

Operator's Manual and Safety Instructions

For models

3100, 3200 and 3300 .

EuroTech Smooth Ceramic Cooktops

by ORIGO

Operators should read and become familiar with these instructions prior to use of these appliances.

Special Safety Section

Carefully read and understand these instructions before operating your ORIGO stove. Save these instructions for periodic review. Anyone operating this appliance should be familiar with the information and instructions contained herein.

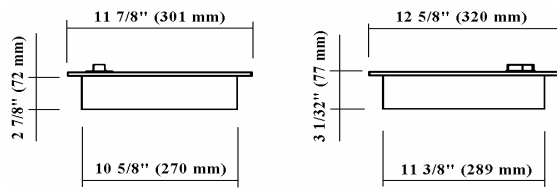
FOR YOUR SAFETY, PLEASE READ AND FOLLOW THESE SAFETY PRECAUTIONS. THEY ARE INTENDED TO MINIMIZE THE POSSIBILITY OF SERIOUS HARM.

- Insure the stove is properly installed and grounded in accordance with all applicable regulations.
- Do not modify or alter the stove.
- Insure that the appliance is secure in its position.
- Turn the stove off when not in use.
- Do not hang or place towels, papers, curtains or other combustibles near the stove.
- Keep surfaces and interior parts free of grease or other flammable substances.
- Use due care not to touch the ceramic area above the burners for approximately 15 minutes after the stove has been turned off.
- The stove is intended for cooking purposes only. Do not use as a comfort space heater
- Do not store items of interest to children above or beside the cooktop. Children climbing on or around the appliance while hot can be seriously injured.
- Do not allow children to operate this appliance. Never leave children unattended in the area when it is in use and never allow children to sit or stand on any part of the stove. Never leave the appliance unattended while burners are in operation. Boilovers can cause excessive smoke, greasy spills can catch fire and a hot dry pan can crack or melt.
- Do not place plastic items such as salt and peppershakers, food wrappings or other utensils on top of the stove when it is in use. Also be cautious in the use of potholders, towels and wooden spoons.
- Be cautious and watch closely when cooking with grease and oil. Remember: Do not use water to extinguish grease fires. Use a properly rated fire extinguisher.
- Do not allow clothing or flammable items to come in contact with burners while in use.
- Use pots, pans and utensils that are designed and rated for use with ceramic surfaces and rated burner output. Use pots and pans that cover a burner surface.
- Clean the ceramic surface periodically with an appropriate agent. Do not allow spills to remain on the surface.
- Do not operate this appliance if it is not in a proper and safe condition, or has any broken or defective parts. Only a qualified technician should make repairs. Order only genuine Origo replacement parts, when necessary.
- **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE**

Installation must be in accordance with all applicable standards. Follow ABYC standards for marine use and RVIA standards for RV use. Other installations may have other requirements. Installation should be performed by qualified persons only!

Specifications and Installation Instructions

Model 3100



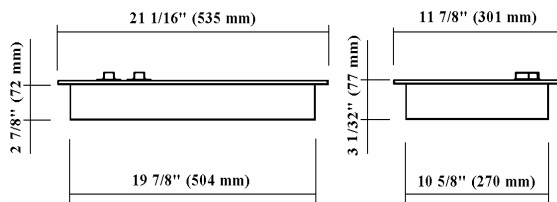
Dimensions and Specifications

| | |
|---------|------------------------------------|
| Overall | 11 7/8" L x 12 5/8" W x 3 1/32" D |
| mm | 301 L x 320 W x 77 D |
| Cutout | 10 7/8" L x 11 9/16" W x 3 5/32" D |
| mm | 275 L x 294 W x 80 D |

Power requirements

| | |
|-------------|---------------------------|
| 120 V 60 Hz | 1000 W 8.3 A 10 A breaker |
| 230 V 50 Hz | 1200 W 5.2 A 10 A breaker |

Model 3200



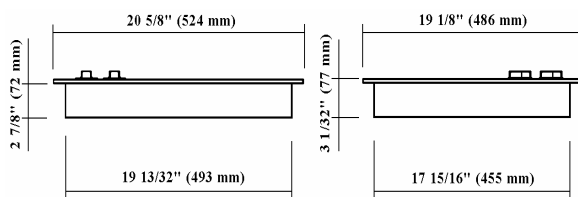
Dimensions and Specifications

| | |
|---------|------------------------------------|
| Overall | 21 1/16" L x 11 7/8" W x 3 1/32" D |
| mm | 535 L x 301 W x 77 D |
| Cutout | 20 1/32" L x 10 7/8" W x 3 5/32" D |
| mm | 509 L x 275 W x 80 D |

