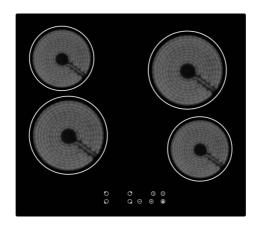
PowerPoint

Ceramic Hob P154CZSS/T & P154CZTC/T



INSTRUCTIONS:

Please read and keep safe for future use.

PowerPoint

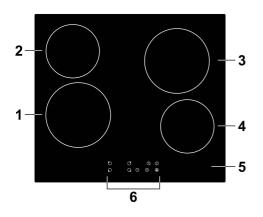
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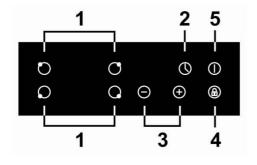
Features

Ceramic Top P154CZSS/T & P154CZTC/T



- 1. 1200 W zone
- 2. 1800 W zone
- 3. 1200 W zone
- 4. 1800 W zone
- 5. Glass plate

Control Panel P154CZSS/T & P154CZTC/T



- 1.Zone selection
- 2.Timer control
- 3.Time and Power selection
- 4. Child lock
- 5.ON/OFF control



Safety Instructions

The use of any electrical appliance requires the following common sense safety rules. There is danger of injury or death to the person and damage to the appliance.

Note: If the following instructions are not adhered to the warranty will not be applicable

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities unless there is a person responsible for their safety present
- This appliance must be installed by a registered electrician
- Never attempt to repair the appliance yourself
- This appliance is intended to be used in a household only, it is not suitable for commercial use
- Keep the electrical cable away from any heat source and do not let the cable touch the appliance
- Ensure that the electric supply cable is not trapped or damaged during Installation
- Prior to installation ensure that the electricity voltage and frequency are compatible with your appliance
- If the cable becomes damaged, it must be replaced by an electrician
- The materials surrounding the appliance (cabinets) must be able to withstand a minimum temperature of 100°C
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching hot parts
- Cooking on a hob with fat or oil can be dangerous and should not be left unattended
- NEVER try to extinguish a cooking fire with water. Instead switch off the appliance and cover flame with a lid or a fire blanket
- Do not allow children in the kitchen when cooking or while hob parts may still be hot
- Before starting to use your appliance ensure that curtains, paper or flammable items are kept away from your appliance. Do not keep flammable materials around your hob



- Position pans over the centre of the burners and turn handles to a safe position where they cannot be knocked or grabbed
- Make sure the control knobs are all in the off position when not in use
- If you do not intend to use your hob for a long period of time turn off the electric supply
- Do not operate the appliance using an external timer or remote control system
- Do not cook on a broken or cracked surface
- A temperature sensor monitors the temperature inside the ceramic hob. When an excessive temperature is monitored, the ceramic hob will stop operation automatically
- When the hob has been operating for some time, there will be some residual heat. The letter "H" appears on the display to warn you that the area is hot

Choosing Your Cookware

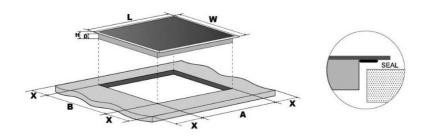
- Do not use cookware with jagged edges or a curved base
- Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone
- Always lift pans off the ceramic hob, do not slide as they may scratch the glass.

Installation Instructions

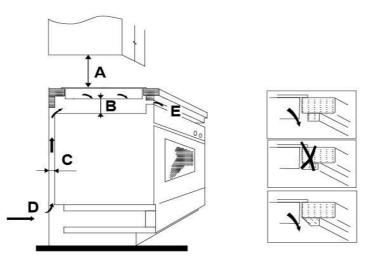
- This hob must be installed according to local regulations by a suitably qualified electrician
- Carefully unpack the hob and check for any external visible damage.
 Do not install or use if it is damaged
- Remove any protective film that may still be on your ceramic hob
- Packaging materials should be collected together and disposed of immediately as they may be harmful to children
- If fitted, an extractor fan must be at least 65cm above the hob



- The wall behind the hob and 450 mm above and across hob should be made from an incombustible material, preferably an easy clean surface, such as ceramic tiles
- Cut out the work surface according to the sizes shown below
- For the purpose of installation and use, a minimum of 50mm space shall be preserved around the hole.
- The thickness of the work surface must be at least 30mm and must be heat-resistant



