



The logo for ECO-KITCHEN, with 'ECO-KITCHEN' in a green, sans-serif font. A green leaf icon is positioned above the 'O' in 'ECO'. Below it, the tagline 'by induction inside' is written in a smaller, green, italicized sans-serif font.

IND Induction Cooker  
Holding Type

# User's Manual

**ORIGINAL INSTRUCTION**

CAUTION: READ THE INSTRUCTION BEFORE USING THE MACHINE

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**WARNING: There is high voltage inside! Do not open the cooker!**

**WARNING: The induction cooker must be disconnected from power supply during clearing or maintenance and when replacing parts!**

**WARNING: If the glass-ceramic is cracked, immediately switch off the cooker and disconnect the power.**

## 1. Safety Instructions

### 1.1 Risks of Negligence of Safety Information

This manual contains safety warnings and precautions on the installation, commissioning and operation of the induction cooker. Negligence of such information may lead to harms to people, environment and equipment, as well as potential risks as follows:

- Electric shock;
- Overheating of wok/pan; and
- Overheating of cooker surface.

### 1.2 Safety Notes

The safety instructions contained in this manual, the applicable national regulations on the prevention of accidents as well as user's internal safety rules must be strictly observed.

### 1.3 Notice to User

- To prevent electrical shocks, the installation and electrical connection of the induction cooker must be performed by a qualified contractor as per national and local regulations.
- The heating zone has high temperature. To avoid injury (scalding), do not touch this area.
- To avoid dry heating (glowing) of wok/pan, don't leave the appliance on unattended. For the sake of safety, switch the power off.
- To prevent accidents caused by automatic heating of wok/pan, switch off the cooker before removing the wok/pan. Do not rely on the pan detector. This ensures that anyone who wants to use the cooker must switch it on him/herself.
- Don't insert any piece of paper, cardboard, cloth, etc. between the wok/pan and the heating area, as this may initiate a fire.
- Do not place metallic objects such as kitchen utensils, cutlery, cans, aluminum foil and keys on the hob surface within the cooking zone because such things can be heated up quickly.



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- Do not wear watches and rings as these objects can be heated up when in close proximity to the hob surface.
  - People with heart pacemakers should consult with the manufacturer or physician before using the induction cooker.
  - The entire unit must be reliably grounded. Once the cooker body or electric cable is found broken, immediately switch the unit off, disconnect the power and contact the manufacturer or its authorized servicing personnel.
  - Do not place aluminum foil or plastic utensils on the glass-ceramic surface in the heating zone nor use it as storage.
  - The contact surface of wok/pan must match that of the glass-ceramic panel; otherwise, it may lead to reduced performance, malfunction and even damage to the induction cooker. Therefore, only those woks/pans supplied or recommended by the manufacturer can be used.
  - Don't place credit cards, phone cards, passenger cards, cassette tapes or other magnetic objects on the surface of the induction cooker.
  - There is air cooling system in the induction cooker. To avoid overheating induced shutdown, do not block the air vents.
  - Do not let any liquid enter the cooker. Do not spill water or food over the wok/pan. Do not flush the cooker with water. Do not clean the cooker with a steam cleaner.
  - In case the glass-ceramic panel breaks or cracks, immediately switch off the cooker and disconnect the power. Never touch any exposed part inside the cooker.
  - Never turn the induction cooker on and off frequently without any purpose as this may cause damage to the electrical circuit and shorten the service life of the cooker. Normally, the cooker should not be restarted within 3 seconds after it is shut down.
  - The induction cooker should be cleaned, maintained and serviced on a regular basis to keep it in good condition and extend its service life.
  - There is high voltage inside the cooker. It can only be opened by authorized servicing personnel.
  - To avoid misuse, all discarded electrical devices must be disposed of safely and properly by the user.
  - The glass-ceramic panel, enclosure, wok/pan, tub, pot and pot support of the induction



cooker are outside the warranty scope.

