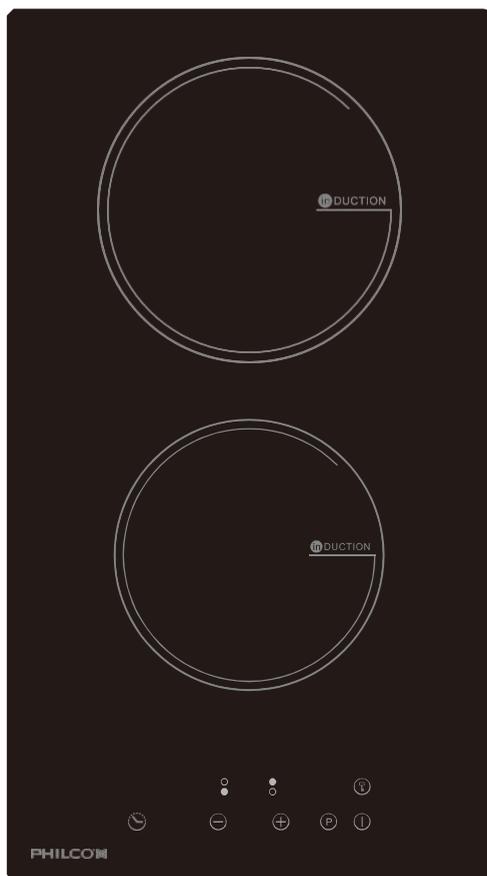




Induction Hob

Instruction Manual / Installation Manual

MODEL:PH235IC



Foreword

These instructions are for your safety. Please read the following instructions carefully before proceeding with the installation and use of this appliance.

Safety instruction

- ⚠ **WARNING:** All installation work must be carried out by a suitably qualified person, strictly following local building regulations and these instructions.
- ⚠ **WARNING:** Read the instructions before using the appliance.
- ◆ The induction hob is designed for the purpose of home cooking, it should be installed in the kitchen for personal use and indoors.
- ◆ This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. Keep the appliance and its supply cord out of the reach of children less than 8 years old.
- ◆ Although this appliance complies with current safety regulations and electromagnetic compatibility regulations, it is also possible that people with other types of device, such as pacemaker, hearing aid, could experience some discomfort.
- ◆ If you find the induction hob is visibly damaged, please do not use it and contact customer service immediately.
- ◆ If found the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a safety hazard.
- ◆ Check the package and make sure you have all the parts listed and decide upon the appropriate location for your appliance.
- ◆ If this appliance contains glass, please take care with fitting of handling to prevent personal injury or damage to the appliance.
- ◆ Do not control the induction hob with an additional timer or an independent remote-control system.
- ◆ This appliance incorporates an earth connection for functional purposes only.
- ⚠ **Caution:** The cooking process has to be supervised. A short-term cooking process has to be supervised continuously.

 **WARNING:** Before connecting the hob, check that supplied voltage and frequency match with that indicated on the appliance rating plate.

 **WARNING – Risk of Fire!**

- Do not store items on the cooking surface.
- Do not use flammable sprays in close vicinity to the appliance.
- Do not store detergents or flammable materials beneath the hob.
- 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.

 **WARNING – Risk of electric shock!**

- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Do not use any high pressure cleaners or steam cleaners, which can result in an electric shock.

 **ATTENTION – The high temperature surface!**

- The hotplates and surrounding area become very hot. Never touch the hot surfaces. When cooking zone has been in use, the surface remains hot for some time afterwards. Be careful not to touch the hot surface and not to place any objects on it.
 - Metallic objects such as knives, forks, spoons, and lids should not be placed on the hob surface as they can heat up.
 - Keep the hotplates and pans base dry. If there is any liquid between the pan bases and hotplates, this could generate steam pressure while the induction hob is in use, this could cause the pan to shake abnormally.
 - This induction hob is fitted with a fan at the lower section. If a drawer is fitted under the induction hob, do not keep small objects or paper in it, as if these are picked up, they could damage the cooling fan or affect the cooling system.
 - Never rest hot pans on the control panel, the indicator area, or the hob surround.
 - Always switch off the induction hob using the power switch of the control panel after each use. Do not wait until the hob switches off automatically when the pan is removed.
- ◆ Do not heat an empty pan.
- ◆ Do not cover the hob, e.g. with a hob cover, a cloth or protective foil. The material

could catch fire, shatter, or melt if the hob is switched on by mistake or if residual heat is still present.

