

INDUCTION COOKTOP

INSTRUCTION MANUAL

TES-ib1



Important!

SAVE THESE INSTRUCTIONS

Carefully read the contents of this manual since it provides important instructions regarding safety of installation, use and maintenance.

Keep the manual for possible future consultation.

All the operations relating to installation/ replacement(electrical connections) must be carried out by specialised personnel in conformity with the regulations in force.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

This appliance has been designed for use only as a cooking appliance. Any other use (e.g.heating rooms) should be considered incorrect and therefore dangerous.

Induction Cooktop

Installation Instructions and User Guide

Contents

- 1. Safety and warnings**
- 2. Installation instructions**
- 3 Description of the appliance**
- 4. Operating your cooktop**
- 5. Suitable cookware**
- 6. Cooking guidelines**
- 7. Care and cleaning**
- 8. What to do if...**
- 9. Warranty and service**



These warnings are provided in the interest of safety. You MUST read them carefully before installing or using the appliance.

Important safety instructions

- Please provide this information available to the person who is 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.
- Only qualified technician can instal and earth this cooktop properly.
- 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.

Electrical Shock Hazard



Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

- Make sure the appliance is connected to a good earth wiring system.
- Only qualified electrician can make the change of the domestic wiring system.
- Switch the cooktop off at the wall before cleaning or maintenance.
- Do not touch the switch on the wall when your hand is wet.
- Failure to follow this advice may result in electrical shock or death.

Hot Surface Hazard



- During and after use of the hob, certain parts will become very hot. Do not touch hot parts. The highest temperature of the surface could be 570°C, do not let children or persons with a disability to use this appliance.
- Do not leave inflammable materials other than suitable cookware contact with the ceramic glass until the surface is cool enough to touch.
- Do not leave metal objects on the cooktop as they can become hot very rapidly.
- Keep children away.
- Failure to follow this advice could result in burns and scalds.

Important safety instructions

Fire Hazard



- The voltage of the main power supply should corresponds to the value given on the rating plate.
- To connect the cooktop to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.
- Do not leave inflammable materials on the Hob top.
- Make sure that electrical cords connecting other appliances in the proximity cannot come in to contact with the Hob top.
- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance for warming or heating the room.
- overheating without a cookware on it, could cause damage to the cooktop.
- Failure to follow this advice may result in overheating, burning, and injury.

Cut Hazard



- The blade of the cooktop scraper is razor-sharp Use with extreme care and always store safely
- Keep it away from babies and children.
- Failure to use caution could result in injury or cuts.

Health Hazard



This appliance complies with electromagnetic safety standards. However, persons 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.

Important Safety Instructions

- Do not place or leave any magnetisable objects (eg credit cards, memory cards) or electronic devices (eg computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- Do not use the cooktop as storage, benchtop or working space. The cooking zone controls may be accidentally turned on, resulting in possible fire, property damage and personal injury.
- We recommend using plastic or wooden kitchen utensils for cooking with your induction cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not spray aerosols in the vicinity of the appliance when it is in operation.
- Do not use scourers or any other harsh/abrasive cleaning agents to clean your cooktop, as these can scratch the ceramic glass.
- To avoid damaging cookware and glass ceramics, do not allow saucepans or frying pans to boil dry.
- Do not use the cooking zones with empty cookware.
- After use, always turn off the cooking zones. Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- This appliance must only be used for food preparation. Do not leave the appliance unattended during operation.
- The appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.
- 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 allow large cookware to overhang the hob onto the adjacent benchtop. This will cause scorching to the benchtop surface.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.
- Do not use a steam cleaner to clean your cooktop.
- Never place hot pots or pans on the control panel, the display area or the surround. This may cause damage.
- If the power supply cable is damaged, it must only be replaced by a qualified technician.
- Additions or modifications to the appliance are not permitted.

2. Installation Instructions

IMPORTANT:

The surface temperature exceeds 95°C. To avoid a hazard, underbench access must be restricted. Refer to the instructions below.