- 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.
- Equipment for use in trades, professions, and which is not intended for sale to the general public.

## 1.4 Unauthorized Change and Part Replacement

Do not make any change to the induction cooker. If the induction cooker needs to be changed, please contact the manufacturer. For safety's sake, please use parts and components certified by the manufacturer. Use of any uncertified parts and components will void all the commitments and warranties of the manufacturer.

## **2. Foreword**

Thank you for choosing our IND product. Before installation and use of this product, please read this manual carefully as it contains important information about the installation, operation and maintenance of the product. Please keep the manual in a place readily available for easy reference.

## **3. Product Features**

IND series induction cookers have the features of strong, compact construction with a stainless steel enclosure, continuously controlled power and higher heating efficiency than conventional cookers. They also have the following unique features:

- Plug and Play design for convenient use;
- Schott glass-ceramic panel, excellent thermal shock performance, sleek aesthetic design for easy cleaning;
- Modularized design;
- Electronic circuit with automatic monitor & control and multiple safety protection;
- High efficiency and large power to save cooking time and energy;
- Compact size and light weight;
- Customized designs.

## 4. Technical Specifications

➤ Power Supply

220-240 V~, Single phase 3-wire, 50-60 Hz

➤ Operating Frequency




20-40 kHz

➤ Ambient Conditions

Temperature: Storage -40°C - +50°C; Operation +5°C - +40°C

Relative Humidity: Storage 10% - 90%; Operation 30% - 90%

## 5. Symbols and Instructions

-  non-ionizing electromagnetic radiation
-  dangerous voltage
-  Equipotentiality

## 6. Installation

IND induction cooker series are of plug & play type, which is ready for use after power and water supplies (if necessary) are connected.

### 6.1 Heat Radiation Requirements

- Adequate space shall be left in the back and bottom of the unit to allow free flow of air. Improper installation will result in blockage or decrease of airflow and poor radiation of heat;
- The air inlet and outlet should be at least 100mm from any peripheral object (such as wall and floor);
- The inlet cold air should not be mixed with the outlet hot air;
- The inlet air temperature should not exceed 40°C;
- The induction cooker should be away from other heat sources (such as gas cooker or halogen stove). In case several induction cookers are used, they should be at least 100mm apart from each other. Besides, it should be ensured that there is sufficient supply of cold air and the hot air discharged by cookers will not enter other cookers.

### 6.2 Fire Prevention

All objects in contact with the cooker should be made of noninflammable materials.

### 6.3 Requirements on Electrical Connection

- Check and make sure that the power supply is consistent with the rating on the nameplate of the product;
- The electrical connection must comply with existing national and local regulations;



## 7. Troubleshooting

The cooker can only be opened by authorized servicing personnel.

In case the glass-ceramic panel breaks or cracks, immediately switch off the cooker and disconnect the power. Never touch any exposed part inside the cooker.

When malfunction occurs, the indicator will show some information as follows:

### Possible Causes of Faults and Correcting Measures

Code	Meaning	Remarks
E1 (01)	No Pan	1) There is no wok/pan or wok/pan is improper, place proper wok/ pan on the cooker; 2) Consult professional personnel
E2 (02)	Over-current in Coils	1) Change the utensil with more ferrous material 2) Consult professional personnel
E3 (03)	Over-temperature of power module, the equipment not working	1) Long working hours in high ambient temperature (>38°C). Cooling needed. 2) If ambient temperature is not high, check if the air-inlet and air-outlet is blocked, of if the warm air from outlet can be sucked into the inlet. 3) Check if the cooling fan of the generator works properly. 4) Check if the grease filter is too dirty.
E4 (04)	Pan temperature too high, causing the equipment to stop working.	1) Check if the cooling fan of the coils works properly. 2) Lower the power level.
—	Reserve	
E7 (07)	Error of temperature sensor of the power module.	Consult professional personnel
E8 (08)	Temperature of power	Same as E3.

