

Induction cooktop Table de cuisson à induction

INSTALLATION INSTRUCTION AND USER MANUAL

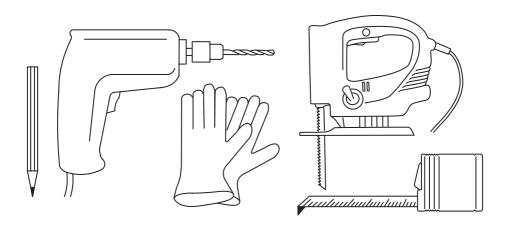
MARNING

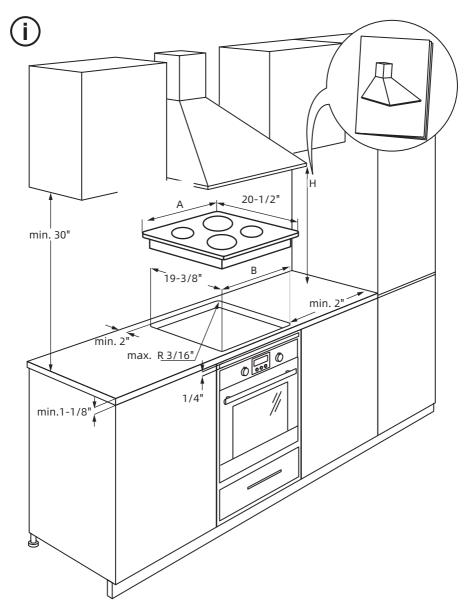
Please read this manual carefully before using your product, and keep it for future reference. As the appliance is kept upgrading, it may differ between the actual appliance and the one in the manual. Please refer to the actual product.

ENGLISH	 11
FRANÇAIS	 29

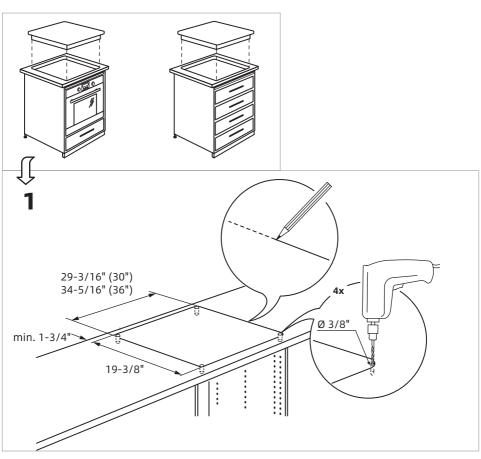
Installation

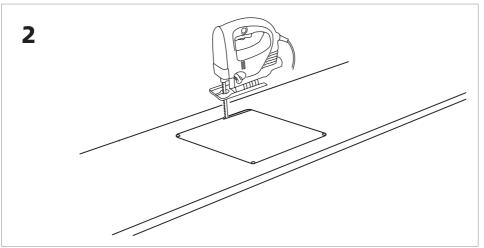
- Warning! Before proceeding with installation, read the safety information in the User Manual.
- Attention! Veuillez lire les consignes de sécurité que contient la Notice d'utilisation avant d'installer l'appareil.

