

TESHC03E

Induction& Electric Cooktop

Installation Instructions

and User Guide

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Important!

SAVE THESE INSTRUCTIONS

The models shown in this user guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please visit our local website listed on the back cover or contact your local dealer.

1. Safety and Warnings

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

Installation

Electrical Shock Hazard

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

Cut Hazard

1. Take care - panel edges are sharp.
2. Failure to use caution could result in injury or cuts.

Important safety instructions

1. *Read these instructions carefully before installing or using this appliance.*
2. *No combustible material or products should be placed on this appliance at any time.*
3. *Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.*
4. *In order to avoid a hazard, this appliance must be installed according to these instructions for installation.*
5. *This appliance is to be properly installed and earthed only by a suitably qualified person.*
6. *This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.*
7. *Failure to install the appliance correctly could invalidate any warranty or liability claims.*

Operation and Maintenance

Electrical Shock Hazard

1. 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.
2. Switch the cooktop off at the wall before cleaning or maintenance.
3. Failure to follow this advice may result in electrical shock or death.

Fire Hazard (Electric Cooking Zone)

1. Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
2. Never use your appliance for warming or heating the room.
3. Failure to follow this advice may result in overheating, burning, and injury.

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.

Hot Surface Hazard

1. During use, accessible parts of this appliance will become hot enough to cause burns.
2. Do not let body, clothing or any item other than suitable cookware contact with the ceramic glass until the surface is cool.
3. Never leave metal objects (such as kitchen utensils) or empty pans on the cooktop as they can become hot very quickly.
4. Beware: magnetisable metal objects worn on the body may become hot in the vicinity of the cooktop. Gold or silver jewellery will not be affected.
5. Keep children away.
6. 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.
7. Failure to follow this advice could result in burns and scalds.

Cut Hazard

1. 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.
2. Failure to use caution could result in injury or cuts.

重要的安全须知

- *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 (eg credit cards, memory cards) or electronic devices (eg computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.*
- *We recommend using plastic or wooden kitchen utensils for cooking with your induction cooktop.*
- *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 (ie 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 store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.*
- *Do not leave children alone or unattended in the area where the appliance is in*

use.

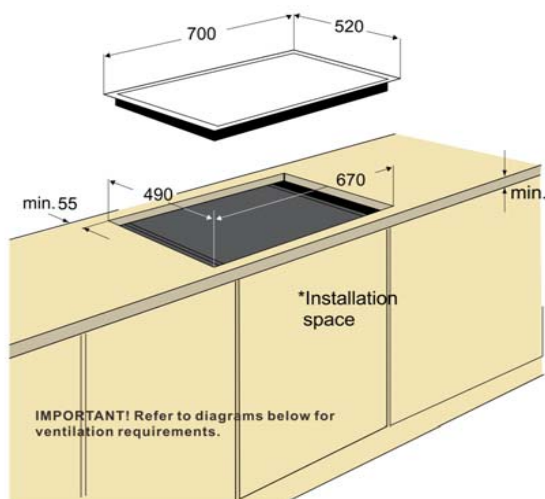
- *Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.*
- *Do not repair 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 use a steam cleaner to clean your cooktop.*
- *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 ceramic 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 ceramic glass.*
- *If the power supply cable is damaged, it must only be replaced by a qualified technician.*
- *Do not operate your cooktop by means of an external timer or separate remote-control system.*

2. Installation Instructions

DIMENSIONS AND INSTALLATION GUIDE

MODEL TESH03E

Product and Cut-out Dimensions

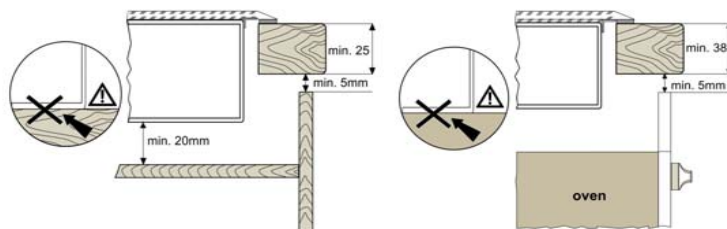


Ventilation and Benchtop Requirements

Important

The ventilation gap of 5mm under the bench top as pictured must be observed in order to prevent overheating of the induction cooktop, which can result in damage to the appliance.

WARNING! Surface temperature of base exceed 95°C, under bench access must be restricted by use of non-combustible barrier or installation.



WARNING: Under no circumstances should the cooktop be installed directly onto a shelf.

