

## Cecotec 03069

# Cecotec Full Crystal Onyx Portable Induction Hob User Manual

Model: 03069

## 1. IMPORTANT SAFETY INSTRUCTIONS

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Please read all instructions carefully before using the appliance and retain them for future reference. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Ensure the power supply voltage matches the rating label on the appliance.
- Do not immerse the appliance, cord, or plug in water or any other liquid.
- Keep the appliance out of reach of children and pets.
- Always place the induction hob on a stable, flat, heat-resistant surface.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any manner.
- Use only induction-compatible cookware. Non-magnetic cookware will not heat.
- Do not place metallic objects such as knives, forks, spoons, or lids on the induction hob surface as they can become hot.
- Allow sufficient space around the appliance for proper ventilation. Do not block the ventilation openings.
- The surface will remain hot for a short period after use due to residual heat from the cookware. Avoid touching the hot surface immediately after cooking.
- Unplug the appliance from the outlet when not in use and before cleaning.
- This appliance is for household use only. Do not use outdoors.
- Be aware that the fan operates during and after use to cool the internal components.

## 2. PRODUCT OVERVIEW

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The Cecotec Full Crystal Onyx Portable Induction Hob features a sleek design with a high-strength glazed glass surface and intuitive touch controls. It is designed for efficient and precise cooking.



Figure 2.1: Top view of the induction hob, highlighting the control panel and cooking zones.

### Components:

- **Glass Ceramic Surface:** Durable and easy-to-clean cooking surface.
- **Touch Control Panel:** Digital display and touch-sensitive buttons for operation.
- **Ventilation Openings:** Located on the sides and bottom for cooling.
- **Power Cord:** For connecting to an electrical outlet.

## 3. SETUP

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### 3.1 Unpacking and Placement:

Carefully remove the induction hob from its packaging. Place the appliance on a dry, stable, and heat-resistant surface, such as a kitchen countertop. Ensure there is adequate space around the hob for ventilation, at least 10-15 cm from walls or other appliances.



Figure 3.1: Proper placement of the induction hob on a kitchen surface.

### 3.2 Power Connection:

Plug the power cord into a grounded electrical outlet. Ensure the outlet meets the power requirements of the hob (220 Volts, 2000 Watts).

### 3.3 Compatible Cookware:

Induction hobs require cookware with a magnetic base. To check if your cookware is compatible, place a magnet on the bottom of the pot or pan. If the magnet sticks, the cookware is suitable for induction. The hob is suitable for pans up to 28 cm in diameter.

- **Compatible Materials:** Cast iron, magnetic stainless steel, enamel iron.
- **Incompatible Materials:** Glass, ceramic, copper, aluminum, non-magnetic stainless steel.

## 4. OPERATING INSTRUCTIONS

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### 4.1 Powering On/Off:

Place compatible cookware with food on the center of the hob's cooking zone. Press the **Power** button (usually indicated by a power symbol) on the touch control panel to turn on the appliance. The display will illuminate. To turn off, press the **Power** button again.



Figure 4.1: Operating the touch control panel during cooking.

## 4.2 Adjusting Power and Temperature:

The hob offers 10 power levels and adjustable temperature settings between 60°C and 260°C. Use the + and - buttons to increase or decrease the power level or temperature. Select the appropriate setting based on your cooking needs.



Figure 4.2: Induction hob with a pot, demonstrating readiness for cooking.

### 4.3 Preset Programs:

The hob includes 4 pre-set programs for convenience:

- **Keep Warm:** Maintains food at a warm temperature.
- **Soup:** Optimized setting for preparing soups.
- **Coffee:** Ideal for heating water or preparing coffee (e.g., with a Moka pot).
- **Rice:** Specific setting for cooking rice.

Select the desired program by pressing the corresponding icon on the control panel. A manual mode is also available for custom settings.



Figure 4.3: Using the induction hob for coffee preparation.

#### 4.4 Timer Function:

The digital timer can be set for up to 180 minutes. Use the timer function to set a specific cooking duration. The hob will automatically shut off once the countdown is complete. You can also schedule cooking for up to 24 hours with automatic shutdown.

#### 4.5 "Reserve" Function:

This function allows you to keep food warm for a desired period, ensuring your meal remains at an optimal serving temperature.

## 5. MAINTENANCE AND CLEANING

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Regular cleaning and proper maintenance will ensure the longevity and optimal performance of your induction hob.

### 5.1 Cleaning the Glass Surface:

- Always unplug the appliance and allow it to cool completely before cleaning.
- Wipe the glazed glass surface with a soft, damp cloth and mild detergent.
- For stubborn stains, use a non-abrasive ceramic hob cleaner.
- Do not use abrasive cleaners, scouring pads, or harsh chemicals, as they can scratch or damage the surface.
- Dry the surface thoroughly with a clean, dry cloth.