Cooktop and cutout dimensions

MODEL TES-ib1

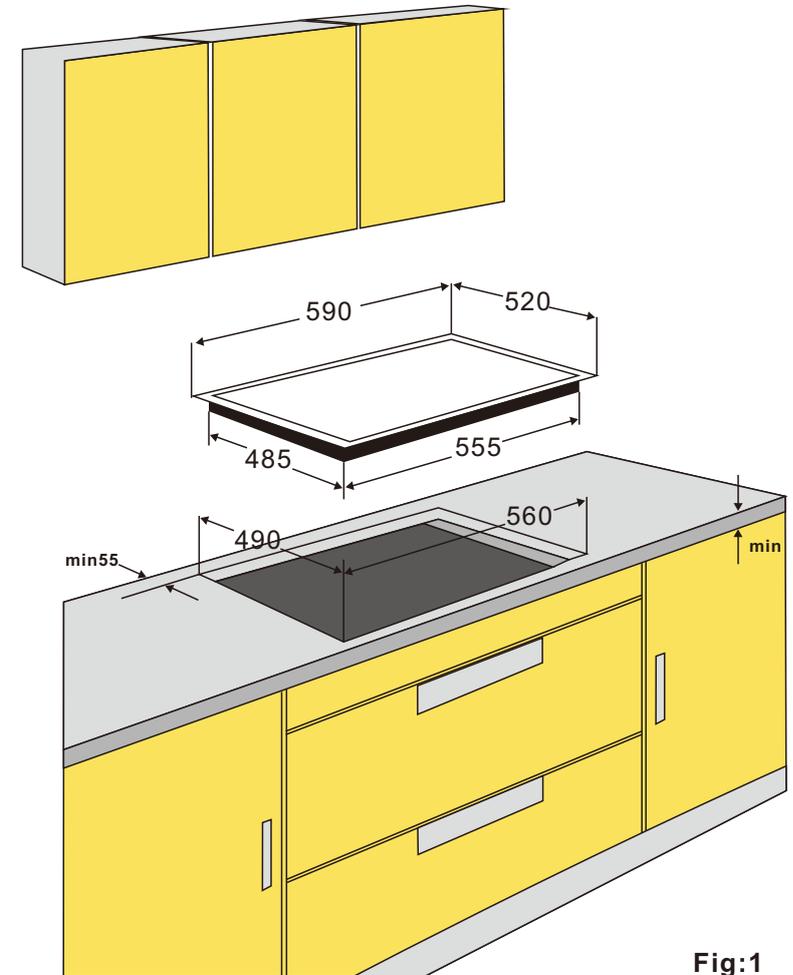


Fig:1

Note:

- Your appliance should be positioned so that the plug-in unit is accessible.
- The distance between the edge of your appliance and the side and rear walls (or partitions) must be at least 55 millimetres (fig:1)

