

CTR432NB

Ceramic Glass Hob

user manual

imagine the possibilities

Thank you for purchasing this Samsung product.

SAMSUNG

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using this manual

Please take the time to read this owner's manual, paying particular attention to the safety information contained in the following section, before using your appliance. Keep this manual for future reference. If transferring ownership of the appliance, please remember to pass the manual on to the new owner.

IMPORTANT SAFETY SYMBOLS AND PRECAUTIONS.

The following symbols are used in the text of this Owner's Manual :

 WARNING	Hazards or unsafe practices that may result in severe personal injury or death.
 CAUTION	Hazards or unsafe practices that may result in minor personal injury or property damage.
 CAUTION	To reduce the risk of fire, explosion, electric shock, or personal injury when using your hob, follow these basic safety precaution
	Do NOT attempt.
	Do NOT disassemble.
	Do NOT touch.
	Follow directions explicitly.
	Unplug the power plug from the wall socket.
	Make sure the machine is grounded to prevent electric shock.
	Call the service center for help.
	Note
	Important

safety instructions

The safety aspects of this appliance comply with all accepted technical and safety standards. However, as manufacturers we also believe it is our responsibility to familiarize you with the following safety instructions.



WARNING

ELECTRICAL SAFETY

Be sure the appliance is properly installed and grounded by a qualified technician.

The appliance should be serviced only by qualified service personnel. Repairs carried out by unqualified individuals may cause injury or serious malfunction. If your appliance is in need of repair, contact your local service centre. Failure to follow these instructions may result in damage and void the warranty.

Flush - mounted appliances may be operated only after they have been installed in cabinets and workplaces that conform to the relevant standards. This ensures sufficient protection against contact for electrical units as required by the essential safety standards.

If your appliance malfunctions or if fractures, cracks or splits appear:

- switch off all cooking zones;
- disconnect the hob from the mains supply; and
- contact your local service centre.



WARNING

CHILD SAFETY

This appliance is not intended for use by young children or infirm persons without the adequate supervision of a responsible adult.

Young children should be supervised to ensure that they do not play with the appliance.

The cooking zones will become hot when you cook. Always keep small children away from the appliance.



WARNING

SAFETY DURING USE

This appliance is to be used only for normal cooking and frying in the home. It is not designed for commercial or industrial use.

Never use the hob for heating the room.

Take care when plugging electrical appliances into mains sockets near the hob. Mains leads must not come into contact with the hob.

Overheated fat and oil can catch fire quickly. Never leave surface units unattended when preparing foods in fat or oil, for example, when cooking chips.

Turn the cooking zones off after use.

Always keep the control panels clean and dry.

Never place combustible items on the hob. It may cause fire.

Do not use the hob to heat aluminium foil, products wrapped in aluminium foil or frozen foods packaged in aluminium cookware.

There is the risk of burns from the appliance if used carelessly.

Cables from electrical appliances must not touch the hot surface of the hob or hot cookware.

Do not use the hob to dry clothes.

Never store flammable materials such as aerosols and detergents in draws or cupboards under the hob.

WARNING : Users with Pacemakers and Active Heart Implants must keep their upper body at a minimum distance of 30cm from induction cooking zones when turned on. If in doubt, you should consult the manufacturer of your device or your doctor.



WARNING

SAFETY WHEN CLEANING

Always turn the appliance off before cleaning.

For safety reasons do not clean the appliance with a steam jet or high - pressure cleaner.

Clean the hob in accordance with the cleaning and care instructions contained in this manual.

WARNING **SEVERE WARNING SIGNS FOR INSTALLATION**

- ★ The installation of this appliance must be performed by a qualified hob service technician trained by the manufacturer. Please see the section "Installing the hob".

Plug the power cord into the proper wall socket or higher and use the socket for this appliance only. Plug the power plug into the wall socket firmly. In addition, do not use an extension cord.

- Failure to do so and sharing a wall socket with other appliances using a power strip or extending the power cord may result in electric shock or fire.
- Do not use an electric transformer. It may result in electric shock or fire.

The installation of this appliance must be performed by a qualified technician or service company.

- Failing to do so may result in electric shock, fire, an explosion, problems with the product, or injury.

- ☐ Do not install this appliance near a heater, inflammable material.
Do not install this appliance in a humid, oily or dusty location, in a location exposed to direct sunlight and water (rain drops).

Do not install this appliance in a location where gas may leak.

- This may result in electric shock or fire.

The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.

- ⚡ This appliance must be properly grounded.

Do not ground the appliance to a gas pipe, plastic water pipe, or telephone line.

- This may result in electric shock, fire, an explosion, or problems with the product.
- Never plug the power cord into a socket that is not grounded correctly and make sure that it is in accordance with local and national codes.

CAUTION **CAUTION SIGNS FOR INSTALLATION**

- ★ This appliance should be positioned in such a way that it is accessible to the power plug.

- Failure to do so may result in electric shock or fire due to electric leakage.

Install your appliance on a level and hard floor that can support its weight.

- Failure to do so may result in abnormal vibrations, noise, or problems with the product.

Install the appliance while maintaining the proper distance from the wall.

- Failure to do so may result in fire due to overheating.

The minimum height of free space necessary above the top surface of the hob

WARNING **SEVERE WARNING SIGNS FOR ELECTRIC**

- ★ Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.

- Unplug the power plug and clean it with a dry cloth.

- Failure to do so may result in electric shock or fire.

Plug the power plug into the wall socket in the right direction so that the cord runs towards the floor.

- If you plug the power plug into the socket in the opposite direction, the electric wires within the cable may be damaged and this may result in electric shock or fire.

- ☒ Plug the power plug into the wall socket firmly. Do not use a damaged power plug, damaged power cord or loose wall socket.

