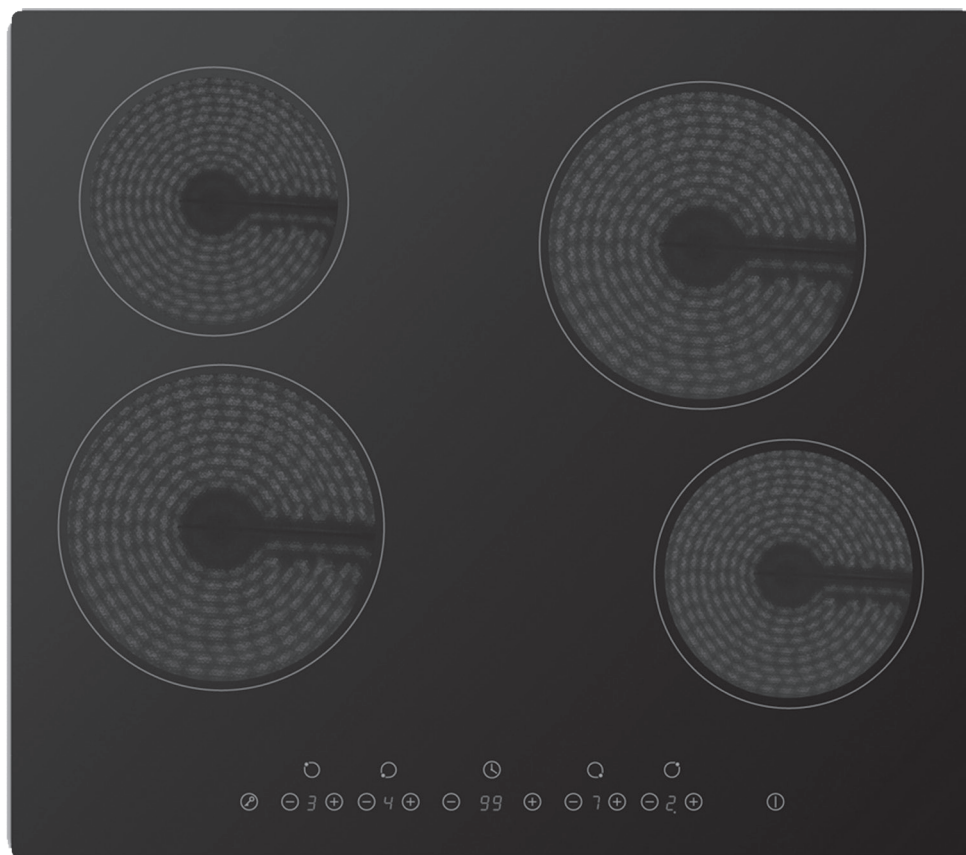


LOGIK

Ceramic Hob

Instruction / Installation Manual

LCHBTC16





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Safety Warnings

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

Installation

Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

Important safety instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.

- This appliance must be installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the mains power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

Operation and Maintenance

Electrical Shock Hazard

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



Hot Surface Hazard

- **WARNING:** 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.
- Never leave metal objects (such as kitchen utensils) or empty pans on the ceramic hob as they can become hot very quickly.
- 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 the reach of children.
- Failure to follow this advice could result in burns and scalds.

Cut Hazard

- The razor-sharp blade of a ceramic 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

- **WARNING:** Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never try to extinguish fire with water. Switch off the appliance and cover the flame with a lid or fire blanket.
- **WARNING:** Danger of fire. Never use your appliance as a work or storage surface.
- After use, always turn off the cooking zones and the ceramic 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 ceramic 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 ceramic hob.
- Do not place or drop heavy objects on your ceramic hob.



- The hob must not be used to warm the room, the heating zones must only be switched on after a pot or pan is placed on top and switched off before removing the pot or pan.
- Do not stand on your ceramic hob.
- Do not use pans with jagged edges or drag pans across the ceramic glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your ceramic hob, as these can scratch the ceramic glass.
- If the mains cable is damaged, it must be replaced by a qualified technician.
- Do not operate your ceramic hob by means of an external timer or separate remote-control system.
- 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.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- Do not use a mains plug adapter, extension cable or external timer. It may overheat and cause a fire.



Thank you for purchasing your new Ceramic Hob.

