



2 Zone Induction Cooker

Built-in/Table Top

Model No. : PH3268

INSTRUCTION MANUAL

Table of contents

Safety Information

Safety Instructions

Advantages of induction cooking

Suitable Cookware

Getting to know your appliance

Instructions for Use

- Switching the Induction cooker ON/OFF

- Adjusting the Induction cooker

- Residual heat Alert

- Child safety lock

- Automatic cutoff

- Timer function

Cleaning and maintenance

Causes of damage

Problem Solving

Sound generated during normal operation

Customer Services

Safety Information

Before using this appliance, please read the Instruction Manual carefully. This will help to operate your appliance properly.

We recommend you keep the Operating and Installation instructions in a safe place. If the appliance is given to another person, ensure such document is also included.

Check the appliance after removing it from the packaging. In case of any damage during transportation, do not connect the appliance, contact the Customer service center for assistance.

Safety Instructions

1. This appliance is applied for domestic use and food preparation only. Never leave the appliance unattended during operation.
2. Danger of fire: Do not store items on the cooking surfaces.
3. The appliance is not intended to be operated by means of an external timer or separate remote-control system.

Safe operation

To use this appliance safely, adults with the following situations and children

- physical, sensory or mental disability
- lack of experience or knowledge
should not use the appliance without the supervision of a responsible adult.
- This appliance complies with current safety regulations and electromagnetic compatibility regulations. Nevertheless, people with a pacemaker should not use this appliance. It is impossible to guarantee that all such devices found on the market comply with current safety regulations and electromagnetic compatibility regulations, and that dangerous interference will not occur. It is also possible that people with other types of device, such as a hearing aid, could experience some discomfort.

Overheated oil, butter or margarine

Overheated oil or butter (margarine) can ignite quickly. It may cause a fire! Ensure that you keep a constant watch when cooking food with oil and butter. In the event that the oil or butter catches fire, never use water to put it out. Quickly cover the pan with a cover or dish. Switch off the appliance immediately and unplug.

Hot Surface

Do not touch the induction surface immediately after cooking. The surface can be very hot and may cause burns. Heat will be transferred from the pot to the induction cooktop during and after cooking. Always keep children away from the appliance during operation. Residual Heat Alert "H" will be displayed indicating the surface is still hot and should not be touched! Please refer to "Residual Heat Alert" section for details.

Installing the Induction Cooker

For free standing installation, the induction cooker should be placed at a position with good ventilation.

The air intake and exit at the bottom and the rear of the cooker should not be blocked. For safety, do not put any flammable objects nearby the induction cooker, it may cause fire!

For built-in installation, please follow the installation manual for the requirement on the dimension and make sure the induction cooker is well ventilated. If there is a drawer below the cooker, this should not be used to store any flammable objects or sprays as it may cause fire!

Start the cooker with empty cookware

Never turn on the Induction cooker with an empty cookware. As heat is generated and transmitted to the pot instantly, it might burn the cookware before the "Overheat Auto Cutoff" function takes place. Do not touch the cookware and turn off the appliance immediately. If the induction cooker does not operate properly afterwards, please contact Customer Service for assistance.

Keep the panel and cookware base dry

If there is any liquid between the base of the cookware and the glass panel, it will generate steam pressure. As a result, the pot might jump unexpectedly. Always keep the glass panel and the base of cookware dry.

Cracks on the glass panel

If the induction cooker is broken or cracked, stop using it immediately. Switch off the appliance and unplug. Please contact Customer Service for assistance.

The panel heats up with no visual indication on the Induction

If the induction cooker is switched on but the indicator does not work, stop using the appliance, switch off and unplug. Please contact Customer Service for assistance.

The induction switches off automatically

If the appliance switches itself off automatically, please stop using it. Immediately switch off the appliance and unplug. Please contact Customer Service for assistance.

Do not place metal objects on the induction cooker

Do not put any cutlery, lids or other metal objects on the glass panel as they can be heated up quickly.

Improper repairs

In case of any malfunction, stop using the appliance. Switch off and unplug immediately. Please do not disassemble, repair or restructure the cooker arbitrarily. Always contact the Customer Service for assistance. We are not responsible for any failure caused by arbitrarily disassembling, repair or restructuring the induction cooker by unauthorized persons.

Connection cable

The connection cable of the appliance must be connected to a 13A independent socket base. Please switch off the appliance and disconnect from the socket base if the appliance is not in use for a long period.

Switching the appliance off

Always switch off the appliance using the main switch after each use. Do not rely on the Automatic Power Off function when the cookware is removed.

