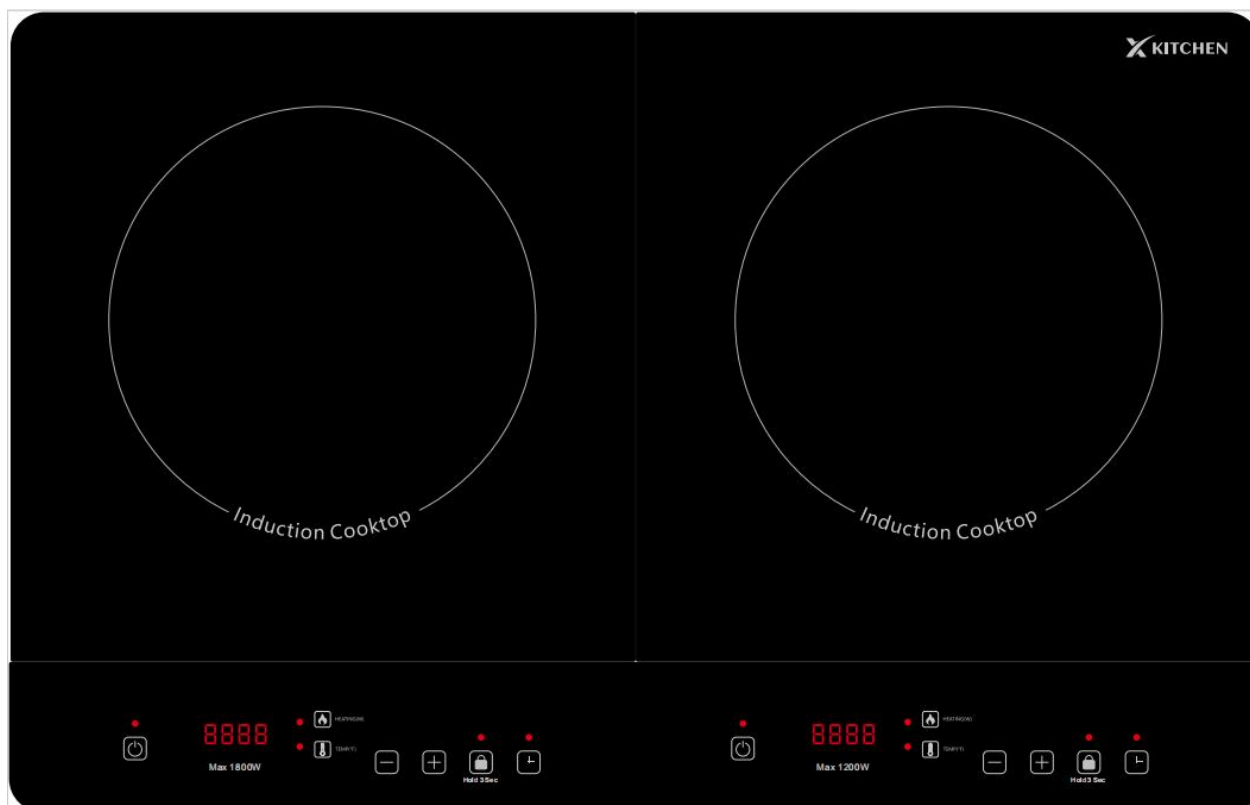




INDUCTION COOKTOP Instruction Manual



Model Name : LI2H-98

Product size : 565*356*72 mm

Voltage : 120V, 50/60 Hz.

Power (total) : 1800W

Customer Service
Call: 1 - 888 907 5060(Toll Free)

Business Hours: 9 AM-5 PM, Mon-Fri
Email: service@xkitchen.store

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SAFETY INSTRUCTIONS

YOUR SAFETY AND THAT OF OTHERS IS VERY IMPORTANT

This manual and the cooktop itself provide important safety messages that must be read and followed at all times.



This symbol is a warning/caution regarding safety and indicates potential risks to users and others.

