

Please read this operation manual carefully before using the induction cooker in the right way

## Special Declaration

All the content of this manual has been already checked carefully, Any misunderstanding or printing error will be kept by the manufacturer

Any technical improvement will be recorded in the new manual which printed newly, Any change of color and design will no notice by the manufacturer, Please check the real products



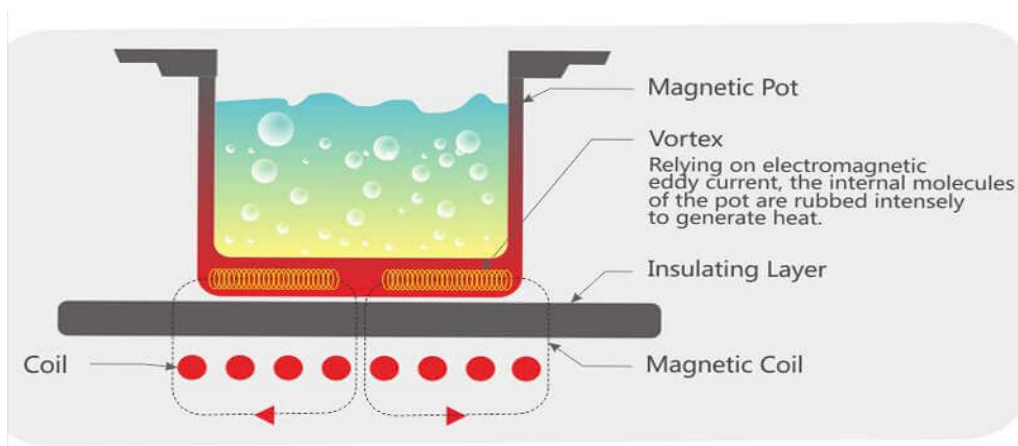
## Commercial Double Burners Induction Cooker Manual

**Model No.:** LT—TPP-B135 / B105

- Thanks for choosing our Induction cooker
- Please read this manual before using
- Please keep this manual after reading for checking in the future
- The company reserves the right to modify

## 1、Operating Principle

The Induction cooker is a new type of kitchen product in the kitchenware market, It broke the traditional cooking way by using the most advanced Magnetic field induction eddy current heating technology, When the current has crossed the coil and magnetic field will be formed. When this magnetic line cross through the magnetic field and whirlpool had been formed and make the effect of a Pot or boiler, Heating up the food in the pot.



## 2、Technical Specification

### (1) Magnetic field induction eddy current heating technology

Current (17-40) kHz crosses the coil and makes a magnetic field, when the magnetic line crosses the field, heat will be caused to heat the pot and cook the food in the pot.

**(2) AC: 220V      Current: 50 / 60HZ      Power: 3.5KW / 5KW**

### (3) The requirement for the pot which used in the induction cooker

Because the no magnetic materials have not made the magnetic line, So the whirlpool can not be formed, and so, the heat can not be made. Moreover, the magnetic materials with bad electric conduction can not make bigger whirlpools that need to make little heat ( $P=I^2R$ ). So only high conductive materials can be used as the induction pot, such as iron pots, A3 iron pots, and stainless steel pots.



Note: Without any operation for more than 3 hours, the cooker will shut off automatically

## 3、Installation and Debugging

- ❖ The water input part is at the back top part of the induction cooker. And the wire part at the bottom of the induction stove, with voltage 220V 1~, should install with a suitable current leakage protection switch, and contact with the ground line. Please consult a professional about this.
- ❖ Keep the cooker's back panel 35cm away from the wall for maintenance. If cannot leave such distance, at least leave 5cm for heat radiation.

