

# Special Declaration

All the content of this manual have been already checked carefully, Any misunderstanding or printing error will be kept by the manufacturer.

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

**Please read this operation manual carefully before using the induction cooker in the right way**



## **Tabletop flat Built-in induction cooker Operation Manual**

**LT-QPM-C330 (3KW-220V)**


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


## INTRODUCTION


### 1.Operating principle

The Induction cooker is a kind of new kitchen products in kitchenware market, which had broken the traditional way of cooking by using the most advanced magnetic field induction eddy current heating technology. As current cross the coil and the magnetic field will be formed. When this magnetic line cross through the magnetic field and whirlpool have been formed and make effect of pot or boiler, heating up the food in the pot.

### 2.Mark Meaning

 GB/T 5465.2-5140 None ionization electromagnetic radiation Indicating the radiation is higher than normal standard or there is potential risk; or indicating the device or the system for example the radiate equipment in diagnosis or treatment or the areas of applying medical electronics device which used radio frequency electromagnetic energy firing.

 GB/T 5465.2-5036 Dangerous voltage Meaning dangerous voltage, caused danger.

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

### 3.Technical Specification

1. Magnetic field induction eddy current heating technology

Current(17-40)kHz cross the coil and make magnetic field, when magnetic line cross the field ,heat will be caused to heat the pot and cook the food in the pot.

2. A C: 220V      Currenry: 50-60Hz      Power: 3KW

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

Because the no-magnetic materials have not make the magnetic line , So the whirlpool cannot be formed ,and so ,the heat cannot be made. Moreover the magnetic materials with bad electric conduction cannot make bigger whirlpool which need to make little heat( $P=I^2 R$ ). So only high conductive material can used as the induction pot, such as iron pot, A3 iron pot, stainless steel pot.etc.

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

### 8. Error and Maintenance

When he cooker do not work, please check:

Error	Maintenance
1. Power on, No “Bee”	
①Check the main power cable;	ok
② Check power switch power or leakage;	Check leakage and circuit
2. No working after switch on and no heating;	
①power switch is not in shut off gears when powered on	Switch the knob to shut off, restart
②Switch on ,LED no changing	Knob switch is broken, change a new knob
3. When cooker working, no response or power reduce down and return to normal and repeat this error;	No operating cooker for more than 2 hours, Restart the cooker. Overheat protection, Check the power connection and fan working or not.
4. When heating, LED display shows "3" or "8";	Switch reset, restart

### 9. Error Code

6. Installation and Debugging

- 1. The water input part is at the back top part of the induction cooker. And the wire part is at bottom of the induction stove, with voltage 220V 1phase. should install with suitable current leakage protection switch, Please consult professional for this.
- 2. Keep the cooker’s back panel 35 CM away from the wall for maintenance. If cannot leave such distance, at least leave 5CM for heat radiation

7. Introduction of Operation

- 1. Connect the3-tier magnetic switch wire and 6-tier display wire to the cooker.
- 2. In standby mode, adjust the magnetic switch to the position of "0", and then turn on the main power switch. After the initial power is turned on, the digital tube and LED light will be all on for 2 seconds, the buzzer will make a short “bee” sound. After being powered up for 2seconds, the induction cooker is in standby mode. At this time, the digital tube displays "----", the red power indicator will flash and the heating indicator will be off. Note that prevent accident, the pot will not be heated event the knob gear is not in the 0 position when the power is initially turned on. Please put the special soup bucket on the flat crystal glass for preparation work.
- 3. When the magnetic switch, power indicator and work indicator are turned on. the cooling fan starts running. The display will display 1000 and now the induction cooker start working at the first gear mode. When you shift the switch, the induction cooker gradually increases the working power, and the display indicator also shows the current working gear accordingly.In each shift gear, the induction cooker will give out a "Bee" sound, the induction cooker can be adjusted between 1-5 levels of power.
- 4. In the process of standby heating, press the "timing" button, and the default timing time is 50 minutes. Short press the "+" "-" button to make adjustment time for 1 minute, and long press the "+" "-" button to make adjustment time for 10 minutes.After setting the time, the digital tube flash for 3 times and stop the time setting and start counting the time for heating. The digital tube power time will be displayed in turn.If it is necessary to cancel the timing during the regular heating process, press the "timing" key again .
- 5. In the process of standby heating, press the "steady temperature" button to

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

setup steady heating temperature. Press "+" and "-" button to adjust the temperature value. Short press "+" "-" button to adjust 5℃each time, long press "+" "-"to adjust 10℃each time. its fully automatic heating process and has nothing to do with gear and timing, so the digital tube display only shows the steady heating temperature. For example, when it shows "80 ℃", it indicates that it is heating at 80 ℃ steadily .Please note that the temperature measured will deviate from the actual temperature in the pan due to temperature measurement the ceramic glass plate in between. If it is necessary to cancel the fixed temperature heating during the process, press the "steady temperature" key again to cancel the fixed temperature.2.5 The Structural Representation

4. The Structural Representation

4. Safety and maintenance

- 1 Please read the manual carefully before using the cooker.
- 2 The core part of the cooker should be dry and ventilated, the table-top induction cooker should be used at the dry and clean table . Prohibit to splash on the back wall of the cooker, avoid splash back to the air outlet & damage the cooker. ( Waterproof Grade of the cooker is IPX4) .
- 3 We must make sure the kitchen are good ventilation, if not good, there will be so much waste fume, which can lead high frequency failure and short working life of the products.

- 4 Don't cover the LED Display when cooker work.
- 5 Cannot place the metal in cooking area, such as fork, spoon., etc, for it will be heated.
- 6 Please don't wear ring & watch during cooking.
- 7 Please prohibit the children from using the induction cooker.
- 8 If user should work with Cardiac pacemakers, please contact the supplier first.
- 9 Don't worry put any aluminum foil or plastic pot on high temperature surface, and this surface cannot hold things.
- 10 The products cannot be washed by water shooting, and no flushing water from bottom and do not block air inlet.
- 11 When using the cooker, please don't switch the knob frequently, which may lead no operation effect or broken it. And if so, the broken part is not in warranty.
- 12 Don't off the "Power" when the cook on work, which may broken the power switch.
- 13 Make sure the cooker stop work & motor fan stop work, then cut off the electricity.
- 14 When connecting the product with power, should contact with a 3mm GFCI first.
- 15 If abnormal thing appear on the machine, don't repair privately, should consult the professional people.
- 16 Before cleaning the product, make sure disconnected power, and when using it again, make sure the connecting joint dry.
- 17 The products must be used with its marched pot.
- 18 Warning: If the power cable damaged, should replace by professional people.
- 19 Warning: It's in high voltage inside of the cooker, prohibit to dismantle the machine privately.
- 20 Warning: This manual not apply to physical or mental defect people (include children)
- 21 Warning: If the cooker cracking, turn off the electricity rapidly.
- 22 Warning: If the cooker glass break, turn off the electricity rapidly to avoid electric shock .
- 23 Warning: before touch cable terminal, cut off the power.
- 24 Warning: before the pressure reduce to normal atmospheric pressure, do not open the switch or air out switch.
- 25 Warning: when install the cooker do not place it near the wall, panel or

other machine, suggest cover that with non-combustible materials, and careful for fire regulations.

## 5. Cleaning and Maintain

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