- ◆ The rough bases of pans may scratch the hob.
- ◆ Grains of salt, sugar and sand may scratch the ceramic glass. Do not place these objects on the hob or use ceramic glass to the induction hob as work surface. Hard or sharp objects may cause damage if they fall onto the hob.
- ◆ Always centre the pan on the hotplate and always cover the pan with the matching lid. Cooking without using the lid will consume more energy.
- ◆ Choose pans which are the right size of the amount of food to be prepared. A large pan which is half full will consume a lot of energy.
- ◆ Recommended not to place pans that have been used on a gas hob on the induction hob (The flame can deform the flatness of bottom). In case you have to use them, please check that bottom is flat.

Recycling & disposal

The packaging is designed to protect the appliance from damage during transportation. The packaging materials used are selected from materials which are environmentally friendly for disposal and should be recycled.

This appliance is labeled in compliance with European directive 2002/96/EC for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods. This appliance requires specialist waste disposal. For further information regarding the treatment, recover and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

For more detailed information about treatment, recovery and recycling of this product, please contact customer service, your household waste disposal service or the shop where you purchased the product.

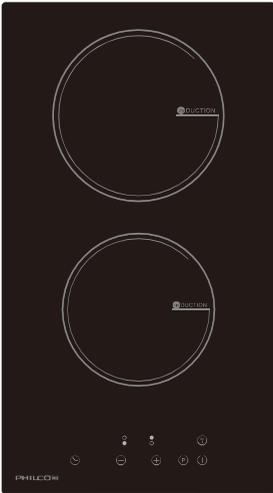


Technical Specification

Cooking Hob	PH2351C
Cooking Zones	2 Zones
Rated Voltage	220-240V~
Rated Frequency	50/60Hz
Rear hotplate rated input power	2400 / 2600W booster
Front hotplate rated input power	2400 / 2600W booster
Total Rated Power	3500W
Product Size W x D x H (mm)	290 X 520 X 68.5
Building-in Dimensions W x D (mm)	265 X 490

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

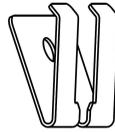
Contents of packaging



[01] x1



[02] x1



[03] x4

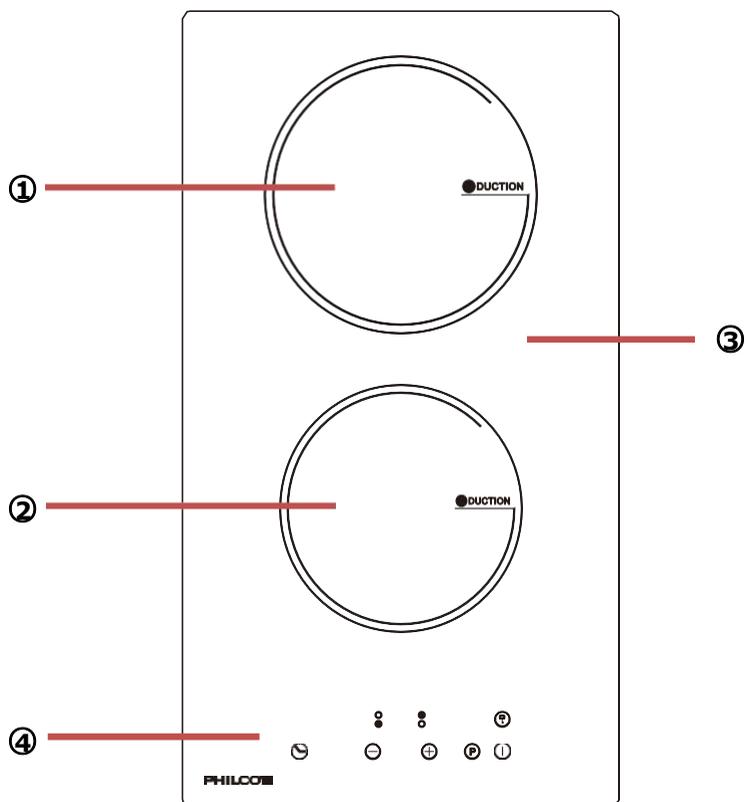


[04] x4

Item No	01	02	03	04
Description	Induction HOB	Sponge Strip	Installation Spring	Screws ST4*8mm