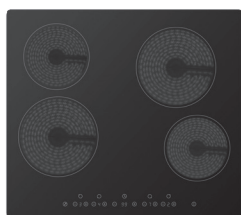
We recommend that you spend some time to read this manual in order to fully understand how to install and operate it correctly.

Read all the safety warnings carefully before use and keep this manual for future reference.

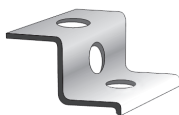
Unpacking

Remove all items from the packaging. Retain the packaging. If you dispose of it please do so according to local regulations.

The following items are included:



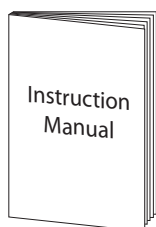
Main Unit



Brackets × 4



GB818 / M4*10-PFH Screw × 4
for securing the bracket



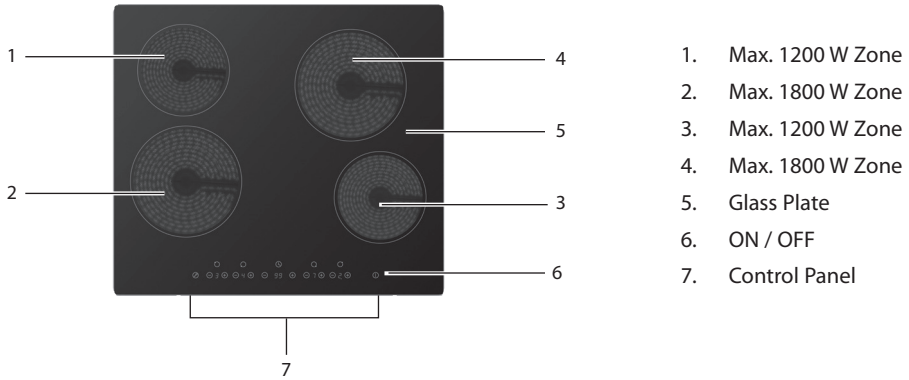
Instruction / Installation
Manual



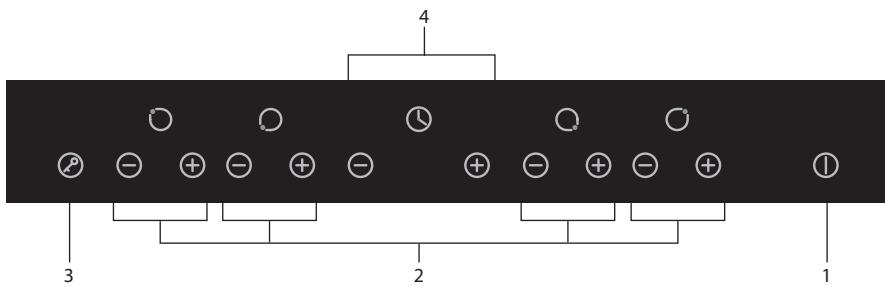
If items are missing, or damaged please contact Partmaster (UK only).
Tel: 0344 800 3456 for assistance.

Product Overview

Top View



Control Panel

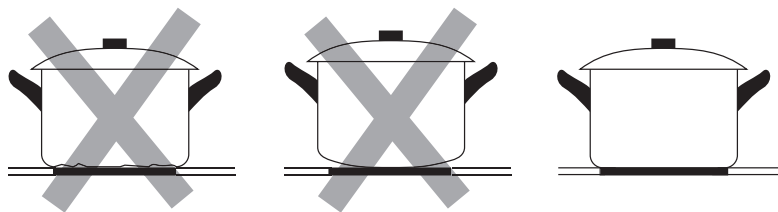


Before Using Your New Ceramic Hob

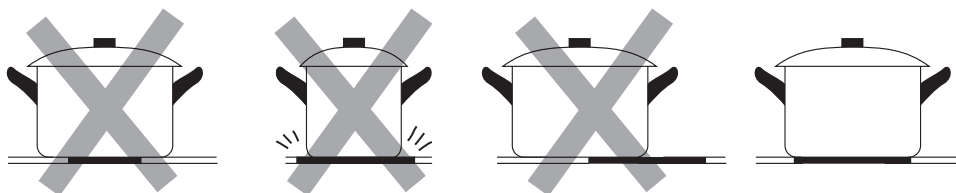
- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your ceramic hob.

