

# Ceramic Glass Cooktop (Electric Cooktop)

## Installation Instructions and User Guide

### Contents

1. Safety and warnings
2. Installation instructions
3. Introduction
4. Using Your Cooktop
5. Cooking guidelines
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### ***Important!*** **SAVE THESE INSTRUCTIONS**

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

## 1. Safety and Warnings

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

### Installation

#### Electrical Shock Hazard

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

#### Cut Hazard

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

### ***Important safety instructions***

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

### Operation and Maintenance

#### Hot Surface Hazard

1. During use, accessible parts of this appliance will become hot enough to cause burns.
2. Do not let body, clothing or any item other than suitable cookware contact with the ceramic glass until the surface is cool.
3. Never leave metal objects on the cooktop as they can become hot very quickly.
4. Keep children away.
5. Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
6. Failure to follow this advice could result in burns and scalds.

#### Electrical Shock Hazard

1. Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.

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

### Fire Hazard

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

### Cut Hazard

1. The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
2. Failure to use caution could result in injury or cuts.

### Important safety instructions

1. Never use your appliance as a work or storage surface.
2. Never leave any objects or utensils other than suitable cookware on the appliance.
3. Do not allow children to play with the appliance or sit, stand or climb on it.
4. Do not store items of interest to children in cabinets above the appliance.
5. Children climbing on the cooktop could be seriously injured.
6. Do not leave children alone or unattended in the area where the appliance is in use.
7. Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
8. Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
9. Do not use a steam cleaner to clean your cooktop.
10. Do not place or drop heavy objects on your cooktop.
11. Do not stand on your cooktop.
12. Do not use pans with jagged edges or drag pans across the ceramic glass surface as this can scratch the glass.
13. Do not use scourers or any other harsh/abrasive cleaning agents to clean your cooktop, as these can scratch the ceramic glass.
14. If the power supply cable is damaged, it must only be replaced by a qualified technician.
15. Do not operate your cooktop by means of an external timer or separate remote-control system.

## 2. Installation Instructions

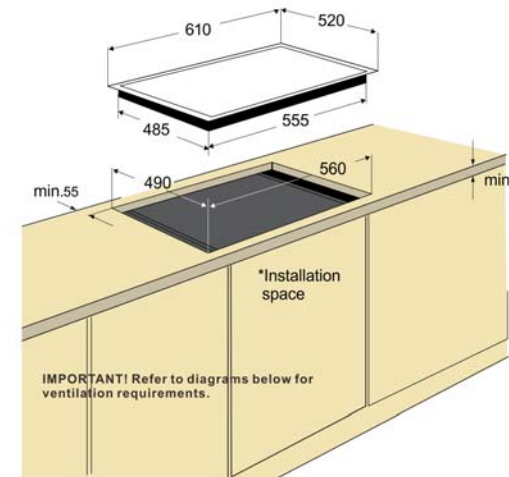
**Cooktop and cutout dimensions** Suit for: TESCD32E TESCD35E  
**Installation instructions**

- Turn the cooktop upside down and place it on a soft surface.

