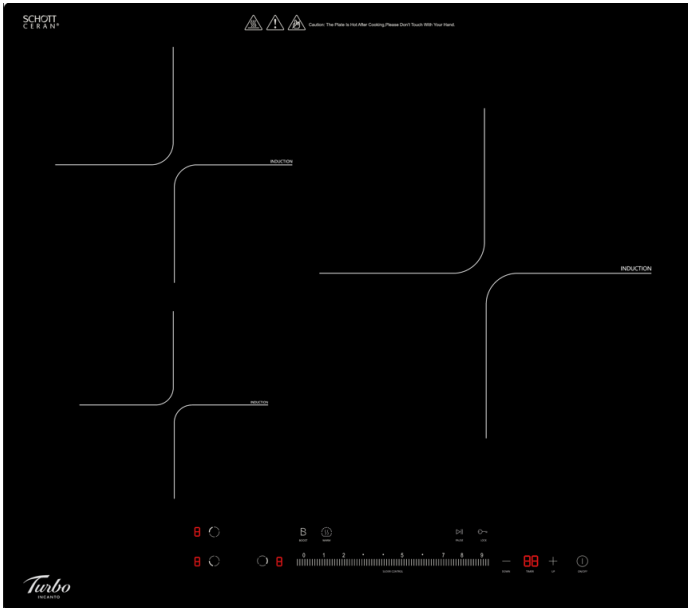


TIA903

Built-In Induction Hob Manual



Congratulations on the purchase of your new hob and thank you for choosing us!
Please read all the safety instructions carefully before use and keep this Manual
for future reference.

Safety Warnings

Your safety is important to us. Please read below information carefully before installing or 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 hob 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 hob 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.
- Beware: Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- 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 hob 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

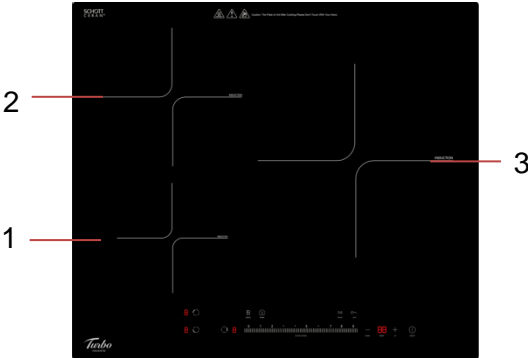
- Never leave the appliance unattended when in use. Boil over causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the hob as described in this manual. 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 hob. 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 steam cleaner to clean hob.
- Do not place or drop heavy objects on 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 hob, as these can scratch the ceramic glass.
- If the power supply cable is damaged, it must only be replaced by qualified technician.
- This appliance is intended to be used in household and similar applications such as: -staff kitchen areas in shops, offices and other working environments; -farm houses; -by clients in hotels, motels and other residential type environments; -bed and breakfast type environments.
- **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 shall be kept away unless continuously supervised.
- This appliance can be used by children aged from 8 years and above and persons with reduced *physical*, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** Unattended cooking on a hob 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:** The appliance is not intended to be operated by means of an external timer or separate remote-control system.

Product Instruction

Top View



- | | | |
|----|--------|----------------|
| 1. | Φ160mm | Max:1500W |
| 2. | Φ200mm | Max:1800/2100W |
| 3. | Φ280mm | Max:2200/2600W |


Specifications


Model No	IT2820B3LP-CE
Cooking Zones	3
Rated voltage	220-240V~ 50Hz or 60Hz
Rated Power	2800W
Product Size L*W*H(mm)	590*520*57
Built-in size A*B(mm)	560*480


Control Panel



Button Instruction

 (ON/OFF): To switch on or switch off the cooker.(Under “Child lock” mode, only can switch off the cooker.)

 (Lock): To turn on or turn off the “Child Lock”

 (Cooking zone selection): They are used to select the corresponding heating zone. Touch the button to select the corresponding heating zone.



