

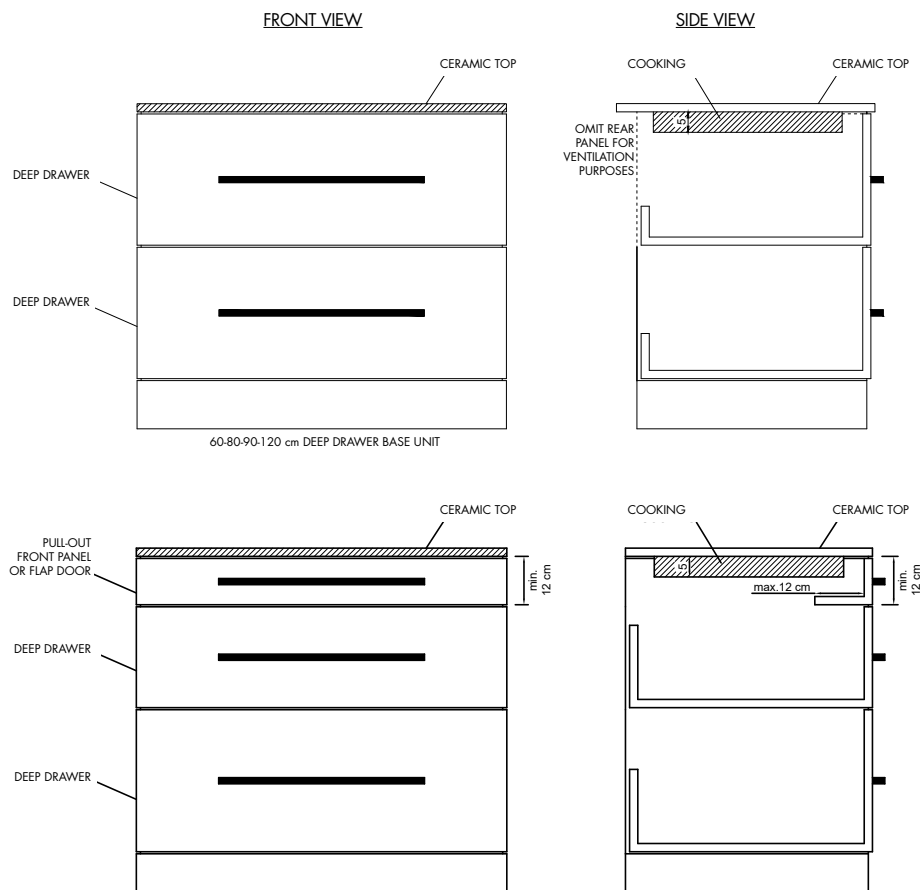


Technical manual 3.0 / 4.0

Important information for architects and interior designers

Cooking Surface Prime can be fitted only on 20 mm thick slabs made by Abk Group.

- Use the appliance exclusively for its intended purpose.
- Holes of any type (rough, for under surface mounting, flush mounting, etc.) cut in the kitchen top must be at least 40 cm from the position of the Cooking Surface Prime system; lesser distances can lead to breakage of the top.
- Do not install Cooking Surface Prime near other heat sources because the system's temperature sensors may give incorrect readings.
- Installing Cooking Surface Prime in any type of base unit must always be preceded by careful assessment of ventilation, maintaining minimum clearance of 12 cm from the underside of the appliance.
- The cooking system **MUST NOT** be installed over a dishwasher, washing machine, refrigerator or freezer.
- If an oven is to be installed under Cooking Surface Prime, fit a pull-out front panel or flap door above the oven with minimum height of 12 cm and with a ventilation grille of at least 46x8 cm; the internal shelf of the pull-out front panel must be no more than 12 cm in depth.
- All base units with door, standard or deep drawers, in which the Cooking Surface Prime appliance is mounted, must have no rear panel for a height of at least 32 cm measured from the underside of the appliance, to ensure adequate ventilation.
- Cooking Surface Prime base units with standard and deep drawers must always have a top pull-out or flap door, with minimum height of 12 cm, and internal shelf of no more than 12 cm in depth.
- For base units with doors and/or deep drawers and with front panel of more than 32 cm in height, it is sufficient for there to be no rear panel for a height of 32 cm from the underside of the Cooking Surface.
- Prescriptions for the user: when placing items in base units/drawers ensure ventilation is not obstructed and that the contents do not interfere with the underside of the Cooking Surface appliance: this prescription is applicable to all hobs.
- If you wish to install more than one Cooking Surface Prime appliance note that you must leave a minimum distance of 15 cm between the appliances and that the units must be installed in different modules / base units.
- Integrated extractors (downdraft units) are not compatible with the Cooking Prime System and must not be fitted.
- The standard length of the remote control power cord is 1 metre.