- This may result in electric shock or fire.

Do not pull or excessively bend the power cord.

Do not twist or tie the power cord.

Do not hook the power cord over a metal object, place a heavy object on the power cord, insert the power cord between objects, or push the power cord into the space behind the appliance.

- This may result in electric shock or fire.

Do not pull the power cord, when unplugging the power plug.

- Unplug the power plug by holding the plug.
- Failure to do so may result in electric shock or fire.

-
- ✎ When the appliance or the cord is damaged, contact your nearest service centre.



CAUTION SIGNS FOR ELECTRIC

- ☒ Unplug the power plug when the appliance is not being used for long periods of time or during a thunder/lightning storm.

- Failure to do so may result in electric shock or fire.

Unplug the power plug when the appliance is not being used for long periods of time or during a thunder/lightning storm.

- Failure to do so may result in electric shock or fire.



SEVERE WARNING SIGNS FOR USING

- ☒ In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug. Do not touch the appliance or power cord.

- Do not use a ventilating fan.
- A spark may result in an explosion or fire.

Take care that the door, heater or any of the other parts do not come into contact with the body while cooking or just after cooking.

- Failure to do so may result in burns.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the hob.

ALWAYS use hob gloves when removing a dish from the hob to avoid unintentional burn.

WARNING : The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

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.

Children should be supervised to ensure that they do not play with the appliance

WARNING : Only allow children to use the hob without supervision when adequate instructions have been given so that the child is able to use the hob in a safe way and understands the hazards of improper use.

8_ using this manual & safety instructions

- ★ The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

WARNING : Accessible parts may become hot during use. To avoid burns young children should be kept away.

WARNING : If the surface is cracked, switch off the appliance to avoid the possibility of electric shock. Do not use your hob until the glass surface has been replaced.

Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

WARNING : Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- ☐ Do not touch the power plug with wet hands.

- This may result in electric shock.

Do not turn the appliance off by unplugging the power plug while an operation is in progress.

- Plugging the power plug into the wall socket again may cause a spark and result in electric shock or fire.

Keep all packaging materials well out of the reach of children, as packaging materials can be dangerous to children.

- If a child places a bag over its head, it may result in suffocation.
- Failing to do so may result in electric shock, burns or injury.

Never use this appliance for purposes other than cooking.

- Failure to do so may result in fire.

Never heat plastic or paper containers and do not use them with the hob function.

- Failure to do so may result in fire.

Do not over-heat food.

- This may result in fire.

Do not heat food wrapped in paper such as magazines or newspaper.

- This may result in fire.

Do not use or place inflammable sprays or objects near the hob.

- This may result in fire or an explosion.

Do not insert fingers, foreign substances or metal objects such as pins or needles into the inlet, outlet, and holes. If foreign substances are inserted into any of these holes, unplug the power plug from the wall socket and contact your product provider or nearest service centre.

- Failure to do so may result in electric shock or injury.


NEVER fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.


NEVER heat a babys bottle with the teat on, as the bottle may explode if overheated.


Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.

Do not operate this appliance if it has a damaged power cable or plug.

WARNING : Liquids and other foods must not be heated in sealed containers since they are liable to explode.

-  Do not attempt to repair, disassemble, or modify the appliance yourself.
- Do not use any fuse(such as cooper, steel wire, etc.) other than the standard fuse.
 - When repairing or reinstalling the appliance is required, contact your nearest service centre.
 - Failure to do so may result in electric shock, fire, problems with the product, or injury.
-

-  If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.
- Failure to do so may result in electric shock or fire.
-


-  If the appliance is flooded, please contact your nearest service centre.
- Failure to do so may result in electric shock or fire.

If the appliance generates a strange noise, a burning smell or smoke, unplug the power plug immediately and contact your nearest service centre.

- Failing to do so may result in electric shock or fire.



CAUTION SIGNS FOR USING

-  Take care as beverages or food may be very hot after heating.
- Especially when feeding a child, check that it has cooled sufficiently.
- Take care when heating liquids such as water or other beverages.
- Avoid using a slippery container with a narrow neck.
 - Failing to do so may result in an abrupt overflow of the contents and cause burns.

Do not hold food or any part thereof during or immediately after cooking.

- Use cooking gloves because it may be very hot and you could burn yourself.

When the surface is cracked, turn the power switch of the appliance off.


- Failure to do so may result in electric shock.

Small amounts of food require shorter cooking or heating time.

If normal times are allowed they may overheat and burn.

Children should be supervised to ensure that they do not play with the appliance.

Any spillage should be removed from the lid before opening and the hob surface should be allowed to cool before closing the lid (Model which has lid only).

-  Do not stand on top of the appliance or place objects (such as laundry, hob cover, lighted candles, lighted cigarettes, dishes, chemicals, metal objects, etc.) on the appliance.
- This may result in electric shock, fire, problems with the product, or injury.

Do not operate the appliance with wet hands.

- This may result in electric shock.

Do not spray volatile material such as insecticide onto the surface of the appliance.

- As well as being harmful to humans, it may also result in electric shock, fire or problems with the product.

Do not place the appliance over a fragile object such as a sink or glass object.

- This may result in damage to the sink or glass object.

Take care when removing the wrapping from food that has just been taken out of the appliance.

- If the food is hot, hot steam may be emitted abruptly when removing the wrapping and you may burn yourself.

Do not unplug the appliance by pulling at the power cord, always grip plug firmly and pull straight out from the outlet.

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- ☒ - Damage to the cord may cause short-circuit, fire and/or electric shock
Appliances are not intended to be operated by means of an external timer or separate remote-control system.

Do not stare at the hob elements (Model which was installed halogen lamp only).