Installation instructions

- Turn the cooktop upside down and place it on a soft surface.
- Spread the seal around the edges of the ceramic glass with the adhesive side facing down, making sure that the whole perimeter is sealed. Cut off any excess material.
- Place the cooktop into the cutout, using a sharp cutter or trimmer knife, trim the excess sealing material around the edge of the cooktop. Take care not to damage the bench top.

Before you install the cooktop, make sure that

1. the benchtop is square and level, and no structural members interfere with space requirements
2. the benchtop is made of a heat-resistant material
3. the cooktop will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the cooktop electronics
4. if the cooktop is installed above an oven, the oven has a built-in cooling fan
5. the installation will comply with all clearance requirements and applicable standards and
6. regulations 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. The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements)
7. the isolating switch will be easily accessible to the customer with the cooktop installed
8. you consult local building authorities and by-laws if in doubt regarding installation
9. you use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the cooktop.

Clearances: (mm)

Clearances

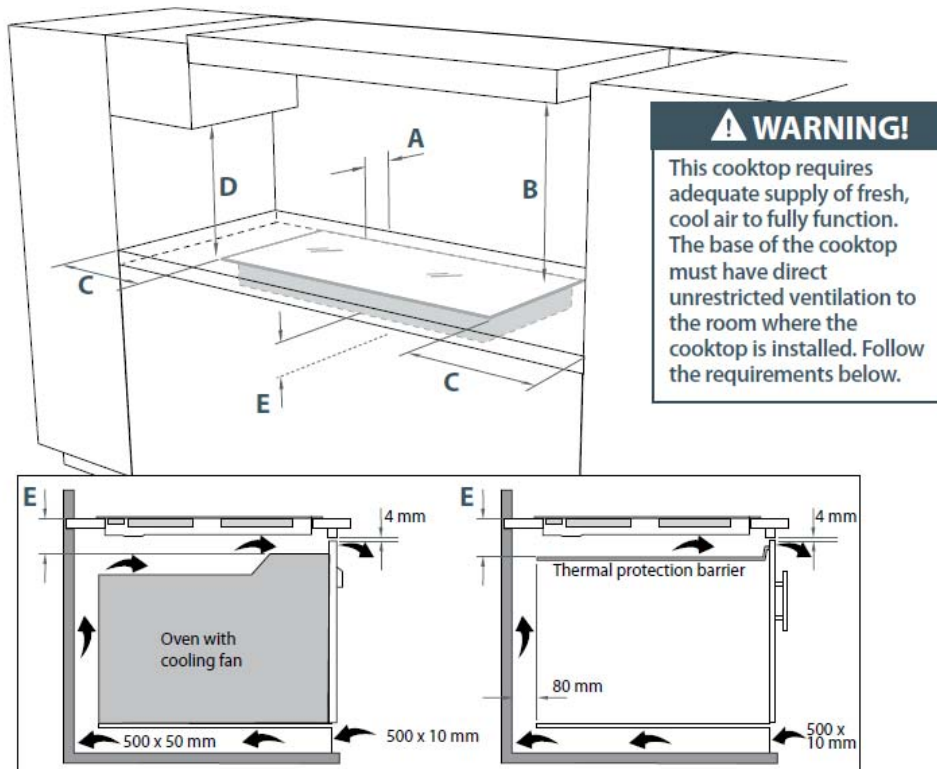


Fig. 1 Minimum clearances and ventilation requirements - oven installed below cooktop

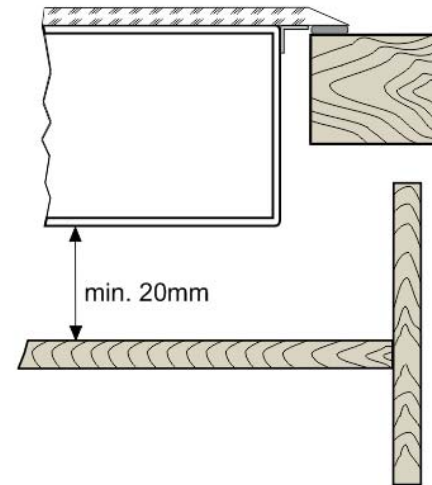
Fig. 2 Minimum clearances and ventilation requirements - cupboard or drawer space below

- A minimum clearance from rear edge of cutout to nearest combustible surface: 55
 B minimum clearance from glass surface to rangehood: 650
 C minimum clearance from side edges of cutout to nearest combustible surface: 80
 D minimum clearance from benchtop to overhead cabinet not directly above the cooktop: 450
 E minimum clearance below top of benchtop to top of oven* installed below cooktop (see Fig.1) thermal protection barrier (see Fig.2): 20

When you have installed the cooktop, make sure that

1. the power supply cable is not accessible through cupboard doors or drawers
2. there is adequate flow of fresh air from outside the cabinetry to the base of the cooktop
3. if the cooktop is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the cooktop
4. the isolating switch is easily accessible by the customer
5. you complete the 'Final checklist' at the end of these installation instructions.

