

EUROXCHEF



4 Zone Induction Cooktop – EUC-IN61S

User Manual

[Revision 2.0 September 2019]

READ THIS MANUAL CAREFULLY BEFORE USE – FAILURE TO DO SO MAY RESULT IN INJURY, PROPERTY DAMAGE AND MAY VOID WARRANTY. • KEEP THIS MANUAL FOR FUTURE REFERENCE. • Products covered by this manual may vary in appearance, assembly, inclusions, specifications, description and packaging.

Safety

Safety messages are designed to alert you to possible dangers or hazards that could cause death, injury or equipment or property damage if not understood or followed. Safety messages have the following symbols:



You **WILL** be KILLED or SERIOUSLY INJURED if you do not follow instructions.



You **CAN** be KILLED or SERIOUSLY INJURED if you do not follow instructions.



You **CAN** be INJURED if you do not follow instructions or equipment damage may occur.

It is vital that you read and understand this user manual before using the product, including safety warnings, and any assembly and operating instructions. Keep the manual for future reference.

Safety precautions and recommendations detailed here must be fully understood and followed to reduce the risk of injury, fire, explosion, electrical hazard, and/or property damage.

Safety information presented here is generic in nature – some advice may not be applicable to every product. The term "equipment" refers to the product, be it electrical mains powered, battery powered or combustion engine powered.

- Before Use** - If you are not familiar with the safe operation/handling of the equipment or are in any way unsure of any aspect of suitability or correct use for your application, you should complete training conducted by a person or organization qualified in safe use and operation of this equipment, including fuel/electrical handling and safety.
- Do NOT operate the equipment in flammable or explosive environments, such as in the presence of flammable liquids, gases or dust. The equipment may create sparks or heat that may ignite flammable substances.
- Keep clear of moving parts.
- Equipment may be a potential source of electric shock or injury if misused.
- Do NOT operate the equipment if it is damaged, malfunctioning or is in an excessively worn state.
- Do NOT allow others to use the equipment unless they have read this manual and are adequately trained.
- Keep packaging away from children - risk of suffocation! Operators must use the equipment correctly. When using the equipment, consider conditions and pay due care to persons and property.

General Work Area Safety

- Work areas should be clean and well lit.
- Do not operate the equipment if bystanders, animals etc are within operating range of the equipment or the general work area.
- If devices are provided for connecting dust extraction / collection facilities, ensure these are connected and used properly. Dust collection can reduce dust-related hazards.

General Personal Safety

- Wear appropriate protective equipment when operating, servicing, or when in the operating area of the equipment to help protect from eye and ear injury, poisoning, burns, cutting and crush injuries. Protective equipment such as safety goggles, respirators, non-slip safety footwear, hard hat, hearing protection etc should be used for appropriate equipment / conditions. Other people nearby should also wear appropriate personal protective equipment. Do not wear loose clothing or jewellery, which can be caught in moving parts. Keep hair and clothing away from the equipment.
- Stay alert and use common sense when operating the equipment. Do not over-reach. Always maintain secure footing and balance.
- Do not use the equipment if tired or under the influence of drugs, alcohol or medication.
- This equipment is not intended for use by persons with reduced physical, sensory or mental capabilities.

General Fuel Safety

- Petrol/fuel/gasoline is extremely flammable – keep clear of naked flames or other ignition sources.
- Do not spill fuel. If you spill fuel, wipe it off the equipment immediately – if fuel gets on your clothing, change clothing.
- Do NOT smoke near fuel or when refuelling.
- Always shut off the engine before refuelling.
- Do NOT refuel a hot engine.
- Open the fuel cap carefully to allow any pressure build-up in the tank to release slowly.
- Always refuel in well ventilated areas.
- Always check for fuel leakage. If fuel leakage is found, do not start or run the engine until all leaks are fixed.

General Carbon-Monoxide Safety

- Using a combustion engine indoors **CAN KILL IN MINUTES**. Engine exhaust contains carbon-monoxide – a poison you cannot smell or see.
- Use combustion engines **OUTSIDE** only, and far away from windows, doors and vents.

General Equipment Use and Care

- The equipment is designed for domestic use only.
- Handle the equipment safely and carefully.
- Before use, inspect the equipment for misalignment or binding of moving parts, loose components, damage or any other condition that may affect its operation. If damaged, have the equipment repaired by an authorised service centre or technician before use.
- Prevent unintentional starting of the equipment - ensure equipment and power switches are in the OFF position before connecting or moving equipment. Do not carry equipment with hands or fingers touching any controls. Remove any tools or other items that are not a part of the equipment from it before starting or switching on.
- Do not force the equipment. Use the correct equipment for your application. Equipment will perform better and be safer when used within its design and usage parameters.
- Use the equipment and accessories etc. in accordance with these instructions, considering working conditions and the work to be performed. Using the equipment for operations different from those intended could result in hazardous situations.
- Always keep equipment components (engines, hoses, handles, controls, frames, housings, guards etc) and accessories (cutting tools, nozzles, bits etc) properly maintained. Keep the equipment clean and, where applicable, properly lubricated.
- Store the equipment out of reach of children or untrained persons. To avoid burns or fire hazards, let the equipment cool completely before transporting or storing. Never place or store the equipment near flammable materials, combustible gases or liquids etc.
- The equipment is not weather-proof, and should not be stored in direct sunlight, at high ambient temperatures or locations that are damp or humid.
- Do not clean equipment with solvents, flammable liquids or harsh abrasives.
- For specific equipment safety use and care, see Equipment Safety.

