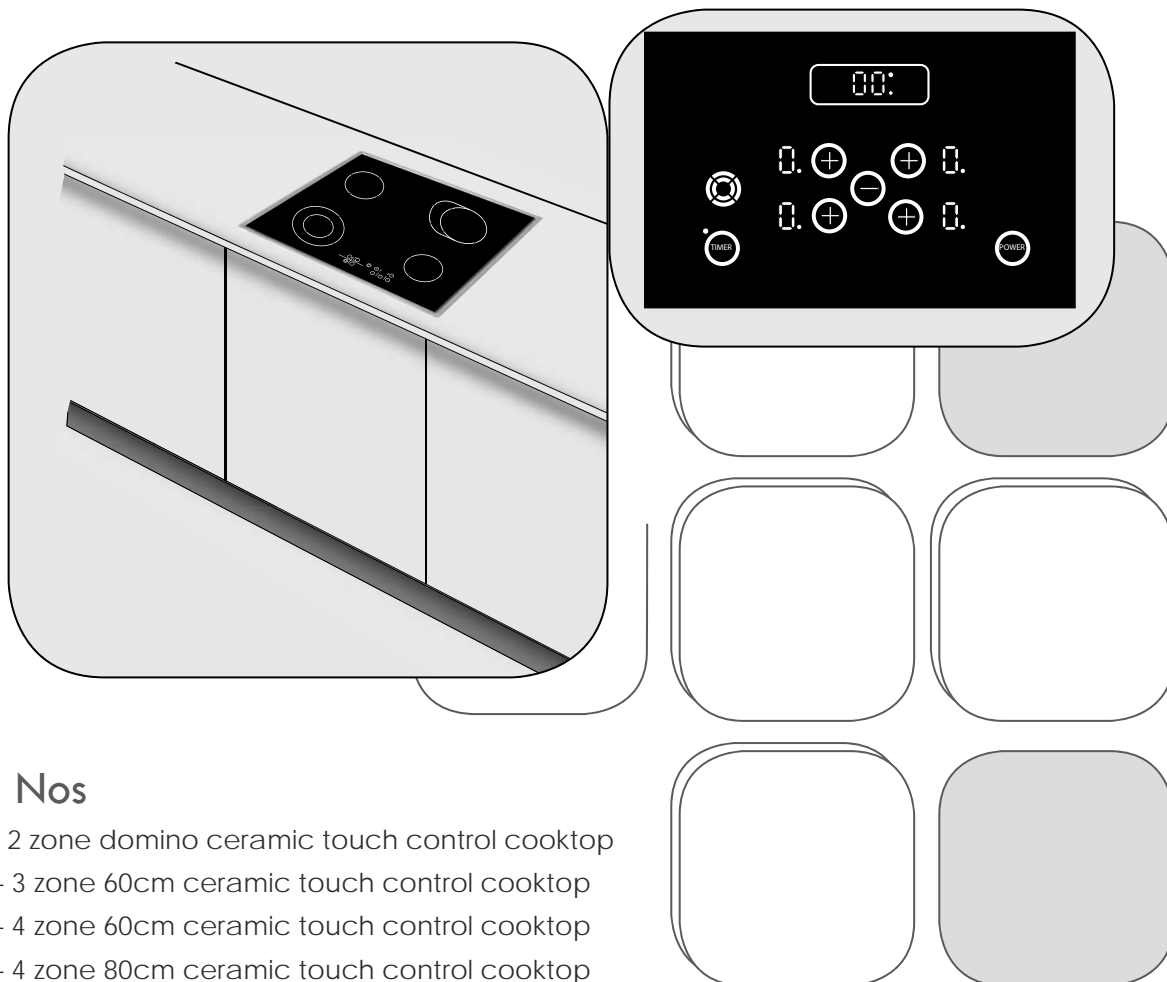


# St George

## Ceramic Cooktop

### Operation, Care And Installation Booklet



#### Model Nos

5522100 - 2 zone domino ceramic touch control cooktop

5526300 - 3 zone 60cm ceramic touch control cooktop

5526400 - 4 zone 60cm ceramic touch control cooktop

5527400 - 4 zone 80cm ceramic touch control cooktop

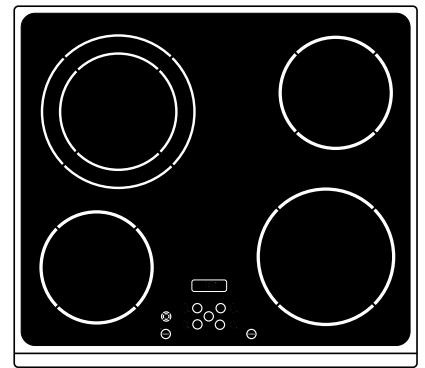
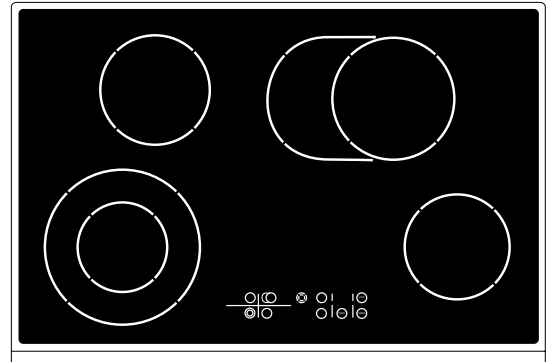
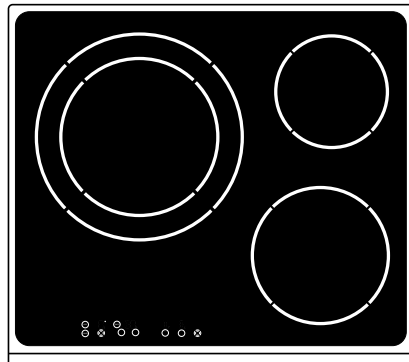
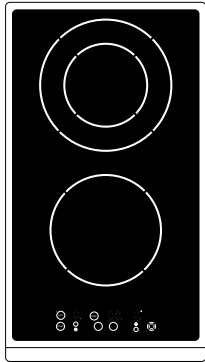
## Safety Precautions

- Never leave cooking food unattended during use as overheated fat and oil may catch fire.
- This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.
- Young children should be supervised to ensure that they do not play with the appliance.
- Always ensure that there are cooking utensil with food or water on the hotplate while the hotplate is on.
- Ensure there is food or liquid in the cooking utensils while they are on the cooktop. Do not allow the liquid to boil dry.
- Use cooking utensils that are steady, and that are not likely to overbalance.
- Do not use asbestos mats or heat diffusers, as these trap the heat and can cause damage to the cooktop from overheating.
- Ensure cooking utensils remain away from the control knobs to avoid damage.
- Do not use the cooktop as storage, benchtop or working space. The hotplate controls can be accidentally turned on, resulting in possible fire, property damage and personal injury.

# Basic Operation

## Using The Cooktop




*Ceramic cooktops are easy and safe to use. Depending on your model, there are different sizes and types of heating elements, giving you a choice of power and size of the hot zone.*



## Turning On And Off

Full details of the touch controls are given on pages 4-5 of this booklet.