All safety-related messages specify the specific risk they refer to and provide instructions on how to reduce the risk of injury, damage, and electric shocks caused by incorrect use of the appliance. Please ensure compliance with the following:

- Before carrying out any installation operation, disconnect the appliance from the power supply.
- Installation and maintenance must be performed by a qualified technician in accordance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the cooktop unless explicitly stated in the user manual.
- The power cable must be long enough to connect the cooktop, installed in the cabinet, to the power supply.
- To comply with current safety regulations, an omnipolar switch with a minimum contact gap of 3mm is required for installation..
- Do not use multi-sockets or extension cords.
- Do not pull the cooktop's power cable.
- After installation, the electrical parts must not be accessible to the user.
- The cooktop is solely designed for domestic cooking purposes. Any other use, such as heating rooms, is prohibited. The manufacturer is not liable for inappropriate use or incorrect control settings.
- **WARNING:** The cooktop and its accessible parts become hot during use. Take caution to avoid touching the heating elements. Keep children under 8 years old away unless continuously supervised.
- The accessible parts can become very hot during use. Keep children away from the appliance and ensure they do not play with it.
- Do not touch the heating elements of the appliance during and after use. Do not allow the cooktop to come into contact with cloths or other flammable materials until all components have cooled sufficiently.
- Be cautious when cooking food products rich in fat and oil, as overheated oils and fats can easily catch fire.
- This cooktop can be used by children aged 8 years and above, as well as individuals with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, if they have received supervision or instruction on safe use and understand the associated hazards. Children should not play with the appliance. Cleaning and user maintenance should not be done by children without supervision.
- An air switch or circuit breaker (not included) should be installed in the compartment under the appliance.
- If the surface is cracked, switch off the appliance to avoid the risk of electric shock.
- The stove is not intended to be operated using an external timer or separate remote control system.
- **WARNING:** Unattended cooking on a stove with fat or oil can be dangerous and may result in fire. NEVER attempt to extinguish a fire with water. Instead, switch off the appliance and cover the flame with a lid or fire blanket.
- **WARNING:** Fire hazard - Do not store items on the cooking surfaces.
- Do not use steam cleaners.
- Metallic objects such as knives, forks, spoons, and lids should not be placed on the hob surface as they can become hot.
- After use, switch off the hob element using its control and do not rely solely on the pan detector.

BEFORE USE

IMPORTANT: The cooking zones will only activate if the pots are the correct size. Please use pots that bear the "INDUCTION SYSTEM" symbol (as shown in the figure below). Place the pot on the designated cooking zone before turning on the stove.



EXISTING POTS AND PANS

To check if a pot is suitable for the induction stove, use a magnet: if the pot is not magnetically detectable, it is unsuitable.

- Ensure that pots have a smooth bottom to prevent scratching the stove. Check your dishes.
- Never place hot pots or pans on the stove's control panel as this could cause damage.



- The bottom diameter of pots or pans should be at least 10cm.

INSTRUCTION FOR USE

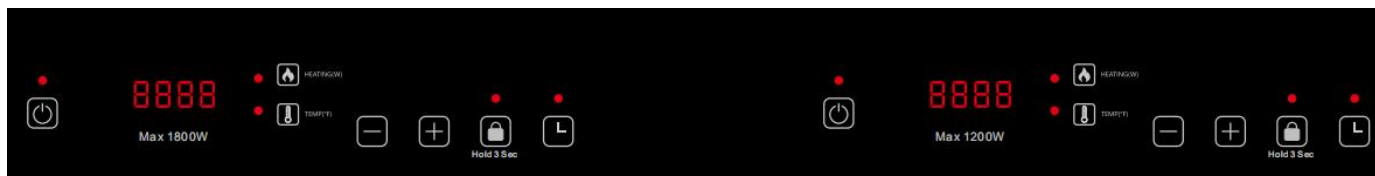
GENERAL OVERVIEW



To prevent permanent damage to the glass-ceramic top, do not use:


- Pots with uneven or non-flat bottoms.
- Metal pots with enameled bottoms.

CONTROL PANEL LAYOUT



Switching the hob On/Off



To turn on the stove, press the  button and the cooking zone displays will illuminate.

If no heating zone is selected within 120 seconds of turning on, the cooktop will automatically switch off.

Switching on and adjusting cooking level




Once the stove is turned on and the pot is placed in the selected cooking area, select the corresponding



button. Each cooking area has a different power level, which can be adjusted using the "-" and "+" buttons. The left side has a maximum power of 1800W, and the right side has a maximum power of 1200W. When utilizing two burners simultaneously, the combined power should not exceed 1800W.

Temperature



After turning on the stove and placing the pot in the selected cooking area, press the  button, and the display will show the temperature. You can adjust the temperature by pressing the "-" and "+" buttons, the temperature range is from 140° F to 430° F.