General Electrical Safety

- Inspect electrical equipment, extension cords, power bars, and electrical fittings for damage or wear before each use. Repair or replace damaged equipment immediately.
- Ensure all power sources conform to equipment voltage requirements and are disconnected before connecting or disconnecting equipment.
- When wiring electrically powered equipment, follow all electrical and safety codes.
- Wherever possible, use a residual current device (RCD).
- High voltage / high current power lines may be present. Use extreme caution to avoid contact or interference with power lines. Electrical shock can be fatal.

General Electrical Safety

- Electrically grounded equipment must have an approved cord and plug and be connected to a grounded electrical outlet.
- Do NOT bypass the ON/OFF switch and operate equipment by connecting and disconnecting the electrical cord.
- Do NOT use equipment that has exposed wiring, damaged switches, covers or guards.
- Do NOT use electrical equipment in wet conditions or in damp locations.
- Do NOT use electrical cords to lift, move or carry equipment.
- Do NOT coil or knot electrical cords, and ensure electrical cords are not trip hazards.

General Service Information

- The equipment must be serviced or repaired at authorised service centres by qualified personnel only.
- Replacement parts must be original equipment manufacturer (OEM) to ensure equipment safety is maintained.
- Do NOT attempt any maintenance or repair work not described in this manual.
- After use, the equipment and components may still be hot – allow the equipment to cool and disconnect spark plugs and/or electrical power sources and/or batteries from it before adjusting, changing accessories or performing repair or maintenance.
- Do NOT adjust while the equipment is running.
- Perform service related activities in suitable conditions, such as a workshop.
- Replace worn, damaged or missing warning/safety labels immediately.

Induction Cooktop Safety

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

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 the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Do not let your body, clothing or any item other than suitable cookware contact the induction glass until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop surface since they can get hot.
- Keep children away.
- Handles of saucepans may be hot to touch. Ensure that the saucepan handles do not overhang other cooking zones that are switched on. Make sure children can't reach the cookware handles.
- Failure to follow this advice could result in burns and scalds.

Important Safety Instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible materials or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance must be 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.

- Never leave the appliance unattended when in use. Boil-over causes smoking and greasy spill overs 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.
- 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 nor sit, stand or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop 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 cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the induction 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 induction glass.
- This appliance is intended to be used in a household or similar environment such as staff kitchen areas in shops, offices and other residential environments.
- If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Children less than 8 years of age should be kept away unless continuously supervised.
- The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction children being supervised not to play with the appliance
- **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock, for cooktop surfaces of glass-ceramic or similar material which protect live parts.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** In order to prevent tipping of the appliance, it must be stabilised prior to installation. Please refer to the installation instructions.
- **WARNING:** Use only cooktop guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or cooktop guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- This appliance incorporates an earth connection for functional purposes only.
- **WARNING:** Unattended cooking on a cooktop with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- **NOTICE:** The crystallite glass is still hot after use, please do not touch!

Safety Symbols

The product may have safety warning labels attached to it, explained below. Understand the symbols on your product and their meanings. If any stickers become unreadable, unattached etc., replace them.

