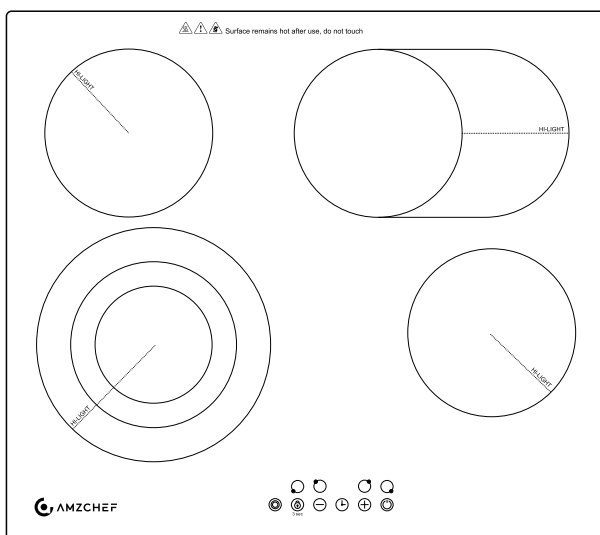




INSTRUCTION MANUAL

Built-in Electric Cooktop



Brand:amzchef
SK-67HLB4T1-24
220-240V~ 50-60Hz 6700W

PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY
RETAIN THIS MANUAL FOR FUTURE REFERENCE

Installation

Selection of installation equipment

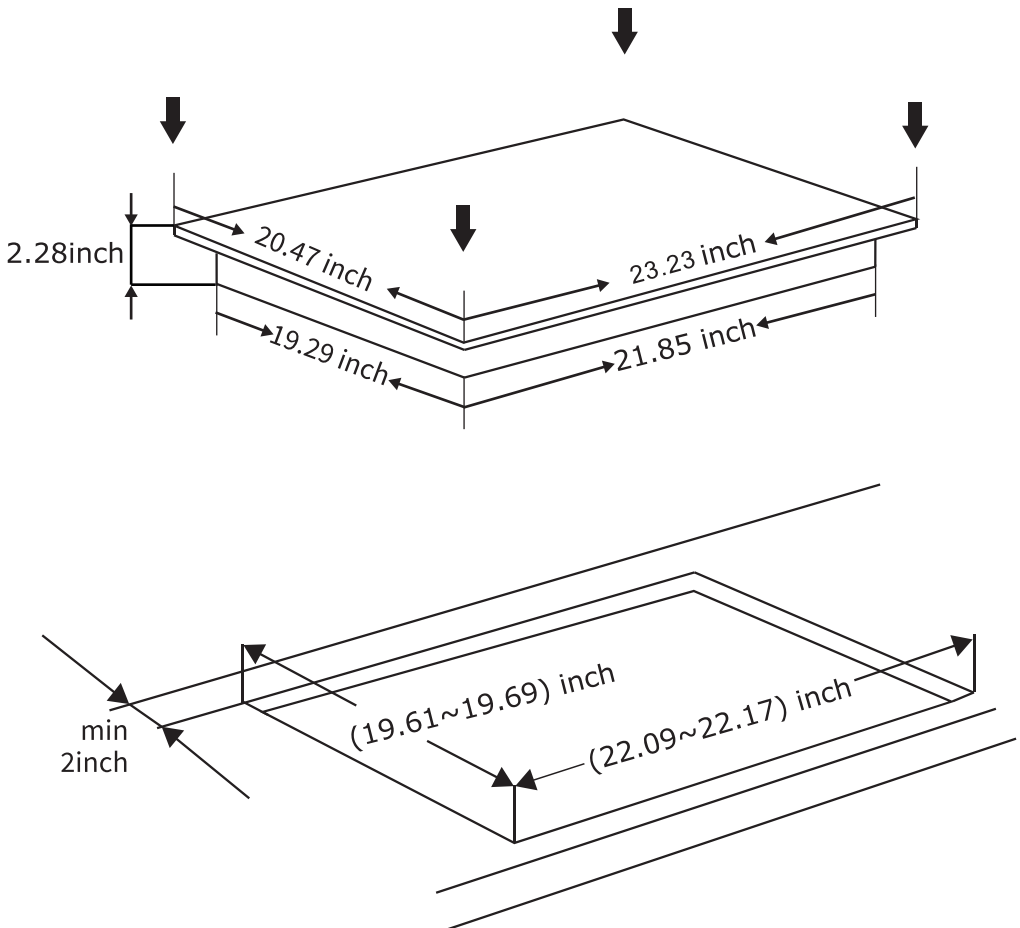
1. Make sure the size of the electric ceramic cooktop (DxWxH):