Model	L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
P154CZSS/T	590	520	52	48	560	490	50mini
P154CZTC/T	590	520	52	48	560	490	50mini

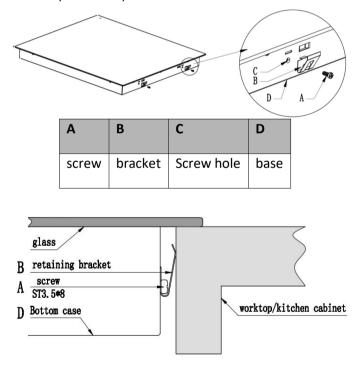




A(mm)	B(mm)	C(mm)	D	E
760	50 mini	20 mini	Air intake	Air exit 5mm

The ceramic hob should be placed horizontally as shown below:

- Ensure that the ceramic hob is well ventilated and that the air inlet and outlet are not blocked
- Before locating the fixing brackets the unit should be placed on a stable, smooth surface ensuring that no pressure is put onto the controls protruding from the hob
- Fix the hob to the work surface by screwing four brackets on the boom o ob (see below) after installation.





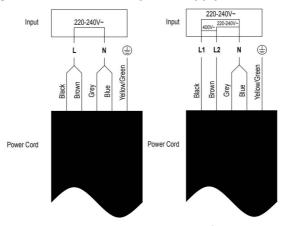
Electrical Requirements

Warning: This appliance must be earthed

Warning: There is risk of electric shock

- The appliance must be directly connected to the mains using an omnipolar circuit-breaker with a minimum contact opening of 3 mm installed between the appliance and the mains. The circuit-breaker must be suitable for the charge indicated and must comply with current electrical regulations (the earthing wire must not be interrupted by the circuit-breaker)
- All electrical connections should be made by a qualified Electrician
- Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current)

Connecting the hob to the mains power supply



The wires in the mains lead are coloured as follows:

GREEN AND YELLOW: EARTH
BLUE AND GREY: NEUTRAL
BROWN AND BLACK: LIVE

- Release the cover plate by removing the cover screw
- Loosen the cable clamp

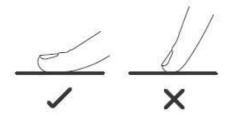


- Connect the mains supply cable to the terminal block on the hob using the colour code
- Secure the cable clamp
- Check the cable terminals for tightness and ensure that the terminal links are in place, then replace the cover plate and cover screw

Using Your Hob Top

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 and dry.



Before first use, clean the hob surface (see "Cleaning and Care" section). Switch on one cooking zone at a time for 5 minutes at the maximum setting to eliminate any smell. Place a saucepan half filled with cold water on each zone as you burn it off.

To start cooking

After power on, the buzzer beeps once, indicators light up for 1 second then go out, indicating that the hob is in standby mode.

- 1. Touch the ON/OFF control; all the indicators will show "-".
- 2. Place a pan on the cooking zone that you wish to use.
- 3. Select a heat setting by touching the"+" or "-" button. If you don't choose a



heat setting within 1 minute, the ceramic hob will automatically switch off.

When you have finished cooking turn the whole cooktop off by touching the ON/OFF control.

Residual Heat Warning

"H" will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature



Locking the Controls

When the controls are locked, all the controls except the ON/OFF control are disabled.

To lock the controls

Touch the key lock control. The timer indicator will show "Lo"

To unlock the controls

- 1. Make sure the ceramic hob is turned on.
- 2. Touch and hold the key lock control
- You can now start using your hob.



When the hob is in the lock mode, all the controls are disabled except the ON/OFF, you can turn the ceramic hob off with the ON/OFF control in an emergency, but you must unlock the hob first prior to the next use.



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.

Auto Shutdown

This occurs whenever you forget to switch off a cooking zone .The default shutdown times are as follows:

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, 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.

Using the Timer as a Minute Minder

- 1. Turn on the power.
- 2. Touch the "+" or "-" controls of the timer, the minute minder indicator will flash.
- 3. Set the time by touching the "+" or "-" control
- 4. Touch the "+" or "-" control of the timer once to decrease or increase by 1 minute. Touch and hold the "+" or "-" control of the timer to decrease or increase by 10 minutes.
- 5. When the time 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.
- 6. The buzzer will beep for 30 seconds and the timer indicator shows



"--" when the setting time finished.



