

TRIFECTA[®]
KITCHEN APPLIANCE

Induction Cooktop



User Manual

IMPORTANT SAFETY INSTRUCTIONS
Carefully read the important information
regarding installation, safety and maintenance.
Keep these instructions for future reference.

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Please read the entire instruction manual prior to using your unit.

Important Safety Information

READ ALL INSTRUCTIONS BEFORE USE

Read and follow all instructions before using the cooktop to prevent the risk of fire, electric shock, personal injury, or damage when using the cooktop or appliances with the cooktop. This guide does not cover all possible conditions that may occur. Always contact your service technician or manufacturer about problems that you do not understand.



WARNING: For your safety, the information in this manual must be followed to minimize the risk of fire, electric shock or to prevent property damage, personal injury or death.

IMPORTANT NOTICE: RADIO INTERFERENCE

This unit has been tested and found to comply with the limits for a class B digital device, pursuant to Part 18 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation.

This unit generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications.

However, there is no guarantee that interference will not occur in a particular installation. If this unit does cause harmful interference to radio or television reception, which can be determined by turning the unit off and on.

The user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the radio and/or television receiving antennae.
- Increase the distance between the cooktop unit and radio or television receiver
- Connect the cooktop unit into an outlet or a circuit different from that to which the radio or television receiver is connected.

Important Safety Information

READ ALL INSTRUCTIONS BEFORE USE

SAFETY PRECAUTIONS

- Do not attempt to repair or replace any part of your cooktop unless it is specifically recommended in this manual. All other service should be referred to a qualified technician.
- Remove all tape and packaging wrap before using the appliance. Destroy the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material.
- The safety aspects of this appliance comply with accepted technical standards. Know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box in case of an emergency. Mark the breaker or fuse for ease of identification and swift action if necessary.
- Do not repair or replace any part of the appliance. All servicing should be done only by a qualified technician to avoid the risk of personal injury and damage to the appliance. Never modify or alter the construction of an appliance such as removal of panels, wire covers or any other permanent part of the product.
- Storage on appliance: Flammable materials should not be stored near or on the cooking surface. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire, injury or property damage.
- Do not leave children alone. Children should not be left alone or unattended in the area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.



CAUTION Items of interest to children should not be stored in cabinets above a cooktop or on the backsplash of a cooktop—children climbing on the cooktop to reach items could be seriously injured



WARNING Never use your appliance for warming or heating a room.



WARNING Persons with a pacemaker or similar medical device should exercise caution using or standing near an induction unit while it is in operation, as the electromagnetic field may affect the working of the pacemaker or similar medical device. It would be advisable to consult your doctor or the pacemaker or similar medical device manufacturer about your particular situation.



CAUTION DO NOT touch Cooking Zones or areas near these surfaces. Cooking Zones may be hot from residual heat even though they are dark in color. Areas near the Cooking Zones may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials touch these areas until they have had sufficient time to cool.

Important Safety Information

READ ALL INSTRUCTIONS BEFORE USE

SAFETY PRECAUTIONS

- **Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.
- **Do not use water or flour on grease fires.** Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let the pot holders touch hot surface units. Do not use a towel or other bulky cloth instead of a pot holder.
- Do not heat unopened food containers. Buildup of pressure may cause the container to burst and result in injury.

ELECTRICAL SAFETY



WARNING

- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock. Do not reuse your COOKTOP until the glass surface has been changed.
- When using the COOKTOP, never use aluminum foil, products wrapped in aluminum foil, or deep-frozen food in aluminum cookware.
- 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.

- The installation and connection of the new appliance must only be carried out by qualified personnel.
- Flush-mounted appliances may only be operated following installation in suitable workplaces which conform to the relevant standards. This ensures sufficient protection against electric shock as required by certification agencies.
- If your appliance malfunctions or breaks, switch off all cooking zones and contact Service Center.
- Proper Installation – Be sure your appliance is properly installed and grounded by a qualified technician.

CHILD SAFETY



WARNING

- This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.
- Young children should be supervised to ensure that they do not play with the appliance.
- Accessible parts may become hot during use. Young children should be kept away.

