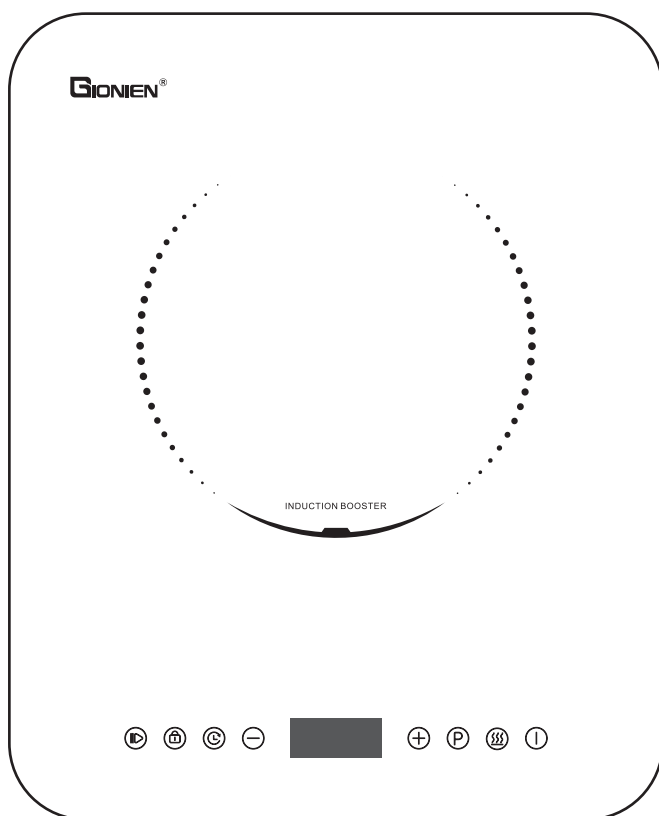


Induction Cooktop

Instruction Manual

MODEL: GIT112APS





Safety Warnings

This instruction is for your safety. Please read it thoroughly prior to installation and retain it for future reference.

- ✓ The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- ✓ **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- ✓ **WARNING:** A steam cleaner is not to be used.
- ✓ Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop surface since they can get hot.
- ✓ After use, switch off the cooktop element by its control and do not rely on the pan detector.
- ✓ The appliance is not intended to be operated by means of external timer or separated remote-control system.
- ✓ **Danger of fire:** Do not store items on the cooking surfaces.

- ✓ CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- ✓ WARNING: Unattended cooking on a cooktop with fat or oil can be dangerous and may result in a fire.
- ✓ 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.
- ✓ WARNING: The appliance and its accessible parts become hot during use.
- ✓ Care should be taken to avoid touching heating elements.
- ✓ Children less than 8 years of age shall be kept away unless continuously supervised.
- ✓ 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.

User Interface



User Interface

Reference	Description	
A		ON/OFF key
B		Keep warm key
C		Child lock key
D		Power/Timer regulating key
E		Boost control key
F		Timer key
G		Pause key

Heating Zone Power

Heating Zone	Max.Power (110-120V~ 50/60Hz)
Total Rating Power	1000W/1200W(BOOST)

Heat Settings

The settings below should only be taken as a guide. The power of the induction coils will vary depending on the size and material of the pan. For this reason it is possible that the settings will need to be adjusted slightly to suit your pans. As you use the cooktop, you will get to know which settings suit your pans best. When using new pans that you are not familiar with, set the power level below the one specified.

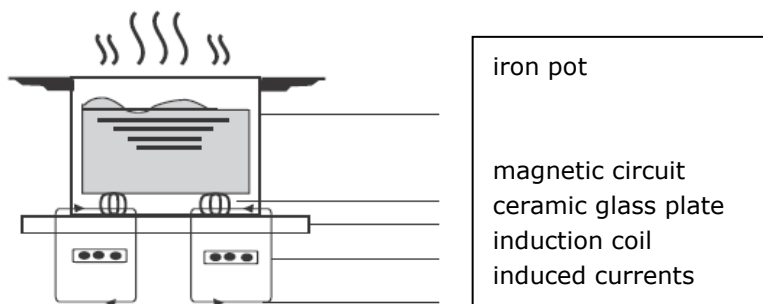
Power Rating(W)	Recommended Use
100-200	<ul style="list-style-type: none">•Keep warm•Melting chocolate, butter
300-400	<ul style="list-style-type: none">•Defrosting and heating•Cooking rice or porridge
600	<ul style="list-style-type: none">•Braising•Simmering•Goulash
700-800	<ul style="list-style-type: none">•Cooking pasta•Roasting/frying with little oil
1000-1200	<ul style="list-style-type: none">•Stir-frying•Boiling water

Hints and Tips

Problem	Possible causes	What to do
The cooktop cannot be turned on.	No power.	Make sure the cooktop is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area.
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.
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 cooktop 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 cooktop.	A cooling fan built into your induction cooktop has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction cooktop off.	This is normal and needs no action. Do not switch the power to the induction cooktop off at the wall while the fan is running.
Pans do not become hot and appears in the display.	The induction cooktop cannot detect the pan because it is not suitable for induction cooking.	Use cookware suitable for induction cooking.
	The induction cooktop cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Centre the pan and make sure that its base matches the size of the cooking zone.

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.

