

**Dear customer:**

Thank you for purchasing the Induction cooker. Please read this instruction manual carefully before use and installation, keep it somewhere safe for future reference. Thanks again for purchasing your 'Control Induction' hob, we trust it will be a pleasure to use.

Product Introduction

The 'Induction cooker' BT-680B Induction hob with its advanced induction heating system, micro-computerized control, low energy usage and multi-functions, is the optimum solution for a modern kitchen.

The 'Control Induction' hob is designed with customer focus. Manufactured from high quality materials, the unit is safe and reliable, ergonomic and will enhance your cooking experience.

Working Principle

The two main components of the 'Control Induction' hob are the induction heating coils, and the control system. The electronic control system energises the coils, causing them to generate powerful magnetic fields in the areas immediately above the coils. These fields travel through the vitro ceramic plate on which the pans are placed and eddy currents are formed in the ferromagnetic materials in the pans. The tremendous energy generated by the eddy currents heat the food directly by conducting the heat through the base of the pans and into the food. Good quality pans suited to the particular cooking processes being carried out are essential for obtaining good cooking results

 Safety

This hob is designed for domestic use.

With a view to constantly improving our products, we reserve the right to make any changes to their technical, programming or aesthetic features connected with their technical evolution.

Over- Temperature Protection

Temperature sensors are fitted and can monitor the temperatures inside the hob.

When an excessive temperature is monitored, the induction hob will stop operation automatically.

Detection of Small Articles

If a pot of less than 80 mm in diameter, small articles (knife, fork, scissors, keys, etc.) or non-magnetic pots (such as aluminum) are sensed, the buzzers give out an alarm lasting about 30 seconds. If a suitable pan is not placed on the hob the cooker will switch off.

Heat Indication

When the hob is used for a long time, residual heat remains in the heating zone for a few minutes. The code "H" appears, warning the user to avoid touching the heating zone.

Auto shutdown protection

Auto shut down is a safety protection function for your induction cooker. It will shut down automatically if you forget to turn off your cooking.

When a pot is removed, the induction hotplate will stop heating that zone immediately and shut it down after the buzzer sounds for 1 minute.

Reminder: People with a heart pacemaker should only use this product under the guidance of the doctor.

 Installation

Cut an aperture in the table surface in accordance with the sizes shown in the drawing. For the purpose of installation, and use, a minimum of 50 mm space shall be preserved around the hole. Be sure the thickness of the table surface is at least 30mm. Please select heat-resistant table material to avoid deformation caused by the heat radiation from the hotplate. As an alternative to the method below the hob can be flush mounted provided the adjacent surface is stainless steel or some other suitable heat

proof material. See Figure (1)

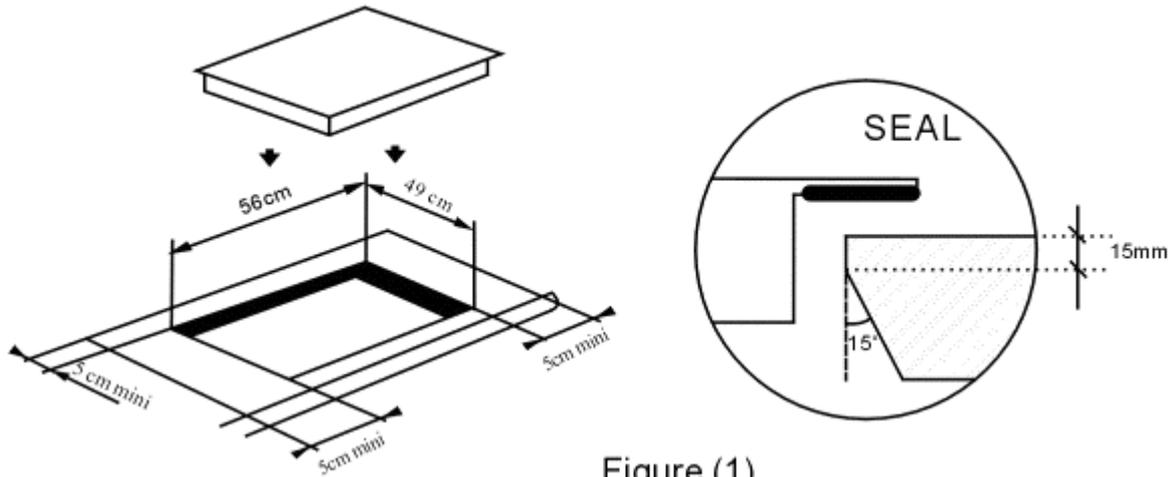


Figure (1)

