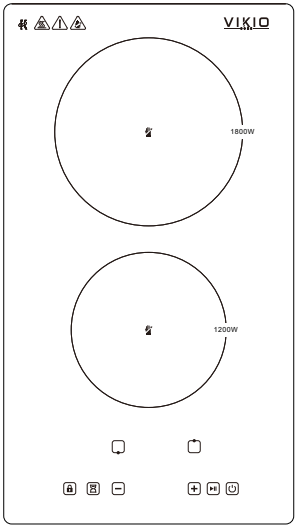
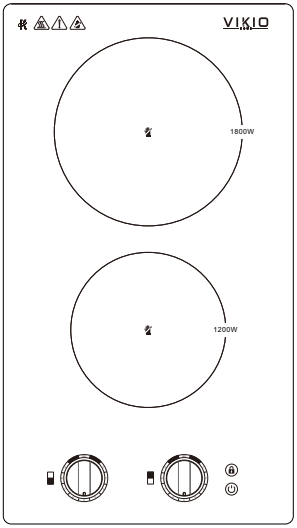
VIKIO HOME

BUILT-IN CERAMIC HOB

USER MANUAL





Please read these instructions carefully before attempting to install or use this appliance.
It is advisable to keep these instructions in a safe place for future reference.

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WARNING

IMPORTANT :
TEST BEFORE INSTALLATION!

Conduct a power and basic function test immediately after unpacking and ***BEFORE INSTALLATION.***
This step verifies the device arrived undamaged during shipping.
PLEASE NOTE: Please install only after testing to avoid disassembly costs.

Toll-Free: 1-888-213-4550 / 1-888-214-0999

Monday-Friday,9:00 AM-5:00 PM PST

SUPPORT EMAIL:
service03@vikiohome.com

Response guaranteed within 24 hours on business days.

SAFETY WARNINGS

Your safety is of the utmost priority.Please read this information before using your cooktop.

Installation

Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a well-grounded 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.

Cutting 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 materials 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 must be installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolation switch which allows full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

SAFETY WARNINGS

Your safety is of the utmost priority.Please read this information before using your cooktop.

Operation and Maintenance

Electrical Shock Hazard

- Do not use the cooktop if it is broken or cracked. If the cooktop surface breaks or cracks, switch off the appliance 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.

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 serious burns and scalds.

Cutting Hazard

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use it with extreme care and always store it safely, out of reach of children.
- Failure to use caution could result in injury or cuts.

SAFETY WARNINGS

Your safety is of the utmost priority.Please read this information before using your cooktop.

Warning

- Do not touch the cooktop surface when it is in operation.
- Do not leave any objects or utensils on the appliance.
- Do not use the appliance to warm or heat the room.
- Do not clean the cooktop surface until the residual heat indicator has turned off.
- 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 place your cooking utensils down too forcefully on the appliance.
- Do not strike the cooktop surface with sharp objects.
- 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.
- Do not repair or replace any part of the appliance unless specifically instructed in the manual. All other servicing must be performed by a qualified technician.
- Do not let your children play near the working cooktop.
- Do not allow children to play with, sit, stand or climb on the appliance.
- 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 unattended in the area where the appliance is in use.

SAFETY WARNINGS

Your safety is of the utmost priority.Please read this information before using your cooktop.

Important Safety Instructions

- Remove any protective film that may still be on your ceramic cooktop.
- The appliance and its accessible parts become hot during use.
- Unattended cooking with fat or oil can be dangerous and may result in fire. NEVER attempt to extinguish a fire with water. Instead, switch off the appliance and smother the flame (e.g., with a lid or fire blanket).
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls).
- Take care to avoid touching heating elements. Children under 8 years of age must be kept away unless continuously supervised. Children must not perform cleaning or maintenance tasks unless supervised.
- This appliance can be used by children ages 8 or above, as well as by persons with reduced physical capabilities, reduced sensory capabilities, reduced mental capabilities, lack of experience or lack of knowledge; this however is only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children or persons with a disability that limits their ability to use the appliance must be instructed by a responsible, competent person.
- 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, guest accommodation in hotels, motels, and other residential environments ;
  - bed-and-breakfast environments.

SAFETY WARNINGS

Your safety is of the utmost priority.Please read this information before using your cooktop.

- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, as glass-ceramic or similar cooker surfaces protect live electrical parts.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- After use, switch off the hob element by using the control panel and do not rely on the pan detector.
- The cooking process must be supervised. Short-term cooking has to be supervised continuously.
- Use only hob guards designed or approved by the manufacturer for this appliance, or those specified in the user manual as suitable. The use of inappropriate guards can cause accidents.
- Do not install the appliance behind a decorative door, as this can cause overheating.
- Connection to the mains supply: This appliance can be connected via a plug-in power cord or via hardwired installation, in accordance with local electrical wiring regulations.
- After completing installation, disconnect the appliance from the power supply before proceeding with any further work or testing.

Congratulations on the purchase of your new Ceramic Cooker.

We recommend that you spend some time reading this Instruction / Installation Manual in order to fully understand how to install and operate it correctly. For installation instructions, please refer to the installation section.

Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

Product Overview

Please refer to the table below for the different ceramic hob model numbers.

Table A:

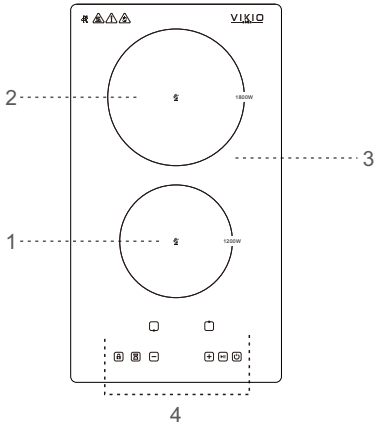
Model No.	Cooking zone	Supply Voltage	Power(W)	Overall size(in)
CC10-12	12inch 2 ceramic zones	220-240V	3000W	11 7/16" × 20 1/2" × 1 3/4"
CC11-12			3000W	
CC10-30	30inch 5 ceramic zones		6700W	30 5/16" × 20 1/2" × 1 3/4"
CC11-30	30inch 4 ceramic zones		8700W	
CC10-36	36inch 5 ceramic zones		9000W	35 7/16" × 20 1/2" × 1 3/4"
CC11-36			9000W	
CC12-36			10200W	
CC13-36			10200W	

