

# **Ceramic Hob**

Instruction Manual / Installation Manual

MODEL: UBEC77TC

## **Congratulations** on the purchase of your new Ceramic Hob.

We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it.

For installation, please read the installation section.

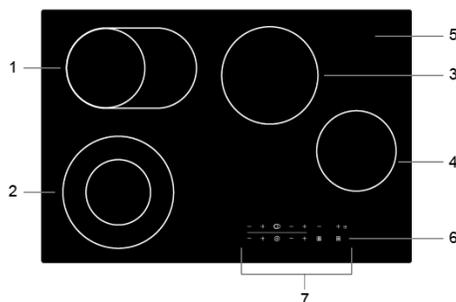
Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

## **Care & Maintenance**

- **Avoiding banging pots and pans down on the hob. The glass surface is tough but not unbreakable**
- **Avoid rubbing with any abrasive or with the base of the pans etc as in time this will deteriorate the markings on the top of the ceramic hob**
- **Avoid using pans with rough or dented bases which can cause scratches to the glass surface**
- **Place the pans in the middle of the cooking zone. • Do not leave any empty pan on the heating zone**

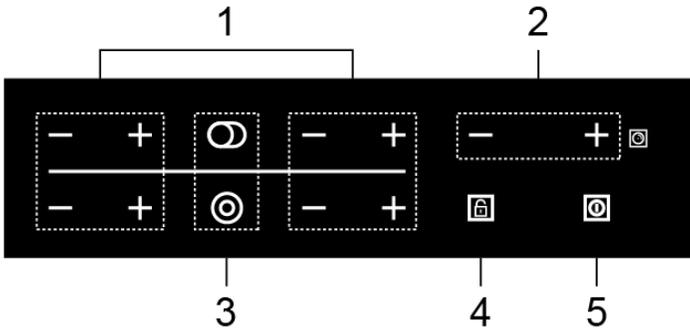
## **Product Overview**

### **Top View**



1. max. 1100 / 2000W zone
2. max. 1000 / 2200W zone
3. max. 1800 W zone
4. max. 1200 W zone
5. Glass plate
6. ON / OFF
7. Control panel

## Control Panel



1. Power regulating controls
2. Timer regulating controls
3. Dual zone controls
4. keylock control
5. ON/OFF control

## Product Information

The microcomputer ceramic cooker hob can meet different kinds of cuisine demands because of resistance wire heating, micro-computerized control and multi-power selection, really the optimal choice for modern families. The ceramic cooker hob centers on customers and adopts personalized design. The hob will offer safe and reliable performance and should meet all of your cooking needs.

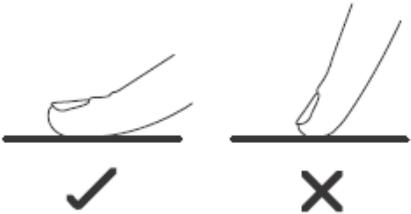
## Before using your New Ceramic Hob

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your ceramic hob.

## Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.

- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.

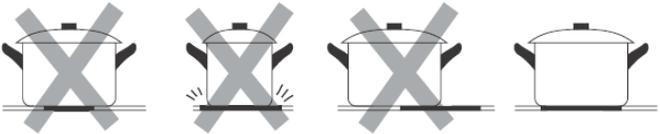


## Choosing the right Cookware

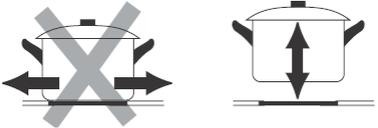
Do not use cookware with jagged edges or a curved base.



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.



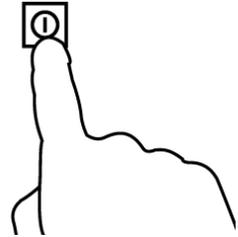
Always lift pans off the ceramic hob – do not slide, or they may scratch the glass.



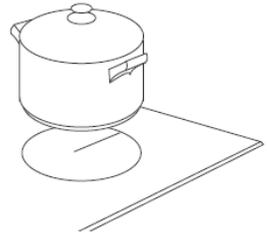
# Using your Ceramic Hob

## To start cooking

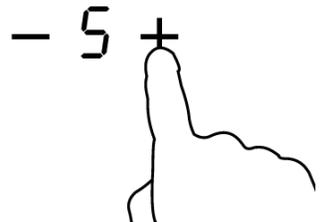
1. Touch the ON/OFF  control.
  - After power on, the buzzer beeps once, all the indicators light up for 1 second then go out, indicating that the ceramic hob has entered standby mode.