Installation in a unit with 2-3 standard/deep drawers

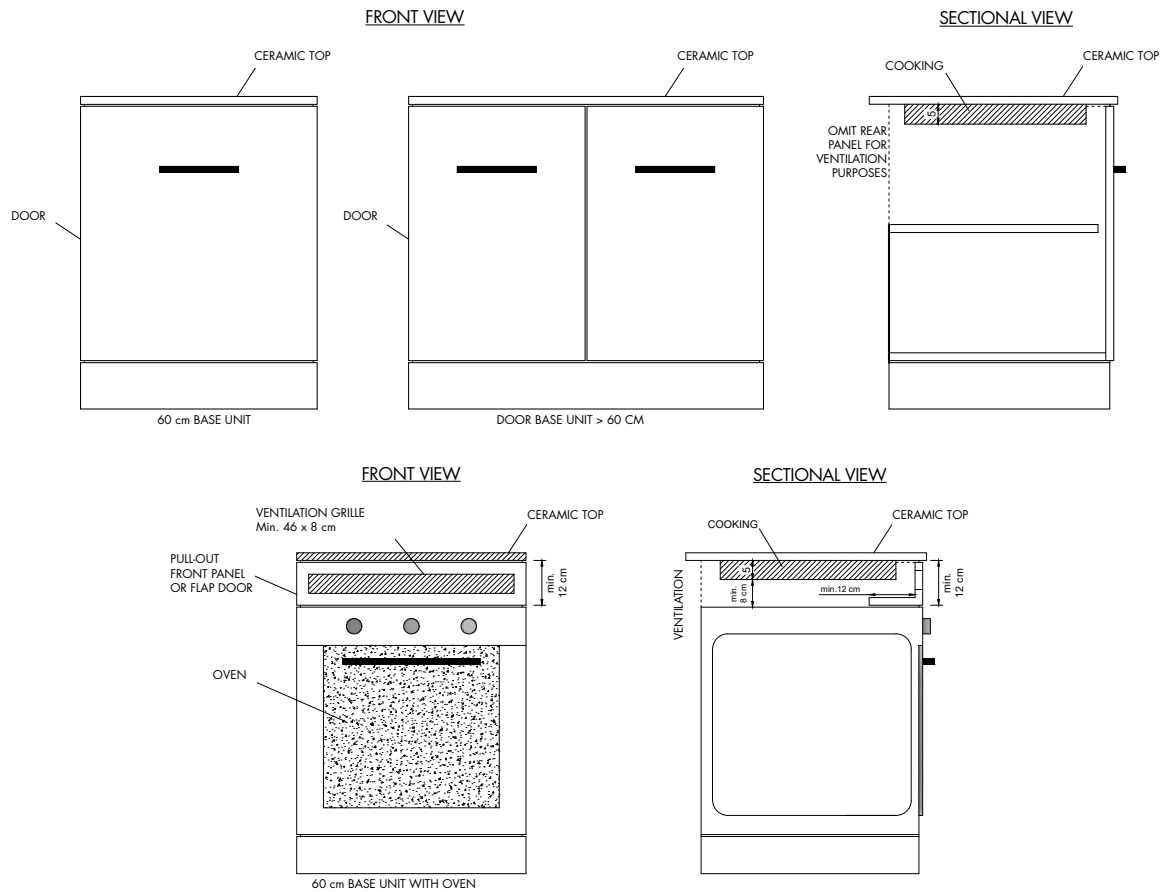
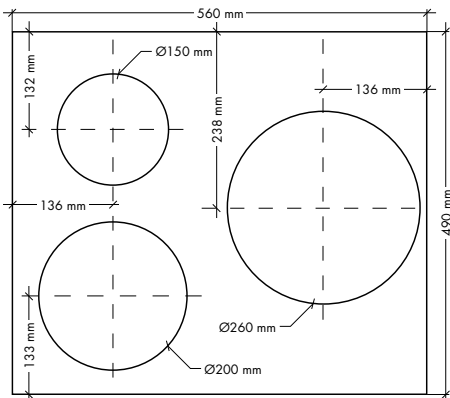