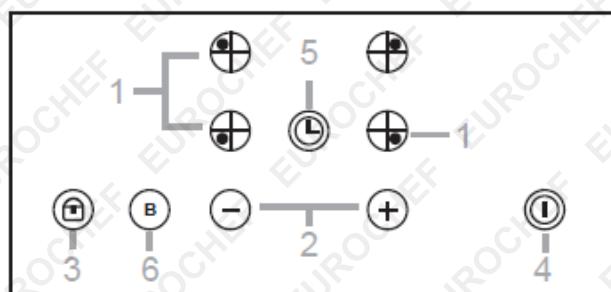
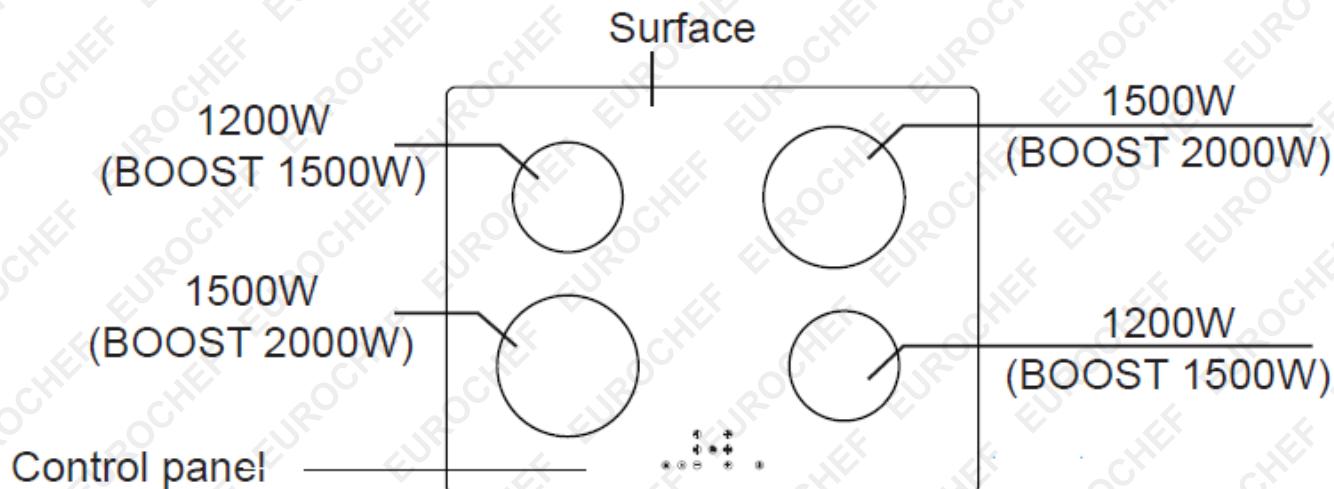
 <p>Flammable Material Hazard Flammable liquids, gases or substances etc may present. Avoid ignition sources and open flames. Danger of fire.</p>	 <p>Read User Manual Read and fully understand product safety warnings, operation, procedures etc before using the product.</p>	 <p>Use Hand Protection Wear appropriate hand protection and take due care as the product or use of the product may present hand hazards.</p>	 <p>WARNING EXHAUST FUMES Carbon-Monoxide Hazard Do not use the product in confined areas or without adequate ventilation. Carbon-monoxide poisoning can be fatal.</p>
 <p>Electrocution / Electrical Shock Hazard High voltage or high current electricity may be present or required by the product. Take due care when handling electrical products, cables, plugs and leads. Electrical shock can be fatal.</p>	 <p>Toxic Fumes / Dust Hazard Using the product or by-products from use may produce fumes, smoke or particles that could be harmful if inhaled. Wear appropriate breathing protection and have adequate ventilation.</p>	 <p>Explosive Material Hazard Combustible liquids, gases or substances etc may be present. Avoid ignition sources and open flames. Danger of explosion.</p>	 <p>Cutting / Amputation Hazard The product may have blades, edges or mechanical devices that can cause severe cut injury to fingers, limbs etc. Take due care when handling and using the product.</p>
 <p>Crush Hazard The product may have blades, edges or mechanical devices that can cause severe crush injury to fingers, limbs etc. Take due care when handling and using the product.</p>	 <p>Single Operator Only The product must be operated by a single person only. More than one person operating the product may introduce additional hazards.</p>	 <p>Use Face Protection Wear appropriate full-face protection and take due care as the product or use of the product may present face and eye hazards.</p>	 <p>Use Foot Protection Wear appropriate foot protection and take due care as the product or use of the product may present foot hazards.</p>
 <p>Use Eye / Ear / Head Protection Wear appropriate eye and / or ear and / or head protection and take due care as the product or use of the product may present eye, hearing and head hazards.</p>	 <p>Running Hazard Do not run on or near the product as doing so may present a fall hazard.</p>	 <p>Diving Hazard Do not dive into the product as doing so may present a neck / head injury hazard.</p>	 <p>Adult Supervision Required Always supervise children and other users of a product to prevent drowning or injury.</p>
 <p>Skin Penetration / Puncture Hazard The product may produce pressure, emit liquids or objects that can cause severe injury to fingers, limbs, blood etc. Take due care when handling and using the product.</p>	 <p>Hot Surface Hazard Be aware that the product may produce high temperatures and hot surfaces that can cause burn injuries.</p>	 <p>Flying Debris Hazard Be aware that the product or use of the product may present hazards produced by flying debris. Wear appropriate clothing and protective devices.</p>	 <p>Moving Parts Hazard Be aware that the product contains or uses mechanical devices that move or rotate. Always wait for moving parts to stop fully before handling the product, adjusting, maintenance etc.</p>

			
Carbon-Monoxide Hazard Do not use the product in confined areas or without adequate ventilation. Carbon-monoxide poisoning can be fatal.	Pull Hazard Be aware that the product contains or uses mechanical devices that can pull in objects and can cause severe injury to fingers, limbs etc. Take due care when handling and using the product.	Slope / Fall Injury Hazard Be aware that using the product on sloping surfaces or in slippery conditions may present additional dangers from falls and contact with blades, moving parts, hot surfaces etc.	"Slam Dunk" Warning Do NOT attempt "slam dunk" manoeuvres as this may result in severe injury due to falling, product breakage or collapse etc.
			
Electrocution / Electrical Shock Hazard - Outdoor High voltage or high current electricity may be present or required by the product. Do NOT use in rain, damp or wet conditions. Electrical shock can be fatal.	Electrocution / Electrical Shock Hazard - Disconnect High voltage or high current electricity may be present or required by the product. Always disconnect the product from the electrical supply before handling the product, adjusting, maintenance etc.	Power Line Electrocution Hazard High voltage / high current power lines may be present. Use extreme caution to avoid contact or interference with power lines. Electrical shock can be fatal.	"Kick-Back" Hazard High level of "kick-back" hazard that can cause the machine to suddenly rotate towards operator. Kick-back injury can be fatal.
			
