



**INSTALLATION AND OPERATION MANUAL
ELECTRIC INDUCTION HOBS
(BUILT-IN)**

**Model: EH-MIX333
EH-DIH333**



Please read the instruction manual carefully before using

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Preface

*Thank you for choosing **CHEF'S** cooking appliances.*

Read this instructions carefully. Only after doing this will you be able to operate your appliance properly.

Keep this Instructions in a safe place. If the appliance is given to another person, ensure the appliance documentation is also included.

Any defects and losses caused by ignoring the mentioned items and cautions mentioned in the operation and installation instruction are not covered by our warranty and any liability. Please keep all document in a safety place for future reference. If you have any doubt, please contact our local customer service center or dealer.

Check the appliance after removing it from the packaging. If you find the induction hob (built-in) is visibly damaged, do not use it.

Contact your local Customer Service or dealer immediately.

1. Safety Instructions

The induction hob (built-in) is designed for domestic use only. Only use the induction hob for food preparation so that it should be installed in the kitchen.

Safe operation:

To use this appliance safely, adults and children who as a result of

- * physical, sensory or mental disability

- * or lack of experience or knowledge are not capable of using this appliance should not do.

Children must be supervised to ensure that they do not play with the appliance.

Overheated oil, butter or margarine:

Overheated oil or butter (margarine) can quickly ignite. It may cause a fire!

Ensure that you keep a constant watch when cooking foods with oil or butter.

In the event that the oil or butter catches fire, never use water to put it out. Put the fire out quickly by covering the pan with a cover or dish. Switch off the hotplate.

Not to add additional timer or remote control to control the hob.

Hot cooking hob

Risk of burns! Do not touch the hot areas of the hob. It is imperative that children keep away from the appliance. The residual heat Indicator tells you if the hotplates are hot (See "Residual heat warning light" section).

It may cause a fire! Never rest flammable objects on the cooking hob.

It may cause a fire! If there is a drawer below the induction hob, this should not be used to store any flammable objects or sprays.

Wet hotplates and pan bases



Risk of injuries! If there is any liquid between the base of the pan and the hotplate this could generate steam pressure. As a result, the pan could jump unexpectedly.

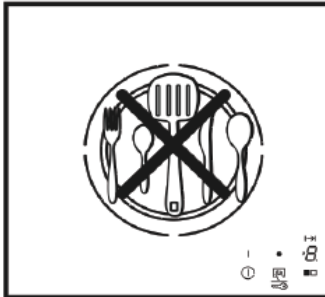
Always ensure that the hotplate and the base of the pan are kept dry.

Cracks in the hob

Risk of electrocution! Disconnect the appliance from the mains if the induction hob is broken or cracked. Contact Local Customer Service or Dealer.

The hotplate heats up but the visual indication does not work

Risk of burns! Disconnect the hotplate if the indicator does not work. Contact Local Customer Service or dealer.



Do not place metal objects on the Induction hob

Risk of burns! Do not leave cutlery, lids or other metal objects on the hob as they can heat up very quickly.

Taking care of the cooling fan

This induction hob is fitted with a fan in the lower section.

Risk of malfunction! If a drawer is fitted beneath the hob you must not keep small objects or paper in it as, if they are Picked up, they could damage the cooling fan or affect the cooling system.

Please, note: there should be a minimum distance of 2 cm between the drawer contents and the cooling fan.

Incorrect repairs

Risk of electric shock! Incorrect repairs can be dangerous.

Repairs may only be carried out by the Customer Service.

Power cable

Any work on the appliance, including replacing the power Cable must be carried out by the Customer Service.

The power cable of the appliance must not touch the hot areas of the hob. The cable insulation and hob can be damaged.

This appliance complies with current safety regulations and electromagnetic compatibility regulations.

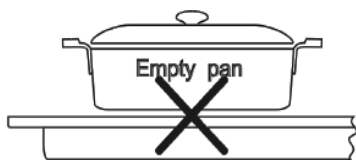
Nevertheless, people with a peacemaker should not use this appliance.

It is impossible to guarantee that all such devices found on the market comply with current safety regulations and electromagnetic compatibility regulations, and that dangerous interference will not occur. It is also possible that people with other types of device, such as hearing aid, could experience some discomfort.

Switching the hob off

Always switch the hob using the main switch of the Control Panel after each use.
Do not wait until the hob switches off automatically when the pan is removed.

Causes of damage:



The base of the pans

The rough bases of pans may scratch the hob.
Avoid leaving empty pans on the hotplates. These may cause damage.

Hot pans

Never rest hot pans on the control panel, the indicator area or the hob surround.

Salt, sugar and sand

salt, sugar and sand may scratch the ceran glass.
Do not lean on the hob or use it as work surface.

Hard and pointed objects

Hard or pointed objects may cause damage if they fall onto the hob.

Glass scraper



Spilt food

Sugar and other similar products may damage the hob.
These products should be removed immediately using a glass scraper.

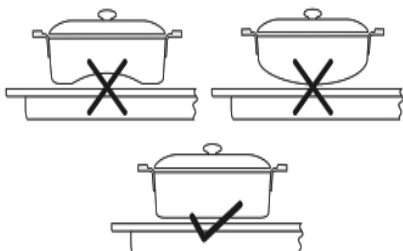
Inappropriate cleaning products

Discolorations in the metal are caused by using unsuitable cleaning products and wear as a result of contact with pans.

Plastic and foil

Aluminum foil and plastic containers will melt if placed on the hot areas of the hob

Advice on saving energy



Use a pan with thick flat base. Curved bases increase energy consumption.

Place a ruler on the base of the pan, if there are no gaps, the base of the pan is completely flat.

The diameter of the base of the pan should fit the size of the hotplate.

Check if the manufacturer has indicated the upper

diameter of the pan. In general, this is greater than the diameter of the base of the pan.

If the diameter of the pan does not fit the diameter of the hotplate, you are recommended to use a pan which is larger than the size of the hotplate, or else about half the energy will be lost.

Choose pans which are the right size for the amount of food to be prepared. A large pan which is half full will consume a lot of energy.

Always centre the pan on the hotplate and always cover the pan with the matching lid. Cooking without using the lid quadruples energy consumption.