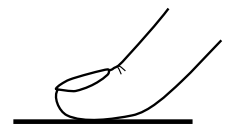
To turn an element on:

1. Press the  control.
2. Press the element control corresponding to the position of the element.
3. Select a heat setting from 1-9 by pressing the  and  buttons.

While in operation, you will see the heat zone glow red. Depending on the setting, you will see the glow turn itself on and off. This is normal - it is the way the element maintains the desired temperature.

To turn the element off, press the  button until the element control displays 0.

To turn all elements off, press the  control.



When pressing the touch controls, it is most effective if you use the flat part of your finger, not your fingertip.

## A Note On Safe Cooking

- Don't wear loose clothing while cooking, as garments may catch utensil handles or catch fire.
- Use dry utensil holders. Wet pot holders can build up steam. Do not use towels or other large pieces of cloth to pick up cooking utensils, as these may touch the heating element and catch fire.
- Do not allow utensil handles to hang over the edge of the cooktop as these can easily be knocked. Also, do not allow them to overhang a neighbouring hot zone that is in use, as this will cause scorching of the handle, and potential handling burns.
- Do not allow the element to stay on without an appropriate cooking utensil on top. Do not allow pans to burn dry as this may cause overheating and damage to the pan and the cooktop.

### In case of fire:

- Do not attempt to handle or move a burning pot.
- Smother the flames with a lid or other nonflammable cover.
- Do not splash water onto grease or oil fires, as this may cause the fire to spread. Use baking soda or a foam fire extinguisher to smother flames.

