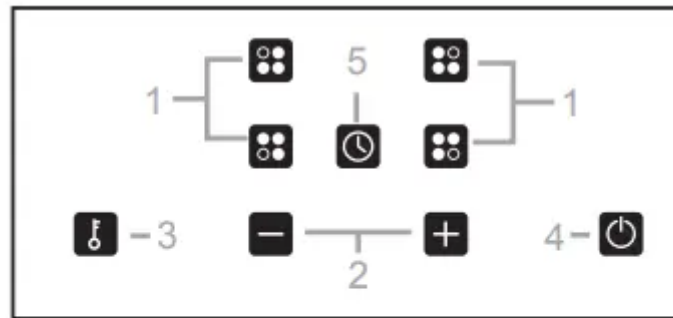
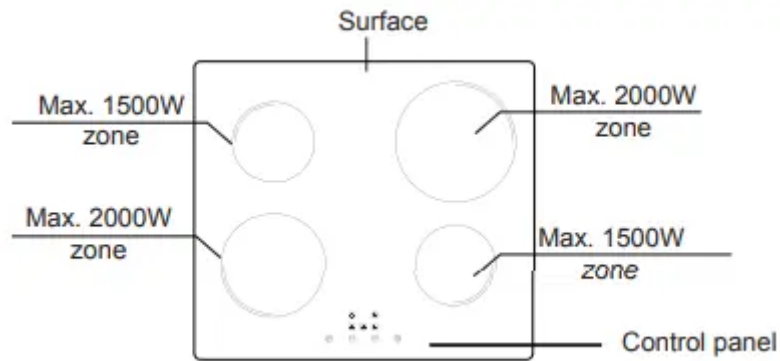


## PRODUCT OVERVIEW

### Top View



1. Heating zone selection controls
2. Power / Timer regulating key
3. keylock control
4. ON/OFF control
5. Timer control

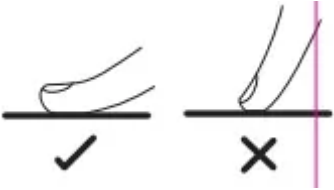
### TECHNICAL DATA

Model	Power supply	Power			Size (mm)
		Heating area (210mm)	Heating area (180mm)	Heating area (140mm)	
HCI604TB1	AC 220-240V 50/60Hz	2000W	2000W	1500W	590x520x62

### Before using your New Induction Hob

- Read this guide, taking special note of the ‘Safety Warnings’ section.
- Remove any protective film that may still be on your Induction hob.

### Using the Touch Controls

<ul style="list-style-type: none"> <li>• The controls respond to touch, so you don't need to apply any pressure.</li> <li>• Use the ball of your finger, not its tip.</li> <li>• You will hear a beep each time a touch is registered.</li> <li>• 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.</li> </ul>	
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### Choosing 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.
- 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 “” does not flash in the display and the water is heating, the pan is suitable.

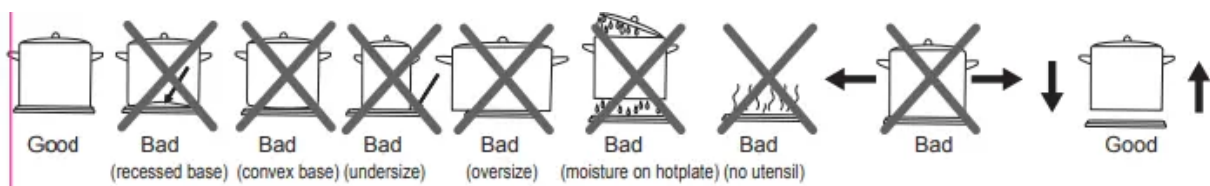
- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

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 140 mm could be undetected by the hob.

Always centre your pan on the cooking zone.

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



### To start cooking

1. Power On

When the mains power supply is switched on, the buzzer beeps once and all the indicators light up for 1 second, then go out. This indicates that the ceramic hob has entered standby mode. When the hob is in the standby mode all the indicator lights do not shine, all the controls are disabled except the "ON/OFF" and "keylock" control.

2. 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 power on status.



When the hob is on, touch "ON/OFF", all heating areas will be off. Another touch means the hob enters power on status.

3. 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.

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

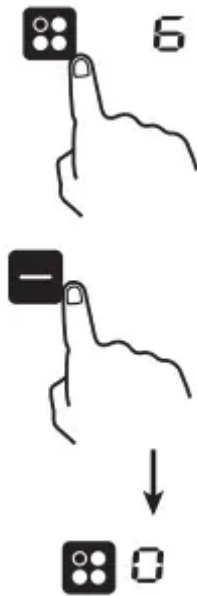
- Select a heat setting by touching the "-" or "+" control.

- If you don't choose a heat setting within 1 minute, the Induction hob will automatically switch off.

You will need to start again at step 2.

- You can modify the heat setting at any time during cooking.

5. 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 centred on the cooking zone.

No heating takes place unless there is a suitable pan on the cooking zone.