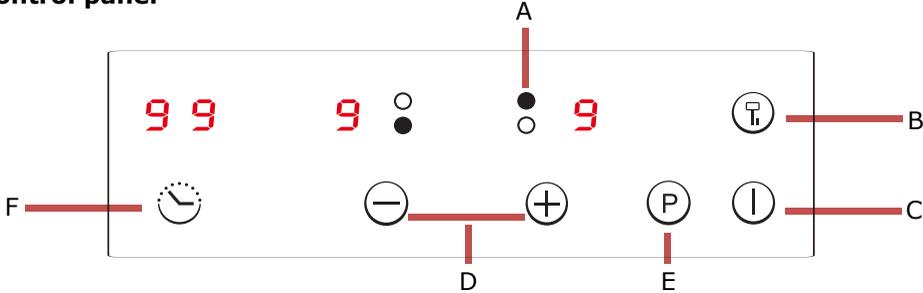
Product Overview

View of induction hob



Item No	Description
1	Rear hotplate
2	Front hotplate
3	Ceramic glass
4	Control panel

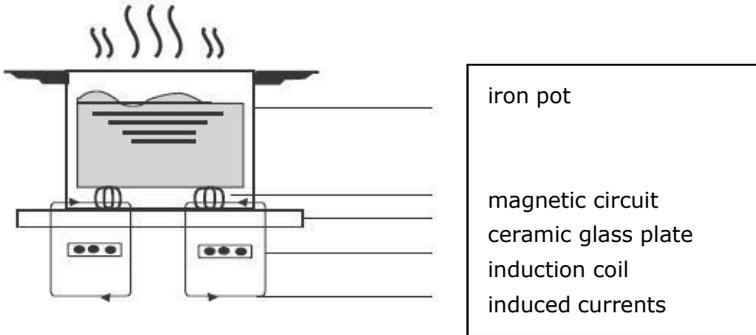
Control panel



Key Reference	Description
A ● ○	Choice of cooking zone
B	Child lock
C	On / Off
D	Power / time setting
E	Boost
F	Timer

A Word on Induction Cooking

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.

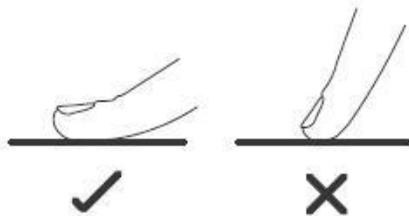


Before using your New Induction Hob

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

Using the Touch Controls

1. The controls respond to touch, so you do not need to apply any pressure.
2. Use the ball of your finger, not its tip.
3. You will hear a beep each time a touch is registered.
4. 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.

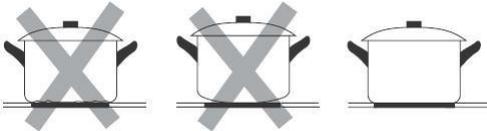


Choosing the right Cookware

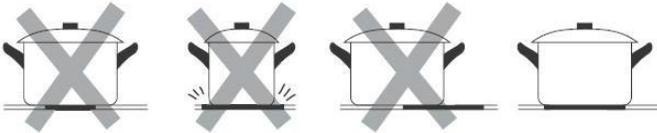


Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.

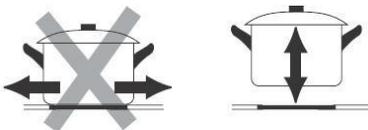
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:
 1. Put some water in the pan you want to check.
 2. If  does not flash in the display and 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, 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 140mm 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.