### DIMENSIONS AND INSTALLATION GUIDE

| MODEL | TESCD32E | TESCD35E |
|-------|----------|----------|
|-------|----------|----------|

#### Product and Cut-out Dimensions

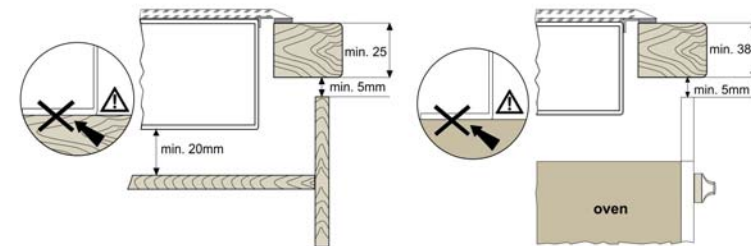


#### Ventilation and Benchtop Requirements

##### Important

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

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



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

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

**Before you install the cooktop, make sure that**

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

**Clearances: (mm)**

**Clearances**

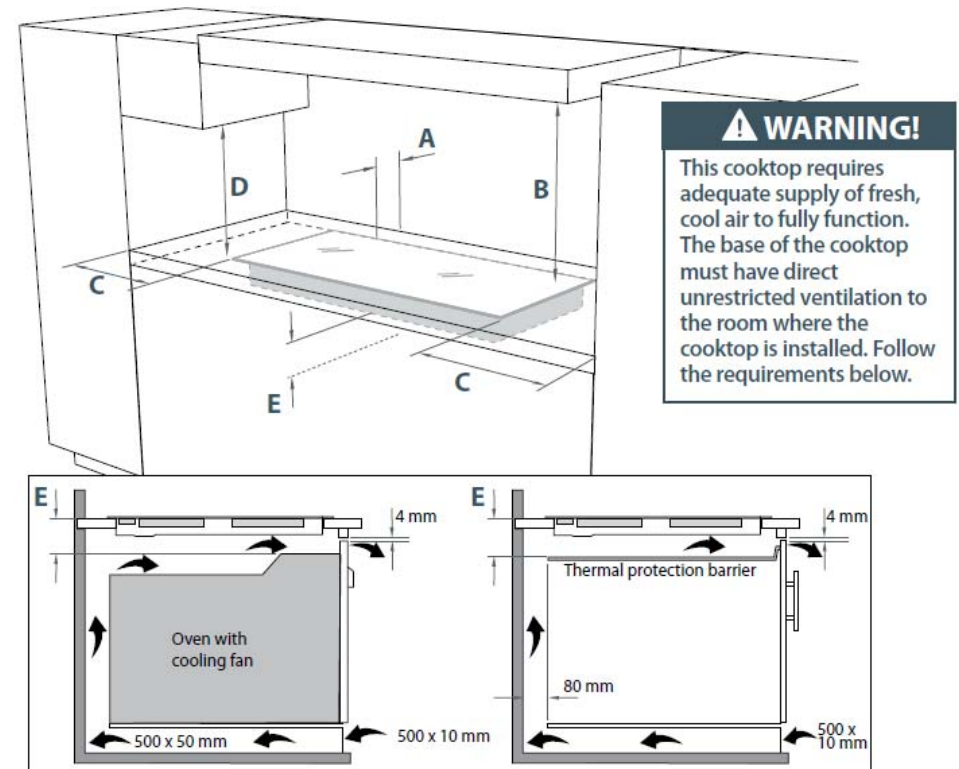


Fig. 1 Minimum clearances and ventilation requirements - oven installed below cooktop

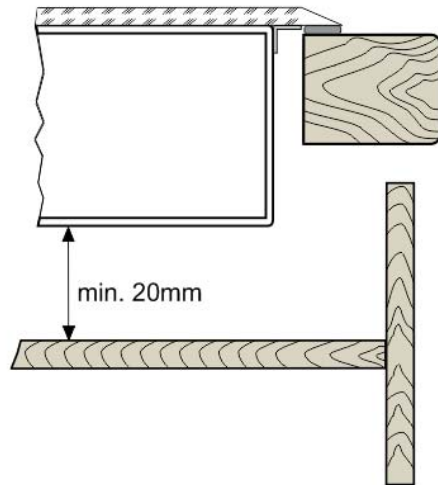
Fig. 2 Minimum clearances and ventilation requirements - cupboard or drawer space below

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

**When you have installed the cooktop, make sure that**

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

Fig. 1 Thermal Protection Barrier



The thermal protection barrier must be:

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

## Connecting the Cooktop to the Mains Power Supply

### Important!

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

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

Power Supply:

