



DOMINO HOB

Solid Plate / Ceran

-Instruction Manual -

IN ORDER TO OBTAIN THE BEST SATISFACTION FROM
YOUR COOKWARE APPLIANCE, IT IS RECOMMENDED
YOU READ THE INSTRUCTIONS CAREFULLY.

INTRODUCTION

Dear Customer

Thank you for buying a quality Univa Electric Built-In Hob.

This User Manual contains important safety information and instructions on the operation and maintenance of your appliance.

Please take the time to read this User Manual before using your appliance and keep this book for future reference.

ALL SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE

IMPORTANT!

Keep this Instruction Manual for future reference.

CONTENTS

➤	SAFETY AND WARNINGS-----	3
➤	UNPACKING-----	4
➤	DISPOSAL OF THE OLD APPLIANCE-----	4
➤	SPECIFICATIONS-----	4
➤	INSTALLATION -----	5
➤	OPERATING INSTRUCTIONS-----	6
➤	TIPS TO SAVE ENERGY-----	8
➤	CLEANING AND MAINTENANCE-----	9
➤	UNIVA GUARANTEE-----	10

SAFETY AND WARNINGS

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 it is done under the supervision of a responsible adult.

This appliance is intended to be built into a domestic kitchen or for countertop use. This product is designed as a domestic cooking appliance for the preparation and cooking of domestic food products and should not be used for any other purpose.

If it is used as a countertop, sufficient distance between the hob and countertop is required. Countertop needs to withstand minimum temperature of 150° C.

Do not allow children to play or tamper with the appliance.

The appliance becomes hot during use. Care should be taken to avoid touching heated elements on the hob surface (plates).

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the hob as it will scratch the surface.

Do not use a steam cleaner to clean the appliance.

The appliance is not intended to be operated by means of external timer or separated remote-control system.

DANGER OF FIRE: Do not store flammable items on top or close to the appliance.

CAUTION: The cooking process must be supervised continuously.

WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire. The appliance must not be installed behind a decorative door to avoid overheating. The manufacturer shall not be liable for any damage caused by improper use, installation, or handling.



CAUTION! Never use the hob as a heater



Always disconnect the appliance from the mains power supply before carrying out any maintenance or repairs. Connection to a good earth wiring system is essential and mandatory. Alterations to the domestic wiring system must only be made by a qualified electrician. Failure to follow this advice may result in electrical shock or death.

UNPACKING



During transportation, protective packaging is used to protect the appliance against any damage.

After unpacking, dispose of all packaging in a way that will not cause damage to the environment.

All packaging materials used for the appliance are environmentally friendly; they are 100% recyclable and are marked with the appropriate symbol.

CAUTION!

Keep packaging materials such as polythene bags, polystyrene pieces, etc. out of reach of children.

DISPOSAL OF THE OLD APPLIANCE



Old appliances should not simply be disposed with normal household waste but should be delivered to a collection and recycling center for electric and electronic equipment.

A symbol shown on the product, the instruction manual or the packaging shows if it is suitable for recycling.

Materials used inside the appliance are recyclable and are labelled with the relevant information. By recycling materials or other parts from used devices you are making a significant contribution to the protection of our environment.

Information on appropriate disposal centers for used devices can be provided by your local authority.

SPECIFICATIONS

Model	UDH02B/UDH02S SOLID HOB	UDH02C CERAMIC HOB
Volts	220V –240V 50Hz~	220V –240V 50Hz~
Amperes	11 A	13A
Total Power (W)	2500W	3000W
Cable type	H05RR-FG 3 x 1,5mm ²	H05RR-FG 3 x 1,5mm ²
Product Dimensions		
Width x Depth	300mm x 510mm	300mm x 510mm
Aperture Dimensions		
Width x Depth	280mm x 490mm	280mm x 490mm
Cooking Zone Specification	Power (max Watts)	
Front Plate	1000W	1200W
Rear Plate	1500W	1800W

INSTALLATION

The unit must be fitted by a qualified electrician as failure to comply will render the guarantee null and void. The manufacturer accepts no liability for any incorrect installation. Installation is not covered under the guarantee.