590*520*58mm/23.23*20.47*2.28inch

2. Clean the countertop surface and make a proper cutout(DxW):

(561~563)*(498~500)mm/(22.09~22.17)*(19.61~19.69)inch

Kindly Note: For the purpose of installation and use, a minimum of 50mm/2 inch space shall be preserved around the hole. Be sure the thickness of the work surface is at least 30mm/1.18 inch. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:



CONTENT

Safety Warnings	1
Product Overview	5
Product Information	6
Using your Ceramic Hob	7
Using the timer function	9
Using Large Heating Area-Ceramic Hob	11
Care and Cleaning	14
Hints and Tips	15
Installation	17
Warranty.....	21

Made in China

Manufacturer: Zhongshan SUKIO Electric Appliance., Ltd.

Add:NO. 1 Jianan Road ,Nantou Town,ZhongShan City,, Guangdong, P.R. China

Contact: Emily Tel: +1 (838) 910 8317 E-Mail: info@iamzchef.com

Safety Warnings

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

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.

Cut Hazard

- Take care - panel edges are sharp.
- Failure to use caution could result in injury or cuts.

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 is to be properly 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 power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

Operation and maintenance

Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall 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.

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 ceramic glass until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the cooker 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 they 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 cooktop 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.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop 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 cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- 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 cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- 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 cooktop, as these can scratch the ceramic 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 intended to be used in household and similar applications such as: -staff kitchen areas in shops, offices and other working environments; -farm houses; byclients in hotels, motels and other residential type environments ; -bed and breakfast type environments.
- **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

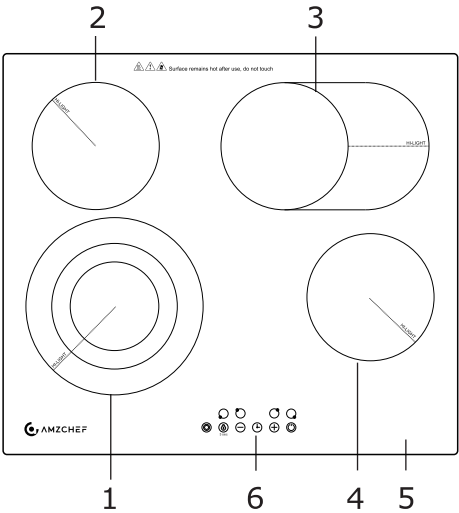
given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- WARNING: Unattended cooking on a cooker 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.
- Warning: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for cooker surfaces of glass-ceramic or similar material which protect live parts
- A steam cleaner is not to be used.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

Congratulations on the purchase of your new ceramic cooker. We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it. For installation, please read the installation section. Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

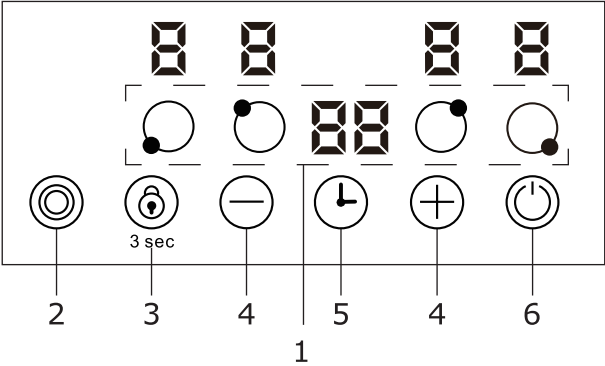
Product Overview

Top view



- 1.2300W (700W/1500W/2300W)
Triple cooking zone
- 2.1200W
- 3.2000W (900W/2000W)
Dual Cooking Zone
- 4.1200W
- 5. Glass plate
- 6. Control panel