The display will automatically turn off after 1 minutes if no suitable pan is placed on it.

### Cooling fan

When the hob starts heating, the cooling fan will start work together. When heating area stops work,

cooling fan will keep working for additional 2 minutes then stop.

### 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 shows"0",then show"H".
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.

**Note:** When “H” is shown on display, although the hob is off, but the temperature of induction glass is still very high, do not let your fingers touch induction glass directly in case of scalds.

**Note:** After use, switch off the hob element by its control and do not rely on the pan detector.

### 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 Induction hob is turned on.
2. Touch and hold the keylock control for 3s
3. You can now start using your Induction hob.

When the hob is in the lock mode, all the controls are disabled 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

### Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the Induction hob. When an excessive temperature is monitored, “E3” or “E5” is shown on display, the hob will be off, internal cooling fan keep running until internal temperature is cool, then the hob will re-start heating.

### Detection of Small Articles

When an unsuitable size or non-magnetic pan (e.g. aluminium), 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 hob for a further 2 minute.

### Auto Shutdown Protection

Auto shut down is a safety protection function for your induction hob. It shut down automatically if ever you forget to turn off your cooking. The default working times for various power levels are shown in the below table:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2.0	2.0	2.0

When the pot is removed, the induction hob can stop heating immediately and the hob automatically switch off after 1minutes.

People with a heart pace maker should consult with their doctor before using this unit.

### Using the Timer



### Setting the timer to turn one cooking zone off



Cooking zones set for this feature will:

1. Touching the heating zone selection control that you want to set the timer for.
2. Touch timer control , The minder indicator will start flashing and “30” will show in the timer display , And red point near the heating zone will be lighted



3. Set the time by touching the “-“ or “+“ control of the timer

Hint: Touch the “-“ or “+“ control of the timer once will decrease or increase by 1 minute.

Touch and hold the ”-“ or “+“ control of the timer will decrease or increase by 10 minutes.

- 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.

4. Touching the “-“ , when the “00” shows in the minute display, 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 5 seconds.

6. When cooking timer expires, the corresponding cooking zone will be switch off automatically.

7. Timer for multiple heating areas delay off, the shortest delay off time will be shown on display. If want to

check remained delay off time of other heating area, you should press button for different heating area.

**NOTE:** After setting delay off time, the time shown on display means heating area with red point twinkling.

Other cooking zone will keep operating if they are turned on previously.

### **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.

### **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 induction hob 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 • Slow warming</li></ul>
3-4	<ul style="list-style-type: none"><li>• Reheating • Rapid simmering • 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>• Cooking pasta</li></ul>
9	<ul style="list-style-type: none"><li>• Stir-frying • Searing • Bringing soup to the boil • Boiling water</li></ul>

## **Care and cleaning**

**1. Everyday soiling on glass (fingerprints, marks, stains left by food of non-sugary spillovers on the glass).**

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.

**NOTE:**

- 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 to check if your cleaner or scourer is suitable.
- Never leave cleaning residue on the cooktop: the glass may become stained.

**2. Boilovers, melts, and hot sugary spills on the glass**

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:

- 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.

**NOTE:**

- 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, Use with extreme care and always store safely and out of reach of children.

**3. Spillovers on the touch controls**

- 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.

**NOTE:** 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**

**1. The induction hob cannot be turned on.**

Maybe there is 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.

**2. The touch controls are unresponsive.**

The controls are locked: Unlock the controls. See section using your induction cooktop for instructions.

**3. 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.

**4. The glass is being scratched.**

Tough-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".

**5. 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, but the noise should quieten down or disappear completely.

**6. The induction hob 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 or disappear completely when you decrease the heat setting.

**7. Fan noise coming from the induction hob.**

A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you're turned the induction hob off: This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.

**8. Pans do not become hot and appears "E" in the display.**

The induction hob cannot detect the pan because it is not suitable for induction cooking. The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred 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.

**9. The induction hob 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 hob off at the wall, and contact a qualified technician.

## **Failure Display and Inspection**

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

Problem	Possible causes	What to do
The appliance does not work	Break in power supply	Please check the main power is normal; if the leakage protection switch is off; if there is a blown fuse, replace it with a new one; if the main power is normal, check if the plug is connect with socket appropriately; If the hob is wire connection type, disconnect the power, check if the wire is loose; disconnect the power, check if main plug is off; Exclude above reasons, should be appliance fault, send it to service center for repairing.
During heating, the unit stop work.	Delay off timer activates.	Please check if set delay off function. If set delay off function, the unit will stop once delay off time out
<u>U</u>	No pan or pan unsuitable	No pan, please put proper pan. PCB synchronization or drive circuit fault, please send the appliance to service center for repairing.
E2	Input power too low	Low voltage, voltage of the main power is less 180V. Please check if voltage of the main power is normal. Once voltage of the main power returns normal, re-start the unit. Voltage of PCB fault, please send the unit to service center for repairing.
E1	Input power too high	High voltage, voltage of the main power exceeds 250V. Please check if voltage of the main power is normal. Once voltage of the main power returns normal, re-start the unit. Voltage of PCB fault, please send the unit to service center for repairing.
F3	Thermistor of coil short circuit	Sensor of coil thermistor connection error. Or detection part of PCB coil thermistor failure, send to service center for repairing.
F4	Thermistor of coil open circuit	
E5	Too high temperature of IGBT thermistor.	Too high temperature of IGBT thermistor, air outlet is blocked. Open air outlet, re-start the unit. If still unsolved, it is possible that cooling fan connection error, cooling fan damaged, or drive circuit of fan failure, send to service center for repairing. IGBT temperature sensor open circuit /short circuit. Temperature detection part of PCB IGBT failure, send to service center for repairing.