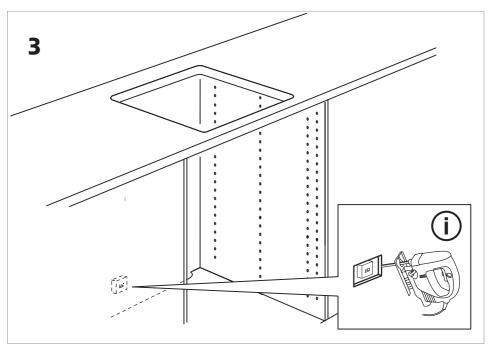


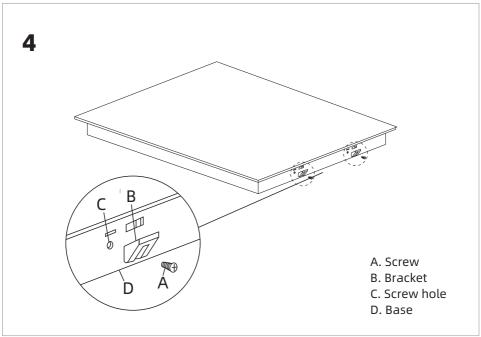


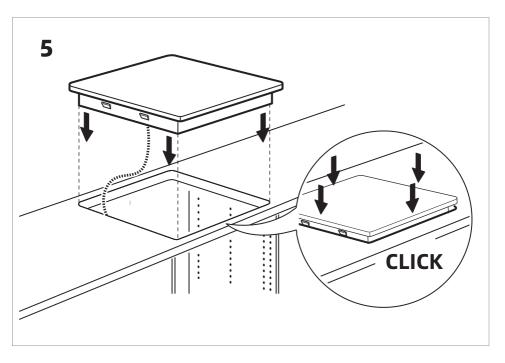
	Product Size	Built-in Size
MT-C47464L8-V1.5 (30")	30-5/16" × 20-1/2" × 2-1/4" (770 × 520 × 58 mm)	29-3/16" × 19-3/8" (742 × 492 mm)
MT-C510065 (36")	35-7/16" × 20-1/2" × 2-1/4" (900 × 520 × 58 mm)	34-5/16" × 19-3/8" (872 × 492 mm)

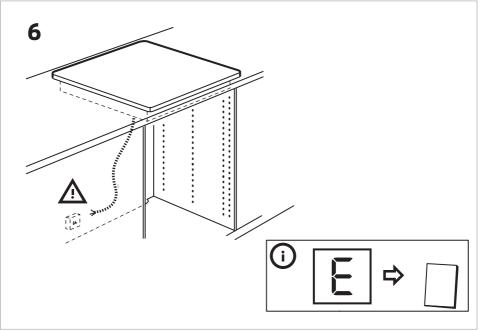


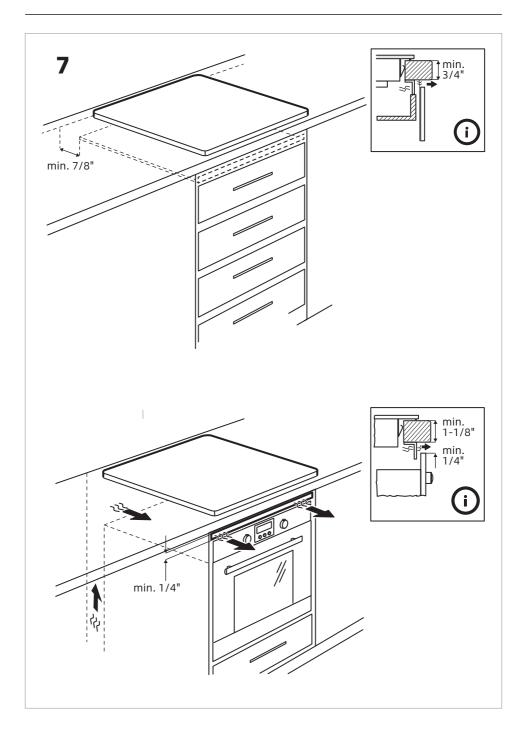






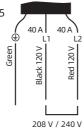




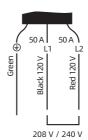


WIRING DIAGRAM

MT-C47464L8-V1.5 MT-T47364RT



MT-C510065 MT-T59165

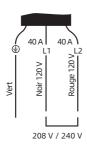


Installation Checklist

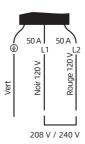
- ☐ Read all the safety instructions in the front of your User Manual.
- ☐ Remove all packaging materials from your appliance before cooking.
- ☐ Confirm that the electrical power to the appliance is turned on.
- ☐ Test all cooking zones to make sure they are working properly (page ref).
- ☐ Remember to complete your product registration!

SCHÉMA DU RACCORDEMENT ÉLECTRIQUE

MT-C47464L8-V1.5 MT-T47364RT



MT-C510065 MT-T59165



Liste de contrôle d'installation

- ☐ Lisez toutes les consignes de sécurité au début de votre manuel.
- ☐ Retirez tous les matériaux d'emballage de votre appareil avant de faire cuire des aliments.
- ☐ Vérifiez que l'alimentation électrique de l'appareil est allumée.
- ☐ Testez tous les éléments de surface/brûleurs pour vous assurer qu'ils fonctionnent correctement (page ref).
- ☐ N'oubliez pas d'effectuer l'enregistrement de votre produit!