### 220V Power Cable Configuration Diagram

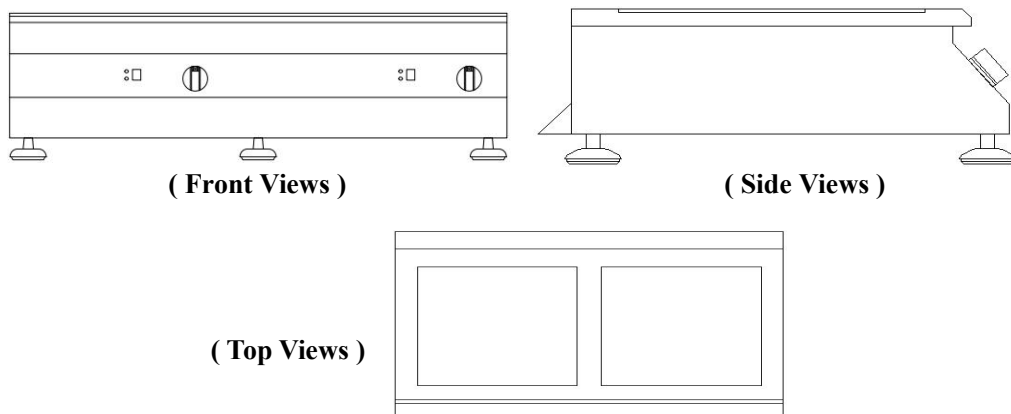
- Please connect power supply according to the wiring diagram in the machine. Please carefully confirm the date on the product tag and correctly distinguish the fire wire L, zero N and earth wire.
- The equipment configuration of the power cable must be carried out by professionals. The power cable used should be able to with stand the current of the equipment and firmly installed, the fixing screw must be tightened, and the ground wire must be reliably grounded.
- When connecting power supply input cables, press the cable with U type presser sheet to prevent accidents caused by looseness.
- The power supply of the equipment shall be connected to the power grid only after externally connected to the leakage protection switch with sufficient current capacity, it must be easily disconnected, and the ground wire must be reliably grounded without any switch control.

Rated power	1kW	2kW	3.5kW	5kW	7kW	8.5kW	10kW
Rated current	4.5A	9.9A	15.9A	22.7A	31.8A	38.6A	45.5A
cable configuration	single phase 3 wires 3*1.5mm²	single phase 3 wires 3*2.5mm²	single phase 3 wires 3*4mm²	single phase 3 wires 3*6mm²	single phase 3 wires 3*10mm²	single phase 3 wires 3*16mm²	single phase 3 wires 3*16mm²
Leagage switch configuration	32A	32A	32A	60A	60A	80A	80A

#### 4、 Introduction of Operation

- ❖ Switch the power switch of the cooker to the 0 position.
- ❖ After switching on, “Bee” all the LED displays will flash one time. Then one-second later power light (red) flickers, and then the working lights(blue) shut down.
- ❖ Switch power and working lighting will light on, Fan is working, and the LED display 1, The cooker is working in 1 level state, then turn right again, Cooker will increase the working power, and the LED display will display 1-8, Each level, "Bee" will be noticed to the operator, Any adjustment of 1-8 could be made in the cooker.
- ❖ When finishing, Please turn off the switch and LED will display --, the power light and working light will be shut off, and the Motor fan will continue working for 1 Min and power off automatically.
- ❖ Shut off the main power after the Cooker fan stops.
- ❖ After use, controlling the closed unit can not depend on the temperature detector in the stove.
- ❖ This equipment is suitable for temperatures: - 10 ~ 38 °C, humidity ≤90%.