Power requirements

| | |
|-------------|----------------------------|
| 120 V 60 Hz | 2000 W 16.7 A 20 A breaker |
| 230 V 50 Hz | 2400 W 10.4 A 15 A breaker |

Model 3300



Dimensions and Specifications

| | |
|---------|-----------------------------------|
| Overall | 20 5/8" L x 19 1/8" W x 3 1/32" D |
| mm | 524 L x 486 W x 77 D |
| Cutout | 19 5/8" L x 18 1/8" W x 3 5/32" D |
| mm | 498 L x 460 W x 80 D |

Power requirements

| | |
|-------------|----------------------------|
| 120 V 60 Hz | 3000 W 25.0 A 30 A breaker |
| 230 V 50 Hz | 3600 W 15.7 A 20 A breaker |

Installation Guidelines

The stove should be installed in a location appropriate for easy use and safe operation. A minimum clearance of 3-4 inches should be maintained in all directions.

Normal installation of the appliance requires a cutout in the countertop of a dimension indicated in the specifications. Insure there is no interference below the countertop prior to cutting.

Allow for proper ventilation beneath the countertop. A minimum of 3-sq. in. per burner is recommended.

(Example: Model 2300-3 burner X 3 = 9 sq. in total.)

Failure to provide adequate ventilation may result in poor performance and is a potential fire hazard. In addition, inadequate ventilation of the Origo cooktop may affect proper operation of an adjacent built-in appliance.

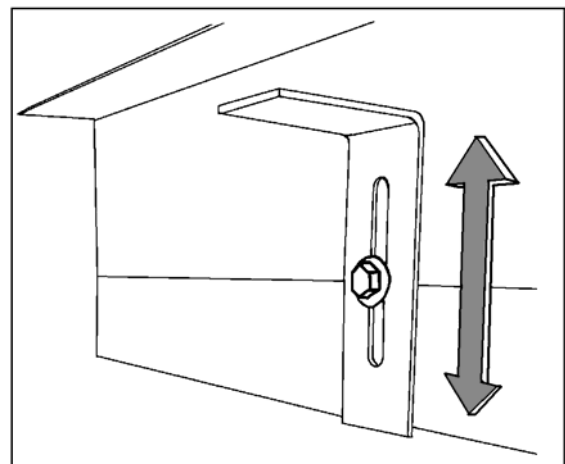
The ceramic cooktop may be secured to the countertop by two methods:

1. The metal frame should be bedded to the countertop using a non-hardening compound that will permit later removal without damage if service should be necessary.
2. Secure the cooktop to the countertop utilizing the two brackets provided, adjust them to the countertop and tighten screws. (See picture)

A three conductor, tinned stranded marine-type cable is supplied with the appliance for connection to AC electrical current only. Check the label on the product to insure that the voltage of the unit matches the voltage of

the source. The color-coded wires are: Black L1 = ungrounded conductor; White L2 = neutral; Green = ground.

The electrical circuit should be fused with double pole circuit breaker sized in accordance with the voltage and amperage listed for that model in the specifications section.



Operation of your ORIGO Ceramic Cooktop

The control knobs are visually located on the cooking surface in such a manner to indicate which knob controls which burner. To activate any burner, PUSH-AND-TURN any knob from the OFF position to the desired heat setting. For your convenience, the control knobs may be rotated right or left to reach the desired setting. In addition to activating a burner, the turning of a control knob also activates two indicator lights. The first, remains on while the burner is energized. The second, located adjacent to the knob, is the "HOT" indicator light and remains on after the burner is deactivated and until

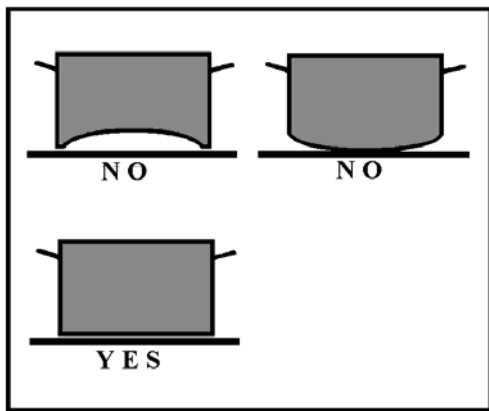


Fig.1

the residual ceramic surface temperature is safe to touch (in approximately 12 minutes).

The controls feature variable settings represented by the HI, MED and LO label. These positions, or any in-between, may be used to independently regulate the heat for each burner element.

The advanced HiLight radiant heating element used in this appliance ensures a rapid heat-up. Insure that the cooking surface is free of any combustible materials before operation!