After use, switch off the hob element by its control and do not rely on the pan detector (Model which was installed pan detector only).

SEVERE WARNING SIGNS FOR CLEANING

- ☒ Do not clean the appliance by spraying water directly onto it.
Do not use benzene, thinner or alcohol to clean the appliance.
 - This may result in discoloration, deformation, damage, electric shock or fire.
 Before cleaning or performing maintenance, unplug the appliance from the wall socket.
 - Failure to do so may result in electric shock or fire.
 For your safety, do not use high-pressure water cleaners or steam jet cleaners.

CAUTION SIGNS FOR CLEANING

- ★ The hob should be cleaned regularly and any food deposits removed.
Failure to maintain the hob in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- ☒ Take care not to hurt yourself when cleaning the appliance (external/internal).
 - You may hurt yourself on the sharp edges of the appliance.
 Do not clean the appliance with a steam cleaner.
 - This may result in corrosion.

disposal instructions

DISPOSING OF THE PACKAGING MATERIAL

All materials used to package the appliance are fully recyclable. Sheet and hard foam parts are appropriately marked. Please dispose of packaging materials and old appliances with due regard to safety and the environment.

PROPER DISPOSAL OF YOUR OLD APPLIANCE


WARNING : Before disposing of your old appliance, make it inoperable so that it cannot be a source of danger.

To do this, have a qualified technician disconnect the appliance from the mains supply and remove the mains lead.

The appliance may not be disposed of in the household rubbish.

Information about collection dates and public refuse disposal sites is available from your local refuse department or council.

installing the hob

 Be sure the new appliance is installed and grounded only by qualified personnel.
WARNING Please observe this instruction. The warranty will not cover any damage that may occur as a result of improper installation.
Technical data is provided at the end of this manual.


SAFETY INSTRUCTIONS FOR THE INSTALLER


- With respect to fire protection, this appliance corresponds to EN 60 335 - 2 - 6. This type of appliance may be installed with a high cupboard or wall on one side.
- Drawers may not be fitted underneath the hob.
- The installation must guarantee shock protection.
- The kitchen unit in which the appliance is fitted must satisfy the stability requirements of DIN 68930.
- For protection against moisture, all cut surfaces are to be sealed with a suitable sealant.
- On tiled work surfaces, the joints in the area where the hob sits must be completely filled with grout.
- On natural, artificial stone, or ceramic tops, the snap action springs must be bonded in place with a suitable artificial resin or mixed adhesive.
- Ensure that the seal is correctly seated against the work surface without any gaps. Additional silicon sealant must not be applied; this would make removal more difficult when servicing.
- The hob must be pressed out from below when removed.

CONNECTING TO THE OUTLET


Before connecting, check that the nominal voltage of the appliance, that is, the voltage stated on the rating plate, corresponds to the available supply voltage. The rating plate is located on the lower casing of the hob.

The heating element voltage is AC 240 V~. This appliance is equipped with a cord that includes a grounding wire and a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

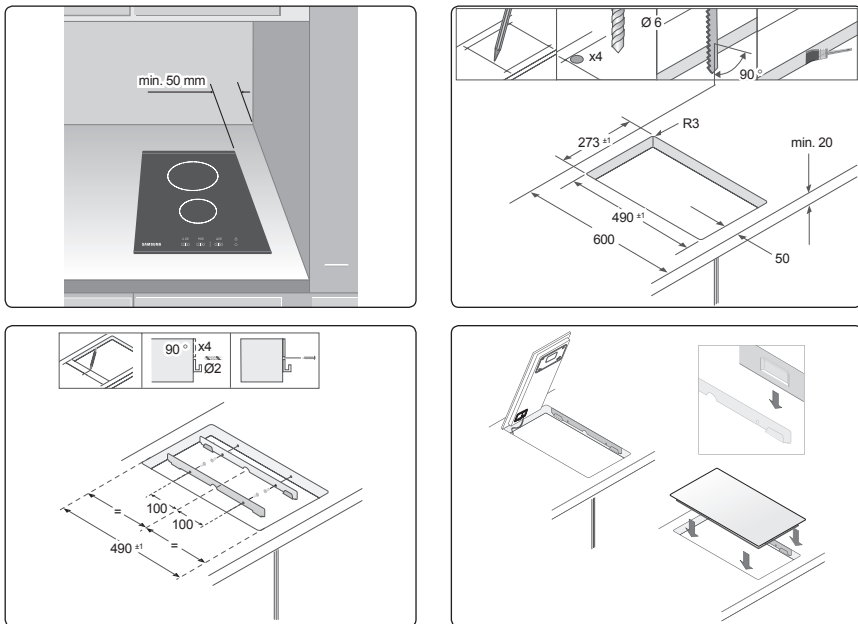
 **WARNING** Once the hob is connected to the mains supply, check that all cooking zones are ready for use by briefly switching each on in turn at the maximum setting.

 When the hob is powered on for the first time, all displays light and the child safety lock is activated.

