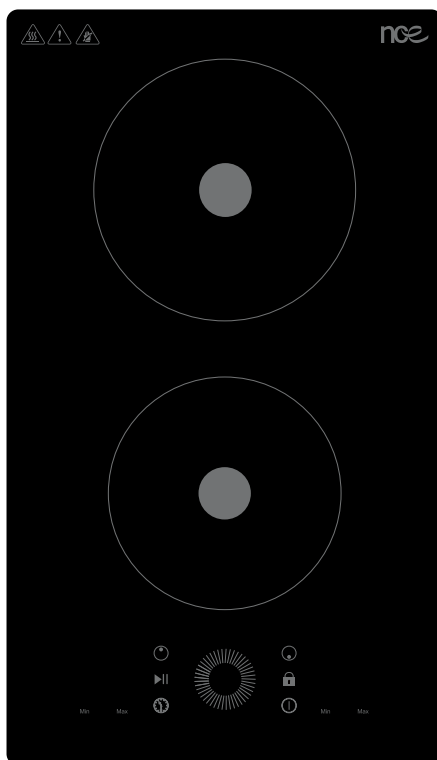




Induction Cooker INSTRUCTION MANUAL

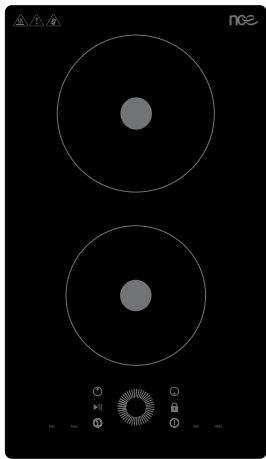


NCE2300IND/NCE3000IND
2 Zone Cooktop

Product Overview

NCE2300IND/NCE3000IND

Top view



1.Up:Level 9:1400W/Boost:1800W Ø180mm

2.Down:Level 9:1200W/Boost:1500W Ø160mm

Control panel



1.ON/OFF control



2. Heating zone selection controls



3. Lock key control



4. Timer control



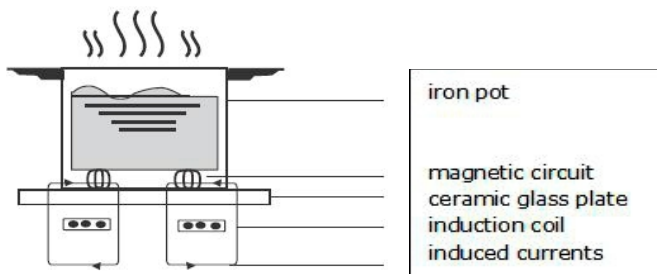
5.Power / Timer regulating key



6.Pause

Word on Induction Cooking

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up



Before using your new induction hob

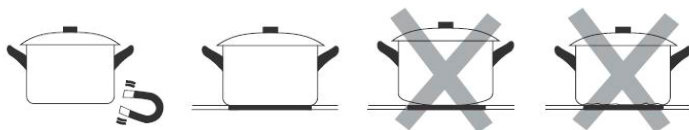
- Read this guide, taking special note of the 'Safety Warnings' section.

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.

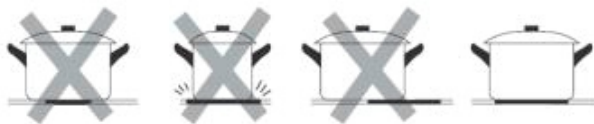
Choosing the right cookware

- Only use cookware with a base suitable for induction cooker. 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:
 1. Put some water in the pan you want to check.
 2. If the water is heating, the pan is suitable.
 - Cookware made from the following materials is not suitable: pure stainless steel, aluminum 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. Pot less than 120 mm could be undetected by the hob. Always center your pan on the cooking zone.



Always lift pans off the induction cooker – do not slide, or they may scratch the glass.



Using Your induction cooker to start cooking

1.Touch the “” control.

After power on, the buzzer beeps once, and the light will run once. the displays Show “--” , 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. Touch the heating zone selection control “” or “”, and the indicator display will show “P5”

4. Select a heat setting by sliding control the “” control the power “0-b” power level. You can modify the heat setting at any time during cooking.

• Using the Booster

Boost is the highest power level, designed for large quantity rapid cooking and boiling.

Under the cooking mode, touch any heating zone button, adjust the power by “” to and the plate will show “b” enter the booster function.



5. During the cooking, you can set the pausing the cooking by touch the “” Key, then the power level and timer are paused. touch the “” again to back the cooking state.


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 centered on the cooking zone.

When you have finished cooking

1. Holding the heating zone selection control “” or “”


2. Turn the whole cooker off by touching the “” control,

3. 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.

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 key lock “” control. The timer indicator will show “Lo ”

To unlock the controls

1. Touch and hold the lock key control for a while.
2. You can now start using your induction cooker .




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

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

1. Touching the heating zone selection control that you want to set the timer.
2. Touch the timer control, the timer indicator, start flash in and "30" will show in the timer display
3. Short touch the “” to increase or decrease the time
4. For cancel the timer function, please touch the heating zone which you want to cancel, then touch timer key again.
5. When the time is set, the timer indicator flash for 3 secs, and begin to countdown immediately. The display will show the remaining time.
6. When cooking timer expires, the corresponding cooking zone will be switch off automatically.