Setting the timer to turn one cooking zone off

- 1. Touch the "+" or "-" zone you want to set the timer for.
- 2. Set the time by touching the "+" or "-" control of the timer, and touch the "+" or "-" to set the power to the level you want. Touch the "+" or "-" control of the timer once to decrease or increase by 1 minute. Touch and hold the "+" or "-" control of the timer will decrease or increase by 10 minutes. Maximum setting is 99 minutes.
- **3.** When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds. The red dot next to power level indicator will illuminate indicating that zone is selected.
- **4.** When cooking timer expires, the corresponding cooking zone will be switched off automatically.

Setting the timer to turn more than one cooking zone off

1. If more than one heating zone use this function, the timer indicator will show the lowest time. (e.g. zone 1# setting time of 10 minutes, zone 2# setting time of 5 minutes, the timer indicator shows "5".)

NOTE: The red dot next to power level indicator will flash.

2. When cooking timer expires, the corresponding cooking zone will be switch off automatically.

WARNING! There is a risk of burns from residual heat

Warning!

Do not allow any object to drop on the hob. Never use a hob which is cracked as water may leak through to the electrics. If the hob cracks switch off the appliance immediately as there is a risk of electric shock

IMPORTANT: The hob surface is tough; however it is not unbreakable and can be damaged. Do not use the hob if the surface becomes broken or cracked.



Cleaning and Care

- Always turn the appliance off before cleaning and disconnect from your mains supply
- Do not clean using caustic creams, abrasive cleaning powders, wire wool or hard tools on any parts of this hob. Use warm soapy water or apply a ceramic cleaner
- The hob can be damaged if excess cleaning liquids are not immediately removed
- Remove any residues of cleaning agents with warm soapy water
- Do not clean your hob with a steam cleaner
- Clean spillages immediately
- Any damage that is caused to the appliance by a cleaning product will not be rectified even if the appliance is within the guarantee period
- When the power is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care
- It is easier to clean some deposits whilst the hob surface is still warm, but be careful of burns
- Wipe the ceramic surface using a damp cloth
- Wipe dry with a soft and dry cloth
- Do not scrape dried residues from the glass ceramic surface
- Remove yellow stains with vinegar or lemon juice
- Sugar-based foods must be cleaned before the surface cools down
- The colour of the ceramic top may fade over time, this is not a defect
- Fruit juices cause stains that can be permanent



Top Tips

- Avoid using pans on the hob that are unstable as they may be easily tipped over
- Use pans that have sufficient capacity for the amount of food being cooked so that they don't boil over
- Use dark coloured enamelled cookware to maximise heat transmission
- Always position pans centrally over each hob zone
- Select the burner which is suitable for the size of the bottom of the pot to be used
- Thick based pots will conduct heat more effectively
- When moving a pan from one zone to another, lift the pan and do not slide it
- Ensure that the base of the pan is dry before placing it on the burner
- Keep children and animals out of reach of the hob during and after cooking
- After use the hob remains very hot for a prolonged period of time, do not touch or place any object on top of the hob
- Never place cutlery or lids on the hob as they will get hot and could cause serious burns
- When deep fat frying never fill the pan more than one third full of and do not use a lid; Never leave oil unattended
- Fry small quantities of frozen food at a time as the temperature lowers causing the food to be greasy if too large a quantity is cooked
- Dry food before lowering into hot oil
- Keep the outside of your pans free from streaks of oil
- Do not store chemicals, food stuffs, pressurised containers in or on the cooker or in cabinets immediately above or next to the cooker
- Do not heat unopened food containers as pressure can build up which may cause the container to burst
- Do not place flammable or plastic items on or near the hob zones
- Do not allow fat or oil to build up in the oven trays, grill pan or on the oven base



- Do not allow electrical fittings or cables to come into contact with areas on the appliance that get hot
- Be careful if using alcohol as a cooking ingredient, there is a danger of ignition

Disposal of Electrical Appliances

Dispose of used electrical appliances in an environmentally friendly manner. This cooker bears the symbol for waste electrical and electronic equipment (WEEE). This means that this equipment must be handled in accordance with European Directive 2012/19/EU for recycling to minimize damage to the environment. Before disposing of the appliance, cut off the power cable plug and remove the door to avoid accidents.