Choosing the Right Cookware

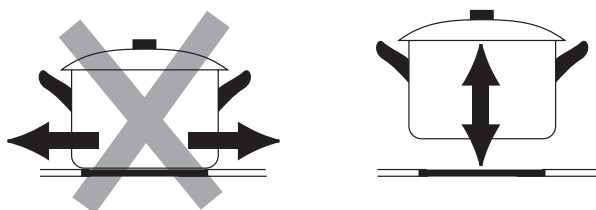
Do not use cookware with jagged edges or a curved base.



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.

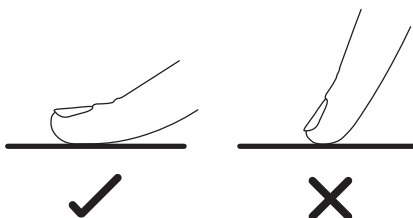


- Occasionally the heated areas may be seen to switch on and off when higher heat settings are used. This is due to a safety device, which prevents the glass from overheating. Some switching on and off when cooking at high temperatures, e.g. deep fat frying is quite normal, causes no damage to the hob and little delay in cooking times. Excessive switching may however be caused by the use of an unsuitable saucepan or a saucepan which is smaller than the heated area. If excessive switching occurs, discontinue the use of the saucepan.
- To improve performance, and reduce energy, always use pans with close fitting lids.



Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger.
- You will hear an audible tone each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. an utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.

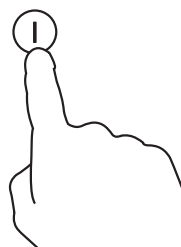


Using Your Ceramic Hob

To Start Cooking

1. Touch the ON/OFF  control.

After turning on, you will hear an available tone. All the indicators light up then go out, indicating that the ceramic hob has entered standby mode.

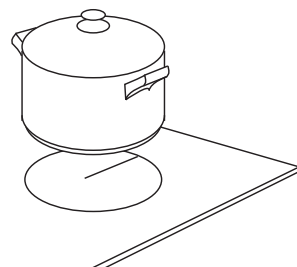


2. Place a suitable pan on the cooking zone that you wish to use.

Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.



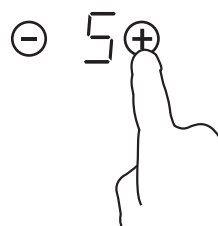
Do not place hot pans over the control panel as this may cause damage.



3. Select a heat setting by touching the  or  controls. The unit will start from setting 5.

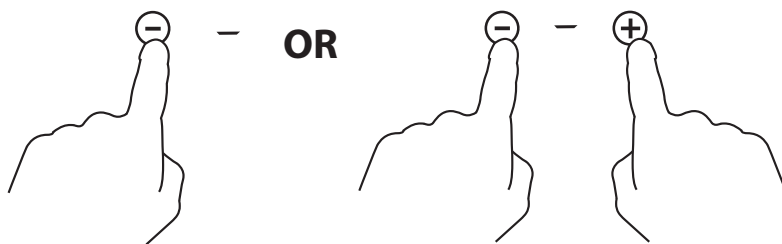
If you don't choose a heat setting within 1 minute, the ceramic hob will automatically switch back to standby mode. You will need to start again at step 1.

You can modify the heat setting at any time during cooking.

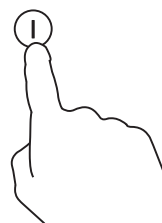


When You Have Finished Cooking

1. **Turn the cooking zone off** by scrolling down to – or touching ⊖ and ⊕ controls together. Make sure the display shows –.



Or, **turn the whole cooktop off** by touching the ON/OFF ⊏ control.



2. **Beware of hot surfaces**

H will display to show which cooking zone is 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 controls are locked, all the controls are disabled, but you can still turn off the unit.

To Lock the Controls

Touch the ⊗ keylock control. The timer indicator will show “L □”

To Unlock the Controls

Touch and hold the ⊗ keylock control for a while.



Do not lock the controls while a cooking zone is in use. In an emergency, you can always turn the ceramic hob off with the ON/OFF ⊏ control.



Over-Temperature Protection

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

Residual Heat Warning

When the hob has been operating for some time, there will be some residual heat. The letter “H” appears to warn you to keep away from it.