Control panel



- 1.Selection Control
- 2.Triple/Oval adjustment Control
- 3.Safety Lock
- 4.+/- (up&down) Control
- 5.Timer
- 6.ON/OFF button

Product Parameter

Model	SK-67HLB4T1-24
Cooking Zones	4 Zones
Supply Voltage	AC 220-240V~ 50-60Hz
Installed Electric Power	6700W
Product Size L×W×H	590*520*58mm 23.23*20.47*2.28inch
Building-in Dimensions A×B	(561~563)*(498~500)mm (22.09~22.17)*(19.61~19.69)inch

Product Information

The ceramic hob can meet different kinds of cuisine demands because of resistance wire heating, senior control and multi-power selection, really the optimal choice for modern families. The ceramic hob centers on customers and adopts personalized design. The hob has safe and reliable performances, making your life comfortable and enabling to fully enjoy the pleasure from life.

A Word on Ceramic Cooking Side

Eco-friendly-This eco-friendly option does not produce combustion, smoke, or carbon monoxide. It is also non-radioactive and includes sufficient safeguards to ensure safety.

Cleanliness - Use a high-quality crystal plate for easy cleaning and prevention of stains.

Convenience - The iconic panel design simplifies and clarifies operation.

Multifunctional - The stove can be used with any flat cooking utensils made of heat-resistant materials, allowing for a variety of cooking methods including steaming, boiling, stir-frying, roasting, grilling, and hotpot.

Energy-efficient - made with high heat efficiency materials and senior control for power and temperature, saving energy.

Tips-Utensil material options include stainless steel, iron, ceramic, glass, and aluminum, but only flat-bottom utensils should be used.

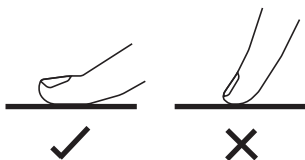
Before using your New Ceramic Hob

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

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, dry, and that there is no object

(e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



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 glass – do not slide, or they may scratch the glass.



Using your Ceramic Hob

To start cooking

1. Press the ON/OFF button control

After switching on, a signal tone sounds, all displays light up for about one second and show - or --
The hob is in 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.



3.Touch the selection key of the desired cooking zone.

The corresponding power indicator will start flashing "5".

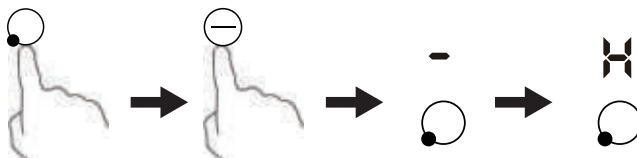


4.When you switch on the hob and select the cooking zone, the default gear is 5, you need to select 1-4 levels please press the "-" button, if you need to select 6-9 levels, please press the "+" button.

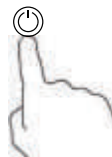
When you want finished cooking

1.When you want to stop a cooking zone individually: press the button of the cooking zone corresponding to the one you want to stop cooking and press the "-" button, when the corresponding display area changes from a number to "-", the cooking zone is turned off.

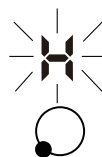
After the "-" symbol on the cooking zone display area has been displayed for some time, it will change to "H" if the temperature of the oven is higher than 176°F.



2.If you need to switch off the whole ceramic hob; all you need to do is press the ON/OFF butto.



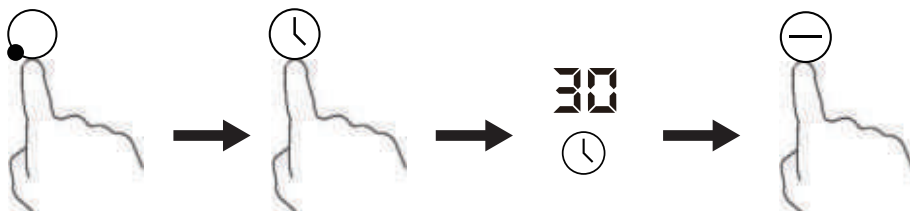
3.Beware of hot surfaces[H](surface TEMP.>176°F/80℃)will show which cooking zone is hot to touch. It will disappear when the surface has cooled down. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.