### 5.2 Cleaning the Body and Ventilation:

- Wipe the exterior body with a soft, damp cloth.
- Ensure the ventilation openings are free from dust and debris to prevent overheating. Use a soft brush or vacuum cleaner to gently clear any blockages.



Figure 5.1: Side view of the induction hob, illustrating the ventilation system.

### 5.3 Storage:

When not in use, store the induction hob in a cool, dry place, away from direct sunlight and moisture. Ensure it is clean and dry before storing.

## 6. TROUBLESHOOTING

If you encounter issues with your Cecotec induction hob, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	No power supply; power cord not properly plugged in; power outage.	Check if the power cord is securely plugged into a working outlet. Verify the power supply.
Cookware is not heating.	Cookware is not induction-compatible; cookware is too small or too large; no cookware on the hob.	Use induction-compatible cookware. Ensure the cookware base covers the cooking zone adequately (up to 28 cm diameter). Place cookware on the hob before turning on.
Hob shuts off during operation.	Overheating protection activated; timer expired.	Allow the hob to cool down. Ensure ventilation openings are not blocked. Check if the timer has reached zero.
Loud fan noise.	Normal operation for cooling; fan may be obstructed.	A certain level of fan noise is normal for induction hobs. Ensure ventilation openings are clear.

Problem	Possible Cause	Solution
Fuse trips (e.g., 16A).	Overload on the electrical circuit; faulty appliance.	Ensure no other high-power appliances are on the same circuit. If the problem persists, consult a qualified electrician or contact customer support.
Inconsistent heating / pulsing heat.	This can be a characteristic of some induction hobs at lower power settings, where power is delivered in pulses rather than continuously.	This is often normal behavior for induction hobs to maintain lower temperatures. Try adjusting to a higher power setting if continuous heat is desired.

## 7. SPECIFICATIONS






Feature	Detail
Brand	Cecotec
Model Number	03069
Colour	Black/White
Product Dimensions	9 x 39.8 x 30.8 cm
Item Weight	2.2 kg
Power / Wattage	2000 watts
Voltage	220 Volts
Material	Glass
Special Feature	Portable
Controls Type	Touch
Heating Elements	1
Burner Type	Induction
Max Pan Diameter	28 cm
Temperature Range	60°C - 260°C
Timer	Up to 180 minutes
Scheduled Cooking	Up to 24 hours

## 8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided with your purchase or visit the official Cecotec website. Keep your proof of purchase for any warranty claims.

If you experience issues not covered in the troubleshooting section, or require further assistance, please contact Cecotec customer service.

Related Documents - 03069

	<p><a href="#">Cecotec Full Crystal Induction Hob User Manual</a></p> <p>Comprehensive user manual for the Cecotec Full Crystal induction hob, covering safety instructions, operation, cleaning, maintenance, troubleshooting, and technical specifications. Available in multiple languages.</p>
	<p><a href="#">Cecotec Full Magma Single Induction Hob User Manual</a></p> <p>Comprehensive user manual for the Cecotec Full Magma Single induction hob, covering safety instructions, operation, cleaning, maintenance, and troubleshooting.</p>
	<p><a href="#">Cecotec Bolero Hexa SM406000: Manual de Instrucciones y Seguridad</a></p> <p>Manual completo de instrucciones y seguridad para los hornos multifunción Cecotec Bolero Hexa SM406000 (Edge+, Glass Black, Glass White, Glass Grey). Incluye guía de uso, limpieza, resolución de problemas y especificaciones técnicas.</p>
	<p><a href="#">Manual de Usuario Cecotec ReadyWarm 2070 Max Force Black Termoventilador   Instrucciones y Especificaciones</a></p> <p>Manual completo del termoventilador Cecotec ReadyWarm 2070 Max Force Black (modelo 08254). Incluye instrucciones de seguridad, funcionamiento, limpieza, mantenimiento y especificaciones técnicas para un uso óptimo y seguro.</p>
	<p><a href="#">Bolero SQUAD V 3000 Placa Vitrocerámica: Manual de Instrucciones</a></p> <p>Manual completo de instrucciones para la placa vitrocerámica Cecotec Bolero SQUAD V 3000. Descubra cómo instalar, operar, limpiar y mantener su cocina de forma segura y eficiente.</p>



### [Cecotec Ready Warm Crystal Towel: Manual de Instrucciones y Uso](#)

Descubra cómo instalar, operar y mantener su Cecotec Ready Warm 9870, 9880 y 9890 Crystal Towel con este completo manual de instrucciones. Información esencial para un uso seguro y eficiente.