	module too high and the generator is working with reduced power.	
E9 (09)	Error of pan temperature sensor.	Consult professional personnel
E10 (10)	The voltage of power supply is too low.	<ol style="list-style-type: none"> <li>1) Ensure proper voltage.</li> <li>2) Ensure proper wiring.</li> <li>3) Consult professional personnel</li> </ol>
—	Reserve	
E12 (12)	Over temperature of coils, the generator stops working.	<ol style="list-style-type: none"> <li>1) Check if the cooling fan of the coils works properly.</li> <li>2) Lower the power level.</li> </ol>
E13 (13)	Error of Coil temperature sensor.	Consult professional personnel
—	Reserve.	
E15 (15)	Surge protection	<ol style="list-style-type: none"> <li>1) If this does not happen frequently, ignore it, because automatic restart will be affected.</li> <li>2) If this happens frequently, Consult professional personnel</li> </ol>

### Possible Causes of Faults and Correcting Measures

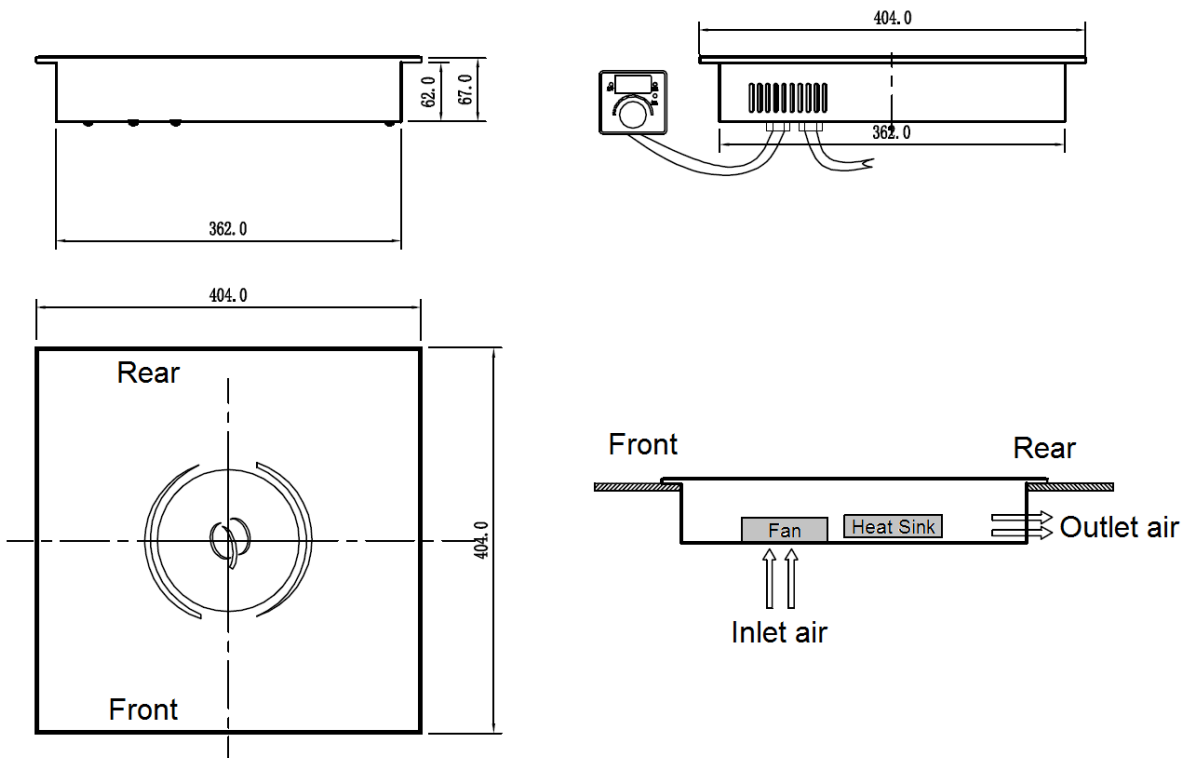
Fault	Possible Cause	Correcting Measure
There is no heating, lamp or indicator is blinking	Error occurs.	Check the Error code list and follow the instructions,
There is no heating, lamp or indicator is off	No power supply;	Check whether the power cord is well connected, Check primary fuse
	PCB/ Components are Broken	Consult professional personnel
Heating effect is good but indicator or lamp is off.	Lamp or Indicator is broken.	Replace the Lamp or Indicator Consult professional personnel
Switch does not work or the power could not be adjusted by rotating/sliding Switch.	Switch failure;	Replace the Switch. Consult professional personnel
Power becomes lower than normal power.	The power is limited by the program because the temperature of IGBT or Pan is rising too fast.	Wait for a moment; Avoid heating the empty pan. The pan/wok is not proper, please replace the pan/wok;
	The power is limited by the program because the ambient temperature is too high	Please try to improve the ambient conditions: Cool down the ambient temperature; Keep the induction products away from the hot sources; Check if the ventilation of induction products is good, or if the air filter is blocked.
	Inappropriate Internal Setting Parameters	Consult professional personnel