Important Safety Information

READ ALL INSTRUCTIONS BEFORE USE

SAFETY DURING USE

- This appliance may only be used for normal cooking and frying in the home. It is not designed for commercial or industrial purposes.
- Do not use the cooktop to heat the room.
- Take care when plugging in electric appliances near the cooktop. Cords must not come into contact with the hot surface. This could cause damage to the cooktop and cable insulation.
- Overheated fats and oils catch fire quickly. You should supervise cooking when preparing foods in fat or oil.
- After use, switch off the cooktop element by its control and do not rely on the pan detector.
- Always keep the control panels clean and dry. Do not let liquids or grease remain on the cooktop controls area. Spilled or burnt-on foods can activate or deactivate the appliance. Clean the controls area thoroughly to resume normal operation of the appliance.
- Never place combustible items on the cooktop.
- Never keep any combustible items or aerosol cans in a drawer located under the cooktop.
- Avoid placing metal cooking utensils on the cooking surface areas. Metal objects can become hot and cause burns.
- Know which touch keypad controls each surface of the cooking zones.
- Clean the appliance regularly to keep all parts free of grease that could catch fire. Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate on hood or filter. Greasy deposits in the fan could catch fire. Refer to hood manufacturer's instructions for cleaning.
- Use proper pan size. This appliance is equipped with one or more Cooking Zones of different sizes.
- Select utensils having flat bottoms large enough to cover the Cooking Zones. The pan detection sensors will not allow the affected cooking zones to operate without a pan present.
- **Do not place any object on or near the control keypad area in order to prevent accidental activation of the cooktop controls.**
- Utensil handles should be turned inward and should not extend over adjacent cooking zones to reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil.
- Never leave prepared food on the Cooking Zones. Boil-overs cause smoke and greasy spillovers that may ignite or a pan that has boiled dry may melt or become damaged.
- Protective liners: Do not use aluminum foil to line any part of the cooktop. Only use aluminum foil as recommended after the cooking process, if used as a cover to be placed over the food. Any other use of aluminum foil may result in the risk of electric shock, fire or short circuit.
- **Glazed cooking utensils: Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range top service without breaking due to the sudden change in temperature.** Check the manufacturer's recommendations for cooktop use.
- **Ventilating hood: The ventilating hood above your cooking surface should be cleaned frequently so the grease from cooking vapors does not accumulate on the hood or filter.**

Important Safety Information

READ ALL INSTRUCTIONS BEFORE USE

SAFETY DURING USE

- Do not clean or operate a broken cooktop. If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Clean cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid a steam cloud. Some cleaners can produce harmful fumes if applied to a hot surface.
- Do not place hot cookware on cold cooktop glass. This could cause glass to break.
- Do not slide pans across the cooktop surface. They may scratch the cooktop surface.
- Do not let pans boil dry. This may cause permanent damage in the form of breakage, fusion or marking that can affect the ceramic-glass cooktop (this type of damage is not covered by your warranty).
- Never leave surface units unattended at high heat settings. Boil-overs cause smoke and greasy spillovers that may ignite.



CAUTION

DO NOT pick up the bridge pan handles after cooking. They might be hot and there is a risk of burning yourself.

SAFETY WHEN CLEANING

- Always switch off the appliance before cleaning.
- For safety reasons, do not clean the appliance with a steam jet or high-pressure cleaner.
- Clean the cooktop in accordance with the maintenance and cleaning instructions in this manual.
- Steam cleaner is not to be used for cleaning of the cooktop.
- Do not use harsh abrasive cleaners or rough metal scrapers to clean the cooktop glass since they can scratch the surface, which may result in shattering of the glass.

COOK MEAT AND POULTRY THOROUGHLY

Cook meat and poultry thoroughly—meat to at least an INTERNAL temperature of 160°F and poultry to at least an INTERNAL temperature of 180°F. Cooking to these temperatures usually protect against foodborne illness.

