

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



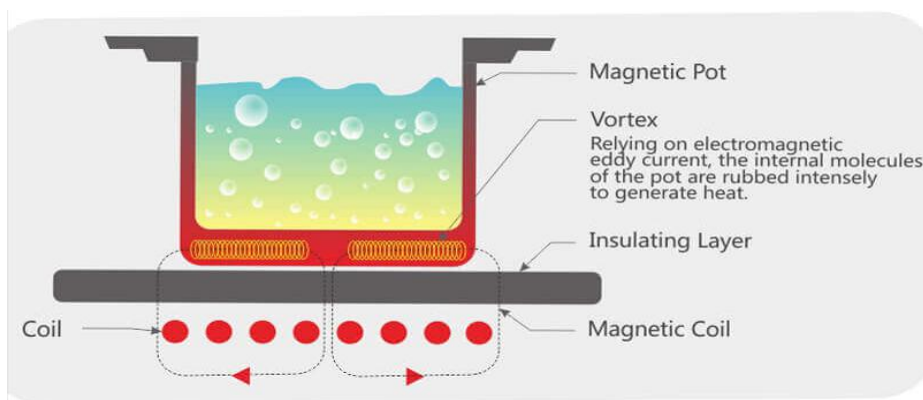
Automatic Lifting Induction Pasta Cooker Manual

Model No.: LT—ZMVI-E112 / E115

- 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 kind of new kitchen product in the kitchenware market, which has 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 are formed and make the effect of a pot or boiler, heating the food in the pool.



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: 380V Current: 50 / 60HZ Power: 12KW / 15KW

(3) The requirement for the pot which used in the induction pasta 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.

(4) The leakage protection switch and power line for the users should fulfill

the requirement below:

Rated Power	8KW	15KW	15KW	20KW	25KW	30KW
Suggest Data						
Leakage protection rated current (A)	≥32A	≥32A	≥32A	≥40A	≥50A	≥63A
Reserving rated current (30mA) break time ≤ 0.1S						
Power line specification (mm ²)	≥1.5mm ²	≥4mm ²	≥4mm ²	≥4mm ²	≥6mm ²	≥10mm ²

Note: 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 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 removable forward in order to maintain it easily.

380V-3N Power Cable Configuration Diagram

- Please connect power supply according to the wiring diagram in the machine. Please carefully confirm the data on the product tag and correctly distinguish the fire wire L1, fire wire L2, fire wire L3 and earth wire.
- The equipment configuration of the power cable must be carried out by professionals. The power cable used should be able to withstand 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.

	8KW	8KW	12KW	15-20KW	25-36KW	40KW-45KW	50KW
Rated current	7.6A	12.2A	18.2A	22.8A-30.4A	36A	45.6A-60.8A	68.4A-76A
Power cable configuration	3 phase 4 wires 4 × 4mm ²	3 phase 4 wires 4 × 4mm ²	3 phase 4 wires 4 × 4mm ²	3 phase 4 wires 4 × 6mm ²	3 phase 4 wires 4 × 10mm ²	3 phase 4 wires 4 × 16mm ²	3 phase 4 wires 4 × 25mm ²
Leakage switch configuration	30A	30A	36A	60A	80A	80A	100A

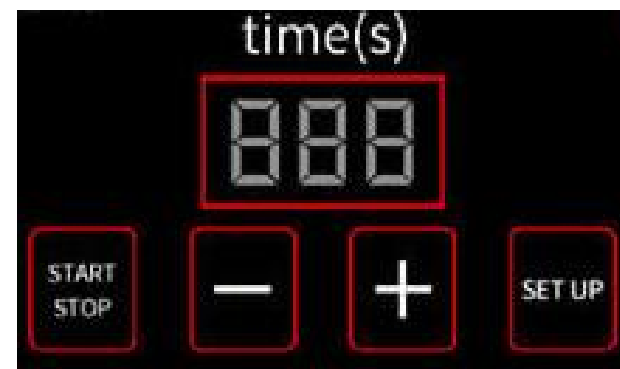
4、 Introduction of Operation






- ❖ 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 use, 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 ~ 38 °C, humidity ≤90%.

5、 The Specification of Control Panel

Rated Voltage	AC100 to 240V 50 / 60HZ Output 12V
Working voltage range	85% to 110% of rated voltage
The temperature of working environment	0°C to 55°C
The humidity of working environment	RH 25% to 85%

6、 The display and Meaning of Control Panel



- (1)  Start or Stop Button: Short Press to Start Up or Down the Pasta Basket
- (2)  “Set up” Button: Long Press to Start Set up or Cancel the Setting
- (3)  Raise the Time Parameter
- (4)  Down the Time Parameter
- (5)  Display the Parameter of Timer Setting / Running / Standby

7、 Operating Tips

(1) Energize

When first powered on, all lifters are raised to their highest point and bright display. When you hear the buzzer beeping, the display shows 835.

