COOKOLOGY

2 Zone Portable Induction Hob

Instruction Manual

MODEL: CIPH48DZ



Please register the warranty for this product on **www.Cookology.com**

Warning notices: Before using this product, Please read this manual thoroughly to ensure you know how to operate the features.And functions that your new appliance offers in a safe way.The design and specifications are subject to change without prior notice for product improvement.

Consult with your dealer or manufacturer for details.

The diagram above is just for reference. Please take the appearance of the actual product as the standard.

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1. Foreword

1.1 Safety Warnings

Your safety is important to us. Please read this information before using your cooktop.

1.2 Installation

Before connecting the appliance, check that the details given on the rating plate of the hob corresponds with the requirements of your electrical installation.
Do not operate the appliance if:

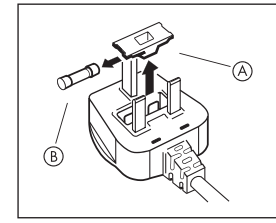
- The mains cable is damaged
- The appliance shows clear sign of damage - such as a crack in the surface of the cooking zone
- Check the appliance for any damages which may have occured during transport
  In general, we recommend avoiding the use of multiple plug sockets, extension cables and adapters.

1.2.1 Electrical Information

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

WARNING:
THIS APPLIANCE MUST BE EARTHED
The mains lead of this appliance is fitted with a BS1363A 13 amp fused plug. To change a fuse in this type of plug use an A.S.T.A. approved fuse to BS1362 type.

1. Remove the fuse cover (A) and fuse (B)
2. Fit replacement 13 A fuse nto fuse cover
3. Refit both into plug



IMPORTANT:

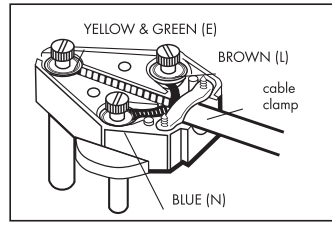
- The fuse cover must be refitted when changing a fuse and if the fuse cover is lost the plug must not be used until a correct repla-cement is fitted.
- Correct replacementes are identified by the colour insert or the colour embossed in words on the base of the plug.
- Replacement fuse covers are available from your local Electricity Board Shop.

HOW TO CONNECT AN ALTERNATIVE PLUG

If the fitted plug is not suitable for your socket outlet, then it schould be cut off and disposed of in order to avoid a possible shock hazard should it be inserted into a 13A socket elsewhere. A suitable alternative plug of a least 13 Amp rating e.g. 15 Amp round pin to BS546 should then be fitted to the cable.
The wires in this mains lead are coloured in accordance with the following code: –

BLUE – "NEUTRAL" ("N")
BROWN – "LIVE" ("L")
GREEN AND YELLOW – "EARTH" ("E")

1. The GREEN AND YELLOW wire must be connected to the terminal in the plug which is marked with the letter"E"or by the Earth symbol or ⏚ coloured green or green and yellow.
2. The BLUE wire must be connected to the terminal which is marked with the letter "N" or coloured black.
3. The BROWN wire must be connected to the terminal which is marked with the letter "L" or coloured red.



Remove the plug during cleaning and maintenance or if the hob malfunctions during operation.

Children should not use the appliance as cooking pans can be heavy and the contents extremely hot.
Metallic cutlery should not be placed on the hob surface as they could get extremely hot.
WARNING - unattended cooking using fat or oil could be dangerous and may result in fire. NEVER try to extinguish a fire with water, but
First switch off the appliance and then cover the flame with a lid or fire blanket.

This appliance is intended for use in households, holiday homes and caravans. It is not intended for use in commercial environments.

- Failure to install the appliance correctly could invalidate any warranty or liability claims.
- Children should not use this appliance.
- 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.
- Warning: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for hob surfaces of glass-ceramic or similar material which protect live parts
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot
- A steam cleaner is not to be used.
- Do not use a steam cleaner to clean your cooktop.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- WARNING: Danger of fire: do not store items on the cooking surfaces.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

1.3 Operation and maintenance

1.3.1 Electrical Shock Hazard

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.

- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

1.3.2 Health Hazard

- This appliance complies with electromagnetic safety standards.
- However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field.
- Failure to follow this advice may result in death.

1.3.3 Hot Surface Hazard

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the Induction glass until the surface is cool.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

1.3.4 Cut Hazard

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

1.3.5 Important safety instructions

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by

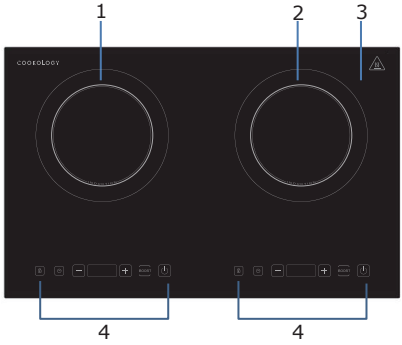
its electromagnetic field.

- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the Induction glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the Induction glass.
- This appliance is intended to be used in household and similar applications such as: -staff kitchen areas in shops, offices and other working environments; -farm houses; -by clients in hotels, motels and other residential type environments; -bed and breakfast type environments.
- WARNING: The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.

Congratulations on the purchase of your new Induction Hob.
We recommend that you spend some time to read this Instruction / Installation Manual in order to fully understand how to install correctly and operate it.
For installation, please read the installation section.
Read all the safety instructions carefully before use and keep this Instruction / Installation Manual for future reference.

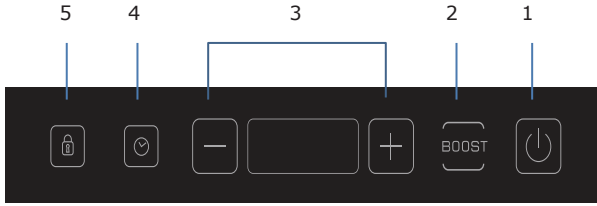
2. Product Introduction

2.1 Top View



1. Max. 1500/2000 W zone
2. Max. 1500/2000 W zone
3. Glass plate
4. Control panel

2.2 Control Panel

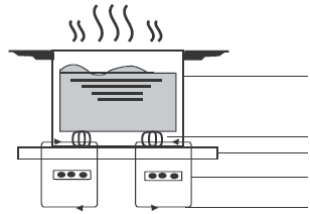


1. ON/OFF control
2. Boost control
3. Power/Time regulating key
4. Timer control
5. Keylock control

2.3 How does an Induction Hob work?

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by

electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.



iron pot

magnetic circuit
ceramic glass plate
induction coil
induced currents

2.4 Before using your New Induction Hob

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your Induction hob.

2.5 Technical Specification

Cooking Hob	CIPH48DZ
Cooking Zones	2 Zones
Supply Voltage	220-240V~ 50Hz or 60Hz
Installed Electric Power	2800W
Product Size L×W×H(mm)	565X360X65
Output of each zone	A:1500W/2000W(B) B:1500W/2000W(B)

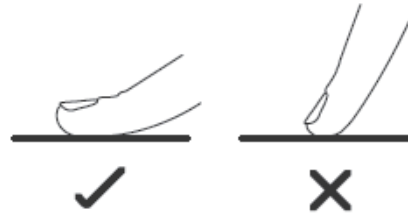
No.	cook ware (mm)	m_{CW} (g)	p_{amb} (hPa)	T_{amb} (ºC)	$T_{water\ start}$ (ºC)	U (V)	t_C (mm:ss)	T_C target (ºC)	T_C (ºC)	Average power t_{90} (W)	t_{90} (mm:ss)	Energy consumption t_{90} (Wh)	Ts (ºC)	Total test time (mm:ss)	E_{CW} (total energy consumption) **(Wh)**
1	190	2050	1015.0	22.4	14.9	230.0	9:00	89.0	88.6	1688.13	9:14	252.01	91.3	29:14	388.55
2	190	2050	1015.0	23.1	15.5	230.0	9:01	89.0	89.0	1663.27	9:15	252.21	91.4	29:15	372.41
3	190	2050	1015.0	21.6	15.0	230.0	9:46	89.0	89.0	1569.98	9:59	257.65	91.3	29:59	378.43
Energy consumption of cooking zone/area $EC_{electric\ cooking}$ (Wh/kg) :															**185.27 (left hob)**
4	190	2050	1015.0	23.1	14.8	230.0	8:51	89.0	89.5	1702.87	9:01	252.78	91.2	29:01	374.07
5	190	2050	1015.0	22.2	15.3	230.0	9:06	89.0	89.0	1661.09	9:17	254.06	92.1	29:17	376.42
6	190	2050	1015.0	22.2	14.5	230.0	9:05	89.0	89.0	1568.59	9:19	255.18	92.1	29:19	376.37
Energy consumption of cooking zone/area $EC_{electric\ cooking}$ (Wh/kg) :															**183.23 (right hob)**
Energy consumption of hob $EC_{electric\ hob}$ (Wh/kg) :															**184.3**

Weight and Dimensions are approximate. Because we continually strive to improve our products we may change specifications and designs without prior notice.

3. Operation of Product

3.1 Touch Controls

- The controls respond to touch, so you don’t need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.

