



INDUCTION HOB
COUNTER

INSTALLATION AND OPERATING INSTRUCTIONS



RIB 35 T



WARNING:

1. If the surface is cracked, immediately disconnect the appliance or appropriate part of the appliance from the supply.
2. Aluminum foil and plastic vessels are not to be placed on the hot surfaces.
3. These surfaces are not to be used for storage.
4. Metallic objects such as kitchen utensils, cutlery etc. shall not be placed on the **hob surface** within the **cooking zones** since they could get hot;
5. Take care when operating the appliance, as rings, watches and similar objects worn by the user could get hot when in close proximity to the **hob surface**;
6. Only use vessels of the type and size recommended.
7. After use, switch the **hob element** off by means of its control. Do not rely on the **pan detector**.
8. If the supply cord is damaged, it must be replaced by manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
9. This appliance is not intended for use 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 concerning use of the appliance by person responsible for their safety.
10. Children should be supervised to ensure that they do not play with the appliance.

USE AND CARE INSTRUCTIONS

IMPORTANT SAFE GUARDS READ ALL INSTRUCTIONS BEFORE OPERATION

1. Use an individual 230V electrical socket.
2. **DO NOT** block the air-intake panel, blocking may overheat the unit.
3. Use pans 12cm or larger in diameter. We recommend pans be less than 26cm in diameter. Please refer to the next page for a list of suitable and unsuitable pans.
4. **DO NOT** touch the hot surface of the ceramic plate. NOTE: The induction range itself does not produce any heat during cooking. However, the heat from the pan will leave the surface of the ceramic hot!
5. **DO NOT** put empty pots or pans on the cooking top. Heating an empty pan will automatically activate the overheating protection device and the unit will shut off.
6. Place the induction range on a horizontal surface and at least 10cm away from the wall and other objects for proper ventilation.
7. **DO NOT** place any objects or tools in the air-intake panel. Doing so may cause electrical shock.
8. To protect against electrical shock, **DO NOT** immerse the unit, the cord or the plug in or near water or other liquids.
9. Close supervision is necessary when the induction range is used or near children.
10. **DO NOT** operate the induction range if it has been damaged in any manner or if the unit malfunctions. Return the unit to the nearest authorized service facility for examination or repair.
11. The use of any accessories not recommended by the manufacturer may cause injuries.
12. Keep the power cord away from heat.
13. **DO NOT** place the induction range in, on or near open flames, electric burners, heated ovens or other high temperature surroundings.
14. **DO NOT** heat any sealed cans on the induction range. A heated can may explode.
15. **DO NOT** move the induction range while cooking or when the pan is hot.

16. After the induction range cooled down, unplug the cord and clean as follows,
CERAMIC PLATE: wipe with damp cloth or use a mild, non-abrasive cleaning solution.
BODY: wipe the control panel with soft cloth or use a mild cleaner.
17. **DO NOT** use induction range for other than intended use.
18. Unplug when not in use.
19. When storing, **DO NOT** place any objects on the top of the induction range.
20. When using an induction range (smooth top range) for cooking, keep your pacemaker 2 feet (approx. 60cm) from the heating areas.

SAVE THESE INSTRUCTIONS!!!

SAFETY DEVICE

Safety Device

To comply with CE safety regulations there are two steps to turn on the induction unit.

First step, press power ON/OFF key ; **Second step**, select the mode that you prefer within 10 seconds, or the machine will shut off automatically.

Overtime Detector

If the pan is left on the induction range for more than 2 hours, or if the user does not operate any functions for more than 2 hours, the range will automatically shut off.

Automatic Safety Shut-Off.

If the induction range is left on for more than 60 seconds without a pan or with an incompatible pan, the unit will automatically shut off.

Material Compatibility Detector

If the pan's material or its dimensions are not suitable for this induction range, the pan indicator will not light.

Small Object Detector

The induction range will not recognize any objects or utensils smaller than 5 CM in diameter. For best results, use pans that are between 12 CM and 26 CM in diameter.

Overheating Protection Device.

If the pan's temperature becomes too high, and the temperature remains too high for 60 seconds, the unit will shut off automatically. And there will be a short warning sound after unit shut off automatically.

IC Auto Reset Device

Main control micro-processor equipped with watch dog device, the IC will auto reset when the software program goes wrong.

SUITABLE COOK UTENSILS- FOR INDUCTION HEATING PLATES

SUITABLE POTS

1. Iron
2. Cast iron
3. Stainless steel
4. Enamelware

All pots and pans must have a magnetic button.

All pots and pans must have a flat button.

All pots and pans should have a diameter between 12(4.75") CM and 26(10.25") CM.