# Basic Operation And Maintenance

## Ideal Heat Settings

For general cooking it is most convenient to turn the element to its highest setting till the pot heats up, then reduce the setting to the appropriate heat level.

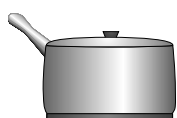
- 8-9 Brings liquid to the boil quickly. When liquid starts to boil, this setting is no longer needed. You can reduce the heat setting and still allow boiling to be maintained.
- 6-7 Browning meats, heating oil for frying, maintaining boiling of large amounts of liquid
- 3-5 Steaming, or cooking covered foods once boiling temperature is reached
- 1-2 Melting chocolate or butter. Keeping foods warm.

## Saving Energy

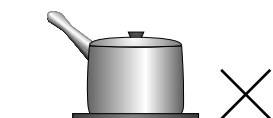
Electric cooktops are quick to heat up, and slow to cool down. When cooking has almost completed, you can often turn the element down or off to allow residual heat to complete cooking. Once the food has cooked, remove the pot from the hot zone to prevent overcooking.

Once a liquid begins to boil, it is advisable to turn the element down. There is no difference in temperature between rapidly boiling water and boiling just above a simmer. It does not cook food any faster, it simply wastes energy.

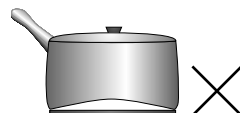
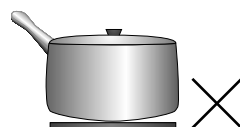
Many other common sense methods will help to save you energy and cooking time, such as using a lid while cooking, placing the utensil on the element prior to turning on, and using minimal water or oil to reduce heat up time.



The ideal pot will be close to the same size as the hotplate



Avoid pots that are too large or too small



The base of the pot should be flat, not curved up or down.



Be careful of excessive moisture. Ensure there is a cooking utensil on the hotplate whilst it is turned on.

## A Note About Cooking Utensils

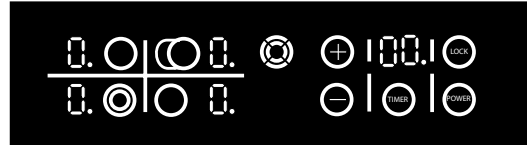
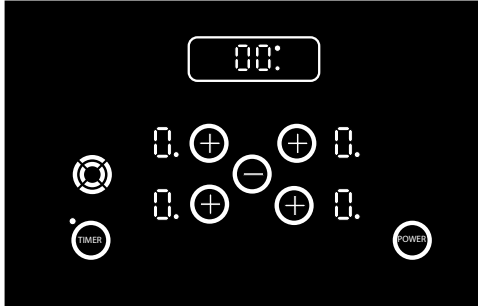
Ceramic cooktops work most efficiently when the cooking utensil is close to or exactly the same size as the element. The size of the heating element is marked by a white ring etched on the glass. In particular,

- The pot should not overhang the hotplate by more than 25mm.
- The pot should not be more than 25mm narrower than the hotplate, or the outside of the hotplate may overheat. Also, spills will land directly on the hot zone and require extra work to clean.
- The base of the utensil should be flat so that it sits securely on the heating zone. It should not be curved up or down.
- Heavy gauge stainless steel and cast iron give the best cooking performance. Aluminium and copper bottomed pans can cause metal staining of the glass surface. Glass cooking utensils may scratch the surface.



# Using The Touch Controls

The touch controls on this cooktop are not only convenient - they also make available to you a number of advanced functions that give you greater control over cooking.



## Turning The Unit On

To turn the unit on, press the **POWER** control. Near each element control there should be either a **0** to indicate the element is off and has no heat left in it, or a **H**, to indicate the element is still warm from the last time it was used. There should also be a dot next to each **0** or **H**.

Once you turn the unit on, you have 10 seconds to activate an element before the unit switches itself off again.

## To Turn An Individual Element On

Touch the element control of your choice. You will find that this element is now the only element with a dot near the **0**. This shows it is selected, and any heat or time setting will apply to this element.

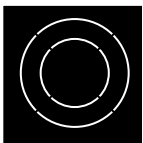
Press the **+** and **-** buttons to select a heat setting from **1** to **9**. Optionally, you can press the element control again to lock the setting in place.



