

Please read this operation manual carefully before using the induction wok 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 not notice by the manufacturer, Please check the real products



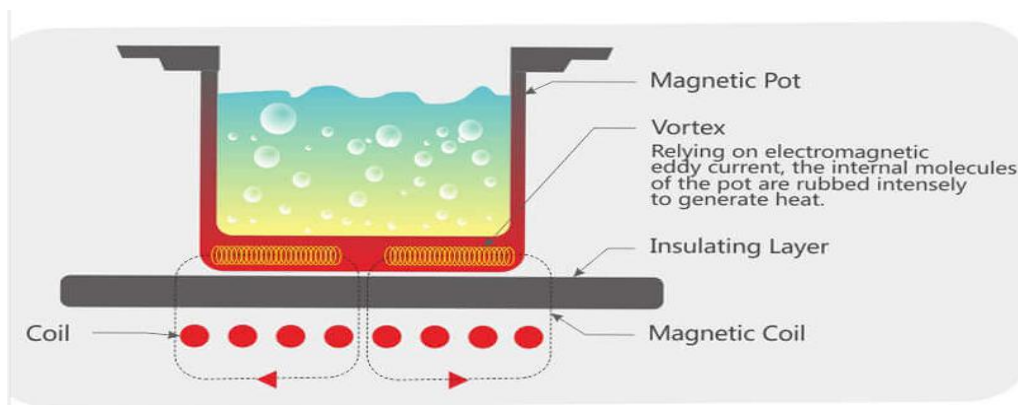
Commercial Countertop Induction Wok Cooker Manual

Model No. LT-TAM-A135 / 105

- 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 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 up 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 magnetic field, when magnetic line cross the field ,heat will be caused to heat the pot and cook the food in the pot

(2) A C: 220V Currency: 50Hz Power: 3.5KW / 5KW

(3) The requirement for the cookware 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.



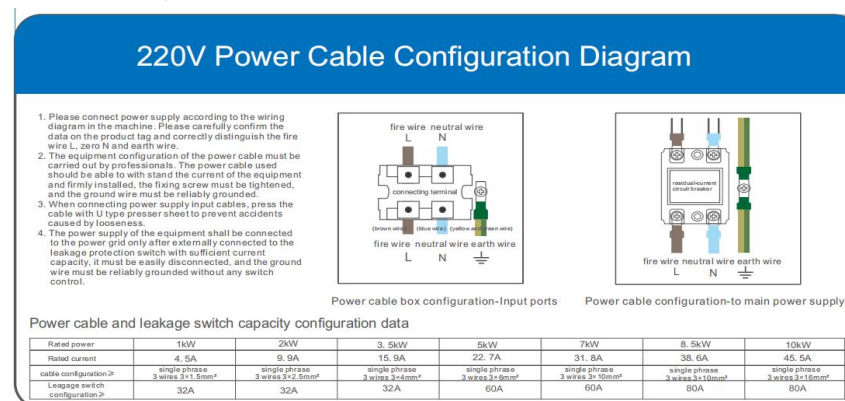
INAPPLICABLE COOKWARE (COOKERWARE WITHOUT MAGNETIC)

Noted: 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.

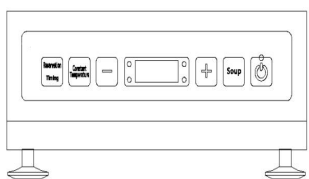
Keep the cooker's back panel 35cm away from the wall for maintenance. If cannot leave such distance, at least leave 5cm for heat radiation.



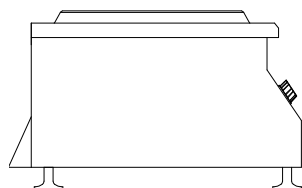
4、The Power Gears Parameter

5KW Countertop Commercial Induction Wok 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 Countertop Commercial Induction Wok 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						

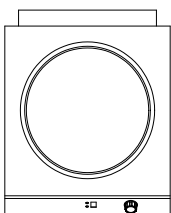
5、The Structural Representation



(Front Views)



(Side Views)



(Top Views)

6、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 Minute and power off automatically.
- ❖ After the fan stops working, shut off the power.
- ❖ After using, the way of controlling the close unit can not be dependent on the temperature detector in the stove.
- ❖ This equipment is suitable for ambient temperature: - 10 ~ 38 °C, humidity ≤90%.

7、Safe Operation Notes

1. The desk for laying the cooker should be dry and ventilated, no flush water behind the cooker, which may damage the machine.
2. When using the wok cooker, please don't switch the knob frequently, which may lead to no operation effect.
3. Do not shut off the power when the cooker is working for protecting the power

switch damaged.

4. Before cutting off the power, Please confirm the cooker and motor fan stopped.
5. When using, please don't shelter the LED display in order to indicate the work condition of the cooker.
6. Glass ceramics heating panel is easy to break, No striking and shaking hardly.
7. Do not use any deformed pot and kitchenware which would damage the ceramic glass or cooker's inner part.
8. Heating pot or kettle must be \varnothing 20-35cm if not machine will be easily damaged.
9. Do not block the inlet and outlet. No flush the motor fan and outlet.
10. Aluminum containers and plastic containers can not be used in the glass ceramics, and the glass-ceramics is not the container, no storage things are permitted. Do not place any kitchenware pot or other spoon knife on the glass ceramics for protection broken.
11. Attention when using the cooker, any ring and watch with the operator will be heated
12. No plug connecting the power, because of the big current, confirm enough power outputting before using.
13. When connecting power, the leakage protection switch is needed.
14. If the cooker is close to the wall, fire protection should be taken and follow the fire protection policy strictly.
15. Any maintenance which is not authorized by the manufacturer will not be allowed, Please contact the nearest agent.
16. Must use the pot or kettle recommended by the manufacturer, and the heating diameter must be more than 160mm
17. Warning: The line cord needs to be repaired by the manufacturer or authorized agent.

18. The operator with a pacemaker could not use this product.

19. Warning: No dismantling of the machine for laypeople because of the high voltage in the machine and dangerous.

20. Keep protection away from the Child.


21. Warning: Children and the disabled do not use this machine.

22. The cord should be oil resistance-sheathed cable, which is heavier than ordinary neoprene or other equivalent synthetic rubber-sheathed flexible cord (YZW)


8、Cleaning and Maintenance

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

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.