(PAUSE): Button for pause function.



(WARM): Button for heat preservation function



(INC/DEC): Button for time setting



(Boost): Button for “BOOST” mode(reach max. power)

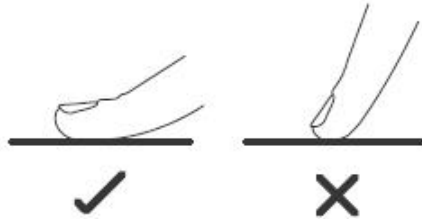


(SLIDE): Button for power selection button

Production Operation

Control touch

- The controls can sense touch, so you don't need to apply any pressure. Use the finger, instead of the nail to operate it.
- Each time a touch is sensed, you will hear a “beep” sound.
- Make sure the control area are always clean, dry, and there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make it hard to control.

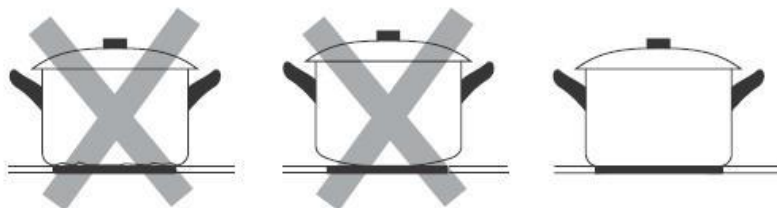


Choose the right Cookware

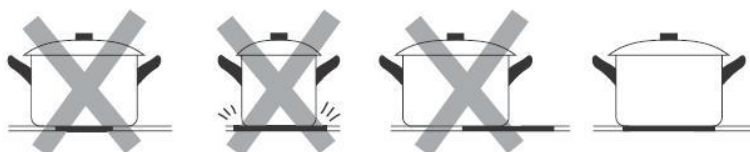
- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan/pot.
- You can check whether your cookware is suitable for the induction hob by carrying out a magnet test. Move a magnet towards the base of the pan/pot. If it is attracted, the pan/pot is suitable for induction hob.



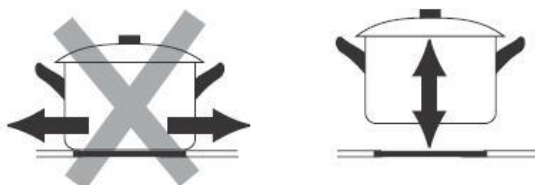
- If you do not have a magnet:
 1. Put some water in the pan/pot you want to check.
 2. If “ U ” does not flash in the display and water is being heated, the pan/pot is suitable.
- Cookware made from the following materials is not suitable for an induction hob: pure stainless steel, aluminum or copper pan/pot 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/pot is smooth, sits flat against the crystal plate, and is the same diameter as the cooking zone. If use the bigger pan/pot, the hob will work with maximum efficiency. If use smaller pan/pot, efficiency could be less than expected. The hob may can't detect pan/pot with diameter less than 140mm. Always place your pan/pot on the center of cooking zone.



- Always lift pan/pot off the hob – do not slide pan/pot on the crystal plate, or they may scratch the plate.



Suggested Pan dimensions for induction hob

The cooking zones are, up to a limit, automatically adapted to the diameter of the the pan. However, it is suggested that the bottom of this pan have a diameter minimum according to the corresponding cooking zone. To obtain the best performance from your hob, please place the pan in the center of the cooking


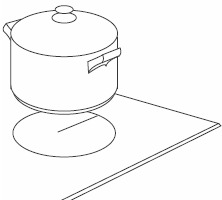
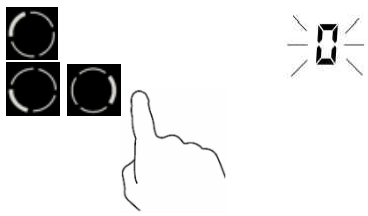
zone.