Fig. 2 - Installation in a kitchen cabinet with oven: If an oven is installed under the Cooking Surface you must fit a ventilation grille as shown in the technical drawing with a flap door or pull-out front panel.

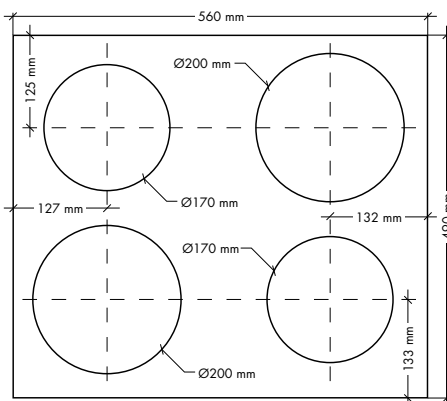
3.0 Technical drawing



3.0 System characteristics

Model no.	SVIF-CK3.0
Voltage/Frequency	220V-240V~, 50Hz (EUR version) 220V-240V~, 60Hz (USA version)
Power	5500W
Cooking zones	3
Top left cooking zone Bottom left cooking zone Right cooking zone	1500W 1800W 2200W
Appliance Dimensions (W x D x H)	560 x 490 x 56 mm

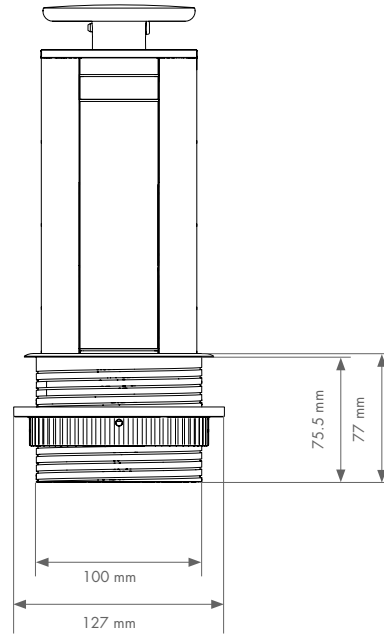
4.0 Technical drawing



4.0 System characteristics

Model no.	SVIF-CK4.0
Voltage/Frequency	220V-240V~, 50Hz 380V-400V~, 50Hz
Power	6600W
Cooking zones	4
Top left cooking zone Bottom left cooking zone Top right cooking zone Bottom right cooking zone	1500W 1800W 1800W 1500W
Appliance Dimensions (W x D x H)	560 x 490 x 56 mm

In addition to the fixing bracket for the remote control (included in the Cooking Surface Prime pack) there is also a retractable system as shown. Can be installed anywhere; if installed in the kitchen top, remember to observe a minimum distance of 40 cm.



You can order a remote control cable of various lengths up to 4 m.

Machining operations (cutting and drilling) Important information to send to the fitter:

- All edges must be chamfered, including sides that will be against a wall.
- Do not make holes in the top at distances of less than 40 cm from the position in which the induction system is to be installed.
- On request of the fitter, the company can send Autocad files that can be used to create markings showing the position of the inductors on the kitchen top surface. In any case, the instruction manual available from the website www.cookingsurface.it in the download area contains the dimensioned technical drawing exactly as shown in the following illustration.
- The markings showing the position of the Cooking Surface can be made with manual tools, NC machines, or by sandblasting with adhesive templates.