Over-temperature protection

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

Detection of small articles

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

Cooking Guidelines



Take care when frying as the oil and fat heat up very quickly, At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

Care and Cleaning

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	<ol style="list-style-type: none">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.	<ul style="list-style-type: none">• 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 scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to 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	<p>Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Induction glass cooktops, but beware of hot cooking zone surfaces:</p> <ol style="list-style-type: none"> 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. 	<ul style="list-style-type: none"> • Remove stains left by melts and sugary food or spillovers 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, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
Spillovers on the touch controls	<ol style="list-style-type: none"> 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. 	<ul style="list-style-type: none"> • 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.

Hints and Tips

Problem	Possible causes	What to do
The induction cooker cannot be turned on.	No power.	Make sure the induction hob 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.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your induction cooktop for instructions.
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.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.

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 for cookware and does not indicate a fault.
The induction cooker 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 when you decrease the heat setting.
Fan noise coming from the induction cooker.	A cooling fan built into your induction cooker has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction cooker off.	This is normal and needs no action. Do not switch the power to the induction cooker off at the wall while the fan is running.
Pans do not become hot and appears in the display.	The induction cooker cannot detect the pan because it is not suitable for induction cooking. The induction cooker cannot detect the pan because it is too small for the cooking zone or not properly centered 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.
The induction cooker or a cooking zone has turned itself off unexpectedly, a tone sounds 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 cooker off at the wall, and contact a qualified technician.

Failure Display and Inspection

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

The phenomenon of	Check points
★ plug in, no "BI" heard	Check: Is there blackouts?
	Check: Is the current fuse damage?
	Check: Is there socket damage?
★ U	Check: The cooking vessel suit for induction cooker or not?
	Check: Is the pot placed in the middle of the plate?
	Check: Is the bottom diameter larger than 12cm or not?

★ E1	Check: Is the supply voltage too low?
★ E2	Check: Is the supply voltage too high?
★ E3	Check: The plate sensor open or short circuit or not?
★ E4	Check: The IGBT sensor open or short circuit or not?
★ E5	Check: The furnace surface temperature is higher than 280℃
★ E6	Check: Is the ambient temperature very high?
	Check: Are the suction and exhaust outlets blocked? Does the fan stopped running ?
	Check: under warm/milk function, the surface has reached the set temperature?
	Check: The protective device triggered or not, waiting for 10mins for confirmation
★ Er	Check: signal problem between control pcb and main pcb.

- 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 hob.

Technical Specification

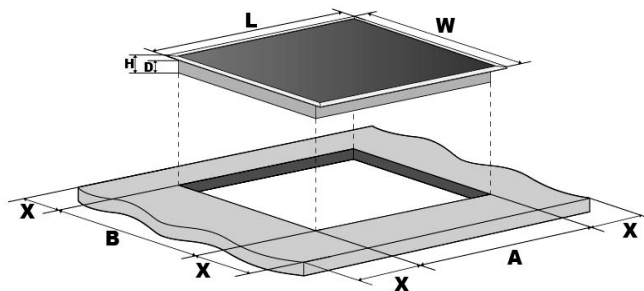
Cooking Hob	NCE2300IND	NCE3000IND
Cooking Zones	2 Zones	2 Zones
Supply Voltage	220-240V~50-60Hz	220-240V~50-60Hz
Installed Electric Power	2300W	3000W
Product Size L×W×H(mm)	330X520X58	330X520X58
Building-in Dimensions A×B (mm)	280X490	280X490

Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

Installation

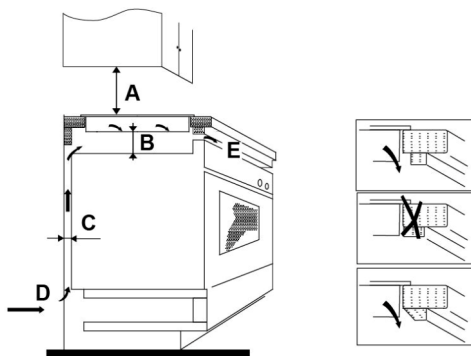
Selection of installation equipment

- Cut out the work surface according to the sizes shown in the drawing. Please double check the cut size with ruler before cut out the work surface.
- For the purpose of installation and use, a minimum of 5cm 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:



Model	L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
NCE2300IND	300	520	58	52	280	490	50 mini
NCE3000IND	300	520	58	52	280	490	50 mini

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



A(mm)	B(mm)	C(mm)	D	E
760	50 min	20 min	Air intake	Air exit 5mm



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

Before you install the cooker, 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 hob 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 hob 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 hob.

When you have installed the cooker, make sure

- 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 hob
- if the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the cooker
- the isolating switch is easily accessible by the customer

Cautions

1. The induction cooker plate must be installed by qualified personnel or technicians.

Do not install yourself, as your warranty expires immediately when not properly installed.

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 cooker plate 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.

Electrical shock hazard during installation

- 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.
- Alteration 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.

Electrical shock hazard during operation and maintenance

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

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 object 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 safety and out of reach of children.
- Failure to us 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.
- 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 magnetizable 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 cooker 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 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 cooker .
- Do not place or drop heavy objects on your cooker .
- Do not stand on your cooker .
- 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.

- **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, this stabilizing means must be installed.**

Refer to the instructions for installation.

- **Warning: Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacture of the appliance in the instruction for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guard can cause accidents.**

- This appliance incorporates an earth connection for functional purposes only.

Congratulations on the purchase of your new Induction cooker.

We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it.

For installation, please read the installation section.

Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.