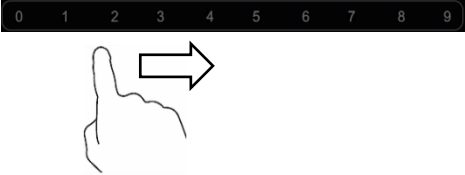
Base diameter of the pots:

Cooking zone	Minimum (mm)	Maximum (mm)
160mm	140	160
200mm	160	200
280mm	220	280

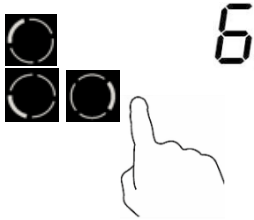



Operation Instructions

Turn on

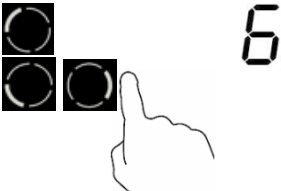
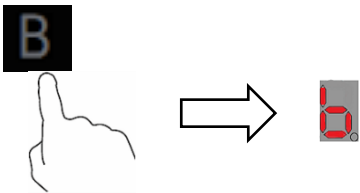


<p>Press "ON/OFF" button to switch on or switch off the hob and you will hear a "beep" after touch. All display will show "-" or "- -" respectively. If without any operation after switch on the hob in 60 seconds, the hob will be turned off automatically.</p>	
<p>Use a suitable pot/pan on the heating area.</p> <ul style="list-style-type: none">● Make sure the bottom of the pan/pot and the surface of the heating area are clean and dry	
<p>When touch the heating zone selection button, display nearby will flash "0".</p> <ul style="list-style-type: none">● The display will stop flashing within 5 seconds after no operation, and show the power level.	

<p>Control the power by slider touch control.</p> <ul style="list-style-type: none"> ● When the heating power of any heating zone is "0", the cooker will automatically enter the standby state after 1 minute of no operation. ● You can change the power at any time during cooking. 	 <p>The diagram shows a horizontal slider control with a black bar and white numbers from 0 to 9. Below the slider, a hand is shown with the index finger pointing to the right, with a white arrow indicating the direction of the touch.</p>
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Turn off

<p>Touch the selection button of the heating area that you want to close, and the digital display nearby will flash the current power level.</p>	 <p>The diagram shows three circular selection buttons arranged in a 2x2 grid (with the bottom-right position empty). A hand is touching the bottom-left button. To the right, a digital display shows the number '6'.</p>
<p>Turn off the heating zone by sliding down to "0".</p>	 <p>The diagram shows a hand with the index finger touching the slider control, which is positioned at the number '0'.</p>
<p>Press the "ON/OFF" button to switch on or switch off the cooker.</p>	 <p>The diagram shows a hand pressing a circular button that has the number '1' inside it.</p>
<p>Take care of the residual heat of crystal plate.</p> <ul style="list-style-type: none"> ● "H" means which heating zone is hot. When the surface cools to a safe temperature, it will disappear. It can also be used as an energy saving function. If you want to further heat the pot, use the heating zone with residual heat. 	 <p>The diagram shows three circular selection buttons arranged in a 2x2 grid (with the bottom-right position empty). A hand is touching the bottom-left button. To the right, a digital display shows the letter 'H'.</p>

Boost

Activate Boost	
Press the area selection button to select the heating area.	
When press “Boost” , the hob will work by max power. And the digital display will flash “b”.	
Deactivate Boost	
Press the area selection button to select the heating area which you can to control. And Press “Boost” again to cancel boost mode. The power will automatically return to the level before the "Boost" function is set.	
Turn off the heating zone by sliding down to "0".The selected heating area will turn off and cancel the boost mode automatically.	

- Boost mode just can keep 5 minutes. After 5 minutes, the cooking zone returns to its original setting.
- If original heat setting equals “0”, it will return to “9” level after 5 minutes.