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FCC Notice

Important: This appliance has been tested and found to comply with the limits for a class B digital device, pursuant to Part 18 of the FCC rules (United States) and ICES-001 (Canada). These limits are designed to provide reasonable protection against harmful interference in a residential installation. This unit 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 quarantee 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 receiving antennae.
- Increase distance between unit and receiver.
- Connect the unit into an outlet or a circuit different from that to which the receiver is connected.

FCC radiation exposure statement:

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated so there is at least 8 inches (20 cm) between the radiator and your body. This device and its antenna(s) must not be co-located or operated in conjunction with any other antenna or transmitter.

FOR YOUR SAFETY

When using electrical appliances, you should follow basic safety precautions, including the following:



CAUT

- Use this appliance only for its intended purpose as described in this Owner's Manual.
- Potentially hot surfaces include cooktop, the cooktop facing, and areas near the cooktop.

User servicing - Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

Always disconnect the power to the appliance before servicing by removing the fuse or switching off the circuit breaker.



WARNING

California Residents: Cancer and Reproductive Harm information, visit www.P65Warnings.ca.gov.

1 Safety Informations

1.1 Flectrical Shock Hazard

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.



CAUTION

Risk of injury! Panel edges are sharp. Failure to use caution could result in injury or cuts.

1.2 General Instructions

- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Use only cooktop guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the

- appliance in the instructions for use as suitable or cooktop guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.
- This device may be only used by children 8 years old or older and persons with limited physical, sensory and mental capabilities and / or lack of experience and knowledge, provided that they have been instructed in use of the device by a responsible person who understands the associated risks.
- The appliance is not a toy. Do not allow children to play with the appliance or sit, stand, or climb on it.
- In the interest of children, do not store anything in cabinets above the appliance.
 Children climbing on the Cooktop in secret may be seriously injured by falling objects.
- Do not leave children unattended while using the appliance. Cleaning and maintenance of the appliance must only be carried out under supervision by children over 8 years of age.
- 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.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for cooktop surfaces of glass-ceramic or similar material which protect live parts.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop surface since they can get hot.
- Do not use a steam cleaner to clean your Cooktop.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- Unattended cooking on a cooktop with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.



WARNING

Risk of fire! Do not store other items on the cooking surfaces, except pans and pots.

1.3 Instructions on Use and Maintenance

Electrical Shock Hazard

- Do not cook on a broken or cracked Cooktop. If the Cooktop surface is break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the Cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

Health Hazard

- This appliance complies with electromagnetic safety standards.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death.

\triangle

CAUTION

Risk of burns! During use, accessible parts of this appliance will become hot enough to cause burns. Do not let your body, clothing or any item other than suitable cookware contact the induction glass until the surface is cool.

- Never touch the cooking zones with your bare hand during use. Make sure that children do not touch the hot cooktop.
- Handles of saucepans may be hot to touch.
 Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.



WARNING

Risk of injury! The razor-sharp blade of a Cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children. Failure to use caution could result in injury or cuts.

General Instructions

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Do not place or drop heavy objects on your Cooktop.
- Do not stand on your Cooktop.
- Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- Never use your appliance for warming or heating the room.

- After use, always turn off the cooking zones and the Cooktop as described in this manual (i.e. by using the touch controls).
 Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use pans with jagged edges or drag pans across the induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your Cooktop, as these can scratch the Induction glass.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- The power cord is no longer accessible after installation.