Auto Shutdown

Another safety feature of the hob is auto shutdown. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

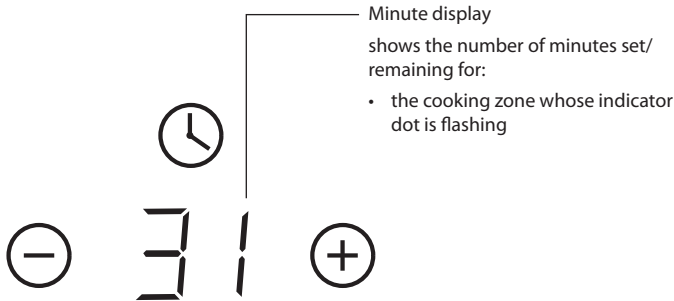
Power Level	1	2	3	4	5	6	7	8	9
Default Working Timer (Hour)	8	8	8	4	4	4	2	2	2

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 set it to turn one cooking zone off after the set time is up.
- You can set the timer for up to 99 minutes.

Timer Overview



Using the Timer as a Minute Minder

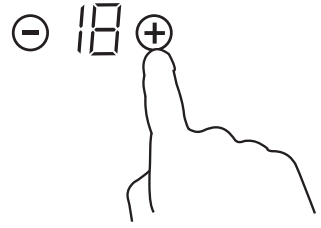
1. Make sure the ceramic hob is turned ON.



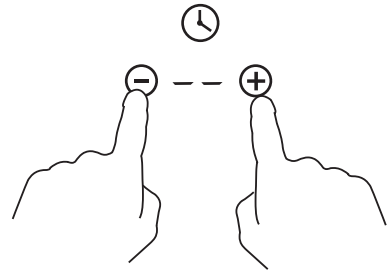
- Set the time by touching the  or  controls of the timer.



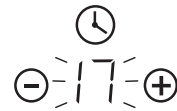
- Touch the  or  controls of the timer once to increase or decrease by 1 minute.
- Touch and hold the  or  control of the timer to increase or decrease by 10 minute.
- If the setting time exceeds 99 minutes, the timer will automatically return to --.



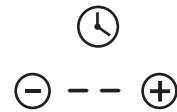
- Touching the  or  controls together, the timer is cancelled, and the -- will show in the minute display.



- When the timer is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds.



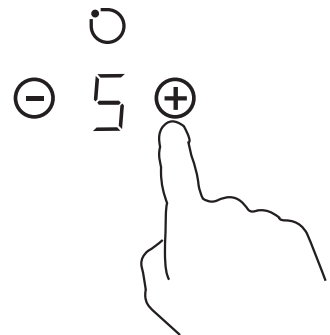
- When the set time has elapsed, an available tone will sound for 30 seconds and -- will show in the display.



Setting the Timer to Turn Cooking Zones Off

- Touch the  or  controls of the corresponding cooking zone you want to set the timer for.

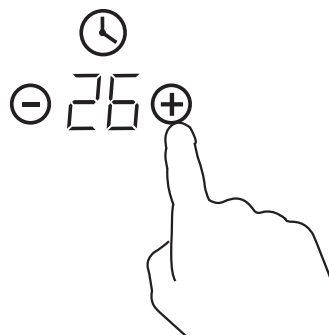
The red light of the desired cooking zone will illuminate.



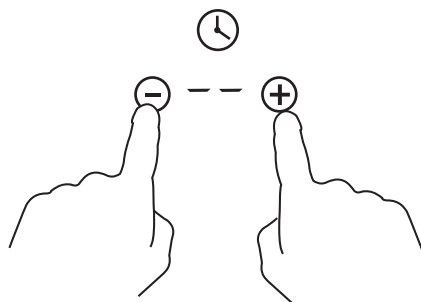
- While the power level indicator is flashing, set the time by touching the  or  controls of the timer.



- Touch the  or  controls of the timer once to increase or decrease by 1 minute.
- Touch and hold the  or  controls of the timer to increase or decrease by 10 minutes.
- If the setting time exceeds 99 minutes, the timer will automatically return to --.



- Touch the  and  controls together to cancel the timer. -- will show in the minute display.