Child Lock

- You can press the child lock button “Lock” to freeze other function, to avoid accident.,(For example, a child accidentally turns on the heating zone)




- Under “Child lock” mode, only “On/Off” and “Loc”k button can work.

Lock	
Touch the “lock” control	Display will show “Lo”.
Unlock	
If the induction cooker is locked, touch and hold “Lock” , the cooker will exit the locked state and you will hear a ”beep “.	




You can always use the "on / off" button to turn off the induction cooker in an emergency, but in the next operation, you should first unlock the induction cooker.

Pause

Press the "pause" button in the working state, the cooker will enter the pause state, and the display will show “”和“ ” respectively. To cancel the pause function, press the "pause" button again, and the cooker will return to its previous working state.

If there is no operation within 10 minutes in the pause state, the cooker will automatically turn off.

Keep warm

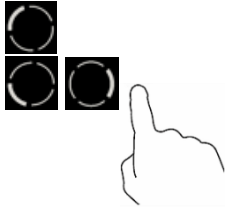
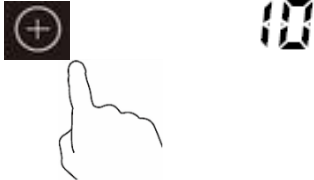
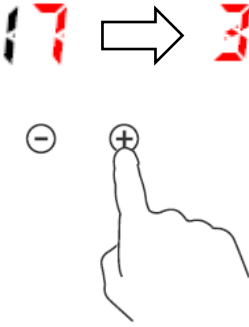
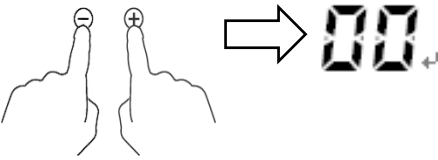
Select the heating area, press the "keep warm" button, the heating area will enter the heat preservation cooking mode, and the display will show “”, the induction cooker will heat with low power to maintain the proper temperature of the pot.

The power is not adjustable under this function.

Timer

You can use timer function by below two ways:

- a) You can use it as a minute reminder. In this case, the timer will not close any cooking area at the set time.
- b) You can also set it to turn off one or more heating zones after the setting time

<p>In working state, select the heating zone which you want to set timer . (For example:3#heating zone)</p>	
<p>Press “+” to increase the time, display will show and flash “10”.</p>	
<p>press “-” to decrease and “+” increase the time. Press “-” or “+” one time, it will decrease or increase by 1 minute. Long press and hold the button, will decrease or increase 10 minutes every time.</p>	
<p>Press the “-” and “+” button simultaneously will automatically cancel timer mode and display will show “00”.</p>	

After setting the timer, the decimal point of the single digit display of the burner which is set timer will be light on. And the two digits display will show the minimum timing among all the timers.



When a heating zone is set a timer and the heating time reaches the set timer, the heating zone automatically sets the power level to 0, and the power output is turned off.



The above pictures are for reference only, subject to the final product.

Timed reminder

In the working state, if no heating zone is selected, press the timing function button to set time and start the time reminder function. When the set time is reached, the buzzer will sound a warning for 30S.

The timing time can be adjusted to "0" to exit the timing reminder function.

- In the timing state, if you press the heating area selection button to select the hob, the current display time is the timing of the currently selected hob.
- The display time shows one of the four timers, the decimal point of the single digit display of the corresponding zone will flash. It means the time currently displayed is the timing time of the area.
- If all of the decimal point of single digit does not flash, it means that the current two digits display is the time of the timing reminder.

Default working time

Auto shutdown is the safety protection function of induction cooker. This occurs whenever you forget to switch off a cooking zone. The default shutdown times as below table:

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

The display will stop heating immediately when cookers are moved away, and auto turn off after 2 minutes.

If there are multiple heating areas heating at the same time, the default timing of the whole machine is the one with the longest default timing time.