Unit:mm

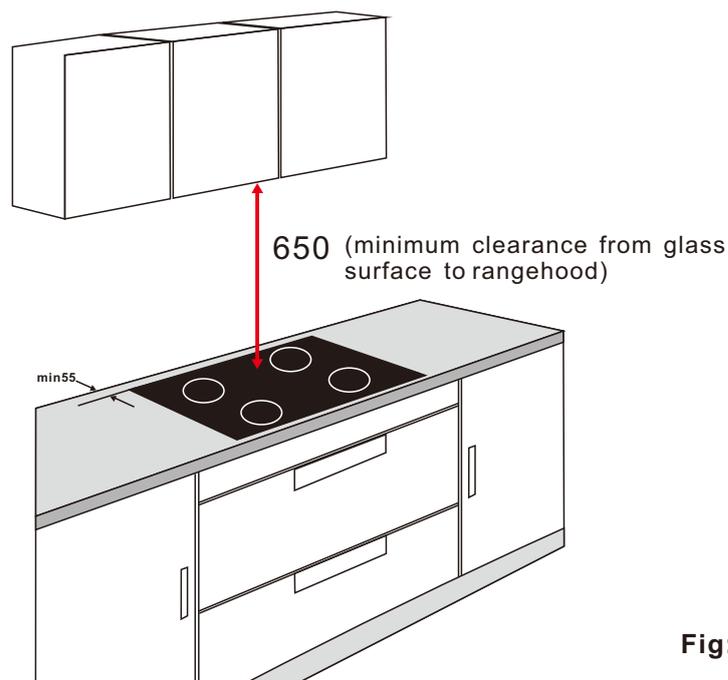


Fig:2

- The positioning must allow a fresh air intake and an air outlet of 5 mm minimum(See Fig. 3)
- The benchtop is made of a heat-resistant material.And no structural members interfere with space requirements.
- The cooktop will not be installed directly above an appliance such as dishwasher, fridge, freezer, washing machine, as the humidity may damage the cooktop electronics.
- If a built-in oven or any other appliance that generates heat must be fitted directly under the glass ceramic cooktop, THIS APPLIANCE (oven) AND THE GLASS-CERAMIC COOKTOP MUST BE SUITABLY INSULATED in such a way that the heat generated by the oven, measured on the bottom right of the cooktop, does not exceed 60°C.
- 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 power supply cable is not accessible through cupboard doors or drawers.
- If the lower part of the appliance, after installation, is accessible via the lower part of the cabinet then it is necessary to mount a thermal protection barrier respecting the distances indicated (See Fig. 4) .

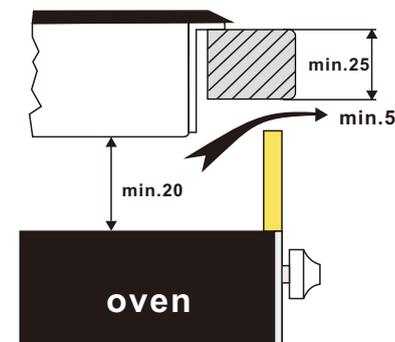
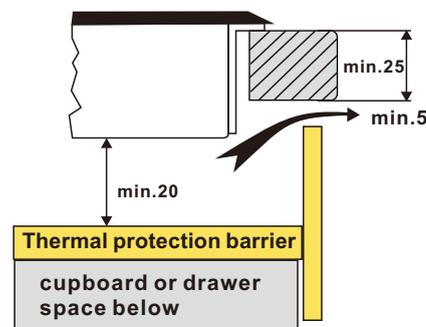
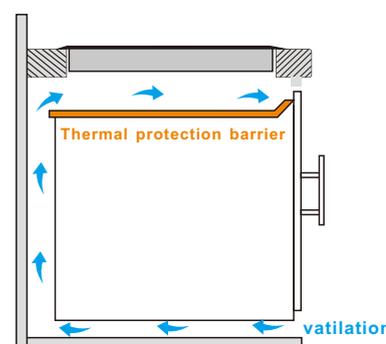


Fig:3



The thermal protection barrier must be:
Removable
heat-resistant
made from low thermal conductivity material
at least 25 mm below the plastic housing of the cooktop chassis

Fig:4

Connecting the Cooktop to the Mains Power Supply Important!

This cooktop must be connected to the mains power supply only by a suitably qualified person.

Before connecting the cooktop to the mains power supply, check that:

The domestic wiring system is suitable for the power drawn by the cooktop.

The voltage and power values listed on the data plate are compatible with the electricity supply and socket. If you have any doubts, please consult a qualified electrician for assistance.

To connect the cooktop 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.

Power Supply:

⚠ Important!

Check with an electrician whether the domestic wiring system is

suitable without alterations. Any alterations must only be made by a qualified electrician.