Advantages of induction cooking

Induction cooking involves a radical change to the traditional method of heating, as the heat is generated directly in the cookware. For this reason, it offers a number of advantages:

- Energy Saving: As high as 90% of heat transmitted to the food. Highly efficient.
- Environmental friendly: Reduced energy consumption.
- Safe to use: Multiple safety devices ensure maximum protection.
- Easy to clean: Vitroceramic glass panel, flat surface and easy to clean.
- Convenience: Human oriented control platform makes cooking easy and clean.

Suitable Cookware (The diameter at the bottom of the pan is 12-20cm)

Ferromagnetic pans

Ferromagnetic pans are the only pans which are suitable for induction cooking. They can be made of:

- enameled steel
- cast iron
- specially designed cookware for induction cooking made from stainless steel.

Checking cookware using a magnet

To find out whether the cookware is compatible to induction cooker, check if they are attracted to a magnet. The manufacturer will usually indicate if their cookware is suitable for induction cooking.

Unsuitable cookware

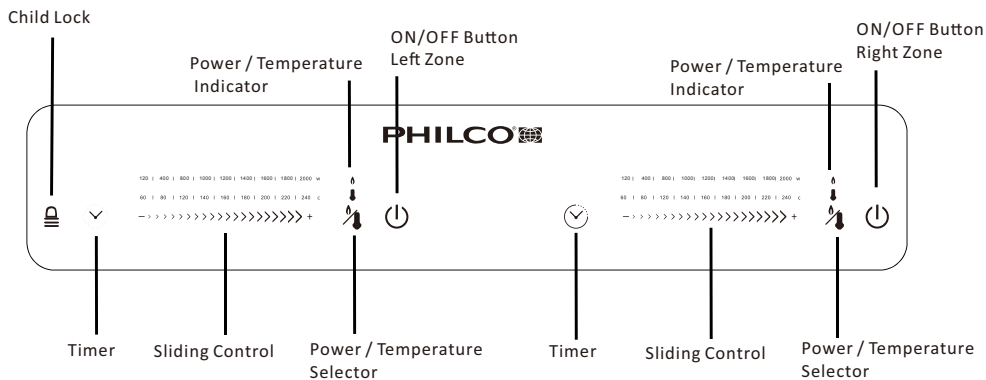
Cookware made of ceramic glass; aluminum; copper; earthenware or compound base pots are not compatible with induction and therefore not suitable for use on induction cooker. Please take note that any cookware with diameter less than 12cm does not work as well.

Automatic Pan Detection

If no cookware is placed on the appliance, the pan or its size is not suitable for induction cooking, the heat setting on the appliance indicator "U" will flashes. The appliance will not start. Place a compatible cookware on the appliance to stop the indicator flashing. If there is a delay of more than 10 seconds, the appliance switches off automatically.

Getting to know your appliance

The control panel



Controls

When you touch a symbol, the respective function is activated.

Note: Always keep the controls panel dry. Moisture will reduce the sensitiveness of the keys.

The appliance will switch off if you touch several symbols simultaneously.

If you want to clean the control panel during the heating process, please lock the unit using the Child Safety Lock key.

Only use pans which are suitable for induction cooking,
see the section on "Suitable pans".

Programming the Cooker

Switching the appliance on and off

Switch the Induction Cooker on and off using the main switch.

To switch on: touch the  symbol for 3 seconds. The indicator above the main switch lights up. The Induction Cooker is ready.

To switch off: touch the  symbol until the indicated above the main switch goes out. Induction Cooker is switched off.

Note: Induction cooker switches off automatically if cooker have been standby without activation.

The residual heat indicator "H" remains on until the panel has cooled down sufficiently.

If the induction cooker will not be used for a long period, please unplug the appliance.

Adjusting the Induction cooker

The required heat setting can be adjusted in the Control panel.

Minimum Heat Setting = 120W/60°C

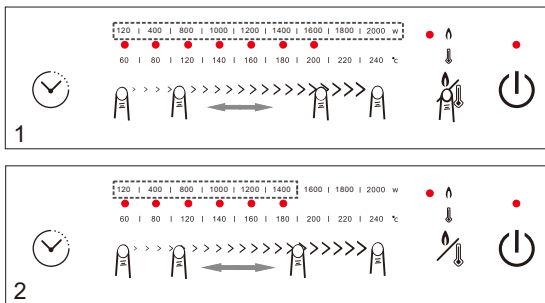
Maximum Heat Setting = 2000W/240°C

To set a heat setting:

The appliance must be switched on.