(2) Standby

When the machine is in standby mode, the display will display "----"

(3) Set up

- ① Press the "Start stop" button to up or down the noodle basket.
- ② If it is currently in the "Set up" mode, press the "Start Stop" button to cancel the

"Set up" mode

③ In non-"set up" mode, long press the "set up" button for 2 seconds to enter the parameter setting of the current cooking mode

④ In the "Set up" mode, short press the "Set up" button to enter the timing setting of the current cooking mode

⑤ Long Press any cooking mode for 2 seconds to enter the setting of the maximum number of cooked noodles for water change reminder. Press "+" or "-" Button to adjust the Parameter

⑥ The Boiling Time Setting Range (0 to 90 minutes), the maximum number of cooked noodles for water change reminder (9000 Serve)

⑦ In the "set up" mode, long press the "Set up" button for 2 seconds to cancel the "Set up" mode. Long press again for 2 seconds to enter the "Set up" mode

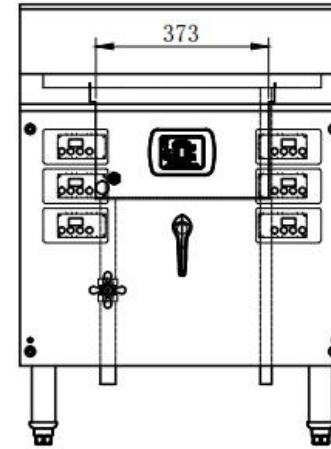
⑧ In non-"set up" mode, press the lift button, the lift lever will drop from the highest position to the lowest position and then cook the noodles. When the predetermined cooking time is reached, the lifting lever will automatically rise to the highest position to stop cooking the noodles.

⑨ The water change reminder light is on to indicate that the function is enabled. The system will automatically record the number of cooked noodles. When the maximum number of cooked noodles needs to be changed, the water change reminder light will flash and keep beeping.

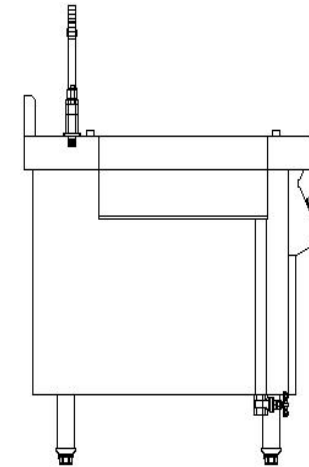
⑩ When reminding to change the water, long press any button for 2 seconds to cancel the water change reminder function. To enable the water change reminder function again, long press any button for 2 seconds.

⑪ It is recommended that each noodle cooker only enable the water change reminder function of one lifting lever to avoid multiple water change reminders due to the different maximum cooking portions set for different dishes.

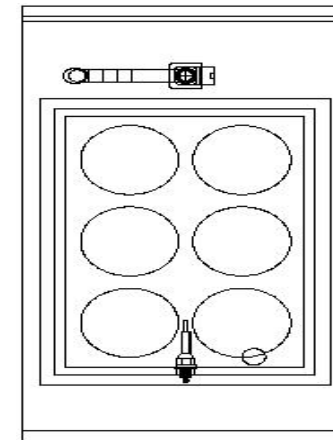
8、The Structural Representation



(Front Views)



(Side Views)



(Top Views)

9、Safe Operation Notes

- ❖ Please read this manual carefully before using it.
- ❖ No water in 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 block the inlet and outlet. No flush of the motor fan and outlet. Do not use any pot and kitchenware which not certificated by the manufacturer.
- ❖ Aluminum and plastic containers can not be placed in the water tank, the water tank is not the container and it can not store items.
- ❖ Do not place any kitchenware pot or other spoon knife in the cooking area.
- ❖ 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 dangerous.
- ❖ The operator with a pacemaker could not use this product.
- ❖ Warning: Children and the disabled do not use this machine.
- ❖ Warning: Any cracking on the surface, Please cut off the power

10、 Cleaning and 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 The GFCI or air switch trip	Check leakage first, then power on
(2) Power on with "Bee", but cannot heating	
① Switch did not turn to "0" before power on	Make the switch turn to "0", then restart the machine
② Switch turning, but No. On LED display is the same	Switch or button damage, replace with new one
(3) When cooker working, No any response or power reduce down and return to normal and repeat this error	① Without any operation for more than 3 hours, the cooker will shut off automatically, just restart it
	② Overheat protection, check the power connection and fan working or not
(4) When heating, LED display appear "3" or "8" overheating	Turn off, then restart


11、 Error Code


E1	No pot	E2	Wire coil overheat	E3	Wire coil thermistor cut off
E4	IGBT Overheating	E8	Overheat for bottom pot	E5	IGBT thermistor cut off
E9	Pot thermistor cut off				

12、 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.

 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.

13、 Cleaning and Maintenance

- ❖ When cleaning the induction cooker, it must be powered off, strictly prohibit flushing water or clean 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.