



USER MANUAL

MODEL NO.: BI-2000T

BUILT-IN

INDUCTION COOKING UNIT

HOW DOES YOUR INDUCTION WORK?

A high frequency (20-35KHz) induction coil underneath the ceramic top plate heats the cooking utensil by magnetic friction. The heat is produced directly within the pan and is controlled by an electronic circuit which offers superior performance and functions.

During cooking, no energy is lost between the hob and the food. When the unit is switched off, or the pan is removed, cooking and heating stops immediately.

PRECAUTION BEFORE USING YOUR INDUCTION HOB

1. The ceramic top is of strong & non-porous properties. In case of breakage, even if it's only slightly cracked, disconnect the unit from the main power supply and contact the after sales service dealer.
2. The unit is equipped with a '**SMALL OBJECT DETECTOR**' It's recommended not to place metal kitchen utensils, pan lids, knives, or other such objects on the heating zone. If the unit is turned on, there is a risk that the utensils may become hot.
3. **DO NOT** place credit cards, cassettes or other magnetic sensitive objects on the ceramic top.
4. Scientific tests have shown that the induction presents no danger whatsoever for persons using a pacemaker. It is recommended that a distance of 60cm be maintained whilst using the induction unit.
5. To prevent from over heating, **DO NOT** place aluminum-foil on the ceramic top.
6. Put the unit on a flat and even surface, but allow a space from the wall or other objects of at least 5-10cm to allow for proper ventilation.
7. Immediate clean-up is recommended when any spillage occurs.

USE AND CARE INSTRUCTIONS – IMPORTANT SAFEGUARDS

1. **DO NOT** block the air-intake panel, as this may overheat the unit.
2. We recommend pans to be in the range of 12~26cm in diameter. Please refer to the next page for a list of suitable and unsuitable pans.
3. **DO NOT** touch the hot surface of the ceramic plate. NOTE: The induction unit itself does not produce any live heat during cooking, however, the heat reflected from the pan will leave the surface of the ceramic hot!
4. **DO NOT** cook with empty pots or pans. Heating an empty pan will automatically activate the overheating protection device and the unit will shut off.
5. Place the induction unit on a flat & even surface and at least 10cm away from the wall and other objects for proper ventilation
6. **DO NOT** place any objects or tools in the air-intake panel. Doing so may cause electrical shock.
7. To protect against electrical shock, **DO NOT** immerse the unit, the cord or the plug in or near water or other liquids.
8. Close supervision is necessary when the induction unit is used or near children.
9. **DO NOT** operate the induction unit if it has been damaged in any manner or if the unit malfunctions. Return the unit to the nearest authorized service facility for examination or repair.
10. The use of any accessories or parts not recommended by the manufacturer may cause injuries.
11. Keep the power cord away from heat.
12. **DO NOT** place the induction unit in, on, or near open flames, electric burners, heated ovens or other high temperature surroundings.
13. **DO NOT** heat any sealed cans on the induction unit. A heated can may explode.
14. **DO NOT** move the induction unit while cooking or when the pan is hot.
15. After the induction unit has cooled down, unplug the cord and clean as follows,
CERAMIC PLATE: wipe with damp cloth or use a mild, non-abrasive cleaning solution.
BODY: wipe the control panel with soft cloth or use a mild cleaner.
16. **DO NOT** use induction unit for other than intended use.
17. Unplug when not in use.
18. When storing, **DO NOT** place any objects on top of the induction unit.

SAVE THESE INSTRUCTIONS!!!

SAFETY DEVICES

Automatic Safety Shut-Off.

If the induction unit is left on for more than 60 seconds without a pan or with an incompatible pan, the unit will automatically shut off.

Material Compatibility Detector

If the pan's material or its dimensions are not suitable for the induction unit, the power indicator light will not light.

Small Object Detector

The induction unit will not recognize any objects or utensils smaller than 5cm in diameter. For best results, use pans that are between 12cm and 26cm in diameter.

Overheating Protection Device.

If the temperature of the pan reaches 230°C, and the temperature remains for 60 seconds, the unit will shut off automatically, there will be a short warning sound.