Cooking Surface Prime 3.0 cooking zones template

<https://www.cookingsurface.it/public/dwnDoc/89-505-Dima-Fuochi-Cooking-Surface-Prime-30.pdf>

DWG_Dima Fuochi Cooking Surface Prime 3.0

<https://www.cookingsurface.it/public/dwnDoc/87-14-Dima-Fuochi-Cooking-Surface-Prime-30-dwg-file.zip>



Cooking Surface Prime 4.0 cooking zones template

<https://www.cookingsurface.it/public/dwnDoc/90-591-Dima-Fuochi-Cooking-Surface-Prime-40.pdf>

DWG_Dima Fuochi Cooking Surface Prime 4.0

<https://www.cookingsurface.it/public/dwnDoc/88-767-Dima-Fuochi-Cooking-Surface-Prime-40-dwg-file.zip>



NOTE: To facilitate installation of the Cooking Surface appliance, mark the perimeter where the Cooking Surface will be installed in the part under the kitchen top, in correspondence with the zones marked on the upper surface of the kitchen top.

During installation:

- Ensure installation, technical support and inspection are carried out by qualified personnel and that the cooking surface is properly positioned and is not subject to vibration.
- The kitchen top must be installed leaving a minimum clearance of 2 mm from the walls. This gap is essential to compensate for natural thermal expansion; this prescription is applicable also in the case of kitchen tops not fitted with the Cooking System Prime appliance
- Each pack comes with a small container of white "Pasta Termica" that must be used at the time of installation, spreading the paste on the three or four sensors at the centre of the magnets. Like the other operations, this important obligatory step is shown in the tutorials mentioned above.

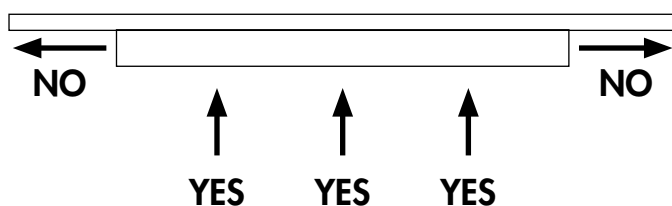


<https://www.cookingsurface.it/public/dwnVideo/15-893-Cooking-Surface-PrimeUninstallation-EN.mp4>

- **Note that support brackets, fixed or extendible, for the Cooking Surface Prime system are NOT currently supplied with the unit; we are currently assessing suitable brackets and will be including them in the near future**



- For installation in-situ, the Cooking Surface appliance must be brought into contact with the slab in the vertical direction, avoiding sideways movements that cause the sensors to rub against the slab so that they potentially become dislodged. The operation can be performed manually, if necessary using a jack (see photo) to facilitate the process.



- Do not apply silicone between the Cooking Prime System appliance and the slab because this would make it difficult to remove the unit and prevent natural thermal expansion movements.
- Check that the power supply voltage corresponds to the voltage shown on the appliance label on the underside of the induction hob.
- The electrical connections must be in compliance with local regulations and must be made by qualified personnel.

Note for the installer: the diameter of the domestic power supply cables must be in compliance with statutory regulations.

Cookware Set

There are various types of cookware sets on the market for induction hobs, although with differing performance that can be hard to predict because it depends on the construction materials employed.

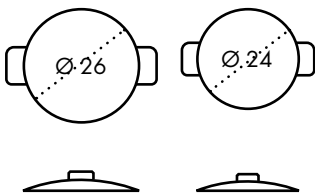
To optimise the Cooking Surface Prime system, a high performance cookware set has been developed and tested for the best cooking results and safety of the cooking surface.

We recommend avoiding the use of adapters and/or additional griddles, which could reduce the efficiency and safety of the cooking surface.

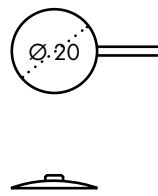
The Cooking Surface Prime appliance and the kitchen top are guaranteed only when used with our Cookware Set.