INSTALLING INTO THE COUNTERTOP

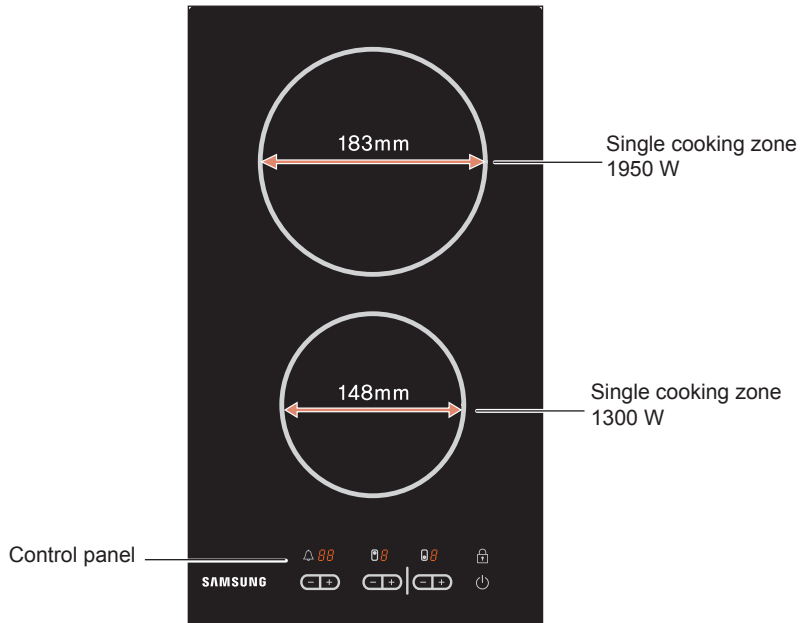
 Make a note of the serial number on the appliance rating plate prior to installation. This number will be required in the case of requests for service and is no longer accessible after installation, as it is on the original rating plate on the underside of the appliance.

Pay special attention to the minimum space and clearance requirements. Secure the brackets at both sides with the provided screws before mounting the hob onto the brackets.

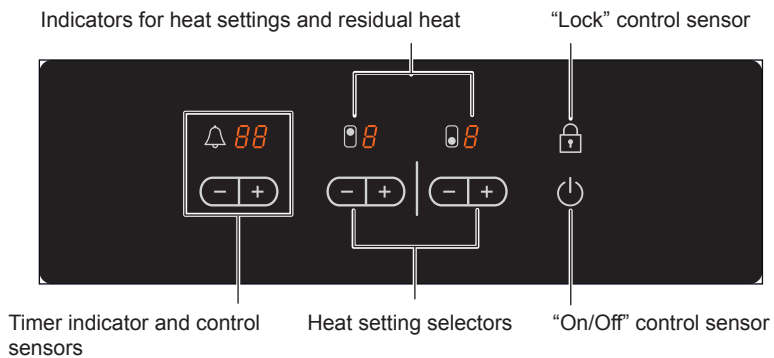


parts and features

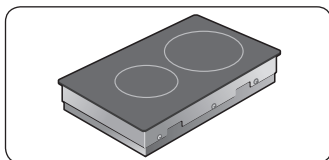
COOKING ZONES



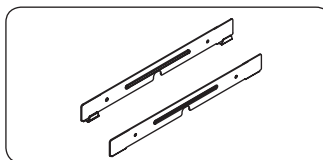
CONTROL PANEL



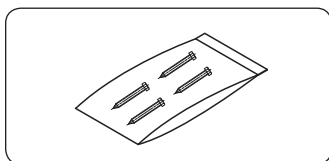
COMPONENTS



Ceramic Glass Hob



Installation Brackets




Screws

THE KEY FEATURES OF YOUR APPLIANCE

- **Ceramic glass cooking surface:** The appliance has a ceramic glass cooking surface and four rapid - response cooking zones. The hob's powerful radiant heater elements significantly shorten the amount of time required for the zones to heat up.
- **Touch control sensors:** Your appliance is operated using touch control sensors.
- **Easy cleaning:** The advantage of the ceramic glass cooking surface and the control sensors is their accessibility for cleaning. The smooth, flat surface is easy to clean.
- **On/Off sensor:** The "On/Off" control sensor provides the appliance with a separate mains switch. Touching this sensor switches the power supply on or off completely.
- **Control and function indicators:** Digital displays and indicator lights provide information about settings and activated functions, as well as the presence of residual heat in the various cooking zones.
- **Safety shutoff:** A safety shutoff ensures that all cooking zones switch off automatically after a period of time if the setting has not been changed.
- **Residual heat indicator:** An icon for residual heat appears in the display if the cooking zone is so hot that there is a risk of burning.
- **Digital displays:** The four display fields are assigned to the four cooking zones. They show the following information:
 - the appliance has been switched on,
 - to selected heat settings,
 - residual heat,
 - the child lock is activated; and
 - error message, the touch sensor button has been touched for longer than 10 seconds.
 - error message, when the Hob is overheated because of abnormal operation.




SAFETY SHUTOFF


If one of the cooking zones is not switched off or the heat setting is not adjusted after an extended period of time, that particular cooking zone will automatically switch itself off.

Any residual warmth will be indicated with  (for “hot”) in the digital displays corresponding to the particular cooking zones.

The cooking zones switch themselves off at the following times.


Heat setting	Switch off
1-2	After 6 hours
3-4	After 5 hours
5-6	After 3 hours
7-9	After 1 hours

 If the Hob is overheated because of abnormal operation,   will be displayed. And the Hob will be switched off.


 Should one or more of the cooking zones switch off before the indicated time has elapsed, see the section “Troubleshooting”.

Other reasons why a cooking zone will switch itself off



All cooking zones will immediately switch themselves off if liquid boils over and lands on the control panel.

The automatic shutoff will also be activated if you place a damp cloth on the control panel. In both of these instances, the appliance will need to be switched on again using the main power sensor after the liquid or the cloth has been removed .

RESIDUAL HEAT INDICATOR

When an individual cooking zone or the hob is turned off, the presence of residual heat is shown with an  (for “hot”) in the digital display of the appropriate cooking zones. Even after the cooking zone has been switched off, the residual heat indicator goes out only after the cooking zone has cooled.

You can use the residual heat for thawing or keeping food warm.

