



Smart Electric Cooktop

Model: CKSB220V

USER MANUAL



Customer Assistance

Important! Register Warranty within 10 days of Purchase.
Register ONLINE at www.smithcucina.com/helpdesk
Scan QR to visit



To aid in reporting this appliances, Please record below the model number and serial number located on the unit. We also suggest you record all the information listed and retain for future reference.

Model Number _____ Serial Number _____

Date Of Purchase ____/____/____

Purchase From _____ Bill No _____

Offline Seller Sign & Stamp _____

FOR US

To Contact

Call: +918102116758

Email: Support@smithcucina.com

Portal: www.smithcucina.com/helpdesk

WhatsApp:



Please provide the following information when you email, call, whatsapp, helpdesk portal visit:
Product name, Model number, Serial number, date of purchase etc.

Consumer Limited Warranty

Smithcucina warrants to the first consumer purchaser that this Smithcucina brand product, when shipped in its original package and sold or distributed by Smithcucina or an authorized Smithcucina dealer or reseller, will be free from defective workmanship and materials. Smithcucina agrees to, at its option, either repair the defect or replace the defective product or part thereof with a new or remanufactured equivalent at no charge to the purchaser for parts or labor for the period(s) set forth below:

All removed parts and components shall become the property of Smithcucina at its sole option. All replaced and/or repaired parts shall assume the identity of the original parts for the purpose of this warranty, and this warranty shall not be extended with respect to such parts. Smithcucina's sole liability and responsibility hereunder are to repair defective products only. If reasonable attempts to repair the product have been made without success, then Smithcucina will replace your product (upgraded models may be available to you, at Smithcucina's sole discretion, at an additional charge).

Warranty Exclusions: The warranty coverage described herein excludes all defects or damage that are not the direct fault of Smithcucina, including, without limitation, one or more of the following: Damage to the glass top by any means. Use of the product in anything other than its normal customary and intended manner. Any party's willful misconduct, negligence, misuse, abuse, accident, neglect, improper operation, failure to follow operating instructions, unauthorized service (including self-performed fixing or exploration of the cooktop's internal workings). Adjustment, alteration, or modification of any kind. Ordinary wear and tear, spills of food, liquid, grease accumulations, or other substances that accumulate on or around the product. Any external elemental and/or environmental forces and factors, including, without limitation, rain, wind, sand, floods, fires, mudslides, freezing temperatures, excessive moisture or extended exposure to humidity, lightning, heavy power surges, structural failures surrounding the cooktop, and acts of God.

Out of Warranty Product: Smithcucina is under no obligation, at law or otherwise, to provide you with any concessions, including repairs, prorates, or product replacement, once the warranty has expired.

To the extent allowed by law, this warranty sets out your exclusive remedies with respect to the product. Whether the claim arises in contract or tort (including strict liability or negligence) or otherwise, this warranty is in lieu of all other warranties, whether express or implied. Any warranty implied by law, whether for merchantability or fitness for a particular purpose or otherwise, shall be effective only for the period that this limited warranty is effective.

Warranty Period for this Product: 1 (one) Year Parts & Labor, excluding Top Glass.

To obtain supplies, accessories, or product information, create a ticket in the helpdesk portal or email us at support@smithcucina.com.

Important Safeguards

WARNING

When properly cared for, your cooktop has been designed to be safe and reliable, Read all instructions carefully before use.

These precautions will reduce the risk of burns, electric shock, fire and injury to person, when using the kitchen appliances, basic safety precautions must be followed, including those in the following pages.

Examine the appliances after unpacking it, in the vent of transportation damage, Do Not plug it In.

FIRE SAFETY

- Avoid allowing plastic, paper, cloth, or other flammable materials to come in contact with the hot surface area or heating elements.
- Never allow pans or cookware to boil dry, as this can lead to overheating and potential fire hazards.
- If the cooktop is positioned near a window, forced air vents, or a fan, ensure that flammable materials such as window coverings do not blow over or come into contact with the heating surface.
- Always have a working smoke detector installed near the kitchen area, and never leave the cooktop unattended when in use.
- Boilover can cause smoking, and greasy spillover may ignite if not promptly addressed.