				
Stainless Steel Pan	Iron Pan (Iron Griddle)	Enamel Pan	Stainless Steel kettle	Iron pan
				
Stainless steel fry pan				

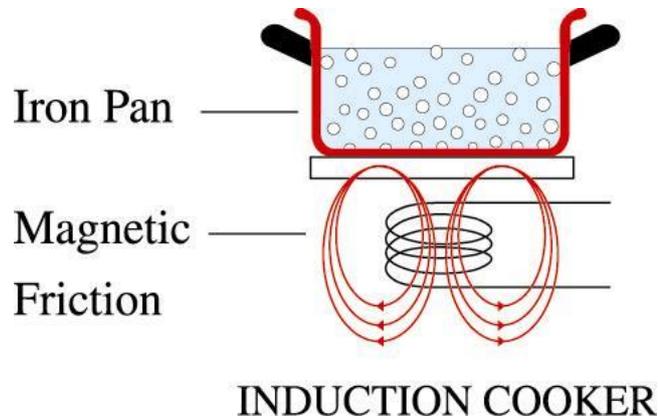
UNSUITABLE POTS

1. Pot with diameter below 5 CM (2").
3. Stainless steel pans with aluminum button
4. Pottery
5. Glass pans
6. Aluminum pans
7. Bronze pans
8. Copper pots
9. Pans with feet

				
Ceramic Pan	Aluminum Pan	Button not flat	Dia. smaller than 12 cm (4 3/4")	Pan with legs

HOW DOES YOUR INDUCTION HOB WORK?

A high frequency (20-65KHz) induction coil underneath the surface ceramic top plate heats the cooking utensil by magnetic friction. The heat is produced directly within the pan. It's controlled by electronic circuit to offer superior performance and functions. During cooking, no energy is lost between the hob and the food. When you switch off, the cooking is stopped immediately.



PRECAUTION BEFORE USING YOUR INDUCTION HOB

1. The glass top is of strong, hard, and non-porous properties. But, in case of breakage, even it's only slight cracking, disconnect the appliance from the mains immediately and contact the after-sales service.
2. The appliance is equipped with 'small object detector'. But, it's recommended not to place metal kitchen utensils, pan lids, knives, or other metal objects on the induction heating zone. If an inductor is switched on, there is a risk of becoming hot.
3. When using your induction hob, don't place any magnetic objects on the glass top, such as credit cards, cassettes, etc.
4. Scientific tests have shown that the induction hob presents no danger. Whatsoever, for persons using pacemaker, please keep 30 cm distances from the unit while the induction hob is in using.
5. To prevent from overheating, do not place aluminum-foiled or iron plate on the top plate.
6. Put the appliance on a horizontal surface but keep away from wall or other objects at least 5-10cm.
7. Do not put any articles like iron wire or tools into the air entrance or outlet to prevent from electric shock.
8. Immediate clean-up is recommended when water left on the top plate.
9. ***Clean Air-Filter (underneath) periodically, make sure to have fresh air in-coming smoothly.***

OPERATION INSTRUCTION

Initiate the Machine

1. Plug power cord into a 230 VOLT, 50Hz/60Hz, 16A power socket.
2. Put a suitable pan or pot on the central of top plate.
3. Keep pressing ON/OFF key for 2 seconds to turn on the unit.
4. Press Heat or Temp button to select heating mode or temperature mode within 10 seconds; otherwise the unit will shut off automatically for safety reason.

Choose Cooking Method

1. To enter **heating mode**, press Heat button.
 - Keep pressing “+” or “-“ to select power level from 1 to 12 as you prefer. The LCD monitor will show the level you chose and a pot icon.
2. To enter **temperature mode**, press Temp button
 - Keep pressing “+” or “-“ to set a desired temperature range from 40°C to 220°C.
 - The LCD monitor shows the current temperature and also the set temperature.
 - When reaching the set temperature, there will be 3 arrows show on the display together.
3. Pot icon may appear and disappear in turn during the cooking process, which means the machine is on duty cycle to reach the desired temperature.