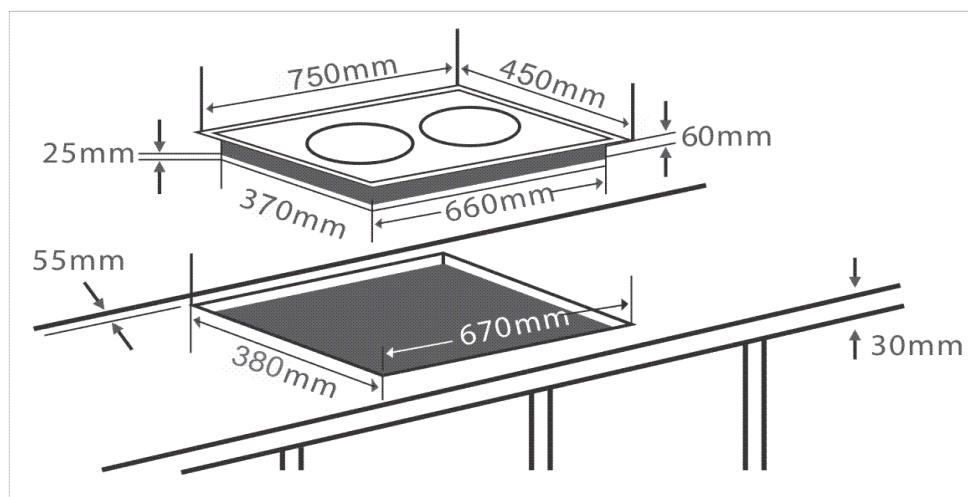
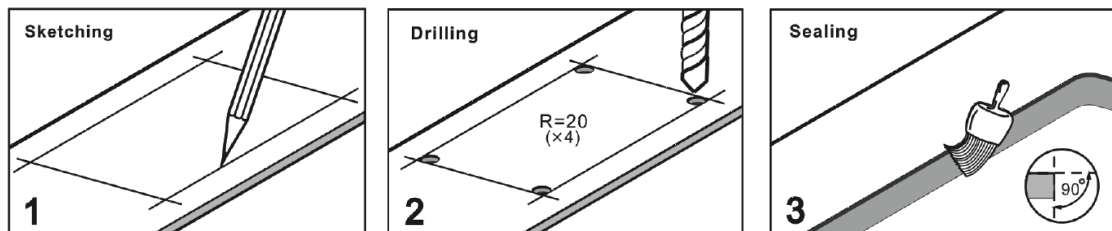
Cook using small amounts of water. This will save energy and will also help green vegetables retain their vitamins and minerals.

During their cooking, food such as stews, soups may heat up too quickly without any indication, spilling out of the cookware.

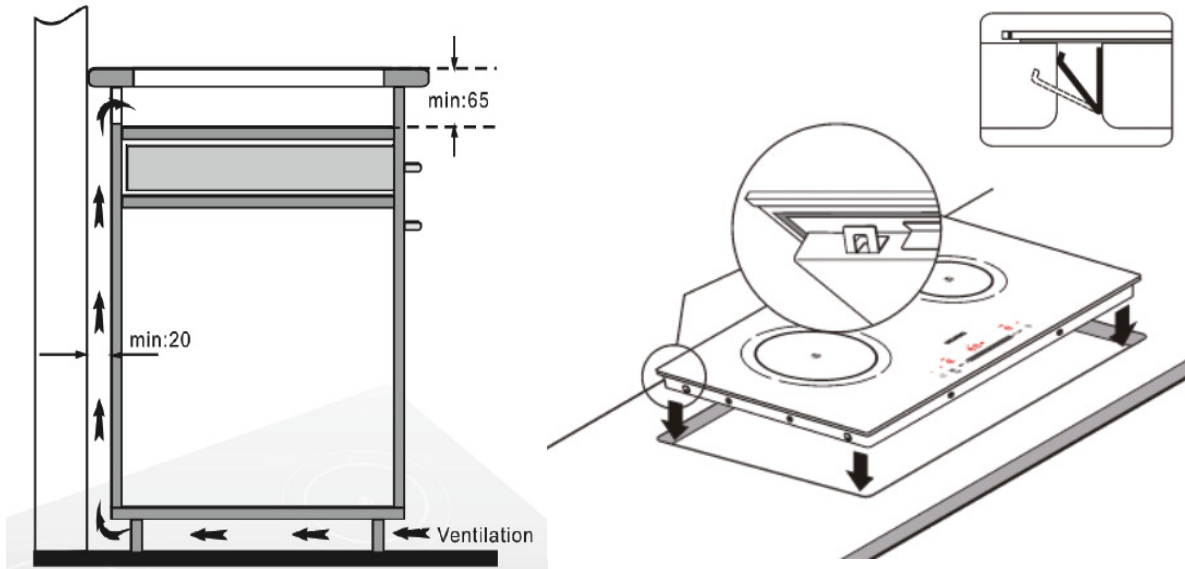
It is therefore advisable to heat this type of food gently, selecting a suitable power level and stirring the contents before and during cooking.

We recommend not to use for Induction hob pots that have been used in a gas hob fire can deform the flatness of bottom). In case of use, check that bottom is flat.

2. Installation instructions



EH-MIX333 / EH-DIH333 Cut-out Dimension



Important notes

Safety in use is only guaranteed if the technical installation of the hob has been carried out correctly and in accordance with the installation instructions. The installation technician shall be liable for any damage cause as a result of incorrect installation.

Only an authorized technician is able to connect the appliance. The guidelines set out by the electricity provider must be observed.

This appliance should be used only with an earthed connection.

Using this appliance without an earthed connection or after it has been incorrectly installed may, in very rare cases, cause serious harm.

The manufacturer accepts no responsibility for any malfunction or damage which is caused by incorrect electrical installation.

If the appliance is not fitted with an accessible plug, disconnecting means must be incorporated in the fixed installation, in accordance with the installation regulations.

The power cable must be positioned so that it does not touch any of the hot parts of the hob.

Refrigerators, dishwashers, ovens, or washing machines must not be installed under the induction hob.

Any change to the appliance's interior, including changing the power cable, must be performed by the Customer Service.

Preparing the Kitchen

The worktop should be flat and horizontal. The aperture should be cut before the appliance is installed. Remove any shavings, as these can affect the operation of the electrical components. When the cutting has been completed, the unit's stability should be checked again.

Surfaces which have been cut should be sealed so that they are heat resistant and so that they do not swell when moist.

The kitchen units to be fitted must resist temperatures of up to 90°C.

The gap between the aperture and the side wall must be at least: 40 mm

It is not recommended that the hob be placed between two side walls but, if this is the case, a gap of at least 200 mm should also be left on one side.

If the induction hob is installed above a sterilizer there must be a gap of 70 mm from the top of worktop to the top of the sterilizer.

If the induction hob is installed without sterilizer or above a drawer, the worktop thick around the hob must be 20 mm as minimum.

If the interior width of the kitchen unit is less than 700 mm, a 80 mm – long cut must be made in the side walls from the top section of the hob.

