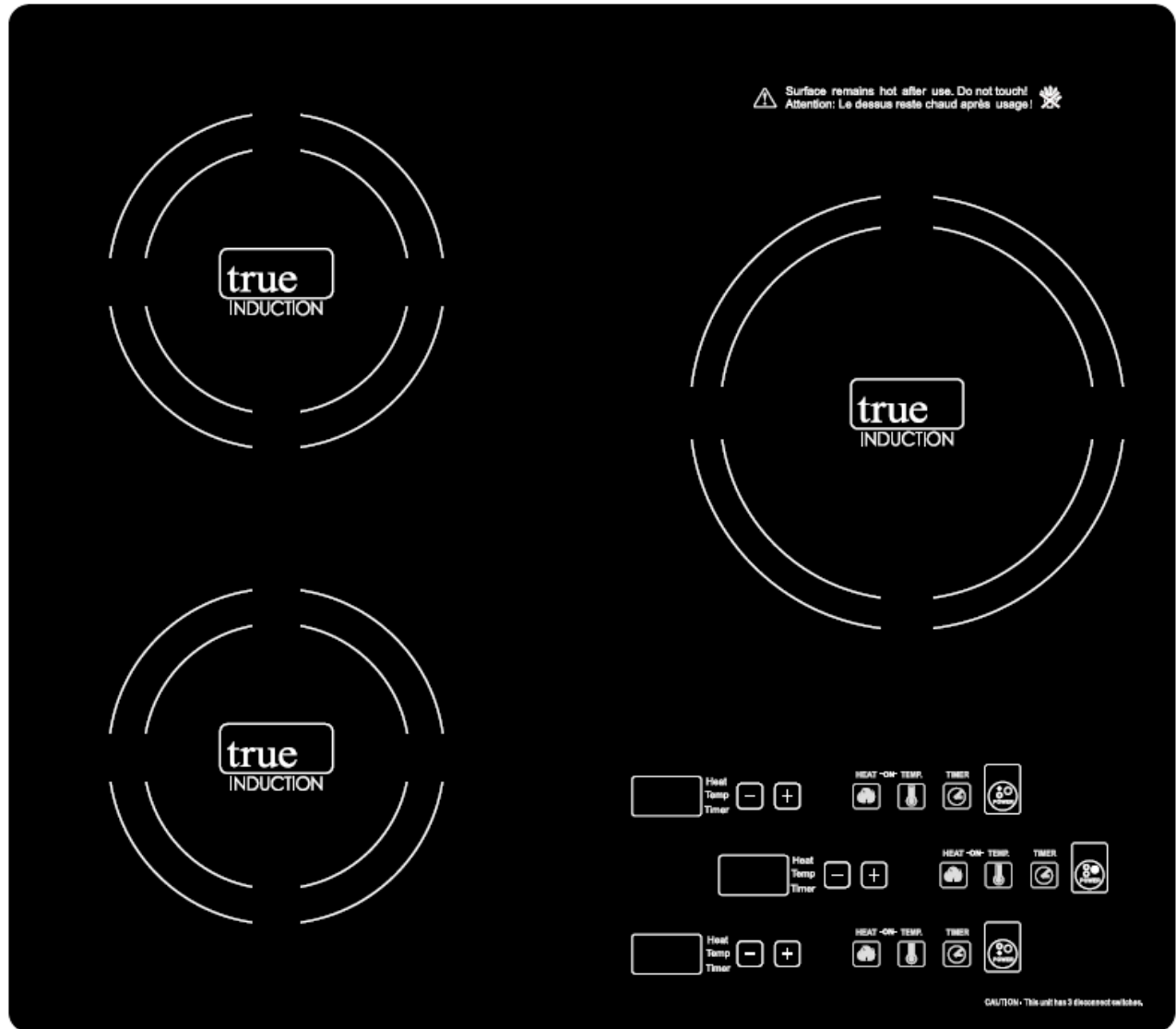


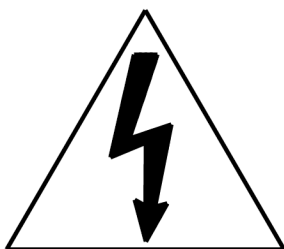
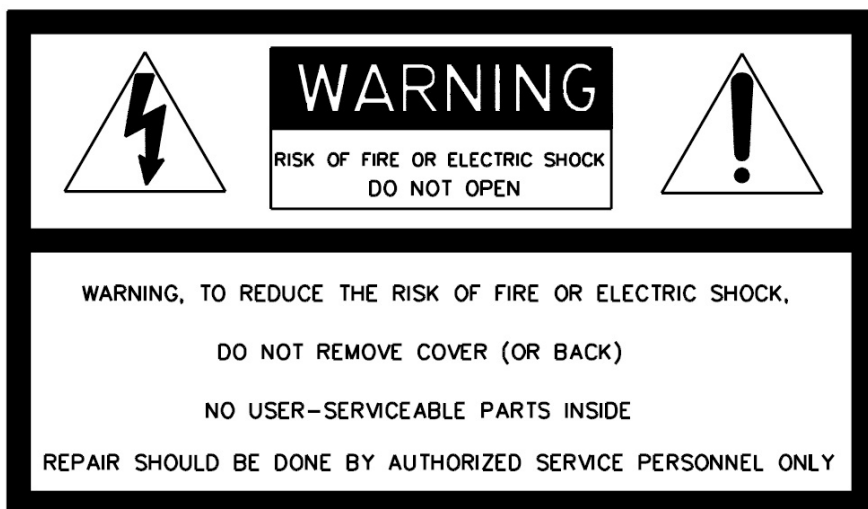
true

INDUCTION

Model: TI-3B



Triple Burner User Guide



The lightning flash with arrowhead symbol, within an equilateral triangle, is intended to alert the user to the presence of uninsulated “dangerous voltage” within the product’s enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons



The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.

I. Important Safety Information

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when servicing. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors, household use only.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. To disconnect, turn any control to off, then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. A short power-supply cords to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
14. Extension cords are available and may be used if care is exercised in their use.
15. If an extension cords power-supply cord is used,
 - a) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and
 - b) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

16. Do Not Cook on Broken Cook-Top – If cook-top should break, cleaning solutions and spills may penetrate the broken cook-top and create a risk of electric shock.
17. Clean Cook-Top with Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn, some cleaners can produce noxious fumes if applied to a hot surface.
18. Do not heat the pot empty or overheat it.
19. Do not place metallic objects such as knives, forks, spoons, lids, cans and aluminum foils on the top plate.
20. Allow sufficient space around the cooking area.
21. Never use the unit on low-heat-resistant materials (carpet, vinyl).
22. Do not place a sheet of paper between the pot or the pan and the unit. The paper may get burnt.
23. Be aware that the unit surface will remain hot for a short period of time.
24. Items with a magnetic field, such as: radios, televisions, automatic-banking cards and cassette tapes, can affect the unit.
25. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt modify the plug in any way.
26. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
27. If the error code shows on the LED display, turn off or disconnect appliance from power supply. Please refer to solutions on the Error Code List.

II SPECIFICATION:

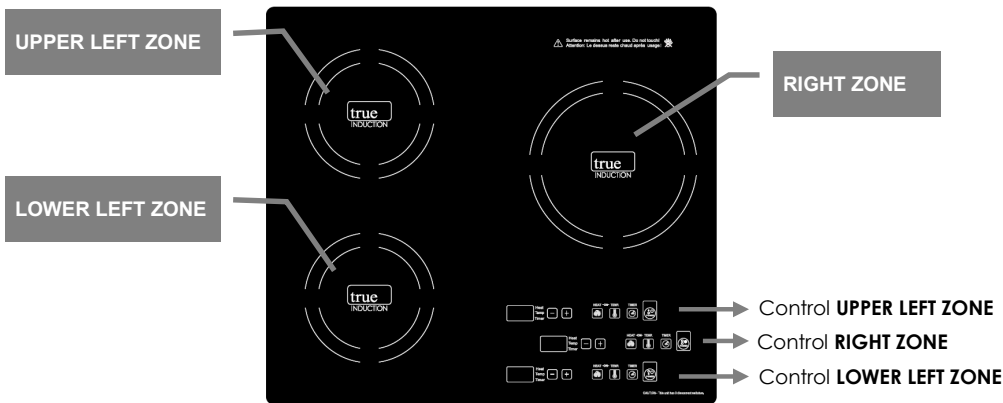
- Power Rate: 1800W(Left), 1500W(Right), 3300W(Total)
- Voltage:120V~60Hz
- Temperature:150°F -450°F

III HOW TO USE

There are 2 plugs for this unit. The UPPER and LOWER LEFT ZONES are controlled by the left plug (total power is 1800W). And the RIGHT ZONE is controlled by the right plug (power is 1500W).

WARNING: The left and right plug must utilize two separate dedicated 15 amp breakers.

There are 3 rows control panels on the glass surface, each control panel controls as below:



POWER-ON

- Plug the power plug into a suitable outlet.
- The control lamp of the **POWER** switch lights up and an audible signal sounds.
- Now the device is in standby mode.
- Place compatible ferrous metal cookware in the center of the chosen cook top element.
- Now press the **POWER** key one second switch for to turn the induction cook top on. The control lamp of **HEAT** and **TEMP** in the display blinks and an audible signal sounds.

HEAT FUNCTION

- Press the Function Key **HEAT** once. The preset power stage "5" is selected and the device turns on.
- With the + / - Keys, you can change the settings in a range from 1 to 10 level.

Notice for UPPER and LOWER LEFT ZONES only:

1. If only one zone is being used and the other zone is off, the zone being used can be utilized to max level 10.
2. If the UPPER and LOWER LEFT ZONES are both being used in HEAT mode at the same time, the max setting of one zone is level 7 and the max settings of two zones combined will reach level 10. For example, if UPPER LEFT ZONE is set at level "4", when you adjust the HEAT level of the LOWER LEFT ZONE from 6 to 7, the UPPER LEFT ZONE will automatically reduce to level "3".
3. If one zone is using TEMP mode and the other zone is using HEAT mode, the max level of the HEAT mode is "5".

TEMPERATURE FUNCTION

- Press the Function Key **TEMP** once to select the temperature mode. The preset temperature level "270°F" is selected and the cook top turns on.
- With the + / - keys, you can change the settings at any time in a range from 150-450°F. (Temperature stages: 150, 180, 210, 240, 270, 300, 330, 360, 390, 420 and 450°F)

TIMER FUNCTION

- After the selection of the TEMP or HEAT mode, press the **TIMER** key once. The display shows the number "0". With the + / - keys, you can now select the operating time in 5-minute intervals (up to max. 150 minutes), and reducing 1 minute. Then the display counts down the duration in minutes. Once the time is up, an audible signal sounds and the device automatically goes into standby mode. Press the **POWER** key to restart the unit.

- The total cooking time is 150mins. After 150mins, the unit will shut down automatically. Please press **POWER** key to restart it.

Notice: If the unit is working without setting **TIMER** function, the unit will shut down after 150 minutes. The LED display shows EE code and an audible sound is heard when the unit turns off.

After using the unit in **TEMP** or **HEAT** Function for 10 mins, the max timer you can set is 140 mins only.

During timer operation, you can change the duration at any time with the + / - keys. With the memory function of the device, the power stage or temperature settings remain unchanged while changing the timer.

POWER-OFF

- Once the cooking or warming process is finished, press the power button and remove all pans from the cook top.

