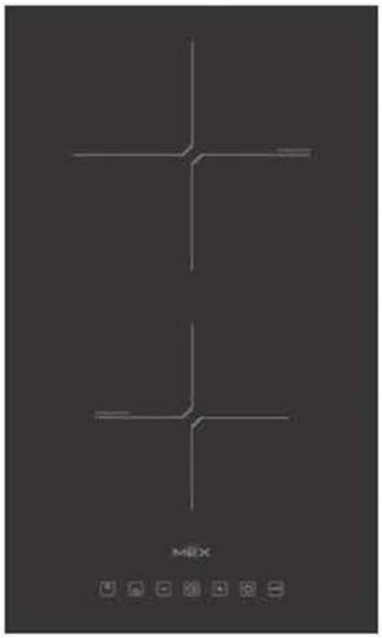
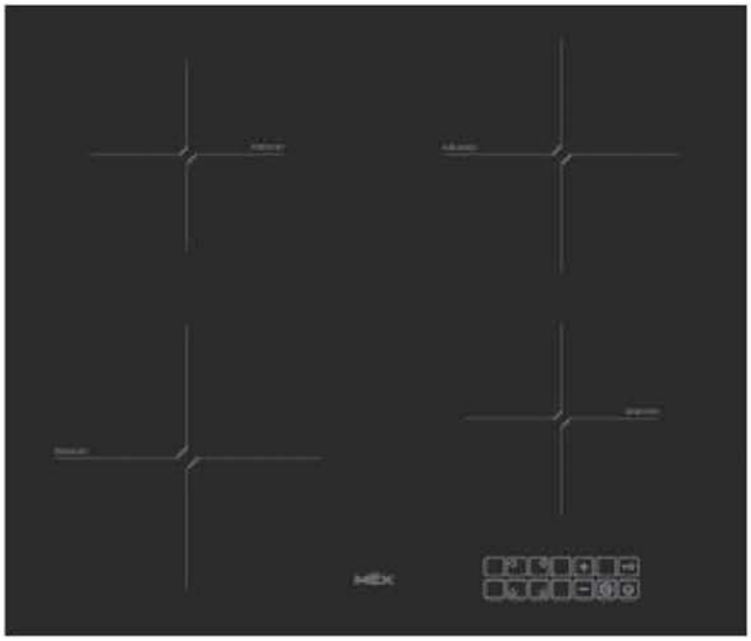
MËX

HIM332 **HIM364**





INDUCTION HOB

USER MANUAL

INSTALLATION INSTRUCTIONS

To avoid the risk of accidents or damage to the appliance.

it is **essential** to read these instruction before it is installed or used for the first time.

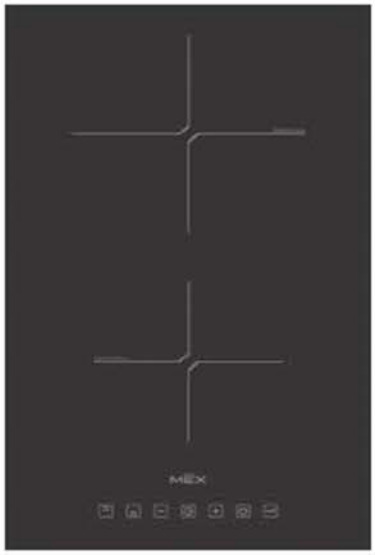
Table of Contents

Safety warning

- **Proper Installation** -Be sure your appliance is properly grounded and installed by a qualified electrician.
- Never use your appliance for heating the room.
- **Do not leave children alone** - Children should not be left alone or unattended in an area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **User servicing** - Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified electrician.
- Storage in or on appliance -Flammable materials should not be stored near surface units.
- **Do not use water on grease fires** -Smother fire or flame or use dry chemical or foam type extinguisher.
- **Use only dry Potholders** -damp potholders on hot surfaces may result in bums from steam. Do not let potholder touch hot heating elements. Do not use a towel or any bulky cloth.
- **Use proper pan Size** -This appliance is equipped with several, different size , induction elements. Select utensils having flat bottoms, large enough to cover the cooking surface. Proper size pots and pans will also improve efficiency.
- **Do not touch surface units or areas near units** -Surface units may be not even though they are dark in color. Areas near surface units may become hot enough to cause bums, During and after use, do not touch, or put clothing or other flammable materials on surface units or areas near units until they have cool down.
- **Do not heat closed food containers**- Build-up of pressure may causes container to burst and result in injury.
- **Never leave surface units unattended at high power settings**– Boil over causes smoking and greasy spillovers that may ignite.
- **Do not use aluminum foil**- aluminum liners or aluminum containers on the unit.
- Children should be supervised to ensure that they do not play with the appliances.
- Utensil Handles Should Be turned inward and not extend over adjacent surface units– To reduce the risk of burns, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- **Do not cook on broken cook top** - If cook top should break, cleaning solutions and spillovers may penetrate the broken cook top and create a risk of electric shock, contact a qualified technician immediately.
- **Clean cook top with caution**– If the sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- Do not store items which children may interest in cabinets or around the cook top. If children climbing on the cook top to reach items, could be seriously injured.