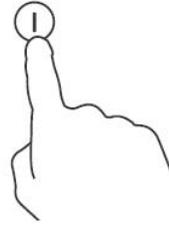


Using your Induction Hob

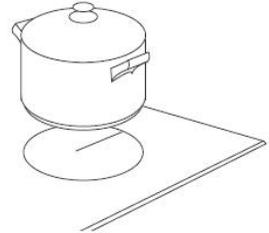
To start cooking

1. Touch the ON/OFF control.

After power on, the buzzer beeps once, all displays show " - ", indicating that the induction hob has entered the state of standby mode.



2. 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.



3. According to the heating zone where the pan is placed, select a relevant zone select key by pressing key (A) . The symbol 0. selected will stay fully lit.
4. Adjust heat setting by touching the regulating key(D)   control.
 - If you do not choose a heat setting within 1 minute, the Induction hob will automatically switch off. You will need to start again at step 1.
 - You can modify the heat setting at any time during cooking.

If the display flashes alternately with the heat setting

This means that:

1. You have not placed a pan on the correct cooking zone or,
2. Pan is using is not suitable for induction cooking or,
3. Pan is too small or not properly centred 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.

When you have finished cooking

1. Touching the relevant zone select key(A) that you wish to switch off.
2. Press the key(D) control to "0" level,
3. 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.

Using the Boost function

Activated the boost function

1. Select the heating zone by touching the zone select key (A).
2. Touching the boost control key(E) , the zone indicator shows "P."
and the power reach Max.

Cancel the Boost function

1. Touching the relevant zone select key(A) that you wish to cancel.
2. Touching the slider regulating key(D) to cancel the Boost function, then the cookingzone will revert to level 9.
 - The function can work in any cooking zone.
 - The cooking zone returns to level 9 after 5 minutes.

Using Child Lock Function

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

To lock the controls

Touch the keylock control for 3 seconds. The timer indicator will show "Lo".

To unlock the controls

1. Make sure the Induction hob is turned on.
2. Touch and hold the keylock control for a while.
3. You can now start using your Induction hob.



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

Over-Temperature Protection

A temperature sensor equipped can monitor the temperature inside the Induction hob. When an excessive temperature is monitored, the Induction hob will stop operation automatically.

Detection of Small Articles

When an unsuitable size or non-magnetic pan (e.g. aluminum), 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 cooling down the induction hob for a further 1 minute.

Auto Shutdown Protection

Auto shut down is a safety protection function for your induction hob. It shut down automatically if ever you forget to turn off induction hob. The default working times for various power levels are shown in the below table:

Power level	1~3	4~6	7~8	9
Default working timer (min)	360	180	120	90

When the pot is removed, the induction hob can stop heating immediately and the hob automatically switch off after 2 minutes.

Using the Timer

You can use the timer in two different ways:

1. You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
2. You can set it to turn one cooking zone off after the set time is up.
3. You can set the timer for up to 99 minutes.

Using the Timer as a Minute Minder

If you are not selecting any cooking zone

1. Make sure the cooktop is turned on.

Note: you can use the minute minder even if you are not selecting any cooking zone.

2. Touch the Timer key(F). The minder indicator will start flashing "10", and you can set the timer at this point. 

3. Using the "+" or "-" buttons, you can realize the setting of timing from 1 to 99 minutes.

Hint: Touch the "-" or "+" control of the timer once to decrease or increase by 1 minute. Touch and hold the "-" or "+" control of the timer to decrease or increase by 10 minutes.

Set the time or power level to 0, the timer is canceled, and the timer indicator will turn off.

4. When the time is set, it will begin to count down immediately. The display will show the remaining time.
5. Buzzer will bips for 30 seconds and the timer indicator will turn off when the setting time finished.

Note: minute minder only works at normal model.

Setting the timer to turn one or more cooking zones off

If the timer is set on one zone:

1. Select the relevant cooking zone which is working by touching the zone select key (A) 
2. Press the Timer key(F), the minder indicator will start flashing "10", and you can set the timer at this point.



3. Using the "+" or "-" buttons, you can realize the setting of timing from 1 to 99 minutes.

Hint:

Touch the "+" or "-" control of the timer once to decrease or increase by 1 minute.

