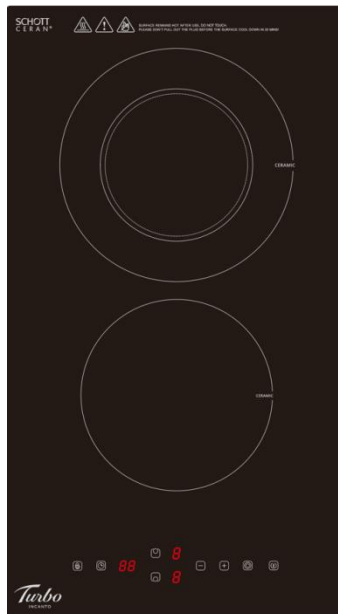


# TIC902

## Built-In Ceramic 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 this information before using your cooktop.

## 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.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Sanger of fi re: Don not store items on the cooking surface.
- CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

# Operation and maintenance Electrical Shock

## Hazard

- Do not cook on a broken or cracked cooktop . If the cooktop surface should break or crack, switch the appliance off immediately 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.

## Health Hazard

- This appliance complies with electromagnetic safety standards.

## 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 Induction glass until the surface is cool.
- 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 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. 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.
- 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 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 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 cook top.
- 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.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 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:** Danger of fire: do not store items on the cooking surfaces.

•**WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts.

•A steam cleaner is not to be used.

•The appliance is not intended to be operated by means of an external timer or separate remote-control system.

**WARNING:** Use only hob 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 hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

## Product Instruction

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 has safe and reliable performances, making your life comfortable and enabling to fully enjoy the pleasure from life.

## Top View

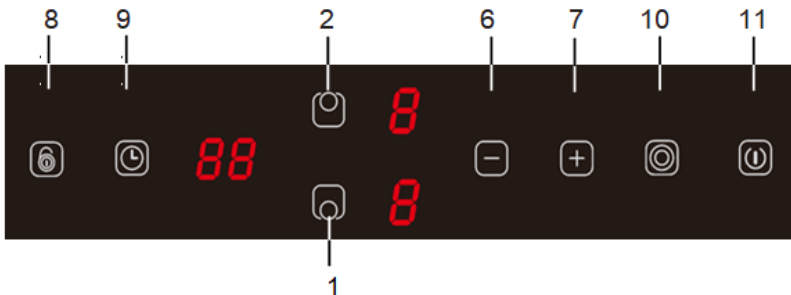


## Sepecifications

Heating Zone	1#	2#	Rating (Rated voltage/voltage range/ Rated Power)
Model	1200W	1700W	230V~,50-60Hz,2900W

## Touch Control Instruction

### Control Panel



1,2 -Cooking zone selecting

6,7-Power or timer regulating controls

8-Child lock

9-Timer function

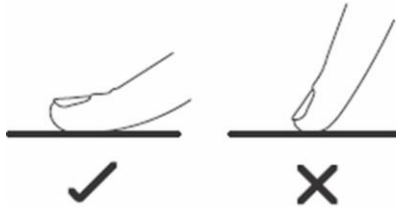
10- Dual ring control

11-ON/OFF control

# Production Operation

## 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.

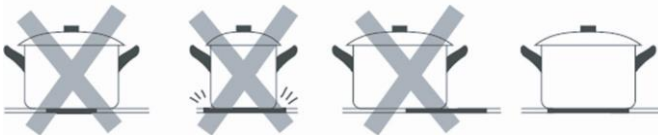


## Choosing the right Cookware

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.




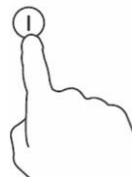
Always lift pans off the ceramic hob - do not slide, or they may scratch the glass.



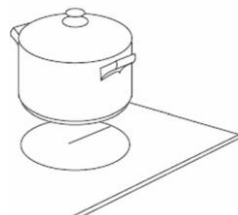
## To start cooking

- 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 the state of standby mode.

1. Touch the ON/OFF  control.  
After power on, the buzzer beeps once, all displays show " - " or " - - ", indicating that the induction hob has entered the state of standby mode.





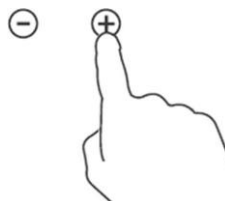
2. Place a suitable pan on the cooking zone that you wish to use.
  - Make sure the bottom of the pan and the surface of the cooking zone are clean and dry .



3. Touching the heating zone selection control, and a indicator next to the key will flash.




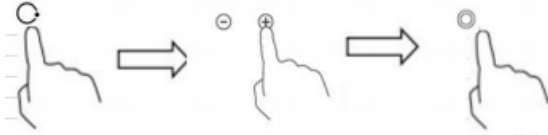
4. Select a heat setting by touching the  or  control.
  - If you don't choose a heating zone in 1 minute, the induction hob will automatically switch off. You will need to start again at step 1.
  - You can modify the heat setting at any time during cooking.




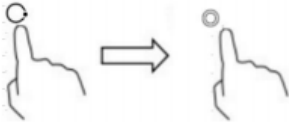


## Dual ring function

1. select the zone with dual ring, set the power level (1-9) by "+" or "-", press the  to activate.



2. to cancel the multi ring, select the zone, and then press the .

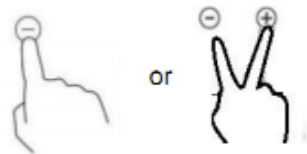



## When you have finished cooking

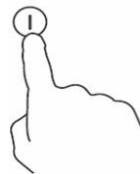
1. Touching the heating zone selection control that you wish to switch off.