Product Overview

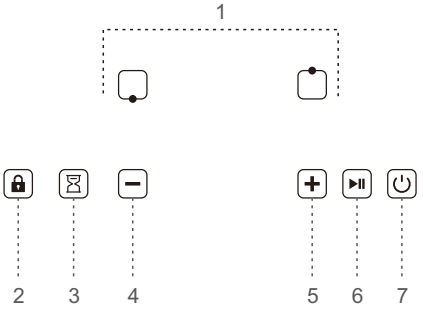
Top View

Model Sample

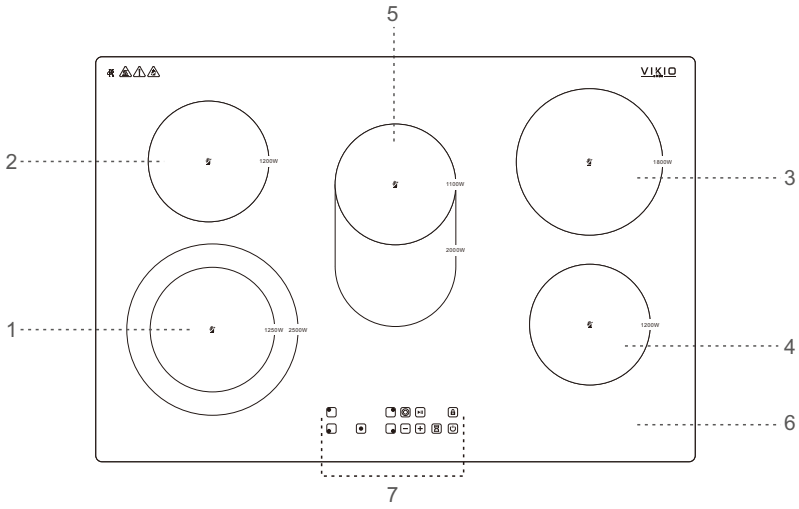
CC10-12



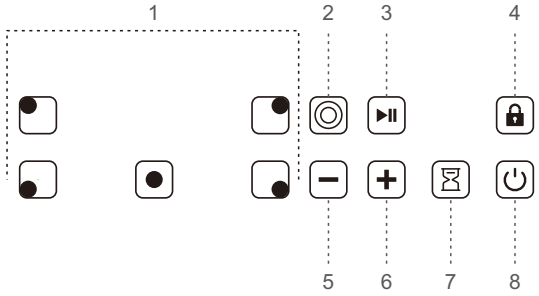
1. Hob cooking power 1200W
2. Hob cooking power 1800W
3. Glass plate
4. Control panel



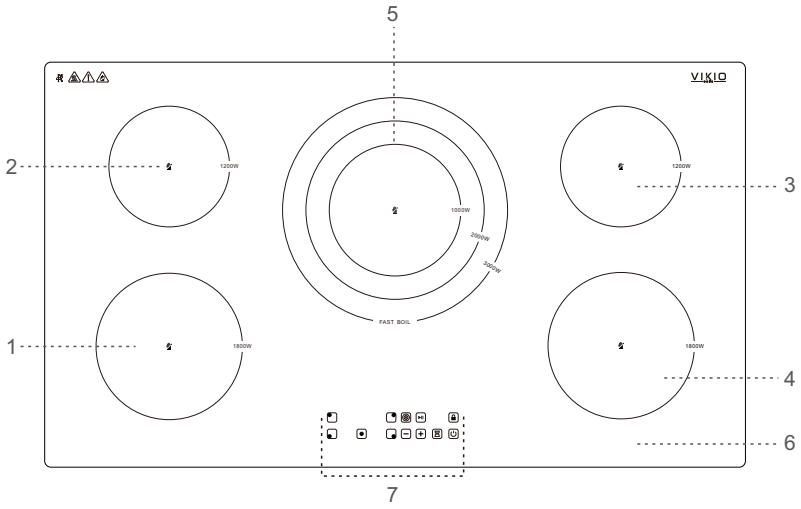
1. Heating zone selection control
2. Lock button
3. Timer control
4. Down button
5. Upper button
6. Pause button
7. On/Off button



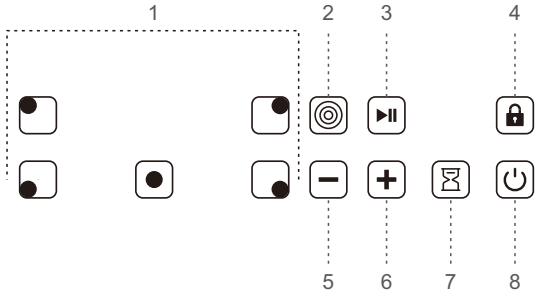
1. Hob cooking power 2500W
2. Hob cooking power 1200W
3. Hob cooking power 1800W
4. Hob cooking power 1200W
5. Hob cooking power 2000W
6. Glass plate
7. Control panel



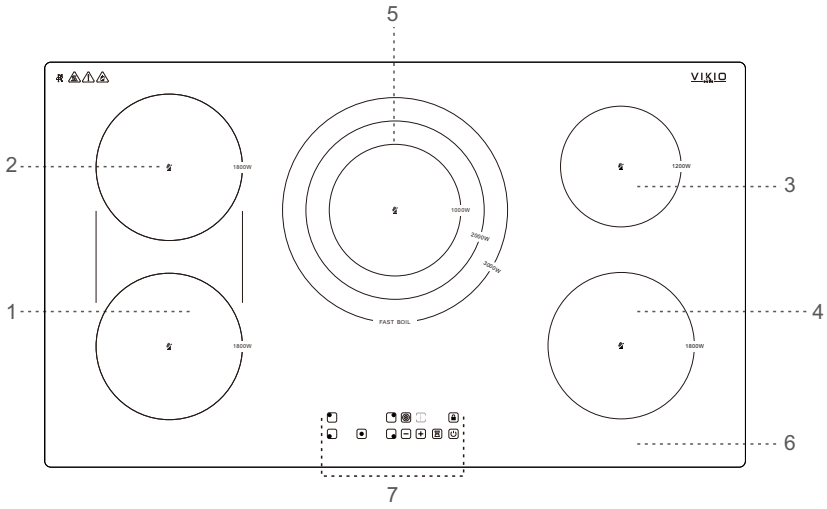
1. Heating zone selection control
2. Dual Coil
3. Pause button
4. Lock button
5. Down button
6. Upper button
7. Timer control
8. On/Off button



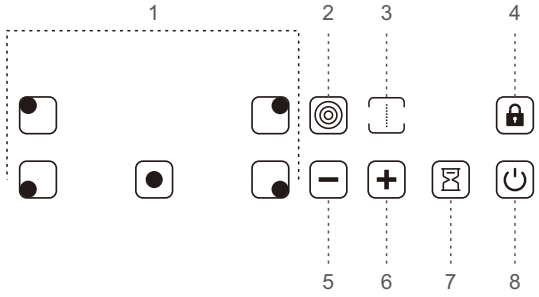
1. Hob cooking power 1800W
2. Hob cooking power 1200W
3. Hob cooking power 1200W
4. Hob cooking power 1800W
5. Hob cooking power 3000W
6. Glass plate
7. Control panel



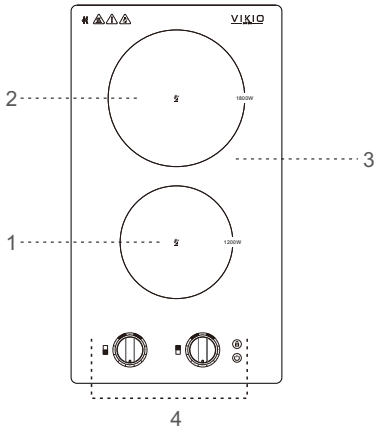
1. Heating zone selection control
2. Triple Coil
3. Pause button
4. Lock button
5. Down button
6. Upper button
7. Timer control
8. On/Off button



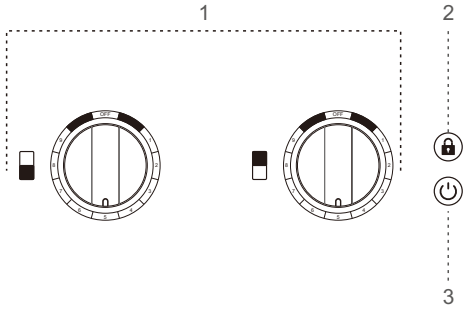
1. Hob cooking power 1800W max
2. Hob cooking power 1800W
3. Hob cooking power 1200W
4. Hob cooking power 1800W
5. Hob cooking power 3000W
6. Glass plate
7. Control panel