## To Turn An Element Off

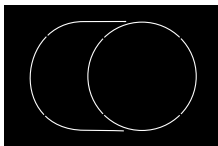
Touch the element control of your choice. Press the **-** button until the element heat setting is reduced to **0**. For rapid switch off, press the **+** and **-** buttons simultaneously.



**Residual Heat Indicators:** The heating zones remain hot after the elements are switched off. When the element is turned off, the element control reads **H** to indicate hot surface. This **H** will remain for a fixed length of time.

## Extended Element Types



**Double cooking zone:** When you wish the inner element only to come on, press the element key (which may look like , or it may be a plus sign or filled circle in the element's position) and choose the heat setting 1-9. When you wish to use the outer element as well, press the separate  key. The inner and outer elements cycle on and off at different times to maintain the required heat setting of the entire cooking position.



**Expandable cooking zone** (4 element model 5527400 only) : When you wish the inner element only to come on, press the  key, and choose the heat setting 1-9. When you wish to use the expanded element as well, press the separate  key. Both elements cycle on and off at different times to maintain the required heat setting of the entire cooking position.

# Using The Touch Controls

## To Lock The Touch Controls

You can lock the cooktop to prevent unintentional changes to setting or accidental turning on by children or during cleaning. The lock can be set while the cooktop is either on or off.

Press the **LOCK** control for 3 seconds. A beep will sound and a dot will appear next to the **LOCK** control. To unlock the controls, press the **LOCK** control again.

## Auto Preheat Feature

This feature allows you to preset the temperature and provides rapid heat up as well, all with the one setting.

1. Select the element you wish to turn on by touching its control. A dot should appear next to the corresponding zero to show that it is the element that is about to be set.
2. Press **+** till the element control reads **9**, then press it one more time so that it reads **A**.
3. Now press **-** till the element control shows the setting you want for your cooking.

Once you set the element at the beginning, the element will now heat up quickly, with maximum power, until your desired setting is reached. It will then switch itself down to maintain that setting without any further supervision or action on your part.

**Example:** If you wish to cook a stew on heat setting **6**. Select the element you wish to use.

Press **+** till the display goes past **9** and an **A** appears. Then press **-** till the element control displays **6**. The element will now heat up quickly (as if it were set to **9**). During this heat up time, the display near the element control will alternate between **A** and **6**. Once it reaches a temperature equivalent to **6**, the element will turn itself down to remain on **6** until it is turned off.

**To Deactivate Auto Preheat While Cooking:** If you set an element to auto preheat, wait till the setting has been in place for at least 10 seconds, then press **-**. The auto preheat will cancel, and the element will continue to heat up as if you had set the element directly.

## Timer

The timer controls whichever element has been most recently set, as indicated by a dot next to the element control.

To set the timer, press the **TIMER** button, then press **+** and **-** until the timer display shows the required number of minutes. The large dot near the timer display corresponds to the position of the element which is under timing control. To change the set time more quickly, you can press and hold down either **+** or **-**.

Once the time has elapsed, a beep will sound for two minutes, and the element will automatically switch off. You can cancel the alarm tone by pressing any button.

**To Deactivate The Timer:** If you wish to cancel the timer while cooking, press **TIMER**, then press **-** until the timer display reads **00**. The element will now remain on until it is switched off manually. For rapid switch off, press the **+** and **-** keys simultaneously.

**Extra Feature:** The timer also works without any element being on, and so can be used as a general household timer.

# Installation

## Safety Precautions

Before starting the installation, consideration should be given to how the installation is to be carried out, ensuring

- Adequate space and clearances above, below and on all sides of the cooktop.
- Availability of earthed power.
- The mechanical strength of supporting cabinetry.
- Adequate ventilation and clearance to nearby surfaces are provided.

The installation work must be undertaken by a qualified and competent person in conformity with all current building and electrical standards, as well as all local regulations in force. The manufacturer does not accept any liability for any damage or injury caused by improper installation.

Before connecting to the mains supply ensure that the mains power corresponds with the requirements on the cooktop's rating plate.