1. Touch the symbol of ON/OFF  of each side for cooking area selection.
2. Touch "Heat/Temperature" key once, enter the Heat mode.
3. Slide your finger along to set the adjusting key on the control panel until the desired heat setting appears on the LED display. Indicator will show the setting heat.

Note: Left and right cooking zone can be set at different heat level independently. However, both cooking zone can't be set at the maximum level at the same time.



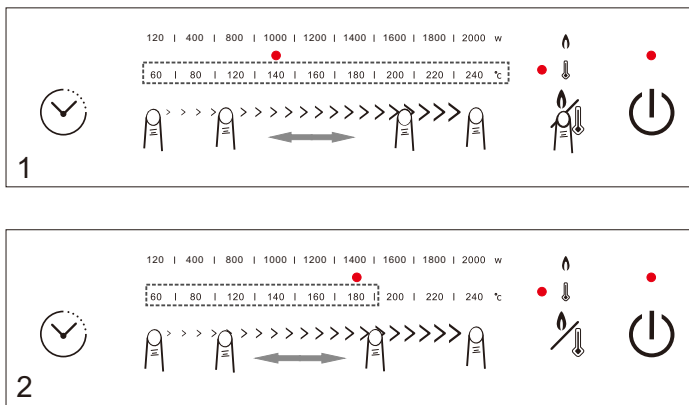
Note: The selected heat setting will flash if no or unsuitable pan is used, the indicator "U" will appear. The induction cooker will switch off automatically after 10 seconds.

Adjusting the temperature setting

1. Touch "Heat/Temperature" key twice, switch to Temperature mode.
2. Slide your finger along to set the adjusting key on the control panel until the desired temperature setting appears on the LED display. Indicator will show the selected temperature.

Note: Left and right cooking zone can be set at different temperature independently. However, both cooking can't be set to the maximum temperature at the same time.

In order to distinguish the heat and temperature, the indicator light will show the heat by linear display. The display will show the temperature by point.



Residual heat alert

The Induction Cooker has a residual heat warning light for each cooking zone. This indicates that the glass panel is still hot after cooking. Avoid touching the appliance when this warning light "H" is on. The warning light will remain on even if the appliance is switched off. If the surface is cooled down, the light will turn off.

Child Safety Lock

Child safety lock is used to prevent children or others change the heat settings and cooking time. The control panel can be locked to avoid accidentally turned on.

Switching the Child Safety Lock on and off

To switch on: touch the  symbol for approximately 3 seconds. The LED above the logo will light up. All the control keys will be deactivated except the ON/OFF key.

To switch off: touch the  symbol for approximately 3 seconds. The control panel is unlocked. The indicator light will be off.

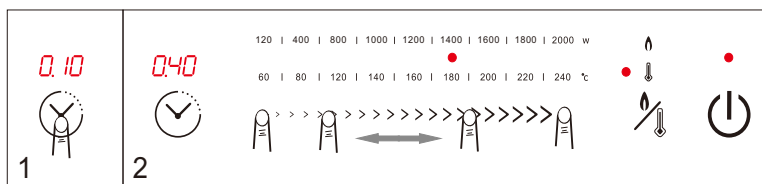
Automatic time limit

If the appliance is used for a long time without any change on settings, the appliance will switch off automatically after 60 minutes.

Timer function

Setting the cooking time

1. Set the desired heat setting.
2. Touch the  symbol. The indicator for the desired panel lights up. (0.10) LED lights up in the timer display. Press "+"/-" to adjust the timer or slide your finger along the dimmer for desired time setting. After 3 seconds, the time confirms automatically, the dot next to the number flash.



Change or cancel the cooking time

Touch the  symbol again. Repeat Step 2 to change the cooking time on the control panel.

To cancel the existing timer setting, when the 3 digits flashes, press the  once again, the display will turn off, the previous time will be cancelled.

You can set the cooking time up to 9 hours and 59 minutes.

Care and cleaning

The recommendations and warnings given in this section are designed to help you clean and maintain the induction cooker in optimum condition. It is recommended to clean the appliance after each use. This will prevent spillages from burning. Only clean the appliance when it has cooled down sufficiently.

Before cleaning the induction cooker, please turn off and unplug the appliance.

Clean the glass panel with a wet cloth, wipe all the residuals on the surface. Do not wash the cooker with water or under the running tap. Only use cleaning products which are recommended for vitroceramic glass and follow the instructions provided on the packaging.