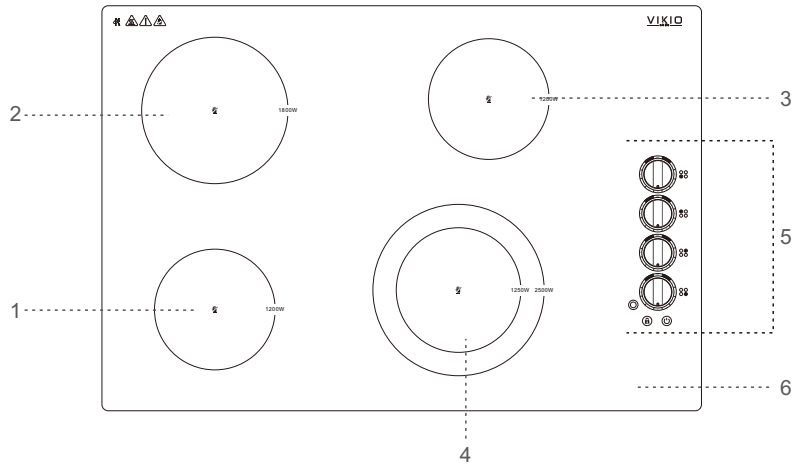
1. Heating zone selection control
2. Triple Coil
3. Flex zone
4. Lock button
5. Down button
6. Upper button
7. Timer control
8. On/Off button



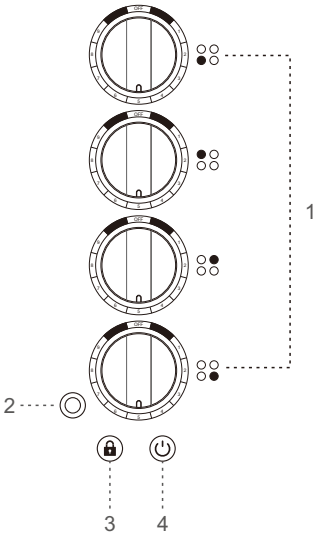
1. Hob cooking power 1200W
2. Hob cooking power 1800W
3. Glass plate
4. Control panel



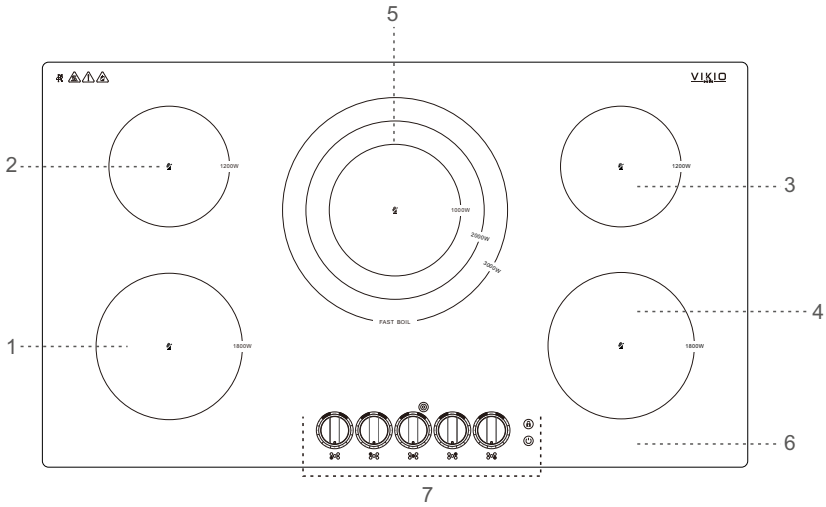
1. Heating zone selection control
2. Lock button
3. On/Off button



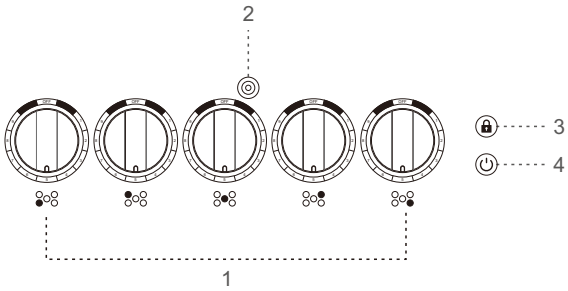
1. Hob cooking power 1200W
2. Hob cooking power 1800W
3. Hob cooking power 1200W
4. Hob cooking power 2500W
5. Control panel
6. Glass plate



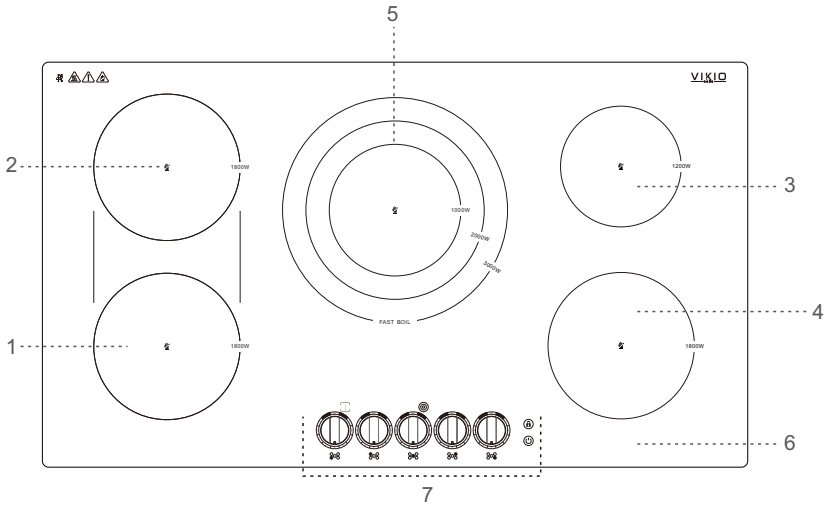
1. Heating zone selection control
2. Dual Coil
3. Lock button
4. On/Off button



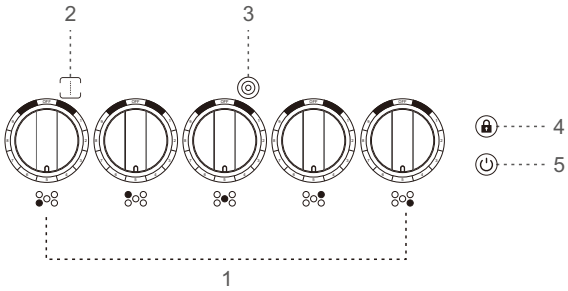
1. Hob cooking power 1800W
2. Hob cooking power 1200W
3. Hob cooking power 1200W
4. Hob cooking power 1800W
5. Hob cooking power 3000W
6. Glass plate
7. Control panel



1. Heating zone selection control
2. Triple Coil
3. Lock button
4. On/Off button



1. Hob cooking power 1800W max
2. Hob cooking power 1800W
3. Hob cooking power 1200W
4. Hob cooking power 1800W
5. Hob cooking power 3000W
6. Glass plate
7. Control panel

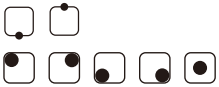


1. Heating zone selection control
2. Flex zone
3. Triple Coil
4. Lock button
5. On/Off button

Operating Keys Instructions

The following is a brief overview of the function of each button on the control panel.
For detailed instructions, please see the table below.