Using the timer function

Setting the timer with automatic switch-off of one or more cooking zone(s)

Select the desired cooking zone with the corresponding selection control. Then press the Timer key. The timer display will show 30 min. As long as the tens digit is flashing, You can adjust it by touching the "+", "-".



- After 3 seconds without further input, the set time is automatically confirmed. The countdown starts and the timer display shows the remaining time. To mark the selected zone, a dot next to the corresponding power display lights up.



- After the set time has expired, the corresponding cooking zone is automatically switched off.

- Timing duration can be set individually for each cooking zone.
- Timing range: 1-99 minutes.

Canceling and changing the time setting

- When you want to cancel the timer, you need to press the button of the cooking area where you want to cancel the timer, and then press the timer button to turn off the timer function.

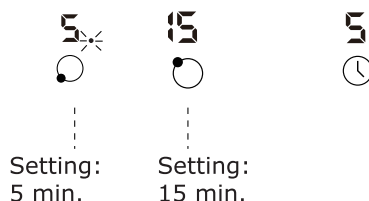



- After you have selected a cooking zone and performed the timer function, the timer function will also be switched off if you set the setting for that cooking zone to [-].

When activating the timer for several cooking zones

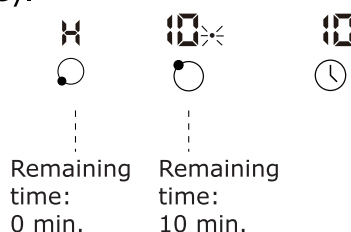
- If the timer is activated for several cooking zones, the timer display always shows the lowest remaining time.

A flashing red dot next to the corresponding power display indicates the cooking zone to which the display refers (Example see illustration).



 To display the remaining time of the timer of another cooking zone, touch the corresponding selection key.

- After the shortest set time has elapsed, the corresponding cooking zone switches off, the display changes to the next lowest remaining time and the dot of the corresponding zone flashes.



- When the last remaining time set expires finally, this cooking zone is also switched off.

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 except the ON/OFF control are disabled.

To lock the control panel

Touch and hold the keylock button 3 seconds.



To unlock the controls

1. Make sure the ceramic cooker is turned on.
2. Touch and hold the keylock control  for 3 seconds.
3. You can start using your cooktop.



When the cooker is in the lock mode, all the controls are disabled except the ON/OFF, you can always turn the ceramic cooker off with the ON/OFF control in an emergency, but you shall unlock the cooker first in the next operation.

Using Large Heating Area-Ceramic Hob

The ceramic hob has one or several extended cooking zones (Oval/Triple zone), these extended zones can provide larger cooking area and additional heat to fit for different size of cooking pan.

To use Extended zone when hob is working, follow below:

1. Select and active the cooking zone which you would like to use extended zones, for those cooking zone with this feature. Touch the heating zone selection control button to select and active it for adjustment.

2. The central heating zone is switched on when the heat of the extended cooking zone is first adjusted.

Double and triple cooking zones have two or three heating zones.

Oval cooking zone: has a round centre zone and a semi-elliptical extension zone. When switched on you can use two heating zones at the same time (A+B)



Oval cooking zone

Triple cooking zone: has a round centre zone and two round bar extension zones. When switched on you can use up to three heating zones at the same time (A+B+C).

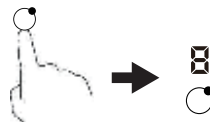


Triple cooking zone



Activating the oval/triple extended zone function

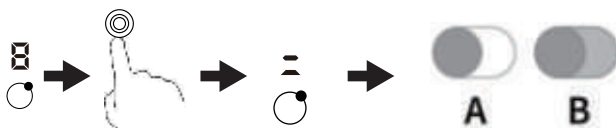
Oval zone

1. Select the oval area and set a power level



2. Now press the corresponding cooking zone selection button again while the heating level indicator is flashing.

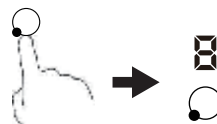
Subsequently press the  button, the hob will display  and the extended area function is switched on.