### Important!

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

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

|                                     |                  |
|-------------------------------------|------------------|
| MODEL                               | TESCD35E         |
| NAME                                | Electric Cooktop |
| VOITAGE                             | 220V-240V~       |
| FREQUENCY                           | 50/60 Hz         |
| TOTAL RATED POWER                   | 6300w            |
| QINGHAI TIANDILE TECHNOLOGY CO.,LTD |                  |

|                                     |                  |
|-------------------------------------|------------------|
| MODEL                               | TESCD32E         |
| NAME                                | Electric Cooktop |
| VOITAGE                             | 220V-240V~       |
| FREQUENCY                           | 50/60 Hz         |
| TOTAL RATED POWER                   | 6300w            |
| QINGHAI TIANDILE TECHNOLOGY CO.,LTD |                  |

## Connection diagrams

### Single-phase connection

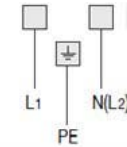
220-240V~

### Two-phase connection

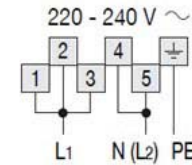
380-415V 2N~

Connecting the cooktop to the mains power supply

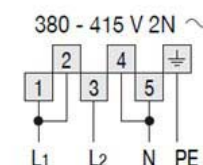
## Connection diagrams



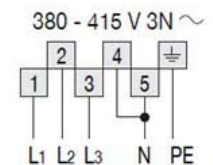
### Single-phase connection



### Two-phase connection



### Three-phase connection



## Final Checklist

### TO BE COMPLETED BY THE INSTALLER

1. Is the cooktop earthed?
2. Check that the power supply cable is NOT touching the base of the cooktop. This will ensure that the cable is not damaged by heat from the cooktop.
3. Check that the power supply cable is not accessible via cupboard doors or drawers.
4. Is the cooktop fixed securely?

5. Check that all the cooking zones function correctly. Turn on all of them to a high setting and leave them on for at least one minute.
6. Are all touch controls and displays functioning?
7. To check that the ‘hot surface’ indicators function correctly, turn off all the zones. Is H displayed in all the cooking zone displays?
8. Have you shown the customer how to use the cooktop?
9. Make sure you explain to the customer about the ‘Hot surface’ indicators.
10. Encourage them to read the full user guide before using the cooktop.

**Installer’ s name:**

**Installer’ s signature:**

**Installation company:**

**Date of installation:**

**LEAVE THESE INSTRUCTIONS WITH THE CUSTOMER**

### 3.Introduction

#### Introducing your cooktop

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

#### Before using your new cooktop

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

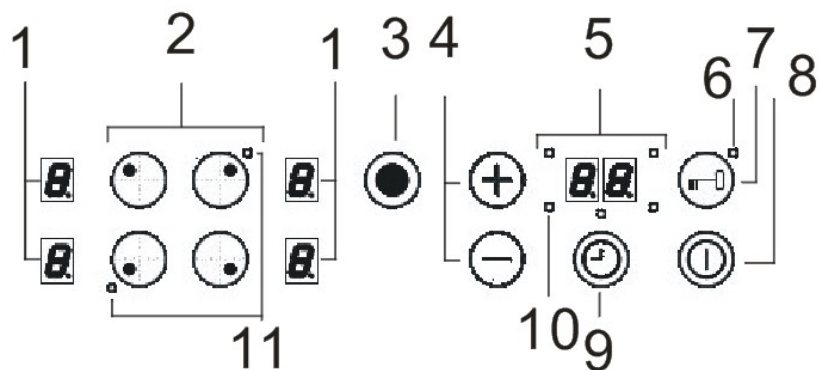
#### Product Introduction

## TESCD35E



- 1 1200W Single Cooking Zone
- 2 700/1700W Dual Cooking Zone
- 3 1000/2200W Dual Cooking Zone
- 4 Control Keys with Indicators and Displays