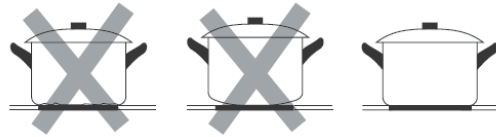


3.2 Choosing the right Cookware

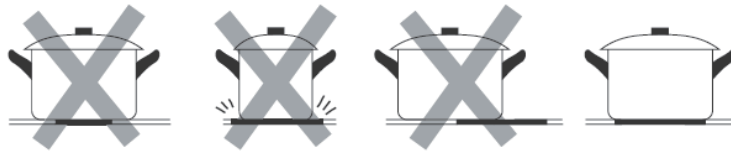
- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:
  1. Put some water in the pan you want to check.
  2. If the buzzer doesn't beep and the water is heating, the pan is suitable.
- Cookware made from the following materials is not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.



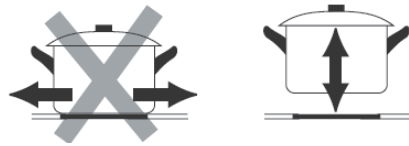
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Use pans whose diameter is as large as the graphic of the zone selected. Using a pot a slightly wider energy will be used at its maximum efficiency. If you use smaller pot efficiency could be less than expected. Pot less than 140 mm could be undetected by the hob. Always centre your pan on the cooking zone.

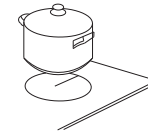
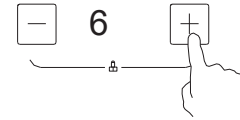


Always lift pans off the Induction hob – do not slide, or they may scratch the glass.



3.3 How to use

3.3.1 Start cooking

Touch the ON/OFF control for about two seconds. After power on, the buzzer beeps once, the power indicator light will flicker, indicating that the induction hob has entered the state of standby mode.(If no any operation for 60 seconds after that it will enter into power off state.)	
Place a suitable pan on the cooking zone that you wish to use. • Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.	
Select a heat setting by touching the "-" or "+" control. • You can modify the heat setting at any time during cooking.	

- **If the buzzer beep alternately with the heat setting**

This means that:
- you have not placed a pan on the correct cooking zone or,
- the pan you're using is not suitable for induction cooking or,
- the pan is too small or not properly centered on the cooking zone.

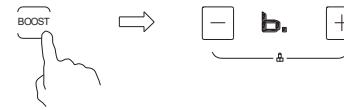
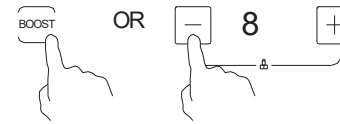
No heating takes place unless there is a suitable pan on the cooking zone.
The display will automatically turn off after 1 minutes if no suitable pan is placed on it.

3.3.2 Finish cooking

Turn the whole cooktop off by touching the ON/OFF control.	
Beware of hot surfaces H will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.	

3.3.3 Using the Boost function

Instant BOOST Power for easy boiling and frying.

Activate the boost function	
Touching the boost control, the zone indicator show "b." and the power reach Max(2000W)	
Cancel the Boost function	
Touching the "Boost" control again, then the cooking zone will revert to its original setting. Or touching the "-" button to cancel the Boost function, then the cooking zone will revert to level 8.	

- The cooking zone returns to its original setting after 5 minutes.
- As the boost function of left zone is activated, right zone is limited up to 1500W. vice versa

3.3.4 Locking the Controls

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF control are disabled.

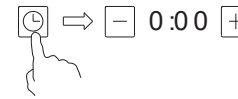
To lock the controls	
Touch the lock control	The timer indicator will show " Loc "
To unlock the controls	
Touch and hold the lock control for a while(about 2 second).	

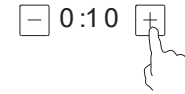
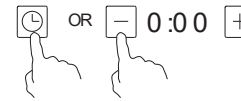
When the hob is in the lock mode, all the controls are disable except the ON/OFF , you can always turn the induction hob off with the ON/OFF control in an emergency, but you shall unlock the hob first in the next operation.

3.3.5 Timer control

- You can set it to turn one or more cooking zones off after the set time is up.
- You can set the timer up to 3 hours.

a) Setting the timer to turn one cooking zone off

Touch the timer control of the corresponding cooking zone you want to set the timer for.	

Set the time by touching the or control of the timer Hint: Touch the "-" or "+" control of the timer once will decrease or increase by 1 minute. Touch and hold the "-" or "+" control of the timer will decrease or increase by 10 minutes.	
Touch and hold the timer control for about two seconds or touch the "-" button to"0:00", the timer will be cancelled.	
When the time is set, it will begin to count down immediately. The display will show the remaining time. When cooking timer expires, the corresponding cooking zone will be switched off automatically.	

Other cooking zone will keep operating if they are turned on previously.