The Cookware Set is composed of 6 items:

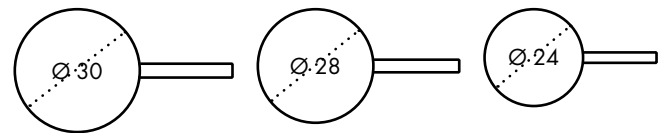
Stainless steel pots



Stainless steel pot with handle



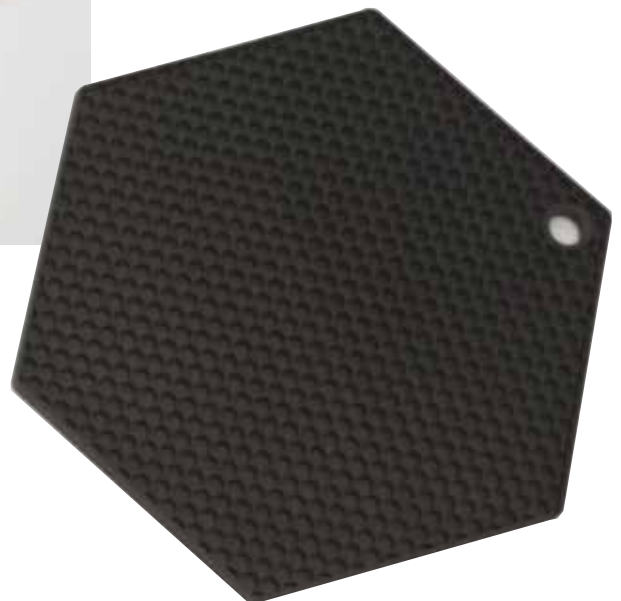
Stainless steel pans



If using different cookware you must use the silicone mats supplied. Failure to use the mats may lead to breakage of the kitchen top.



- The relief moulding extends the life of induction hobs by diffusing heat during the cooking process.
- Prevents pots and pans from sliding.
- The silicone and fibreglass formula prevents marring and scratching caused by contact with cookware.



1-SAFETY PRESCRIPTIONS

1. Read these instructions for use carefully and keep them safely. If the appliance is transferred to another user, ensure you also supply the documentation.
2. Check the appliance carefully after unpacking it and before proceeding with installation. If the appliance has suffered transport damage, do not connect it. Do not use the appliance if the power cables are damaged. Any repairs must be carried out by an authorised technician or service centre. Improperly executed repairs will automatically void the warranty.
3. The appliance must be connected to the electrical power supply exclusively by an authorised technician or a licensed electrician. The manual and the label on the underside of the appliance show the supply voltage and power. When making connections, refer to the national electrical regulations in force in the country of use. Entitlement to the warranty will lapse automatically if the appliance is not connected correctly.
4. The induction hob must be installed by expert personnel following the instructions in the technical manual for installers. If the appliance is installed incorrectly this may result in operating faults or breakage of the porcelain stoneware slab. Entitlement to the warranty will lapse automatically if the appliance is installed without following the prescriptions in the manual.