Touch and hold the "+" or "-" control of the timer to decrease or increase by 10 minutes.

Set the time or power level to 0, the timer is canceled, and the timer indicator will turn off.

4. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.

NOTE: The red dot next to power level indicator will illuminate indicating that zone is selected.



5. When cooking timer expires, the corresponding cooking zone will be switch off automatically.
Other cooking zone will keep operating if they are turned on previously.
6. When using "the timer as an alarm" and "the timer to switch off the zones" together, the display will show the remaining time of alarm as priority. Press cooking zone to show the remaining time of switch off timer.

Trouble shooting

If an abnormality comes up, the induction hob will enter the protective state automatically and display corresponding protective codes:

No	Error Codes /EN	Error display	Error Reasons/Cause	What to do
1	Cannot detect the Pot		No or unsuitable cooking utensils have been placed on the cooking zone; Driver board unit defect; Coil defect;	Use suitable cookware or select the cookware size depending on the cooking zone; Please contact customer service.
2	One or more sensor buttons are covered, e.g. due to finger contact or by objects placed on them. Water or pot on the glass over the control	ER 03	Finger contact or by objects placed on them.	Clean the control panel
3	The connection between the display board and the driver board is fail	F1	Connection cable not correctly plugged or defect; Driver board unit defect; Display board unit defect;	Reconnect the cable between the display board and the driver board; Please contact customer service.
4	Coil temperature sensor failure (Open circuit).	F3E	Coil sensor defect	Replace the coil sensor
5	Over-temperature for the coil and ceramic glass	E1E	Heating with no water in the pot Coil sensor defect (short circuit) Driver board unit defect	Restart after the induction hob cools down. Please contact customer service.
6	Temperature sensor of the IGBT is high	E2E	Heat dissipation is not good Fan defect	Check the air inlet of fan Check the air outlet of cooktop Please contact customer service.
7	Abnormal supply voltage (too high)	E3E	Input voltage > 270V	Inspect whether power supply is normal; Power on after the power supply is normal. Please contact customer service.
8	Abnormal supply voltage (too low)	E4E	Input voltage < 160V	Inspect whether power supply is normal; Power on after the power supply is normal. Please contact customer service.
9	Coil temperature sensor failure (Abnormal)	E5E	Assembly dislocation of coil sensor NTC sensor mechanically or electrically defect Driver board unit defect	Please contact customer service.
10	The induction hob cannot be switched on	/	1. Main connection wrong 2. Power board of cooktop defect 3. Display board defect 4. Connection cable between the power board of cooktop and the display board defect	Inspection mains connection of cooktop Please contact customer service.

EN

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 and **please contact customer service.**

Installation

Selection of installation equipment

Cut out the work surface according to the sizes shown in the drawing.

The purpose of installation and use, a minimum of 5 cm space shall be preserved around the hole.

Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below: Option A /Option B

Option A

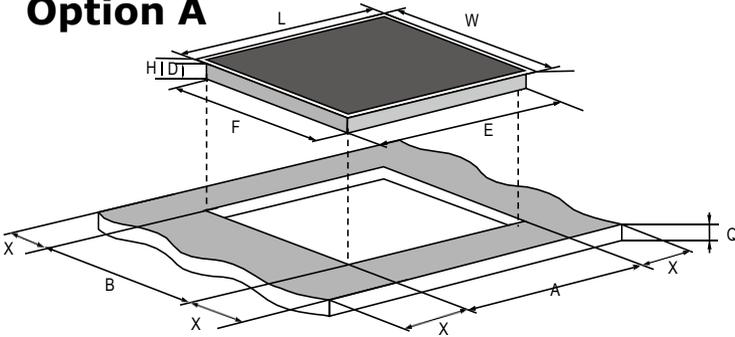


fig. 4

L(MM)	W(MM)	H(MM)	D(MM)	A(MM)	B(MM)	E(MM)	F(MM)	Q(MM)	X(MM)
290	520	70	65	265	495	259	484	30	50

Option B

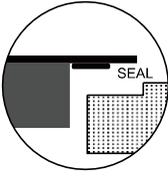
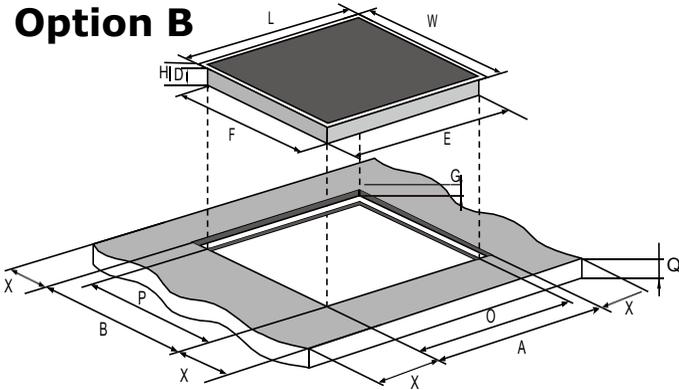


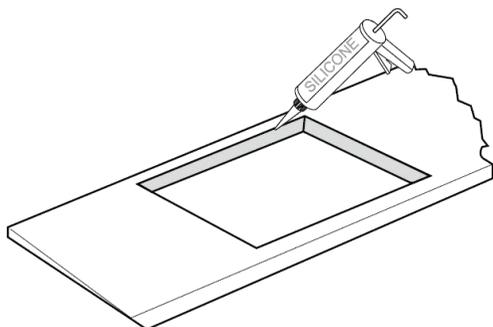
fig. 4

L(MM)	W(MM)	H(MM)	D(MM)	A(MM)	B(MM)	E(MM)	F(MM)	O(MM)	P(MM)	G(MM)	Q(MM)	X(MM)
290	520	70	65	295	525	259	484	265	495	5	35	50

locating the fixing brackets

- The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

fig. 1

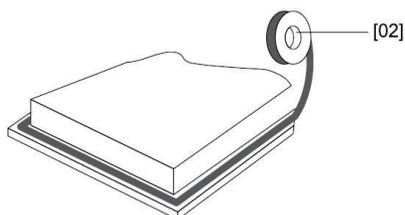


01



Cut out worktop to supplied dimensions shown (fig. 1) with suitable equipment. Seal the cut edge of the worktop using silicone or PTFE and allow to dry prior to fitting the hob.

fig. 2



02



[04] x 1

Stretch out the supplied seal along the underside edge of the hob, ensuring the ends overlap.

03

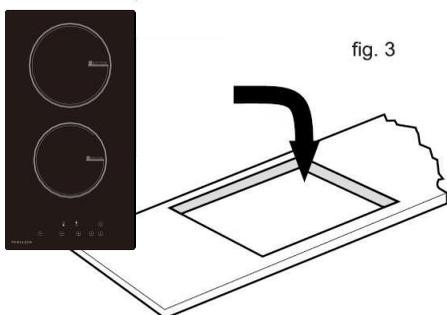


fig. 3

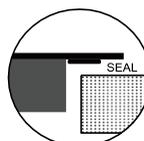
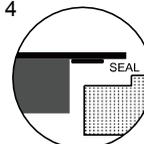


fig. 4

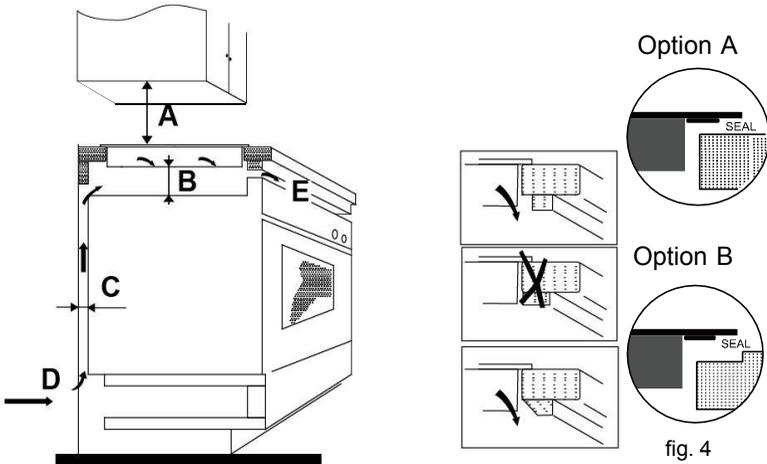


Do not use adhesive to fix the hob into the worktop. Once the seal is fitted position the hob into the cutout in the worktop. Apply gentle downwards pressure onto the hob to push it into the worktop ensuring a good seal around the outer edge (fig. 4)