The room should be bright, well-ventilated and be free from draughts.

The worktop should be at least 600mm (length) x30mm (thickness) to accommodate the cut out as per the dimensions shown below.

We recommend ceramic tiling for the rear wall directly behind the hob for easy cleaning of the wall / tiles.

No cooker hood, shelf or overhang of combustible material should be less than 650mm above the hob.

Extractor or cooker hoods should be fitted above the hob in accordance with the manufacturer's instructions.

A seal is supplied with the hob to prevent liquid spills penetrating between the hob and worktop. Do not use silicone.

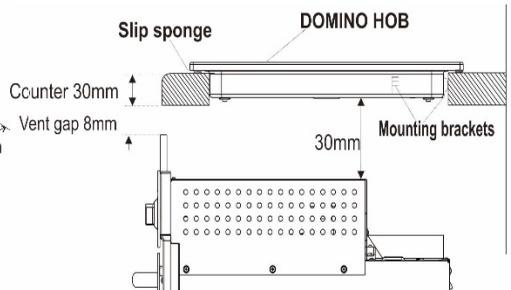
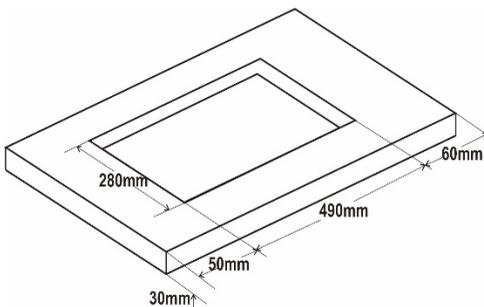
No combustible materials or flammable liquids should be stored below the hob.

Important:

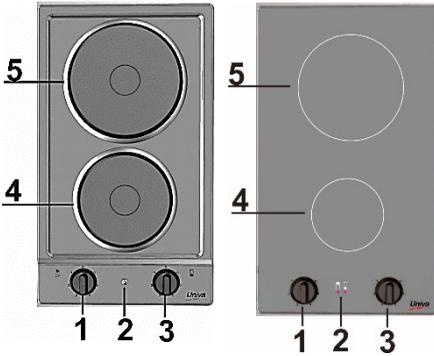
The electric supply must be switched off before connection is made.

Ensure adequate ventilation under the hob.

Aperture Size: 280mm x 490mm



OPERATING INSTRUCTIONS



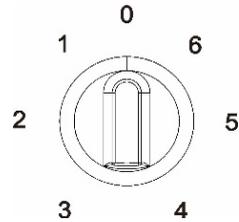
1. Rear big plate control knob
2. Plate in use indicator light / hot surface indicator
3. Front small plate control knob
4. Front small plate
5. Rear big plate

USING HEATING PLATES:

Turn corresponding knob for selected plate clockwise, the plate indicator light will show the plate is on. Once cooking is completed, turn off the plate by turning the knob to "0" position.

Caution: The plate will remain hot for a few minutes.

Plate knob position	Ø145 1000W (small plate)	Ø180 1500W (large plate)
1	100W	145W
2	170W	225W
3	255W	300W
4	510W	865W
5	750W	1150W
6	1000W	1500W



NOTE THE FOLLOWING:

- ✓ At first use, switch on the hot plate at position 3, for 5 minutes, to burn off the excess protective coating.
- ✓ Smoke and smell may emit for a couple of hours during the initial operation. This is normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid direct inhaling of the smoke and the smell that emits.
- ✓ If any liquid is spilled on the plate while in use, wipe it off as soon as possible.
- ✓ Do not leave any moisture on a cold plate, wipe it off and switch the plate on for a few minutes so that it can dry thoroughly.
- ✓ Try to use all the plates regularly as an infrequently used plate tends to corrode. If these precautions are taken, no undue rusting of the stove should be experienced, even under coastal conditions.
- ✓ Use a flat pan with the same base diameter as the plate.

- ✓ Do not put anything between hot plate and pan.
- ✓ After using the plate, once it cools, clean the surface with a wet cloth Do not use abrasive cleaning materials.
- ✓ Treat the plates with a small amount of clean vegetable oil to prevent rust.

