Please read this operation manual Carefully before using the commercial 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 is printed newly, Any change of color and design will no notice by the manufacturer, Please check the real products.



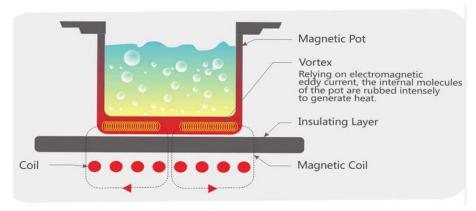
# Six Burners Commercial Induction Cooker Manual

Model: LT-TB300VI-B135 / B105

- Thanks for choosing Lestov 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 kind of new kitchen product in the kitchenware market, which had broken the traditional way of cooking by using the most advanced magnetic field induction eddy current heating technology. As the current crosses, the coil and the magnetic field will be formed. When this magnetic line cross through the magnetic field and whirlpool have been formed and make the effect of a pot or boiler, heating the food in the pot.



# 2, Technical Specification

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

Current (17-40) kHz cross the coil and make 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 (Inlet Voltage 380V)-Current: 50 / 60 HZ-Power: 6\*3.5KW / 5KW
- (3) The requirement for the pot which used in the induction cooker

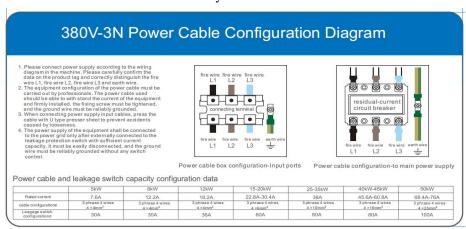
Because the no magnetic materials have not made the magnetic line, So the whirlpool can not be formed, and so, the heat can not be made. Moreover, the magnetic materials with bad electric conduction can not make bigger whirlpools that need to make little heat(P=I²R). So only high conductive materials can use as the induction pot, such as iron pots, A3 iron pots, and stainless steel pots.

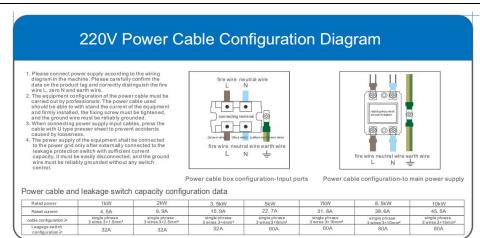


Noted: When without any operation for more than 3 hours, the cooker will shut off automatically

# 3. Installation and Debugging

- ♣ Behind the stove, there should install an inlet water pipe hydro-valve to maintain it easily. The power line is at the bottom of the stove with 220V 1~ or 380V 3~. It must be installed at the GFCI or reliable power ground. Must let the professional person install the water and power supply.
- ❖ There should reserve a maintenance channel more than 35 centimeters behind the stove, if not, there should reserve a 5 centimeters place for heat dissipation and a removable forward to maintain it easily.





# 4. Introduction of Operation

- ❖ Make the power switch 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.
- ❖ Twist the magnetic switch, and the power light, and the working light flash, the cooling fan works, the display shows 1, and the stove starts work at gear 1; then adjust the switch to different power and the LED shows the working gears. When twisting the gears the stove sounds "Bee" and there are 8 gears.
- ❖ After the cook is finished, twist the switch to the on-off button, power light and working light will be shut off, Motor fan will continue working for 1 Min and power off automatically.
- ❖ After the fan stops working, shut off the power.
- ❖ After using, the way of controlling the close unit can not depend on the temperature detector in the stove.
- ❖ This equipment is suitable for ambient temperature:  $10 \sim 38$  °C, humidity ≤90%.

#### 5. The Parameter of Power Gears

5KW Six Burners 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									
3.5KW Six Burners 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									

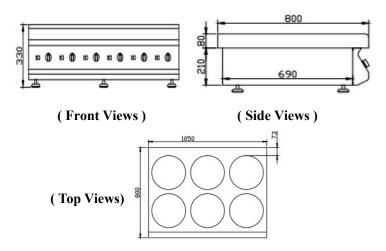
# 6, Cleaning and Maintenance

- 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.

#### https://leadstov.com/

#### lestov@dgqinxin.com

## 7. The Structural Representation



### 8, Safe Operation Notes

- Please note when using the Lestov commercial Induction Cooker:
- Please read this manual carefully before using it.
- No water into the cooker and ventilation and dry condition are needed.
- When using the cooker, please don't switch the knob frequently, which may lead to no operation effect.
- 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.
- Do not use any pot and kitchenware which not certificated by the manufacturer.
- Do not block the inlet and outlet. No flush the motor fan and outlet.
- After shutting off the power then you can clean the cooker, no flushing water on it and no steam cleaner or similar cleaner could be used to clean the cooker.
- Aluminum containers and plastic containers can not be used in glass ceramics, and

- the glass ceramics is not the container, no storage thing is permitted. 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.
- 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.
- Warning: The line cord needs to be repaired by the manufacturer or authorized agent.
- Warning: No dismount of the machine for laypeople because of the high voltage in the machine and dangers.
- The operator with a pacemaker could not use this product.
- Warning: Children and the disabled do not use this machine.

### 9. Mark Meaning



((o)) 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.



GB/T 5465.2-5021 Equip potential Identifying the terminals which make each part of the system in the same potential after being connected, which is not always the ground potential such as partial connection.



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

## 10, Error Maintenance

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

Error	Maintenance						
(1) Power on, No "Bee" Sound							
① Check the main power cable	OK						
② Check power switch power or	Charle lankage and singuit						
leakage	Check leakage and circuit						
(2) No working after switch on and cannot heating							
① Power switch is not in shut off	Switch the knob to shut off,						
gears when powered on	restart						
© Syritah an LED na ahangina	Knob switch is broken, change a						
② Switch on LED no changing	new knob						
	No operating cooker for						
(3) When cooker working, no	more than 2 hours, restart the cooker						
response or power reduce down and	② Overheat protection, check						
return to normal and repeat this error	the power connection and fan						
	working or not						
(4) When heating, LED display shows "3" or "8"	Switch reset, then restart						

# 11, Error Code

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

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