating the booster can exceed the maximum power, in which case the integrated power management will be activated. The necessary power reduction is shown by the corresponding cooking zone display blinking. Blinking will be active for 3 seconds to allow for further adaptations of the settings before power reduction.

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.
- Minimize 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 flavors 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 flavorsome 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 an induction 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"> 1. Switch the power to the cooktop off. 2. Apply a hob cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the hob back on. 	<ul style="list-style-type: none"> • 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. • 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. • Never leave cleaning residue on the hob: the glass may become stained.
Boil overs, melts, and hot sugary spills on the glass	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Induction glass, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 1. Switch the power to the hob off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the hob. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above. 	<ul style="list-style-type: none"> • 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. • 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.
Spillovers on the touch controls	<ol style="list-style-type: none"> 1. Switch the power to the hob off. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • The cooktop 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.

HINTS AND TIPS

Problem	Possible causes	What to do
The hob cannot be turned on.	No power.	Make sure the induction hob 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 induction 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'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
Fan noise coming from the hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.
Pans do not become hot and appears in the display.	The hob cannot detect the pan because it is not Suitable for induction cooking. The hob cannot detect the pan because it is too small for the cooking zone or not properly centered on it.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. Centre the pan and make sure that its base matches the size of the cooking zone.
The hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.

FAULT CODES

If an abnormality comes up, the induction hob will enter the protective state automatically and display corresponding protective codes:

Error Codes	
If there is an error, an error code will be shown on the heater displays.	
E1	Cooling Fan is disabled. Call an authorised service agent.
E3	Supply voltage is other than the rated values. Switch the hob off by pressing the power button, wait until "H" disappears for all zones, switch the hob on by pressing the power button and continue to use. If the same error is displayed again, call an authorised service agent.
E4	Supply frequency is different from the rated values. Switch the hob off by pressing the power button wait until "H" disappears from all zones, switch the hob on by pressing the power button and continue to use. If the same error is displayed again, switch the plug for the appliance off and on. Switch the hob on by pressing the power button and continue to use. If the same error is displayed again, call an authorised service agent.
E5	Internal temperature of the hob is too high, switch the hob off by pressing the power button and let the heaters cool down.
E6	Communication error between the touch control and heater. Call an authorised service agent.
E7	Coil temperature sensor is disabled. Call an authorized service agent.
E8	Cooler temperature sensor is disabled. Call an authorized service agent.
EA	Large Coil Saturation Error. Switch the hob off by pressing on/off button, switch the hob on by pressing on/off button and continue to use. If the same error is displayed again, call an authorised service agent.
EC	Supply Voltage Error. Switch the hob off by pressing on/off button, switch the hob on by pressing on/off button and continue to use. If the same error is displayed again, call an authorised service agent.
C1-C8	Microprocessor alert. Switch the hob off by pressing on/off button, switch the hob on by pressing on/off button and continue to use. If the same error is displayed again, call an authorised service agent.

The above are the judgment and inspection of common failures.

Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob.

TECHNICAL SPECIFICATION

	Symbol	Value	Unit
Model		EQINDTOUCH60LG	
Type of hob		Induction	
Net weight		34.55	kg
Supply voltage		230V~	
Number of cooking zones or areas		4	
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)		Induction cooking zone	
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone or area, rounded to the nearest 5mm	Ø	Left down:16 Left up:21 Right down:21 Right up:16	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	Left down:182 Left up:182 Right down:182 Right up:182	Wh/kg
Energy consumption for the hob calculated per kg	EC Electric hob	182	Wh/kg

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

electriQ UK SUPPORT

www.electriQ.co.uk/support

www.electriQ.co.uk

Call: 03303903061

Office hours: 9AM - 5PM Monday to Friday

Unit J6, Lowfields Business Park

Lowfields Way, Elland

West Yorkshire, HX5 9DA



Recycling facilities are now available for all customers at which you can deposit your old electrical products. Customers will be able to take any old electrical equipment to participating sites run by their local councils. Please remember that this equipment will be further handled during the recycling process, so please be considerate when depositing your equipment.

Please contact the local council for details of your local household waste recycling centres.