4. Cooking Guidelines

Take care when frying as the oil and fat heat up very quickly, particularly if you're using Power Boost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

4.1 Cooking Tips

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

4.1.1 Simmering, cooking rice

- Simmering occurs below boiling point, at around 85°C, when bubbles are just rising occasionally to the surface of the cooking liquid. It is the key to delicious soups and tender stews because the flavours develop without overcooking the food. You should also cook egg-based and flour thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

4.1.2 Searing steak

To cook juicy flavorsome steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

4.1.3 For stir-frying

1. Choose an induction compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meat first, put it aside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

4.2 Detection of Small Articles

When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the hob automatically go on to standby in 1 minute. The fan will keep cooking down the induction hob for a further 1 minute.

5. Heat Settings

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the induction hob to find the settings that best suit you.

Heat setting	Suitability
1-2	• delicate warming for small amounts of food • melting chocolate, butter, and foods that burn quickly • gentle simmering • slow warming
3	• reheating • rapid simmering • cooking rice
3-4	• pancakes
5-6	• sautéing • cooking pasta
7-8,Booster	• stir-frying • searing • bringing soup to the boil • boiling water

6. Care and Cleaning

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on.	• When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. • Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the cooktop: the glass may become stained.
Boilovers, melts, and hot sugary spills on the glass	Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Induction glass cooktops, but beware of hot cooking zone surfaces: 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above.	• Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. • Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.
Spillovers on the touch controls	1. Switch the power to the cooktop off. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on.	• The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.

7. Hints and Tips

Problem	Possible causes	What to do
The induction hob cannot be turned on.	No power.	Make sure the induction hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.

The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your induction cooktop' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. See 'Care and cleaning'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrating differently).	This is normal for cookware and does not indicate a fault.
The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.
Pans do not become hot and appears in the display.	The induction hob cannot detect the pan because it is not suitable for induction cooking. The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. Centre the pan and make sure that its base matches the size of the cooking zone.
The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.

8. Failure Display and Inspection

The induction hob is equipped with a self diagnostic function. With this test the technician is able to check the function of several components without disassembling or dismounting the hob from the working surface.

Troubleshooting

1) Failure code occur during customer using & Solution;

Failure code	Problem	Solution
E1	Ceramic plate temperature sensor failure--open circuit.	Check the connection or replace the ceramic plate temperature sensor.
E2	Ceramic plate temperature sensor failure--short circuit.	
E3	High temperature of ceramic plate sensor .	Touch "ON/OFF" button to restart unit. Wait for the temperature of ceramic plate return to normal.
E4	Temperature sensor of the IGBT failure. （open circuit）	Replace the power board.
E5	Temperature sensor of the IGBT failure. （short circuit）	
E6	High temperature of IGBT.	Touch "ON/OFF" button to restart unit. Wait for the temperature of IGBT return to normal. Check whether the fan runs smoothly; if not , replace the fan.
E7	Supply voltage is below the rated voltage.	Please inspect whether power supply is normal. Power on after the power supply is normal.
E8	Supply voltage is above the rated voltage.	
EB	Ceramic plate temperature sensor failure—invalid . (F5 for 1#,F8 for2#)	Check the connection or replace the ceramic plate temperature sensor.

2) Specific Failure & Solution

Failure	Problem	Solution A	Solution B
The LED does not come on when unit is plugged in.	No power supplied.	Check to see if plug is secured tightly in outlet and that outlet is working.	
	The accessorial power board and the display board connected failure.	Check the connection.	
	The accessorial power board is damaged.	Replace the accessorial power board.	
	The display board is damaged.	Replace the display board.	

Some buttons can't work, or the LED display is not normal.	The display board is damaged.	Replace the display board.	
The Cooking Mode Indicator comes on, but heating does not start.	High temperature of the hob.	Ambient temperature may be too high. Air Intake or Air Vent may be blocked.	
	There is something wrong with the fan.	Check whether the fan runs smoothly； if not , replace the fan.	
	The power board is damaged.	Replace the power board.	
Heating stops suddenly during operation and hear a beep every second.	Pan Type is wrong.	Use the proper pot (refer to the instruction manual.)	Pan detection circuit is damaged, replace the power board.
	Pot diameter is too small.		
	The Thermal link is broken	Replace the Thermal link.	
Fan motor sounds abnormal.	The fan motor is damaged.	Replace the fan.	

The above are the judgment and inspection of common failures.
Please do not disassemble the unit by yourself to avoid any dangers and damages to the induction hob.

9. Installation

9.1 Before installing the hob, make sure that

- The work surface is square and level, and no structural members interfere with space requirements.
- The work surface is made of a heat-resistant and insulated material.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
- You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

Important instructions for environment

According to Waste of Electrical and Electronic Equipment (WEEE) directive, WEEE should be separately collected and treated.If at any time in future you need to dispose of this product please do NOT dispose of this product with household waste.Please send this product to WEEE collecting points where available.



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