Heat Settings

The settings below are guidelines only. The exact setting will depend on 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">• 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">• sautéing• cooking pasta
9	<ul style="list-style-type: none">• stir-frying• searing• bringing soup to the boil• boiling water

Cleaning and Maintenance

Important: Before any maintenance or cleaning work is carried out, disconnect the appliance from electricity supply and ensure the appliances is completely cool.

Cleaning the Hob Surface

Clean spillages from the hob surface as soon as possible after use. Always ensure the surface is cool enough before cleaning.

Use a soft cloth or kitchen paper to clean the surface. If the spillage has dried on the surface, you may need to use a specialist vitro-ceramic glass cleaner, which is available for most of supermarkets.

Do not use other abrasive cleaners and/or wire wool ect., as it may scratch the ceramic glass surface of your hob.

Failure Inspection for induction hob

Problem code and solution

Failure code	Problem	Solution
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E7	Supply voltage is below the rated voltage	Please inspect whether power supply is normal. Power on after the power supply is normal.
E8	Supply voltage is above the rated voltage	
E3	The surface sensor high temperature	Wait for the temperature of ceramic plate return to normal. Touch "ON/OFF" button to restart unit.
E6	High temperature of IGBT	Wait for the temperature of ceramic plate return to normal. Touch "ON/OFF" button to restart unit. Check whether the fan runs smoothly;if not, replace the fan.
E1	The surface sensor disconnection	Check the connection or replace the ceramic plate temperature sensor.
E2	The surface sensor short circuit	
Eb	The surface sensor failure	
E5	IGBT sensor short circuit	
E4	IGBT sensor open circuit	Replacd the drive board.

Specific faults and Solutions

Failure	Cause	Want to do
LED does not light up when the device is plugged in	No electricity in the socket	Check that the plug is firmly fixed to the socket and that the socket is working
	Failed to connect power board and display board	Check the connection
	Power board damaged	Replace the power board
	Display board damaged	Replace the display board
Some buttons do not work, or LED display is not normal	The display board is damaged	Replace the display board
The Cooking mode indicator comes on, but heating is not started	High temperature of the hob	The ambient temperature may be too high and the air inlet or vent may be blocked
	Something wrong with the fan	Check whether the fan operates normally. If not,

		replace the fan.
	Power board damaged	Replace the power board
During the operation, the heating stops suddenly and the display flashes "U"	Wrong pot type	Use a suitable pan (refer to the manual); Pot detection circuit damage, replace the power board.
	The diameter of the bottom of the pot is too small	
	Pot overheated	Wait for the temperature to return to normal; Press the "on / off" button to restart the device
"U" is displayed in the heating area on the same side (such as the first and second areas)	Power board and display board connection failure	Check the connection
	The communication part of the display board is damaged	Replace the display board
	Power board damaged	Replace the power board
Fan motor sounds abnormal	The fan motor is damaged	Replace fan

The above is the common fault judgment and inspection.

Please do not disassemble the equipment by yourself, so as to avoid any danger and damage to the induction cooker.

Installation Instructions

Selection of installation equipment

The appliance must be installed and connected in accordance with current regulations.

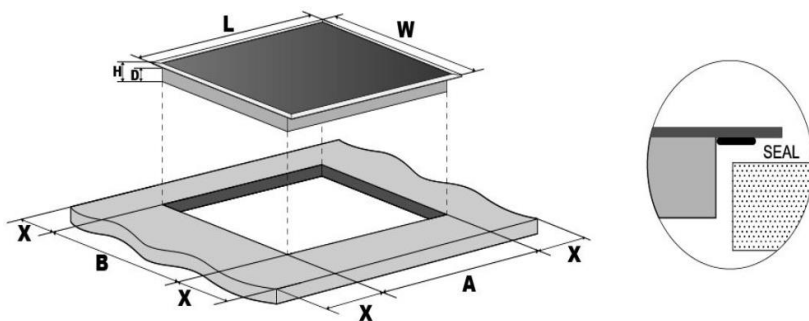
After unpacking the appliance, ensure there is no visible damage. If it has been damaged during transit, DONOTUSE, contact where you buy immediately.

