

Please read this operation manual before using Induction cooker with right way

Special Declaration

All the content of this manual have already checked carefully,Any misunderstanding or printing error will keep by the manufacturer

Any technical improvement will recorded into the new manual which printed newly ,Any chance of color and design will nor noticed by manufacturer ,Please check the real products.



Commercial Induction Cooker Operation Manual LT-TAM-B13 (3KW-230V)


- Thanks for choosing commercial Induction Cooker
- Please read this manual before using
- Please keep this manual after reading for checking future
- The company reserves the right to modify
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Introduction


1. Operating principle

The Induction cooker is a new type kitchen products in kitchenware market ,It had broke the traditional cooking way by using most advanced Magnetic field induction eddy current heating technology, When current have 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 effect of Pot or boiler ,Heating up the food in the pot

2. 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** Meaning dangerous voltage, caused danger.

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

3. 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: 230V Current: 50/60Hz Power : 3 kW

3. The requirement for the pot which used in the cooker

Because the no magnetic materials have not make 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 whirlpool

which need to make little heat($P=I^2R$). So only high conductive material can used as the induction pot, such as iron pot, A3 iron pot, stainless steel pot.,etc .

NOTE: Without any operation for more than 3 hours, the cooker will shut off automatically.

8. Error and Maintenance

When the cooker do not work, please check:

Error	Maintenance
1. Power on ,No “Bee”	
①Check the main power cable;	ok
②Check power switch power or leakage;	Check leakage and circuit
2. No working switch on and Not heating;	
①Switch on ,LED no changing	Change the Switch
3. When cooker working, no response or power reduce down and return to normal and repeat this error;	① No operating cooker for more than 2 hours, Restart the cooker. ● Overheat protection, Check the power connection and fan working or not.

9. Error Code

E1/1	No pot	E5/5	IGBT Thermistor cut off	E9/9	Short circuit
E2/2	Overheat for bottom pot	E6/6	Low Voltage	EA/A	Wire coil cut off
E3/3	Thermistor cut off	E7/7	High Voltage	EB/B	Fan no working
E4/4	IGBT Overheat	E8/8	IGBT Over current		

When you have checked up above without the trouble c learning please contact the distributor or our after-sale service.

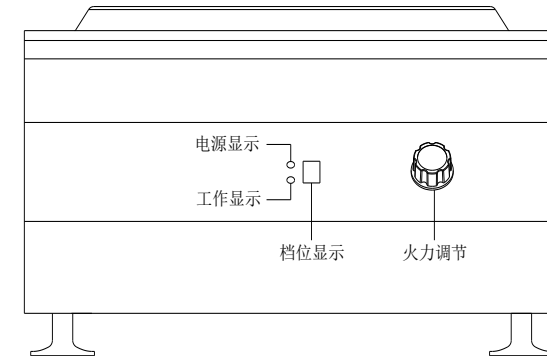
6. Installation and Debugging

The power line is at the bottom of the stove with 230V, it must be installed the GFCI or reliable power ground.

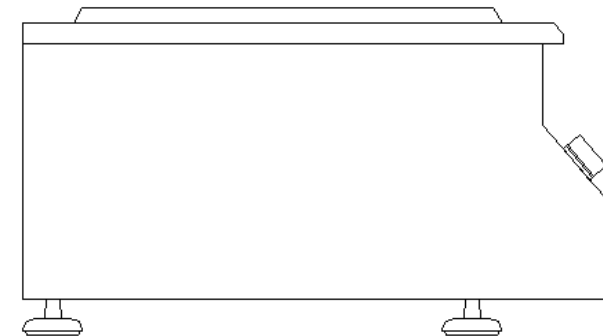
7. Introduction of Operation

1. Switch the power switch of the cooker into 0 position.
2. After switching on, with “Bee” and all the LED display will flash one time. Then one second later power light (red) flickers, and then the working lights(blue) shut down.
3. Switch power and working lighting will light on ,Fan is working ,LED display 1 ,The cooker is working in 1 level state , when turn right again ,Cooker will increase the working power,and the LED display will be display 1-9 ,Each level , "Bee" will be noticed to the operator ,Any adjustment of 1-9 could be made in the cooker.
4. when finishing, Please turn off the switch and LED will display -- ,power light and working light will be shut off ,Motor fan will continue working for 1 Mins and power off automatically.
5. Shut off the main power after Cooker fan stopping.
6. After using, the way of controlling the close unit can not be depend on the temperature detector in the stove.
7. This equipment is suitable for temperature: - 10 ~ 38 °C, humidity $\leq 90\%$.

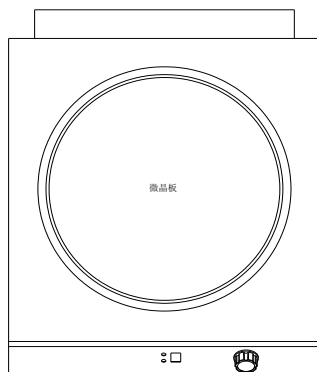
4. The Structural representation



(Front View)





(Side View)



(Top View)

4. Safe Operation Notes

1. No water into the cooker and ventilation and dry condition needed
2. Table for cooker should be keep dry and no flush water when using for protecting damage the motor inside the cooker
3. Do not twist switch quickly for protecting the cooker and parts.
4. Do not shut off the power when cooker is working for protecting the power switch damaged.
5. Before cut off the power, Please confirm the cooker and motor fan stopped
6. Glass ceramics is easy to broken ,No striking and shaking hardly.
7. Do not use any pot and kitchenware which not certificated by the manufacturer ,otherwise ,the glass ceramics and machine will be easily damaged.
8. The diameter of the pot which used in the cooker should be around 20-35cm ,Otherwise Cooker might be damaged.
9. Do not block the inlet and outlet .No flush the motor fan and outlet.
- 10 Please clean the machine after switching off , Do not flush the machine to clean and use some steam clean machine to clean the cooker.

11. Do not place any kitchenware pot or other spoon knife on the glass ceramics for protection broken.
12. Attention when using cooker, Any ring and watch with operator will be heated.
13. No plug connecting the power, because big current, Confirm enough power outputting before using.
14. When connecting power ,the leakage protection switch needed
15. If cooker closed to wall ,Fire protection should be taken and follow the fire protection policy strictly.
16. Any maintenance which no authorized by manufacturer not be allowed ,Please contact nearest agent
17. Warning : Line cord need to repaired by manufacturer or authorized agent.
18. The operator with pacemaker could not used this products.
19. Warning:No dismount the machine for laypeople because high voltage in machine and dangerous
20. Keep protection away from Child.
21.  electromagnetic radiation,  High voltage.
22. Warning :child and the disabled do not use this machine
23. Warning: Any cracking on the surface ,Please cut off the power .

. Cleaning and Maintain

- ◆ When cleaning the induction cooker, it must be powered off, strictly prohibit flushing water or clean with the steam cleaner, should be cleaned with cleaning cloth.
- ◆ To ensure the good heat dissipation efficiency of the core machine, we suggest its inlet should be cleaned monthly.