2. Place a suitable pan on the cooking zone that you wish to use.
  - Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.

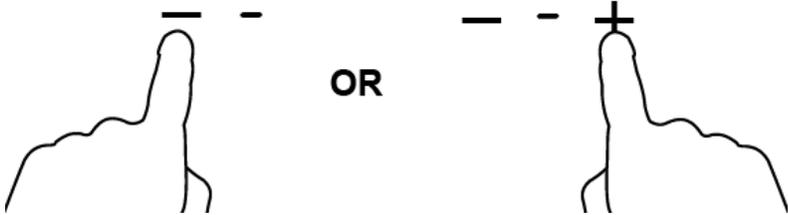


3. Select a heat setting by touching the "+" or "-" control.
  - If you don't choose a heat setting within 1 minute, the ceramic hob will automatically switch off. You will need to start again at step 1.
  - You can modify the heat setting at any time during cooking.
  - By holding down either of these buttons, the value will adjust up or down.

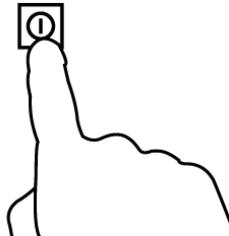


## When you have finished cooking

1a. Turn the cooking zone off by scrolling down to “-” or touching “-” and “+” control together.



1b. Turn the whole cooktop off by touching the ON/OFF  control.



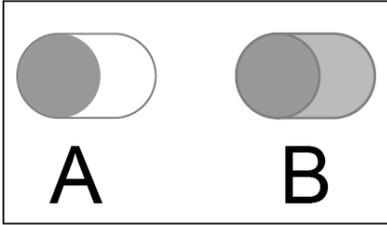
### 2. Beware of hot surfaces

H will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.

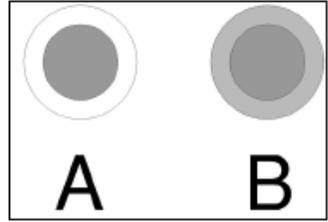


# Using the Dual zone function

- The function only work in 1# and 2# cooking zones
- The dual cooking zone has two cooking areas that you can use a central section and an outer section. You can use the central section **(A)** independently or both sections **(B)** at once.



Zone 1#



Zone 2#

## Active the Dual zone

1. Adjust the heating setting between power levels 1 and 9 (e.g. 6, Zone 2#)



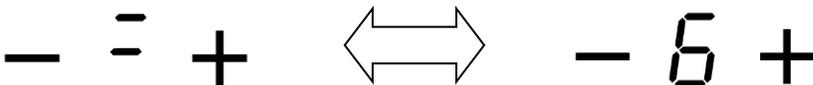
2. central section of the dual cooking zone will switch on.



3. Touching the dual zone control " Ⓞ " ,



4. The cooking zone indicator show " = " and " 6 " alternately.



## Deactive the Dual zone

1. Touching dual zone control "⊙" again, the dual zone function is deactive.



2. The cooking zone indicator now shows "6"

## Locking the Controls

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

### To lock the controls

Touch the keylock  control. The timer indicator will show "Lo"

### To unlock the controls

1. Make sure the ceramic hob is turned on.
2. Touch and hold the keylock control  for a while.
3. You can now start using your ceramic hob.



When the hob is in the lock mode, all the controls are disabled except the ON/OFF , you can always turn the ceramic hob off with the ON/OFF  control in an emergency. You will still need to unlock the hob the next time you wish to use it.

## Over-Temperature Protection

There is an overheat temperature sensor installed within the appliance. If an excessively high temperature is detected the ceramic hob will stop all operations automatically.

## Residual Heat Warning

When the hob has been operating for some time, there will be some residual heat. The letter "H" appears to warn you not to touch the surface as it is still hot.