Under any circumstances, make sure the Induction cooker hob is well ventilated and the air inlet and outlet are not blocked. Ensure the induction cooker hob is in good work state. As shown below



Note: The safety distance between the hot plate and the cupboard above the hot plate should be at least 650mm.



A(mm)	B(mm)	C(mm)	D	E
650	35 mini	20 mini	Air intake	Air exit 5mm

Before you install the hob, make sure that

1. The work surface is square and level, and no structural members interfere with space requirements.
2. The work surface is made of a heat-resistant material.
3. If the hob is installed above an oven, the oven has a built-in cooling fan.
4. The installation will comply with all clearance requirements and applicable standards and regulations.
5. 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.
6. 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) the isolating switch will be easily accessible to the customer with the hob installed.

7. You consult local building authorities and by-laws if in doubt regarding installation.
8. You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

When you have installed the hob, 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 hob.
3. If the hob is installed above a drawer or cupboard space, allow a gap of 35mm between the drawer and the bottom section of the hob.
4. The isolating switch is easily accessible by the customer.

Cautions

1. The induction hotplate must be installed by qualified personnel or technicians. Please never conduct the operation by yourself.
2. The hob will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics.
3. The induction hotplate shall be installed such that better heat radiation can be ensured to enhance its reliability.
4. The wall and induced heating zone above the table surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.

Connecting the hob to the mains power supply

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



Before connecting the hob to the mains power supply, check that:

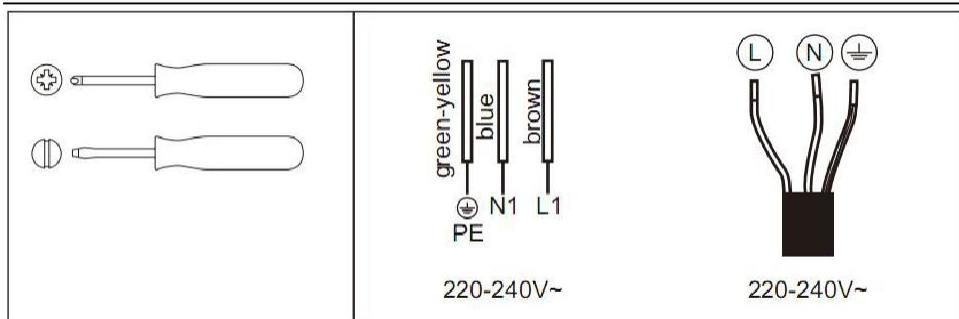
1. the domestic wiring system is suitable for the power drawn by the hob.
2. the voltage corresponds to the value given in the rating plate
3. the power supply cable sections can withstand the load specified on the rating plate.

To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.

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.



Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.



1. If the cable is damaged or to be replaced, the operation must be carried out by the after-sale agent with dedicated tools to avoid any accidents.
2. If the appliance is being connected directly to the mains an omnipolar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
3. The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
4. The cable must not be bent or compressed.
5. The cable must be checked regularly and replaced by authorized technicians only.

請記錄下列產品資料

● 型號

● 機身編號

● 經銷商名稱

● 購買日期

本產品不斷改進中，如功能有所更改，恕不另行通知，如有疑問，請與客戶服務中心聯絡，不便之處，敬請原諒。

說明書內容以英文版本為準

ToolBox Customer Service Centre 客戶服務中心：
4/F, DCH Building, 20 Kai Cheung Road, Kolwoon Bay, Hong Kong
香港九龍啟祥道20號大昌行集團大廈4樓

Customer Service Hotline 客戶服務熱線：(852) 8210 8210
Service E-mail 電郵地址：8210service@gilman-group.com
Please register now at 請即上網登記：www.toolbox.hk
Website 網址：www.gilman-group.com



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