 As long as the residual heat indicator is illuminated, there is a risk of burns.
WARNING If the power supply is interrupted, the  symbol will go out and information about residual heat will no longer be available. However, it may still be possible to burn yourself. This can be avoided by always taking care when near the hob.

before you begin

INITIAL CLEANING

Wipe the ceramic glass surface with a damp cloth and ceramic cooktop glass cleaner.

 Do not use caustic or abrasive cleaners. The surface could be damaged.

WARNING

hob use

USING SUITABLE COOKWARE

Better pans produce better results.

- You can recognise good pans by their bases. The base should be as thick and flat as possible.
- When buying new pans, pay particular attention to the diameter of the base. Manufacturers often give only the diameter of the upper rim.
- Pots with aluminium or copper bases can cause metallic discolouration on the ceramic glass surface. The discolouration is very difficult or impossible to remove.
- Do not use pans made of cast iron or which have damaged bases with rough edges or burrs. Permanent scratching can occur if these pan are slid across the surface.
- When cold, pan bases are normally bowed slightly inwards (concave). They should never be bowed outwards (convex).
- If you wish to use a special type of pan, for example, a pressure cooker, a simmering pan, or a wok, please observe the manufacturer's instructions.

Energy saving tips

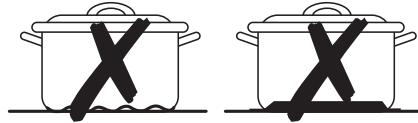


You can save valuable energy by observing the following points.

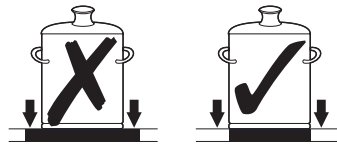
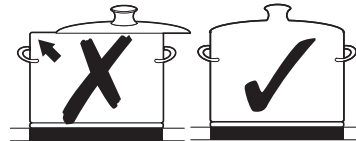
- Always position pots and pans before switching on the cooking zone.
- Dirty cooking zones and pan bases increase power consumption.
- When possible, position the lids firmly on the pots and pans to cover completely.
- Switch the cooking zones off before the end of the cooking time to use the residual heat for keeping foods warm or for thawing.
- The base of the pan should be the same size as the cooking zone.
- Using a pressure cooker reduces cooking times by up to 50 %.



Right!



Wrong!



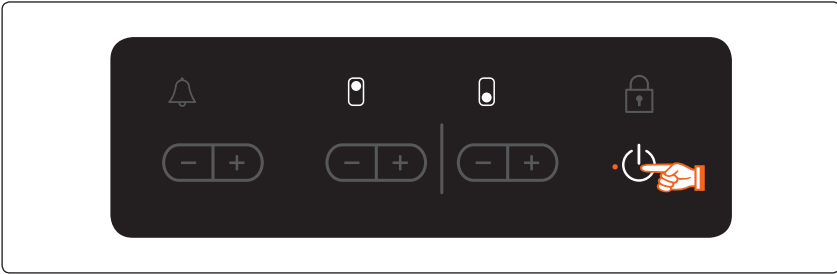



USING THE TOUCH CONTROL SENSORS











To operate the touch control sensors, touch the desired panel with the tip of your pointed finger until the relevant displays illuminate or go out, or until the desired function is activated.

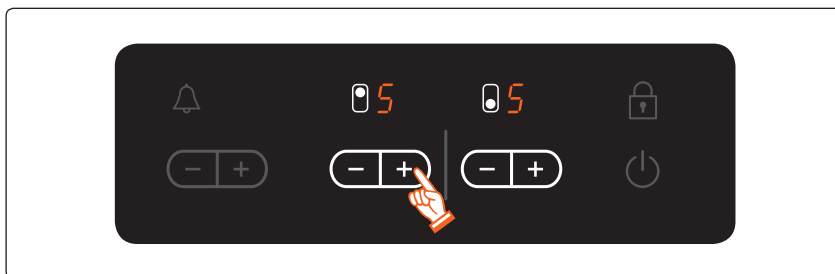
Ensure that you are touching only one sensor panel when operating the appliance. If your finger is too flat on the panel, an adjacent sensor may be actuated as well.

SWITCHING THE APPLIANCE ON

1. Touch the “Lock .
-  After the “On/Off A close-up of the control panel. At the top, there are four icons: a bell, two power symbols, and a lock. Below these are three pairs of minus and plus buttons, and a power button on the right. A hand icon is shown touching the power button.

TEMPERATURE CONTROL

1. For setting and adjusting the power level ( to ) for cooking, touch the corresponding cooking zone's ,  keys.
2. The first time  is pressed, the heat level is set to .
The first time  is pressed, the heat level is set to .
Use the  key to increase the heat setting and the  key to decrease.

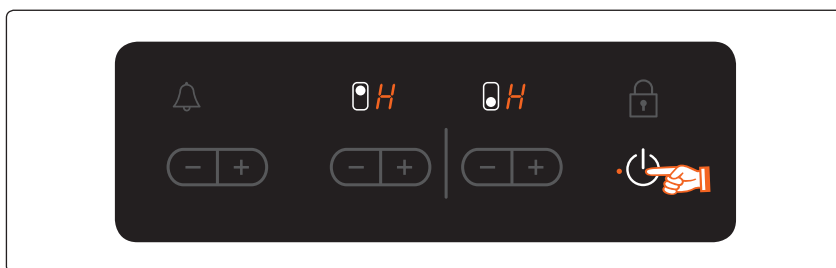


SWITCHING THE APPLIANCE OFF

To completely switch off the appliance, use the **On/Off** control ① sensor.

Touch the **On/Off** control ① sensor.

- After switching off a single cooking zone or the entire cooking surface, the presence of residual heat will be indicated in the digital displays of the corresponding cooking zones in the form of an **H** (for “hot”).