Never use:

- Abrasive products
- Aggressive cleaning products, such as stain removers and oven sprays
- Abrasive sponges which may scratch
- High-pressure cleaners or steam cleaners

Causes of damage

Bases of pots and pans

Rough pot and pan bases may scratch the ceramic glass panel. Avoid start cooking with the empty pots. This may cause damage as well.

Hot pots and pans

Never place hot pots or pans on the control panel, the display area or the edges. This may cause damage.

Hard and pointed objects

Damage can occur if hard or pointed objects fall on the appliance.

Foil and plastic

Never put aluminum foil, paper, cloth and plastic wrap, etc. between the cooker and the pot. This may cause burnt or flame.

Summary

Damage	Cause	Action
Stains	Food spills	Remove spills immediately with cleaning tools.
	Unsuitable cleaning agents	Use only cleaning agents which are suitable for ceramic.
Scratches	Salt, sugar and sand	Do not use the panel as a work surface or storage space.
	Rough pot and pan bases scratch the ceramic.	Check your cookware.
Decoloration	Unsuitable cleaning agents	Use only cleaning agents which are suitable for ceramic.
	Pan abrasion	Lift the pots and pans when moving them
Blisters	Sugar, food with high sugar content	Remove spills immediately with cleaning tools.

Note :

1. Do not put metal objects (such as needles or metal wire) into the air ventilation ports.
2. Do not put paper, cloth or plastic mats under the cooker.
3. Do not operate appliance or unplug the unit with wet hands.
4. Do not attempt to disassemble, repair or modify the appliance

Problem Solving

Malfunctions are generally caused by minor faults. Before contacting customer service center, ensure you have read the following recommendations and warnings.

Fault	Possible Cause	Solutions
No Display	The power supply has been interrupted.	Check that the power supply is normal or not. Test it with other electrical appliances.
	The appliance has not been correctly plugged	Check that the appliance has been connected correctly to the designated socket base.
	Electronic system malfunction	If the above do not solve the problem, please contact Customer Service Center.
H flashes	Ceramic glass panel is hot	The user should not touch the glass panel to avoid any burn.
U	No pan or unsuitable pan	Put on a pan or change a suitable pan, if the malfunction is still exists, contact Customer Service Center.
E3	Supply voltage is too high	Do not use until the voltage resume normal, if the malfunction is still exists, contact Customer Service Center.
E4	Supply voltage is too low	Do not use until the voltage resume normal. If the malfunction is still exists, contact Customer Service Center.
E5	Induction cooktop temperature detector malfunction	Contact the Customer Service Center.
E6		
E7	The induction cooktop is overheated	Use after the cooktop is cooled down. If the malfunction is still exists, contact Customer Service Center.
E8	Internal temperature detector malfunction	Contact the Customer Service Center.
E9		
EA	Insufficient air ventilation, internal parts overheated	Use after the appliance is cooled down. If the malfunction continues, contact the Customer Service Center. Avoid to use when the ambience temperature is too high

Normal noises observed during operation

Induction heating technology is based on the creation of electromagnetic fields which enable heat to be generated directly in the base of the cookware. Depending on the construction of the cookware, these electromagnetic fields may produce certain noises or vibrations which are normal. Details as below:

A low buzzing

This noise is produced when cooking at high power levels. It is the quantity of energy transferred from the cooking appliance to the cookware and thereby generates the buzzing noise. It will be disappeared or reduced as the power level reduces.

A low whistle

This noise is produced when the cookware is empty. It will disappear when the cookware is filled.

Sizzling

This noise is produced by cookware compose of different superimposed materials. It is created by the vibration of the contact surfaces of the various superimposed materials and comes from the cookware. It varies according to the quantity of food and method of cooking.

High-pitched whistling

This noise is mostly produced by cookware compose of different superimposed materials, as soon as these are used at full heating power and at the same time on two hotplates. This whistling disappears or lessens as soon as the power is reduced.

Noise from the fan

To run the electronic system properly, the appliance must be operated at a controlled temperature. In this connection, the appliance is fitted with a fan which turns on automatically throughout the entire cooking process. In case the temperature is still too high even after the appliance has been switched off, It will continue to run.

The noises described in this section are normal. They are part of induction heating technology and do not indicate a malfunction.

Customer Service

In case of any failure, please contact our Customer Service Center, we will strive to serve. Please refer to the Warranty Card for telephone, address and relevant information of the service center.

Please quote the Model number and the serial number of your appliance when contacting the Customer Service Center. The rating plate contains all these numbers which can be found on the bottom of appliance.