Operating Keys Instructions

	Lock button / Child lock
	On/Off button
	heating zone selection button
	Upper button
	Down button
	Dual Coil
	Triple Coil
	Timer control
	Pause button
	Flex zone

Operating Keys Instructions

The following is a brief overview of the function of each button on the control panel.
For detailed instructions, please see the table below.

Digital Tube Status Instructions

H	Residual heat warning Do not touch the cooking zone!
8	Heating zone display
88	Digital timer display
--	Timer countdown expired /off
Lo	Lock button / Child lock activated
E1	Error code (For details, refer to the corresponding table under "Failure Display and Inspection for Ceramic Hob")
11	Stop & go display
/	Dual-zone heating activated
/	Triple-zone heating activated
8 / 8	Power display level for the left-front flex zone

Operating Keys Instructions

Heat Settings

- The settings below are guidelines only. The exact setting will depend on several factors, including your cookware, the quantity of food, and the cooking method. Experiment with your ceramic cooktop to find the settings that best suit your needs.

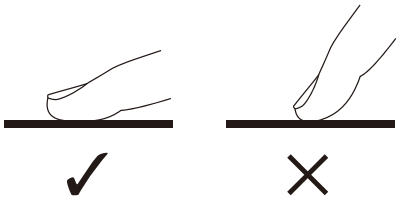
Heat	Suitability
1-2	• delicate warming for small amounts of food • melting chocolate, butter, and foods that burn quickly • gentle simmering • slow warming
3-4	• reheating • rapid simmering
5-6	• pancakes
7-8	• sautéing • cooking pasta
9	• stir-frying • searing • bringing soup to the boil • boiling water

Keep Warm Settings by Hob Type

Hob type no.	Rated power	Voltage / frequency	Keeping warm level	Keeping time
Ø165 (single heating zone)	1200W	230V/50Hz	3	20 minutes
Ø200 (single heating zone)	1800W	230V/50Hz	3	20 minutes
Ø230 (double heating zones)	2500W	230V/50Hz	3	20 minutes
Ø165*270 (double heating zones)	2000W	230V/50Hz	3	20 minutes
Ø300 (triple heating zones)	3000W	230V/50Hz	4	20 minutes

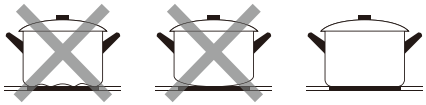
How to Use the Touch Controls

- The controls are touch-sensitive and require no physical pressure.
- Use your full finger, not just the tip.
- You will hear a beep each time a touch is registered.
- Ensure the controls are always clean and dry, and free from any covering (e.g., a utensil or cloth).

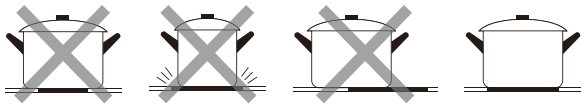


Choosing the Right Cookware

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.



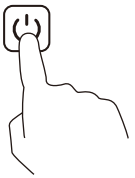
Always lift pans off the ceramic cooktop – do not slide them, as this may scratch the glass surface.

Operating Keys Instructions

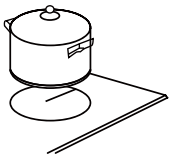
Using Your Ceramic Hob *- Touch Control*

To Start Cooking

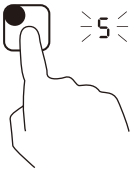
Touch the ON/OFF control. The cooktop will display “--” for all zones (this display will disappear if no further action is taken within 30 seconds).



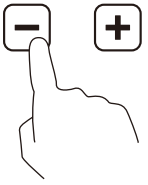
Place a suitable pan on the desired cooking zone.
Ensure the bottom of the pan and the cooking zone surface are clean and dry.



Touch the heating zone selection control. An indicator will flash “5” (the default power level) on the selected zone.

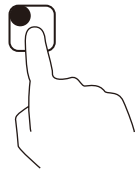


Adjust the power level by touching the “+” and “-” buttons.

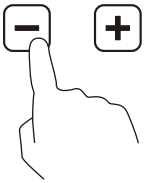


When You Have Finished Cooking

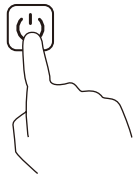
Touch the heating zone selection control for the zone you wish to switch off.



Turn off the cooking zone by touching the “-” or “+” button and scrolling to “0”.



Turn the whole cooktop off by touching the “ON/OFF” control.



Beware of hot surfaces. The “H” indicator (surface temperature ≥ 50°C) will show which cooking zones are still hot to touch. It will disappear once the surface has cooled to a safe temperature. This residual heat can also be used as an energy-saving feature. If you need to heat additional pans, use the cooking zone that is still hot.



The Double/Triple Zone Function

- This function only works on Zones B and C.
- The dual/triple cooking zones have two or three heating elements, allowing you to use a central and enlarged cooking area. You can use only the central heating zone (A), two zones (B), or three zones (C) at one time.

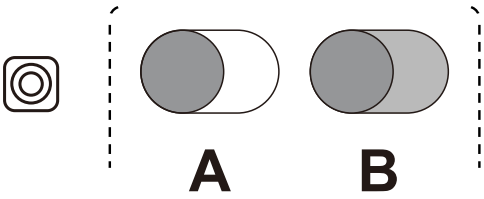


Figure 1

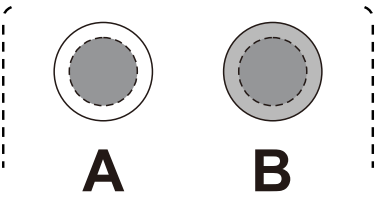


Figure 2

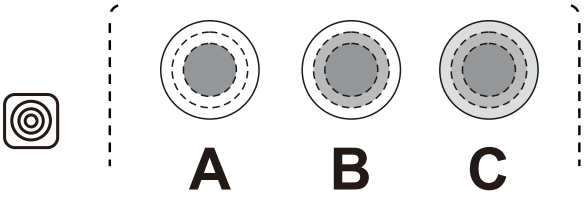
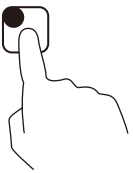
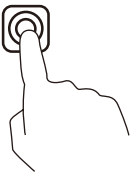


Figure 3

Select your desired dual/triple cooking zone and set the heating level. The central area (A) will switch on automatically.



Now press the corresponding cooking zone selection button again. While the heating level indicator is flashing, press the dual/triple zone control once to activate the second heating zone (B), or twice to activate the third heating zone (C) (this function is only available for Figure 3).



Operating Keys Instructions

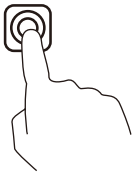
- When the dual/triple zone function is activated, the heating level indicator will alternate between “=” and “5”, or “≡” and “5”.
- When switching to single-zone mode, the heating level indicator will only display “5” and will no longer alternate between “=” and “5” or “≡” and “5”.





- To cycle through cooking zones in the sequence A→B→A… or A→B→C→A…, press the corresponding cooking zone selection button, then press the dual/triple zone button once or multiple times.

During cooking, touch the corresponding cooking zone selection button and then the dual/triple zone button ◎ to switch off the zone by sliding the power level down to “0”.



