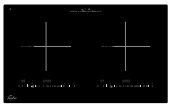
142. 5x210mm

Before using please read this instruction carefully

TIA800-BK

Double Induction Cooker 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.

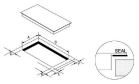
SAFETYPRECAUTION

1. Do not plug with wet hands.
2. Do not plug into a socket where overrid other appliances are plugged in.
3. Do not use if the plug cord is damaged or the power plug does not fit the socket well.
4. Do not try to modify the parts, or repair unit by yourself.
5. Do not use the unit near flame or wet gloves.
6. Do not place on unstable surfaces.
7. Do not move the unit when the pot or the pan is on it.
8. Do not heat the pot empty or overheat the pot.
9. Do not use the unit on carpet or tablecloth (vinyl) or any other low-heat-resistant article.
10. Do not place a sheet of paper between the pot or the pan and the unit. The paper may get burnt.
11. Do not block the air intake or exhaust vent.
12. Do not touch the top plate right after removing the pot or the pan, as the top plate will still be very hot.
13. Do not place the unit close to the objects which are affected by magnet, such as radios, televisions, automatic winding cards and cassette tapes.
14. The power cord must be replaced by qualified technicians.
15. The appliances are not intended to be operated by means of an external timer or separate remote control system.
16. 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.
17. Children being supervised not to play with the appliances.
18. If the top surface of a hotplate is of glass-ceramic or similar material and protects live parts, WARNING:If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
19. Never hold case only.
20. Metallic objects such as knives, forks, spoons and lids not to be placed in the hotplate since they can get hot.

Installation

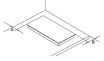
Selection of installation Equipment

Cut out the work surface according to the sizes shown in the drawing.
For the purpose of installation and use, a minimum of 50mm space shall be maintained around the hob.
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:



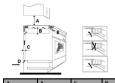
A	B	C	D	E	F
268mm min	518mm min	118mm min	118mm min	50mm min	50mm min

The hob can be used on the table top of cabinet. The ceramic hob should be placed horizontally. As shown below:



G	K
50mm min	50mm min

Under any circumstances, make sure the hob is well ventilated and the air inlet and outlet are not blocked. Ensure the 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	B	C	D	E
700mm min	110mm min	50mm min	Air intake	Air out 10 mm

Cautions

1. The hob must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
2. The hob shall not be mounted to cooking equipment, dishwashers and rotary dryers.
3. The hob shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the work 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.

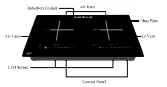
Connection the hob to the mains power supply

The power supply should be connected in compliance with the relevant standard,

or a single-pole circuit breaker.

1. If the cable is damaged or needs replacing, this should be done by an alternative technician using the proper tools, so as to avoid any accidents.
2. The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
3. The cable must not be bent or compressed.
4. The cable must be checked regularly and only replaced by a properly qualified person.

COMPONENTS



SPECIFICATIONS

Product Name	:	Double Induction Cooker
Model No.	:	TIA800-BK
Rated Voltage	:	220V-240V~
Rated Frequency	:	50/60Hz
Rated Power	:	2800W
Protection against electric shock	:	Class I
Net Weight	:	8.00kg

FEATURES

Whilst standard hotplates heat up themselves, in an induction hotplate the heat is created in the base of the cookware. The hob itself does not heat up; it becomes hot when heat is heated upon it in a pan and the heat from the pan reflects onto the hob (Reverse heating).
This is caused by an energy field that generates heat only in magnetically conductive materials, for example, pans made of iron. In other materials, such as porcelain, glass or ceramic, the energy field cannot generate any heating effect.
Only use cookware that is suitable for induction hobs:

1. Suitable cookware consists of pots and pans with a base made of steel or cast iron. You can identify these either by means of the markings on the pan or by ascertaining whether a magnet sticks to the base of the pan.
2. Unsuitable cookware is made from any kind of metal that is non-magnetic, such as aluminium, such as aluminium, copper and stainless steel, as well as non-metallic vessels made of porcelain, glass, ceramic, plastic, etc.
3. The pan based on better suited to induction cooking than thick sandwich bases. The very short response times to setting modifications (when preheating period, rapid and controllable browning) are not possible when pans with thick bases are used.

Only use cookware that is suitable for the size of the hob. This is the only way to ensure that the induction hob functions perfectly. The base of the pan may not be uneven, rather it must be flat. The diameter must not be less that 12cm to ensure that the energy field has an effect. Do not use pans with a diameter in excess of 26cm.

BASIC FUNCTION

1.Induction cooker

1）Function Distribution Illustration

2）Operation Surface: Four Digital LED, LED Display, Indicator,Function button
Functions: Power Linkpoly, Timer, Temperature, Power levels adjustment, Lock.