Important Safety Information

READ ALL INSTRUCTIONS BEFORE USE

HOW TO AVOID DAMAGE TO THE APPLIANCE

- Prior to using your cooktop for the first time, apply the recommended cooktop cleaning cream to the ceramic surface. Buff with a non-abrasive cloth or pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.
- Do not use the cooktop as a work surface or storage space.
- Please be careful on the edges when moving pots and pans around.
- Do not have the cooking zones on with empty pans or with no pots or pans on them.
- Ceramic glass is very tough and impervious to sharp temperature changes but is not unbreakable. It can be damaged if particularly hard or sharp objects fall onto it.
- Be very cautious when using pots made of cast iron or other pots with rough edges or burrs. Moving these can cause scratches on glass.
- If sugar or a mixture containing sugar falls onto a hot cooking zone and melts, remove immediately, while still hot. If left to cool down, it may damage the surface when removed.
NOTE: There is a risk of burning yourself when the glass scraper is used on a hot cooking zone!
- Keep meltable objects or materials away from the ceramic glass surface, for example, plastic utensils, aluminum foil or cooking wraps. If any materials or foods melt on the ceramic-glass surface, these should be cleaned up immediately.

DISPOSAL OF OLD APPLIANCES

To protect the environment, it is important that worn-out appliances are disposed of in the correct manner.

- The appliance must not be disposed of with household rubbish.
- You can obtain information about collection or public refuse disposal sites from your local health council or environmental health office.



CAUTION Before disposing of old appliances, please make them inoperable so they cannot be a source of danger. To do this, have a qualified person disconnect the appliance from the house circuitry.

READ AND FOLLOW THIS SAFETY INFORMATION CAREFULLY

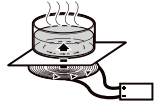
SAVE THESE INSTRUCTIONS

Introduction to Induction Cooking

INDUCTION COOKING

How Induction Cooking Works

An induction coil is beneath the ceramic glass cooking surface. This generates magnetic fields, which act directly on the base of the pots and pans as compared to methods that first heat the ceramic glass. This means that the base of the pan is immediately heated up, saving time and energy.



Since the heat required for cooking is generated directly in the base of the pan, the Cooking Zone itself warms up only slightly. The cooktop becomes hot from the heat from the base of the pan.

NOTE: If there is no pot or pan on the cooking zone, there is no energy transfer (heating up). This prevents the Cooking Zones being switched on and becoming hot accidentally.

IMPORTANT

- Remove all tape and packaging wrap before using the appliance. Destroy the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging materials.
- Electromagnetic fields can affect electronic circuits and interfere with portable radios and phones.
- Do not put magnetically active objects (e.g. credit cards, computer diskettes, cassettes) on or near the ceramic glass surface while one or more induction cooking zones are in use!
- Do not put any metallic objects (e.g., spoons, pan lids) on the Cooking Zones as they can become hot when the Cooking Zones are in use.

Selecting Cookware

The magnetic Cooking Zone sensors located below the cooktop surface require the use of cookware made with magnetic material in order to start the heating process on any of the Cooking Zones. When purchasing pans, look for cookware specifically labeled by the manufacturer for use with induction cooktops.

Pots and Pans

- In principle, all pots and pans with magnetic bases are suitable. These include steel, steel-enamel as well as cast-iron pots and pans.
- High grade steel pans with a mixed metal base are suitable for induction only if the manufacturer has expressly marked them as such. In that case, they have a magnetic material in the base.
- If you wish to use a special type of pan (e.g., a pressure cooker, simmering pan, wok), please follow the manufacturer's instructions and do not use a very thin pan.

NOTE: Some cookware can produce noises when used on induction cooking zones. This is not a fault in the cooktop, and its function will not be impaired in any way as a result.

Suitability Test

If you are not sure if a pot or pan is suitable for use with your induction cooktop, you can find out with a few simple tests:

- Place a pot filled with a little water (1/8" or 1/4") on the Cooking Zone. Set the Cooking Zone to full power (power level 9).

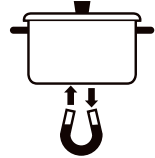
Introduction to Induction Cooking

Selecting Cookware



CAUTION The pan base of suitable kitchenware heats up within a few seconds! The water should boil rapidly.