## Auto Shutdown

Another safety feature of the hob is auto shutdown. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

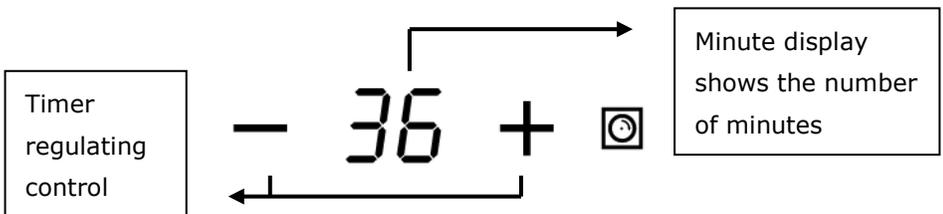
Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

## Using the Timer

You can use the timer in two different ways:

- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- 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.

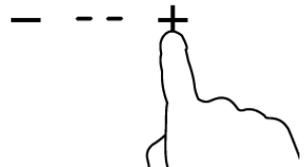
## Timer overview



## Using the Timer as a Minute Minder

### If you are not selecting any cooking zone

1. Make sure the cooktop is turned on.  
Note: you can use the minute minder even if you're not selecting any cooking zone.
2. Touch the "-" or "+" controls of the timer  
The minute minder indicator will start flashing and will show "--" in the timer display.



3. Set the time by touching the "-" or "+" control of the timer

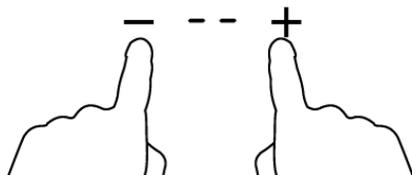


Hint: Touch the "-" or "+" control of the timer once to decrease or increase by 1 minute.

Touch and hold the or control of the timer to decrease or increase by 10 minutes.

If the setting time exceeds 99 minutes, the timer will automatically return to 0 minute.

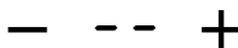
4. Touching the "-" and "+" together, the timer is cancelled, and the "--" will show in the minute display.



5. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds.



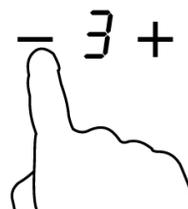
6. Buzzer will bips for 30 seconds and the timer indicator shows "--" when the setting time finished.



## Setting the timer to turn one cooking zone off

Cooking zones set for this feature will:

1. Touch the "-" or "+" of the corresponding cooking zone you want to set the timer for.



## Cooking Guidelines



Take care when frying as the oil and fat heat up very quickly, particularly if you're using PowerBoost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

## Cooking Tips

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimise the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

### Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

### Searing steak

To cook juicy flavoursome steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

2. Set the time by touching the or control of the timer

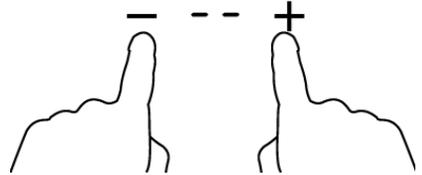


Hint: Touch the "-" or "+" control of the timer once will decrease or increase by 1 minute.

Touch and hold the "-" or "+" control of the timer will decrease or increase by 10 minutes.

If the setting time exceeds 99 minutes, the timer will automatically return to 00 minute.

3. Touching the "-" and "+" together , the timer is cancelled, and the will show "--" in the minute display.



4. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.



NOTE: The red dot next to power level indicator will illuminate indicating that zone is selected.



5. 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

## For Stir-Frying

1. Choose an induction compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

## Heat Settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the hob to find the settings that best suit you.

Heat setting	Suitability
1 - 2	<ul style="list-style-type: none"><li>• delicate warming for small amounts of food</li><li>• melting chocolate, butter, and foods that burn quickly</li><li>• gentle simmering</li><li>• slow warming</li></ul>
3 - 4	<ul style="list-style-type: none"><li>• reheating</li><li>• rapid simmering</li><li>• cooking rice</li></ul>
5 - 6	<ul style="list-style-type: none"><li>• pancakes</li></ul>
7 - 8	<ul style="list-style-type: none"><li>• sautéing</li><li>• cooking pasta</li></ul>
9	<ul style="list-style-type: none"><li>• stir-frying</li><li>• searing</li><li>• bringing soup to the boil</li><li>• boiling water</li></ul>