- When the cooktop is switched off, this function will be deactivated and must be reactivated if needed.

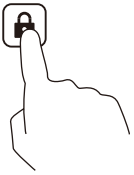
ⓘ Notes

- In Figure 1, the default state at startup is State A.
- In Figure 2, the default state at startup is State B.
- In Figure 3, the default state at startup is State C.

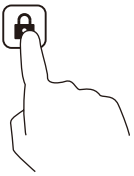
Child Lock

You can lock the controls to prevent unintended use (e.g., children accidentally turning on cooking zones).
When the controls are locked, all functions except the ON/OFF control are disabled.

Touch the keylock control for 3 seconds to lock the controls.



Touch the keylock control for 3 seconds to unlock the controls.

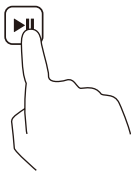


When the cooktop is in lock mode, all controls are disabled except the ON/OFF control. You can always turn off the cooktop using the ON/OFF control in an emergency, but you must unlock it before performing any other operations.

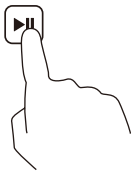
Pause Function

- When the cooktop is in heating mode, pressing the pause button will stop heating.

Press the pause button ⏯ ; the cooktop will stop heating, and the digital display will show "▮▮". If the timer function is enabled, the center of the two-digit timer display will also show "▮▮".



Pressing the pause button ⏯ again will resume heating. If the pause state lasts more than 1 minute, the cooktop will automatically return to standby mode.



Timer

- You can set it to turn one cooking zone off after the set time is up.
- You can set the timer up to 99 minutes.

Touch the heating zone selection control.



When you touch the timer control, the timer indicator will display "30".





Set the time by touching the control “+” “-”.
Each press of the timer’s “-“ or “+” control will decrease or increase the timer by 1 minute.
A long press of the timer’s “-“ or “+” control will decrease or increase the timer by 10 minutes.



Once the time is set, the timer will begin counting down immediately, and the display will show the remaining time.



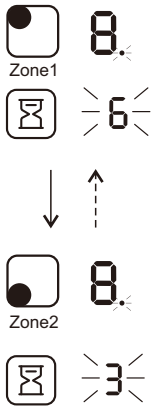
- **NOTE:** The red dot next to the power level indicator will flash.



Operating Keys Instructions

If more than one heating zone uses this function, the timer indicator will alternately display the remaining time for each zone.

• For example:
Both Zone 1 and Zone 2 are set to Level 8.
If Zone 1 is set for 6 minutes and Zone 2 for 3 minutes, the timer indicator will first show "6.", then "3.".



NOTE: The timer indicator will display the countdown time of the set burners in the order of setting, with each burner's time shown for 5 seconds and the cycle repeating continuously.

When cooking timer expires, the corresponding cooking zone will be switch off automatically.



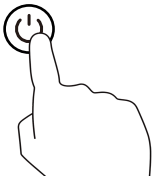
• NOTE: If you want to change the time after the timer is set, you have to start from step 1.

Operating Keys Instructions

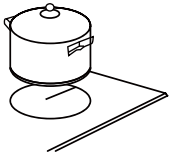
Using Your Ceramic Hob - *Knob Control*

To Start Cooking

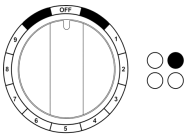
Touch the ON/OFF control. The cooktop will display “--” for all zones (this display will disappear if no further action is taken within 30 seconds).



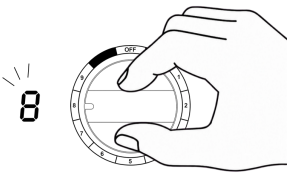
Place a suitable pan on the desired cooking zone.
Ensure the bottom of the pan and the cooking zone surface are clean and dry.



Locate the burner you wish to turn on. The black section indicates your selected burner.

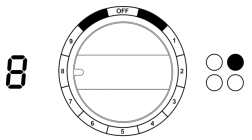


Turn the control knob to your desired setting, and the selected burner will heat at the corresponding power level.

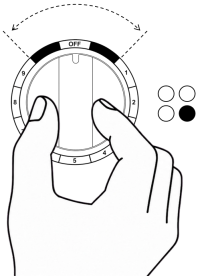


When You Have Finished Cooking

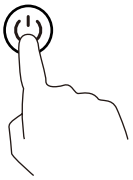
Locate the burner you wish to turn off. The black section indicates your selected burner.



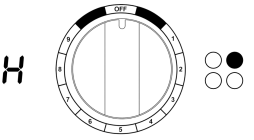
Turn the control knob into the range marked by the dashed line to turn off the selected burner.



Turn the whole cooktop off by touching the “ON/OFF” control.



Beware of hot surfaces. The “H” indicator (surface temperature ≥ 50°C) will show which cooking zones are still hot to touch. It will disappear once the surface has cooled to a safe temperature. This residual heat can also be used as an energy-saving feature. If you need to heat additional pans, use the cooking zone that is still hot.



The Double/Triple Zone Function

- This function only works on Zones B and C.
- The dual/triple cooking zones have two or three heating elements, allowing you to use a central and enlarged cooking area. You can use only the central heating zone (A), two zones (B), or three zones (C) at one time.

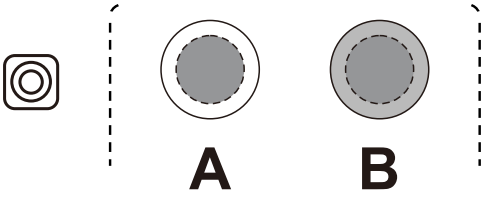


Figure 1

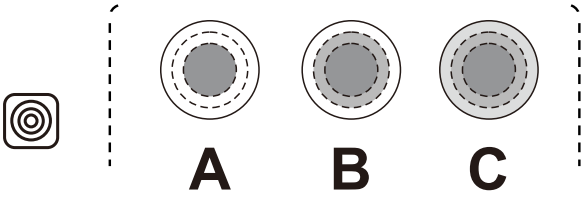
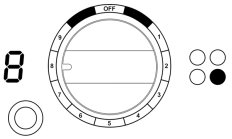
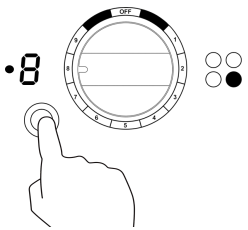


Figure 2

Select the burner with dual/triple heating zone and turn it on. The central area (A) will switch on automatically.



Now press the corresponding cooking zone selection button again. While the heating level indicator is flashing, press the dual/triple zone ◎ control once to activate the second heating zone (B), or twice to activate the third heating zone (C) (this function is only available for Figure 2).



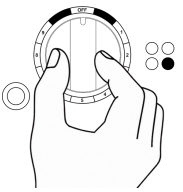
Operating Keys Instructions

• When the dual/triple zone function isactivated, the heating level indicator will show “·5” or “:5”.



• To cycle through cooking zones in the sequence A→B→A… or A→B→C→A…, press the corresponding cooking zone selection button, then press the dual/triple zone button once or multiple times.

After cooking, turn the control knob to the " OFF" position to shut off the burner.



• When the cooktop is switched off, this function will be deactivated and must be reactivated if needed.

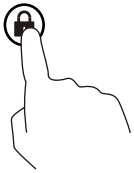
ⓘ Notes

• In Figure 1, the default state at startup is State B.
• In Figure 2, the default state at startup is State C.