- You can also check cookware suitability with a magnet. If the magnet remains fixed to the base of the pan, the pan is suitable for induction cooking.



Avoiding Scratches

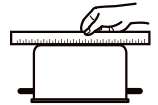
It is recommended to always use heavier gauge stainless steel cookware on your induction cooktop surface. This will help reduce the possibility of developing scratches on the ceramic surface. Low-quality cookware can scratch the cooktop surface.

Cookware should always be lifted over the ceramic cooktop surface to prevent scratching. Sliding any type of cookware over the ceramic cooktop can affect the overall appearance of the cooktop. Over time, sliding ANY type of cookware over the ceramic cooktop may alter the overall appearance of the cooktop. Eventually, the buildup of scratches can make cleaning the surface difficult and degrade the overall appearance of the cooktop.

Scratches can also result from grains of sand (e.g., after washing vegetables) which are dragged with the pot across the cooking surface.

Use Flat-Bottomed Cookware

Cookware must fully contact the surface of the cooking element. Use flat-bottomed pans sized to fit the cooking element and the amount of food being prepared. Check for flatness by rotating a ruler across the bottom of the cookware with a base diameter of between 4" and 10.2".



For Best Results

Always follow the recommendations for proper cookware type and size. In addition:

- Do not use dirty pans with grease buildup. Always use pans that are easy to clean after cooking and make sure that the bottoms of the pans are clean and dry.
- When cooking with large amounts of liquid, use large pots so that nothing can boil over.
- Do not let pans boil dry. This may cause permanent damage in the form of breakage, fusion or marring that can affect the ceramic cooktop (this type of damage is not covered by your warranty).
- Match the pan size and Cooking Zone to the amount of food being prepared.

Tips for Saving Energy

- Always position pots and pans before you switch on the Cooking Zone.
- Dirty cooking zones and cookware use more electricity
- Whenever possible, always have the lid firmly placed on the pots and pans so that they are completely covered.



Introduction to Induction Cooking

Selecting Cookware

Cookware Selection and Placement

It is important that the proper cookware be used and placed correctly on the cooktop. ANY one of the incorrect conditions shown below may be detected by the sensors located below the ceramic cooktop surface. If this happens, one or more of the Cooking Zones will not heat, and an E will appear in the affected Cooking Zone display. Correct the problem before attempting to use the cooktop.

Correct



Cookware centered correctly on Cooking Zone surface.



Flat pan bottom & straight sides.



Pan size meets or exceeds the recommended minimum size for the Cooking Zone.



Pan rests completely on the cooktop surface.



Pan is properly balanced.

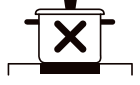
Incorrect



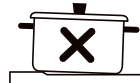
Cookware not centered on Cooking Zone surface.



Curved or warped pan bottoms or sides



Pan does not meet the minimum size required for the Cooking Zone used.



Pan bottom rests on cooktop trim or does not rest completely on the cooktop surface.



Heavy handle tilts pan.

Cooking Noise

It is normal for cooktop to generate minor noises or buzz while in use. The sounds you may hear depend on cookware material, size of pan, amount of contents, power level and heating elements used.

- Heavy pans such as enameled cast iron pans are quieter than light weight multi-ply stainless steel pans.
- Pans that cover entirely the heating element are less noisy.
- Cooktop may produce noises if the pan contents are cold. As pan warms up, the sound will diminish.
- Hearing a low humming noise or buzz is normal when cooking on high settings. When reducing power levels, the noise level will decrease as well.
- When using simultaneous heating elements at certain power levels, the magnetic fields may interact and produce a soft whistle or intermitted “hum”. By lowering or raising the power level settings of one or both of the elements, these noises can be reduced or eliminated.

Care and Cleaning

Cleaning the Cooktop

General cleaning for induction ceramic glass cooking surfaces is considerably easier than for cooking surfaces with radiant heating.

NOTE: To prevent accidental activation of the controls, it is recommended that you set the CHILD LOCK feature before cleaning.