Fig. 1 Thermal Protection Barrier



The thermal protection barrier must be:

1. Removable
2. heat-resistant
3. made from low thermal conductivity material
4. at least 25 mm below the plastic housing of the cooktop chassis

Connecting the Cooktop to the Mains Power Supply

Important!

This cooktop must be connected to the mains power supply only by a suitably qualified person.

1. Before connecting the cooktop to the mains power supply, check that:
 - ✓ The domestic wiring system is suitable for the power drawn by the cooktop.
 - ✓ The voltage corresponds to the value given in the rating plate
 - ✓ The power supply cable sections can withstand the load specified on the rating plate.
2. To connect the cooktop to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.
3. The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.

Power Supply:

Important!

Check with an electrician whether the domestic wiring system is suitable without

alterations. Any alterations must only be made by a qualified electrician.

MODEL	TESHC03E
NAME	Electric&Induction Cooktop
VOITAGE	220V-240V~
FREQUENCY	50/60 Hz
TOTAL RATED POWER(INDUCTION)	3500w
TOTAL RATED POWER(ELECTRIC)	5200w
QINGHAI TIANDILE TECHNOLOGY CO.,LTD	

Connection diagrams

Single-phase connection

220-240V~

Two-phase connection

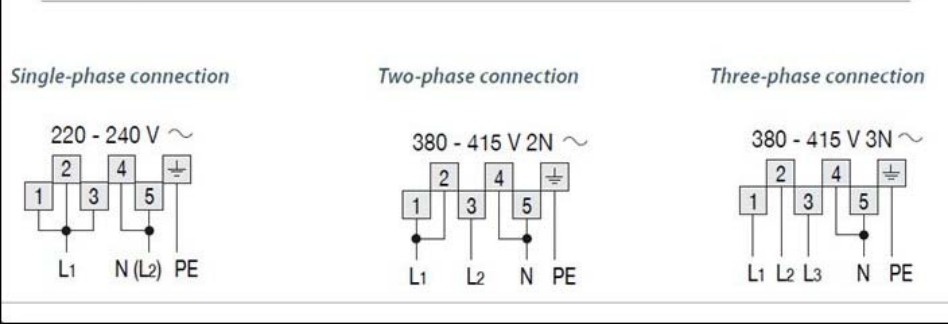
380-415V 2N~

Three-phase connection

380-415V 3N~

Connecting the cooktop to the mains power supply

Connection diagrams



Final Checklist

TO BE COMPLETED BY THE INSTALLER

1. Is the cooktop earthed?
2. Check that there is an adequate and constant flow of fresh air from outside the cabinetry to the base of the cooktop.
3. Check that the power supply cable is not accessible via cupboard doors or drawers.

4. Is the cooktop fixed securely?
5. Check that the pan detection feature is working correctly. Turn on each cooking zone without putting any cookware on them. Are all the displays flashing?
6. Check that all the cooking zones function correctly. Place suitable pans with water in them on each zone, then turn all of them on to a high setting. Is the water heating?
7. Are all touch controls and displays functioning?
8. To check that the 'hot surface' indicators function correctly, turn off all the zones. Is H displayed in all the cooking zone displays?
9. Have you shown the customer how to use the cooktop?
10. Make sure you explain to the customer about:
 - the importance of taking note of the safety warnings at the beginning of this manual, especially for persons with cardiac pacemakers or other electrical implants
 - the 'hot surface' indicators (H)
 - using induction-suitable cookware only

Installer's name:

Installer's signature:

Installation company:

Date of installation:

LEAVE THESE INSTRUCTIONS WITH THE CUSTOMER

3 Introduction

Introducing your cooktop

Congratulations on your new purchase. Your Tiandile induction&eledctric cooktop is the ultimate in induction&eledctric cooking, giving you the speed, precision, and simplicity of electronic control, and the easy-care elegance of a ceramic glass surface. For more information, visit our local website listed on the back cover.

