

Please read this operation manual carefully before using the built-in 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



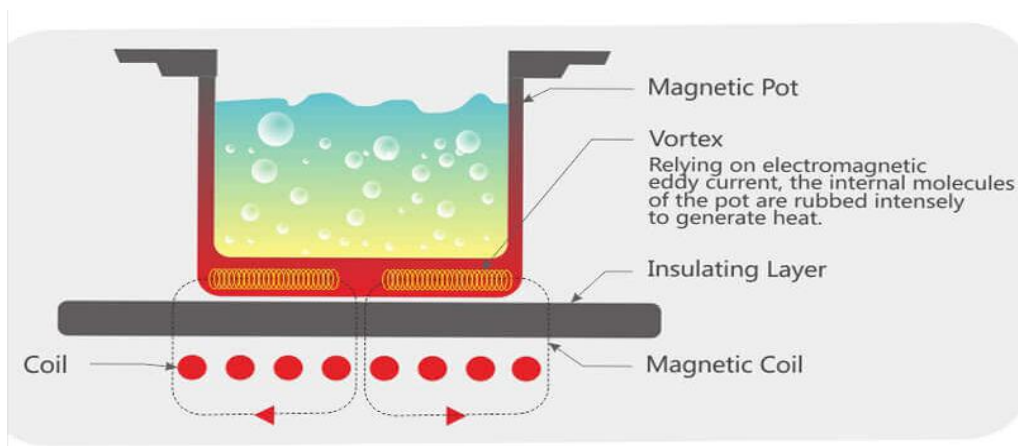
## Commercial Built-in Induction Cooker Manual

**Model No.:** LT—QPM-C335 / C205

- Thanks for choosing our built-in 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 Specifications

### (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 built-in 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、The 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 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.

	1kW	2kW	3.5kW	5kW	7kW	8.5kW	10kW
Rated power	1kW	2kW	3.5kW	5kW	7kW	8.5kW	10kW
Rated current	4.5A	9.0A	15.9A	22.7A	31.8A	38.6A	45.5A
cable configuration	single phase 3 wires 2-1.5mm²	single phase 3 wires 2-2.5mm²	single phase 3 wires 2-4mm²	single phase 3 wires 2-6mm²	single phase 3 wires 2-10mm²	single phase 3 wires 2-16mm²	single phase 3 wires 2-16mm²
Leagage switch configuration	32A	32A	32A	60A	60A	80A	80A

#### 4、 Introduction of operation

- ❖ First connect the three-position magnetic sensor switch line and the six-position display line to the furnace.
- ❖ Adjust the magnetic induction switch to the "0" position, and then turn on the main power switch. After the initial power-on, the digital tube and LED lights are all on for 2 seconds, and the buzzer makes a short beep. After 2 seconds of power-on, the induction cooker enters the standby state. At this time, the digital tube displays "——", the red power indicator light flashes, and the heating indicator light goes out. Note that if the power knob is not at the 0 position when the power is turned on for the first time, it will not be heated to prevent accidents. Prepare the special soup bucket by placing it on the flat glass ceramic.
- ❖ Twist the magnetic induction switch, the power indicator light and the work indicator light are always on, the cooling fan is running, the display shows 1000, and the induction cooker enters the first working state; at this time, twist the magnetic induction switch again, and the induction cooker gradually increases the working power, and the display will also display the current working gear accordingly. Every time a gear is converted, the induction cooker will emit a "B" sound, and the power of the induction cooker can be adjusted arbitrarily between 1-5 gears.
- ❖ Press the "timing" button during the heating process, the default timing time is 50 minutes, single press the "+" and "-" button to fine-tune the time in 1-minute steps, long press the "+" and "-" button to take 10 minutes Step coarse adjustment time. After setting the time, the digital tube flashes 3 times, then stops the time setting, starts timing heating, and the power time of the digital tube is displayed in turn. After the time is up, the induction cooker turns off and enters the standby state. If you need to cancel the timing during the timing heating process, press the "timing" button

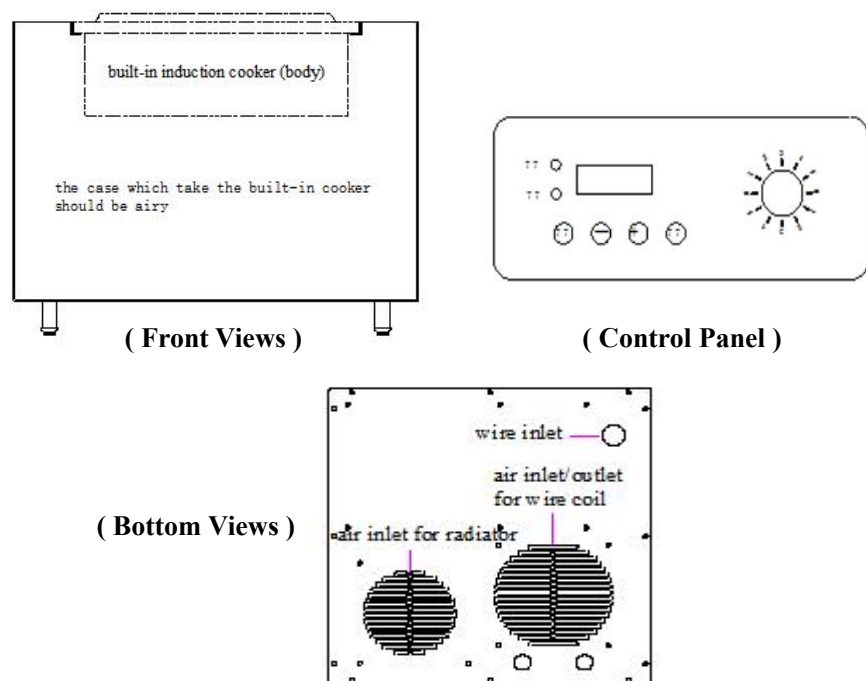
again to cancel the timing.