2. Turn the cooking zone off by scrolling "-" down to "0". Make sure the display show "0". Or touching the "+" and "-" together to directly set to "0".

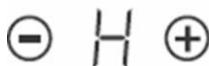


3. Turn the whole cooktop off by touching the  ON/OFF control.



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 hotplate that is still hot.



## 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.



## 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  key.

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

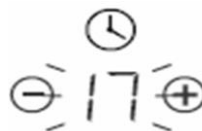
Hint: Touch the  or  control of the timer once to decrease or increase by 1 minute.

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. 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 3 seconds.



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



## Setting the timer to turn one cooking zone off

1. Touching the heating zone selection control.
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  $\ominus$  or  $\oplus$  control of the timer once will decrease or increase by 1 minute.

Touch and hold  $\ominus$  or  $\oplus$  control of the timer will decrease or increase by 10 minutes.



4. Scrolling the  $\ominus$  to the "00", the timer is cancelled.

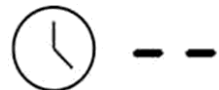
5. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 3 seconds.



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: If you want to change the time after the timer is set, you have to start from step 1

## If the timer is set on more than one zone:

1. When you set the time for several cooking zones simultaneously, decimal dots of the relevant cooking zones are on. The minute display shows the min. timer. The dot of the corresponding zone flashes .



2. Once the countdown timer expires, the corresponding zone will switch off. Then it will show the new min. timer and the dot of corresponding zone will flash.



## 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, but you shall unlock the hob first in the next operation

## Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the ceramic

hob. When an excessive temperature is monitored, the ceramic hob will stop operation 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 to keep away from it.

## 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	4	4	4	2	2	2	2	2

## 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 cooktop 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>

## 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.

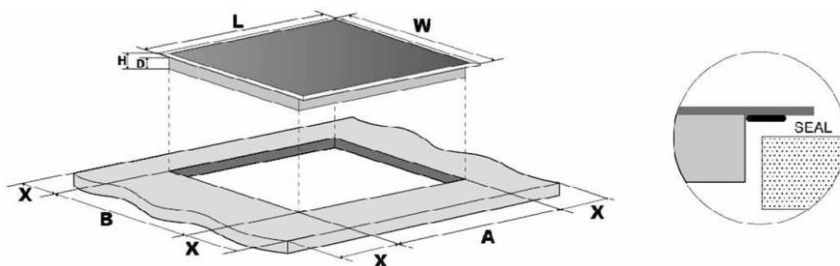
## Installation Instructions

### 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 100mm space shall be preserved around the hole.

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

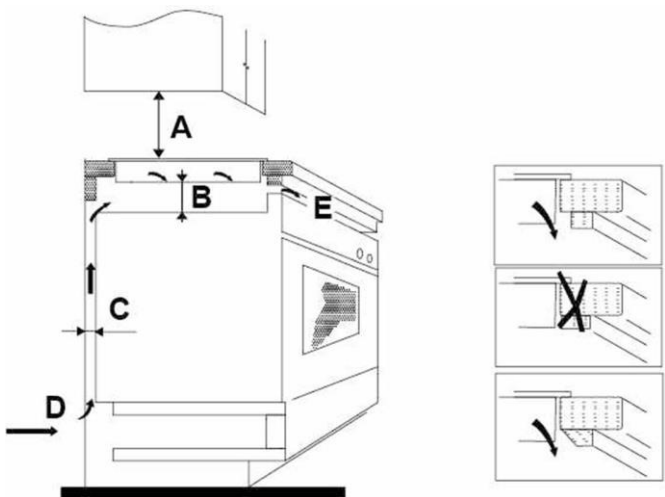


L (mm)	W (mm)	H (mm)	D (mm)	A (mm)	B (mm)	X (mm)
288	520	50	45	260+5 -0	480+5 -0	100 min

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

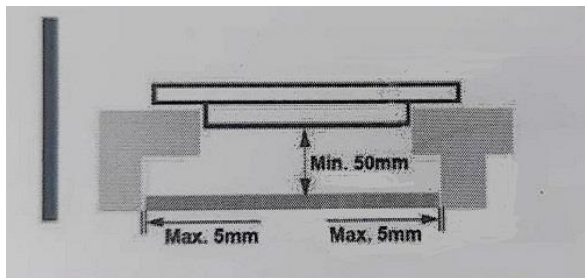


Note: The safety distance between the hotplate and the cupboard above the hotplate should be at least 760 mm.



A(mm)	B(mm)	C(mm)	D	E
760 min	50 min	20 min	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.

## Cautions

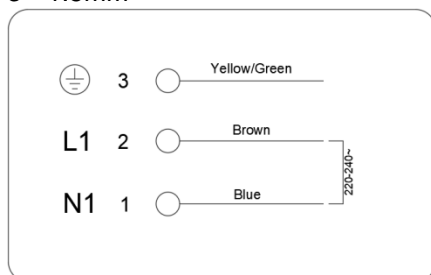
1. The ceramic cooker hob must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The ceramic cooker hob shall not be mounted to cooling equipment, dishwashers and rotary dryers.
3. The ceramic cooker hob shall be installed such that better heat radiation can be ensured to enhance its reliability. The wall and induced heating zone above the work surface shall withstand heat.
4. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.
5. A steam cleaner is not to be used.

## Connecting the hob to the main power supply

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.

**Below instruction apply to 2-zone models**

3 \* 1.5mm<sup>2</sup>





## Attention

1. 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.
2. 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.
3. 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.



**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.