Taking into account the hob ventilation:

An aperture must be cut in the top section of the back of the kitchen unit, 680 mm wide and 45 mm high.

There must be a gap of 20 mm between the back of the kitchen unit and the kitchen wall.

if the hob is installed above a drawer, allow a gap of 65 mm between the drawer and the top section of the worktop.

Installing and connecting the hob

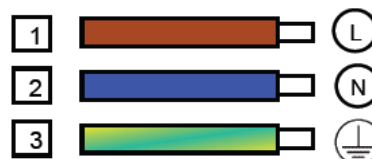
The earth wire (green and yellow) should be connected first and disconnected last. It should also be longer than the others, so that even if the hob is moving the other wires can be disconnected before the earth wire.

Connection diagram (see figure)

1. Brown
2. Blue
3. Green and Yellow

Connection diagram

220V-240V~50/60HZ



Is required 16A electrical installation at customer's house (electrical circuit, socket and fuse).

Do not trap the lead during installation and do not guide it over sharp edges.

The hob and the worktop should not be sealed with silicone as the hob itself has a seal which serves this function.

Removing the hob

Disconnect the cooker from the power supply.

Push out the hob from below

3. Induction cooking

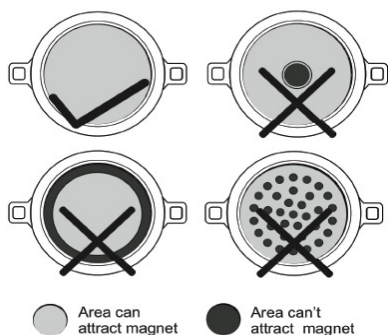
Advantages of induction cooking

- **Greater speed in cooking and frying;** as the pan is heated directly.
- **Reduced energy consumption**
- **Cleaner and easier to use;** spilt food does not burn as much on the hob.
- **Cooking control and safety;** the hob supplies or cuts off the heat as soon as the controls are operated. The Induction hotplate stops supplying heat if the pan is removed before the power has been switched off.

Suitable pans

Ferromagnetic pans are the only pans which are suitable for induction cooking. They can be made of:

- enameled steel
- cast iron
- specially designed cookware for induction cooking made from stainless steel



Special pans for induction cooking.

Other types of special pans are available for induction cooking, where the base of the pan is not entirely ferromagnetic. Check the diameter as this could affect the pan detection as well as the cooking results.

Checking pans using a magnet

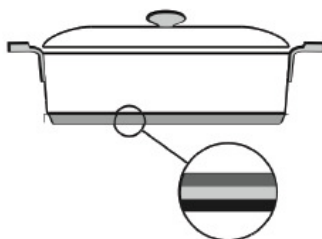
To find out whether the pans are suitable, check that they are attracted to a magnet.

The manufacturer will usually indicate if their pans are suitable for induction cooking.

Unsuitable pans. Never use pans made from:

- standard, high quality steel
- glass / earthenware
- copper / aluminum

Characteristics of the base of the pan



Sandwich pans

The characteristics of the base of the pan can affect the evenness of the cooking.

Pans which are made from heat-diffusing materials (such as “sandwich” pans made from stainless steel) distribute the heat evenly, saving time and energy.

No pan or incorrect size pan

If no pan is place on the hotplate, or the pan is not made of a suitable material or it is not a suitable size, the heat setting on the hotplate indicator will flash.

Place a suitable pan on the hotplate to stop the indicator flashing. If there is a delay of more than 90 seconds, the hotplate switches off automatically.

Empty pans or pans with a thin base

Do not heat empty pans and do not use pans with thin bases. Although your hob is equipped with an internal safety system, empty cookware can heat up so quickly that the “automatic OFF” function does not have time to react and a very high temperature may be reached. The base of the pan could melt and damage the hob’s glass surface. If this happens, do not touch the pan and switch off the hotplate. If it does not work after cooling, contact our Local Service Center or dealer.

Pan detection

Each hotplate has a minimum limit for pan detection which varies according to the material from which the pan being used is made. It is for this reason you are recommended to use a hotplate which matches the diameter of the pan.

Pan size detection

Cooking zone	Pan size minimum
220mm	130mm
180mm	90mm

4. Product's specification

Specification		
Model	EH-MIX333	EH-DIH333
Voltage	220VAC	220VAC
Frequency	50Hz	50Hz
Individual power (kW) Left hotplate / Cooking zone (cm)	2200W / 22cm (radiant)	3000W (booster) / 22cm
Individual power (kW) Right hotplate / Cooking zone (cm)	2300W (booster) / 22cm	2300W (max) / 22cm
Induction total rated power (KW)	3600W	3600W
Dimension (W×D×H) mm	750 x 450 x 60	750 x 450 x 60
Height above installation table mm	5.5	5.5
Cut-out size (W×D) mm	670 x 380	670 x 380
Minimum thickness of installation table mm	20	20
Installation method	Built-in	Built-in
Net weight (kg)	7.0	7.0
Gross weight kg	8.0	8.0
Faceplate	Shott caran Glass, black color	Shott caran Glass, black color