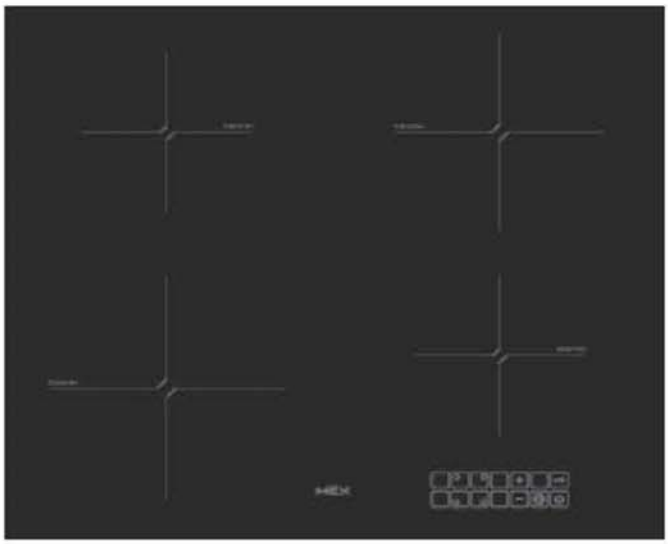
Specification

2 zone induction



Dimension:288×510mm
Rear zone (1x 2000W)
Front zone (1x 1500W)

4 zone induction



Dimension:596×510mm
Rear left zone (1x 1500W)
Rear right zone (1x 2000W)
Front left zone (1X 2200W)
Front right zone (1 x 1500W)

Installation instruction

1. To install the cook top, cut out a rectangular opening in the counter as shown on the drawing of Fig.1 and Fig.2.

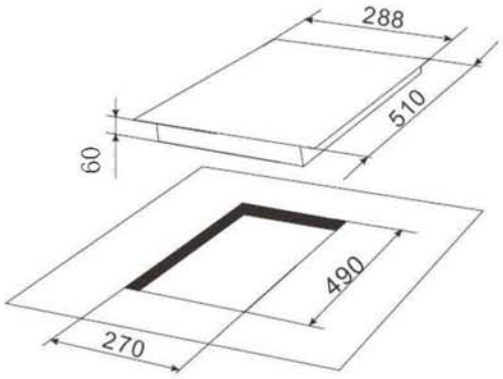


Fig. 1

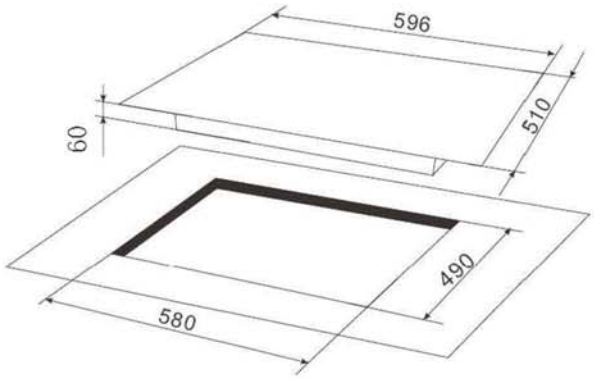


Fig.2

Note: ●The power line must be lined to adaptable electricity supply by professionals.

● Ensure that you have a minimum of 10mm(3/8") of space in the back of unit - between the edge and backsplash on your counter (or wall if no backsplash) for ventilation.

- Please make sure that the distance between the edge of opening to the cook top edge should be more then 20mm for the air outlet ventilation (Fig.3)