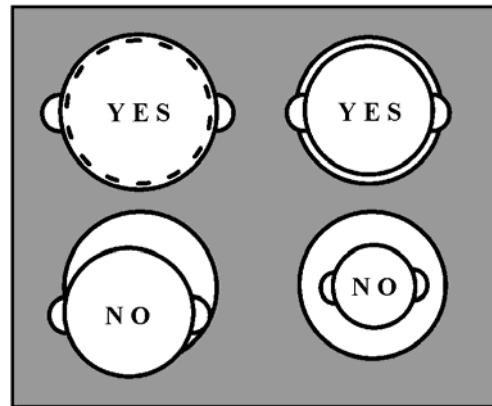


Fig.2

Use of the Eurotech Ceramic Cooktop

To obtain the best cooking results from this appliance, following are a few basic rules to follow when cooking or preparing food:

- Heat is almost instantaneous, whereas cool-down is slow. Therefore it is desirable to turn the burner immediately to the desired setting.
- Pans should be of a good quality and flat on the bottom to insure complete contact with the heating area (Fig.1). To guarantee this, it is recommended that new pans be used. Stainless steel and cast iron pans work best. Aluminum pans are not recommended on HIGH temperature.
- Be sure the pan is the same size or slightly larger than the heating element (Fig.2). The size and location of each element is indicated by the graphics design on the cooking surface.
- Be sure the bottom of the pan is dry.

Remember the heating zone of each element will remain hot after the burner is switched off. Watch the "HOT" indicator light and take care not to place anything on the cooktop, which may be damaged or become hot to the touch until cool-down is complete.

Care and Cleaning

Your Origo Eurotech ceramic cooktop is translucent, non-porous and very easy to clean with a recommended cleaner.

Do not use abrasive cleaners or pads on the cooking surface.

Normal Care – Be sure the cooktop surface is cool and the "HOT" indicator light is off. Apply a small amount of cooktop cleaning cream in the center of each area to be cleaned. Dampen a paper towel and work the cream on the surface as if cleaning a window. Wipe with a clean, dry paper towel.

Spillover Cleaning – For spills and boilovers that occur while cooking, turn the unit off and wipe the area surrounding the hot zone with a clean paper towel. Spillovers in the hot zones should be treated as burned-on spills referenced below. If accidentally melt any object or spill foods with a high sugar content (preserves, ketchup, tomato sauce, etc.), remove the spill IMMEDIATELY while the element is still hot with a razor scraper.

Use a potholder glove to protect your hand while cleaning material from a hot zone.

Scrape the spill or melted material from the hot cooking zone onto a cold area of the cooktop. Then turn off the burners, allow the unit to cool (note that the "HOT" indicator light is out), and clean according to "Normal Care" outlined above.

Cleaning Burned-on Spillovers – First, be sure the "HOT" indicator light is off and the surface is cool. Remove the burned-on substance with a single-edged razor scraper. Hold the scraper at approximately a 30° angle to the cooktop and scrape as you would paint off a window. Complete the cleanup by following the "Normal Care" procedure outlined above.

Removing Metal Marks – It may happen, particularly if you use thin gauge metal cookware, that there will be marks on your cooktop, resulting from metal rub-off.

These marks often appear as scratches but are easily removed using the procedure for "Spillovers" described earlier. For unusually stubborn marks, use cleaning cream in conjunction with a razor scraper.

Cleaning Creams – There are creams formulated specifically to clean ceramic-glass cooktops such as the Origo Eurotech models. Look for them in the housewares section of grocery stores, merchandise stores, home improvement and appliance stores, and kitchen and bath stores. The most common cleaning creams are:

ELCO CLEANING CRÈME
(Elco Laboratories, 800-872-8854)
GOLDEN VENTURES CERAMA BRYTE
(Golden ventures, 317-872-2705)
HOPE'S COOKTOP CLEANING CREAM

Service

First, before requesting service on your Origo Eurotech ceramic cooktop, the following simple checks may save you inconvenience and expense.

Presuming that the appliance is not working at all, or not working satisfactorily, first check:

- Electricity is properly connected, circuit breaker is on and the knob is turned on.
- Pan and cooktop surface are clean and dry.
- Cooking pan is the correct size and positioned correctly over the element.
- The pan has a flat and even bottom surface.
- The control setting is correct.

Next, **CONTACT ORIGO** (or its agent) prior to having any service work performed. Be prepared to furnish the model and serial number as indicated on the label located on the underside of the cooktop's outer case. You will be given instructions where to send or take the appliance, as well as a determination of warranty eligibility.

Should the cooktop require removal, insure power is OFF at the main breaker panel. Do not remove the electrical cable from within the appliance. Instead, disconnect the electrical cable at the external junction box.

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