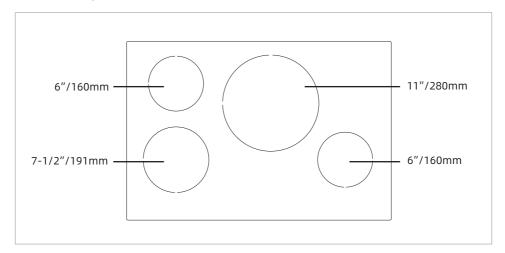
2 General Information

2.1 Technical Data

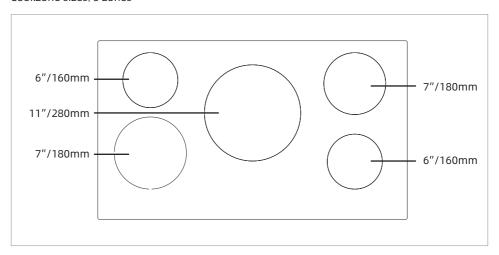
Model identification		MT-C47464L8-V1.5	MT-C510065	
Serie		MEGAWATT 30	MEGAWATT 36	
Type of cookt	сор	30" Built-In Cooktop	36" Built-In Cooktop	
Maximum Cor @ 240 Volts	nnected Load:	7.4 kW	10.0 kW	
Maximum Cor @ 208 Volts	nnected Load:	6.4 kW	8.7 kW	
Minimum Circ	cuit Required	40 Amps	50 Amps	
Number of co	ooking zones	4	5	
Heating tech	nology	Induction cooking	Induction cooking	
	Control Location	Front Center	Front Center	
Displays	Control Type	Electronic Touch	Electronic Touch	
	Display Interface Color	Red	Red	
	Left front	7-1/2" 2.0 kW	7" 2.0/2.5 kW (Boost)	
Diameter of circular	Left rear	6" 1.5 kW	6" 1.5/2.0 kW (Boost)	
cooking	Center	11" 2.4 kW	11" 2.5/3.0 kW (Boost)	
zones (Ø) and Power	Right front	6" 1.5 kW	7" 2.1/2.5 kW (Boost)	
anarower	Right rear		6" 1.5/2.0 kW (Boost)	
	Overall Width	30-5/16 inches	35-7/16 inches	
Cooktop Dimension	Overall Depth	20-1/2 inches	20-1/2 inches	
Silicision	Overall Height	2-3/16 inches	2-3/16 inches	
Cabinet Dimension	Cabinet Width	30 inches	36 inches	
Cutout Cina	Cutout Width	29-3/16 inches	34-5/16 inches	
Cutout Size	Cutout Depth	19-3/8 inches	19-3/8 inches	

2.2 Product Description

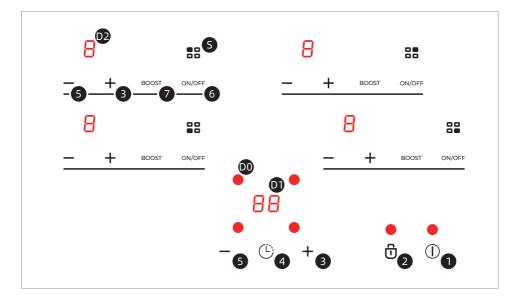
Cookzone sizes, 4 zones



Cookzone sizes, 5 zones



2.3 Control Panel

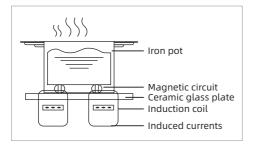


- 1 Power: Press to turn on or turn off the cooktop.
- 2 Lock: Lock the cooktop controls to prevent accidental activation of cooking zones.
- 3 Increase button: Press to increase the amount of
- 4 Timer On/Off: Press to turn the countdown timer on or off.
- 5 Reduce button:Press to reduce the amount of
- 6 Cooking Zone On/Off: Press to turn ON/OFF for that zone.
- 7 Boost
- Cooking Zone Indicator: The LEDs (4 or 5 depending on the model) indicate cook zones. The one corresponding to the control's cook zone turns red.
- Timer setting display: 00 ,0 1-99 ,Lo
- Power setting display: [], []-[], H
- S Zone sign

3 Commissioning

3.1 Operating Principle

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.



3.2 Choosing the Right Cookware



NOTE

Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.

You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.



If you do not have a magnet:

- 1. Put some water in the pan you want to check.
- 2. Follow the steps under "To start cooking".
- If the symbol does not flash in the display and the water is heating, the pan is suitable.

Cookware made by the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

Size of burner (mm)	The minimum cookware (diameter/mm)
160	120
180	140
190	180

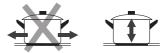
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.



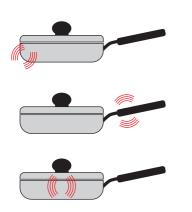
Always lift pans off the ceramic cooktop - do not slide, or they may scratch the glass.