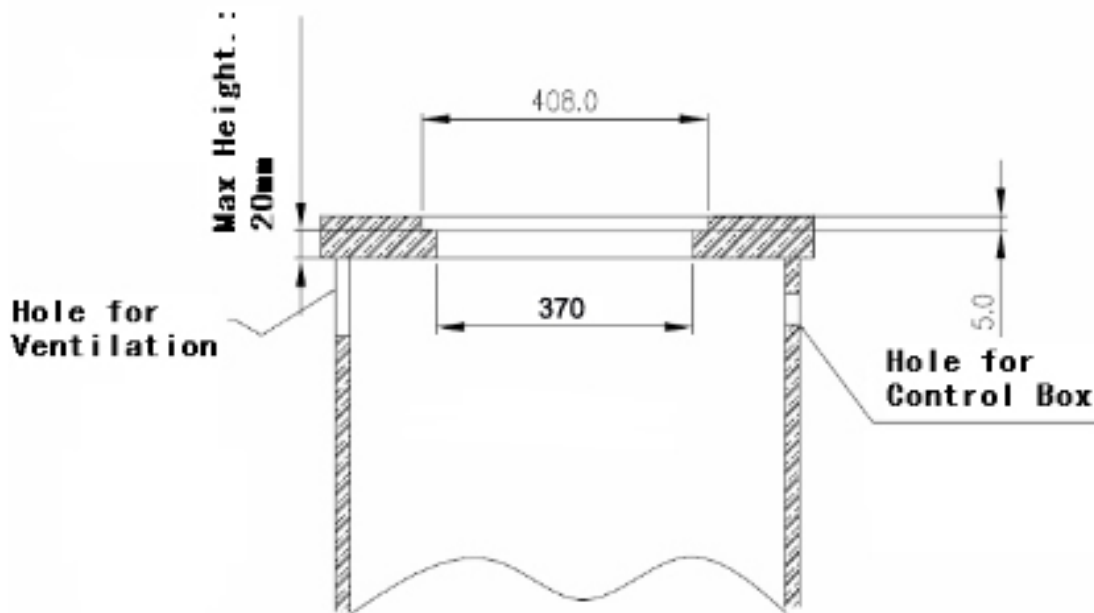
## 8. Installation and Operating Instructions

### 8.1 Technical Requirements

- Display controller
  - Power regulation: 0~10 grade
  - Temperature regulation: 30~90°C
  - Timing: 0~10 hours
- Panel size
  - Ceramics glass panel: 400×400mm
  - Panel structure: 404×404mm