IMPORTANT

- Cleaning agents must not come into contact with the hot ceramic glass surface. All cleaning agents must be rinsed off thoroughly with clean water.
- Do not use any aggressive cleaners such as grill or oven sprays, coarse scouring cleansers or abrasive pan cleaners.
- Clean the ceramic-glass surface after each use when it is warm to the touch or cold. This will prevent spills from becoming burnt on. Remove water marks, grease and discoloration with a glass scraper and ceramic glass cleaner.

NOTE: You may purchase glass scrapers and ceramic glass cleaners from your local hardware store.

General Cleaning

1. When it is cool, wipe the ceramic glass surface with a damp cloth and a small amount of ceramic glass cleaner.
2. Wipe dry with a clean cloth.
3. Once a week, thoroughly clean the entire ceramic-glass cooking surface with a commercially available ceramic glass cleaner.
4. Then, wipe the ceramic glass surface using a clean, soft cloth dampened with clean water and polish dry with a clean lint-free cloth.

Removing Heavy Soil

To remove food that has boiled over or stubborn spills, use a glass scraper.

1. Hold the glass scraper at an angle of about 45° to the ceramic-glass surface.
2. Remove soiling by sliding the blade across the area.
3. Use a ceramic glass cleaner as described in GENERAL CLEANING.



Problem Soils

1. Remove sugar, melted plastic, aluminum foil, or other meltable materials with a glass scraper immediately and while still hot. Failure to do so can cause permanent damage to the cooktop surface. If the Cooking Zone has already cooled down, warm it up again.

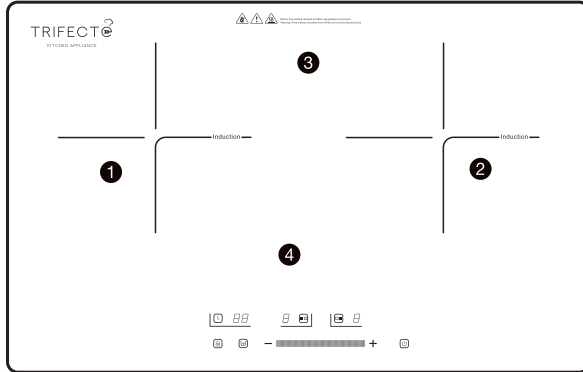
IMPORTANT: There is a risk of burning yourself when the glass scraper is used on a hot Cooking Zone. Use care and wear an oven mitt.

2. Then clean the cooktop normally when it has cooled down.

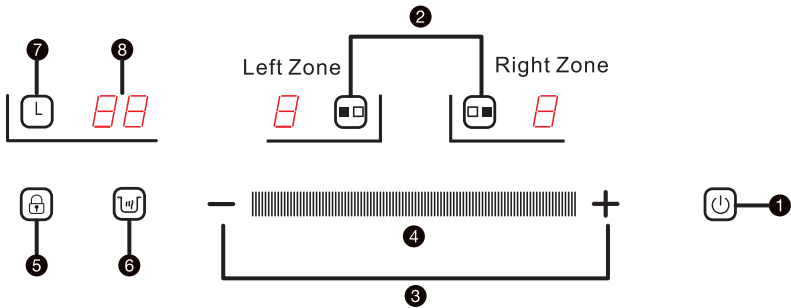
NOTE: Scratches or dark marks on the ceramic glass surface caused by a pan base with sharp edges cannot be removed. However, they do not impair the function of the cooktop.

Control Panel Overview

Model: TRI-XH-2205



- ① Left Cooking Zone
- ③ Ceramic Glass
- ② Right Cooking Zone
- ④ Touch Control Panel



- ① Power ON/OFF Control Key
- ⑤ Child Safety Lock key
- ② Cooking Zone Selection Key
- ⑥ Keep Warm key
- ③ UP and Down key
- ⑦ Timer key
- ④ Sliding Bar
- ⑧ LED Display Board

Specifications

Model	TRI-XH-2205
Power Rating	1800W
Left	900W
Right	900W
Voltage	120V / 60Hz
Level Selection	Select settings 1 through 9
Max Time	Set timer from 1 to 99 minutes
Top Surface	Black Ceramic Glass
Body	Black ABS Plastic with White Frame
Unit Measurements	22.64"x 14.57"x 1.89"

How to Use

CAUTION: ALWAYS USE A DEDICATED OUTLET. This unit is designed to operate using a 120V electrical outlet having a 60Hz capacity. For optimum performance, use only one cooktop per electrical outlet.