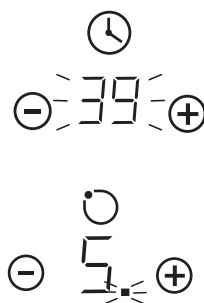


- When the time is set, the timer will begin to count down immediately.

The display will show the remaining time and the timer indicator will flash for 5 seconds.



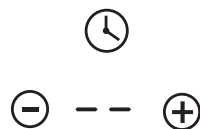
The red dot next to the power level indicator will illuminate indicating that zone is selected.



- When the set time has elapsed, the corresponding cooking zone will switch off automatically.



- Other cooking zones will keep operating if they are turned on.
- If you want to change the time after the timer is set, you have to start from step 1.



Cooking Guidelines



Take care when frying as oil and fat heat up very quickly. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

Cooking Tips

- When food comes to the boil, reduce the temperature 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. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
2. Preheat the pan briefly and add two tablespoons of oil.
3. Cook any meat first, put it aside and keep warm.
4. 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.
5. Stir the ingredients gently to make sure they are heated through.
6. Serve immediately.



Heat Settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the ceramic hob to find the settings that best suits you.

Heat setting	Suitability
1 - 2	• delicate warming for small amounts of food • melting chocolate, butter, and foods that burn quickly • gentle simmering • slow warming
3 - 4	• reheating • rapid simmering • cooking rice
5 - 6	• pancakes
7 - 8	• sautéing • cooking pasta
9	• stir-frying • searing • bringing soup to the boil • boiling water



Cleaning and Maintenance

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	1. Switch the power to the ceramic hob off. 2. Apply a ceramic hob cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel.	• When the power to the ceramic 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 ceramic hob: the glass may become stained.
Boilovers, melts, and hot sugary spills on the glass	Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass ceramic hobs, but beware of hot cooking zone surfaces: 1. Switch the power to the ceramic hob off. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the ceramic hob. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 3 for 'Everyday soiling on glass' above.	• 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	1. Switch the power to the ceramic 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.	• The ceramic hob may make an available tone or 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 ceramic hob back on.



Hints and Tips

Problem	Possible Causes	What To Do
The cooktop cannot be turned on.	No power.	Make sure the ceramic hob is connected to the mains 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 hob' 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 has been 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 'Cleaning and Maintenance'.

Specification

Model	LCHBTC16
Rated Voltage	220 – 240V~
Rated Frequency	50 Hz
Overall Dimension (W x D X H)	590 × 520 × 55 (in mm)
Power Consumption	5500 – 6600 W

Features and specifications are subject to change without prior notice.



Product Fiche

	Symbol	Value	Unit
Model	-	LCHBTC16	-
Type of hob	-	Built-in hob	-
Number of cooking zones and/or areas	-	4 zones	-
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)	-	Radiant cooking zones	-
For circular cooking zones or areas: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm	Ø	Zone 1: 20.0 Zone 2: 16.5 Zone 3: 20.0 Zone 4: 16.5	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 5 mm	L W	-	cm
Energy consumption per cooking zone or area calculated per kg	EElectric cooking	Zone 1: 180.7 Zone 2: 192.9 Zone 3: 180.7 Zone 4: 209.1	Wh/kg
Energy consumption for the hob calculated per kg	EElectric hob	190.9	Wh/kg
Standby/off power	Ps/Po	0.38	W
The values are tested and calculated according to the regulation EU66-2014.			



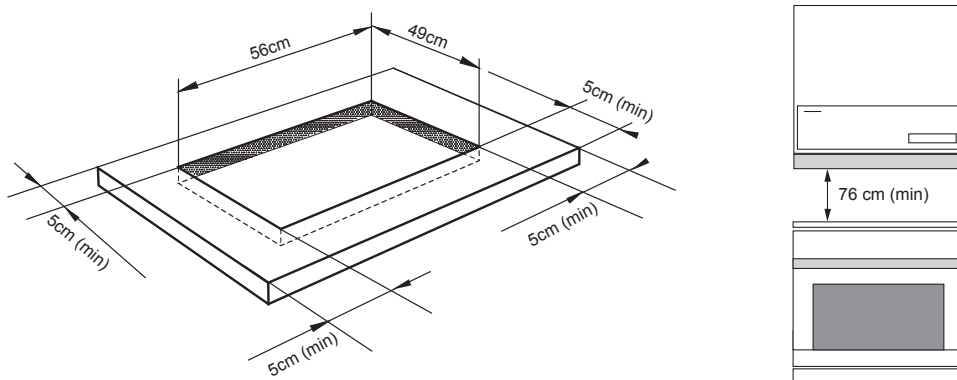
Installation

Preparing the Worktop

Cut out the work surface following the dimensions shown in the drawing below.