5. Getting family with the hob.

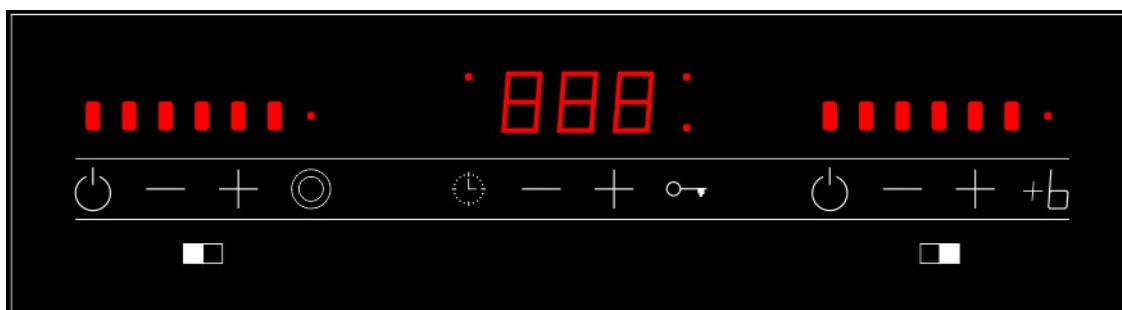
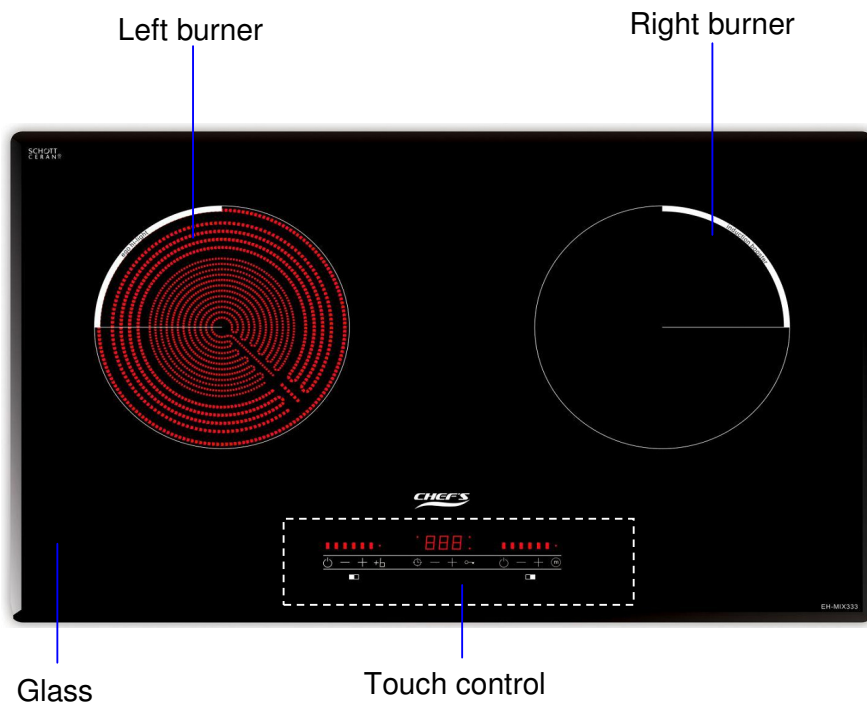
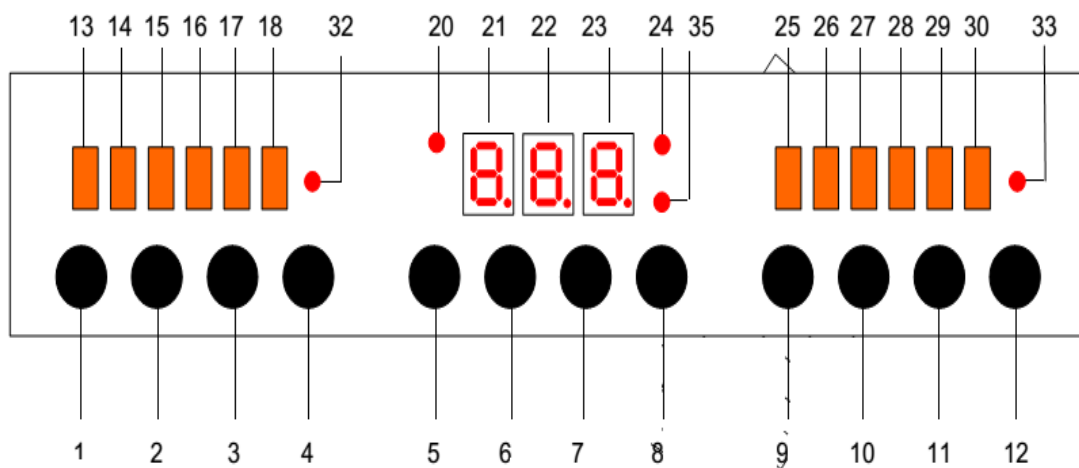
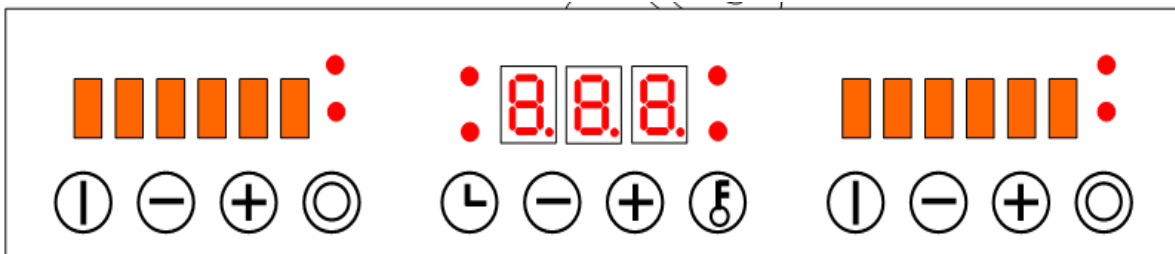


Fig. 1: Touch control for EH-MIX333 / EH-DIH333





1	ON/OFF key left cooking zone	Turn on/off the left cooking zone
2	Cooking level Minus (-) left	Minus the left cooking level
3	Cooking level plus (+) left	Plus the left cooking level
4	Booster/ Maximum level left	Set the left cooking level to Maximum, or Booster level
5	Timer	Timer select
6	Timer Minus (-)	Counts minutes down to 0.00
7	Timer plus (+)	Counts minutes up to 9.59
8	Key lock key	e.g. key lock, break, dual-circuit
9	ON / OFF key right cooking zone	Turn on/off the right cooking zone
10	Cooking level minus (-) right	Minus the right cooking level
11	Cooking level plus (+) right	Plus the right cooking level
12	Booster / Maximum level right	Set the right cooking level to Maximum,, or Booster level
13	Cooking level 1 left cooking zone	
14	Cooking level 2 left cooking zone	
15	Cooking level 3 left cooking zone	
16	Cooking level 4 left cooking zone	
17	Cooking level 5 left cooking zone	
18	Cooking level 6 left cooking zone	
19	(reserved)	
20	Timer indicator left cooking zone	
21	Timer display ones of hours	
22	Timer display tens of minutes	
23	Timer display ones of minutes	
24	Timer indicator right cooking zone	

25	Cooking level 1 right cooking zone	
26	Cooking level 2 right cooking zone	
27	Cooking level 3 right cooking zone	
28	Cooking level 4 right cooking zone	
29	Cooking level 5 right cooking zone	
30	Cooking level 6 right cooking zone	
31	(reserved)	
32	Booster indication left cooking zone	
33	Booster indication right cooking zone	
34	(reserved)	
35	Key lock indicator	

6. Switching ON/OFF

6.1 Switching On/Off the Touch control (TC)

After connecting to the mains, the TC unit takes 1 second to prepare for operation. After a reset all 6 LED segments light turn on from LED 1 to LED 6 and then turn off.

The TC unit may be switched ON by pressing the ON/OFF key after 1sec connected to mains. Press and hold on the ON / OFF key of each cooking zone for 1 second to turn on the keyboard. The LED displayed turn on the 6 LED segments from LED 1 to LED 6 alternately.