#### 5、 The Structural Representation



#### 6、 Safety Operation Notes

- ❖ No water in the cooker and ventilation and dry condition are needed. Remark: the waterproofing grade of the induction cooker is IPXO.
- ❖ When using the cooker, the steel around the burner will be in temperature, please be careful.
- ❖ Do not shut off the power when the cooker is working for protecting the power switch damaged.
- ❖ Before cutting off the power, Please confirm the cooker and motor fan stopped
- ❖ When using, please don't shelter the LED display in order to indicate the work condition of the cooker.
- ❖ Glass ceramics are easy to break, with No striking and shaking hardly.
- ❖ Do not use any pot and kitchenware which not certificated by the manufacturer.
- ❖ Heating pot or kettle must be  $\varnothing$  20-35cm if not machine will be easily damaged.
- ❖ Do not block the inlet and outlet. No flush of the motor fan and outlet.
- ❖ Do not place any kitchenware pot or other spoon knife on the glass ceramics for protection broken.
- ❖ Attention when using the cooker, any ring and watch with the operator will be heated.
- ❖ No plug connecting the power, because of the big current, confirm enough power outputting before using.
- ❖ When connecting power, the leakage protection switch is needed.
- ❖ If the cooker is close to the wall, fire protection should be taken and follow the fire protection policy strictly.
- ❖ Any maintenance which is not authorized by the manufacturer will not be allowed, Please contact the nearest agent.

- ❖ Must use the pot or kettle recommended by the manufacturer, and the heating diameter must be more than 160mm.
- ❖ Warning: The line cord needs to be repaired by the manufacturer or authorized agent.
- ❖ The operator with a pacemaker could not use this product.
- ❖ Warning: No dismount of the machine for laypeople because of the high voltage in the machine and dangerous.
- ❖ Keep protection away from the Child.
- ❖ Warning: Children and the disabled do not use this machine.
- ❖ Warning: Any cracking on the surface, Please cut off the power.

### 7、The parameter of Power Gear

3.5KW Countertop Commercial Induction Cooker Power Parameter								
Power Gear	1	2	3	4	5	6	7	8
Current (A)	4.6	4.6	6.1	8.2	9.8	11.7	13.4	15.1
Power (W)	1012	1012	1342	1804	2156	2574	2948	3322
Description	Gap heating, stop for 3 seconds every 3 seconds		Continuous Heating					

5KW Countertop Commercial Induction Cooker Power Parameter								
Power Gear	1	2	3	4	5	6	7	8
Current (A)	7.2	7.2	9.6	12.3	14.8	17.3	19.9	22.5
Power (W)	1584	1584	2112	2706	3256	3806	4378	4950
Description	Gap heating, stop for 3 seconds every 3 seconds		Continuous Heating					

### 8、Error and Maintenance

When the cooker do not work, please check below items:

Error	Maintenance
<b>(1)Power on, No “Bee” Sound</b>	
① Check the main power cable	OK
② Check power switch power or leakage	Check leakage and circuit
<b>(2) No working switch on and No heating</b>	
① Switch on, LED no changing	Change the switch
<b>(3)When cooker working, no response or power reduce down and return to normal and repeat this error</b>	① No operating cooker for more than 2 hours, restart the cooker ② Overheat protection, check the power connection and fan working or not

### 9、Error Code


<b>E1</b>	No pot	<b>E5</b>	IGBT Thermistor cut off	<b>E9</b>	Short circuit
<b>E2</b>	Overheat for bottom pot	<b>E6</b>	Low voltage	<b>EA</b>	Wire coil cut off
<b>E3</b>	Thermistor cut off	<b>E7</b>	High voltage	<b>EB</b>	Fan no working
<b>E4</b>	IGBT overheat	<b>E8</b>	IGBT Over-current		

When you have checked up above without the trouble clearing please contact the distributor or our salesman


## 10、 Cleaning and Maintenance

- ❖ When cleaning the induction cooker, it must be powered off, strictly prohibit flushing water or cleaned with the steam cleaner, and should be cleaned with a cleaning cloth.
- ❖ To ensure the good heat dissipation efficiency of the core machine, we suggest its inlet should be cleaned monthly.

## 11、 Mark Meaning

 GB/T 5465.2-5140 **None ionization electromagnetic radiation** Indicating the radiation is higher than normal standard or there is potential risk; or indicating the device or the system for example the radiate equipment in diagnosis or treatment or the areas of applying medical electronics device which used radio frequency electromagnetic energy firing.

 GB/T5465.2-5036 **Dangerous voltage** Means dangerous voltage caused danger.

 **Earthed circuit** Identifying the terminal of the outside protection conductor which prevents electric shock or the terminal connected with the protective earthing electrode.