Technical Specifications

P154CZSS/T & P154CZTC/T

Cooking Zones	4 Zones
Supply Voltage	220-240V~/380-415V~,50-60Hz
Installed Electric Power	5490-6533W
Product Size L×W×H(mm)	590X520X52
Building-in Dimensions A×B (mm)	560X490

Note: Weight and Dimensions are approximate



Problem Solving

Problem	Possible causes	What to do
The hob cannot be turned on	No power.	Make sure the ceramic 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
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	This is normal for cookware and does not indicate a fault.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls.
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.



Failure Display and Inspection

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

Problem	Possible causes	What to do
E1	Thermoelement damaged or loose connection	Check if the thermoelement is damaged or loose connection. If thermoelement damaged, replace a new one. If thermoelement loose connection, reconnect the thermoelement.
E2	Thermoelement damaged.	Replace a new thermoelement.
E3	The temperature of the hob top is too high.	Please restart after the hob cools down.



Health & Safety

Location

- This appliance is intended to be used in a household only. It is not suitable for use in shops, offices or other working environments
- Do not use outdoors
- Do not place appliance on a highly polished wooden surface as damage may occur to the surface
- This appliance should not be used in a garage, conservatory, annex, shed or out-house

Mains Cable

- Do not let the lead run across an open space
- Do not let the cable run across the hob area which may damage the cable
- The mains cable should reach from the socket to the base unit without straining the connections
- The power cord cannot be replaced

Personal Safety

- To protect against the risk of electric shock ensure the electrical connections are kept dry
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities
- The 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.



Children

- Children should be supervised to ensure that they do not play with this appliance
- Teach children to be aware of dangers in the kitchen
- Do not allow children to play with the appliance or tamper with the controls

Other Safety Considerations

- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner
- Do not use the appliance for anything other than its intended purpose
- If the appliance is dropped or damaged in any manner, return the appliance to the nearest authorized dealer or after-sales service centre for examination, repair, electrical or mechanical adjustment

How to Extinguish a Fire

- 1. Turn off the power.
- 2. Cover the pan with a fire blanket, lid or damp cloth. This will smother the flames and extinguish the fire.
- 3. Leave the pan to cool for at least an hour before attempting to move it. Injuries are often caused by picking up a hot pan.

WARNING: Never Use Water to Extinguish Oil or Fat Pan Fires.

Warning: Risk of Burns! Never touch hot burners. always use heat

resistant gloves



Warranty Information

Registering Your 2 Year Guarantee

Your standard one year guarantee is extended for an additional 1 year when you register the product within 28 days of purchase with the supplier Shomar Ltd. If you do not register the product with Shomar Ltd within 28 days, your product is guaranteed for 1 year. To validate your 2 year guarantee register with us by completing the form attached and posting it to Shomar Ltd.

Please note that the 2 year guarantee is only available in Ireland and the UK only.

Please refer to the one year guarantee for more information.

One Year Guarantee

It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the product.

Model no.

Serial no.

Subject to the exclusions set out below (see Exclusions), the faulty appliance will then be repaired or replaced. If for any reason, this item is replaced during the guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 1 year guarantee, the appliance must have been used according to the instructions supplied.



Exclusions

Shomar Ltd shall not be liable to replace or repair the goods under the terms of the guarantee where:

- The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.
- 2. The appliance has been used on a voltage supply other than that stamped on the products.
- 3. Repairs have been attempted by persons other than our service staff.
- 4. The appliance has been used for hire purposes or non-domestic use.
- 5. The appliance is second hand.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer. This guarantee is valid in Ireland and the UK only.

PowerPoint products are intended for household use only. See usage limitations in "safety instructions". Shomar Ltd has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its models at any time.



Customer Care

The After Sales Division for PowerPoint Appliances is located at the offices of the Brand owner and Distributor –

Shomar Ltd, Unit 9 Western Industrial Estate, Dublin 12, Republic Of Ireland.

Helplines (office hours) & Spare Parts contact number is 01-4509150 or email service@shomar.ie

To validate your 2 year guarantee register with us by completing the form attached and posting it to Shomar Ltd.