To reduce the risk of injury in the event of a grease fire, observe the following precautions:

1. Smother the flame with a close-fitting lid, dry blanket/jute, or metal tray. Then, turn off the cooktop. Be careful to prevent burns. If the flame does not go out immediately, evacuate and call the fire department.
2. Never pick up a flaming pan, as you may get burned.
3. Do not use water, including wet cloths or towels, as it can result in a violent steam explosion.
4. Use an extinguisher only if:
 - You know you have a class ABC extinguisher, and you know how to operate it.
 - The fire is small and contained in the area where it started.
 - The fire department has been called.
 - You can fight the fire with your back to an exit.
5. Whenever possible, do not operate the ventilation system/hoods during a cooktop fire. However, do not reach through the fire to turn it off.

PROPER INSTALLATION

The cooktop must be properly installed and grounded by a qualified technician. Place the cooktop on a flat and sturdy countertop, allowing at least 3 inches of space on the sides, 3 inches on the back, and 15 inches above the top for better air circulation inlet and outlet.

Extension Cord - A short power supply cord is provided to reduce the risk of becoming entangled or tripping over a longer cord. A longer extension cord can be used if care is exercised. The electrical rating of the extension must be greater than the power rating of the cooktop.

Information you need to know

Cooking Safety:

- Use the cooktop only for its intended purpose as described in the manual; avoid using it as a space heater to warm the room, as this may cause overheating.
- Always supervise the cooktop during use and prevent anything from boiling over or burning.
- Boil-overs can generate smoke and potentially lead to fires, especially at high temperature settings. Avoid touching the heating surface or surrounding areas, as they may remain hot even when dark in color.
- After use, allow sufficient time for the cooktop to cool before touching or allowing flammable materials to come into contact with the surface.
- Use high heat settings only when necessary, and heat oil slowly on medium or low settings to prevent splattering and bubbling, as hot oil can cause severe burns.
- Secure loose clothing and tie back long hair to prevent accidents while cooking.
- Hold the pan handle while stirring or turning foods to prevent spills and accidental movement.
- If liquid or food spills around the control panel, turn off the cooktop, dry the area, and contact the after-sales support team if the touch display malfunctions during heating.

Proper Pan Size:

Use cookware with flat bottoms large enough to cover the heating surface to avoid direct contact with the heat emitter, which may cause ignition.

Warnings:

- If the top glass surface is cracked, switch off the cooktop immediately to prevent the risk of electric shock.
- Avoid placing metallic objects, such as knives, forks, spoons, or lids, directly on the cooktop, as they can become hot quickly.
- Keep items of interest to children out of reach, as climbing on the appliance to access them could lead to serious injury.

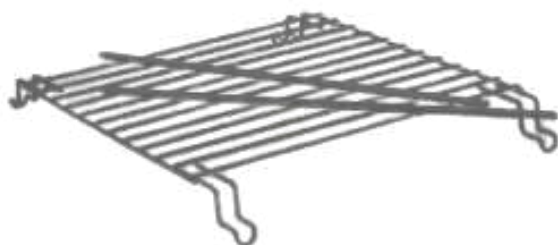
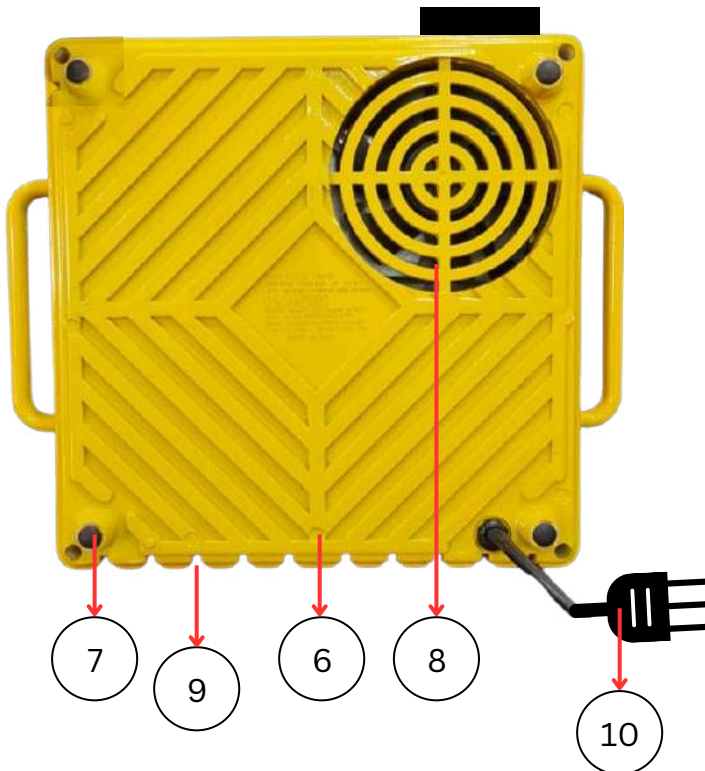
Cleaning Safety:

- Avoid cleaning the cooktop while it is hot, as some cleaners may produce noxious fumes when applied to a hot surface.
- Take caution with wet cloths and sponges to prevent burns from steam.
- Do not use a steam cleaner on the cooktop.