Ensure that the induction hob is well ventilated and the air inlet and outlet is not blocked. **Good ventilation is vital for a good service life of the induction cooker.** As shown in Fig 2 Ensure the induction hob is in good working order..

Figure (2)

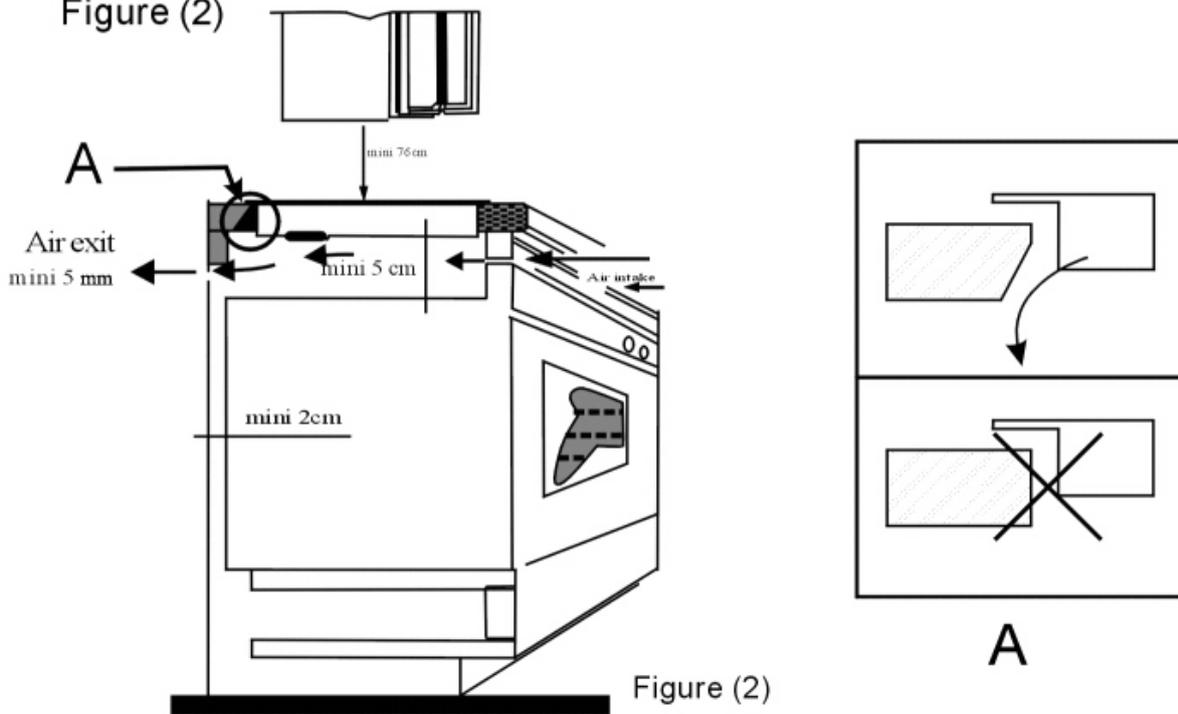


Figure (2)

Note: The safety distance between the hotplate and any cupboard above the hotplate should be at least 760mm.

Apply suitable sealant to secure the hob to the worktop and to prevent ingress of water.

Caution

The induction hotplate must be installed by suitably qualified personnel.

.Please never conduct the operation by yourself.

The induction hob shall not be mounted to cooling equipment, dishwashers and rotary dryers or any other electrical appliance

The induction hob must be well ventilated to ensure efficient cooling prolonging it's life and ensuring reliability.