IC Automatic Reset Device

Main control micro processor equipped with watch "Dog Device", the IC will automatically reset when the software program malfunctions.

SUITABLE POTS & PANS

1. Iron
2. Cast iron
3. Stainless steel
4. Enamelware

All pots and pans must have a magnetic bottom.

All pots and pans must have a flat bottom.

All pots and pans should have a diameter between 12 and 26 cm

UNSUITABLE POTS & PANS

1. Pot with diameter below 5 cm.
2. Stainless steel pans with aluminum bottom
3. Pottery
4. Glass pans
5. Aluminum pans
6. Bronze pans
7. Copper pots
8. Pans with feet

OPERATING INSTRUCTIONS

1. Ensure electrical supply matches the specifications of the data plate located on the base of the unit.
2. Place pan on the centre of the ceramic top.
3. Press power ON/OFF key, power indication lamp will be on.
4. If the heating indicator light is on, then the pan is heating.
5. Press “-” or “+” adjust keys to required setting. The LED display will show the setting 1~9.

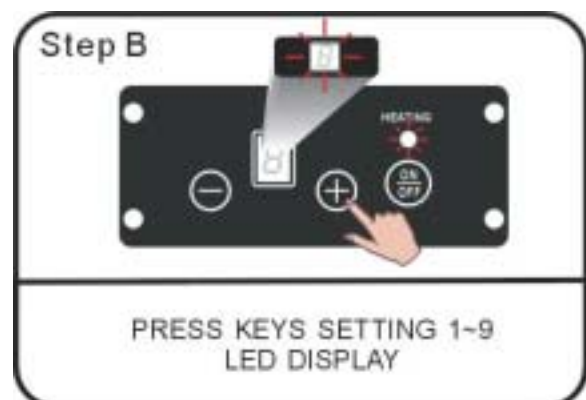
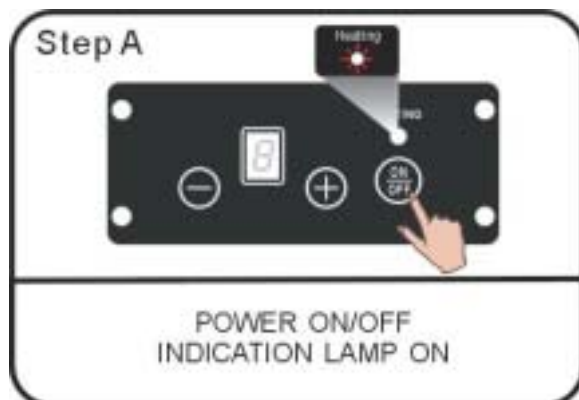
NOTE

6. If the heating indicating light is OFF and there is a bibibibi (short) sound it indicates that the power is on but the pan is not suitable OR there is no pan on the ceramic top. The bibibi will sound for 60 seconds and then automatically turn off.
7. The unit is equipped with an "OVER HEATING DEVICE", which will stop the power when the temperature of the cookware base is too hot. The power will automatically start once the temperature of the ceramic plate is reduced. The heating indicator light will flash to show that the overheating protection function has been activated.