- Do not place any empty cookware on the induction field. Heating an empty pot or pan activates the overheating protection and the device turns off.
- Do not operate the device if it is damaged in any way or does not function properly. The use of accessories and spare parts not recommended by the manufacturer may lead to damage on the device and injuries.

NOTE: The power will completely shut off with 9 seconds if either (a) the wrong type of cookware is applied or (b) no cookware is placed on the unit.

IV.USABLE AND NON-USABLE UTENSILS

Suitable Cookware

Compatible Pans:

Steel or cast iron, enameled iron, stainless steel, flat-bottom pan/pots with diameter of 5 to 10 in.

Non- compatible Pans

Heat-resistant glass, ceramic container, copper, aluminum pan/pots.

Rounded-bottom pan/pots with the base measuring less than 5in.

Flat-bottomed pans give best results. Pans with rims or slight ridges can be used.

Round pans give best results .Pans with warped or curved bottoms will not heat evenly.

For wok cooking, use a flat-bottomed wok. Do not use a wok with a support ring.

V.HOW TO CLEAN

- 1) Clean after each use. Wait until the unit has cooled down.
- 2) If the pots/pans are used without being cleaned, this may result in discoloration or stains.
- 3) Do not use benzene, thinner, scrubbing brush or polishing powder to clean the induction cooker.
- 4) Wipe down the unit using a dish washing agent and a damp cloth
- 5) Use vacuum cleaner to suck up dirt from the air intake and exhaust vent.
- 6) Never run water over the unit (If water gets inside it may cause malfunction).

WARNING: any other servicing should be performed by an authorized service representative.

Error Code List

- If LED-display shows the error code, please reference to the solution as following.

Error Code	Cause and Solution
“---“ on display and sounded	No suitable pot or no pot on the induction. After pressing POWER key, press HEAT key to start the unit.
E1	Voltage is under 75V
E2	Voltage is over 145V
E3	IGBT in short circuit. Please contact the nearest authorized service facility for trouble shooting, repair and adjustment.
E4	Temperature sensor is defective. It may be caused by a concave pot. Change pot and restart the induction. If the error code still shows, please contact the nearest authorized service facility for trouble shooting, repair and adjustment.
E5	The temperature sensor underneath the cooking area is defective or there is a short circuit. Please contact the nearest

Error Code	Cause and Solution
	authorized service facility for trouble shooting, repair and adjustment.
E6	The appliance is too hot. The cooking temp is over 450°F. After the unit has cooled down, the unit would be automatic switched to standby mode. Pressing POWER key to restart the unit after it reaches standby mode.
EE	It has reached the max cooking time, please press POWER key to restart the unit if it is necessary.