USING CERAMIC HOB

Each heating element has a corresponding residual heat indicator light. This light switches on automatically when the temperature of the corresponding cooking zone exceeds 60°C. Once a cooking zone has been turned off, the corresponding residual light will stay on until the cooking zone has cooled down to 60°C.

WARNING!

During this time avoid touching the cooking zone and take precautions to ensure children cannot touch the cooking zone.

COUNTERTOP USE

Only the hobs equipped with rubber protected feet, can be used as a countertop hob.

IMPORTANT!

- Kitchen cupboards adjacent to the appliance i.e., synthetic laminates, adhesives and surrounding edges should be able to withstand temperatures up to **150°C** without discolouring or delaminating.
- For adequate ventilation, a 50mm-60mm space is required between the rear of the hob and the cabinet. An air vent hole is required in the cabinet
- For adequate ventilation, a minimum space of 30mm is required between the upper part of the oven and the bottom of the HOB. There needs to be a vent hole in the front of the cabinet.
- A gasket seal must be placed between the HOB and the counter to prevent ablation of the counter surface (solid plate hob only).

NOTE THE FOLLOWING:

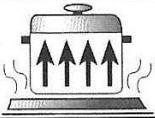
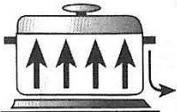
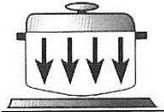
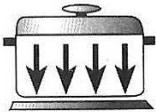
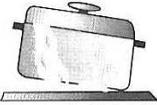
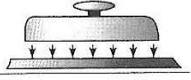
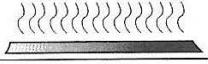
- ✓ Before switching on, check which knob controls the desired cooking zone. It is best to place the pot or pan on the cooking zone before switching on and remove it only after switching off.
- ✓ Use only flat-bottomed pans/pots with a regular surface (caution must be taken with cast iron pans). Irregular bottoms can scratch and damage the glass-ceramic surface. Never use aluminum pots on the ceramic hob. Check that the bottom of the pan / pot is clean and dry.
- ✓ Recommended base thickness is 2-3mm for enameled steel and 4-6mm for stainless steel bottom.
- ✓ Never cook food directly on the glass-ceramic cooktop; always use suitable pots.
- ✓ Be extra cautious as the cooking zones remain hot directly after the plates have been switched off.
- ✓ Residual heat indicator light will remain on until cooking zones has sufficiently cooled down to prevent burns and injuries.
- ✓ It also helps to save energy as it shows which cooking zones have enough residual heat left for further cooking at a low temperature or to keep a dish warm
- ✓ Do not use the cooktop if the surface is broken or damaged
- ✓ Do not allow heavy or sharp objects to fall on the glass-ceramic cooktop.

TIPS TO SAVE ENERGY

Using energy in a responsible way not only saves money, but also helps the environment.

Save energy! This is how you can do it:

- Pans use with thick, flat bases can save electricity.
- Covered pans with a lid, as uncovered pans use more energy!
- Match the size of the saucepan to the surface of the heating plates.
- Ensure heating plates and pan bases are clean.
- Soiled bases prevent heat transfer and repeatedly burnt-on spillages can often only be removed with products which cause damage to the environment.
- For long cooking times, switch off heating zones 5 to 10 minutes before cooking is completed. This saves on energy.

	
<p>Pan too small-electricity loss of up to 50%. Constant spillage means continuous corrosion danger.</p> 	<p>Correct size pans and pots ensures complete heat utilization. Spillage on the hob is easily cleaned during cooking.</p> 
<p>Pan with uneven bottom Electricity loss of up to 50%</p> 	<p>Flat bottomed good quality pan. Equal heat distribution: large surface heat transmission</p> 
<p>Pan bottom has to be clean and dry. moisture causes corrosion danger.</p> 	<p>After use, clean the hotplate. Make sure pans are not wet underneath when placing them on the hotplate.</p> 
 <p>Do not place steamed pan lids on the hotplates. DO not use heat diffusers. The accumulation of heat can cause damage to the hotplates.</p>	 <p>After cleaning, switch on the hotplate to dry off any dampness.</p>

CLEANING AND MAINTENANCE



WARNING!