3.3 Sounds

 The magnetic field over the induction cooking zone may cause cookware to vibrate, creating a buzzing or humming noise. These sounds are not unusual, especially at high settings.

- Cookware that is not perfectly flat on the bottom may vibrate slightly against the cooktop.
- A loose handle may vibrate in its socket.
- Multi-material cookware may allow small vibrations in its structure.
- Sounds are less likely to occur with heavier, higher quality cookware.
- An induction cooktop may also produce faint clicking sounds from the electronic switches that maintain the desired cooking temperature. You may also hear a fan that cools the electronics inside the cooktop.



4 Operation

4.1 Before First Use

- Read this guide, taking special note of the "Safety Instructions" and "Instructions on Use and Maintenance" sections.
- Apply a ceramic cooktop cleaning cream (available in most hardware, grocery, and department stores) to the ceramic surface.
 Clean and buff with a clean paper towel.
 Cooktop cleaning creams leave a protective finish on the glass that will make cleaning easier when the cooktop is soiled from cooking and help prevent scratches and abrasions.



CAUTION

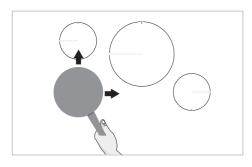
- Although induction cooking zones do not produce heat, they can become hot from contact with hot cookware. Burns may occur if a cooking zone or the surrounding area is touched before it has cooled to a safe temperature.
- Do not place flammable items such as plastic salt and pepper shakers, spoon holders, or plastic wrapping on top of the range when it is in use. Heat radiating from cookware could cause these items to melt or ignite. Potholders, towels, or wooden spoons could catch fire if placed too close to hot cookware.
- **Do not** use aluminum foil to line any part of the cooktop. Improper installation of these liners may result in risk of electric shock or fire. If these items melt on the cooktop, they will damage the cooktop.

4.2 Moving Cookware on a Smooth Cooktop

It's best to lift cookware before moving it on the ceramic glass cooktop. Cookware that has a rough or dirty bottom can mark and scratch the ceramic glass surface. Always start with clean cookware.

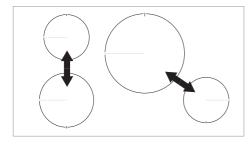
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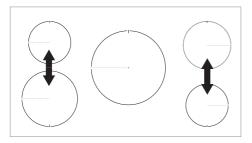


4.3 Power Management

Induction cooktop has 2 or 3 generators and 4 or 5 cooking zones, depending on the model. A generator may power 1 or 2 cooking zones. If you use more than one cooking zone on high power at the same time and they are on the same generator, the cooktop may need to manage power to the two cooking zones.



Power Management, 4 cook zones



Power Management, 5 cook zones

To get the best performance from your cooktop, start cooking on only one cooking

zone. After the first piece of cookware has reached cooking temperature, then start cooking on the second cooking zone.

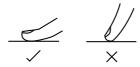
4.4 Home Canning

Be sure to read and observe all the following points when home canning with your appliance. Check with the USDA (United States Department of Agriculture) Web site and be sure to read all the information they have available as well as follow their recommendations for home canning procedures.

- Use only a completely flat bottom canner with no ridges that radiate from the bottom center when home canning. Heat is spread more evenly when the bottom surface is flat. Use a straight-edge to check canner bottom.
- Make sure the diameter of the canner does not exceed 1 inch beyond the surface element markings or burner.
- It is recommended to use smaller diameter canners on electric coil and ceramic glass cooktops and to center canners on the burner grates.
- Start with hot tap water to bring water to boil more quickly.
- Use the highest heat setting when first bringing the water to a boil. Once boiling is achieved, reduce heat to lowest possible setting to maintain that boil.
- Use tested recipes and follow instructions carefully. Check with your local Cooperative Agricultural Extension Service or a manufacturer of glass jars for the latest canning information.
- It is best to can small amounts and light loads. Do not leave water bath or pressure canners on high heat for an extended amount of time.

4.5 Using the Touch Controls

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.

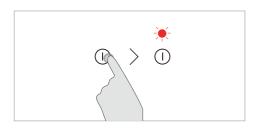


- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.