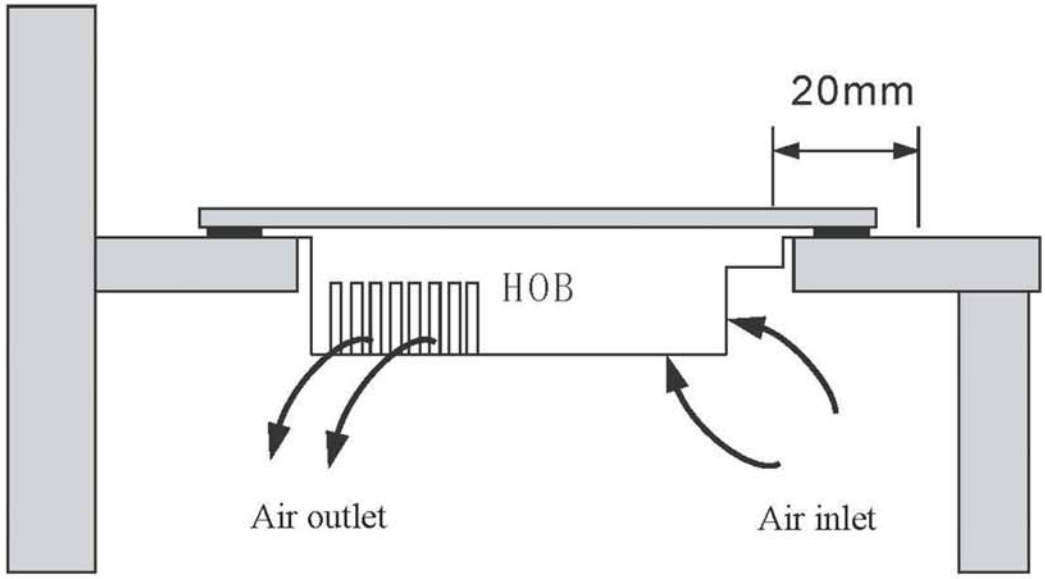
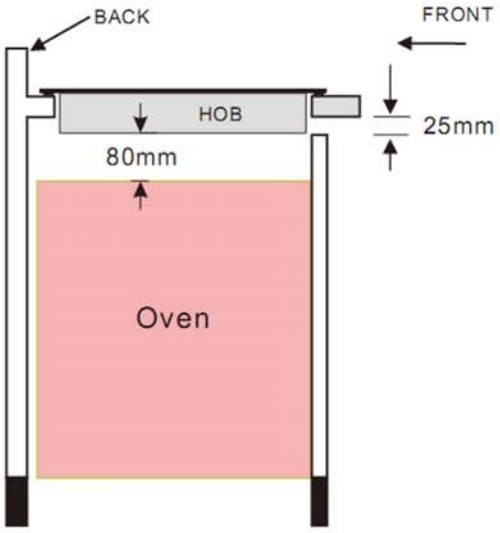


Fig.3

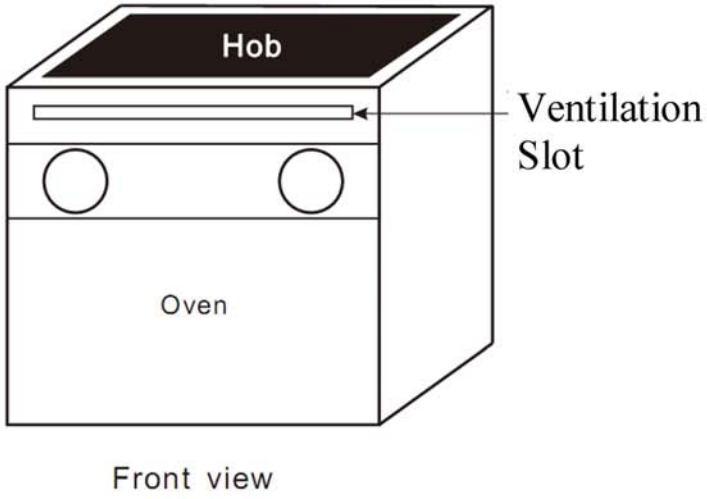
(continued)

●If there is a oven under the hob, make sure the bottom of hob and the top of oven should be have a gap of at least 80mm(Fig.5). And please cut a ventilation slot on the front side of cook top between the oven and hob for air ventilation. (Fig.6)



Side view

Fig.5



Front view

Fig.6

2. Apply the gasket around the edge of glass panel. (Fig.6) This gasket will prevent most of the spills from entering the cabinet below and will keep the unit in place. Once the gasket is installed, place the cook top in the opening, and lay it on the rim. Do this carefully—do not drop the unit into the cutout. Make sure that the units is sitting properly on its rim all round the perimeter.

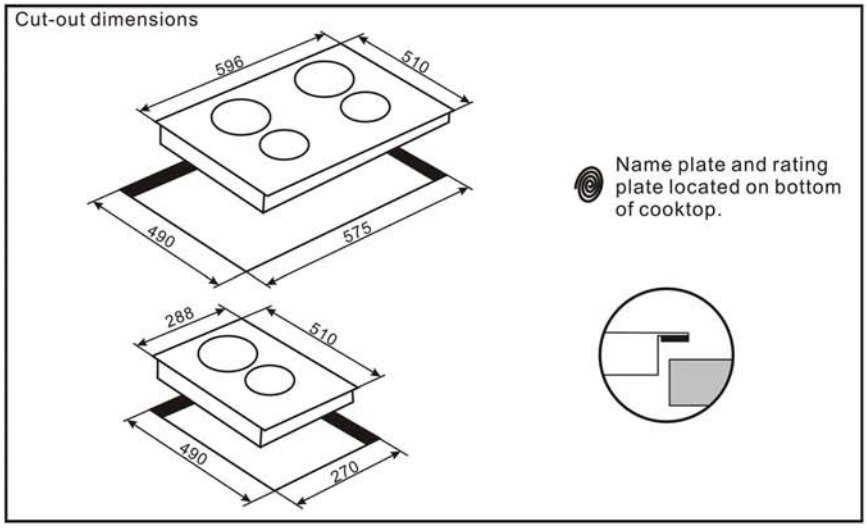


Fig.7

(continued)

Note: If your cook top is produced from porous materials which tend to swell if in contact with humidity and water, to better protect the top, use proper sealants on the edge which would prevent any penetration of humidity and water. Chamfer all exposed edges of decorative laminates to prevent further chipping. Cutout radius corners and file them to ensure smooth edges and prevent corner cracking. Rough edges and inside corners which are not rounded as well as forced fits can contribute to cracking of counter top laminate.