3. When you want to switch back to single zone heating mode, you need to press the Oval zone button, followed by the -- button, the extended zone function stops when the display reverts to a number

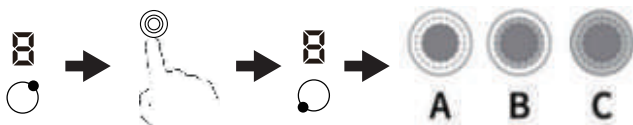
Triple zone

1. Select the triple area and set a power level.

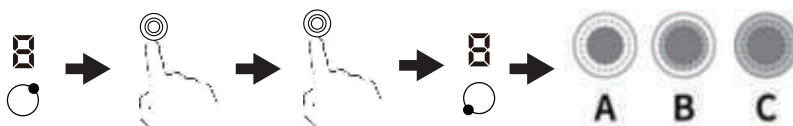


2. Press the corresponding cooking zone selection button again while the heating level indicator is flashing, then the first time  is pressed the hob will display  and the extended zone function is switched on (B), press  again and the extended function is switched on (C)

touch once



touch twice



Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the ceramic cooker. When an excessive temperature is monitored, the ceramic cooker will stop operation automatically.

Residual Heat Warning

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

Cooking Guidelines



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

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 cooker to find the settings that best suit you.

Heat setting	Suitabil it
1 - 2	<ul style="list-style-type: none">• delicate warming for small amounts of food• melting chocolate, butter, and foods that burn quickly• gentle simmering• slow warming
3 - 4	<ul style="list-style-type: none">• reheating• rapid simmering
5 - 6	<ul style="list-style-type: none">• pancakes
7 - 8	<ul style="list-style-type: none">• sauteing• cooking pasta
9-b	<ul style="list-style-type: none">• stir-frying• searing• bringing soup to the boil• boiling water

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 cooktop 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 cooktop back on. 	<ul style="list-style-type: none"> • When the power to the cooktop 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 cooktop: the glass may become stained.
Boilovers, melts, and hot sugary spills on the glass	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 1. Switch the power to the cooktop 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 cooktop. 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 cooktop 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 cooktop back on.

Hints and Tips

Problem	Possible causes	What to do
The hob cannot be turned on.	No power.	Make sure the 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 ceramic 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.
The ceramic hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of ceramic cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the ceramic hob.	A cooling fan built into your ceramic hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the ceramic hob off.	This is normal and needs no action. Do not switch the power to the ceramic hob off at the wall while the fan is running.

Pans do not become hot and appears in the display.	<p>The ceramic hob cannot detect the pan because it is not suitable for ceramic cooking.</p> <p>The ceramic hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.</p>	<p>Use cookware suitable for ceramic cooking. See section 'Choosing the right cookware'.</p> <p>Centre the pan and make sure that its base matches the size of the cooking zone.</p>
The ceramic 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 ceramic hob off at the wall, and contact a qualified technician.

Failure Display and Inspection for Ceramic

Cooking zone

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

CERAMIC HOB		
Error	Possible Cause	Remedy
E1	Voltage is too low(less than 120V)	Check the voltage
E2	Voltage is too high(higher than 275V)	Check the voltage
E3	Furnace surface sensor on/short circuit	Reduce power or turn off
E4	Overflow protection	Remove spilled liquids and switch the hob back on.

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 ceramic cooker.

Installation

Selection of installation equipment

Selection of installation equipment

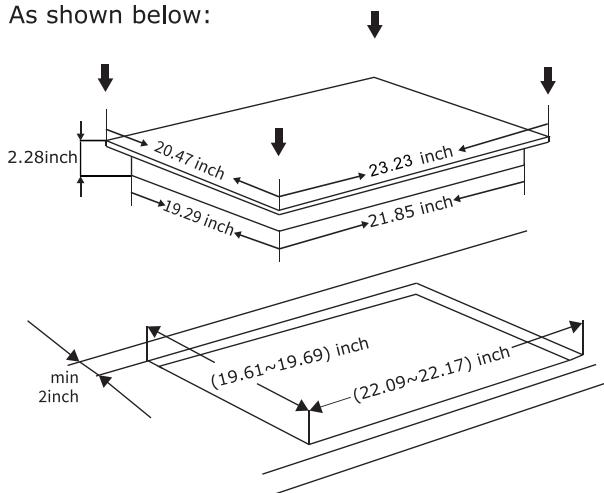
1. Make sure the size of the electric ceramic cooktop (DxWxH):