CAUSE OF OVERHEATING

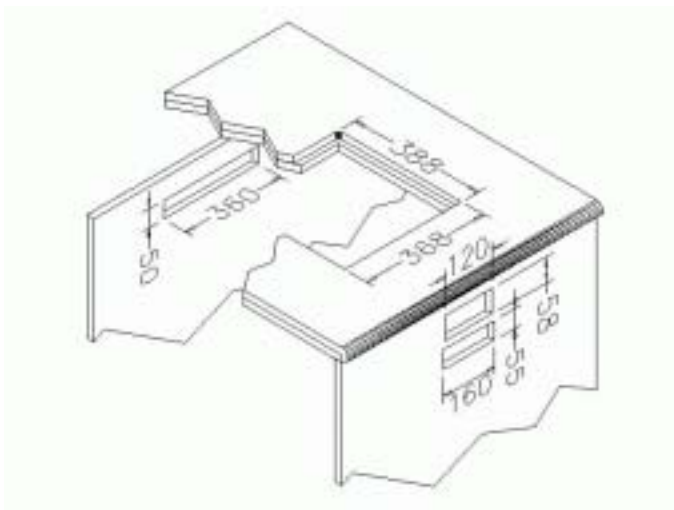
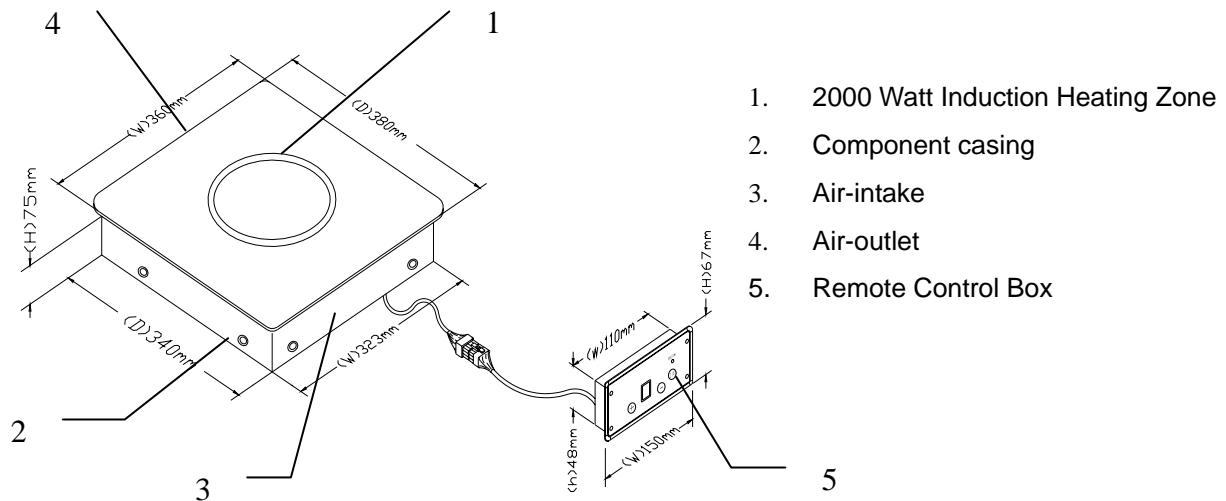
If an empty pan is placed on the ceramic top and the heat is set at maximum, the ceramic surface will reach a high temperature very quickly. Once the pan is removed from the unit or food/ liquid is added, the surface temperature of the ceramic top will reduce very rapidly.

CONTROL PANEL



SPECIFICATIONS

Model No.	BI-2000T Induction Hob
Voltage	230V~50/60Hz
Vitro-ceramic Plate	380mm x 360mm
Electrical Power Consumption	Max. 2000 watt
Electrical Power Range	Approx. 250 watt ~ 2000 watt
Dimension	360mm x 380mm x 75mm
Cut Out Dimension	External: 366 x 386mm Internal: 333 x 350mm
Remarks	The switching frequency is verified by different power setting, to be between 20~35K Hz.



Control box cut out: 58mm (H) x 120 mm(W)
 Air in-take cut out: 55(H) x 160 (W) mm
 Air exhaust cut out: 50(H) x 360 (W) mm

IMPORTANT

- Ensure that the air intake and air exhaust are kept free from obstruction.
- Ensure a good supply of fresh air for cooling the induction components.
- Allow a space of 50mm under the unit once it has been installed in the counter.

TROUBLE SHOOTING

- If your induction unit appears not to be working properly, it doesn't necessarily mean it's faulty. In all cases, check the following points.

<i>Malfunction</i>	<i>Check.....</i>
No indication light when power "on"	Cable/terminal block is loose
	Broken circuit of fuse; or automatic switch in the power supply
	No Power supply
Heating indicator does not light, or is flashing Appliance fails to heat up	Unsuitable cooking utensil
	No pan on the ceramic top
	Utensil is not located at the centre of the ceramic plate
	Utensil is smaller than 5cm
Appliance suddenly stops heating during operation	Over-heating protection activated
	Air entrance or outlet is blocked.
	High ambient temperature

If you fail to identify the problem contact the after-sales service without delay.