Rating Plate

MODEL TESID05E	Induction Cooktop
VOLTAGE	220V-240V~
FREQUENCY	50/60 Hz
RATED CURRENT	2x16A
Qinghai TianDiLe Technology Co., Ltd. Xining, Qinghai, PRC	

Connection diagrams

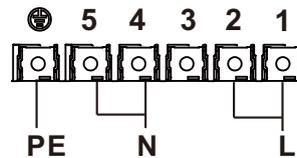
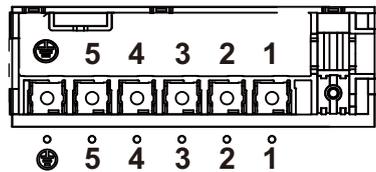
Single-phase connection

220-240V~

Two-phase connection

380-415V 2N~

Connecting the cooktop to the mains power supply



TO BE COMPLETED BY THE INSTALLER

- Is the cooktop earthed?
- Check that the power supply cable is NOT touching the base of the cooktop. This will ensure that the cable is not damaged by heat from the cooktop.
- Check that the power supply cable is not accessible via cupboard doors or drawers.
- Is the cooktop fixed securely?
- Check that all the cooking zones function correctly. Turn on all of them to a high setting and leave them on for at least one minute.
- Are all touch controls and displays functioning?
- To check that the 'hot surface' indicators function correctly, turn off all the zones. Is H displayed in all the cooking zone displays?
- Have you shown the customer how to use the cooktop?
- Make sure you explain to the customer about the 'Hot surface' indicators.

- Encourage them to read the full user guide before using the cooktop.

Installer's name

:

Installer's signature:

Installation company:

Date of installation:

LEAVE THESE INSTRUCTIONS WITH THE CUSTOMER

3. Description of the appliance

About Induction Cooking

The principle of induction is based on a magnetic phenomenon.

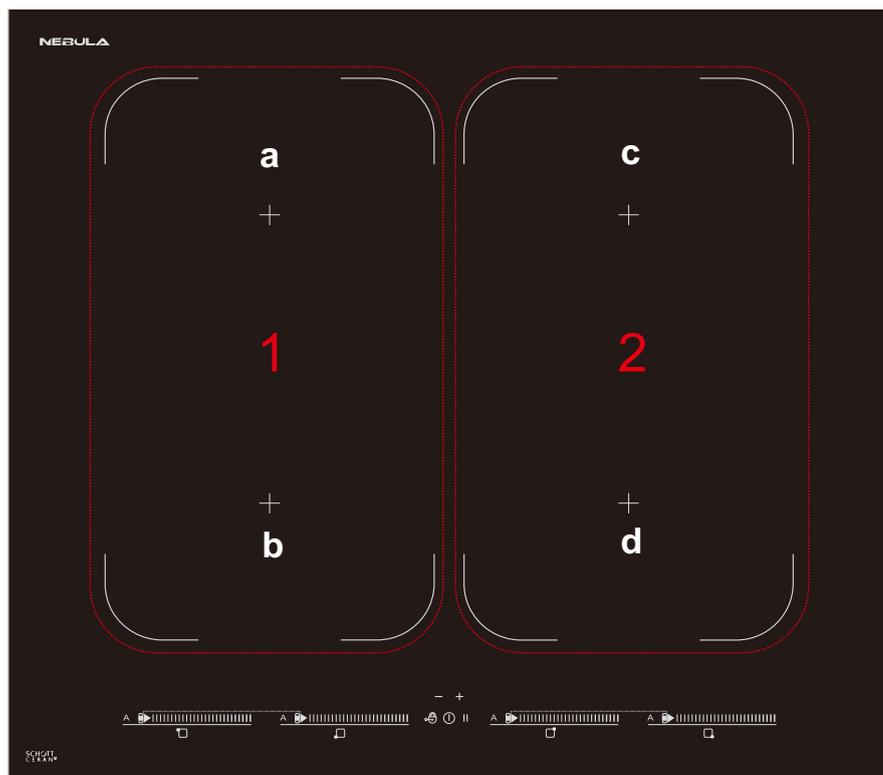
It works by electromagnetic vibrations generating heat directly in the pan, and raising its temperature instantly, rather than indirectly through heating the glass surface. Therefore induction cooking is safe, advanced, efficient, and economical.