### 8.2 Installation



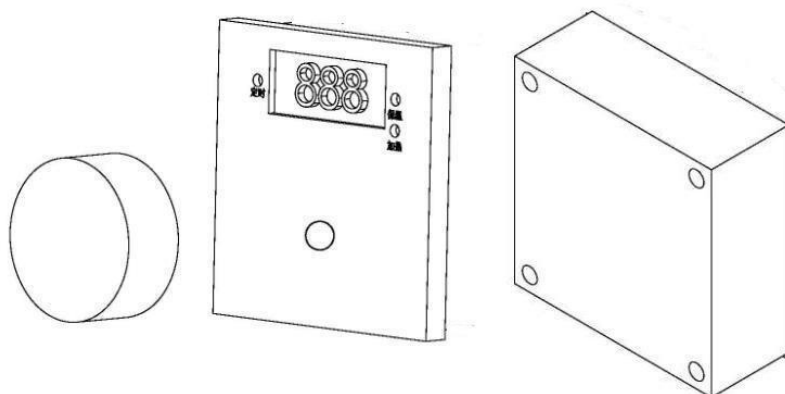


### 8.2.1 Installing main body of holding hob

- Installation Hole for Main Body : 370\*370mm
- Interior of the embedded area should have the good ventilation to ensure the cold air from the bottom and hot air from the top would not mix. **That is to say the design of the air flue should guarantee intake fan for the bottom air is connected with the external environment.**
- Embedding induction holding hob into the open hole on the cabinet and bonding the holding hob and counter joints together with silicone at the same time.

### 8.2.2 Installing display controller

- Hole size: 63x63mm, clamp thickness: 1~1.5mm

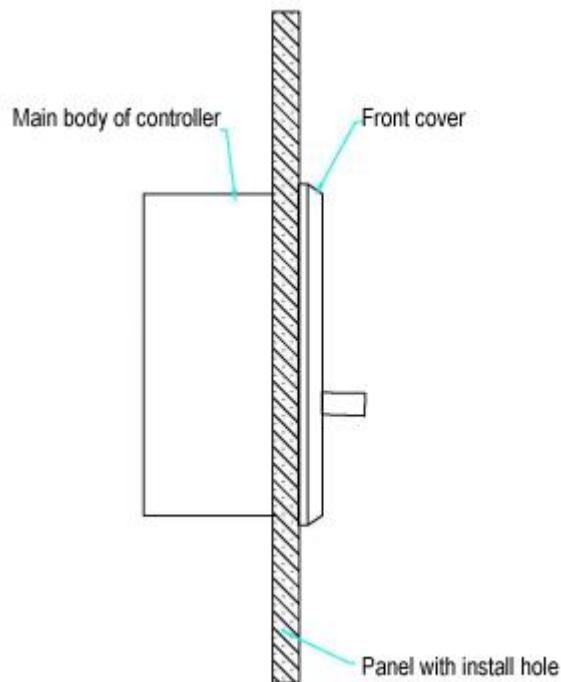


Knob

Front cover

Main body of controller

- Remove the knob of display controller and the four fixing screws on the back panel, then separate the front cover and the main body of controller ;
- Tear off the sticker of the front cover, then paste the front cover to the front side of install hole, and install the main body of controller to the back side of install hole, then clamp and fix the installation hole from both sides with screws tightly.



- Connect the knob to the controller.
- Connect the cable plug of the display controller to the control socket at the bottom of the holding hob.

**Electrical connection must be performed by the professional staff.**

The holding hob is equipped with the power line that follows the national regulations and the plug should be plugged to the suited socket.

### 8.3 Operating Instruction

- Putting the holding basin on the glass of holding hob and pour proper amount of water into the basin.

- Connecting the power.
- Press the knob, turn on the power and the LED nixie tube of the display controller would be light.
- Regulate the knob slowly from the minimum grade to the proper grade.
- After the usage, press the knob to turn off the power and the LED nixie tube would extinguish.

