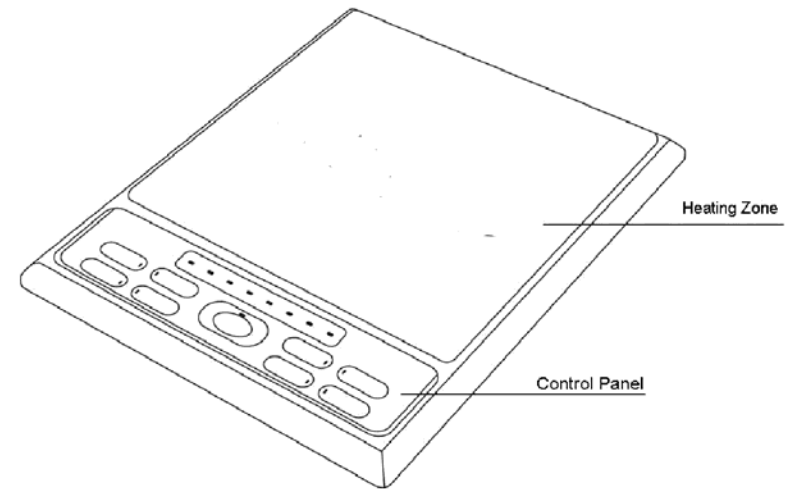


# INDUCTION COOKER

TIH-F1500SU

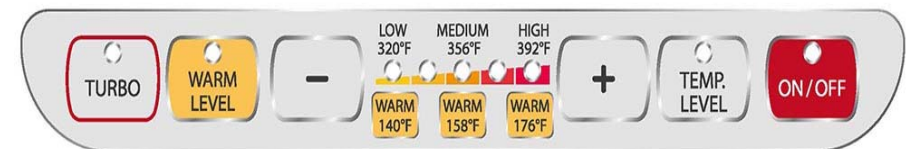
## Instruction Manual

### Part Identification



Control Panel

TIH-F1500HU



## SPECIFICATIONS

Model No.	TIH-F1500HU
Voltage / Frequency	120V,60Hz
Rated Wattage	1500W

## GENERAL SAFETY PRECAUTIONS

- Do not allow the main cable to touch hot surface.
- Do not pull the cable across sharp edges.
- Do not use the cable to carry the appliance.
- Always unplug the appliance after use or if the set is faulty.
- Keep children away from the appliance.
- Ensure that the main power voltage corresponds to the voltage of the appliance.
- To protect against fire, electric shock and personal injury, do not immerse cord, plug or appliance in water or other liquids.
- Never leave the appliance unattended when it is in operation.
- Do not operate this appliance with a damaged cord / plug or has been damaged in any manner.
- Do not use pans with inferior materials.
- Always place appliance on a flat and sturdy surface.
- When moving appliance, do not touch hot surfaces, or avoid spilling hot liquids over it.
- The appliance must not be placed on, or near any hot surfaces.
- Do not put the appliance near a washbasin.
- Do not clean the appliance under a running tap water.

- If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn, some cleaners can produce noxious fumes if applied to a hot surface.

## OPERATING INSTRUCTIONS

### Operation Test

- Use a pan that is suitable for induction cooking; having a bottom diameter of at least 12 cm. Put some water in the pan and place it at the center of the heating zone.
- Press “On/Off” function. The buzzer will sound once and all the LED lights are on for one second and turn off. The “On/Off” light will turn on.
- Press the “temp level” function for a minute.
- The water will be heated up.
- Take the pan away from the heating zone.
- The buzzer will sound once.
- Place the pan back on the heating zone. The heating process will continue.
- Turn off the induction cooker by pressing “On/Off” function. The heating process will stop and the indicator light will blink.

If the induction cooker remains off after pressing the “On/Off” function, check the following:

- Is the induction cooker connected to the power outlet?
- Has the induction cooker been switched on?
- Is a suitable pan being used for induction cooker (12-26 cm)? Is it made of suitable material?
- Is the pan being placed at the center of the heating zone?