Winch Operator Position Hazard Do NOT stand between winch and load. Do NOT use winch to move people.	Winch Lift Hazard Do NOT LIFT load vertically. Use machine to PULL only.	Cable Hazard Ensure that load bearing cable is not kinked or knotted.	Winch Cable Hazard Ensure that there is a minimum number of cable coils on winching mechanism.
			
Winch Hook Hazard Carry hook to load – do NOT throw or run.	Flash / Blinding Hazard Wear appropriate eye protection for welding. Direct exposure to weld arcs may cause permanent eye injury.	Laser Hazard Laser may be in use – do NOT look directly at laser or allow others to.	

Table of Contents

Safety	2
Safety Symbols	5
Parts Identification	8
Installation	9
Before Installation	9
Selection of Installation Equipment	9
After Installation	10
Locating and Adjusting the Fixing Brackets	11
Connecting the Cooktop to the Mains Power Supply	11
Operation	13
Before Use	13
Using the Touch Controls	13
Choosing the Right Cookware	13
To Start Cooking	14
Locking the Controls	14
Over-Temperature Protection	15
Detection of Small Articles	15
Auto Shutdown Protection	15
Using the Timer	15
Boost Control	16
Heat Settings	16
Maintenance.....	17
Troubleshooting	18
Tips and Tricks	18
Failures and Error Codes	19
Specifications	20

Parts Identification



No.	Name
1	Heating zone selection controls
2	Power / Timer regulation key
3	Keylock control
4	ON/OFF control
5	Timer control
6	Boost control

Installation

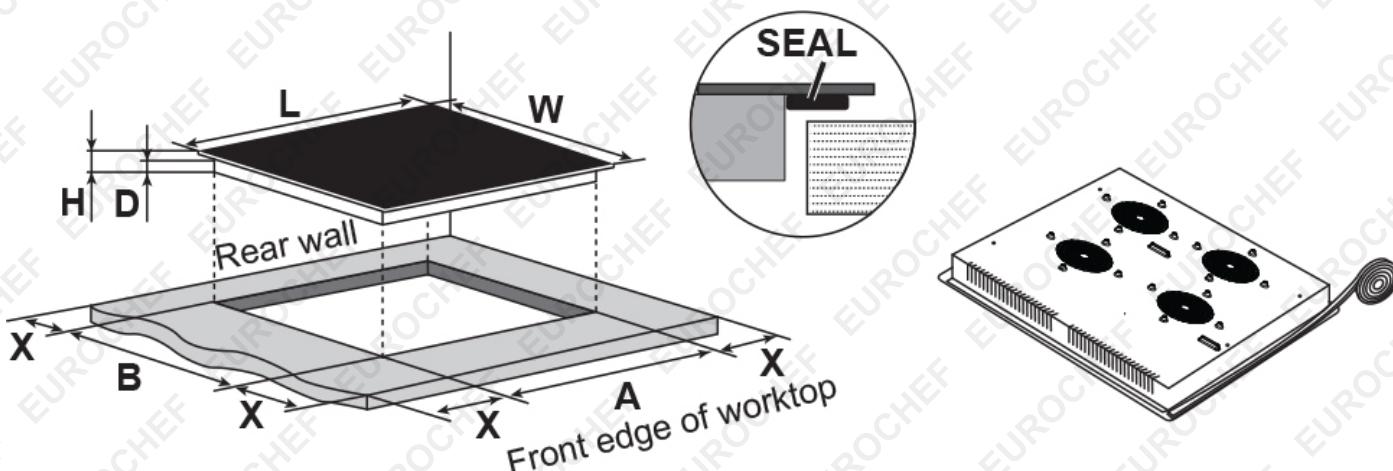
Before Installation

Before you install the cooktop, make sure that:

- The work surface is square and level, and no structural members interfere with space requirements.
- The work surface is made of a heat-resistant material.
- If the cooktop is installed above an oven, the oven has a built-in cooling fan.
- The installation will comply with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements)
- The isolating switch will be easily accessible to the customer with the cooktop installed
- You consult local building authorities and by-laws if in doubt regarding installation
- You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the cooktop.