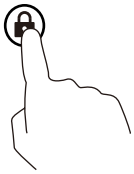
Child Lock

You can lock the controls to prevent unintended use (e.g., children accidentally turning on cooking zones).
When the controls are locked, all functions except the ON/OFF control are disabled.

Touch the keylock control for 3 seconds to lock the controls.



Touch the keylock control for 3 seconds to unlock the controls.



When the cooktop is in lock mode, all controls are disabled except the ON/OFF control. You can always turn off the cooktop using the ON/OFF control in an emergency, but you must unlock it before performing any other operations.

Safety Functions

Over-Temperature Protection

- A built-in temperature sensor monitors the internal temperature of the ceramic hob. If an excessive temperature is detected, the hob will automatically stop operating.

Residual Heat Warning

- After the hob has been operating for some time, residual heat will remain. The letter "H" will appear to warn you to keep a safe distance.



Auto Switch Off

Power level	1	2	3	4	5	6	7	8	9
Operation time limit (hour)	8	8	8	4	4	4	2	2	2

Overflow Protection

- If liquid spills onto the control panel and covers three or more touch buttons, the hob will automatically shut down within 10 seconds.
- To restart, turn off the power, wipe the affected area with a clean, dry cloth, and ensure it is completely dry before use.

Installation

Before Installation

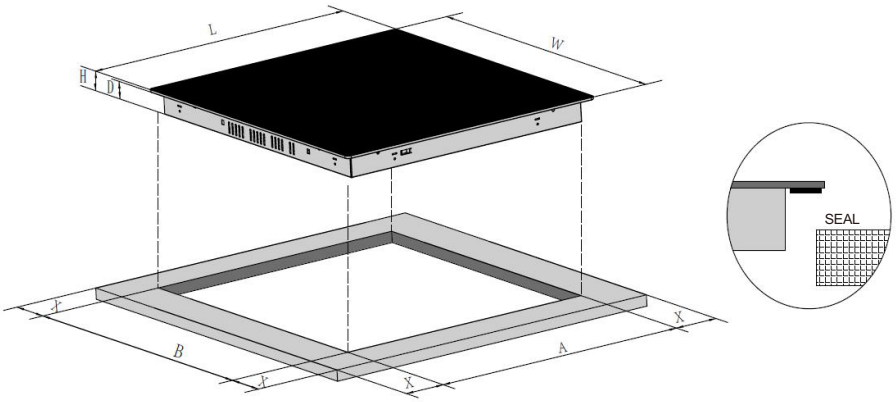
- The work surface must be square and level, with no structural members obstructing the required clearance.
- The work surface must be made of a heat-resistant material.
- If the hob is installed above an oven, the oven must be equipped with a built-in cooling fan.
- The installation must comply with all clearance requirements, applicable standards, and regulations.
- A suitable isolating switch (providing full disconnection from the mains power supply) must be incorporated into the permanent wiring, and mounted/positioned in compliance with local wiring rules and regulations.
- The isolating switch must remain easily accessible to the user after installation.
- If you are unsure about any aspect of installation, consult your local building authorities and refer to relevant by-laws.
- Use heat-resistant, easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

During Installation

- The power supply cable must not be accessible through cupboard doors or drawers.
- Ensure there is an adequate flow of fresh air from outside the cabinetry to the base of the hob.
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier must be installed beneath the base of the hob.
- The isolating switch must be easily accessible to the user at all times.

Selection of Installation Equipment

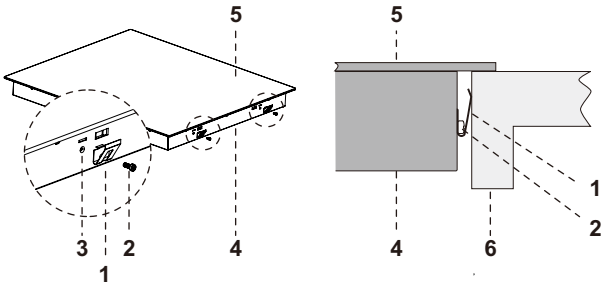
- Cut the work surface to match the dimensions shown in the installation drawing.
- For safe installation and operation, a minimum clearance of 3 3/16" must be maintained around the cutout.
- Ensure the work surface has a thickness of at least 1 3/16". Select a heat-resistant work surface material to prevent excessive deformation caused by heat radiation from the hotplate, as illustrated below.



Model No.	L(in)	W(in)	H(in)	D(in)	A(in)	B(in)	X(in)
CC10-12	20 1/2	11 7/16	1 3/4	1 9/16	19 9/16	10 5/16	3 3/16 min
CC11-12	20 1/2	11 7/16	1 3/4	1 9/16	19 9/16	10 5/16	3 3/16 min
CC10-30	20 1/2	30 5/16	1 3/4	1 9/16	19 9/16	28 3/4	3 3/16 min
CC11-30	20 1/2	30 5/16	1 3/4	1 9/16	19 9/16	29	3 3/16 min
CC10-36	20 1/2	35 7/16	1 3/4	1 9/16	19 9/16	33 7/8	3 3/16 min
CC11-36	20 1/2	35 7/16	1 3/4	1 9/16	19 9/16	33 7/8	3 3/16 min
CC12-36	20 1/2	35 7/16	1 3/4	1 9/16	19 9/16	33 7/8	3 3/16 min
CC13-36	20 1/2	35 7/16	1 3/4	1 9/16	19 9/16	33 7/8	3 3/16 min

Mounting and Installation

- Place the hob on a clean, stable, and smooth surface (e.g., use the original packaging as a protective
- Ensure no pressure is applied to any protruding elements on the hob.
- Attach the 4 installation brackets (1) using the supplied screws (2). Secure them into the corresponding screw holes (3) on the hob base (4), as shown in the illustrations. These brackets ensure the hob is securely fixed in the worktop cut-out after insertion.



1 Installation bracket
2 Screw
3 Screw hole
4 Hob base
5 Glass ceramic plate
6 Worktop

- Adjust the position of the brackets as needed for your installation scenario.
- Inspect the hob gasket for damage and ensure it is correctly positioned on the hob.
- Insert the hob into the prepared worktop cut-out, feeding the cables through first, and ensure it is centrally aligned.
- Ensure the hob is seated securely and stably.

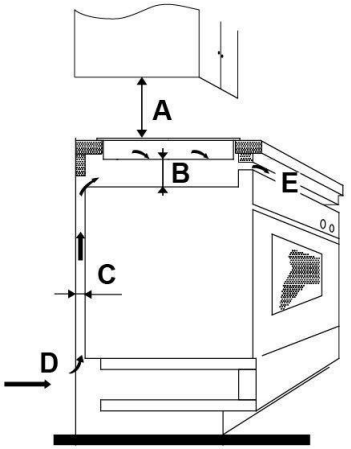
Notes:

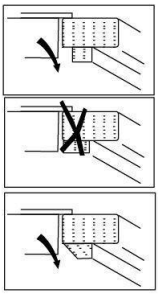
- Ventilation openings are located on the exterior of the hob. When inserting the hob, ensure these openings are not blocked by the worktop.
- When inserting the hob, ensure its connection cable is not crushed, bent, or twisted.

Installation

Notes

- A minimum safety distance of 30” must be maintained between the hotplate and any overhead cupboard.