Adjacent walls, the worktop and any surfaces above the hob must be able to withstand heat.

To avoid any damage, the sandwich layer and adhesive must be resistant to heat.

Power line connection

The socket shall be connected according to the relevant national standard or connected to a single-pole cut-out. The method of connection is shown in Figure (3):

220-240V 50/60HZ	1 ├───┬───┐ └───┬───┘ L	3 ├───┬───┐ └───┬───┘ N	5 ⏏
	Black&Brown	Gray&Blue	Yellow/Green
220-240V 2+2-N 50/60HZ	1 ┆ L1	2 ┆ L2	3 ┆ N1
	Black	Brown	Gray
			4 ┆ N2
			Blue
			5 ⏏
			Yellow/Green

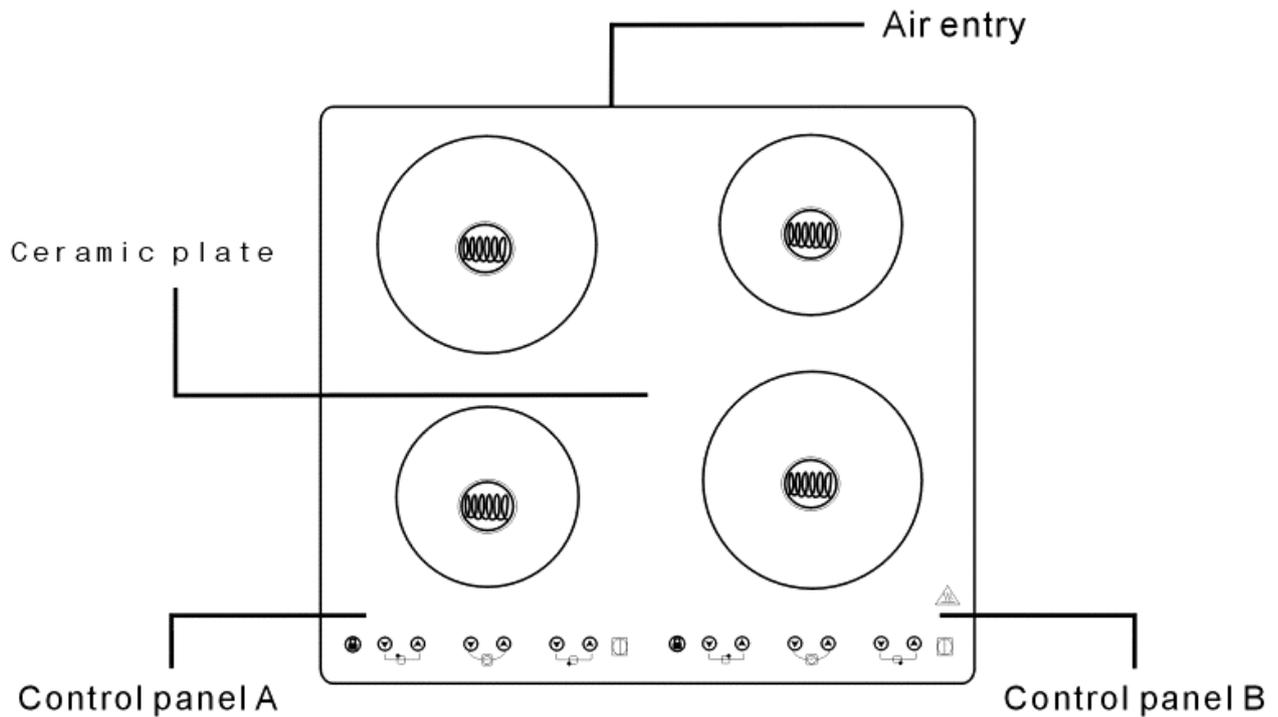
Figure (3)