Selection of Installation Equipment

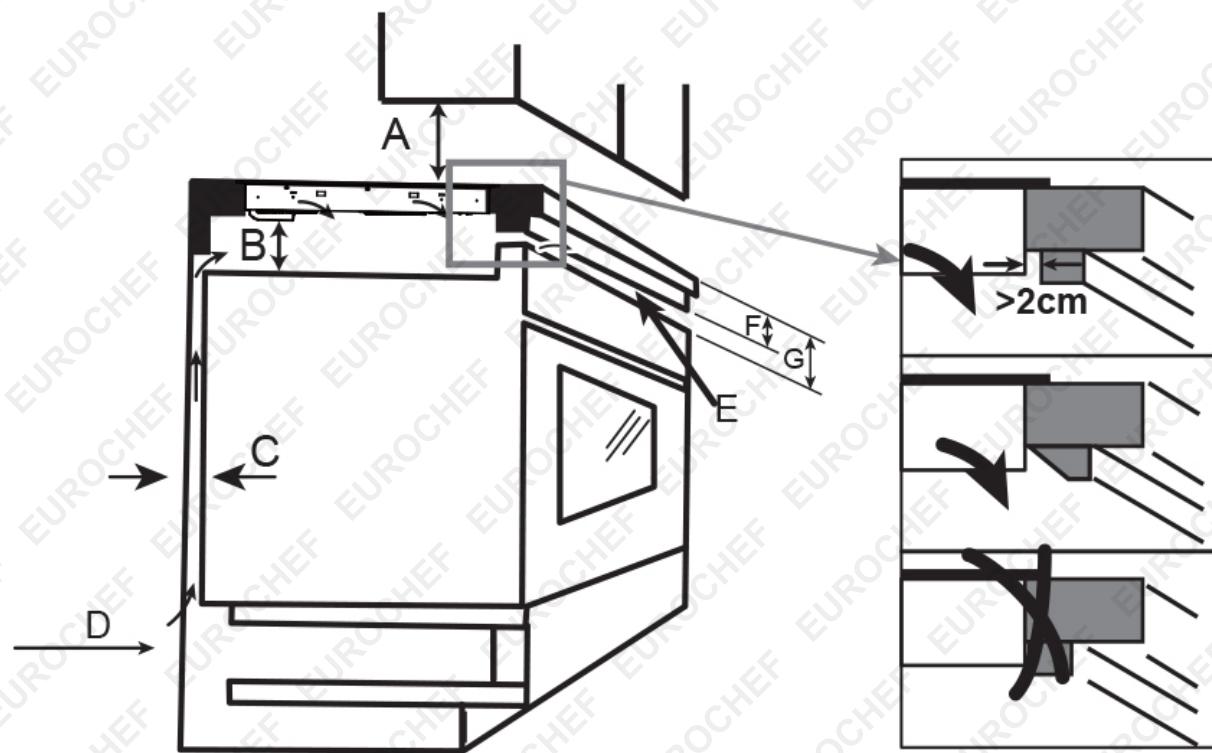
1. Cut out the work surface according to the sizes shown in the drawing.
2. For the purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole.
3. Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiating from the cooktop. As shown below:



L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
590	520	62	56	560	490	50 mini

Under any circumstances, make sure the Induction cooktop is well ventilated and the air inlet and outlet are not blocked. Ensure the Induction cooktop is in a good working state. As shown below:

NOTE: The safety distance between the cooktop and the cupboard above the cooktop should be at least 760mm.



A(mm)	B(mm)	C(mm)	D	E	F	G
760	50 mini	20 mini	Air intake	Air exit $\geq 5\text{mm}$	$>35\text{mm}$	$<50\text{mm}$

NOTE: • There has to be 560x5mm holes on the front >2cm of cooker top position E to dissipate hot air. • After the cooktop is installed, ensure that the air flow hole is not blocked by the worktop bottom.

After Installation

After installing the cooktop, make sure that:

- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of fresh air from outside the cabinetry to the base of the cooktop.
- If the cooktop is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the cooktop.
- The isolating switch is easily accessible by the user.

Locating and Adjusting the Fixing Brackets

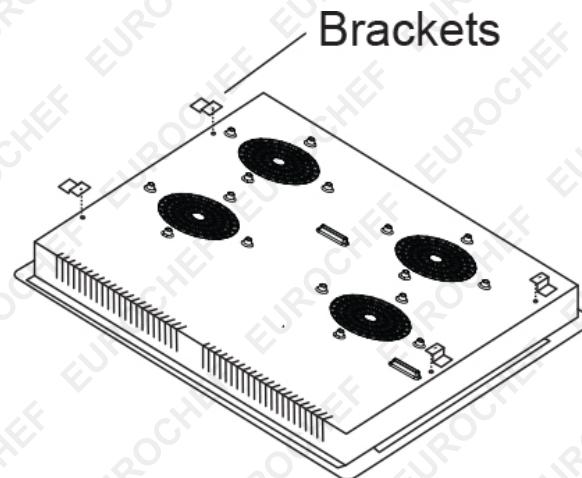
Before locating the fixing brackets

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the cooktop.

Adjusting the bracket position

Fix the cooktop on the work surface by screw 4 brackets on the bottom of cooktop (see picture) after installation. Adjust the bracket position to suit for different tabletop thickness.

CAUTION: • The induction cooktop must be installed by a qualified personnel or technician. • Never conduct the operation by yourself. • The cooktop should not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the cooktop electronics. • The induction cooktop shall be installed such that better heat radiation can be ensured to enhance its reliability. • The wall and induced heating zone above the table surface should be able to withstand high heat levels. • To avoid any damage, the sandwich layer and adhesive must be resistant to high heat levels.