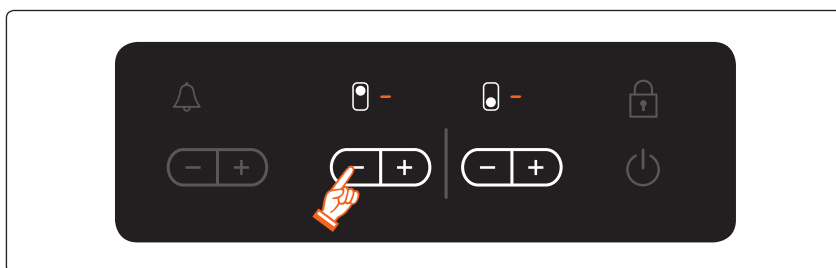
- If the heat setting is at and **H** you want to turn the **H** burner off, the sensor can be touched one additional time, and the heat setting will go to zero.

For faster adjustment, keep your finger on the **+** or **-** sensor until the required value is obtained.

If more than one sensor is pressed for longer than 10 seconds, **H H** will show in the heat setting display. To reset, touch the “**On/Off** **⏻**” sensor.

SWITCHING A COOKING ZONE OFF


To switch off a cooking zone, return the setting to **-** by using the control panel's heat setting and touch sensors **-** or **+**.

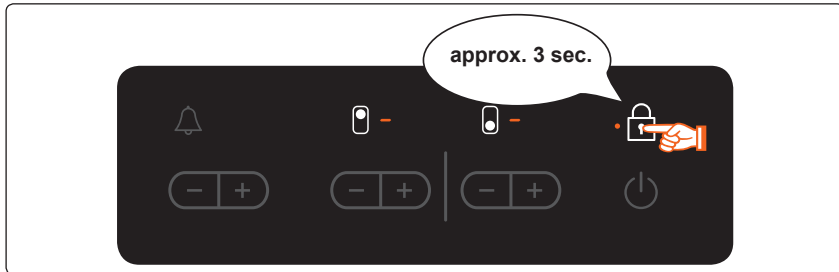



USING THE CHILD SAFETY LOCK

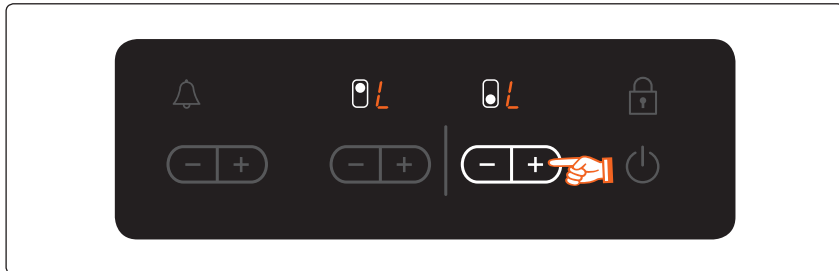
You can use the child safety lock to safeguard against unintentionally turning on a cooking zone and activating the cooking surface. The lock control sensor can be used only when the power is on.

Switching the child safety lock on

1. Touch the  control sensor for approximately 3 seconds.
An acoustic signal will sound as confirmation.

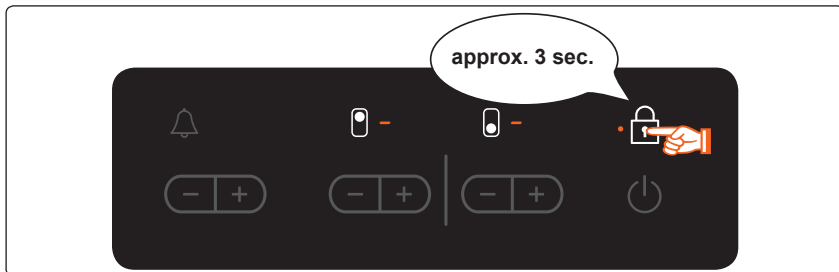


2. Touch any heat setting control sensor.
 will appear in the displays, indicating the child safety lock has been activated.



Switching the child safety lock off

1. Touch the control sensor for approximately 3 seconds.
An acoustic signal will sound as confirmation.



LOCKING AND UNLOCKING THE CONTROL PANEL

At any stage during the cooking process, the control panel, with the exception of the “On/Off” control sensor, can be locked in order to prevent the settings from being changed unintentionally, for example, by wiping over the panel with a cloth.

1. Touch the lock control sensor for approximately 3 seconds. The indicator light in the lock control sensor will illuminate. The control sensors are now locked.
2. To unlock the control sensor, touch the lock control sensor again for approximately 3 seconds. The indicator light in the lock control sensor will extinguish.



TIMER

There are two ways to use the timer:

USING THE TIMER AS A SAFETY SHUTOFF

If a specific time is set for a cooking zone, the cooking zone will shut itself off once this period of time has elapsed. This function can be used for multiple cooking zones simultaneously.


USING THE TIMER TO COUNT DOWN

The countdown timer cannot be used if a cooking zone has been switched on.

SETTING THE SAFETY SHUTOFF


The cooking zone(s) for which you want to apply the safety shutoff must be switched on.



1. Using the timer's control sensor , select the cooking zone for which the safety shutoff time is to be set.

After the first active cooking zone is selected, touching the timer's control sensor  will cause the corresponding indicator to flash slowly.