Parts Name



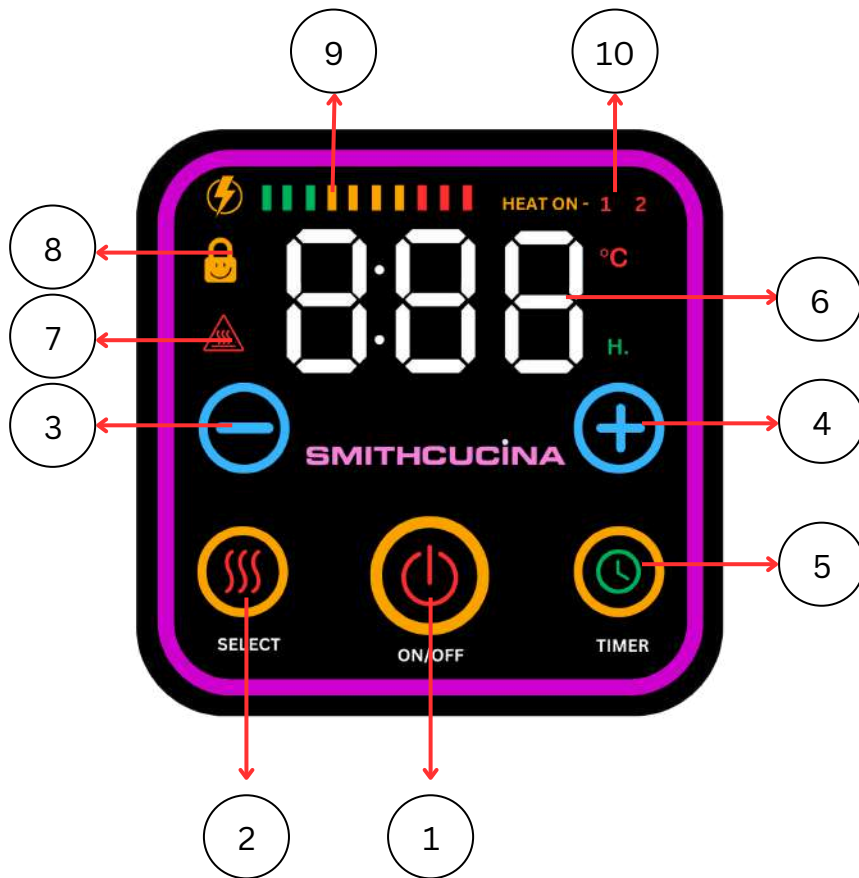
1. Heat Emitting Surface in 2 Zones small 4" Large 7".
2. Black Ceramic Glass
3. Handle
4. Control Panel
5. Helpdesk/support QR Code
6. Ceramic Fiber Body
7. Anti-Skid Cap
8. Inlet Air/fan Vent
9. Outlet Air Vent
10. 3 Pin Small Plug-Indian



Accessories

Grilling set : 1 Pcs Grill 2 Pcs Skewers

Control Panel



Display Information

The display shows information including temperature and timer.

1. On/Off
2. Select Heat Zone
3. Decrease
4. Increase
5. Timer turns On
6. Temperature/Time Display
7. Hot Surface
8. Child Lock
9. Energy Bar Indicator
10. Heat Zone 1(small) 2 (Large)

Panel Operation

- After Plugged In, the ON/OFF indicator Blink > touch this button to turn ON
- By Default, cooktop start with small heating zone and at maximum temperature of 600 Deg C.
- Touch Select Button to change heating zone Small to Large, it will display 1 & 2
- Touch Timer Button to set Time Default - 15 Minute change from 5 Minute to 8 Hours. through (-) (+) touch button
- Change Temperature from 50 Deg C to 600 Deg C through (-) (+) button.
- Once Timer is ON Display will show temperature and time.
- Activate Child Lock by touching ON/OFF Button for 10 second and to deactivate repeat the same for 10 second.