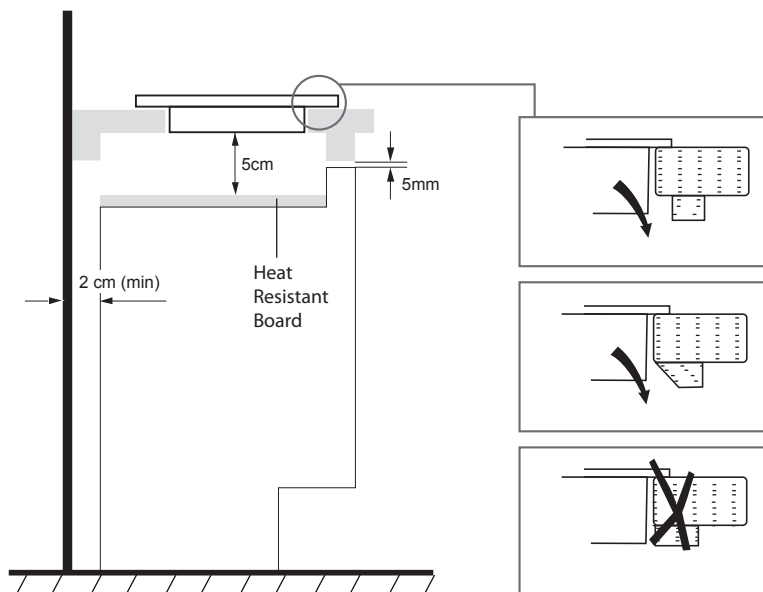
For the purpose of installation and use, a minimum distance of 5cm space must be left around the cut out.

Be sure the thickness of the work surface is around 33mm. Use a heat-resistant work surface material to avoid deformation caused by the heat from the hob. The minimum distance between the hob and the cupboard should be at least 76cm.



Ensuring Adequate Ventilation

Always make sure the ceramic cooker hob is well ventilated and that the air inlet and outlet are not blocked. This hob requires an adequate supply of fresh, cool air to fully function. The base of the hob must have direct unrestricted ventilation to the room where the hob is installed. Follow the requirements below.



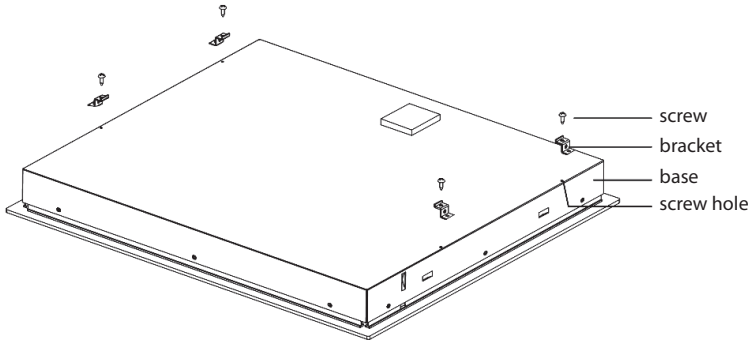
There are ventilation holes around the outside of the hob. **YOU MUST** ensure that these holes are not blocked by the worktop, when you put the hob into position.



Fastening the Fixing Brackets

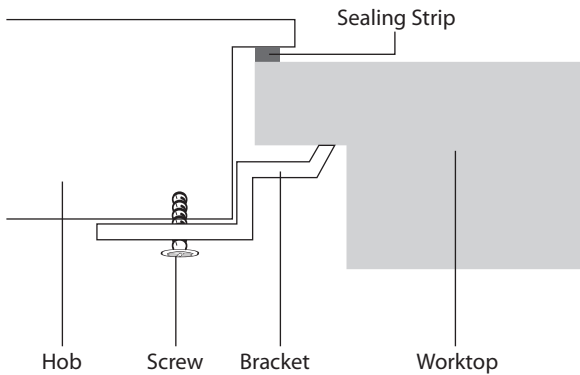
The unit should be placed on a stable, smooth surface (use the packaging).