590*520*58mm/23.23*20.47*2.28inch

2. Clean the countertop surface and make a proper cutout(DxW):

(561~563)*(498~500)mm/(22.09~22.17)*(19.61~19.69)inch

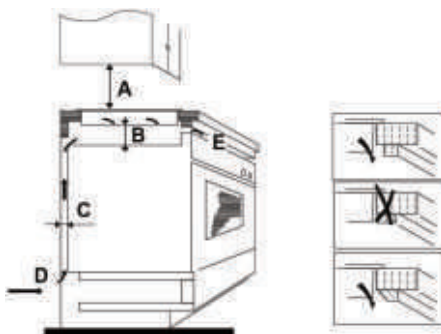
Kindly Note: For the purpose of installation and use, a minimum of 50mm/2 inch space shall be preserved around the hole. Be sure the thickness of the work surface is at least 30mm/1.18 inch. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:



Under any circumstances, make sure the ceramic cooker is well ventilated and the air inlet and outlet are not blocked. Ensure the ceramic cooker is in good work state. As shown below



Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.



A(mm)	B(mm)	C(mm)	D	E
760	50 mini	30 mini	Air intake	Air exit 10mm

Before you install the cooker, make sure that

- The work surface is square and level, and no structural members interfere with space requirements.
- The work surface is made of a heat-resistant material.
- If the cooker is installed above an oven, the oven has a built-in cooling fan.
- The installation will comply with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements)
- The isolating switch will be easily accessible to the customer with the cooker installed
- You consult local building authorities and by-laws if in doubt regarding installation
- You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the cooker.

When you have installed the cooker, make sure that

- The power supply cable is not accessible through cupboard doors or drawers
- There is adequate flow of fresh air from outside the cabinetry to the base of the cooker
- If the cooker is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the cooker.
- The isolating switch is easily accessible by the customer

Cautions

1. The ceramic hotplate must be installed by qualified personnel or technicians.

We have professionals at your service. Please never conduct the operation by yourself.

2. The cooker will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the cooker electronics.

3. The ceramic hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.

4. The wall and induced heating zone above the table surface shall withstand heat.

5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.

Connecting the cooker to the mains power supply



This cooker must be connected to the mains power supply only by a suitably qualified person.

Before connecting the cooker to the mains power supply, check that:

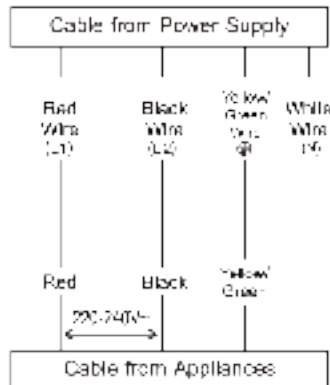
- 1.the domestic wiring system is suitable for the power drawn by the cooker.
- 2.the voltage corresponds to the value given in the rating plate
- 3.the power supply cable sections can withstand the load specified on the ratings plate. To connect the cooker to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.

The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C/167°F at any point.



Check with an electrician whether the domestic wiring system is suitable without alterations. alterations must only be made by a qualified electrician.

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.



- If the cable is damaged or to be replaced, the operation must be carried out by the after-sale agent with dedicated tools to avoid any accidents.
- If the appliance is being connected directly to the mains an omnipolar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorised technicians only.



1-YEAR WARRANTY

Thank you for choosing **AMZCHEF** product. We sincerely hope that you are satisfied with it.

This product is warranted against any electronic or mechanical defects for a period of 1 year from the date of original purchase by the consumer. Replacement unit/parts will be warranted for the remaining portion of the original warranty period.

Questions? Problems? Concerns?

If you need any help, please feel free to contact us, via our website: www.iamzchef.com or email: info@iamzchef.com. Problem + Order number+ a photo or a video attached in the email would help us solve the problem better and faster. We will get back to you within 24 hours once we received the email.