## Care and Cleaning

<b>What?</b>	<b>How?</b>	<b>Important!</b>
<p>Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)</p>	<ol style="list-style-type: none"> <li>1. Switch the power to the hob off.</li> <li>2. Apply a hob cleaner while the glass is still warm (but not hot!)</li> <li>3. Rinse and wipe dry with a clean cloth or paper towel.</li> <li>4. Switch the power to the hob back on.</li> </ol>	<ul style="list-style-type: none"> <li>• When the power to the hob is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care.</li> <li>• 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.</li> <li>• Never leave cleaning residue on the hob: the glass may become stained.</li> </ul>
<p>Boilovers, melts, and hot sugary spills on the glass</p>	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass hobs, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> <li>1. Switch the power to the hob off at the wall.</li> <li>2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.</li> <li>3. Clean the soiling or spill up with a dish cloth or paper towel.</li> <li>4. Follow steps 2 to 4 for 'Everyday soiling on glass' above.</li> </ol>	<ul style="list-style-type: none"> <li>• 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.</li> <li>• 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.</li> </ul>
<p>Spillovers on the touch controls</p>	<ol style="list-style-type: none"> <li>1. Switch the power to the hob off.</li> <li>2. Soak up the spill</li> <li>3. Wipe the touch control area with a clean damp sponge or cloth.</li> <li>4. Wipe the area completely dry with a paper towel.</li> <li>5. Switch the power to the cooktop back on.</li> </ol>	<ul style="list-style-type: none"> <li>• The hob 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 hob back on.</li> </ul>

## Hints and Tips

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 ceramic hob. 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' 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 and smooth bases. See 'Choosing the right cookware'.  See 'Care and cleaning'.
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.

## Technical Specification

<b>Cooking Hob</b>	UBEC77TC
<b>Cooking Zones</b>	4 Zones
<b>Supply Voltage</b>	220-240V~ 50/60Hz
<b>Installed Electric Power</b>	6500-7800W
<b>Product Size LxWxH(mm)</b>	770X520X55
<b>Building-in Dimensions AxB (mm)</b>	750X490

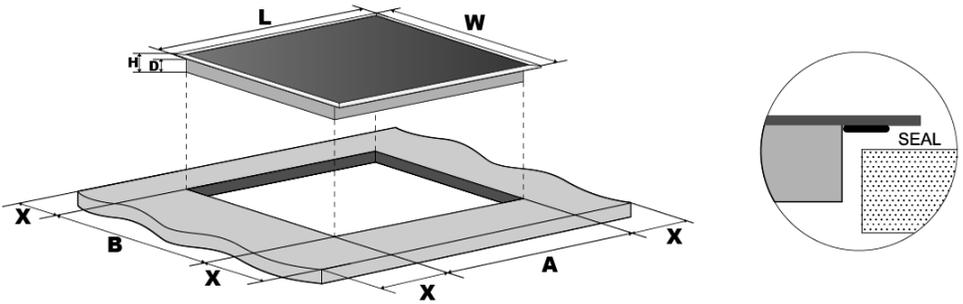
Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

# Installation

## Selection of installation equipment

Cut out the work surface according to the sizes shown in the drawing. For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole.

Be sure the thickness of the work surface is at least **30mm**. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:

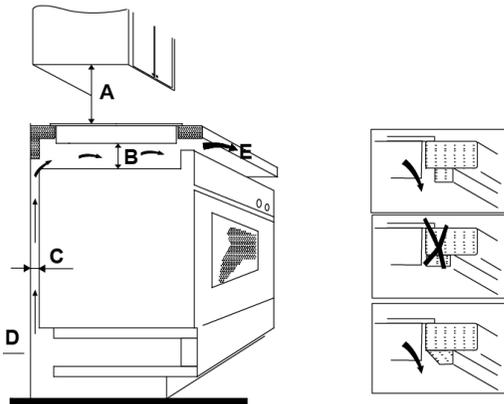


L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
770	520	50	46	750	490	50 mini

Under all circumstances, make sure the ceramic hob is well ventilated and the air inlet and outlet are not blocked. Ensure the ceramic hob is in accordance with the instructions below.



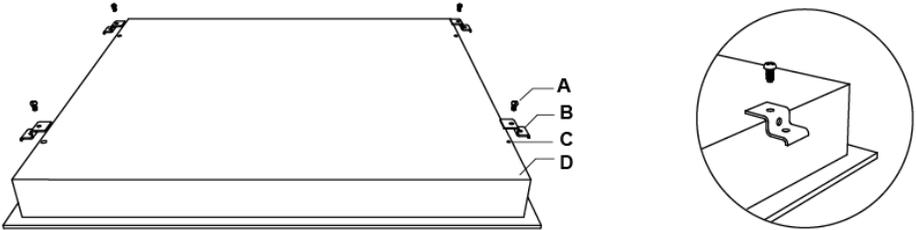
Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least **760mm**.