Child lock



The child lock function prevents accidental activation of the stove.




To activate it, turn on the stove and hold the button  for three seconds until "**L0**" appears on the timer display. The control panel will then be locked. Repeat the activation procedure to deactivate the child lock.

The "**L0**" will disappear, and the stove will become active again.

Timer

The timer can be used to set a cooking time of up to 180 minutes (3 hours) for all cooking zones. Select the

cooking zone to be used with the timer, press the  button with the **clock symbol**, and set the desired cooking time using the "-" and "+" buttons. After a few seconds, the timer will start counting down. When the set time elapses, an acoustic signal will sound, and the stove will automatically switch off. To deactivate the timer, press the "-" button until the display shows "00" or hold the button with the clock symbol for at least 3 seconds.


Auto switch off

If no cooking time is set, if you forget to turn off the stove, or if you do not use the stove at all, it will automatically turn off after 2 hours.

CONTROL PANEL WARNINGS

Residual heat indicator



- The stove is equipped with a residual heat indicator for each cooking zone.
- These indicators alert the user when the cooking zones are still hot.
- If the display shows , it means the cooking zone is still hot.
- If the residual heat indicator of a given cooking zone is lit, that zone can be used, for example, to keep a dish warm or to melt butter.
- The display will turn off once the cooking zone has cooled down.

Incorrect or missing pot indicator

- If you are using an unsuitable pot, a pot that is not correctly positioned, or a pot with incorrect dimensions for your induction hob, the message "E0" will appear on the display. If no pot is detected within 120 seconds, the stove will switch off.

TECHNICAL INFORMATION

- Voltage: 120V 50/60 Hz
- Model: LI2H-98
- Power: 1800W

CLEANING



- Do not use steam cleaners.
- Before cleaning, ensure that the cooking zones are switched off and that the residual heat indicator ("H") is not displayed.

IMPORTANT: Do not use abrasive sponges or scouring pads as they could damage the glass surface over time.

- After each use, clean the stove (when it has cooled down) to remove any food residues and stains.
- Sugar or foods with a high sugar content can damage the stove and should be promptly removed.
- Salt, sugar, and sand can scratch the glass surface. Use a soft cloth, absorbent kitchen paper, or a specific stove cleaner following the manufacturer's instructions.

TROUBLESHOOTING GUIDE

- Read and follow the instructions provided in the “Instructions for use”.
- Check that the electricity supply has not been shut off.
- Thoroughly dry the stove after cleaning.
- If alphanumeric codes appear on the display when the stove is switched on, refer to the following table for instructions.
- If the stove cannot be switched off after use, disconnect it from the power supply.

Error code	Possible Cause	Remedy
E0	No Pan or did not detect the pan	Put on the pan
E2	NTC short or open	Call the customer service and specify the error code
E3	High voltage	Call the customer service and specify the error code
E4	Low voltage	Call the customer service and specify the error code

NOISES MADE BY THE COOKTOP

- Induction cooktop may produce whistling or crackling sounds during normal operation. These sounds originate from the pots and pans due to characteristics such as multiple layers of material or uneven bottoms.
- These noises can vary depending on the pots and pans used and the amount of food inside them. They do not indicate any defects.
- Additionally, the induction cooktop is equipped with an internal cooling system to regulate the temperature of electronic components. Therefore, during operation and for several minutes after switching off the stove, the noise from the cooling fan may be audible.
- This is perfectly normal and essential for proper appliance functioning.

AFTER-SALES SERVICE

Before contacting the After-sales Service:

1. Check if you can resolve the issue using the "Troubleshooting guide".
2. Switch off the stove and then switch it on again to see if the problem persists.

If the problem persists after the above checks, contact the After-Sales Service.

Always specify:

- A brief description of the fault
- The stove's type and exact model
- A video of this stove malfunctioning
- Your order number

If any repairs are required, contact an authorized After-Sales Service Centre (to ensure the use of original spare parts and correct repairs). Spare parts are available.

Energy saving

For optimal energy efficiency, it is advisable to:

- Use pots and pans with a bottom width that matches the cooking zone.
- Only use flat-bottomed pots and pans.
- Whenever possible, keep pot lids on during cooking.
- Consider using a pressure cooker for even greater energy and time savings.
- Place the pot in the center of the cooking zone marked on the stove.

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