3. Put the Hob into the top carefully (Fig.8)

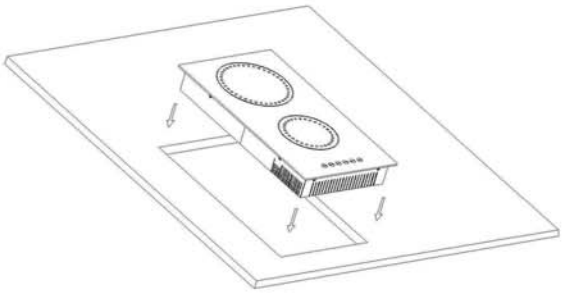


Fig. 8

4. Cut 4 pieces of foursquare wooden block（ wooden block height = 60cm-thickness of the cook top）.

5. Secure the wooden block with the base and tighten the 4 screw for the holder (4pcs) supplied. (Fig.8 and Fig.9)

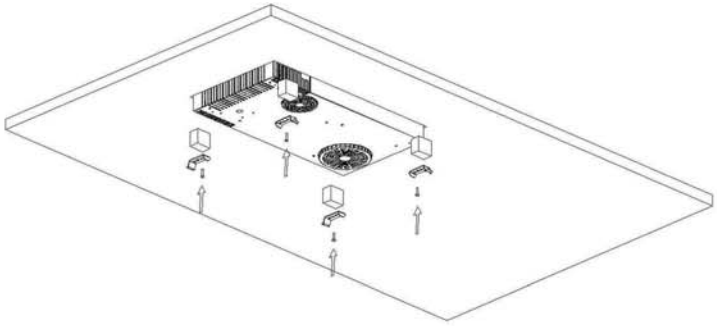
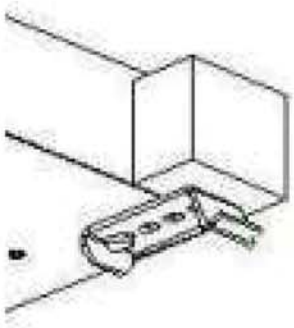


Fig. 9



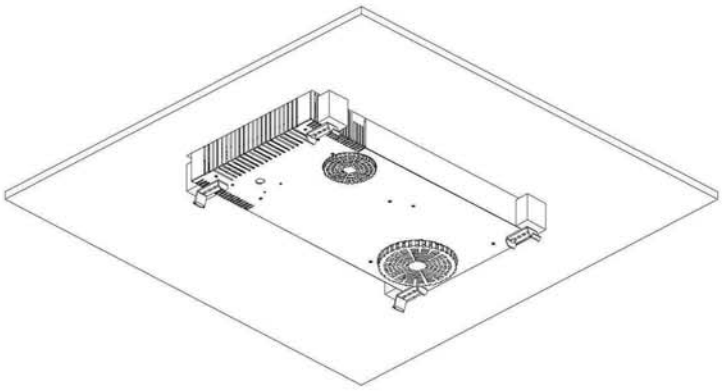


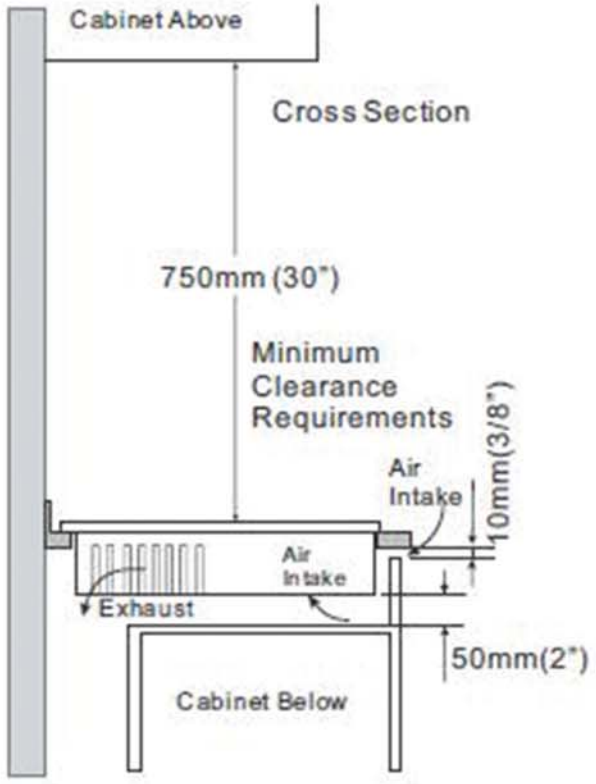
Fig. 10

Other installation requirement

During cooking, built– in fan inside the cook top will operate constantly to keep the internal components cool, The air intake is on the bottom of the cook top box, and the warm air exhaust is located on the front of the units, as shown on the obstructed, the cook top safeties will either diminish the power output or shut down the unit. We suggest that you should periodically check that there are objected(dust, paper, etc,) which could obstruct the air inlet and outlet under your induction cook top. Although the induction cook top heat Rejection is minimal and the unit does not create any fumes in operation, such unit must be installed underneath a proper sized ventilation hood for exhausting any smell, vapor and smoke created by cooking itself.