### Cooking Process

The illuminated indicator light means that the energy is being transferred to the pan.

The power rating can be changed by pressing the touch control key. The inductive power transmission depends on the power rating.

When the heating level is changed by pressing the control key, the food is immediately exposed to different temperature. Do **NOT PUT EMPTY PANS** on the heating zone. First, put oil or liquid into the pan and then start cooking by pressing the control key. The heating level can be adjusted to different cooking mode.

The pan should always remain in the center of the heating zone during cooking; otherwise the bottom of the pan will be heated up unequally and the food in the pan may be burnt.

While heating up oil, constantly check the pan to prevent overheating and burning.

## Operation

- (1) press any function to active the cooker, the cooker will auto detect the if cookware is proper within 30seconds.
- (2) if no cookware or cookware material is not proper, the buzzer will sound per 0.2S and the first LED display level light will flash the cooker will auto switch off and change to stand by mode if no cookware or cookware material is not proper after 30seconds,
- (3) if put proper cookware within 30seconds, the cooker will start to heating.
- (4) warm level, temperature and turbo function can be active at any working mode.

## warm function:

Press warm level” button to active warm function, the warm level indicator light on and the correspond warm level "140F" LED light will on, the default warm level will be set at 140F,

total 3 warm level can be select during this function ,you can press + or - key to adjust warm level at 140F,158F and 176F.

## Turbo function

Press "turbo” button to active turbo function,the cooker will heating with max power for 3 minutue and then will turn to warm level function automatic.

## temperature level function:

Press temperature level” button to active temperature function, the temperaure level indicator light on and the correspond temperature level LED light will on, the default warm level will be set at 374F, total 5 warm level can be select during this function ,you can press + or - key to adjust warm level at 320F,338F,356 374F and 392F.

## Protection:

If there is no cooking utensil on the cooking zone or if it is not suitable for induction cooking, the first LED level light will flash”.

Temperature protection: If the insulated gate bipolar transistor's (IGBT) temperature is too high, the cooker will switch itself OFF. The buzzer will sound and the second LED level light will flash.

Lower / higher voltage protection: If the local voltage is lower than 95 V, the fourth led level light will flash”. When it is more than 140 V, the third LED level light will flash

Sensor detector: If the main sensor detects any disconnection or short circuit, the fifth LED led level light will flash.

## SAFETY OPERATIONS

- To avoid injuries (burning), do not touch the heating zone after cooking.
- To avoid overheating of pans, don't heat up pans unattended and empty.
- Switch off the cooker at once, if you take the pan away for a while. This will avoid having the heating process continue automatically when a pan is placed back on the heating area. If any person starts to use the cooker, he/she will have to start the heating process by pressing the "On/Off" function.
- Do not insert any piece of paper, cardboard, cloth, etc. between the pan and the heating zone, as this might initiate a fire.
- Metallic objects such as knives, forks, spoons and lids get heated up very quickly. They should not be placed on the heating zone. Do not place any other objects (cans, aluminum foil, cutlery, jewelry, watches, etc.) on the induction cooker.
- Patients with a heart problem should ask their doctor whether they are safe to be near an induction cooker.
- Do not place credit cards, phone cards, cassette tapes, or objects that are sensitive to magnetic field.
- The induction cooker has an internal air-cooling system. Do not obstruct the air inlet- and air outlet-slots with objects (cloth). This would cause overheating and therefore the cooker would switch off.
- Avoid liquid entering into the cooker. Do not let water or foods overflow from the pan and do not clean the cooker under running tap water.
- If the heating zone is cracked or broken, the induction cooker must be switched off and disconnected from the power supply immediately.
- Don't touch any parts inside the cooker.
- If supply cord is damaged, it must be replaced by an authorized electrician to avoid hazard.
- **Attention: DO NOT use pans with diameter bigger than 18 cm because the cooker can overheat.**

- Do not operate your induction cooker on metal tables or metal work-tops as the proximity to the induction power unit may cause such metal surfaces to heat up thus causing possible safety risk and also damage of the cooker.