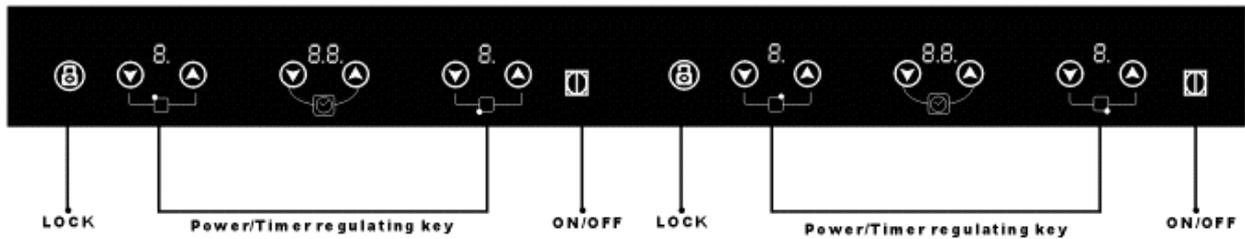
If the cable is damaged or to be replaced, the operation must be carried out by suitably equipped technicians.

If the appliance is being connected directly to the mains an omni polar circuit-breaker must be installed with a minimum opening of 3mm between contacts. The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations. The cable must not be bent or compressed. The cable must be checked regularly and replaced by authorized technicians only.

Induction hotplate appearance



Schematic diagram of the control panel



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Instructions for Use

Preparation before using:

After power on, the buzzer will beep once, all the indicators light up for 1 second then go out, indicating the induction hotplate is in standby mode.



On/Off

Put the pot in the center of the heating zone.

Operation Instructions

Heating function

1. Pressing , the light will shine to __ indicate that the induction cooker is heating up

2. Pressing , the light will shine, the cooker will heat at 8-level. Set the cooker at desired power by directly pressing by “▼” or “▲” to adjust the power from 8 to 1 level,

3. Pressing , the light will shine, the cooker will heat at 1-level. Set the cooker at desired power by directly pressing by “▲” or “▼” to adjust the power from 1 to 8 levels

4. Adjust the time from 0 minute to 99 minutes by Pressing the knob at the state of Time.

Note:

1) If no pan is found in the heating zone, the buzzer gives out an alarm in the heating mode. In case of the user attempting to use an unsuitable pan, the heating zone will enter the standby state automatically within 30 seconds.

2) Hotplate "1, 2" are Team A control zone, "3, 4" are Team B control zone. Team A and Team B operate independently.

Timing function

1. Press function adjust key to select timing, the indicators flashes.

2. Press heating zone “key to set heating time.

3. Original heating power set or temperature setting recognized.

4. Cancel the timer

a. The timer indicator returns to “0”;

b.Restart after switching off

Locking

To ensure normal operation, and to avoid inadvertent change of mode, press “LOCK” key, the hob enters the locked state, the locking indicator flashes and other keys are disabled.

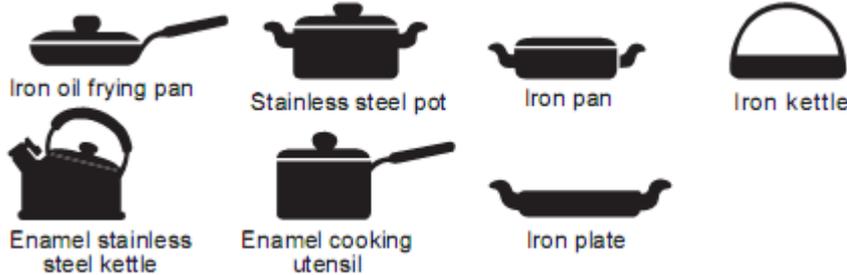
Unlocking: To Unlock the induction hob, hold the “LOCK” key for three seconds.



Heating zone	Max. power (W)
	Normal
1	2200
2	1200
3	1600
4	1800

The above power may vary according to the material and the size of pan.

Selection of cooking receptacles



You may have various receptacles suitable for induction heating.

This induction hob is able to identify multiple heating appliances, and you can test them by the following methods: Place the appliance in the heating zone. If the corresponding heating zone displays a power level, it shows the suitability of the pan; if “U” flashes, the pan is not suitable for induction cooking.

If the base of the pan is magnetic it should be suitable for induction cooking.