Before using your new cooktop

Read this guide, taking special note of the 'Safety and warnings' section.

Remove any protective film that may still be on your cooktop.

TES-ib1



- 1 16A
- 2 16A
- 3 Touch Control Area

Control Keys



- A** Auto
- P** Bridge function and power level start key (level 1)
- |||||** Cooking level sliding area (2-9, for level 1 touch **P**)
- 🔒** Safety lock
- ||** Pause and recall
- ⏻** ON/OFF key
- Timer increment
- +** Timer decrement

4. Using Your Cooktop

1. How to touch control keys:



- Use the ball of your finger, not its tip.
- The controls respond to touch, so no pressure is necessary.
- When you touch the control keys, stay your finger on the key until it responds for your touch.
- Make sure the controls are always clean, dry, and there is no object such as utensil or cloth covering them. Even a thin film of water makes the control difficult to operate.

2. Switching ON/OFF of the Touch Control

- The Touch Control can be switched ON by pressing the ON/OFF key.
- The cooktop switches from Power ON to OFF after 20 sec., provided that no cooking zone is activated or a select key is pressed during that time.

3. Power levels

- The power of the cooking zones can be adjusted in 9 levels.
- By sliding the finger on the slider area, the cooking level can be increased or decreased.
- The cooking level will be indicated on the according illuminated bargraph according to the position of the finger.
- Booster as highest cooking level. Display on the bargraph and optionally showing "P".

4. Residual Heat

The indication of a hot surface can be done in two ways:

- a) Traditionally showing "H"
- b) Illuminating bars on the bargraph.

The number of bars illuminated is related to the temperature of the cooking zone.

5. Child lock

- Press safety lock  for 2 seconds will lock the control panel.
- All displays will show „L“ as LOCKED.
- If any cooking zone is still hot „L“ and „H“ will be displayed alternating.
- After switching on the control the child lock can be deactivated. Retouch safety lock key for 2 seconds will deactivate the control panel.

6. Timer

- Touch **+** and **-** at the same time can activate timer function.
- The operation range is between 1 min to 9h 59min.
- A Timer can be activated for each active cooking zone. After selecting the timer, the cooking zone related luminous symbol is fully lighted.
- After 10sec without input the timer function is deactivate and the display is switched off again.

Setting a timer value

Pressing the timer keys a timer value can be set. If the timer-plus-key is pressed first, the display starts with 1min and can be increased in 1min steps. If the timer-minus-key is pressed first, the timer starts with 15 min and can be decreased in 1 min steps.

Timer alarm and acknowledgement

- If a timer has expired the timer alarm is activated and the assigned cooking zone is immediately switched off.
- The cooking zone display shows „0“ or „H“ and also the bargraph indicates a “hot” surface if necessary.
- If no user input stops the alarm signal, it will be on for maximum 2 minutes.
- The alarm can be deactivated by switching off the control using the main switch or by pressing the two timer keys **+** **-** or it will be deactivated automatically after 2 minutes.
- Pressing **+** and **-** simultaneously for 2 seconds also resets the timer value to “0.00”.
- In order to prevent a unwanted clearing of the timer the timer will only be reset after a short period.

7. Pause and recall function

- Any function key and the according LED can be assigned for the pause function. While in pause mode no power is output.
- While the pause function is active no power will be emitted on any cooking zone. All system states will be maintained throughout the pause.
- The pause mode can only be active for maximum 10 min. If the pause

mode is not deactivated within 10min, the control switches off automatically.

- Throughout the pause time, the ON/OFF button can be used to switch the control off. In this case the pause mode is also deactivated.

8. Bridge function

The adaptive induction zones can be bridged. Both zones in the front and the back will have the same settings after activating this function they are now connected; one big zone for a large cooking pan).