Also a proper downdraft system can be used for ventilation. A minimum vertical clearance of 750mm (30") is required between the top of the cooking surface and the bottom of any unprotected combustible material, such as cabinets, wooden trim etc.

In the back, leave a minimum of 10mm (3/8") between the cook top edge and adjacent vertical surfaces (backsplash, wall, high cabinets etc.) This space is needed for the unit breath properly. If a downdraft ventilation system is used a minimum 6mm(1/4") of clearance is required between the rear edge of the cook top and the downdraft snorkel. Leave a minimum of 80mm(2") underneath the unit for air intake.



continued)

Note: **Your cook top must always breath adequately. Make sure that the air inlet and its exhaust are not obstructed.**

The unit must not be installed above a washing machine, a refrigerator or a deep-freezer box.

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided.

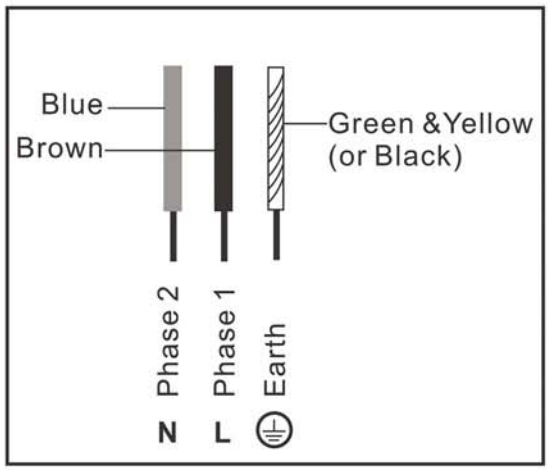
The unit must be installed such that it can be pulled without difficulty out of the cut-out for servicing cleaning.

Never glue, silicone or wedge the unit inside its cut-out.

Electronic connection

Cooker top electrical characteristics are: Operating voltage: 220-240V / 50Hz-60Hz Connect to 220-240V / 50Hz 16Amp for **2 zone hob and 32Amp for 4 zone hob**, minimum supply Electrical wiring information. An adequate electrical supply must be provided for this unit. All wire connections and grounding must be done in accordance with local electrical codes, if these codes are not established, then with the National Electrical code. This unit comes equipped with three connection wires in a metal 150cm flexible conduit, The conduit must be routed and properly connected to an approved, owner-supplied, electrical, wall junction-box. An approved connector must be used for connecting the conduit to the junction box, A three wire, 2 poles, 220V/50HZ service ("hot") wires, and the green wire is to be connected to the ground conductor.

• 220-240V~
Connect the 3 wires as per the following colour code



continued)

The circuit protector for the unit should be properly marked inside electric panel and anybody using the unit, or technician servicing the unit, should be advised of circuit protector's location, so that the power to the unit can be disconnected when necessary. Once the unit is properly fitted and connected to the electrical power supply, turn the unit on and ensure that all elements and controls are operating well. Note that your units is designed for a stable and steady 220V supply and the manufacturer, its distributors and dealer cannot be held responsible for any unit malfunction due to an inadequate electrical supply(inadequate cable size, low voltage, power surge etc). Further more, if your residence has only a 208V supply system, and if the voltage frequently fluctuates, your cook top may not function properly. It is recommended that the connection to electrical supply is done by a qualified electrician. If there is any visible physical damage on the conduit and the wires, the unit must not be connected to the mains, A qualified electrician or approved service agent should be called in to replace the wire and the conduit.

Safety precautions read before operation

Your induction-cooking unit has been designed for residential use and food preparation, and all of the safety parameters have been rectified accordingly. The unit incorporates numerous safety devices and controls, and a few devices will be mentioned here. A number of sensors monitor temperature of internal components. If any of these sensors senses that the components temperature is above the limit, the power output of the unit will automatically be reduced, allowing the components to cool down, Once this is achieved, the unit will continue to operate normally at the output level set initially by the operator.