A word on induction cooking

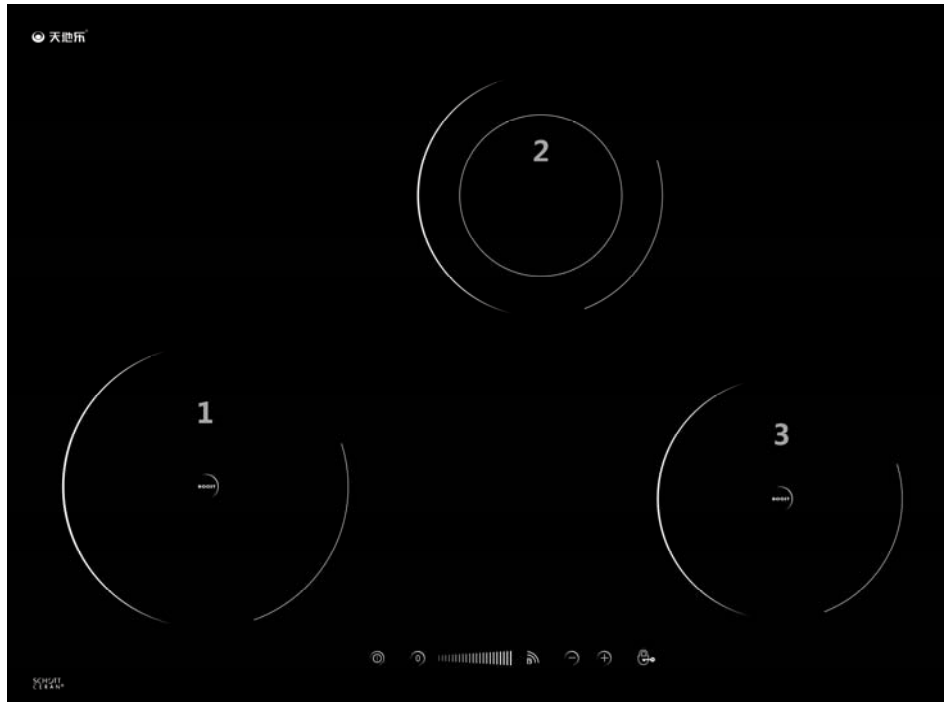
1. Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.
2. This technology has a number of advantages over traditional radiant energy cooking:
3. Heat-up times are much faster.

4. Use is safer as no heating takes place unless a suitable pan is placed on the cooking zone.
5. As heat is transferred without loss, you save energy.

Before using your new cooktop

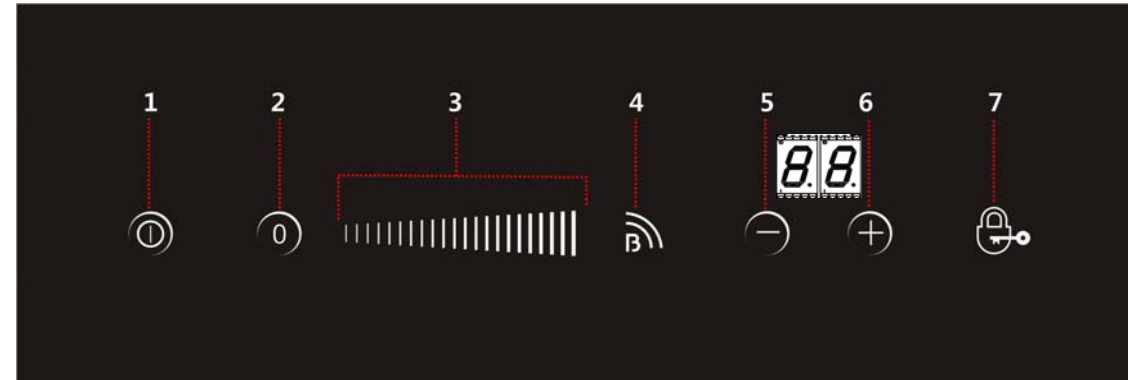
- Read this guide, taking special note of the 'Safety and warnings' section.
- Remove any protective film that may still be on your cooktop.