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 (measure by unit: mm):

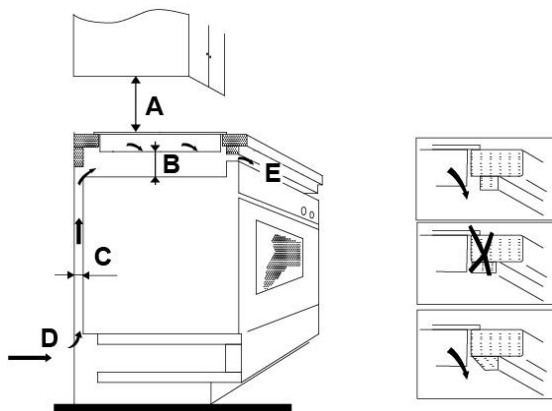


Model	L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X (mm)
60cm induction hob	590	520	56	52	560+5 -0	480+5 -0	50 mini

Under any circumstances, make sure the electric hob is well ventilated and the air inlet and outlet are not blocked. Ensure the electric hob is in good work state. As shown below:



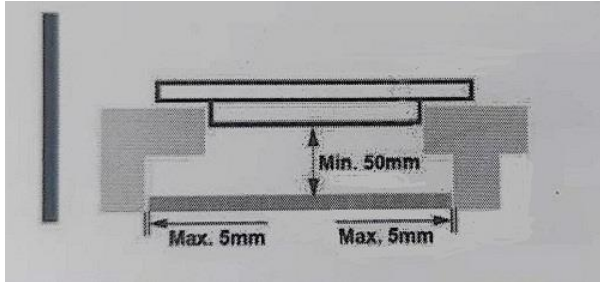
Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.



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

Make sure the induction cooker hob is well ventilated and that air inlet and outlet are not blocked. In order to avoid accidental touch with the overheating

bottom of the hob, or getting un-expectable electric shock during working, it is necessary to put a wooden insert, fixed by screws, at a minimum distance of 50mm from the bottom of the hob. Follow the requirements below:



There are ventilation holes around outside of the hob. YOU MUST ensure these holes are not blocked by the worktop when you put the hob into position. Be aware that the glue that join the plastic or wooden material to the furniture, has to resist to temperature not below 150°C, to avoid the unstuck of the paneling. The rear wall, adjacent and surrounding surfaces must therefore be able to withstand an temperature of 90°C.



1. The induction hotplate must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The hob will not be installed directly above a dishwasher, fridge, freezer washing machine or clothes dryer, as the humidity may damage the hob electronics.
3. The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the table surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
6. A steam cleaner is not to be used.

Connecting the hob to the mains power supply

This hob must be connected to the mains power supply only by a suitably qualified person

Before connecting the hob to the mains power supply, check that:

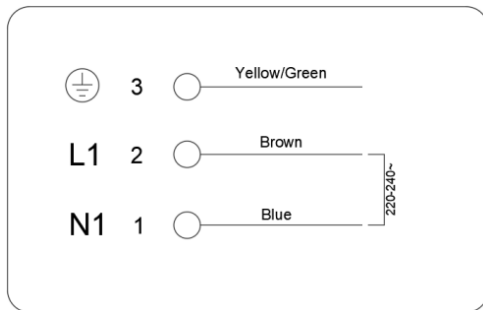
1. The domestic wiring system is suitable for the power draw by the hob.
2. The voltage corresponds to the value given in the rating plate.
3. The power supply cable sections can withstand the load specified on the rating plate. To connect the hob to the mains power supply, do not use adapters, reducers, 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.

3*1.5mm²:



- 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 omnipolar 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.



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.