Connecting the Cooktop to the Mains Power Supply

This hob must be connected to the mains power supply only by a suitably qualified technician. Before connecting the hob to the mains power supply, check that:

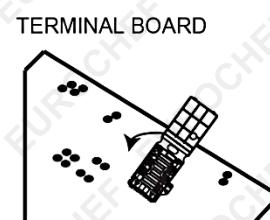
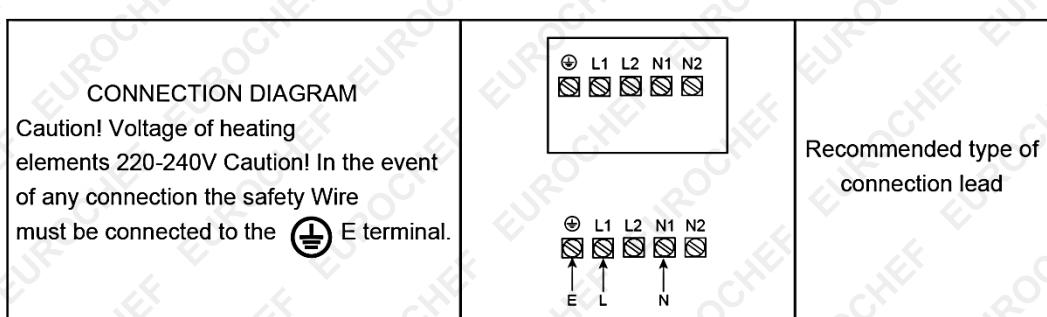
- The domestic wiring system is suitable for the power drawn by the hob.
- The voltage corresponds to the value given in the rating plate
- The power supply cable sections can withstand the load specified on the rating plate.

To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.

The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.

Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below.





WARNING: Close the cable clamp after making the electrical connection. Close the terminal board cover by twisting it down.

- If the cable is damaged or to be replaced, the operation must be carried out by after-sale agent with dedicated tools to avoid any accidents.
- If the appliance is being connected directly to the mains an omni polar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorised technicians only.

Operation



People with a heart pacemaker should consult with their doctor before using this unit.

Before Use

- Read this manual, taking special note of the Safety section.
- Remove any protective film that may still be on your induction cooktop.

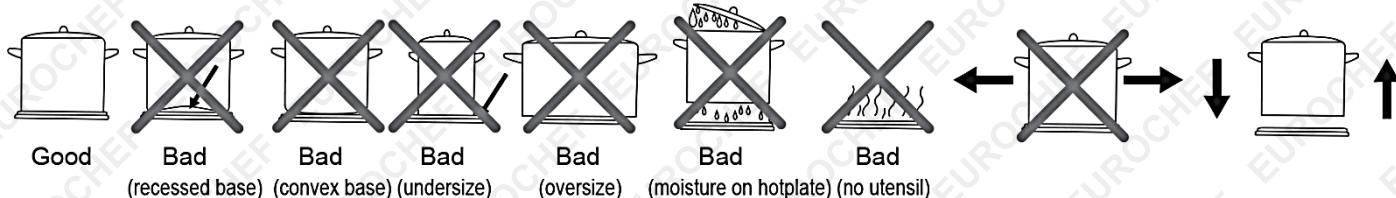
Using the Touch Controls

- 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

- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:
 - Put some water in the pan you want to check.
 - If  does not flash in the display and the water is heating, the pan is suitable.
- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.
- 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.
- Use pans whose diameter is as large as the graphic of the zone selected.
- Using a pot, a slightly wider energy will be used at its maximum efficiency.
- If you use smaller pot efficiency could be less than expected.
- Pots less than 140 mm could be undetected by the cooktop.
- Always centre your pan on the cooking zone.
- Always lift pans off the Induction cooktop – do not slide, or they may scratch the glass.



To Start Cooking

1. Touch the ON/OFF control.
After power on, the buzzer beeps once, all displays show “–” or “– –”, indicating that the induction cooktop has entered the state of 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. Touching the heating zone selection control and an indicator next to the key will flash
4. Select a heat setting by touching the “-” or “+” control.
 - If you don't choose a heat setting within 1 minute, the Induction cooktop will automatically switch off. You will need to start again at step 1.
 - You can modify the heat setting at any time during cooking.

If the display flashes “” alternately with the heat setting

This means that:

- You have not placed a pan on the correct cooking zone or,
- The pan you're using is not suitable for induction cooking or,
- The pan is too small or not properly centred on the cooking zone.

No heating takes place unless there is a suitable pan on the cooking zone. The display will automatically turn off after 1 minutes if no suitable pan is placed on it.

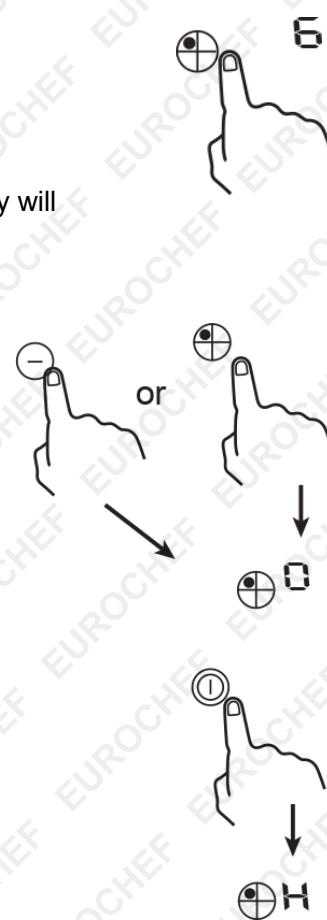
When you have finished cooking

1. Touching the heating zone selection control that you wish to switch off
2. Turn the cooking zone off by scrolling down to “0”. Make sure the display shows “0”, then show “H”.
3. Turn the whole cooktop off by touching the ON/OFF control.
4. 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 cooktop that is still hot.



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 induction cooktop is turned on.
2. Touch and hold the keylock control for a while
3. You can now start using your induction cooktop.



