



## ENGLISH

**ELECTRIC HOT PLATE VT-3706**

The electric hot plate is intended for cooking and reheating food.

**DESCRIPTION**

1. Hot plate body
2. Hob
3. Temperature control
4. Pilot light

**ATTENTION!**

For additional protection it is reasonable to install a residual current device (RCD) with nominal operation current not exceeding 30 mA. To install an RCD, contact a specialist.

**SAFETY PRECAUTIONS**

Before using the unit, thoroughly read through this instruction manual and keep it for future reference. Use the unit for its intended purposes only, as specified in this manual. Mishandling the unit can lead to its breakage and cause harm to the user or damage to his/her property.

- Before switching on make sure that there is no moisture or food remnants on the hot plate hob (2).
- Place the cookware in the center of the hob (2).
- Insert the power plug into the mains socket.
- Select the hot plate operation mode with the temperature control (3):

“●●●” – the hot plate is off;

“●●●” – the maximum heating temperature.

**Note:** While the first switching-on, the hob (2) is scorched, therefore occurrence of a small amount of smoke or foreign smell is possible, it is normal.

- During the operation the pilot light (4) lights up, when the unit heats up to the required temperature, the pilot light (4) goes out.
- After cooking set the temperature control (3) to the position “●●●” and unplug the unit.

**Be careful!** The hob (2) surface and the hot plate body (1) heat up during the operation and remain hot for some time after the unit is unplugged.

- Do not use the unit outdoors.
- Do not use the electric hot plate to heat rooms.

It is forbidden to use the unit in rooms where aerosols and inflammable substances are stored or used.

- Do not use the unit near gas-stoves or heaters; do not place the unit on hot surfaces.

Do not let the power cord hang from the table or come in contact with hot surfaces or sharp edges.

- Do not twist the cord and do not wind it around the unit body.
- When unplugging the unit, pull the plug but not the cord.

Do not touch the power plug with wet hands.

- Do not use the unit near the kitchen sink, do not expose it to moisture.

To avoid the risk of electric shock or fire, do not immerse the unit body, the power cord and the power plug into water or any other liquids.

- If the unit is dropped into water:
  - do not touch the water;
  - unplug the unit immediately, only after that you may take the unit out of the water;
  - apply to an authorized service center for testing or repair of the unit.

**STORAGE**

- Clean the electric hot plate regularly.
- Set the temperature control to the position “●●●”.

Unplug the unit from the mains and let it cool down.

- For cleaning use non-abrasive soft cleaners put on a sponge or on a soft cloth, do not use abrasives.

After cleaning the hot plate body (1) and the hob (2) wipe them dry.

**CLEANING AND MAINTENANCE**

**Never immerse the unit into water or other liquids.**

- Clean the electric hot plate regularly.

Set the temperature control to the position “●●●”.

- Unplug the unit from the mains and let it cool down.

For cleaning use non-abrasive soft cleaners put on a sponge or on a soft cloth, do not use abrasives.

After cleaning the hot plate body (1) and the hob (2) wipe them dry.

**TECHNICAL SPECIFICATIONS**

Power supply: 220-240 V ~ 50-60 Hz

Rated input power: 1000 W

Hob diameter: 155 mm

**RECYCLING**

For environment protection do not throw out the unit and the batteries (if included), do not discard the unit and the batteries with usual household waste after the service life expiration; apply to specialized centers for further recycling.

The waste generated during the disposal of the unit is subject to mandatory collection and consequent disposal in the prescribed manner.

For further information about recycling of this product apply to a local municipal administration, a disposal service or to the shop from which you purchased this product.

The manufacturer preserves the right to change design, structure and specifications not affecting general principles of the unit operation without a preliminary notification due to which insignificant differences between the manual and product may be observed. If the user reveals such differences, please report them via e-mail info@vitek.ru for receipt of an updated manual.

**PLACING THE HOT PLATE**

- Place the unit on a flat, stable heat-resistant surface, capable of bearing the weight of the hot plate and cooked food. Use the unit out of reach of children.
- Do not use the unit in places with high humidity, as well as near inflammable objects and substances.
- Good ventilation is necessary for proper unit operation; provide free space not less than 10-15 cm around the hot plate.
- Make sure that the power cord has no damages and does not run over any hot or sharp surfaces.
- Do not place the unit close to kitchen cupboards and shelves.

This product conforms to the EMC Directive 2014/30/EU and to the Low Voltage Directive 2014/35/EU.

**Unit operating life – 3 years****Guarantee**

Details regarding guarantee conditions can be obtained from the dealer from whom the appliance was purchased. The bill of sale or receipt must be produced when making any claim under the terms of this guarantee.

Good ventilation is necessary for proper unit operation; provide free space not less than 10-15 cm around the hot plate.

Make sure that the power cord has no damages and does not run over any hot or sharp surfaces.

Do not place the unit close to kitchen cupboards and shelves.

## ENGLISH

**ELECTRIC HOT PLATE VT-3706**

The electric hot plate is intended for cooking and reheating food.

**DESCRIPTION**

1. Hot plate body
2. Hob
3. Temperature control
4. Pilot light

**ATTENTION!**

For additional protection it is reasonable to install a residual current device (RCD) with nominal operation current not exceeding 30 mA. To install an RCD, contact a specialist.

**SAFETY PRECAUTIONS**

Before using the unit, thoroughly read through this instruction manual and keep it for future reference. Use the unit for its intended purposes only, as specified in this manual. Mishandling the unit can lead to its breakage and cause harm to the user or damage to his/her property.

- Before the first use of the cooker, remove any package materials and promo stickers that can hinder the normal operation of the unit.

• Make sure that your home mains voltage corresponds to the voltage specified on the unit body.

- Check that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

**BEFORE THE FIRST USE**

After the unit transportation or storage at low temperature keep it for at least three hours at room temperature before switching on.

- Before the first use of the cooker, remove any package materials and promo stickers that can hinder the normal operation of the unit.

• Make sure that your home mains voltage corresponds to the voltage specified on the unit body.

- Check that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

• Make sure that the temperature control (3) is in the position “●●●”.

• Do not move the unit with cookware on it and until it has cooled down completely.