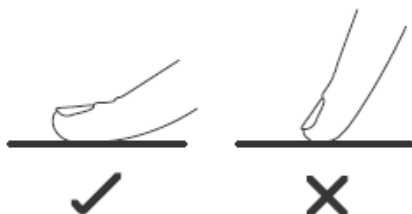


Before Using Your New Induction Cooktop

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


Using the 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.



Choosing the Right Cookware



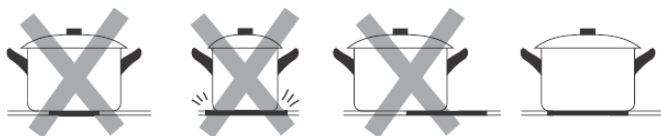
- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable 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.



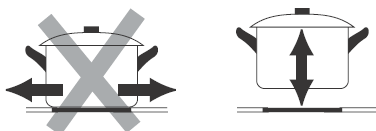
Do not use cookware with jagged edges or a curved base.



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 140 mm could be undetected by the cooktop. Always centre your pan on the cooking zone.



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

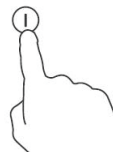


Using Your Induction Cooktop

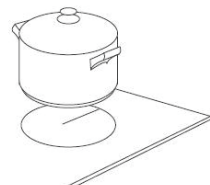
To Start Cooking

1. Touch the ON/OFF key (A) for 1 second.

After power on, the buzzer beeps once, all displays show " 0 ", indicating that the induction cooktop 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. Adjust heat setting by touching the regulating key(D) \ominus or \oplus control.

4. The rate of work will start at 800. Pressing the "+" will count up the power from 800W to 1000 in numerical order. Pressing the "-" key will take the power straight from 1000 to 0.

- If there is no operation, the induction cooker will enter the standby state after 60 seconds, turn off automatically after 30 minutes, the buzzer beeps once.
- You can modify the heat setting at any time during cooking.

If the display flashes $\geq \underline{\quad} \leq$ 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 centred on the cooking zone.
- No heating takes place unless there is a suitable pan on the cooking zone. The display will turn off automatically after 1 minute if there is no suitable pan to put on it.

When You Have Finished Cooking


1. Press the "-" key will decrease the power to "0"
2. Beware of hot surface
"H" will show 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

Active the Boost Function

1. Touching the boost control key(E) , the power reach Max 1200W.


Cancel the Boost Function

1. Touching the regulating key(D)  to cancel the Boost function, then the digital tube will display 1000.
- The cooking zone returns to 1000 after 5 minutes.

Using Child Lock Function

- 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 OFF control are disabled.

To lock the controls

Touch the keylock control  for 2 seconds. The digital tube will show "Lo"




To unlock the controls

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





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

Using the Keep Warm Function

- 1.Touch the button  the digital tube will display " 200 "
2. If you want to cancel the keep warm, touching the key  or  .

Using the Pause Function

The cooktop has handy restart function to pause and restart the cooking process if you're interrupted.

- 1.When the cooktop is on and working, touching the pause key , burner will stop working, and LED indicator will show the symbol " ||||| " "
2. Touching the pause key  two times, all functions will restart at the previous setting.
- 3.If there is no operation after half an hour, it will automatically shut down.

Temperature & Rated power control setting table

Rated power(W)	100	200	300	400	600	700	800	900	1000	1200
Temperature(°C)	60	80	100	120	140	160	180	200	220	240
Temperature(°F)	140	176	212	248	284	320	356	392	428	464

Over-Temperature Protection

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

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 cooktop, the cooktop automatically go on to standby in 1 minute. The fan will keep cooling down the induction cooktop for a further 1 minute.

Auto Shutdown Protection

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

Power rating	100W~300W	400W~700W	800W~1000W	1200W
Default working timer (min)	360	180	120	90

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




People with a heart pace maker should consult with their doctor before using this unit.

Using the Timer

- You can set it to turn the unit off after the set time is up.
- You can set the timer for up to 2 hours.

Setting the Timer to Turn the Unit Off

If the timer is set on :


1. Touching the Timer key(F)  , the minder indicator will start flashing " 0:10 " ,and you can set the timer at this point.



2. Using the "+" or "-" buttons ,you can realize the setting of timing from 1 minute to 2 hours.
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.
3. 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.
4. When cooking timer expires, the unit will be switch off automatically.

Failure Display and Inspection

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

Error Message	Possible Cause	What to Do
	No pot or pot not suitable	Replace the pot
E03	Water or pot on the glass over the control	Clean the user interface
F1	The connection between the display board and the left mainboard is fail	1.Connection cable not correctly plugged or defective 2.Replace the mainboard
F3	Coil temperature sensor failure	Replace the coil sensor
F4	Mainboard temperature sensor failure.	Replace the mainboard
E1	Temperature sensor of the ceramic glass plate is high	Please restart after the induction cooktop cools down
E2	Temperature sensor of the IGBT is high	Please restart after the induction cooktop cools down
E3	Abnormal supply voltage (too high)	Please inspect whether power supply is normal Power on after the power supply is normal
E4	Abnormal supply voltage (too low)	Please inspect whether power supply is normal Power on after the power supply is normal

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 cooktop and please contact the service department.

Technical Specification

Cooking Hob	GIT112APS
Supply Voltage	110-120V~
Installed Electric Power	1200W
Product Size L×W×H(mm)	300X370X22



DISPOSAL: Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

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.

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