A(in)	B(in)	C(in)	D	E(in)
30	2 min	1 3/16 min	Air intake	3/8

Cautions

- The ceramic hotplate must be installed by qualified technicians or authorized personnel.
- Professional installation is required. Do not attempt to install the hotplate yourself.
- Do not install the hob directly above a dishwasher, refrigerator, freezer, washing machine, or clothes dryer, as humidity may damage the hob’s electronic components.
- Install the ceramic hotplate in a location that allows for optimal heat dissipation, to ensure reliable performance.
- The wall and any surfaces above the hob must be heat-resistant to withstand radiant heat.
- To prevent damage, any sandwich panels and adhesives used in the installation must be heat-resistant.

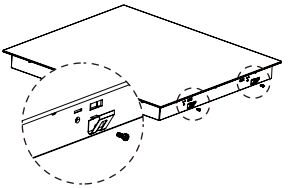
Installation Template

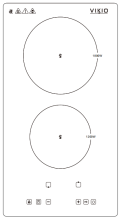
Help You to Install

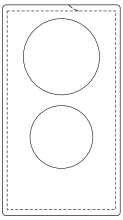
JUST 8 STEPS!

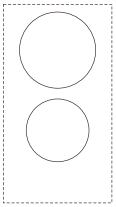
- The solid lines on the template represent the dimensions of the hob surface, while the dashed lines indicate the cutout dimensions (i.e., the size of the opening required in your worktop).
- Do not rely solely on the template for installation. Always use actual measurements as your primary reference.

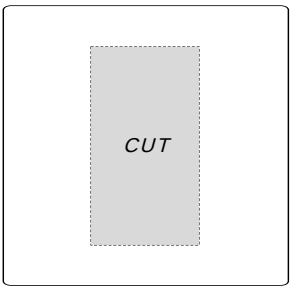
- The cutout dimensions (dashed lines) for the Installation Template include the mounting bosses. If you use the mounting cardboard for installation assistance, the mounting bosses must be installed.

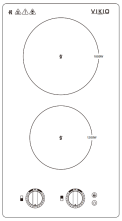


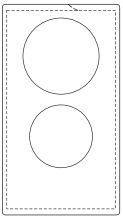


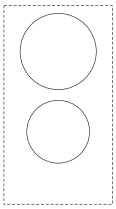


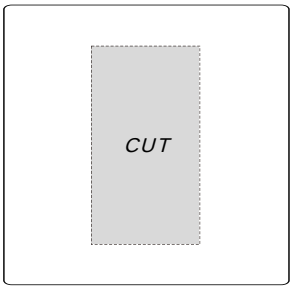




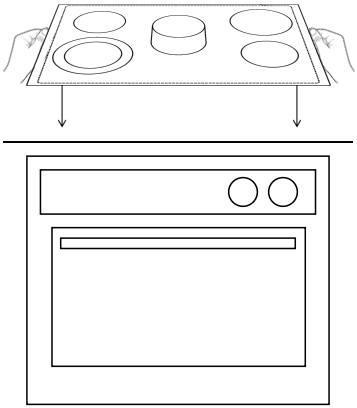






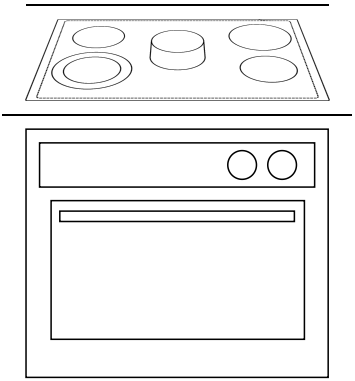


Installation Template



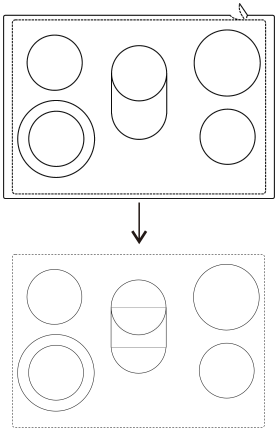
Step1

Place the template on your countertop to simulate the hob's final position.



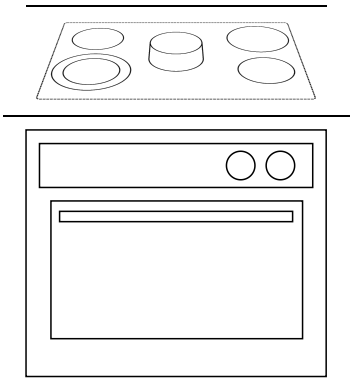
Step2

Once you have confirmed the position, secure the template in place using double-sided tape or glue.



Step3

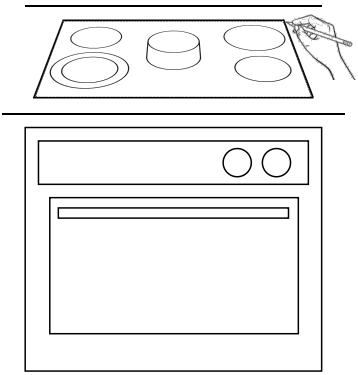
Remove the outer section along the dotted line.



Step4

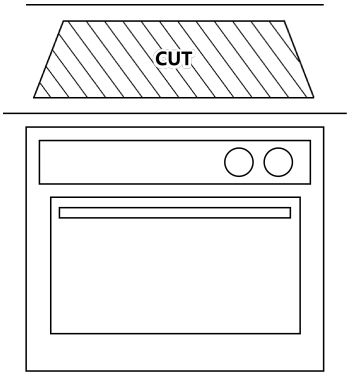
The remaining section indicates the exact area that needs to be cut into your countertop.

Installation Template



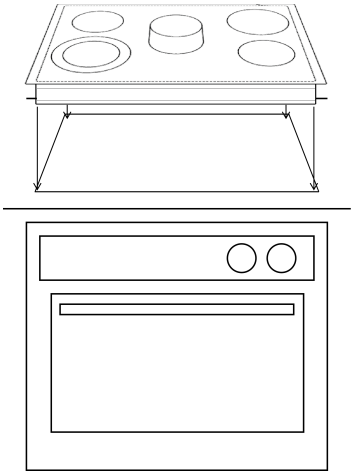
Step5

Use a pencil or marker pen to trace the outline of the template's outer edge onto the countertop.



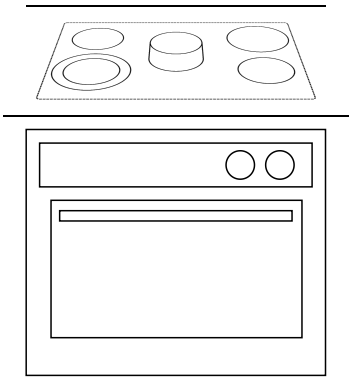
Step6

We recommend having a qualified professional perform the cutting.



Step7

Carefully lower the hob into the pre-cut opening.



Step8

Your hob is now installed and ready to meet your cooking needs!