After turn on the keyboard, if there is no control on the key board in 10 seconds, the cooker will be off (OFF mode).

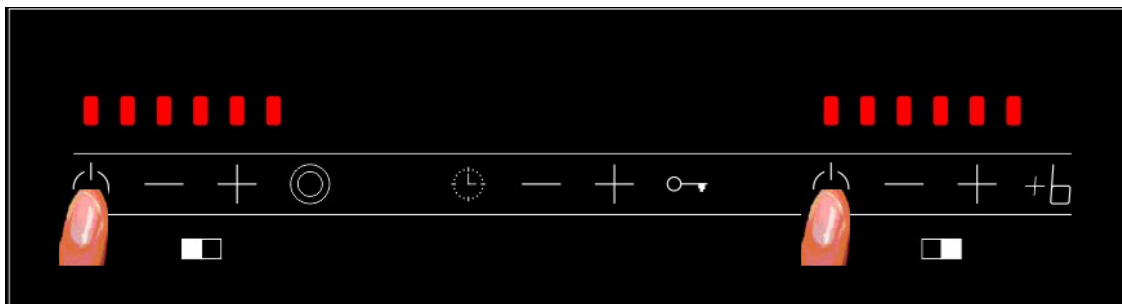


Fig. 2: Turn ON the Touch control by press on ON/OFF key

After the cooking zone is turn off, if the cooking area is hot, LED screen displayed residual heat warning with LED segments 4 bright from the left of each cooking zone.

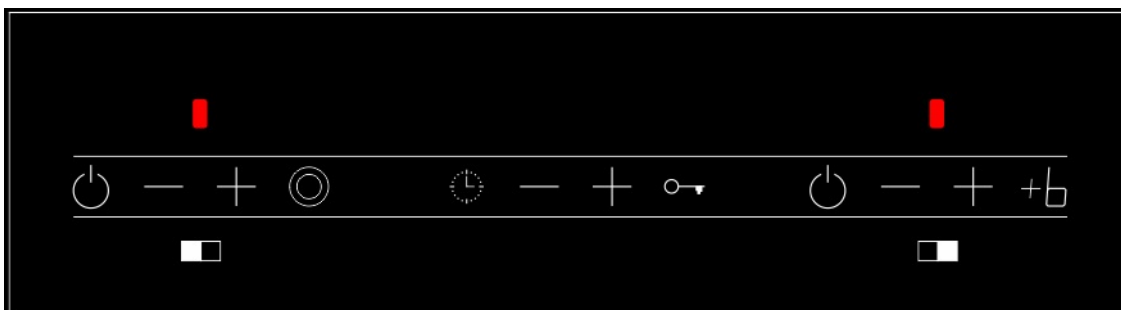


Fig. 3: Residual heat warning after cooking

The Touch Control may only be switched on by pressing the ON/OFF key.

In case of an active “Key Lock Function” when switching POWER ON, LED 35 lights on for LOCKED.

By pressing the ON/OFF key of the control unit in ON-Mode, the Touch Control may be switched off at any time. The ON/OFF key takes always priority with the POWER-OFF function.

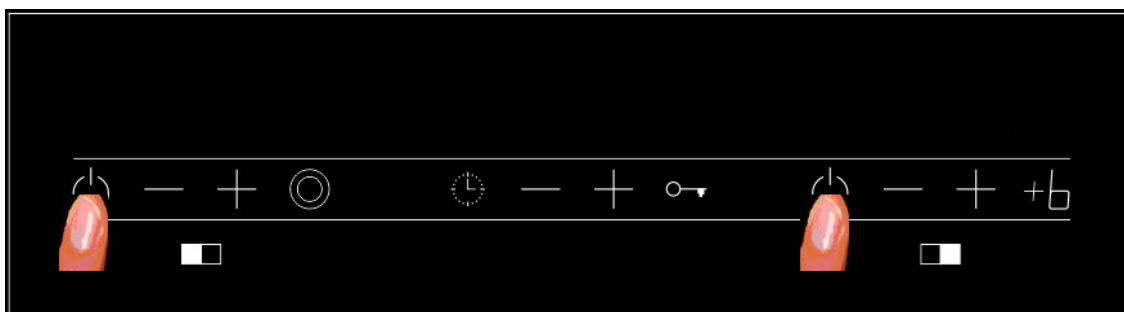


Fig. 4: Turn OFF the Touch control by press on ON/OFF key

The response time for switching on the control unit is about 1seconds.

6. 2 Automatic switch Off

The TC switches from Power ON to OFF after 10 sec. in case no cooking zone is activated or a select key is pressed during that time.

On the induction zone: If the cooking zone is controlled, but on the cooking zone haven't appliances cookware (pan), the display keyboard on 6 led turn on / off for a period of 10 minutes the cooker will also automatic turn off.

6.3 ON/OFF Cooking Zones

When the cooker is turned on the all cooking zone, the keyboard controller will display two separate cooking area, then select the cooking power level as required in each area cooking on the keyboard.

Cooking power level is selected by pressing or holding down the "+" or "-" key on the keyboard controller of each cooking zone. Adjustable power levels from level 1 to level 6 and displayed on the screen corresponding 6 LED segment.

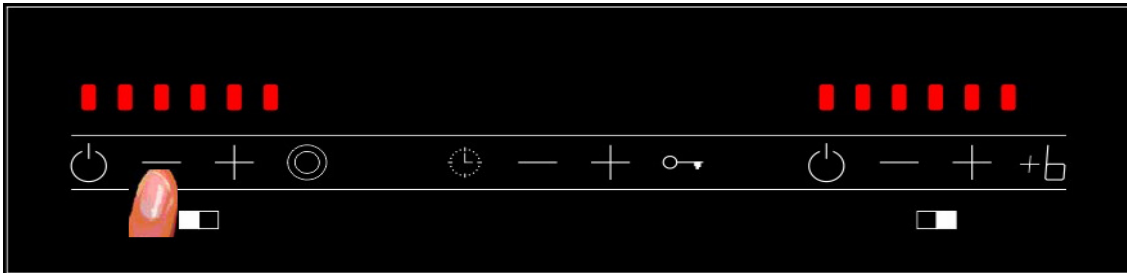


Fig. 5: Select power level cooking zone left by touching on the "-" or "+" key.