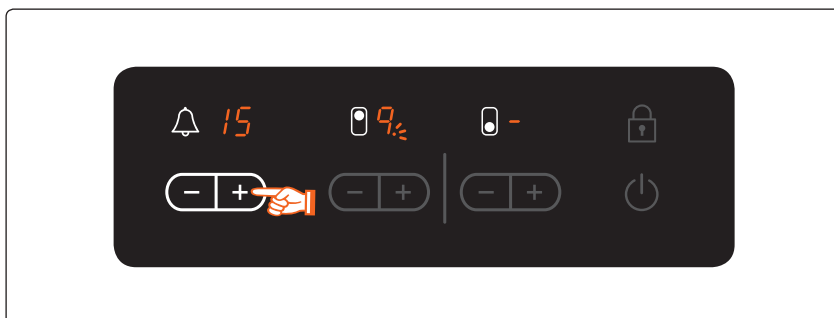
 will appear in the timer display.




The next active cooking zone is selected by touching the timer's control sensor again .



2. Use the  or  timer setting control sensors to set the desired amount of time, for example, 15 minutes, after which the cooking zone will automatically switch itself off.




The safety shutoff is now activated.





To display the time remaining for any of the cooking zones, use the timer's control sensor .

The corresponding control indicator will begin to blink slowly.

The settings are reset using the  or  timer setting control sensors. After the set period of time has elapsed, the cooking zone automatically switches itself off, an acoustic signal sounds as confirmation and the timer display indicates.

 To make the settings more quickly, touch any of the  or  timer setting control sensors until the desired value is reached.



If the  timer setting control sensor is touched first, the time setting will begin at 99 minutes; if the  timer setting control sensor is touched first, the time setting will begin at 1 minute.




COUNTDOWN TIMER

For the countdown timer to be used, the appliance must be switched on but all the cooking zones must be switched off.

1. Touch the timer's control sensor .

 will appear in the timer display.


2. Set the desired period of time using the  or  timer setting control sensors. The countdown timer function is now activated and the remaining time appears in the timer display.


To adjust the remaining time, touch the timer's control sensor and change the setting using the  or  timer setting control sensors .

SUGGESTED SETTINGS FOR COOKING SPECIFIC FOODS

The figures in the table below are guidelines. The heat settings required for various cooking methods depend on a number of variables, including the quality of the cookware being used and the type and amount of food being cooked.


Switch Setting	Cooking method	Examples for Use
9	Warming Sautéing Frying	Warming large amounts of liquid, boiling noodles, searing meat, (browning goulash, braising meat)
8	Intensive Frying	Steak, sirloin, hash browns, sausages, pancakes / griddle cakes
7		
6	Frying	Schnitzel / chops, liver, fish, rissoles, fried eggs
5	Boiling	Cooking up to 1.5 l liquid, potatoes, vegetables
4		
3	Steaming Stewing Boiling	Steaming and stewing of small amounts of vegetables, boiling rice and milk dishes
2		
1	Melting	Melting butter, dissolving gelatine, melting chocolate


 The heat settings indicated in the table above are provided only as guidelines for your reference.

 You will need to adjust the heat settings according to specific cookware and foods.

cleaning and care

HOB

 **WARNING** Cleaning agents must not come into contact with a heated ceramic glass surface: All cleaning agents must be removed with adequate amounts of clean water after cleaning because they can have a caustic effect when the surface becomes hot. Do not use any aggressive cleaners such as grill or oven sprays, scouring pads or abrasive pan cleaners.


 Clean the ceramic glass surface after each use when it is still warm to the touch. This will prevent spillage from becoming burnt onto the surface. Remove scales, watermarks, fat drippings and metallic discolouration with the use of a commercially available ceramic glass or stainless steel cleaner.

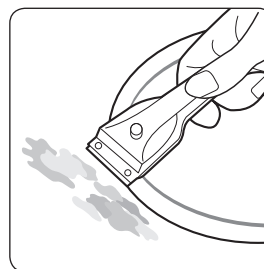
Light Soiling

1. Wipe the ceramic glass surface with a damp cloth.
2. Rub dry with a clean cloth. Remnants of cleaning agent must not be left on the surface.
3. Thoroughly clean the entire ceramic glass cooking surface once a week with a commercially available ceramic glass or stainless steel cleaner.
4. Wipe the ceramic glass surface using adequate amounts of clean water and rub dry with a clean lint - free cloth.

Stubborn Soiling


1. To remove food that has boiled over and stubborn splashes, use a glass scraper.
2. Place the glass scraper at an angle to the ceramic glass surface.
3. Remove soiling by scraping with the blade.

 Glass scrapers and ceramic glass cleaners are available from specialty retailers.




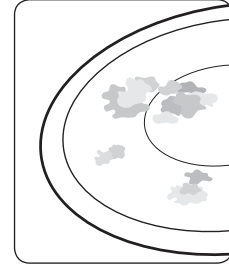
Problem Dirt

1. Remove burnt-on sugar, melted plastic, aluminium foil or other materials with a glass scraper immediately and while still hot.

 **WARNING** There is a risk of burning yourself when the glass scraper is used on a hot cooking zone:

2. Clean the hob as normal when it has cooled down.
If the cooking zone on which something has melted has been allowed to cool, warm it up again for cleaning.

 Scratches or dark blemishes on the ceramic glass surface, caused, for example, by a pan with sharp edges, cannot be removed. However, they do not impair the function of the hob.




TO AVOID DAMAGING YOUR APPLIANCE

- Do not use the hob as a work surface or for storage.
- Do not operate a cooking zone if there is no pan on the hob or if the pan is empty.
- Ceramic glass is very tough and resistant to temperature shock, but it is not unbreakable.
It can be damaged by a particularly sharp or hard object dropping onto the hob.
- Do not use pans made of cast iron or which have damaged bases with rough edges or burrs. Scratching may occur if these pans are slid across the surface.
- Do not place pans on the hob frame. Scratching and damage to the finish may occur.
- Avoid spilling acidic liquids, for example, vinegar, lemon juice and descaling agents, onto the hob frame, since such liquids can cause dull spots.
- If sugar or a preparation containing sugar comes into contact with a hot cooking zone and melts, it should be cleaned off immediately with a kitchen scraper while it is still hot. If allowed to cool, it may damage the surface when removed.
- Keep all items and materials that could melt, for example, plastics, aluminium foil and oven foils, away from the ceramic glass surface. If something of this nature melts onto the hob, it must be removed immediately with a scraper.

warranty and service

FAQS AND TROUBLESHOOTING

A fault may result from a minor error that you can correct yourself with the help of the following instructions. Do not attempt any further repairs if the following instructions do not help in each specific case.