When the cooktop is in the lock mode, all the controls are disable except the ON/OFF, you can always turn the induction cooktop off with the ON/OFF control in an emergency, but you will unlock the cooktop first in the next operation.

Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the Induction cooktop. When an excessive temperature is monitored, the Induction cooktop will stop operation automatically.

Detection of Small Articles

When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the cooktop, the cooktop automatically go on to standby in 1 minute. The fan will keep cooking down the induction cooktop for a further 2 minutes.

Auto Shutdown Protection

Auto shut down is a safety protection function for your induction cooktop. It shut down automatically if ever you forget to turn off your cooking. The default working times for various power levels are shown in the below table:

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

When the pot is removed, the induction cooktop can stop heating immediately and the cooktop automatically switch off after a minute.

Using the Timer

- 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.

Setting the timer to turn one cooking zone off

Cooking zones set for this feature will:

1. Touching the heating zone selection control that you want to set the timer for.
2. Touch timer control, the minder indicator will start flashing and “30” 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 will decrease or increase by 1 minute.

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

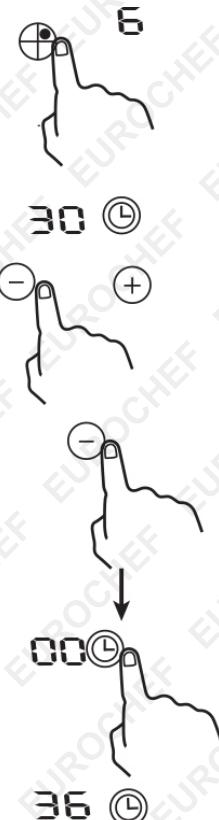
4. Touching the “-“, to reduce the time outstanding to zero, or press the “timer control”, when the “00” shows in the minute display, the timer is cancelled.

5. 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.

6. When cooking timer expires, the corresponding cooking zone will be switch off automatically.

NOTE: Other cooking zone will keep operating if they are turned on previously.



Boost Control

During cooktop working, touching the heating zone selection control, then touching boost control, the buzzer beeps once, "P" will show in the display, the cooktop enters BOOST function, the power increases to be 1500W/2000W. BOOST function will run for 5 minutes, then quit automatically and the cooktop return previous running status. In BOOST mode, touching "BOOST" button, the cooktop quits BOOST function and then return previous running status.



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

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 induction cooktop to find the settings that best suit you.

Heat Setting	Suitability
1-2	<ul style="list-style-type: none"> Delicate warming for small amounts of food Melting chocolate, butter, and foods that burn quickly Gentle simmering Slow warming
3-4	<ul style="list-style-type: none"> Reheating Rapid simmering Cooking rice
5-6	<ul style="list-style-type: none"> Pancakes
7-8	<ul style="list-style-type: none"> Cooking pasta
9	<ul style="list-style-type: none"> Stir-frying Searing Bringing soup to boil Boiling water

Maintenance

Everyday soiling on glass

(fingerprints, marks, stains left by food of non-sugary spill overs on the glass).

1. Switch the power to the cooktop off;
2. Apply a cooktop cleaner while the glass is still warm (but not hot!)
3. Rinse and wipe dry with a clean cloth or paper towel.
4. Switch the power to the cooktop back on.

NOTE: • When the power to the cooktop is switched off, there will be no hot surface indication, but the cooking zone may still be hot! Take extreme care. • Heavy-duty scourers, some nylon scouters and harsh/abrasive cleaning agents may scratch. Check if your cleaner or scourer is suitable. • Never leave cleaning residue on the cooktop: the glass may become stained.

Boilovers, melts, and hot sugary spills on the glass

Remove these immediately with a fish slicer, palette knife or razor blade scraper suitable for induction glass cooktops, but beware of hot cooking zone surfaces:

1. Switch the power to the cooktop off at the wall.
2. Hold the blade or utensil at a 30°angle and scrape the soiling or spill to a cool area of the cooktop.
3. Clean the soiling or spill up with a dish cloth or paper towel.
4. Follow steps 2 to 4 for everyday soiling on glass above.

NOTE: • Remove stains left by melts and sugary food or spill overs as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, use with extreme care and always store safely and out of reach of children.

Spill overs on the touch controls

1. Switch the power to the cooktop off.
2. Soak up the spill.
3. Wipe the touch control area with a clean damp sponge or cloth.
4. Wipe the area completely dry with a paper towel.
5. Switch the power to the cooktop back on.

NOTE: • The cooktop 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 cooktop back on.

Troubleshooting

Tips and Tricks

1. The induction cooktop cannot be turned on.

May be there is no power: Make sure the induction cooktop is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.

2. The touch controls are unresponsive.

The controls are locked: Unlock the controls. See section using your induction cooktop for instructions.

3. 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.

4. The glass is being scratched.

Tough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used: Use cookware with flat and smooth bases. See choosing the right cookware.

5. 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, but the noise should quieten down or disappear completely.

6. The induction cooktop makes a low humming noise when used on a high heat setting.

This is caused by the technology of induction cooking: This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.

7. Fan noise coming from the induction cooktop.

A cooling fan built into your induction cooktop has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction cooktop off: This is normal and needs no action. Do not switch the power to the induction cooktop off at the wall while the fan is running.