- Place the unit on a dry, stable, level and non-flammable, non-metallic surface.
- Allow at least 5 inches of space around the whole cooktop unit for proper ventilation.
- Plug the POWER CORD into a 120V electrical socket. The unit will "Beep" and all the digital lights on the cooktop will blink once.
- Before turning the cooktop on, make sure the ingredients are in the proper cookware and the cookware is centered on the cooking surface within the COOKWARE ALIGNMENT GUIDE.

Standby Mode

Upon inserting the power plug into an electric socket, the induction cooktop will make a sound once, and all the digital lights on the cooktop will blink once, indicating the unit enters into Standby Mode.

In the standby state, except for the "ON/OFF" and Child Lock keys, other keys cannot be activated.

Readiness Mode

While on standby mode, press the "ON/OFF" key, the induction cooktop will make a "beep" sound once indicating that it is ready to use. The unit will automatically return to standby mode if any key not pressed within 20 seconds.

How to Use

ON/ OFF

In the standby state, press the "ON/OFF" key, and the buzzer will sound once. The cooktop will enter the second power-on state, and the digital screen will display "--", then press the left/right cooking zone key to start working, the default is power level 5. Then press the "+" key, "-" key or sliding bar to select a cooking level. If keys haven't been pressed after 5 seconds, it will run at the default power level 5.

Timer

With the desired cooking zone Powered ON, press the "Timer" key. The timer display will blink and show a "00". Press the "+" or "-" key to increase or decrease to the desired time until the desired time appears in the display (Choose up to 99 minutes). Long press to quickly increase or decrease in units of 10 minutes. Once the Timer is set, if keys haven't been pressed after 5 seconds, it will begin to countdown, the timer display will remain lit, the lower right corner of the power will appear a small dot, indicating the timer has been set for this burner. When the time is completed, a "beep" sound will go off indicating that the time is up, and selected cooking zone shut off automatically.

To cancel the "Timer" function, press the desired cooking zone key, then press the "Timer" key once and the timer display will show the remaining time, press again and the screen display will disappear, indicating the timer of the selected heating zone has been cancelled.

Child Lock

In standby mode, press the "Child Lock" key, all keys are locked. Press any key, the digital screen will display "Lo". Long press the "Child Lock" key 3 seconds to deactivate the function.

In the running state, press the "Child Lock" key, the digital screen will display "Lo". All the keys except the "ON/OFF" key will be locked. Press the "ON/OFF" key to turn off the cooktop, the child lock function is still active. Long press the "Child Lock" key 3 seconds to deactivate the function.

Keep Warm

In the running state, press the "Keep Warm" key and the digital screen will display "F" to enter the keep warm mode.

To cancel the "Keep Warm" function, select the desired heating zone, press the "Keep Warm" key and the "Keep Warm" function of the selected heating zone will be cancelled.

Left Zone

In standby mode, press the "ON/OFF" key and then press the "Left Zone" key to enter the left zone running mode. Press the "Left Zone" key when the double burners are running, and you can press the "+" or "-" key or sliding bar to adjust the power level from 1 to 9 of the left zone when the digital screen is flashing. When the digital screen is flashing, press the "Timer" key to adjust the shutdown time of the left zone. When the digital screen is flashing, press the "Keep Warm" key to make the left zone enter the keep warm mode.

Right Zone

In standby mode, press the "ON/OFF" key and then press the "Right Zone" key to enter the right zone running mode. Press the "Right Zone" key when the double burners are running, and you can press the "+" or "-" key or sliding bar to adjust the power level from 1 to 9 of the right zone when the digital screen is flashing. When the digital screen is flashing, press the "Timer" key to adjust the shutdown time of the right zone. When the digital screen is flashing, press the "Keep Warm" key to make the right zone enter the keep warm mode.