- ❖ Press the "Constant Temperature" key during the heating process, and press the "+" and "-" keys to set the heat preservation temperature value. Single press the "+" and "-" keys to fine-tune the temperature in step 5, and long press the "+" and "-" keys to roughly adjust the temperature in step 10. Heat preservation is a fully automatic heating process, which has nothing to do with gear power and timing, so the digital tube only displays the heat preservation temperature value, such as "80C" which indicates that the heat preservation temperature is set at 80°C. Note that due to the temperature measurement through the glass-ceramic plate, the measured temperature will deviate from the actual temperature in the pot. Dear customers, please grasp it by yourself. If you need to cancel the constant temperature during the constant temperature process, press the "constant temperature" button again to cancel the constant temperature.
- ❖ Turn off the machine after the work is over, turn the magnetic induction switch off the induction cooker to the "0" position of the shutdown, the digital tube will display "0", the power indicator light will be on, and the work light will be off. At this time, the fan will run for one minute and then stop automatically.
- ❖ After confirming that the fan stops running, turn off the main power switch of the induction cooker.
- ❖ The control method of closing the unit after use cannot rely on the pan bottom detector.

#### 5、 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.

### 6、The Structural representation



### 7、The parameters of Power gears

5KW Commercial Built-in 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 Commercial Built-in 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					


### 8、Safe Operation Notes

- ❖ The core of the induction cooker should avoid humidity and water and should be placed in a ventilated and dry place as much as possible. During operation, it is strictly forbidden to splash water on the wall behind the stove, in case the water splashes on the rear air outlet and damages the host. Note: The waterproof level of the induction cooker is IPX0.
- ❖ After using the induction cooker, the surface of the micro crystalline plate and the surrounding stainless steel panel area will become hot, so be careful.
- ❖ During the use of the induction cooker, please do not turn off the main power switch, so as not to damage the power switch.
- ❖ When cutting off the power supply of the induction cooker, after confirming that the induction cooker has stopped working and the cooling fan has stopped running, then turn off the main power switch.
- ❖ In order to better display the current usage status during use, please do not cover the display screen.


- ❖ Glass ceramics are fragile items: Please do not hit or vibrate vigorously.
- ❖ Do not use soup buckets/pans not provided or approved by the manufacturer, and soup buckets/pans with severely deformed bottoms, otherwise the glass-ceramic or the main unit may be damaged. It is recommended to use a magnetic pot (soup bucket)
- ❖ It is strictly forbidden to flush water towards the bottom of the stove and block the return air outlet at the bottom of the stove.
- ❖ Do not store items on the surface of the glass ceramic. Metal items such as kitchen utensils, spoons, pot lids, knives, and forks must not be placed in the cooking area on the stove, because these items may be heated.
- ❖ Pay attention when operating the induction cooker, because rings and watches worn by users may be heated when they are close to the cooker surface.
- ❖ When the induction cooker is connected to the power supply, ensure that the main power line can bear the required load, and at least connect the all-pole disconnection device (leakage switch) with a contact distance of 3mm.
- ❖ When the induction cooker is positioned close to walls, partitions, kitchen equipment, decorative panels, etc., it is recommended to use appropriate non-combustible materials or cover it with appropriate non-combustible insulation materials, and pay close attention to fire regulations.
- ❖ If any abnormality or failure of the machine is found, do not disassemble the machine for maintenance without permission. Any repair work can only be done by personnel trained or recommended by the manufacturer.
- ❖ Warning: If the power cord is damaged, do not use it. It must be replaced by the manufacturer's technician or similar professional personnel before use.
- ❖ Personnel with cardiac pacemakers should not use or approach this induction cooker.

- ❖ Pay attention to the care of children and prevent children from operating the appliance
- ❖ Warning: There is dangerous high pressure inside the machine, non-professionals are strictly forbidden to disassemble it.
- ❖ Warning: This manual is not suitable for persons (including children) who have physical sensory or intellectual disabilities or lack of experience and knowledge.
- ❖ Warning: If the surface of the cooker is cracked, the power supply of the induction cooker or related parts should be cut off immediately.
- ❖ The power supply cord should be an oil-resistant sheathed cable, not lighter than ordinary neoprene or other equivalent synthetic rubber sheathed cords (YZW)

## 9、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/T 5465.2-5036 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.

## 10、 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 after switch on and no heating</b>	
① Switch on, LED no changing	Knob switch broken, change a new knob
<b>(3) When cooker working, no response or power reduce down and return to normal and repeat this error</b>	① Overheat protection, check the power connection and fan working or not ② Abnormal voltage result in over-voltage or over-current protection

## 11、 Error Code

“-”	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>	Wire coil overheat		