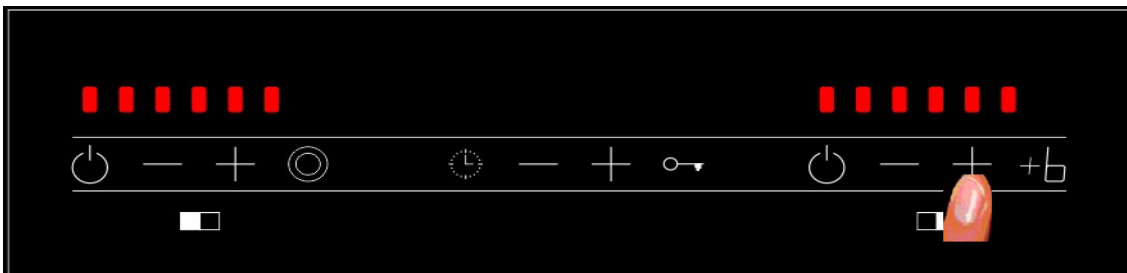


Fig. 6: Select power level cooking zone right by touching on the "+" or "-" key.

Switching Off cooking zone:

Turn off each individual cooking zone by pressing and holding on the button ON / OFF for 1 second on the cooking zone, the cooker will turn off.

The LED screen is turn off.

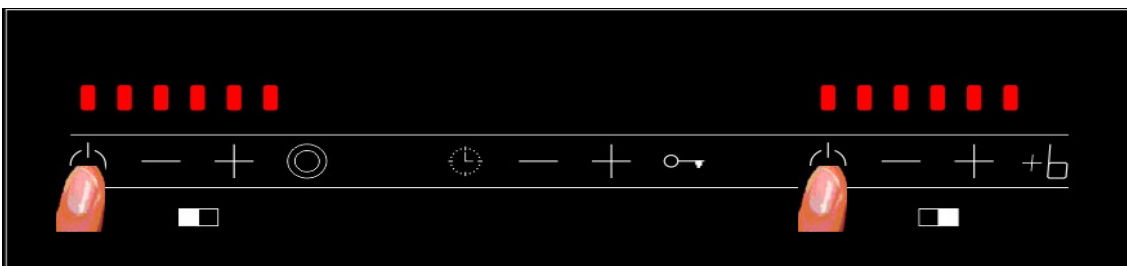


Fig. 7: select turn off cooking zone by touching and holding down the ON / OFF key on the keyboard of each cooking zone.

7. Selecting power level for cooking zone

The power of the cooking zone is adjustable in 6 different stages; the respective stage is displayed ([1] to [6]) via LED-segment-displays.

There are 6 cooking levels. The cooking zone level can be set by the corresponding cooking level minus key (-) or cooking level plus key (+) or cooking maximum level key.

And the cooking zone is ready for Boost Function, the Boost Function can be enable by pressing the Boost Function key (+b).

After the cooking zone is active, by touching the +/- keys (key 2/10 = level minus, key or 3/11 = level plus key) or Booster /max level key (key4/12) the desired cooking level can be set.

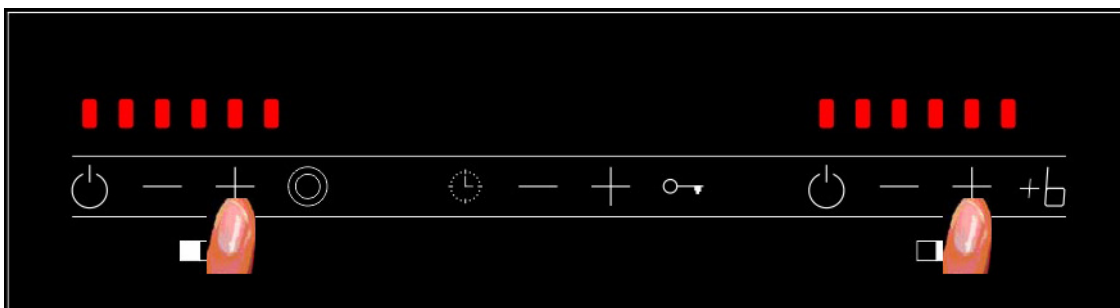


Fig. 8: Select the power level by press or hold on “+” key or “-” key.

8. Booster function (Induction cooking)

After selection of a cooking zone, the boost function can be selected directly via the boost function key (+b).

Per Boost Function specified cooking zones are applicable to receive power 100% (the number of “boost”-able cooking zones is depending on the maximum total power available on a partial module).

In case of the selected cooking zone can receive this extra-power, the led 32 or led 33 are lighted.

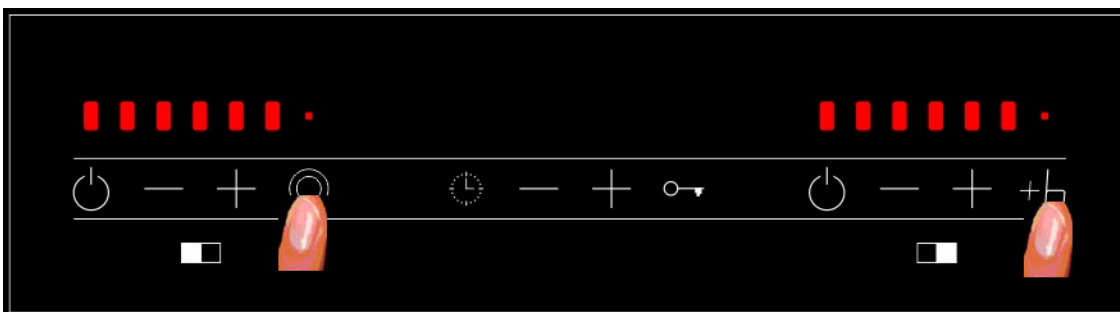


Fig. 9: Select Booster function by press on “+b” or “m” key.

The “boosting time” is limited to 8 min by the TC to protect cookware. After the booster is switched off automatically the cooking zone continues operation with nominal power. Booster functionality may be reactivated directly provided that the temperature sensors in the electronics and in the coils have the capacity.

In case of the pan is removed from the cooking zone during booster operation, the function remains active and boosting time continues.

In case of the temp. limit (electronics or coil) of a cooking zone in booster operation is exceeded, the booster is cut off automatically. The cooking zone is reset to nominal power.

As long as one of the two temp. limits remains exceeded, the booster may not be activated. In this case the booster is indicated on the cooking zone display while the booster key is pressed. After that automatic cooking stage reduction is displayed.

The residual heat indication is reported from the slave to the TC via LIN-BUS (induction and mixed systems). Possible optic warnings for hot cooking zones [!] (led 16 and led 28 are lighted) are displayed without double check by Touch Control.

9. Residual heat indication

For radiant heating elements, the determination of how long a cooking zone has residual heat after operation and switch off – which may lead to burnings when contacting – is calculated.