Each induction coil is equipped with a sensor which continuously monitors the temperature of the bottom of the pan to prevent the pan from overheating. Each induction soil is equipped with a pan sensing device. This device will not allow the heating element to turn on unless it senses a cookware on the coil covering enough surface area. The indication that the coil is not running is the flashing of the digital display. Once the pan is put properly on the coil, the digital display will become steady. Note that a small object such as a fork, a spoon, a piece of jewelry etc.

will not be mistaken for a cooking utensil, and it will not trigger this sensor. Moreover, this device will distinguish between cookware that is suitable or not for induction cooking. If a cooking vessel which is not suitable for induction cooking which is placed on a coil, there will be no power output on the coil.

If an operator leans on the keypad by chance for more then 10 seconds, controls will disable the heating section of the unit. This occurrence is called 'long press' and when it happens "_"signs will appear on power displays. The unit will act the same if there is an accumulation of some liquid on the keypad area, or if a damp cloth is left sitting on the keypad. The section will become operational again once the spill or the object/hand is removed, and the element turned back on. In an effort of constantly improving our products, we reserve the right to make any changes into internal components, as well as to make any (cosmetic) modifications on the outside frame. This unit does not contain any asbestos or asbestos based components. The users with heart pacemakers must consult with the pacemaker manufacturer prior to using this cook top which incorporates induction heating source.

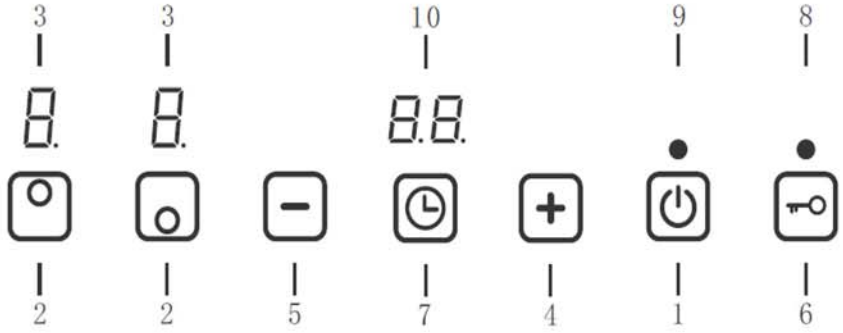
⚠ If a crack appears in the glass surface, disconnect the unit immediately to avoid any risk of electric shock. If the unit is connected directly to supply inside a junction box, then disconnect its breaker, or remove fuses manually.

Do not re-use your cooktop until the glass top is replaced.

When cooking never use aluminum foil and never place products wrapped in aluminum foil, nor products deep-frozen in aluminum packs on the hob. Aluminum foil could melt and damage vitroceramic glass surface beyond repair.

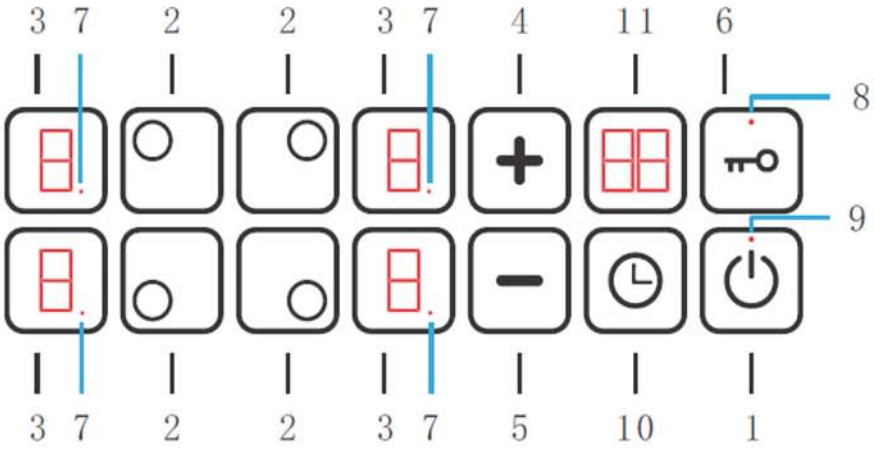
Control panel operation

Control board for 2 burner



1. Switch button
2. Cooking zone selection
3. Cooking zone indicator
4. Power up button
5. Power down button
6. Lock button
7. Delay timer
8. Lock indicator
9. Power on indicator
10. Timer display

Control board for 4 burner



1. Switch button
2. Cooking zone selection
3. Power level display of cooking zone
4. Power up button
5. Power down button
6. Lock button
7. Cooking zone indicator
8. Lock indicator
9. Power on indicator
10. Delay timer
11. Timer display

Switch on the hob

Press the button 1 to turn on the hob, the light is on.

Note: If there is no any operation in 10 seconds after turning on the hob, the hob will power off automatically.

Heating: On the standby states, touch the button 2, 3, 15,16, 21 or 22 for the induction zone your selected, the selected indicator point 6, 7, 13, 17, 19 or 23 will appear belong to the selective burner, touch the button 8 or 9 to adjust the power, the display button 4, 5 , 14, 18, 20 or 24 will show the power level (0-9, U and A). Default level 4. For example, use level 6 for the front burner of the 2 burner induction, press the button 2, the point on button 7 appear, then press the button 8 to increase the power until digital indicator 5 showing the level 6.