Product Introduction



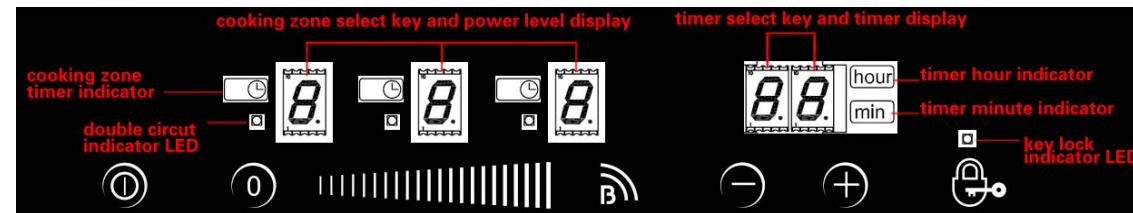
- 1----2300w/3000w Induction cooking zone with boost function
 2----1700w/700 Dual electric cooking zone
 3----1400w/1850w Induction cooking zone with boost function

Control Keys



- 1-----ON/OFF
 2-----Switch Off Power Supply to The Selected Cooking Zone
 3-----Power and Timer Setting Range (by sliding touch)
 4-----Boost & Dual Ring Cooking Zone Selection
 5-----Timer Decrement
 6-----Timer Increment
 7-----Children Lock

4. Using Your Cooktop



● Switch appliance on


When switch the appliance on, 0 will show in the left power display area and CL(clock) will show in the timer display area.

● Select a cooking zone

Touch the cooking zone select key and power level display of which cooking zone you wish to use.

The indicator of the selected cooking zone lights up.

● Switch off selected cooking zone

Touch  to switch off selected cooking zone

- **Adjust heating power**

Sliding touch the power and timer setting range to increase or decrease the heating power.

- **Setting timer**

Touching timer display



to set timer for selected cooking zone.

- **Adjust timer setting**

Sliding touch the power and timer setting range, or touch



to increase or decrease timer setting.

Touch  for 3 seconds will lock control panel, and retouch  for 3 seconds will unlock control panel.

5. Choosing the Right Cookware

Important!

Only use cookware with a base suitable for induction cooking.

Look for the induction symbol on the packaging or 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:

Put some water in the pan you want to check.

Follow the steps under 'To start cooking' opposite.



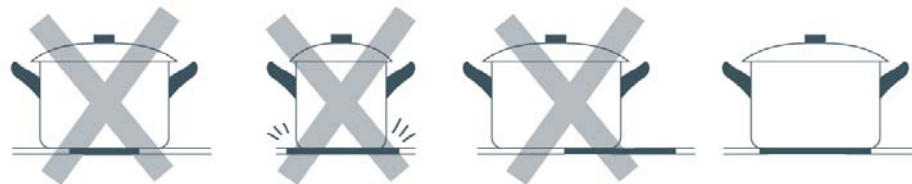
If does not flash — in the display and the water is heating, the pan is suitable.

Cookware made from the following materials is not suitable: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, earthenware.

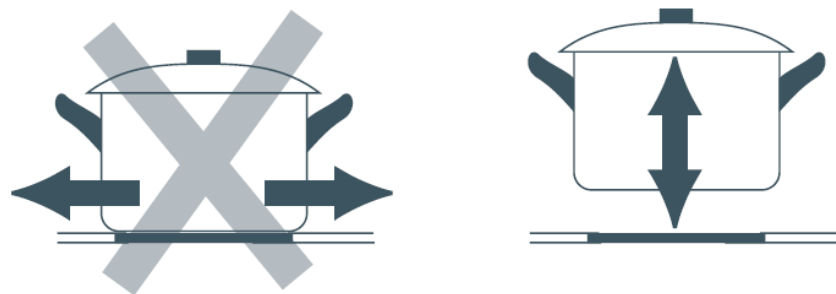
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always centre your pan on the cooking zone.



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



6. Cooking Guidelines

Important!

Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.

Take care when deep-frying: oil or fat can overheat very quickly, particularly on a high setting.

General Cooking Tips

1. Using a lid will reduce cooking times through retaining the heat.
2. Minimise the amount of liquid or fat to reduce cooking times.
3. Start cooking on a high setting and reduce it when the food has come to the boil or heated through.

7. Care and Cleaning

What?

Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)

How?

1. Switch the power to the cooktop off at the wall.
2. Apply 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 at the wall.

Important:

1. ***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.***
2. ***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.***
3. ***Never leave cleaning residue on the cooktop: the glass may become stained.***

What?

Boilovers, melts, and hot sugary spills on the glass

How?

Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic 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
3. the cooktop.
4. Clean the soiling or spill up with a dish cloth or paper towel.
5. Follow steps 2 to 4 for ‘Everyday soiling on glass’ above.

Important:

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.

What?

Spillover on the touch controls

How?

Switch the power to the cooktop off at the wall.