E3	Too high temperature of coil thermistor.	Too high temperature on induction glass surface, please check if there is no water in pan. After treatment, connect with power again. If still unsolved, it is possible that sensor of cooktop failure, send to service center for repairing.
F9	IGBT thermistor short circuit	Sensor of IGBT thermistor connection error. Or detection part of IGBT PCB sensor failure, send to service center for repairing.
FA	IGBT thermistor open circuit	

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.

## Installation

**This hob installation with 2 ways:**



### 1. Desktop installation

Do not place any item around and bottom of the hob.

Do not block the air inlet and outlet

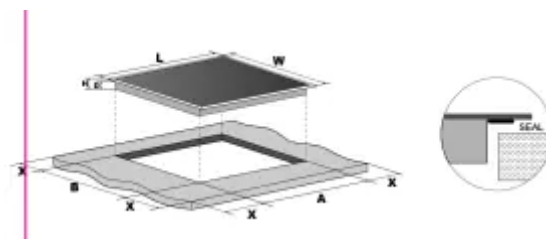
### 2. Built-in Installation

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 5 cm space shall be preserved around the hole.

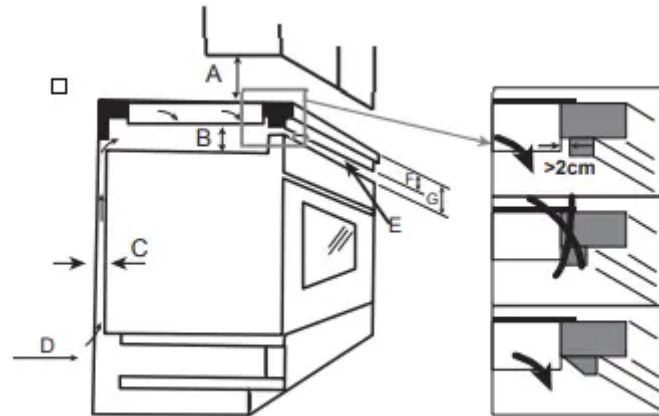
Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below:



L(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
590	520	62	58	560	490	50 mini

Under any circumstances, make sure the Induction cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the Induction 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 760mm



A(mm)	B(mm)	C(mm)	D	E	F	G
760	50 mini	20 mini	Air intake	Air exit $\geq 5\text{mm}$	$>35\text{mm}$	$<50\text{ mm}$

**Note: There must be have a 560x5mm holes on front of cooker top position E, to dissipate heat air.**

**Before you install the hob, 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)

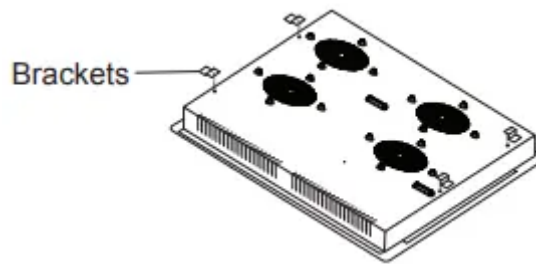
- the isolating switch will be easily accessible to the customer with the hob installed



- 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 hob, make sure that**

- 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 hob
- the isolating switch is easily accessible by the customer



Before locating the fixing brackets

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

Adjusting the bracket position

Fix the hob on the work surface by screw 4 brackets on the bottom of hob(see picture) after installation.

Adjust the bracket position to suit for different table top thickness.

**Cautions**

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.

**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 drawn 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.



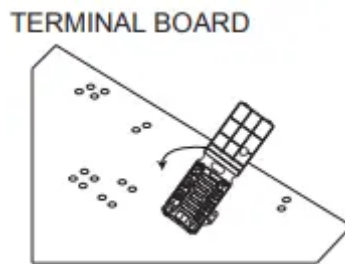
To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.



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.

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.

**WARNING:** Close the cable clamp after making the electrical connection. Close the terminal board cover by twisting it down.



CONNECTION DIAGRAM	Recommended type of connection lead
Caution! Voltage of heating elements 220-240V Caution! In the event of any connection the safety Wire must be connected to the  E terminal.	
For 220-240V earthed one-phase connection, bridges connect L terminals and terminals, safety wire to 	

- 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 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 cityoffice, your household waste disposal service or the shop where you purchased the product.

### **Warning**

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.