A(mm)	B(mm)	C(mm)	D	E
760	50 mini	20 mini	Air intake	Air exit 5mm

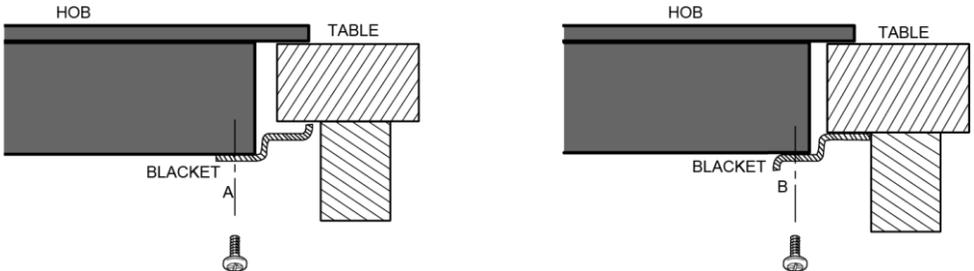
## Before locating the fixing brackets

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob. Fix the hob on the work surface by screw four brackets on the bottom of hob (see picture) after installation.



A	B	C	D
screw	bracket	Screw hole	base

Adjust the bracket position to suit for different work surface's thickness.



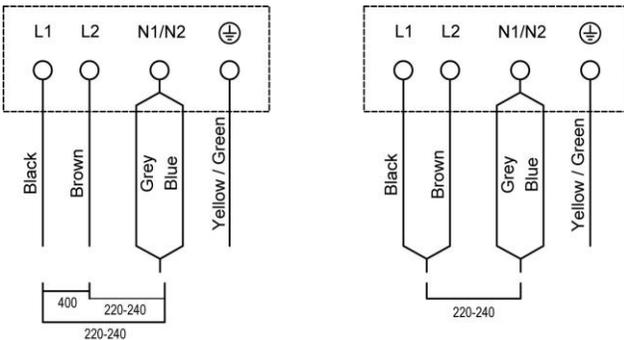
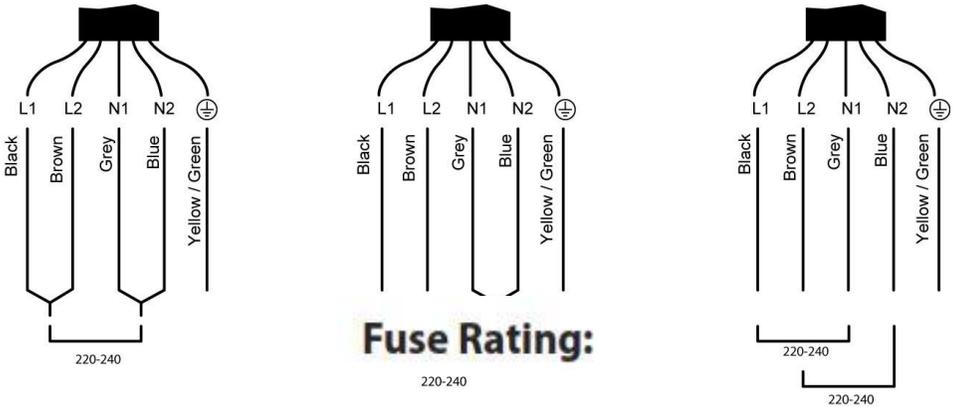
## Cautions

1. The ceramic hob must be installed by qualified personnel or technicians. Please never conduct the operation by yourself.
2. The ceramic hob should never be mounted above cooling equipment dishwashers or tumble dryers.
3. The ceramic hob should be installed with adequate ventilation to ensure better better heat radiation to enhance the products reliability.
4. The wall surface behind the hob and the surface of the worktop must be able to withstand the heat created.

- To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
- A steam cleaner is not to be used.

## Connecting the hob to the mains power supply

The power supply should be connected via a double pole switched outlet with 3mm contact clearance. The circuit must be protected by a 30amp fuse



- If the cable is damaged or needs replacing, this should be done by an after-sales technician using the proper tools, so as to avoid any accidents.
- If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 3mm between the contacts.
- The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.