8. Pans do not become hot and “” appears in the display.

The induction cooktop cannot detect the pan because it is not suitable for induction cooking. The induction cooktop cannot detect the pan because it is too small for the cooking zone or not properly centred on it: Use cookware suitable for induction cooking. See section 'Choosing the right cookware'.

Centre the pan and make sure that its base matches the size of the cooking zone.

9. The induction cooktop or a cooking zone has turned itself off unexpectedly, a tone sounds off and an error code is displayed (typically alternating with one or two digits in the cooking timer display).

Technical fault: Please note down the error letters and numbers, switch the power to the induction cooktop off at the wall, and contact a qualified technician.

Failures and Error Codes

If an abnormality comes up, the induction cooktop will enter the protective state automatically and display corresponding protective codes:

Problem	Possible causes	What to do
The appliance does not work	Break in power supply	Please check the main power is normal; if the leakage protection switch is off; if there is a blown fuse, replace it with a new one; if the main power is normal, check if the plug is connect with socket appropriately; If the cooktop is wire connection type, disconnect the power, check if the wire is loose; disconnect the power, check if main plug is off; Exclude above reasons, should be appliance fault, send it to service centre for repairing.
During heating, the unit stop work.	Delay off timer activates.	Please check if set delay off function. If set delay off function, the unit will stop once delay off time out.
U	No pan or pan unsuitable	No pan, please put proper pan. PCB synchronization or drive circuit fault, please send the appliance to service centre for repairing.
E2	Input power too low	Low voltage, voltage of the main power is less 180V. Please check if voltage of the main power is normal. Once voltage of the main power returns normal, re-start the unit. Voltage of PCB fault, please send the unit to service centre for repairing.
E1	Input power too high	High voltage, voltage of the main power exceeds 250V. Please check if voltage of the main power is normal. Once voltage of the main power returns normal, re-start the unit. Voltage of PCB fault, please send the unit to service centre for repairing.
F3	Thermistor of coil short circuit.	Sensor of coil thermistor connection error. Or detection part of PCB coil thermistor failure, send to service centre for repairing.
F4	Thermistor of coil open circuit.	
E5	Too high temperature of IGBT thermistor.	Too high temperature of IGBT thermistor, air outlet is blocked. Open air outlet and re-start the unit. If still unsolved, it is possible that cooling fan connection error, cooling fan damaged, or drive circuit of fan failure, send to service centre for repairing. IGBT temperature sensor open circuit /short circuit. Temperature detection part of PCB IGBT failure, send to service centre for repairing.
E3	Too high temperature of coil thermistor.	Too high temperature on induction glass surface, please check if there is no water in pan. After treatment, connect with power again. If still unsolved, it is possible that sensor of cooktop failure, send to service centre for repairing.
F9	IGBT thermistor short circuit	Senor of IGBT thermistor connection error. Or detection part of IGBT PCB sensor failure, send to service centre for repairing.

The above are the judgment and inspection of common failures. Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction cooktop.

Specifications

Fuel Type	Induction
Surface	Ceramic
Voltage	220V-240V
Features	Induction Cooktop
Frequency	50/60Hz
Total Power	7000W
Front left element φ180mm	1500W (BOOST 2000W)
Rear left element φ140mm	1200W (BOOST 1500W)
Rear right element φ180mm	1500W (BOOST 2000W)
Front right element φ140mm	1200W (BOOST 1500W)
Total product width	590mm
Total product height	520mm
Total product depth	63mm
Cut out Dimensions	560x490mm
Power Plug	Australian Standard

Note: Requires installation by a licensed electrician



Some experts believe that the incorrect or prolonged use of almost any product may cause serious injury or death. To help reduce your risk of serious injury or death, refer to the information below. For more information, see www.datastreamserver.com/safety

- Consult all documentation, packaging and product labelling before use. Note that some products feature documentation available online. It is recommended to print and retain the documentation.
- Before each use, check the product for loose/broken/damaged/missing parts, wear or leaks (if applicable). Never use a product with loose/broken/damaged/missing parts, wear or leaks.
- Products must be inspected and serviced (if applicable) by a qualified technician every 6 months. This is based on average residential use by persons of average size and strength, and on a property of average metropolitan size. Use beyond these recommendations may require more frequent inspections/servicing.
- Ensure that all users of the product have completed a suitable industry recognised training course before being allowed access to the product.
- The product has been supplied by a general merchandise retailer that may not be familiar with your specific application or description of application. Be sure to attain third-party approval from a qualified specialist for your application before use, regardless of any assurances from the retailer or its representatives.
- This product is not intended for use where fail-safe operation is required. As with any product (for example, automobile, computer, toaster), there is the possibility of technical issues that may require the repair or replacement of parts, or the product itself. If the possibility of such failure and the associated time it may take to rectify could in any way inconvenience the user, business or employee, or financially affect the user, business or employee, then the product is not suitable for your requirements. This product is not intended for use where incorrect operation or a failure of any kind, including but not limited to, a condition requiring product return, replacement, parts replacement or service by a technician may cause financial loss, loss of employee time or an inconvenience requiring compensation.
- If this product has been purchased in error when considering the information presented here, contact the retailer directly for details of their returns policy, if required.