Activating the bridge mode

1. Put a large cooking pan on both cooking zones. Make sure the zones are covered correct.
2. Switch on the cooking zone in the front.
3. Hold  key of front cooking zone first, and then immediately the  key of the back cooking zone
4. Set the power using the sliding area . Both zones are set to the same power.

Deactivating the bridge mode

- Touch simultaneously two  buttons of the adaptive zone in the front and back to deactivate the bridge mode.
- The zone in the front will continue with the power that has been set in bridge mode.

Or:

Press the on/off button of the cooking zone you want to switch off. You will hear a beep and the level in the display disappears. The cooking zone has been switched off completely.

9. Automatic cooking

Boiling function

This function brings the content of the pan to a boil and keeps it boiling.

Simmering function

The temperature of the dish is constantly kept near the boiling point.

Function for keeping warm

The setting for keeping warm works best with a lid on the pan.

5. Suitable Cookwares

Suitable cookwares

Ferromagnetic cookware or cookware with ferromagnetic base. Look for the induction symbol on the packaging or the bottom of the pan.

Improper cookwares

Glass, terra cotta, wood, porcelain, ceramic, earthenware, aluminum without a special finish on the bottom, copper and some non-magnetic stainless steels.

How to check the suitability of your cookware

- 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.
- Put some water in the vessel you want to check, place the vessel on a cooking zone, and switch the cooking zone on. If there is  shows in the display area, then it means your cookware cannot be used with induction cooking.

Cookware

Do not use curve-based cookware. Saucepans or heavy frying pans with jagged edges or a rough base will scratch the glass.

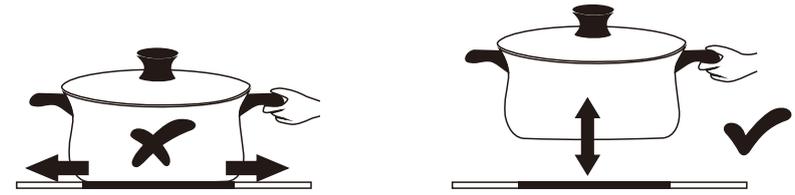
Use heavy-gauge, flat, smooth-based cookware. We recommend that you select cookware with a thick, flat bottom. The heat will be distributed better and cooking will be more uniform.



Use cookware that matches the diameter of the cooking zone. Low heat or slow cooking is often due to incorrect cookware size.



Always lift pans off the cooktop, do not slide, or they may scratch the glass.



⚠ NOTE:

- The characteristics of the pan base may affect the uniformity of the cooking results. Pans made from materials which help diffuse heat, such as stainless steel sandwich pans, distribute heat uniformly, saving time and energy.
- It is safe to put a hot cookware from the oven, or another cooking zone, on the glass surface when the surface is cool.
- Avoid placing anything on a hot cooking zone until it has cooled completely.

6. Cooking Guidelines

Tips for saving energy

- Always use a correctly fitting lid for the pan. Cooking without the lid requires four times as much energy. A glass lid allows you to observe the cooking without having to lift the lid off.
- Use pans equipped with a solid, flat bottom. Curved pan bases increase energy consumption.
- The diameter of the base of your pot or pan should match the size of the hotplate. In particular, if the diameter of the pan is not the same as the diameter of the hotplate, it is preferable to use a pan with a bottom that is larger in diameter than the hotplate, if pots that are too small are placed on a hotplate, energy will be wasted. Please note:
Cookware manufacturers often specify the diameter of the pan. Choose pans of a size suited to the amount of food you are going to cook. A large saucepan containing little food requires more energy.

■ Use a small amount of water when cooking. This will save energy. It also preserves vitamins and minerals in vegetables.

7. Care and Cleaning

⚠ **Important!**

- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high pressure cleaning equipment is not permitted.
- Do not use scourers or any harsh/abrasive cleaning agents to clean your cooktop, as these can scratch the ceramic glass or stainless steel.