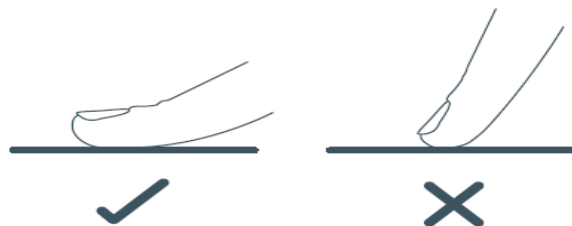
#### Control Keys



- 1 power level display for correspond cooking zone
- 2 cooking zone selection
- 3 Double ring cooking zone key
- 4 Increment and Decrement of Timer and Power Setting
- 5 Time setting display
- 6 Safety Lock Indicator
- 7 Safety Lock
- 8 On/Off
- 9 Timer
- 10 Timer indicator of each cooking zone
- 11 Indicator of double ring cooking zone







## 4.Using Your Cooktop

How to touch control keys:








- Use the ball of your finger, not its tip.
- The controls respond to touch, so you don't need to apply any pressure.
- Make sure the controls are always clean, dry, and there is no object (eg a utensil or a cloth) covering them. Even a thin film of water makes the control difficult to operate.

## Switch On/Off Your Appliance





| Order      | How   | Display   | Note  |
|------------|---|---|---|
| Switch On  | Touch the power key  for 2 seconds to switch the appliance on  |  /  |  will show which cooking zone is too hot to touch. |
| Switch Off | Touch the power key  for 2 seconds to switch the appliance off |  / none  |   |



## Set Power Level

| Order                                  | How  | State  |
|--|--|--|
| Select a cooking zone                  | Touch 2  cooking zone selection keys to select a cooking zone                         | Corresponded indicator lights                            |
| Power level increment                  | When cooking zone is been selected, touch  to increase the heating power              | The number showed on the display is increased.           |
| Decrement                              | When cooking zone is been selected, touch  to decrease the heating power              | The number showed on the display is decreased.           |
| Switch the double ring cooking zone on | When cooking zone is been selected, touch  to switch the double ring cooking zone on, | Outside cooking zone is working and the indicator lights |

Retouch  will switch the outer cooking zone off, and only inside cooking zone will be working.