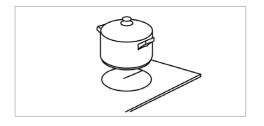


After power on, the buzzer beeps once, all the indicators light up for 1 second then go out, indicating that the cooktop has entered the state of standby mode.

1. Turn the the cooktop on by pressing the Power key. All the indicators show "-".



Place correctly sized cookware on the cooking zone that you wish to use. Make sure the bottom of the pan and the surface of the cooking zone is clean and dry.



 Press the On/Off control for the active cooking zone, and a D0 of Cooking Zone Indicator will light on, and a D2 of Power setting display next to the key will flash.



4. Set the cooking zone to the desired level by pressing the beneath "-/+" control.



- If you don't choose power level within 1 minute, the Induction cooktop will automatically switch off. You will need to start again at step 1.
- You can modify the power level at any time during cooking.



IMPORTANT

Do not leave empty cookware on an operating cooking zone. Cookware will heat very quickly and may be damaged or warped if left on the cooking zone empty.

4.7 When You Have Finished Cooking

 Press the On/Off control for the active cooking zone that you wish to switch off.



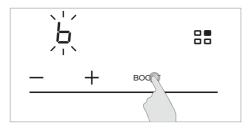
Beware of hot surfaces

"H" will show which means cooking zone is too hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.

4.8 Using Boost Function

This function makes more power available to the induction cooking zones. The function can be activated for the induction cooking zone only for a limited period of time. After this time the induction cooking zone automatically sets back to the highest heat setting.

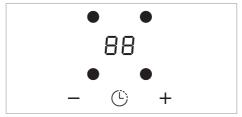
To activate the Boost function for a cooking zone, Press the desired zone BOOST key, "\(\bar{b}\)" comes on.



To deactivate the function: Press BOOST key, or change the heating setting.

4.9 Setting the Timer

 The cooktop has a timer function to remind you when food has been cooking for a specified amount of time.



To set the timer:

- 1. Press the Timer key to activate timer, the timer will show 00
- Press + and to set the desired number of minutes. You can press and hold the + or key to change the number of minutes faster.

The timer will start counting down a few seconds after you have finished setting it, when the specified time has elapsed, a tone will sound.

At any time, you can adjust the remaining time with the + and - keys.

At any time, you can deactivate the timer by pressing the Timer key.



IMPORTANT

When the timer stops or the tone sounds, the cooking zones will continue to operate.

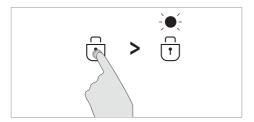
The timer does not affect the cooking zone settings in any way.

4.10 Locking the Controls

You can use the child safety lock to safeguard against unintentionally turning on a cooking zone and activating the cooking surface. Also the control panel, with the exception of the Lock key (Only turn off control), can be locked in order to prevent the settings from being changed unintentionally, for example, by wiping over the panel with a cloth.

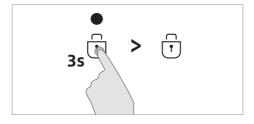
Switching the child safety lock On/Off

On: Press the lock control. The above indicator will light up.



Off:

- 1. Make sure the cooktop is turned on.
- 2. Press and hold the Lock control for 3 seconds.





NOTE

When the cooktop is in lock mode, all the controls are disabled except the ON/ OFF and Lock, you can always turn the cooktop off with the ON/OFF control in an emergency, but you shall unlock the cooktop first in the next operation.

4.11 Residual Heat Warning

When the cooktop has been operating for some time, there will be some residual heat. The display shows "H" to warn you of the residual heat so that you do not touch the cooktop while it is hot.

4.12 Auto Shutdown

Safety feature of the cooktop is auto shut down. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	2	2	2	2	2	2	2	2	2

4.13 Cooking Guidelines



WARNING

Take care when frying as the oil and fat heat up very quickly. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

Cooking tips

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

Simmering, cooking rice

- Simmering occurs below boiling point, at around 85 °C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

Searing steak

- Stand the meat at room temperature for about 20 minutes before cooking.
- 2. Heat up a heavy-based frying pan.
- Brush both sides of the steak with oil.Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
- 4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2-8 minutes per side. Press the steak to gauge how cooked it is the firmer it feels the more well done it will be.
- Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.