VI. Counter Installation Instructions

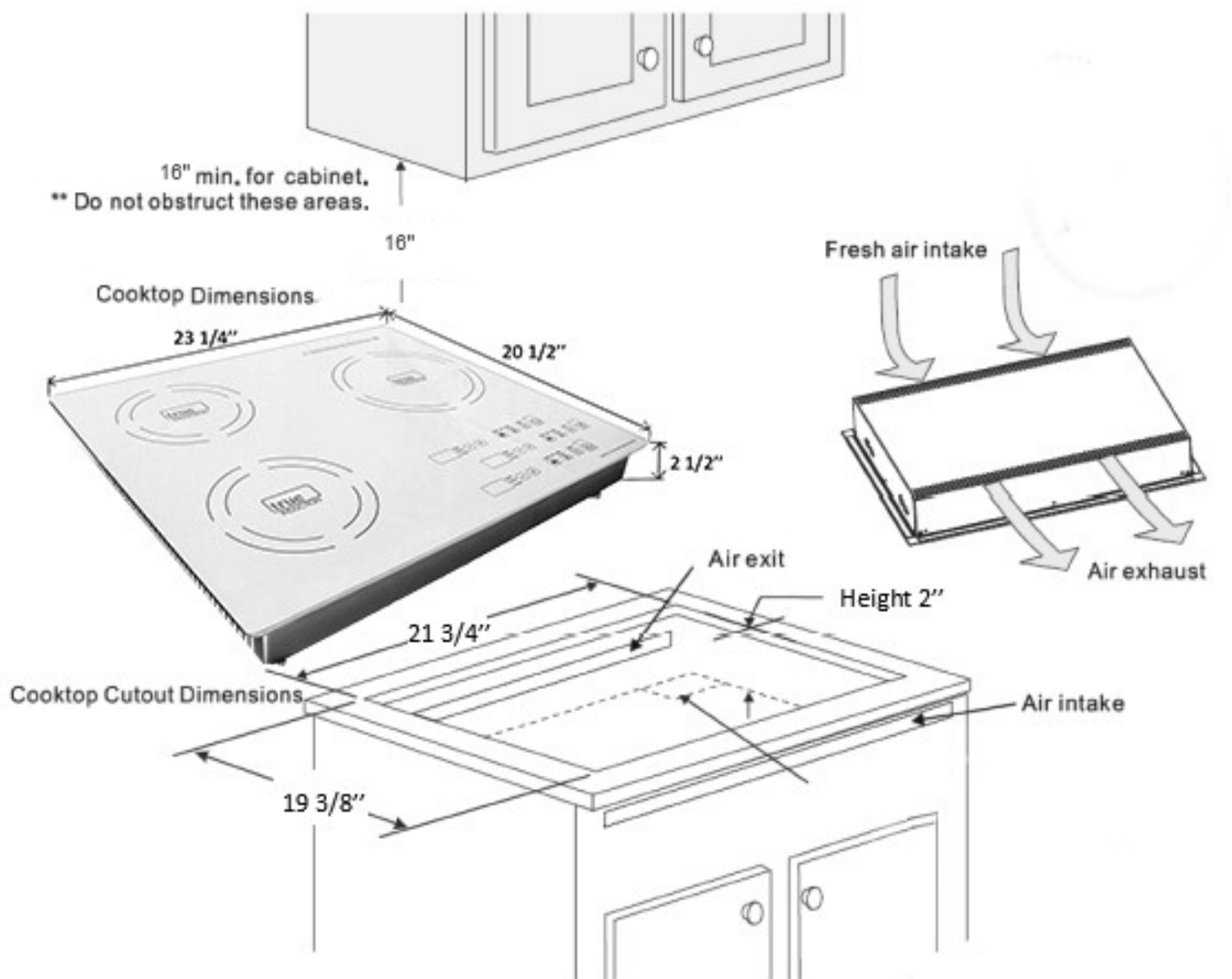
Warning!

For Your Safety: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. To eliminate the risk of burns or fire due to overheating, cabinets located above the induction unit should be avoided. If cabinet space is available, the risk can be reduced by installing a range hood that protects horizontally at a minimum of 5 inches below the bottom of the cabinets.

IMPORTANT INSTALLATION INFORMATION

All electric cooktops run off a single phase, three-wire cable, 120V/60Hz AC only electrical supply with ground. Minimum distance between cooktop and overhead cabinetry is 30".

NOTE: See next pages for Measurement Specifications



VI . Counter Installation Instructions:

Allow a 2" space below the covered cable opening to clear the electric cable and allow space for installation of the junction box on the wall at the back of the cooktop.

Before installing the cooktop:

1. Visually inspect the cooktop for damage.
Also make sure all cooktop screws are on tight. Recheck all measurements to ensure they are correct.
2. Place the cooktop into the countertop cutout to ensure it fits properly

Model and Serial Number Location:

The serial plate is located under the cooktop. When ordering parts or making inquiries about your cooktop, be sure to include the model and serial numbers.



Serial plate is located under the burner box of the cooktop.