### Pan Detection

Pans with diameter smaller than 12 cm cannot be detected. During pan detection, the indicator light flashes. If no pan or an unsuitable pan is being used, then no power is transferred and the indicator lamp flashes.

## Trouble Shooting

Fault	Possible Cause	Action to take through operator or operating personnel
<b>No heating</b> Indicator operation is OFF (dark)	• No main supply	• Check the electrical supply (cable plugged in the wall socket), check preliminary fuses
	• Pan too small (bottom diameter less than 12 cm)	• Use a suitable pan
	• Pan is not placed in the center of the heating area (the cooker can't detect the pan)	• Move the pan to the center of the heating area
	• Unsuitable pan	• Choose a pan which is recommended for induction cooker
	• Cooker defective	• Unplug the cooker from the electrical supply • Ask your supplier for repair service

<b>Poor heating</b> Indicator operation is ON (shines)	<ul style="list-style-type: none"> <li>Ambient temperature is too high (the cooling system is not able to keep the cooker in normal operating conditions<sup>2</sup>)</li> </ul>	<ul style="list-style-type: none"> <li>Verify, that no hot air is sucked in by the fan</li> <li>Reduce the ambient temperature</li> <li>The air inlet temperature must be lower than 40°C</li> </ul>
	<ul style="list-style-type: none"> <li>One phase is missing (only with three phase supply)</li> </ul>	<ul style="list-style-type: none"> <li>Check preliminary fuses</li> </ul>
	<ul style="list-style-type: none"> <li>Cooker defective</li> </ul>	<ul style="list-style-type: none"> <li>Unplug the cooker from the electrical supply</li> <li>Ask your supplier for repair service</li> </ul>
Heating cycle switches off and on within minutes  Fan is active	<ul style="list-style-type: none"> <li>Air inlet or outlet obstructed</li> </ul>	<ul style="list-style-type: none"> <li>Remove objects from air inlet and air outlet slots</li> </ul>
Heating switches off and on within minutes  Fan is never active	<ul style="list-style-type: none"> <li>Fan defective</li> <li>Fan control defective</li> </ul>	<ul style="list-style-type: none"> <li>Ask your supplier for repair service</li> </ul>

After a relatively long permanent operating time, the heating switches off and on within minutes	<ul style="list-style-type: none"> <li>Coil overheated, cooking area too hot</li> <li>Empty pan</li> <li>Pan with overheated oil</li> </ul>	<ul style="list-style-type: none"> <li>Switch cooker off, remove pan and wait until the cooking area has cooled off</li> </ul>
Small metallic objects (e.g. spoon) are heated up within the cooking area	<ul style="list-style-type: none"> <li>Pan detection tuned incorrectly</li> </ul>	

## Trouble Shooting

Before cleaning, the Cooking plate must be allowed to cool to room temperature.

- Cooking plate: The cleaning of the cooking plate is identical to that for other similar glass surfaces. Do not use corrosive or abrasive cleaning agents, such as grill and oven sprays, stain and rust removers, scouring powder and rough sponges. Clean the Cooking plate with a wet towel. A little mild soap can be used before wiping.
- To clean Ventilation slots use an old tooth brush. **DO NOT** use WATER to splash on and get into the ventilation slots. Such water seepage will cause damage.
- For any other maintenance and servicing work not described here, they should be done by an authorized service personnel.

Any other servicing should be performed by an authorized service representative.

Always keep the Cooking plate surface clean of food and other liquids by using a soft damp cloth. Allow to dry before storage. Regular cleaning, care and servicing of your Induction cooker will ensure you have good performance at all times.

This device complies with Part 18 of the FCC Rules

Warning: Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

This product may cause interference to radio equipment and should not be installed near maritime safety communications equipment or other critical navigation or communication equipment operating between 0.45-30 MHz.