HOW TO OPERATE

1. Power on

1) Place the appropriate pot on the heating area of the machine and plug the machine's power cord into a suitable power outlet. The buzzer alerts, all LED display glisters one time, the LED shows "---" the cooker enters into power on condition.

2. Switch on

1) After power on, press "ON/OFF" button, the LED shows "0.5", the cooker is ready for working.
2) After switch on, press the relevant power level button can enter into working state.

3. Switch off

1) When in working or switch on, press "ON/OFF" button, the cooker will stop working and enters into power on condition.

4. Timer

1) Time range from 1 minutes to 99 minutes.
2) During working, press "Timer" button once, the LED shows "00:00". Press "+" / "-" to decrease or increase the time. It will be automatically confirmed in 5 seconds after you set the time. It enters into timed countdown state, it will turn off once over.
3) During the timer mode, press "Timer" button, the LED shows the left time, continuously press "Timer" button, you can reset again in the time.
4) Press "Timer" again to cancel the timer function.

5. Power Rotting function

1)When switch on, press any power level to start working, LED shows relevant power level.
2)When working, press "+" / "-" to operate the button to adjust power level 1-9.

Booster function

1)Press " B " once in working to boost fire, LED shows " P ". Booster indicator keeps constant on.
2)Press " B " again to back to original working condition. Default setting is 5 minutes, then back to previous working condition.

Pause Function

Press " ⏸ " once in working to enter into pause mode, stop working and the display stop change, pause indicator keeps constant on. Press " ⏸ " again to continue working. If user doesn't cancel pause within 60S, the cooker will automatically turn off and enter into power on state.

6. Lock Function

1)During the power on or working state, press "lock" button, lock indicator

keeps constant on. During this mode, it will lock the control panel except the "ON/OFF" button.
2)Any operation, the LED shows "LOC" for 3 seconds, then shows original info. Switch off in any way will cancel lock function.
3) Press "lock" button again, lock indicator disappears, the control panel is unlocked.

7. Fan Keeps Working

When switch off, fan keeps working when IGBT temperature is higher than around 50 ° C and stops working when IGBT temperature is lower than around 50 ° C.
When switch off, fan keeps working when pot bottom temperature is higher than around 150 ° C and stops working when pot bottom temperature is lower than around 100 ° C.

8. Automatically Switch Off When No Operation for 2 Hours

In working mode, the cooker will automatically switch off if without any operation after 2 hours except the mode of timer and power.

CLEANING&MAINTENANCE

1. Turn off the appliance by pressing "ON/OFF" and wait until the light turns off. Then off, unplug the power cord properly.
2. Wait for some time and let the appliance cool down.
3. You can use mild detergent or dishwashing liquid with a soft cloth to remove dirt.
4. Do not clean it with running water or immerse it in water as water will get inside and damage the appliance.
5. Always make sure that the top plate and the pan/pot is clean before cooking as the dirt from the pan/pot will stick to the plate and plate will get discolored.
6. You may clean the air vent by vacuum cleaner to suck up the dirt or you can use cotton if the dirt is with oil.
7. Toothbrush with little soap can also be used to clean the surface as long as you use it gently on the appliance.
8. Do not use abrasive or strong detergents as it may get chemical reaction.
9. After dirt has been removed, use a dry soft cloth to wipe dry the appliance.

TROUBLESHOOTING

TROUBLE	POTENTIAL CAUSES	RESOLUTION
Power indicator out on	Power cord is not connected well	Please ensure the plug is connected well
Power off automatically	1. Spare parts can't heat 2. No operation in two hours	Please switch the cooker otherwise, return it to the service center for checking and repairing
LED shows 0	1. No pot 2. pot too small	Put the suitable pot or change for a bigger one
LED shows E1	High voltage protection	Please ensure 80V < voltage < 270V , 220V-240V is preferred.
LED shows E2	Low voltage protection	Please ensure 80V < voltage < 270V , 220V-240V is preferred.
LED shows E3	High temperature protection	Start again after the temperature cool down
LED shows F6	Temperature sensor open circuit	Please return the cooker to the service center for checking and repairing
LED shows F5	Temperature sensor short circuit	Please return the cooker to the service center for checking and repairing
H6	Temperature sensor broken	Please return the cooker to the service center for checking and repairing
F2	IGBT open circuit	Please return the cooker to the service center for checking and repairing
H4	IGBT short circuit	Please return the cooker to the service center for checking and repairing

LED shows E5	IGBT overheat	Please check if the air vent is excluded or jammed. If not, please return the cooker to the service center for checking and repairing
F4/F0	Communication fails in between control board and main board	Please return the cooker to the service center for checking and repairing

Note: If the faults can not be resolved, please do not disassemble the appliance by yourself, but return it to the service center for repairing. If you disassemble the appliance by yourself, we have the right to make the warranty invalid. Dangers or other safety accidents caused by this will also be charged to the user.