2-IMPORTANT SAFETY INFORMATION-OPERATING MODES

1. The appliance is designed exclusively for home use and only for preparing food. The appliance is not intended for use of external timers or a separate remote control system.
2. Do not allow children or adults lacking suitable physical and mental capacity to use the appliance without supervision. Use of the appliance by children is not recommended.
3. The use of accessories or equipment not supplied by the manufacturer can lead to damage or malfunctions of the product and cause injury.
- 4. Beware of hot surfaces. The remote control will show the hot zones with an "H" symbol. The slab surface heats up due to heat reflected from the cookware. For long cooking times (around 1 hour) the surface will become very hot resulting in the risk of burns; although it is lower than on conventional glass ceramic hobs, the temperature on the kitchen top can remain high also long after the unit is switched off; therefore, use adequate precautions also after cooking has been terminated.**
5. Keep children away from the area when using the appliance because the pots and pans may be extremely hot even with no sign of steam or fumes.
We recommend always inserting food and liquids into pots or pans before switching on the appliance.
Do not place metal objects (e.g.: cans, cutlery, jewellery, watches, aluminium foil, etc.) or food wrapped in foil on the cooking surface while it is operating because they may heat up leading to a burns hazard and the possibility of thermal shock on the slab surface with the consequent risk of breakage of the kitchen top. Also avoid placing frozen foods on the cooking zone if it has been recently switched off or if it is about to be switched on.
6. Take care not to cook food containing large quantities of high proof alcohol. The resulting fumes could ignite. Likewise, use caution when heating oil or butter. Never pour water into pans containing very hot oil or butter: due to the lower density of water the liquid will erupt violently out of the pan and could cause serious burns. If the oil or butter catches fire, switch off the induction system immediately and put a lid on the pot or pan to smother the flames. Do not use water to extinguish the fire.
7. Precautions for Pacemaker wearers. This appliance complies with the safety and electromagnetic compatibility directives. Pacemaker wearers must anyway keep a suitable distance from the appliance when it is operating. Some Pacemakers on the market may not comply with the safety and electromagnetic compatibility directives and therefore generate interference that could affect correct operation of the device. Also other electronic devices in the vicinity, such as audio equipment, may suffer from interference while the induction system is

operating. Do not place credit or debit cards, telephone cards, cassettes, mobile phones or other objects sensitive to electromagnetic fields on the induction hob when it is operating, to avoid possible damage.

8. Do not interpose pieces of paper, cardboard, fabric etc. between pan and cooking zone when the appliance is functioning, because they could catch on fire.

9. Do not strike the surface of the kitchen top. If the surface of the porcelain-stoneware kitchen top is cracked or broken, stop using the induction cooking system and switch it off immediately, then contact your dealer or the technical assistance service.

10. In case of operating faults of the system stop using it immediately and contact the technical assistance service. Repairs made in an unapproved manner result in a significant risk for persons and will automatically void the warranty.

11. Note that the appliance is compatible exclusively with the 20 mm thick sintered porcelain stoneware kitchen top made by ABK GROUP.

Do not use the appliance for purposes other than the intended purpose or the warranty will be voided.

12. The use of silicone pads is mandatory when the induction system is used with any type of utensil/container not supplied by the manufacturer.

13. **IMPORTANT:** the cooking process must be supervised. A short cooking process must be constantly monitored. Induction cooking is extremely effective and rapid.

OPERATION OF APP, GENERAL INSTRUCTIONS

- The appliance can be remote controlled from a smartphone using a dedicated app that can be downloaded from the Play-store free of charge. Note that due to safety prescriptions, remote management will function only after having activated the system from the remote control.
- Procedure:
 - 1. switch on the induction hob;
 - 2. activate Bluetooth on your phone and pair it with the "RAK-INDUCTION" (Ready Access Key) appliance;
 - 3. download the dedicated app and open it;
 - 4. type the password=123456 (you can change the password later)
 - 5. switch on one of the cooking zones and select a cooking level; at this point a layout showing your induction hob will appear on the phone, with the selected cooking zone highlighted and showing the selected cooking level. Now you can control the appliance from your phone. This is valid for all cooking zones of the hob.

IOS OPERATING SYSTEM APP:

- Download the "cooking surface" app from the App store
- Once you have paired the appliance with the app the system will be automatically recognised by your smartphone, whether it has 3 or 4 cooking zones. To manage the appliance via a smartphone refer to the general instructions above.

ANDROID OPERATING SYSTEM APP:

- Download the "cooking surface" app from the Play-store for 3-cooking zone induction systems.
- Download the "cooking surface 2022" app from the Play-store for 4-cooking zone induction systems.
- To manage the appliance via a smartphone refer to the general instructions above.

For more information, refer to the instruction and operating manual in versions 3.0 or 4.0



USER MANUAL 3.0



USER MANUAL 4.0

LINK ATTIVAZIONE GARANZIA: <https://www.cookingsurface.it/en/warranty>



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