Switching off the hotplate

Any hotplate can be switch at any time by pressing the ON/OFF key. The set power level will disappear from the display and if the hotplate remains hot the display will show " H" and flash.

Note: Each burner is equipped with a residual heat warning (H). After any zone is switched off, a flashing (H) has appear on the display. This warn that the cooking zone concerned is still very hot.

Setting future timer (Just can use only A function)

1. Select burner and after that select the level until A
2. Select timer
3. Select the time by 

***Note* : This function need to waiting working finish A function(see A function), after that timer will be start to working.**

Automatic power off

After the hob for 2 burner use 2 hours, the hob will power off automatic and will show "STOP" for 3 minutes, after that will show "H" until the temperature cool down to 60 ℃.

Special function

U function – The user can use this function for simmer the soup.

A function – On this function, the big zone will select the maximum power for 8 minutes to boil the water then automatic power decrease to level 3 to keep the water warm. The small zone need 11 minutes to boil the water.

Timer function

When the hob is working. Press the zone select button again, the point appear, then press the timer button, the point start to blink and the timer display 10 will show 00. Press the button 8 or 9 to set the time.

Note: This timer function can set every burner independently. To check the timer left, just press the button 2, 3 15, 16, 21 or 22 to select the burner, the timer display will show time left of the burner.

Ventilation fan delay off function

After turning off the hob, ventilation fan will keep working to reduce heat of hob, the ventilation fan will automatic switch off after 1 minute.

Lock function

If the hob is on, it can be locked to avoid accidental modifications to the cooking values set by press the button 12, or never operation any control for 3 minutes. the light at button 12 will appear.

To deactivate the lock, in the same way, press the button 12, the light on the button 12 will disappear.

Automatic pan recognition function

The cooking zone will detect the cookware, if there is right cookware (see cookware instruction on page 15 and16). It will start to heat. If there is no cookware detected, or if the circumference less than 50% of the heating zone, the indicator will show " - " and "beep" every 2 second. After 2 minutes, it will go to standby mode.

Over power supply function

when the input of the circuit is too large, the hob will stop heating, the fault code will be display.

Control circuit board thermal protection

If the hob cause overheating of the internal electronic circuit board, the heat will be increase the power automatically.

Current fluctuations protect function

When the current fluctuate abnormal, the induction will stop to working, after 2 second it will resume to work.

Power sharing

For simultaneous use, support the use of cooking zones located on opposite sides of the hob.
On the same side, the use of a cooking zone at maximum power results in an automatic limitation of the other cooking zone on that side, which is indicated in the power level display.

Under the pretense that only one zone is used with an adequate cooking vessel covering the whole surface of the coil, and that power on the zone is adjusted to the maximum.

If only one coil to operated, it can be utilized at its maximum power, but as soon as the other coil is turned on, the controls adjust the power on both coils automatically for "power sharing". This power sharing is administered by the unit's microprocessors, which will alternate power between the two elements. There are two factors affecting improved power sharing on your cook tops.

The first is the application of an improved technology for power sharing-not using common relays, but rather semiconductors which makes power sharing quicker, thus more efficient. The second factor is that, when in a power-sharing mode, two zones can share full, power output of the inverter.

Note that the controls will not allow both zones to operate at full power, and the power will be adjusted automatically - e.g. the power on one zone is adjusted to a maximum, and the other zone is turned on and power level also adjusted to its maximum, the power level on the first zone will automatically become lower. This change will be visible on digital displays. The controls are set in such a manner
that the last instruction (command) given to an element is always a priority.

Cookware for your induction

Inducted current can be created only with materials that have magnetic properties. Thus cookware for use with an induction unit must be made from a ferromagnetic material or have inserts with magnetic properties. Your household may already have cookware suitable for induction cooking, and you may test any utensil with an induction element. Incorporate controls are able to recognize a suitable cooking vessel. To perform a cookware test:
Turn an element on and adjust power to any level, you will notice that the digital power display is flashing, Place your cooking vessel on the coil, If the piece being tested is suitable for induction cooking, the display will become steady. However, if it keeps flashing, the cooking vessel cannot be used on your induction unit.

(continued)
If the cooking vessel is empty, remove it from the coil immediately after you have done test and turn the element OFF.
Another simple test to determine if a piece of cookware can be used on an induction cook top is the magnet test, Use a magnet and place it on the utensil, If the magnet sticks to it, the piece will work with induction.

COOK WARE COMPATIBLE WITH INDCUTION ARE:

1. Cook ware made of enamel coated steel with or without a non-stick coating.
2. Cast iron cook ware with or without enamel coated base.
3. Stainless steel pots and pans designed for induction cook ware.

Note:Stainless steel for cookware is non-magnetic, in most cases, and unsuitable for induction cooking, but most manufacturers make such cooking vessel in layers for better heat distribution, and a good number of such pots and pans can be used with induction. To make sure if a stainless steel utensil can be used, perform the utensil test.