Before cleaning, the hob must be switched off and all knobs must be set to the "0" position.

CLEANING THE HOB PLATES

- Do not use any abrasives, steel wool, chloride, etc., to clean the surfaces.
- Simply wipe with a damp cloth while the surface is still warm or use one of the leading brands of hob-cleaners on the market. For lightly soiled and everyday cleaning simply wipe with a moist cloth.
- For dirty hotplates use a commercial cleaner.
- To completely remove the cleaner and dry the hotplate, switch the hotplate on for a short time.

- After cleaning and drying the plates, oil each plate with a thin coating of vegetable oil or a suitable commercial product.
- Some discoloration of the hotplate trim ring is normal during use.

CLEANING THE CERAMIC HOB

- Do not use cleaning products containing abrasive materials for the cleaning and maintenance of the ceramic hob.
- Regular cleaning after use will prevent dirt build up and ensure that the hob remains in good condition.
- Spillage (especially sugar solution such as jam) should be wiped off immediately with a damp cloth while the hob is still warm.
- If necessary, stubborn spills may be removed using a blade scraper and smooth top cleaner (Scraper can be purchased from most Hardware and Retail Stores).
- Clean the hob with a damp cloth and 'Smooth top cleaner'.
- Wipe the hob surrounds with a hot soapy cloth and dry thoroughly.

UNIVA GUARANTEE

This guarantee is issued by Univa in respect of all products manufactured and sold by Univa. The liability to Univa is limited to the following conditions:

1. This guarantee operates in favour of the original purchaser of new appliances only and cannot be ceded, assigned, or transferred. Univa shall have no liability in respect of second-hand goods or to second or subsequent purchasers of any appliances.
2. This guarantee shall operate for a period of **Two Years** from the date of original purchase of the appliance which date shall be proved to the reasonable satisfaction of a Univa authorized service agent or consultant.
3. The liability of Univa shall be limited to the repair or replacement by a Univa authorized service dealer in its sole discretion of the defective parts of the appliance at its sole cost. Univa shall not be liable for any loss or damage suffered by the customer or any other party or caused to the appliance arising from negligent use.
4. Univa shall be entitled to charge its customer a travelling rate for distances more than 50km from the nearest Univa service center or authorized service agent.

5. The liability of Univa shall be limited in respect of defective parts or material or in respect of defective workmanship only. Univa authorized service agent shall have no liability if, in its opinion, the defect or fault was caused through faulty installation, accidental damage, incorrect usage, misuse or abuse, failure to follow the operating instructions, fire, flood, civil disturbances or any Act of God. The company shall not be responsible for damages caused by insect and/or animal infestation. Univa shall not be obliged to replace rusted or corroded plates, light bulbs, fuses, vitreous enamelware, burners, burner parts, rings, and any other items which Univa, in its sole discretion, determines that the life of such item depends on the amount of use and care taken in respect of such item.
6. The guarantee shall become null and void if the appliance is dismantled or any repairs are affected by persons not duly authorized by Univa, or if non-genuine Univa parts are used, or if the serial number of the appliance is removed.
7. The product has been designed and manufactured for normal domestic use and the guarantee will accordingly become void and cease to operate if the product is not used for domestic purposes.
8. If the customer is unable to prove the date of purchase of the appliance to the reasonable satisfaction of the representative of a Univa authorized service agent or if no fault or defects are found in the appliance, a Univa authorized service agent shall be entitled to charge for the work done and travelling expenses incurred.
9. If an approved, tested and verified surge protection device (SPD) against voltage surges is not utilized on any Univa branded product, all guarantees are null and void. The correct use of such a device should be proven to claim against the guarantee.

Univa (Pty) Ltd. adheres to the Consumer Protection Act, 2008 as per the Government Gazette for the Republic of South Africa, Volume 526, Dated 29 April 2009, Number 32186

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