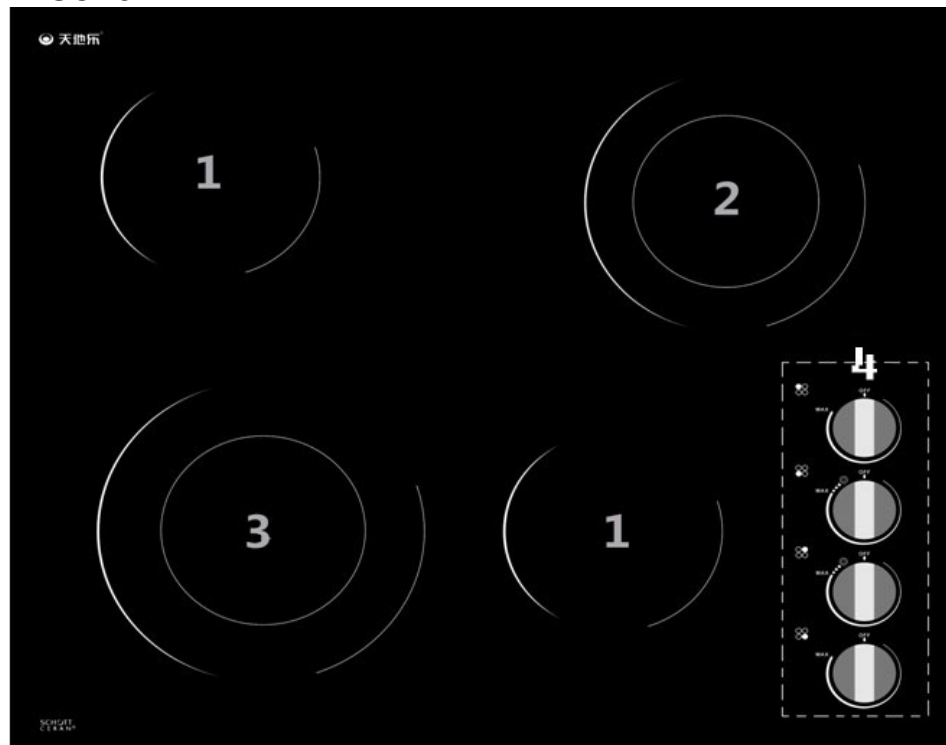
## Timer

| Order                              | How  | State   |
|------------------------------------|--|---|
| Switch timer on                    | Touch  to select cooking zone and set timer | Timer indicator of correspond cooking zone is flashing  |
| Increase heat time                 | Touch                                       | Setting time of correspond cooking zone is increased  |
| Decrease heat time                 | Touch                                       | Setting time of selected cooking zone is decreased  |
| Set timer for another cooking zone | Retouch  and repeat above steps             | The corresponding indicator in the time display will flash, and former set timer indicator lit steadily |

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



## TESCD32E



- 1 1200W Single Cooking Zone
- 2 700/1700W Dual Cooking Zone
- 3 1000/2200W Dual Cooking Zone
- 4 Control dials and displays

Before cooking make sure that all the control dials are in the off position.

Turn the control dial of the cooking zone you wish to use, then adjust to your necessary heat power.

### Single Cooking Zone

When turn control dials in a clockwise direction, the heating power is increasing.

When turn control dials in a counter-clockwise direction, the heating power is decreasing from the maximum power.

When finish cooking, turn the dial to the OFF position.

### Dual Cooking Zone

- When turn control dials in a clockwise direction, the heating power is increasing.
- When turn the dial to the Max position, inner cooking zone is heating on the highest setting.
- When turn the dial in a clockwise direction again, the dial will turn back to MAX automatically, and outside cooking zone is switched on.
- When turn the dial in a clockwise direction to the OFF, the cooking zone is turned off.

#### Note:

**Dual Cooking Zone can not be turned on by turning dial in a clockwise direction from OFF position.**

#### Hot Indicator

- When turn on a cooking zone, hot indicator lights up.
- It will continue to glow even after you have turned the cooking zone off, until the glass becomes cool enough to be safely touched.

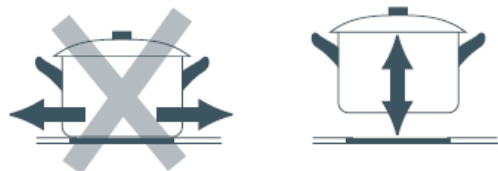
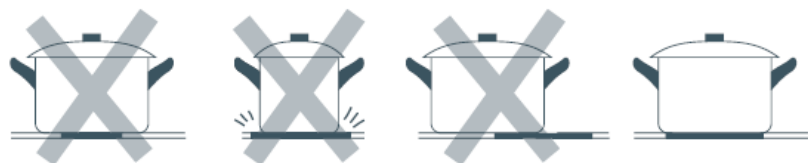
#### Finish Cooking

When you have finished using your cooktop, check that all dials are turned off.

### 5. Cooking Guidelines

#### Cookware

- Use heavy-gauge, flat, smooth-based cookware that matches the diameter of the cooking zone.
- This will provide good contact with the glass and help reduce cooking times. Low heat or slow cooking is often due to incorrect cookware size.
- Cookware with a stainless steel sandwich base or enamelled cast iron will give you the best results.
- Saucepans or heavy frying pans with jagged edges or a rough base will scratch the glass.
- Always lift pans off the cooktop - do not slide, or they may scratch the glass.
- Never use plastic or aluminium foil dishes on the cooktop.
- Aluminium and copper-based cookware will leave metallic stains on the cooktop. To prevent these building up, clean the cooktop after every use following the instructions in 'Care and cleaning'. If the metallic stains are allowed to burn onto the surface, they may react with the glass and may no longer be removable. They don't, however, affect performance.
- It is safe to place hot cookware from the oven, or another cooking zone, on the glass surface when the surface is cool.
- Avoid placing anything on a hot cooking zone until it has cooled completely.



### Important

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

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

### General Cooking Tips

- Using a lid will reduce cooking times through retaining the heat.
- Minimise the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce it when the food has come to the boil or heated through.
- Even after a cooking zone has been turned off, its glass surface retains enough heat to continue cooking. To avoid overcooking, remove pans from hot cooking zones when the food is cooked.