Status is calculated depending on:

- Selected power stage (“1” to “6”)
- On/Off Time of the Relay

For induction heating element, the residual is determined by Induction heating element temperature sensor. It is to be understood that cooking zone temperatures higher than + 65 °C are critical on touch. When the temperature is higher than + 65 °C, residual heat indication will be occurred.

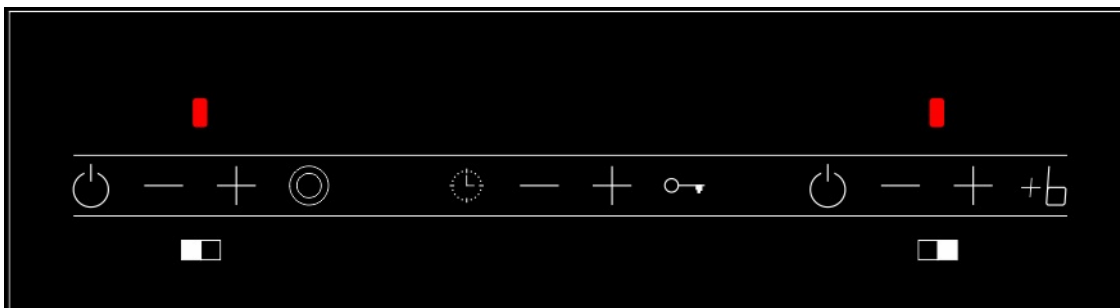


Fig. 10: Residual heat warning after cooking

The residual heat indication of each cooking zone remains activated until the calculated temperature is lower than + 60 °C.

Residual heat signals of cooking zones are indicated by the 4th (from left) Lamp (Lamp 16 and 28) of the bar graph display in OFF mode only (not in standby mode).

10. Key lock

Display of a locked cooking zone

LED 35 light on as display of the key-lock status.

Activating Key-Lock:

By pressing on the “key lock” key for 1 seconds in the wait or active mode will lock the keyboard and the assigned key-lock LED is statically illuminated.

The control continues to work in the set mode, but may no longer be operated with any key, except the key-lock key itself and the on/off key.

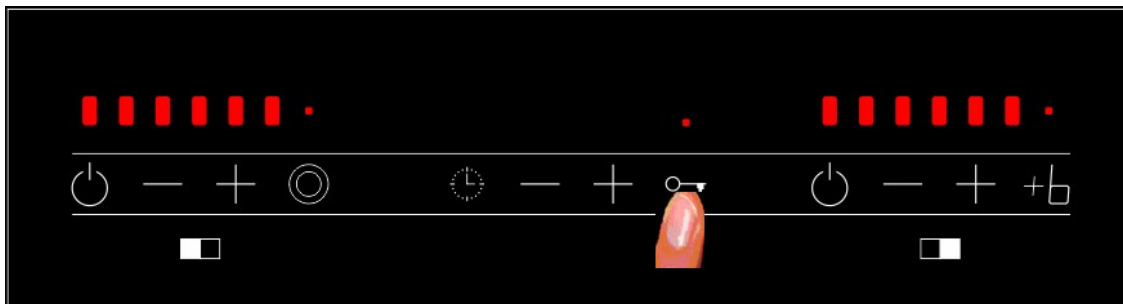


Fig. 11: Lock / Unlock the TC by press on Key-Lock key in 1 second.

The switching OFF with the on/off key is also possible in the locked condition. The assigned key-lock LED off when switching off the control.

The status of the Key-Lock function is not saved in EEPROM (only RAM) and will, thus, be eliminated in the event of a mains failure.

Unlocking / Disabling Key-Lock

The repeated pressing on the “key-lock” key for 1 seconds in active mode to unlock the keyboard and the assigned key-lock LED off. All sensor keys may be operated as usual again.

11. Automatic safety off (induction cooking)

For each activated cooking zone a max. operating time is defined. The max. operating time is depending on the selected cooking stage (see below table). After the expiration of the max. operating time without any control on cooking zone, the cooking zone is automatically switched off.

Each actuation of the cooking zone status (changing the cooking level etc.) resets the count-down timer to the initial starting value.

Timer settings takes priority vs. operating time limitations for high cooking stage setting, i.e. the cooking zone is deactivated, when the timer has expired and not when this is requested by the automatic switch-off (e.g. timer 90 minutes to cooking stage 6).

Power stage	Automatic safety off (minutes)
Booster	8
6	90
5	120
4	180
3	240
2	300
1	420
0	0

Table 1: Heater Auto switch off

12. Dual Circuit Activation (Radiant cooking)

The control unit may trigger (on EH-MIX333 type) dual circuit. Dual Circuits are switched automatically on after activating a cooking zone.

Activation/Deactivation of dual circuit on radiant burner

By pressing on the dual-circuit key “@” the respective double or outer circuit is activated on radiant burner.

Re-press the dual-circuit key “@” to deactivates the outer circuit .

An active double or outer circuit is also shown by the assigned LED is statically illuminated.

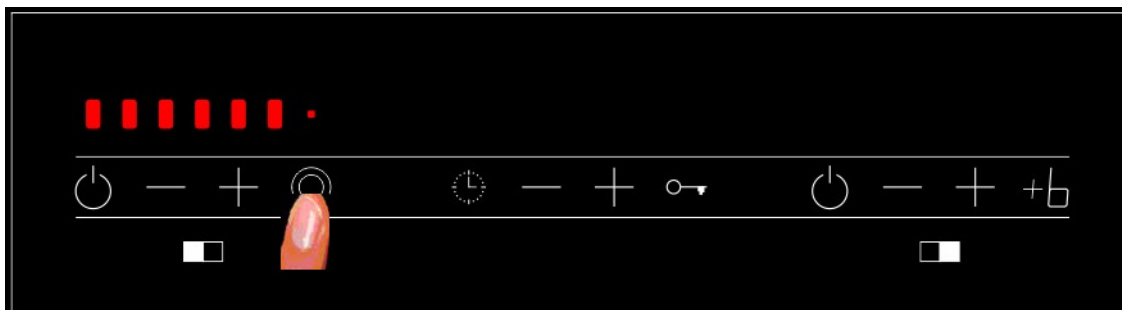


Fig. 12: Select outer circuit of radiant burner by press on “@” key.

13. Operating the timer

13.1 Basics

This function can only be activated as long as a cooking zone is active (stage > 0; display dot). Audible signal with timing, two cooking zones are individually programmable cooking zone-Timer value from 0 to 9.59 hours.

13.2 Setting timer for a Cooking zone

- ✓ When one of the two cooking zones are active or all cooking zone, timer mode will be used.
- ✓ press and Hold down timer key in 1 second keyboard will display the timer.
- ✓ Timer is activated the cooking zone will default to left to select the cooking timer to the right. by pressing and holding down the 2nd timer while the timer to be used for cooking zones right.