If the buzzer gives out an alarm, this indicates that the pan is not suitable for the induction hotplate; the hotplate will turn off after 1 minute.

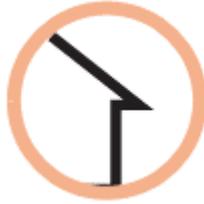
Notes:

1. Snapping sound: Snapping sounds could be produced if a pan with a composite base is used. Because the pans are made of different materials, the movement of different materials in the heating zone can produce noise. Selection of proper pan can reduce or eliminate the noise.

2. Squeaking sound: If pans made of different materials are used in the neighboring zones of Team A control zone or Team B control zone, which produced different frequencies squeaking noises can occur . Selection of pans made from similar materials can reduce or eliminate the noise.



Please use a dedicated power switch



Indoor use only



Never directly wash the induction hob in water

To avoid danger.



induction hob with empty pans as there is risk of overheating and damage and the operation of the hob may be affected.



For sealed food such as canned goods, please do not heat them before opening them to avoid any risk of explosion.



Never use the induction hob after being used for a long time, the corresponding heating zone of the hob will remain hot. Never touch the ceramic surface to avoid burning.



We suggest that you should periodically check that there are no objects (glass, paper, etc) that could obstruct the inlet under your induction cooker.



Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate as they may get very hot.



Never use the induction hotplate in high temperature environments such as near a gas stove or kerosene stove.

hotplate.



Do not put any detergents or flammable materials in the equipment installed under the induction hotplate.



If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.



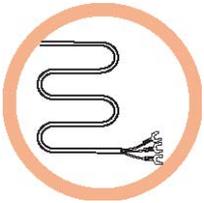
Do not use damaged pans, or those with rough or distorted bases, they may damage the ceramic surface and also affect the performance of the induction hob.



Clean the induction hob on a regular basis to prevent foreign matters from entering the fan thus effecting the normal operation.



Keep electrical appliances out of reach from children . Do not let them use the appliances without supervision.



If the supply cord is damaged, it must be replaced by the manufacturer, its service

agent or similarly qualified persons in order to avoid a hazard.



DISPOSAL: Do not dispose of this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

Cleanliness and Maintenance

You can easily clean the surface of the induction hotplate by following the methods given in the table below.

Type of contamination	Method of cleaning	Articles used for cleaning
Light	Wet with hot water then wipe dry	Cleaning sponge
Accumulation of dirt	Wet with hot water then wipe it dry with coarse sponge	Special cleaning sponge for ceramic glass
Rings and lime crumbles	Apply white vinegar to the soiled zone, then wipe dry with soft cloth	Special descaler for ceramic glass
Burnt on food ,melted aluminum or plastics	Use a scraper suitable for ceramic glass (to protect glass, a silicon product is preferred) to remove residue	Special cleaner for ceramic glass

Always disconnect power before cleaning.

Failure Display and Inspection

If an abnormality occurs, the induction hob will enter the protective state automatically and display corresponding protective codes:

Problem	Possible reasons	Solutions
E1	Fan failure Bad hob ventilation Abnormal temperature	Please contact the supplier Please restart after the hotplate cools down. Please inspect the pan.
E2	Temperature sensor failure	Please contact the supplier.
E3	Abnormal supply voltage	Please inspect whether power supply is normal. Power on after the power supply is normal. Verify if the power supply interface is secure. After

	confirming it is normal, switch on the induction hotplate again, if the code appears constantly, please contact supplier.
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The above are the common failures. Please do not disassemble the unit by yourself to avoid danger and damage to the induction hob.

Customer Care Service

Customer Care Service

Before calling the After Sales Service. In case the appliance should not work correctly we suggest to:

- verify if the plug is correctly inserted in the socket
- read the Failure and Display table above

In case it is not possible to establish the reason for the bad functioning of the appliance:
switch it off, do not try to manumit it and call the After Sales Service.

Special Declaration

All the contents in this material have been subjected to careful check. For any mistake and omission in printing or misunderstanding of the contents, the company keeps the right of interpretation. Addition: any technical improvement will be placed in the revised manual without notice; for product appearance and color is according to the actual one