Cooking Guideline

Follow the same principle of cooking as you do for recipe.
Operate it just like your gas or traditional method.

Few Examples:

- For usual cooking such as frying or boiling, adjust the temperature as needed.
- When boiling milk, initially set the temperature to high to ensure the utensil is adequately heated, then reduce it to 350°C to prevent spillage.
- For grilling or BBQ, use the large heating zone and set the temperature to 300°C.
- For most cooking tasks, maintain temperatures between 250°C to 400°C, reserving the maximum temperature of 600°C for instant heating.
- Prior to using any utensil for boiling or frying, preheat it on the 600°C setting of the small/large heating zone. Adjust the temperature as required thereafter.
- Select the heating zone size (small or large) based on the size of your cookware.

This smart cooktop features a special heat storage capacity, maintaining effective heat for up to 20 minutes, gradually decreasing over the course of 60 minutes. Utilize this advantage to power off or set a timer, ensuring food remains warm for extended periods.

Examples: Cooking Rice

1. Boil the required quantity of water at the maximum temperature of 600°C. Use the appropriate heating zone based on the size of your cookware.
2. For instance, boiling 5 liters of water in the large heating zone at 600°C will take approximately 20 to 25 minutes, provided you use a suitable cookware with a flat bottom.
3. Once the water reaches a boil, add the required quantity of rice (e.g., 2 kg) and set the timer for 20 minutes.
4. After 20 minutes, the cooktop will automatically turn off, and the remaining cooking will be completed using the heat storage feature.
5. Most rice is perfectly cooked within 30 minutes, or longer according to personal preference.

Examples: Frying

1. Heat up the cookware, such as a kadahi, at high temperature for instant heating. Once sufficiently hot, add cooking oil to bring it to the desired cooking temperature.
2. Place the vegetables or other ingredients into the cookware and set the temperature to a medium level, such as 300°C, for standard frying.
3. Finish cooking according to your usual practice.

Cleaning & Maintenance

Cleaning Cautions

- Do not use any cleaner on the glass while the surface is hot; use a razor blade scraper only when hot, ensuring safety precautions.
- Clean the surface only when completely cool, with the following exceptions:
 - Immediately remove dry sugar, sugar syrup, tomato products, and milk with a razor blade scraper; failure to do so promptly may result in permanent damage to the glass surface.

What to Use:

- Wipe off spatters with a clean, damp sponge or paper towel, rinse and dry.
- Use white vinegar for stubborn smudges, rinse and dry afterward.
- Apply a small amount of glass cleaner; once dry, buff the surface with a clean paper towel or cloth.
- For greasy spatters and hard water spots, use a soapy sponge and cloth to remove grease; for hard water spots, use undiluted white vinegar. Rinse and dry afterward.
- Recondition with liquid glass cleaner, removing boil-overs and stains before using the cooktop again.

Maintenance:

- This cooktop requires no special maintenance other than daily cleaning of the glass surface and body.
- Clean the backside fan inlet and outlet air vents monthly.
- Check the wear and tear of the power cord and power socket monthly.
- If you notice anything unusual, please contact our customer support team.

Troubleshooting

If you encounter a problem, which can often be something minor, before you contact support team, consider the suggestion and instruction below:

Display / Indicator	Error	Suggestion
None	No power	Check the power supply fuses/mcb or power cut
No Heat/ E1	Low Voltage < 160V	Input voltage is low, check the reason
NO Heat/ E2	High Voltage > 290V	Input voltage is high, check the reason
Low Heating	Voltage below the range	Input voltage is low, check the reason
No Heat/ E3	Sensor Open	Create ticket/contact support team.
No Heat/ E4	Fan Open	Create ticket/contact support team.
No Heat/ E5	Internal Temp high	Create ticket/contact support team.
No Heat/ E6	Burner temp high	Create ticket/contact support team.
No Heat/ E7	Fan not working	Clean the inlet vents / contact support team

Specifications:

AC Line Voltage:	Single phase 170 to 290 Volts
AC Power Required:	Maximum 8 Amp
Temperature:	Min 50 Deg C Max 600 Deg C
Timer:	5 Minute to 8 hours
Outside Dimension:	L 32 CM X W 28 CM X H 8 CM
Net Weight:	4 Kgs