## 6. Care and Cleaning

### Important!

- For your safety, switch the power to the cooktop off at the wall before any cleaning.

In this case, there will be no 'Hot surface' indication, but the cooking zones may still be hot! Take extreme care.

- Do not use a steam cleaner to clean your cooktop.
- Do not use scourers or any harsh/abrasive cleaning agents to clean your cooktop, as these can scratch the ceramic glass or stainless steel.

### What?

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

### How?

1. Switch the power to the cooktop off at the wall.
2. Apply cooktop cleaner while the glass is still warm (but not hot!)
3. Rinse and wipe dry with a clean cloth or paper towel.
4. Switch the power to the cooktop back on at the wall.

### Important!

1. When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care.
2. Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable.
3. Never leave cleaning residue on the cooktop: the glass may become stained.

### What?

Non-sugary boilovers, spills and food stains on glass

burnt-on food or grease

pasta water, milk, soup

### How?

1. Remove the soiling with ceramic cooktop cleaner using a sponge or non-abrasive scourer suitable for ceramic glass.
2. Remove any excess cleaner and wipe dry with a clean cloth or paper towel.
3. Apply ceramic cooktop conditioner or protector following the instructions on the dispenser. A micro fiber or 'glass' cloth is ideal for this.

### IMPORTANT!

Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. Never leave cleaner residue on the cooktop: the glass may become stained.

### What?

Boilovers, melts, and hot sugary spills on the glass

### How?

Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for ceramic glass cooktops, but beware of hot cooking zone surfaces:



Switch the power to the cooktop off at the wall.  
Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop.  
Clean the soiling or spill up with a dish cloth or paper towel.

4. Follow steps 2 to 4 for ‘Everyday soiling on glass’ above.

### *Important:*

***Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.***

***Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp.***

### **Use**

***with extreme care and always store safely and out of reach of children.***

### What?

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

### How?

Follow the instructions for ‘Nonsugary boilovers, spills and food stains on glass’ above.  
For stubborn metallic stains, try using a razor blade scraper suitable for ceramic glass cooktops, holding it at a 30° angle.

### IMPORTANT

If the cooktop is not cleaned after every use and copper or aluminium stains are allowed to burn onto the surface, they may react with the glass and no longer be removable. They don’t, however, affect performance.

### What?

Stainless steel strip  
food stains fingerprints and marks

### HOW?

Wipe the soiling off with a cloth using a mild household detergent or stainless steel cleaner.  
Wipe the surface dry using a micro fiber cloth.  
For extra shine, use a suitable stainless steel polish.

### IMPORTANT

Immediately wipe off any stainless steel cleaner if it is spilled onto the control dials.  
Commercial stainless steel cleaners containing chlorine compounds are corrosive and may damage the appearance of your cooktop. Always read the label to check if your cleaner contains chlorine.

## 7. Troubleshooting

### ➤ **Problem:**

Cooking zones cannot be turned on.

### **Possible causes**

No power.

### **What to do**

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

### ➤ **Problem:**

Cooking zones seem to turn themselves off and on during use.

### **Possible causes**

They cycle off and on to maintain the selected setting or prevent the glass from overheating.

### **What to do**

This is normal and needs no action.

### ➤ **Problem:**

There is a metal sheen on the glass.

### **Possible causes**

Cookware with copper or aluminium base.

### **What to do**

See ‘Care and cleaning’.

### ➤ **Problem:**

The glass is being scratched.

### **Possible causes**

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

### What to do

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

### ➤ Problem:

Cooking zones cannot be turned off.

### Possible causes

Technical fault.

### What to do

Switch the power to the cooktop off at the wall and call your Authorised Repairer or Customer Care.

## 8. Warranty and Service

### Before you call for service or assistance...

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

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

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

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

In New Zealand and Australia:

### Model:

### Date of Purchase Purchaser

### Dealer

### Suburb

### Town

### Country

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