4. The cable must not be bent or compressed.
5. The cable must be checked regularly and only replaced by a properly qualified person.

## Safety Warnings

Your safety is important to us. Please read this information before using your hob.

### Installation

#### Electrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- 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.

#### Cut 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 material 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 is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

### Operation and maintenance

#### Electrical Shock Hazard

- Do not cook on a broken or cracked hob . If the ceramic surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the hob off at the wall before cleaning or maintenance.

- Failure to follow this advice may result in electrical shock or death.

## **Health Hazard**

- This appliance complies with electromagnetic safety standards.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in 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.
- Never leave metal objects (such as kitchen utensils) or empty pans on the cooktop as they can become hot very quickly.
- Beware: magnetisable metal objects worn on the body may become hot in the vicinity of the cooktop. Gold or silver jewellery will not be affected.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

## **Cut Hazard**

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

## **Important safety instructions**

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- We recommend using plastic or wooden kitchen utensils for cooking with your induction hob.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the hob could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their

surroundings.

- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your hob
- Do not place or drop heavy objects on your hob.
- Do not stand on your hob.
- 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.
- If the power supply cable is damaged, it must only be replaced by a qualified technician.
- Do not operate your hob by means of an external timer or separate remote-control system.
- This appliance is designed for domestic use only!The manufacturers warranty does not cover commercial use of the appliance!



**DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.**

This appliance is labeled in compliance with European directive 2002/96/EC for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.

This appliance requires specialist waste disposal. For further information regarding the treatment, recover and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

## Manufacturer's Guarantee

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This appliance is covered by a full manufacturer's 24 month parts and 5 years labour guarantee and covers all parts and labour costs associated with the repair of the appliance in a domestic environment. We will repair any defect that arises due to faulty materials or workmanship and use genuine manufacturers parts.

All claims must be supported with the original receipt or other reasonable proof of purchase.

If, during the guarantee period, the appliance becomes irreparable as agreed by the engineer approved by GAA then we reserve the right, at our discretion, to exchange the defective product with a replacement appliance at GAA's sole cost. If the same product is no longer available an alternative will be offered with the same functions as the faulty item.

After an appliance has been repaired or replaced any remaining balance of the GAA guarantee will be valid and any further call outs during this prescribed period will be covered by GAA on the replacement appliance.

Should any person other than an authorized engineer modify or attempt to repair the appliance then the warranty will be invalid.

The guarantee applies to the UK mainland, Ireland, ROI and France but is not transferrable between EU countries.

This guarantee is non-transferrable to any other person or product. The guarantee is covered by UK law and is in addition to and does not diminish your legal rights.

### **Exclusions to the guarantee**

This guarantee does NOT cover:

Appliances that have been damaged or neglected as a result of failure to store, assemble, install, use or care of the products in accordance with the manufacturer's instructions - GAA will not accept responsibility under this guarantee if a product is damaged or becomes defective due to, misuse, neglect, wilful or accidental damage or act of god.

Normal wear and tear.

Consumable items such as carbon filters and bulbs.

## Exclusions to the guarantee (continued)

Claims arising from non-domestic use or commercial environment.

Any gas appliance not fitted by a gas safe qualified installer.

If no fault is found then GAA reserves the right to charge for the call out at the going rate of £55.00 plus VAT.

In the course of the service work carried out it may be necessary to remove the built in appliance from its fitted position. If the appliance is glued, grouted or tiled in such a manner that it cannot be removed, it is the responsibility of the customer/installer to remove and reinstall the appliance to facilitate the repair.

### **This Guarantee does not affect your statutory rights.**

The guarantee is offered by GAA Ltd, 1301-1303 Lu Plaza, 2 Wing Yip St, Kwun Tong, Kowloon, Hong Kong.

## Customer Service

To arrange an in guarantee service call, please contact customer services on the following numbers.

### **UK and N.Ireland**

**T: 0844 8001128 E: [uksupport@apelson.co.uk](mailto:uksupport@apelson.co.uk)  
[www.myspareparts.co.uk](http://www.myspareparts.co.uk)**

### **Republic of Ireland**

**T: 014475261 E: [uksupport@apelson.co.uk](mailto:uksupport@apelson.co.uk)**

### **France**

**T: 01 56 48 02 60 E: [callcenter@sidepar.fr](mailto:callcenter@sidepar.fr)**