Wiring Instructions

Connecting the Cooker to The Mains Power Supply



- This hob must be connected to the mains power supply by a suitably qualified electrician only.
- Before connecting the hob to the mains power supply, verify the following:

  1. The domestic wiring system is capable of handling the power requirements of the hob.

  2. The supply voltage matches the value specified on the rating plate.

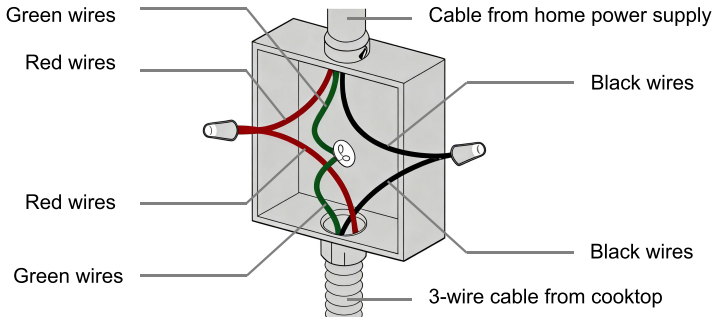
  3. The power supply cable is rated to handle the load specified on the rating plate. Do not use adapters, reducers, or splitters when connecting the hob to the mains.
- Improper connection can cause overheating and fire.
- The power supply cable must not touch any hot surfaces and must be routed to ensure its temperature does not exceed 75°C at any point.

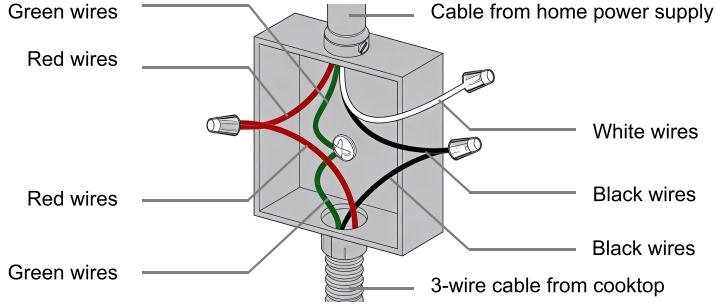


- Consult a qualified electrician to confirm if your domestic wiring system is suitable as-is. Any necessary alterations must be performed by a qualified electrician only.

Wiring Instructions

- The power supply must be connected in compliance with all relevant standards, and a single-pole circuit breaker must be installed.





- If the cable is damaged or needs replacement, the work must be performed by an authorized after-sales agent using dedicated tools to prevent accidents.
- If the appliance is connected directly to the mains, a double-pole circuit breaker with a minimum contact gap of 3 in must be installed.
- The installer must verify that all electrical connections are correct and comply with local safety regulations.
- The cable must not be bent, compressed, or subjected to excessive force.
- The cable must be inspected regularly and replaced by authorised technicians only.

Troubleshooting

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 hob 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, smooth bases and suitable cleaning products.
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 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.

- The above covers troubleshooting for common issues.
- Do not attempt to disassemble the unit yourself, as this may cause injury or damage to the hob.

Error Code

- If an abnormality is detected, the ceramic hob will automatically enter a protective state and display the corresponding error code.

CERAMIC HOB		
Error	Possible Cause	Remedy
E1	Thermal sensor has detected an open circuit or short circuit for 6 consecutive minutes	Change thermal sensor
F	Communication failure between display and mainboard	Contact the customer service or a certified electrician.

Maintenance

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	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.	• 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	Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for glass cooktops of ceramic hob, but beware of hot cooking zone surfaces: 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.	• 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	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.	• 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.



• Do not clean your cooktop surface until the residual heat warning has disappeared!

Warranty

TO OBTAIN SERVICE UNDER WARRANTY:

You must present proof of the original purchase date.
Please provide an original dated proof of purchase (sales receipt/invoice) to obtain service under warranty.

One Year Parts Warranty

For one year from the date of original purchase, Vikio Cooktops will provide free replacement parts or components that fail due to manufacturing defects, excluding consumable items.

Subject to the conditions and limitations below, Vikio Cooktops will replace any product part found defective due to improper workmanship or materials.

Replacement parts or products will be provided on an exchange basis and may be new or refurbished to be functionally equivalent to new.

Who is Covered

This warranty extends to the original purchaser for products bought for ordinary home use only.

This Warranty Will Be Voided When

- This warranty does not cover damage caused by negligence, improper installation, accidents, abuse, misuse, natural disasters, insufficient or excessive electrical supply, abnormal mechanical or environmental conditions, unauthorized disassembly, repair, modification, or failure to follow installation instructions.
- It is also void if the product is used commercially or for purposes other than its intended use, improperly connected to equipment from other manufacturers, or repaired or modified by anyone other than Vikio Cooktops.
- Additionally, this limited warranty is void if the original identification information has been altered, removed, or obliterated; if the product has not been handled or packaged correctly; or if it has been sold as second-hand.

What is Not Covered

- This warranty does not cover natural wear of finishes. Damage caused by improper maintenance, use of corrosive or abrasive cleaning products (including pads and oven cleaners), or physical damage such as chips, dents, or cracks due to abuse, misuse, freight damage, or improper installation is excluded.
- Damage caused by accidents, fire, floods, or other acts of God is not covered. Vikio Cooktops and its distributors/resellers are not liable for any property loss or costs associated with the removal, servicing, installation, or diagnosis of problems with this product.
- This warranty is valid only in Canada and the United States and is non-transferable, applying solely to the original purchaser. It does not extend to subsequent owners. Any implied warranties, including fitness for purpose and merchantability, are limited to the duration of the express warranty, starting from the original purchase date. No warranties apply beyond this period.
- To obtain warranty service, contact Vikio Cooktops with the product identification (model number/name), a detailed description of the issue, and proof of the original purchase date. This documentation will confirm the product's warranty eligibility and authenticity.

The information in this document is subject to change without notice, please contact Vikio Cooktops for updated details.

Disclaimer & Contact Us

Disclaimer

- Carefully inspect all items for damage upon delivery.
- Note any damage on the freight bill or delivery receipt, and obtain the carrier agent's name and signature. Retain a copy to support your claim.
- Once items are accepted, the customer assumes responsibility for their safe storage and handling.
- Report any damages to the carrier and file a claim immediately—failure to do so may result in claim denial. The carrier will provide the necessary claim forms.
- Damages during return shipping are not covered under warranty. Customers must insure returns with the shipping company.
- If your cooktop is damaged in transit, contact Vikio Cooktops within 14 days of delivery to report the issue. We will assist in filing a damage claim and investigating.
- Inspect package contents carefully upon receipt. Notify us of any damages or missing parts within 14 days. Claims made after this period will not be accepted.
- All products are thoroughly tested and carefully packed before shipment. Returned products must be in good working condition, including all original parts, documentation, and packaging (cartons and fillers).
- A 10% restocking fee applies to all approved returns.
- Returns or exchanges will not be accepted if the unit has been installed, and may be rejected if parts are missing.
- Inspect the cooktop for damage or defects before installation. Appearance flaws discovered after installation that do not affect performance are not covered by warranty for returns or exchanges.
- Service visits are not covered under warranty and will incur a service charge.

The information in this document is subject to change without notice, please contact Vikio Cooktops for updated details.

Contact Us

- If you require assistance, please contact Vikio Cooktops. Have your order number and cooktop model ready, as this information is necessary to process your request.
- For replacement parts, we strongly recommend using only genuine Vikio parts. Our accessories and parts are specifically engineered and designed for Vikio Cooktops.
- Each part undergoes rigorous testing to ensure maximum durability and reliability, offering a perfect factory match in appearance and functionality tailored to your specific model.

SUPPORT EMAIL:

service03@vikiohome.com

Response guaranteed within 24 hours on business days.

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VIKIO HOME

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service03@vikiohome.com

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