1. Turn the hob upside down, place it on a soft surface and fasten the brackets to the appropriate holes. **DO NOT** tighten the screws at this stage.
2. Apply sealing strips around the edge of the hob.



- The hob must be installed by qualified personnel or technicians.
- The hob should not be mounted above cooling equipment, dishwashers and rotary dryers.
- All surfaces around the hob should be able to withstand the heat generated by the hob.
- Never use a steam cleaner to clean the hob.
- Do not use a silicon sealant to seal the appliance against the aperture. This will make it difficult to remove the hob from the aperture, particularly if it needs to be serviced.

3. Insert the hob into the cut out and position it correctly.
4. Tighten the screws to secure the hob to the worktop.

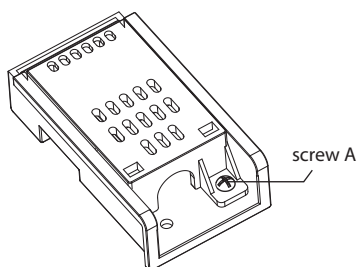


Do not over tighten the hob clamps as distortion of the hob may occur.

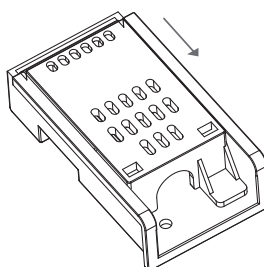


Connecting the Hob to the Mains Power Supply

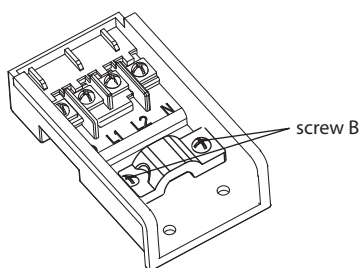
1. Remove the screw A.



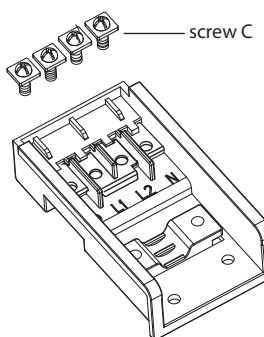
2. Push the top plate back and then lift it up.



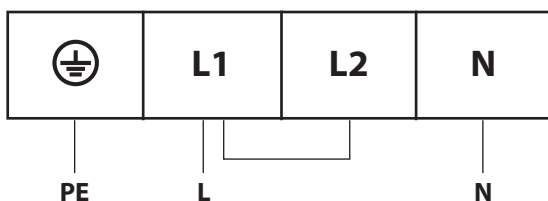
3. Remove the 2 screws B.



4. Remove the 4 screws C in the terminal box and insert the power cord at the connection.



The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker the method of connection is shown below.



$3 \times 6 \text{ mm}^2 / 3 \times 2.5 \text{ mm}^2$

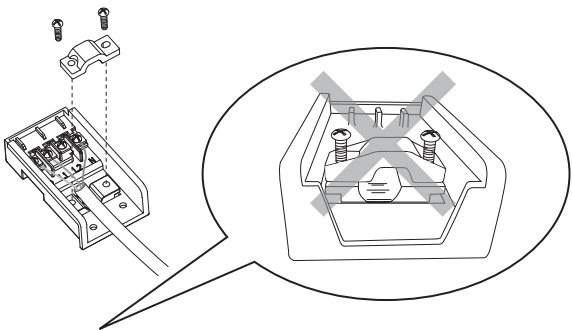
- This appliance must be earthed.
- For this connection a power lead of wire type H05VV-F should be used.



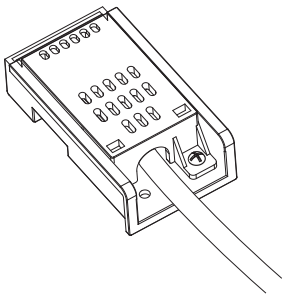
- If the mains cable is damaged and needs to be replaced, this should be done by a qualified person using the proper tools, so as to avoid any accidents.
- If the ceramic hob is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between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



5. Assemble the cable clamp, be aware that the ellipse hole on cable clamp must match the ellipse hole on. Fix the top plate.



6. Fix the top plate.



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