NOTE

- The size and type of the cookware used and the amount and type of food being cooked will influence the setting needed for best cooking results.
- The B setting is available after activating a cooking zone by pressing the Boost key. The cooktop will remain on Boost for up to 10 minutes. After 10 minutes, the cooking zone will automatically change to the high (9) setting.
- The Hot Surface indicator (Hot) will show in the setting indicator when heat is detected in a cook zone that has been turned off. The indicator will remain on until the heated surface area has cooled sufficiently.

For stir-frying

- 1. Choose an induction compatible flat-based wok or a large frying pan.
- Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
- 3. Preheat the pan briefly and add two tablespoons of oil.
- 4. Cook any meat first, put it aside and keep warm.
- Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
- 6. Stir the ingredients gently to make sure they are heated through.
- 7. Serve immediately.

Heat settings

Power level	Suitability
	Delicate warming for small amounts of food
1-2	Melting chocolate, butter, and foods that burn quickly
	Gentle simmering
	Slow warming
	Reheating
3-4	Rapid simmering
	Cooking rice
5-6	• Pancakes
7-8	Sauteing
7-0	• Cooking pasta
	Stir-frying
9	• Searing
9	Bringing soup to the boil
	Boiling water

5 Cleaning and Care



NOTE

Before any maintenance or cleaning work is carried out, disconnect the appliance from electricity supply and ensure the appliances is completely cool.

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	 Switch the power to the Cooktop off. Apply a Cooktop cleaner while the glass is still warm (but not hot!) Rinse and wipe dry with a clean cloth or paper towel. Switch the power to the Cooktop back on. 	 When the power to the Cooktop is switched off, there will be no "hot surface" indication but the cooking zone may still be hot! Take extreme care. Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. Never leave cleaning residue on the Cooktop: the glass may become stained.
Boilovers, melts, and hot sugary spills on the glass	Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass Cooktops, but beware of hot cooking zone surfaces: 1. Switch the power to the Cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the Cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for "Everyday soiling on glass" above.	 Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.

What?	How?	Important!
Spillovers on the touch controls	 Switch the power to the Cooktop off. Soak up the spill. Wipe the touch control area with a clean damp sponge or cloth. Wipe the area completely dry with a paper towel. Switch the power to the Cooktop back on. 	The Cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the Cooktop back on.

6 Troubleshooting

Problem	Possible Cause	Solution
The cooktop cannot be turned on.	No power.	Make sure the cooktop is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases (see "Choosing the right Cookware" section). Do not use scouring pads or scouring agents for cleaning (see "Care and Cleaning" section).

6 Troubleshooting

Problem	Possible Cause	Solution
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
The induction cooktop makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction cooktop.	A cooling fan built into your induction cooktop has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction cooktop off. This is normal and req action. Do not switch to power to the induction off at the wall while the running.	
Pans do not become	The induction cooktop cannot detect the pan because it is not suitable for induction cooking.	Use cookware suitable for induction cooking (see "Choosing the right cookware" section).
hot and are not shown on the display.	The induction cooktop cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Centre the pan and make sure that its base matches the size of the cooking zone.
The induction cooktop or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, disconnect the power to the induction cooktop and contact a qualified technician.

Error codes



If an abnormality comes up, the induction cooktop will enter the protective state automatically and display corresponding protective codes:

Error code	Possible causes	Solution
F5/F9/FA	Temperature sensor failure	Turn off the cooktop and then restart. If the problem continues, unplug the
F3/F4	The IGBT TEMP-sensor failure	power cord for 30 seconds or more and then reconnect. If the problem is
E3/E5	Abnormal temperature	not fixed, please contact a local customer service.
E1/E2	Abnormal supply voltage	Check the power connection and make sure to turn the unit on after regulation the voltage.
E6	Bad induction cooktop	Turn off the cooktop and cools it down then restart.
E0/FC	Communications between main and sub PCBs failed.	Restart the appliance using the POWER key. If the problem continues, disconnect power for more than 30 seconds. Then, restart the appliance. If the problem still continues, contact a local customer service.
U	If the cooking container is not suitable for the induction, or operates without the cooking container, it is displayed.	Use a cooking container suitable for inductions.



Contact local customer service for assistance. Do not disassemble the appliance yourself to avoid hazards and damage to the induction cooktop.



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