Soak up the spill

Wipe the touch control area with a clean damp sponge or cloth.

Wipe the area completely dry with a paper towel.

Switch the power to the cooktop back on at the wall.

Important:

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.

What?

Metallic stains on glass caused by cookware with copper base aluminium base

How?

Follow the instructions for ‘Nonsugary boilovers, spills and food stains on glass’ above.

For stubborn metallic stains, try using a razor blade scraper suitable for ceramic glass cooktops, holding it at a 30° angle.

Important:

If the cooktop is not cleaned after every use and copper or aluminium stains are allowed

to burn onto the surface, they may react with the glass and no longer be removable.

They

don’t, however, affect performance.

What?

Stainless steel strip

food stains fingerprints and marks

HOW?

Wipe the soiling off with a cloth using a mild household detergent or stainless steel cleaner.

Wipe the surface dry using a micro fiber cloth.

For extra shine, use a suitable stainless steel polish.

Important:

Immediately wipe off any stainless steel cleaner if it is spilled onto the control dials. Commercial stainless steel cleaners containing chlorine compounds are corrosive and

may damage the appearance of your cooktop. Always read the label to check if your cleaner contains chlorine.

8. Troubleshooting

➤ Problem:

The cooktop cannot be turned on.

Possible causes

No power.

What to do

Make sure the cooktop is connected to the power supply and that it is switched on at the wall. Check whether there is a power outage in your home or area. If you’ve checked everything and the problem persists, call your Authorised Service Centre or Customer Care.

➤ **Problem:**

The touch controls are unresponsive.

Possible causes

The controls are locked.

What to do

Unlock the controls. See section ‘Using your induction cooktop’ for instructions.

➤ **Problem:**

The touch controls are difficult to operate.

Possible causes

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.

What to do

Make sure the touch control area is dry and use the ball of your finger when touching the controls.

➤ **Problem:**

The glass is being scratched.

Possible causes

1. Rough-edged cookware.
2. Unsuitable, abrasive scourer or cleaning products being used.

What to do

1. Use cookware with flat and smooth bases. See ‘Choosing the right cookware’.
2. See ‘Care and cleaning’.

➤ **Problem:**

Some pans make crackling or clicking noises.

Possible causes

This may be caused by the construction of your cookware (layers of different metals vibrating differently).

What to do

This is normal for induction cookware and does not indicate a fault.

➤ **Problem:**

The cooktop makes a low humming noise when used on a high heat setting (especially Power Boost).

Possible causes

This is caused by the technology of induction cooking.

What to do

This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.

➤ **Problem:**

Fan noise coming from the cooktop.

Possible causes:

A cooling fan built into your cooktop has come on to prevent the electronics from overheating. It may continue to run even after you’ve turned the cooktop off.

What to do:

This is normal and needs no action. Do not switch the power to the cooktop off at the wall while the fan is running.

➤ **Problem:**



Pans do not become hot and — appears in the display.

Possible causes:

1. The cooktop cannot detect the pan because it is not suitable for induction cooking.
2. The cooktop cannot detect the pan because it is too small for the cooking zone or not properly centred on it.

What to do:

1. Use cookware suitable for induction cooking. See section ‘Choosing the right cookware’.
2. Centre the pan and make sure that its base matches the size of the cooking zone.

➤ **Problem:**

P flashes in the display when you are trying to set PowerBoost.

Possible causes:



PowerBoost is temporarily unavailable because the cooktop needs to protect itself from overheating.

What to do:

Allow the cooktop to cool down.

➤ **Problem:**

zone has turned itself off unexpectedly, a tone sounds and an error code is displayed

(typically  or  alternating with one or two digits in the cooking zone displays).

Possible causes:

Technical fault.

What to do:

Please note down the error letters and numbers, switch the power to the cooktop off at the wall, and contact your Authorised Service Centre or Customer Care with the error code information.

➤ **Problem:**

There is a metal sheen on the glass.

Possible causes

Cookware with copper or aluminium base.

What to do

See ‘Care and cleaning’ .

9. Warranty and Service

Before you call for service or assistance...

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

- 1 your product is correctly installed
- 2 you are familiar with its normal operation.

If after checking these points you still need assistance, please refer to the Service & Warranty book for warranty details and your nearest Authorised Service Centre, or contact us through our local website listed on the back cover.

This cooktop has been designed and constructed in accordance with the following codes and specifications:

In New Zealand and Australia:

Model:

Date of Purchase Purchaser

Dealer

Suburb

Town

Country

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