## 8.4 Instruction for the Display Controller

### 8.4.1 Panel Structure



1. The display controller has three-digit LED screen which can show their firepower stalls, temperature, timer and other information.
2. There are three LEDs on the panel indicating the heating, holding and timing functions respectively.
3. Below the controller there is the knob used to adjust strength, the knob can not only go clockwise and anticlockwise but also work as the button.

### 8.4.2 Functions

Display controller has three functions: heating, holding and timing functions. And any function could be locked.

### **Function Transformation:**

Display controller is normally locked on certain function. When pressing the knob, you can only switch between this function. If you want to transfer the function, please refer to below instructions:

Before the display controller being power off, please long press the knob for about 5s, then you will see the hidden function transformation setting menu. After entering this menu, you can rotate the knob to switch among 0-1-2.( 0: heating function, 1: holding function, 2: timing function. Press the button to confirm the function)

### **Function Introduction:**

1. Heating function: under this function model, pressing the button repeatedly, you can switch among “off-heating-off”. During the heating status, rotating the knob clockwise could augment the heating grade from 0 to 10 levels, and rotating the knob anticlockwise could diminish the heating grade.
2. Holding function: under this function model, pressing the button repeatedly, you can switch among “off-holding-off”. During the holding status, rotating the knob clockwise or anticlockwise could augment or diminish the holding value during which the temperature set value would flash and you should stop rotating the knob and the holding function would begin few seconds later. The nixie tube would show the real-time holding temperature. The temperature value of holding ranges from 30 to 90°C.
3. Timing function: under this function model, pressing the button repeatedly, you can switch among “off- time setting-off”. Rotating the knob clockwise or anticlockwise could augment or diminish the value of hour and minute during which the set value would flash and you should stop rotating the knob and the timing function would begin few seconds later. The display controller would switch between countdown and heat power. The value of the hour could range from 0 to 9, the minute could



range from 0 to 59 and the heat power could range from 0 to 10.

## 9. Cleaning & Maintenance

Clean the glass-ceramic panel surface in the same way as to glass. Do not use corrosive or grinding cleaners such as grill spray, detergent powder, deruster, polishing powder or coarse sponge to clean the panel.

To prevent scalding, do not clean the panel when the surface is hot.

**WARNING:** The induction cooker must be disconnected from power supply during clearing and maintenance.

### Stains and Removing Method

Stain Type	Removing Method
Slightly soiled, without burning remnant	Wipe clean with a wet cloth, without using cleaning agent.
Sticky substance	Scrape with a wooden scrapper and then wipe clean with a wet cloth.
Scale formed by spilled boiling water	Clean with vinegar or special cleaning agent.
Oil-resistant strainer blockage	Soak the strainer in warm water with cleaning agent, and then clean with a brush.
Sugar, sugary food, plastic and aluminum foil	Remove with a wooden scrapper while the stain is warm, then clean with a cleaning agent. <b>Caution! Avoid scalding. If stain is not removed in time, tiny holes may form on the surface of the glass-ceramic panel.</b>

Other maintenance and servicing work than cleaning and maintenance should be conducted by designated service providers.

**Important: Avoid leakage of liquid into the induction cooker. Do not flush with water nor clean with steam cleaner.**

## 10. Regular Servicing

To keep the induction cooker in good condition and extend its service life, it should be cleaned, maintained and serviced on a regular basis.

The grease filter of the induction cooker must be cleaned at least once every three months.

The induction cooker must be checked by authorized technical personnel at least once a year.

**Danger! Do not open the induction cooker. There is high voltage inside!**

The induction cooker can be opened by authorized personnel only.

## 11. Waste Disposal

To avoid misuse, all discarded electrical devices must be disposed of properly and safely by the user.

Do not use uncertified or discarded induction cookers.

Our products are made of regular materials. No battery is used inside the products.

**Note: The right of interpretation of this User's Manual belongs to Middleby Food Service Equipment (Qingdao) Co., Ltd The company also reserves the right to make changes to the specifications and information contained herein without further notice.**

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