Use of cookware with enameled coated base will prevent the glass top of your unit from getting scratched.

Pots and pans which do not have a flat bottom still may be used, however they should not be overly deformed.

Cookware made from glass, ceramic, earthenware, aluminum, copper and non-magnetic stainless steel cookware are not suitable for induction cooking.

To check the suitability of your cookware:
- Place the vessel on a cooking zone at power level 4.
- If the display remains on, your cookware is compatible.
- If the display flashes, your cookware cannot be used with induction cooking.
- You can also use a magnet to test the cookware.
- If a magnet "sticks" to the bottom of the cookware, it is compatible with induction.
-

Matching Pots & Pans

Small elements,16cm (6 1/2") are best utilized:
- With small cooking vessel-but normally not smaller then 10cm (4")
- For slow cooking and simmering (sauces, creams, etc.)
- For cooking small quantities of food.

Large elements, 22cm (9") are primarily designed for day-to-day cooking needs and most commonly used pans-18 to 25cm(7 to 9/12") in diameter.

Caution

- Always place your cookware such that its center is aligned with the centre of the coil.
- Avoid hitting the ceramic glass with cookware of any hard objects-the glass surface is highly resistant but not unbreakable.
- Pick-up your cooking vessel when moving them around. Do not slide them and avoid excessive rubbing of the top, as this leaves scratches and erases the markings.
- Avoid using cookware with rough or deformed bottoms.
- Avoid leaving any metal cooking accessories, knives, spoon and forks, or metal objects on the hob. They may get hot if left close to any heating element in use.
- Avoid storing flammable products in the cabinets under your cook top.
- Never leave an empty cooking vessel on an induction heating element, even when the element is turned OFF.
- Never try heating up a closed can.
- Avoid pre-heating your non-stick pans (e. g with Teflon coating) at maximum heat.
- Avoid storing solid and heavy items in the cabinets above your cook top, They may unintentionally drop and damage the glass.

ERROR CODE DISPLAY

Error description	Error code	Checking and solutions
Circuit interruption	E0	Inside circuit interruption
No pan	U	No pan or pan bottom size ≤ 9cm
Communication interruption	Ed	PCB and Control board error communication
IGBT-NTC open circuit	E2	IGBT sensor open circuit, after 3 minutes to rechecking
High voltage	E3	The input voltage>AC275V（±5V）protection, <AC265V （±5V) resume
Low voltage	E4	The input voltage<AC110V（±5V）protection, >AC120V （±5V) resume
Hob surface-NTC open circuit	E5	Hob surface open circuit, after 3 minutes to rechecking
Hob surface-NTC short circuit	E6	Stop heating and checking immediately
IGBT-NTC short circuit	E8	Stop heating and checking immediately
IGBT-NTC high temperature	E9	IGBT temperature>95℃（±10℃）
Waterproof overflow interruption	FR	Checking if have water on the switch button

Do not connect any appliances to the plugs above or near to the induction cook top; connection cable insulation can melt if in contact with heat, and this may result in an injury a property damage.
Your cook top must never be used as a storage space or surface for piling up of any material.

Daily care of your appliance

MAINTANING YOUR APPLIANCE

Cleaning of an induction cooktop is easy. Read and follow these recommendations:

TYPE OF STAINS/SPOTS	WHAT TO DO	ACCESSORIES or AGENTS EMPLOYED
Minor	Soak the area to be cleaned with soapy water, then wipe it.	Cleaning sponges & mild detergents
Accumulated burn-on stains.	Soak the area to be cleaned with warm soapy water. Use a special scraper for vitroceramic glass to remove grease and food particles. Finish off with a cleaning sponge. then wipe it clean.	Cleaning sponges, mild detergents and cleaning agents for vitroceramic glass
Rings and traces of lime scale	Apply warm white vinegar on the stain. Leave to act then wipe off with a soft cloth. OR Use a commercial cleaner on affected area. Note that such cleaner may leave stains on stainless steel frame, thus protect exposed stainless steel.	Cleaning cloth,white vinegar, or diluted de-liming agent.
Burn-on stains following sugar spillage, melted aluminium or plastic.	Apply special vitroceramic glass cleaner on the surface, preferably one which contains silicone (protective action). Leave to act, then finish off with a cleaning sponge, then wipe it clean.	Vitroceramic cleaning agents and sponge.

PEN K INTER TRADING CO., LTD.

HEAD OFFICE : 1000/63-64 PB TOWER, 16th Floor, Sukhumvit 71 Road, North Klongtan,
Wattana, Bangkok 10110 TEL 0-2391-0919 FAX 0-2391-1141

SERVICE CENTER : 63/3 Moo 6 Soi Suksawat 76, Bangchak, Phra Pradaeng, Samut Prakan 10130
TEL. 0-2817-8999 FAX : 0-2464-1600 E-Mail : service2@penk.co.th

SALE OFFICE : 0-2713-1100