Kind of dirt?

Soiling on glass (fingerprints, marks, dust, food particles, or non-sugary spillovers on the glass)

What to do?

Switch the power to the cooktop off at the wall.

Wipe the appliance with a damp cloth and cooktop cleaner.

Wipe the appliance dry using a clean cloth.

Dust, fat and liquids from food that has boiled over must be removed as soon as possible.

Kind of dirt?

Non-sugary boilovers: dust, fat and liquids from food that has boiled over, hot sugary spills on the surface

what to do?

- Switch the power to the cooktop off at the wall.
- Use a fish slice, palette knife or razor blade scraper as soon as possible.
- Hold the scraper or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.
- Remove the soiling with ceramic cooktop cleaner using a sponge or non-abrasive scourer suitable for ceramic glass as soon as possible.

- Remove any excess cleaner and wipe dry with a clean cloth.
- Apply ceramic cooktop conditioner or protector following the instructions on the dispenser. A micro fiber or 'glass' cloth is the best choice.

⚠ **Important:**

Remove stains left by melts and sugary food or spillovers as soon as possible. If they are allowed to harden they become increasingly difficult to remove. And they could permanently pit the surface of the hob if left to burn on it.

Cut hazard: The blade of scraper is razor-sharp. Use extreme care and always store safely and out of reach of children.



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.

Do not use heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents such as oven spray or stain remover.

Never leave cleaning residue on the cooktop: the glass may become stained.

8. Troubleshooting

➤ **Problem:**

Cooking zones cannot be turned on.

➤ **Possible causes**

No power.

The desired heat setting is not set.

➤ **What to do**

Make sure the cooktop is connected to the power supply and that it is switched on at the wall. Check whether there is a power outage in your home or area. If the fuse trips a number of times, call your Authorised Service Centre or Customer Care.

Set the heat setting.

➤ **Problem:**

Cooking zones seem to turn themselves off and on during use.

➤ **Possible causes:**

They cycle off and on to maintain the selected setting or prevent the glass from overheating.

➤ **What to do:**

This is normal and needs no action.

➤ **Problem:**

The cooktop has no response

➤ **Possible causes:**

No power

Using the cooktop in an inappropriate situation, such as unstable wiring system, thunder strike, high-intensity magnetic field.

➤ **What to do:**

Switch the power to the cooktop off at the wall, and switch the power to the cooktop on after 10 sec.

If the problem still remains, call your Authorised Service Centre or Customer Care.

➤ **Problem:**

Cooking zones cannot be turned off.

➤ **Possible causes:**

Technical fault.

➤ **What to do:**

Switch the power to the cooktop off at the wall and call your Authorised Repairer or Customer Care.

➤ **Problem :**

Fan noise coming from the cooktop.

➤ **Possible causes:**

A cooling fan built into your cooktop has come on to prevent the electronics from overheating. It may continue to run even after you've turned the cooktop off.

➤ **What to do:**

This is normal and needs no action. Do not switch the power to the cooktop off at the wall while the fan is still running.

➤ **Problem :**

The cooktop turns itself off unexpectedly, beep sounds and an error code Er is showed in the cooking zone display.

➤ **Possible causes:**

Technical fault

➤ **What to do:**

switch the power to the cooktop off at the wall, and contact your

Authorised Service Centre or Customer Care.

➤ **Problem :**

P flashes in the display when you are trying to set Power Boost.

➤ **Possible causes:**

In order to protect hob from overheating, Power Boost is temporarily unavailable.

➤ **What to do:**

Wait for a while until the cooktop is cooled down.

9. Warranty and Service

Before you call for service or assistance...

Check what you can do by yourself. Refer to the installation instructions and your user guide and make sure that:

- 1 your product is correctly installed
- 2 you are familiar with its normal operation.

If after checking these points you still need assistance, please refer to the Service & Warranty below for warranty details and contact information.