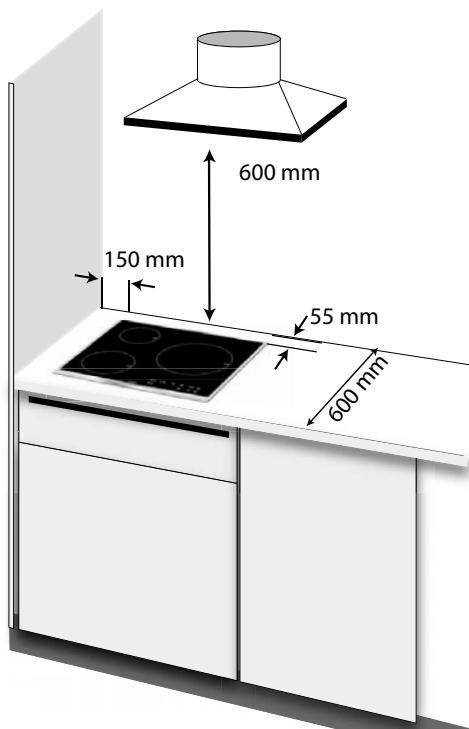
For cooktops featuring an earth wire, make sure the electric plant of the building is correctly earthed.



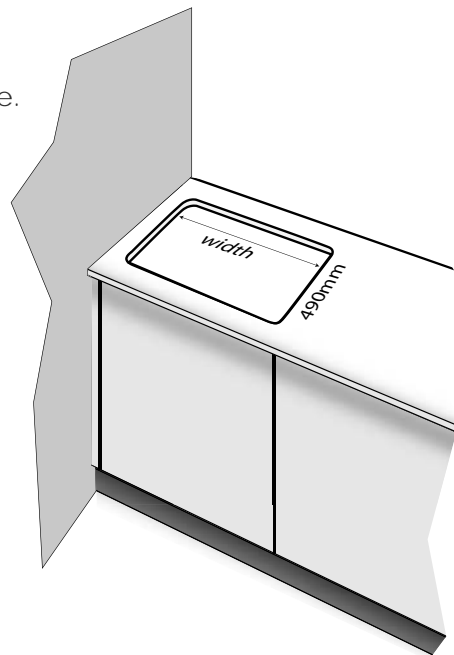
## Create Cutout In The Benchtop

Note the dimensions of the cutout. Ensure the following:

1. that all required clearances are observed.
2. that there is adequate ventilation for the fan to operate.  
These are shown below.



minimum clearances shown



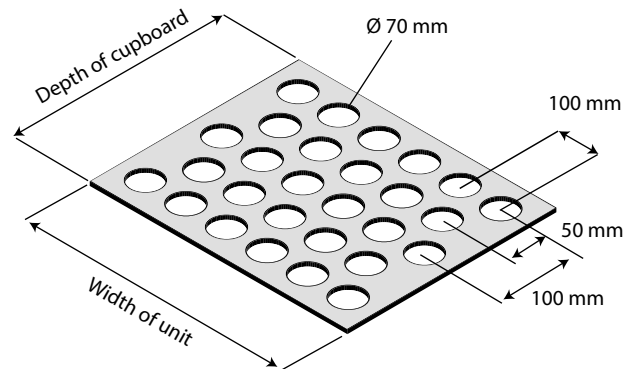
<i>model</i>	<i>width</i>
2 zone Domino	268 mm
3 zone 60 cm	560 mm
4 zone 60 cm	560 mm
4 zone 80 cm	750 mm

# Installation

## Under Bench Barrier

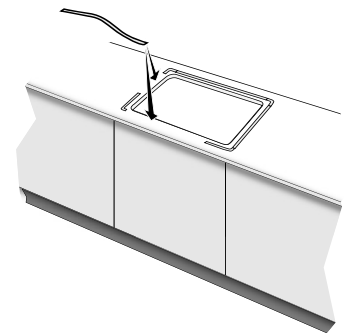
The underside surface of the cooktop can reach a temperature exceeding 95°C during normal use. If after installation the underside surface is accessible through underbench cupboard doors and the like, a rigid barrier MUST be installed so that such access is restricted. The barrier must:

- be made of a low thermal conductivity material (eg wood)
- conform to the dimensions in the illustration
- be positioned directly under the cooking hob at least 50mm away from the base of the unit.