Residual Heat Indicator



After using any of the Cooking Element, the cooking area will remain hot. Even after turning off the entire unit, the surface of the cooktop will remain hot for sometime. The digital display for the Cooking Element will show an "H" to warn the user that the surface is hot to touch (Hot surface indicator) after the Cooking Element switch off. Wait until the "H" is no longer displayed to clean the unit. You may turn the Cooking Element back on even if the "H" is displayed.

Induction Recommendations

Power Level	Description
1-2	<ul style="list-style-type: none">• Delicate warming for small amounts of food.• Melting chocolate, butter and foods that burn quickly.• Gentle simmering.• Slow warming.
3-4	<ul style="list-style-type: none">• Reheating.• Rapid simmering.• Cooking rice.
5-6	<ul style="list-style-type: none">• Pancakes.• Pressure cooker-Light.
7-8	<ul style="list-style-type: none">• Sauteing.• Cooking pasta.• Pressure cooker - Heavy.
9	<ul style="list-style-type: none">• Stir-frying.• Searing.• Bringing soup to boil.• Boiling.

Troubleshooting Error Codes

Troubleshooting

Never repair or modify the hob or disassemble it yourself!



Problems and possible causes

Problems	Possible Causes
After plugging in the power cord, the power indicator light does not illuminate red.	<ul style="list-style-type: none">• The plug may be loose in the electrical outlet.• The circuit breaker may be inoperative or tripped.
The power indicator light is lit, but the fan is not running, and the cooktop is not heating up.	<ul style="list-style-type: none">• No "Left/Right Zone" key selected.• The wrong type of cookware (non-magnetic) is used.• The pan is not centered correctly on the cooking zone.• The cooktop surface may be cracked.
The induction cooktop suddenly stops heating during operation and shuts down.	<ul style="list-style-type: none">• It could be heating an empty cookware or cooking too long on a high power setting. The sensor detects that the surface temperature is too high and the cooktop switches off.• The cooktop overheats due to blocked cold air inlet, fan or hot air outlet.• The unit is unplugged while in use.• The fuse or circuit breaker tripped during use.

Error Code	Possible Cause	What to do
E0	The input voltage is too low (<85V+15V)	Restart after a while in normal voltage
E1	The input voltage is too high (> 145V+15V)	Restart after a while in normal voltage
E2	The cooker surface is high temperature	Shut off the unit
E3	The IGBT temperature is too high	Please contact the customer service
E5	The temperature sensor for cooker surface is short circuit or open circuit	Please contact the customer service
E6	The thermistor sensor is short circuit or open circuit	Please contact the customer service
E7	Incompatible cookware or no cookwares	Place suitable pan / pot
EE	Anti-Overflow Protection	wipe clean with a cloth

Warranty

Dear Customer,

Thank you for choosing TRIFECTE product. We sincerely hope that you are satisfied with it. The manufacturer's warranty covers the product for a period of **12 months** from the date of purchase against manufacturing faults.

Any question or problem, please feel free to contact us at **cs@trifecte.com**.

Notice:

1. Please write down your order number and purchase channel.
2. Would be better and faster to solve your problem if you could attach videos or pictures.
3. The warranty only applies to the original purchase and starts from the original purchase date. Any replacement will be considered as a part of the original purchase.

The following situations may result in the manufacturer not providing warranty coverage:

1. Expired warranty period: Induction cookers have a specified warranty period of 1 year, and once it expires, the manufacturer will no longer offer free repair or replacement services.
2. Damage caused by human factors: If the induction cooker malfunctions due to human errors such as incorrect usage, disassembly, modification, accidental damage, or improper repairs, the manufacturer typically will not provide warranty coverage.
3. Improper usage environment: If the induction cooker is used in unsuitable conditions, such as high temperatures, humidity, or corrosive gases, it may lead to damage, and in such cases, the manufacturer may not provide warranty coverage.
4. Natural disasters or accidents: If the induction cooker is damaged due to natural disasters (such as earthquakes, fires, floods) or accidents (such as falls, collisions), it is typically not covered by the warranty.
5. Unauthorized repairs: If the induction cooker is repaired or serviced by unauthorized personnel during the warranty period, it may render the warranty void.