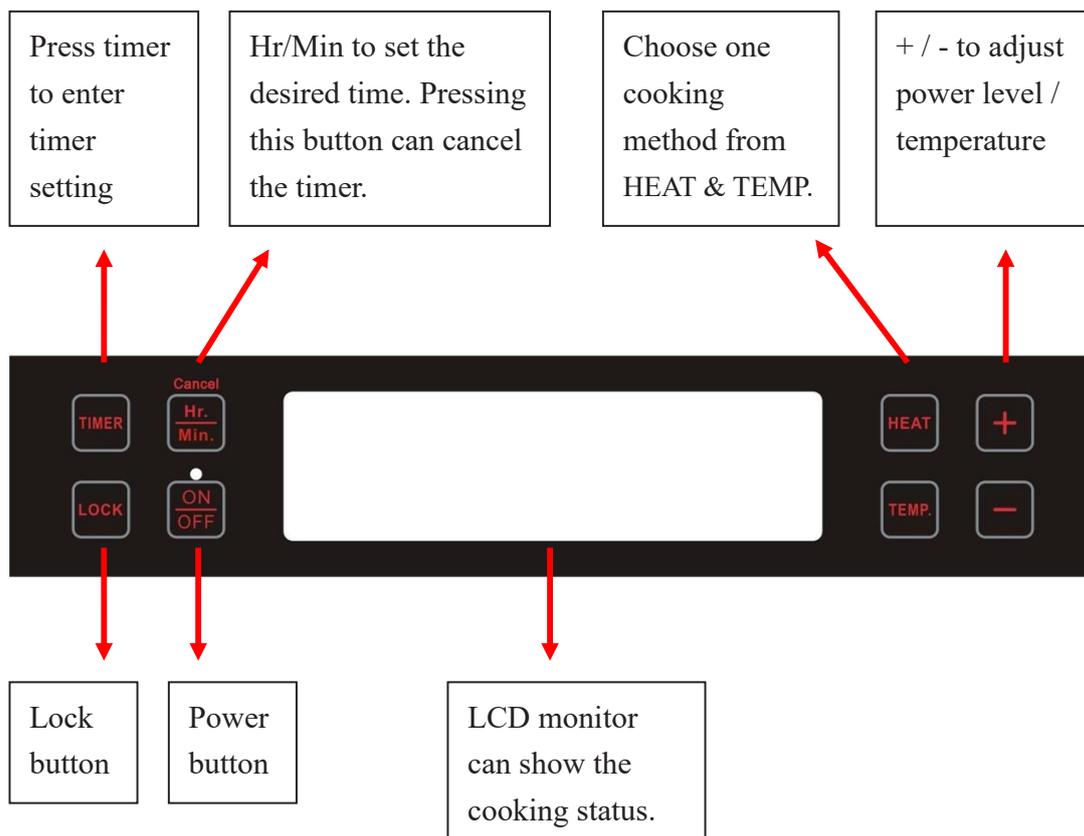
***NOTE:** Under temperature mode, use 40°C to 100°C for water cooking; use 120°C to 220°C for oil cooking.*

Timer Setting

1. To enter time setting mode, press timer button.
2. To choose hour or minute, press Hr/Min button
3. Press + / - to adjust the desired time. User need to enter both the hour (0~24) and minutes (0~59), otherwise the setting will fail.
 - For example, if 30mins is needed, it should be set as 00(Hr):30(Min); if 1 hour is needed, it should be set as 01(Hr):00(Min)
4. After setting, the system will go back to heating or temperature mode automatically.
5. To cancel the timer setting, enter the timer setting mode and press Hr/Min for 1-2 seconds.