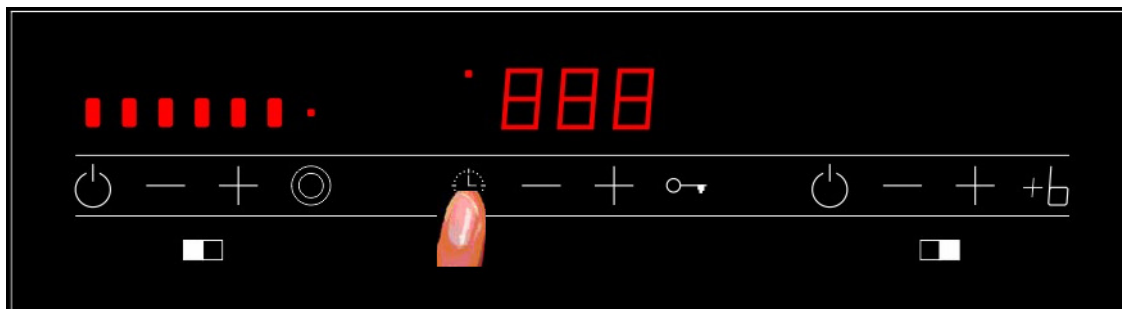


Fig. 13: Select the timer for the left cooking zone

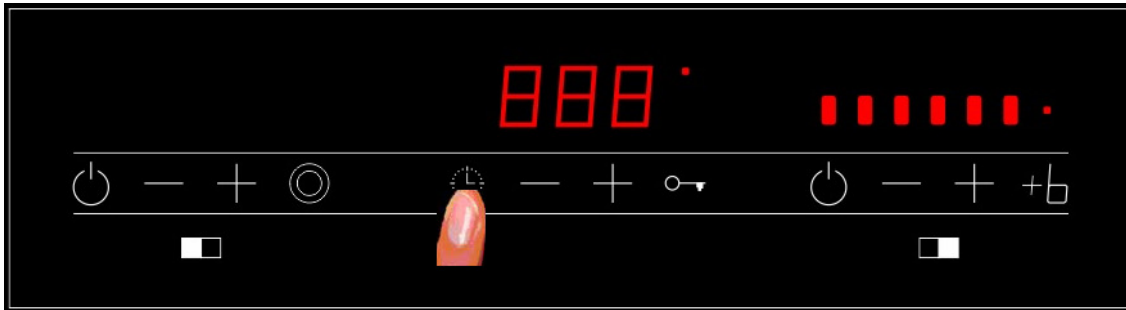


Fig. 14: Select the timer for the right cooking zone

- ✓ Time of timer from 0 minute to 9 hours 59 minutes.
- ✓ The timer will automatically count down the last 10 seconds remaining.
- ✓ The cooking zone has been activated the timer, the single LED light will be displayed next to LED screen (6 segments).
- ✓ In case of more than one active timer the display indicates the last selected cooking zone's timer value (after 10s deselection time).
- ✓ After running out of time,cooker is warning alarms"bipbip", the screen of timer display "0.00" , the cooking zone is turn off.

13.3 Setting timer value

After selection of the timer the assigned timer indicator LED flashes as described above. By touching the +/- keys (key 6 = minute -, key 7 = minute +) the desired timer countdown cycle can be set.

- Starting with the minute plus key, the timer display (21-23) will start out at "1" and move up to "9.59", accompanied by audible signal. In order to start again the Plus key has to be released beforehand to be pressed again, then to "0.00".
- Starting with the minute minus key, the display value will start out at „0.30“ (normal using of induction will not exceed 30 minutes) and move down to reach „0.00 “, accompanied by audible signal. In order to start again the minus key has to be released beforehand to be pressed again.
- Setting can be made by holding the plus or minus key or, alternatively, by single.
- operations (touching: press, release, press, release etc.). After timer time has been set (the timer time ≠ 0), press Key5(Shared timer version) or wait for 10 sec, the setting timer start to run.
- Timer settings precede over operating time limitation when high cooking stages were selected.

13.4 Switching off an active timer:

- ✓ Keep the +/- keys simultaneously two of the timer, the timer will display in the initial mode "0.00" on three leds 7 segment and in about 10 seconds if no impact on the any keys, the timer will turn off.
- ✓ Or turn off the cooking zone.

14. Pot Detection of induction cooking

The pot detection (pan identification function) is automatically activated by selecting a cooking zone (cooking stage is set) and takes approx. 2.5 sec to identify wether a pan is on the cooking zone.

In case of no pan or not suitable pan can be identified by the system, a symbol "no pan" is indicated on the corresponding cooking zone display.

The pot detection function time limitation is 10 minutes.

15. Error code

Errors which might occur on Touch Control have to be detected by itself. We handle two kind of error types, CookingZone-Errors and General TouchControl-Errors

CookingZone-Errors switch off only the cooking zone with the error, General Errors switch off the Touch Control for safety reasons.

Usually we use the following error codes:

General Errocode	Display	Comment
0x22	Er22	HW Error / the keys don't work
0x12	Er12	Also for radiant heating hobs: Shift register error
0x13	Er13	Eeprom error
0x20	Er20	Flash error
0x03		Continous Pushing of keys, this error is in your specification described with

		another visualisation
0x04	E4	Basic Induction Communication Error Touch Control doesn't receive ID's of the IHE Temperature on TC board over 105 degrees (displays 5 sec)
0x36	Er36	NTC out of valid value, maybe NTC is destroyed.
0x39	Er39	Wrong programming options (fuses, lock bits)

There are a lot of other errorcodes, but only the suitable errorcodes for each application have to be used.

Cooking zone specific errors

These errorcodes are transmitted from Basic Induction to Touch Control for every Cookingzone. The TouchControl has to check the errorcode-field and react to the received errorcode in switching off the CookingZone and showing the errorcode.

Cooking zone specific errors displays 5 secs.

LIN-Bus	Display	Meaning
0x13	E5	EEPROM error
0x20	E5	FLASH error
0x21	E2	coil overheating error / Heatsink Overheating
0x27	E6	heat sink temperature sensor error
0x30	E5	EEPROM plausibility error
0x33	E6	power supply voltage zero-crossing-signal missing error
0x39	E5	controller options error
0x41	E9	coil temperature sensor error
0x42	E6	15 VDC Gatevoltage low voltage error
0x48	E3	IGBT Overvoltage/ low Frequency / Over Current/ bad pot
0x??	E7	Every other Errorcode will result in E7, but this might not happen



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