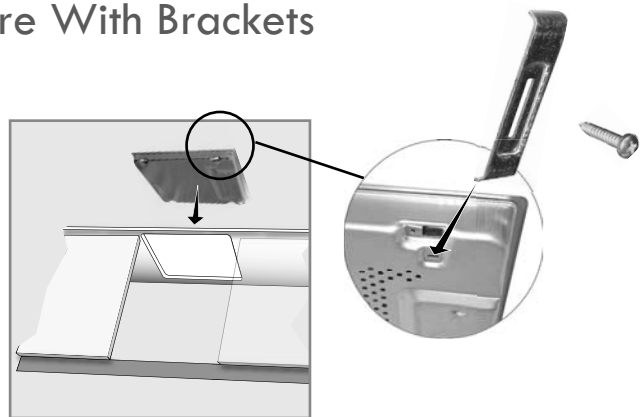
## Lay The Sealant

Apply the sealant around the top edges of the cutout, so that when the cooktop is lowered onto the benchtop, an even seal is formed.



## Install The Cooktop and Secure With Brackets

Lower the cooktop into the cutout. Use the 4 brackets supplied to secure the cooktop into the cabinetry, using packing wood where necessary.



## Make Electrical Connection

This appliance must be adequately earthed. If the cooktop does not have a plug, it must be connected by means of a special power cord, which must be suitably earthed. In particular: The cooktop must be connected to the mains via a bipolar switch which has at least 3mm clearance between contacts. All electrical work must be done by a licensed electrician.

	small elements	medium elements	double elements	expandable zone	total power reqt
2 zone- 5522100	1200 W		1700+700 W		3.2 KW
3 zone - 5526300	1200 W	1700 W	2400+750 W		5.3 KW
4 zone 60cm- 5526400	2 x 1200 W	1700 W	2100+700 W		6.2 KW
4 zone 80cm- 5527400	2 x 1200 W		2100+700 W	2200+1400 W	6.7 KW

# Cleaning And Maintenance

*These hotplates are easy to clean and maintain. The smooth surface of the glass helps to prevent dirt build up.*

## To Prevent Cooktop Scratching

Do not slide glass or metal utensils across the glass top. Make sure the bottom of all utensils are clean and dry before using. Make sure the cooktop surface is clean and dry before using. Do not allow aluminium foil (including foil containers) to come into contact with the glass while the unit is on. Cookware with sharp, damaged or jagged edges may scratch the glassware.

The glass cooktop can be used to place hot baking dishes etc from the oven, provided they are not likely to scratch the surface as described above.

## For Normal Cleaning

When the cooktop is cool, wipe the glass with a clean damp cloth or nylon pad. You may also use a fresh solution of dishwashing detergent and warm water.

Do not use a dirty sponge or use the same water used for washing up, as this may leave a greasy residue which will show up as streaks when the cooktop is next heated. Wipe away any residual cleaning agent with clean water.

Do not use abrasive sponges or cleaners. Many caustic oven cleaners will permanently burn the stain onto the glass surface.

When wiping over, remember to turn diamond rings away from the glass to prevent accidental scratching.

## Cleaning Fresh Spillovers

It is best to clean a spillover immediately to avoid much more work later on. Turn the unit off and wipe around the hot zone with a paper towel. Use a protective glove or mitt to prevent burning.

**Important:** Melted plastic, or spills involving foods with a high sugar content must be removed immediately before the cooktop has cooled, or they will become permanently fused into the glass top. Use a ceramic cooktop scraper to completely lift the spilled residue and move it to a cool area of the cooktop. Wait till the affected part of the cooktop has cooled, then clean according to normal cleaning procedures outlined above.

## Cleaning Burnt-On Spillovers

When the cooktop surface is cool, use a ceramic cooktop scraper. Hold it at an angle and scrape off residue. Clean according to normal cleaning procedures outlined above.



## Metal Staining

Copper and aluminium become soft at higher cooking temperatures and leave marks on the glass cooktop. These can appear as scratches, but are easily removed using the same procedure as for cleaning spillovers.

In some cases metal staining can cause pitting of the glass surface if left untreated, so these marks are best cleaned immediately. In particular, do not allow aluminium foil to touch the glass surface while the element is on, as this material is prone to quick melting

## Cleaning Stubborn Stains.

It is advisable to use commercially available glass cooktop cleaners occasionally, which are found in the housewares sections of most supermarkets, appliance and kitchen stores. These not only clean thoroughly, but also leave a protective coating on the glass surface.