 **WARNING** Repairs to the appliance are to be performed only by a qualified service technician. Improperly effected repairs may result in considerable risk to the user. If your appliance needs repair, please contact your customer service centre.

What should I do if the cooking zones are not functioning?

Check for the following possibilities:

- The fuse in the house wiring (fuse box) is intact. If the fuses trip a number of times, call an authorised electrician.
- The appliance is properly switched on.
- The control indicators in the control panel are illuminated.
- The cooking zone is switched on.
- The cooking zones are set at the desired heat settings.

What should I do if the cooking zones will not switch on?

Check for the following possibilities:

- A period of more than 10 seconds has elapsed between when the On/Off button was actuated and the desired cooking zone switches on (see the section “Switching the appliance on”).
- The control panel is partially covered by a damp cloth or liquid.

What should I do if the display except for the residual warmth indicator suddenly disappears?

This could be a result of one of two possibilities:

- The On/Off sensor was accidentally actuated.
- The control panel is partially covered by a damp cloth or liquid.

What should I do if, after the cooking zones have been switched off, residual warmth is not indicated in the display?

Check for the following possibility:

- The cooking zone was only briefly used and therefore did not become hot enough. If the cooking zone is hot, please call the customer service centre.

What should I do if the cooking zone will not switch on or off?

This could be due to one of the following possibilities:

- The control panel is partially covered by a damp cloth or liquid.
- The child safety lock is on.

What should I do if the display is illuminated?

Check for the following:

- The control panel is partially covered by a damp cloth or liquid. To reset, press the “On/Off” control sensor.

What does it mean when the burner does not glow red?

- The selected temperature of the cooking zone is maintained by a sensor that cycles the zone on and off, so the surface cooking area will not always glow red. If you select a low heat setting, the heat will cycle on and off more frequently than at higher settings. The heat also cycles on and off at the highest setting.

SERVICE

Before calling for assistance or service, please check the section “Troubleshooting”. If you still need help, follow the instructions below.

Is it a technical fault?

If so, please contact your customer service centre.

Always prepare in advance for the discussion. This will ease the process of diagnosing the problem and also make it easier to decide if a customer service visit is necessary.

Please take note of the following information.

- What form does the problem take?
- Under what circumstances does the problem occur?

When calling, please know the model and serial number of your appliance. This information is provided on the rating plate as follows:

- Model description
- S / N code (15 digits)

We recommend that you record the information here for easy reference.

Model: _____

Serial number: _____

When do you incur costs even during the warranty period?

- if you could have remedied the problem yourself by applying one of the solutions provided in the section “Troubleshooting”.
- if the customer service technician has to make several service calls because he was not provided with all of the relevant information before his visit and as a result, for example, has to make additional trips for parts. Preparing for your phone call as described above will save you the cost of these trips.

technical data

TECHNICAL DATA

Appliance dimensions	Width	288 mm
	Depth	505 mm
	Height	50 mm
Worktop cut - out dimensions	Width	273 mm
	Depth	490 mm
	Corner radius	3 mm
Connection voltage		240 V ~ 50 Hz
Maximum connected load power		3.25 kW
Weight	Net	4.3 kg
	Gross	6.0 kg

COOKING RINGS

Position	Diameter	Power
Front	148 mm	1300 W
Rear	183 mm	1950 W

appendix

MODEL NAME & SERIAL NUMBER

Both the model name and the serial number are labeled underneath the cooktop base.

For later use, write down the information or attach the additional product label (located on the top of the product) onto the current page.

Model Name _____

Serial Number _____

note

APPENDIX

QUESTIONS OR COMMENTS?

COUNTRY	CALL	OR VISIT US ONLINE AT
AUSTRALIA	1300 362 603	www.samsung.com/au/support
NEW ZEALAND	0800 726 786	www.samsung.com/nz/support
CHINA	400-810-5858	www.samsung.com/cn/support
HONG KONG	3698 4698	www.samsung.com/hk/support (Chinese) www.samsung.com/hk_en/support (English)
INDIA	1800 40 SAMSUNG (1800 40 7267864) (Toll-Free)	www.samsung.com/in/support
BANGLADESH	0961-2300300 0800-0300300 (Toll free)	www.samsung.com/support
INDONESIA	021-56997777 08001128888	www.samsung.com/id/support
JAPAN	0120-363-905	www.samsung.com/jp/support
MALAYSIA	1800-88-9999 603-77137477 (Overseas contact)	www.samsung.com/my/support
PHILIPPINES	1-800-10-726-7864 [PLDT Toll Free] 1-800-8-726-7864 [Globe Landline and Mobile] 02-422-2111 [Standard Landline]	www.samsung.com/ph/support
SINGAPORE	1800-SAMSUNG(726-7864)	www.samsung.com/sg/support
THAILAND	0-2689-3232, 1800-29-3232	www.samsung.com/th/support
TAIWAN	0800-329999	www.samsung.com/tw/support
VIETNAM	1800 588 889	www.samsung.com/vn/support
MYANMAR	+95-1-2399-888	www.samsung.com/th/support
MACAU	0800 333	www.samsung.com/support
SRI LANKA	0115900000	



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