Safety Lock

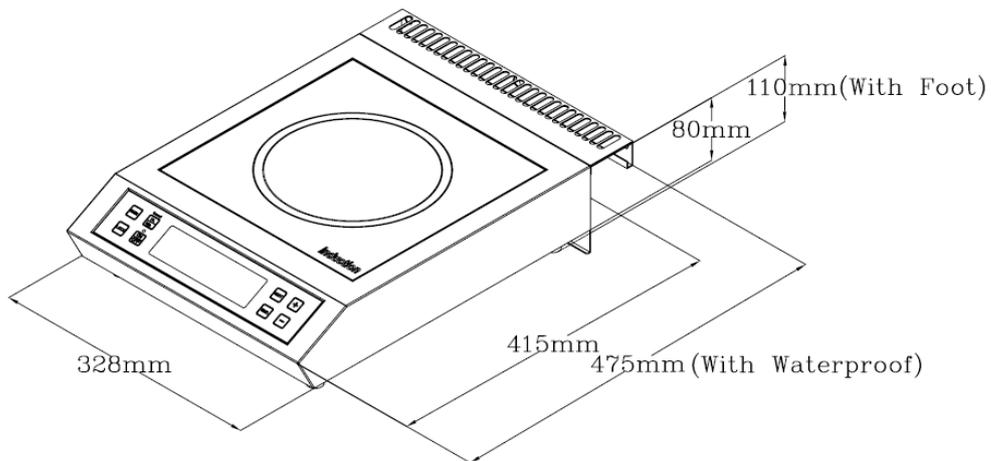
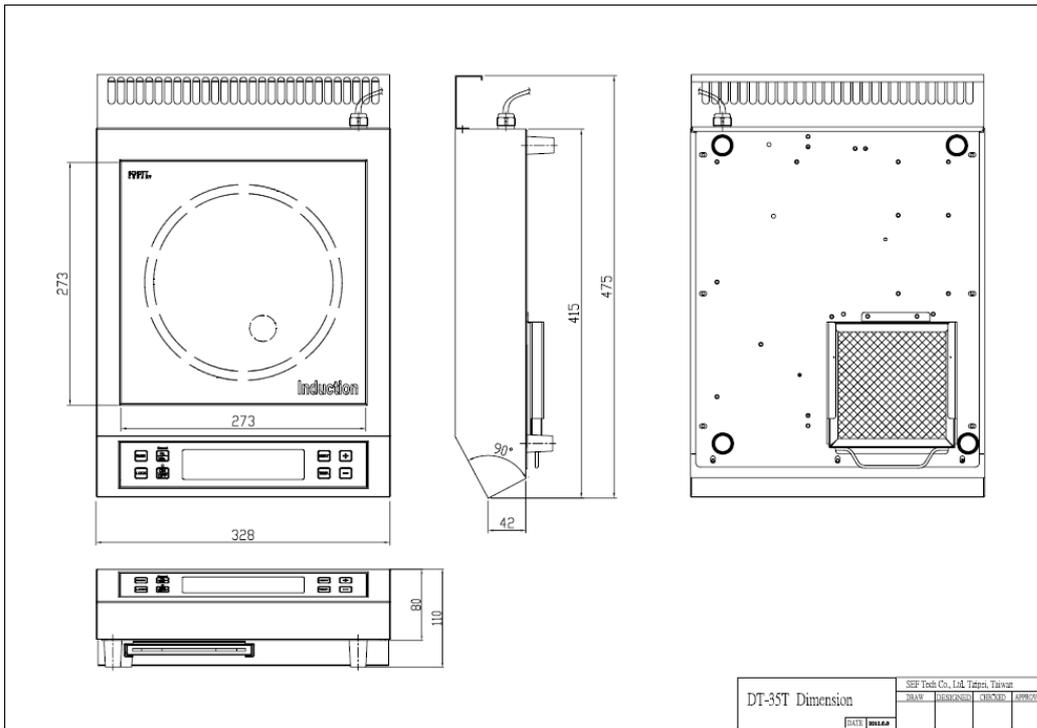
1. To lock the unit, press Lock button for 3 seconds.
2. When the unit is locked, it will show “Lock” on the left side on the panel.
3. User can still turn off the machine by pressing the ON/OFF key.
4. When the machine is plug in, user can lock the machine even when the unit is off.
5. To un-lock the machine, keep pressing lock button until the lock icon disappear on the LCD.



Specifications

Model No.	DT-35T Induction Hob
Voltage	230V~50Hz/60Hz
Vitro-ceramic Plate	Approx.273mm x 273mm x 4mm thickness
Electrical Power Consumption	Max. 3500 watt, 15.2A
Electrical Power Range	Approx. 300 watt ~ 3500 watt
Functions	<ul style="list-style-type: none"> • Power regulate: 12 steps, from 300w-3500w • Temperature range: from 40 to 220°C, every 5 °C
Dimension	328mm X 475mm X 110mm (overall outward)
Remarks	The switching frequency is verified by different power setting, to be between 20~65KHz.

FEATURES & DESCRIPTION



TROUBLE SHOOTING

By digital display	Beep	Why / Action Taken
No display	30 shorts + 1 long	Not pot (or 'pan/pot isn't suitable for induction heating) ⇒ Place an induction compatible pot/pan on top,
E6	1 long 4 shorts	Over-voltage production (too high or too low) ⇒ Wait electricity normal, then try again. ⇒ Check power-supply is normal by electrician,
E7	1 long 2 shorts	Over-heating: ambient temperature ⇒ Check if fan is still running normally, ⇒ Check if air-intake & air-outlet are blocked,
E4	18 shorts	Over-heating: empty pot
E9	2 longs 1 short	Over-heating: ambient temperature Or, circuit is abnormal ⇒ Wait for cool-down, then try again, ⇒ Call service-center
EA	2 longs 2 shorts	Over-current: coil current is high ⇒ Use another pot/pan, try again, ⇒ Call service-center
E5	3 shorts 1 long	Over-heating: coil (wires) ⇒ Wait for cool-down, try again, ⇒ Call service center,
E2	1 long	Over-time protection: no touch on panel & pot / pan in 2hours ⇒ Turn on & try again,
Eb	2 long	Communication Error: between 'generator & control panel' ⇒ check if external connectors are well-connected, ⇒ call service-center to check internal connectors,
EC	3 times of 1 long + 1 short	PIC Oscillator Fail



List of service organizations:

CZ: RM GASTRO CZ s.r.o., Náchodská 818/16, Praha 9
Tel. +420 281 926 604, info@rmgastro.cz, www.rmgastro.com

SK: RM Gastro Slovakia, Rybárska 1, Nové Město nad Váhom
Tel.: +421 32 7717061, obchod@rmgastro.sk, www.rmgastro.sk

PL: RM GASTRO Polska Sp.z o.o., ul. Skoczowska 94, 43-450 Ustroń
Tel.: +33 854 73 26, www.rmgastro.pl